

State of Arizona
Department of Liquor Licenses and Control

Created 02/24/2026 @ 11:19:35 AM
Local Governing Body Report

Received by the
Goodyear City
Clerk's Office
Tuesday,
February 24, 2026.

LICENSE

Number:		Type:	012 RESTAURANT
Name:	MAGDALENA STEAK		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	1845 N GLOBE DRIVE STE 108 GOODYEAR, AZ 85395 USA		
Mailing Address:	2600 N CENTRAL AVENUE #1775 PHOENIX, AZ 85004 USA		
Phone:	(602)200-7222		
Alt. Phone:			
Email:	ANDREA@LEWKLaw.COM		

AGENT

Name:	ANDREA DAHLMAN LEWKOWITZ
Gender:	Female
Correspondence Address:	2600 N CENTRAL AVENUE #1775 PHOENIX, AZ 85004 USA
Phone:	(602)200-7222
Alt. Phone:	
Email:	ANDREA@LEWKLaw.COM

OWNER

AMENDMENT
Job# 381873

State of Arizona
Department of Liquor Licenses and Control

Created 02/17/2026 @ 02:21:50 PM

Local Governing Body Report

Received by the
Goodyear City
Clerk's Office
Tuesday,
February 17, 2026.

LICENSE

Number:		Type:	012 RESTAURANT
Name:	MAGDALENA STEAK		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	1845 N GLOBE DRIVE STE 108 GOODYEAR, AZ 85359 USA		
Mailing Address:	2600 N CENTRAL AVENUE #1775 PHOENIX, AZ 85004 USA		
Phone:	(602)200-7222		
Alt. Phone:			
Email:	ANDREA@LEWKLaw.COM		

AGENT

Name:	ANDREA DAHLMAN LEWKOWITZ
Gender:	Female
Correspondence Address:	2600 N CENTRAL AVENUE #1775 PHOENIX, AZ 85004 USA
Phone:	(602)200-7222
Alt. Phone:	
Email:	ANDREA@LEWKLaw.COM

OWNER

60th day
04-18-2026

Name: MAGDALENA GSQ LLC
Contact Name: ANDREA DAHLMAN LEWKOWITZ
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23837993 State of Incorporation: AZ
Incorporation Date: 06/10/2025
Correspondence Address: 2600 N CENTRAL AVENUE
#1775
PHOENIX, AZ 85004
USA
Phone: (602)200-7222
Alt. Phone:
Email: ANDREA@LEWKLAW.COM

Officers / Stockholders

Name:	Title:	% Interest:
MAGDALENA STEAK LLC	Mgr-Member	80.00
JASON GILBERT JOHN ALFORD	Mgr-Member	10.00
GILLES KOLAKOWSKI	Mgr-Member	10.00

MAGDALENA GSQ LLC - Mgr-Member

Name: GILLES KOLAKOWSKI
Gender: Male
Correspondence Address: 2600 N CENTRAL AVENUE
#1775
PHOENIX, AZ 85004
USA
Phone: (702)289-9349
Alt. Phone:
Email: GILLES.KOLAKOWSKI@GMAIL.COM

MAGDALENA GSQ LLC - Mgr-Member

Name: MAGDALENA STEAK LLC
Contact Name: ANDREA DAHLMAN LEWKOWITZ
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 2600 N CENTRAL AVENUE
#1775
PHOENIX, AZ 85004
USA
Phone: (602)200-7222
Alt. Phone:
Email: ANDREA@LEWKLAW.COM

MAGDALENA GSQ LLC - Mgr-Member

Name: JASON GILBERT JOHN ALFORD
Gender: Male
Correspondence Address: 2600 N CENTRAL AVENUE
#1775
PHOENIX, AZ 85004
USA
Phone: (480)785-6321
Alt. Phone:
Email: JALFORD@PALAKITCHEN.COM

MAGDALENA STEAK LLC - Mgr-Member

Name: MANUEL OMAR ALVAREZ
Gender: Male
Correspondence Address: 2600 N CENTRAL AVENUE
#1775
PHOENIX, AZ 85004
USA
Phone: (623)764-6365
Alt. Phone:
Email: OMAR@TPQFOODS.COM

APPLICATION INFORMATION

Application Number: 381873
Application Type: New Application
Created Date: 01/29/2026

QUESTIONS & ANSWERS

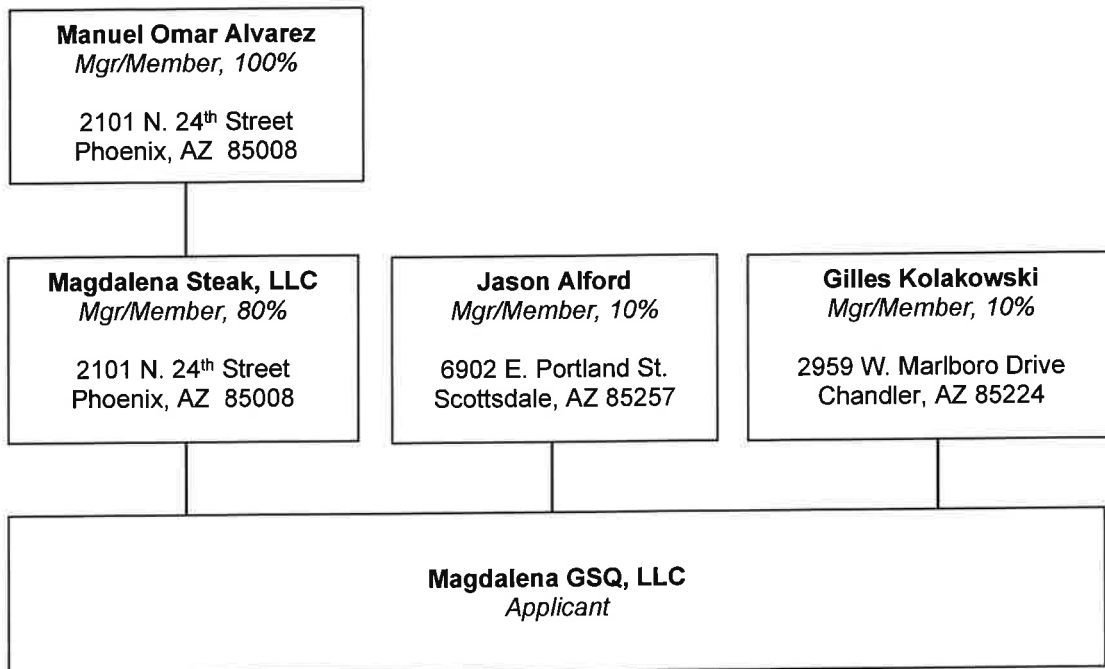
012 Restaurant

- 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?
TERMINATION + MONETARY DAMAGES
- 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.
\$0.00
- 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?
FEBRUARY 2026
- 9) What type of business will this license be used for?
RESTAURANT

DOCUMENTS

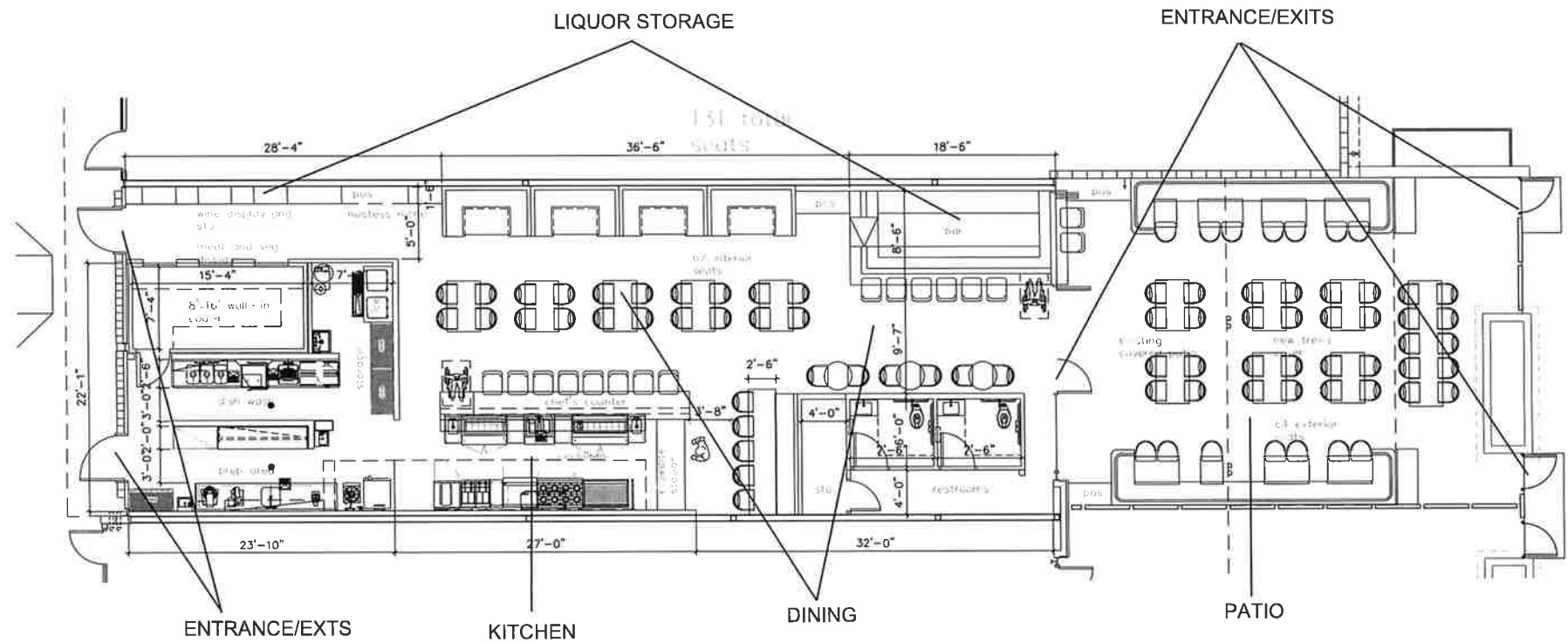
DOCUMENT TYPE	FILE NAME	UPLOADED DATE
MISCELLANEOUS	Magdalena_GSQ_Ownership Chart.pdf	01/29/2026
QUESTIONNAIRE	Magdalena_Agt Ctn - ADL.pdf	01/29/2026
QUESTIONNAIRE	Magdalena_Agt Q - ADL.pdf	01/29/2026
RECORDS REQUIRED FOR AUDIT	Magdalena_Audit Form.pdf	01/29/2026
QUESTIONNAIRE	Magdalena_CP Quest - Gilles.pdf	01/29/2026
QUESTIONNAIRE	Magdalena_CP Quest - Jason.pdf	01/29/2026
QUESTIONNAIRE	Magdalena_CP Quest - Omar.pdf	01/29/2026
DIAGRAM/FLOOR PLAN	Magdalena_Diagram.pdf	01/29/2026
MENU	Magdalena_Menu.pdf	01/29/2026
RESTAURANT OPERATION PLAN	Magdalena_ROP.pdf	01/29/2026
MENU	Non-Alcoholic Beverage menu.pdf	01/29/2026
	Magdalena_Diagram.pdf	02/17/2026
	Non-Alcoholic Beverage menu (UPDATED).pdf	02/17/2026
	Magdalena_Agt Q - ADL.pdf	02/17/2026
	Magdalena_CP Quest - Jason.pdf	02/17/2026
	Magdalena_CP Quest - Gilles.pdf	02/17/2026
	Magdalena_CP Quest - Omar (updated form).pdf	02/17/2026

Magdalena GSQ, LLC
Ownership Chart
8/6/2025



FLOOR PLAN

Magdalena Steak
1845 N Globe Drive
 Goodyear, AZ 85395
Approx. 4600 sf



*FLOOR PLAN PROVIDED BY ALINE

AMENDMENT
Job # 381873



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

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DLLC USE ONLY

Job #:	381873
Date Accepted:	02-17-2026
LC:	SG
License #:	

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

1. Name of restaurant (Please print): MAGDALENA STEAK

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

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	IMPERIAL RANGE 72" IR-6-G36 MIBRASA FIRE PARILLA GRILL (MCGMB252)
Oven	IMPERIAL SALAMANDER 36" ISB-36 MIBRASA CHARCOAL OVEN(HMB AB SB 160)
Freezer	BEVAIR WORKTOP FREEZER (WTFD36AHC-2)
Refrigerator	HOSHIZAKI WORKTOP REFRIGERATOR (WR48B-D4) HOSHIZAKI UNDERCOUNTER REFRIGERATOR 60" AND 48" CUSTOM WALK-IN COOLER 8'X16'
Sink	ADVANCE 3-COMP SINK (FC-3-1818-18RL) 2 ADVANCE DROP-IN HANDSINKS
Dish Washing Facilities	ADVANCE 3-COMP SINK (FC-3-1818-18RL)
Food Preparation Counter (Dimensions)	(2)PAC STAINLESS WORKTABLE 18"X33" (WKT1833C60)
Other	PITCO FRYER 45C+

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.) 65 %

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?) %

6. List the seating capacity for:

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

[54]

b) Bar area

[+ 14]

TOTAL [= 64]

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.)

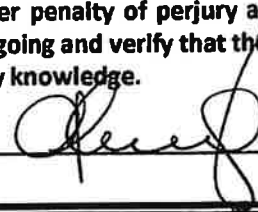
9. Do you have live entertainment or dancing? ☐ Yes ☒ No
If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. List number of employees for each position:

Position	How many
Cooks	10
Bartenders	4
Hostesses	4
Managers	2
Servers	10
Other ()	
Other ()	
Other ()	

I, (Print Full Name) ANDREA DAHLMAN LEWKOWITZ, 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: _____



MAGDALENA

steak

26 1 30 Ligar. Dept #1708

TAPAS

Mexico	Callo de Acha Chimayo aioli	12
Mexico	Gaucomole Enchilado avocado + serrano chile + pomegranate + cilantro	12
Argentina	Empanadas de carne ground beef + bell pepper + potato + cilantro	16
Argentina	K4 Copper State beef tartare* marinated red pepper + tostada	18
Argentina	Argentine pork belly Steadfast farm pickled vegetables	18
Peru	Ora King Ceviche Leche de tigre + choclo + camote	18
Chile	Burrata tomato + watermelon gazpacho + sourdough	20
Chile	Tuna Tartare corn tostadas + wasabi mayonnaise	18

SALADS

Mexico	Caesar little gems + charred cabbage + Pecorino + anchovy dressing	19
Chile	Honey Mustard little gems + avocado + tomato + red onion + rice	19
Peru	Quinoa tomatoes + onions + avocado + lime vinaigrette	19
Brazil	Feijão fradinho black-eye peas + bell peppers + onions + cilantro + EVOO	19

PRINCIPALES

Mexico	Scallops* Aji Amarillo + shishito + sungold tomato	36
Mexico	Halibut* ancient grains + Jalapeno avocado purée + bitter greens	42
Argentina	Camaron al Ajillos* chimichurri butter + white wine + lemon	38
Argentina	Whole wood-fired fish ancient grains + greens	MKT
Peru	K4 Copper State burger* pickled red onion + aji, rocoto mayonnaise	18
Chile	Milanesa de pollo organico breaded chicken + barley sauce+ arugula	29
Brazil	Cordeiro* mole + pickled radish	56

CARNE

Mexico	Arrachera (12 oz)	58
Argentina	Asado de tira al horno (10oz)	78
Peru	Antichucos de corazon (12oz)	140
Brazil	Picanha (14oz)	56
	Domestic Wagyu Petite Filet* (6oz)	62
	Japanese Wagyu* Striploin A5-12 "Olive fed" (min. 4 oz)	35/oz
	Japanese Wagyu* Striploin A5-12 Takamori 45/oz (min. 4 oz)	45/oz

MAGDALENA's PA'LA Familia Todos 4-6 pp. \$295

Tomahawk, bone marrow, skirt steak, NY strip
comes with 2 sauces & 2 sides

VEGETABLES

	Japanese sweet potato cilantro + Aleppo chile crunch	13
Chile	Squash corn + potato + pumpkin + green beans stew	16
Peru	Anticuchos de Verduras grilled seasonal vegetables skewer	14
Brazil	Berinjela à Escabeche eggplant + onions + bell peppers + garlic + herbs	16
Mexico	Ayocote beans grainy mustard + marinated cabbage	14
Mexico	Spanish piquillo peppers oregano + controne pepper + EVOO	13

SALSA

Peru	Aji Amarillo	Chimichurri
Brazil	Molho de Mostarda e Mel	Aleppo chile crunch
Mexico	Mole Poblano	Salsa Verde
Argentina	MAGDALENA Barbacoa	Salsa de Aji picante

We use organic produce, wild fish, sustainable meat and support family owned businesses

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MAGDALENA

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COCKTAILS

Mexico	Sainete Criollo El Guel Mezcal + piment d'espelette + pistachio + lime juice	17
Argentina	Macua Flor de Cana rum + guava + orange + lemon	17
Mexico	Carajillo Corcel reposado Tequila + Licor 43 + espresso	17
Peru	Día de Campo Roxx vodka + Kahlua coffee + cream + coconut	17
Brasil	Gina Colada Cachaca + pineapple + coconut	17
Peru	Sueno di Lima Pisco + lime juice + egg white + bitters	17

N/A LIBATIONS

	N/A Prosecco Mionetto, Veneto, Italy	16
	Phony Negroni St. Agrestis, Brooklyn, New-York	17
	Mayraki orange, lime, guava, ginger	16

CERVEZAS

Mexico	Modelo Bohemia Dos Equis	10
Argentina	Quilmes	10
Peru	Cristal Pilsen Callao	10
Brasil	Brahma	10
	Stella Artois / Michelob ultra / Miller Light	10
	Clausthaler N.A. / Clausthaler dry hopped N.A.	10

WINE BY THE GLASS

gl btl

SPARKLING

Argentina	Torrentés Tapiz, Estate San Pablo Vineyard, Uco Valley NV	16	62
Chile	Pais Rosé Estelado, Miguel Torres, Maule Valley '22	16	62
Mexico	Blanc de Blancs Terra Madi, Ezequiel Montes, Queretaro NV	16	62
Mexico	Blanc de Noir Terra Madi, Ezequiel Montes, Queretaro NV	16	62

ROSE

Mexico	Syrah Casa Madero V Rosado, Coahuila '24	16	62
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WHITE

Mexico	Sauvignon Blanc Sierra Branca, Valle de Guadalupe '21	16	62
Chile	Chardonnay Cono sur, Colchagua Valley '20	16	62
Uruguay	Albariño Bodega Garzon, Garzon '22	16	62
Argentina	Viognier Serbal, Bodega Atamisque, Valle de Uco '21	16	62
Argentina	Torrenetes Anko, Salta '21	16	62
Mexico	Chardonnay Château Camou, La Canada del Trigo, Guadalupe '20	20	75

RED

Chile	Pinot Noir El Viejo del Valle, Valle Central, DO '20	16	62
Mexico	Malbec Terra Madi, Ezequiel Montes, Queretaro '20	16	62
Uruguay	Tannat Bodega Garzon, Garzon '21	16	62
Argentina	Cabernet Franc Bodega Norton, Reserva, Mendoza '21	16	62
Chile	Cabernet Sauvignon Vino de Eyzaguirre, Colchagua Valley '21	16	62
Mexico	Cabernet Sauvignon Monte Xanic, Valle de Guadalupe '23	27	110

Non-alcoholic beverage menu

BEVERAGE	PRICE
Pepsi	\$3.59
Diet Pepsi	\$3.59
Starry	\$3.59
Mug Root Beer	\$3.59
Lipton Iced Tea	\$3.59
Brewed Iced Tea	\$3.59
Pink Lemonade	\$3.59
Hot Coffee	\$3.59
Kids Flavored milk (bottle)	\$2.79

MAGDALENA | NON-ALCOHOLIC BEVERAGE MENU

Mexican Coca-Cola	9
Coke, Diet Coke, Sprite	5
Harvey's Iced Tea	8
Big Marble:	
Ginger Beer	8
Proper Lemon	8
Proper Hibiscus	8
San Pellegrino 1 liter	10
Panna 1 liter	10

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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 #:	381873
Date Accepted:	02-17-2026
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): MAGDALENA STEAK
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:

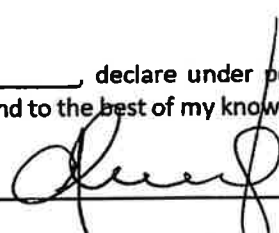
Restaurant: an establishment that derives **at least forty percent (40%)** of its gross revenue from the sale of food

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) ANDREA DAHLMAN LEWKOWITZ, 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