



Pima County Clerk of the Board

Melissa Manriquez

Katrina Martinez
Deputy Clerk

Administration Division
33 N. Stone Avenue, Suite 100
Tucson, AZ 85701
Phone: (520)724-8449 • Fax: (520)222-0448

Management of Information & Records Division
1640 East Benson Highway
Tucson, Arizona 85714
Phone: (520) 351-8454 • Fax: (520) 791-6666

May 21, 2025

Willard Capen, Jr.
Findley's Restaurant
190 W. Continental Road, No. 202
Green Valley, AZ 85622

RE: Arizona Liquor License Job No.: 328148
d.b.a. Findley's Restaurant

Dear Mr. Capen, Jr.:

Enclosed is a copy of the Affidavit of Posting relative to your Liquor License Application for a Series 12, Restaurant, which was received in our office on April 24, 2025. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, June 3, 2025, at 9:00 a.m. or thereafter, at the following location:

Pima County Administration Building
Board of Supervisors Hearing Room
130 W. Congress, 1st Floor
Tucson, AZ 85701

Should you have any questions pertaining to this matter, please contact this office at (520)724-8449.

Sincerely,

A handwritten signature in black ink, appearing to read "Melissa Manriquez", is written over the printed name and title.

Melissa Manriquez
Clerk of the Board

Enclosure



POSTING

Job# _____
DLC use only

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

Date of Posting: 4/29/25

Date of Posting Removal: 5/19/25

Applicant's Name: Findley's Restaurant
Capen, Jr. Willard
Last First Middle

Business Address: 190 W. Continental Road, No. 202 Green Valley 85622
Street City Zip

I hereby certify that pursuant to A.R.S. 4-201, I posted notice in a conspicuous place on the premises proposed to be licensed by the above applicant and said notice was posted for at least twenty (20) days.

J. J. Judd 1112 Deputy 9405860
Print Name of City/County Official Title Phone Number

[Signature] 5-20-25
Signature Date Signed

Return this affidavit with your recommendations or any other related documents.
If you have any questions please call (602) 542-5141 and ask for the Licensing Division.



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TO: Development Services, Zoning Division

FROM: Rosy Millan
Administrative Specialist I

DATE: April 25, 2025

RE: Zoning Report - Application for Liquor License

Attached is the application of:

Willard Capen, Jr.
d.b.a. Findley's Restaurant
190 W. Continental Road, No. 202
Green Valley, AZ 85622

Arizona Liquor License Job No. 328148
Series 12, Restaurant
New License ☒
Person Transfer
Location Transfer

ZONING REPORT

DATE: 5/13/25

Will current zoning regulations permit the issuance of the license at this location?

Yes ☒ No ☐

If No, please explain:


Pima County Zoning Inspector

When complete, please return to cob_mail@pima.gov

RECEIVED MAY 13 2025 PIMA COUNTY CLERK OF BOARD

RM

25-11-9538

State of Arizona
Department of Liquor Licenses and Control

Created 04/24/2025 @ 01:56:48 PM

Local Governing Body Report

LICENSE

Number: Type: 012 RESTAURANT
Name: FINDLEY'S RESTAURANT
State: Pending
Issue Date: Expiration Date:
Original Issue Date:
Location: 190 W CONTINENTAL ROAD
#202
GREEN VALLEY, AZ 85622
USA
Mailing Address: 190 W CONTINENTAL ROAD
#202
GREEN VALLEY, AZ 85622
USA
Phone: (520)372-7645
Alt. Phone: (831)601-6364
Email: FINDLEYS.GREENVALLEY@GMAIL.COM

AGENT

Name: WILLARD CAPEN JR
Gender: Male
Correspondence Address: 190 W CONTINENTAL ROAD
#202
GREEN VALLEY, AZ 85622
USA
Phone: (831)601-6364
Alt. Phone:
Email: FINDLEYS.GREENVALLEY@GMAIL.COM

OWNER

60th Day
6-23-25

4-9-2425M025570 CLK OF BO

WCM

Name: FINDLEY'S RESTAURANT LLC
Contact Name: WILLARD CAPEN JR
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23675263 State of Incorporation: AZ
Incorporation Date: 04/30/2024
Correspondence Address: 190 W CONTINENTAL ROAD
#202
GREEN VALLEY, AZ 85622
USA
Phone: (831)601-6364
Alt. Phone:
Email: FINDLEYS.GREENVALLEY@GMAIL.COM

Officers / Stockholders

Name:	Title:	% Interest:
KIMBERLY DORSETT FINDLEY	Manager-LLC	50.00
WILLARD CAPEN JR	Manager-LLC	50.00

FINDLEY'S RESTAURANT LLC - Manager-LLC

Name: KIMBERLY DORSETT FINDLEY
Gender: Female
Correspondence Address: 190 W CONTINENTAL ROAD
#202
GREEN VALLEY, AZ 85622
USA
Phone: (520)307-7355
Alt. Phone: (520)372-7645
Email: KIMBERLYF6639@GMAIL.COM

FINDLEY'S RESTAURANT LLC - Manager-LLC

Name: WILLARD CAPEN JR
Gender: Male
Correspondence Address: 190 W CONTINENTAL ROAD
#202
GREEN VALLEY, AZ 85622
USA
Phone: (831)601-6364
Alt. Phone:
Email: FINDLEYS.GREENVALLEY@GMAIL.COM

MANAGERS

Name: WILLARD CAPEN JR
Gender: Male
Correspondence Address: 190 W CONTINENTAL ROAD
#202
GREEN VALLEY, AZ 85622
USA
Phone: (831)601-6364
Alt. Phone:
Email: FINDLEYS.GREENVALLEY@GMAIL.COM

Name: KIMBERLY DORSETT FINDLEY
Gender: Female
Correspondence Address: 190 W CONTINENTAL ROAD
#202
GREEN VALLEY, AZ 85622
USA
Phone: (520)307-7355
Alt. Phone: (520)372-7645
Email: KIMBERLYF6639@GMAIL.COM

APPLICATION INFORMATION

Application Number: 328148
Application Type: New Application
Created Date: 01/06/2025

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?
Yes
What is the penalty?
full payment of lease obligation just over \$300,000.00
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
No
If no, in what City, Town, County or Tribal/Indian Community is this business located?
Green Valley Arizona
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
self Funded by partners.
- 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

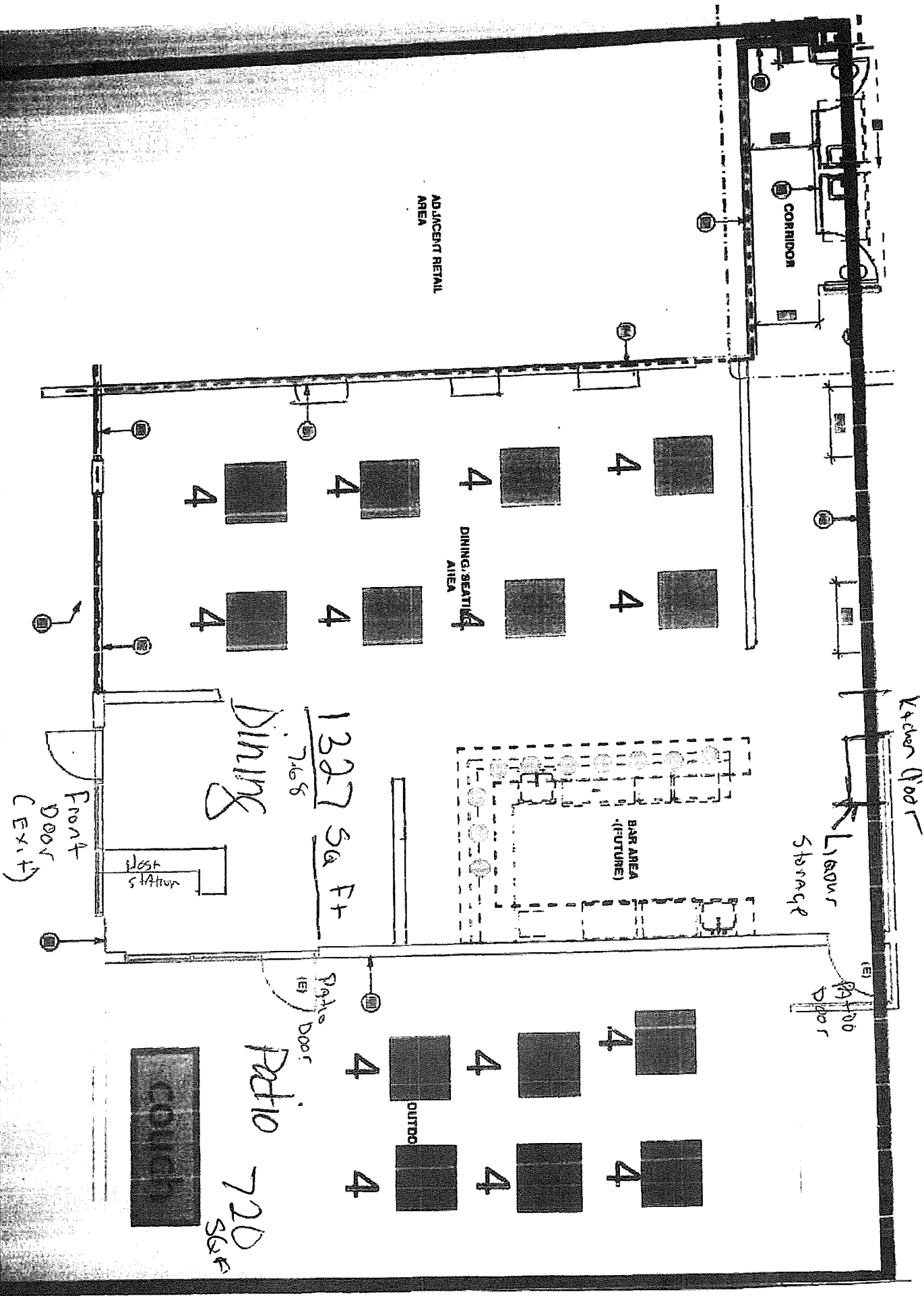
12G Restaurant Growler

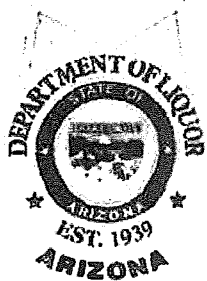
- 1) Have you uploaded a Growler application?
To obtain a Growler application copy and paste this link into your browser:
http://www.azliquor.gov/forms/lic_12GrowlerApplication.pdf
Yes
- 2) Provide name, address, and distance of nearest school.
(If less than one (1) mile note footage)
Continental Middle School
1991 E Whitehorse Canyon Rd
Sahuarita, AZ 85629

DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
RESTAURANT OPERATION PLAN	lic_restaurantoperationplan_access.pdf	03/07/2025
RECORDS REQUIRED FOR AUDIT	aud_requiredrecords_notary.pdf	03/07/2025
MISCELLANEOUS	lic_alienstat_access.pdf	03/07/2025
MENU	Brunch Dine In Menu (2) (24).pdf	03/07/2025
QUESTIONNAIRE	Series_12 application.pdf	03/07/2025
DIAGRAM/FLOOR PLAN	floor plan dining room.pdf	03/07/2025
GROWLER APPLICATION	growler app.pdf	03/07/2025
	Document_20250418_0001.pdf	04/18/2025

~~TOTAL Sq Ft~~
~~2845~~





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

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	American Range 24x24 gas
Oven	Radiance 8 burner gas oven (2)
Freezer	metal mod 2 dF BAL X, Galaxy
Refrigerator	cool storage with Behn cooling unit
Sink	19x15 handwashing sink, 16x20 Prep Sink
Dish Washing Facilities	Ecolab XL-HT, 3 compartment stainless steel sinks
Food Preparation Counter (Dimensions)	7x3 stainless, 14x4 Line, 4x2 Salad prep
Other	CPG Convection oven, American range Salamander, cool over, Ice machine

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.) 100 %
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: [48]

(DO NOT INCLUDE PATIO SEATING)

b) Bar area [+ 12]

TOTAL [= 60]

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 T.V.s indoor

2 T.V.s outdoor

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	4
Bartenders	2
Hostesses	2
Managers	2
Servers	6
Other ()	
Other ()	
Other ()	

I, (Print Full Name) Willard Open, 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: Willard Open

Findley's

735 4 34 11th. Bldg. PM 1 000

Appetizers

Findley's Skewers

Tender marinated steak* skewers drizzle with teriyaki glaze.

14

Sampler

Onion rings, mozzarella cheese sticks, fried zucchini and chicken tenders served with ranch and marinara sauce.

17

Wagyu sliders*

Two wagyu sliders served on brioche buns topped with caramelized onions and white cheddar cheese served with french fries.

16

Breakfast

Breakfast Burrito

Scrambled eggs*, shredded cheese, potatoes choice of ham, bacon sausage or house made chorizo.

13

Biscuits and Gravy

Two fluffy homemade biscuits smothered in creamy sausage gravy served with two over easy eggs*.

15

Poblano Benni

Fresh baked biscuit, carnitas, roasted poblano, poached eggs*, cream cheese spread home made hollandaise and potatoes.

17

Egg Sandwich

Scrambled cage free egg*, white cheddar cheese choice of bacon or sausage served on toasted bagel served with potatoes.

13.5

Brioche French Toast

Brioche dipped in a silky custard mixture and then topped with fresh whipped cream and berries.

13

Avocado Toast

Avocado slices on toasted sourdough bread, topped with roasted cherry tomatoes, feta cheese, lemon juice and balsamic glaze.

14.5

Smoked Salmon Hash

Smoked Salmon, potatoes, roasted bell peppers, spinach, cherry tomatoes served on a sizzling skillet topped with feta cheese and two over easy eggs*.

17

Steak Hash

Thinly sliced rib eye steak*, potatoes, spinach, sauteed mushrooms and melted pepper jack cheese topped with two over easy eggs* and veloute sauce

18

Dessert

chocolate tart 7

Mini Cheese cake 7

Lunch

BLT Burger*

8 oz burger served on toasted brioche bun served with lettuce, tomatoes topped with melted swiss cheese, white cheddar cheese bacon and fried onions served with french fries.

17.5

Seafood Pasta*

Tender scallops and shrimp toosed in al dente fettuccini pasta and creamy vodka sauce served with garlic toast.

26

Pecan Crusted Salmon

8 oz Salmon* pecan crusted topped with citrus butter served with jasmine rice and seasonal vegetables.

22

Flat Iron Steak

Tender flat iron steak* topped with mushroom blue cheese bourbon sauce served with mashed potatoes and seasonal vegetables.

28

Pastrami Melt

Navel Pastrami on toasted sourdough, melted cheese and mustard served with french fries.

16.5

Beef Cheese Steak Sandwich

Thinly sliced rib eye steak* with grilled onions and peppers topped with melted cheese served on a toasted hoagie roll and a side of french fries.

16.5

Veggie Wrap

Spinach tortilla wrapped with layer of savory cream cheese spread, grilled zucchini and eggplant, spinach, roasted bell peppers, red onion and cucumbers served with sweet potato waffle fries.

14

Salads

Findley's Salad

Fresh romaine lettuce, cucumbers, tomatoes, red onion, strawberries, candied pecans and shredded cheese served with raspberry vinaigrette.

\$13.5/ 4.5 add chicken

Chef Salad

Black forest ham, turkey, swiss, white cheddar, avocado, bacon and cucumbers on a bed of fresh romaine served with Ranch Dressing.

\$14

Beverages

coca cola 3.5

raspberry ice tea 3.5

coke zero 3.5

lemonade 3.5

diet coke 3.5

coffe 3.5

root beer 3.5

decaf coffe 3.5

sprite 3.5

orange juice 3.5

dr pepper 3.5

cranberry juice 3.5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

FINDLEY'S

Appetizers

Findley's Skewers

Tender marinated steak* skewers drizzle with teriyaki glaze.

14

Scallops with Truffle Risotto

Pan seared scallops served over creamy truffle risotto.

17

Cheese Fondue

Melted cheese board served with bread and seasonal fresh fruit.

16

Pastas

Chicken Cheese Stuffed Tortellini

served with garlic toast.

22/ add shrimp 6

Seafood Pasta

Tender scallops and shrimp, tossed in pasta and creamy vodka sauce served with garlic toast.

26

Spaghetti and Meatballs

Home made italian meat balls, tossed in our home made marinara sauce and spaghetti pasta, served with garlic toast.

19

Fish

Fish Fry

6oz cod* fish dipped in beer batter fried to a golden brown served with french fries coleslaw and tartar sauce.

17

Pecan Crusted Salmon

8 oz salmon* pecan crusted topped with citrus butter served with jasmine rice and seasonal vegetables

22

Sandwiches

BLT Burger

8 oz burger* served with lettuce tomato on a roasted bun, topped with melted swiss cheese and white cheddar cheese, bacon and fried onions served with french fries.

17.5

South West Chicken Sandwich

6 oz chicken breast, green chiles, melted pepper jack cheese, lettuce tomato and pickles on a toasted brioche bun, served with french fries.

16

Desserts

Chocolate Tart

7

Creme Brulee

7

Dinner Entrees

American Wagyu Rib Eye

8 oz american wagyu rib eye*, served with baked potato and seasonal vegetables.

49

American Wagyu Short Ribs

Braised american wagyu short ribs served with mashed potatoes topped with a red wine reduction glaze, garnished with sauteed mushrooms and bacon.

24

Pork Chop

8 oz french cut pork chop, served with mashed potatoes, braised red cabbage and caramelized apples topped with creamy mustard sauce.

20

Flat Iron Steak

Tender flat iron steak* topped with mushroom blue cheese bourbon sauce served with mashed potatoes and seasonal vegetables.

28

Chicken Marsala

6 oz chicken* breast sauteed to a golden brown topped with marsala mushroom cream sauce, served with mashed potatoes and vegetables.

20

Airline Chicken

7 oz airline chicken* breast simmered in a spinach, sundried tomato cream cheese sauce served over creamy mashed potatoes and seasonal vegetables.

20

Salads

Salmon Salad

8 oz salmon* on a bed of romaine lettuce, cucumbers, tomatoes, red onion, strawberries, candied pecans served with raspberry vinaigrette.

22

Chicken Caesar Salad

Fresh romaine, tossed in creamy caesar dressing topped with chicken breast, heirloom tomatoes, parmesan cheese and crutons.

17

Steak Salad

4 oz flat iron steak*, with romaine, red onion, heirloom tomatoes and blue cheese crumbles served with balsamic vinaigrette.

16

Beverages

Coca Cola 3.5

Raspberry Ice Tea 3.5

Coke Zero 3.5

Lemonade 3.5

Diet Coke 3.5

Coffee 3.5

Root Beer 3.5

Decaf Coffee 3.5

Sprite 3.5

Orange Juice 3.5

Dr Pepper 3.5

Cranberry Juice 3.5

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**



25 3 13 11:47 AM 7:51

RECORDS REQUIRED FOR AUDIT RESTAURANT/HOTEL/MOTEL

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

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:

Findleys Restaurant

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

25 3 13 14. 247 7 51

- 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 work day)
- 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 which 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(G)

For the purpose of this section:

- 1. "Restaurant" means an establishment which derives **at least forty percent (40%)** of its gross revenue from the sale of food
- 2. "Gross revenue" means 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 under any other license that has been issued for the premises pursuant to this article.

I, (Print Full Name) Willard Capen, 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: 

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