

AKHR Newsletter

Q3 2025



Featured Member: 907 Alehouse

What makes 907 Alehouse different from other American sports bar-style establishments? Co-owner Shane Borschnack has the answer.

"We do things a little bit differently as far as food goes. Most everything that we make here is from scratch. A lot of sports bars and places will do things from freezer to fryer. We don't do that. We make sure that everything is fresh."

"Fresh" as well as "fun" are two words that seem to be part of the vision of the four co-owners of 907 Alehouse who came together in a roundabout way. Shane, Donna Smith, and Jose "Carlos" Venezuela all came from decades working at Sea Galley, a steak and seafood restaurant in Anchorage that closed in 2018.

They were connected with Robert Kilby through the corporation,

Restaurants Unlimited. Robert had a background running restaurants, including Simon and Seafort's.

The management team found their restaurant's first location at Old Seward and 80th Avenue through Donna's uncle, John Marquardt, who purchased the property near his business, ABC Motorhomes. Two other restaurants had occupied the building previously: Henries Hawaii and the Tilted Kilt, and both had gone out of business. Donna's uncle decided he wanted someone to come in and run another restaurant in the space.

Shane recalls, "I said, well, why don't we do it? When I first came in here, this restaurant, it spoke to me as an ale house, as a sports bar. I really had a good vision for that.

Upcoming Training

Next ServSafe Training:

Saturday, December 6, 2025

Next TiPs Recertification:

Monday 12/15/2025 5:30 PM – 7:30 PM

Next TiPs Full Class:

Sunday, 12/7/2025, 10:00 AM – 2:00 PM

Rserving Online Alcohol Certification:

12/2/25 at 11am AKT

Online Security Training Program (NSC) -

use the discount code on our website

For Members: alaskahospitalityretailers.org/members

Featured Member:

907 Alehouse

Then after many, many months of negotiations, we ended up making a deal with John on taking over and starting 907 Ale House.”

The building on Old Seward is huge – 12,000 square feet – and has a large, full oval-shaped bar as a centerpiece surrounded by various sections with tables, including one with pool tables. There are 51 televisions mounted throughout the place. Even the kitchen is oversized, according to Shane, who says it is a sign that it was clearly built by a chef.

As with any restaurant business, 907 Alehouse had their challenges when COVID hit.

“Those were the scariest moments, I think, because something like that had never happened before,” Shane recalls. Like other restaurants, they were unable to pay their staff until they received a PPP loan. Until then, a few employees volunteered alongside the owners to try to keep things running.

“We have 36 beers on draft, but you can’t sell alcohol to go,” says Shane about running a restaurant and bar during the pandemic, “And so we did do to go (food), and we even delivered.”

Once restaurants in town were allowed to put up tents, 907 Alehouse set up theirs, and people in the community donated outdoor heaters. Still, there were additional challenges the owners faced, including some pushback from the fire marshal.

Shane estimates the company retained 98% of their employees once COVID restrictions were

lifted, and credits many of their regular customers with helping the business.

“This is a big establishment. It takes a lot of money to run this business. Without some local people who really supported us, we wouldn’t be here today.”

Says Shane, “It’s a fun place where there’s always something going on. We have bands every week on Wednesday which is also Wing Wednesday when we do a different sauce for our wings. We do trivia on Taco Tuesday. Our steak tacos are \$3 on Taco Tuesday.”

Connection to community is an important aspect of the business. That includes supporting local nonprofits such as Katie’s Handprint that helps families with children dealing with childhood cancer.

Today, 907 Alehouse is thriving and recently opened a second location, at Tikahtnu Commons. That location is a much smaller space, about 5500 square feet, which presents some new challenges.

“There’s no room for pool tables, and on that side of town, it seems like the food sales are way more important than beverage sales.”

Shane says he and the other owners set out to make 907 Alehouse “a place for local people to go that doesn’t break the bank. We want to give people something to do. I mean, rather than just come in and have a beer or drink and stare at the TV, we try to make sure there’s always something going on here.”

More than anything, Shane points to the connections made through the business as a highlight.

“I think that our biggest milestone is just creating all the new friendships that we have, to be honest, and having people that want to come in and support us, and keep the business where it is today.”

