



Katrina Martinez
Deputy Clerk

Pima County Clerk of the Board

Melissa Manriquez

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

June 16, 2026

Kevin Arnold Kramber
Frida American Brasserie
3415 E. River Road
Tucson, AZ 85718

RE: Arizona Liquor License Job No.: 399188
d.b.a. Frida American Brasserie

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 May 18, 2026. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, July 14, 2026, at 5:00 p.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", 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: 05/26/26 / /
Date of Posting Removal: 06/15/26 / /

Applicant's Name: Frida American Brasserie
Kramber Kevin Arnold
Last First Middle

Business Address: 2905 E. Skyline Drive, No. 168 Tucson 85718
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.

PIMA COUNTY SHERIFF'S DEPARTMENT PROCESS SERVER (520)351-6000
Print Name of City/County Official Title Phone Number

Signed by: [Signature] 9579 6/15/2026
Signature badge Date Signed
Kacy Colledge

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.

JUN 15 2 26 PM '26 P.C. CLK. OF B.D. *Handwritten initials*



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TO: Development Services, Zoning Division
FROM: Gizelle Morales
Clerk of the Board Specialist
DATE: May 19, 2026
RE: Zoning Report - Application for Liquor License

Attached is the application of:

Kevin Arnold Kramber
d.b.a. Frida American Brasserie
2905 E. Skyline Drive, No. 168
Tucson, AZ 85718

Arizona Liquor License Job No. 399188
Series 12, Restaurant
New License
Person Transfer
Location Transfer

ZONING REPORT

DATE: 5/22/26

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

Yes No

If No, please explain:

MBoral
Pima County Zoning Inspector

When complete, please return to cob_mail@pima.gov

MAY 22 2 26 AM '26 P.C. CLK OF BD

26-14-9576

State of Arizona
Department of Liquor Licenses and Control

Created 05/18/2026 @ 01:36:01 PM

Local Governing Body Report

LICENSE

Number: Type: 012 RESTAURANT
Name: FRIDA AMERICAN BRASSERIE
State: Pending
Issue Date: Expiration Date:
Original Issue Date:
Location: 2905 E SKYLINE DRIVE
#168
TUCSON, AZ 85718
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: HYS HORIZON LLC
Contact Name: KEVIN ARNOLD KRAMBER
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23925835 State of Incorporation: AZ
Incorporation Date: 12/23/2025
Correspondence Address: 3415 E RIVER ROAD
TUCSON, AZ 85718
USA
Phone: (520)235-5684
Alt. Phone:
Email: KKRAMBER75@GMAIL.COM

MAY 18 25 50 420 PC CLK OF BD JDM

with day
07-17-2026

Name:	Title:	% Interest:
DAVID LAPAN REVOCABLE TRUST	Member	20.00
FRIDA HORTENCIA HUNT	Manager-LLC	20.00
FRIDA L GONZALES PUENTE	Member	20.00
CHARLES FRANCIS HUNT	Manager-LLC	20.00
WALTER RODOLFO SALAZAR LOPEZ	Member	20.00

HYS HORIZON LLC - Member

Name: WALTER RODOLFO SALAZAR LOPEZ
 Gender: Male
 Correspondence Address: 3415 E RIVER ROAD
 TUCSON, AZ 85718
 USA
 Phone: (520)247-9975
 Alt. Phone:
 Email: VILLAPERUTUCSON@GMAIL.COM

DAVID LAPAN REVOCABLE TRUST - Trustee

Name: DAVID IRA LAPAN
 Gender: Male
 Correspondence Address: 2600 N CENTRAL AVENUE
 #1775
 PHOENIX, AZ 85004
 USA
 Phone: (520)977-4826
 Alt. Phone:
 Email: DAVID@LAPANVENTURES.COM

HYS HORIZON LLC - Manager-LLC

Name: CHARLES FRANCIS HUNT
 Gender: Male
 Correspondence Address: 3415 E RIVER ROAD
 TUCSON, AZ 85718
 USA
 Phone: (440)785-5750
 Alt. Phone:
 Email: FRIDATUCSONAZ@GMAIL.COM

HYS HORIZON LLC - Member

Name: FRIDA L GONZALES PUENTE
 Gender: Female
 Correspondence Address: 3415 E RIVER ROAD
 TUCSON, AZ 85718
 USA
 Phone: (480)678-8144
 Alt. Phone:
 Email: VILLAPERUTUCSON@GMAIL.COM

HYS HORIZON LLC - Member

Name: DAVID LAPAN REVOCABLE TRUST
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: KRAMBER75@GMAIL.COM

HYS HORIZON LLC - Manager-LLC

Name: FRIDA HORTENCIA HUNT
Gender: Female
Correspondence Address: 3415 E RIVER ROAD
TUCSON, AZ 85718
USA
Phone: (520)977-8576
Alt. Phone:
Email: FRIDATUCSONAZ@GMAIL.COM

MANAGERS

Name: CHARLES FRANCIS HUNT
Gender: Male
Correspondence Address: 3415 E RIVER ROAD
TUCSON, AZ 85718
USA
Phone: (440)785-5750
Alt. Phone:
Email: FRIDATUCSONAZ@GMAIL.COM

Name: FRIDA HORTENCIA HUNT
Gender: Female
Correspondence Address: 3415 E RIVER ROAD
TUCSON, AZ 85718
USA
Phone: (520)977-8576
Alt. Phone:
Email: FRIDATUCSONAZ@GMAIL.COM

Name: FRIDA HORTENCIA HUNT
Gender: Female
Correspondence Address: 3415 E RIVER ROAD
TUCSON, AZ 85718
USA
Phone: (520)977-8576
Alt. Phone:
Email: FRIDATUCSONAZ@GMAIL.COM

APPLICATION INFORMATION

Application Number: 399188
Application Type: New Application
Created Date: 05/04/2026

QUESTIONS & ANSWERS

012 Restaurant

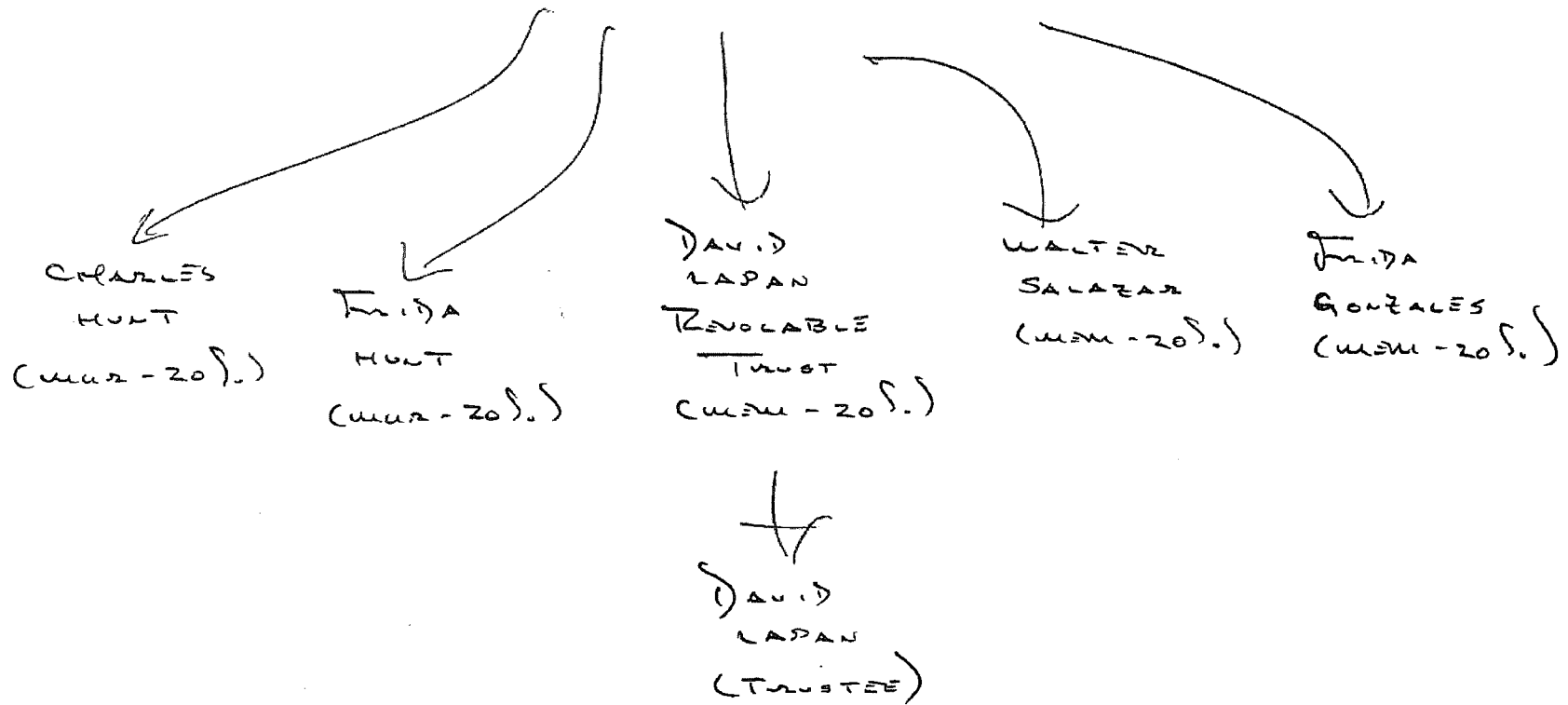
- 1) Are you applying for an Interim Permit (INP)?
No
- 2) Are you one of the following? Please indicate below.
Property Tenant
Subtenant
Property Owner
Property Purchaser
Property Management Company
Property Tenant
- 3) Is there a penalty if lease is not fulfilled?
Yes
What is the penalty?
Loss of \$17,860.63 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.
\$400,000.00
David Lapan Revocable Trust
6430 N. Swan Rd. #100, Tucson, AZ 85718
- 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?
 08/01/2026
- 9) What type of business will this license be used for?
 Restaurant

DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
QUESTIONNAIRE	Charles Q & Attach.pdf	05/04/2026
DIAGRAM/FLOOR PLAN	Floor Plan.pdf	05/04/2026
MISCELLANEOUS	Flow Chart.pdf	05/04/2026
MENU	Food Menu.pdf	05/04/2026
QUESTIONNAIRE	Frida Gonzales Puente Q & Attach.pdf	05/04/2026
QUESTIONNAIRE	Frida Hunt Q & Attach.pdf	05/04/2026
QUESTIONNAIRE	Kevin Agent Q.pdf	05/04/2026
MISCELLANEOUS	Kevin ASF.pdf	05/04/2026
RESTAURANT OPERATION PLAN	Rest Op Plan.pdf	05/04/2026
RECORDS REQUIRED FOR AUDIT	RRFA.pdf	05/04/2026
QUESTIONNAIRE	Walter Q & Attach.pdf	05/04/2026
MENU	Wine & Cocktail Menu.pdf	05/04/2026
MISCELLANEOUS	KAK Passport 121328.pdf	05/04/2026
QUESTIONNAIRE	David Q.pdf	05/04/2026

MYS HORIZON, LLC



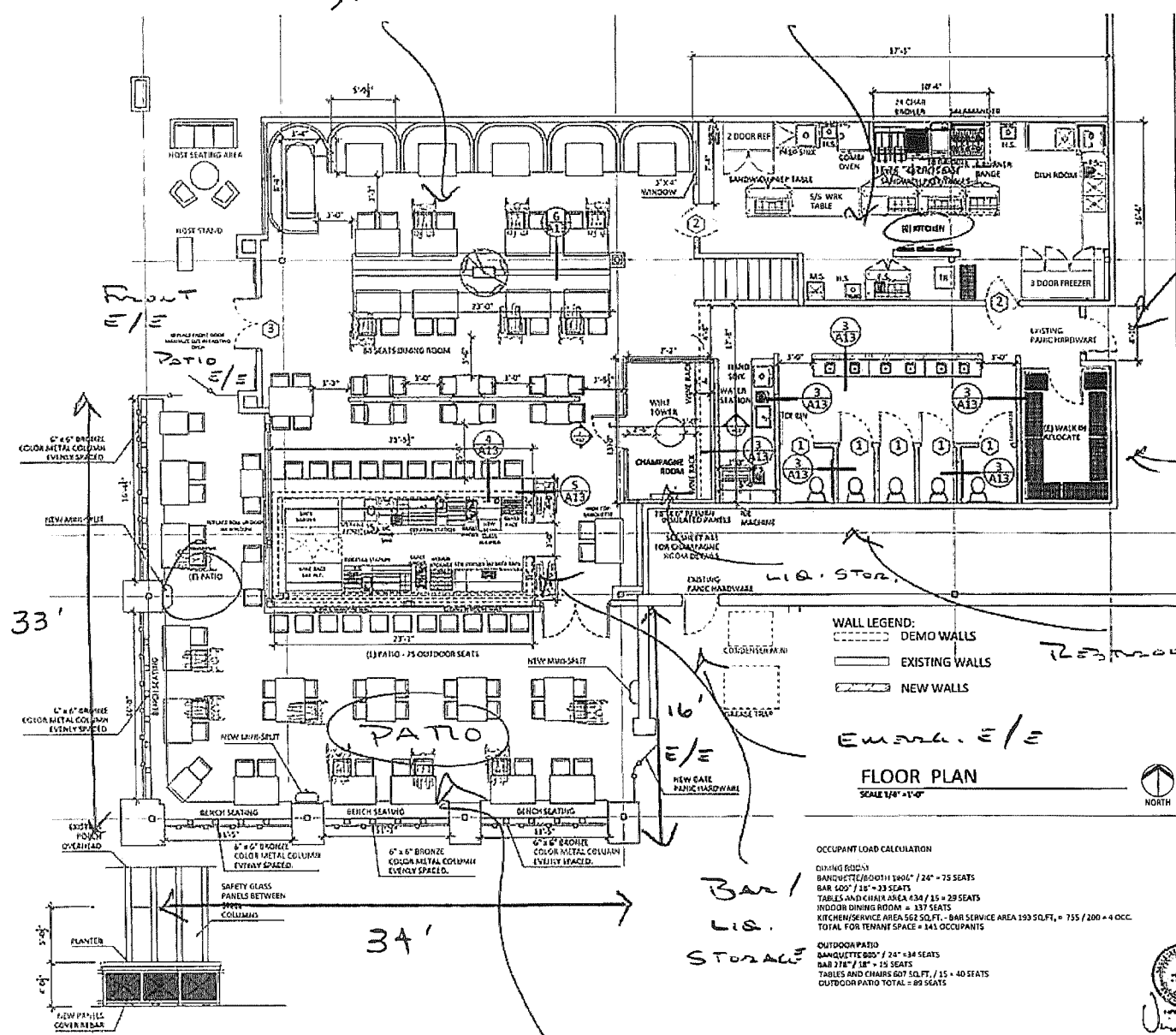
2025 5 5 10:47 AM Page 1/14

APPX. 3,000 SQ FT

EMERALD E/E

DINING

KITCHEN



FIRE DEPARTMENT NOTE:
 SEE IFC SECTION 904.2 KEY BOX MAINTENANCE: THE OPERATOR OF THE BUILDING SHALL IMMEDIATELY NOTIFY THE FIRE MARSHAL AND PROVIDE THE NEW KEY WHEN A LOCK IS CHANGED OR REKEYED, THE KEY TO SUCH LOCK SHALL BE SECURED IN THE KEY BOX. PROMOTE TENANT KEYS TO THE FIRE INSPECTOR DURING FINAL INSPECTION.

2018 IFC SECTION 906.2 GENERAL REQUIREMENTS: PORTABLE TOOL EXTINGUISHERS SHALL BE SELECTED, INSTALLED AND MAINTAINED IN ACCORDANCE WITH IFC SECTION AND NFPA 10. PROVIDE ONE 2A10C EXTINGUISHER FOR THIS TENANT SPACE.

ROOM FINISH SCHEDULE

Room	Finish	Material	Notes
DINING ROOM	1	2	
KITCHEN	3	4	
BAR	5	6	
BATHROOMS	7	8	

FRP: FIBERGLASS REINFORCED PANEL TO 8'-0" HEIGHT
 ALL FINISHES SHOULD BE MADE LIKE NEW SPACE TO BE RE-PAINTED THROUGHOUT COLOR SHOULD BE SELECTED BY OWNER AND COORDINATED WITH GENERAL CONTRACTOR

ANSI A117.1/103-004.2.6 DOOR HARDWARE HANDLES, PULL LATCHES, LOCKS AND OTHER OPERABLE PARTS ON ACCESSIBLE DOORS SHALL HAVE A SHAPE THAT IS EASY TO GRASP WITH ONE HAND AND DOES NOT REQUIRE TIGHT GRASPING, PINCHING, OR TWISTING OF THE WRIST TO OPERATE. OPERABLE PARTS OF SUCH HARDWARE SHALL BE 34 INCHES MIN. AND 48 INCHES MAX. ABOVE THE FLOOR.

DOOR SCHEDULE

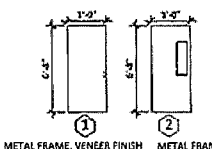
#	Door Schedule	Room	Notes
1	3'-6" x 8'-0" SOLID CORE DOOR	BATHROOM LOCK/CLOSURE	
2	3'-6" x 8'-0" SOLID CORE DOOR	DOUBLE SWING METAL WHITE LITE	
3	3'-0" x 8'-0" SOLID CORE DOOR	GLASS DOOR CUSTOM	

WALL LEGEND:
 - - - DEMO WALLS
 ——— EXISTING WALLS
 = = = NEW WALLS

FLOOR PLAN
 SCALE 1/4" = 1'-0"

OCCUPANT LOAD CALCULATION
 DINING ROOM
 BANQUETTE 2600111 1800' / 24" = 75 SEATS
 BAR 600' / 18" = 33 SEATS
 TABLES AND CHAIR AREA 434 / 15 = 29 SEATS
 INDOOR DINING ROOM = 137 SEATS
 KITCHEN SERVICE AREA 562 SQ. FT. - BAR SERVICE AREA 193 SQ. FT. = 755 / 200 = 4 OCC.
 TOTAL FOR TENANT SPACE = 143 OCCUPANTS

OUTDOOR PATIO
 BANQUETTE 600' / 24" = 34 SEATS
 BAR 278' / 18" = 15 SEATS
 TABLES AND CHAIRS 607 SQ. FT. / 15 = 40 SEATS
 OUTDOOR PATIO TOTAL = 89 SEATS



ADA CLEAR FLOOR SPACE =

ACCESSIBLE SEATING 5% REQUIRED TO BE ACCESSIBLE
 BAR 83 SEATS = 2 SEATS
 SEATING 104 = 5 SEATS
 OUTDOOR SEATING
 SEATING 143 X 5% = 7
 BAR ACCESSIBLE PARALLEL APPROACH 35" HEIGHT
 SEATING 34" TABLE HEIGHT

VVC DESIGN ARCHITECT
 1020 W. CHASE LN
 TULSA, AZ, (510) 400-4226

FRIDA RESTAURANT A4

FRONT PATIO E/E

EMERALD E/E

WALK IN LIQ. STORAGE

Bar LIQ. STORAGE

1 DECORATIVE PORCH DETAIL

* PATIO DINING ENCLOSED w/ 6' x 6' BRONZE METAL RAILING *



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

RESTAURANT OPERATION PLAN
 RESTAURANT SERIES 12 AND
 HOTEL/MOTEL SERIES 11 ONLY

DLIC USE ONLY

Job #: 299188

Date Accepted: 05-18-2026

LC: SG

License #:

1. Name of restaurant (Please print): FRIDA MEXICAN BRASSERIE
2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	1-24" SS GAS CHAR BROILER, 1-18" SS GAS CRIDDLE, 1-SS GAS SALAMANDER
Oven	1-ICOMI RATIONAL CONVECTION OVEN
Freezer	1-7' SS 3 DOOR UPRIGHT
Refrigerator	1-SS 2 DOOR REFR., 1-48" SS REFR. CHEF BASE, 4-MISC. SS REFR. SAND. PREP, 1-ULTRACOUNTER, 1-15'x10' SS WALK IN
Sink	1-SS PREP SINK, 3-SS HAND SINK, 1-8' SS 3 COMP. SINK, 1-WOP SINK
Dish Washing Facilities	1-COMM. DISHWASHER
Food Preparation Counter (Dimensions)	1-SS 30" x 72" PREP, 1-SS 24" x 24" PREP
Other	2-SS FAT TRAPERS, 1-SS 6 BURNER GAS RANGE, 1-COMM. ICE MACHINE, 1-12' SS HOOD W/ANSUL, 1-GRZ, MICROWAVE, 1-COMM. BLENDER, 1-COMM. FOOD PROCESSOR

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.) 90 %

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?) 10 %

6. List the seating capacity for:

- a) Restaurant dining area of your premises: [88]
 (DO NOT INCLUDE PATIO SEATING)
- b) Bar area [+ 12]
- TOTAL [= 100]

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.)

4 - 55" Flat Screen TV's

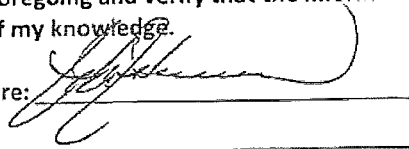
9. Do you have live entertainment or dancing? Yes No
 If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

LIVE DJ 1/2 TIMES PER WEEK

10. List number of employees for each position:

Position	How many
Cooks	10-12
Bartenders	6
Hostesses	4
Managers	2-3
Servers	10
Other (Dishwasher)	3
Other (EXPO'S)	5
Other ()	

I, (Print Full Name) James Lambie, 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: 

Lunch

No seed oil is used at Frida American Brasserie

Salads

- \$18.5 Crab Louie Salad – Blue crab with diced green onions, served on a bed of romaine with tomato, avocado, & hard-boiled egg served with house thousand island dressing
- \$16.5 Burrata Salad – Fresh burrata served over arugula, cherry tomato, fresh basil, lemon vinaigrette
- \$18.5 Crab Cake Salad – Blue crab cake served over spring mix, goat cheese crumble with spicy roasted bell pepper vinaigrette
- \$18 Greek Chopped Chicken Salad – Chicken on skewer, cucumber, olives, cherry tomato, avocado, chopped romaine, lime herb vinaigrette
- \$14 Garden Salad – Spring mix, cherry tomato, cucumber, carrots, avocado
- \$12 Lobster Butternut Squash Bowl – Lobster & butternut squash soup

Starters

- \$18 Mini Crab Cakes – 2 mini classic blue crab cakes sauteed with infusion of brioche crust served with spicy house rocoto pepper sauce
- \$14 Smoked Salmon Potato Galette – Fingerling potato galette, crème fraiche, smoked salmon, salsa criolla
- \$14 Purple Potato Avocado Stack – Potato infused with olive, layered with avocado & peas & carrots in house aioli
- \$15 Vegetarian Stuffed Avocado – Avocado filled with peas, carrots, house aioli
- \$16 Peruvian Red Chile Chicken Wings – Bone-in chicken wings marinated in aji panca sauce served with ranch & celery
- \$18 Lobster Shrimp Mac N Cheese – Lobster & shrimp served over cheese & penne pasta

Raw Bar

- \$15 * Peruvian Scallops on the Half Shell – 4 Peruvian scallops on the half shell with a salsa criolla on top *add caviar + \$45
- \$14 * Spicy Ahi Tuna on Crispy Rice – Diced ahi tuna with rocoto pepper sauce served over crispy rice
- \$15 * Cool Breeze Roll – Spicy tuna, crab & avocado roll with yellowtail, shrimp, ponzu, jalapeno, cilantro
- \$14 * Heaven Roll – Tuna, spicy crab, mango, shrimp, avocado, salmon, sweet berry sauce
- \$14 * Rainbow Roll – Crab, cucumber & avocado with salmon, yellowtail, & shrimp

Plates

- \$18.5 Brasserie Classic Burger * – 8 oz beef patty with white cheddar cheese infused with white onion & California chili sauce served over toasted brioche bun with lettuce tomato & onion on the side * make it California style with creamy avocado & diced tomato + \$4 * make it a double + \$10

- \$16 Mini Lobster Rolls – Two toasted brioche mini buns with lobster infused with house butter lemon pepper sauce
- \$14 Wagyu Gouda Sliders – 2 wagyu sliders served with gouda cheese over toasted mini brioche bun
- \$16 Crab Cake Sliders – 2 toasted brioche mini buns with blue crab & house remoulade topped with diced green onion & diced celery
- \$24 Flat Iron Steak Frites – 8 oz flat iron steak served with frites & topped with chimichurri
- \$26 Lobster & Shrimp Fried Rice – Rice cooked in wok with lobster, shrimp, green onion, bell peppers, egg, bean sprouts, soy sauce, & oyster sauce * add chicken + \$8
- \$28 Lobster & Scallop Gnocchi – Lobster, scallops, gnocchi, tomato cream sauce
- \$22 Mushroom Penne Funghi – Sauteed wild mushrooms & crimini mushrooms in rich earthy house mushroom tomato sauce topped with parmesan cheese & fresh parsley with cherry tomato with penne * add chicken + \$8

* add frites + \$4 * add truffle frites + \$5 * add sweet potato frites + \$5 * side of Brussel sprouts + \$5 * side of broccolini + \$6 * side of haricot verts + \$5 * side of asparagus + \$6 * grilled chicken + \$8 * grilled corvina fish + \$8

Kids Menu

- \$10 Grilled Chicken Frites – Grilled chicken breast served with frites
- \$10 Crispy Chicken Frites – Crispy chicken breast served with frites
- \$10 Mac and Cheese – Cheese pasta with panned
- \$8 Grilled chicken salad – House greens with house vinaigrette with grilled chicken

Desserts

- \$12 Flourless Chocolate Ganache Cake – Flourless ganache chocolate cake, raspberry sauce GF
- \$12 Chocolate Flan – Cream caramel (flan), eggs and chocolate flavor custard GF
- \$14 Bread Pudding – Decadent warm baked custard soaked brioche bread with caramelized crunchy edge soaked in bourbon caramel sauce
- \$12 Mango Cheesecake – A traditional velvet creamy cheesecake with a hint of mango

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Dinner

No seed oil is used at Frida American Brasserie

Salads

- \$18.5 Crab Louie Salad – Blue crab with diced green onions, served on a bed of romaine with tomato, avocado, & hard-boiled egg served with house thousand island dressing
- \$20 Duck Confit Salad – Duck confit served over mixed greens, pomegranate, goat cheese, walnut, house vinaigrette GF
- \$18.5 Crab Cake Salad – Blue crab cake served over spring mix, goat cheese crumble with spicy roasted bell pepper vinaigrette
- \$18 Greek Chopped Chicken Salad – Chicken on skewer, cucumber, olives, cherry tomato, avocado, chopped romaine, lime herb vinaigrette
- \$12 Lobster Butternut Squash Bowl – Lobster & butternut squash soup

Starters

- \$18 Mini Crab Cakes – 2 mini classic blue crab cakes sauteed with infusion of brioche crust served with spicy house rocoto pepper sauce
- \$14 Smoked Salmon Potato Galette – Fingerling potato galette, crème fraiche, smoked salmon, salsa criolla *add Caviar + \$25
- \$14 Purple Potato Avocado Stack – Potato infused with olive, layered with avocado & peas & carrots in house aioli
- \$15 Vegetarian Royal Avocado – Avocado filled with peas, carrots, house aioli
- Charcuterie Board
- \$22 Grilled Spanish Octopus – Grilled Spanish octopus leg in California roasted chili sauce with rocoto potato puree
- \$18 Lobster Shrimp Mac N Cheese – Lobster & shrimp served over cheese & penne pasta

Raw Bar

- \$18 * Yellowtail Carpaccio – Yellowtail fish thinly sliced with yellow pepper & lime sauce with crispy capers & jalapeno GF
- \$18 * Tuna Nikkei Avocado Stack – Ponzu, ahi tuna, Nikkei sauce with sesame oil, sesame seed, crispy wonton & avocado
- \$14 * Spicy Ahi Tuna on Crispy Rice – Diced ahi tuna with rocoto pepper sauce served over crispy rice
- \$15 * Cool Breeze Roll – Spicy tuna, crab & avocado roll with yellowtail, shrimp, ponzu, jalapeno, cilantro
- \$14 * Heaven Roll – Tuna, spicy crab, mango, shrimp, avocado, salmon, sweet berry sauce
- \$14 * Rainbow Roll – Crab, cucumber & avocado with salmon, yellowtail, & shrimp
- \$20 * Naked Oysters – 6 blue point oysters *add caviar + \$45
- \$22 * Oyster Nikkei – 6 blue point oysters topped with tuna avocado ponzu
- \$22 * Oyster Carpaccio – 6 blue point oysters topped with yellowtail carpaccio

Plates

- \$38 * Filet Mignon Medallions – Two 3 ounce filet mignon medallions served over creamy polenta with asparagus & demi-glace GF
- \$26 Lobster & Shrimp Fried Rice – Rice cooked in wok with lobster, shrimp, green onion, bell peppers, egg, bean sprouts, soy sauce, & oyster sauce * add chicken + \$8
- \$150 * Lobster Tail & Tomahawk & Caviar Surf & Turf – Two 6 oz North Atlantic grilled lobster tails, 30 oz tomahawk, chimichurri, roasted potatoes, house salad with broccolini, butter sauce, served with caviar
- \$44 Veal Ossobuco – Slow cooked Ossobuco, baby carrots in aji panca, over rocoto infused potato puree & baby arugula GF
- \$38 Lobster Tail Risotto – 6 oz North Atlantic grilled lobster tail & jumbo shrimp, served with a creamy Pecorino cheese risotto, & grilled asparagus GF
- \$28 Lobster & Scallop Gnocchi – Lobster, scallops, gnocchi, tomato cream sauce
- \$28 * Ribeye Steak Frites – 10 oz ribeye steak served with frites & topped with chimichurri
- \$22 * Tofu Stir Fry – Firm tofu sautéed in soy sauce with red onion & tomato served with frites
- \$30 Grilled Branzino – Grilled branzino in yellow pepper sauce with seasonal vegetables & a side of creamy polenta
- \$34 * Lamb Lollipop – Two lamb ribs "frenched" served over rocoto potato puree with tasty demi-glace & broccolini GF
- \$22 Mushroom Penne Funghi – Sauteed wild mushrooms & crimini mushrooms in rich earthy house mushroom tomato sauce topped with parmesan cheese & fresh parsley with cherry tomato with penne * add chicken + \$8

Desserts

- \$12 Flourless Chocolate Ganache Cake – Flourless ganache chocolate cake, raspberry sauce GF
- \$12 Chocolate Flan – Cream caramel (flan), eggs and chocolate flavor custard GF
- \$14 Bread Pudding – Decadent warm baked custard soaked brioche bread with caramelized crunchy edge soaked in bourbon caramel sauce
- \$12 Mango Cheesecake – A traditional velvet creamy cheesecake with a hint of mango

Kids Menu

- \$10 Grilled Chicken Frites – Grilled chicken breast served with frites
- \$10 Crispy Chicken Frites – Crispy chicken breast served with frites
- \$10 Mac and Cheese – Cheese pasta with panned
- \$8 Grilled chicken salad – House greens with house vinaigrette with grilled chicken

* add frites + \$4 * add truffle frites + \$5 * add sweet potato frites + \$5 * side of Brussel sprouts + \$5 * side of broccolini + \$6 * side of haricot verts + \$5 * grilled chicken + \$8 * grilled corvina fish + \$8

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Wine & Cocktail List

Craft Cocktails

- \$20 Veuve French 75 – 1.5 oz gin, ½ oz lemon juice, ½ oz simple syrup, 3 oz Veuve Clicquot
- \$20 Veuve Cucumber Spritz – Muddle cucumber & 10 mint leaves in the bottom of a wine glass, add 1/2 oz lime juice, add 1.5 oz elderflower, add 1 oz Ketel One Botanical Cucumber Mint Vodka, fill the glass with ice cubes, strain into a glass, and top with 3 oz Veuve Clicquot
- \$18 Veuve Hortencia – Large wine glass filled with 1 oz lavender lemon syrup, ¼ oz lemon juice, 4 oz Veuve Clicquot
- \$18 Veuve Cucumber Mint Gin Fizz – 1.5 oz gin, 1 oz lime juice, 1/2 oz simple syrup, 6 mint leaves, and 3 slices of cucumber in a shaker. Shake with ice, strain into a glass with fresh ice, and top with 2 ounces Veuve Clicquot
- \$18 Veuve Poinsettia Cranberry Mimosa – 3 oz Veuve, 3 oz cranberry juice, ½ oz Cointreau, orange peel in a large wine glass garnish with rosemary sprig
- \$16 Whistle Pig Old Fashion – 2 oz Whistle Pig old fashion with orange peel
- \$18 Whistle Pig Manhattan – 2 oz Whistle Pig, 1 oz sweet vermouth, 2 dashes angostura bitters, served with luxardo cherry
- \$16 Mango Mojito – Diced mango with 10 mint leaves muddled, 2 oz rum, 1 oz lime juice, 1 oz simple syrup topped with club soda
- \$16 Passion Fruit Caipirinha – 1.5 oz cachaça, 1 oz passion fruit juice, 1 oz lime juice, stirred in served over rocks
- \$18 Rosemary Greyhound – 1.5 oz vodka, 4 oz grapefruit juice, 1 oz simple syrup, garnish with rosemary sprig & orange wedge

Mocktails

- \$14 Mango Mocktail – Diced mango with 10 mint leaves muddled, 2 oz lime juice, 1.5 oz simple syrup topped with club soda
- \$14 Cucumber Mint Mocktail – Muddle cucumber & 10 mint leaves in the bottom of a wine glass, add 2 oz lime juice, 1 oz simple syrup, fill the glass with ice cubes, strain into a glass, and top with club soda

Champagne/Sparkling

- \$22/\$110 Veuve Clicquot
- \$150 Moet & Chandon Ice Imperial
- \$350 Dom Perignon
- \$11/\$40 La Marca Prosecco
- \$45 Acinum Prosecco
- \$50 Segura Viuda Brut Cava
- \$55 Campo Viejo Cava

White Wine

- \$16/\$44 Louis Jadot Chardonnay
- \$16/\$44 La Crema Chardonnay
- \$14/\$38 Chasing Venus Sauvignon Blanc
- \$12/\$34 Oyster Bay Pinot Gris
- \$14/\$38 Muga Rioja Spain Blend

Red Wine

- \$16/\$44 Blackbird Arise Blend Napa Valley
- \$15/\$41 Penalolen Cabernet Sauvignon Chile
- \$16/\$44 Cocodrilo Bordeaux Blend Argentina
- \$14/\$38 Vina Eguia Tempranillo Spain
- \$15/\$41 Alta Pavina Pinot Noir Spain
- \$12/\$34 Da Vinci Chianti Italy

Beer By The Bottle (\$6)

- Modelo Especial
- Negro Modelo
- Dos XX
- Alaskan Amber
- Lagunitas IPA
- Corona Extra
- Corona Light

Beer By Tap (\$8)

- Sentinel Peak Amber
- Dragoon IPA
- Barrio Blonde
- Fate Irish Red



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

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

DLLC USE ONLY	
Job #:	399188
Date Accepted:	05-18-2026
LC:	SG
License #:	

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

1. Name of restaurant (Please print): Friday American Brasserie
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.

**REVOCAION 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:

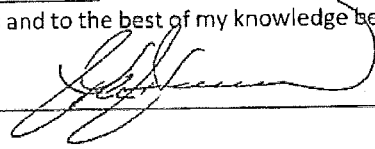
Restaurant: an establishment that derives **at least forty percent (40%)** of its gross revenue from the sale of food

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) David Andrew Chamberlain, 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: _____



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