

# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003 Phone (212) 533-5300 www.cb3manhattan.org - info@cb3manhattan.org

Alysha Lewis-Coleman, Board Chair

Revised: March 2015

Susan Stetzer, District Manager

Page 1 of 4

## **Community Board 3 Liquor License Application Questionnaire**

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

Please bring the following items to the meeting:

	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: <a href="http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml">http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml</a> 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.
	ck which you are applying for: ew liquor license
	ck if either of these apply: ale of assets
Tod	ay's Date: May 25, 2018
If a	oplying for sale of assets, you must bring letter from current owner confirming that you
	buying business or have the seller come with you to the meeting.
	buying business or have the seller come with you to the meeting.  cation currently licensed?   Yes   No Type of license:   N/A
Is lo	cation currently licensed?   Yes   No Type of license:   NA
Is lo	teration, describe nature of alteration: N/A
Is lo	teration, describe nature of alteration: N/A
Is lo	teration, describe nature of alteration: N/A  vious or current use of the location: N/A
Is lo	teration, describe nature of alteration: N/A  vious or current use of the location: N/A  poration and trade name of current license: N/A  PLICANT:
Is lo	teration, describe nature of alteration: N/A  vious or current use of the location: N/A  poration and trade name of current license: N/A  PLICANT:
Is lo If al Prev Cor Prev Cross	teration, describe nature of alteration:  N/A  vious or current use of the location:  N/A  poration and trade name of current license:  N/A  PLICANT:  mise address:  140 Allen Street, New York, NY 10002  ss streets:  Rivington Street and Delancey Street
Is lo If al Prev Cor Prev Cross	cation currently licensed?  Yes No Type of license: N/A  teration, describe nature of alteration: N/A  vious or current use of the location: N/A  poration and trade name of current license: N/A  PLICANT: mise address: 140 Allen Street, New York, NY 10002

PREMISE:
Type of building and number of floors: Stand alone building - 17 floors (cellar - Floor 16)
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:
Rooftop; sidewalk cafe and terrace off of the second floor
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? N/A *The Certificate of Occupancy is pending as hotel is not yet opened
Do you plan to apply for Public Assembly permit? 🖬 Yes 🗖 No
What is the zoning designation (check zoning using map: <a href="http://gis.nyc.gov/doitt/nycitymap/">http://gis.nyc.gov/doitt/nycitymap/</a> -
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: Hotel business
What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) The hotel is open 24 hours per day/7 days per week. Please see the attached chart for the days/hours of operation for all food and beverage areas.
Number of tables? Please see attached Total number of seats? Please see attached
How many stand-up bars/ bar seats are located on the premise? 5 bars with 28 bar stools total
(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): Please see attached
Does premise have a full kitchen ☑ Yes □ No?
Does it have a food preparation area?   Yes  No (If any, show on diagram)
Is food available for sale?  Yes  No If yes, describe type of food and submit a menu
Varied American Cuisine in Hotel Lobby Bar and Italian in the Allen Street Bistro.
What are the hours kitchen will be open? Please see attached
Will a manager or principal always be on site? ☑ Yes ☐ No If yes, which? Manager
How many employees will there be? 80
Do you have or plan to install 🗖 French doors 🗹 accordion doors or 🗹 windows?
Will there be TVs/monitors? ■ Yes ■ No (If Yes, how many?) Allen Street Bistro: 4; The Orchard Cafe: 2
Will premise have music? ☑ Yes □ No
Revised: March 2015 Page 2 of 4

Revised: March 2015

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: Centrally controlled audio system with zones to allow for different music to be played in different spaces.
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? Yes - hosted events
will take place on notable dates for specific events (i.e. Christmas, Valentine's,
Halloween, Oscars, Super Bowl, as well as other sporting fashion and movie events).
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.") Hotel staff will direct crowds into the hotel lobby.
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 sound proofing installed? □ Yes ☑ No
If not, do you plan to install sound-proofing? 🖸 Yes 🗖 No
APPLICANT HISTORY:
Has this corporation or any principal been licensed previously?  Yes  No
If yes, please indicate name of establishment: Hotel Henri
Address: 37 W. 24th Street, New York, NY 10010 Community Board #5
Dates of operation: 2016 to 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.

Revised: March 2015 Page 3 of 4

	CATION:
	w many licensed establishments are within 1 block? 9 w many On-Premise (OP) liquor licenses are within 500 feet? 28
ıs p	remise within 200 feet of any school or place of worship? 🖬 Yes 🗖 No
Plea imr out lice	MMUNITY OUTREACH: ase see the Community Board website to find block associations or tenant associations in the nediate vicinity of your location for community outreach. Applicants are encouraged to reach to community groups. Also use provided petitions, which clearly state the name, address, nse for which you are applying, and the hours and method of operation of your establishment at top of each page. (Attach additional sheets of paper as necessary).
me	are including the following questions to be able to prepare stipulations and have the eting be faster and more efficient. Please answer per your business plan; do not plan to potiate at the meeting.
1.	■ I will operate a full-service restaurant, specifically a (type of restaurant) Italian Restaurant and a Varied American Cuisine bar/lounge, with a kitchen open and serving food during all hours of operation <u>OR</u> ■ I have less than full-service kitchen but will serve food all hours of operation.
2.	■ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
3.	☑ 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
4.	☐ I will play ambient recorded background music only.
5.	■ I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
6.	☐ I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3. N/A - Premises is being licensed as a full on-premises liquor license
7.	☑ I will not participate in pub crawls or have party buses come to my establishment.
8.	$\square$ I will not have a happy hour or drink specials with or without time restrictions $\underline{OR}$ $\square$ I will have happy hour and it will end by ${}^{8 \text{ pm}}$ .
9.	■ I will not have wait lines outside. ■ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10.	☒ Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Revised: March 2015 Page 4 of 4

# Attachment to Community Board 3 Liquor License Application Questionnaire

# Proposed Method of Operation:

1. Proposed Days/Hours of Operation and Number of Tables/Seats at Tables

Number of Seats at Tables	51	36	51		0	16		29		28		∞		20		22	
Number of Tables	21	6	13		2	4		20		7		4		2		m	
Days/Hours of Operation	Monday – Sunday: 11 am – 4 am	Monday – Sunday: 11 am – 12	Monday – Sunday: 11 am – 2 am	t and following department of the control of the co	Monday – Sunday: 7 am – 4 am	Monday – Sunday: 7 am – 10	bm	Monday – Sunday: 6 am – 4 am		Monday – Sunday: 7 am – 12 am	The state of the s	Monday Sunday: 7 am 12 am		Sun. – Wed.: 12 pm – 2 am;	Thurs. – Sat.: 12 pm – 4 am	Monday – Sunday: 12 pm – 4	am
Interior/Exterior	Interior	Exterior	Exterior		Interior	Exterior		Interior		Exterior	Warned 1	Exterior		Interior		Exterior	
Location	Ground Floor	Ground Floor	Second Floor		Ground Floor	Ground Floor		Ground Floor		Ground Floor		Ground Floor		16 <sup>th</sup> Floor		16 <sup>th</sup> Floor	
Venue Name	Allen Street Bistro	Allen Street Bistro –	Allen Street Bistro –	Second Floor Terrace	The Orchard Café	The Orchard Café –	Sidewalk Café	Hotel Lobby Bar &	Lounge	Hotel Lobby Bar &	Lounge – Sidewalk Café	Hotel Lobby Bar &	Lounge – Entry Terrace	Lower East View		Lower East View –	Тептасе

2. Bars:

Length of Bar	14-4"	15'-8"	21'-0''	13'-7"	15;	
Interior/Exterior	Interior	Interior	Interior	Interior	Interior	The state of the s
Location	Ground Floor	Ground Floor	Ground Floor	2nd Floor	16 <sup>th</sup> Floor	The state of the s
Bar Name	Hotel Lobby Bar	Allen Street Bistro	The Orchard Café	Allen Street Bistro	Lower East View	

3. Hours of Kitchen:

Days/Hours of Operation	Monday – Sunday: 6 am – 4 am	Monday – Sunday: $11 \text{ am} - 4 \text{ am}$
Location	Cellar	Ground Floor
Kitchen Name	Main Kitchen	Allen Street Bistro

## Attachment to Community Board 3 Liquor License Application Questionnaire

### Proposed Method of Operation:

Traffic Plan:

The hotel will have a "No Parking/Loading Zone" on Allen Street for the loading/unloading of guests and patrons. Hotel front desk/bell staff will call livery for guests/patrons. Any guest/patron that self-drives to the hotel will be directed to nearby garages located at 59 Allen Street and 109 Essex Street.

## Attachment to Community Board 3 Liquor License Application Questionnaire

### Proposed Method of Operation:

How the Applicant Intends to Manage Noise Inside and Outside of the Hotel:

Sound insulation will be installed between the food and beverage spaces and the hotel rooms. All exterior operable exterior windows will close at the time the corresponding outdoor venue closes.

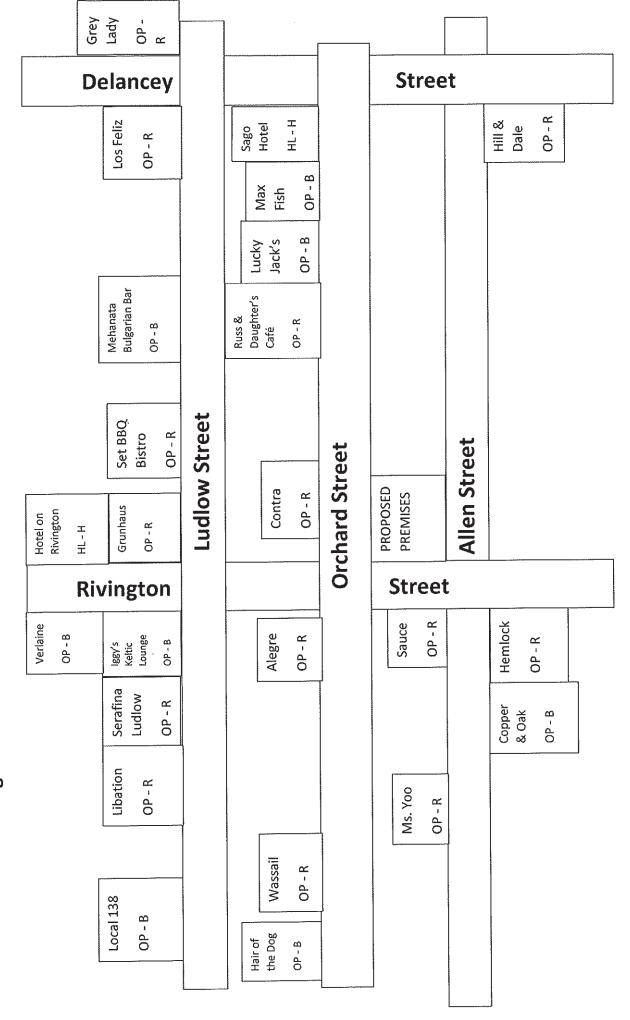
## Attachment to Community Board 3 Liquor License Application Questionnaire

### Applicant History:

Principal Work Experience:

Morris Kalimian, the principal of the applicant, owns and operates several hotels with food and beverage facilities in the New York Metropolitan area. Currently, Mr. Kalimian owns and operates the Garden City Hotel (269 keys) that has a fine dining steakhouse, full banquet facilities and a cocktail lounge with an outdoor patio. Mr. Kalimian also owns and operates the Hotel Henri (100 keys) located in Chelsea in Manhattan. That hotel has a full service restaurant with an outdoor patio, as well as a rooftop bar with both indoor and outdoor areas.

Diagram of Licensed Establishments Within 2 Block Radius or 500 Feet





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Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

### **Supplemental Questionnaire for Hotel Applications**

Consist	ent with	our expectations for all hotel liquor license applications, please complete this form
before	the com	mittee meeting.
1.	Numbe	r of floors in total 17 Number of floors used for lodging 14
2.	Numbe	r of public spaces 6 Indoor waiting areas for public spaces 4
3.	Where	deliveries will occur At the Orchard Street entrance to the building
4.	Where	will the main entrance be located Allen Street
	a.	What other entrances or exits exist and their uses Orchard St. entrance/exit - used for the Orchard Cafe; Orchard Street service entrance/exit - for all employees, deliveries and garbage
5.	What th	ne exterior lighting consists of or if it will change (this includes proposed lighting for the
		and lighting for any outdoor area) LED strips mounted on underside of railings and at entry uee; down lights at hotel entry; landscape path lighting at terraces
6.	For eac	h public space, please include the following information (please provide attached sheets
	if there	are multiple public spaces):
	a.	Method of operation (lounge, waiting area, lobby, restaurant, event space,
		etc.) Please see attached Hours of operation Please see attached
		Square footage Please see attached Capacity Please see attached Licensed Please see attached
	b.	Seating and what seating is comprised of (tables, chairs, couches, etc.)
		Please see attached
	C.	Number of bars and type (service or stand up) 5
	d.	Bar length Please see attached Number of stools at bars Please see attached
	e.	Food service yes no Please see attached
	f.	Food service from central kitchen or elsewhere Please see attached
	g۰	Hours of food service Please see attached Proposed menu Please see attached
	h.	Music type (live, recorded, etc.) and level (background or entertainment)
		Diago see attached

7.	If any p	ublic space is being proposed as a performance and/or dance venue, please provide the
	followi	ng additional information:
	a.	Types of programs or shows proposed N/A
	b.	Frequency of shows (when will they be scheduled) N/A
	c.	Capacity of dance areas N/A
	d.	Soundproofing N/A
8.	If any p	part of the façade will open, please provide the following information:
	a.	Where it is located in the building Orchard Facade; Allen Facade; and Rivington Facade
	b.	What it overlooks Street
	c.	When it is proposed to be closed 10 pm
9.	If there	are any proposed outdoor spaces, please provide the following information:
	a.	Method of operation Please see attached
	b.	Hours of operation Please see attached
	c.	Seating and what it consists of Please see attached
	d.	Whether music is proposed Please see attached Type Please see attached
	e.	Proximity to adjacent residential windows Please see attached
	f.	Licensed? Please see attached

- Please submit any vehicle and pedestrian traffic study in advance of the meeting for review. Hotel
  applicants should meet with the local precinct regarding its traffic and other potential impacts.
- Applicant should also meet with the community to address concerns.
- Please also submit applicant work history.

# Attachment to Community Board 3 Supplemental Questionnaire for Hotel Applications

# Ouestion 6

# A. Fitness Center

	Cellar
Interior/Exterior	Interior
Days/Hours of Operation	24 Hours Per Day/7 Days Per Week
Square Footage	1,000
Capacity	10
Licensed	No
Seating	0
Number of Bars and Type	0
Bar Length	N/A
Number of Stools at Bars	0
	No
Hours of Rood Service	N/A
Proposed Menu	N/A
Which Tyne and Devel	None

# B. Allen Street Bistro Interior

Ground Floor	Interior	Monday – Sunday: 11 am – 4 am	1,850	70	Yes	51 - Chairs and Banquettes both at tables	1 Stand Up Bar	158"	12	Yes	Monday – Sunday: 11 am – 2 am	Italian Food	Recorded and DJ Background and Entertainment
Location	Interior/Exterior	Days/Hours of Operation	Square Footage	Capacity	Licensed	Seating	Number of Bars and Type	Bar Length	Number of Stools at Bars	Food Service	Hours of Food Service	Pronosed Venu	Music Type and Level

# C. Allen Street Bistro Sidewalk Cafe

Licensed  Seating  Number of Bars and Type  Lacettion  Lacetting  Number of Bars and Type	Ground Floor Exterior  Monday – Sunday: 11 am – 2 am Pending 36 36 Xes Yes 0 0 N/A
Number of Stools at Bars	N/A Yes
Hours of Food Service Proposed Menu	Monday – Sunday: 11 am – 12 am Italian Food
Music Type and Level	None 30 feet

D. Allen Street Bistro -- Second Floor Terrace

Interior/Exterior   Interior/Exterior   Interior and Exterior     Davs/Hours of Operation   Monday – Sunday: 11 am – 2 am     Capacity   86     Capacity   86     Capacity   86     Licensed   86     Seating   86     Seating   86     Seating   86     Seating   86     Seating   86     Seating   87     Number of Bars and Type   9-10"     Rood Service   12     Kood Service   12     Monday – Sunday: 11 am – 2 am     Hours of Food Service   15     Music Type and Level   15     Music Type and Level   15     Music Type and Level   15     Proposed Menu   Recorded – Background     Provinity to Adiacent Residential Windows   15 feet +/- to 79 Rivington     Proposed Menu   15 feet +/- to 79 Rivington	Location	Second Floor
ge at Bars at Bars ervice and Level	Interior/Exterior	Interior and Exterior
at Bars  ervice  ervice  int  Level  dential Windows	<u>Days/Hours of Operation</u>	Monday – Sunday: 11 am – 2 am
nd Type at Bars e ervice ervice I Level	Square Footage	1,100
at Bars  e ervice  ervice Luckel	Capacity	86
at Bars  e ervice  in  Level  Level	Licensed	Yes
at Bars eervice nu Level dential Windows	Seating	51 – Chairs at tables & Couches
at Bars ee ervice nu Level dential Windows	Number of Bars and Type	1 – Stand-Up Bar
e ervice ervice I Level dential Windows	Bar Length	9-10"
ervice inu Level dential Windows	Number of Stools at Bars	12
ervice nu Level dential Windows	Food Service	Yes
Level Windows	Hours of Rood Service	Monday – Sunday: 11 am – 2 am
Level dential Windows	Proposed Menu	Italian Food
dential Windows	Music Type and Level	Recorded Background
	Proximity to Adjacent Residential Windows	15 feet +/- to 79 Rivington

E. The Orchard Café - Interior

# F. The Orchard Café - Sidewalk Café

	Carry Lloss
Location Control of the Control of t	Orbuila Floor
Therior/Exterior	Exterior
<u>Days/Hours of Operation</u>	Monday – Sunday: 7 am – 12 am
Square Footage	76
Capacity	16
Licensed	Yes
Seating	16
Number of Bars and Type	0
Bar Length	N/A
Number of Stools at Bars	N/A
Food Service	Yes
Hours of Food Service	Monday – Sunday: 7 am – 10 pm
Proposed Menu	Quick Bites
Music Type and Level	None
Proximity to Adiacent Residential Windows	25°

# G. Hotel Lobby Bar & Lounge: Interior

Location	Ground Floor
Interior/Exterior	Interior
Days/Hours of Operation	Monday – Sunday: 6 am – 4 am
Square Footage	1,500
Capacity	08
Licensed	Yes
Seating	67 - Chairs & Banquettes - both at tables
Number of Bars and Type	1 – Stand Up Bar
Bar Length	14°-4"
Number of Stools at Bars	8
Food Service	Yes
Hours of Food Service	Monday – Sunday: 6 am – 4 am
Proposed Menu	Varied American Cuisine
White Two and Tevel	Recorded and DJ – Background and Entertainment

# H. Hotel Lobby Bar & Lounge: Sidewalk Cafe

	Ground Floor
Interior/Exterior	Exterior
Days/Hours of Operation	Monday – Sunday: 7 am – 12 am
Square Footage	123
Capacity	28
Dicensed	Yes
Seating	28 – Chairs at tables
Number of Bars and Type	0
Bar Length	N/A
Number of Stools at Bars	N/A
Food Service	Yes
Hours of Food Service	Monday – Sunday: 7 am – 12 am
Proposed Menu	Varied American Cuisine
Music Type and Level	None
Proximity to Adjacent Residential Windows	25'

# I. Hotel Lobby Bar & Lounge: Entry Terrace

Location	Ground Floor
Interior/Exterior	Exterior
Days/Hours of Operation	Monday – Sunday: 7 am – 12 am
Square Footage	400
Capacity	18
Licensed	Yes
Seating	18 – Chairs at tables
Number of Bars and Type	0
Bar Length	N/A
Number of Stools at Bars	N/A
Food Service	Yes
Hours of Food Service	Monday – Sunday: 7 am – 12 am
Proposed Menu	Varied American Cuisine
Music Type and Level	Recorded-Background
Proximity to Adiacent Regidential Windows	25,

# J. Lower East View: Interior

	16 <sup>th</sup> Floor
Tutanior/Rutanior	Interior
Davs/Hours of Operation	Sun. – Wed.: 12 pm – 2 am; Thurs. – Sat.: 12 pm – 4 am
Square Rootage	920
Capacity	30
Pesusor	Yes
Seating	20 - Chairs & Banquettes both at tables
Number of Bars and Type	1 – Stand Up Bar
Bar Length	153
Number of Stools at Bars	0
Food Service	Yes
Hours of Food Service	Sun. – Wed.: 12 pm – 2 am; Thurs. – Sat.: 12 pm – 4 am
Proposed Menu	Varied American Cuisine
Music Type and Level	Recorded and DJ - Background and Entertainment

K. Lower East View: Exterior

Location	16th Floor
Interior/Exterior	Exterior
Days/Hours of Operation	Sunday- Wednesday: 12 pm - 2 am; Thursday-Saturday: 12 pm - 4 am
Square Footage	068
Capacity	29
Licensed	Yes
Seating	22 – chairs at tables and couches
Number of Bars and Type	1 – Stand-Up Bar
Bar Length	83
Number of Stools at Bars	0
Food Service	Yes
Hours of Food Service	Sunday- Wednesday: 12 pm – 2 am; Thursday-Saturday: 12 pm – 4 am
Proposed Menu	Varied American Cuisine
Music Type and Level	Recorded – Background
Proximity to Adjacent Residential Windows	100'

Please be advised that the premises is still under construction. We are providing photos of the premises in its current condition.

SLA Photos

140 Allen Street Main/Hotel Entrance





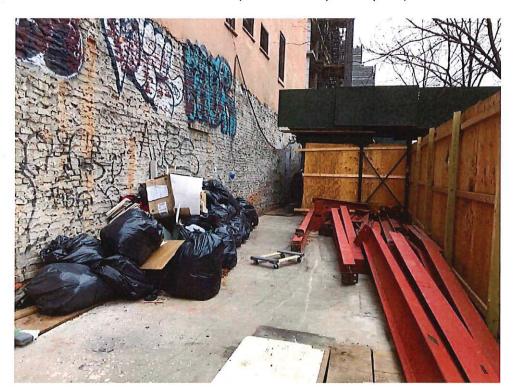
## 139 Orchard Street Entrance (Space G-4)



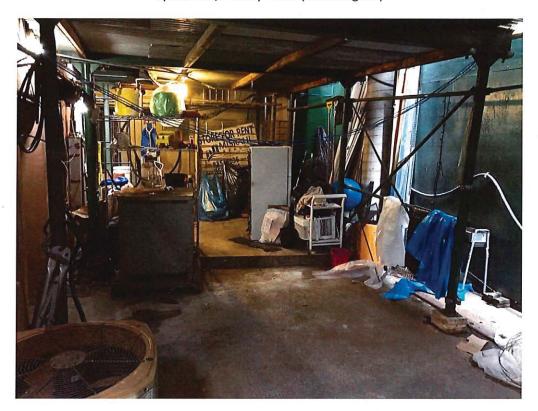
79 Rivington Street Entrance (Space G-2/G-3)



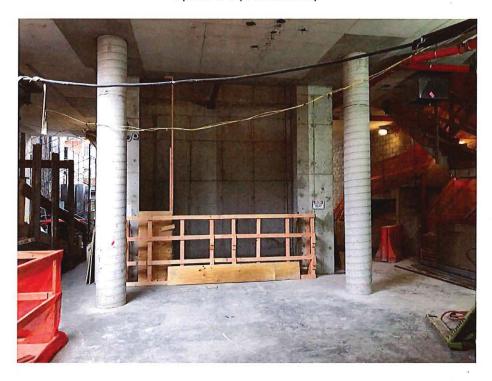
Second Floor Terrace (Structure not yet complete)



Space G-2/3 Entry Patio (79 Rivington)



Space G-1 (140 Allen St)



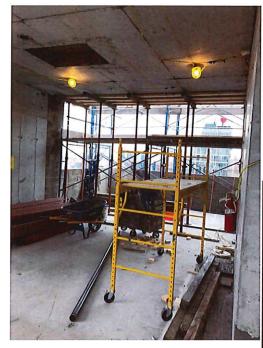
Space G-4 (139 Orchard Street)



Typical Guest Floor

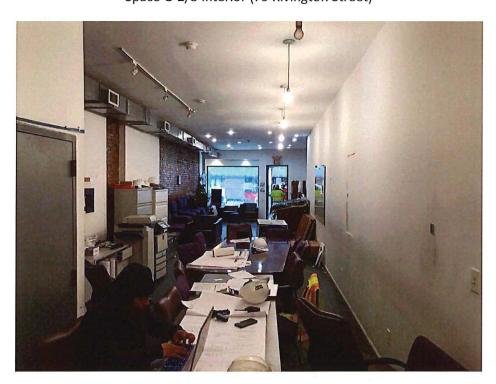


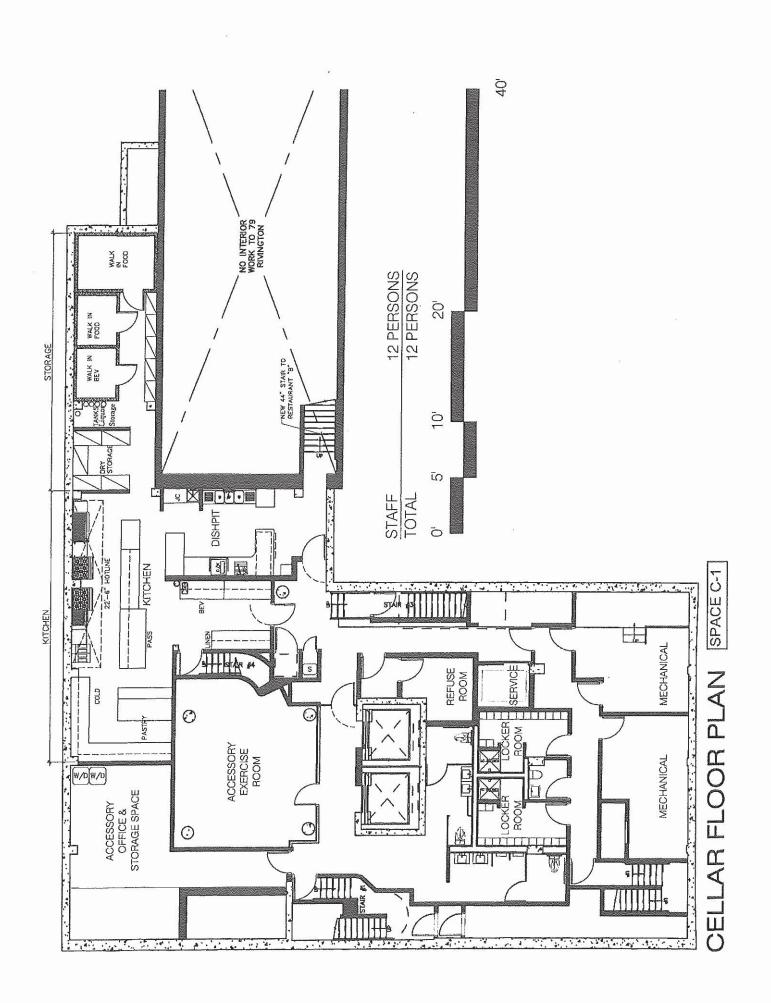
## 16<sup>th</sup> Floor Terrace (Rooftop Bar)

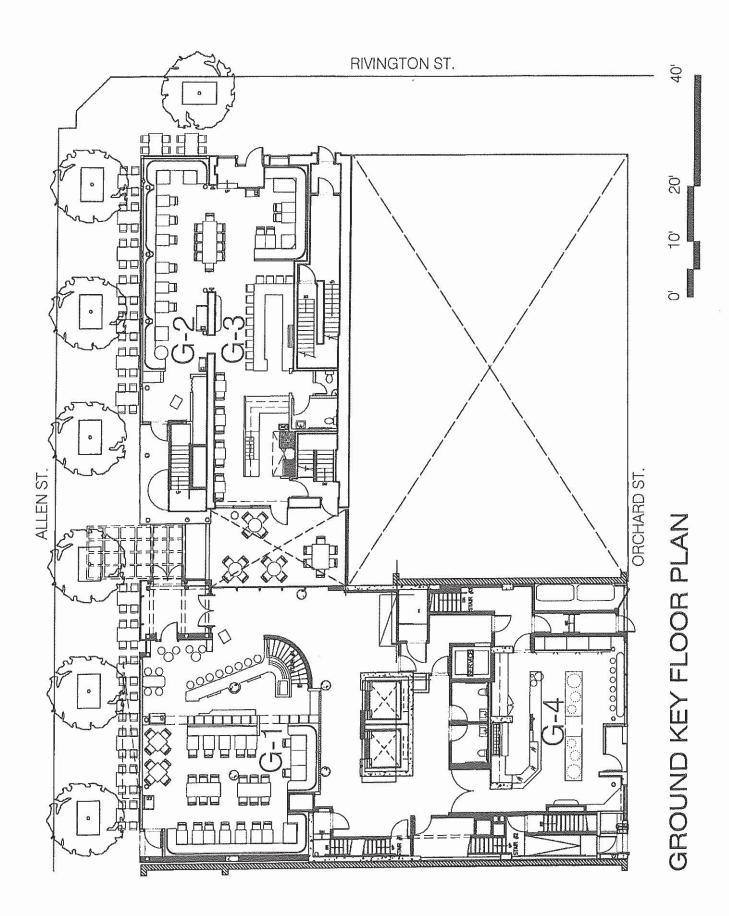




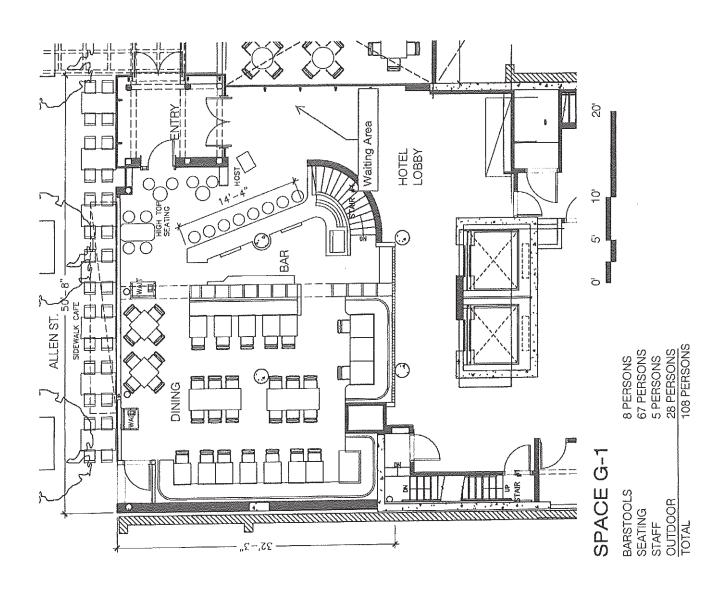
Space G-2/3 Interior (79 Rivington Street)

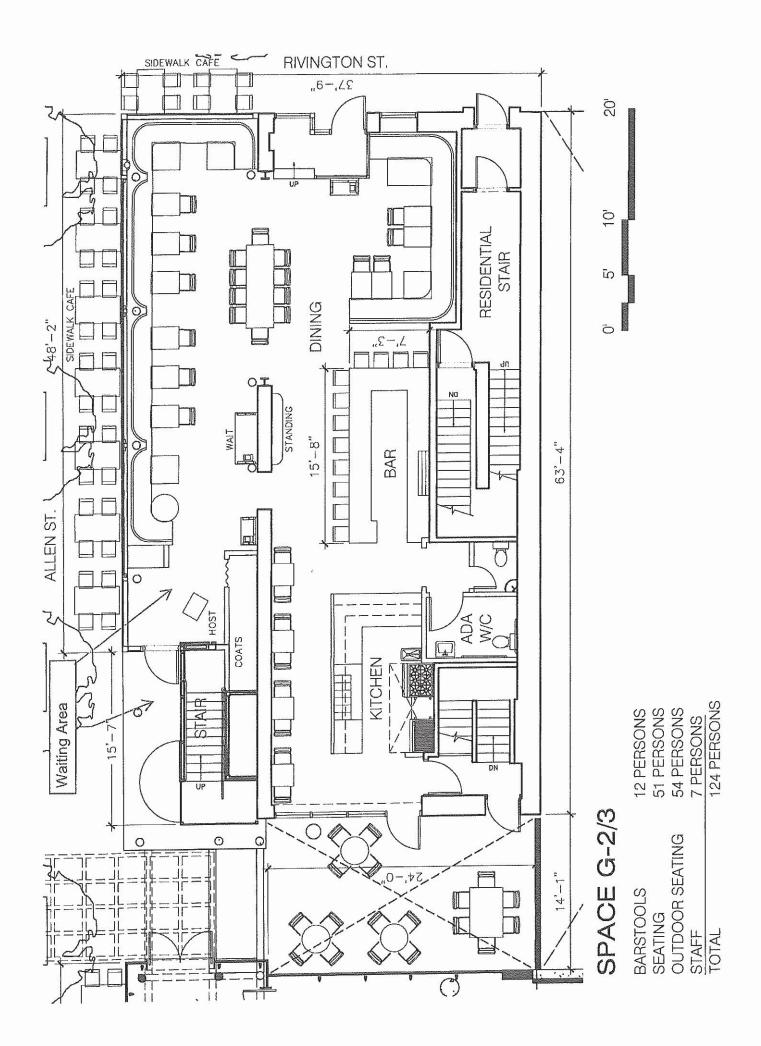


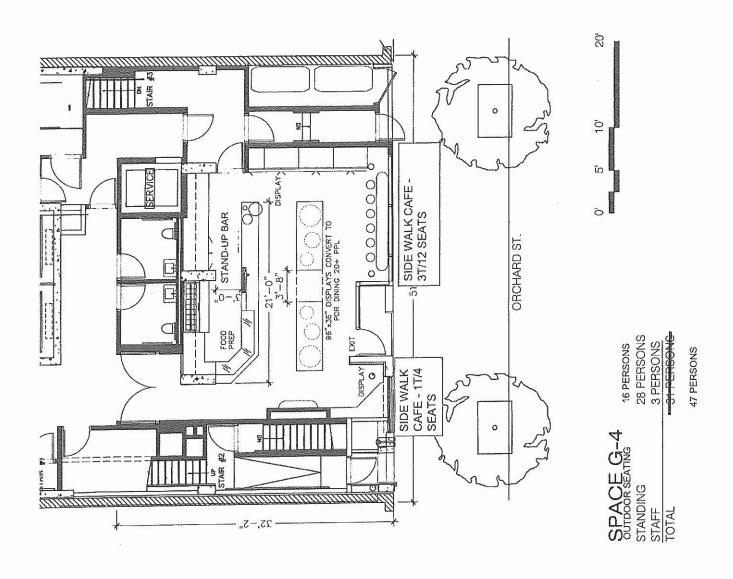




SECOND FLOOR PLAN

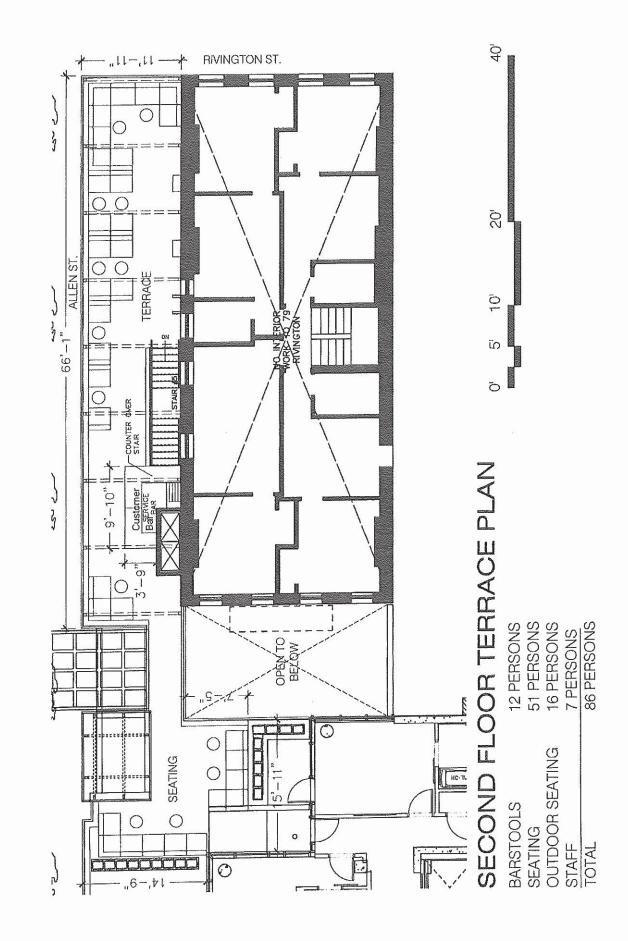


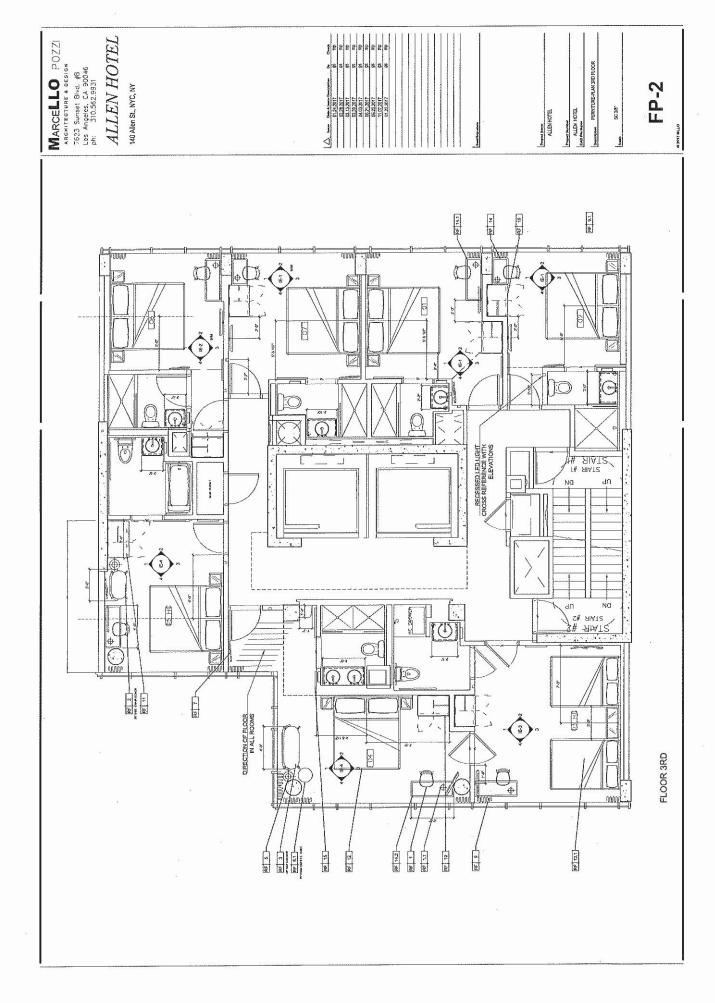


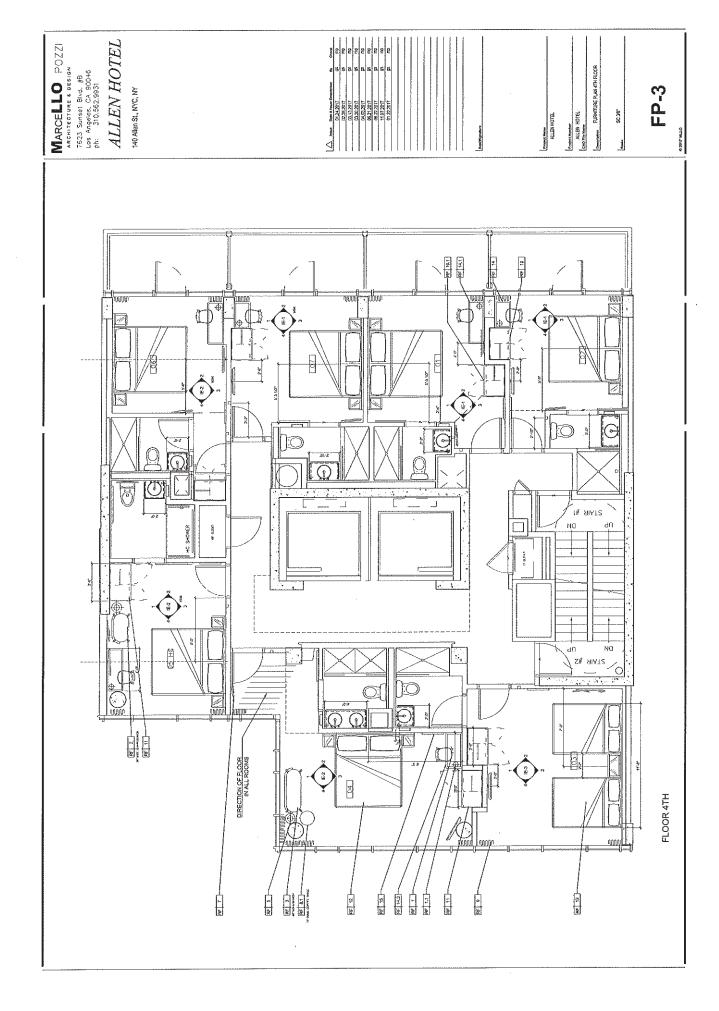


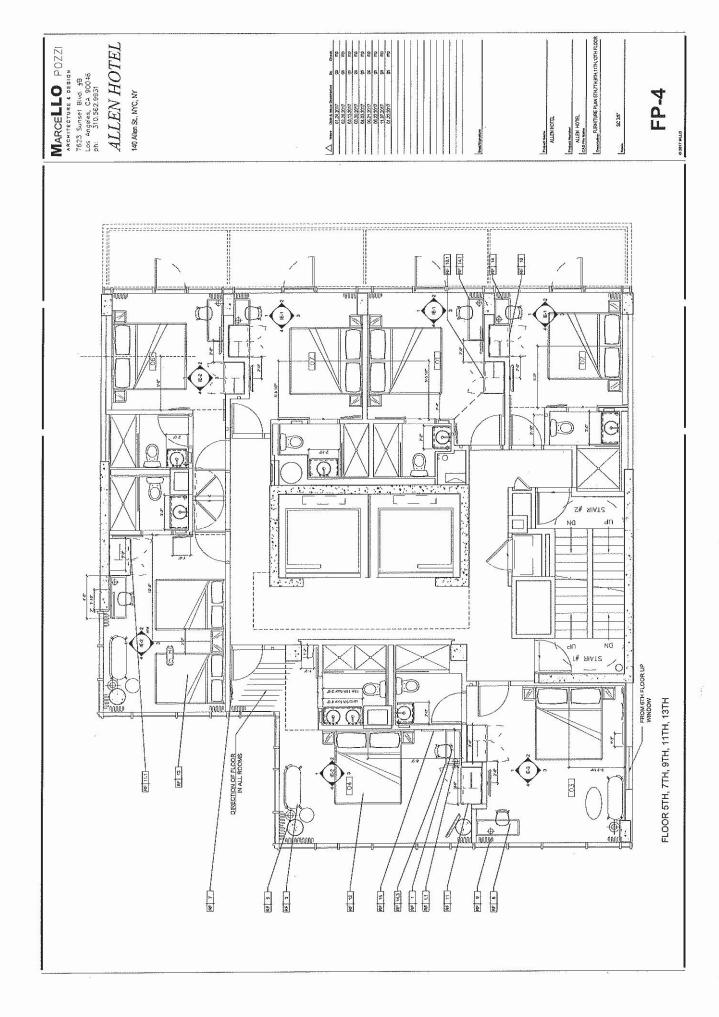
SECOND FLOOR PLAN

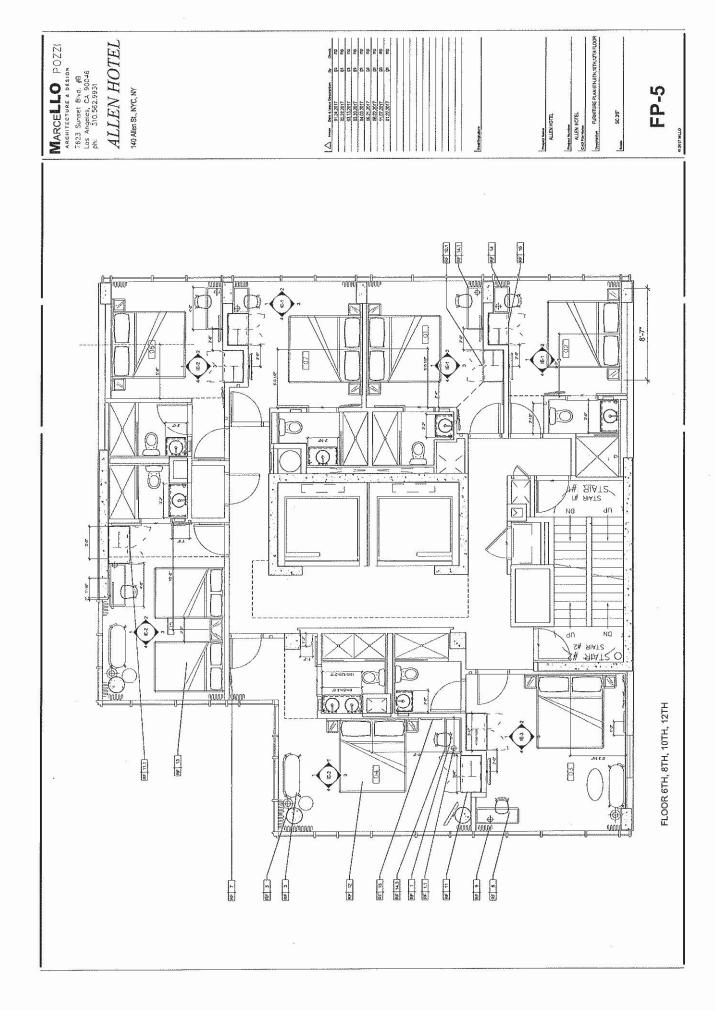
20'

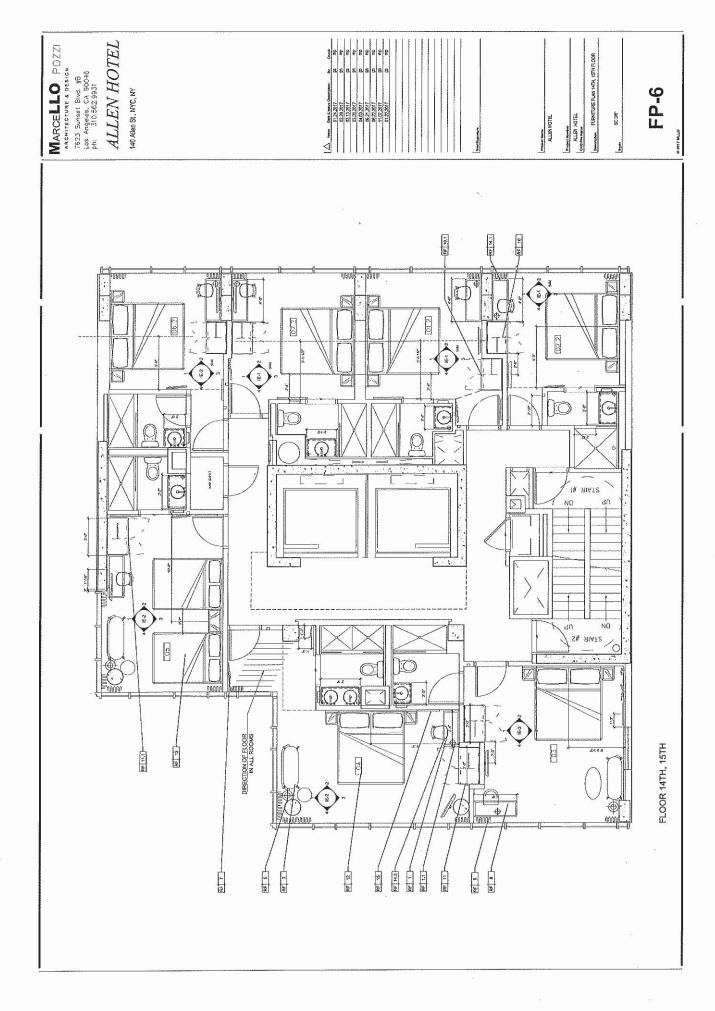


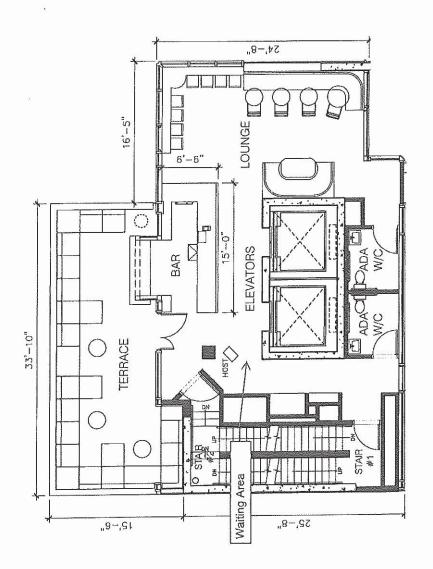












# 16TH FLOOR TERRACE

20

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NG 42 PERSONS	DING 14 PERSONS	2 PERSONS	SINCERPEDING
SEATING	STANDING	STAFF	TOTAL

# ASELLINA

ANTIPASTI			
FORMAGGI & SALUMI Selection of three meets and three checus honey – nuts – dives – prostini	25	CRUDO di TONNO  tura tartare – lemon – capere – mustard soeds bottargo – chili oil	84
RUCOLA baby anquia – fonnsi – radoh – orange sious vinalgrette	Ħ	POLIPO  Gramd actopus - fingerling potatoes - calery cherry tamatoes - pink peopersom	77
CAVOLO MISTO mixed kaie figs goat cheese radish pistachio pomegranate	ধ	FRITTO MISTO  calamari – opitient – shrimo – artichokes spiloy temato sauce – horb aioli	75
BURRATA baby boett – farro – kumquet – pino nuts tarragon – balsamic reduction	7	POLPETTE gluten free beef meetbals - tomato sugo fresh ricotta rosemary polenta basil	斑
BRUSCHETTA geilled clabatra – egyptert caporata basil – ricetta salata	z	OLIVE ALL'ASCOLANA vosi stuffed corignols dilves – parmesan panko – Hises – kmon – rosembry	ផ
PIZZE		"Glutan free crust nvaldable / \$4 upplement	THE STATE OF
MARGHERITA MARGHERITA fresh nazzarella Ian marzano tematoes basil permigiana reggiane	5	ANATRA broaded duck - fips - goat cheese - teals oregano - aged balsarric	2
BOSCAIOLA reacted mushrooms.— leeks.— fontina parmeean.— thyrine	Ħ	SALSICCIA fennel saurage - smoked mozzarella broccob rabe calabrian chillas	23
NERO NERO TOOK shrino — squid tak — burrata separagus — lomon	t.	PROSCIUTTO black Indfile - fontina farmer's egg prosciutto aan derlikk	8
PRIMI 'All pastous	en made frest	'All pastra are mode fresh, in-house daily. Givien free pasta available upon request	net.
SPAGHETTI alla CHITTARA san marzino lomisto Lauce - basil - olive til add chicken parmetan \$10 supplement	ğ	LINGUINI NERI zquid ink pasta = maine lobater = shrimp asparaque = cherry tomataes	ĸ
RAVICU NORMA egoplant – horidom tomato composta busi pesto – frash ricotto	12	TAGLIATELLE BOLOGNESE beef à pork rapu — san marsano tomatoes permiglano regglano — basil	8
GIGANTE roleted mustrooms – ricetta + egg yeik suncholes: brown butter – sage – hazefruty	25	GARGANELLI broccoli rabe = fennel sallarge = peconno laleggie = duli ocpoera	2
SECONDI			
SALMERINO arctic char – could lawer – beets – quinco preserved lemon	36	MAIALE berkshire pork chap = carrots = sunchoazz farro = baggiasea olives = saka vorde	35
PESCE INTERO  whole fish at the day – raisted potatoes grilled leeks – salmorigito sauce	3	BRASATO ai VINO ROSSO braised short ribs - cartelmagno risotto roasted musikreoms - premoleta	13
POLLETTO  roussed checket breast - fregola sarda - carrots brussali sprouts - cacolins priions - natural jus	13	TAGLIATA  press ted NY sitio steak - fingerling potators clocalni emons - broccol rabe - satsa verso	۵
CONTORNI			
CAVOLETTI di BRUXELLES brussels scroute – granciale – pomogranate	8	RAPINI broccoli rabe - parlic - calabrian chilos	5
CAVOLFIORE  rousted cauliflower – proceived leimon – capers	8	PATATE twice baked potato = black truffio = pancerta tentino = paracesan	Ø

# **Orchard Street Cafe**

YOGURT PAR granola, season		s, honey	12	ZUPPA seasonal soup of the day	12
FRUIT PLATE seasonal sliced			12	FORMAGGI e SALUMI selection of three meats and three cheeses honey – nuts – olives – crostini	2:
	rro – kumquat amic reduction	- pine nuts	17	FRITTO MISTO calamari – oysters – shrimp – artichokes spicy tomato sauce – herb aloll	1:
			Panki	l and burger come with your choice of side salad or herb	fries
BUTTERMILK blueberries – le	PANCAKES mon curd – whi	pped cream	16	PANINI al POLLO grilled chicken breast – smoked provolone roasted tomato – spinach – ciabatta	16
NUTELLA FRI brioche – nuteli OMELETTE	ENCH TOAST la – mascarpone	e - hazelnuts	16 16	PANINI al FORMAGGI grilled cheese – fontina – parmigiano reggiano	l
served with hor select up to thr cheddar feta	peppers mushrooms	' extras: \$2 each ham bacon	90.75K	black truffle aioli – focaccia  PORCHETTA  roast pork – smoked mozzarella – broccoli rabe fried egg – salsa verde – ciabatta	18
fontina mozzarella goat cheese	leeks tomatoes spinach	sausage chicken sausage smoked salmon		ASELLINA BURGER grass fed beef – fontina – grilled onion heirioom tomato – arugula - brioche	2
choice of:	<b>NY STYLE</b> asted tomato = sausage = chick		16	SALMONE grilled salmon – fingerlings – cherry tomatoes tagglasca olives – capers - gremolata	24
ooached eggs -	- focaccia – avo	cado – hollandai:	co.	NY strip steak – two eggs any style – asparagus	
choice of:	sted tomato – I smoked salmon	home fries		home fries – roasted tomato – salsa verde	
choice of:	smoked salmon	home fries			uest
choice of: ham – bacon – MARGHERITA fresh mozzarelk	*Gluten free a – san marzanc	home fries prosciutto crust / \$4 suppler		home fries – roasted tomato – salsa verde	
MARGHERITA fresh mozzarella basil – parmigla BOSCAIOLA oasted mushro	*Gluten free a — san marzanc na reggiano oms — leeks — fe	home fries  - prosciutto  crust / \$4 suppler  tomatoes	nent	'Gluten free pasta available on requestra san marzano tomato sauce – basil – olive oil	75
MARGHERITA fresh mozzareliz basil – parmigla BOSCAIOLA roasted mushro parmesan – thy	*Gluten free a — san marzanc na reggiano oms — leeks — fe	home fries  - prosciutto  crust / \$4 suppler  to tematoes  ontina	nent 19	'Gluten free pasta available on requestre parties and chicken parmesan \$10 supplement gigante pasted mushrooms – ricotta – egg yolk	7 <u>9</u> 22
MARGHERITA resh mozzarelli basil – parmigla BOSCAIOLA casted mushro barmesan – thy SALMONE imoked salmon crème fraiche – PROSCIUTTO black truffle – fo	'Gluten free a — san marzanc na reggiano oms — leeks — fe me — burrata — cap red onion — aru	home fries  - prosciutto  crust / \$4 suppler  tematoes  portina  pers – lemon igula	nent 19	*Gluten free pasta available on requestration of the pasta of the partness of the pasta of the partness of the pasta of	2! 31
MARGHERITA fresh mozzarella basil – parmigla BOSCAIOLA basted mushro barmesan – thy  SALMONE smoked salmon crème fraiche – PROSCIUTTO black truffle – fo brosciutto san c	*Gluten free a — san marzanc na reggiano oms — leeks — fe me — burrata — cap red onion — aru	home fries  - prosciutto  crust / \$4 suppler  tomatoes  ontina  pers – lemon  gula  s egg	19 22 23	'Gluten free pasta available on requestream service of the pasta available on requestream service of the pasta available on requestream service of the part of the	15 25 32 25
MARGHERITA resh mozzarelli basil – parmigla BOSCAIOLA oasted mushro barmesan – thy BALMONE imoked salmon crème fraiche – PROSCIUTTO black truffle – fo brosciutto san co	'Gluten free a — san marzanc na reggiano oms — leeks — fe me — burrata — cap red onion — aru ontina — farmer' fantele	home fries  - prosciutto  crust / \$4 suppler  tematoes  portina  pers – lemon igula	nent 19 22 23 25	'Gluten free pasta available on requestration of the same and additional chicken parmesan \$10 supplement of the sunchokes — brown butter — sage — hazelnuts and ink pasta — maine lobster — shrimp asparagus — cherry tomatoes  TAGLIATELLE BOLOGNESE beef & pork ragu — san marzano tomatoes parmigiano reggiano — basil	19 2! 32 2!
MARGHERITA Tesh mozzarella Dasil – parmigla BOSCAIOLA Dasted mushro Darmesan – thy SALMONE SMOKE salmon Trème fraiche – PROSCIUTTO Dlack truffle – fo Drosciutto san co	*Gluten free a — san marzanc na reggiano oms — leeks — fome — burrata — cap red onion — aru pontina — farmer* daniele  / chicken \$6 / shrin	home fries  - prosciutto  crust / \$4 suppler  tomatoes  ontina  pers – lemon  gula  s egg	19 22 23	'Gluten free pasta available on requestream service of the pasta available on requestream service of the pasta available on requestream service of the part of the	19 25 32 25 6
MARGHERITA Tresh mozzarella Dasil – parmigla BOSCAIOLA Dasted mushro Darmesan – thy  SALMONE S	"Gluten free a — san marzano na reggiano oms — leeks — fome — burrata — cap red onion — aru pontina — farmer" faniele  / chicken \$6 / shrin FO s — goat cheese negranate	home fries  - prosciutto  crust / \$4 suppler  to tomatoes  ontina  pers – lemon gula  s egg	nent 19 22 23 25	'Gluten free pasta available on requestration of the pasta of the partners of the partners of the partners of the partners of the pasta of the pa	25 25 25 25 46 66 66 66 66 66 66 66 66 66 66 66 66
MARGHERITA fresh mozzarelli basil – parmigia BOSCAIOLA foasted mushro barmesan – thy  SALMONE smoked salmon crème fraiche – PROSCIUTTO black truffle – fo prosciutto san co	"Gluten free a — san marzano na reggiano oms — leeks — fome — burrata — cap red onion — aru pontina — farmer" faniele  / chicken \$6 / shrin FO s — goat cheese negranate	home fries  - prosciutto  crust / \$4 suppler  to tomatoes  ontina  pers – lemon gula  s egg	nent 19 22 23 25	'Gluten free pasta available on requestrate pasta available on requestrate pasta available on requestrate pasta available on requestrate pasta p	15 25 31 25 6 6 6 6

COPPECTIVELY

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

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## braised pork, apple, boston lettuce, slaw Burger Royale with Chz (of course) Sandwiches M Buch queso fresco, escabeche, corn salsa avocado, greens, spicy aioli truffled mayo, spiced fries tomato, avocado, bacon roasted parsnips, sautéed greens, port reduction roasted fingerling "chips", coleslaw, remoulade Roasted Chicken Club Pulled Pork Sliders Shrimp Quesadilla Open Faced Tuna crispy smashed red potatoes, asparagus Organic Roast Chicken Braised Short Rib Hotel Lobby Bar Fish & Chips 7 tomatoes, avocado, grilled corn, cheese baby field greens, crisp shaved veggies, crushed walnut, dried cranberries, blue candied walnuts, pear, goat's cheese add chicken \$4 add shrimp \$6 Endive & Roasted Chicken Salad Roasted & Raw Beet Salad Collective Garden Salad cheese vinaigrette Ξ herb vinaigrette Southwest Caesar Salads Build your own cheesy goodiness cheddar gruyere goat's mozzarella blue A signature mac... 17 corn crusted, mango salsa, spicy rouille sweet potato waffle, maple syrup, gravy 6 00 caramelized onions, melted cheddar truffled honey, fresh & dried fruits, cured olives, scallions, pesto grated pecoríno, marinara fried capers, truffled salt Veal & Ricotta Meathalls Blue Cheese Tater Tots ponzu dipping sauce Truffled Deviled Eggs Ahi Tuna Bruschetta Blue Calamari Fritto Chicken-n-Waffles Pick your cheese: Pick your veggies: Veggie Tempura Appelizor macaroni "Disco Fries" baguette Baked Brie Your starch:

끘

17

14

12

1

# 23 8 7 garlic and olive oil rubbed 12 oz New York loin strip buttered peas, crispy prosciutto, sweet corn puree organic baby carrots, wilted spinach, twin sauces Sautéed Diver Scallops Pan-Seared Sea Bass Steak and Fries 2 (each) 3 (each) english peas fresh herbs mushrooms caramelized onions

broccoli scallions roasted cherry tomato spinach

sausage · bacon · smoked chicken · ham

Pick your protein:

Truffle it.....

# Allen St Bistro

# **ANTIPASTI**

ANTIPASTI			
FORMAGGI e SALUMI selection of three meats and three cheeses honey – nuts – olives – crostini	29	CRUDO di TONNO tuna tartare – lemon – capers – mustard seeds bottarga – chili oil	18
RUCOLA baby arugula – fennel – radish – orange citrus vinaigrette	13	POLIPO charred octopus – fingerling potatoes – celery cherry tomatoes – pink peppercorn	17
CAVOLO MISTO mixed kale – figs – goat cheese – radish pistachio – pomegranate	15	FRITTO MISTO calamari – oysters – shrimp – artichokes spicy tomato sauce – herb aioli	13
BURRATA baby beets – farro – kumquat – pine nuts tarragon – balsamic reduction	17	POLPETTE gluten free beef meatballs - tomato sugo fresh ricotta - rosemary polenta - basil	15
BRUSCHETTA grilled ciabatta – eggplant caponata basil – ricotta salata	14	OLIVE ALL'ASCOLANA veal stuffed cerignola olives – parmesan panko – frisee – lemon – rosemary	13
PIZZE		*Giuten free crust available / \$4 supple	men
MARGHERITA fresh mozzarella – san marzano tomatoes basil – parmigiana reggiano	19	ANATRA braised duck – figs – goat cheese – leeks oregano – aged balsamic	24
BOSCAIOLA roasted mushrooms – leeks – fontina parmesan – thyme	22	SALSICCIA fennel sausage – smoked mozzarella broccoli rabe – calabrian chilies	23
NERO rock shrimp – squid ink – burrata asparagus – lemon	25	PROSCIUTTO black truffie – fontina – farmer's egg prosciutto san danlele	25
PRIMI 'All pastas	are made fre	esh, in-house daily. Gluten free pasta available upon rec	uest
SPAGHETTI alla CHITTARA	are made fre	esh, in-house daily. Gluten free pasta available upon rec LINGUINI NERI squid ink pasta – maine lobster – shrimp asparagus – cherry tomatoes	<u> </u>
SPAGHETTI alla CHITTARA san marzano tomato sauce – basil – olive oll add chicken parmesan \$10 supplement RAVIOLI NORMA eggplant – heirloom tomato composta	.00	LINGUINI NERI squid ink pasta – maine lobster – shrimp	32
SPAGHETTI alla CHITTARA san marzano tomato sauce – basil – olive oll add chicken parmesan \$10 supplement  RAVIOLI NORMA eggplant – heirloom tomato composta pasil pesto – fresh ricotta  GIGANTE roasted mushrooms – ricotta – egg yolk	19	LINGUINI NERI squid ink pasta – maine lobster – shrimp asparagus – cherry tomatoes  TAGLIATELLE BOLOGNESE beef & pork ragu – san marzano tomatoes	32
SPAGHETTI alla CHITTARA san marzano tomato sauce – basil – olive oil add chicken parmesan \$10 supplement RAVIOLI NORMA eggplant – heirloom tomato composta basil pesto – fresh ricotta GIGANTE roasted mushrooms – ricotta – egg yolk sunchokes – brown butter – sage – hazelnuts	19	LINGUINI NERI squid ink pasta – maine lobster – shrimp asparagus – cherry tomatoes  TAGLIATELLE BOLOGNESE beef & pork ragu – san marzano tomatoes parmiglano reggiano – basil  GARGANELLI broccoli rabe – fennel sausage – pecorino	32
SPAGHETTI alla CHITTARA san marzano tomato sauce – basil – olive oil add chicken parmesan \$10 supplement  RAVIOLI NORMA gggplant – heirloom tomato composta basil pesto – fresh ricotta  GIGANTE oasted mushrooms – ricotta – egg yolk sunchokes – brown butter – sage – hazelnuts  SECONDI  SALMERINO arctic char – cauliflower – beets – quinoa	19	LINGUINI NERI squid ink pasta – maine lobster – shrimp asparagus – cherry tomatoes  TAGLIATELLE BOLOGNESE beef & pork ragu – san marzano tomatoes parmiglano reggiano – basil  GARGANELLI broccoli rabe – fennel sausage – pecorino	32 25 24
SPAGHETTI alla CHITTARA san marzano tomato sauce – basil – olive oil add chicken parmesan \$10 supplement  RAVIOLI NORMA gggplant – heirloom tomato composta basil pesto – fresh ricotta  GIGANTE oasted mushrooms – ricotta – egg yolk sunchokes – brown butter – sage – hazelnuts  SECONDI  SALMERINO arctic char – cauliflower – beets – quinoa breserved lemon  PESCE INTERO whole fish of the day – roasted potatoes	19 22 25	LINGUINI NERI squid ink pasta – maine lobster – shrimp asparagus – cherry tomatoes  TAGLIATELLE BOLOGNESE beef & pork ragu – san marzano tomatoes parmigiano reggiano – basil  GARGANELLI broccoli rabe – fennel sausage – pecorino taleggio – chili peppers  MAIALE berkshire pork chop – carrots – sunchokes	32 29 24 35
SPAGHETTI alla CHITTARA san marzano tomato sauce – basil – olive oil	19 22 25 36	LINGUINI NERI squid ink pasta – maine lobster – shrimp asparagus – cherry tomatoes  TAGLIATELLE BOLOGNESE beef & pork ragu – san marzano tomatoes parmigiano reggiano – basil  GARGANELLI broccoli rabe – fennel sausage – pecorino taleggio – chili peppers  MAIALE berkshire pork chop – carrots – sunchokes farro – taggiasca olives – salsa verde  BRASATO al VINO ROSSO braised short ribs – castelmagno risotto	32 25 24 35 39
SPAGHETTI alla CHITTARA san marzano tomato sauce – basil – olive oil add chicken parmesan \$10 supplement  RAVIOLI NORMA eggplant – heirloom tomato composta basil pesto – fresh ricotta  GIGANTE roasted mushrooms – ricotta – egg yolk sunchokes – brown butter – sage – hazelnuts  SECONDI  SALMERINO arctic char – cauliflower – beets – quinoa breserved lemon  PESCE INTERO whole fish of the day – roasted potatoes grilled leeks – salmoriglio sauce  POLLETTO roasted chicken breast – fregola sarda – carrots	19 22 25 36 MP	LINGUINI NERI squid ink pasta – maine lobster – shrimp asparagus – cherry tomatoes  TAGLIATELLE BOLOGNESE beef & pork ragu – san marzano tomatoes parmigiano reggiano – basil  GARGANELLI broccoli rabe – fennel sausage – pecorino talegglo – chili peppers  MAIALE berkshire pork chop – carrots – sunchokes farro – taggiasca olives – salsa verde  BRASATO al VINO ROSSO braised short ribs – castelmagno risotto roasted mushrooms – gremolata  TAGLIATA grass fed NY strip steak – fingerling potatoes	32 25 24 35
SPAGHETTI alla CHITTARA san marzano tomato sauce – basil – olive oil add chicken parmesan \$10 supplement RAVIOLI NORMA eggplant – heirloom tomato composta basil pesto – fresh ricotta  GIGANTE roasted mushrooms – ricotta – egg yolk sunchokes – brown butter – sage – hazelnuts  SECONDI  SALMERINO arctic char – cauliflower – beets – quinoa breserved lemon  PESCE INTERO whole fish of the day – roasted potatoes grilled leeks – salmoriglio sauce  POLLETTO roasted chicken breast – fregola sarda – carrots brussels sprouts – cipollini onions – natural jus	19 22 25 36 MP	LINGUINI NERI squid ink pasta – maine lobster – shrimp asparagus – cherry tomatoes  TAGLIATELLE BOLOGNESE beef & pork ragu – san marzano tomatoes parmigiano reggiano – basil  GARGANELLI broccoli rabe – fennel sausage – pecorino talegglo – chili peppers  MAIALE berkshire pork chop – carrots – sunchokes farro – taggiasca olives – salsa verde  BRASATO al VINO ROSSO braised short ribs – castelmagno risotto roasted mushrooms – gremolata  TAGLIATA grass fed NY strip steak – fingerling potatoes	32 25 24 35

	Date:				
	The following undersigned <u>residents</u> of the area support the issuance of the following liquor license (indicate				
	the type of license such as full-liquor or beer-wine) Hotel Full Liquor License				
	to the following applicant/establishment (company and/or trade name) Allen Street Hospitality LLC d/b/a Allen Hotel				
	Address of premises: 140 Allen Street, New York				
	This business will be a: (circle) The hours of operation will be:	Bar Restaurant Other; Hotel	•		
	PLEASE NOTE: Signatures should be	from <u>residents</u> of building, adjoining b	uildings, and within 2-block area.		
	Other information regarding the lice	nse;			
1	Name SUNNIEX ASKELAND	Signature	Address and Apt # (required)  234 E. 4 <sup>m</sup> 6t. #25		
2	Kamran Rosen	12	234 E. 45 *25		
3	Jeevan Poonicin	Javan Joinian	2348. 4th # 25.		
4	Spriffing	Sonalpmagen	934E AM 432		
5	BEN STOPS	Ben Ctops	234 EUH # 15		
6	Pranay Bose	Mount Ber	234 E 4th, Apt #15		
7	MATT Douglas	Mest Doglas	234 E. 42 MLas		
8	Jim Simmond	for sules	229 Chrystie staptual		
9	Meerim Djimusaliva	Magnali	60 2 nd Ave, #20, NY10003		
10	JOE COMPAGNO	Loe Campagnor	104 FORSYTH ST. 46 MY. LY 10-032		
11	Stephanie Fayngr	Stephan Fayngn	60 2nd Ave Apt 20 NY, NY		
12	Those Lenne	Shair Leving	un 2nd Ave AD+20		
13	Maddie Kice	Maddie Rice	234E 4h #14		
14	SARAH DEGIO VANN	Sorah Dixionizais	23/E(45+ # 14)		
15	Addie Athlitte	Atolie Qualita	25404#14		

Date:	e of the area sunnart the issuance of the	e following liquor license (indicate			
The following undersigned <u>residents</u> of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine)					
Hotel Full Liquor License to the following applicant/establishment (company and/or trade name) Allen Street Hospitality LLC d/b/a Allen Hotel					
No construction of the con		'			
Address of premises: 140 Atten Street, New York, NY 10002  This business will be a; (circle) Bar Restaurant Other: Hotel					
This business will be a: (circle) Bar Restaurant Other: Hotel  The hours of operation will be:					
PLEASE NOTE: Signatures should be	from <u>residents</u> of building, adjoining b	wildings, and within 2-block area.			
Other information regarding the lice	ense:				
Name	Signature	Address and Apt # (required)			
Lonza Robinson	Longolaen	79 Rivermington GF	-		
Tessa OHebshalom. L	TO	157 Ludlow St. Apt 4F			
Simone Lee	CHINE	137Ladlow45-			
Carly Multzman	(A)	157 Lullow 4F	Copyrian (200 - Landschool)		
Robin Dinkin	RobinDurkin	157 LUDION 4F			
Masher Fuks	alle	79 Rivington St 2B			
Samuel , Marriche		161 Lacilow St. 30			
ROBERT ANTONIO	Rolan auto	8/ RVINGTON Z.	3 /		
MANNY EPSTEIN	mary 5 Epite	136 HLEN SREE/ 19	A THE RESERVE THE PARTY OF THE		
Ariel Moghadam	CASSIAN CONTRACTOR	229 Chrystie Street 6B			
	DienNaus	229 Chryste Street 3C			
Donelling					

	ul. da	ion to Support Proposed Liquor Li	cense
		of the area support the issuance of the	o following liquor license (indicate
	the type of license such as full-liquor	or beer-wine) Tull Viguo R	
	Hotel Full Liquor License	V	- Olyant Manufalliu II C dilato Allon Hatol
	to the following applicant/establishr	ment (company and/or trade name) All	en Street nospitality LLC dibia Alien Hotel
	Address of premises: 140 Allen Street, New Yo	ırk, NY 10002	T T
	This business will be a: (circle)	Bar Restaurant Other: Hotel	
	The hours of operation will be:		
	PLEASE NOTE: Signatures should be	from <u>residents</u> of building, adjoining b	uildings, and within 2-block area.
	Other information regarding the lice		
		Signature	Address and Apt # (required)
1	Name Pichard Gonat	Part 1.	473 KPR DRIVE K-YOU
2	Robert & Encheller	Rebert / Eichentala	11 E 12 St. 8x
3	Ethour Hall	3/9/12/	385 Granday, 107
4	TISMAEL STONE	V A	5309 Gran A #60
5	Johnthan Haster	A CC	269 & Brondy my Ap+ 1806B
6	MMIN SA	h//	106 STANTS
7	Joseph David Blay	Joseph Pour Block	
8	EMILE A. LUDMER	C. hudmer.	376 Madison Street
9	Ira Lipson	ch typin	176 E. 3rd St opt 3E NYCHYIMA
10	,	,	
11			
12		'	
13			
14			
15			

The following undersigned residen	ts of the area support the issuance of the	ne following liquor license (indicate
	or or beer-wine)	ATR ATR
	ment (company and/or trade name) A	ilen Street Hospitality LLC d/b/a Alien Hotel
Address of premises: 140 Allen Street, New	York, NY 10002	
This business will be a: (circle) The hours of operation will be:	Bar Restaurant Other; Hotel	
PLEASE NOTE: Signatures should be	e from <u>residents</u> of building, adjoining l	buildings, and within 2-block area.
Other information regarding the lice	ense:	
Name	Signature	Address and Apt # (required)
MAIL GAS	AM	
(grant Cevine	100	SOOK Grand St
Rosal Benjair	ZLA	
Shlow Wepan	JA W	90 Cudlow St.
VLADIMIR BELCORGE	iskij Vlacel Belg	179 Henry 8TR
Chani Stone	1000	530 brand st
		,
		,
. *	•	

P	etition to Support Proposed L	iquor License
Date:		
The following undersigned resign	<u>lents</u> of the area support the issua	nce of the following liquor license (indicate
the type of license such as full-li- Hotel Full Liquor License		
to the following applicant/estab	lishment (company and/or trade i	name) Allen Street Hospilality LLC d/b/a Allen Hotel
Address of premises: 140 Allen Street,	New York, NY 10002	
This business will be a: (circle)	Bar Restaurant Other:	Hotel
The hours of operation will be:		
PLEASE NOTE: Signatures should	l be from <u>residents</u> of building, ad	joining buildings, aud within 2-block area.
Other information regarding the	license	
Name	Signature	Address and Apt # (required)
Sack Many? Max Pokabi	Sensory	20 Clinxon 35.30
Max Pokobi.	1988 / AGO	do cliste 1+20

	Name	Signature	Address and Apt # (required)
Ì	Soul Many?	Deut My	20 (1; nxon & s.30
2	Max Max Robi	De Ago	20 Cliste St. B.D
3	Alexand Than	MICKE	250 E. Huston S. 30
4	Remi Paranalyer	RAND	250 East Howton St. 80
3	Charlie Prince	Cherried	Tal Ludhowst. 3D.
0	Alex Hedaya		161 LUDION St. 3D
		,	
	,		

	Date:					
		s of the area support the issuance of th				
	the type of license such as full-liquo Hotel Full Liquor License	r or beer-wine)				
	to the following applicant/establishment (company and/or trade name) Allen Street Hospitality LLC d/b/a Allen Hotel					
	Address of premises: 140 Allen Street, New York, NY 10002					
	This business will be a: (circle) The hours of operation will be:	Bar Restaurant Other: Hotel				
		from <u>residents</u> of building, adjoining l	ouildings, and within 2-block area.			
	Other information regarding the lice	ense:				
	Name	Signature	Address and Apt # (required)			
1	Juno Wheeler	July Alfreda	1 245 E 11" ST, APTON			
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# Allen Street Hospitality LLC d/b/a The Allen 140 Allen Street New York, NY 10002

Please find attached hereto the e-mail that was sent to all community organizations identified on the Community Board 3 Manhattan website.

# Yohey, Alissa M. (Albany)

From:

Ansorge, James L. (NYC)

Sent:

Monday, May 21, 2018 12:22 PM

Subject:

The Allen - Hotel at 140 Allen Street - Community Outreach

### Good Afternoon:

I, along with my colleague Alissa Yohey, represent Allen Street Hospitality LLC d/b/a The Allen with respect to their pending hotel liquor license application for The Allen located at 140 Allen Street. The hotel is currently under construction and is slated to open in the first quarter of 2019. We are reaching out to you as a community leader to advise you of the hotel plans and seek your input in advance of the following appearance before Community Board 3.

CB3 SLA & DCA Licensing Committee Monday, June 11, 2018 at 6:30pm Perseverance House Community Room 535 East 5th Street (btwn Aves A & B)

The Allen will be a luxury boutique hotel with 98 guest rooms and multiple food and beverage outlets located on the ground floor, the second floor and the rooftop. There are 17 floors in total, and 14 of those floors will be used exclusively as guest rooms. The Allen is seeking an on-premises hotel beer, wine and spirits liquor license for the entire hotel, which will allow for alcohol service in the food and beverage outlets, as well as room service and mini bars.

We welcome your comments and questions in advance of next month's meeting, and are more than happy to meet with you at our field office or arrange a site visit to the hotel. The Allen looks forward to working with you and being a part of your community for a long time to come. If you have any questions or concerns, please do not hesitate to contact me.

Thank you!

James L. Ansorge

Attorney at Law

Jackson Lewis P.C.

666 Third Avenue

29th Floor

New York, NY 10017

Direct: (212) 545-4012 | Main: (212) 545-4000

James.Ansorge@Jacksonlewis.com | www.jacksonlewis.com

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Allen Street Hospitality LLC d/b/a The Allen 140 Allen Street New York, NY 10002

Please be advised that we reached out to Community Board 5 multiple times (by phone and email) to request a letter regarding the establishment within Community Board 5's catchment area that the principal of The Allen is also a principal on. No response was forthcoming from Community Board 5. Attached hereto are the e-mails that were sent.

# Yohey, Alissa M. (Albany)

From:

Yohey, Alissa M. (Albany)

Sent:

Wednesday, May 23, 2018 10:45 AM

To:

Greg Lewis; office@cb5.org

Cc:

O'Brien, Alyssa (Albany); Ansorge, James L. (NYC)

Subject:

RE: Hotel Henri - 37 W. 24th Street

## Good Morning Greg:

I am just following up on my e-mail below. Our client deferred their application to the June meeting. We will need to submit the materials to the Community Board by this Friday. Is it possible to receive the letter requested below by Friday?

Thank you! Alissa

# Alissa M. Yohey

Attorney at Law

Jackson Lewis P.C.

677 Broadway, 9th Floor

Albany, NY 12207

Main: (518) 512-8700

Alissa. Yohey@jacksonlewis.com | www.jacksonlewis.com

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From: Yohey, Alissa M. (Albany)

Sent: Monday, April 23, 2018 2:35 PM

To: Greg Lewis <greg@cb5.org>; office@cb5.org

Cc: O'Brien, Alyssa (Albany) <Alyssa.OBrien@Jacksonlewis.com>; Ansorge, James L. (NYC)

<James.Ansorge@Jacksonlewis.com>
Subject: Hotel Henri - 37 W. 24th Street

## Good Afternoon Greg:

I represent Morry Kalimian, who is a principal of Hotel Henri located at 37 W. 24<sup>th</sup> Street. Mr. Kalimian is applying for a liquor license for a new hotel that he is a principal on located at 140 Allen Street (CB3). Since Mr. Kalimian is a principal on another liquor license outside of CB3's jurisdiction, CB3 requires, as part of the application process, that we provide a letter from the applicable community board indicating any history of complaints or other comments for the other property. To that end, would you be able to provide me with such a letter with respect to Hotel Henri? The letter should be addressed to:

Susan Stetzer District Manager 59 East 4<sup>th</sup> Street New York, NY 10003 I need to submit the letter to CB3 by this Friday, April 30, so if it is possible to provide me with the letter by that date, I would appreciate it.

Please let me know if you have any questions or would like to discuss further.

Thank you! Alissa

Alissa M. Yohey Attorney at Law Jackson Lewis P.C. 677 Broadway, 9th Floor Albany, NY 12207

Main: (518) 512-8700

Alissa, Yohey@jacksonlewis.com | www.jacksonlewis.com

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