

Submitted by: Chair of the Assembly at
the request of the Acting Mayor
Prepared by: Planning Department
For reading April 28, 2009

CLERK'S OFFICE

APPROVED

Date:

4-28-09

Anchorage, Alaska
AR No. 2009-97

1 A RESOLUTION OF THE ANCHORAGE MUNICIPAL ASSEMBLY APPROVING
2 AN ALCOHOLIC BEVERAGES CONDITIONAL USE IN THE B-3 (GENERAL
3 BUSINESS DISTRICT) FOR A RESTAURANT BEVERAGE DISPENSARY USE
4 AND LICENSE NUMBER 323 PER AMC 21.40.180 D.8, FOR O'MALLEY
5 ALEHOUSE & PIZZA, LLC, DBA FIRETAP ALEHOUSE & RESTAURANT,
6 LOCATED AT 10950 O'MALLEY CENTRE DRIVE, SOUTH CENTER
7 SUBDIVISION, BLOCK 1, LOTS 3A AND 4A, PER PLAT 86-182; GENERALLY
8 LOCATED ON THE NORTH SIDE OF O'MALLEY CENTRE COURT, BETWEEN
9 OLD SEWARD HIGHWAY AND O'MALLEY CENTRE DRIVE.

10
11 (Bayshore-Klatt Community Councils) (Case 2009-053)

12
13 **THE ANCHORAGE ASSEMBLY RESOLVES:**

14
15 **Section 1.** This conditional use approval for an Alcoholic Beverages Conditional
16 Use in the B-3 District for a Restaurant Beverage Dispensary Use and license
17 number 382, per AMC 21.40.180 D.8, for O'Malley Alehouse & Pizza, LLC, dba
18 Firetap Alehouse & Restaurant, 10950 O'Malley Centre Drive, South Center
19 Subdivision, Block 1, Lots 3A and 4A, per Plat 86-182, generally meets the
20 applicable provisions of AMC 21.50.020 and AMC 21.50.160.

21
22 **Section 2.** The conditional use is for an Alcoholic Beverages Conditional Use for
23 a Beverage Dispensary Use for a restaurant with 140 non-fixed seats (with a
24 facility occupant capacity of 250).

25
26 **Section 3.** The conditional use is approved subject to the following conditions:

27
28 1. A Notice of Zoning Action shall be filed with the District Recorder's Office
29 within 120 days of Assembly approval.

30
31 2. All uses shall conform to the plans and narrative submitted with this
32 conditional use application.

33
34 3. This conditional use approval is for an Alcoholic Beverages Conditional Use
35 in the B-3 District for a Beverage Dispensary Use per AMC 21.40.180.D.8, for a
36 restaurant with approximately 5,000 square feet gross area (licensed premises).
37

1 4. On-premise sale of alcoholic beverages will be seven days a week from
2 11:00 AM to 1:30 AM, as permitted per the Alaska Alcoholic Beverage Control
3 Board requirements. Alcoholic beverage sales will constitute approximately thirty
4 (30) percent to the ratio of seventy (70) percent food sales.
5

6 5. Upon demand, the applicant shall demonstrate compliance with a "Liquor
7 Server Awareness Training Program," approved by the State of Alaska Alcoholic
8 Beverage Control Board, such as or similar to, the program for "Techniques in
9 Alcohol Management" (T.A.M.).
10

11 6. The use of the property, by any person for the permitted purposes, shall
12 comply with all current and future Federal, State and local laws and regulations,
13 including but not limited to, laws and regulations pertaining to the sale,
14 dispensing, service and consumption of alcoholic beverages, and the storage,
15 preparation, sale, service and consumption of food. The owner of the property,
16 the licensee under the Alcoholic Beverage Control Board license and their
17 officers, agents and employees, shall not knowingly permit, or negligently fail to
18 prevent the occurrence of illegal activity on the property.
19

20 7. A copy of the conditions imposed by the Assembly in connection with this
21 conditional use approval shall be maintained on the premise.
22

23 **Section 4.** Failure to comply with the conditions of this conditional use permit
24 shall constitute grounds for its modification or revocation.
25

26 **Section 5.** This resolution shall become effective immediately upon passage
27 and approval by the Anchorage Assembly.
28

29 PASSED AND APPROVED by the Anchorage Assembly this 28th
30 day of April 2009.

ATTEST:

Debbi Ossander
Chair

Brian S. Jurek
Municipal Clerk

(Planning Case Number 2009-053)
(Tax Identification Number 016-091-26 and 016-091-27)



MUNICIPALITY OF ANCHORAGE ASSEMBLY MEMORANDUM

No. AM 218-2009

Meeting Date: April 28, 2009

From: Acting Mayor

Subject: ALCOHOLIC BEVERAGES CONDITIONAL USE IN THE B-3 (GENERAL BUSINESS DISTRICT) FOR A RESTAURANT BEVERAGE DISPENSARY USE AND LICENSE NUMBER 323, PER AMC 21.40.180 D.8, FOR O'MALLEY ALEHOUSE & PIZZA, LLC, DBA FIRETAP ALEHOUSE & RESTAURANT, LOCATED AT 10950 O'MALLEY CENTRE DRIVE, SOUTH CENTER SUBDIVISION, BLOCK 1, LOTS 3A AND 4A, PER PLAT 86-182; GENERALLY LOCATED ON THE NORTH SIDE OF O'MALLEY CENTRE COURT, BETWEEN OLD SEWARD HIGHWAY AND O'MALLEY CENTRE DRIVE.

1 O'Malley Alehouse & Pizza, LLC has made application for a Restaurant
2 Beverage Dispensary Alcoholic Beverage Conditional Use and license number
3 323, dba the Firetap Alehouse & Restaurant in the B-3 District. The restaurant
4 is located the building on Lot 3A, with shared parking on Lot 4A. The street
5 address is 10950 O'Malley Centre Drive. The property is located on South
6 Center Subdivision, Block 1, Lots 3A and 4A per Plat 86-182; generally located
7 on the north side of O'Malley Centre Court between Old Seward Highway and
8 O'Malley Centre Drive.

9
10 The restaurant will have 140 non-fixed seats (with a facility occupant capacity of
11 250). The licensed premise contains 5,000 square feet gross area.

12
13 This is not a new beverage dispensary license; it is a transfer of location and
14 ownership of existing license number 323. License number 323 is being
15 transferred from Harry's (formerly on Benson Boulevard) with a "No Premise"
16 address, to the petitioner at the petition site. Issuance of the license by the
17 ABC Board is pending Assembly approval of this conditional use.
18

Under the terms of Alaska Statute 04.11.410, a beverage dispensary or package store license may not be issued and the location of an existing license may not be transferred if the licensed premises would be located in a building the public entrance of which is within 200 feet of a school ground, or a church building in which religious services are regularly conducted, measured by the shortest pedestrian route from the outer boundaries of the school ground, or the public entrance of the church building. There are no known churches or schools within 200 feet of the petition site.

There are a total of five (5) alcoholic licenses within a 1,000-foot radius of the subject property: one (1) beverage dispensary license; one (1) restaurant license; two (2) package store licenses; and one (1) recreational site license. Approving this beverage dispensary use and license will add the second beverage dispensary license within this 1,000-foot radius.

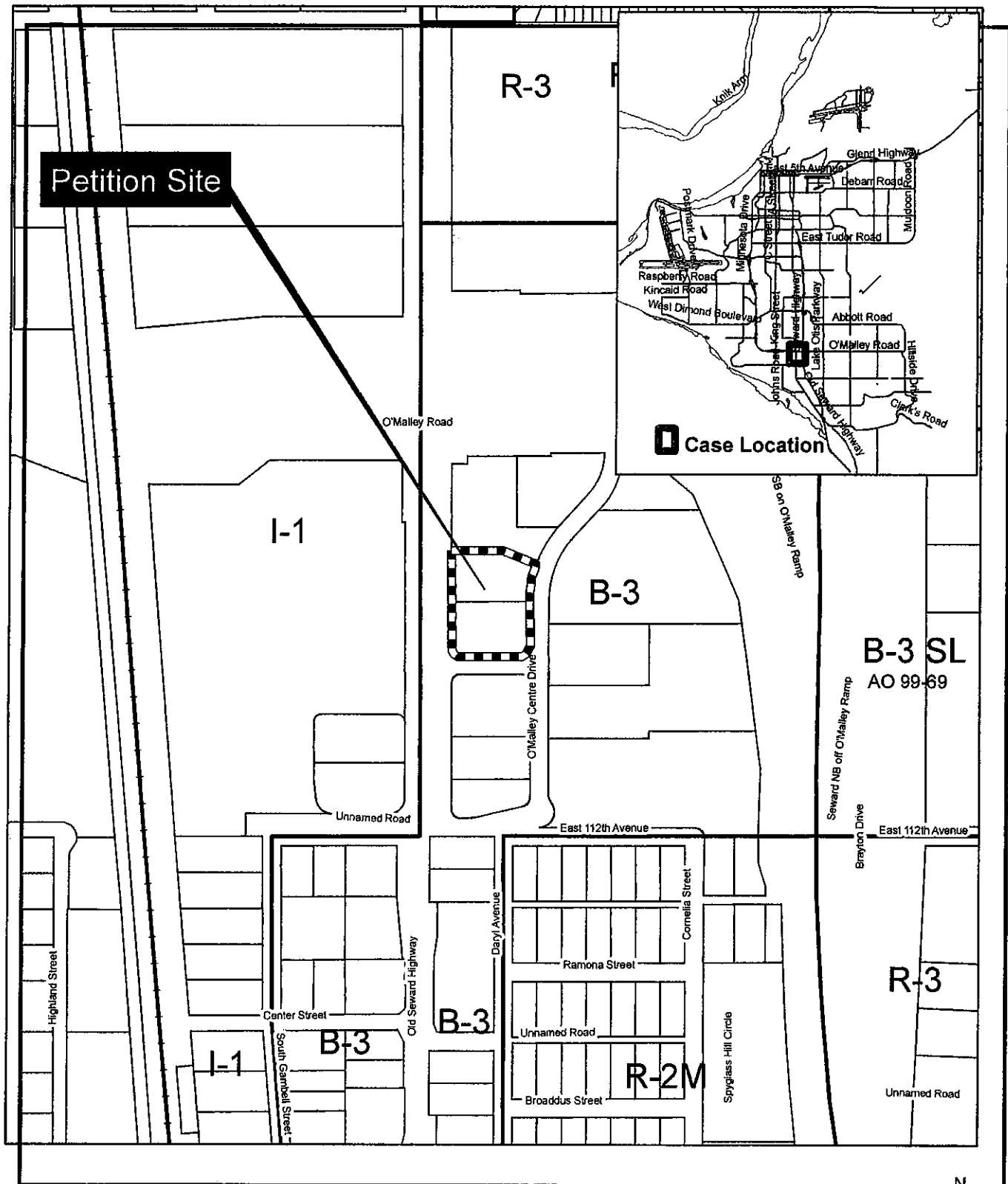
The petitioner estimates a ratio of thirty (30) percent alcoholic beverage sales and seventy (70) percent food sales. The restaurant will operate seven days a week, from 11:30 A.M. to 2:00 A.M. Employees and managers involved in the sale of alcoholic beverages will be trained in accordance with the Alcoholic Beverage Control Board "Liquor Server Alcohol Awareness Training Program," (TAM) and will hold the necessary certifications.

The Anchorage Police Department did not provide comments at the time this report was written. Treasury reported delinquent taxes owed. These taxes were related to the license that is being transferred, and the petitioner has since resolved this matter.

THIS CONDITIONAL USE FOR A BEVERAGE DISPENSARY USE AND LICENSE IN A RESTAURANT IN THE B-3 DISTRICT GENERALLY MEETS THE APPLICABLE PROVISIONS OF AMC TITLES 10 AND 21, AND ALASKA STATUTE 04.11.090.

Prepared by:	Jerry T. Weaver Jr., Zoning Administrator, Planning Department
Concur:	Tom Nelson, Director, Planning Department
Concur:	Mary Jane Michael, Executive Director, Office of Economic & Community Development
Concur:	James Reeves, Municipal Attorney
Concur:	Michael K. Abbott, Municipal Manager
Respectfully submitted:	Matt Claman, Acting Mayor




2009-053

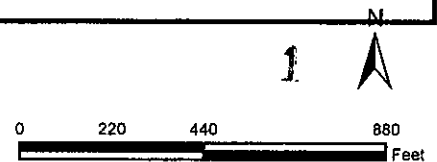


Municipality of Anchorage
Planning Department

Date: March 04, 2009

Flood Limits

-  100 Year
-  500 Year
-  Floodway



**PLANNING DEPARTMENT
STAFF ANALYSIS
CONDITIONAL USE - ALCOHOLIC BEVERAGE SALES**

DATE: April 28, 2009

CASE NO.: 2009-053

APPLICANT: O'Malley Alehouse & Pizza, LLC, dba Firetap Alehouse & Restaurant

REQUEST: Conditional Use for an Alcoholic Beverages Conditional Use in the B-3 District for a Restaurant Beverage Dispensary Use and License #323 per AMC 21.40.180D.8.

LOCATION: South Center Subdivision, Block 1, Lots 3A and 4A, per Plat 86-182

STREET ADDRESS: 10950 O'Malley Center Drive

COMMUNITY COUNCIL: Bayshore-Klatt

TAX PARCEL: 016-091-26 and 016-091-27/Grid SW2632

ATTACHMENTS

1. Location Map
2. Departmental Comments
3. Application
4. Posting Affidavit
5. Historical Information

RECOMMENDATION SUMMARY:

Approval with conditions

SITE:

Acres: 5,000 square feet of a 2 acre development site

Vegetation: Commercial

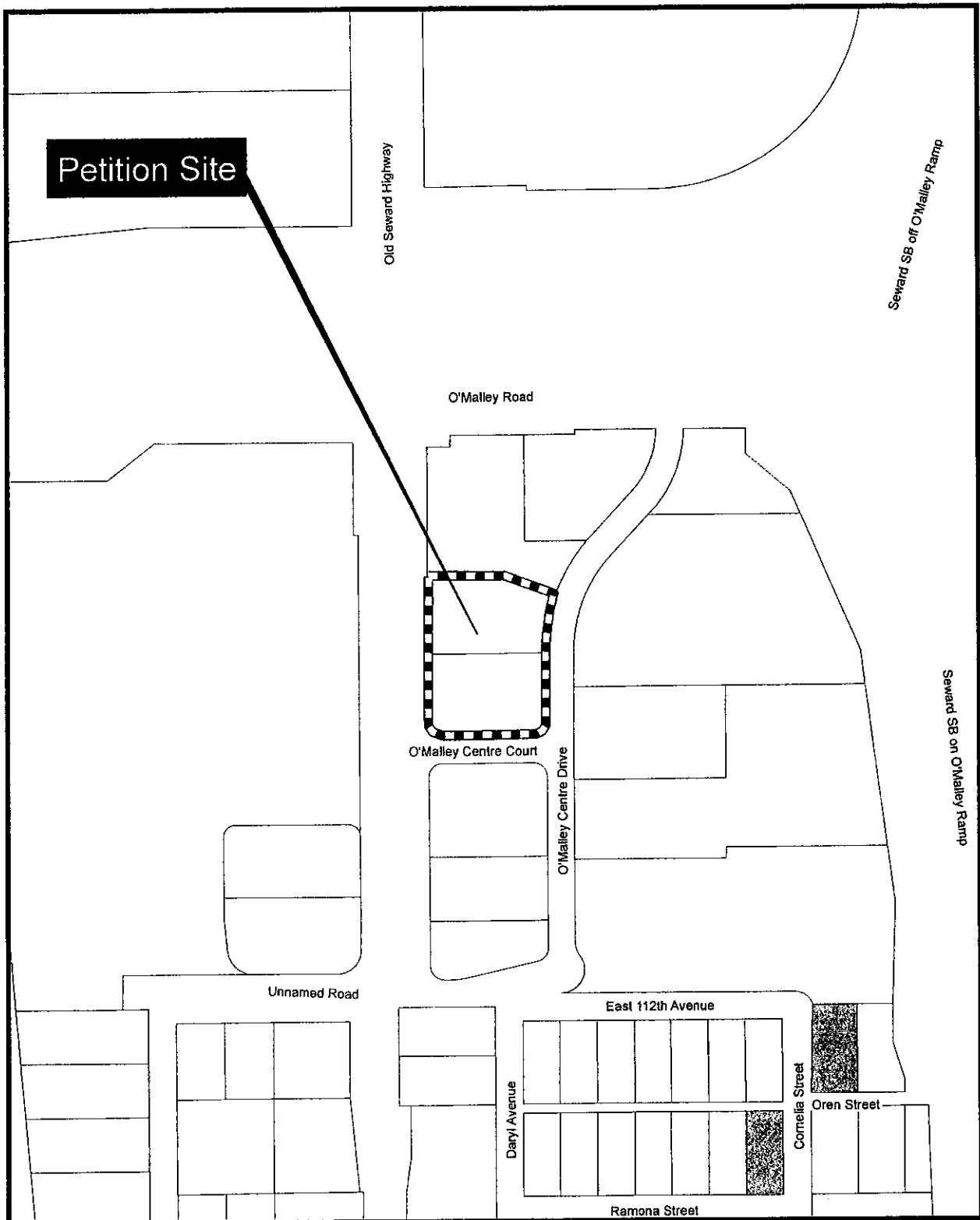
Zoning: B-3

Topography: Generally level

Existing Use: Multi-occupant retail structure




Soils: Public Water and Sewer

2009-053



Municipality of Anchorage
Planning Department

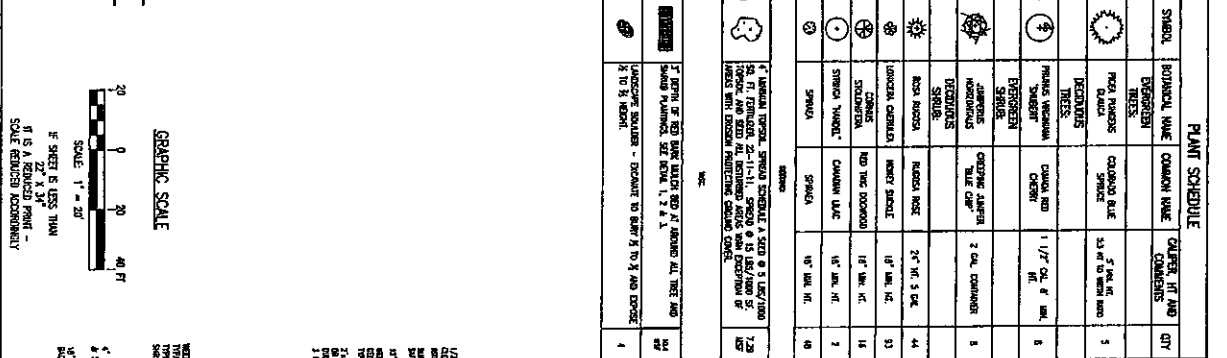
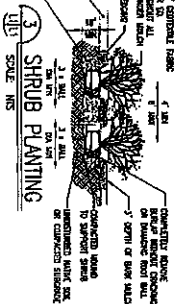
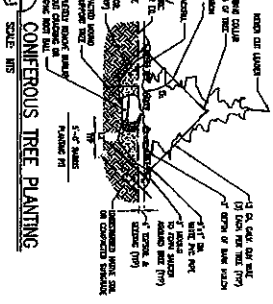
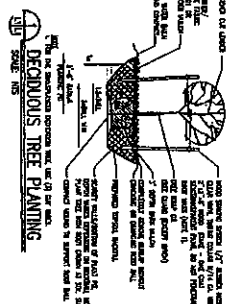
Date: March 04, 2009

-  Mobile Home Park
-  Multi-Family
-  Single Family

3



0 140 280 560 Feet

[illegible][illegible]

ANCHORAGE 2020 COMPREHENSIVE PLAN

Classification: N/A
Commercial designation in 1982 Plan
Density: N/A

SURROUNDING AREA

	NORTH	EAST	SOUTH	WEST
Zoning:	B-3	B-3	B-3	I-1
Land Use:	Commercial/ Mixed Retail Office	Commercial/ Mixed Retail Office/ Recreation	Commercial/ Mixed Retail Office/ Auto Related	Commercial (Lowe's)

SITE DESCRIPTION AND PROPOSAL:

The WildFin SeaGrill Restaurant is located in a new building currently under construction located on the north side of O'Malley Centre Court, between Old Seward Highway and O'Malley Centre Drive. The petitioner is seeking final approval of a conditional use for an alcoholic beverage dispensary use for a restaurant and license #323.

The restaurant will have 140 non-fixed seats with a facility occupant capacity of 250. The building is new construction, under permit 08-4868. A permit was issued for under permit number 09-4028 for the tenant improvements internal to the structure, as required for the restaurant use. Parking and landscape plans have been provided, and are being finalized and reviewed under permit 08-4868. The building plans provided show two structures on the O'Malley Center JLP Buildings site plans, as the north building and the south building. The restaurant is proposed to be on the west side of the north building.

Access is from O'Malley Centre Drive, with no direct access from Old Seward Highway.

Hours: 11:00 AM to 1:30 AM Monday – Sunday

Ratio of Food Sales to Alcohol Beverage Sales: The petitioner estimates that the sale of alcoholic beverages will be 30%, compared to 70% of food sales.

All employees and managers will be trained in accordance with the Alcoholic Beverage Control Board's Liquor Server Awareness Training Program.

PUBLIC COMMENTS:

Fifty (50) public hearing notices were mailed. At the time this report was written, no responses were received.

FINDINGS

A. Furthers the goals and policies of the Comprehensive Development Plan and conforms to the Comprehensive Development Plan in the manner required by Chapter 21.05.

This subject location is not depicted on the Land Use Policy Map of the Anchorage 2020 Comprehensive Plan as being within a special designation area. It is designated as a commercial area on the 1982 Anchorage Bowl Comprehensive Plan Land Use Plan Map.

The Anchorage 2020 Comprehensive Plan does not specifically address the sale of alcoholic beverages in the community. A strategy of the adopted Anchorage 2020 Plan, however, calls for the development of locational standards and criteria for retail sales/service of alcoholic beverages. To date this has not been done.

Several goals of the Anchorage 2020 Plan address related issues such as recreational and economic opportunities. The sale of alcoholic beverages is part of the social, recreational and economic environment of the community. Hotel dining, night clubs, bars and restaurants which serves alcohol enhances the hospitality and tourism industry in Anchorage, and provide eating places for local residents and nearby employees. Another of the Plan's stated economic development goals are "Business Support and Development: a quality of life and a financial climate that encourages businesses to start up, expand or relocate in Anchorage (p. 41).

B. Conforms to the standards for that use in this title and regulations promulgated under this title.

This standard is met.

The B-3 Central Business District provides for alcoholic beverage sales through the conditional use permit process: AMC 21.40.180.D.8 Liquor stores, restaurants, tearooms, cafes, private clubs or lodges, and other places serving food or beverages involving the retail sale, dispensing or service of alcoholic beverages in accordance with Section 21.50.160. Alcoholic beverage license use for a restaurant or eating place licensed by

the State Alcoholic Beverages Control Board to sell beer and wine for consumption only on the licensed premises is permitted subject to the administrative site plan review standards in Section 21.50.500.

The parcel is a conforming lot of record and meets the minimum area and width requirements. The building is under construction, and permits have been issued for the new construction and the tenant improvement for the restaurant in question. Plans have been provided regarding landscaping, parking and structure design. These requirements are being reviewed by Building Safety. The permit review comments are attached to this report, and it appears that the zoning requirements have been met. This will be finalized through the permit process, however. No conditional or final certificates of occupancy have been issued at the time this report was written.

C. Will be compatible with existing and planned land uses in the surrounding neighborhood and with the intent of its use district.

This standard is met.

The B-3 district is intended for general commercial uses in areas exposed to heavy automobile traffic. The district specifically is intended for areas at or surrounding major arterial intersections where personal and administrative services, convenience and shopping goods, and automobile-related services are desirable and appropriate land uses.

Restaurants serving no alcohol are a permitted principal use in the B-3 district. Restaurants serving hard alcohol are a conditional use in the B-3 and require Assembly approval through the conditional use process in accordance with AMC 21.40.180.D.8 and 21.50.160. A restaurant licensed to sell beer and wine for consumption only on the licensed premises is subject to the administrative site plan review standards in AMC 21.50.500 and exempt from the conditional use requirements of 21.50.160, provided the principal and accessory uses are permitted non-residential uses in accordance with 21.50.160.I.

The surrounding uses include commercial, office, professional and automobile related services. A recreational ice rink and a recreational gym are also located adjacent to the site. Lowe's hardware store is located across the Old Seward Highway from the site.

D. Will not have a permanent negative impact on the items listed below substantially greater than that anticipated from permitted development:

1. Pedestrian and vehicular traffic circulation and safety.

This standard is met.

The B-3 District provides that all required parking be provided on site. The 5,000 square foot restaurant requires no parking space is required for every three seats. Parking space requirements for such facilities without fixed seating shall be based on maximum capacity under the provisions of the Uniform Building Code. The parking lot layout, design, and number of spaces are being reviewed for approval through the permit process, as this is a multi-tenant/multi-use structure. From the permit review information, it appears that 107 spaces are required, 117 are provided (includes both structures on the site, both the north and south buildings – the restaurant will be in the north building).

The Traffic Department and the State of Alaska Department of Transportation had no comments on this request. Driveway access has been approved to O'Malley Centre Drive. Parking is available on the adjacent parcel to the south, through a shared parking agreement. This parking area has vehicular access from both O'Malley Centre Drive and O'Malley Centre Court. Public transportation is available demand for and along the Old Seward Highway.

There is an established system of sidewalks on both sides of the Old Seward Highway, but not along O'Malley Centre Drive or Court. The Public Transit system runs a bus route along Old Seward Highway adjacent to the site, and a route along a portion of O'Malley Road to the north of the site.

2. The demand for and availability of public services and facilities.

This standard is met.

The addition of a beverage dispensary license for a restaurant on the petition site will not impact public services. Water and sewer are available on site. Roads and trails are not affected.

3. Noise, air, water, or other forms of environmental pollution.

This standard is met.

The addition of a beverage dispensary license for a restaurant will not cause any environmental pollution.

4. The maintenance of compatible and efficient development patterns and land use intensities.

This standard is met.

The zoning, land use and the general area land use will not change as a result of this conditional use permit for a beverage dispensary license for a restaurant.

Standards Chapter 10.50 Alcoholic Beverages

In the exercise of its powers and under AS 04.11.480 and 15 AAC 104.145 to protest issue, renewal and transfer or alcoholic beverage licenses within the Municipality of Anchorage, the Assembly shall consider whether the proposed license meets each and every factor and standard set forth below

A. Concentration and land use. Whether transfer of location or issue of the requested license will negatively impact the community through an increase in the concentration of uses involving the sale or service of alcoholic beverages within the area affected and will conform to the separate standards of AMC 21.50.020.

AMC 21.50.160.B asks that a list of all alcohol licenses located within a minimum of 1,000 feet of the proposed conditional use be provided. The following five (5) licenses are located within 1,000 feet of this location: one (1) beverage dispensary license, one (1) restaurant license, two (2) package store licenses, and one (1) recreational site license. Approving this beverage dispensary use and license will add the 2nd beverage dispensary license within this 1,000 foot radius.

Name	Address	License Number	Type of License
Holiday #602	10630 Old Seward Highway	3973	Package Store
Wine Styles	11109 Old Seward Highway	4732	Package Store

A Taste of Thai	11109 old Seward highway, Suite #6	2727	Restaurant/Eating Place
The Bradley House	11321 Old Seward Highway	814	Beverage Dispensary
Tesoro Sports/BlueLine Pub	11111 O'Malley Centre Drive	3968	Recreational Site

In and around this location are numerous restaurants, office buildings, recreational uses, retail malls, commercial businesses and other non-residential uses. Because of its location it is readily available to the traveling public, the South Anchorage work force and local residents.

There appear to be no churches and or schools within 200 feet of the subject site.

- B. Training.** If application is made for issue, renewal or transfer of a beverage dispensary license, restaurant or eating place license, or package store license, whether the applicant can demonstrate prospective or continued compliance with a Liquor "Server Awareness Training Program approved by the State of Alaska alcoholic Beverage Control Board, such as or similar to the program for techniques in alcohol management (T.A.M.). Until such plan is approved, training by a licensee's employees in the T.A.M. shall constitute compliance with this ordinance.

All employees and managers will be trained in accordance with the T.A.M. training.

- C. Operations procedures.** If application is made for issue, renewal or transfer of a license, whether the applicant can demonstrate prospective or continued compliance with operations procedures for licensed premises set forth in Section 10.50.035 of this code.

This conditional use application is for a beverage dispensary license and use in a restaurant at this location. This is not a new license: it is a transfer of an existing license, a transfer of ownership and location. License#323 is being transferred from Harry's (formerly located on Benson Boulevard) with a No Premise address/status, to O'Malley Alehouse & Pizza, LLC dba Firetap Alehouse & Restaurant, located at 10950 O'Malley Centre Drive.

- D. Public safety.** When application is made for the renewal or transfer of location or transfer of ownership of a beverage dispensary license restaurant or eating place license, or package store license, the

Assembly shall consider whether the operator can demonstrate the ability to maintain order and prevent unlawful conduct in a licensed premise. In determining the operator's demonstrated ability to maintain order and prevent unlawful conduct, the Assembly may consider police reports, testimony presented before the Assembly, written comments submitted prior to or during the public hearing, or other evidence deemed to be reliable and relevant to the purpose of this subsection. For purposes of this section and Section 10.50.035 "licensed premises" shall include any adjacent area under the control or management of the licensee.

This standard appears to be met.

The restaurant will employ security personnel during busy hours, and security cameras will be installed in the interior of the restaurant.

Comments received from the Police Department indicated no incidents.

- E. Payment of taxes and debts. When application is made for renewal of a license the assembly shall consider, pursuant to AS 4.11.330, whether the applicant is delinquent in payment of taxes owed to the Municipality. When application is made for transfer of ownership of a license the Assembly shall consider, pursuant to AS 4.11.360, whether the municipality has received either payment or adequate security, for the payment of any debts or taxes, including any estimated taxes for the current year, arising from the conduct of the licensed business. Adequate security" for the payment of debts and taxes may be in the form of: 1) escrowed funds sufficient to pay the debts and taxes claimed and any escrow fees; 2) actual payment of debts and taxes claimed; or, 3) a guarantee agreement in accordance AMC 10.50.030. Any guarantee agreement shall be in writing, signed by the transferor, transferee and Municipality**

This standard will be met.

The Treasury Division provided comments stating that taxes in the amount of \$2,401.92 are owed at this time. These taxes were related to the license that is being transferred. The petitioner has since resolved this matter. Evidence of payment has been provided with the supporting application materials.

- F. Public health. If application is made for the renewal or transfer of location or transfer of ownership of a license, the Assembly shall consider whether the operator has engaged in a pattern of practices injurious to public health or safety such as providing alcohol to minors or intoxicated persons, committing serious violations of**

State law relevant to public health or safety, or other actions within the knowledge and control of the operator which place the public health or safety at risk. In determining if a pattern of practices injurious to public health or safety exists, the Assembly may consider criminal convictions, credible proof of illegal activity even if not prosecuted, police reports, testimony presented before the Assembly, written comments submitted prior to or during the public hearing, or other evidence deemed to be reliable and relevant to the purpose of this subsection.

There will be no happy hours, games or contests that include consumption of alcoholic beverages, and no solicitation or encouragement of alcoholic beverage consumption. Sales to persons who are inebriated or underage are prohibited.

- G. Municipality of Anchorage Alcoholic Beverage Licensee Compliance Form. In order to determine whether applicants seeking issue, renewal or transfer of alcoholic beverage licenses have complied with the provisions of this chapter, applicants shall, at the request of the Assembly, submit to the municipal clerk such information as is required on a municipal form prepared by the municipal clerk known as the Municipality of Anchorage Alcoholic Beverage Licensee Compliance Form. Upon request, operators shall also provide the municipal clerk with certificates from all current employees demonstrating that those employees have successfully completed a "Liquor Service Awareness Training Program" such as the program for techniques in alcohol management (T.A.M.) as approved by the State of Alaska Alcoholic Beverage Control Board.**
- This form was not requested of this applicant.

RECOMMENDATION:

This application for a final conditional use for alcoholic beverages in the B-3 District for a beverage dispensary use and license generally meets the required standards of Title 21 and Title 10, and AMC 21.50.160, and the Department recommends approval.

If after a public hearing on the matter, the Anchorage Assembly finds that the required standards have been met, staff recommends the following conditions of Approval:

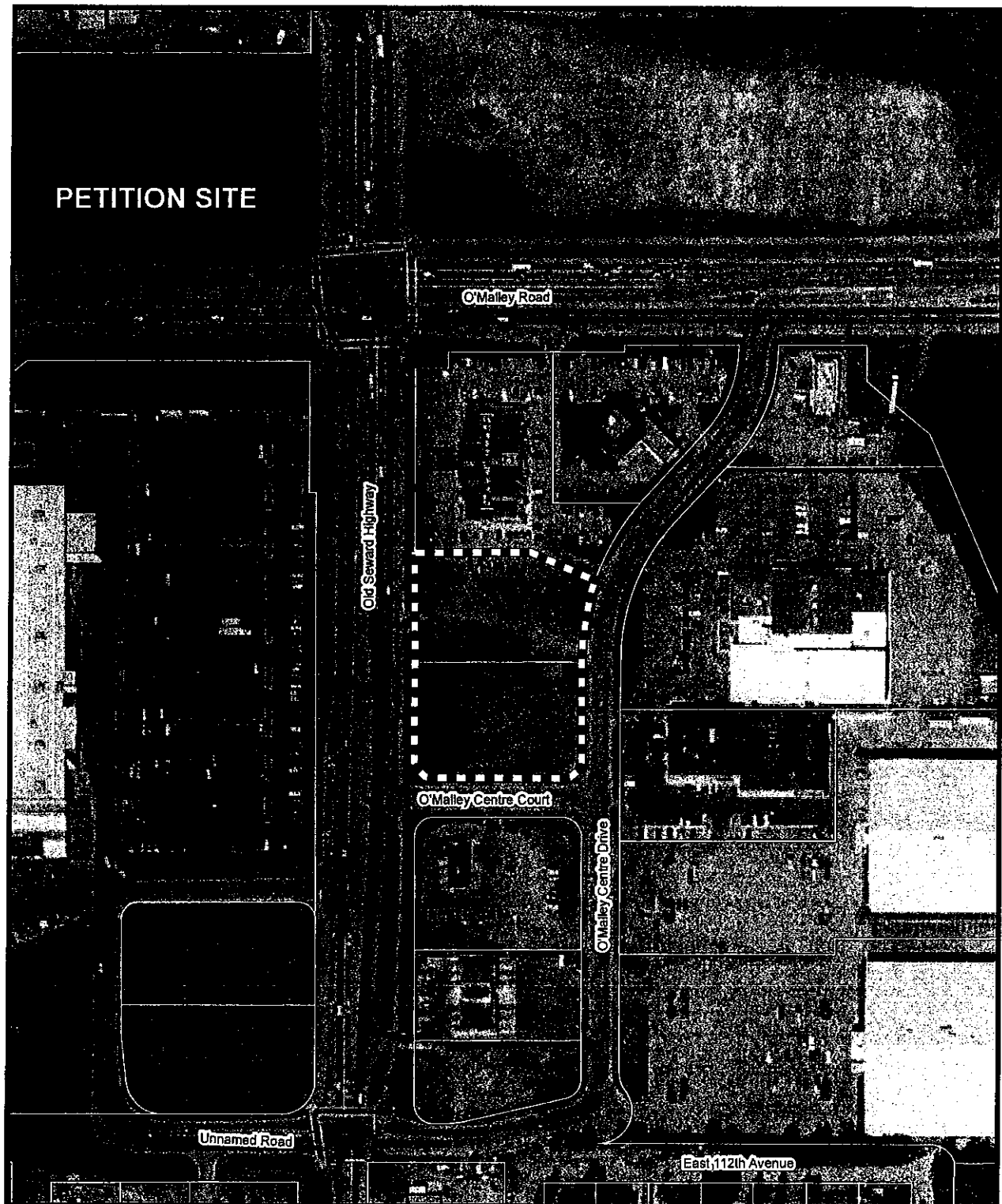
1. A notice of Zoning Action shall be filed with the District Records Office within 120 days of the Assembly's approval.

2. All uses shall conform to the plans and narrative submitted with this conditional use application.
3. This conditional use approval is for an Alcoholic Beverages Conditional Use in the B-3 District for a Beverage Dispensary Use in a restaurant per AMC 21.40.180 D.8 for approximately 5,000 SF gross area (licensed premises).
4. On-premise sale of alcohol beverages will be seven days a week from 11:00 AM to 1:30 AM, as permitted per the Alaska Alcoholic Beverage Control Board requirements. Alcoholic beverage sales will constitute approximately thirty (30) percent to the ratio of seventy (70) percent food sales.
5. Upon demand the applicant shall demonstrate compliance with a liquor "Server Awareness Training Program approved by the State of Alaska alcoholic Beverage Control Board, such as or similar to the program for techniques in alcohol management (T.A.M.).
6. The use of the property by any person for the permitted purposes shall comply with all current and future federal, state and local laws and regulations including but not limited to laws and regulations pertaining to the sale, dispensing, service and consumption of alcoholic beverages and the storage, preparation, sale, service and consumption of food. The owner of the property, the licensee under the Alcoholic Beverage Control license and their officers, agents and employees shall not knowingly permit or negligently fail to prevent the occurrence of illegal activity on the property.
7. A copy of the conditions imposed by the Assembly in connection with this conditional use approval shall be maintained on the premise at a location visible to the public.

2

**HISTORICAL MAPS
AND
AS-BUILTS**

2009-053



Municipality of Anchorage
Planning Department

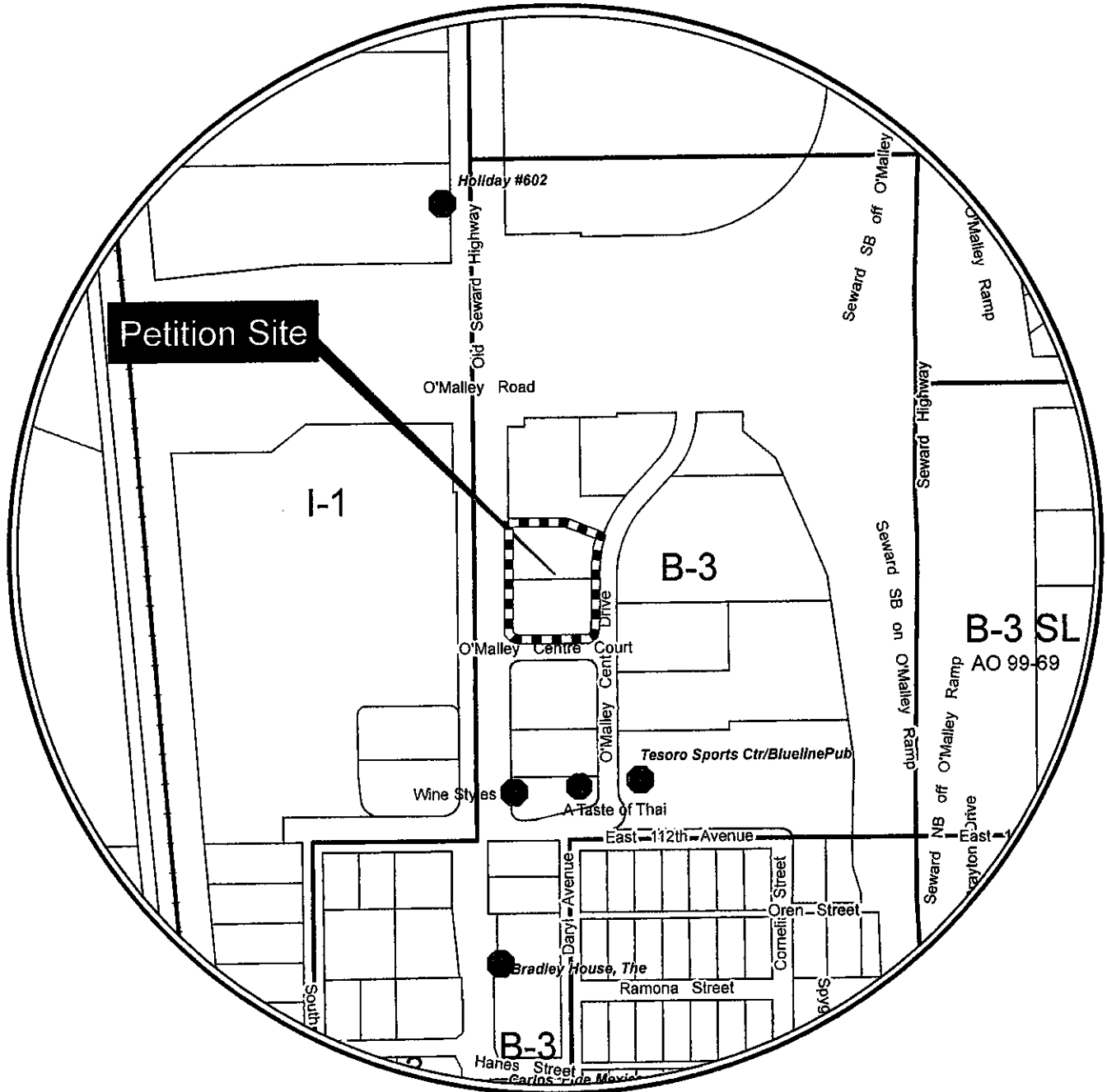
Date: March 04, 2009

15 

0 100 200 400 Feet

2009-053

● EXISTING LIQUOR LICENSES WITHIN 1000'



Municipality of Anchorage
Planning Department

Date: March 05, 2009

0 275 550 1,100
Feet



Alcohol Existing License List Report

Case Number: 2009-053 Description: 1000'

Parcel Business Name	Parcel Owner Name Applicant Name	Parcel Owner Address Business Address	City Lic. Number	State Lic. Zone	Zip Lic. Type
01604151000 Holiday #602	GREEN PERRY Holiday Alaska, Inc,	PO BOX 1224 10630 Old Seward Hwy	MINNEAPOLIS 3973	MN I1	55440 Package Store
01609134000 Tesoro Sports Ctr/BlueLinePub	O'MALLEY ICE ARENA LLC O Malley Ice Arena LLC	11111 O'MALLEY CENTRE DRIVE 11111 O'Malley Centre Dr	ANCHORAGE 3968	AK B3	99515 Recreational Site
01609141000 A Taste of Thai	HWS PROPERTIES LLC Alaska Taste of Thai LLC	PO BOX 112627 11109 Old Seward Hwy Ste #6	ANCHORAGE 2727	AK B3	99511 Restaurant/Eating Place
01609141000 Wine Styles	HWS PROPERTIES LLC Fifer LLC	PO BOX 112627 11109 Old Seward Hwy	ANCHORAGE 4732	AK B3	99511 Package Store
01612118000 Bradley House, The	BRADLEY KAZUKO Nakada Corporation	PO BOX 110003 11321 Old Seward Hwy	ANCHORAGE 814	AK B3	99511 Beverage Dispensary

Alcohol Church and School List Report

Case Number: 2009-053

Description: 200'

Parcel	Parcel Owner Name	Parcel Site Address	Description
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3

DEPARTMENTAL

COMMENTS

Municipality of Anchorage
Treasury Division
Memorandum

~~RECEIVED~~

Date: March 9, 2009
To: Patty Long,, Planning Dept.
From: Daisy VanNortwick, Revenue Officer
Subject: Liquor License Conditional Use Comments

MAR 10 2009
MUNICIPALITY OF ANCHORAGE
PLATTING DIVISION

Request: Conditional Use permit # 2009- 053, we are protesting the transfer of the liquor license
From Harry's Bar & Grill to Firetap Alehouse & Pizza, to be located at 10950 O'Malley Center Dr
In the amount of \$2,401.92.

.We will ~~notify you~~ when protest is satisfied.

Thanks
Daisy VanNortwick
343-6940

Municipality of Anchorage (Treasury)
Counter hours 8:00 AM-5:00PM
CH 02 28 101550 03/19/09 02:16PM

002 Pers Prop Tax \$2,401.92
Account #: 2550251300135

Total Due: \$2,401.92
Check: \$2,401.92

Change: \$0.00
Keep receipt for your records



Municipality of Anchorage

Finance - Business Personal Property Taxes

Phone: 343-6940 Fax: 343-6677

Fax line
249-7916

LL

TO: ANESLA
CHAMBERS
FAX
343.7927

Liquor License

#

Sent: 03-06-2009

Transfer of Location/Own

Due: 04-06-2009

Previous License

Owner: Kenneth Bartley-Trustee for Harry's Bar & Grill

Business: Harry's Restaurant

Address: 101 West Benson Blvd

Anchorage, Ak 99503

Current Application

Owner: O'Malley Alehouse & Pizza LLC

Business: Firetap Alehouse & Restaurant

Address: 10950 O'Malley Centre Drive

Anchorage, Ak 99515

License is not protested

Date: _____

☒ License is protested for taxes

Date: 3/9/09

PERSONAL Property Taxes 25-5025 13001

\$ 2,401.92

PERSONAL Property Taxes

\$

PERSONAL Property Taxes

\$

REAL Property Taxes:

\$

Hotel/Motel:

\$

Reviewed By: M. Mullane

Date: 3-9-09

Collections:

Date: 3/9/09

Comments:

Business taxes for Harry's Bar & Grill for 2005

Protest Released - TAXES PAID IN FULL

Date: _____ Signed/Title: _____

**Municipality Of Anchorage
ANCHORAGE WATER & WASTEWATER UTILITY**

M E M O R A N D U M

RECEIVED

MAR 24 2009

MUNICIPALITY OF ANCHORAGE
PLATTING DIVISION

DATE: March 17, 2009

TO: Jerry Weaver, Zoning Division Administrator, Planning Department

FROM: Paul Hatcher, Engineering Technician III, AWWU *PH*

SUBJECT: **Zoning Case Comments**
Planning & Zoning Commission Hearing April 28, 2009
Agency Comments due March 31, 2009

AWWU has reviewed the materials and has the following comments.

09-053 **SOUTH CENTER BLK 1 LT 3A, A request concept/final approval of a conditional use to permit an alcoholic beverage dispensary use, Grid SW2632**

1. AWWU water main located in O'Malley Centre Drive is currently available to this parcel.
2. AWWU sanitary sewer main located in O'Malley Centre Drive is currently available to this parcel.
3. AWWU has no objection to this conditional use.

If you have any questions pertinent to public water and sanitary sewer, you may call me at 564-2721 or the AWWU planning section at 564-2739, or e-mail paul.hatcher@awwu.biz.

2009-053

POLICE DEPARTMENT CHECK LIST
FOR INVESTIGATION OF LICENSED LIQUOR ESTABLISHMENTS

RECEIVED

1. Criminal History in Local Police Files? YES NO UNK

{Circle which applies}

MAR 16 2009

2. Incidents occurring within two years prior to the date of the liquor license application.

MUNICIPALITY OF ANCHORAGE
PLANNING DIVISION

Type of Incident	Number of Incidents
See Attached	

OLD BUSINESS NAME

OLD LOCATION

Firetap Alehouse

10950 O'Malley Centre Drive

BUSINESS NAME

LOCATION

O'Malley Alehouse & Pizza LLC

Harry's Restaurant

NAME OF APPLICANT (S)

CURRENT LICENSEE (S)

- ☐ Package Store
- ☒ Transfer Liquor License
- ☒ Beverage Dispensary
- ☐ Corporate Stock Transfer Only
- ☐ Transfer of Location

THIS INFORMATION IS PROVIDED FOR EVALUATION BY THE ASSEMBLY IN CONSIDERATION OF APPLICATIONS FOR LICENSING.

03.10.09

DATE



for CHIEF OF POLICE



Bar File



ctivity for: 10950 O MALLEY CENTRE DR

03/10/2007 through 03/10/2009

Report#	Nature of Call	Report	Officer	MO Location
---------	-------------------	--------	---------	-------------



MUNICIPALITY OF ANCHORAGE
Traffic Department



MEMORANDUM

RECEIVED

DATE: March 19, 2009

MAR 27 2009

TO: Jerry T. Weaver, Platting Supervisor, Planning Department

**MUNICIPALITY OF ANCHORAGE
PLATTING DIVISION**

THRU: Leland R. Coop, Associate Traffic Engineer *ZG*

FROM: Mada Angell, Assistant Traffic Engineer *MA*

SUBJECT: Traffic Engineering and Transportation Planning Comments for
April 28, 2009 Assembly Public Hearing

09-053

**South Center; Conditional Use to permit alcohol dispensary;
Firetap Alehouse; O'Malley Center Drive**

Traffic Engineering and Transportation Planning have no comment.



Municipality of Anchorage
Project Management & Engineering Department



Comments to Miscellaneous Planning and Zoning Applications
RECEIVED

DATE: March 31, 2009

MAR 31 2009

TO: Jerry Weaver, Platting Officer

**MUNICIPALITY OF ANCHORAGE
PLATTING DIVISION**

FROM: Sharen Walsh, P.E. – Private Development - Plan Review Engineer

SUBJECT: Comments for Assembly Public Hearing date: April 28, 2009

Case 2009-053, A request for concept/final approval of a conditional use to permit an alcoholic beverage dispensary use

Project Management and Engineering has no objection to the proposed conditional use.

4

APPLICATION

Application for Conditional Use Retail Sale Alcoholic Beverages

Municipality of Anchorage
Planning Department
PO Box 196650
Anchorage, AK 99519-6650

Please fill in the information asked for below.

PETITIONER* O'Malley Alehouse & Pizzeria LLC		PETITIONER REPRESENTATIVE (IF ANY)	
Name (last name first) dba Firetap Alehouse & Restaurant		Name (last name first) Thompson, Diane	
Mailing Address 2445 La Honda Drive Anchorage, Alaska 99517		Mailing Address 2445 La Honda Drive Anchorage, Alaska 99517	
Contact Phone: Day: 3608340 Night: 2787299		Contact Phone: Day: 3608340 Night: 2787299	
FAX: 2792556		FAX: 2792556	
E-mail: diane.thompson@oci.net		E-mail: diane.thompson@oci.net	

*Report additional petitioners or disclose other co-owners on supplemental form. Failure to divulge other beneficial interest owners may delay processing of this application.

see attached ABC application

PROPERTY INFORMATION	
Property Tax #(000-000-00-000): 0160912.600, 01609127	
Site Street Address: 10950 O'Malley Center Drive Anch, Ak. 99515	
Property Owner (if not the Petitioner): Old Seward O'Malley LLC	
Current legal description: (use additional sheet if necessary) Lot 3A & 4A Block 1 South Center Subdivision according to the official plat thereof filed under Plat no. 86-182 in the Anchorage Recording District 3 rd Judicial District, State of Alaska	
Zoning: Commercial Retail	Acreage: 5000 SQ FT Grid # SW 2632

ALCOHOLIC BEVERAGE CONTROL BOARD LICENSE PROPOSED		
<input checked="" type="checkbox"/> Beverage Dispensary	<input type="checkbox"/> Private Club	<input type="checkbox"/> Restaurant, exempt
<input type="checkbox"/> Beverage Dispensary-Tourism	<input type="checkbox"/> Public Convenience	<input type="checkbox"/> Theater
<input type="checkbox"/> Brew Pub	<input type="checkbox"/> Recreational	<input type="checkbox"/> Other (Please explain):
<input type="checkbox"/> Package Store	<input type="checkbox"/> Restaurant	Plat 86-182 B-3
Is the proposed license: <input type="checkbox"/> New <input checked="" type="checkbox"/> Transfer of location: ABC license number: 323		
Transfer license location:		
Transfer licensed premises doing business as:		

I hereby certify that (I am) (I have been authorized to act for) owner of the property described above and that I petition for a retail sale of alcoholic beverages conditional use permit in conformance with Title 21 of the Anchorage Municipal, Code of Ordinances. I understand that payment of the application fee is nonrefundable and is to cover the costs associated with processing this application, and that it does not assure approval of the conditional use. I also understand that assigned hearing dates are tentative and may have to be postponed by Planning Department, Municipal Clerk, or the Assembly for administrative reasons.

Date 2/11/09	Signature (Agents must provide written proof of authorization) Diane Thompson
Accepted by:	Poster & Affidavit: <input checked="" type="checkbox"/> 2 posters
	Fee: \$4,000
	Case Number: 2009-053

Firetap Alehouse and Restaurant
10950 O'Malley Centre Drive
Anchorage, Alaska 99515

Company Summary

Firetap Alehouse and Restaurant is owned by O'Malley Alehouse & Pizza LLC. The LLC is organized under the State of Alaska Entity #116825. The members of the LLC consist of: Gator Brothers LLC: Jack Lewis & Samuel Lewis; Richard M. Hobbs, 2nd, Andrea S. Hobbs, Gordon H. Thompson and Diane M. Thompson.

Jack Lewis of Gator Brothers LLC brings over 30 years experience to the project. Jack is a principal partner in The Sourdough Mining Company, Peanut Farm and McGinley's Irish Pub. Jack will be the general manager of Firetap Alehouse & Restaurant.

Diane Thompson has 25 years experience in owning and managing restaurants and bars. She and her husband Gordon were two of the founders of Humpty's Great Alaskan Alehouse and sold their shares in 2000. Since that time she has consulted on several new restaurants and bars in Anchorage. She will assist Jack in the day to day operations of the business.

Gordon Thompson is the architect for the developer of the shopping center and for the tenant improvements to Firetap Alehouse & Restaurant.

Richard & Andrea Hobbs are principal partners in McGinley's Irish Pub. Richard & Andrea will provide expertise in all financial aspects of the business.

The goal of Firetap Alehouse & Restaurant is to provide South Anchorage with a fun and affordable full service restaurant giving the community an alternative to downtown and midtown. All food will be prepared in a nine foot by five foot gas fired stone oven. There will be no grilling, frying, charbroiling or stove top cooking. The menu will consist of handmade fire roasted pizza, calzone, hot & cold flatbread sandwiches; an array of appetizers, fresh chopped salads, soups and homemade desserts. Firetap will offer full bar service and will feature 36 Alaskan beers on draft. A small arcade/game area will be provided for the younger crowd to enjoy assorted games while adults relax with their meal or beverage. Future plans include an outside deck with a fire pit and radiant heaters.

Primary target customers are those living on the upper and lower Hillside, Klatt Road area and Bayshore. The restaurant is located west of the Alaska Club South and Alaska Summit Club; it is north of the Subway and AT&T sport arenas. We will market to individuals and families who participate in activities in all of these venues. In addition, we plan on attracting workers from the dense business area surrounding our location for lunch and dinner.

COMPREHENSIVE PLAN INFORMATIONAnchorage 2020 Urban/Rural Services: ☒ Urban ☐ RuralAnchorage 2020 West Anchorage Planning Area: ☐ Inside ☒ Outside

Anchorage 2020 Major Urban Elements: Site is within or abuts:

- ☐ Major Employment Center ☐ Redevelopment/Mixed Use Area ☐ Town Center
☐ Neighborhood Commercial Center ☒ Industrial Center
☐ Transit - Supportive Development Corridor

Eagle River-Chugiak-Peters Creek Land Use Classification:

- ☐ Commercial ☐ Industrial ☐ Parks/opens space ☐ Public Land Institutions
☐ Marginal land ☐ Alpine/Slope Affected ☐ Special Study
☐ Residential at _____ dwelling units per acre

Girdwood- Turnagain Arm

- ☐ Commercial ☐ Industrial ☐ Parks/opens space ☐ Public Land Institutions
☐ Marginal land ☐ Alpine/Slope Affected ☐ Special Study
☐ Residential at _____ dwelling units per acre

ENVIRONMENTAL INFORMATION (All or portion site affected)

- Wetland Classification: ☒ None ☐ "C" ☐ "B" ☐ "A"
 Avalanche Zone: ☒ None ☐ Blue Zone ☐ Red Zone
 Floodplain: ☒ None ☐ 100 year ☐ 500 year
 Seismic Zone (Harding/Lawson): ☐ "1" ☐ "2" ☐ "3" ☒ "4" ☐ "5"

RECENT REGULATORY INFORMATION (Events that have occurred in last 5 years for all or portion site)

- ☐ Rezoning - Case Number:
☐ Preliminary Plat ☐ Final Plat - Case Number(s):
☐ Conditional Use - Case Number(s):
☐ Zoning variance - Case Number(s):
☐ Land Use Enforcement Action for
☒ Building or Land Use Permit for new construction
☐ Wetland permit: ☐ Army Corp of Engineers ☐ Municipality of Anchorage

DOCUMENTATION

- Required:
- ☒ Site plan to scale depicting: building footprints; parking areas; vehicle and pedestrian circulation; lighting; landscaping; signage; and licensed premises location.
 - ☒ Building plans to scale depicting: floor plans indicating the location of sales and service areas; building elevations (photographs are acceptable).
 - ☒ Photographs of premises from each street frontage that include and show relationship to adjacent structures and the premises visible street address number.
 - ☒ Narrative: explaining the project; construction, operation schedule, and open for business target date.
 - ☒ Copy of a zoning map showing the proposed location.
 - ☒ Copy of completed Alcoholic Beverage Control Board liquor license application form including all drawings and attachments, if filed with ABC Board.
- Optional: ☐ Traffic impact analysis ☐ Economic impact analysis ☐ Noise impact analysis

PROPERTY OWNER AUTHORIZATION* (If petitioner is not property owner)

(I)(WE) hereby grant permission to and acknowledge that person shown as the petitioner on this application is applying for a conditional use permit for the retail sales of alcoholic beverages on a property under (MY)(OUR) ownership and that as part of the conditional use permit process the Assembly may apply conditions which will be (MY)(OUR) responsibility to satisfy.

2/9/09

Date

Signature

LEONARD HYDE

*Report additional petitioners or disclose other co-owners on supplemental form. Failure to divulge other beneficial interest owners may delay processing of this application.

FACILITY OPERATIONAL INFORMATION

What is the proposed or existing business name (Provide both if name is changing):

Firetap Alehouse & Restaurant

What is the gross leaseable floor space in square feet?

5000

What is the facility occupant capacity?

250

What is the number of fixed seats(booth and non movable seats)?

What is the number non-fixed seats(movable chairs, stools, etc.)?

140

What will be the normal business hours of operation?

11:00 am - 1:30 am

What will be the business hours that alcoholic beverages will be sold or dispensed?

11:00 am - 1:30 am

What do you estimate the ratio of food sales to alcohol beverage sales will be?

30 % Alcoholic beverage sales

70 % Food sales

Type of entertainment proposed: (Mark all that apply)

☒ Recorded music ☒ Live music ☐ Floor shows ☐ Patron dancing ☐ Sporting events ☐ Other ☐ None

Do you propose entertainment or environmental conditions in the facility that will meet the definition of "indecent material" or "adult entertainment" as set forth by AMC 8.05.420 Minors-Disseminating indecent material or AMC 10.40.050 Adult oriented establishment? ☐ Yes ☒ No

DISTANCE FROM CHURCHES, DAY CARE, AND SCHOOLS

Locate and provide the names and address of all churches, day care, and public or private schools within 200 feet of the site property lines

Name

Address

Sylvan Learning Ctr.

11001 O'Malley Centre Dr.

PACKAGE STORES

Provide the projected percentage of alcoholic product inventory in the store where the retail unit price is:

% less than \$5.00

100 % \$5.00 to \$10.00

% \$10.00 to \$25.00

% greater than \$25.00

CONDITIONAL USE STANDARDS

The Assembly may only approve the conditional use if it finds that all of the following 4 standards are satisfied. Each standard must have a response in as much detail as it takes to explain how your project satisfies the standard. The burden of proof rests with you. Use additional paper if needed.

Explain how the proposed conditional use furthers the goals and policies of the comprehensive development plan and conforms to the comprehensive development plan in the manner required by AMC 21.05.

Please see attached narrative

Explain how the proposed conditional use conforms to the standards for that use in this title and regulations promulgated under this title.

Please see attached narrative

Explain how the proposed conditional use will be compatible with existing and planned land uses in the surrounding neighborhood and with the intent of its use district.

Please see attached narrative

Firetap Alehouse & Restaurant
10950 O'Malley Centre Drive
Anchorage, Alaska 99517

Conditional Use Standards as required by AMC 21.05:

Firetap Alehouse & Restaurant is under construction in the O'Malley Center, at the intersection of O'Malley Road and the Old Seward Highway. Completion is scheduled for mid May. The new restaurant will occupy 5000 square feet of the northwest building.

The building is directly west of the Alaska Club South and the Summit Club, and north of the Subway and AT&T arenas. This is a growing area of Anchorage with few restaurant choices. Within the immediate area are Wee B's & Wendy's fast food restaurants, Carlos Mexican restaurant, Bradley House bar and grille, and the Taste of Thai restaurant.

This new restaurant supports the Anchorage 20/20 plan by giving Anchorage citizens another dining and entertainment option in an area that has been steadily growing over the past few years. Please see pictures and architectural drawing.

The business will create approximately fifty new jobs and will offer customers living in the area, on the upper & lower Hillside, and the Klatt Road & Bayshore areas an alternative to driving downtown or driving to midtown for lunch and dinner. We hope to attract those returning from skiing in Girdwood, business & industrial workers from around the area, as well as convention attendees and tourists.

Firetap management and owners are long time Anchorage residents and business entrepreneurs, are civic minded and have participated on boards and associations for many years. Jack Lewis, partner and general manager currently sits on the Anchorage Visitors & Convention Bureau Board.

The goal of Firetap Alehouse & Restaurant is to provide South Anchorage with a fun and affordable full service restaurant giving the community an alternative to downtown and midtown. All food will be prepared in a nine foot by five foot gas fired stone oven. There will be no grilling, frying, charbroiling or stove top cooking. The menu will consist of handmade fire roasted pizza, calzone, hot and cold flatbread sandwiches; and array of appetizers, fresh chopped salads, soups and homemade desserts. A small arcade/game area will be provided for the younger crowd while adults relax with their meal or beverage. Future plans include an outside deck with a fire pit and radiant heaters.

We are in the process of transferring a beverage dispensary liquor license. We anticipate about 70% of our sales will be lunch and dinner selections, and alcohol sales about 30%. Our emphasis will be on a high quality and varied menu at competitive prices with outstanding service.

Explain how the proposed conditional use will not have a permanent negative impact on the items listed below substantially greater than that anticipated from permitted development:

1. Pedestrian and vehicular traffic circulation and safety. *Heated walkways in front of both buildings on the site. There are pedestrian walkways in the area. Private parking lot.*
2. The demand for and availability of public services and facilities. *Site is on new construction. Will have no impact on demand & availability of public services & facilities*
3. Noise, air, water or other forms of environmental pollution. *New construction complying with all current codes regarding environmental pollution*
4. The maintenance of compatible and efficient development patterns and land use intensities. *This new construction adds to positive growth occurring in South Anchorage.*

STANDARDS CHAPTER 10.50 ALCOHOLIC BEVERAGES

In the exercise of its powers and under AS 04.11.480 and 15 AAC 104.145 to protest issue, renewal and transfer of alcoholic beverage licenses within the Municipality of Anchorage, the Assembly shall consider whether the proposed license meets each and every factor and standard set forth below.

Concentration and land use. Whether transfer of location or issue of the requested license will negatively impact the community through an increase in the concentration of uses involving the sale or service of alcoholic beverages within the area affected and will conform to the separate standards of AMC 21.50.020.

How many active liquor licenses are located on the same property as your proposed license? *0*

Within 1,000 feet of your site are how many active liquor licenses? *Blue line Pub*

How would you rate this area's license concentration on a scale of 1 to 5 with 5 = high *2*

How many active liquor licenses are within the boundaries of the local community council?

(2) rest-eating place (wine/beer) (1) pkg store (1) bar disp

In your opinion, is this quantity of licenses a negative impact on the local community? *no*

Training. If application is made for issue, renewal or transfer of a beverage dispensary license, restaurant or eating place license, or package store license, whether the applicant can demonstrate prospective or continued compliance with a Liquor "Server Awareness Training Program approved by the State of Alaska Alcoholic Beverage Control Board, such as or similar to the program for techniques in alcohol management (T.A.M.). Until such plan is approved, training by a licensee's employees in the T.A.M. shall constitute compliance with this ordinance.

How many employees in direct contact with alcohol will be trained in accordance with the Alcoholic Beverage Control Board's Liquor Server Awareness Training Program?

100% of employees & managers in direct contact with alcohol will be trained with the Alcoholic Beverage Control Board's Liquor Server Awareness Training Program.

Operations procedures. If application is made for issue, renewal, or transfer of a license, whether the applicant can demonstrate prospective or continued compliance with operations procedures for licensed premises set forth in Section 10.50.035 of this code.

- | | | |
|---|--|---|
| <input type="checkbox"/> Yes | <input checked="" type="checkbox"/> No | Happy hours? |
| <input type="checkbox"/> Yes | <input checked="" type="checkbox"/> No | Games or contests that include consumption of alcoholic beverages? |
| <input checked="" type="checkbox"/> Yes | <input type="checkbox"/> No | Patron access and assistance to public transportation? |
| <input checked="" type="checkbox"/> Yes | <input type="checkbox"/> No | Notice of penalties for driving while intoxicated posted or will be posted? |
| <input checked="" type="checkbox"/> Yes | <input type="checkbox"/> No | Non-alcoholic drinks available to patrons? |
| <input type="checkbox"/> Yes | <input checked="" type="checkbox"/> No | Solicitation or encouragement of alcoholic beverage consumption? |

Public safety. When application is made for the renewal or transfer of location or transfer of ownership of a beverage dispensary license restaurant or eating place license, or package store license, the Assembly shall consider whether the operator can demonstrate the ability to maintain order and prevent unlawful conduct in a licensed premises. In determining the operator's demonstrated ability to maintain order and prevent unlawful conduct, the Assembly may consider police reports, testimony presented before the Assembly, written comments submitted prior to or during the public hearing, or other evidence deemed to be reliable and relevant to the purpose of this subsection. For purposes of this section and Section 10.50.035 "licensed premises" shall include any adjacent area under the control or management of the licensee.

What are the proposed precautions to maintain order and prevent unlawful conduct at the licensed premises?

inside facility:

During busy hours we will employ security personnel. Security cameras will be installed in the interior

outside facility:

lighting & security cameras.

Payment of taxes and debts. When application is made for renewal of a license the assembly shall consider, pursuant to AS 4.11.330, whether the applicant is delinquent in payment of taxes owed to the Municipality. When application is made for transfer of ownership of a license the Assembly shall consider, pursuant to AS 4.11.360, whether the municipality has received either payment or adequate security, for the payment of any debts or taxes, including any estimated taxes for the current year, arising from the conduct of the licensed business. Adequate security" for the payment of debts and taxes may be in the form of: 1) escrowed funds sufficient to Pay the debts and taxes claimed and any escrow fees; 2) actual payment of debts and taxes claimed; or, 3) a guarantee agreement in accordance AMC 10.50.030. Any guarantee agreement shall be in writing, signed by the transferor, transferee and Municipality

☒ Yes ☐ No Are real estate and business property taxes current?
☐ Yes ☒ No Are there any other debts owed to the Municipality of Anchorage?

Public health. If application is made for the renewal or transfer of location or transfer of ownership of a license, the Assembly shall consider whether the operator has engaged in a pattern of practices injurious to public health or safety, such as providing alcohol to minors or intoxicated persons, committing serious violations of State law relevant to public health or safety, or other actions within the knowledge and control of the operator which place the public health or safety at risk. In determining if a pattern of practices injurious to public health or safety exists, the Assembly may consider criminal convictions, credible proof of illegal activity even if not prosecuted, police reports, testimony presented before the Assembly, written comments submitted prior to or during the public hearing, or other evidence deemed to be reliable and relevant to the purpose of this subsection.

☒ Yes ☐ No As the applicant and operator can you comply? If no explain

Firetap Alehouse and Restaurant
10950 O'Malley Centre Drive
Anchorage, Alaska 99515

Company Summary

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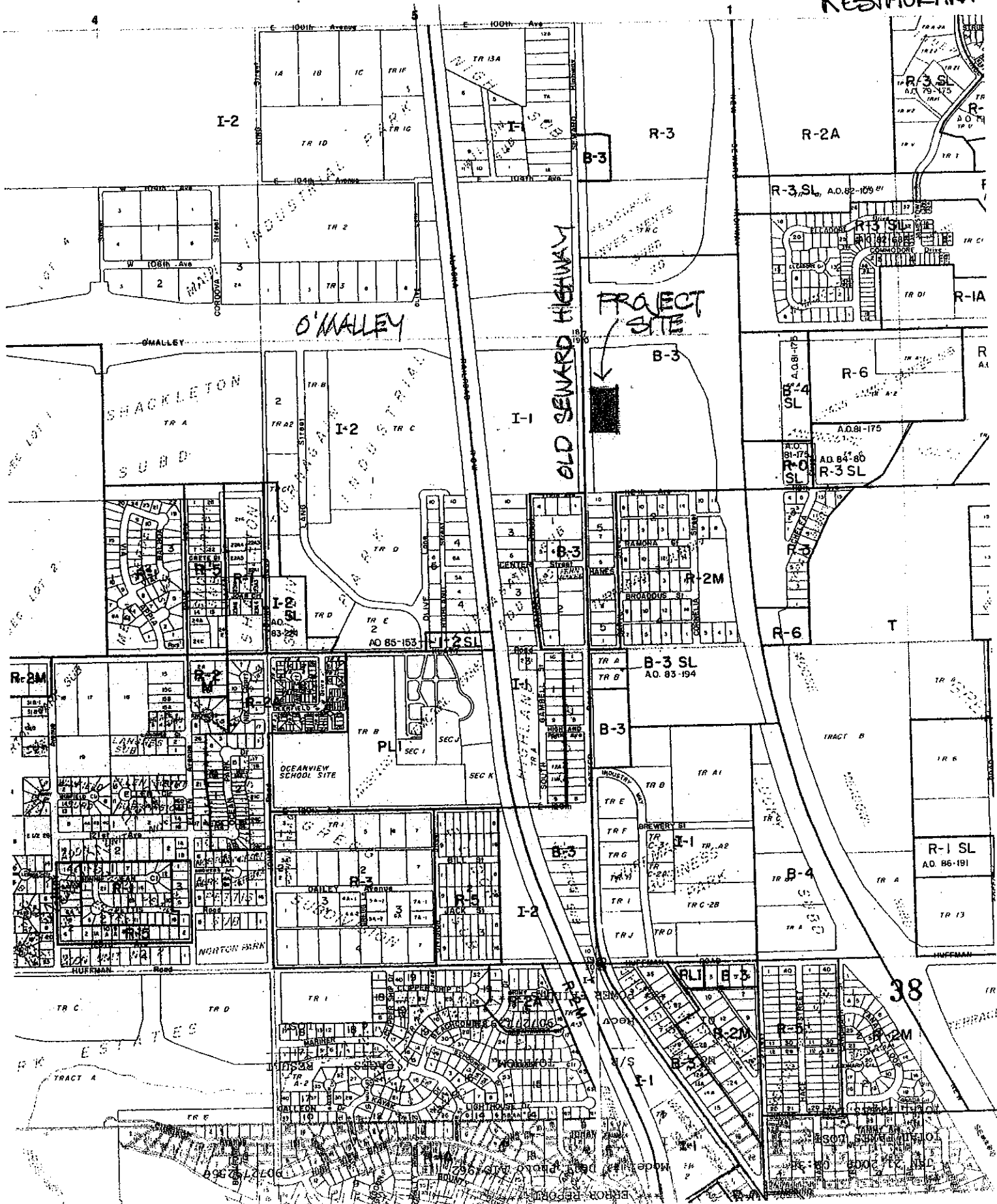
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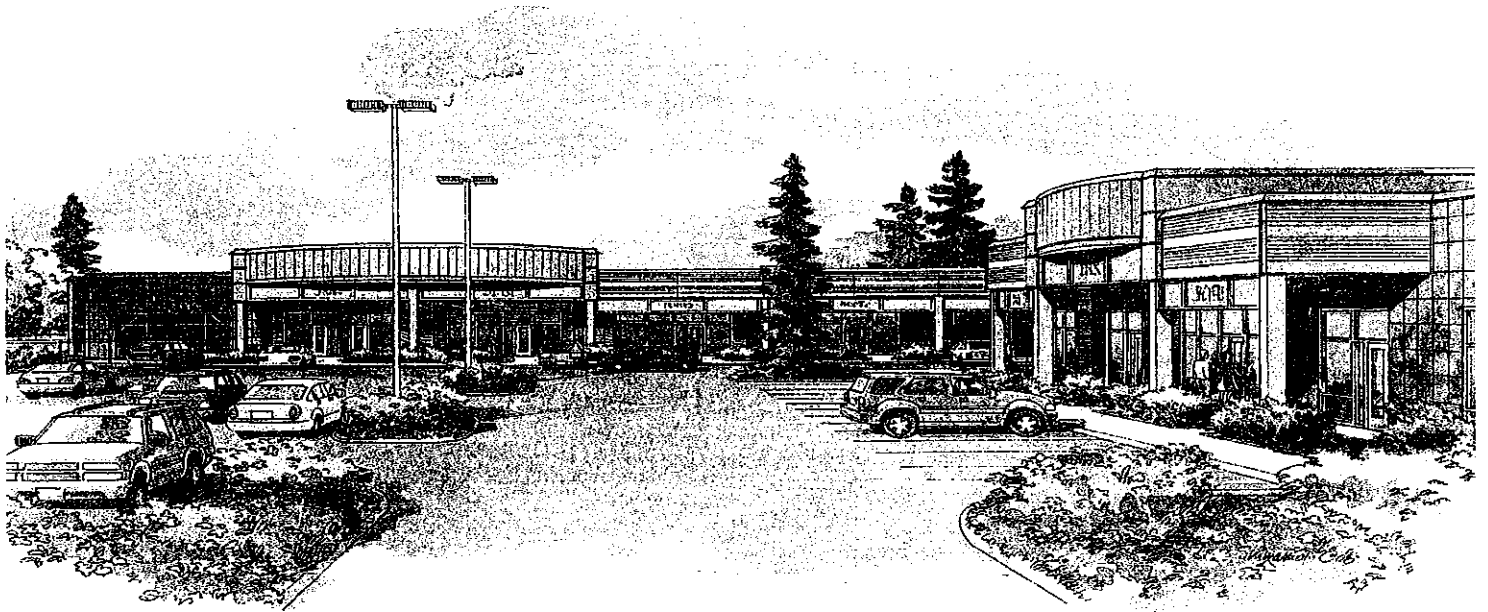
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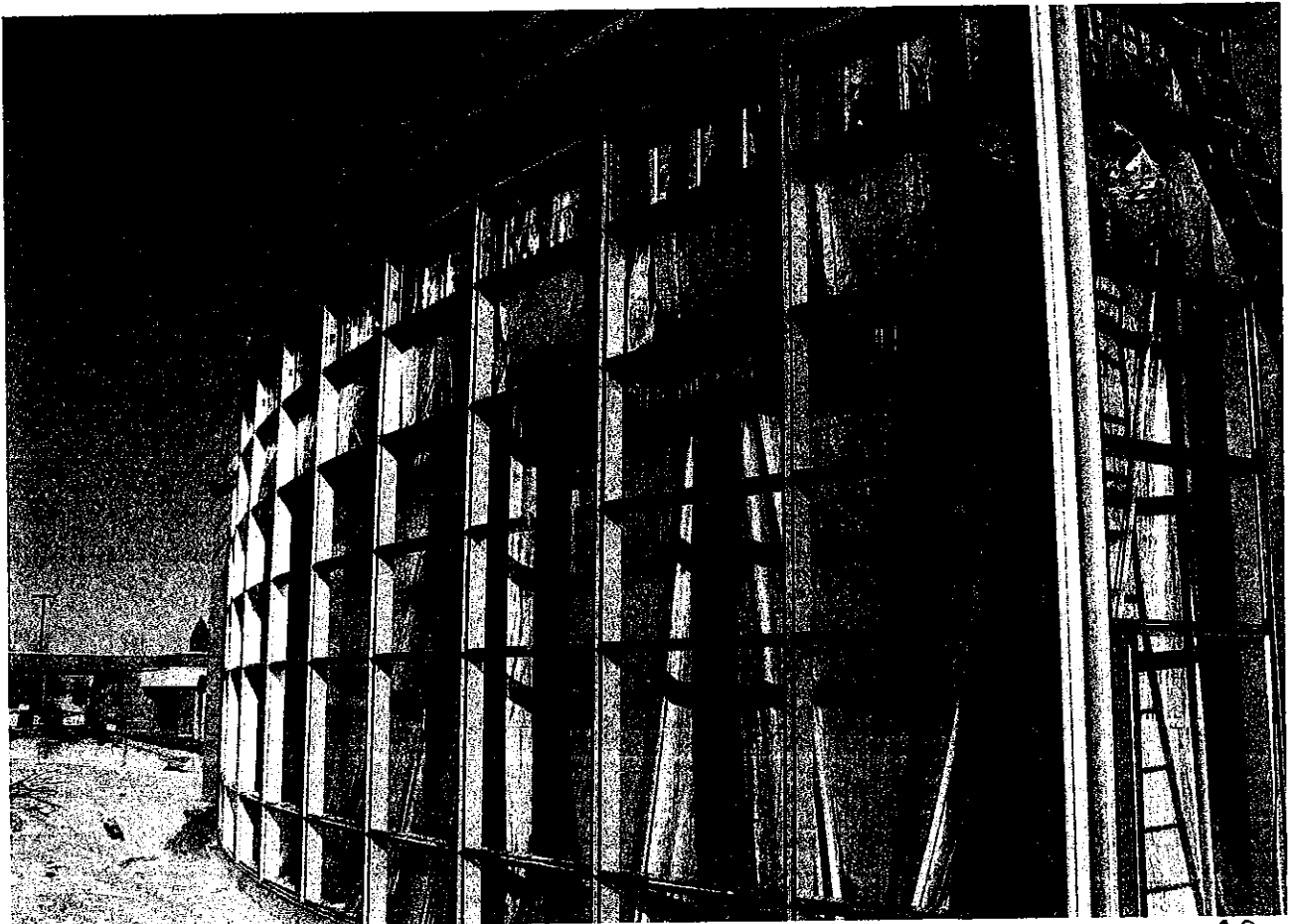
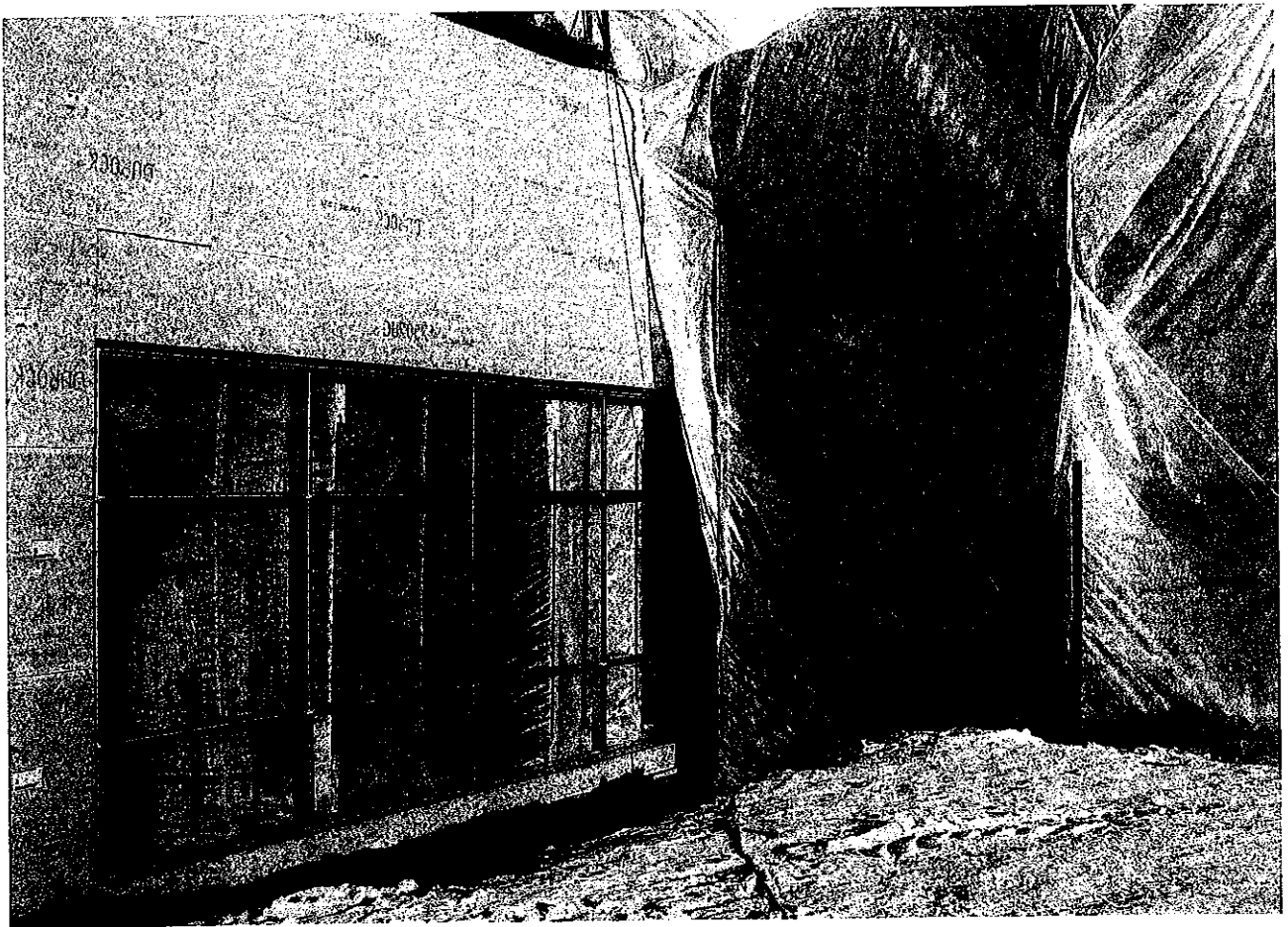
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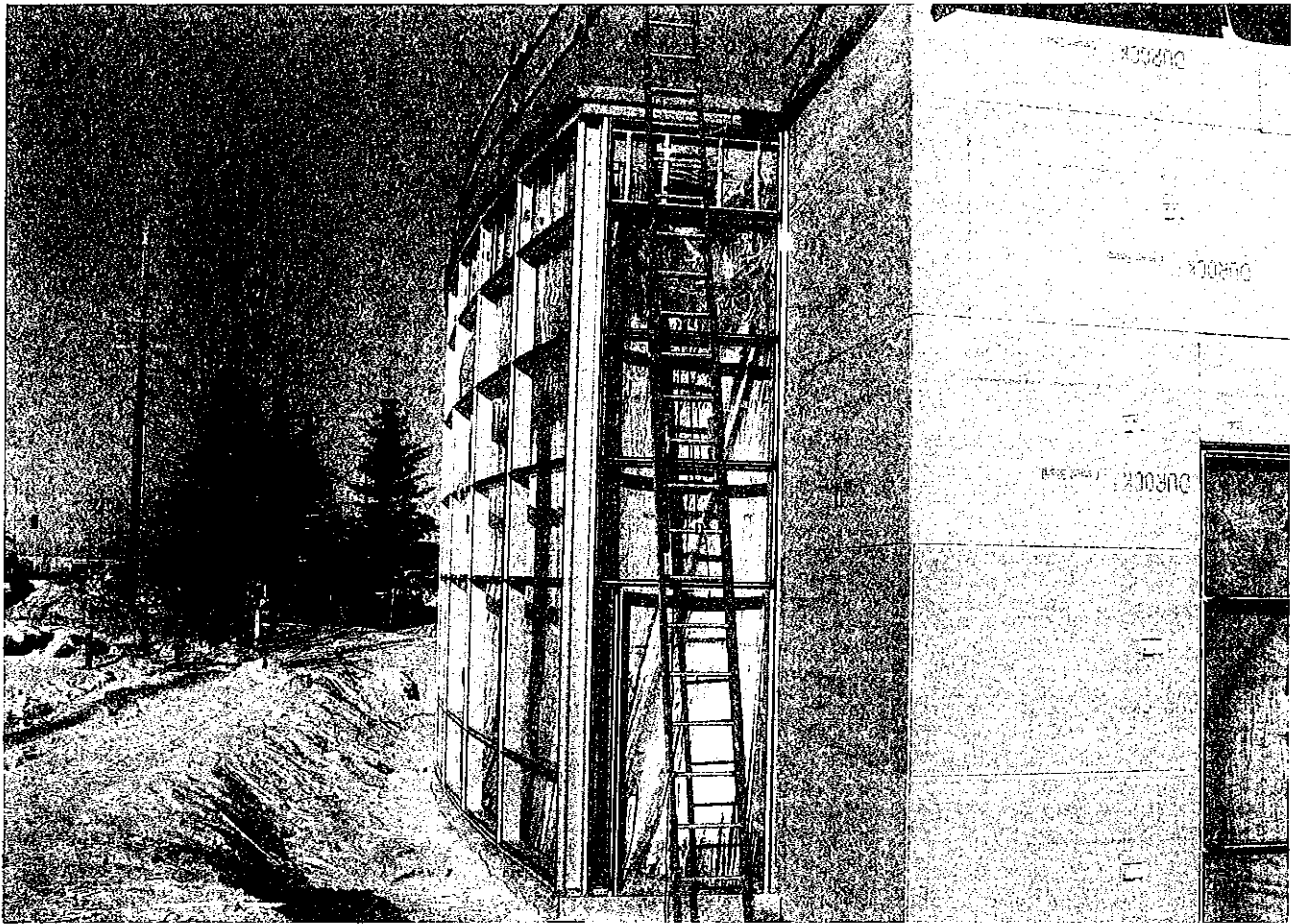




FIRETAP ALEHOUSE
10950 O'Malley Centre Drive
Anchorage, Alaska

Business Plan
December 2008





Alcoholic Beverage Control Board
5848 E Tudor Rd
Anchorage, AK 99507

Transfer Liquor License

PAGE 1 OF 2

(907) 269-0350
Fax: (907) 272-9412
www.dps.state.ak.us/abc

This application is for:

- ☐ Seasonal - Two 6-month periods in each year of the biennial period beginning _____ and ending _____
Mo/Day Mo/Day
- ☐ Full 2-year period

SECTION A - LICENSE INFORMATION. Must be completed for all types of applications.			FEEs
License Year: 2009-2010	License Type: Beverage Dispensary	Statute Reference Sec. 04.11.090	License Fee: \$ Filing Fee: \$100.00 Fingerprint: <u>54.25</u> (\$59 per person) Total Submitted: \$ <u>154.25</u>
License #: 323 <u>NO PREMISE HARRY'S BENSON</u>	Local Governing Body: (City, Borough or Unorganized) Anchorage	Community Council Name(s) & Mailing Address: Bayshore/Klatt 11900 Juniper Drive Anchorage, Alaska 99515	
Federal EIN or SSN: 26-3715505	Name of Applicant (Corp/LLC/LP/LLP/Individual/Partnership): O'Malley Alehouse & Pizza LLC	Doing Business As (Business Name): Firetap Alehouse	Business Telephone Number: 907-278-7299 Fax Number: 907-279-2556
Mailing Address: 2445 LaHonda Drive	Street Address or Location of Premise: 10950 O'Malley Centre Drive Anchorage, Alaska 99515	Email Address: dianethompson@gci.net	
City, State, Zip: Anchorage, Alaska 99517			

SECTION B - TRANSFER INFORMATION.

<input checked="" type="checkbox"/> Regular Transfer <input type="checkbox"/> Transfer with security interest: Any instrument executed under AS 04.11.670 for purposes of applying AS 04.11.360(4)(b) in a later involuntary transfer, must be filed with this Application (15 AAC 104.107). Real or personal property conveyed with this transfer must be described. Provide security interest documents. <input type="checkbox"/> Involuntary Transfer. Attach documents which evidence default under AS 04.11.670.	Name and Mailing Address of Current Licensee: Kenneth Battley, Bankruptcy Trustee for Harry's Restaurant c/o William D. Artus 629 L Street, Suite 104 Anchorage, Alaska 99501 Business Name (dba) BEFORE transfer: Harry's Restaurant Street Address or Location BEFORE transfer: 101 West Benson Boulevard Anchorage, Alaska 99503
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SECTION C - PREMISES TO BE LICENSED. Must be completed for RELOCATION applications.

Closest school grounds: Oceanview Elementary (1.4 miles)	Distance measured under: <input checked="" type="checkbox"/> AS 04.11.410 OR <input type="checkbox"/> Local ordinance No.	<input type="checkbox"/> Premises is GREATER than 50 miles from the boundaries of an incorporated city, borough, or unified municipality. <input type="checkbox"/> Premises is LESS than 50 miles from the boundaries of an incorporated city, borough, or unified municipality. <input type="checkbox"/> Not applicable
Closest church: St. John Methodist (.5 miles)	Distance measured under: <input checked="" type="checkbox"/> AS 04.11.410 OR <input type="checkbox"/> Local ordinance No.	
Premises to be licensed is: <input type="checkbox"/> Proposed building <input type="checkbox"/> Existing facility <input checked="" type="checkbox"/> New building	<input checked="" type="checkbox"/> Plans submitted to Fire Marshall (required for new & proposed buildings) <input checked="" type="checkbox"/> Diagram of premises attached	
Does any individual, corporate officer, director, imited liability organization member, manager or partner named in this application have any direct or indirect interest in any other alcoholic beverage business licensed in Alaska or any other state? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If Yes, complete the following. Attach additional sheets if necessary.		

Name	Name of Business	Type of License	Business Street Address	State
Jack M. Lewis	Sourdough Mining Company	Beverage Dispensary	3200 Juneau St. Anchorage	Alaska
Jack M. Lewis	Peanut Farm	Beverage Dispensary	5227 Old Seward Highway	Alaska
Jack M. Lewis	McGinley's Irish Pub	Beverage Dispensary	625 G Street, Anchorage	Alaska
Richard M. Hobbs	McGinley's Irish Pub	Beverage Dispensary	635 G Street, Anchorage	Alaska

Date Approved

Director's Signature

RECEIVED

MAR 02 2009

ABC BOARD

Alcoholic Beverage Control Board
5848 E Tudor Rd
Anchorage, AK 99507

Transfer Liquor License

PAGE 1 OF 2

(907) 269-0350
Fax: (907) 272-9412
www.dps.state.ak.us/abc

This application is for:

- ☐ Seasonal - Two 6-month periods in each year of the biennial period beginning _____ and ending _____
Mo/Day Mo/Day
- ☐ Full 2-year period

Corporations, LLCs, LLPs and LPs must be registered with the Dept. of Community and Economic Development.

Name of Entity (Corporation/LLC/LLP/LP) (or N/A if an Individual ownership): O'Malley Alehouse & Pizza LLC		Telephone Number: 907-278-7299	Fax Number: 907-279-2556
Corporate Mailing Address: 2445 LaHonda Drive	City: Anchorage	State: Alaska	Zip Code: 99517
Name, Mailing Address and Telephone Number of Registered Agent: Diane Thompson 2445 LaHonda Drive Anchorage, Alaska 99517 907-278-7299		Date of Incorporation OR Certification with DCED: 6-24-2008	State of Incorporation: Alaska
Is the Entity in compliance with the reporting requirements of Title 10 of the Alaska Statutes? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No			
If no, attach written explanation. Your entity must be in compliance with Title 10 of the Alaska Statutes to be a valid liquor licensee.			

Entity Members (Must include President, Secretary, Treasurer, Vice-President, Manager and Shareholder/Member with at least 10%)

Name	Title	%	Home Address & Telephone Number	Work Telephone Number	Date of Birth
Gator Brothers LLC	member	25	6400 Gunnison Anchorage, Ak. 99516 345-6010	223-7090	
Richard M. Hobbs the 2nd	member	25	15920 Terracewood Lane Anch, Ak. 99516 743-0030	222-9500	4-8-1966
Andrea S. Hobbs	member	25	15920 Terracewood Lane Anch Ak. 99516 743-0030	529-6698	3-25-1966
Gordon H. Thompson	member	12.5	2445 LaHonda Dr. Anchorage, Ak. 99517 278-7299	279-2554	1-9-1944
Diane M. Thompson	member	12.5	2445 LaHonda Dr. Anchorage, Ak. 99517 278-7299	360-8340	12-5-1945

NOTE: On a separate sheet provide information on ownership other organized entities that are shareholders of the licensee.

Individual Licensees/Affiliates (The ABC Board defines an "Affiliate" as the spouse or significant other of a licensee. Each Affiliate must be listed.)

Name: Jane Lewis Address: 6400 Gunnison Anch, Ak. 99516 Home Phone: 346-6010 Work Phone: 830-0315	Applicant <input type="checkbox"/> Affiliate <input checked="" type="checkbox"/> Date of Birth: [REDACTED]	Name: Jack M. Lewis Address: 6400 Gunnison Anch. Ak. 99516 Home Phone: 345-6010 Work Phone: 223-7090	Applicant <input checked="" type="checkbox"/> Affiliate <input type="checkbox"/> Date of Birth: [REDACTED]
Name: Address: Home Phone: Work Phone:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/> Date of Birth:	Name: Address: Home Phone: Work Phone:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/> Date of Birth:

Declaration

- I declare under penalty of perjury that I have examined this application, including the accompanying schedules and statements, and to the best of my knowledge and belief it is true, correct and complete, and this application is not in violation of any security interest or other contracted obligations.
- I hereby certify that there have been no changes in officers or stockholders that have not been reported to the Alcoholic Beverage Control Board. The undersigned certifies on behalf of the organized entity, it is understood that a misrepresentation of fact is cause for rejection of this application or revocation of any license issued.
- I further certify that I have read and am familiar with Title 4 of the Alaska statutes and its regulations, and that in accordance with AS 04.11.450, no person other than the licensee(s) has any direct or indirect financial interest in the licensed business.
- I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

Signature of Licensee(s) Signature: Kenneth Battley by W. Arthur Signature: Attorney for Bankruptcy Trustee Name & Title (Please Print): Subscribed and sworn to before me this	Signature of Transferee(s) Signature: Diane M. Thompson Signature: Diane M. Thompson Name & Title (Please Print): Diane Thompson, Managing Subscribed and sworn to before me this
--	---

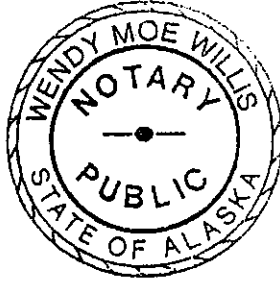
Date Approved

Director's Signature

Liquor License

Q th day of <u>February</u> , <u>2009</u>	<u>9th</u> day of <u>February</u> , <u>2009</u>
Notary Public in and for the State of Alaska <u>Wendy Moe Willis</u>	Notary Public in and for the State of Alaska <u>William Huff</u>
My commission expires: <u>12-13-2010</u>	My commission expires: <u>7/4/2011</u>

Transfer App 11/05



**STATE OF ALASKA
ALCOHOLIC BEVERAGE CONTROL BOARD**

AFFIDAVIT IN CONNECTION WITH POSTING LIQUOR LICENSE APPLICATION
Section 04.11.260, 04.11.310, & AAC 104.125 Alaska Statutes, Title 4

POSTING AFFIDAVIT

I, the undersigned, being first duly sworn on oath, depose and say that:

1. a. Posting of application for a new _____ liquor license
for _____
located at _____
(address and/or location)

OR

- b. Posting of application for transfer of a Beverage Dispensing liquor license
currently issued to Harry's Restaurant whose business name (d/b/a)
is Harry's Restaurant Formerly: 101 W. Benson present: no premises
located at _____
(address and/or location)

2. Has been completed by me for the following 10 FULL day period:

February 9, 2009 to February 19, 2009

- *** Prior to the filing of said application, a true copy of the application was posted at the following described locations: (name and address of location)

- a. Location of premises to be licensed 10950 O'Malley Centre Dr. Anch Ak
99517
b. Other conspicuous location in the area Huffman Post Office

3. I believe that with the approval of this application population would not at one time exceed in the aggregate of one license of the type requested for population as provided by law. AS 04.11.400 (check one)

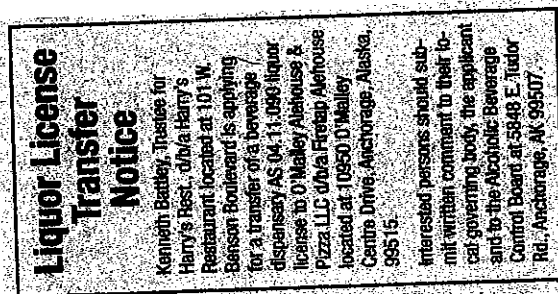
- a. ☐ a radius of five (5) miles of the proposed location.
b. ☐ an incorporated city, organized borough or unified municipality.
c. ☒ does not apply (application filed under AS 04.11.400(d)(e)(g) or transfer of license holder or location within an incorporated city or unified municipality or organized borough).
d. ☐ established village.

Diane Thompson
(signature)

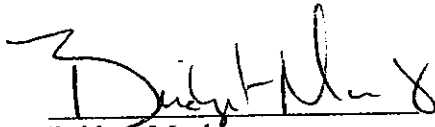
SUBSCRIBED and SWORN to me this 20th day of February, 2009.

[Signature]
Notary Public in and for Alaska
My commission expires: 5/1/09

ANCHORAGE PUBLISHING, CO.
540 E. Fifth Avenue
Anchorage, Alaska 99501
Phone: 561-7737 Fax: 561-7777



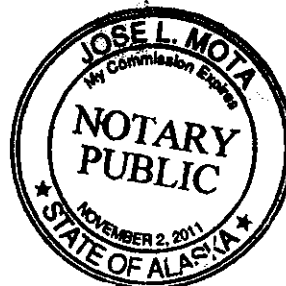
I, Bridget Mackey, advertising representative for Anchorage Publishing, Co., verify that the liquor license transfer notice for Kenneth Battley, Trustee for Harry's Rest. d/b/a Harry's Restaurant appeared in the January 29, February 5, and February 12, 2009 Issue of the Anchorage Press Newspaper.


Bridget Mackey

Subscribed and sworn to me in the Municipality of Anchorage, in the state Alaska, on this 16th day of February, 2009


Notary Public Signature

11/02/2011
Commission Expires



STATE OF ALASKA
ALCOHOLIC BEVERAGE CONTROL BOARD

STATEMENT OF FINANCIAL INTEREST

CONFIDENTIAL

TO BE COMPLETED BY EACH APPLICANT, EITHER INDIVIDUAL OR CORPORATE
AS 04.11.450(a) states that no person other than a licensee may have a direct or indirect financial interest in the business for which the license is issued.

APPLICANT'S NAME AND MAILING ADDRESS	DBA (BUSINESS NAME) AND LOCATION
O'Malley Alehouse & Pizza LLC	Firetap Alehouse
2445 LaHonda Drive Anchorage AK 99517	10950 O'Malley CentreDr Anchorage, AK 99515

List below persons, firms, lending institutions or corporations which have or may have any financial involvement in furthering purchases of assets, revenues or operating capital for the licensed business operations.

NAME	ADDRESS	AMOUNT	PURPOSE
Richard & Andrea Hobbs	15930 Terracewood Lane Anchorage, Alaska 99516	300,000.00	Capital Contribution
Gator Brothers LLC	5400 Gunnison Anchorage, Alaska	150,000.00	Capital Contribution
Gordon & Diane Thompson	2445 LaHonda Drive Anchorage, Alaska	150,000.00	Capital Contribution

Under the penalties of perjury, I declare that I have examined this application, including accompanying schedules and statements, and to the best of my knowledge and belief it is true, correct, and complete.

Signature of Applicant/Transferee

Diane Thompson

Date

2/26/09

Subscribed and sworn to before me this

26 Day of February 2009

Janice Tachan

Notary Public in and for the State of Alaska

My commission expires 5/11/09

State of Alaska
Department of Commerce, Community, and
Economic Development
Division of Banking, Securities and Corporations

CERTIFICATE
OF
AMENDMENT
Name Change

THE UNDERSIGNED, as Commissioner of Commerce, Community, and Economic Development of the State of Alaska, hereby certifies that Articles of Amendment have been duly signed and verified pursuant to the provisions of Alaska Statutes, have been received in this office and have been found to conform to law.

ACCORDINGLY, the undersigned, as Commissioner of Community and Economic Development, and by virtue of the authority vested in me by law, hereby issues this Certificate of Amendment to

O'Malley Alehouse & Pizza LLC
Formerly,
Black Diamond Coal Fired Pizza LLC

and attaches hereto the original copy of the Articles of Amendment.



IN TESTIMONY WHEREOF, I execute this certificate and affix the Great Seal of the State of Alaska on November 14, 2008

Emil Notti

Emil Notti
Commissioner



Department of Commerce, Community, and Economic Development
Corporations, Business and Professional Licensing
CORPORATIONS SECTION
PO Box 110808
Juneau AK 99811-0808

AK Entity #: 116825
Date Filed: 11/14/2008 12:00 AM
State of Alaska
Department of Commerce

ARTICLES OF AMENDMENT (Domestic Limited Liability Company)

The undersigned person(s) of the age of 18 years or more, acting as organizers of a limited liability company under the Alaska Limited Liability Act (AS 10.50) hereby adopt the following Articles of amendment.

1. Name of the Company (as it is currently stated on the Certificate of Organization): **Black Diamond Coal Fired Pizza LLC** Alaska Entity #: **116825**

2. Amended Name of Company (if changing the name of the company):
O'Malley Alehouse & Pizza LLC

3. Date of Organization:
6/24/08

4. Amendments to the Articles of Organization are as follows:

Article 2. The purpose shall be: Restaurant

Article 3. The registered agent name and address shall be:
Diane Thompson, 2445 LaHonda Dr., Anchorage, AK 99517

Attach an additional 8½" x 11" page for continuation of previous article and/or additional articles. Please indicate which article you are continuing.

5. Date the amendment(s) to the Articles of Organization were adopted:

Signature of Manager, Member or Attorney-in-Fact	Printed Name	Title	Date
<i>Diane Thompson</i>	Diane Thompson	Manager	10/2/08

If you have specific legal questions or concerns about this filing, you are strongly advised to consult an attorney or other professional to assist you. Mail the Articles of Amendment and the \$25.00 filing fee (in U.S. dollars) to:

State of Alaska
Corporations Section
PO Box 110808
Juneau AK 99801

For additional information or forms please visit our web site at: www.corporations.alaska.gov



STATE OF ALASKA
ALCOHOL BEVERAGE CONTROL BOARD
Licensed Premises Diagram

INSTRUCTIONS:

Draw a detailed floor plan of your present or proposed licensed premises on the graph below;
show all entrances and exits, and all fixtures such as tables, booths, games, counters, bars, coolers, stages, etc.

DBA: O'Malley Alehouse & Pizza, LLC
Firetap Alehouse

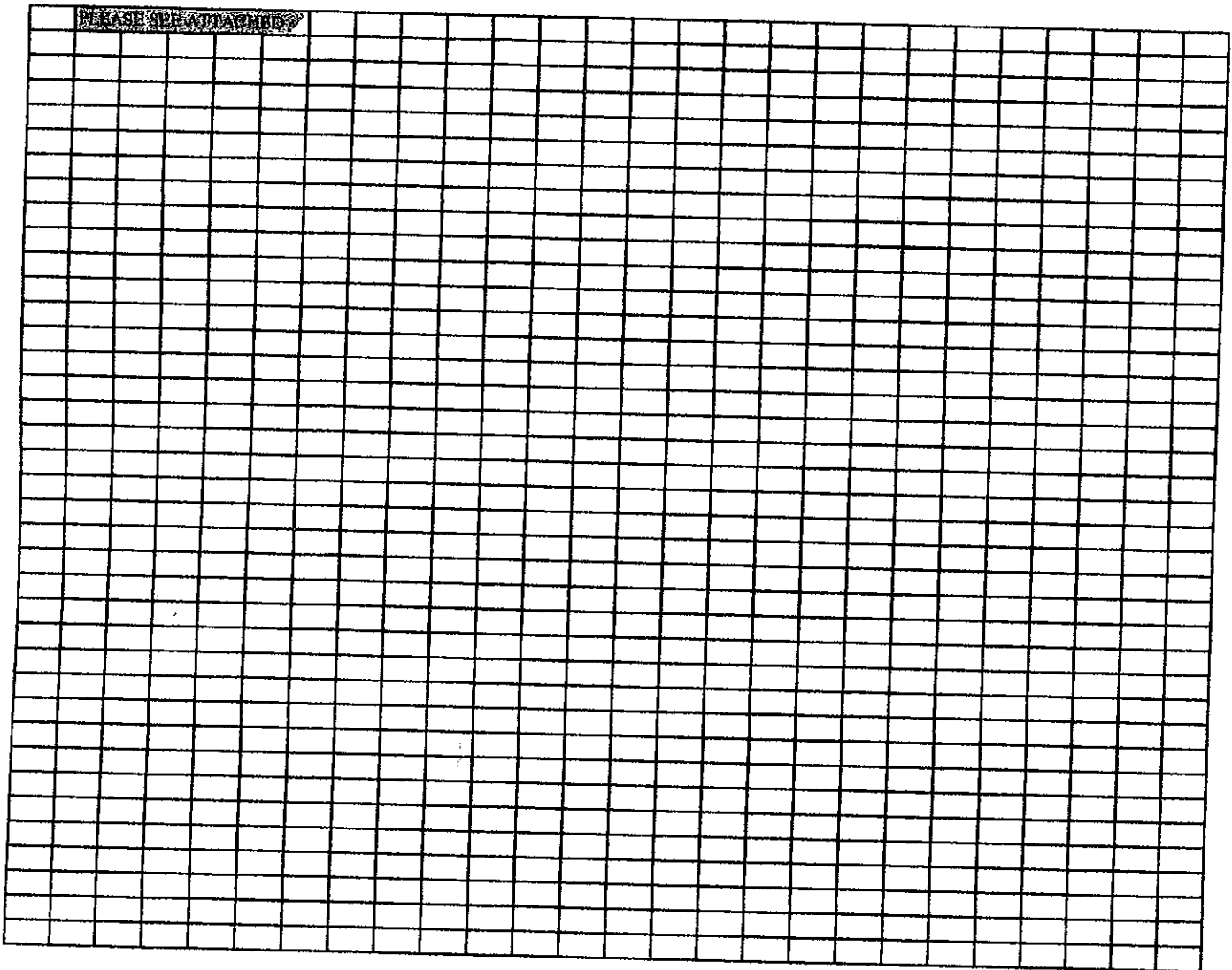
PREMISES LOCATION: 10950 O'Malley Centre Drive Anchorage, Alaska 99515

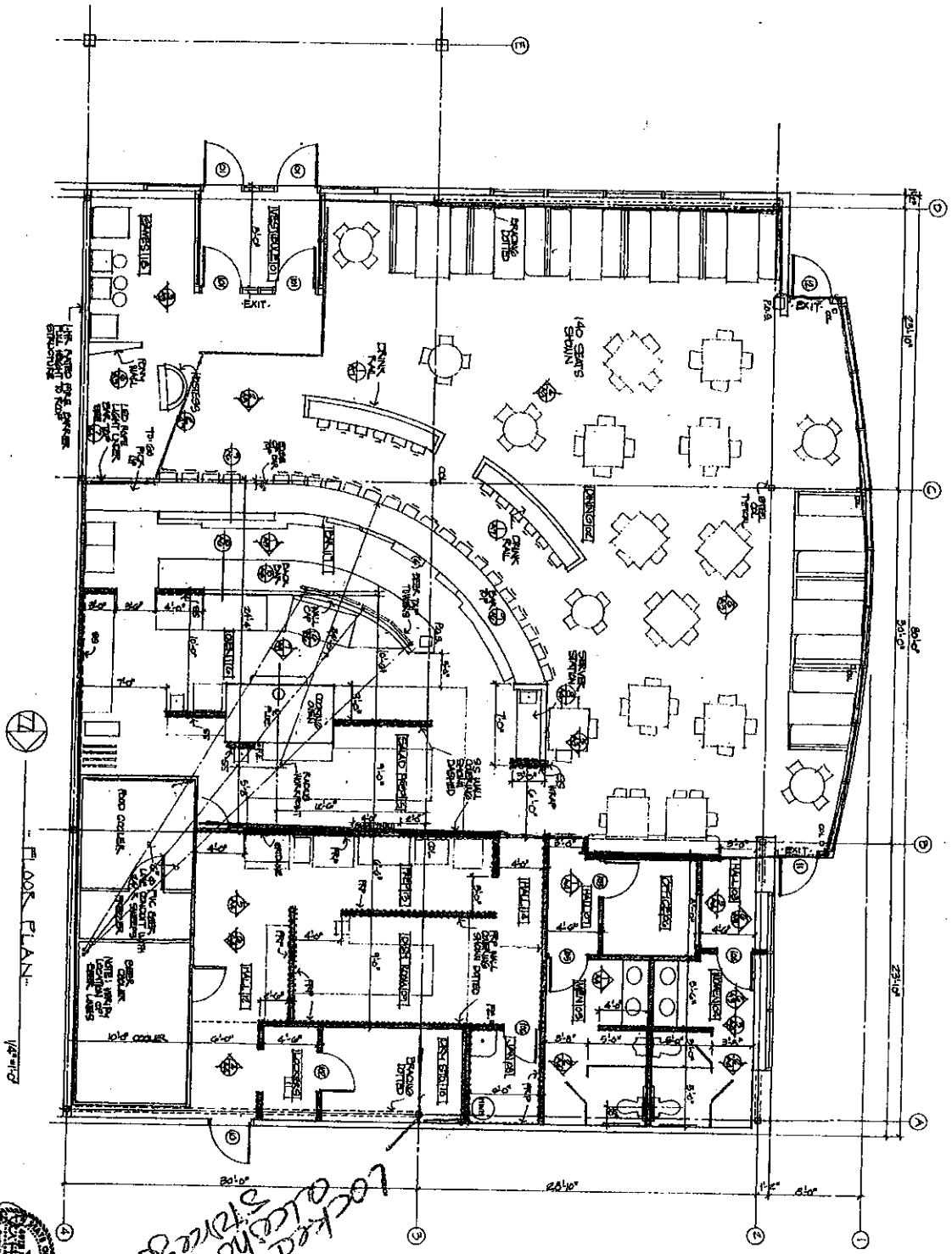
Indicate scale by x after appropriate statement or show length and width of premises. _____ 1 SQ. = 4 FT.

SCALE A: _____ 1 SQ. = 1 FT. SCALE B: _____

Length and width of premises in feet:

Outline the area to be designated for sale, service, storage, and consumption of alcoholic beverages in red.
DO NOT USE BLUE INK OR PENCIL ON THIS DIAGRAM.





FIRETAP

		Cole & Thompson Architects 711 M STREET, SUITE 101 ANCHORAGE ALASKA 99501 (907) 279-2154
PROJECT 10950 O'MALLEY CENTRE DRIVE 0862	DATE 10 DEC 06	DRAWN BY JAC

FIRETAP ALEHOUSE 10950 O'MALLEY CENTRE DRIVE
--

***Firetap
Alehouse & Restaurant***

Opening June 2009

Preliminary Menu

***10950 O'Malley Centre Drive
Anchorage, Alaska 99515***

APPETIZERS

Firetap Wings~ You won't believe these wings were not fried!

Meaty chicken wings caramelized to perfection in our stone oven then tossed with a spicy buffalo sauce.

Antipasto Platter~Spicy Italian salami, fresh mozzarella, roasted red peppers, tomatoes, olives and artichoke hearts.

Firetap Caprese~Fresh mozzarella topped with shredded fresh basil & tomatoes then drizzled with extra virgin olive oil & touch of sea salt. Served with our house made flat bread.

Chicken Lettuce Wraps~A mixture of chopped chicken, black beans and roasted corn relish. Served with fresh lettuce leaves and an Ancho chili sauce.

Shrimp Lettuce Wraps~A mixture of chopped shrimp & cucumber. Served with fresh lettuce leaves and an sweet chili sauce.

Gazpacho Salsa & flatbread. Firetap puts a twist on this classic Italian salsa of olives, fresh tomatoes, basil, diced onions. Served with our house made flat bread.

Baked Fireballs~House baked meatballs topped with a spicy red sauce & our special cheese blend.

MORE APPETIZERS

Macho Nachos~Organic tortilla chips topped with our special blend of cheeses & black beans. Served with housemade salsa and fresh guacamole.

Oven Baked Clams~Fresh clams steamed in white wine, butter and garlic. Served with our house made flat bread.

Baked Brie and Roasted Garlic~ Creamy brie cheese baked to perfection. Served with roasted garlic and our house made flat bread.

Tuscan Prawn Cocktail~Large prawns tossed with Tuscan spices. Served with cocktail sauce.

Beef Ponzu~Thin sliced lean beef drizzled with a light citrus Ponzu sauce. Served on a bed of shredded Napa cabbage with Ponzu dipping sauce on the side.

Monster Potato Skins~Large potato crispy potato skins topped with our crisp bacon bits, our house blend cheese, sour cream and chopped chives.

SALADS

Firetap Spinach Salad~Fresh spinach tossed with a strawberry champagne vinaigrette, topped with sundried cranberries, toasted walnuts and goat cheese.

Asian Spinach Salad~Fresh spinach, mandarin oranges, sliced almonds tossed with a honey & ginger vinaigrette then topped with fresh avocado slices.

Caprese Salad~ Fresh spinach tossed with an olive oil balsamic dressing. Topped with fresh mozzarella, chopped tomatoes & a touch of sea salt.

Firetap Caesar~Traditional Caesar tossed with our Chef's special Caesar dressing.

Add Smoked Salmon:

Add Grilled Chicken Breast:

Prawn, Mango & Jicama Salad~ Large prawns, chopped fresh mango and sliced jicama tossed with a pineapple vinaigrette. (Ask Naoki)

Greek Salad~Chopped romaine tossed with Kalamata olives, diced cucumber, peppers, tomatoes & chopped red onion in an Italian style vinaigrette. Topped with Feta cheese

House Garden Salad~Chopped romaine, tomatoes, cucumbers, carrots & sprouts. Choice of house made dressing: Ranch, Blue Cheese, Balsamic Vinaigrette, Strawberry-Champagne Vinaigrette

SALADS

Gorgonzola & Grilled Chicken Salad~Romaine tossed with chopped gorgonzola, tomatoes & cucumbers finished with a cilantro ranch dressing and topped with grilled chicken breast strips.

Grilled Chicken & Gazpacho Salad~ Grilled chicken breast topped with a our Gazpacho salsa on a bed of romaine tossed with an Ancho chile vinaigrette.

STUFFED BAKERS

Chili Cheese Baker~ Stuffed with chili, our three cheese blend, sour cream & chopped green onions.

Roasted Veggie Baker~Loaded with roasted fresh veggies. Topped with melting three cheese blend.

Add chicken: \$??

Baker Al Ferno ~Stuffed with Capicola sausage ,marinara sauce and our three cheese blend.

Loaded Baker~Crispy Applewood smoked bacon, butter, our three cheese blend, sour cream & chopped green onions.

Gorgonzola Chicken Baker~Stuffed with grilled chicken breast strips, gorgonzola & a rosemary sour cream.

FIRETAP SPECIALTY PIZZAS

Individual or Large

All Pizzas available with whole wheat dough

The Sicilian~Calabrese sausage, pepperoni, spicy Capicola and roasted red peppers. Finished with our three cheese blend.

Sweet Italian Sausage~Calabrese sausage, caramelized red onions and Gruyere cheese. Finished with our three cheese blend.

Gyro~Thin sliced lamb, diced red onions, tomatoes, Feta cheese finished with a cucumber sauce.

Santa Fe Chicken~Black bean relish, grilled chicken breast on our red pizza sauce. Finished with our three cheese blend, sliced avocados and cumin sour cream.

Barbecue Chicken~Chicken breast strips in a tangy barbecue sauce. Finished with our three cheese blend and caramelized onions.

Sam's Whole Wheat Obsession~Fresh mozzarella, sliced tomatoes, basil & roasted garlic on Firetap's red pizza sauce.

Island Style~Our red pizza sauce topped with sliced Canadian bacon and our three cheese blend. Finished with a sweet pineapple relish.

Chicken Divavolo~Our red pizza sauce topped with spicy chicken breast slices, roasted red peppers and our three blend cheese.

MORE PIZZA

Thai Prawns~Marinated prawns, roasted peppers & onions and mushrooms finished with a spicy mint relish on an olive oil crust.

Sonora~Chorizo sausage, black beans, fresh Pico de Gallo, finished with an Ancho chili glaze.

Very Veggie~Roasted onions, peppers & garlic with tomatoes, mushrooms, artichoke hearts and Feta cheese.

Very Cheesie~Our red pizza sauce topped with our three cheese blend.

Very Meatie~Our red pizza sauce topped with Italian sausage, pepperoni, sliced meatballs, thin sliced beef strips and our three cheese blend.

Standard Pepperoni~Our red pizza sauce topped with thin sliced pepperoni and a three cheese blend.

Combo~Our red pizza sauce topped with Crimini mushrooms, sweet Italian sausage, pepperoni, black olives and a three cheese blend.

Garlic Chicken~Grilled chicken breast strips topped on an olive oil-Parmesan crust with roasted garlic and caramelized red onions.

STILL MORE PIZZA

Pesto Chicken~Thin sliced chicken breast strips in a basil pesto with toasted pine nuts. Cheese?

Philly Cheese Steak~Thin sliced beef with roasted peppers & onions topped with our three cheese blend (need Naoki's input)

Margherita~ Fresh whole milk mozzarella, fresh tomatoes, basil & garlic on an olive oil crust.

Build your own pizza:

One topping: \$\$\$

Two toppings: \$\$\$

Three toppings: \$\$\$

CALZONE

Choice:

Vegetarian with cheese & marinara.

Meat lovers with cheese & marinara.

Chicken of some sort

PASTAS

Baked Spinach & Ricotta Ravioli~
Topped with choice of marinara or garlic cream sauce.

Baked Mac & Cheese~Creamy "down home" style mac & cheese.

Spaghetti~
With choice of vegetarian marinara, Alfredo or meat sauce
Add Meatballs: \$\$\$
Add Italian Sausage: \$\$\$

Fettucine Alfredo~Traditional creamy Alfredo sauce.
Add chicken:

Linguini with clams~Garlic cream sauce with fresh steamer clams.

Penne pasta with prawns~Pesto cream sauce.

Vegetarian Linguini~Roasted tomatoes, fresh basil, roasted garlic, olive oil, fresh Mozzarella

FAMILY STYLE DINNERS

Spaghetti, Penne, Linguine or Fettucine with choice of:
Meat, marinara, pesto or garlic cream sauce.

Add chicken: \$\$\$

Add meatballs: \$\$\$

Add Italian sausage: \$\$\$

Includes family style house garden salad and our house make flat bread.

OVEN BAKED SANDWICHES

Served hot from the oven with choice of pasta salad, soup or salad

Open faced reuben~Thin sliced corned beef, German sauerkraut on thick rye bread dressed with an island sauce, topped with Swiss cheese.

Meatball~On a hoagie buntopped with marinara & our three cheese blend.

Italian Sausage~On a hoagie bun topped with marinara & our three cheese blend.

Gyro~Housemade pocket bread stuffed with thin sliced Gyros meat, chopped tomatoes & red onions and tzatziki sauce.

Tuscan Chicken~Sliced grilled chicken breast, roasted red peppers, onions and fresh mozzarella on a hoagie bun dressed with roasted garlic cream cheese

COLD SANWICHES

Italian Grinder~Thin sliced salami, Capicola, pepperoni, Provolone cheese, lettuce & tomatoes drizzled with olive oil & Balsamic on a hoagie roll.

Vegetarian~Olive tapenade cream cheese on whole grain bread with sliced avocado, tomatoes, cucumbers, onions & chopped lettuce drizzled with olive oil balsamic vinaigrette.

Smoked Turkey~Thin sliced smoked turkey breast & Havarti cheese on-Ciabatta bread with a Dijon mustard spread topped with lettuce tomatoes, avocado and thin sliced red onion.

DELECTABLE DESSERTS

Baked Alaska~Yummy yellow cake topped with choice of some type of ice cream and meringue then baked in our oven till golden brown.

Hot chocolate chip cookie & ice cream~Chocolate chip cookie baked fresh to order and topped with vanilla bean ice cream.

Hot brownie & ice cream~Double chocolate brownie baked fresh to order and topped with vanilla bean ice cream.

Tiramisu~An Italian favorite! Sweet Italian Marscapone cheese between layers of Kahlua laced ladyfingers then topped with fresh whipped cream and chocolate shavings.

Panna Cotta~Italian style dark chocolate & espresso custard (no eggs) served on a bed of raspberry coulis with a dollop of Marcapone.

Raisin Bread Pudding with Jack Daniels Whiskey Sauce~An old family recipe served warm with a delicious JD whiskey sauce.

Apple Tart~Carmelized apples in puff pastry baked golden brown and topped with vanilla bean ice cream.

Hot Cherry Tart~(Gordo's personal favorite). Tart cherries in puff pastry baked golden brown and topped with vanilla bean ice cream.

STATE OF ALASKA
ALCOHOLIC BEVERAGE CONTROL BOARD
APPLICATION FOR RESTAURANT DESIGNATION PERMIT - AS 04.16.049 & 15 AAC 104.715-794
FEE: \$50.00

The granting of this permit allows access of persons under 21 years of age to designated licensed premises for purposes of dining, and persons under the age of 19 for employment. If for employment, please state in detail, how the person will be employed, duties, etc. (13 AAC 104.745).

This application is for designation of premises where: (please mark appropriate items).

- 1 ☒ Under AS 04.16.010(c) Bona fide restaurant eating place.
- 2 ☐ Persons between 16 & 21 may dine unaccompanied.
- 3 ☐ Persons under 16 may dine accompanied by a person 21 years or older.
- 4 ☐ Persons between 16 and 19 years may be employed. (See note below).

LICENSEE: O'Malley Alehouse & Pizza LLC

D B A: Firetap Alehouse & Restaurant

ADDRESS: 10950 O'Malley Centre Dr. Anchorage, AK, 99515

1. Hours of Operation: 11:00 AM to 2:00 AM Telephone # 907-278-7299 (Temporary)
2. Have police ever been called to your premises by you or anyone else for any reason: ☐ Yes ☒ No
If yes, date(s) and explanation(s).

3. Duties of employment: COOKS, Bartenders, servers, Dmo's, barbacks, manager

4. Are video games available to the public on your premises? NO

5. Do you provide entertainment: ☒ Yes ☐ No If yes, describe.

6. How is food served? ☒ Table Service ☐ Buffet Service ☐ Counter Service ☐ Other*

7. Is the owner, manager, or assistant manager always present during business hours? ☒ Yes ☐ No

*** A MENU AND A DETAILED LICENSED PREMISES DIAGRAM MUST ACCOMPANY THIS APPLICATION ***

This permit remains in effect until the liquor license is transferred OR at the discretion of the Alcoholic Beverage Control Board.
(13 AAC 104.795)

I certify that I have read AS 04.16.049, AS 04.16.060, 13 AAC 104.715-795 and have instructed my employees about provisions contained therein.

Diane Thompson
Applicant(s) signature

Subscribed and sworn to before me this 26th day of February, 2009

Jennifer P. Hagan
Notary Public in and for Alaska

My Commission expires 5/11/09

Application approved (13 AAC 104.725(c))
Governing Body Official

Date: _____

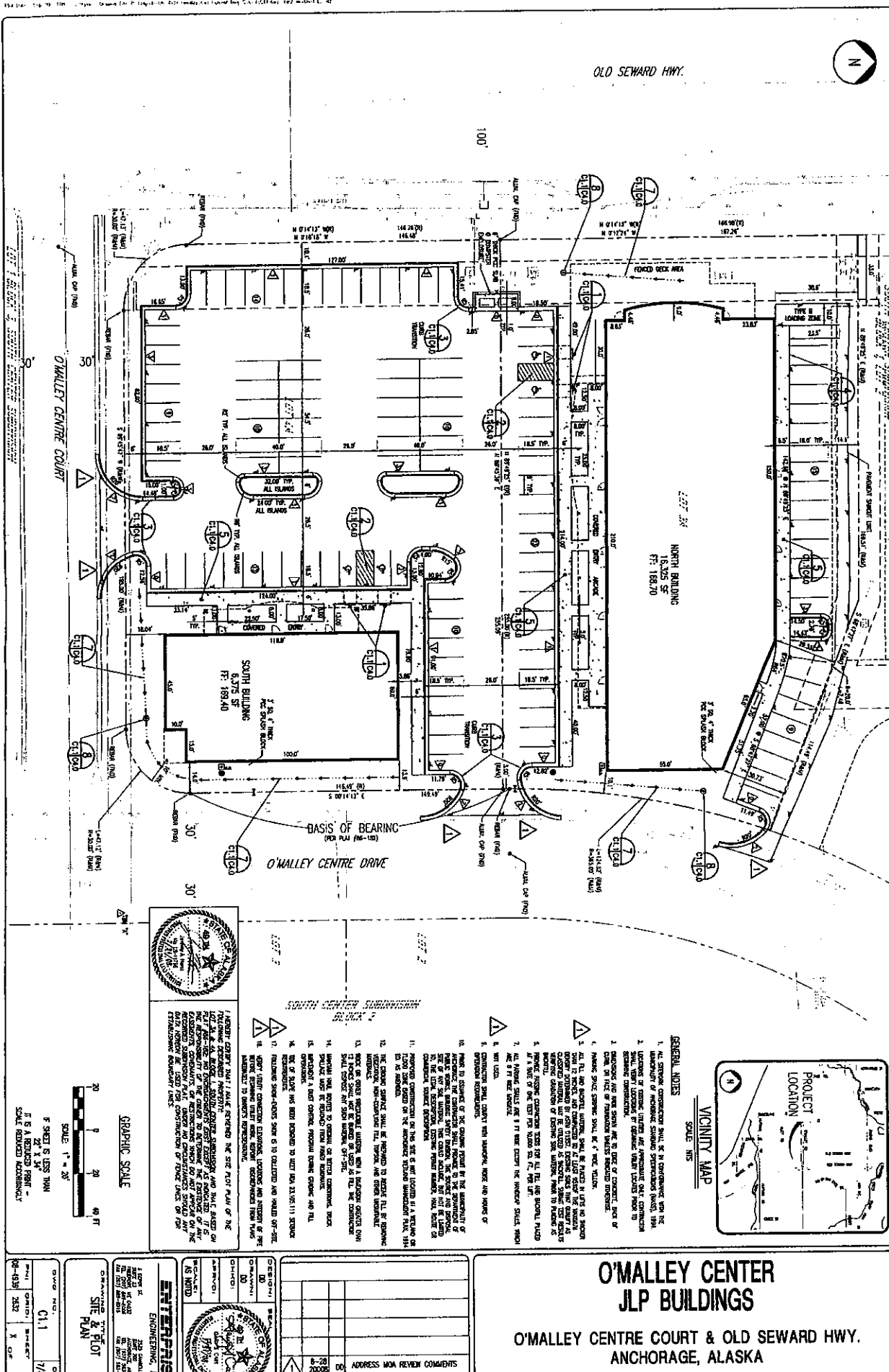
Director, ABC Board

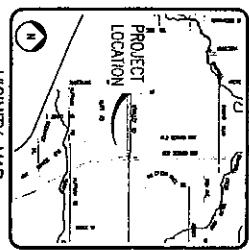
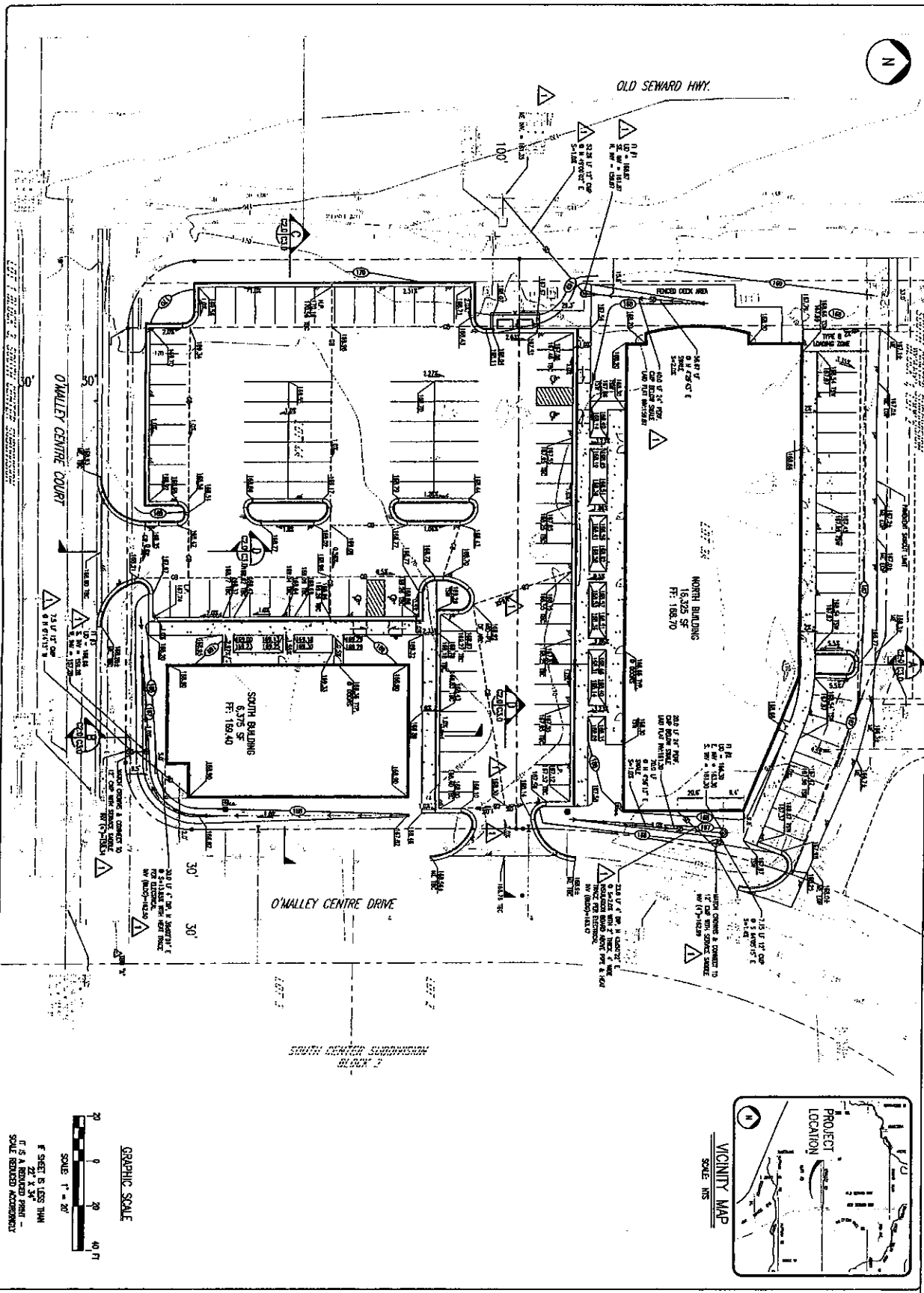
Date: _____

NOTE: AS 04.16.049(c) requires that written parental consent and an exemption by the Department of Labor must be provided to the licensee by the employee who is under 19 years of age. Persons 19 and 20 years of age are not required to have the consent or exemption.

* Describe how food is served on back of form.

[illegible]





GRAPHIC SCALE



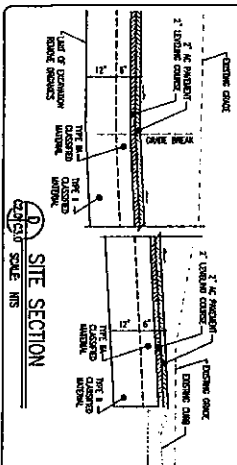
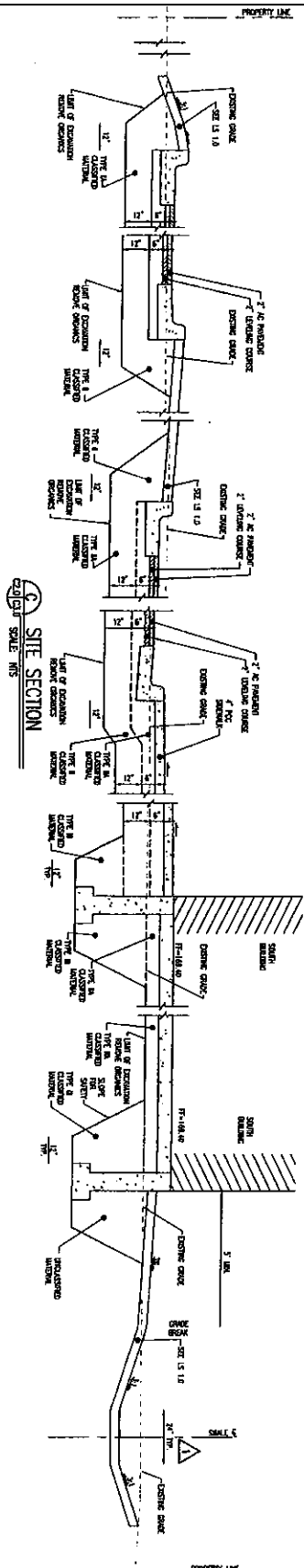
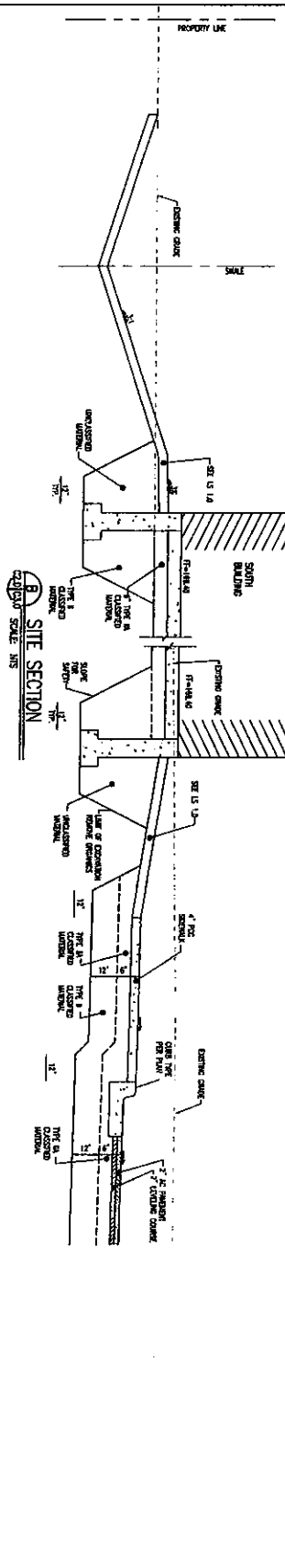
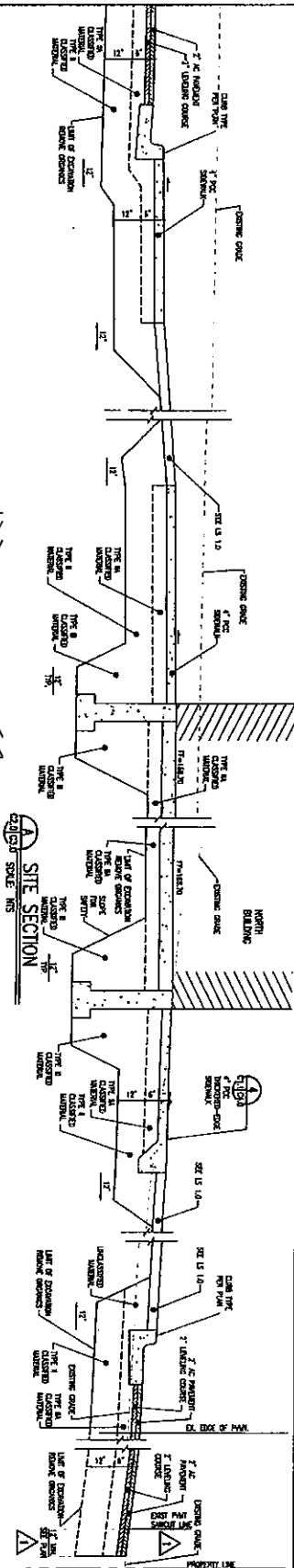
IF SHEET IS LESS THAN 11" x 17" A REDUCED PRINT - SCALE REVIEWED ACCORDINGLY

DESIGN NO. 02.0 DATE 7/21/08	DRAWING TITLE GRADING PLAN	ENGINEER JLP 8/28/2008	CHECKED JLP 8/28/2008	APPROVED JLP 8/28/2008	CITY OF ANCHORAGE DEPARTMENT OF PUBLIC WORKS 8/28/2008	8-28-2008 DO	ADDRESS MOA REVIEW COMMENTS	REVISIONS NO. 1 DATE 8/28/2008 DESCRIPTION

O'MALLEY CENTER JLP BUILDINGS

O'MALLEY CENTRE COURT & OLD SEWARD HWY.
ANCHORAGE, ALASKA

LOT 3A & 4A, BLOCK 1, SOUTH CENTER SUBDIVISION (PLAT NO. 86-182)



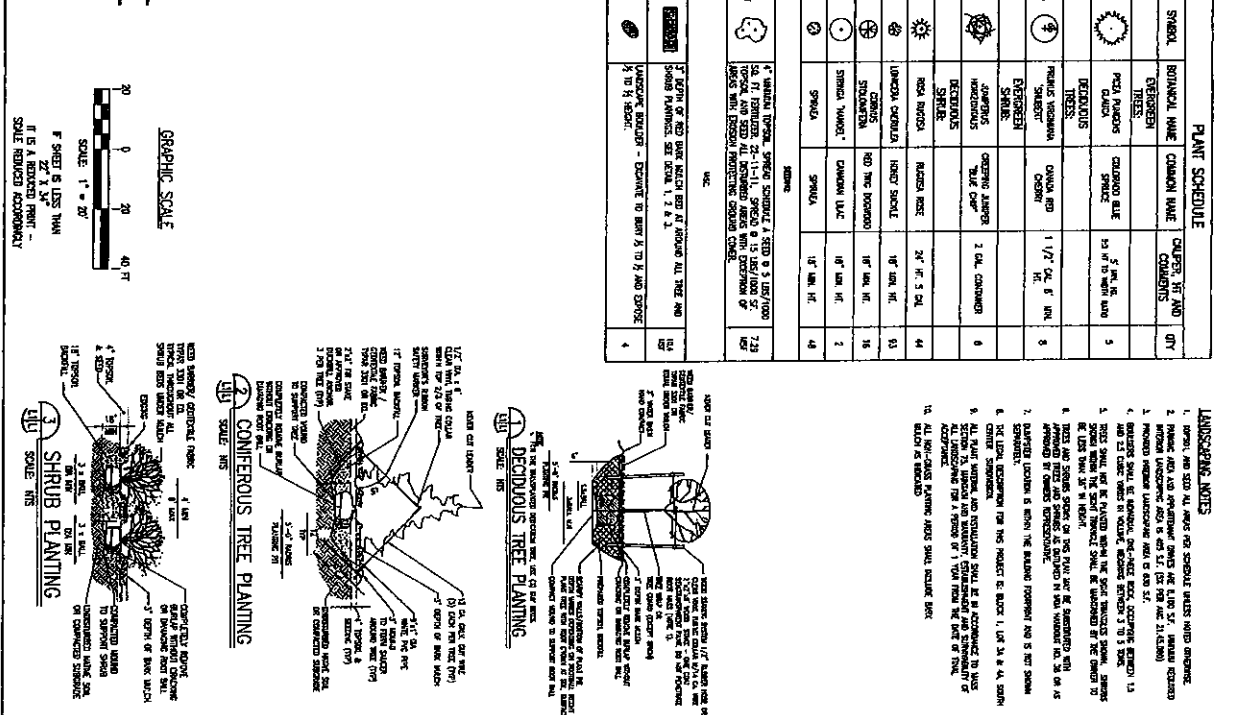
IF SHEET IS LESS THAN
22" X 34"
IT IS A REDUCED PRINT.
SCALE REDUCED ACCORDINGLY

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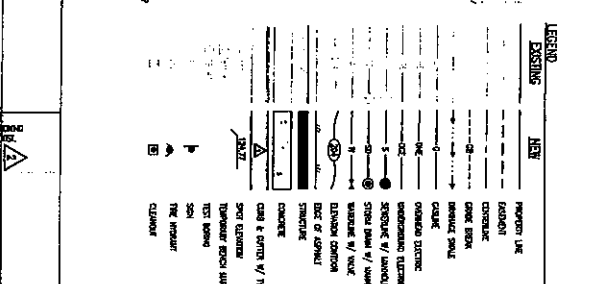
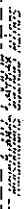
**O'MALLEY CENTER
JLP BUILDINGS**

**O'MALLEY CENTRE COURT & OLD SEWARD HWY.
ANCHORAGE, ALASKA**

LOT 3A & 4A, BLOCK 1, SOUTH CENTER SUBDIVISION (PLAT NO. 86-182)

[illegible][illegible]

LOT 3A & 4A, BLOCK 1, SOUTH CENTER SUBDIVISION (PLAT NO. 66-182)



SCALE MTS

2. PROVIDE, IF MIN DEPTH OF CONCRE OVER STEEL LING AND 1/2 MIN DEPTH OF CONCRE OVER WALLPLATE

[illegible]

INTERNAL SECURITY - MOBILE



219810

AVIARY PRIVATE SERVICE NUMBER
08-061

FORNIER

6467-0755
(907) 279-8020

— 2014 —

STANTON BRUCE PRAY
 11000 WILSON - WILSON 1802 MAMMO

ANYONE PROVIDING SERVICE NUMBER

08-061

GRAPHIC SCALE

212110 2435

20 0 20

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3

SCALE 1" = 20'

U. S. PAT. # 1,598,211

4. **STRENGTH LESS THAN 27' x 36'**

IT IS A REDUCED POINT -

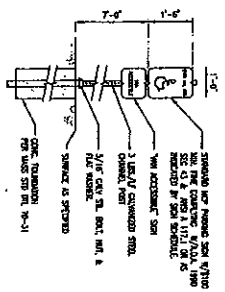
SCALE REDUCED ACCORDING TO

— 10 —

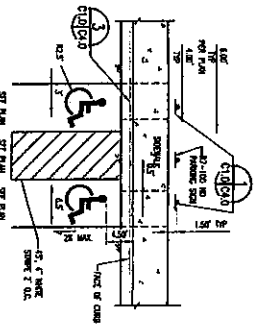
**O'MALLEY CENTER
JLP BUILDINGS**

O'MALLEY CENTRE COURT & OLD SEWARD HWY
ANCHORAGE, ALASKA

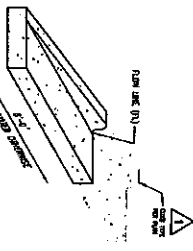
LOT 3A, BLOCK 1, SOUTH CENTER SUBDIVISION (PLAT NO. 86-182)



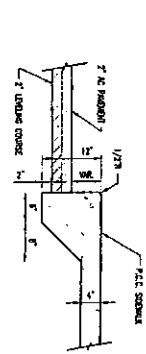
1 ACCESSIBLE SIGN & FOUNDATION DETAIL
1/4" = 1'-0" SCALE: NTS



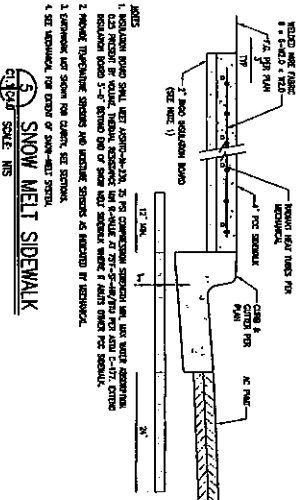
2 ACCESSIBLE STRIPING DETAIL
1/4" = 1'-0" SCALE: NTS



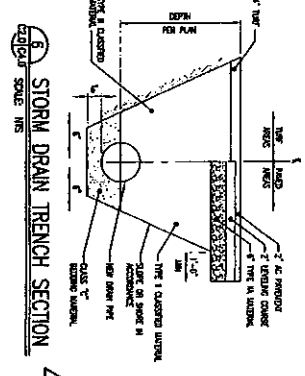
3 CURB TRANSITION
1/4" = 1'-0" SCALE: NTS



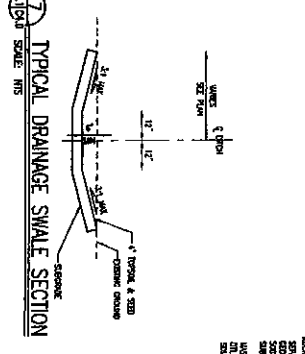
4 THICKENED EDGE SIDEWALK SECTION
1/4" = 1'-0" SCALE: NTS



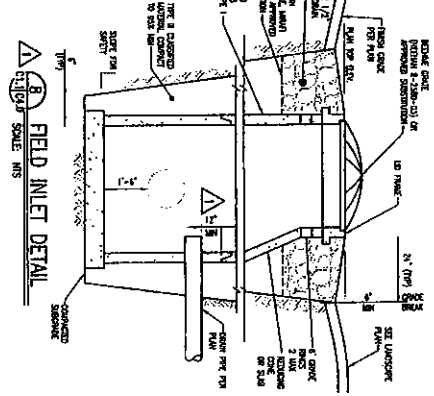
5 SNOW MELT SIDEWALK
1/4" = 1'-0" SCALE: NTS



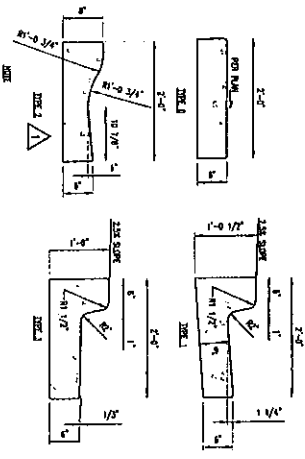
6 STORM DRAIN TRENCH SECTION
1/4" = 1'-0" SCALE: NTS



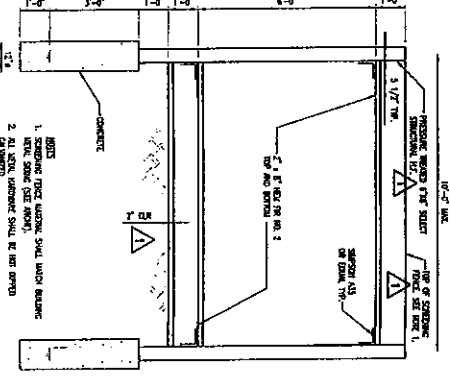
7 TYPICAL DRAINAGE SWALE SECTION
1/4" = 1'-0" SCALE: NTS



8 FIELD INLET DETAIL
1/4" = 1'-0" SCALE: NTS



9 CURB & GUTTER DETAILS
1/4" = 1'-0" SCALE: NTS



10 SCREENING FENCE POST FOUNDATION
1/4" = 1'-0" SCALE: NTS

ENTERPRISE
ENGINEERING, INC.

1. DATE OF DRAWING: 7/21/08
2. DATE OF REVISION: 7/21/08
3. DATE OF REVISION: 7/21/08
4. DATE OF REVISION: 7/21/08

REVISIONS

NO.	DATE	DESCRIPTION
1	7/21/08	ISSUED FOR PERMIT

DESIGNER
JLP

CHECKED
JLP

APPROVED
JLP

DRAWING NO.
CA-0

DATE
7/21/08

PROJECT NO.
08-4036

SCALE
AS SHOWN

**O'MALLEY CENTER
JLP BUILDINGS**

O'MALLEY CENTRE COURT & OLD SEWARD HWY.
ANCHORAGE, ALASKA

LOT 3A & 4A, BLOCK 1, SOUTH CENTER SUBDIVISION (PLAT NO. 86-182)

5

**POSTING
AFFIDAVIT**

RECEIVED
APR 03 2009
Municipality of Anchorage
Zoning Division



AFFIDAVIT OF POSTING

CASE NUMBER: 2009-053

I, Diane Thompson hereby certify that I have posted a Notice of Public Hearing as prescribed by Anchorage Municipal Code 21.15.005 on the property that I have petitioned for Upland cond use. The notice was posted on 3/2/09 which is at least 21 days prior to the public hearing on this petition. I acknowledge this Notice(s) must be posted in plain sight and displayed until all public hearings have been completed.

Affirmed and signed this 3rd day of April, 2009

Diane Thompson
Signature

LEGAL DESCRIPTION

Tract or Lot 3A+4A

Block 1

Subdivision South Center

6

HISTORICAL INFORMATION

BUILDING PERMIT REPORT

Permit number: 08 4868 Date of application: 2008-08-12 00:00:00.0 Permit Class: COMMERCIAL

PROPERTY

Property tax code number: 0160912600001
 Subdivision: SOUTH CENTER
 Lot/space: 3A
 Block: 1
 Tract:
 Plat: 860182
 Grid: SW2632
 Zoning district: B-3-GENERAL-BUSINESS
 Site Address: 10950 O'MALLEY CENTRE DR, ANCHORAGE
 Sewage disposal: PUBLIC
 Water supply: PUBLIC

PROJECT

Project Name: OMALLEY CENTER NORTH
 Proposed use: COMBINED
 Type of work: NEW
 Work description: A-2 5000 sqft type VB, M- 11410 sqft type VB / 20% reduction for core shell valuation
 Value of construction: \$1438524.8
 General contractor(s): H WATT & SCOTT INC *R
 Items submitted: None

Change Orders:

Change Order	Valuation	Date	Description
0	\$1,438,525	2008-08-12 15:55:42.0	A-2 5000 sqft type VB, M- 11410 sqft type VB / 20% reduction for core shell valuation
1	\$0	2008-10-23 00:00:00.0	deferred sub: RTU attachment
2	\$0	2009-03-12 00:00:00.0	sprinklers

Items re-submitted:

Discipline	Date	Re-submittal Description
ARCHITECTURAL	2008-08-18 00:00:00.0	sub to A 12/1/08 Sub to arch
ELECTRICAL	2008-10-30 00:00:00.0	Sub to elec 11/7/08 Sub to elec
FIRE	2008-09-17 00:00:00.0	sub to fire
MECHANICAL	2008-10-21 00:00:00.0	SUB P & M
PLUMBING	2008-10-21 00:00:00.0	SUB P & M
PUBLIC ENGINEERING	2008-09-02 00:00:00.0	Sub to PWE 9/12/08 Sub to PWE,T,Z, ROW 10/21/08 SUB PME
RIGHT-OF-WAY	2008-09-02 00:00:00.0	Sub to ROW 9/12/08 Sub to PWE,ROW,T,Z
STORM WATER	2008-09-02	Sub to SW 9/19/08 Sub to SW

70

	00:00:00.0	
TRAFFIC ENGINEERING	2008-09-12 00:00:00.0	Sub to PWE< ROW,Z,T
ZONING	2008-09-02 00:00:00.0	Sub to Z 9/12/08 Sub to PWE,ROW,Z,T

Stop Work Orders: None

PLAN REVIEWS

☒ Check to see comment history

Plans reviewed:

Change Order	Discipline	Reviewer	Current Status	Comments
0	ARCHITECTURAL	NOFFSINGER, ROSS D	Approved	<p>1: Status: Architectural is approved for footing and foundation. Please resolve comments for full shell approval - 8-15-08. Please resolve comment 5 for full approval - 8-18-08. Approved 12-2-08.</p> <p>2: The following comments based on the 2006 International Building Code (IBC) and 2006 International Energy Conservation Code (IECC) must be resolved before a permit is issued. The approval of plans and specifications does not permit the violation of any section of the IBC or any federal, state or local regulations. All comments pertain to the north building.</p> <p>3: Reference the code notes. Using Table 503 and equation 5-1, I calculate an allowable area of 28,500 square feet for the A-2 occupancy and 42,750 square feet for the B/M occupancies. The plans list an allowable area of 31,500 square feet for the A-2 occupancy and 47,250 for the B/M occupancies. Please clarify how these numbers were determined. Resolved 8-18-08 as noted on revised A-1.</p> <p>4: All doors intended to be used as a building entrance serving spaces exceeding 3000 square feet require a vestibule per IECC section 502.4.6. Resolved 8-18-08 as noted on revised A-1.</p> <p>5: Please provide sufficient information to determine envelope compliance in accordance with IECC section 501. Since the metal framed exterior walls do not meet the prescriptive requirements in IECC Table 502.2(1), an overall envelope analysis demonstrating compliance with the envelope requirements in ASHRAE 90.1 is required. See IECC section 501.1. Not resolved 8-18-08. Envelope compliance calcs to be provided by ME.</p>

				Resolved 12-2-08 per ASHRAE 90.1-2007 analysis submitted. 6: Since the roof access hatch is installed within 10 feet of the edge of the roof, a guard is required per IBC section 1013.6. Resolved 8-18-08. Added note to sheet A-4 clarifying requirement.
0	ELECTRICAL	ABUOBAID, DAVID H.	Approved	1: ELECTRICAL STATUS: APPROVED AS NOTED
0	FIRE	FURCH, TOM P.	Approved	1: FIRE REVIEW STATUS: Approved 9/19/08 Furch per submittal (Disapproved 8/22/08 Furch (Approved F&F 8/13/08 Schwann 2: Note: Plans are for "Core & Sheel" only Per conversation with architect particular details will be deferred to TI Projects under separate permits. 3: SPRINKLER SYSTEM: A separate submittal, review, & permit is required for the sprinkler system. Submittal may be deferred. 4: ADDRESS: Provide an address visible from the street fronting the property. Show location on elevation drawing. Since exact address has not been determined please show location in the form of a boxed diagram stating "Address". 5: KEYBOX: Provide at the main entrance to the building or as close to sprinkler riser entrance as possible. Show location on plans. Possible location maybe under front canopy area. 6: FIRE EXTINGUISHERS: Provide as required during construction per IFC 906. Minimum size 2A10BC. Leave in place until TI buildouts completed. Inspector will verify compliance at Core & Shell final. 7: Provide electrical, mechanical, & plumbing drawings for either core & shell components and/or indicate deferred submittals under TI submittals. Possible items on core & shell electrical include exit signs & EM's at exterior doors, & AHU's supplying ventilation to more than one room. 8: FIRE ALARM: A separate submittal, review, & permit is required for the fire alarm system in the proposed restaurant. This submittal may be deferred. 9: Note: Understand that the one hour demising wall separating the restaurant and adjacent occupancy will be deferred to the TI submittal and indicate both location & detail.
0	FLOOD HAZARD	URBANUS, JEFFREY D.	N/A	
0	FS SPRINKLER	MEINHARDT, BART D.	Approved	
0	MECHANICAL	BERGSTROM, LEIGH W.	Approved	1: Status: Please provide plans for review - 8-15-08. 10-22-08 Comments to be

				<p>addressed. 11-25-08 APPROVED.</p> <p>2: The following comments based on the 2006 International Building, Mechanical and Fuel Gas Codes must be resolved before a permit is issued. The approval of plans and specifications does not permit the violation of any section of the IBC, IMC, IFGC or any federal, state or local regulations. RESOLVED 11-25-08.</p> <p>3: Provide structural, seismic and wind load calculations plus fastening details for RTU-1 thru 7 to include engineers stamp and signature for structural review on a deferred submittal basis. RESOLVED PER RESUBMITTAL RECEIVED 11-25-08.</p> <p>4: M3.1 A note references detailed boiler room piping on 1/M7.1. It appears that sheet is missing and presumable has other details (water service entry, snow melt manifold piping, underground slab heat tubing fastening details, etc.) as well. Please provide. RESOLVED PER RESUBMITTAL RECEIVED 11-25-08.</p>
0	PLUMBING	BERGSTROM, LEIGH W.	Approved	<p>1: Status: Please provide plans for review - 8-15-08. 10-22-08 Comments to be addressed. 11-25-08 APPROVED.</p> <p>2: The following comments based on the 2006 Uniform Plumbing Code must be resolved before a permit is issued. The approval of plans and specifications does not permit the violation of any section of the Uniform plumbing Code or any federal, state or local regulations. RESOLVED PER RESUBMITTAL RECEIVED 11-25-08.</p> <p>3: M1.0 Provide a floor drain, trap, trap seal protection and waste and vent piping for the boiler room (IMC 1004.6). RESOLVED PER RESUBMITTAL RECEIVED 11-25-08.</p> <p>4: M1.1 Provide gas pipe size to the boiler room for the 700 MBH boiler B-1. RESOLVED PER RESUBMITTAL RECEIVED 11-25-08.</p>
0	PUBLIC ENGINEERING	GUZIK, MARC A	Approved	<p>1: Drainage Report comments email to Gary Cain 8-18-8. Required storm drain detention and metering elements anticipated.</p> <p>2: On sheet C2.0, Show the connection of FI #1 to a storm drain mainhole and provide an ADOT&PF permit for this connection. Please coordinate with ADOT&PF regarding upcoming work within the Old Seward Highway that will result in changes to the existing ADOT&PF storm drain facility. No ADOT&PF permit as of 9-25-8, MG.</p> <p>3: On sheet C2.0, With the information provided it appears that the depth of cover</p>

				<p>does not always reach the minimum 4' as required. Insulation and/or heat tracing is required in this situation. The plan sheet dated 7-31-8 indicates FI#2 Lid el = 166.3' and the E. INV el = 163.3' and 12" dia. CMP. The cover over the 12" dia pipe is less than 2'. This comment is not resolved as of 9-25-8, 10-17-8, MG.</p> <p>4: On sheet C2.0, Show the connections of FI #2 & #3 to a storm drain manhole or provide documentation that the existing tee's met municipal codes/DCM when installed or provide waivers of municipal code/DCM allowing the use of storm drain tee's. Waiver conditions not met as of 9-25-8, MG. PM&E and Street Maintenance waiver received, MG, 10-17-8.</p> <p>5: Provide roof drain locations on the civil plans and/or tie-in to the storm drain facility with no concentrated drainage being directed across sidewalks, parking lots or driveways. Include inverts, minimum bury depth, type of pipe, diameter of pipe, type of connections and freeze protection.</p> <p>6: On sheet C2.0, Provide curb returns and indicate radii that connect to existing curb on O'Malley Centre Court.</p> <p>7: On sheet C2.0, Please clarify if it is the intent to direct drainage from the parking spaces north of the north building to FI#2.</p> <p>8: On sheet C2.0, Provide a curb return radius from the shared driveway that connects to O'Malley Centre Drive.</p> <p>10: On sheet C1.0, Provide plan details to identify snow storage locations with no drainage obstructions. Utilize physical barriers such as trees or bollards within the vicinity of a drainage intake if applicable.</p> <p>10: Please provide a copy of the planning and zoning summary of action if applicable.</p> <p>11: PM&E comments may be incomplete pending further submittals.</p> <p>12: OK for footing, foundation and shell only, the storm drain plan has not been approved, MG, 9-4-8, 10-17-8.</p> <p>13: ADVISORY NOTE: The property owner is un-conditionally responsible for maintenance of the onsite storm drain to the connection all the way to and including the tee-connection into the existing 12" storm drain in O'Malley Centre Drive. All Construction must conform to the latest edition of the Municipality of Anchorage Standard Specifications (M.A.S.S.). SS, DS, MG, 10-17-8.</p>
0	RIGHT-OF-WAY	MOELLER, LAURA J.	Approved	<p>1: Right of Way Permit required for all work in Municipal Rights of Way, including</p> <p style="text-align: center;">74</p>

but not limited to water and sewer service connections, new driveways, drainage improvements and landscaping improvements. Only contractors with a current Right of Way Bond on file in the Right of Way Office may obtain a Right of Way Permit.

2: Show all existing drainage facilities. This includes pipe sizes and structure types, rim and invert information. Also the inverts for many of the existing stubs and structures do not match the record drawing data from the 1985 street and storm project. (9-29-2008: No 2008 survey could pick up the elevations of the buried stubs. This would not be such an issue if the differences were not in the range of .5 feet, plus or minus. Potholing and adjusting the entire drainage design at the time of construction could be quite costly. Imm)

3: Should the 23 year old CMP storm drain stubs be too corroded to use, replace the pipe to the main and install a manhole at both intersections of the service lines with the mains. This existing connection of the 12" stubs to the 12" main did not and still does not meet MASS requirements. Potholing, evaluating the usability of the stubs, adjusting the entire drainage design and possibly adding the connections and manholes at the mains at the time of construction could delay the project and be quite costly. Imm)

4: The proposed connection to the back of the catch basin on the Old Seward Highway is not a sound engineering design. The manhole about 15' to the west is 13' deep and the catch is only 4' deep. The resulting connection to the back of the catch basin will only provide 1.5 to 2.5 of cover, depending on the ground elevation between the catch basin and the property boundary.

5: Show proposed drainage facilities, including where drainage will enter a storm system. Be advised the State of Alaska project to rebuild the Old Seward Highway (OSH) from O'Malley to Branden Street will be installing a 36" storm drain system on the west side of the centerline. It is unclear if ADOT intends to abandon the existing 30" system intended to receive this drainage connection. Coordinate the work with ADOT and possibly request they provide a storm drain manhole and/or connection to the parcel boundary to ensure a continued drainage connection to the OSH.

6: Show proposed location of on-site snow

				<p>storage or provide a general note on the drawings indicating the snow will be hauled to a snow dump.</p> <p>7: Provide a pavement cut replacement detail with structural layers and indicating compaction requirements similar to Street Maintenance Handout 96-002 or the draft MASS, and curb cut plan and details. (9-29-2008: detail still does not show the required layers nor does it match MASS Detail 40-2)</p> <p>8: Right of Way Permit is required for the connections to the storm drain, driveways and possibly other utility connections in the MOA rights of way.</p> <p>9: 9-05-2008: Right of Way approval for F&F only. All other comments still valid, (lmm).</p> <p>10: 10-15-08 Right of Way has no objection to shell. (ljm)</p>
0	STORM WATER	ELLIS, STEVE M.	Approved	<p>1: Provide permanent storm water treatment for the parking area and travel aisle north of the north building.</p> <p>2: Show curb cuts.</p> <p>3: Bio-swaes per the DCM are required to be 100 feet in length. If you cannot meet this length provide the data which shows the swales are capable of the same particle removal rate for an oil and grit per the DCM.</p> <p>4: Provide proof that the NOI is filed.</p> <p>5: OK for Grading and F&F. SME 8-14-08.</p> <p>6: OK for Shell. SME 10-22-08.</p> <p>7: OK for full permit. SME 2-13-09</p>
0	STRUCTURAL	PANILO, MARK M.	Approved	<p>1: PERMIT STATUS 9/10/2008 - Initial review. Comments issued. Approved for Footing/Foundation. 9/11/2008 - Approved.</p> <p>2: GENERAL This review is based on the requirements of the International Building Code (IBC), 2006 Edition, and all adopted references thereto, as amended by the Municipality of Anchorage in Anchorage Municipal Code (AMC) Title 23. The following comments must be addressed before a permit can be issued. Approval of the submitted plans and specifications does not permit the violation of the Building Code, nor any Federal, State, or Municipal regulations.</p> <p>3: GUSSET CONNECTION Refer to Calculations 125. The calculations for the gusset-to-column connection appear to assume that the resultant weld capacity is parallel to the brace load; this is based on the comparison of the expected yield capacity in tension of the brace and the SRSS combination of the weld capacities. Please justify, as there are other forces internal to the column that are not</p>

			<p>accounted for. In addition, since the brace load does not appear to pass through the center of rigidity of the weld group, nor is parallel with the resultant capacity, a moment due to the eccentricity would need to be accounted for. Reference: IBC Section 1604.4; AISC 360 Section J2 9/11/08 - Resolved. MMP</p> <p>4: BRACE-TO-BEAM CONNECTION Refer to Calculations Pg. 125. The calculations appear to show that the weld is resisting the expected yield strength of the brace in tension, and that the resultant capacity is directly compared against the demands imposed by the brace. As with the gusset connection, please justify, as the brace may cause a moment on the weld group that must be accounted for, as well as internal forces within the beam that must be addressed in the design. Reference: IBC Section 1604.4; AISC 360 Section J2 9/11/08 - Resolved. MMP</p> <p>5: COLLECTOR CONNECTION Refer to Detail 3/S6.0. Please provide design calculations showing the adequacy of the collector connection for capacity under special seismic load combinations, and that the connection capacity is controlled by ductile limit states. Reference: AISC 341 Section 7.1 9/11/08 - Resolved. MMP</p>
0	TRAFFIC ENGINEERING	BOOTS, DAN G.	<p>Approved</p> <p>1: Excavation & Footing & Foundation OK. 8/14/08 mma</p> <p>2: Provide a shared Access and Parking Agreement between Lots 3A, 4A & 2. See Zoning Comment #7.</p> <p>3: Provide a Site Lighting and Glare Statement on the Electrical Site Plan. (No E Sheets were routed to Traffic for review).</p> <p>4: Shell OK. 8/18/08 mma</p>
0	ZONING	CALHOUN, SONNET L.	<p>Approved</p> <p>1: PERMIT STATUS: Approved 2/25/09 slc /// Shell ok- no further approvals until parking and access agreements are provided. 10/23/08 slc /// OK for F&F only 9/8/08 slc /// corrections 8/14/08 slc</p> <p>2: Permit requires Right-Of-Way, Traffic Engineering, Public Works Engineering and Stormwater reviews. Permit will be routed within the department. Pay Traffic and landscaping review fee.</p> <p>4: Please provide dumpster screening details. /// see sheet C4.0 - screening fence post foundation detail - 2/23/09 slc</p> <p>6: Provide an Access agreement on the approved Municipal form for shared access with Lot 4A. Contact Land Use Review (343-8343) for more information. /// see copy of access and parking agreements in file. 2/23/09 slc</p> <p>7: Perimeter landscaping is required</p>

				<p>around all outdoor areas used for vehicle circulation, parking, storage or display except when properties are developed under a common development plan. Provide a common development plan approved by the director of Community Planning for the lack of landscaping at the north lot line. /// The perimeter of the parking area does not adjoin a lot line, the parking area includes the access area which is part of a separate lot, therefore no landscaping or common development plan is required at the north lot line per conversation with Brian Dean this date. 2/25/09 slc</p> <p>7: Provide a parking agreement for required parking provided on lot 4A. Contact Land Use Review (343-8343) for information. /// see copy of parking agreement in file. 2/23/09 slc</p> <p>8: Zoning review incomplete pending receipt of requested information. Additional comments may result.</p>
1	STRUCTURAL	PANILO, MARK M.	Approved	
2	FS SPRINKLER	MEINHARDT, BART D.	Approved	1: Drop sprinkler heads into grid ceiling on the west of building

PERMITS**Permits issued:**

Permit Type	Issuance Type	Date	Issued To
ELECTRICAL	FULL	2008-11-20 00:00:00.0	DYNAMIC SYSTEMS INC
ELECTRICAL	TEMPORARY	2008-09-08 00:00:00.0	DYNAMIC SYSTEMS INC
FIRE	FIRE SPRINKLER	2008-12-23 00:00:00.0	CHINOOK FIRE PROTECTION INC
MECHANICAL	BOILER ONLY	2008-12-08 00:00:00.0	CIRCLE PLUMBING & HEATING INC
MECHANICAL		2008-12-08 00:00:00.0	INGERSOLL HEATING & SHEETMETAL INC
PLUMBING	FULL	2008-12-08 00:00:00.0	CIRCLE PLUMBING & HEATING INC
PLUMBING	TEMPORARY GAS	2009-01-05 00:00:00.0	CIRCLE PLUMBING & HEATING INC
STRUCTURAL	FOOTING/FOUNDATION	2008-09-17 00:00:00.0	H WATT & SCOTT INC *R
STRUCTURAL	SHELL ONLY	2008-10-23 00:00:00.0	H WATT & SCOTT INC *R
STRUCTURAL	SHELL ONLY	2008-12-05 00:00:00.0	H WATT & SCOTT INC *R
STRUCTURAL		2008-11-07 00:00:00.0	H WATT & SCOTT INC *R

INSPECTIONS

Final Inspections: None

COMPLETION

Conditional Certificate of Occupancy (CCO) date: None
Certificate of Occupancy (CO) date: None

BUILDING PERMIT REPORT

Permit number: 09 4028 Date of application: 2009-01-13 00:00:00.0 Permit Class: COMMERCIAL

PROPERTY

Property tax code number: 0160912600001
 Subdivision: SOUTH CENTER
 Lot/space: 3A
 Block: 1
 Tract:
 Plat: 860182
 Grid: SW2632
 Zoning district: B-3-GENERAL-BUSINESS
 Site Address: 10950 O'MALLEY CENTRE DR, ANCHORAGE
 Sewage disposal: PUBLIC
 Water supply: PUBLIC

PROJECT

Project Name: FIRETAP ALEHOUSE
 Proposed use: A-2 ASSEMBLY, RESTAURANTS, BARS, BANQUET HALLS
 Type of work: ALTERATION
 Work description: Tenant improvement for restaurant
 Value of construction: \$400000
 General contractor(s): H WATT & SCOTT INC *R
 Items submitted: None

Change Orders:

Change Order	Valuation	Date	Description
0	\$400,000	2009-01-13 09:21:37.0	Tenant improvement for restaurant

Items re-submitted:

Discipline	Date	Re-submittal Description
ARCHITECTURAL	2009-01-23 00:00:00.0	sub responses to Arch
FIRE	2009-02-12 00:00:00.0	sub to fire 2/27/09 Sub elec to fire

Stop Work Orders: None

PLAN REVIEWS

☒ Check to see comment history

Plans reviewed:

Change Order	Discipline	Reviewer	Current Status	Comments
0	ARCHITECTURAL	BERGSTROM, LEIGH W.	Approved	1: STATUS: Comments to be addressed. 1-26-09 Comments to be addressed. 1-27-09 APPROVED. 2: A.0 The code study should include a

- 80

				<p>Table 2902.1 plumbing fixture study based upon an A-2 (bar) occupancy as verses (restaurant). The name of the establishment, the size of the bar and the size of the beer cooler would seem to indicate that the use is more for consumption of ale than for pizza and salad. Based upon that information it would appear that each bathroom is short one water closet. FIXTURE COUNT IS ACCEPTABLE PER RESUBMITTAL RECEIVED 1-23-09.</p> <p>3: A.1 151 seats are shown as verses the 140 noted. 1-23-09 REVISED PLAN NOTE TO REFLECT THE CORRECT COUNT. ISSUE IS RESOLVED.</p> <p>4: A.1 All of the new glass in Vestibule 101 should be safety glass per IBC 2406.3.6. Please clarify. RESOLVED 1-23-09. ADDED NOTE PER G.T. TO REFLECT THE REQUIREMENT FOR SAFETY GLASS.</p> <p>5: A.1 The food cooler door swing can restrict the minimum required exit width to less than half in conflict with IBC 1005.2. RESOLVED PER RESUBMITTAL RECEIVED 1-23-09.</p> <p>6: Provide submittal literature on the cooler/freezer panel construction in compliance with IBC chapter 26 plus door hardware information. 1-23-09 UNRESOLVED. AWAITING SUBMITTAL LITERATURE. RESOLVED PER RESUBMITTAL RECEIVED 1-26-09.</p> <p>7: When the above comments have been addressed please update the plans at the MOA Plans Review Office with three sets of revised architectural pages to include clouded changes, architects stamp and signature. 1-23-09 UNRESOLVED. RESOLVED 1-27-09.</p>
0	ELECTRICAL	ABUOBAID, DAVID H.	Approved	
0	FIRE	FURCH, TOM P.	Approved	<p>1: FIRE REVIEW STATUS: Approved @ counter per submitted response 3/16/09 Furch (Disapproved 1/27/09 Furch</p> <p>2: SPRINKLER: A seperate submittal, review, & permit is required for installation of the sprinkler system. This submittal maybe deferred.</p> <p>3: HOOD SYSTEM: A seperate submittal, review, & permit is required for installation of the hood suppression system. This submittal maybe deferred.</p> <p>4: Provide Electrical, Plumbing, & Mechanical plans.</p> <p>5: EMERGENCY LIGHTING: Show locations of all em fixtures to include at the exterior exit discharges wheather new or existing.</p>

				<p>6: FIRE EXTINGUISHERS: Show size, type, & location on plans. A "K" class is required in the kitchen however the fire extinguisher shown near the hood is too close to the hazard. Other extinguishers shall be sized for the area, minimum 2A10BC, located along normal paths of travel, max 75 ft to an FE.. It appears that travel distance to an FE is exceeded in the D/4 area. Add or relocate as required.</p> <p>7: OCCUPANT LOAD: Is it your intent to post an increased occupant load of 299 per IBC 1004.2 while providing seating for approximately 151 as shown? This may conflict with zoning as the seating is limited and tied to the parking space count of 140. Show sign location.</p> <p>8: KEYBOX: Show location on plans. Mount approximately 5 ft above grade at the exterior main entrance.</p> <p>9: ADDRESS: Bld contains multiple occupancies. Will each suite share the same numerical address? If Yes then provide a suite designator for the A2. Show location on plans.</p>
0	MECHANICAL	BERGSTROM, LEIGH W.	Approved	<p>1: STATUS: 2-24-09 Comments to be addressed.</p> <p>2: The following comments based on the 2006 International Building, Mechanical and Fuel Gas Codes must be resolved before a permit is issued. The approval of plans and specifications does not permit the violation of any section of the IBC, IMC, IFGC or any federal, state or local regulations.</p> <p>3: Provide structural, seismic and windload calculations as applicable, plus fastening details, for MAU-1, WH-1 and H-1 & 2 to include engineers stamp and signature, for structural review on a deferred submittal basis.</p> <p>4: M3.2 EF-3 is within 10 feet of the roof edge and requires a guard per IMC 304.10.</p>
0	PLUMBING	BERGSTROM, LEIGH W.	Approved	<p>1: STATUS: 2-24-09 Comments to be addressed. 3-3-09 UNDERGROUND PLUMBING ONLY APPROVED. COMMENTS TO BE ADDRESSED.</p> <p>2: The following comments based on the 2006 Uniform Plumbing Code must be resolved before a permit is issued. The approval of plans and specifications does not permit the violation of any section of the Uniform plumbing Code or any federal, state or local regulations.</p> <p>3: M2.1 Provide sufficient gas piping information to verify gas pipe sizes. (Pressure, distance from the pressure regulator at the meter, other equipment loads that may be on the supply main but</p>

0	ZONING	CALHOUN, SONNET L.	Approved	not shown, etc.) 1: PERMIT STATUS: Approved 3/17/09 slc /// OK for pouring slab only 3/16/09 slc /// corrections 1/14/09 slc 2: Provide DHHS approval for food facility. Contact Jeff Hickman (343-4372) for information. /// see email approval in file. 3/17/09 slc 3: Permit 08-4868 has not been fully approved, this permit must have full approval prior to issuance of any T/I permits. 4: Provide parking calculations to show adequate parking for all uses on the proposed site. Restaurants are required to provide one parking space per three seats. The parking on the original building permit was calculated as office/retail space and did not include a food facility. /// Parking 17860 retail office, 140 seats restaurant - 60 + 47 = 107 required, 117 provided. see permit 084868 . A.1 3/16/09 slc 5: Zoning review incomplete pending receipt of requested information. Additional comments may result. Note to reviewer: no City View reports in file, not available at time of original review.
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PERMITS

Permits issued:

Permit Type	Issuance Type	Date	Issued To
ELECTRICAL	UNDERGROUND	2009-03-06 00:00:00.0	DYNAMIC SYSTEMS INC
PLUMBING	UNDERGROUND	2009-03-04 00:00:00.0	CIRCLE PLUMBING & HEATING INC
STRUCTURAL	FULL	2009-03-18 00:00:00.0	H WATT & SCOTT INC *R
STRUCTURAL		2009-03-16 00:00:00.0	H WATT & SCOTT INC *R

INSPECTIONS

Final Inspections: None

COMPLETION

Conditional Certificate of Occupancy (CCO) date: None
Certificate of Occupancy (CO) date: None

Autor, Mary P.

From: Autor, Mary P.
Sent: Monday, April 06, 2009 11:47 AM
To: Autor, Mary P.; Duke, Jacqueline C.
Cc: Bartels, Gloria A.; Whitfield, David R.
Subject: RE: Serrano's needs SPR Comment Form

I misidentified the department response as Bangkok, it should be for Serrano's! Sorry for the mix-up.

Mary Autor
Senior Planner
Zoning and Platting Division
Office: 343-7941

From: Autor, Mary P.
Sent: Monday, April 06, 2009 11:36 AM
To: Duke, Jacqueline C.
Cc: Bartels, Gloria A.; Whitfield, David R.
Subject: Bangkok needs SPR Comment Form

Mary Autor
Senior Planner
Zoning and Platting Division
Office: 343-7941

From: Duke, Jacqueline C.
Sent: Monday, April 06, 2009 10:58 AM
To: Autor, Mary P.; Bartels, Gloria A.
Subject: Resent

Content ID: 007610

Type: AR_AllOther - All Other Resolutions

A RESOLUTION OF THE ANCHORAGE MUNICIPAL ASSEMBLY APPROVING AN ALCOHOLIC BEVERAGES CONDITIONAL USE IN THE B-3 (GENERAL BUSINESS DISTRICT) FOR A RESTAURANT BEVERAGE DISPENSARY USE AND LICENSE NUMBER 323 PER AMC 21.40.180 D.8, FOR O'MALLEY

Title: ALEHOUSE & PIZZA, LLC, DBA FIRETAP ALEHOUSE & RESTAURANT, LOCATED AT 10950 O'MALLEY CENTRE DRIVE, SOUTH CENTER SUBDIVISION, BLOCK 1, LOTS 3A AND 4A, PER PLAT 86-182; GENERALLY LOCATED ON THE NORTH SIDE OF O'MALLEY CENTRE COURT, BETWEEN OLD SEWARD HIGHWAY AND O'MALLEY CENTRE DRIVE. (Bayshore-Klatt Community Councils) (Case 2009-053)

Author: weaverjt

Initiating Dept: Planning

Description: ALCOHOLIC BEVERAGES CONDITIONAL USE IN THE B-3 (GENERAL BUSINESS DISTRICT) FOR A RESTAURANT BEVERAGE DISPENSARY USE AND LICENSE NUMBER 323, PER AMC 21.40.180 D.8, FOR O'MALLEY ALEHOUSE & PIZZA

Date Prepared: 4/9/09 8:54 AM

Director Name: Tom Nelson

Assembly Meeting Date: 4/28/09

Public Hearing Date: 4/28/09

<u>Workflow Name</u>	<u>Action Date</u>	<u>Action</u>	<u>User</u>	<u>Security Group</u>	<u>Content ID</u>
Clerk_Admin_SubWorkflow	4/16/09 4:20 PM	Exit	Joy Maglaqui	Public	007610
MuniMgrCoord_SubWorkflow	4/16/09 4:20 PM	Approve	Joy Maglaqui	Public	007610
MuniManager_SubWorkflow	4/16/09 4:20 PM	Approve	Joy Maglaqui	Public	007610
CFO_SubWorkflow	4/13/09 12:56 PM	Approve	Sharon Weddleton	Public	007610
ECD_SubWorkflow	4/10/09 3:54 PM	Approve	Tawny Klebesadel	Public	007610
Planning_SubWorkflow	4/9/09 6:06 PM	Approve	Tom Nelson	Public	007610
AllOtherARWorkflow	4/9/09 8:59 AM	Checkin	Jerry Weaver Jr.	Public	007610