

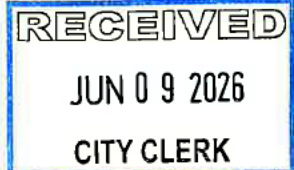
State of Arizona
Department of Liquor Licenses and Control

Created 06/09/2026 @ 10:11:27 AM

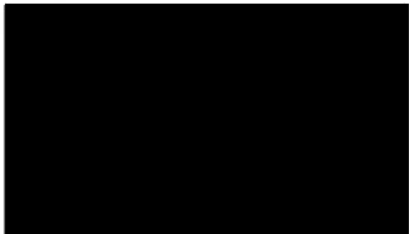
Local Governing Body Report

LICENSE

Number:		Type:	012 RESTAURANT
Name:	TAVERN 95		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	3453 MARICOPA AVENUE LAKE HAVASU CITY, AZ 86406 USA		
Mailing Address:			
Phone:			
Alt. Phone:			
Email:			

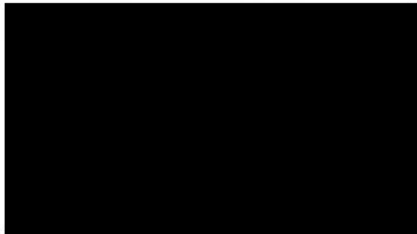


AGENT

Name:	JESUS MANUEL ALTAMIRANO
Gender:	Male
Correspondence Address:	
Phone:	
Alt. Phone:	
Email:	

OWNER

60th day
08-08-2026

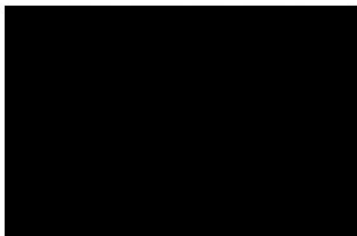
Name: RIMCA LLC
Contact Name: JESUS MANUEL ALTAMIRANO
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: L18607550 State of Incorporation: AZ
Incorporation Date: 07/17/2013
Correspondence Address: 

Phone:
Alt. Phone:
Email:

Officers / Stockholders

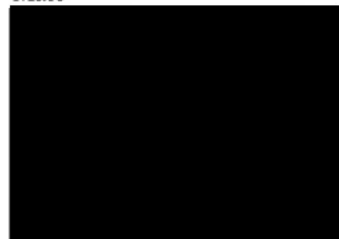
Name:	Title:	% Interest:
THOMAS MARK FELKE	Manager-LLC	33.33
TIMOTHY LAWRENCE SHUGRUE	Mgr-Member	28.34
THE CRAIG FAMILY REVOC TRUST	Member	28.33
JUSTIN KIRK LYONS	Member	10.00

RIMCA LLC - Member

Name: JUSTIN KIRK LYONS
Gender: Male
Correspondence Address: 

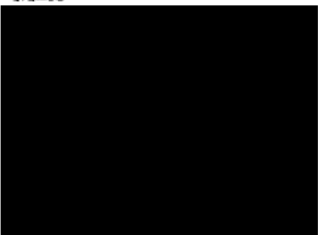
Phone:
Alt. Phone:
Email:

THE CRAIG FAMILY REVOC TRUST - Trustee

Name: DARIN IAN CRAIG
Gender: Male
Correspondence Address: 

Phone:
Alt. Phone:
Email:

RIMCA LLC - Mgr-Member

Name: TIMOTHY LAWRENCE SHUGRUE
Gender: Male
Correspondence Address: 

Phone:
Alt. Phone:
Email:

RIMCA LLC - Manager-LLC

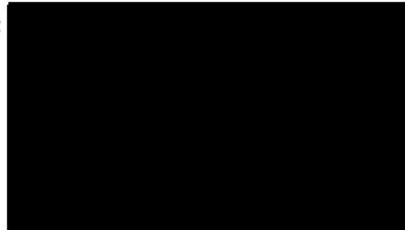
Name: THOMAS MARK FELKE
Gender: Male
Correspondence Address:



Phone:
Alt. Phone:
Email:

RIMCA LLC - Member

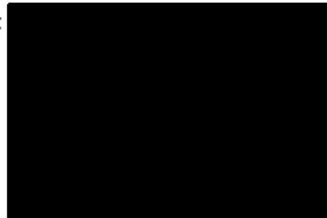
Name: THE CRAIG FAMILY REVOC TRUST
Contact Name: JESUS MANUEL ALTAMIRANO
Type: TRUST
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address:



Phone:
Alt. Phone:
Email:

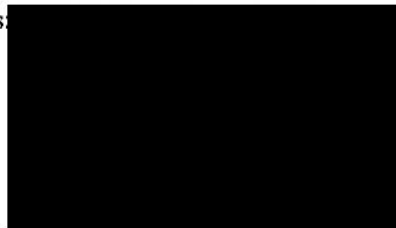
MANAGERS

Name: THOMAS MARK FELKE
Gender: Male
Correspondence Address:



Phone:
Alt. Phone:
Email:

Name: JONATHAN TROY WESTERGAARD
Gender: Male
Correspondence Address:



Phone:
Alt. Phone:
Email:

APPLICATION INFORMATION

Application Number: 400118
Application Type: New Application
Created Date: 05/14/2026

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
PROPERTY 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.
ZERO
- 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 PATIO
- 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

June 3, 2026

From:

Jesus M. Altamirano

To:

Selena Gonzales Job #400118

Arizona Department of Liquor

Thank you for emailing me. Since there is no capability of stacking the series 6 with a series 12 it was obvious to me the #6 would be placed on inactive status once the series 12 is approved. However, the Manager/Member Timothy Shugrue has a buyer for the 6 and it will be sold and moved to another location. Mr. Shugrue is selling much more than 40% in food sales which prompted him to apply for the series 12 and subsequently sell the 6.

Best regards,



Jesus M. Altamirano

TAVERN 95
(RIMCA LLC)

The Craig
family Revoc Trust
(28.33%)

Justin Kirk
Lyons (10%)

Thomas Mark
Felke (33.33%)

Timothy
Lawrence
Shugrue (28.34)

Darin Ian
Craig

Equal - 160 %

26 MAY 14 PM 11:57 AZD LLC

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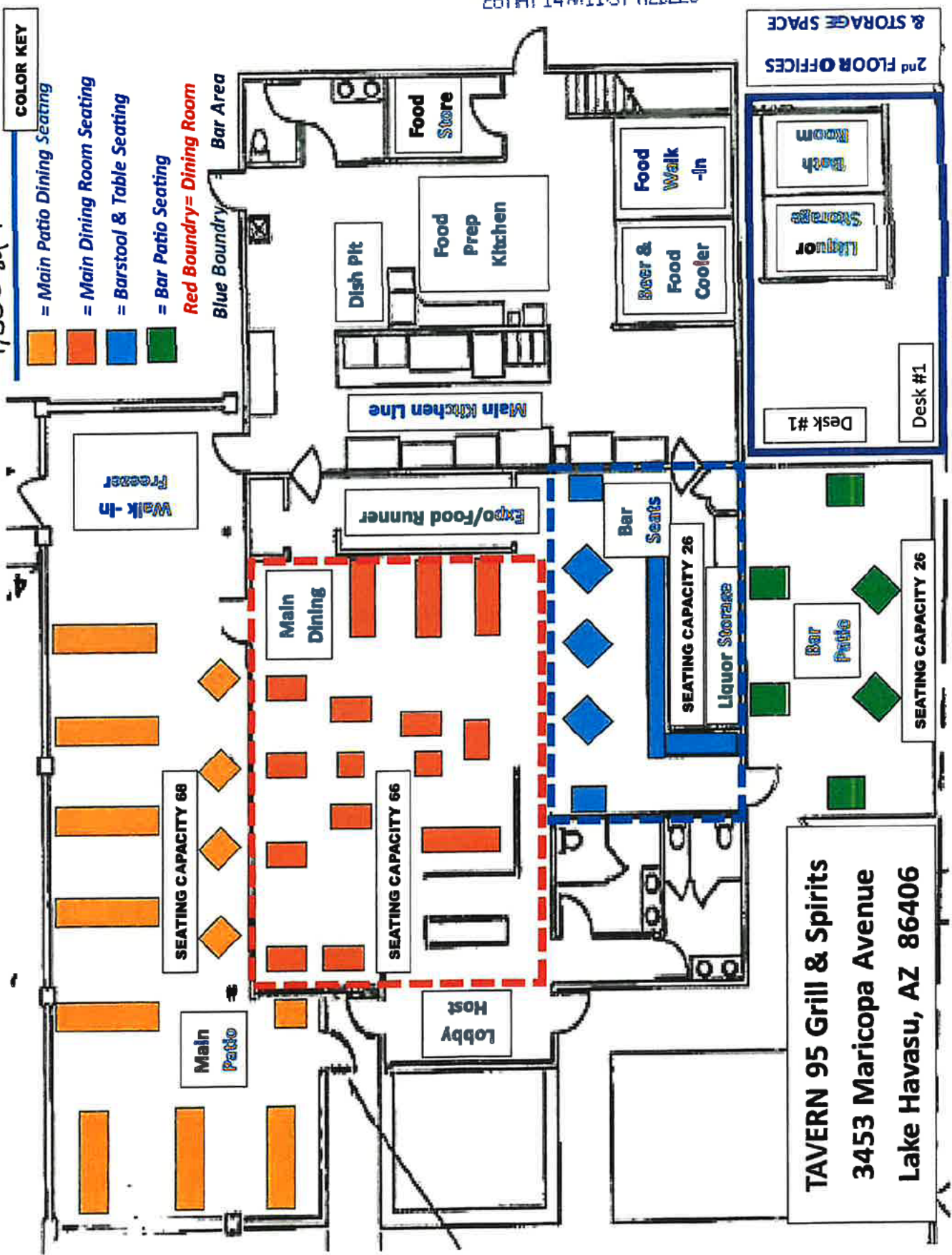
4,500 sq ft

COLOR KEY

-  = Main Patio Dining Seating
-  = Main Dining Room Seating
-  = Barstool & Table Seating
-  = Bar Patio Seating

Red Boundary = Dining Room

Blue Boundary = Bar Area



TAVERN 95 Grill & Spirits
3453 Maricopa Avenue
Lake Havasu, AZ 86406

SEATING CAPACITY 68

SEATING CAPACITY 66

SEATING CAPACITY 26

SEATING CAPACITY 26

26 MAY 14 AM 11:57 AZD LLC



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

DLIC USE ONLY

Job #:	400118
Date Accepted:	06-09-2024
LC:	SG
License #:	

RESTAURANT OPERATION PLAN

RESTAURANT SERIES 12 AND
HOTEL/MOTEL SERIES 11 ONLY

Tavern 95

1. Name of restaurant (Please print):

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

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	Bev-Air 84"- 4 drawer Ref/4-Burner/Grill/Flattop
Oven	Lincoln 4' Conveyor Pizza Oven (2), CPG 2-Door Oven (2)
Freezer	Arctic-Temp Walk-in Freezer (1), Reach-in Freezer (2)
Refrigerator	Pepsi 2-door (3), True 2-door (2), Bootz Mfg Walk-ins (2)
Sink	3-Bay Dish Sink, 7 Hand Sinks, 1-Bay Prep Sink
Dish Washing Facilities	ECOLab Commercial Dish Washer
Food Preparation Counter (Dimensions)	6'x36" Prep tables (3) 3'x36" Prep (3)
Other	Broaster1800 (2), Dean Fryers (3), Bev-Air Sand Reach-ins (2)

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.) 72% %

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?) 28% %

6. List the seating capacity for:

a) Restaurant dining area of your premises: (DO NOT INCLUDE PATIO SEATING)	[66]
b) Bar area	[+26]
TOTAL	[= 92]

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.)

Bar 4-TV's

Bar Patio 1 TV

Dining Room 4-TV's

Dining Patio 2-TV's

No Pool Tables

No Video Games

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.)

No Dance floor

No Entertainment

10. List number of employees for each position:

Position	How many
Cooks	(18) Cooks
Bartenders	(6) Bartenders
Hostesses	(6) Hosts
Managers	(3) Managers
Servers	(13) Servers
Other (Busser)	(3) Bussers
Other (Expo)	(2) Expiditers
Other (Dish)	(4) Dishwashers

I, (Print Full Name) Jesus Manuel Altamirano, 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: Jesus Manuel Altamirano

TAVERN 95

Grill & Spirits

HAPPY HOUR
Monday-Friday 2-5PM

*Visit us at one of our other Lake Havasu City
Shugrues Restaurant and Brewery Group Locations*



SPORTS BAR AND GRILL



3453 Maricopa Avenue 928.566.4869 Tavern95LLC.com

Tavern 95

Grill & Spirits

Get Things Started

House Potato Chips

Choice of Cajun, Garlic-Parmesan, Old Bay or BBQ seasoning 8.95

Deviled Eggs ③

Home-style traditional eggs, with a hint of horseradish topped with chopped bacon 9.95

Seared Blackened Ahi* ③

Served with wasabi, pickled ginger & soy sauce 20.95

Old School Three

Breaded and fried mushrooms, zucchini & cheese curds with choice of ranch or marinara for dipping 16.95

Pretzels & Fondue Cheese

Hot pretzel bites with kosher salt served with Barley Brother's famous fondue cheese 13.95

Sub breaded cauliflower bites for 3.95

Chicken Fingers*

Chicken tenders in our famous panko breading 17.95
ASK for Baked with Franks Louisiana Red Hot!
OR Tossed in House Buffalo 1.00

Calamari Strips*

Crispy strips with a seasoned breading, served with lemon and roasted red pepper remoulade 16.95

Bacon-Wrapped Jumbo Shrimp* ③

Tossed in a teriyaki glaze, wasabi and chipotle mayo served with Asian slaw 19.95

Pastrami Fries

Crispy fries, topped with sliced pastrami, mozzarella, dill pickles and our house-made Tavern sauce 15.95

Edamame ③

Fresh, steamed, and tossed in your choice of one: smoked sea salt, garlic & olive oil, or Sriracha & red pepper 9.95

Hummus Southwest

Home-made recipe with roasted jalapeños and Ortega chiles. Served with grilled pita and fresh veggies 13.95

Totchos

Crispy tater tots topped with colby jack and ghost pepper cheeses, sour cream, cilantro, jalapeños and tomatoes 14.95

Panko Crusted Shrimp*

Crispy fried butterfly shrimp served with lemon and cocktail sauce 16.95

CHICKEN WINGS* 17.95

A Tavern Favorite, and 9 home-made sauces and marinades to choose from:

- TERIYAKI - THAI CILANTRO-GARLIC - SPICY BUFFALO - CAJUN - BBQ -
- GARLIC PARMESAN - SALT & VINEGAR - SMOKED JALAPEÑO - SRIRACHA-HONEY -

Like your wings extra crispy? Just ask!

Flat Breads

Margherita

Marinara, mozzarella, sliced Roma tomatoes, sprinkled with fresh garden basil 16.95

Buffalo Chicken

Oven-roasted chicken breast, tossed in buffalo sauce, topped with bacon, mozzarella, colby jack cheese with ranch 18.95

Chicken Pesto

Grilled chicken breast, mozzarella cheese, Roma tomatoes, bacon bits, and our chef's own pesto sauce with a balsamic drizzle 18.95

BBQ Pork

Pulled pork, BBQ sauce, colby jack cheese, red onion and cilantro, topped with crispy onions 18.95

Hawaiian

Tavern house-baked ham, pineapple, marinara, mozzarella, drizzled with teriyaki sauce 17.95

Italiano

Italian sausage, marinara, mozzarella, mushrooms, peppers, onions and garlic 17.95

Caveman

Pepperoni, pastrami, ham, sausage, applewood bacon, marinara and mozzarella cheese 19.95

Veggie with Cauliflower Crust ③

Onions, zucchini, peppers, artichokes, mushrooms, and mozzarella cheese, with a balsamic drizzle 17.95



Salads

Dressings: Ranch, Bleu Cheese, Honey Mustard, Caesar, Thousand Island, Cilantro Vinaigrette, Red Wine Vinaigrette, Balsamic Vinaigrette, or Fat Free Italian

Add a protein to any salad Grilled Chicken Breast* 6.95 Grilled Salmon* 13.95 Four Shrimp* 6.95
Ask to have any protein prepared Blackened, Cajun Style, or BBQ Rubbed for .95

Tavern Salad

Iceberg and mixed greens, hard boiled egg, diced tomato, cucumber, candied walnuts, home-made croutons and craisins 14.95

Crab-Acado Stack

Crab salad with diced avocado and tomato. Served with a bed of spring mix, diced red onion, tomatoes, Parmesan cheese crisp, drizzled with our cilantro vinaigrette 20.95

Roma

Genoa salami, pepperoni, spicy capicola, crisp romaine, tomatoes, black olives, and chopped red onion, tossed in red wine vinaigrette topped with mozzarella and pepperoncinis 18.95

Kale

Fresh chopped and marinated baby kale tossed with a spring mix blend, topped with toasted sesame seeds, grilled Brussels sprouts, berries, caramelized pears, candied walnuts, red onion, and Parmesan cheese 17.95

Ahi*

Sesame seared rare ahi tuna, spring mix, edamame, cucumber, carrots, red onion, toasted sesame seeds tossed in our cilantro vinaigrette 20.95

Oriental Chicken

Grilled chicken breast, fresh spinach, spring mix, mandarin oranges, cucumber, and walnuts drizzled with a ginger sesame dressing 19.95

Chicken Chopped

Grilled & chilled BBQ chicken breast, crisp romaine, tomatoes, diced red onion, and sweet kernel corn, topped with mozzarella and tortilla strips 19.95

Cobb

Diced ham, turkey, bacon, hard boiled egg, iceberg lettuce & mixed greens, tomatoes, sweet kernel corn, olives and bleu cheese crumbles 19.95

Caesar

Crispy romaine, ripe tomatoes, diced red onion, and our home-made croutons, tossed in Caesar dressing topped with shaved Parmesan 13.95

Sandwiches

Your choice of fries, side salad, coleslaw, cottage cheese, or tater tots
Add 1.00 for onion rings, house chips, or sweet potato waffle fries

Turkey Grill

Oven roasted turkey breast, Havarti, tomato, avocado, with our chipotle mayo on grilled sourdough 17.95

Chicago Dog

Jumbo Hebrew National all beef dog, nestled in a poppy seed bun, green relish, chopped onions, red tomato wedges, sport peppers and pickles topped with our whole grain mustard 14.95

New Yorker*

8 oz fresh center-cut New York strip, grilled with our Tavern seasonings, served open faced with crispy fried onions, on a home-made garlic Parmesan French roll 24.95

Californian*

Marinated grilled chicken breast, Swiss cheese, applewood smoked bacon, avocado and chipotle mayo on grilled sourdough 17.95

Pulled Pork

House-made pulled pork, crispy onion strings, BBQ sauce on a brioche bun with side of cole slaw 16.95

Shrimp Po'Boy

Crispy Cajun butterfly shrimp, on a French roll, with Roma tomatoes, shredded lettuce and our chef's own red-pepper remoulade 18.95

Baked Ham & Cheese

House-baked ham, caramelized pears, melted Brie cheese on a Brioche bun 16.95

Crispy Chicken*

Fresh chicken breast, breaded and fried crisp, topped with lettuce, tomato, pickles and mayo, served on a brioche bun 18.95

BLTE*

Applewood smoked bacon, fried egg, American cheese, green leaf lettuce, red ripe tomato and mayo on our grilled sourdough 16.95

Grilled Veggie Stack

Marinated and char-grilled portobello mushrooms, onions, zucchini, peppers, artichokes and avocado with balsamic drizzle on Brioche bun 14.95

Pastrami Melt

Premium pastrami, melted Swiss cheese, on grilled marble rye, served with whole grain mustard, tavern sauce, pickles and a side of home-made cole slaw 17.95

Italian Grinder

Genoa salami, pepperoni, spicy capicola, chopped red onion, tomato, romaine lettuce, pepperoncinis, red wine vinegar served on warm garlic Parmesan French roll with melted mozzarella & provolone 16.95

Beef or Turkey Dip

Your choice of oven roasted beef or turkey, melted provolone cheese, on a fresh baked French roll with a generous side of house-made Au Jus 17.95



Burgers



100% Premium Gold Canyon Angus Beef Chuck, Brisket and Short Rib to create our signature Tavern Blend Burger, grilled to order. Served on our own home-made Brioche Bun unless noted

Your choice of fries, side salad, coleslaw, cottage cheese, or tater tots
Add 1.00 for onion rings, house chips, or sweet potato waffle fries

ADD Crispy Jalapeños, Crispy Fried or Sautéed Onions, Sautéed Mushrooms .95
ADD Bacon, Fried Egg* or Fresh Avocado 1.95

Cheese Selections: American, Cheddar, Pepper Jack, Havarti, Smoked Gouda,
 Bleu Cheese Crumbles, Swiss, Provolone, Ghost Pepper

Classic*

Lettuce, tomato, onion, pickle, choice of cheese 15.95

Slider Trio*

3 mini burgers, with sautéed onions 16.95
 (add cheese for 1.50)

Blue Fire*

Spicy buffalo sauce, applewood smoked bacon, and bleu cheese crumbles served with lettuce, tomato, onion and pickle on the side 17.95

Mushroom Swiss*

Swiss cheese, sautéed mushrooms, crispy onions and port-wine demi-glaze 16.95

BBQ*

Creamy home-made fried macaroni and cheese patty, BBQ sauce and crispy onions 18.95

Tavern*

Sliced premium pastrami, grilled onions, provolone cheese and Tavern sauce 18.95

The Nuttie Buddie

Cheddar cheese, our home-made cashew honey butter and orange marmalade 17.95

Jalapeño*

Ghost pepper cheese, flash fried jalapeños, smokey Chipotle mayo, served with lettuce, tomato, onion and pickle on the side 17.95

Chili Size*

Our home-made Texas steak chili, cheddar cheese, and onions served open face 16.95

Patty Melt*

Served on a grilled marble rye, Swiss cheese, grilled onions and Tavern sauce 16.95

Substitute a Veggie or Turkey Patty at no charge.
Substitute a Bison Patty or make it a double Angus patty for 6.95

Outside The Box

ADD Crispy Jalapeños, Crispy Fried or Sautéed Onions, Sautéed Mushrooms .95
ADD Bacon, Fried Egg* or Fresh Avocado 1.95

Bison*

Premium all natural Bison - a delicious alternative to beef. Lower in fat, calories, cholesterol and high in Omega-3 and protein. Served with choice of cheese, lettuce, tomato, onion and pickle on the side 19.95

Ahi*

Fresh sesame seared Ahi filet, sliced and served rare with Asian slaw, spring mix and our house wasabi sauce 20.95

Turkey Caprese

Grilled blackened turkey patty with pesto, grilled tomato and red onions, smoked gouda & mozzarella cheese, fresh basil, with balsamic glaze served on toasted house pretzel bun 17.95

All Nighter*

Served on an oversized English muffin with a fried egg, American cheese, house-baked ham, French fries and hollandaise sauce 18.95

Bunless Mushroom Wine* ()

Resting on a marinated Portobello mushroom, sautéed onions & mushrooms, garlic, spring mix, Roma tomatoes and port wine demi-glaze 16.95

Bunless Black-Bean Veggie* ()

Grilled seasoned black-bean veggie patty topped with a griddled vegetable medley with Sriracha honey served on a bed of spring mix 16.95

Tavern Tacos

Choice of two or three tacos, topped with sriracha-honey coleslaw, tomatoes, jalapeños and cilantro served on soft-fried corn tortillas

Ground Beef - two 13.95 three 17.95

Shredded Pork - two 12.95 three 16.95

Grilled Alaskan Cod - two 13.95 three 17.95

Blackened Chicken - two 12.95 three 16.95

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.



26 MAY 14 PM 1:57 AZD LLC

Wraps

Wrapped in a warm spinach or flour tortilla and served with your choice of one side

Your choice of fries, side salad, coleslaw, cottage cheese, or tater tots

Add 1.00 for onion rings, house chips, or sweet potato waffle fries

Chicken Caesar

Chilled oven roasted chicken breast, romaine lettuce, red onion, tomato, Caesar dressing, Parmesan cheese and croutons 17.95

Club

Tavern house-baked ham, oven roasted turkey breast, smoked bacon, romaine lettuce, tomato, Swiss cheese and mayo 17.95

BLT Avocado

Smoked bacon, romaine lettuce, tomato, avocado, American cheese and mayonnaise 17.95

Oriental Chicken

Fresh spinach, spring mix, mandarin oranges, cucumber, walnuts, and grilled chicken breast, tossed in a ginger sesame dressing 17.95

Turkey Bacon Ranch

Oven roasted turkey breast, smoked bacon, Havarti cheese, romaine lettuce, tomato, onion and ranch dressing 17.95

Cordon Bleu

Chilled oven roasted chicken breast, house-baked ham, smoked bacon, romaine lettuce, tomato, Swiss cheese and honey mustard dressing 17.95

Ask your server about our Soup of the Day & Daily Specials

Chef's Selections

Add Soup or Side Salad to any entrée for 4.50 Add Shrimp to any entrée for 6.95
Ask to have any protein prepared Blackened, Cajun Style or BBQ Rubbed for .95

New York Strip*

Grilled 12 oz hand-cut New York strip served with roasted red potatoes and sautéed vegetables 33.95

Add mushrooms and onions for 2.00

Add garlic cream or Cajun compound butter for 1.00

Chicken Parmesan

Chicken breast with an Italian herb and cheese breading over a bed of angel hair pasta, topped with our house-made marinara, mozzarella and Parmesan cheese 25.95

Pesto Chicken Pasta

Grilled chicken breast on a bed of angel hair pasta tossed with house-made pesto, fresh spinach, Roma tomatoes and Parmesan cheese with Parmesan crisp and balsamic drizzle 24.95

Add garlic-Parmesan alfredo for 1.00

Grilled Salmon

Atlantic Salmon with your choice of teriyaki or lemon dill cream sauce, served with roasted red potatoes and sautéed vegetables 29.95

Blackened Center-Cut Pork Chop

Served with bacon mac & cheese, creamy horseradish, Cajun compound butter and our sautéed vegetables 26.95

Shrimp Carbonara*

Tavern bacon-wrapped shrimp skewer served over hot penne pasta cooked with a traditional egg yolk, bacon, Parmesan and red pepper sauce 27.95

Grilled Filet Medallions*

Trio of filet medallions, grilled and topped with port wine demi-glaze and served with sautéed vegetables and roasted red potatoes 34.95

Fish and Chips

With a dash of Old Bay Seasoning!

Hand beer battered Alaskan Cod filets, served with fries & coleslaw

2 Piece 17.95 3 Piece 20.95

10 Year Tavern Recipe Baby Back Ribs

Tender pork ribs, slow cooked in our own BBQ sauce, served with fries & coleslaw

Half Rack 22.95 Full Rack 30.95

20% Gratuity may be added to parties of 8 or more

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.

26 MAY 14 PM 11:57 AZDLC



Broaster Chicken

NOTHING ELSE IS REAL BROASTER™

Fresh, never frozen and cooked to order. Our chicken is marinated, hand breaded and perfectly cooked using the patented Broaster system...tasty, crispy chicken and less fat.

Combo Meals*

*Combo Meals include your choice of fries, side salad, coleslaw, cottage cheese or tater tots.
Add 1.00 for onion rings, house chips or sweet potato waffle fries.*

2 Piece White

Breast and a wing, coleslaw, buttermilk biscuit and choice of side 14.95

4 Piece Mix

Breast, leg, thigh and wing, coleslaw, buttermilk biscuit and choice of side 18.95

2 Piece Dark

Leg and a thigh, coleslaw, buttermilk biscuit and choice of side 13.95

4 Piece All White

2 breasts and 2 wings, coleslaw, buttermilk biscuit and choice of side 19.95

Family Baskets*

8 Piece

2 breasts, 2 wings,
2 legs, 2 thighs,
½ pint of coleslaw and
2 buttermilk biscuits 31.95

12 Piece

3 breasts, 3 wings,
3 legs, 3 thighs,
½ pint of coleslaw and
4 buttermilk biscuits 46.95

16 Piece

4 breasts, 4 wings,
4 legs, 4 thighs,
1 pint of coleslaw and
6 buttermilk biscuits 61.95

Just Chicken*

8 Piece

2 breasts, 2 wings, 2 legs,
2 thighs 21.95

12 Piece

3 breasts, 3 wings, 3 legs,
3 thighs 32.95

16 Piece

4 breasts, 4 wings, 4 legs,
4 thighs 43.95

Sweet Treats

Dessert of the Week

Treat yourself to this week's sweet sensations!

Made with fresh ingredients and amazing skill. Ask what we have for you this week!

Tavern Sundae

Soft serve vanilla ice cream topped with M&M's and Oreo pieces, chocolate and caramel syrup with whipped cream topping 10.95

Ice Cream Sundae

Soft serve vanilla ice cream with chocolate syrup 5.95

Shakes

Handcrafted using premium real ice cream, milk, whipped cream and a variety of cookies, berries and syrups. Vanilla, Chocolate or Strawberry 8.95

New!! Tavookie Skillet

Choice of fresh baked chocolate chip cookie or S'more brownie served with soft serve vanilla ice cream and caramel or chocolate drizzle 11.95

Lemon Cake

Delicate lemon cream, layered with a delicious vanilla short cake 12.95

Homemade Cheesecake

Fresh from our Shugrue's Cornerside Bakery. Ask about today's selections 11.95

20% Gratuity may be added to parties of 8 or more

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.

26 MAY 14 PM 11:57 AEDLLC

*26 MAY 14 AM 11:57 AZD LLC

TAVERN 95 NON- ALCOHOLIC DRINK MENU

FOUNTAIN SODAS - \$3.75

LEMONADES/ SWEET & UNSWEET TEAS - \$3.75



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

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

DLLC USE ONLY	
Job #:	400118
Date Accepted:	06-01-2026
LC:	SG
License #:	

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:

1. Name of restaurant (Please print): TAVERN 95
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) JESUS MANUEL ALTAMIRANO, 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: Jesus Manuel Altamirano

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