

# Pima County Clerk of the Board

Julie Castañeda

Melissa Manriquez  
Deputy Clerk

Administration Division  
130 W. Congress, 5<sup>th</sup> Floor  
Tucson, AZ 85701  
Phone: (520)724-8449 • Fax: (520)222-0448

Document and Micrographics Mgt. Division  
1640 East Benson Highway  
Tucson, Arizona 85714  
Phone: (520) 351-8454 • Fax: (520) 791-6666

May 24, 2017

Peter Henry Schelstraete  
Outback Steakhouse No. 0315  
7676 Hazard Center Drive, Suite 1500  
San Diego, CA 92108

RE: Arizona Liquor License No.: 12104509  
d.b.a. Outback Steakhouse No. 0315

Dear Mr. Schelstraete:

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 28, 2017. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, June 6, 2017, 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 "Julie Castañeda".

Julie Castañeda  
Clerk of the Board

Enclosure



Arizona Department of Liquor Licenses and Control  
 800 W Washington 5th Floor  
 Phoenix, AZ 85007-2934  
 www.azliquor.gov  
 (602) 542-5141

5/21

MAY 24 7 28 AM '17

**AFFIDAVIT OF POSTING**

Date of Posting: 5/1/17 Date of Posting Removal: 5/22/17

Applicant's Name: Outback Steakhouse No. 0315  
Schelstraete Peter Henry  
Last First Middle

Business Address: 2240 W. Ina Road Tucson 85741  
Street City Zip

License #: 12104509

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.

R. GRENIER #6175 PCSD 351-6000  
Print Name of City/County Official Title Phone Number

[Signature] 5/22/17  
Signature Date Signed

Return this affidavit with your recommendations (i.e., Minutes of Meeting, Verbatim, etc.) 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: Ricci Romero *RR*  
Administrative Support Specialist Senior  
DATE: April 28, 2017  
RE: Zoning Report - Application for Liquor License

Attached is the application of:

Peter Henry Schelstraete  
d.b.a. Outback Steakhouse No. 0315  
2240 W. Ina Road  
Tucson, AZ 85741

Arizona Liquor License No. 12104509

Series 12, Restaurant

New License

Person Transfer

Location Transfer

ZONING REPORT

DATE: 5/17/17

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](mailto:cob_mail@pima.gov)

MAY 17 7 17 PM 04 49 P C C L K O F B D *RR*



17-13-9289

Arizona Department of Liquor Licenses and Control
800 W Washington 5th Floor
Phoenix, AZ 85007-2934
www.azliquor.gov
(602) 542-5141

DLIC USE ONLY

License #
Date Accepted:
CSR:

Application for Liquor License
Type or Print with Black Ink

APPLICATION FEE AND INTERIM PERMIT FEES (IF APPLICABLE) ARE NOT REFUNDABLE
A service fee of \$25 will be charged for all dishonored checks (A.R.S. § 44-6852)

SECTION 1 Type of License

- Interim Permit
New License
Person Transfer
Location Transfer (series 6, 7 and 9)
Probate/ Will Assignment/ Divorce Decree (No Fees)
Seasonal

SECTION 2 Type of Ownership

- J.T.W.R.O.S.
Individual
Partnership
Corporation
Limited Liability Co
Club
Government
Trust
Tribe
Other (Explain)

SECTION 3 Type of license

- Add Sampling Privilege for Series 9 and 10 only (Complete Sampling Privilege application A.R.S. § 4-206.01 (G), (H), (I) & (L))
Add Growler privileges (restaurant, series 12, license only. 300-foot restriction applies) A.R.S. § 4-207 (A) & (B)

1. Type of License (restaurant, bar etc.): 2. LICENSE # (if issued): 12104509

SECTION 4 Applicants

- Agent's Name: Schelstraete, Peter Henry
Applicant/Licensee Name:
Business Name (Doing Business As-DBA): Outback Steakhouse #0315
Business Location Address:
Mailing Address:
Business Phone: Daytime Contact Phone:
Email Address:
Is the Business located within the incorporated limits of the above city or town? Yes No
If you checked no, in what City, Town, County or Tribal/Indian Community is this business located? Pima

Fees: Application Interim Permit Site Inspection Finger Prints Total of All Fees
Is Arizona Statement of Citizenship & Alien Status for State Benefits complete? Yes No

17 APR 28 11:41 AM 8:12



Arizona Department of Liquor Licenses and Control  
 800 W Washington 5th Floor  
 Phoenix, AZ 85007-2934  
 www.azliquor.gov  
 (602) 542-5141

**DLLC USE ONLY**

License #	12104509
Date Accepted:	04-25-17
CSR:	JB

Application for Liquor License  
 Type or Print with Black Ink

**APPLICATION FEE AND INTERIM PERMIT FEES (IF APPLICABLE) ARE NOT REFUNDABLE**  
 A service fee of \$25 will be charged for all dishonored checks (A.R.S. § 44-6852)

**SECTION 1 Type of License**

- Interim Permit
- New License
- Person Transfer
- Location Transfer (series 6, 7 and 9)
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**SECTION 2 Type of Ownership**

- J.T.W.R.O.S.
- Individual
- Partnership
- Corporation
- Limited Liability Co
- Club
- Government
- Trust
- Tribe
- Other (Explain) \_\_\_\_\_

**SECTION 3 Type of license**

- Add Sampling Privilege for Series 9 and 10 only (Complete Sampling Privilege application) A.R.S. §4-206.01(G), (H), (I) & (L)
- Add Growler privileges (restaurant, series 12, license only. 300-foot restriction applies) A.R.S. §4-207(A) & (B)

1. Type of License (restaurant, bar etc.): Restaurant 2. LICENSE # (if issued): \_\_\_\_\_

**SECTION 4 Applicants**

*Schelstrade Peter Henry*

1. Agent's Name: \_\_\_\_\_
2. Applicant/Licensee Name: T-Bird Southwest Restaurant Group, LLC B1058649  
(Ownership name for type of ownership checked on section 1)
3. Business Name (Doing Business As-DBA): Outback Steakhouse #0315 B1020056
4. Business Location Address: 2240 W. Ina Road, Tucson, AZ 85741, Pima  
(Do not use PO Box) Street City State Zip Code County
5. Mailing Address: 7676 Hazard Center Drive, Suite 1500, San Diego, CA 92108  
(All correspondence will be mailed to this address) Street City State Zip Code
6. Business Phone: 520-531-1231 Daytime Contact Phone: 480-272-7610
7. Email Address: mwong@tbirdrg.org

8. Is the Business located within the incorporated limits of the above city or town?  Yes  No  
 If you checked no, in what City, Town, County or Tribal/Indian Community is this business located? \_\_\_\_\_

Fees:	<u>100.00</u>	<u>100.00</u>	Department Use Only	<u>50.00</u>	Finger Prints	\$ <u>250.00</u>	
	Application	Interim Permit	Site Inspection			Total of All Fees	
Is Arizona Statement of Citizenship & Alien Status for State Benefits complete?						<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No

**SECTION 5 Background Check**

EACH PERSON LISTED MUST SUBMIT A QUESTIONNAIRE, FINGERPRINT CARD ALONG WITH \$22. PROCESSING FEE PER CARD.

1. If the applicant is an entity, not an individual, answer questions 1a-b.

a) Date Incorporated/Organized: 11/18/16 State where Incorporated/Organized: Florida  
 b) AZ Corporation or AZ LLC. File No: R214171178 Date authorized to do business in AZ: 12/02/16

2. List any individual or entity that own a beneficial interest of 10 % or more and/or controls the license. If the applicant is owned by another entity, attach an organizational chart showing the ownership structure. Attach additional sheets as needed to disclose any controlling person, member, shareholder or general partner who owns a beneficial interest of 10 % or more of the license.

Last	First	Middle	Title	%Owned	Mailing Address	City	State	Zip
Maluth, Elliot			President <i>MM</i>	0	7676 Hazard Center Drive, Suite 1500, San Diego, CA 92108			
Wong, Michael	Francisco		VP, CFO & Sec.	0	7676 Hazard Center Drive, Suite 1500, San Diego, CA 92108			
T-Bird Restaurant Group Holdings, Inc.			Member	100%	7676 Hazard Center Drive, Suite 1500, San Diego, CA 92108			

(Attach additional sheet if necessary)

**SECTION 6 Interim Permit**

If you intend to operate business while your application is pending you will need an interim permit pursuant to A.R.S.§4-203.01 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: 12104089

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

I, (Signature) *Joseph J. Kadow* declare that I am the CURRENT OWNER, AGENT, OR CONTROLLING PERSON on the stated license and location.

Joseph J. Kadow, Executive Vice President of Outback Steakhouse of Florida, LLC

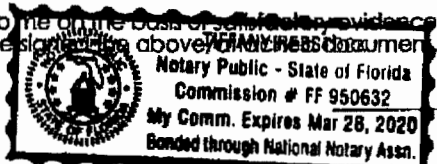
**Attach a copy of the license currently issued at this location to this application.**

**NOTARY**

State of Arizona Florida }  
 County of Hillsborough }

On this 7th Day of April, 2017 before me personally appeared Joseph J. Kadow, EVP  
Day Months Year (Print Name of Document Signer)

Whose identity was proven to me on the basis of satisfactory evidence to be the person who he or she claims to be and acknowledged that he or she signed the above-captioned document



(Affix Seal Above)

*Joseph J. Kadow*  
 Signature of NOTARY PUBLIC

**SECTION 7 Probate, Receiver, Bankruptcy Trustee, Assignment, or Divorce Decree of an existing liquor license ARS § 4-204**

EACH PERSON LISTED MUST SUBMIT A QUESTIONNAIRE, FINGERPRINT CARD ALONG WITH \$22. PROCESSING FEE PER CARD.

1. Current Licensee's Name: \_\_\_\_\_  
(Exactly as it appears on the license) Last First Middle

2. Assignee's Name: \_\_\_\_\_  
Last First Middle

License Number: \_\_\_\_\_

**ATTACH A COPY OF THE DOCUMENT THAT SPECIFICALLY ASSIGNS THE LIQUOR LICENSE TO THE ASSIGNEE.**

**T-Bird Restaurant Group Trust**

Trustees: Elliot Maluth

Beneficiary: No ultimate beneficiary holds more than 1% beneficiary interest.

100%

**T-Bird Restaurant Group, Inc.**

Officers & Directors:

Elliot Maluth-President & Dir.;

Jeffrey Bohl- VP, Secretary & Dir.

Amanda Kalin- Asst. Secretary & Dir.;

Michael Wong- CFO & Dir.

Steve Weigel- Director

Michael Kuritzky- Director

100%

**T-Bird Restaurant Group Holdings, Inc.**

Officers & Directors:

Elliot Maluth-President & Dir.;

Jeffrey Bohl- VP, Secretary & Dir.

Amanda Kalin- Asst. Secretary & Dir.;

Michael Wong- CFO & Dir.

Steve Weigel- Director

Michael Kuritzky- Director

100%

**T-Bird Southwest Restaurant Group, LLC  
(APPLICANT ENTITY)**

Officers:

Elliot Maluth- President

Michael Wong- VP, CFO, Secretary

**SECTION 8 Government (for Cities, Towns or Counties only)**

1. Government Entity: \_\_\_\_\_

2. Person/Designee: \_\_\_\_\_  
Last First Middle Daytime Contact Phone #

**A SEPARATE LICENSE MUST BE OBTAINED FOR EACH PREMISES FROM WHICH SPIRITUOUS LIQUOR IS SERVED.**

**SECTION 9  Person to Person - Current Licensee Information ARS§4-203(C), (D), (G)  
(Bar and Liquor Stores only - Series 06, 07 and 09)**

1. License #: \_\_\_\_\_

2. Current Agent Name: \_\_\_\_\_  
Last First Middle

3. Current Licensee Name: \_\_\_\_\_  
(Exactly as it appears on the license)

4. Current Business Name: \_\_\_\_\_  
(Exactly as it appears on the license)

5. Current Daytime Phone: \_\_\_\_\_ Primary Email Address: \_\_\_\_\_

6. Does current licensee intend to operate the business while this application is pending?  Yes  No

7. I authorize the transfer of this license to the applicant: \_\_\_\_\_  
Signature of Agent or Individual controlling person

**NOTARY**

State of Arizona }  
County of \_\_\_\_\_ }

On this \_\_\_\_\_ Day of \_\_\_\_\_, 20\_\_\_\_ before me personally appeared \_\_\_\_\_  
Day Month Year (Print Name of Document Signer)

Whose identity was proven to me on the basis of satisfactory evidence to be the person who he or she claims to be and acknowledged that he or she signed the above/attached document.

\_\_\_\_\_  
Signature of NOTARY PUBLIC

(Affix Seal Above)

**SECTION 10 Proximity to Church or School - Questions to be completed by 6, 7, 9, 10 and 12G applicants.**

**A.R.S. §4-207.** (A) and (B) state 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 church, 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.

**The above paragraph DOES NOT apply to:**

- a) Restaurants that do not sell growlers (A.R.S. § 4-205.02) Series 12
- b) Hotel/motel license (A.R.S. § 4-205.01) Series 11
- c) Microbrewery (A.R.S. § 4-205.08) Series 3
- d) Craft Distillery (A.R.S. § 4-205.10) Series 18

- e) Government license (A.R.S. § 4-205.03) Series 5
- f) Playing area of a golf course (A.R.S. § 4-207 (B)(5))
- g) Wholesaler/Distributor Series 4
- h) Farm Winery Series 13
- i) Producer Series 1



1. Distance to nearest School: \_\_\_\_\_ Name of School: \_\_\_\_\_  
 (If less than one (1) mile note footage) Address: \_\_\_\_\_

2. Distance to nearest Church: \_\_\_\_\_ Name of Church: \_\_\_\_\_  
 (If less than one (1) mile note footage) Address: \_\_\_\_\_

**SECTION 11 Business Financials A.R.S. §4-202(F)**

1. I am the:

- Tenant: a person who holds the lease of a property; a lessee.
- Sub-tenant: a person who holds a lease which was given to another person (tenant) for all or part of a property.
- Owner
- Purchaser
- Management Company

2. If the premises is leased give lessors: Name: FHM Partners, LLC  
 Address: 20 E. Congress Street, Suite 300, Tuscon, AZ 85701  
Street City State Zip

3. What is the penalty if the lease is not fulfilled? \$ \_\_\_\_\_ or Other: lock out

4. Total money borrowed for the Business not including lease? \$ 33 million

Please List Lenders/People you owe money to for business.

Last	First	Middle	Amount Owed	Mailing Address	City	State	Zip
Goldman Sachs	Specialty	Lending	\$33 Million	6011 Connection Drive, Irving, TX	Irving, TX	TX	75039

(Attach additional sheet if necessary)

5. Has a license or a transfer license for the premises on this application been denied by the state within the past year?  
 Yes  No If yes, attach explanation.
6. Does any spirituous liquor manufacture, wholesaler, or employee have an interest in your business?  
 Yes  No If yes, attach explanation.

**SECTION 12 Diagram of Premises**

Check ALL boxes that apply to your business:

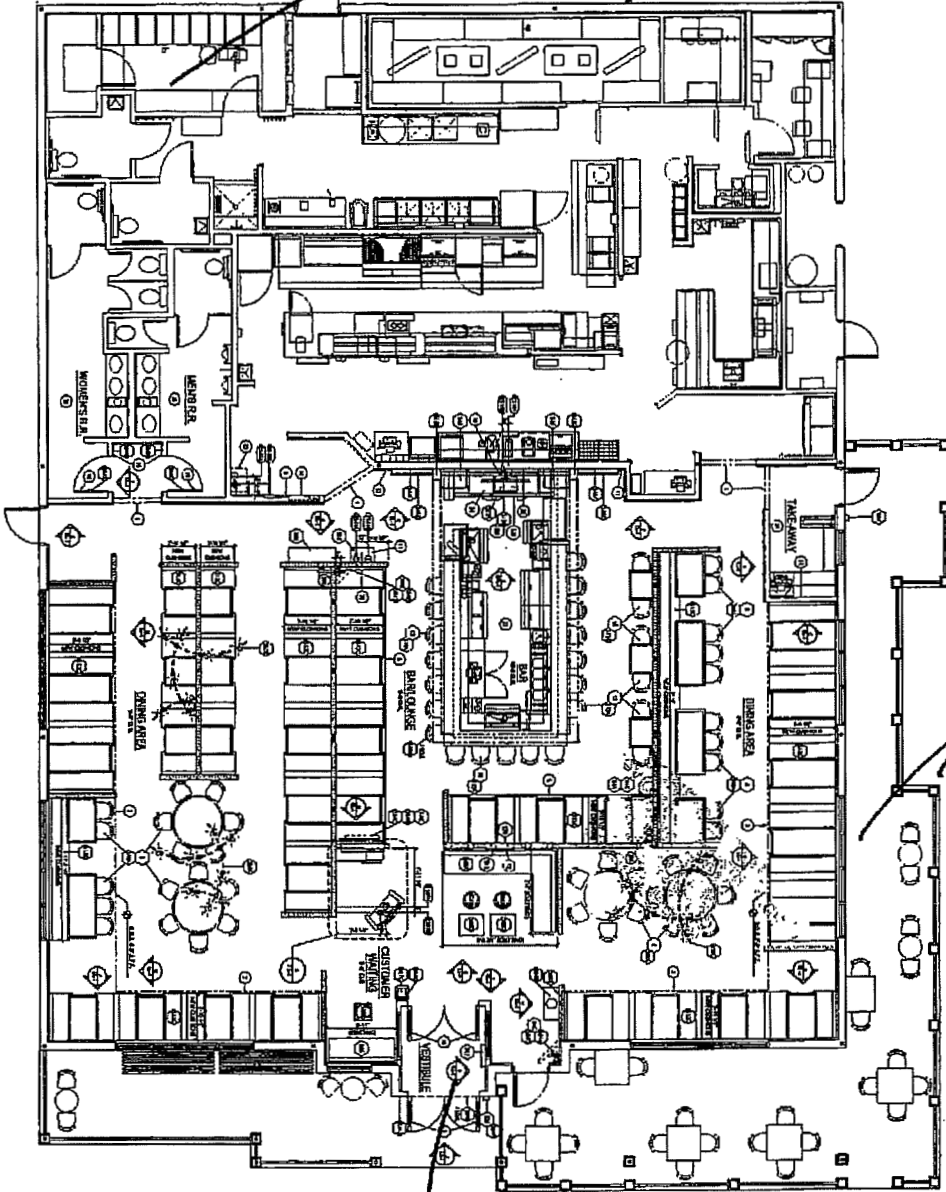
Walk-up or drive-through windows

Patio:  Contiguous  Non-Contiguous within 30 feet

1. Is your licensed premises now closed due to construction, renovation or redesign or rebuild?  
 Yes  No If yes, what is your estimated completion date? \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_

Please attach a diagram of the premises which clearly show only the areas where spirituous liquor will be sold, served, consumed, dispensed, possessed or stored. Include all entrances, exits, interior walls, bar areas, dining areas, dance floor, stage, game room and the kitchen. **DO NOT INCLUDE** parking lots, living quarters or areas where business is not conducted under this liquor license. When completing your premises diagram, please identify which orientation is North.

*Light Storage*



*6.125  
59.54*

*Entrance  
Exit*

*7x70*

**GENERAL ELECTRICAL PLAN**

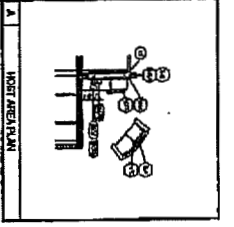
THIS PLAN IS TO BE USED IN CONJUNCTION WITH THE GENERAL ELECTRICAL SPECIFICATIONS AND THE ELECTRICAL SCHEDULE. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND FOR VERIFYING THE LOCATION AND DEPTH OF ALL UTILITIES PRIOR TO CONSTRUCTION.

**ELECTRICAL SYMBOLS**

1	Light fixture
2	Switch
3	Outlet
4	Panel
5	Transformer
6	Conduit
7	Wire
8	Ground
9	Other

**ELECTRICAL LEGEND**

1	Light fixture
2	Switch
3	Outlet
4	Panel
5	Transformer
6	Conduit
7	Wire
8	Ground
9	Other



**FINISHES**

1	Wall	Paint
2	Floor	Tile
3	Ceiling	Acoustic
4	Door	Wood
5	Window	Aluminum
6	Stair	Concrete
7	Other	Other

**FURNITURE COUNT**

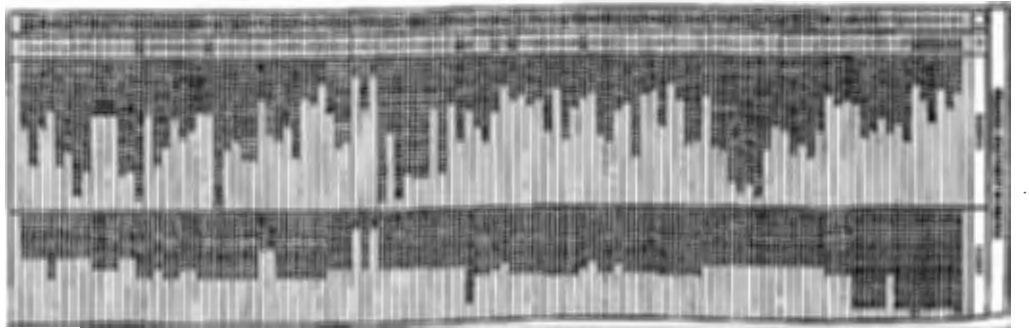
1	Table	10
2	Chair	50
3	Bar stool	20
4	Other	0

**GENERAL NOTES**

1. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL FIRE ALARM AND SIGNAL CODE (NFPA 72).
2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND FOR VERIFYING THE LOCATION AND DEPTH OF ALL UTILITIES PRIOR TO CONSTRUCTION.
3. ALL ELECTRICAL WORK SHALL BE DONE IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND THE NATIONAL ELECTRICAL CODE (NEC).
4. ALL ELECTRICAL WORK SHALL BE DONE IN ACCORDANCE WITH THE NATIONAL FIRE ALARM AND SIGNAL CODE (NFPA 72).
5. ALL ELECTRICAL WORK SHALL BE DONE IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL FIRE ALARM AND SIGNAL CODE (NFPA 72).

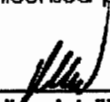
**REVISIONS**

NO.	DATE	DESCRIPTION
1		ISSUED FOR PERMITTING
2		ISSUED FOR CONSTRUCTION
3		ISSUED FOR AS-BUILT



2. Provide the square footage or outside dimensions of the licensed premises. Please do not include non-licensed areas such as parking lots, living quarters, etc.

3. As stated in A.R.S. §4-207.01 (B), I understand it is my responsibility to notify the Department of Liquor Licenses and Control when there are changes to the service areas or the square footage of the licensed premises, either by increase or decrease.

  
Applicants Initials

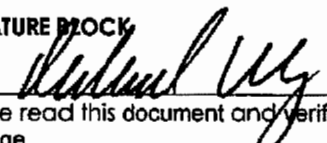
**RESTAURANTS AND HOTELS/MOTELS ONLY**

(IMPORTANT NOTE: A site inspection must be conducted prior to activation of the license. The fee of \$50.00 will be due and payable upon submitting this application.)

4a. Provide a detailed drawing of the kitchen and dining areas, including the locations of all kitchen equipment and dining furniture, these are required as part of the diagram. A.R.S. §4-205.02(C)

4b. Provide a restaurant operation plan.

**SECTION 13 SIGNATURE BLOCK**

I, (Signature)  4/7/17, hereby declare that I am the Owner/Agent filing this application, I have read this document and verify the content and all statements are true, correct and complete, to the best of my knowledge.

<b><u>NOTARY</u></b>	
State of Arizona	<i>See attached</i>
County of _____	
On this _____ Day of _____, 20____	before me personally appeared <u>Michael Wong</u> <small>(Print Name of Document Signer)</small>
Whose identity was proven to me on the basis of satisfactory evidence to be the person who he or she claims to be and acknowledged that he or she signed the above/attached document.	
_____ Signature of NOTARY PUBLIC	
<b>(Affix Seal Above)</b>	

**A.R.S. §41-1030. Invalidity of rules not made according to this chapter; prohibited agency action; prohibited acts by state employees; enforcement; notice**

B. An agency shall not base a licensing decision in whole or in part on a licensing requirement or condition that is not specifically authorized by statute, rule or state tribal gaming compact. A general grant of authority in statute does not constitute a basis for imposing a licensing requirement or condition unless a rule is made pursuant to that general grant of authority that specifically authorizes the requirement or condition.

D. THIS SECTION MAY BE ENFORCED IN A PRIVATE CIVIL ACTION AND RELIEF MAY BE AWARDED AGAINST THE STATE. THE COURT MAY AWARD REASONABLE ATTORNEY FEES, DAMAGES AND ALL FEES ASSOCIATED WITH THE LICENSE APPLICATION TO A PARTY THAT PREVAILS IN AN ACTION AGAINST THE STATE FOR A VIOLATION OF THIS SECTION.

E. A STATE EMPLOYEE MAY NOT INTENTIONALLY OR KNOWINGLY VIOLATE THIS SECTION. A VIOLATION OF THIS SECTION IS CAUSE FOR DISCIPLINARY ACTION OR DISMISSAL PURSUANT TO THE AGENCY'S ADOPTED PERSONNEL POLICY.

F. THIS SECTION DOES NOT ABROGATE THE IMMUNITY PROVIDED BY SECTION 12-820.01 OR 12-820.02.

**CALIFORNIA ALL-PURPOSE ACKNOWLEDGMENT**

**CIVIL CODE § 1189**

A notary public or other officer completing this certificate verifies only the identity of the individual who signed the document to which this certificate is attached, and not the truthfulness, accuracy, or validity of that document.

State of California )

County of San Diego )

On 4/7/2017 before me, Dawn De Cremer, Notary Public  
Date Here Insert Name and Title of the Officer

personally appeared Michael Wong  
Name(s) of Signer(s)

who proved to me on the basis of satisfactory evidence to be the person(s) whose name(s) ~~is~~ are subscribed to the within instrument and acknowledged to me that ~~he~~ she/they executed the same in ~~his~~ her/their authorized capacity(ies); and that by ~~his~~ her/their signature(s) on the instrument the person(s), or the entity upon behalf of which the person(s) acted, executed the instrument.

I certify under PENALTY OF PERJURY under the laws of the State of California that the foregoing paragraph is true and correct.

WITNESS my hand and official seal.



Signature Dawn De Cremer  
Signature of Notary Public

Place Notary Seal Above

**OPTIONAL**

Though this section is optional, completing this information can deter alteration of the document or fraudulent reattachment of this form to an unintended document.

Description of Attached Document Arizona Dept of Liquor Licenses & Control  
Title or Type of Document: Application For Liquor License Document Date: 4/7/2017  
Number of Pages: 5 Signer(s) Other Than Named Above: NOT KNOWN

**Capacity(ies) Claimed by Signer(s)**

Signer's Name: \_\_\_\_\_  
 Corporate Officer — Title(s): \_\_\_\_\_  
 Partner —  Limited  General  
 Individual  Attorney in Fact  
 Trustee  Guardian or Conservator  
 Other: \_\_\_\_\_  
Signer Is Representing: \_\_\_\_\_

Signer's Name: \_\_\_\_\_  
 Corporate Officer — Title(s): \_\_\_\_\_  
 Partner  Limited  General  
 Individual  Attorney in Fact  
 Trustee  Guardian or Conservator  
 Other: \_\_\_\_\_  
Signer Is Representing: \_\_\_\_\_



  
**OUTBACK**  
STEAKHOUSE®

## BLOOMIN' ONION®

Pairs well with a Foster's® Lager.



## AUSSIE-TIZERS®

### BLOOMIN' ONION®

Our special onion is hand-carved, cooked until golden and ready to dip into our spicy signature bloom sauce. 8.99

### AUSSIE CHEESE FRIES

Topped with melted Monterey Jack, Cheddar and chopped bacon with house-made ranch dressing. Regular 10.49 | Small 8.49

### WINGS

Chicken wings tossed in our secret spices served with our Blue Cheese dressing and celery. Choose mild, medium or hot. 10.99

### ALICE SPRINGS CHICKEN QUESADILLAS®

Stuffed with fresh grilled chicken breast, sautéed mushrooms, bacon, melted cheeses and honey mustard sauce. Regular 10.49 | Small 7.49

### NEW! STEAKHOUSE QUESADILLAS

Stuffed with tender slow-roasted prime rib, Monterey Jack cheese, chipotle spread, cilantro and green onions. Served with sour cream. 12.49

### SEARED PEPPERED AHI\*

Sashimi-style Tuna seared rare and placed atop an Asian slaw. Served with a creamy ginger-soy sauce. Regular 12.49 | Small 9.49

### WOOD-FIRE GRILLED SHRIMP ON THE BARBIE

Sprinkled with a special blend of seasonings and wood-fire grilled. Served with grilled artisan bread, garlic herb butter and fresh tomato basil. 10.49

### NEW! CRAB CAKES

Two 3 oz. jumbo lump crab cakes served alongside a crispy Dijonnaise slaw. Paired with creamy Dijonnaise sauce. 10.49

### NEW! STEAKHOUSE MAC & CHEESE BITES

Six golden bites filled with macaroni, Asiago, Mozzarella and Parmesan cheese. Served with house-made ranch dressing. 4.99

### COCONUT SHRIMP®

Hand-dipped in batter, rolled in coconut and fried golden. Paired with Creole marmalade. Regular 9.99 | Small 4.99

### BLOOM PETALS

Bloomin' Onion® petals served with our spicy signature bloom sauce. 4.99

### NEW! AUSSIE SIGNATURE SAMPLER

Bloomin' Onion® petals served with spicy signature bloom sauce, Steakhouse Mac & Cheese bites with house-made ranch dressing and a sampler-sized portion of our Aussie Cheese Fries. 10.49

° Item contains or may contain nuts.

\*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.

## SOUPS & SALADS

### BAKED POTATO SOUP

Creamy potato soup topped with melted cheese, bacon and green onions. Cup 3.99 | Bowl 5.49

### CHICKEN TORTILLA SOUP

Chicken breast in a seasoned broth, topped with Monterey Jack and Cheddar cheese, cilantro and crispy tortilla strips. Served with a wedge of lime. Cup 3.99 | Bowl 5.49

### FRENCH ONION SOUP

Made with our world-famous onions and topped with melted Provolone cheese. 6.49

### AUSSIE COBB SALAD

Fresh mixed greens, chopped hard-boiled eggs, tomatoes, bacon, Monterey Jack and Cheddar cheese and freshly made croutons. Served with your choice of dressing. 10.49  
*Top with wood-fire grilled or crispy chicken 13.49*

### STEAKHOUSE SALAD\*<sup>o</sup>

Seared center-cut sirloin, mixed greens, Aussie Crunch, tomatoes, red onions, cinnamon pecans and our Danish Blue Cheese vinaigrette. 13.49

### CAESAR SALAD

Crisp romaine lettuce and freshly made croutons tossed in our Caesar dressing. 9.49  
*Top with wood-fire grilled chicken or Grilled Shrimp on the Barbie 12.49*

### SIGNATURE SIDE SALADS

House Salad 4.49  
 Caesar Salad 4.49

### PREMIUM SIDE SALADS

Blue Cheese Wedge Salad 5.49  
 Blue Cheese Pecan Chopped Salad<sup>o</sup> 5.49

 \* Under 180 calories, ask your server for details.

 <sup>o</sup> Fullback Signature Item

\* Item contains or may contain nuts.

\* THESE ITEMS ARE COINED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MAR 2



### STEAKHOUSE SALAD

Pairs well with 16 Oz. Cabernet Sauvignon.








# Signature STEAKS

OUTBACK STEAKS ARE HAND-CUT,  
PREPARED UPON ORDER AND  
COME WITH A CHOICE OF TWO  
FRESHLY MADE SIDES.




## SEASONED & SEARED CLASSIC CUTS

*Our chefs recommend ordering these cuts in the Seasoned & Seared preparation: seasoned with our special blend of herbs & spices and seared on a hot grill to lock in the juicy flavor.*

- |  |  |   |
|--|--|---|
|   | <b>VICTORIA'S<br/>FILET® MIGNON*</b>                 | The most tender and juicy thick cut.<br>6 oz. 22.49   9 oz. 27.49                                       |
|   | <b>NEW YORK STRIP*</b>                               | Full of rich flavor. 12 oz. 23.49   |
|   | <b>OUTBACK<br/>CENTER-CUT<br/>SIRLOIN*</b>           | Center-cut for tenderness. Lean, hearty and full of flavor.<br>6 oz. 12.29   8 oz. 15.79   11 oz. 18.79 |
|   | <b>PORTERHOUSE*</b>                                  | A flavorful strip and filet tenderloin together.<br>22 oz. 28.49  |
|  | <b>NEW! ROASTED<br/>GARLIC FILET<br/>MEDALLIONS*</b> | Filet medallions topped with roasted<br>garlic butter. 15.49  |

## WOOD-FIRE GRILLED SPECIALTY CUTS

*Our chefs recommend ordering these cuts in the Wood-Fire Grilled preparation: seasoned and flame grilled over oak wood for a delicious natural flavor.*

- |   |  |   |
|---|--|---|
|  | <b>RIBEYE*</b>                         | Well-marbled, juicy and savory.<br>10 oz. 20.99   14 oz. 25.49  |
|  | <b>BONE-IN NATURAL<br/>CUT RIBEYE*</b> | Juicy, bone-in and extra marbled for maximum tenderness.<br>22 oz. 27.99  |
|  | <b>SLOW-ROASTED<br/>PRIME RIB*</b>     | Seasoned with an herb crust, served with au jus and hand-carved to order. Choose either original roasted or wood-fire grilled. <i>Based on availability.</i><br>8 oz. 18.49   12 oz. 20.99   16 oz. 23.49 |

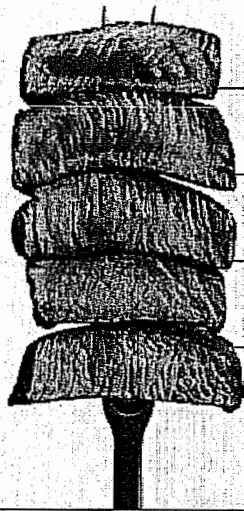
## BOLD CREATIONS

*Bold combinations and specialty cuts selected by our culinary team for your enjoyment.*

- |   |  |   |
|---|--|---|
|  | <b>SIRLOIN* &amp;<br/>CHOICE OF<br/>SHRIMP<sup>c</sup></b> | Our signature center-cut sirloin with Grilled Shrimp on the Barbie or Coconut Shrimp.<br>15.79   8 oz. 19.79   11 oz. 22.29 |
|  | <b>FILET MIGNON*<br/>&amp; LOBSTER</b>                     | A tender and juicy thick cut 6 oz. filet paired with a seasoned and grilled lobster tail. 27.49                             |
|  | <b>NEW! CLASSIC<br/>TENDERLOIN<br/>CHOPPED STEAK*</b>      | Our blend of tenderloin and chuck steak topped with sautéed mushrooms, grilled onions and Cabernet sauce. 10.99             |



## TEMPERATURE GUIDE



**RARE:** Cool red center

**MEDIUM RARE:** Warm red center

**MEDIUM:** Warm pink center, touch of red

**MEDIUM WELL:** Warm brown, pink center

**WELL DONE:** Hot brown center, no pink

## ENHANCE YOUR STEAK EXPERIENCE

### STEAK STYLES

*Our chefs created these bold topping styles to enhance your steak experience.*

#### ROASTED GARLIC BUTTER STYLE

Sautéed garlic with a touch of cracked black pepper. 1.49

#### SMOKY BACON BOURBON STYLE

Smoky bourbon glaze and crisp chopped bacon. 1.79

#### MUSHROOM MARSALA STYLE

Mushrooms blended in rich and creamy Marsala sauce. 1.99

#### CLASSIC TOPPED STYLE

Choose either Bloom Petals or Blue Cheese Crumbles. 1.49

### SURF ADD-ONS

*Enjoy the surf & turf experience with a seafood pairing.*

**GRILLED SHRIMP** 5.99

**GRILLED LOBSTER TAIL** 11.49

**COCONUT SHRIMP** 5.99

**STEAMED LOBSTER TAIL** 11.49

**JUMBO LUMP CRAB CAKE**  
4.5 oz. 7.99

## FRESHLY MADE SIDES



### CLASSIC SIDES

Homestyle Mashed Potatoes  
Aussie Fries  
Baked Potato  
Sweet Potato  
Fresh Seasonal Mixed Veggies  
Fresh Steamed Broccoli  
Sautéed Mushrooms

### SOUPS & SALADS

Baked Potato Soup - cup  
Chicken Tortilla Soup - cup  
House Salad  
Caesar Salad

### PREMIUM SIDES

Steakhouse Mac & Cheese Add 1.99  
Broccoli & Cheese Add 1.00  
Loaded Mashed Potatoes Add 1.00  
Grilled Asparagus Add 1.00  
Blue Cheese Wedge Salad Add 1.00  
Blue Cheese Pecan Chopped Salad<sup>®</sup> Add 1.00

\*\*Valid on one classic side with every entrée. Excludes soups, salads and premium sides. Dine-in only.

<sup>®</sup> = Under 600 calories, ask your server for details. <sup>®</sup> = Outback Signature Item

◦ Item contains or may contain nuts.

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## FORKLESS FEATURES

Served with choice of one side. Burgers are cooked to order. Add a cup of our fresh made soup or one of our Signature Side Salads. 2.99 | Add a Premium Side Salad<sup>o</sup>. 3.99

### THE BLOOMIN' BURGER<sup>o\*</sup>

Topped with Bloomin' Onion<sup>o</sup> petals, American cheese, lettuce, tomato and our spicy signature bloom sauce. 10.99  
Upgrade to a Grass-Fed patty\* for an additional 1.99

### THE OUTBACKER BURGER\*

Topped with lettuce, tomato, onion, pickle and mustard. 9.99  
Add your choice of cheese or bacon 1.00 each  
Upgrade to a Grass-Fed patty\* for an additional 1.99

### GRASS-FED BURGER\*\* WITH AGED CHEDDAR

100% Grass-Fed, sustainably raised premium beef patty topped with aged Cheddar cheese, lettuce, tomato, onion and a garlic aioli. 12.99

### NEW! STEAKHOUSE PHILLY\*

Ribeye steak sliced thin with our steakhouse cheese sauce, grilled onions and red peppers then smothered with melted White Cheddar cheese on a sub roll. 12.99

### CRISPY CHICKEN SANDWICH

Hand-breaded and lightly fried, tossed in Buffalo sauce with lettuce and house-made ranch. 10.99

### WOOD-GRILLED CALIFORNIA CHICKEN SANDWICH

Topped with bacon, lettuce, tomato, herb aioli and avocado spread. 11.99

## STRAIGHT FROM THE SEA

Add a cup of our fresh made soup or one of our Signature Side Salads. 2.99 | Add a Premium Side Salad<sup>o</sup>. 3.99

### NEW! BACON BOURBON SALMON\*

Wood-fire grilled Salmon brushed with smoky bourbon glaze and topped with bacon. Choice of one side.  
7 oz. 17.99 | 10 oz. 19.99

### PERFECTLY GRILLED SALMON\*

Seasoned and wood-fire grilled. Choice of one side.  
7 oz. 16.99 | 10 oz. 18.99

### TILAPIA WITH PURE LUMP CRAB MEAT

Tilapia crowned with pure lump crab meat, crab stuffing, sliced mushrooms with a light lemon butter and white wine sauce. Choice of one side. 15.99

### HAND-BREADED SHRIMP

Twelve crispy, hand-breaded shrimp served with your choice of cocktail or spicy Volcano sauce. Choice of one side. 14.99

### CRAB CAKES

Two 4.5 oz. jumbo lump crab cakes served with a creamy Dijonnaise sauce. Choice of two sides. 18.99

### LOBSTER TAILS

Two cold water tails steamed or seasoned and grilled. Choice of two sides. 26.99

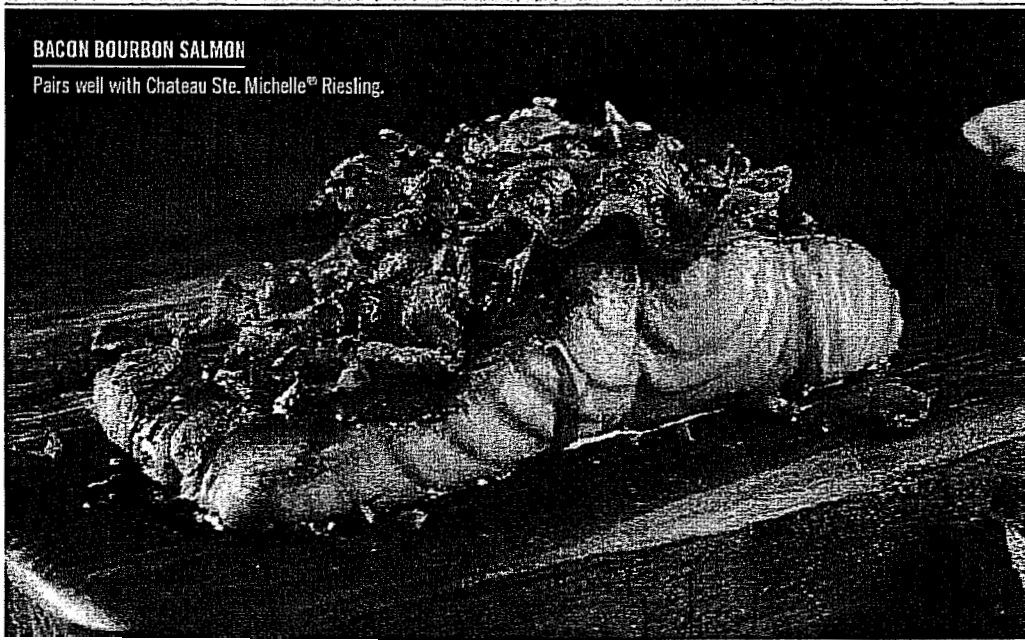
<sup>o</sup> Item contains or may contain nuts.

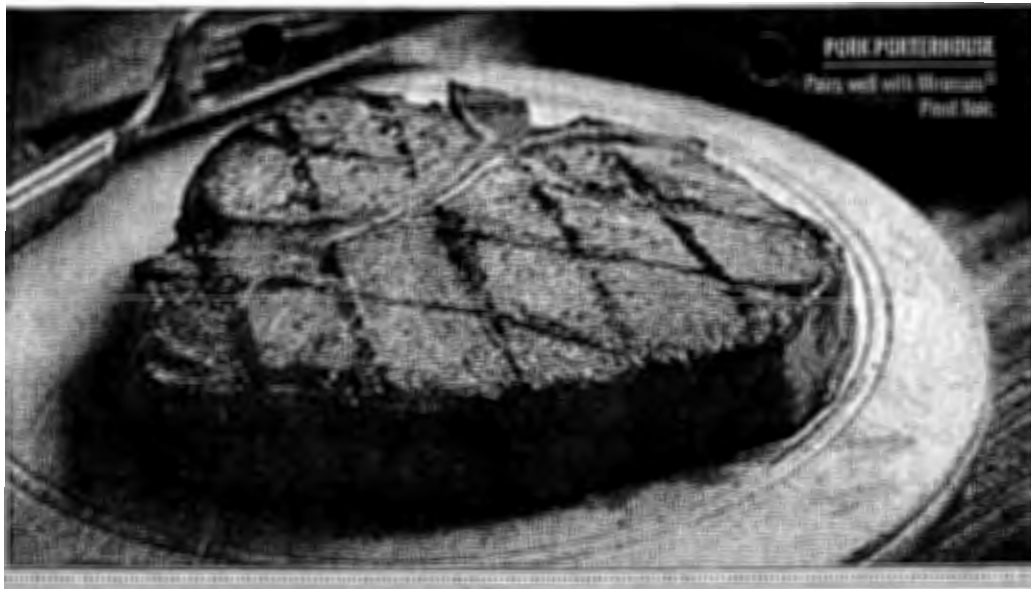
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### BACON BOURBON SALMON

Pairs well with Chateau Ste. Michelle<sup>o</sup> Riesling.





## CHICKEN, RIBS, CHOPS & MORE

Add a cup of our fresh made soup or one of our Signature Side Salads. 2.99 | Add a Premium Side Salad<sup>o</sup>. 3.99

### PARMESAN-HERB CRUSTED CHICKEN

Wood-fire grilled chicken topped with a Parmesan-Herb crust and a fresh tomato basil garnish. Choice of one side. 14.99

### GRILLED CHICKEN ON THE BARBIE

Seasoned and wood-fire grilled chicken breast with our signature BBQ sauce. Choice of one side. 13.99  
*Top with Smoky Bacon Bourbon for 1.79  
 or Mushroom Marsala for 1.99*

### ALICE SPRINGS CHICKEN<sup>o</sup>

Wood-fire grilled chicken breast topped with sautéed mushrooms, crisp bacon, melted Monterey Jack and Cheddar and honey mustard sauce. Choice of one side. 15.99

### CHICKEN TENDER PLATTER

Crispy white-meat tenders served with choice of honey mustard or Buffalo sauce. Choice of two sides. 12.99

### RIBS & CHICKEN ON THE BARBIE

1/3 rack of baby back ribs and a wood-fire grilled chicken breast. Choice of one side. 16.49

### BABY BACK RIBS

Smoked, wood-fire grilled and brushed with a tangy BBQ sauce. Choice of one side.  
 Full order 20.49 | 1/2 order 15.99

### PORK PORTERHOUSE\*

Tender, juicy and prepared over our wood-fire grill. Choice of two sides. 14.99

### NO RULES PARMESAN PASTA

Fettuccine noodles tossed in a creamy Parmesan cheese sauce. 10.99  
*Add grilled shrimp or chicken breast,  
 or choose both. 14.99*

## FRESHLY MADE SIDES



### CLASSIC SIDES 2.99

Homestyle Mashed Potatoes  
 Aussie Fries  
 Baked Potato  
 Sweet Potato  
 Fresh Seasonal Mixed Veggies  
 Fresh Steamed Broccoli  
 Sautéed Mushrooms

### SOUPS & SALADS

Baked Potato Soup - cup 3.99  
 Chicken Tortilla Soup - cup 3.99  
 House Salad 4.49  
 Caesar Salad 4.49

### PREMIUM SIDES

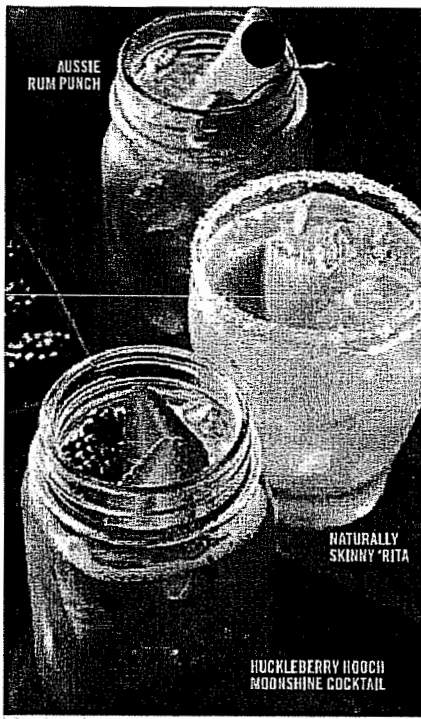
Steakhouse Mac & Cheese 4.99  
 Broccoli & Cheese 3.99  
 Loaded Mashed Potatoes 3.99  
 Grilled Asparagus 3.99  
 Blue Cheese Wedge Salad 5.49  
 Blue Cheese Pecan Chopped Salad<sup>o</sup> 5.49

\*\*Valid on one classic side with every entrée. Excludes soups, salads and premium sides. Dine-in only.

<sup>o</sup> = Under 600 calories, ask your server for details. \* = Outback Signature Item

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AUSSIE RUM PUNCH

NATURALLY SKINNY RITA

HUCKLEBERRY HOOCH MOONSHINE COCKTAIL

## SIGNATURE COCKTAILS

FULL COCKTAIL LIST AVAILABLE IN BEVERAGE MENU.

- SAUZA® GOLD COAST 'RITA®**  
Sauza® Gold Tequila & real, all-natural citrus juices.

**HUCKLEBERRY HOOCH MOONSHINE COCKTAIL**  
Enjoy the fresh sun-ripened sweetness of Ole Smoky® Blackberry Moonshine™ hand-shaken with muddled seasonal berries, orange, pineapple and cranberry juice.
- AUSSIE RUM PUNCH**  
Mount Gay® Rum, Malibu® Coconut Rum, fresh lime, mango & cranberry juice.
- TITO'S CUCUMBER LEMONADE**  
Cool as a cucumber. An infusion of fresh cucumber, Tito's® Handmade Vodka and Country Style Lemonade shaken and served in a Mason jar.

**NATURALLY SKINNY 'RITA**  
100% Blue Agave El Jimador® Reposado Tequila naturally mixed with real citrus juices. (Under 150 Calories)
- BLACKBERRY MARTINI**  
Blackberry flavors combined with Finlandia® Raspberry Vodka, pineapple juice and a splash of cranberry for a juicy indulgence.

**THE WALLABY DARNED®**  
The famous Australian peach Bellini. A frosty combination of peaches, La Marca® Prosecco, SVEDKA® Vodka and DeKuyper® Peachtree® Schnapps.
- KEY LIME PIE MARTINI**  
Creamy flavors of key lime pie mixed with Pinnacle® Whipped Vodka served ice cold with a graham cracker crumb rimmer.

**SIGNATURE SANGRIAS**  
Choose from our Blackberry, Strawberry Peach or New South Wales.

**CORONA 'RITA**  
El Jimador® Reposado Tequila and all-natural citrus juices topped with an upside down Coronita®.

## BEERS ASK YOUR SERVER ABOUT OUR SEASONAL DRAFT BEER SELECTION.

Drink Responsibly. Drive Responsibly.®

### CRAFT

Samuel Adams Boston Lager  
Samuel Adams Seasonal  
Shock Top Belgian White  
Blue Moon Belgian White  
Angry Orchard Crisp  
Apple Hard Cider  
Coney Island® Hard Root Beer

### AUSSIE

Foster's Lager  
Foster's 25.4 oz. Oil Can

### NON-ALCOHOLIC

O'Doul's

### AMERICAN PREMIUM

Budweiser  
Bud Light  
Coors Light  
Michelob ULTRA  
Miller Lite

### IMPORT

Amstel Light  
Corona Extra  
Corona Light  
Dos Equis Lager XX  
Heineken  
Newcastle Brown Ale  
Stella Artois

## WINES PLEASE SEE OUR BEVERAGE MENU FOR OUR FULL WINE LIST & PRICING.

### WHITE

White Zinfandel, Sutter Home, California  
Moscato, Jacob's Creek, Australia  
Riesling, Chateau Ste. Michelle, Washington  
Pinot Grigio, Ecco Domani, Italy  
Chardonnay, Little Boomey, Australia  
Chardonnay, Mendall-Jackson Vintner's Reserve, California  
Prosecco (Sparkling Wine), La Marca, Italy

### RED

Pinot Noir, Mirassou, California  
Merlot, Red Diamond, Washington  
Red Blend, Apothic, California  
Shiraz, Jacob's Creek Reserve, Australia  
Cabernet Sauvignon, 14 Hands, Washington  
Cabernet Sauvignon, Little Boomey, Australia  
Cabernet Sauvignon, Francis Coppola Ivory Label, California

## BEVERAGES



Acqua Panna®  
San Pellegrino®

## IRRESISTIBLE DESSERTS

- CHOCOLATE THUNDER FROM DOWN UNDER®**  
An extra generous pecan brownie topped with rich vanilla ice cream, our warm chocolate sauce, chocolate shavings and whipped cream. 7.99

**NEW YORK-STYLE CHEESECAKE**  
Aussie-sized slice of premium New York-style cheesecake served with a choice of raspberry or chocolate sauce. 6.99

**NEW! SALTED CARAMEL TOPPED CHEESECAKE**  
Aussie-sized slice of premium New York-style cheesecake drizzled with our rich salted caramel sauce. 7.99

**TRIPLE-LAYER CARROT CAKE®**  
Moist layers of carrot cake with coconut and pecans topped with a sweet vanilla cream cheese icing. 6.99

- SALTED CARAMEL COOKIE SKILLET®**  
A warm salted caramel cookie with pieces of white chocolate, almond toffee and pretzels, toasted in a skillet and topped with vanilla ice cream. 4.99

**MINI DESSERT PARFAITS**  
Layers of rich, creamy filling topped with whipped cream and served in an old-fashioned mini Mason jar. 3.99

**DOUBLE CHOCOLATE**  
**SEASONAL FLAVOR®**

• Under 600 calories, ask your server for details.

• Outback Signature Item

• Item contains or may contain nuts.

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**DINE REWARDS**

Sign up at [dine-rewards.com](http://dine-rewards.com) and download our mobile app at [OUTBACK.COX/AR?](http://OUTBACK.COX/AR?)

**GET 50% OFF\* EVERY 4TH VISIT**

\*Up to \$20 off. Visit [dine-rewards.com](http://dine-rewards.com) for full program details.



## AUSSIE-TIZERS\*

**BLOOMIN' ONION\***  
Our special onion is hand-carved, cooked until golden and ready to dip into our spicy signature bloom sauce. 8.99

**AUSSIE CHEESE FRIES**  
Topped with melted Monterey Jack, Cheddar and chopped bacon with house-made ranch dressing. Regular 9.99 | Small 7.99

**WINGS**  
Chicken wings tossed in our secret spices served with our Blue Cheese dressing and celery. Choose mild, medium or hot. 10.49

**ALICE SPRINGS CHICKEN QUESADILLAS\***  
Stuffed with fresh grilled chicken breast, sautéed mushrooms, bacon, melted cheeses and honey mustard sauce. 10.49

**SEARED PEPPERED AHI\***  
Sashimi-style Tuna seared rare and placed atop an Asian slaw. Served with a creamy ginger-soy sauce. 12.49

**NEW! STEAKHOUSE QUESADILLAS**  
Stuffed with tender slow-roasted prime rib, Monterey Jack cheese, chipotle spread, cilantro and green onions. Served with sour cream. 12.49

**WOOD-FIRE GRILLED SHRIMP ON THE BARBIE**  
Sprinkled with a special blend of seasonings and wood-fire grilled. Served with grilled artisan bread, garlic herb butter and fresh tomato basil. 10.49

**CRAB & AVOCADO STACK**  
Avocado and marinated crab meat topped with minced tomato basil and a drizzle of wasabi vinaigrette. Served with white corn tortilla chips. 10.49

**COCONUT SHRIMP\***  
Hand-dipped in batter, rolled in coconut and fried golden. Paired with Creole marmalade. 9.49

**TAZ CRAWFISH**  
Breaded crawfish fried golden with spicy dipping sauce. 7.99

**NEW! FOSTER'S\* BEER CHEESE FONDUE**  
A warm fondue of roasted Cheddar and smoked Gouda cheeses with Foster's beer. Served with soft pretzel sticks for dipping. 7.99

**NEW! AUSSIE SIGNATURE SAMPLER**  
Bloomin' Onion\* petals served with spicy signature bloom sauce, Steakhouse Mac & Cheese bites with house-made ranch dressing and a sampler-sized portion of our Aussie Cheese Fries. 9.99



### ENDLESS SOUP & SALAD

A bowl of fresh made soup and your choice of a crisp House or Caesar Salad. 6.99  
With French Onion Soup. 7.99

### CREATE YOUR OWN COMBO WITH THESE FAVORITES

- 1) Choose your soup or Signature Side Salad or one freshly made side
- 2) Choose one of the following combo options:

**\$7.99**

- 2 Aussie Chicken Tacos
- Waihalia Pasta
- Alice Springs Chicken Quesadillas\* small

**\$8.99**

- 2 Aussie Fish Tacos
- 6 Coconut Shrimp\*
- The Outbacker Burger\* add cheese or bacon 1.00 each

**\$9.99**

- 2 Aussie Steak\* Tacos
- 1/2 Ribeye\* Melt
- Steakhouse Quesadillas small

## SOUPS & SALADS

**BAKED POTATO SOUP**  
Creamy potato soup topped with melted cheese, bacon and green onions. Cup 2.99 | Bowl 4.99

**CHICKEN TORTILLA SOUP**  
Chicken breast in a seasoned broth, topped with Monterey Jack and Cheddar cheese, cilantro and crispy tortilla strips. Served with a wedge of lime. Cup 2.99 | Bowl 4.99

**FRENCH ONION SOUP**  
Made with our world-famous onions and topped with melted Provolone cheese. 5.99

**AUSSIE COBB SALAD**  
Fresh mixed greens, chopped hard-boiled eggs, tomatoes, bacon, Monterey Jack and Cheddar cheese and freshly made croutons. Served with your choice of dressing. 9.99  
Top with wood-fire grilled or crispy chicken 12.99

**STEAKHOUSE SALAD\*\***  
Seared center-cut sirloin, mixed greens, Aussie Crunch, tomatoes, red onions, cinnamon pecans and our Danish Blue Cheese vinaigrette. 12.99

**SESAME SALAD\*\***  
Mixed greens, red peppers, chopped cilantro, sliced almonds and sesame seeds tossed in our sesame vinaigrette. Top with wood-fire grilled chicken, Ahi Tuna or wood-fire grilled Salmon. 12.99

**Chicken and Ahi Tuna Sesame Salads**  
are under 600 calories

**CAESAR SALAD**  
Crisp romaine lettuce and freshly made croutons tossed in our Caesar dressing. 8.99  
Top with wood-fire grilled chicken or Grilled Shrimp on the Barbie 11.99

**SIGNATURE SIDE SALADS**  
House Salad 3.99  
Caesar Salad 3.99

**PREMIUM SIDE SALADS**  
Blue Cheese Wedge Salad 4.99  
Blue Cheese Pecan Chopped Salad\* 4.99

## FRESHLY MADE POTATOES & SIDES

**SIGNATURE POTATOES 2.99**  
Homestyle Mashed Potatoes  
Aussie Fries  
Baked Potato  
Sweet Potato

**CLASSIC SIDES 2.99**  
Fresh Seasonal Mixed Veggies  
Fresh Steamed Broccoli  
Sautéed Mushrooms

**PREMIUM SIDES**  
NEW! Steakhouse Mac & Cheese 4.99  
NEW! Broccoli & Cheese 3.99  
NEW! Loaded Mashed Potatoes- 3.99  
Grilled Asparagus 3.99

**SOUPS 2.99**  
Baked Potato Soup - cup  
Chicken Tortilla Soup - cup

**SOUPS 2.99**  
Baked Potato Soup - cup  
Chicken Tortilla Soup - cup

\* Under 600 calories, ask your server for details. \*\* Outback Signature Item  
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## SIGNATURE STEAK SANDWICHES

**RIBEYE\* MELT**  
Tender ribeye topped with grilled onions, crispy bacon, melted Cheddar cheese and garlic aioli, all on a toasted artisan bun. Aussie Fries. 12.99

**PRIME RIB\* DIP SANDWICH**  
Thin-sliced seared prime rib with grilled onions and Swiss cheese. Aussie Fries. 12.99

## FORKLESS FEATURES

Served with Aussie Fries. Burgers are cooked to order. Add a cup of our fresh made soup or one of our Signature Side Salads. 2.99 | Add a Premium Side Salad\*. 3.99

**AUSSIE STEAK\* TACOS**  
Three grilled steak tacos topped with crispy slaw, fresh pico de gallo, melted cheese and an herb aioli. 11.99

**AUSSIE FISH TACOS**  
Three blackened fish tacos topped with crispy slaw, fresh pico de gallo and an herb aioli. 11.99

**AUSSIE CHICKEN TACOS**  
Three grilled chicken tacos topped with crispy slaw, fresh pico de gallo, melted cheese and an herb aioli. 10.99

**THE BLOOMIN' BURGER\*\***  
Topped with Bloomin' Onion\* petals, American cheese, lettuce, tomato and our spicy signature bloom sauce. 10.49  
Upgrade to a Grass-Fed patty\* for an additional 1.99

**CRISPY CHICKEN SANDWICH**  
Hand-breaded and lightly fried, tossed in Buffalo sauce with lettuce and house-made ranch. 9.99

**THE OUTBACKER BURGER\***  
Topped with lettuce, tomato, onion, pickle and mustard. 9.49  
Add your choice of cheese or bacon 1.00 each  
Upgrade to a Grass-Fed patty\* for an additional 1.99

**NEW! GRASS-FED BURGER\*\* WITH AGED CHEDDAR**  
100% Grass-Fed, sustainably raised premium beef patty topped with aged Cheddar cheese, lettuce, tomato, onion and a garlic aioli. 12.49

**DOUBLE BURGER\***  
Two wood-fire grilled patties topped with American cheese, lettuce, tomato, onion and mayo on a grilled brioche bun. 11.49

**WOOD-GRILLED CALIFORNIA CHICKEN SANDWICH**  
Topped with bacon, lettuce, tomato, herb aioli and avocado salad. 10.99

\* Item contains or may contain nuts. \*\* Based on availability.  
\*\* 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.

# SIGNATURE STEAKS

OUTBACK STEAKS ARE HAND-CUT, PREPARED UPON ORDER AND COME WITH A CHOICE OF SIGNATURE POTATO AND ONE FRESHLY MADE SIDE, SIDE SALAD OR CUP OF SOUP.

**OUTBACK CENTER-CUT SIRLOIN\***

Center-cut for tenderness, lean, hearty and full of flavor. Our chefs recommend the seasoned & seared preparation. 6 oz. 11.99 | 9 oz. 15.99

**VICTORIA'S FILET\* MIGNON\***

The most tender and juicy thick cut. Our chefs recommend the seasoned & seared preparation. 6 oz. 21.99

**RIBEYE\***

Well-marbled, juicy and savory. Our chefs recommend the wood-fire grilled preparation. 10 oz. 20.49

**SIRLOIN\* & CHOICE OF SHRIMP\***

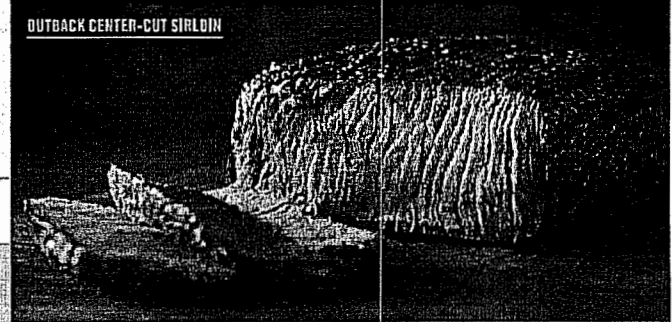
Our signature center-cut sirloin with Grilled Shrimp on the Barbie or Coconut Shrimp. 15.49

**NEW! TENDERLOIN CHOPPED STEAK\***

Our blend of tenderloin and chuck steak. Served with homestyle mashed potatoes and fresh steamed broccoli.

**CLASSIC** topped with sautéed mushrooms, grilled onions and Cabernet sauce. 9.75 oz. 10.99 | 13 oz. 13.99

**TRUFFLE PARMESAN** topped with truffle Parmesan cream sauce and sautéed mushrooms. 9.75 oz. 11.99 | 13 oz. 14.99



## CHICKEN, RIBS, CHOPS & MORE

Add a cup of our fresh made soup or one of our Signature Side Salads. 2.99  
Add a Premium Side Salad\*. 3.99

**PARMESAN-HERB CRUSTED CHICKEN**  
Wood-fire grilled chicken topped with a Parmesan-Herb crust and a fresh tomato basil garnish. Fresh seasonal mixed veggies. 14.49

**NO RULES PARMESAN PASTA**  
Fettuccine noodles tossed in a creamy Parmesan cheese sauce. 10.99  
With chicken or shrimp 14.99

**GRILLED CHICKEN ON THE BARBIE**  
Seasoned and wood-fire grilled chicken breast with our signature BBQ sauce. Fresh seasonal mixed veggies. 5 oz. 9.99 | 8 oz. 13.49  
Top with Smoky Bacon Bourbon for 1.79  
or Mushroom Marsala for 1.99

**TODWOOMBA PASTA**  
Seasoned and wood-fire grilled, mushrooms and Parmesan with fettuccine and a cream sauce. 14.99

**ALICE SPRINGS CHICKEN\***  
Wood-fire grilled chicken breast topped with sautéed mushrooms, crisp bacon, melted Monterey Jack and Cheddar and honey mustard sauce. Aussie Fries. 5 oz. 11.99 | 8 oz. 14.99

**PERFECTLY GRILLED SALMON\***  
Seasoned and wood-fire grilled, Fresh seasonal mixed veggies. 14.99

**BABY BACK RIBS**  
Smoked, wood-fire grilled and brushed with a tangy BBQ sauce. Aussie Fries. 1/2 order 15.99

**SIMPLY GRILLED TILAPIA**  
Seasoned and grilled Tilapia. Fresh seasonal mixed veggies. 11.99

\* Under 600 calories, ask your server for details. \*\* Outback Signature Item  
\* Item contains or may contain nuts.  
\*\* 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.



SALTED CARAMEL COOKIE SKILLET



SAUZA® GOLD COAST 'RITA'



FULLY LOADED BLOODY MARY

## SHAREABLE DESSERTS

**NEW! NEW YORK-STYLE CHEESECAKE**  
Aussie-sized slice of premium New York-style cheesecake served with a choice of raspberry or chocolate sauce. 6.99

**NEW! SALTED CARAMEL TOPPED CHEESECAKE**  
Aussie-sized slice of premium New York-style cheesecake drizzled with our rich salted caramel sauce. 7.99

**NEW! TRIPLE-LAYER CARROT CAKE\***  
Moist layers of carrot cake with coconut and pecans topped with a sweet vanilla cream cheese icing. 6.99

### CHOCOLATE THUNDER FROM DOWN UNDER\*\*

An extra generous pecan brownie topped with rich vanilla ice cream, our warm chocolate sauce, chocolate shavings and whipped cream. 7.99

### SALTED CARAMEL COOKIE SKILLET\*

A warm salted caramel cookie with pieces of white chocolate, almond toffee and pretzels, toasted in a skillet and topped with vanilla ice cream. 4.99

## MINI SWEETS

**NEW! MINI DESSERT PARFAITS**  
Layers of rich, creamy filling topped with whipped cream and served in an old-fashioned mini Mason jar. 3.99

**DOUBLE CHOCOLATE SEASONAL FLAVOR\***

## FLAVORED TEA & LEMONADE

**NEW! CLASSIC ARNOLD PALMER**  
Freshly brewed Gold Peak® Tea mixed with Country Style Lemonade. 2.99

**NEW! FRESH STRAWBERRY LEMONADE**  
Real strawberries shaken with Country Style Lemonade and served iced cold. 2.99

## HANDMADE SODAS

**WATERMELON COOLER**  
The cool refreshment of watermelon without the seeds! Watermelon puree and fresh lime juice topped with ginger ale.

**THE STRAWBERRY BULL**  
A fruit-filled pick-me-up combination of Red Bull®, strawberries and ginger ale.

## SIGNATURE COCKTAILS

Enjoy a selection of our refreshing cocktails. Please see our beverage menu for more choices and prices.

**NEW! CASTAWAY COCKTAIL**  
Drift away to your island paradise with Absolut® Mandarin Vodka, Cruzan® Passion Fruit Rum, Malibu® Coconut Rum, blood orange sour and a splash of pineapple juice.

**NATURALLY SKINNY 'RITA**  
Enjoy our 100% Blue Agave El Jimador® Reposado Tequila naturally mixed with real citrus juices. (Under 150 Calories)

**SAUZA® GOLD COAST 'RITA'**  
Our proprietary house margarita made with Sauza® Gold Tequila. Have it frozen or on the rocks. Try It Down Under by adding an extra shot of Sauza® Gold Tequila and a Cointreau® float.

**BLOOD ORANGE 'RITA**  
Avión® Silver Tequila and Cointreau® Orange liqueur are hand-shaken with our blood orange margarita mix and garnished with a salted rim.

Drink Responsibly. Drive Responsibly.

**NEW SOUTH WALES SANGRIA**  
Little Boomey® Australian Cabernet, Korbel® Brandy, fresh fruit and a mix of pineapple, mango and orange juice.

**THE WALLABY DARNED\***  
The famous Australian peach Bellini. A frosty combination of peaches, La Marca® Prosecco, SVEDKA® Vodka and DeKuyper® Peachtree™ Schnapps.

**HUCKLEBERRY HOOCH MOONSHINE COCKTAIL**  
Enjoy the fresh sun-ripened sweetness of Die Smoky® Blackberry Moonshine™ hand-shaken with muddled seasonal berries, orange, pineapple and cranberry juice. Delicious!

**FULLY LOADED BLOODY MARY**  
Clmice of Tito's® Handmade or Absolut® Vodka combined with fully loaded Bloody Mary mix served with three large olives and a slice of bacon.

## BEERS

Ask your server about our seasonal draft beer selection.

**CRAFT**  
Samuel Adams Boston Lager  
Samuel Adams Seasonal Blue Moon Belgian White  
Shock Top Belgian White  
Angry Orchard Crisp Apple Hard Cider  
Coney Island® Hard Root Beer

**AUSSIE**  
Foster's Lager  
Foster's 25.4 oz. Oil Can

**NON-ALCOHOLIC**  
O'Doul's

**AMERICAN PREMIUM**  
Budweiser  
Bud Light  
Coors Light  
Michelob ULTRA  
Miller Lite

**IMPORT**  
Amstel Light  
Corona Extra  
Corona Light  
Dos Equis Lager XX  
Heineken  
Newcastle Brown Ale  
Stella Artois

## BEVERAGES

**DINE REWARDS™**

Sign up at [dine-rewards.com](http://dine-rewards.com) and download our mobile app at [OUTBACK.COM/APP](http://OUTBACK.COM/APP)

**GET 50% OFF\* EVERY 4TH VISIT**

\*Up to \$20 off. Visit [dine-rewards.com](http://dine-rewards.com) for full program details.



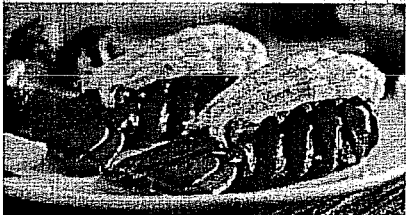
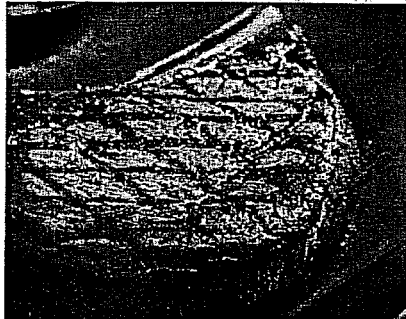
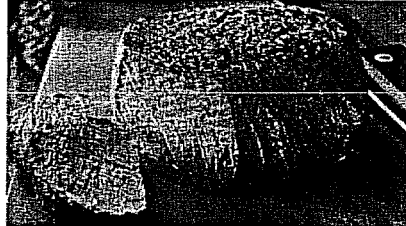
**OUTBACK STEAKHOUSE®**

\* Under 600 calories, ask your server for details. \*\* = Outback Signature Item

\* Item contains or may contain nuts.

\*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.

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**SALADS**

GLUTEN-FREE SALADS ARE PREPARED WITHOUT CROUTONS.

**AUSSIE GRILLED CHICKEN COBB SALAD**

Wood-fire grilled chicken, fresh mixed greens, chopped hard-boiled eggs, tomatoes, bacon, Monterey Jack and Cheddar cheese. Choice of gluten-free dressing.

**SHRIMP OR CHICKEN CAESAR SALAD**

Wood-fire grilled shrimp or chicken with crisp romaine. Caesar dressing.

**GLUTEN-FREE DRESSINGS**

Ranch, Caesar, Honey Mustard, Tangy Tomato or Light Balsamic Vinaigrette.

*Signature*  
**STEAKS**

OUTBACK STEAKS ARE HAND-CUT, PREPARED UPON ORDER AND COME WITH A CHOICE OF A SIGNATURE POTATO AND ONE CLASSIC SIDE.

**OUTBACK SIRLOIN\***

One of the leanest cuts, hearty and full of flavor.

**VICTORIA'S FILET® MIGNON\***

The most tender and juicy thick cut.

**NEW YORK STRIP\***

Full of rich flavor.

**RIBEYE\***

Well-marbled, juicy and savory.

**BONE-IN NATURAL CUT RIBEYE\***

Juicy, bone-in and extra marbled for maximum tenderness.

**PORTERHOUSE\***

A flavorful strip and filet tenderloin together.

**SIRLOIN\* & GRILLED SHRIMP**

Our signature sirloin paired with Grilled Shrimp.

**FILET\* MIGNON & LOBSTER**

A tender and juicy thick cut 6 oz. filet paired with a seasoned and grilled lobster tail. *Based on availability.*

**STEAK STYLES & ADD-ONS**

**NEW!** Roasted Garlic Butter Style

**NEW!** Mushroom Marsala Style

Blue Cheese Crumbles

Grilled Shrimp

Lobster Tail with Butter *Based on availability.*

\* Item contains or may contain nuts.

\* 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.

Menu items vary by location and are subject to change.

**STRAIGHT FROM THE SEA**

**PERFECTLY GRILLED SALMON\***

Seasoned and wood-fire grilled. Fresh seasonal mixed veggies.

**SIMPLY GRILLED TILAPIA\***

Seasoned and grilled Tilapia. Fresh seasonal mixed veggies.

**LOBSTER TAILS**

Two cold water tails steamed or seasoned and grilled. Choice of two sides. *Based on availability.*

**CHICKEN, RIBS & MORE**

**ALICE SPRINGS CHICKEN®**

Wood-fire grilled chicken breast topped with sautéed mushrooms, crisp bacon, melted Monterey Jack and Cheddar and honey mustard sauce. Choice of one side.

**GRILLED CHICKEN ON THE BARBIE**

Seasoned and wood-fire grilled chicken breast with our signature BBQ sauce. Fresh seasonal mixed veggies.

**PORK PORTERHOUSE\***

Tender, juicy and prepared over our wood-fire grill. Homestyle mashed potatoes and choice of one gluten-free Signature Side Salad.

**BABY BACK RIBS**

Smoked, wood-fire grilled and brushed with a tangy BBQ sauce. Choice of one side.

**RIBS & CHICKEN ON THE BARBIE**

1/3 rack of baby back ribs and a wood-fire grilled chicken breast. Choice of one side.

**FRESHLY MADE POTATOES & SIDES**

**SIGNATURE POTATOES AND CLASSIC SIDES**

Homestyle Mashed Potatoes

Baked Potato (sour cream, butter, bacon, Monterey and Cheddar cheese, chives)

Sweet Potato (honey butter and brown sugar)

Fresh Seasonal Mixed Veggies

Fresh Steamed Broccoli

House Salad, made without croutons, choice of gluten-free dressing

Caesar Salad, made without croutons, Caesar dressing

**PREMIUM SIDES**

**NEW!** Broccoli & Cheese

**NEW!** Loaded Mashed Potatoes

Grilled Asparagus

**IRRESISTIBLE DESSERT**

**CHOCOLATE THUNDER FROM DOWN UNDER®**

Pecan brownie, vanilla ice cream, warm chocolate sauce, chocolate shavings and whipped cream.

**ALL SOFT DRINKS, DISTILLED SPIRITS AND WINES ARE GLUTEN-FREE.**

With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus, we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.



Arizona Department of Liquor Licenses and Control  
 800 W Washington 5th Floor  
 Phoenix, AZ 85007-2934  
 www.azliquor.gov  
 (602) 542-5141

**APPLICANT/CONTROLLING PERSON AFFIDAVIT**

TO BE COMPLETED BY THE ORGANIZATION'S PRESIDENT.  
 IF THIS IS A CLUB, PARTNERSHIP, OR OTHER TYPE OF ORGANIZATION, A SIGNATURE OF EQUAL LEVEL IS REQUIRED.

Organization: T-Bird Southwest Restaurant Group, LLC  
 Affidavit of: Waiver  
 Position/Title: Vice President  
 State of: California AZ Corp./LLC. #: R21417178  
 County of: San Diego State Incorporated: Florida  
 The undersigned, Michael Wong Being first sworn under oath declares:

1. In connection with this organization's application to obtain a liquor license for our operation(s) in Arizona, have complete d and delivered to the Arizona Department of Liquor Licenses and Control the required questionnaire and fingerprint card
2. The required questionnaires and fingerprint cards of all officers, directors, regional managers, managing members, partners, etc., who direct or are involved in the direction of the management of the policies involving spirituous liquor in the State of Arizona; and all stockholders who own ten percent (10%) or more of the corporation or limited liability company have also been completed and delivered to the Arizona Department of Liquor Licenses and Control.

Name and title of such individuals are as follows (or list attached):

- 1) Elliot Maluth, President
- 2) Michael Wong, Vice President, CFO and Secretary
- 3) \_\_\_\_\_
- 4) \_\_\_\_\_



3. There are, in addition to those submitting questionnaires and fingerprint cards, other officers, limited liability members, and/or board members of this organization who are not submitting such information to the Arizona Department of Liquor Licenses and Control. None of these individuals directs or is involved in the direction of the management of policies of this organization involving spirituous liquor in the State of Arizona.


**Such members and positions, along with date and place of birth, are as follows (or list attached):**

- 1) Jeffrey Bohl- Officer of Intermediate holding company, Denver, CO
- 2) Amanda Kalin- Officer of Intermediate holding company, Montreal, Canada
- 3) Steve Weigel- Director of Intermediate holding company, Engelwood, NJ
- 4) Michael Kuritzky- Director of Intermediate holding company, Boynton Beach, FL

- 4. None of the individuals listed under item #3 possesses the power to vote ten percent (10%) of the outstanding voting securities of this organization, nor can any of them control the election of one or more of the Board of Directors or managing members of the organization.
- 5. Finally, on information and belief, none of the individuals listed under item #3 have at any time been convicted of a felony, had a liquor license revoked, or violated any provisions of a liquor license issued to that member.

DATED this 28<sup>th</sup> day of Feb, 2017  
Day Month Year

I, (Print Full Name) Michael Wong declare that I am the APPLICANT filing this notification.  
I have read this document and the contents and all statements are true, correct and complete.

X (Signature) 

State See Attached County of \_\_\_\_\_  
The foregoing instrument was acknowledged before me this \_\_\_\_\_ day of \_\_\_\_\_, \_\_\_\_\_ Year

My Commission Expires on: \_\_\_\_\_ Date

\_\_\_\_\_  
(Signature of Notary Public)

CALIFORNIA ALL-PURPOSE ACKNOWLEDGMENT

CIVIL CODE § 1189

A notary public or other officer completing this certificate verifies only the identity of the individual who signed the document to which this certificate is attached, and not the truthfulness, accuracy, or validity of that document.

State of California )
County of San Diego )
On 2/28/17 before me, Dawn DeCremis, Notary Public
Date Here Insert Name and Title of the Officer
personally appeared Michael Wong
Name(s) of Signer(s)

who proved to me on the basis of satisfactory evidence to be the person(s) whose name(s) is/are subscribed to the within instrument and acknowledged to me that he/she/they executed the same in his/her/their authorized capacity(ies), and that by his/her/their signature(s) on the instrument the person(s), or the entity upon behalf of which the person(s) acted, executed the instrument.

I certify under PENALTY OF PERJURY under the laws of the State of California that the foregoing paragraph is true and correct.

WITNESS my hand and official seal.



Signature Dawn DeCremis
Signature of Notary Public

Place Notary Seal Above

OPTIONAL

Though this section is optional, completing this information can deter alteration of the document or fraudulent reattachment of this form to an unintended document.

Description of Attached Document AZ Dept of Labor Welfare & Control
Title or Type of Document: Applicant/Controlling Document Date: 2/28/17
Number of Pages: 2 Signer(s) Other Than Named Above: NONE

Capacity(ies) Claimed by Signer(s)

Signer's Name:
[ ] Corporate Officer - Title(s):
[ ] Partner - [ ] Limited [ ] General
[ ] Individual [ ] Attorney in Fact
[ ] Trustee [ ] Guardian or Conservator
[ ] Other:
Signer Is Representing:

ertificate # \_\_\_\_\_

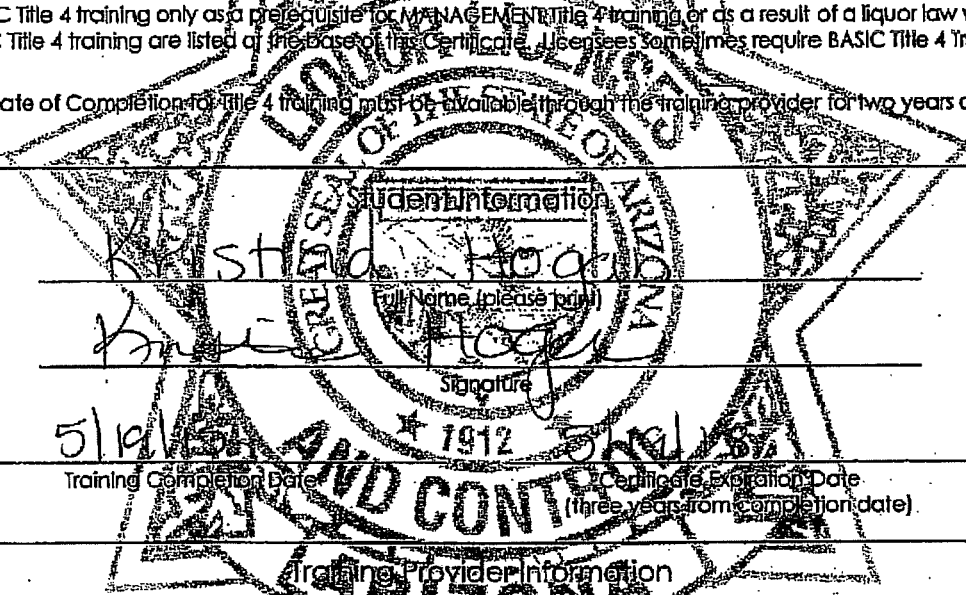
- On-sale
- Off-sale
- On- and off-sale

**Certificate of Completion  
For  
Title 4 BASIC Liquor Law Training**

Certificate of Completion must be on a form provided by the Arizona Department of Liquor. Certificates are completed by a state-approved training provider and, when issued, the certificate is signed by the course participant.

The State requires BASIC Title 4 training only as a prerequisite for MANAGEMENT Title 4 training or as a result of a liquor law violation. Persons required to have BASIC Title 4 training are listed at the base of this Certificate. Licensees sometimes require BASIC Title 4 Training a condition of employment.

A replacement Certificate of Completion for Title 4 training must be available through the training provider for two years after the training completion date.



**Student Information**

Kristad Hoagub  
Full Name (please print)

Kristad Hoagub  
Signature

5/19/15  
Training Completion Date

5/19/15  
Certificate Expiration Date  
(three years from completion date)

**Training Provider Information**

**Arizona Liquor Industry Consultants**

Company Name

P.O. Box 2502, Chandler AZ 85224-2502

Mailing Address  
(480) 730-2675

Daytime Contact Phone Number

Brian Andersen

Instructor Name (please print)

certify that the above named individual did successfully complete

Title 4 BASIC Training in accordance with A.R.S. §4-112(G)(2) and Arizona Administrative Code (A.A.C.)R19-1-103 including training course content and materials approved by the Arizona Department of Liquor Licenses and Control. I understand that misuse of this Certificate of Completion can result in the revocation of State-approval for the Title 4 Training Provider named in this section as provided by A.A.C. R19-1-103(E) and (F).

[Signature]  
Instructor Signature

5/19/15  
Mo Day Year

Persons required to complete BASIC & MANAGEMENT Title 4 training: 1) owner(s) actively involved in the daily business operations of a liquor-licensed business of a series listed below  
2) licensees, agents and managers actively involved in the daily business operations of a liquor-licensed business of a series listed below

- |                                |                                  |                          |                                      |
|--------------------------------|----------------------------------|--------------------------|--------------------------------------|
| -state Microbrewery (series 3) | Government (series 5)            | Bar (series 6)           | Beer & Wine Bar (series 7)           |
| Conveyance (series 8)          | Liquor Store (series 9)          | Private Club (series 14) | Hotel/Motel w/restaurant (series 11) |
| Restaurant (series 12)         | In-state Farm Winery (series 13) |                          | Beer & Wine Store (series 10)        |

Liquor license applications (initial and renewal) are not complete until valid Certificates of Completion for all required persons have been submitted to the Department of Liquor.

Agent questionnaire (which designates a manager to a location) and the agent change form (which assigns a new agent to active liquor licenses) are not complete until valid Certificates of Completion for all required persons have been submitted to the Department of Liquor.

Certificate # \_\_\_\_\_

**Certificate of Completion**  
For  
**Title 4 MANAGEMENT Liquor Law Training**

A Certificate of Completion must be on a form provided by the Arizona Department of Liquor. Certificates are completed by a state-approved training provider and, when issued, the certificate is signed by the course participant.

Basic Title 4 training is a prerequisite for MANAGEMENT Title 4 training. A valid Certificate of Completion for BASIC Title 4 training must be on file at the Department of Liquor and satisfactory completion of a state approved BASIC Title 4 course must be verified by the training provider prior to issuing a Certificate of Completion for MANAGEMENT Title 4 training.

A replacement Certificate of Completion for Title 4 training must be available through the training provider for two years after the training completion date.



Student Information

**DITAT DEUS**

*Handwritten name*

Full Name (please print)

*Handwritten signature*

Signature

*May 19 2015*

Training Completion Date

*May 19 2018*

Certificate Expiration Date

(Three years from completion date)

Training Provider Information

**Arizona Liquor Industry Consultants**

Company Name

P.O. Box 2502, Chandler, AZ 85210

Mailing Address

**(480) 730-2675**

Daytime Contact Phone Number

I, **Brian Andersen**, certify that the above named individual did successfully complete  
Instructor Name (please print)

Title 4 MANAGEMENT Training in accordance with A.R.S. §4-112(G)(2) and Arizona Administrative Code (A.A.C.)R19-1-103 using training course content and materials approved by the Arizona Department of Liquor Licenses and Control. I understand that misuse of this Certificate of Completion can result in the revocation of State-approval for the Title 4 Training Provider named in this section as provided by A.A.C. R19-1-103(E) and (F).

*Handwritten signature of Brian Andersen*

Instructor Signature

*5/19/2015*

Mo Day Year

Persons required to complete BASIC & MANAGEMENT Title 4 training: 1) owner(s) actively involved in the daily business operations of a liquor-licensed business of a series listed below  
2) licensees, agents and managers actively involved in the daily business operations of a liquor-licensed business of a series listed below

- |                                  |                                  |                          |                                      |
|----------------------------------|----------------------------------|--------------------------|--------------------------------------|
| In-state Microbrewery (series 3) | Government (series 5)            | Bar (series 6)           | Beer & Wine Bar (series 7)           |
| Conveyance (series 8)            | Liquor Store (series 9)          | Private Club (series 14) | Hotel/Motel w/restaurant (series 11) |
| Restaurant (series 12)           | In-state Farm Winery (series 13) |                          | Beer & Wine Store (series 10)        |

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