

RECEIVED
DEC 04 2025
CITY CLERK

Local Governing Body Report

Number:		Type:	012 RESTAURANT
Name:	BOAT HOUSE GRILL		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	801 BEACHCOMBER BOULEVARD LAKE HAVASU CITY , AZ 86403 USA		
Mailing Address:	801 BEACHCOMBER BOULEVARD LAKE HAVASU CITY , AZ 86403 USA		
Phone:	<div></div>		
Alt. Phone:	<div></div>		
Email:	<div></div>		

Name: JONELL MAPLES
Gender: Female
Correspondence Address: [REDACTED]

Phone:
Alt. Phone:
Email:

Name: BOAT HOUSE RESTAURANT LLC
Contact Name: JONELL MAPLES
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23871044 State of Incorporation: AZ
Incorporation Date: 08/23/2025
Correspondence Address: [REDACTED]

Phone:
Alt. Phone:
Email:

Page 1 of 3

Name:
JONELL MAPLES

Title:
Manager-LLC

% Interest:
100.00

BOAT HOUSE RESTAURANT LLC - Manager-LLC

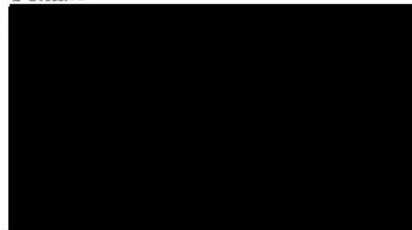
Name: JONELL MAPLES
Gender: Female
Correspondence Address:



Phone:
Alt. Phone:
Email:

MANAGERS

Name: JONELL MAPLES
Gender: Female
Correspondence Address:



Phone:
Alt. Phone:
Email:

APPLICATION INFORMATION

Application Number: 364941
Application Type: New Application
Created Date: 10/15/2025

RV

QUESTIONS & ANSWERS

012 Restaurant

- 1) Are you applying for an Interim Permit (INP)?
Yes
What date are you taking ownership? Please upload the Interim Permit Notary page when you reach the upload page.
DEC 1, 2025
- 2) Are you one of the following? Please indicate below.
Property Tenant
Subtenant
Property Owner
Property Purchaser
Property Management Company
PROPERTY TENANT
- 3) Is there a penalty if lease is not fulfilled?
No

- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
Yes
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
NONE
- 6) Are there walk-up or drive-through windows on the premises?
Yes
- 7) Does the establishment have a patio?
Yes
Is the patio contiguous or non-contiguous (within 30 feet)?
CONTIGUOUS
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
No
- 9) What type of business will this license be used for?
RESTAURANT

12G Restaurant Growler

- 1) Have you uploaded a Growler application?
To obtain a Growler application copy and paste this link into your browser:
http://www.azliquor.gov/forms/lic_12GrowlerApplication.pdf
Yes
- 2) Provide name, address, and distance of nearest school.
(If less than one (1) mile note footage)
Smoketree Elementary
2395 Smoketree Ave
Lake havasu city, AZ 86403

DOCUMENTS


DOCUMENT TYPE	FILE NAME	UPLOADED DATE
MENU	2025 Breakfast - v10b.pdf	10/15/2025
MENU	2025 Lunch or Dinner - v10b.pdf	10/15/2025
MENU	2025 Dinner - v10a.pdf	10/15/2025
MENU	2025 Salads - v10.pdf	10/15/2025
MENU	2025 Appetizers - v10a.pdf	10/15/2025
MENU	2025 Desserts v7.pdf	10/15/2025
GROWLER APPLICATION	growler privilege.pdf	10/20/2025
INTERIM PERMIT NOTARY PAGE	Interim.pdf	10/20/2025
DIAGRAM/FLOOR PLAN	Boat House Layout.pdf	10/20/2025
QUESTIONNAIRE	Questionnaire.pdf	10/21/2025
QUESTIONNAIRE	Liquor Basic & Management.pdf	10/21/2025
RESTAURANT OPERATION PLAN	Restaurant Operation Plan.pdf	10/21/2025
RECORDS REQUIRED FOR AUDIT	Records Required for Audit.pdf	10/21/2025
	Alien Status.pdf	10/28/2025

State of Arizona
Department of Liquor Licenses and Control

Created 12/04/2025 @ 09:12:02 AM

Local Governing Body Report

LICENSE

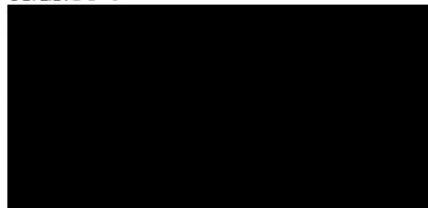
Number:	INP080036050	Type:	INP INTERIM PERMIT
Name:	BOAT HOUSE GRILL		
State:	Active		
Issue Date:	12/04/2025	Expiration Date:	02/10/2026
Original Issue Date:	12/04/2025		
Location:	801 BEACHCOMBER BOULEVARD LAKE HAVASU CITY, AZ 86403 USA		
Mailing Address:	801 BEACHCOMBER BOULEVARD LAKE HAVASU CITY, AZ 86403 USA		
Phone:			
Alt. Phone:			
Email:			

AGENT

Name:	JONELL MAPLES
Gender:	Female
Correspondence Address:	

Phone:
Alt. Phone:
Email:

OWNER

Name:	BOAT HOUSE RESTAURANT LLC		both 2-01-2026
Contact Name:	JONELL MAPLES		
Type:	LIMITED LIABILITY COMPANY		
AZ CC File Number:	23871044	State of Incorporation: AZ	
Incorporation Date:	08/23/2025		
Correspondence Address:			
Phone:			
Alt. Phone:			
Email:			

Officers / Stockholders

Name:
JONELL MAPLES

Title:
Manager-LLC

% Interest:
100.00

BOAT HOUSE RESTAURANT LLC - Manager-LLC

Name: JONELL MAPLES
Gender: Female
Correspondence Address:



Phone:
Alt. Phone:
Email:

MANAGERS

Name: JONELL MAPLES
Gender: Female
Correspondence Address:



Phone:
Alt. Phone:
Email:

APPLICATION INFORMATION

Application Number: 365581
Application Type: New Application
Created Date: 10/21/2025

QUESTIONS & ANSWERS

INP Interim Permit

- 1) Enter License Number currently at location 012080004182
- 2) Is the license currently in use? Yes.
- 3) Submit the interim permit section of the license series application you are applying for when you reach the upload page. Yes.



Interim Permit (INP) Notary Page

FOR DLLC USE ONLY

INP number:

Date Approved:

Expiration:

CSR:

Fee: \$100.00

SECTION 5 page 2 of the license application

For approval of an interim permit:

- There **must** be a valid license of the same series issued to the current location you are applying for, **OR**
- A Hotel/Motel license is being replaced with a restaurant license pursuant to A.R.S. § 4-203.01(A)

1. Enter license number currently at the location: 012080004182

2. Is the license currently in use? ☒ Yes ☐ No If no, how long has it been out of use? _____

I, (Print Full Name) Patrice Holloway hereby declare that I am the Individual, Owner, Agent, or Controlling Person on the stated license and location.

Signature: *Patrice Holloway*

State of Utah

County of Washington

Signed before me on this 17 day of Oct, 2025.

Notary Signature *Yadira Guzman*

My commission expires on 07/23/2029



YADIRA GUZMAN
Notary Public, State of Utah
Commission # 744188
My Commission Expires
July 23, 2029

Notary Seal

BOATHOUSE GRILL
801 BOATHOUSE BLVD.
L-100
AKE HAVEN CITY, AZ

Parking Lot

48'

Front Door

Barista Window

Lobby

Dining Room

Kitchen

EXISTING RESTAURANT
BOATHOUSE GRILL

Kitchen

BAR
AREA

EXISTING

120'

58'

2100 sq. feet

EXISTING BANQUET
EVENT AREA.

LIQUID
LIQUOR
ROOM

WALK IN
COOLER,
FREEZER

88'

EMERGENCY
EXIT

ENTRY
EXIT

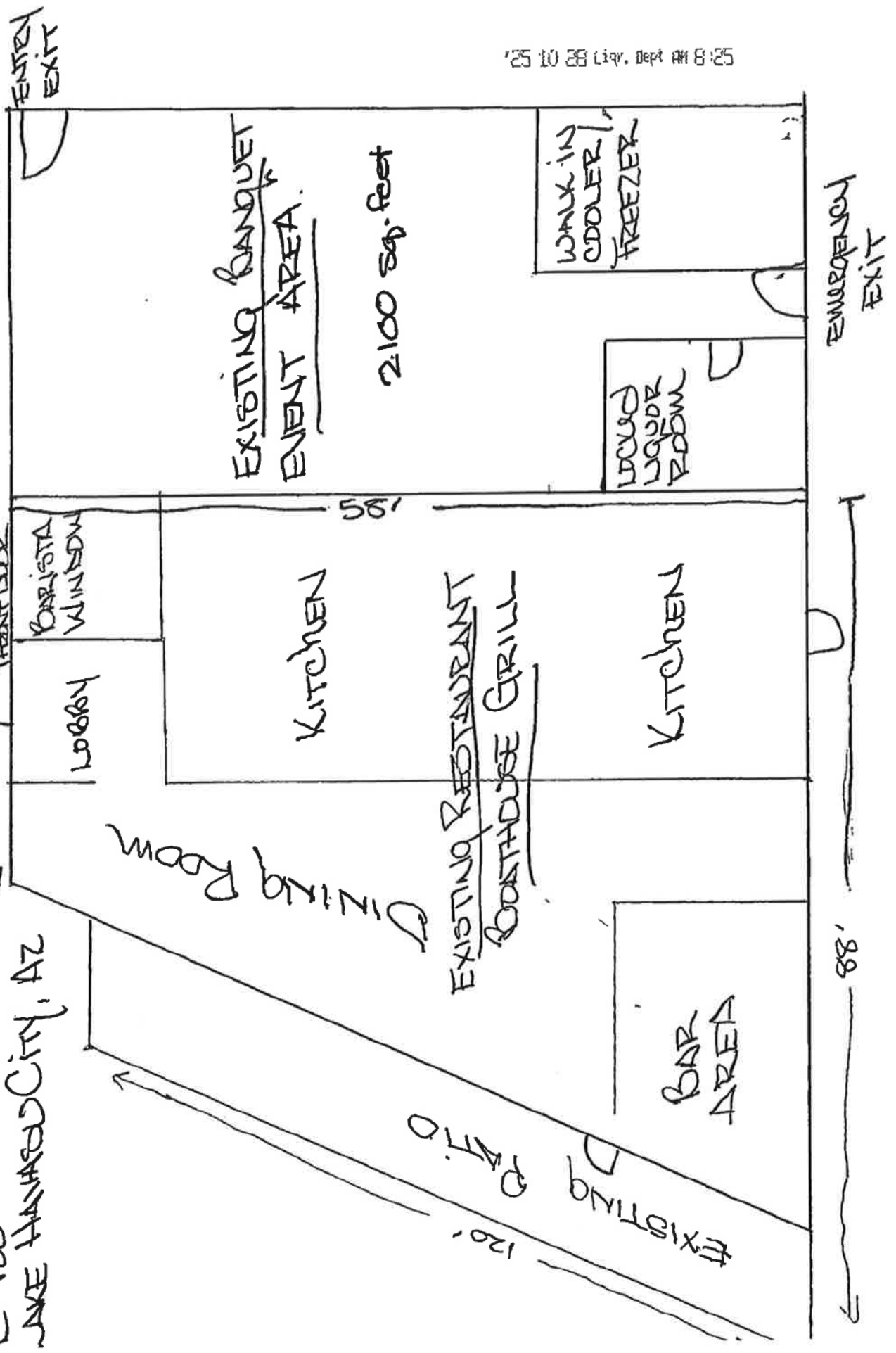
NORTH

25 10 28 Lique Dept 8 24

BOATHOUSE GRILL
801 BEACHCOMBER BLVD.
L-100
AVE HANNAH CITY, AZ

Parking Lot
48'

NORTH
↑



*25 10 28 Ligr. Dept AM 8:24

CSR:
Amount:



GROWLER PRIVILEGE FOR SERIES 12 LICENSE

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

DLLC USE ONLY

Job #:	364941
Date Accepted:	
CSR:	

Type or Print with Black Ink

Applicant's Name: (☒ Agent ☐ Sole proprietor) Jonell Maples License #: _____

Premises Name: Boat House Grill

Premises Address: 801 Beachcomber Blvd Lake Havasu City, AZ, mohave 86403

Street Address	City	State	County	Zip

Mailing Address: same

Street Address or P.O. Box	City	State	County	Zip

Business Phone Number: 928-680-2222 Daytime Contact Number: [REDACTED]

Email Address: jonellmaples@gmail.com

SECTION 8 Proximity to School

A.R.S. §4-207 States that no retailer's license shall be issued for any premises which are at the time the license application is received by the director, within three hundred (300) horizontal feet of a public or private school building with kindergarten programs or grades one (1) through (12), or within three hundred (300) horizontal feet of a fenced recreational area adjacent to such school building.

Distance to nearest School: 3.5 Name of School: smoketree elementary school
(If less than one (1) mile, note footage) School Address: 2395 smoketree ave, lake havasu city 86403

I (Print Name) Jonell Maples attest that I am the INDIVIDUAL/AGENT filing this form, and I that I have read, and assume responsibility for compliance with, A.R.S. §4-207.A. A.R.S. §4-205.02.H A.R.S. §4-244.32.C and verify all statements I have made on this document to be true, correct and complete. I understand that I am responsible for the \$225.00 issuance fee and the annual \$150.00 renewal fee for these growler privileges. Growler privilege renewal fees are due at the same time as the renewal for the "current restaurant license" and are not transferable.

Signature: [Signature] Title: owner Date: 10/10/2025

DLLC USE ONLY

Investigation Recommendation: ☐ Approval ☐ Disapproval by: _____ Date: ____/____/____

Director Signature required for Disapprovals: _____ Date: ____/____/____



Arizona Department of Liquor Licenses and Control
<https://www.azliquor.gov>
 (602) 542-5141

DLLC USE ONLY

Job #:	364941
Date Accepted:	
LC:	
License #:	

RESTAURANT OPERATION PLAN

RESTAURANT SERIES 12 AND
 HOTEL/MOTEL SERIES 11 ONLY

Boat House Grill

1. Name of restaurant (Please print):

2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	Emoura BDCTC-44, Counter top broiler 48"
Oven	Wolf Gas Range/Oven C245-4B, Wolf Gas Range/Oven C36c-6b
Freezer	True T-7sF HC 78" Solid Door Reach in
Refrigerator	True T-43-HC 47" reach in
Sink	John Boos E358-1014-10775 Stainless 3 compartment sinks
Dish Washing Facilities	Ecolab ES2000 smartpower
Food Preparation Counter (Dimensions)	Eagle group t2460E 24"x60" stainless prep table
Other	Dean Frymaster Floor fryer SR42G/SR142G

3. Attach a copy of your FULL menu with pricing INCLUDING NON-ALCOHOLIC BEVERAGES

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 65 %

5. Does your restaurant have a bar area that is distinct and separate from the dining area? ☒ YES ☐ No

(If yes, what percentage of the public floor space does this area cover?) 35 %

6. List the seating capacity for:

a) Restaurant dining area of your premises: (DO NOT INCLUDE PATIO SEATING)	[<u>65</u>]
b) Bar area	[+ <u>27</u>]
TOTAL	[= <u>92</u>]

7. What type of dinnerware is primarily used in your restaurant?

☐ Reusable

☐ Disposable

☒ Both

8. Does your restaurant contain any **games, televisions, or any other entertainment**? ☒ Yes ☐ No

If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

7 televisions

9. Do you have live entertainment or dancing?

☐ Yes

☒ No

If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. List number of employees for each position:

Position	How many
Cooks	7
Bartenders	5
Hostesses	5
Managers	2
Servers	6
Other (dishwashers)	4
Other (bussers)	3
Other (prep/salad/expo)	5

I, (Print Full Name) Jonell Maples, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: 

SALADS

Served daily 11 AM- Close



Ahi Salad The secret is out! Our signature salad features blackened ahi tuna tataki atop a bed of spring greens with lump crab meat, poke cubes, seaweed, peach glazed mango chunks, sliced avocado, cucumber, wedge tomatoes garnished with macadamia nuts and sesame seeds. 35

Boat House Louis Crispy wedge-style iceberg, two hardboiled eggs, wedge tomatoes, pickled asparagus with your choice of lobster, crab, or four jumbo shrimp garnished with Thousand Island dressing. 25

Strawberry Summer Salad A bed of fresh spinach surrounded by a raspberry vinaigrette topped with a grilled chicken breast, red onion rounds, feta cheese, fresh strawberries garnished with almonds. Served with a side of raspberry vinaigrette. 19

Fresh Beet & Citrus Fresh spring greens, tender beets, feta cheese, juicy mandarin oranges garnished with almonds. Served with a side of citrus vinaigrette. 16

Spring Salad Fresh spring greens, diced red onion, feta cheese garnished with candied walnuts and raisins. Served with a side of raspberry vinaigrette. 16

Tuna Salad Mound of all white albacore tuna salad with hard boiled eggs and tomatoes on a bed of mixed greens. 18

Cobb Salad Garden fresh iceberg and romaine lettuce with tomatoes, crumbled bleu cheese, avocado, hard boiled eggs, carrot strips, ham, bacon and turkey 18

Cashew Chicken Salad Garden fresh mixed greens with charbroiled chicken strips, shredded cheese, Mandarin oranges, cashews and carrot strips with Asian dressing. 18

House Wedge Salad Wedge style iceberg topped with bleu cheese crumbles, crisp bacon bits, diced red onion. Served with a side of bleu cheese dressing 9

House Salad Fresh spring greens, cherry tomatoes, crisp cucumber slices topped with house made croutons. Served with your choice of dressing 6

House Caesar Salad Crisp romaine lettuce tossed in Caesar dressing topped with parmesan and house made croutons 6

Add your choice of Protein

- Raspberry Marinated Grilled Chicken 7
- Crispy Chicken 7
- Three Chilled Shrimp 10
- Three Grilled Shrimp 12
- Grilled Blackened Salmon 12
- Lump Blue Crab 13
- Lobster Meat 13

LUNCH or DINNER

Served daily 11AM to Close

Havasu Favorites

California Poke Bowl Lumps of crab, two kinds of Tuna Poke (orange sesame and teriyaki), atop a scoop of chilled white rice, seaweed salad, mangos tossed in a peach glaze, with fresh avocado and cucumber. Garnished with sesame seeds and macadamia nuts. 30

Captain Lee's Fish N Chips Hand cut Alaskan Cod dipped and fried in our signature beer batter, served with coleslaw and seasoned twisted taters. 19

Fried Fish Tacos Alaskan cod dipped and fried in our signature beer batter, stuffed in a flour tortilla and dressed in our garlic aioli "street mayo", cabbage, red onion, cilantro, and sliced jalapeno. 15

French Dip Sandwich Thinly sliced prime rib and provolone served on a toasted French roll with au jus on the side. 19

Philly Cheesesteak Sandwich Thinly sliced prime rib with sauteed peppers, onions, mushrooms, provolone cheese, topped with melted queso on a toasted French roll. 19

Burgers

Havasu Classic Burger A whopping 12oz beef patty, grilled to your liking and garnished with lettuce, tomato, red onion, and pickles. Best seller! 17

Havasu Cheeseburger Same as above with your choice of American, Cheddar, Swiss or blue cheese. 18

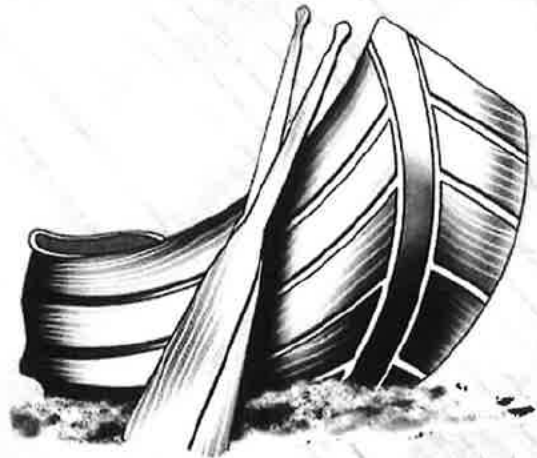
Avocado Bacon Cheeseburger 19

Mushroom & Swiss Burger 19

Ortega Burger Classic burger topped with Ortega green chilies and Swiss cheese. 19

Served with your choice of sidewinder fries, onion rings, coleslaw, cucumber salad, side salad, fresh fruit or potato chips

Ask your Server
about Daily Specials



LUNCH or DINNER

Served daily 11AM to Close

Sandwiches

Served with your choice of sidewinder fries, onion rings, coleslaw, cucumber salad, side salad, fresh fruit or potato chips

Catamaran Tuxedo crusted ahi tuna, topped with mango salsa and a pineapple wedge on a grilled brioche bun 25

Havasú Chicken Sandwich Charbroiled chicken breast topped with fresh avocado and covered with melted Swiss cheese and bacon on a whole wheat bun. 17

BBQ Pulled Pork Sandwich Tender pulled pork served on thick Texas toast with cheddar cheese, coleslaw, pickles and smokey BBQ sauce on the side. 17

BBQ Chicken Sandwich Charbroiled chicken breast with BBQ sauce and melted Swiss cheese on a whole wheat bun. 17

Patty Melt ground beef patty, caramelized onions and Swiss cheese on toasted rye bread. 18

Tuna Melt Grilled White Albacore tuna salad topped with cheese on grilled rye. 17

Tri-hull Grilled Cheese Grilled sourdough crusted with parmesan and Italian herbs. Melted together with Swiss, American, and provolone cheese. 14



For an additional charge add lobster and take your grilled cheese to another level! 13

Tuna Salad Sandwich White Albacore tuna salad served on wheat bread with lettuce, tomato and mayonnaise. 17

Copper Canyon Club Grilled raspberry-marinated chicken, Swiss cheese, bacon, sliced ham, American cheese, lettuce, tomato, red onion, mayonnaise, and honey mustard all layered between three slices of grilled sourdough toast. It's huge! 17.5

Boat House BLTA Crispy applewood smoked bacon, lettuce, tomato, chunks of avocado, and mayonnaise served on sourdough toast. 17

Good Earth Sandwich Fresh avocado, hummus, iceberg lettuce, alfalfa sprouts, mushroom, tomato, cucumbers, and black olives served on wheat bread. 15

Turkey or Grilled Chicken Wrap Fresh turkey or grilled chicken, Swiss cheese, avocado, tomatoes, lettuce and alfalfa sprouts with a raspberry vinaigrette dressing served in a sun-dried tomato tortilla. 17

Turkey Club Turkey, bacon, lettuce, tomato and mayo served on toasted wheat bread 17

Reuben Sandwich Corned beef piled high on grilled marbled rye, sauerkraut, 1000 island dressing and Swiss cheese. 18

New York Blackened Pastrami Sandwich Served with Swiss cheese on marbled rye bread. 19

DINNER

*25 10 28 Liq. Dept AM 8:25

Served daily 4 PM- Close

Pastas

Served with a House Salad

Fettuccini Alfredo The name says it all!
Served with garlic toast 20

- Add chicken 5
- Add shrimp 10

Salmon Florentine Seasoned 8oz
Salmon filet, cooked in a creamy
Florentine sauce with mushrooms and
spinach. Served over linguini, and
accompanied by garlic toast 34

Linguini and Clams Delicious White Little
Neck Clams in our secret garlic cream
sauce over a bed of linguini. Served with
garlic toast 32

Linguini with Red Sauce 16

- Add chicken 5
- Add shrimp 10

White Cheddar Mac & Cheese Topped
with charbroiled chicken breast, bacon,
parmesan and shredded Colby cheese.
Garnished with green onions and served
with garlic toast 18

***Choice of two sides:** House salad,
cucumber salad, baked potato, mashed
potatoes, onion rings, street corn,
seasoned twisted taters, or seasonal
vegetable medley.

Add roasted asparagus 3, or
white cheddar mac & cheese 6

Traditional Favorites

Served with your choice of two sides*

Grilled Salmon Filet 8oz Chilean salmon
filet, blackened and grilled to perfection.
Garnished with our house cranberry
salmon curry sauce 32

Ahi Tuna Steak Blackened and seared
ahi tuna steak, accompanied by our sweet
garlic teriyaki sauce, yum-yum, wasabi,
lime, and ginger. Garnished with green
onions 39

Mushroom Chicken Breast of chicken
marinated in our creamy Dijon mustard
sauce. Topped with our mushroom gravy,
garnished with parmesan cheese and
parsley 26

Teriyaki Chicken Charbroiled chicken
breast glazed with our salty-sweet teriyaki
sauce with a touch of garlic and ginger 23

Liver & Onions Tender beef liver and
sauteed onions packed with protein 18

Butter and Garlic Prawns Six Jumbo
tail-on peeled and cleaned tiger prawns,
poached in clarified butter and garlic.
Accompanied by garlic toast 30

DINNER

Served daily 4 PM- Close

Steaks

Served with your choice of two sides*

Ground Round Steak 12oz ground beef patty, seasoned and grilled to your liking. Topped with grilled mushrooms and onions, melted provolone cheese, and finished with our delicious beef gravy. 25

Ribeye Hand-cut in house, seasoned and charbroiled to your liking. House favorite! Small cut 55. Large cut 65

NY Strip 14oz NY Strip. The best of the best! 59

Filet Mignon 8oz filet mignon, so tender and juicy. Seasoned and grilled to your favorite temperature. 59

Add any of the following to your steak



- Blue Cheese on top 7
- Three jumbo prawns grilled and blackened 12
- Lobster scampi 12
- 7oz lobster tail in a buttery white wine sauce MARKET PRICE

Bone-In Pork Chop 14 oz bone-in Frenched pork chop, topped with flame roasted Fuji apples 30

***Choice of two sides:** House salad, cucumber salad, baked potato, mashed potatoes, seasoned twisted taters, onion rings, street corn, or seasonal vegetable medley.

Add roasted asparagus 3, or white cheddar mac & cheese 6

DESSERTS

10 28 Lique. Dept AM 8:25

Ask our Barista about Specialty Coffees!



New York Cheesecake

Served with your choice of Caramel, Chocolate, Strawberry or Blueberry sauce. 15

Carrot Cake

Our polka dot perfection completes the perfect carrot cake. 15



Death by Chocolate

Our decadent three-layer chocolate cake, perfect for every occasion. 15

Affogato Royale

Ice cream, brownie, and espresso covered with chocolate and caramel and topped with whipped cream. 15



Strawberry Shortcake Sundae

A classic with a twist! Perfect to share with family or friends. 15

Banana Split

Our perfectly sweet, tropical style dessert topped with pineapple and strawberry sauce. 15



BREAKFAST

125 10 28 Lique Dept AM 8:25

Served Saturday and Sunday from 8AM-11AM

On The Sweet Side

Buttermilk Pancakes (3) buttermilk pancakes served with whipped butter and maple syrup 12

Banana Nut Pancakes with fresh bananas and chopped nuts served with whipped butter and maple syrup 15

Blueberry Pancakes served with whipped butter and maple syrup 15

Chocolate Chip Coconut Pancakes served with whipped butter and maple syrup 15

Cinnamon Roll Try our famous cinnamon roll made in house. It's huge!
Traditional cinnamon 9, Featured Flavor 12

Classic French Toast Thick cut brioche bread, dipped in egg custard, dusted with powdered sugar and served with whipped butter and maple syrup 12



Add 2 eggs and your choice of sausage links, sausage patties, or bacon to any pancake or French toast order for only 4

Omelets

Served with hashbrowns, home fries, and your choice of wheat, rye or sourdough toast, English muffins or biscuit

Meat Lovers Omelet Ham, bacon, sausage and cheese 19

Boat House Omelet chicken breast, onion, tomato and cheese 18

Havasut Omelet Bacon, sausage, bell peppers, onion, tomato and cheese 17

Shrimp and Lobster Omelet 35

Denver Omelet Diced ham, bell peppers, onion, cheese and a slice of pineapple 18

Orgeta Omelet Diced Ortega chilies, topped with Swiss cheese 16

Veggie Omelet Tomato, mushrooms onion, avocado, and cheese 16

Cheese Omelet choice of cheddar, Swiss or jack cheese 15

Additions:

- Bacon, Ham or Swiss 1
- Any Veggies 1
- Avocado 4
- Egg Whites Only 1

BREAKFAST

*25-10-28 Liqueur Dept AM 8:25

Served Saturday and Sunday from 8AM-11AM

Breakfast Specialties

The Barge Two fluffy split buttermilk biscuits, full order of our crispy hashbrowns, country gravy, Colby jack cheese, half a Country Fried steak, topped with two eggs and choice of toast. 19

Country Fried Steak Served with two eggs any style and smothered with gravy. Served with choice of hashbrowns or home fries and toast. 19

Loco Moco Steamy pile of white sticky rice, topped with an 8oz ground beef patty, smothered in rich brown gravy, topped with two eggs any style. You have to try it you won't be disappointed! 17

Islander Burrito Diced ham and sausage, bell peppers, onions and green chillis, scrambled with eggs, pepperjack cheese, wrapped in a warm flour tortilla, topped with shredded Colby jack cheese, and a fried jalapeno. 16

Lobster Beni One split grilled English muffin, sautéed Lobster claw meat, poached eggs, topped with hollandaise, paprika and green onions. 30

One-Pound Bone-in Ham & Eggs with hashbrowns or home fries and toast. 20

Breakfast Platter* Two eggs any style, with your choice of bacon, sausage links, sausage patties, or ham, served with hashbrowns or home fries and toast. 15

Cooper's Breakfast Croissant Grilled sausage patty, bacon, hashbrowns, cheese and egg served on a fresh croissant. Served with hashbrowns. 14

Boat House Pork Chops Pork chops served with two eggs, choice of hash browns or home fries and toast. 27

Biscuits, Sausage and Gravy Two piping hot biscuits covered in house made country gravy and sausage patty. 11

Corned Beef Hash & Eggs served with hashbrowns or home fries. 18

Corned Beef Hash Benedict 2 poached eggs with corned beef hash on a toasted English muffin topped with spicy chipotle sauce. 19

Ground Beef Patty & Eggs with hashbrowns or home fries and toast. 19

Avocado Toast with tomatoes, fresh mozzarella and greens topped with olive oil and balsamic glaze. 15

25 10 28 11:25 AM 8:25

APPETIZERS

Served daily 11 AM – Close

Ask your server for the Happy Hour Menu available from 2-5pm Monday - Friday

Ahi Tuna Tataki Tuxedo-sesame crusted Ahi tuna seared served with sliced ginger, wasabi, yum-yum sauce, and duck sauce. Garnished with green onion. 25

Loaded Twisted Taters Crispy seasoned sidewinder fries loaded with BBQ pork, topped with grilled jalapenos, bell peppers, onions, and your choice of shredded Colby jack cheese, or white queso. Garnished with green onion. 18

Pulled Pork Sliders Three toasted potato buns, filled with our in house slow-braised pulled pork tossed in BBQ sauce, fried onions, topped with pineapple wedges. 13.5

Loaded Nachos Crispy fried flour tortilla chips and BBQ pork topped with jalapenos, bell peppers, onions, and tomatoes, with your choice of shredded Colby Jack cheese or white queso. 18

Poke Nachos Fried dumpling chips topped with raw poke tuna, mango salsa, cucumber, tomato, red onions, drizzled with our house made yum-yum, duck sauce, garnished with green onions, avocado slices, and sesame seeds. 23

Chicken Tenders Four juicy chicken tenders deep fried, served with coleslaw and seasoned twisted taters. 15

Calamari Rings Crispy golden brown fried calamari garnished with Italian parmesan and green onions, served with house made cocktail sauce. 13.75

Classic Shrimp Cocktail Five chilled jumbo shrimp served atop crunchy cabbage and house made cocktail sauce. 25

Steamed Clams Delicious clams cooked in our savory garlic parmesan cream sauce served with garlic bread. 25

Wings Done Right Six juicy jumbo chicken wings tossed in your favorite sauce. (Choose from BBQ, Honey hot, buffalo, parmesan garlic, or Korean sauce) Wings served with carrots and celery. 15

Onion Rings Crispy jumbo golden brown fried onion rings garnished with Italian parmesan and green onion. 13

Beer Battered Twisted Taters A generous helping of our signature beer battered seasoned sidewinder fries. 9



Arizona Department of Liquor Licenses and Control
<https://www.azliquor.gov>
 (602) 542-5141

DLLC USE ONLY

Job #:	364941
Date Accepted:	
LC:	
License #:	

**RECORDS REQUIRED FOR AUDIT
 RESTAURANT/HOTEL/MOTEL**

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

Boat House Grill

1. Name of restaurant (Please print):
2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
3. A list of *all* food and liquor vendors
4. The restaurant menu used during the audit period
5. A price list for alcoholic beverages during the audit period
6. Mark-up figures on food and alcoholic products during the audit period
7. A recent, *accurate* inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
8. Monthly Inventory Figures - beginning and ending figures for food and liquor
9. Chart of accounts (copy)
10. Financial Statements-Income Statements-Balance Sheets

11. General Ledger

A. Sales Journals/Monthly Sales Schedules

- 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
- 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
- 3) Dated Guest Checks
- 4) Coupons/Specials/Discounts
- 5) Any other evidence to support income from food and liquor sales

B. Cash Receipts/Disbursement Journals

- 1) Daily Bank Deposit Slips
- 2) Bank Statements and canceled checks

12. Tax Records

- A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
- B. Income Tax Return - city, state and federal (copies)
- C. Any supporting books, records, schedules or documents used in preparation of tax returns

13. Payroll Records

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each workday)
- D. Payroll records for all employees showing hours worked each week and hourly wages

14. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents that support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

A.R.S. §4-210(A) 7

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(M)

For the purpose of this section:

Restaurant: an establishment that derives **at least forty percent (40%)** of its gross revenue from the sale of food

Gross revenue: the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

Declaration:

I, (Print Name) Jonell Maples, declare under penalty of perjury that I am authorized to submit this application. I have read the contents and to the best of my knowledge believe all statements made on this application to be true, correct, and complete.

Signature: _____



MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE