

Name:
RUDOLPH VALENTINO JR CANDITO

Title:
Mgr-Member

% Interest:
100.00

OASIS EATERIES ASSOCIATES LLC - Mgr- Member

Name: RUDOLPH VALENTINO JR CANDITO
Gender: Male
Correspondence Address:

Phone:
Alt. Phone:
Email:



APPLICATION INFORMATION

Application Number: 370239
Application Type: New Application
Created Date: 11/25/2025

QUESTIONS & ANSWERS

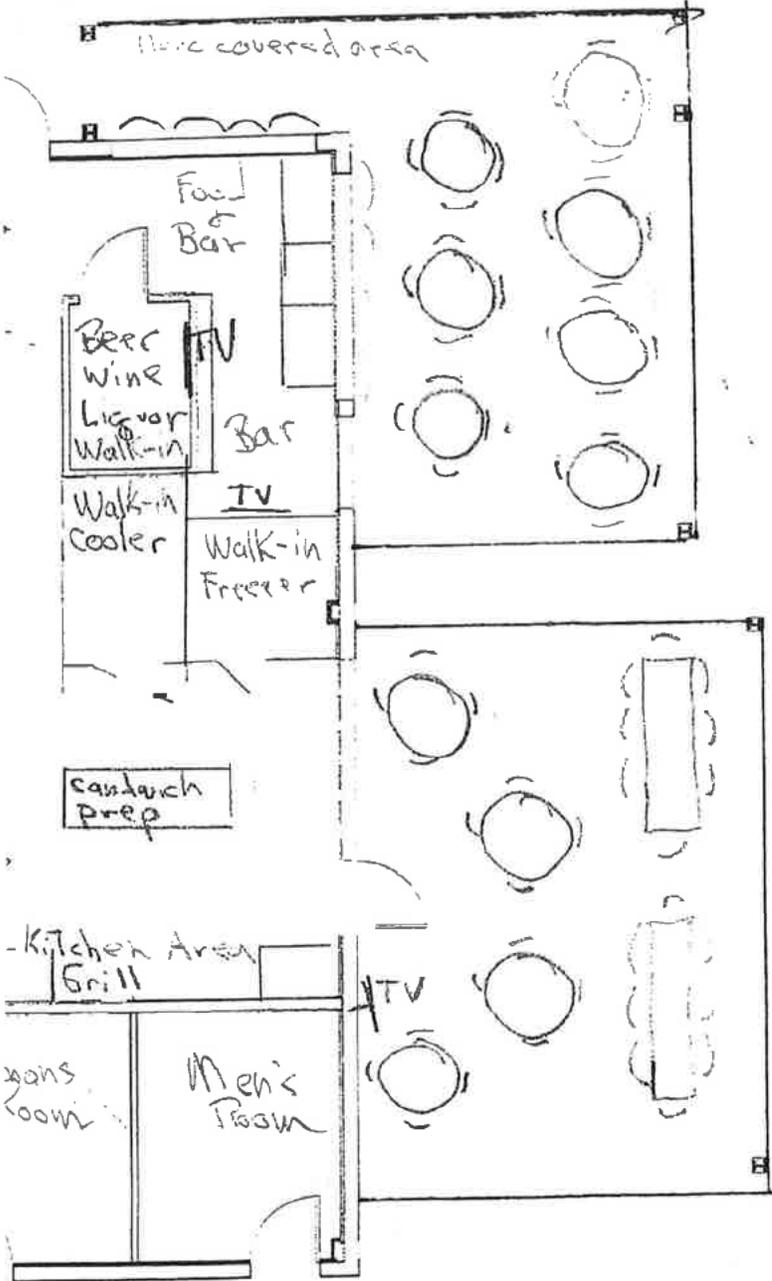
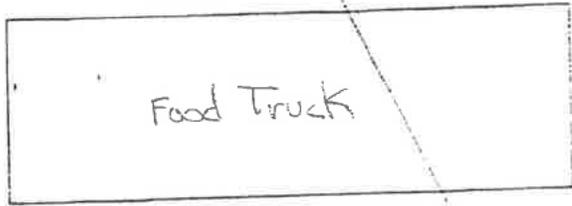
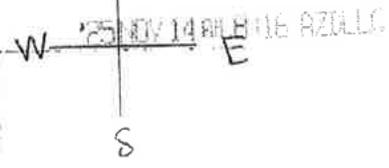
012 Restaurant

- 1) Are you applying for an Interim Permit (INP)?
No
- 2) Are you one of the following? Please indicate below.
Property Tenant
Subtenant
Property Owner
Property Purchaser
Property Management Company
OWNER
- 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.
0
- 6) Are there walk-up or drive-through windows on the premises?
No
- 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

Series 12 Oasis Eateries

NOV 24, 1974. L.A. M.I. D. 30

SITE SEATING	
51	
52	
53	
54	



ENTRANCE GATE

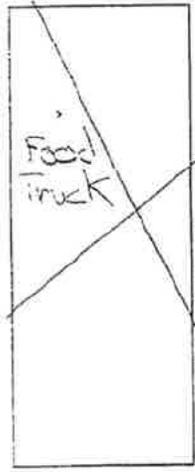
100'

150'

Main Entrance

Oasis Eateries
201 Swanson Ave,
Lake Havasu City
AZ 86403

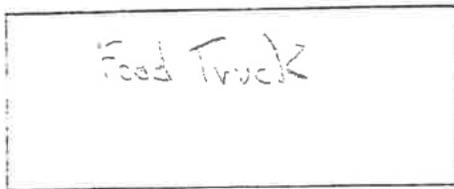
Building wall on
North & South
East & West
have custom fence



Food Truck
Courtyard

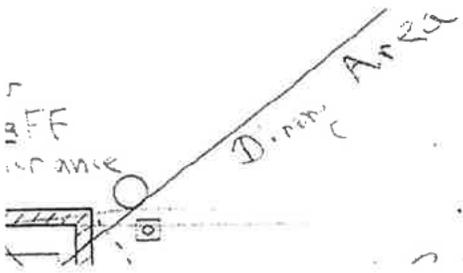
Dining Area

201 Swanson Ave
Lake Havasu City
AZ 86403



ENTRANCE GATE

50'



Notes to Diagram

- 1) There are 8 security cameras: north patio, south patio, kitchen, beer cooler, two in bar area, north wall, south wall
- 2) I presently hold a series 7 in this location #007080032494
- 3) There is a dentist building on the South side and a strip mall wall on the North side.
East is the front on property, custom fencing with a main entrance and two slider gates for the food trucks, the West is the back of the property, there are two exits, one on the south side and the other on the North side, all gated in.
- 4) All liquor, beer and wine will be stored in walk-in beer cooler
- 5) Please provide an email address I could send pictures



DLLC USE ONLY

Job #: 370239
 Date Accepted: 11-24-2025
 LE: Chaya
 License #:

RESTAURANT OPERATION PLAN
 RESTAURANT SERIES 12 AND
 HOTEL/MOTEL SERIES 11 ONLY

1. Name of restaurant (Please print): Oasis Eateries

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

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	} Same unit	Vulcan, GOSC-6B245T	6 Burner, 24" Grill
Oven		Endurance Restaurant Range Gas	1 Standard, 1 Convec
Freezer		Nor-lake, NL2470467KP-D,	Walkin Freezer
Refrigerator		Nor-lake, NL2470453KP-3,	Walkin Cooler
Sink		BK Resources, BKS-3-18-12-18 T,	3 compartment
Dish Washing Facilities		Jackson, Delta 5-E, Delta	Under bar Dish/Glassware
Food Preparation Counter (Dimensions)		BK Resources, SVT-6030,	Work Table 60" x 30"
Other		Sandwich Prep station, True,	TSSU-60-16-HC Under Refrigerator

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.) 50 %

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?) 20 %

6. List the **seating capacity** for:

- a) Restaurant dining area of your premises: (DO NOT INCLUDE PATIO SEATING) [40]
- b) Bar area [+ 10]
- TOTAL [= 50]

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.)

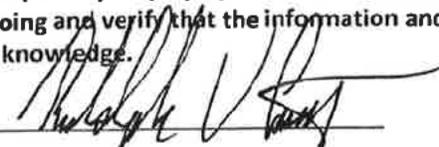
3 TV's _____
 2 corn hole _____
 large janga _____
 Large connect four _____

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	2
Bartenders	2
Hostesses	0
Managers	1
Servers	0
Other ()	
Other ()	
Other ()	

I, (Print Full Name) Rudolph V Candito, 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: 

OASIS EATERIES MENU

Fresh, Flavorful, and Fast Casual Dining

Signature Starters

Shrimp Cocktail - Jumbo shrimp with cocktail sauce, lemon, garlic crostini 16

Spinach Artichoke Grilled Cheese - Parm & pepper jack on sourdough, fries 16

Tacos:

Tacos served in a grilled tortilla, flour or corn, soft only

Seafood: Lobster or Shrimp, chipotle slaw, pickled red onion

Meats: Brisket/Pork/Chicken, include lettuce, shredded cheddar

Choices:

Lobster 6 | Shrimp 5 | Brisket 5 | Pulled Pork 4 | Chicken 4

Mac & Cheese - Cavatappi pasta, cheddar sauce, garlic crostini

Choices: Lobster 16 | Shrimp 14 | Brisket 14 | Pulled Pork 12 | Chicken 12

Loaded Fries - Seasoned fries, cheddar sauce, pickled red onion

Choices: Lobster 16 | Shrimp 14 | Brisket 14 | Pulled Pork 12 | Chicken 12

Nachos - House corn chips, cheddar sauce, diced tomato, pickled jalapeño, onion, sour cream

Choices: Lobster 16 | Shrimp 14 | Brisket 14 | Pulled Pork 12 | Chicken 12

BBQ Sandwiches, served with fries: Brisket 16 | Pork 14 | Chicken 14

Smoked Meats by the half pound: Brisket 13 | Pork 8.50 | Chicken 8.50

Consumer Advisory

Consuming raw or under cooked seafood, shellfish, or other animal proteins may increase your risk of foodborne illness, especially if you have certain medical conditions

Oasis Bar Menu

Beers: 16 oz 22 oz

Stone IPA	6.50	7.50
Ultra	6.50	7.50
Coors Light	6.50	7.50
Full Moon	6.50	7.50
Kilt	7.50	9.50
Hazy little thing	7.50	9.50
Stella Artois	7.50	9.50
Big Blue Van	7.50	9.50
805	7.50	9.50
Model Especial	7.50	9.50
Pacifico	7.50	9.50
Sam Adams	7.50	9.50

Slushy's

Non-alcohol 5	Wine Based Alcohol 8.50
Mango Strawberry Watermelon Pina Colada	

Wine Based Mixers:

Vodka | Coconut Rum | Tequila

Weird Stuff

Mingle	8.00
Hard Lemonade	6.00
Hard Juice	6.00
Beat Box Mango	8.00
White Claw Peach	6.00
White Claw Black Cherry	6.00

Wines available by the glass: Taster 1.5 oz, Half glass 3 oz, Full glass 6 oz

La Crema "Chardonnay"	3.00	6.00	12.00
Earth "Pinot Noir"	3.00	6.00	12.00
7 Deadly Zins "Zinfandel"	2.50	5.00	10.00
Chateau ST Michelle "Merlot" 2.75	5.50	11.00	
Josh "Sauvignon Blac"	2.00	4.00	8.00
Justin "Cabernet Sauvignon" 2.00	4.00	8.00	
Layer Cake "Malbec"	2.25	4.50	9.00
Menage A Trois "Red"	1.75	3.50	7.00
Champaign and Mimosas	12.00	14.00	



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

DLLC USE ONLY

Job #:	370239
Date Accepted:	11-24-2025
LC:	Chavez
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:

Oasis eateries

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

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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:

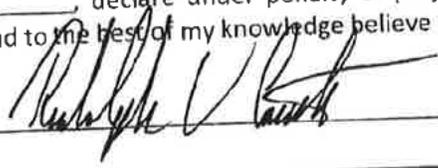
Restaurant: an establishment that derives **at least forty percent (40%)** of its gross revenue from the sale of food

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) Rudolph V Candito, 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