

October 4, 2024

MEMORANDUM TO: Honorable Mayor and City Council
THRU: Charles P. Potucek, City Manager
FROM: Jill Adams, City Clerk
SUBJECT: REQUEST FOR AGENDA ITEM PLACEMENT
Resolution 2024-068, a limited liability-type of ownership
for a Series 12 Liquor License for Kevin Arnold Kramber on
behalf of Guadalajara's Sierra Vista LLC located at 99 S.
Highway 92, Sierra Vista, Arizona.

RECOMMENDATION:

The City Clerk recommends approval of this license.

The City Manager recommends approval of this license.

INITIATED BY:

Mr. Kevin Arnold Kramber
536 E Wagon Bluff Drive
Tucson, Arizona 85704

BACKGROUND:

The City received an application for a limited liability-type of ownership for a Series 12 Liquor License for Kevin Arnold Kramber on behalf of Guadalajara's Sierra Vista LLC located at 99 S. Highway 92, Sierra Vista, Arizona. The license is an on-premises sale, retail privileges liquor license that allows the holder of a restaurant license to sell and serve all types of spirituous liquor solely for consumption on the premises of an establishment which derives at least forty percent (40%) of its gross revenue from the sale of food.

State law requires the applicant to apply for a liquor license from the Arizona Department of Liquor License and Control. That department then sends a copy of the liquor license application to the municipality for their approval. A notice of public hearing was posted on the premises on September 18, 2024 prior to the public hearing and to-date there have been no responses, either pro or con. The Police Department has performed a background investigation and has given its approval for the license to proceed.

The Council's decision concerning this liquor license application will be forwarded to the State Department of Liquor Licenses and Control, who will then issue the liquor license if no objections are received. If objections are received, that department will conduct a hearing regarding the license.

BUDGET APPROPRIATION: Not applicable.

RESOLUTION 2024-068

A RESOLUTION OF THE MAYOR AND CITY COUNCIL OF THE CITY OF SIERRA VISTA, COCHISE COUNTY, ARIZONA; REAFFIRMING SETTLED POLICY BY RECOMMENDING APPROVAL OF A LIMITED LIABILITY-TYPE OF OWNERSHIP FOR A SERIES 12 LIQUOR LICENSE FOR KEVIN ARNOLD KRAMBER ON BEHALF OF GUADALAJARA'S SIERRA VISTA LLC LOCATED AT 99 S. HIGHWAY 92, SIERRA VISTA, ARIZONA; TO THE STATE DEPARTMENT OF LIQUOR LICENSES AND CONTROL; AND AUTHORIZING AND DIRECTING THE CITY MANAGER, CITY CLERK, CITY ATTORNEY OR THEIR DULY AUTHORIZED OFFICERS AND AGENTS TO TAKE ALL STEPS NECESSARY TO CARRY OUT THE PURPOSES AND INTENT OF THIS RESOLUTION.

WHEREAS, an application for a limited liability-type of ownership for a Series 12 Liquor License for Kevin Arnold Kramber on behalf of Guadalajara's Sierra Vista LLC located at 99 S. Highway 92, Sierra Vista, Arizona has been filed with the Arizona Department of Liquor Licenses and Control; and

WHEREAS, Arizona Revised Statutes §4-112 requires local municipalities to grant approval or disapproval of all liquor licenses being applied for within their jurisdiction; and

WHEREAS, the application has been posted on the premises of the business for twenty (20) days as required by State law; and

WHEREAS, it is the settled policy of the City Council that liquor licenses be recommended for approval if no objections are raised.

NOW, THEREFORE, BE IT RESOLVED BY THE MAYOR AND CITY COUNCIL OF THE CITY OF SIERRA VISTA, ARIZONA, AS FOLLOWS:

SECTION 1

The City Council reaffirms its settled policy on liquor licenses within City limits.

SECTION 2

The City Council of the City of Sierra Vista recommends approval of a limited liability-type of ownership for a Series 12 Liquor License for Kevin Arnold Kramber on behalf of Guadalajara's Sierra Vista LLC located at 99 S. Highway 92, Sierra Vista, Arizona, and to the State Department of Liquor Licenses and Control.

SECTION 3

The City Manager, City Clerk, City Attorney, or their duly authorized officers and agents, are hereby authorized and directed to take all steps necessary to carry out the purposes and intent of this Resolution.

PASSED AND ADOPTED BY THE MAYOR AND CITY COUNCIL OF THE CITY OF SIERRA VISTA, ARIZONA, THIS 10TH DAY OF OCTOBER 2024.

Clea McCaa II
Mayor

Approved as to Form:

Attest:

Nathan J. Williams
City Attorney

Jill Adams
City Clerk

Prepared By:
Jill Adams, City Clerk

State of Arizona
Department of Liquor Licenses and Control

Created 09/18/2024 @ 07:28:59 AM

Local Governing Body Report

LICENSE

Number: _____ Type: 012 RESTAURANT
Name: GUADALAJARA'S
State: Pending
Issue Date: _____ Expiration Date: _____
Original Issue Date: _____
Location: 99 S HWY
92
SIERRA VISTA, AZ 85635
USA
Mailing Address: [REDACTED] DRIVE
TUCSON, AZ 85704
USA
Phone: (520) [REDACTED]
Alt. Phone: _____
Email: [REDACTED]@GMAIL.COM

AGENT

Name: KEVIN ARNOLD KRAMBER
Gender: Male
Correspondence Address: [REDACTED] DRIVE
TUCSON, AZ 85704
USA
Phone: (520) [REDACTED]
Alt. Phone: _____
Email: [REDACTED]@GMAIL.COM

OWNER

Name: GUADALAJARA'S SIERRA VISTA LLC
Contact Name: KEVIN ARNOLD KRAMBER
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23719887 State of Incorporation: AZ
Incorporation Date: 08/23/2024
Correspondence Address: [REDACTED] DRIVE
TUCSON, AZ 85704
USA
Phone: (520) [REDACTED]
Alt. Phone: _____
Email: [REDACTED]@GMAIL.COM

Officers / Stockholders

60th Day 11-17-24
105th Day 1-1-25

Name:	Title:	% Interest:
SETH PETER HOLZMAN	Member	50.00
MAYRA ROCHA HOLZMAN	Member	50.00

GUADALAJARA'S SIERRA VISTA LLC - Member

Name: MAYRA ROCHA HOLZMAN
Gender: Female
Correspondence Address: [REDACTED] DRIVE
TUCSON, AZ 85704
USA
Phone: (520) [REDACTED]
Alt. Phone:
Email: [REDACTED]@GMAIL.COM

GUADALAJARA'S SIERRA VISTA LLC - Member

Name: SETH PETER HOLZMAN
Gender: Male
Correspondence Address: [REDACTED] DRIVE
TUCSON, AZ 85704
USA
Phone: (520) [REDACTED]
Alt. Phone:
Email: [REDACTED]@GMAIL.COM

APPLICATION INFORMATION

Application Number: 307479
Application Type: New Application
Created Date: 08/30/2024

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 \$10,000 security deposit and Landlord lockout
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
Yes
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
Non, capital contribution
- 6) Are there walk-up or drive-through windows on the premises?
No
- 7) Does the establishment have a patio?
No
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
Yes
If yes, what is your estimated completion date?
01/1/2025
- 9) What type of business will this license be used for?
Restaurant

DOCUMENTS

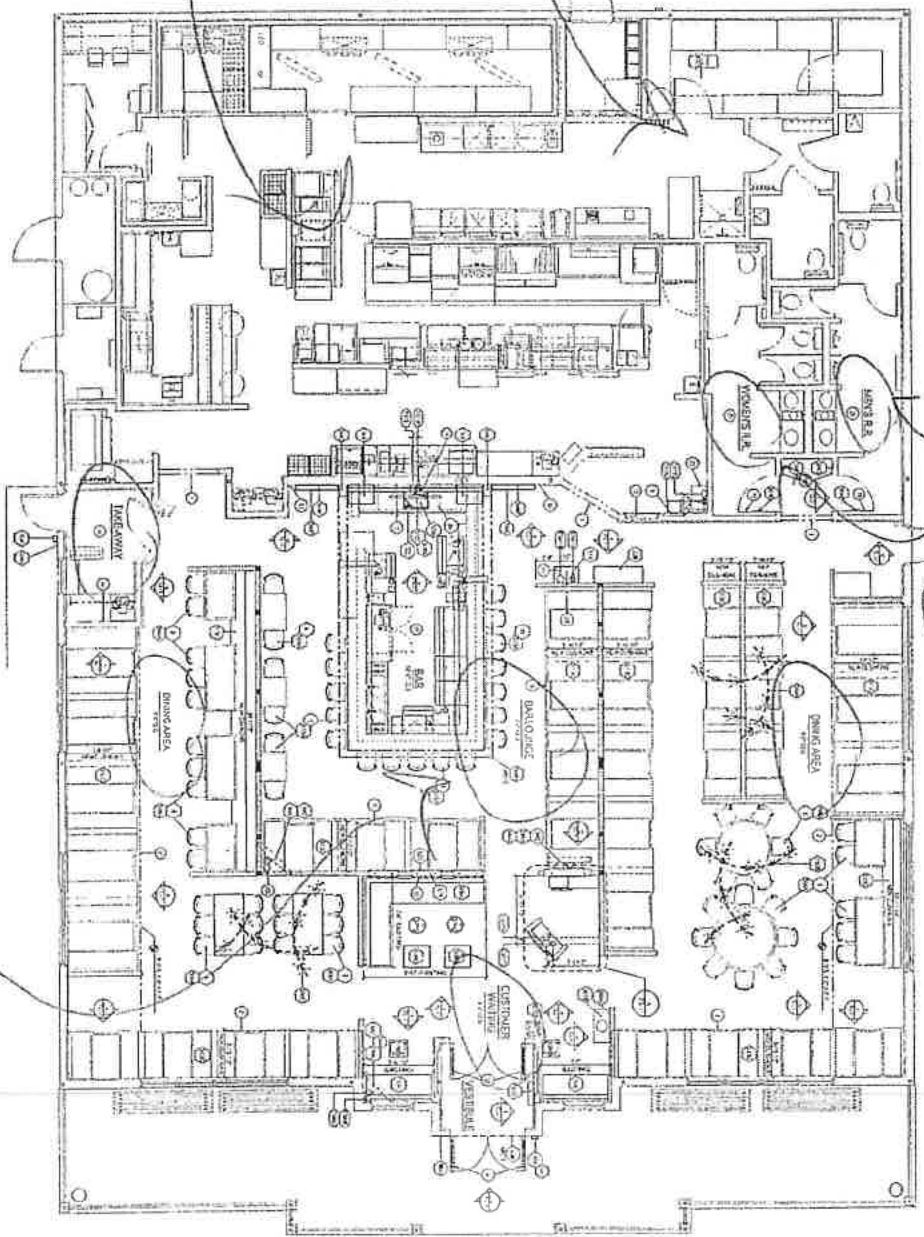
DOCUMENT TYPE	FILE NAME	UPLOADED DATE
DIAGRAM/FLOOR PLAN	Floor Plan.pdf	08/30/2024
QUESTIONNAIRE	Kevin Agent Q.pdf	08/30/2024
QUESTIONNAIRE	Mayra Q Attach.pdf	08/30/2024
MENU	Menu.pdf	08/30/2024
RESTAURANT OPERATION PLAN	Rest Op Plan.pdf	08/30/2024
RECORDS REQUIRED FOR AUDIT	RRFA.pdf	08/30/2024
QUESTIONNAIRE	Seth Q Attach.pdf	08/30/2024

Approx.

6,200
500 FT

WALK IN /
L.I.A. STOR.

WALK IN /
L.I.A. STOR.



IGNOR AREA /
L.I.A. STORAGE

WALK IN /
L.I.A. STOR.



RESTAURANT/HOTEL/MOTEL OPERATION PLAN

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

Type or Print with Black Ink

1. Name of restaurant (Please print): GUADALAJARA'S

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

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	1- 4' SS CHARBROILER
Oven	1- 3' SS CONVECTION OVEN
Freezer	1- 5' COMM. FLOOR CHEST
Refrigerator	1- 8' X 22' SS WALK IN, 1- 8' X 8' WALK IN, 1- 8' SS REFR. SAND PREP., 1- UNDER COUNTER REFR.
Sink	6- SS HAND SINKS, 1- 8' SS 3 COMP. SINK, 1- SS VEG. PREP SINK, 1- HOP SINK
Dish Washing Facilities	1- COMM. DISHWASHER
Food Preparation Counter (Dimensions)	6- 7' SS PREP TABLES
Other	2- 4' X 11' SS HOOD, 1- 4' X 10' SS HOOD, 1- EZZ. MICROWAVE, 3- SS FAT FRYERS, 1- COMM. BLENDER, 1- 6' SS STEAM TABLE, 1- 60 QT. MIXER, 1- 3' SS 6 BURNER GAS STOVE TOP

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:

[175]

(DO NOT INCLUDE PATIO SEATING)

b) Bar area

[+ 17]

TOTAL [= 192]

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.)

5 - 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.)

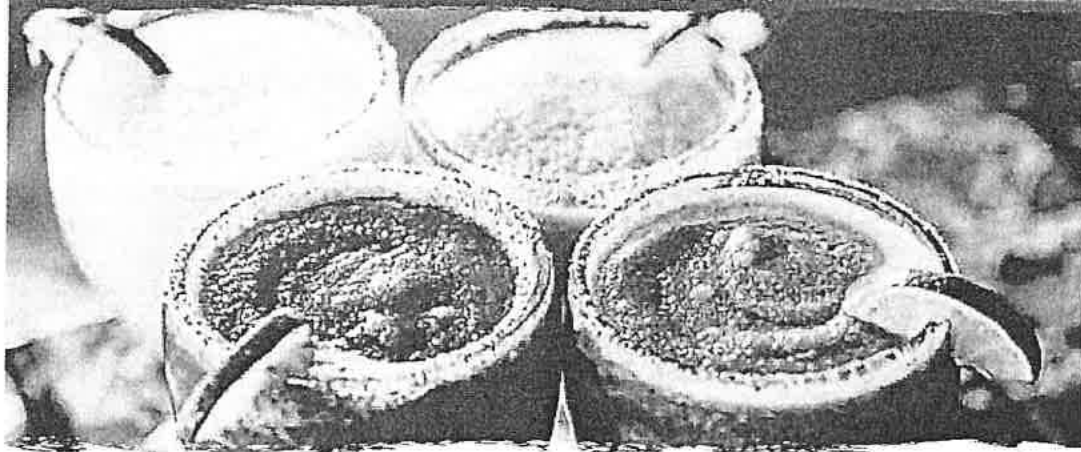
10. List number of employees for each position:

Position	How many
Cooks	8
Bartenders	3
Hostesses	4
Managers	2
Servers	12
Other (Dishwasher)	4
Other (Bus Person)	2
Other ()	

I, (Print Full Name) David 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]

LA CANTINA



GUAD'S HOUSE MARGARITA

Our original margarita recipe is made with real limes, quality triple sec, sweet and sour and genuine Tequila from Guadalajara.

16 OZ GOBLET - \$8.5

SKINNY LAFLACA - \$8

ADD A FLAVOR + \$1

LA BANDERA

Sweet frozen strawberry, refreshing house white frozen and tangy melon-lime stacked and poured in a high-rise glass!

18 OZ GLASS - \$11.95

THE GUADALARITA!

You might just say, "gimmie a double!" It's a super size two-fisted glass, sure to double your fun.

32 OZ - \$15.95

FROZEN + \$3

ADD A FLAVOR + \$2

1800 COLADA

Coconut infused 1800 Tequila with pineapple juice, cream of coconut, served shaken on the rocks. **\$10.95**

FROZEN: STRAWBERRY OR MANGO

Our frozen blend is made from real strawberries or mangos! We freeze the concoction to create a pure crystallized margarita, no blended ice cubes! The result is a 100% smooth, rich and natural sweetness!

16 OZ GOBLET - \$11.95

FLAVORED MARGARITA

JALEPEÑO CUCUMBER - \$11.95

PRICKLY PEAR - \$11.95

TAMARINDO - \$11.95

DIABLO AZUL

A cool-blue and devilish margarita packs an extra punch onto a house margarita with shot of the distinctively Blue Curacao & Jose Cuervo Gold. **\$11**

CADILLAC

Takes after the great flavor of the house margarita but kicks it up a notch with added grand Marnier, Cointreau and Sauza Gold Tequila. **\$11.95**

MAKE IT GUADALARITA SIZE FOR - \$18.95


TEQUILA BAR SHOTS

PATRON SILVER \$14 • CAZADORES REPOSADO \$13

DON JULIO ANEJO \$16

OR SELECT FROM OUR LIST OF OVER 100 OF THE FINEST TEQUILAS

¡Bienvenidos!

For your convenience, a 20% gratuity is added for parties of 7 or more.  = Gluten Free

LA CANTINA



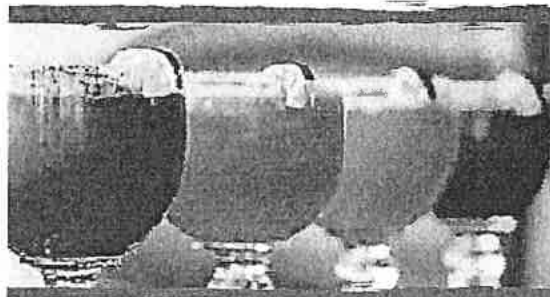
COLD DRAFT BEER

Dos XX Ambar Dos XX Lager
 Negra Modelo Pacifico
 Blue Moon Bud Light
 16OZ \$5 / 22OZ \$7

MICHELADA \$8.95
MICHE MANGO \$9.95
MICHE MAYRA \$12.95

BOTTLED BEERS

Tecate, Tecate Light, Bohemia,
 Medelo Especial, Corona \$5
 Budweiser, Michelob Ultra, Coors
 Light, O'Douls, Miller \$4



HAPPY HOUR!

MONDAY-FRIDAY 3PM-6PM

House Margaritas \$5
 Draft Beers 16oz \$4

WINOS!

RED

Menage a Trois
 \$7 / \$25
 Robert Mondavi
 Cabernet
 \$8 / \$28
 Punto Final
 Malbec
 \$9 / \$29
 7 Deadly Zins
 \$12 / \$44
 Angeline Merlot
 \$9 / \$29
 Coppola Claret
 \$14 / \$49

WHITE

Stella Pinot Grigio
 \$7 / \$25
 Bluefeld Reisling
 \$7 / \$25
 Sutter Home White
 Zin
 \$5
 Starborough
 Sauvignon Blanc
 \$8 / \$28
 Coppola Chardonnay
 \$10 / \$34



**JOSE CUERVO
 TRADICIONAL
 REPOSADO
 Shot \$8**

PEPSI PRODUCTS, ICE TEA - \$2.95
 HORCHATA, JAMAICA - \$3.50

Make Reservations at www.ggrill.com

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APERITIVOS



TABLE SIDE SALSA

Fresh Roma tomatoes roasted and stone ground along with tomatillos, jalapeños, chile de arbol, fresh chopped cilantro, fresh diced garlic and onions and sea salt.

\$6.95 a la carte.

CEVICHE BLANCO

Shrimp and Fish ceviche made with fresh squeezed limes, diced tomatoes, cucumbers, cilantro, onions and jalapeños topped with fresh avocado served with tostada shells and diablo ranch sauce.

\$13.95

NACHOS LIBRES!

Guadalajara-style nachos with real cheese and choice of meats, topped with diced onions, tomatoes, jalapeños, sour cream and guacamole too! **\$11.95**

Add shrimp or carne asada + **\$2**

LOBSTER STUFFED PORTOBELLO

Portobello mushrooms stuffed with sautéed lobster and pico de gallo, then topped with creamy poblano chili sauce and melted cheese. **\$11.95**



QUESADILLA

12" Flour tortilla topped with melted cheese, bell peppers, onions & jalapeños, with sour & guac. **\$9.95**

Add Carne Asada or shrimp + **\$3**

Add Shredded beef, chicken or carnitas + **\$1.5** Add veggies + **\$1**

CHEESE CRISPS

El Quesero

- Cheddar & jack cheese. **\$9.95**

La Pícosa

- Cheese, jalapeños, diced onions. **\$10.95**

El Carnicero

- Cheese, shredded beef, chorizo, bell peppers, and onions. **\$12.95**

El Pollo Manchego

- White cheese, shredded chicken, and diced onions. **\$13.95**

MANCHEGOS

4 Corn tortillas lightly grilled to melt the chihuahua cheese filling. Served with sour cream and freshly smashed Guacamole. **\$9.95**

CAMASINES PARZON

Back by popular demand! 6 Juicy and Jumbo Shrimp wrapped in smoked jalapeño bacon served with our own savory diablo blanca chipotle cream sauce! Share one or have it all to yourself! **\$13.95**

HAPPY HOUR
\$2 OFF SELECTED APPETIZERS

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

¡Bienvenidos!

For your convenience, a 20% gratuity is added for parties of 7 or more.

 = Gluten Free

APERITIVOS



CARNE ASADA FRIES

MINI-CHIMIS

New bigger order! Five mini-chimis with choice of beef or chicken, with guacamole and sour cream. **\$9.95**

FAJITA MINI-CHIMIS

Five steak or grilled chicken topped with fajita peppers & onions. **\$10.95**

CARNE ASADA FRIES

Crispy fried golden fries topped with melted cheese, fresh grilled carne asada steak and set atop with pico de gallo, guacamole & sour cream. **\$11.95**

MEXICAN SEAFOOD COCKTAIL

Shrimp and Fish ceviche marinated in fresh squeezed limes, diced tomatoes, cucumbers, cilantro, onions, jalapeños and clamato sauce. **\$13.95**

TABLE-SIDE GUACAMOLE

Only the best avocados are selected to be crushed twice daily in our batch of fresh guacamole. A fresh and delicious taste with a hearty texture great for a chip dipping meal starter! **\$9.95**

CHORI-QUESO

A new twist on an old favorite! Real Jack cheese melted in a piping hot cast iron skillet with diced tomatoes, onions, garlic and mushrooms topped with grilled pork chorizo with choice of corn or flour tortillas! ¡Buen provecho! **\$11.95**

COCONUT SHRIMP

8 Butterfly cut golden crispy fried coconut shrimp topped with our own pineapple pico de gallo. **\$11.95**



HAPPY HOUR
\$2 OFF SELECTED APPETIZERS

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CLASSIC COMBOS



PLATO PANCHO VILLA

PAZTEL AZTECA

Crisp corn tostada shells loaded with beans and your choice of shredded beef, chicken or ground beef, each stacked and layered with lettuce, cheese, pico de gallo and topped with enchilada sauce, melted cheese and avocado slices. **\$16.95**

PLATO PANCHO VILLA

The general's platter is rich with flavor and full of tradition with a cutlet of carne asada beef, a home-made chile relleno, and sauced over chicken enchilada. Served with refried beans and rice. ¡Buen Provecho! **\$17.95**

PLATO BANDERA

Brilliant colors of the Mexican flag paired with the sensational flavors in enchiladas; pork chile verde, beef chile rojo and a creamy-rich white sauce chicken enchilada. **\$17.95**

TRES BANDIDOS

If you can't decide on which flavors are best, why not have it all? A chicken Mole enchilada, a pork chile verde enchilada and a beef enchilada with traditional sauce, beans and rice. **\$17.95**

COMBO IT YOUR WAY!

COMBO 2:

Choose any 2 below

\$14.95

COMBO 3:

Choose any 3 below

\$16.95

RELLENO COMBO:

2 rellenos or
1 rellenos +1 below

\$16.95

CHOOSE YOUR ITEM(S):

Enchilada • Tostada
Taco • Flauta • Taquito
Cheese Quesadilla

CHOOSE YOUR FILLING:

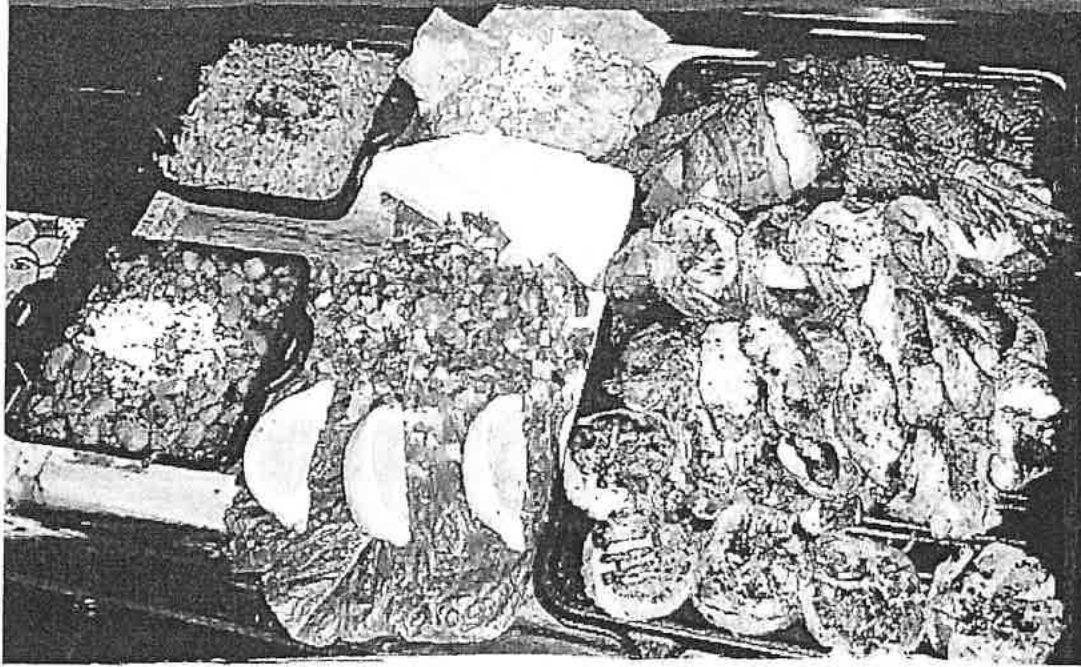
Shredded Beef
Shredded Chicken
Ground Beef
Beans & Cheese

¡Bienvenidos!

For your convenience, a 20% gratuity is added for parties of 7 or more.

 = Gluten Free

PLATO HUAPANGO



The NEW Plato Huapango is here! Served on a huge wood platter, hot and loaded with double sized order protein, frijoles puercos, Mexican rice, a cheese stuffed bacon wrapped green Chile Torito, queso Panela, guacamole and choice of tortillas all served table-side for you and your companion to share!

HUAPANGO

Beef tenderloin and Grilled chicken breast on 3 cast iron skillets. **\$54.95**

HUAPANGO KINGDOM

Beef tenderloin, Grilled chicken breast, Shrimp and Scallops on 3 cast iron skillets. **\$94.95**

HUAPANGO KEYNA

Beef tenderloin, Grilled chicken breast and Shrimp on 3 cast iron skillets. **\$74.95**

THE MARGARITA FOUNTAIN!

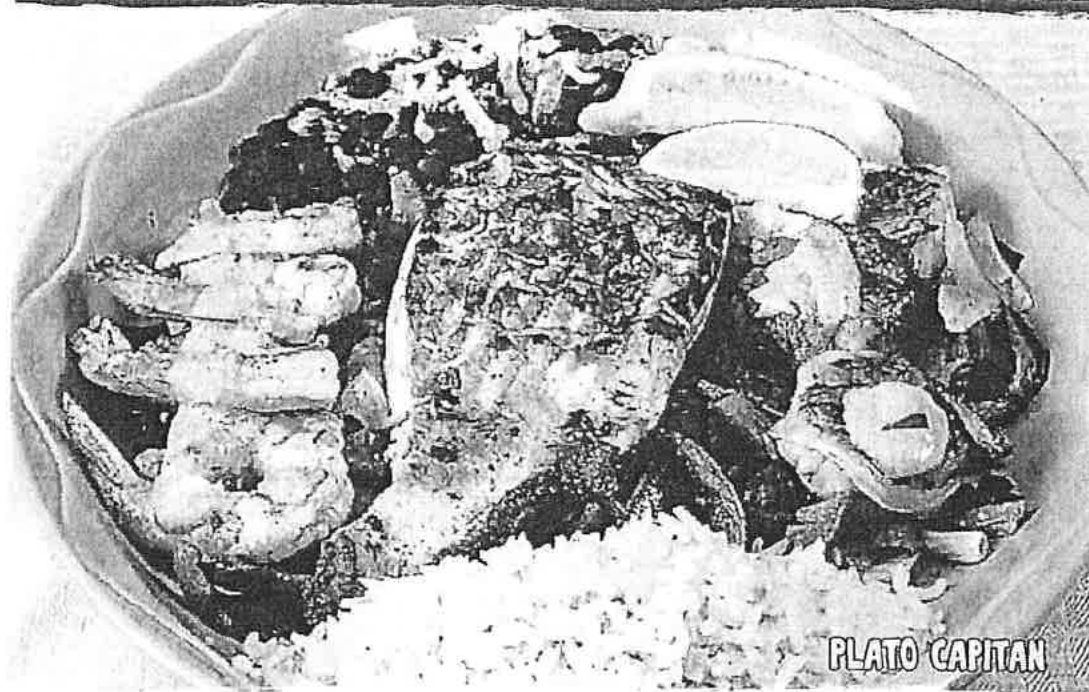
Bottom lit, cordless flowing fountain of margaritas right on your table top! Just grab your glass and fill it up. Serves party of 4+ with the equivalent of 8 regular size house margaritas. Comes in regular, blue curaçao or strawberry flavors. **\$89.95**



Make Reservations at www.ggrill.com

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MARISCOS



LEMON BUTTER

CILANTRO SALMON

Sautéed Salmon fillet in Lemon Butter, fresh minced garlic, Cilantro leaves, avocado Sauce, Grilled Nopalitos, Corn and White Rice Veracruzano. **\$22.95**

LOBSTER ENCHILADAS

Moist and delicious lobster pieces pan fried with diced onions, butter and garlic, rolled into soft corn enchiladas and covered with our famous diablo blanca chipotle cream sauce and melted jack cheese. Served with black beans and white rice a la veracruzano. **\$19.95**

MEXICAN SEA BASS ESPINACA

A delicate and rich white fillet sautéed in fresh spinach leaves, fresh garlic, green onions, julienne carrots, cilantro and jalapeños. Served with black beans and white rice a la veracruzano. **\$19.95**

PLATO CAPITAN

The captain must have it all on platter loaded with large seared scallops and sauce, a 6 oz salmon fillet cooked in butter, garlic and fresh ground pepper and tail-on shrimp still moist and tender set over grilled veggies. And of course, served with black beans and white rice a la veracruzano. **\$25.95**

LOBSTER STUFFED SALMON


Grilled Salmon fillet stuffed with lobster pieces, sautéed onions and tomatoes topped with Pepper Jack queso sauce and cilantro. Served with black beans and white rice a la veracruzano. **\$24.95**

CHIPOTLE BEER BATTER FISH PLATTER

Three sea bass filets rolled fried in a Dos XX and chipotle beer batter, served with chile and salt dusted fries, lemon wedges and chipotle ranch sauce. **\$18.95**

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MARISCOS



MEXICAN PAELLA

MEXICAN PAELLA

Sautéed mussels, pork, chicken breast, shrimp, lobster and chorizo cooked with Spanish rice, jalapeños and a pinch of saffron. **\$22.95**

TILAPIA IN POBLANO SAUCE

10 oz serving of Tilapia fish fillet seasoned with chile and fresh garlic, pan-fried with diced onions and tomatoes then dressed with a light creamy Poblano chile sauce. Served with black beans and white rice a la veracruzano. **\$19.95**

CABRILLA ENCHILADAS

Grilled Mexican Sea Bass sautéed with sliced onions and mushrooms and rolled in two fresh corn tortilla enchiladas then dressed over creamy rich sauce and melted Monterey Jack cheese. Served with rice and grilled thin-sliced vegetables. **\$19.95**

ARROZ CON CAMARONES

Six sautéed shrimp set over a heaping bed of hot Spanish rice, topped with delicious enchilada sauce and melted cheese and choice of tortillas. **\$19.95**

FIESTA CAMARONES

Large shrimp sautéed in a fiesta of flavors! Chorizo, diced onions and tomatoes, cilantro and long-sliced chile anaheims are mixed in with a creamy-rich sauce and poured over noodle-sliced fresh corn tortillas. A Guadalajara Grill original! **\$19.95**

CHIPOTLE BEER BATTER FISH TACOS

Two sea bass filets tacos rolled fried in a Dos XX and chipotle beer batter, served with chile and salt dusted fries, lemon wedges and chipotle ranch sauce. **\$15.95**

BAJA FISH OR SHRIMP TACOS

Shrimp or baja fish filet pan-fried mojo de ajo style loaded with lettuce, grilled corn, shredded cheese, pico de gallo and a spritz of lemon in soft corn tortillas. Served with sour cream and guacamole on the side with black beans and white rice a la veracruzano. **\$16.95**

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GUADS FAJITAS



ULTIMO FAJITA SKILLET

Light it up with our NEW Flaming Tequila Fajita! A shot of 100% agave tequila will dazzle you with flame and fantastic flavor at your table for only \$5 more!

Choose your meats and create your own favorite fajita combination. All fajitas come with red & green bell pepper, onion, & mushrooms.

GRILLED STEAK, CHICKEN OR CARNITAS FAJITAS

Steak or marinated chicken grilled and seasoned in chile and Mexican spices, moist and tender sliced and set over steaming veggies. **\$19.95**

JUMBO TIGER SHRIMP FAJITAS

Jumbo tiger shrimp sautéed with butter and garlic. **\$20.95**

FILET MIGNON FAJITAS

Beef tenderloin, marinated and grilled, topped with smoked jalapeño bacon take your fajita to the next level of deluxe and delicious! **\$21.95**

PORTOBELLO VEGGIE FAJITAS

Thick sliced portobello mushrooms sautéed in garlic butter with green onions, zucchini and carrots, set over light fried bell peppers. Beans, rice, sour cream, guacamole and choice of fresh tortillas accompany! **\$19.95**

ULTIMO FAJITA SKILLET!

Top quality steak and chicken seasoned and sliced, juicy pork carnitas, and plump shrimp over lightly fried bell peppers and onions, beans, rice, and fresh guac, plus your choice of corn or flour tortillas. **\$23.95**

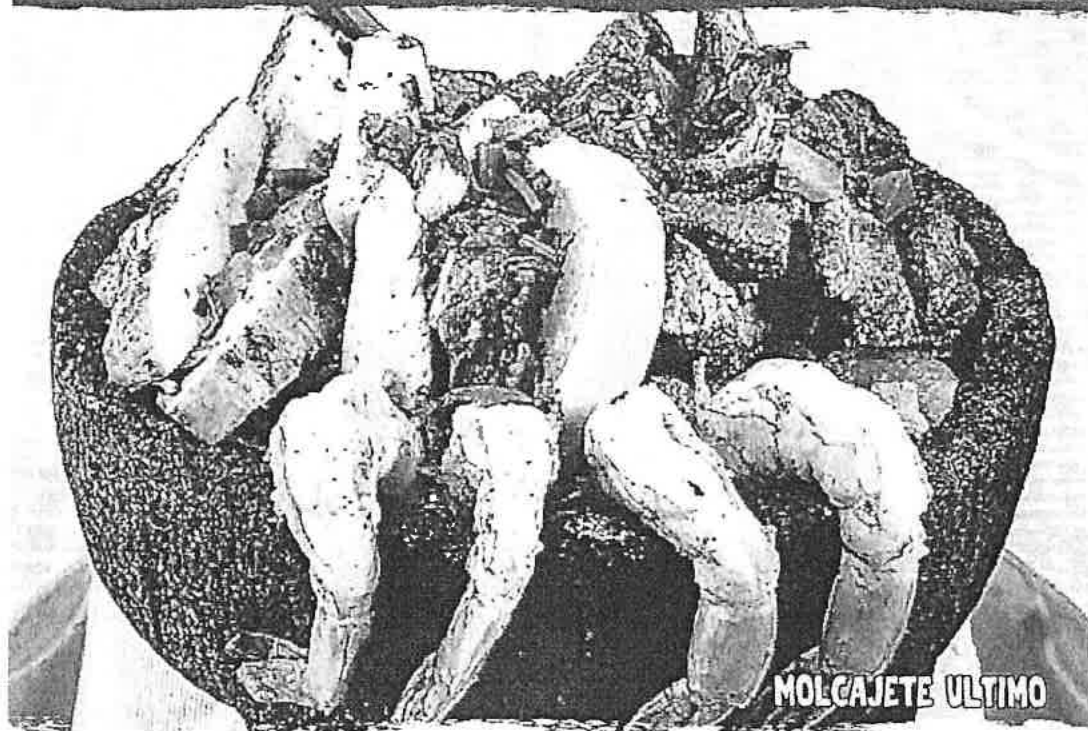
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MOLCAJETES



MOLCAJETE: GRILLED CHICKEN, STEAK OR CARNITAS

Top quality chile-marinated chicken breast, beef steak grilled sliced or carnitas, set in our rich tomato, cheese and mild chile sauce with a side of beans and rice and your choice of tortillas. **\$22.95**

MOLCAJETE CAMARONES

Steaming hot molcajete pot with a half pound of shrimp simmering in a delicious sauce of tomatoes, spices and cheese, topped with lightly fried peppers on green onions. Served with a side of beans and rice and your choice of home-made corn or flour tortillas. **\$23.95**

MOLCAJETE PORTOBELLO MUSH

Portobello and mixed veggies set in our rich tomato, cheese and mild chile sauce with a side of beans and rice & your choice of tortillas. **\$21.95**

MOLCAJETE ULTIMO

Plump shrimp, juicy grilled chicken breast and tender steak cutlets all packed into a piping hot genuine rock molcajete with delicious tomato-cheese sauce, peppers and onions and a side of beans and rice and your choice of home-made corn or flour tortillas. Don't try to make this at home! **\$26.95**

MOLCAJETE MARISCOS

Piping hot tomato and cheese sauce adds delicious flavor and aroma to grilled scallops, shrimp and basa fish with bell peppers, onions and a squeeze of fresh lemon. Served with beans, rice and choice of fresh tortillas. **\$28.95**

MOLCAJETE FILET MIGNON

Filet Mignon set in our rich tomato, cheese and mild chile sauce with a side of beans and rice and your choice of tortillas. **\$23.95**

All molcajetes come with red & green bell pepper, onion & mushrooms.

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

Make Reservations at www.ggrill.com

For your convenience, a 20% gratuity is added for parties of 7 or more.

GRANDE BURRO & CHIMIS



CALIFORNIA BURRITO

Carne Asada steak, golden fries, melted jack & cheddar cheese, pico de gallo, sour cream and guacamole rolled in toasted 13" flour tortilla! **\$15.95**

BURRO CARNE ASADA

A Big burrito with all the great tasting ingredients of the Chimi Asada, with just a melted cheese topping! **\$16.95**

BURRO CARNE

Chicken, ground beef or shredded beef. **\$14.95**

BURRO CHILE VERDE

Pork slow cooked in our chile verde sauce. **\$15.95**

BURRO COLORADO

Tender beef cutlets slow cooked in red chile sauce. **\$15.95**

CHIMICHANGA ASADA

Top quality steak, grilled and rolled in our home-made tortillas along with cheese, diced onions and tomatoes, sour cream and guacamole. Lightly fried and super satisfying! **\$16.95**

CHIMICHANGA CARNE

Chicken, ground beef or shredded beef. Served with beans, rice, sour cream and guacamole. **\$15.95**

CHIMI CARNITAS

Slow cooked pulled pork with sour cream, guacamole and fresh tortillas! **\$16.95**

CHIMI CHILE VERDE


Where else can you get the super flavors of pork chile verde rolled and fried in a large chimi? It's here at Guadalajara Grill. You haven't had chile verde 'til you've tried this one! **\$16.95**

CHIMI COLORADO

Tender beef cutlets slow cooked in red chile sauce served chimi style! **\$16.95**

Some burros & chimi's come with our homemade beans rolled inside.

¡Bienvenidos!

For your convenience, a 20% gratuity is added for parties of 7 or more.  = Gluten Free

BEEF/CARNE



CHORI-ASADA AL CARBON

CHORI-ASADA AL CARBON

Unmatched in unique, delicious flavor! We use only top grade beef steak, crisp and flavorfully grilled outside, tender, moist inside, set with pico de gallo, topped with mild chorizo served with beans, rice, fresh guacamole and sour cream and choice of tortillas. **\$17.95**

CHILI COLORADO

Tender slow-cooked beef cutlets simmered in a rich blend of red chilies and spices that make a thick and hearty beef and beefy sauce. Served with beans and rice and choice of tortillas. **\$16.95**

BEEF BARBACOA

Angus beef slow cooked in dried chile and spices with a savory mix of stewed potatoes and carrots served with beans and rice with choice of tortillas. **\$16.95**

CARNE ASADA TACO PLATTER

Three traditionally served carne asada tacos on a hot soft corn Tortilla topped with fresh chopped onions and cilantro. Served with beans and rice, ask for our very own Guad's hot sauce to top of your tacos to spicy hot perfection! **\$15.95**



STEAK RANCHERO

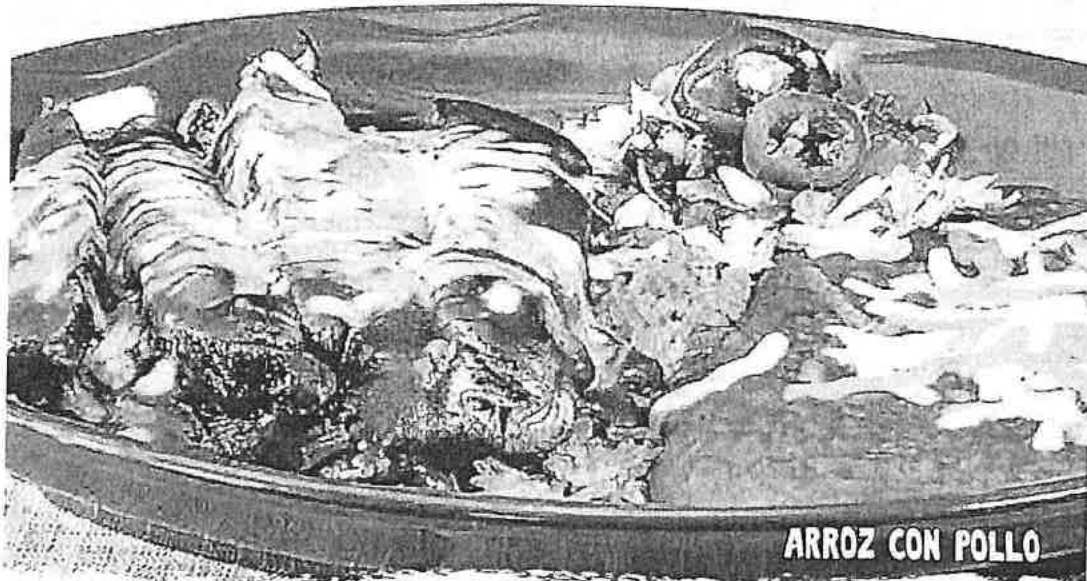
STEAK RANCHERO

Sliced Carne Asada in beef stock with chipotle chiles, diced bell peppers, onions and tomatoes. Served with beans and rice and choice of tortillas. **\$16.95**

Make Reservations at www.ggrill.com

For your convenience, a 20% gratuity is added for parties of 7 or more.

CHICKEN/POLLO



ARROZ CON POLLO

Mild chile marinated chicken breast strips grilled and set over delicious spanish rice, smothered in original enchiladas sauce and melted hot with cheese atop. Served with rice, beans and tortillas. **\$16.95**

CILANTRO CHICKEN

Grilled chicken breast sautéed in our delectable cream-based cilantro sauce, set on a bed of grilled spinach, mushrooms and onions. Served with beans and rice. **\$16.95**

CHIPOTLE CHICKEN BREAST

Moist and tender chicken breast seasoned with pepper and garlic sautéed with mixed vegetables set over Spanish rice and dressed with our own chipotle and tomato creamy sauce. Served with beans and tortillas. **\$16.95**

CHILE STUFFED CHICKEN BREAST

Grill Anaheim chilies, onions and manchego cheese stuffed into two chicken breasts topped with chipotle blanco sauce. Served with black beans and white rice. **\$17.95**

CHICKEN TINGA TACO PLATTER

Three traditionally served chicken tinga tacos on a hot soft corn Tortilla topped with fresh chopped onions and cilantro. Served with beans and rice, ask for our very own Guad's hot sauce to top of your tacos to spicy hot perfection! **\$15.95**



POLLO EN MOLE

A Guadalajara original home-made recipe of chilies, nuts, Ibarra Mexican chocolate and blend of secret seasonings that make your grilled chicken breast both authentic and delicious! Beans, rice and tortillas accompany. **\$16.95**

¡Bienvenidos!

For your convenience, a 20% gratuity is added for parties of 7 or more.

 = Gluten Free

CARNITAS



CARNITAS TAPATIAS

Tapatio style is Guadalajara native recipe of delicious and tender pork carnitas topped with fresh diced onions and cilantro and choice of tortillas with beans and rice. **\$16.95**

TACOS AL PASTOR

Chile marinated slices of pork roasted with pineapple then thinly sliced, crisp outside and moist and delicious, served on three hot grilled corn tortillas with cilantro, red cabbage and diced onions with rice, beans, guac and sour cream. **\$16.95**

CHILE VERDE

Slow roasted pork simmered in green chile, tomatillo and cilantro sauce, topped with diced onions and green Anaheims. Served with refried beans and Spanish rice. **\$16.95**

ENCHILADAS VERDE

Our famous Pork Chile verde in fresh corn tortillas topped with melted jack cheese. Served with refried beans and Spanish rice. **\$15.95**

BAKED CARNITAS ENCHILADA

Cast iron skillet layered with 3 corn tortillas, carnitas & beans topped with ranchera sauce and cheese, baked smoldering hot and topped with fresh avocado slices, pico de gallo served with a side of beans and rice. **\$17.95**

GUAD'S CHILE VERDE BURRO

Pork Chile Verde, shredded lettuce, black olives, Sliced avocados, sour cream, refried beans, rolled in a 12" flour tortillas served with side of rice. **\$16.95**

Make Reservations at www.ggrill.com

For your convenience, a 20% gratuity is added for parties of 7 or more.

SOPAS & SALADS



MEXICAN CHOPPED SALAD

MEXICAN CHOPPED SALAD

Chopped romain, black olives, roasted corn, pico de gallo, jicama, avocado, shredded chicken, queso fresco, citrus chipotle vinaigrette. **\$12.95**

TACO SALAD

Choice of meat & beans, with shredded iceberg lettuce, rice, pico de gallo, sour cream, fresh guacamole, salsa. **\$12.95**

CHICKEN CAESAR SALAD

Chopped Romain lettuce served with sliced grilled chicken breast. **\$12.95**

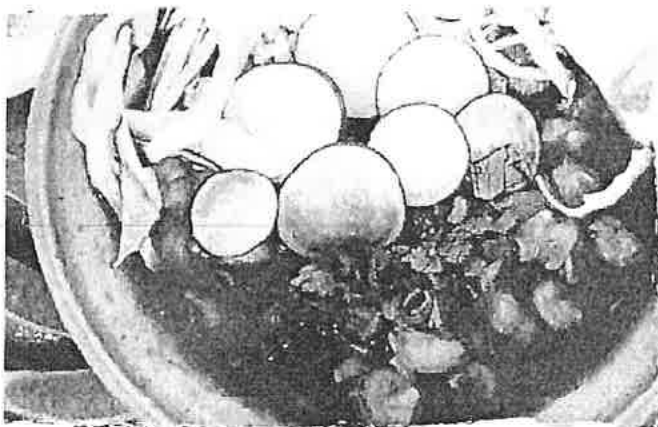
CHICKEN, AVOCADO, SALAD

Power greens, shredded chicken, diced avocado, queso fresco, lemon agave vinaigrette. **\$13.95**

AVOCADO & SHRIMP

Grilled shrimp, cubed avocado pieces, pico de gallo, jicama, romain lettuce **\$14.95**

SOPAS



Three hot soups available all day, everyday

Small **\$6.95**

Large **\$9.95**

- CHICKEN TORTILLA
- MENUDO
- POZOLE

¡Bienvenidos!

For your convenience, a 20% gratuity is added for parties of 7 or more.

 = Gluten Free

VEGETARIAN



GUACO-TACOS

Nothing but the finest avocados make it to be mashed in our daily batch of guacamole. Two soft corn tortillas stuffed with guacamole, cheese, diced onions, tomatoes and shredded lettuce. Served on a hot plate with beans and rice. **\$13.95**

BELLA'S FRESCO

Fresh from the vegetable gardens and onto your plate! Portobello mushroom loaded with spinach, corn, diced carrots, zucchini, diced tomatoes, peas, grilled onions and queso fresco topped with rich and delicious blanco sauce, served with black beans and arroz vera cruzano. **\$15.95**

BURRITO CHILANGO

Packed with Spanish rice, beans, guacamole, fajita bell peppers and onions, wrapped and dressed with enchilada sauce and melted cheese. Served with a mixed green salad and ranch dressing. It's a grande veggie burro and not just for Chilangos anymore! (Mexico city natives). **\$14.95**

ENCHILADAS ESPINACAS

Grilled fresh spinach diced tomatoes, onions and mushrooms packed in our home-made corn tortillas and dressed in our creamy-rich sauce and sprinkled with melted Monterey Jack cheese. Also available as calabacitas (zucchini). **\$14.95**

ITAQUITOS CON PAPAS!

Mashed garlic potatoes stuffed and rolled in 3 fresh corn tortillas and lightly fried golden brown. Dressed with lettuce, cheese, pico de gallo with black beans and rice and accompanied with sour cream and fresh made guacamole. **\$14.95**

TACOS IMPOSIBLE!

The "Impossible" Tacos are here! You won't believe how delicious and savory these all vegetarian Impossible tacos are. Two topped with lettuce, guac, cilantro and pico de gallo, served on a plate with black beans and white rice. **\$16.95**

BURRO IMPOSIBLE!

The "Impossible" Burro is here! You won't believe how delicious and savory this all vegetarian Impossible Burro is. Includes lettuce, guac, cilantro and pico de gallo, served on a plate with black beans and white rice. **\$16.95**

Ask about our vegan and gluten free menu.

Make Reservations at www.ggrill.com

For your convenience, a 20% gratuity is added for parties of 7 or more.



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

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

Type or Print with Black Ink

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

1. Name of restaurant (Please print): QUADALAYANA'S
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

*24 9 6 Liqu. Dept AM 8:21

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

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

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

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

**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(G)

For the purpose of this section:

1. "Restaurant" means an establishment which derives **at least forty percent (40%)** of its gross revenue from the sale of food
2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

I, (Print Full Name) Kevin Tranter 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]

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



Personal Information Questionnaire

Fee:
Job #: 307479
Date Accepted: 8-30-2024
CSR: Chay

FP current 9-22-2023

ATTENTION APPLICANT: This is a legally binding document. An investigation of your background will be conducted. Incomplete applications will not be accepted. False or misleading answers may result in the denial or revocation of a license or permit and could result in criminal prosecution.

THE COMPLETED QUESTIONNAIRE NEEDS TO BE SUBMITTED TO THE DEPARTMENT ALONG WITH A \$22. FEE, AND FD-258 FINGERPRINT CARD, THAT HAS BEEN SEALED IN AN ENVELOPE, AND SIGNED OR INITIALED BY THE FINGERPRINT TECHNICIAN, MUST INCLUDE THE FINGERPRINT VERIFICATION FORM. MUST BE COMPLETED BY A RECOGNIZED FINGERPRINT SERVICE OR LAW ENFORCEMENT AGENCY.

Agent: a person who is designated by an applicant or licensee to receive communications from the department and to file and sign documents submitted to the department on behalf of the applicant or licensee. An agent is not a manager. A.R.S. §4-202(A).

Controlling Person: person directly or indirectly possessing control of an applicant or licensee. A.R.S. §4-101(10).

Manager: An individual (not an entity) approved by the Department of Liquor who has the authority to organize, direct, carry out, control or to otherwise operate the day-to-day operations of a liquor-licensed business. A.R.S. §4-101(22) and A.R.S. §4-202(C)

SECTION - 1 INDIVIDUAL INFORMATION

[X] AGENT [] CONTROLLING PERSON [] MANAGER

1. Name: Kramber Kevin Arnold
2. Social Security #: [redacted] Birth Date: [redacted]
3. Driver's License #: [redacted] State Issued: Arizona
5. Are you a resident of Arizona? [X] Yes [] No Date of residency: [redacted]
6. Email address: [redacted]@gmail.com
7. Home Address: [redacted] Tucson, AZ 85704
8. Daytime phone #: [redacted] Alternative phone #: N/A

SECTION 2 - LICENSED BUSINESS INFORMATION

1. License Number: N/A
2. Business Name (doing business as): GUADALAJARA'S
3. Business Address: 99 S. HWY 92, SIERRA VISTA, AZ 85635

SECTION 3 – DAY TO DAY OPERATION OF BUSINESS

Must attach copies of Basic and Management Title 4 training certificates for person managing the day to day operation of the licensed business.

Who is managing the day to day operations? Agent Controlling Person Manager

Name of persons who will be handling the day to day operations: SETH FOLZMAN

SECTION 4 – BACKGROUND

If you answer "YES" to any Question 1 through 5 YOU MUST attach a signed statement. Give complete details including dates, agencies involved and dispositions. CHANGES TO QUESTIONS 1-5 MAY NOT BE ACCEPTED

- 1. Have you owned, or been a controlling person of any entities that held a liquor license in Arizona, or any jurisdiction, in the past 5 years? Yes No
- 2. Have you been cited, arrested, indicted, convicted, or required to appear in court for violation of ANY criminal law or ordinance, regardless of the disposition, even if dismissed or expunged, within the past 5 years? Yes No
- 3. Has an entity in which you are or have been a controlling person had an application or license rejected, denied, revoked, or suspended in or outside of Arizona within the last 5 years? A.R.S. §4-202(D) Yes No
- 4. Have you had ANY administrative law citations, compliance actions, or consents, in any jurisdiction in the past 5 years? (Do not include civil traffic tickets) A.R.S. §4-202,4-210 *Administrative Law Violations are any civil penalties, fines, suspension, or revocations of your liquor license. Yes No
- 5. Has anyone EVER obtained a judgement against you the subject of which involved fraud or misrepresentation? Yes No

I, (Print Full Name) Kevin Arnold Kramber 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.

Signature: [Handwritten Signature] Date: 8/29/2024



Fee	821
Job #:	307479
Date Accepted:	8-30-2024
CSRs	Chay

Personal Information Questionnaire

FP Current
2-24-2023

ATTENTION APPLICANT: This is a legally binding document. An investigation of your background will be conducted. Incomplete applications will not be accepted. False or misleading answers may result in the denial or revocation of a license or permit and could result in criminal prosecution.

THE COMPLETED QUESTIONNAIRE NEEDS TO BE SUBMITTED TO THE DEPARTMENT ALONG WITH A \$22. FEE, AND FD-258 FINGERPRINT CARD, THAT HAS BEEN SEALED IN AN ENVELOPE, AND SIGNED OR INITIALED BY THE FINGERPRINT TECHNICIAN, MUST INCLUDE THE FINGERPRINT VERIFICATION FORM. MUST BE COMPLETED BY A RECOGNIZED FINGERPRINT SERVICE OR LAW ENFORCEMENT AGENCY.

Agent: a person who is designated by an applicant or licensee to receive communications from the department and to file and sign documents submitted to the department on behalf of the applicant or licensee. An agent is not a manager.
A.R.S. 54-202(A).

Controlling Person: person directly or indirectly possessing control of an applicant or licensee.
A.R.S. 54-101(10).

Manager: An individual (not an entity) approved by the Department of Liquor who has the authority to organize, direct, carry out, control or to otherwise operate the day-to-day operations of a liquor-licensed business.
A.R.S. 54-101(22) and A.R.S. 54-202(C)

SECTION - 1 INDIVIDUAL INFORMATION

AGENT CONTROLLING PERSON MANAGER

- Name: HOLZMAN SETH PETER
Last Middle
- Social Security #: [REDACTED] Birth Date: [REDACTED]
(NOT a public record)
- Driver's License #: [REDACTED] State Issued: ARIZONA
(NOT a public record)
- Are you a resident of Arizona? Yes No Date of residency: [REDACTED]
- Email address: [REDACTED] @gmail.com
- Home Address: [REDACTED] TULSON, AZ 85750
- Daytime phone #: (520) [REDACTED] Alternative phone #: N/A

SECTION 2 - LICENSED BUSINESS INFORMATION

- License Number: N/A
- Business Name (doing business as): GUADALAJARA'S
- Business Address: 99 S. HWY 92, SIERRA VISTA, AZ
85635

SECTION 3 – DAY TO DAY OPERATION OF BUSINESS

24 9 6 Lic. Dept. AR 8121

Must attach copies of Basic and Management Title 4 training certificates for person managing the day to day operation of the licensed business.

Who is managing the day to day operations? Agent Controlling Person Manager


Name of persons who will be handling the day to day operations: SETH HOLZMAN

SECTION 4 – BACKGROUND

If you answer "YES" to any Question 1 through 5 YOU MUST attach a signed statement. Give complete details including dates, agencies involved and dispositions. CHANGES TO QUESTIONS 1-5 MAY NOT BE ACCEPTED

- 1. Have you owned, or been a controlling person of any entities that held a liquor license in Arizona, or any jurisdiction, in the past 5 years? Yes No
- 2. Have you been cited, arrested, indicted, convicted, or required to appear in court for violation of ANY criminal law or ordinance, regardless of the disposition, even if dismissed or expunged, within the past 5 years? Yes No
- 3. Has an entity in which you are or have been a controlling person had an application or license rejected, denied, revoked, or suspended in or outside of Arizona within the last 5 years? A.R.S. §4-202(D) Yes No
- 4. Have you had ANY administrative law citations, compliance actions, or consents, in any jurisdiction in the past 5 years? (Do not include civil traffic tickets) A.R.S. §4-202, 4-210 Yes No
*Administrative Law Violations are any civil penalties, fines, suspension, or revocations of your liquor license.
- 5. Has anyone EVER obtained a judgement against you the subject of which involved fraud or misrepresentation? Yes No

I, (Print Full Name) SETH PETER HOLZMAN 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.

Signature:  Date: 8/29/2024

Questionnaire Continued

Seth Peter Holzman

#1. I am currently associated as a Controlling Person in:

- a) 012100013124; Guadalajara's Grill, 5955 W. Arizona Pavilions Dr., Tucson, AZ 85653 since issuance.
- b) 12104010; Guadalajara Fiesta Grill, 750 N. Kolb Rd., Tucson, AZ 85710 since issued.
- c) 12104315; Guadalajara Mexican Grill, 4901 E. Broadway Blvd., Tucson, AZ 85711 since issuance.
- d) 121000025282; Guadalajara's, 1610 W. Valencia Rd. #100, Tucson, AZ 85746 since issuance.

#2. In October 2021 I was personally cited for an "after hours" party at my Kolb Road restaurant location by Tucson Police. I subsequently went to City court where the personal charges were dropped, and no action ever taken.

#4. As a Controlling person in 12104010 the licensee was cited for an incident on 10/30/2021:

- 1 count 4-210.A.9
- 1 count 4-244.12
- 1 count 4-244.17

On 10/3/2022 I paid a fine of \$1,500 and no further action taken.



Seth Peter Holzman



DLLC USE ONLY

Fee:
Job #: 307479
Date Accepted: 8-30-2024
CSR: Clay

Personal Information Questionnaire

805-587

ATTENTION APPLICANT: This is a legally binding document. An investigation of your background will be conducted. Incomplete applications will not be accepted. False or misleading answers may result in the denial or revocation of a license or permit and could result in criminal prosecution.

THE COMPLETED QUESTIONNAIRE NEEDS TO BE SUBMITTED TO THE DEPARTMENT ALONG WITH A \$22. FEE, AND FD-258 FINGERPRINT CARD, THAT HAS BEEN SEALED IN AN ENVELOPE, AND SIGNED OR INITIALED BY THE FINGERPRINT TECHNICIAN, MUST INCLUDE THE FINGERPRINT VERIFICATION FORM. MUST BE COMPLETED BY A RECOGNIZED FINGERPRINT SERVICE OR LAW ENFORCEMENT AGENCY.

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A.R.S. §4-202(A).

Controlling Person: person directly or indirectly possessing control of an applicant or licensee.
A.R.S. §4-101(10).

Manager: An individual (not an entity) approved by the Department of Liquor who has the authority to organize, direct, carry out, control or to otherwise operate the day-to-day operations of a liquor-licensed business.
A.R.S. §4-101(22) and A.R.S. §4-202(C)

SECTION - 1 INDIVIDUAL INFORMATION

AGENT CONTROLLING PERSON MANAGER

- Name: HOLZMAN MATRA ROCHA
Last First Middle
- Social Security #: [REDACTED] Birth Date: [REDACTED]
(NOT a public record) (NOT a public record)
- Driver's License #: [REDACTED] State Issued: AZ 2024
(NOT a public record)
- Are you a resident of Arizona? Yes No Date of residency: [REDACTED]
- Email address: [REDACTED]@gmail.com
- Home Address: [REDACTED] TUCSON, AZ 85750
- Daytime phone #: (520) [REDACTED] Alternative phone #: N/A

SECTION 2 - LICENSED BUSINESS INFORMATION

- License Number: N/A
- Business Name (doing business as): GUADALAJARA'S
- Business Address: 99 S. HWY 92, SIERRA VISTA, AZ
85635

SECTION 3 – DAY TO DAY OPERATION OF BUSINESS

24 9 6 Lic. DEPT HR 8120

Must attach copies of Basic and Management Title 4 training certificates for person managing the day to day operation of the licensed business.

Who is managing the day to day operations? Agent Controlling Person Manager

Name of persons who will be handling the day to day operations: Sara Fouzuan

SECTION 4 – BACKGROUND

If you answer "YES" to any Question 1 through 5 YOU MUST attach a signed statement. Give complete details including dates, agencies involved and dispositions. CHANGES TO QUESTIONS 1-5 MAY NOT BE ACCEPTED

- 1. Have you owned, or been a controlling person of any entities that held a liquor license in Arizona, or any jurisdiction, in the past 5 years? Yes No
- 2. Have you been cited, arrested, indicted, convicted, or required to appear in court for violation of ANY criminal law or ordinance, regardless of the disposition, even if dismissed or expunged, within the past 5 years? Yes No
- 3. Has an entity in which you are or have been a controlling person had an application or license rejected, denied, revoked, or suspended in or outside of Arizona within the last 5 years? A.R.S. §4-202(D) Yes No
- 4. Have you had ANY administrative law citations, compliance actions, or consents, in any jurisdiction in the past 5 years? (Do not include civil traffic tickets) A.R.S. §4-202, 4-210 Yes No
*Administrative Law Violations are any civil penalties, fines, suspension, or revocations of your liquor license.
- 5. Has anyone EVER obtained a judgement against you the subject of which involved fraud or misrepresentation? Yes No

I, (Print Full Name) Maria Zorua Fouzuan 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.

Signature: [Handwritten Signature] Date: 8/29/2024

Questionnaire Continued

Mayra Rocha Holzman

#1. I am currently associated as a Controlling Person in:

a) 012100013124; Guadalajara's Grill, 5955 W. Arizona Pavilions Dr., Tucson, AZ 85653 since issuance.



Mayra Rocha Holzman



FINGERPRINT VERIFICATION FORM

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

DLIC USE ONLY	
Job #	307479
Date Accepted:	8-30-2024
Case	Chayn

ATTENTION FINGERPRINT TECHNICIAN:

Please follow the instructions below for fingerprinting this applicant.

1. Please fill out or ensure that the applicant has filled out all the required boxes on the fingerprint card prior to taking the fingerprints.
2. Request a valid, unexpired government-issued photo ID from the applicant and compare the physical descriptors on the applicant's photo ID to the applicant and to the information on the fingerprint card.
3. Fill out the information in the boxes below. **Please print clearly.**
4. Once the prints have been taken, place the fingerprint card and this form into the envelope and seal it. Please write your name or identification across the edge of the seal. Return the sealed envelope to the applicant.
Do not give the applicant the fingerprint card without first sealing it inside the envelope.
5. **Write applicants name on front of sealed envelope.**

PRINT the following information:

Date	Name of Applicant:		
8-29-24	Holzman, Mayra R.		
Name of Fingerprint Technician:			
Bill Greener			
Fingerprint technician's Signature:			
<i>Bill Greener</i>			
Fingerprint technician's Agency/company Name:		Phone Number:	
Eagle Fingerprinting		520-750-3072	
Type of Photo ID Provided (check one)			
D06065297			
<input checked="" type="checkbox"/> Driver's License	<input type="checkbox"/> Passport	<input type="checkbox"/> Other (Please specify)	