



Pima County Clerk of the Board

Melissa Manriquez

Katrina Martinez
Deputy Clerk

Administration Division
130 W. Congress St., 1st Floor
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

February 6, 2026

Kevin Arnold Kramber
The Hills by Monica
3415 E. River Road
Tucson, AZ 85718

RE: Arizona Liquor License Job No.: 375219
d.b.a. The Hills by Monica

Dear Mr. Kramber:

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 January 6, 2026. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, February 17, 2026, 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 a horizontal line.

Melissa Manriquez
Clerk of the Board

Enclosure



POSTING

Job# _____

DLLC 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

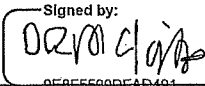
Date of Posting: 01/08/2026
_____/_____/_____

Date of Posting Removal: 01/28/2026
_____/_____/_____

Applicant's Name: The Hills by Monica
Kramber Kevin Arnold
Last First Middle

Business Address: 6960 E. Sunrise Drive, No. 110 Tucson 85750
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.

Ross Mckillop	Badge8591	PROCESS SERVER	(520)351-6000
Print Name of City/County Official	BADGE	Title	Phone Number
Signed by:  9E0F5699DFAD491... Signature			1/28/2026 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.

JAN 28 2 26 PM '21 17 PC CLK OF BD
E/A



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TO: Development Services, Zoning Division

FROM: Gizelle Morales
Administrative Specialist I

DATE: January 7, 2026

RE: Zoning Report - Application for Liquor License

Attached is the application of:

Kevin Arnold Kramber
d.b.a. The Hills by Monica
6960 E. Sunrise Drive, No. 110
Tucson, AZ 85750

Arizona Liquor License Job No. 375219
Series 12, Restaurant
New License ☒
Person Transfer
Location Transfer

ZONING REPORT

DATE: 2/5/26

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

FEB 05 25 PM 01:11 PC CLK OF BD

2601-9563

State of Arizona
Department of Liquor Licenses and Control

Created 01/06/2026 @ 11:01:29 AM

Local Governing Body Report

LICENSE

Number: Type: 012 RESTAURANT
Name: THE HILLS BY MONICA
State: Pending
Issue Date: Expiration Date:
Original Issue Date:
Location: 6960 E SUNRISE DRIVE
#110
TUCSON, AZ 85750
USA
Mailing Address: 3415 E RIVER ROAD
TUCSON, AZ 85718
USA
Phone: (520)235-5684
Alt. Phone:
Email: KKRAMBER75@GMAIL.COM

AGENT

Name: KEVIN ARNOLD KRAMBER
Gender: Male
Correspondence Address: 3415 E RIVER ROAD
TUCSON, AZ 85718
USA
Phone: (520)235-5684
Alt. Phone:
Email: KKRAMBER75@GMAIL.COM

OWNER

Name: 1922 FOOTHILLS PARTNERS LLC
Contact Name: KEVIN ARNOLD KRAMBER
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23848384 State of Incorporation: AZ
Incorporation Date: 07/03/2025
Correspondence Address: 3415 E RIVER ROAD
TUCSON, AZ 85718
USA
Phone: (520)235-5684
Alt. Phone:
Email: KKRAMBER75@GMAIL.COM

Officers / Stockholders

JAN 06 2026 02:15 PM CLK OF BD

60th Day
3.7.2026

Name:
FLORES HOLDINGS LLC

Title:
Member

% Interest:
100.00

**FLORES FAMILY TRUST U/A DATED 04/24/2018 -
TRUSTEE**

Name: CARLOTTA MARY FLORES
Gender: Female
Correspondence Address: 3415 E RIVER ROAD
TUCSON, AZ 85718
USA
Phone: (520)488-9728
Alt. Phone:
Email: CARLOTTA@FLORESCONCEPTS.COM

1922 FOOTHILLS PARTNERS LLC - Member

Name: FLORES HOLDINGS LLC
Contact Name: KEVIN ARNOLD KRAMBER
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 3415 E RIVER ROAD
TUCSON, AZ 85718
USA
Phone: (520)235-5684
Alt. Phone:
Email: KKRAMBER75@GMAIL.COM

FLORES HOLDINGS LLC - MEMBER

Name: FLORES FAMILY TRUST U/A DATED 04/24/2018
Contact Name: KEVIN ARNOLD KRAMBER
Type: TRUST
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 3415 E RIVER ROAD
TUCSON, AZ 85718
USA
Phone: (520)235-5684
Alt. Phone:
Email: KKRAMBER75@GMAIL.COM

MANAGERS

Name: GARRET ISIDRO BOOS
Gender: Male
Correspondence Address: 3415 E RIVER ROAD
TUCSON, AZ 85718
USA
Phone: (520)490-6848
Alt. Phone:
Email: GARRET@FLORESCONCEPTS.COM

APPLICATION INFORMATION

Application Number: 375219
Application Type: New Application
Created Date: 12/18/2025

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?
Loss of \$13,000 security deposit and Landlord lockout
- 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?
Pima County
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
None, capital contribution
- 6) Are there walk-up or drive-through windows on the premises?
No
- 7) Does the establishment have a patio?
Yes
Is the patio contiguous or non-contiguous (within 30 feet)?
Contiguous
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
Yes
If yes, what is your estimated completion date?
02/15/2026
- 9) What type of business will this license be used for?
Restaurant

DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
MISCELLANEOUS	DLLC-IP request letter 121725.pdf	12/18/2025
DIAGRAM/FLOOR PLAN	Floor Plan.pdf	12/18/2025
MISCELLANEOUS	Flowchart.pdf	12/18/2025
QUESTIONNAIRE	Garret Mgr Q Basic & Mgt Certs.pdf	12/18/2025
QUESTIONNAIRE	Kevin Agent Q.pdf	12/18/2025

MISCELLANEOUS	Kevin ASF.pdf	12/18/2025
QUESTIONNAIRE	Raymon Q & Attach.pdf	12/18/2025
RESTAURANT OPERATION PLAN	Rest Op Plan.pdf	12/18/2025
RECORDS REQUIRED FOR AUDIT	RRFA.pdf	12/18/2025
MENU	The Hills Menu Version 11.29.25.pdf	12/18/2025
MISCELLANEOUS	KAK Passport 121328.pdf	12/18/2025

1922 FOOTHILLS PARTNERS, LLC

RATMON
FLORES
(MEM - 1)

FLORES
HOLDINGS,
LLC
(MEM - 100%)

↓
FLORES FAMILY TRUST
U/A DTD 4/24/2018
(MEM - 100%)

↓
CARLOTTA FLORES
(TRUSTEE)

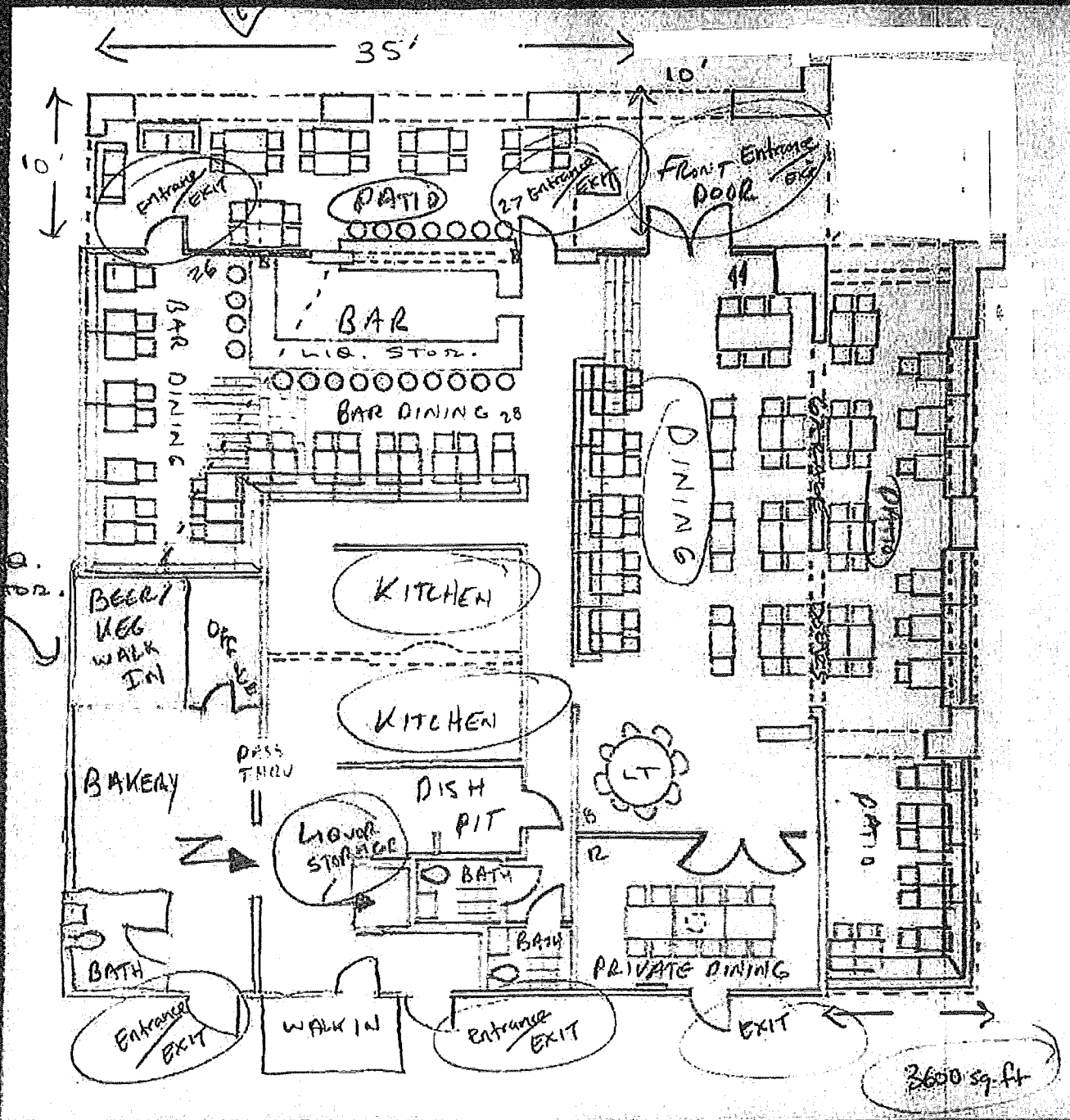
AZ DLIC
JAN 05 2025

* PATIO ENCLOSED

w/ 3 1/2' WROUGHT

IRON & PLANTERS *

25 12 24 DAY DAY 111043





Arizona Department of Liquor Licenses and Control

<https://www.azliquor.gov>

(602) 542-5141

DLLC USE ONLY

Job #:	375219
Date Accepted:	12-18-2025
LC:	Chaya
License #:	

RESTAURANT OPERATION PLAN

RESTAURANT SERIES 12 AND
HOTEL/MOTEL SERIES 11 ONLY

1. Name of restaurant (Please print): THE HILLS BY MONICA

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

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	1-48" SS Flat Top, 1-36" SS Char Grill
Oven	1-SS 10 Burner Stovetop w/OVEN, 1-SS 6 Burner Gas Stovetop w/OVEN, 1-3 DECK SS, 1-CONVECTION
Freezer	1-10'x10' SS WALK IN, 1-7' SS SINGLE DOOR UPRIGHT
Refrigerator	2-12'x8' SS WALK IN, 1-SS 7' 3 DOOR REFR. SAND. PREP, 2-5' SS REFR. SAND. PREP, 1-UNDERCOUNTER
Sink	4-SS HAND SINK, 1-WOP SINK, 1-8' SS 3 COMP SINK, 2-SS SINGLE COMP.
Dish Washing Facilities	1-comm. DISHWASHER
Food Preparation Counter (Dimensions)	1-2' SS PREP, 3-4' SS PREP, 1-6' SS PREP
Other	2-SS FAT DRYERS, 1-PASTA BOILER, 1-MICROWAVE, 1-32 QT MIXER, 1-comm. FOOD PROCESSOR, 1-KITCHEN AID MIXER, 1-VACUUM SEALER, 1-12' SS HOOD w/ANSUL, HEAT WARMING LAMPS

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.) 80 %

5. Does your restaurant have a bar area that is distinct and separate from the dining area? ☒ YES ☐ No

(If yes, what percentage of the public floor space does this area cover?) 20 %

6. List the seating capacity for:

a) Restaurant dining area of your premises:
(DO NOT INCLUDE PATIO SEATING)

[80]

b) Bar area

[+ 40]

TOTAL [= 120]

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 - 55" To 60" Flat Screen TV's

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.)

Solo Guitarist - Once / Twice Week

DJ - Weekend Brunch

10. List number of employees for each position:

Position	How many
Cooks 2 22	22
Bartenders	5
Hostesses	3
Managers	3/4
Servers	20
Other (Dishwashers)	3/4
Other (Bus Person)	3/4
Other ()	

I, (Print Full Name) Arnold Ramirez, 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: [Signature]

the hills by monica

shareables®

savory sweet potato fries ^{GF}
rosemary & shaved parmesan & avocado citrus aioli 8.95

chef's charcuterie
chef curated board of deli meats & cheese, homemade breads, nuts, veggies, house preserves & more 19.95

keto chicken skewers ^{KF, GF}
artichoke, peppers, zucchini, gremolata & olive tapenade, with goddess sauce, three per order 15.95

brussels ^{KF, GF}
with el charro carne seca sea salt, cotija, & lime zest 17.95
apple, walnut, bacon & hot honey & sambal glacé 14.95
just brussels ^{GF, PB}: just brussels & sea salt 10.95

whipped feta & honey
olive oil, toasted pepitas, hot honey, & our pizzetta bread 13.95

spinach artichoke dip ^{GF}
local corn tortilla chips, fresh salsa 13.95

cubano club sliders (3)
camitas, ham, swiss, mustard, & pickles on pretzel bread 13.95

salads

barrio goddess salad ^{PB Option}
red leaf & mixed greens, avocado, homemade focaccia croutons, heirloom tomato, corn salsa, cucumber, pink onion, & cotija cheese
dressings: house vinaigrette, balsamic, or goddess 11.95
add: chicken +6.95 shrimp +7.95 steak* or salmon +9.95

chipotle caesar
romaine, sun dried tomato, parmesan, & focaccia croutons 11.95
add: chicken +6.95 shrimp +7.95 steak* or salmon +9.95

the sunset salad ^{GF}
fresh avocado, chickpea, cucumber, butternut squash, corn salsa, peppers, cilantro, poblano, onion, feta, chimichurri goddess & lime zest 12.95
add: chicken +6.95 shrimp +7.95 steak* or salmon +9.95

far east street salad ^{GF}
soy ginger dressing, fresh greens, napa cabbage, shaved carrot, sweet peppers, crispy rice noodle, & scallions 12.95
add: teriyaki chicken +6.95 togarashi seared ahi +8.95 korean steak +8.95 thai chile salmon +9.95 tofu ^{PB} +5.95

spinach & fig ^{GF}
fresh spinach, dried fig, glazed pecans, butternut squash, red onion, maple-apple vinaigrette, goat cheese & quinoa 13.95
add: chicken +6.95 shrimp +7.95 salmon +9.95

pantry soups

5.95 cup or 10.95 bowl with focaccia or combread ^{GF}
seasonal soup, chicken noodle,
beef chili, tomato, clam chowder,
& seasonal vegan ^{PB, GF}

the entrées

*25 12 24 Ltr. Dep. RM10:44

seared ahi tostada ^{GF}
seared ahi, guacamole, fresh napa greens, blue corn tostadas, fresco chile, carrot, edamame, & ginger soy dressing 18.95

the city bowl ^{GF, PB option}
wild rice, avocado, roasted brussels, pink onion, mango & fresco glaze
plant-based recipe 12.95 grilled chicken 16.95 shrimp 17.95 steak* or salmon 18.95

freebird chicken & fries ^{GF} crispy chicken tenders, sauces, & french fries 15.95

win in rome rigatoni noodle, crème sauce, prosciutto & italian sausage, shaved parmesan, basil, broccolini, & balsamic drizzle 18.95

far east noodle ^{PB option}
lo mein & crispy rice noodle, soy ginger sauce, peppers, scallion, sesame, & edamame with choice of recipe:
teriyaki chicken 16.95 togarashi seared ahi 18.95 korean steak +18.95 tofu ^{PB} 16.95 thai chile salmon 19.95

steak & frites ^{GF}
pan seared new york*, chimichurri, savory rosemary parmesan sweet potato frites, & avocado aioli 19.95

cedar roasted salmon ^{GF}
agave glazed cedar plank salmon, roasted corn and quinoa salad with butternut squash & micro cilantro greens 19.95

your favorite chicken ^{GF}
scaloppine chicken cutlets, french pan sauce, capers, cracked pepper, crispy arugula & mixed herbs frito 16.95

sandwich boards choice of: french fries or house salad
sub: pantry soup +2.95 or savory sweet potato fries +1.75 gluten free bread/bun +1

spicy chicken sandwich
crispy chicken, brioche, hot honey slaw, charro sauce, fresco chile, & cornichon pickles 16.25

chicken pesto house focaccia or baguette
mozzarella, spinach, fresh basil, cilantro pesto aioli, & roasted sweet peppers 16.95

tucson beefsteak
shaved new york*, baguette, grilled onion & mild peppers, provolone, horseradish mayo, & ancho au jus 17.95

spanish steps
house focaccia, shaved prosciutto, ham, mortadella, fresh burrata, pistachio pesto, fig preserve & arugula 17.95

turkey blt
turkey, bacon, & rosemary avocado aioli on choice of homemade focaccia, sourdough toast, or croissant 15.95

grilled cheese & soup or salad
triple cheese, homemade sourdough, choice of tomato soup or side salad 13.95
add: fresh tomato or poblano +.95 ea. bacon +3.25

responsible burgers™ choice of: french fries or house salad
responsible burger™ a better for you beef burger patty of 70/30 grass-fed beef & shiitake mushroom*
sub: savory sweet potato fries +1.75 sub: mac & cheese +2.95 gluten free bread/bun +1
the jules* homemade focaccia, swiss, grilled onion, arugula, & dijon mayo 17.95

the impala* brioche bun, bbq sauce, billionaire bacon, crispy onion, & cheddar 17.95

corner market* brioche bun, american cheese, charro sauce, pickle, L.T.O. 16.95

very responsible ^{PB}
vegan shiitake & pea protein burger, brioche, vegan cheese, sauce, L.T.O., & grilled onion ^{PB} 17.95
burger adds: sunny egg* +2.95 double patty* +6.95 bacon +3.95 avocado +2.50

extras mac & cheese 7.95 french fries 4.95 house salad 5.95 sautéed spinach 5.95

handmade pizzettas

add: sm. barrio or caesar salad +5.95 add: bacon, chorizo, sausage, or pepperoni +3.95 add: peppers, mushrooms, or spinach +1.75

cheese

fresh mozzarella, parmesan, & red sauce 13.75

pepperoni

mozzarella, house red sauce 14.95 add hot honey drizzle +1

la margherita

heirloom tomato, basil, mozzarella & marinara 13.95

spicy chicken

buffalo sauce, mozzarella, red onion, & ranch 15.95

charrovida ^{PB}

vegan mozzarella, marinara, chickpea chorizo, mushroom, sautéed onion, red & green bell peppers, fresh herbs, & cilantro 16.95

meat @ the monica

mozzarella, sausage, pepperoni, meatball, ham, bacon, & salami 17.95

el charro carne seca blanca

carne seca, mozzarella & cotija, poblano, onion, & mushroom 17.95

sausage n'shroom

italian sausage, sautéed mushrooms, pistachio pesto, parmesan, mozzarella, garlic sauce, basil, & olive oil gremolata 16.95

quesabirria overkill

yes, we did one too and it's really good 16.95

prickly pear bbq

bbq chicken, mozzarella, cilantro, & crispy onion strings 15.95

the g.o.a.t.

goat cheese, fig, herbed olive oil gremolata, arugula & balsamic 16.25

COFFEE & TEA

local az & mexican roasted coffees & teas

byoc coffee bar:
**médium roast, dark roast,
decaf, or café de la olla** 3.75
4-leaf az cold brew 4.50
espresso 4
chai tea latte 5

matcha tea latte 6
matcha espresso café 6
lavender matcha latte 7
prickly pear matcha 7
local maya teas assorted blends
mexican hot chocolate 4.50

bakery & desserts

recipes change daily & seasonally, please inquire

the ticket cake
double chocolate cake with chocolate
ganache and crème sugar center
café de la olla tiramisú
orange and clove coffee dipped mexican maria
cookies & homemade custard

the banana party
mom's banana pudding with vanilla
wafer cookie & whipped crème

monica's pastries
rotating recipes from conchas to croissants
and homemade pop tarts - inquire

smoothies & acai

take care of you at the monica | 7.95 ea

green dolphin
almond milk, pea protein, vanilla,
spinach, agave, & spirulina

mango tango
oj, mango puree, coconut milk, tajín,
pineapple, banana, turmeric, & ginger

the tumamocker
mexican chocolate, peanut butter,
banana, pea protein, vanilla, & coconut

bye 'bucks coffee nectar, almond milk, pea
protein, & mexican chocolate
the wildcat mixed berries, beet powder,
orange juice, agave & fresh mint

the bar @ the monica

sí sangria!

20oz vaso of barcelona's favorite recipe 13

mimosas

mimosas 8 each

orange, peach, strawberry, mango, prickly pear

mimosa triple flight pick 3 for \$21

monica's mimosa tower
12 mimosas for \$75 (3 person min.)

bloody mary's

visit our bloody mary bar during our weekend brunch

mary's dunn 13

tito's, our bloody mary mix, skewered goods

el papi loco! 19.22

mary's papi, burger slider, firebird chicken, tito's, & skewered goods

Spritz' The Season

Sip your spritz with recipe & liqueur choice:

aperol, campari, elderflower, or limoncello 13

viva la vida prosecco, soda, red & blue berries

cranberry nice cranberry, hint of rosemary & orange

melon sugar seasonal melon nectar, mint & agave

honey lemon spritz citrus nectar & honey

Mocktail Square

tamarindo cooler 8.50

citrus, agave, mineral water, tamarindo

ginger yell 8.50

ginger, lime, agave, fresh thyme, & soda

mock diet 8.50

espresso, vanilla syrup, cinnamon

mock n/a mimosa flight pick 3 for \$29

pick 3: orange, peach, strawberry, mango, prickly pear

wilma's wildcat 10

almave n/a agave spirit, cactus nectar, fresco, rose water & soda

mock mojito 8.50

muddled fresh mint, ginger nectar, lime, & soda

designated 'rita 10

almave n/a agave spirit, lime, orange & rocks

n/a corona 8

n/a corona miche"nada" 12

café cocktails

trash diet 14

cold brew, vodka, la lechera & vanilla crème

holiday crash diet market

seasonal flavors, cold brew or espresso or both, spirits - ask us!

screw the diet 15

baileys & screwball peanut butter whiskey, cold brew,
la lechera & vanilla crème

chocolate espresso martini 15

spain's floor 43 chocolate liqueur, absolut vanilla vodka, crème

dulce de leche martini 14

espresso, mexican caramel coffee liqueur,
lechera crème & salty sugar rim

classic carajillo 13

licor 43, espresso, orange twist

cocktails

the real rio nuevo 14

weber ranch agave vodka, english cucumber,
agave, lime, soda & mint

ciao cowboy 16

whiskey del bac dorado, agave-basil syrup,
citrus, basil leaf & lemon

temple thyme 14

stiff g.i.n., fresh thyme, lemon, agave & lavender

tea town 14

peach whiskey, green tea, & peach nectar

the gernshow 14

cazadores silver, blue tea, triple sec, agave & lime

Michelada +4 to any beer (mocktail available)

charro margarita house recipe 8

hex azul cooler 15

tesha azul blanco tequila, rosemary, citrus,
agave, soda, & turbinado rim

the fox old fashioned 16

tucson's whiskey del bac, bitters,
manzanilla maple syrup & orange zest

tommy's ranch water 14

insolito blanco tequila, saratoga sparkling mineral water, citrus

rosa patrón cooler 14

patrón silver, prickly pear cactus nectar, fresco, rose water & soda

Happier Happy Hours®

monday thru friday 2-6pm®

holiday spiced latte seasonal-ask

dulce de leche macchiato 6

vanilla vida 7.60-4.44
double espresso, almond milk, mexican vanilla

café tucano 7

double espresso, mexican vanilla, & la lechera

the flin mocha 6

double espresso, la lechera, lbarra cocoa

smashed oreo pudding

creamy chocolate, oreos, & whipped crème

game changer cake CF, PB

plant-based, gluten-free vanilla cake recipe

limoncello tiramisú

muchas gracias CF

acai, berries, banana, coconut,
& vanilla almond granola

wine

½ off all bottles mon thru wed

house pour

cabernet, merlot, chardonnay, pinot grigio, sauv blanc, ca 9/27

quest proprietary cabernet, ca 11/35

provisioner red blend, az, 10/31

leco punk rioja tempranillo, spain 11/35

piattelli malbec, argentina 11/35

la crema pinot noir, ca 13/39

kung fu girl riesling, wa 10/37

justin chardonnay, sonoma coast 15/51

la crema chardonnay, sonoma coast 12/41

kim crawford sauvignon blanc, marlborough 13/39

g. bertrand cotes de roses rosé, france 13/39

bubbles & proseccos

ruffino prosecco, italy 750ml 10/37

kim crawford prosecco, italy 35

mas fi cava brut or rosé, spain 9/29

ciao bella prosecco, italy 750ml 34

it's a headsnapper prosecco rosé, italy 750ml 32

kylie minogue prosecco rosé, italy 750ml | 49

tiamo prosecco, italy 750ml | 36

mionetto alcohol removed prosecco, italy 750ml | 36

gh mumm champagne, france 750ml 99

veuve clicquot brut champagne, france 750ml 150

beer on tap

dragoon el charro 100th sonoran amber, tucson 8

ray ray's sonoran tea spirited tea, tucson 9.50

dragoon ipa tucson 8

motosonora belly tank blonde tucson 8

victory or death ipa motosonora, tucson 8

cerveza modelo especial mexico 8

micheLOB ultra usa 7

local rotators by:

barrio beer, pueblo vida,

motosonora, & more inquire

www.themonicatucson.com | 6960 e. sunrise drive | 520.____1922

PB plant-based CF gluten free KF keto friendly

*Note: eating raw or undercooked proteins can cause certain food borne illnesses and we are not a facility without from all regions and cannot guarantee against cross contamination. We cook with grass-fed beef, cage-free eggs, natural chicken, sustainable seafood, and source local produce & ingredients whenever possible. Recipes and content subject to availability & prices are subject to change without notice. We do not warrant the quality of food delivered when using a third-party delivery app. Note on Service Charge Gratuities and Tipping: For parties of 10 or more, a 20% gratuity service charge will be added to the pre-tax total and shared amongst our team. Regarding tips given by guests via cash or credit card: all hourly compensated team members, except for management, share a portion of our guests' generosity. A structured tip-sharing program is distributed amongst our hourly front of house service members and kitchen crew and is paid out regularly according to state laws. We value and support our entire team and foster a culture of equal opportunity and shared success. We support our Troops & First Responders! Active Military & First Responders receive 10% off food purchases only with a valid ID. © 10.1.2025 Flores Concepts, LLC



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

DLLC USE ONLY

Job #:	375219
Date Accepted:	12-18-2025
LC:	Chayn
License #:	

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

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

1. Name of restaurant (Please print): THE HILLS BY MONICA
2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
3. A list of **all** food and liquor vendors
4. The restaurant menu used during the audit period
5. A price list for alcoholic beverages during the audit period
6. Mark-up figures on food and alcoholic products during the audit period
7. A recent, **accurate** inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
8. Monthly Inventory Figures - beginning and ending figures for food and liquor
9. Chart of accounts (copy)
10. Financial Statements-Income Statements-Balance Sheets
11. General Ledger
 - A. Sales Journals/Monthly Sales Schedules
 - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
 - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
 - 3) Dated Guest Checks
 - 4) Coupons/Specials/Discounts
 - 5) Any other evidence to support income from food and liquor sales
 - B. Cash Receipts/Disbursement Journals
 - 1) Daily Bank Deposit Slips
 - 2) Bank Statements and canceled checks
12. Tax Records
 - A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
 - B. Income Tax Return - city, state and federal (copies)
 - C. Any supporting books, records, schedules or documents used in preparation of tax returns

13. Payroll Records

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each workday)
- D. Payroll records for all employees showing hours worked each week and hourly wages

14. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents that support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

A.R.S. §4-210(A) 7

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(M)

For the purpose of this section:

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

Gross revenue: the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

Declaration:

I, (Print Name) Kevin Andrew Hernandez, declare under penalty of perjury that I am authorized to submit this application. I have read the contents and to the best of my knowledge believe all statements made on this application to be true, correct, and complete.

Signature: [Signature]

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