



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application**Why is this form needed?**

A restaurant designation permit application is required for a licensee desiring designation under 3 AAC 304.715 – 3 AAC 304.795 as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049. Designation will be granted only to a holder of a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license, and only if the requirements of 3 AAC 304.305, 3 AAC 304.725, and 3 AAC 304.745, as applicable, are met. A **menu** or expected menu listing the meals, including entrées prepared on-site and offered to patrons, and copy of the DEC Food Service Permit (or corresponding DHHS documentation for licenses located in the Municipality of Anchorage) must accompany this form. Applicants should review AS 04.16.049 – AS 04.16.052 and 3 AAC 304.715 – 3 AAC 304.795. All fields of this form must be completed. The required \$50 permit fee may be made by credit card, check, or money order.

Section 1 – Establishment Information

Enter information for licensed establishment.

Licensee:	Slack Tide, LLC				
License Type:	Restaurant/Eating Place - Public Convenience	License Number:			
Doing Business As:	Sunnyside Eatery				
Premises Address:	25 State Dock Road				
City:	Gustavus	State:	AK	ZIP:	99826
Contact Name:	Camille Bacon-Schulte	Contact Phone:	907-419-5408		

Section 2 – Type of Designation Requested

This application is for the request of designation as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049, and for the request of the following designation(s) (check all that apply):

1. ☐ Dining after standard closing hours: AS 04.16.010(c)
2. ☒ Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
3. ☒ Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
4. ☐ Employment for persons 16 or 17 years of age: AS 04.16.049(c)
NOTE: Under AS 04.16.049(d), this permit is not required to employ a person 18 - 20 years of age.

OFFICE USE ONLY		
Transaction #:	Initials:	



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Section 3 – Minor Access

Review AS 04.16.049(a)(2); AS 04.16.049(a)(3); AS 04.16.049(c)

List where within the premises minors are anticipated to have access in the course of either dining or employment as designated in Section 2. (Example: Minors will only be allowed in the dining area. OR Minors will only be employed and present in the Kitchen.)

Minors will only be permitted in the area designated for indoor alcohol consumption and the area designated for outdoor alcohol consumption (as identified on the diagram provided with Form AB-02) if accompanied by an adult 21 years old or older, during times when any alcohol is being sold or consumed on the premises. Minors will not be employed.

Describe the policies, practices and procedures that will be in place to ensure that minors do not gain access to alcohol while dining or employed at your premises.

Please see the attached Security Plan, which was also provided with Form AB-02.

Is an owner, manager, or assistant manager who is 21 years of age or older always present on the premises during business hours?

Yes No
☒ ☐

Section 4 – DEC Food Service Permit

Per 3 AAC 304.910 for an establishment to qualify as a Bona Fide Restaurant, a Food Service Permit or (for licenses within the Municipality of Anchorage) corresponding Department of Health and Human Services documentation is required.

Please follow this link to the DEC Food Safety Website: <http://dec.alaska.gov/eh/fss/food/>

Please follow this link to the Municipality Food Safety Website:

<http://www.muni.org/Departments/health/Admin/environment/FSS/Pages/fssfood.aspx>

IF you are unable to certify the below statement, please discuss the matter with the AMCO office:

Initials

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

pending application ☐

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

Security Plan

for

Slack Tide, LLC DBA Sunnyside Eatery

For purposes of this security plan, the term “*Premises*” means the area designated for alcohol service and/or consumption on the diagram provided with this application, which area is outlined in red thereon. For purposes of this security plan, the term “*Alcohol Storage Area*” means the area designated for alcohol storage on the diagram provided with this application, which area is separately outlined in red thereon. For the avoidance of doubt, the Premises does not include the Alcohol Storage Area. Please see *AB-38 Off-Site Warehouse/Storage Application* for further details on the Alcohol Storage Area.

1. All minors on the Premises must be accompanied by an adult over the age of 21 when any alcohol is being served/sold/consumed on the Premises. Proper signage at points of entry indicating no minors without a parent or legal guardian over the age of 21 will be posted.
2. All patrons will be carded to verify they are at least 21 years old before they are permitted to purchase or consume alcohol on the Premises. Owner and all staff will be trained in the identification of fake IDs.
3. The owner and/or trained staff will be present at all times to monitor the consumption of alcohol on the Premises and to ensure compliance with all rules. Underage persons in particular will be monitored closely by our trained staff to ensure that only those patrons who are over the age of 21 and have been carded purchase and/or consume alcoholic beverages.
4. Alcohol will only be sold at the areas designated for counter service on the attached diagram.
5. Alcohol will only be consumed in the areas designed for outdoor consumption and indoor consumption on the attached diagram. Patrons will not be permitted to take alcohol from the outdoor consumption area or the indoor consumption area of the Premises to any other area.
6. The outdoor consumption area is demarcated by the following barriers/boundaries:
 - The southern boundary is a 4 foot tall wooden fence, as shown on the attached diagram.
 - The eastern boundary is a 6 foot tall wooden fence and a 4 foot tall gate, all as shown on the attached diagram.
 - The northern boundary is comprised of the 8 foot tall wall of a storage container (non-alcohol) and the exterior southern wall of the building itself, all as shown on the attached diagram.
 - The western boundary is an 8 foot tall root cellar and a 4 foot tall fence attached thereto, all as shown on the attached diagram. This root cellar also serves as the Alcohol Storage Area. Please see *AB-38 Off-Site Warehouse/Storage Application* for further details.

7. The area identified as a “monitored access point” on the attached diagram (*see* the middle of the western boundary of the Premises, between the 4 foot fence demarcating the western boundary of the outdoor consumption area and the exterior southern wall of the indoor consumption area) will be monitored by trained staff to ensure (i) alcohol is not carried through this access point and (ii) all minors passing into the Premises via this access point are accompanied by an adult over the age of 21.
8. Proper egress from the Premises (including the areas for outdoor and indoor consumption) will always remain unobstructed per life and safety guidelines and applicable law.
9. AMCO mandated posters and any others required by applicable law will be posted within the Premises and at the entrances and exits of the indoor consumption area and the outdoor consumption area, as applicable.
10. All entrances to, and exits from, the outdoor consumption area and indoor consumption area will provide clear signage that NO ALCOHOL IS ALLOWED BEYOND DESIGNATED ALCOHOL CONSUMPTION AREAS (or such other language as AMCO requests be used on such signage). Our trained staff will monitor the outdoor consumption area, the indoor consumption area and the areas on the property outside the Premises to ensure that patrons understand and abide by this rule. Patrons will not be permitted to take alcohol from the outdoor consumption area, except to the indoor consumption area, and vice versa.
11. The Alcohol Storage Area is accessible only by a single door (no windows), as shown on the attached diagram. This door will remain locked and closed to patrons at all times. In no circumstances will the Alcohol Storage Area be left open to, or be accessible by, any patron or other member of the public, regardless of age, other than owner and trained staff. During the transport of alcohol from the Alcohol Storage Area to the Premises by owner and/or trained staff, owner and/or a trained staff member other than the staff member moving the alcohol will closely monitor the door to guard against unauthorized access. Following the transport of alcohol from the Alcohol Storage Area to the Premises, the door will be immediately re-locked. If at all possible, alcohol will only be transported from the Alcohol Storage Area to the Premises outside of business hours to minimize all associated risks; the foregoing rules will apply in any event.
12. The safety of all patrons and ensuring the outdoor and indoor consumption areas are viable without any increased risk to minors with respect to alcohol access or exposure will ALWAYS be top priorities for Sunnyside Eatery and an integral part of our training regime for our staff.



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Section 5 – Hours of Operation

Review AS 04.16.010(c).

Enter all hours that your establishment intends to be open. Include variances in weekend/weekday hours, and indicate am/pm:

Monday to Wednesday, 9am to 7pm. Thursday & Friday, 9am to 9pm. Saturday, 11am to 9pm.
Sunday, 11am to 7pm.

Section 6 – Entertainment & Service

Review AS 04.11.100(g)(2)

Are any forms of entertainment offered or available within the licensed business or within the proposed licensed premises?

Yes

No



If "Yes", describe the entertainment offered or available and the hours in which the entertainment may occur:

Local musicians may very occasionally offer music. If so, they will be scheduled between the hours of 3-6pm if on Sunday and between 6-9pm if on Thursday, Friday or Saturday. They will not be scheduled Monday through Wednesday.

Food and beverage service offered or anticipated is:



table service



buffet service



counter service



other

If "other", describe the manner of food and beverage service offered or anticipated:



Alcohol and Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

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Section 7 - Certifications and Approvals

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

Initials

There are tables or counters at my establishment for consuming food in a dining area on the premises.

CBS

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

CBS

I certify that the license for which I am requesting designation is either a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license.

CBS

I have included with this application a copy of the most recent AB-02 or AB-14 for the premises to be permitted.

*(AB-03 applications that accompany a new or transfer license application will
not be required to submit an additional copy of their premises diagram.)*

CBS

I hereby certify that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all of the information contained herein, and evidence or other documents submitted are true and correct. I understand that any falsification or misrepresentation of any item or response in this application, or any attachment, or documents to support this application, is sufficient grounds for denying or revoking a license/permit. I further understand that it is a Class A misdemeanor under Alaska Statute 11.56.210 to falsify an application and commit the crime of unsworn falsification.

CBS

Camille Bacon-Schulte

Printed name of licensee

Signature of licensee

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

Approved

Denied

☐☐

Signature of local government official

Date

Printed name of local government official

Title



Alcohol and Marijuana Control Office

550 W 7th Avenue, Suite 1600

Anchorage, AK 99501

alcohol.licensing@alaska.gov

<https://www.commerce.alaska.gov/web/amco>

Phone: 907.269.0350

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AMCO Enforcement Review:

Enforcement Recommendation:

Approve

Deny

Signature of AMCO Enforcement Supervisor

Printed name of AMCO Enforcement Supervisor

☐☐

Date

Enforcement Recommendations:

AMCO Director Review:

Approved

Denied

Signature of AMCO Director

Printed name of AMCO Director

☐☐

Date

Limitations:



Application for Food Establishment Permit

Alaska Department of Environmental Conservation
Division of Environmental Health
Food Safety and Sanitation Program



Permit ID: _____

Section 1- GENERAL INFORMATION (All applicants complete entire section – please print).

Purpose (check one) ☐ New ☐ Information Change ☐ Extensive Remodel ☒ Change of owner/operator ☐ Reactivate

Owner/Business Information	Name of Entity or Owner Responsible for Food Service Slack Tide, LLC		AK Business License # 2161509	
	Business/Corporate Mailing Address P.O. Box 317		City Gustavus	State AK
	Business/Corporate Phone 907-419-5408		Zip 99826	
	Owner(s) or Corporate Officer(s) & Title(s) or Responsible Party Camille Bacon-Schulte, sole and managing member of Slack Tide, LLC		Email TheSunnysideEatery@gmail.com	
	Type of Entity <input type="checkbox"/> Individual <input type="checkbox"/> Partnership <input type="checkbox"/> Corporation <input checked="" type="checkbox"/> Other:		Fax N/A	
Establishment Information	Establishment Name Sunnyside Eatery		Physical Location 25 State Dock Road	
	Establishment Mailing Address P.O. Box 317		Nearest Community Gustavus, AK	
	Establishment Phone 907-419-5408		City Gustavus	State Gustavus City Co
	Establishment Physical Address 25 State Dock Road		Fax N/A	Zip 99826
			Contact Person Camille Bacon-Schulte	State AK

SEATING: (Food Service Only) ☐ N/A ☐ 25 or less ☒ 26-100 ☐ > 101

TYPE OF OPERATION Please describe the type of facility you plan to open below (i.e. restaurant, bar, grocery store, etc.)

Limited restaurant with hot and cold sandwiches, soups, appetizer-type offerings (e.g., pretzel bites; not fried) and desserts.

SECTION 2 – NEW OR EXTENSIVELY REMODELED FACILITIES

- a. A plan review will be required if your facility has never been permitted by the Alaska's Food Safety and Sanitation Program; has not had an active permit in the last five years; will be extensively remodeled; or is a new construction. If any of these apply, a Plan Review Application is required to process your application. Have you attached the [Plan Review Application?](#) ☐ Yes ☒ No

SECTION 3 – COMPLETE FOR ALL FOOD ESTABLISHMENTS (Check all that apply)

FOOD SERVICE ESTABLISHMENTS

- a. A copy of your menu will be required. Have you attached a copy of the proposed menu? ☒ Yes ☐ No
- b. Attach appropriate label, placard, or menu notation for the [consumer advisories](#) if you serve:
☐ Wild Mushrooms ☐ Unpasteurized juices ☐ Farmed halibut, salmon, or sablefish
☐ Raw/undercooked animal foods such as beef, shell eggs, lamb, pork, poultry, seafood, and shellfish.
- c. Methods of food preparation (check the one that most closely describes the establishment):
☐ Assembly of Ready to Eat Foods ☒ Cook and Serve
☐ Hot or cold Service for 2 hours or more is done
☐ Complex (Preparation 1 day or more in advance, cooling and reheating is done).
- d. Style of Service: ☒ Counter Service ☐ Self Service (i.e. buffet line, salad bar) ☐ Table Service
☐ Other:
- e. Do you plan to operate as a [caterer](#)? ☐ Yes ☐ No
If yes, list all the equipment used to protect food from contamination and maintain product temperature during:
Transportation: _____ Hot or Cold Holding: _____

Permit ID(s) _____ Establishment Name(s) Sunnyside Eatery

f. Will your food establishment be a kiosk or mobile unit? ☐ Yes ☒ No
 Are employee toilets available within 200 feet? ☐ Yes ☐ No
If you have an agreement with another business to use their restrooms, please attach written verification.
 Portable water tanks, plumbing, and hoses are NSF or FDA approved components? ☐ Yes ☐ No
 If you have a kiosk, is it located outside of a building? ☐ Yes ☐ No
 Will you have a service provide water or remove wastewater? ☐ Yes ☐ No
If yes, provide a letter of agreement from water hauler or wastewater hauler outlining services provided and frequency.

g. Will another permitted food establishment (commissary) provide support to your facility? If yes, attach a copy of the Commissary Agreement. ☐ Yes ☒ No

FOOD PROCESSORS

a. A copy of a label for each type of product you will produce is required. Have you attached food labels of each product to be produced? ☐ Yes ☐ No

b. Describe who you will be distributing your product to (i.e. grocery stores, etc): _____

c. Will you be doing any of the following processes? Check all that apply.
☐ Reduced Oxygen Packaging ☐ Smoking ☐ Other:
☐ Low Acid Canned Foods ☐ Curing
☐ Shelf Stable Acidified Foods ☐ Dehydrating
Be sure to check with your local Environmental Health Officer for any applicable forms and FDA requirements.

d. Do you have a HACCP Plan? ☐ Yes ☐ No ☐ N/A
Required for high hazard food processors such as smoking, curing, acidifying, dehydrating, thermally processing low acid foods, reduced oxygen packaging, etc.

e. You are required to have a product coding system and a recall plan. Have you attached a copy of the coding system and recall procedures? ☐ Yes ☐ No

MOBILE RETAIL VENDOR SELLING SEAFOOD

a. A list of products that you will be selling is required. Have you attached a copy of the list of products? ☐ Yes ☐ No

b. Provide names of suppliers where you will be purchasing your product: _____

c. Will all of your product be prepackaged? ☐ Yes ☐ No

d. Will another permitted food establishment (commissary) provide support to your facility? If yes, attach a copy of the Commissary Agreement. ☐ Yes ☐ No

MACHINES VENDING POTENTIALLY HAZARDOUS FOODS

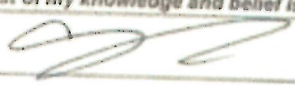
a. Have you attached the label that will be affixed to the front of each machine with name, physical address, and phone number of the permitted food establishment servicing the machine? ☐ Yes ☐ No

SECTION 4 – Food Managers Certification/Alaska Safe Food Worker Card

a. Have you attached a copy of a Food Manager's Certification? ☐ Yes ☒ No ☐ N/A
The operator of a food establishment that serves and prepares unwrapped or unpackaged food, except for a bar, tavern, or limited food service, must have at least one Certified Food Protection Manager who is involved in the daily operations of the establishment.

b. Does everyone who works or will work at the food establishment have a Food Worker Card? ☒ Yes ☐ No ☐ N/A
An operator of a food establishment shall keep on file a copy of the Food Worker Card issued by the department for each employed food worker and make the copy available to the Department upon request.

I declare, under penalty of unsworn falsification, that this application (including any accompanying statements) has been examined by me and to the best of my knowledge and belief is true, correct, and complete. I agree to pay all fees before operating.

Applicant's Signature  Date 7/26/2022

Applicant's Printed Name Camille Bacon-Schulte Title Sole & Managing Member, Slack Tide, LLC

SUNNYSIDE EATERY

DRAFT MENU (Proposed July 2022)

All items to be homemade from purchased ingredients (wholesale or retail, as available) unless otherwise indicated below. None of the items below will be fried in oil.

All Items May Not Be Available Every Day

Breakfast Offerings:

- Donuts
 - *Flour (wheat or gluten free blend), rising agent (Yeast or Baking Soda), Butter, Egg (as applicable to recipe), Sugar, Spices (as applicable).*
 - *May be Iced/Glazed (Powdered Sugar, Butter, Spice Blend) or filled with jam (assorted flavors).*
 - *Baked; Made previous night for sale next morning, or made same-morning.*
- Blueberry Muffins
 - *Flour (wheat or gluten free blend), rising agent (Yeast or Baking Soda), Butter, Egg (as applicable to recipe), Sugar, Spices (as applicable), Blueberries (may be fresh picked if in season).*
 - *Baked; Made previous night for sale next morning, or made same-morning.*
- Cranberry Orange Muffins
 - *Flour (wheat or gluten free blend), rising agent (Yeast or Baking Soda), Butter, Egg (as applicable to recipe), Sugar, Spices (as applicable), Cranberries (may be fresh picked if in season), Orange Zest.*
 - *Baked; Made previous night for sale next morning, or made same-morning.*
- Cinnamon Rolls
 - *Flour (wheat or gluten free blend), rising agent (Yeast or Baking Soda), Butter, Egg (as applicable to recipe), Sugar, Spices (assorted), Pecans or Walnuts (some batches only).*
 - *May be Iced/Glazed (Powdered Sugar, Butter, Spice Blend).*
 - *Baked; Made previous night for sale next morning, or made same-morning.*

- Fresh Breads
 - *Flour (wheat or gluten free blend), rising agent (Yeast or Baking Soda), Butter, Egg (as applicable to recipe), Sugar and/or Salt, Herbs (as applicable) (e.g., Rosemary), Olive Oil (as applicable to recipe).*
 - *Baked; Made within week of consumption.*

Lunch Offerings:

- Daily Soup Special (Rotating; Exact Schedule TBD) - To be prepared in slow cooker or on stove-top, as applicable, unless indicated otherwise.
 - Vegetable
 - *Vegetable or Beef Stock, Carrots, Potatoes, Beans (all as available), Salt and Assorted Spices and Herbs.*
 - French Onion
 - *Prepackaged Mix For Onion Soup Base, Cheese, Bread and/or Croutons, Assorted Spices and Herbs.*
 - *Once the onion soup base is ready, this soup is also baked to melt and crisp the cheese on top.*
 - Chili + Cornbread
 - *Chili: Tomato Paste, Diced Tomatoes, Assorted Beans (Black, Kidney, as available), Corn, Ground Beef (pre-cooked; some batches only, others will be vegan), Assorted Spices and Herbs.*
 - *Cornbread: Pre-Packaged Mix, Egg and Milk (as per recipe).*
 - Chicken Tortilla
 - *Chicken Stock, Shredded Chicken (pre-cooked), Tortilla Strips, Assorted Spices and Herbs.*
 - Chicken & Dumplings
 - *Chicken Stock, Shredded Chicken (pre-cooked), Assorted Spices and Herbs, Dumplings (Flour, Milk, Salt, Baking Soda).*
- Paninis and Wraps
 - *Bringing back the offerings of a prior owner - See Exhibit A*

- Cold Sandwiches
 - *Choice of Bread, Choice of Meat and/or Cheese, Choice of Greens (if available) (local greens may be used).*
 - *Custom Made to Order*
- Flat Bread Pizza
 - *Naan, Pasta Sauce, Cheese, Assorted Herb Blend, and option of: Pepperoni or Shredded Chicken (pre-cooked), Jalapenos, and/or Pepperoncini.*
 - *Baked; Custom Made to Order*

Dinner Offerings:

- Pizza
 - *Crust: Flour, Salt, Baking Soda or Yeast, Sugar, Assorted Spices and/or Herbs.*
 - *Toppings (optional; assembled to order; as available): Cheese, Pepperoni, Shredded Chicken, Jalapenos, Pepperoncini, Black Olives, Onion, Bell Pepper, Sausage, Fresh Basil (may be local grown), Fresh Arugula (may be local grown).*
 - *Sauce (option of, as available): Pasta Sauce, BBQ Sauce, or Olive Oil (all pre-made; no processing).*
 - *Assemble and bake to order. Dough for crust may be prepared ahead of time for efficiency (<48 hours, and stored in an airtight container in the refrigerator).*
- Chicken Pot Pie
 - *Pie Crust: Flour, Salt, Baking Soda or Yeast, Sugar, Butter, Assorted Spices and/or Herbs or Pillsbury or similar ready-made pie crust.*
 - *Filling: Chicken (pre-cooked; baked and cubed or shredded), Flour, Chicken Broth, Frozen Mixed Vegetables (pre-packaged), Assorted Spices and/or Herbs.*
 - *Filling to be prepared on stove-top. Once assembled, pies to be baked. To be served same-day or frozen for consumption within the next 2 weeks.*
- Baked Mac & Cheese (w/ or w/out Meat)
 - *Noodles, Cream and/or Milk, Cheese, Spice Blend, Topping (Crushed Cheeze-Its or other Cracker).*

- *To be prepared on stove-top, then topped with topping and stored in refrigerator (covered) for up to 24 hours and then baked to order. If not served same-day, to be frozen for consumption within the next 2 weeks.*
- Tacos
 - *Hard Shell or Soft Tortilla (Flour or Corn, as available), and option of: Ground Beef or Shredded Chicken (each, pre-cooked), Cheese, Sour Cream, Salsa, Lettuce (as available, may be local grown), Corn (as available), Guacamole (as available).*
 - *Ground Beef to be prepared in advance, same day or night before and stored in refrigerator (covered). Otherwise, made to order.*
- Chili & Cornbread
 - *Chili: Tomato Paste, Diced Tomatoes, Assorted Beans (Black, Kidney, as available), Corn, Ground Beef (pre-cooked; some batches only, others will be vegan), Assorted Spices and Herbs.*
 - *Cornbread: Pre-Packaged Mix, Egg and Milk (as per recipe).*

Drinks:

- Assorted soft drinks, still and sparkling waters, juices and teas
 - *Canned or bottled by wholesaler for retail; no processing*
- Bubble teas
 - *Milk (dairy and non-dairy), Tea (black or green), Tapioca Pearls (optional), Ice, Sugar, flavoring syrup, as applicable*
 - *Flavors (syrups to be purchased from wholesaler; not made in house) - Vanilla, Strawberry, Taro, Honeydew, Lychee, Mango, Peach, Coffee*
 - *Made to order*
- Coffee
 - *Water, Ground Coffee Beans, Milk (dairy or non-dairy) (as applicable), Flavoring (Assorted Syrups, Chocolate, Caramel, Cinnamon) (as applicable).*
 - *Espresso Drinks: Made fresh to order*
 - *Drip and Pour Over: Made fresh every 2 hours*

- Tea
 - *Water, Tea, and option of: Milk (dairy or non-dairy) (as applicable) and/or Sugar or Honey (as applicable).*
 - *Made to order.*
- Spiced Apple Cider (Seasonal; Non-Alcoholic)
 - *Apple Juice, Cinnamon, Nutmeg, Orange Zest*
 - *Prepared in slow cooker (e.g., crock pot) for same day consumption*

Snacks:

- Pretzel Bites
 - *Flour, Salt, Baking Soda or Yeast, Butter, Egg, Sugar, Assorted Spices and/or Herbs.*
 - *Baked; Made within week of consumption; re-heated in oven prior to consumption.*
- French Fries
 - *Pre-Packaged French Fries, Salt*
 - *Baked; made to order.*
- Loaded French Fries
 - *Pre-Packaged French Fries, Salt, Cheese, Jalapenos*
 - *Assemble and bake; made to order.*
- Chips + Salsa
 - *Tortilla Chips, Salsa.*
 - *No processing, but may briefly warm chips in oven; made to order.*
- Nachos
 - *Tortilla Chips, Cheese, and option of: Black Beans, Sour Cream, Jalapenos, Salsa, and Ground Beef or Shredded Chicken (each pre-cooked), all as available.*
 - *Made to order.*

Sweets:

- Brownies
 - *Flour (wheat or gluten free blend), rising agent (Yeast or Baking Soda), Butter, Egg (as applicable to recipe), Sugar, Spices (as applicable), cocoa.*
 - *Baked; sell or discard w/in 3 days (store in covered display).*
- Strawberry Shortcake
 - *Shortcake: Flour (wheat or gluten free blend), rising agent (Yeast or Baking Soda), Butter, Egg (as applicable to recipe), Sugar, Salt, Spices (as applicable).*
 - *Filling: Strawberries (may be locally picked if in season), Sugar, Water, Whipped Cream (store-bought or fresh made from store-bought cream).*
 - *Shortcake to be baked; assemble components and store in refrigerator or temperature control display case (covered) for up to 3 days. Sell or discard within said 3 days.*
- Key Lime Pie Tartlets:
 - *Crust: Crushed Graham Crackers, Butter.*
 - *Filling: Condensed Milk, Sour Cream, Lime Juice, Lime Zest.*
 - *Topping: Whipped Cream (store-bought or fresh made from store-bought cream).*
 - *Assembled and baked; store in refrigerator or temperature control display case (covered) for up to 3 days. Sell or discard within said 3 days.*
- Soft Serve Ice Cream (cones and cups)
 - *Prepackaged mix from TBD wholesaler, milk or water, as applicable per mix's instructions*
 - *Flavors: Vanilla, Chocolate, Strawberry, TBD Seasonal Flavors (e.g., Pumpkin Spice).*
 - *Made to order*

Exhibit A

Paninis and Wraps

