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CITY CLERK

Page 1 of 3

Name:	Title:	% Interest:
NOAH REESE WILLIAMS	Member	50.00
ASHLEE JEAN BALLAS	Member	25.00
RAUL ANTHONY BALLAS	Member	25.00

ARRS HOSPITALITY LLC - Member

Name: RAUL ANTHONY BALLAS
Gender: Male
Correspondence Address:

Phone:
Alt. Phone:
Email:

ARRS HOSPITALITY LLC - Member

Name: NOAH REESE WILLIAMS
Gender: Male
Correspondence Address:

Phone:
Alt. Phone:
Email:

ARRS HOSPITALITY LLC - Member

Name: ASHLEE JEAN BALLAS
Gender: Female
Correspondence Address:

Phone:
Alt. Phone:
Email:

APPLICATION INFORMATION

Application Number: 337190
Application Type: New Application
Created Date: 03/06/2025

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
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.
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
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
Yes
If yes, what is your estimated completion date?
05/31/2025
- 9) What type of business will this license be used for?
RESTAURANT

BASED ON THE MAXIMUM OF THE CONSTRUCTION COST OF
TYPICAL IMPROVEMENT RELATED ALTERATIONS, REQUIRED ADA UPGRADES FOR THIS
SPECIFIC PROJECT ARE \$40,000.00.

REQUIRED RESTROOM MODIFICATIONS ARE LIMITED TO:

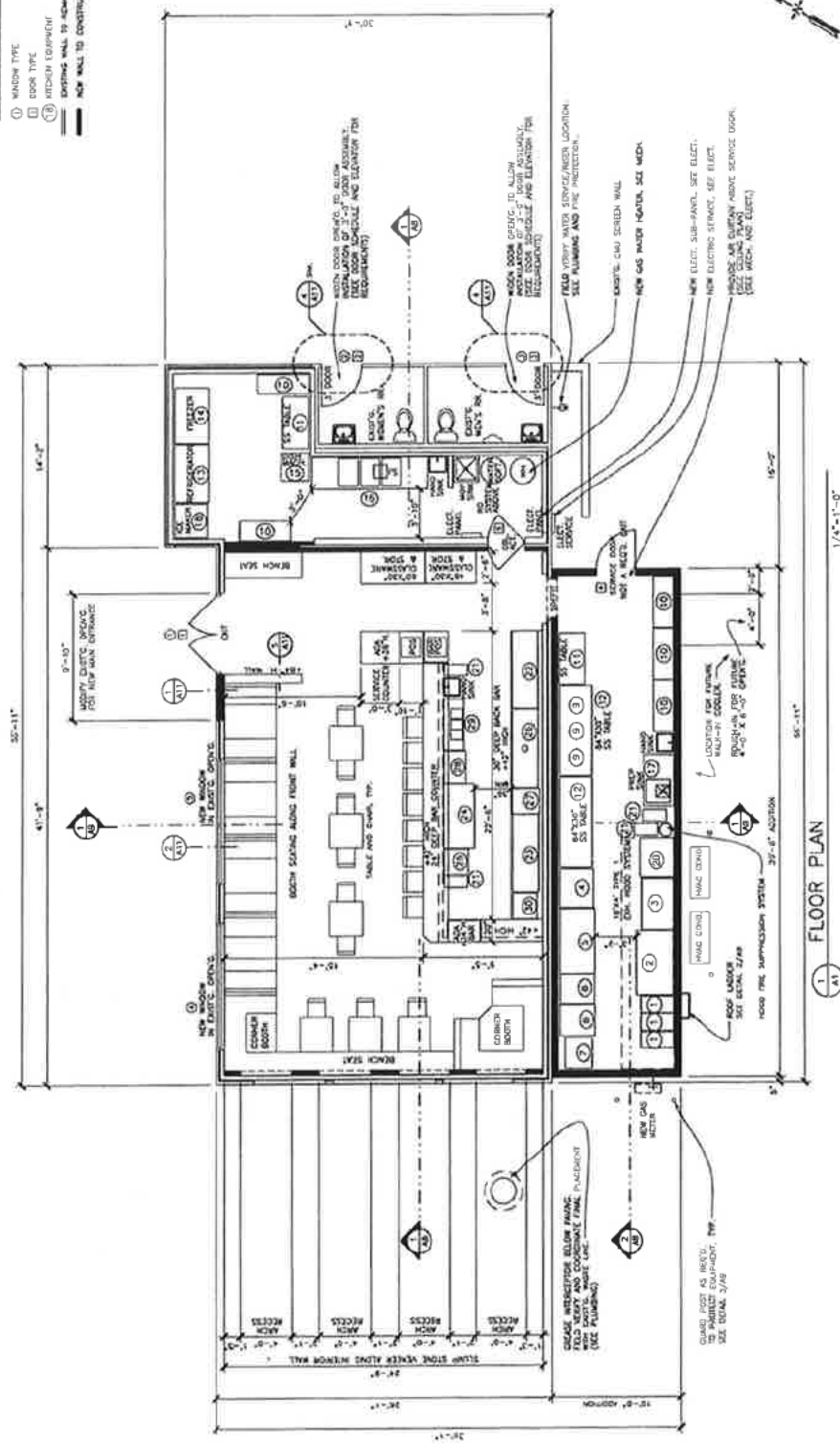
1. INDENTING OF DOOR OPENINGS.
2. ADDITION OF VERTICAL GRAB BAR AT TOILET
3. RESTROOM DOOR SWING.

)) REFER TO THE EXTERIOR BUILDING ELEVATIONS - EXISTING/DEMO AND PROPOSED - FOUND ON SHEETS A4, A5, A6, AND A7 FOR ADDITIONAL INFORMATION.

PROVIDE MINIMUM OF 5% OF TOTAL UNING AND BAR SEATING THAT COMBES WITH ADA REQUIREMENTS.
ADA 225. GENERAL PROVISIONS.
ADA 226. FORWARD APPROACH CLEARANCES
ADA 306. WHEEL AND TIRE CLEARANCES
ADA 302. COUNTER OF TABLE TOP HEIGHT
BAR COUNTER:
PROVIDE MAX. 36" HIGH COUNTER X 19" BOLD
X MIN. 30" LONG LOCATED PER BAR
TABLE SEATING:
PROVIDE TABLE TOP 28" WIDE - 36" MAX HEIGHT

- 1) DASHIONS ARE TO FACE OF DUTYING FINGER UNLESS NOTED OTHERWISE.
- 2) SEE SHEET A-13 FOR EQUIPMENT SCHEDULE
- 3) VERIFY ALL EMPLOYEES IN FIELD HAVE TO COMMUNICATE OR FABRICATION. REPORT EMPLOYEES UNABLE TO ANSWER FOR CLARIFICATION.
- 4) SEE SHEET A-13 FOR DODGE, KISSINGER AND PETER SCHEDULES
- 5) VERIFY WORKORDER BLOCKING REQUIRED FOR DISPLAY
- 6) MAX. HEIGHT AT SERVICE, ACCESSION, DELIVERY, ETC. APPROX. 35" FOR SMALL APPROACH. COINTEGRATED MAX. 38" FOR 30" APPROX. 40"
- 7) COUNTRIES TOUR / SCHEDULE, OCCURRED BY CARLOTES'S ACTS. REQUIREMENTS EXCLUDING CONF. & BREAK ROOM

☐ WINDOW TYPE
☐ DOOR TYPE
☒ KITCHEN EQUIPMENT





- Legend**
- ADOT Mileposts
 - COUNTY Mileposts
 - Sign Post Exists
 - Calculated Measure
 - Highways
 - Main Arterials
 - Collectors
 - Local
 - Railroad
 - City Limits (>120K)
 - County Boundary
 - Surrounding Counties
 - Township/Range
 - Section
 - Surface Management
 - Bureau of Land Management
 - Bureau of Reclamation
 - County
 - Indian Lands
 - Local or State Parks
 - Military
 - National Parks Service
 - Other
 - Private
 - State
 - State Wildlife Area
 - US Forest Service
 - US Fish & Wildlife Service
- 25 MAR 5 14.1.1.1
- 1:1,241

This map is a user generated static output from the Mohave County Interactive Map Viewer and is for general reference only. Data layers that appear on this map may or may not be accurate, current, or otherwise reliable. This MAP IS NOT TO BE USED FOR NAVIGATION, AS A LEGAL DOCUMENT, FOR PROPERTY DESCRIPTIONS, OR DETERMINATION OF LEGAL TITLE, AND SHOULD NEVER BE SUBSTITUTED FOR SURVEY OR DEED INFORMATION. The user agrees to comply with the Limitation of Use, and Assumption of Risk as stated in the full disclaimer at <https://gsc.mohave.gov>

0 103.4 206.8 Feet
(approximate scale)



25 4 4 Lic. Dept. 710

RESTAURANT/HOTEL/MOTEL OPERATION PLAN

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

Type or Print with **Black Ink**

AMENDMENT

1. Name of restaurant (Please print): Sloane's

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

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	
Oven	
Freezer	
Refrigerator	
Sink	
Dish Washing Facilities	
Food Preparation Counter (Dimensions)	
Other	

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.) _____%

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?) _____%

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

a) Restaurant dining area of your premises: []

(DO NOT INCLUDE PATIO SEATING)

b) Bar area [+]

TOTAL [=]



RESTAURANT/HOTEL/MOTEL OPERATION PLAN

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

Type or Print with **Black Ink**

1. Name of restaurant (Please print): Benchmark Restaurant

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

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	Cook Rite , ATMG-48, 48" cook top
Oven	Vulcan, Model 60SS-6B24CBN, 60" wide gas range, 6 burner, 24" Charbroiler
Freezer	Atosa, Model MBF8501GR, single door 19.1 Cu. Ft.
Refrigerator	Atosa, Model MBF8505GR, single door 19.1 Cu.Ft
Sink	GSW, Model DT18243D-L, 30" x 90.25" x 45.5"
Dish Washing Facilities	CMA, Model EST-C-EXT, 40 racks w/ 20.5" door opening
Food Preparation Counter (Dimensions)	Atosa, Model MSF3610GR, 36" x 30" x 41"
Other	

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.) 82.5 %

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?) 17.5 %

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

a) Restaurant dining area of your premises: [38]

(DO NOT INCLUDE PATIO SEATING)

b) Bar area [+8]

TOTAL [= 46]

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.)

2 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:

AMENDMENT

Position	How many
Cooks	8
Bartenders	3
Hostesses	3
Managers	1
Servers	6
Other ()	
Other ()	
Other ()	

2547149.20210814

I, (Print Full Name) Raul Ballas, 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: 

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.)

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10. List number of employees for each position:

Position	How many
Cooks	8
Bartenders	3
Hostesses	3
Managers	1
Servers	6
Other ()	
Other ()	
Other ()	

I, (Print Full Name) Raul Ballas, 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: 

Starters

- Onion Rings** \$14.00
Large mound of white onion rings in a buttermilk and flour bath. Served with ketchup and homemade ranch
- Torpedoes** \$17.00
Bacon wrapped jalapenos stuffed with mix cheese, brisket and shrimp. Drizzled with BBQ sauce.
- Wings** \$19.00
8 wings tossed in your choice of Sauce. (Buffalo, Mango Habanero, Plain or BBQ) Then served with Homemade Bleu Cheese or Homemade Ranch.
- Shrimp Cocktail** \$21.00
Five jumbo shrimp served on a bed mixed greens and served with house made cocktail sauce.
- Summer Charcuterie Board** \$21.00
Imported Deli meats such as prosciutto, Salami, chorizo, To be accompanied by imported cheeses such as Muenster, Smoked Gouda and Blue Cheese, served alongside cream cheese, sauces, pickled vegetables and fruit.
- Crab Cake** \$23.00
3 Jumbo Lump Crab Cakes layered on top of bed of greens served with Sriracha Sauce

Soup and Salads

- House Salad** \$9.00
50/50 Split of Iceberg and Romaine accompanied with Carrots, Cucumbers, Cherry Tomato, mix Cheese, Croutons and House made dressings.
- Cesar Salad** \$9.00
Romaine lettuce, croutons, topped with Shredded Parmigiano Reggiano Cheese with caesar dressing
+ Add Chicken 8, Add Shrimp 12 Add Lump Crab 14
- Spring Salad** \$14.00
Mixed Greens with mixed berries, chopped walnuts, pickled onions, cherry tomatoes, cucumbers, mixed cheeses topped with Tortilla strips.
+ Add on Chicken 8, Add on Shrimp 12, Jumbo Lump Crab 14
- Ahi Watermelon Poke** \$19.00
Cubes of fresh Ahi tuna in a poke sauce infused with sweet watermelon and cucumber. Finished off with spring mix greens and a drizzle of Sriracha mayo. Served with side wasabi and ginger on the side
- Sloane's Steak Soup** 12/16
Tender cutlets of steak, diced onions, diced celery, tomato served in deep broth with the consistency of a peppercorn gravy. Served with a bread roll on the side.

Lunch Menu

Burger and Sandwiches

ALL SANDWICHES INCLUDE YOUR CHOICE OF FRENCH FRIES, COLESLAW OR POTATO SALAD

The OG Burger \$16.00

Topped with melted white cheddar cheese, caramelized shallots, and fresh arugula, drizzled with A1 aioli, all served on a toasted brioche bun.

Chicken Salad Sandwich \$16.00

House made chicken salad with shallots, celery, red grapes and benchmark house made lemon aioli. Served on layer of iceberg lettuce between a potato bun.

+ Please ask for walnuts on the side,

Sliced Brisket Sandwich \$19.00

Sliced 12 hour tender brisket topped with BBQ sauce, onion, pickle in Potato bun.

Spicy Chicken Sandwich \$19.00

A 6 pepper fried chicken breast sauced in a spicy jalapeno/ Habanero sauce. Topped a Habanero Aioli with a slaw and served on potato bun,

Green Chili Cheeseburger \$19.00

Topped with roasted green chilis, melted muenster cheese, crispy bacon, and crunchy shallots, finished with a spicy jalapeno aioli, all served on a toasted brioche bun

The Sloane \$19.00

Topped with tangy sour cherry jam, spicy jalapeno aioli, fresh mixed greens, and crispy shallots, all served on a toasted brioche bun.

Sear Tuna Sandwich \$21.00

Sliced Ahi grade Tuna served with pickled slaw in Champagne Vinaigrette. Topped with a with a Lemon-Ginger aioli. Side of Wasabi and Soy Sauce. Served on a Potato Bun

El Ranchero Sandwich \$21.00

Thinly sliced steak with onions, green chiles, Jalapenos, muenster cheese and topped with Habanero steak sauce

+ For and extra Kick ask for the ghost sauce.

Ribeye Steak Sandwich \$24.00

Ribeye steak with caramelized onions, lettuce, tomatoes and topped with our housemade steak sauce. Served on a Potato Bun

Dinner Menu

CHEF SPECIALTIES ALL SIDES ARE SET IT IS 3.95 TO CHANGE

Man-hole cover Chicken fried steak \$34.00
Chicken Fried Steak covered in Cream gravy with roasted garlic mash potatoes and green beans with bacon

BBQ Chicken and Brisket Plater \$36.00
BBQ Chicken and Brisket served with a BBQ sauce. Served over garlic mash potatoes and green beans with bacon

SEAFOOD

Shrimp Scampi with Crab stuffing \$39.00
Shrimp stuffed with a crab stuffing covered in lemon butter sauce, Served over mushroom risotto and jalapeno jelly brussels sprouts

Green Chile Seared Salmon \$38.00
Green shile sauce Salmon served over mushroom rissotto and lemon wine asparagus Not spicy
+ Can Add Jalapenos for spice.

Pan seared Halibut with Chablis coconut sauce. \$42.00
Halibut pan seared served with a Chablis coconut wine sauce. Served on served on top of mushroom risotto and tri color carrots

PRIME STEAK AND CHOPS

Double Bone in pork chop with blueberry merlot sauce \$38.00
Double boned pork chop served with a roasted garlic mash potatoes and multi-color carrots. Topped with a merlot blueberry wine sauce,
+ add 3.95 to change a side

Hand Cut Prime Ribeye Steak \$48.00
12 oz grilled ribeye steak served with roasted garlic mash potatoes, lemon wine asparagus. Topped with a roasted garlic and herb butter

Hand Cut Prime Filet \$52.00
Hand cut Prime 8 oz filet grilled to your desired temperature. served with roasted garlic mash potatoes and Lemon wine asparagus

25 4 4 11/11/11

SLOANE'S

Beverages

Coke \$3.5

Diet Coke \$3.5

Sprite \$3.5

Lemonade \$3.5

Ice Tea \$3.50