



THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
 Phone: (212) 533-5300 - Fax: (212) 533-3659  
 www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

Please bring the following items to the meeting:

**NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.**

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:  
[http://www.nyc.gov/html/mancb3/html/sla/community\\_groups.shtml](http://www.nyc.gov/html/mancb3/html/sla/community_groups.shtml)
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license       alteration of an existing liquor license       corporate change

Check if either of these apply:

- sale of assets       upgrade (change of class) of an existing liquor license

Today's Date: 04-17-14

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed?  Yes  No    Type of license: RW# D60642

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: \_\_\_\_\_

Corporation and trade name of current license: \_\_\_\_\_

**APPLICANT:**

Premise address: 85 Second Avenue, NYC, NY 10003

Cross streets: 2nd Avenue & East 5th Street

Name of applicant and all principals: BARE CITY TWO LLC

NIKOLAOS MADOLACHAKIS and NIKOLAOS GALANIS

Trade name (DBA): BAREBURGER

**PREMISE:**

Type of building and number of floors: 5 Story Brick Building

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard)  Yes  No If Yes, describe and show on diagram: \_\_\_\_\_

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use?  Yes  No What is maximum NUMBER of people permitted? 134

Do you plan to apply for Public Assembly permit?  Yes  No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): \_\_\_\_\_

**PROPOSED METHOD OF OPERATION:**

Will any other business besides food or alcohol service be conducted at premise?  Yes  No

If yes, please describe what type: \_\_\_\_\_

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) SUNDAY TO THURSDAY / 11:00AM to 11:00PM  
FRIDAY & SATURDAY / 11:00AM - MIDNIGHT

Number of tables? 37 Number of seats at tables? 90

OUTSIDE CAFE 4 tables 14 chairs

How many stand-up bars/ bar seats are located on the premise? 5 seats (-1-BAR)

(A stand up bar is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): GROUND FLOOR - 155" L x 23" W - 41.5" HT.

Does premise have a full kitchen?  Yes  No?

Does it have a food preparation area?  Yes  No (If any, show on diagram) (Basement)

Is food available for sale?  Yes  No If yes, describe type of food and submit a menu

What are the hours kitchen will be open? 11:00am to 11:00pm

Will a manager or principal always be on site?  Yes  No If yes, which? \_\_\_\_\_

How many employees will there be? ~12

Do you have or plan to install  French doors  accordion doors or  windows?

Will there be TVs/monitors?  Yes  No (If Yes, how many?) 2

Will premise have music?  Yes  No

If Yes, what type of music?  Live musician  DJ  Juke box  Tapes/CDs/iPod

If other type, please describe \_\_\_\_\_

What will be the music volume?  Background (quiet)  Entertainment level

Please describe your sound system: Ceiling speakers

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? \_\_\_\_\_

None with cover fee, FREE TRIVIA & COMEDY

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel?  Yes  No (If Yes, how many and when) \_\_\_\_\_

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you  have or  plan to install sound-proofing?

**APPLICANT HISTORY:**

Has this corporation or any principal been licensed previously?  Yes  No

If yes, please indicate name of establishment: BANG CITY TWO LLC

Address: 85 Secord Avenue, N.Y.C. N.Y Community Board # 3

Dates of operation: Feb/2012 - present

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name and describe type of business \_\_\_\_\_

Has any principal had SLA reports or action within the past 3 years?  Yes  No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (name and address) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

**LOCATION:**

How many licensed establishments are within 1 block? 11

How many On-Premise (OP) liquor licenses are within 500 feet? 27

Is premise within 200 feet of any school or place of worship?  Yes  No

**COMMUNITY OUTREACH:**

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

*We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.*

1.  I agree to close any doors and windows at 10:00 P.M. every night?
2.  I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_ DJs/ promoted events per \_\_\_\_,  more than \_\_\_\_ private parties per \_\_\_\_
3.  I will play ambient recorded background music only.
4.  I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5.  I will not seek a change in class to a full on-premise liquor license. Or  my business plan is to seek an upgrade at a later date.
6.  I will not participate in pub crawls or have party buses come to my establishment.
7.  I will not have a happy hour. Or  Happy hour will end by 7:00pm.
8.  I will not have wait lines outside.  There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9.  Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

# ATTENTION RESIDENTS & NEIGHBORS

BARE CITY TWO LLC  
D/B/A BAREBURGER

Company/DBA Name and Contact Number for Questions

Plans to open a  
RESTAURANT with sidewalk cafe

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

85 Second Avenue, NYC NY 10003

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer, Wine & LIQUOR

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, May 12, 2014 at 6:30pm

Community Board 3 Office

59 East 4th Street (btwn 2nd Ave & Bowery)

Date/Time/Location

KERRY J. KATSORHIS, ESQ. (718) 591-6900

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

info@cb3manhattan.org - www.cb3manhattan.org

LAW OFFICES  
**GINSBERG & KATSORHIS, P.C.**

77-53 MAIN STREET  
FLUSHING, NEW YORK 11367

(718) 591-6900

FAX: (718) 380-8039  
[gklawny@gmail.com](mailto:gklawny@gmail.com)

CORRESPONDENCE FROM:  
Kerry John Katsorhis, Esq.

Jerome M. Ginsberg, Esq.  
1939-2000

April 17<sup>th</sup>, 2014

The City of New York  
Manhattan Community Board No. 3  
59 East 4<sup>th</sup> Street  
New York, New York 10003

Att: Hon. Susan Stetzer, District Manager

Re: BARE CITY TWO, LLC d/b/a BAREBURGER  
Premises: 85 Second Avenue, New York, New York 10003  
Meeting of May 12<sup>th</sup>, 2014 at 6:30 p.m.

Dear Ms. Stetzer:

This firm represents Bare City Two, LLC., located at 85 Second Avenue, New York, NY 10003. Our client is applying to the New York State Liquor Authority for an upgrade of its existing beer/wine license to that of a full liquor license.

Attached hereto please find your questionnaire relating to our clients' application together with pictures, C.O. information and menu. Upon information and belief a stipulation has been reached with the local block association which will be presented at the meeting of May 12<sup>th</sup>, 2014 together with petitions in support.

Our client has appeared before Board No. 3 in the past with reference to its beer/wine license and outdoor café application.

Thank you.

Very truly yours,



Kerry John Katsorhis  
KJK/ep  
Encls.

Sent via e-mail: [info@cb3manhattan.org](mailto:info@cb3manhattan.org)



# DEPARTMENT OF BUILDINGS

## CERTIFICATE OF OCCUPANCY AMENDED

BOROUGH

MANHATTAN

DATE:

SEP 05 1997

NO.

113339

This certificate supersedes C.O. NO

ZONING DISTRICT C6-1

THIS CERTIFIES that the ~~XXXX~~ altered ~~XXXX~~ building premises located at  
85 SECOND AVENUE

Block 460 Lot 34

CONFORMS SUBSTANTIALLY TO THE APPROVED PLANS AND SPECIFICATIONS AND TO THE REQUIREMENTS OF ALL APPLICABLE LAWS, RULES, AND REGULATIONS FOR THE USES AND OCCUPANCIES SPECIFIED HEREIN.

### PERMISSIBLE USE AND OCCUPANCY

FLOOR	LIVE LOAD LBS PER SQ FT	OFFICIAL NO OF STORIES PERMITTED	STORY LEVELLING CONFORMS 1973	BUILDING CODE HABITABLE ROOMS	LOANS USE GROUP	BUILDING CODE OCCUPANCY GROUP	DESCRIPTION OF USE
CELLAR	O.G.	10			6	D-2	COMMERCIAL KITCHEN IN CONJUNCTION WITH EATING AND DRINKING ESTABLISHMENT
1ST FLOOR	100	62			6	F-4	EATING AND DRINKING ESTABLISHMENT
2ND FLOOR	75	72			6	F-4	EATING AND DRINKING ESTABLISHMENT
3RD FLOOR	40		1	3	2	J-2	CLASS A APARTMENT
4TH FLOOR	40		1	3	2	J-2	CLASS A APARTMENT
5TH FLOOR	40		1	3	2	J-2	CLASS A APARTMENT

THIS CERTIFICATE OF OCCUPANCY MUST BE POSTER  
FIXED TO THE BUILDING IN ACCORDANCE WITH THE RULES  
OF THE DEPARTMENT PROMULGATED MARCH 31ST, 1967.

OPEN SPACE USES

(SPECIFY - PARKING SPACES, LOADING BERTHS, OTHER USES, NONE)

M.C.G.

NO CHANGES OF USE OR OCCUPANCY SHALL BE MADE UNLESS

A NEW AMENDED CERTIFICATE OF OCCUPANCY IS OBTAINED MBO 6

THIS CERTIFICATE OF OCCUPANCY IS ISSUED SUBJECT TO FURTHER LIMITATIONS, CONDITIONS AND SPECIFICATIONS NOTED ON THE REVERSE SIDE.

*Romy A. Arison, P.E.*  
BOROUGH SUPERINTENDENT

*Joseph A. Arison, P.E.*  
COMMISSIONER

- ORIGINAL
- OFFICE COPY - DEPARTMENT OF BUILDINGS
- COPY

THAT THE ZONING LOT ON WHICH THE PREMISES IS LOCATED IS BOUNDED AS FOLLOWS:

BEGINNING at a point on the WEST side of SECOND AVENUE  
 distant 0' feet from the corner formed by the intersection of  
 EAST 5TH STREET and SECOND AVENUE  
 running thence \_\_\_\_\_ feet; thence \_\_\_\_\_ feet;  
 thence WEST 63'-8 3/8" feet; thence SOUTH 20'-4" feet;  
 thence EAST 63'-8 3/8" feet; thence NORTH 20'-4" feet;  
 thence \_\_\_\_\_ feet; thence \_\_\_\_\_ feet;  
 to the point or place of beginning.

101120458

PERMIT No. \_\_\_\_\_ DATE OF COMPLETION 2/22/97 CONSTRUCTION CLASSIFICATION 11-B  
 BUILDING OCCUPANCY GROUP CLASSIFICATION 3-2 HEIGHT 5 STORIES 50' FEET

THE FOLLOWING FIRE DETECTION AND EXTINGUISHING SYSTEMS ARE REQUIRED AND WERE INSTALLED IN COMPLIANCE WITH APPLICABLE LAWS.

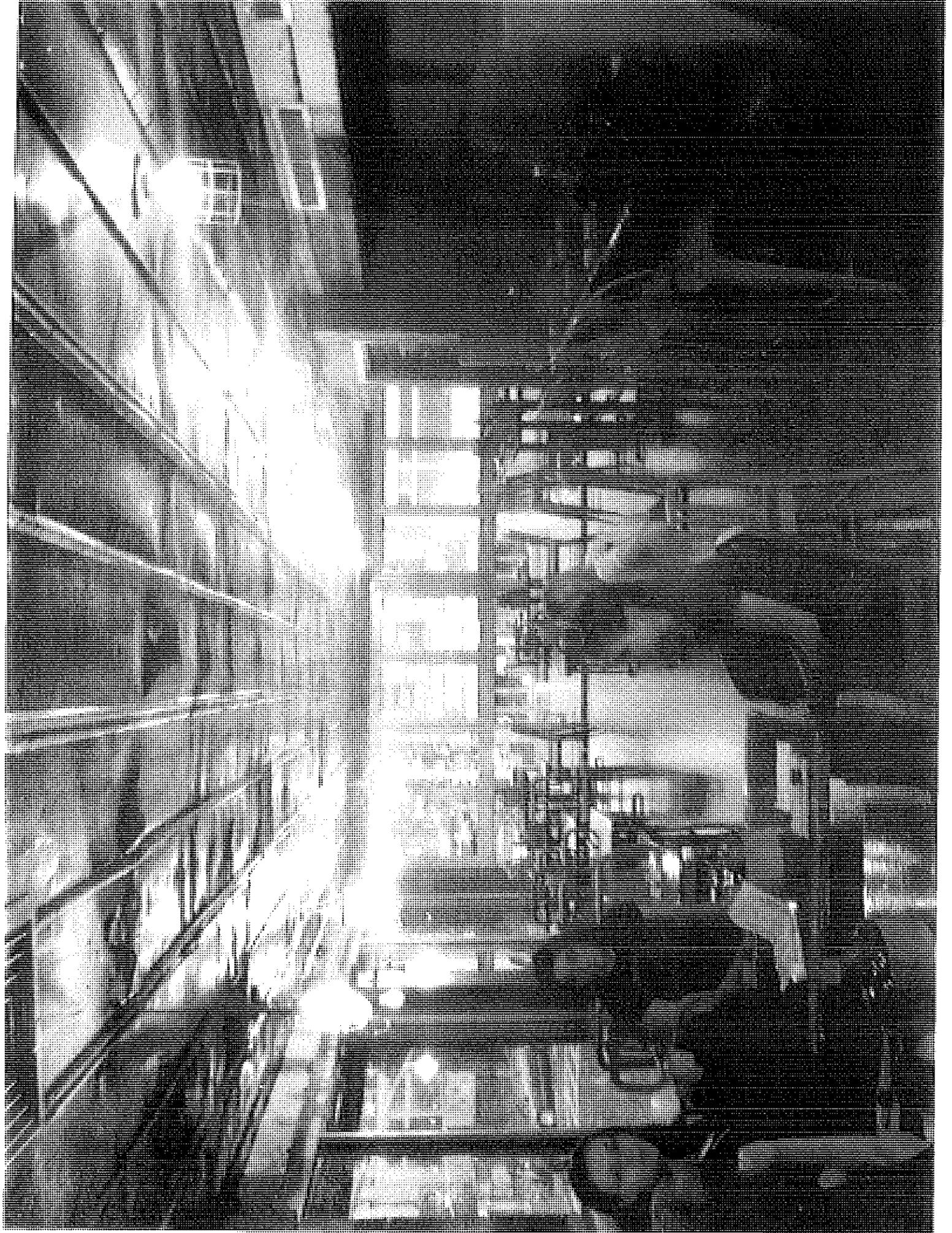
	YES	NO		YES	NO
STANDPIPE SYSTEM			AUTOMATIC SPRINKLER SYSTEM		
YARD HYDRANT SYSTEM					
STANDPIPE FIRE TELEPHONE AND SIGNALLING SYSTEM					
SMOKE DETECTOR					
FIRE ALARM AND SIGNAL SYSTEM					

- STORM DRAINAGE DISCHARGES INTO:
- A) STORM SEWER  B) COMBINED SEWER  C) PRIVATE SEWAGE DISPOSAL SYSTEM
- SANITARY DRAINAGE DISCHARGES INTO:
- A) SANITARY SEWER  B) COMBINED SEWER  C) PRIVATE SEWAGE DISPOSAL SYSTEM

LIMITATIONS OR RESTRICTIONS:  
 BOARD OF STANDARDS AND APPEALS CAL. NO. \_\_\_\_\_  
 CITY PLANNING COMMISSION CAL. NO. \_\_\_\_\_  
 OTHERS: \_\_\_\_\_

*[Handwritten signatures and stamps]*







## BAREBURGER SNACKS AND ESSENTIALS

**BAREBURGER DIPPING SAUCES** (extra sauces +.50)  
bareburger special sauce, spicy chipotle mayo, peppercorn steak sauce, chipotle ketchup, curry ketchup, pesto mayo, ranch, country dijon, horseradish mayo  
(our ketchups and mayos are house-made with organic tomatoes, organic free-range eggs and non-GMO oils)

**1 GOURMET BATTERED ONION RINGS** 6.98  
served with peppercorn steak sauce, curry ketchup and bareburger special sauce

**2 RINGS & FRIES\* COMBO** 7.98  
served with peppercorn steak sauce, curry ketchup, spicy chipotle mayo and bareburger special sauce

**3 FRESH CUT FRENCH FRIES\*** 4.98  
served with spicy chipotle mayo, curry ketchup, bareburger special sauce

**4 PANKO COVERED CHICKEN STRIPS** 8.98  
served with peppercorn steak sauce, ranch, spicy chipotle mayo and country dijon

**5 UNCURED JUMBO BEEF DOG** 5.05  
served with jalapeno relish, dill pickle relish, apple smoked onions and sauerkraut

**6 ASSORTED PICKLES** 6.98  
rick's picks' spicy sriracha-habanero crinkle-cut pickle chips, garlic dill pickle chips, Bubble's bread and butter pickle chips and house-made coleslaw

**7 FRIED BREAD & BUTTER PICKLE CHIPS** 8.98  
made with Bubbles bread and butter pickle chips, served with horseradish mayo

**8 SWEET POTATO CROQ'S** 8.98  
made with parmesan cheese and sweet potatoes, served with with apple chutney and spicy chipotle mayo

## BAREBURGER SANDWICHES

served on thick sliced brioche or thick sliced multi-grain bread

**1 HASS AVOCADO CHICKEN** 11.98  
grilled, cajun or panko chicken, hass avocado, blackened maple bacon, tomato, raw red onion and mayo

**2 BAREBURGER RUBEN** 11.98  
pastrami, havarti, sauerkraut, blackened maple bacon, bread and butter pickle chips and bareburger special sauce

**3 PORTABELLA SANDWICH** 9.98  
portabella mushroom, danish blue, apple smoked onions, roasted red peppers and baby spinach

**4 BUFFALO CHICKEN SANDWICH** 9.98  
grilled, cajun or panko chicken, danish blue, dill pickle relish, lettuce and tomatillo sauce

**5 HAVARTI EGG SANDWICH** 3.98  
2 eggs, havarti and tomato add: blackened maple bacon (+.60), canadian bacon (+.2), turkey bacon (+.2)

**6 WILD BOAR CUBAN SANDWICH** 11.98  
wild boar patty, canadian bacon, baby swiss, dill pickle relish and stoneground mustard

## BAREBURGER BEVERAGES

### ORGANIC MILKSHAKES

12oz 4.98 - 16oz 6.98  
made with organic ice cream, organic milk and organic fruits

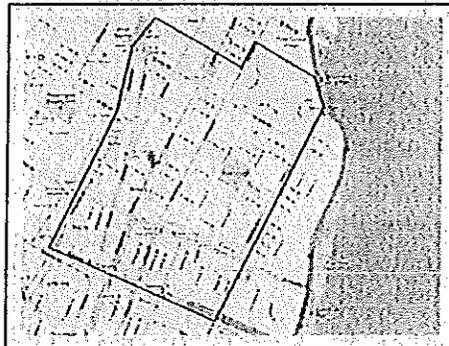
vanilla, chocolate, peanut butter, peanut butter chocolate, pistachio, raspberry, strawberry, banana

### ALL-NATURAL SODAS 2.98

hand-crafted masla root sodas; made with organic evaporated cane juice, organic spices and purified water

cola, diet cola, root beer, diet root beer, lemon lime, ginger brew, ginger ale, mandarin orange, maple lemonade, sarsaparilla, blueberry

organic fair-trade iced tea & coffee 2.75  
organic fair-trade coffee & tea 1.98



At Bare Burger, people are sometimes puzzled to hear that little of what we do is actually 'new.' Since the dawn of farming, people have eaten the same organic, all natural, free-range, grass-fed meats; all natural cheeses; and organic vegetables that we offer. By partnering with local artisans and working with sustainable farmers, we're returning to an old-fashioned emphasis on quality. It's tastier, it's better for you, and it benefits our community.

**212.510.8610**  
88 2nd Avenue,  
NY, NY 10003

**DELIVERY TIMES**  
11AM - 10PM

Order online  
[www.bareburger.com](http://www.bareburger.com)

## BAREBURGERS

Your Choice:

**6oz Burgers**  
**ORGANIC BEEF, ORGANIC TURKEY,**  
**VEGGIE BURGER** (dairy and egg free),  
**ORGANIC PORTABELLA MUSHROOM,**  
**FREE-RANGE PANKO, GRILLED or CAJUN CHICKEN**

**LAMB (+1), WILD BOAR (+1.25), ELK (+1.65),**  
**ORGANIC BISON (+2.35), OSTRICH (cmt)**  
 (all Bareburger meats are free range, pasture raised,  
 antibiotic and hormone free)

Your Choice:

**BRIOCHE BUN, MULTI-GRAIN ROLL, ICEBERG LETTUCE**  
**WRAP, WHEAT FLOUR WRAP or TAPIoca RICE BUN (+.25)**



**1 THE CALIFORNIA 11.95**  
 sharp cheddar, hass avocado, romaine lettuce, tomato,  
 raw red onion and cilantro lime dressing  
 (recommended with veggie burger)

**2 THE ROADHOUSE 11.95**  
 pepperjack, hass avocado, blackened maple bacon, roasted red  
 peppers, apple smoked onions and tomatillo sauce  
 (recommended with bison)

**3 MAPLE BACON CHEESEBURGER 10.55**  
 sharp cheddar, blackened maple bacon, lettuce, tomato, raw  
 red onion and mayo (recommended with bison)

**4 BIG BLUE BACON 11.95**  
 danish blue, bourbon sautéed mushrooms, apple smoked  
 onions, blackened maple bacon, lettuce and apple chutney  
 (recommended with elk)

**5 JALAPENO EXPRESS 10.25**  
 pepperjack, romaine lettuce, tomato, raw red onion, jalapeno  
 relish, horseradish mayo and chipotle ketchup  
 (recommended with elk)

**6 THE CLASSIC 8.95**  
 dill pickle relish, apple smoked onions and ketchup

**7 THE ORIGINAL 9.95**  
 colby jack, lettuce, tomato, raw red onion and bareburger  
 special sauce (recommended with beef)

**8 BAREBURGER SUPREME 11.45**  
 colby jack, gourmet battered onion rings, blackened maple  
 bacon, lettuce, chopped french fries\* and bareburger  
 special sauce (recommended with beef)

**9 THE WESTERN 10.95**  
 pepperjack, blackened maple bacon, fried onions, house-made  
 coleslaw and peppercorn steak sauce (recommended with bison)

**10 MAUI WOWIE 11.95**  
 smoked mozzarella, pineapple, canadian bacon, fried onions,  
 roasted red peppers and ranch dressing  
 (recommended with wild beef)

**11 PESTO RED PEPPER BURGER 9.95**  
 smoked mozzarella, roasted red peppers, baby spinach and  
 pesto mayo (recommended with cajun chicken)

**12 THE CANADIAN 11.95**  
 baby swiss, fried onions, bourbon sautéed mushrooms,  
 canadian bacon, turkey bacon, romaine lettuce, tomato and  
 ranch dressing (recommended with bison)

**13 THE RUBY 11.95**  
 havarti, pastrami, blackened maple bacon, fried bread and  
 butter pickles, apple smoked onions and horseradish mayo  
 (recommended with wild beef)

**14 MEDITERRANEAN 9.95**  
 cucumber raitt yogurt, lettuce, cucumber, tomato and apple  
 smoked onions (recommended with lamb)

**BAREBURGER SLIDERS 2oz 9.95 (for 3)**  
 colby jack cheese, dill pickle relish, apple smoked onions,  
 grape tomato and bareburger special sauce

Your Choice (one meat per order)

**BEEF, TURKEY, VEGGIE, LAMB (+1), WILD BOAR (+1.25),**  
**ELK (+1.65), BISON (+2.35), OSTRICH (cmt)**

Sides:

**FRESH CUT FRENCH FRIES\* (+2.95), ONION RINGS (+4.25), FRIES\***  
**& ONION RINGS COMBO (+4.65), HOUSE-MADE COLESLAW (+2.45),**  
**CAESAR SALAD (+3.50), HOUSE SALAD (+5),**  
**CRANBERRY BLUE SALAD (+3.50)**

Add:

**BLACKENED MAPLE BACON (+1.50), CANADIAN BACON (+2),**  
**TURKEY BACON (+2), HASS AVOCADO (+2), FRIED EGG (+1),**  
**EXTRA CHEESE (+1.25)**



**\* FRESH CUT FRENCH FRIES COOKED IN 100% PEANUT OIL**  
 containing 100% of the world's best quality and most easily absorbed form of E-601 natural Vitamin E  
 from the skin of the nut. No trans fat. No hydrogenated oils.

## BAREBURGER SALADS AND WRAPS

**ADD: GRILLED CHICKEN (+3.50), CAJUN CHICKEN (+3.50),**  
**PANKO CHICKEN (+3.50), PORTABELLA CAP or VEGGIE**  
**BURGER (+3.50).**

\*top your salad with any of our burger meats\*

**1 MEXICAN SALAD 11.95**  
 romaine lettuce, hass avocado, roasted red peppers,  
 pepperjack, tortilla chips, red onions, grape tomatoes  
 and cilantro lime dressing

**2 BEET & GOAT CHEESE SALAD 10.95**  
 baby spinach, beets, fried goat cheese, walnuts and  
 country dill vinaigrette

**3 CRANBERRY DANISH BLUE SALAD 9.95**  
 baby spinach, cranberries, danish blue, almonds and  
 apple cider vinaigrette

**4 GOBB SALAD 11.95**  
 baby spinach, hass avocado, turkey bacon, hard-boiled egg,  
 grape tomatoes, red onions, cucumbers and ranch dressing

**5 CAESAR SALAD 9.95**  
 romaine lettuce, shaved parmesan, croutons, grape  
 tomatoes and caesar dressing

**6 HOUSE SALAD 8.95**  
 mixed greens, carrots, red onions, grape tomatoes,  
 cucumbers and balsamic vinaigrette

## CUBBY MEALS

served with carrot sticks, apple slices and fries\*  
 organic juice box (+1.50)

**1 GRIZZLY MEAL (2oz sides) 8.95**  
 beef, turkey or veggie and colby jack (extra sides +3.25)

**2 PANDA MEAL 8.95**  
 chicken fingers served with ranch dressing

**3 POLAR MEAL 8.95**  
 8 grain grilled cheese sandwich

**4 KOALA MEAL 7.95**  
 uncured beef dog

