



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

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/communitygroups/community_group_listings.shtml
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.

Check which you are applying for: Petition for Removal

- 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: 7/30/18

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: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: Data Center

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 124 Rivington Street, New York, NY 10002

Cross streets: between Essex and Norfolk

Name of applicant and all principals: 120 Essex Market LLC. David Perlman and Eral Semini
 are Managing Principals. Additional passive investors are listed on attachment.

Trade name (DBA): Essex Restaurant

PREMISE:

Type of building and number of floors: 4-story building. Basement, Ground Floor, Mezzanine and Second Floor are commercial. Third and Fourth Floors are residential.

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? Currently 32
C of O to be amended to approximately 175.

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):
C4-4A

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) Monday-Wednesday 5pm-Midnight, Thursday 5pm-1am, Friday 5pm-3am
Saturday 10am-3am, Sunday 10am-Midnight

Number of tables? 42 Total number of seats? 155

How many stand-up bars/ bar seats are located on the premise? 1 Bar with 13 Seats
(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): 23-foot bar with 5 foot return in front of restaurant

Does premise have a full kitchen Yes No? 8-foot service bar in mezzanine

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
We will be serving our current New American dinner and brunch menus (attached) plus new dishes.

What are the hours kitchen will be open? Kitchen is open until one hour prior to closing.

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

How many employees will there be? approximately 50.

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: Multiple 8" speakers distributed for uniform coverage

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? No

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) We employ one licensed security person on Friday and Saturday Nights and two security persons for Saturday and Sunday brunch.

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: Essex Restaurant (current location of licensee)

Address: 120 Essex Street, New York, NY 10002 Community Board # 3

Dates of operation: August 2000-Present

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? 3 Plus Essex Restaurant

How many On-Premise (OP) liquor licenses are within 500 feet? 20

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 will operate a full-service restaurant, specifically a (type of restaurant) New American
_____, with a kitchen open and serving food during all hours of operation OR 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.
7. I will not participate in pub crawls or have party buses come to my establishment.
8. I will not have a happy hour or drink specials with or without time restrictions OR I will have happy hour and it will end by 11pm.
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.

Dave Perlman (347) 262-9008

Eri Semini (347) 351-5014

Non Participating Investors (all listed on license)

FEDER, HARRY B
BREYRE, BRIAN
BATTU, VIJAY
BRONSTER, BRUCE
FISCHBEIN, RICHARD S
FORLENZO, DENNIS
CHILOV, RUSLAN
PAN, GLORIA
DYKE, ROBERT
MCKENZIE, LINDA
PERLMAN, ALAN
PETERSON, KIM
RICE, MICHELLE
URBACK, BRIAN

Sound Proofing and Noise Abatement

We have retained the in-house acoustical contractor from Gold Crest Post-Production Studios for soundproofing and sound dampening, including construction of a sound-absorbent acoustic cloud ceiling and insulation and sealing of all walls. Moreover, we will be using a distributed speaker system, which employs multiple small speakers to provide coverage and clarity at low volumes.

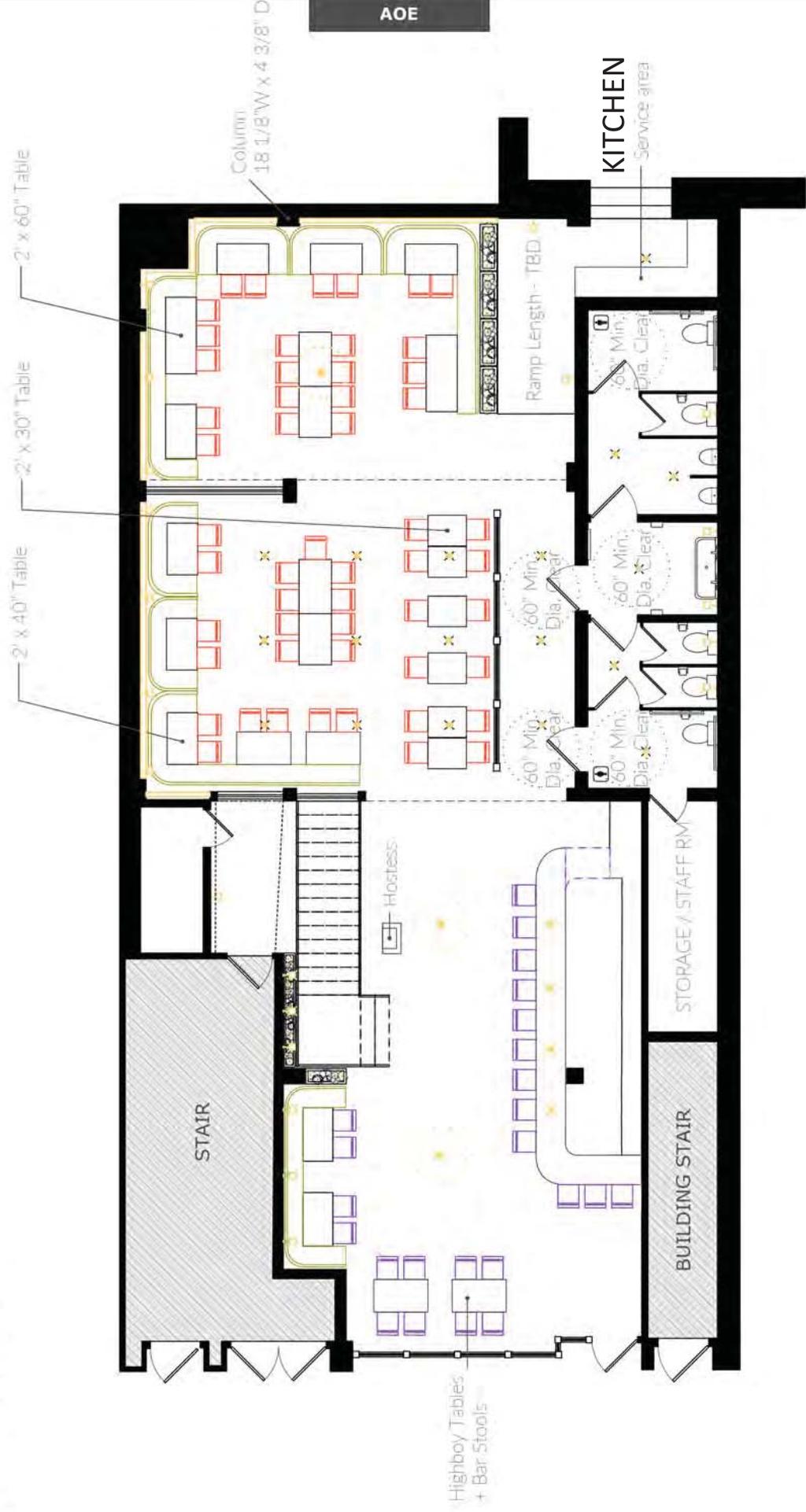
Crowd and Traffic Control

Most of our business takes place prior to midnight before our neighborhood gets crowded. Also, since we rely primarily upon reservations we have never had to maintain an outside line. With this customer pattern in mind we employ weekend security much earlier in the day than neighboring establishments in order to disperse larger tables, which tend to exit all at once upon conclusion of their meal. In addition, we employ security on any weekday where there are a large number of group reservations, such as corporate and holiday events.

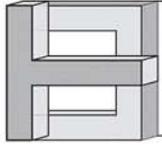
Management Experience

Both principals have managed the Essex Restaurant for approximately 18 years.

FLOOR PLAN | FIRST FLOOR



AOE



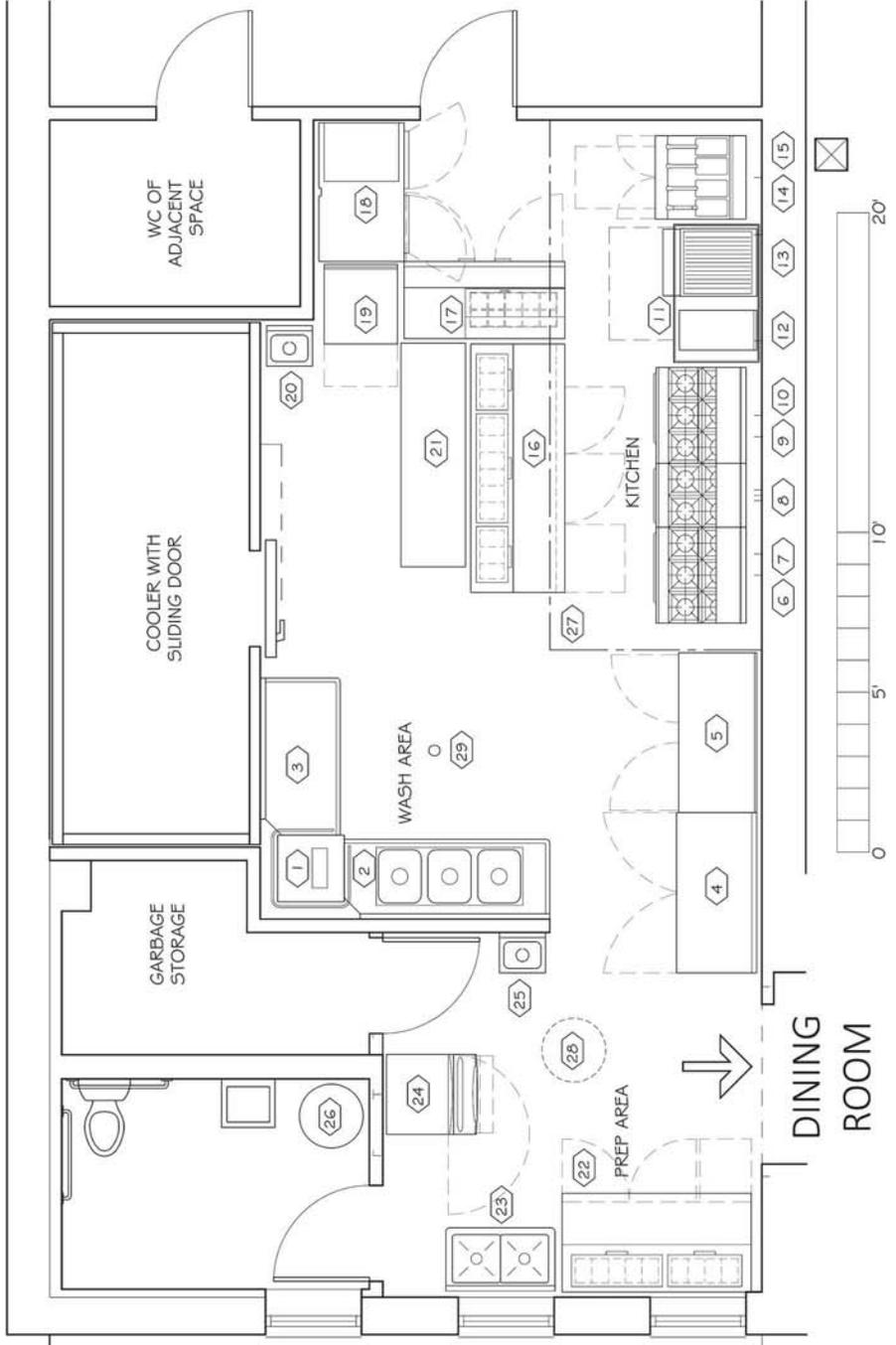
Wal-tong Chn, Architect, P.C.
 320 Fifth Avenue, Suite 811
 New York, NY 10011
 T 212 625 8108
 F 212 625 8106
 chnarcht@nycpagmail.com

project
 ESSEX
 124 RIVINGTON Street
 New York, NY 10002

constant

project no. 1821
 drawing title
 drawn by am
 checked by WTC
 initial date 26 JUN 2018
 revision no. 01
 drawing no. SK-301
 sheet no. OF

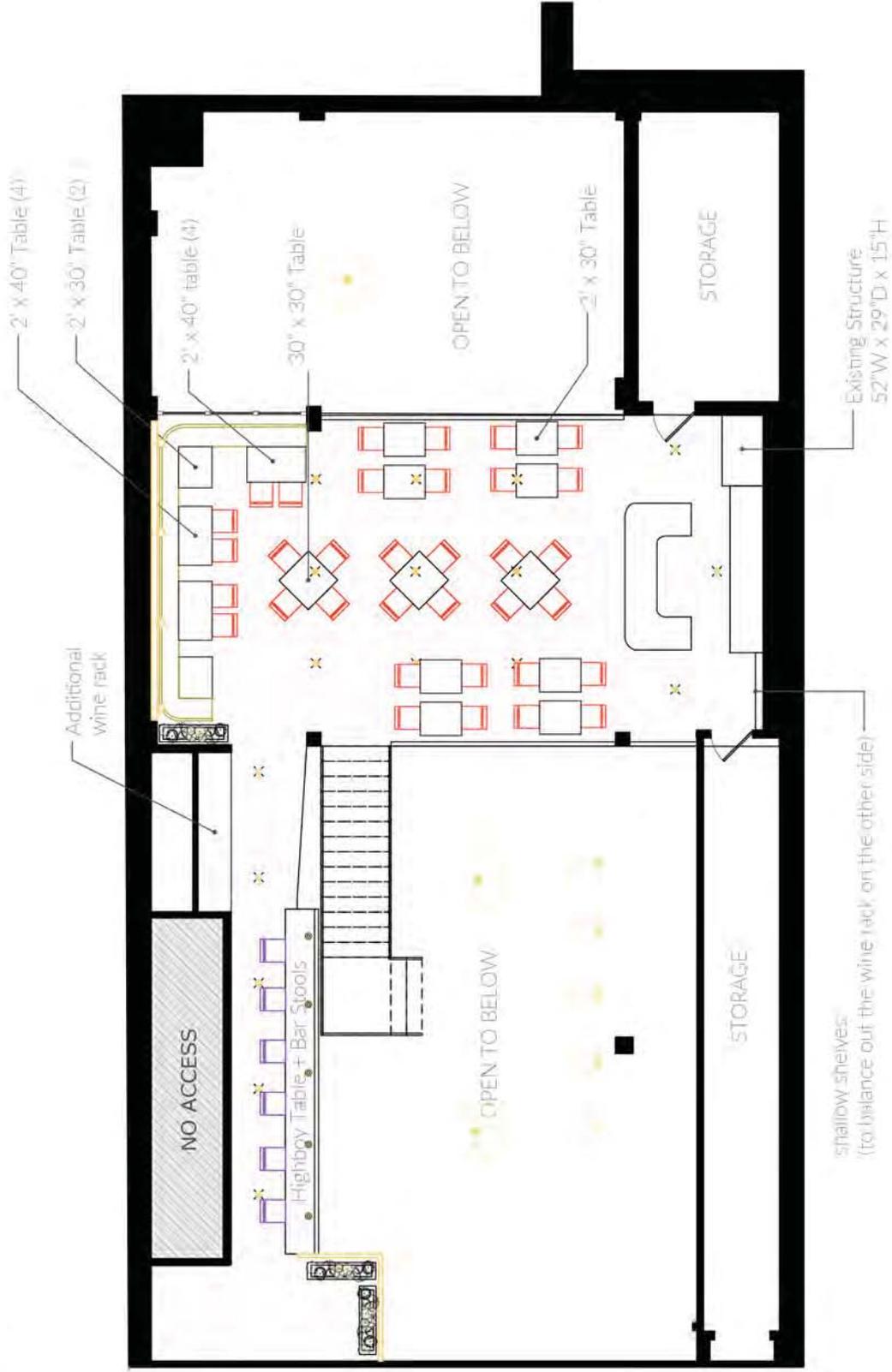
ITEM NO	EQUIPMENT DESCRIPTION
1	DISH WASHER + HIGH TEMP BOOSTER
2	SOILED DISH TABLE WITH 3 COMP SINK
3	CLEAN DISH TABLE
4	WORK TOP WITH FREEZER
5	WORK TOP WITH REFRIGERATOR
6	6 BURNER RANGE WITH OVEN
7	SALAMANDER BROILER
8	4 BURNER RANGE WITH OVEN
9	6 BURNER RANGE WITH OVEN
10	SALAMANDER BROILER
11	2 DRAWER REFRIGERATOR BASE
12	GRIDDLE
13	CHARBROILER
14	FRYER
15	FRYER
16	PIZZA PREP TABLE
17	SANDWICH PREP TABLE
18	REFRIGERATOR
19	WORK TOP REFRERATOR
20	HAND SINK
21	WORK TOP
22	PIZZA PREP TABLE
23	PREP SINK-2 COMPARTMENT
24	ICE MACHINE WITH BIN
25	HAND SINK
26	HOT WATER HEATER
27	RANGE HOOD W/ ANSUL MIN 16'-7" LENGTH
28	GREASE INTERCEPTOR-BELOW
29	FLOOR DRAIN



SCALE: 1/4" = 1'-0"

1 FIRST FLOOR-PARTIAL KITCHEN LAYOUT

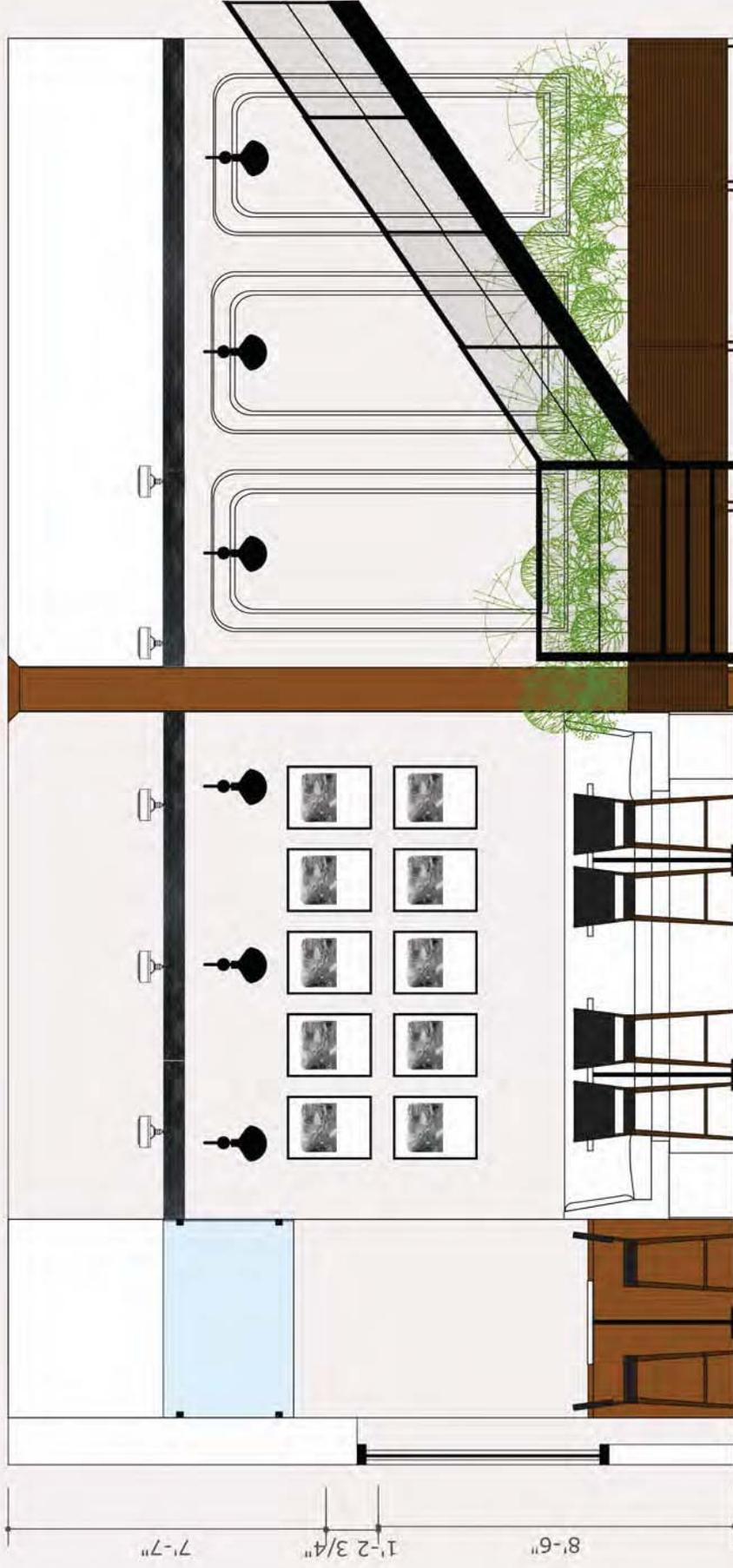
FLOOR PLAN | MEZZANINE



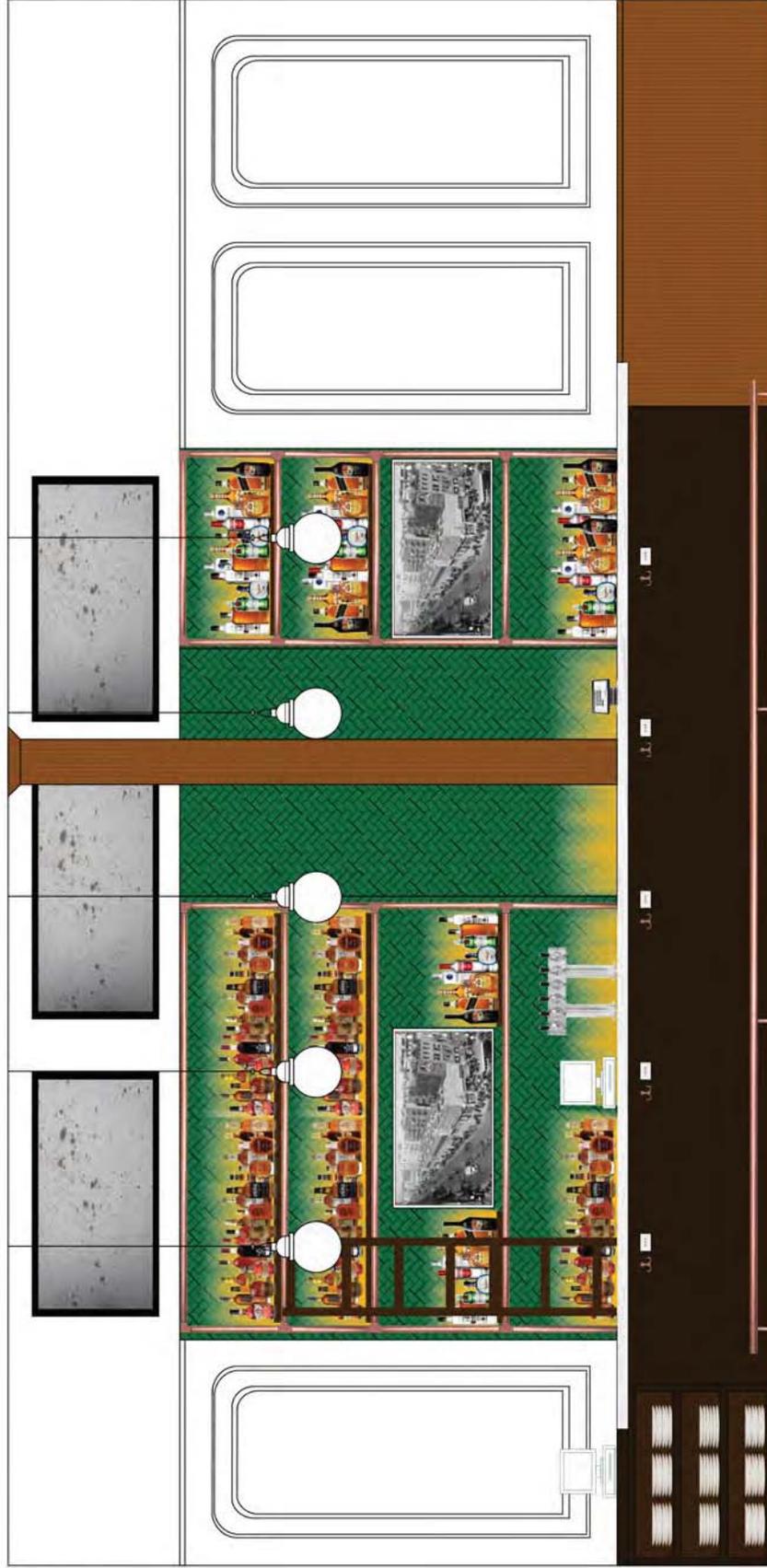
AOE

Floor to the ceiling wine rack covering the existing structure on the ceiling.

ART INSTALLATION WALL



1ST FLOOR BAR | ELEVATION



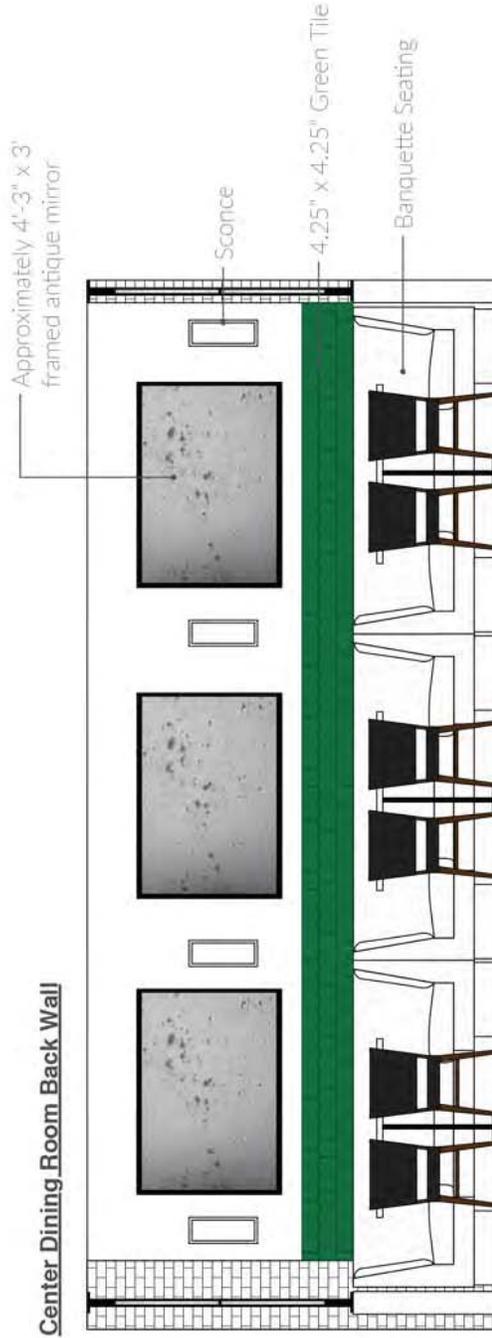
AOE

LONG BANQUETTE SEATING | ELEVATION

Reference Images



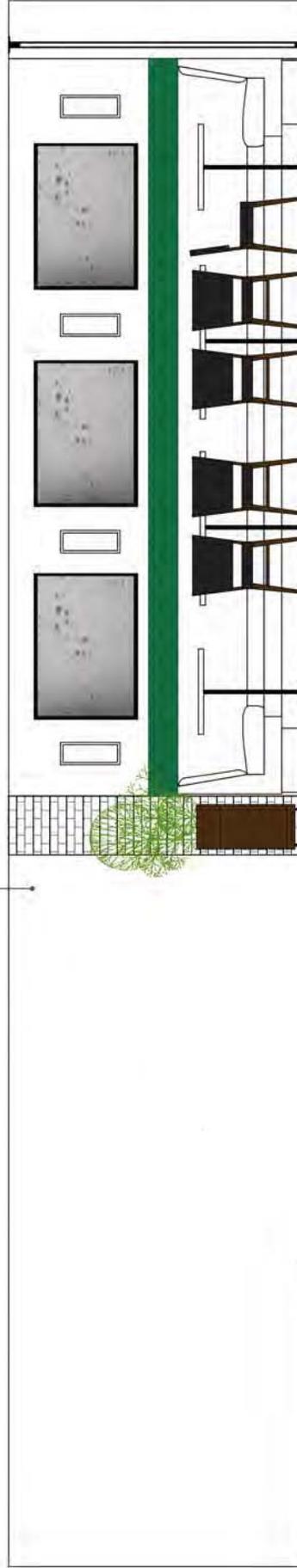
Center Dining Room Back Wall



MEZZANINE LONG BANQUETTE SEATING | ELEVATION

Reference Images

staircase (invisible line)



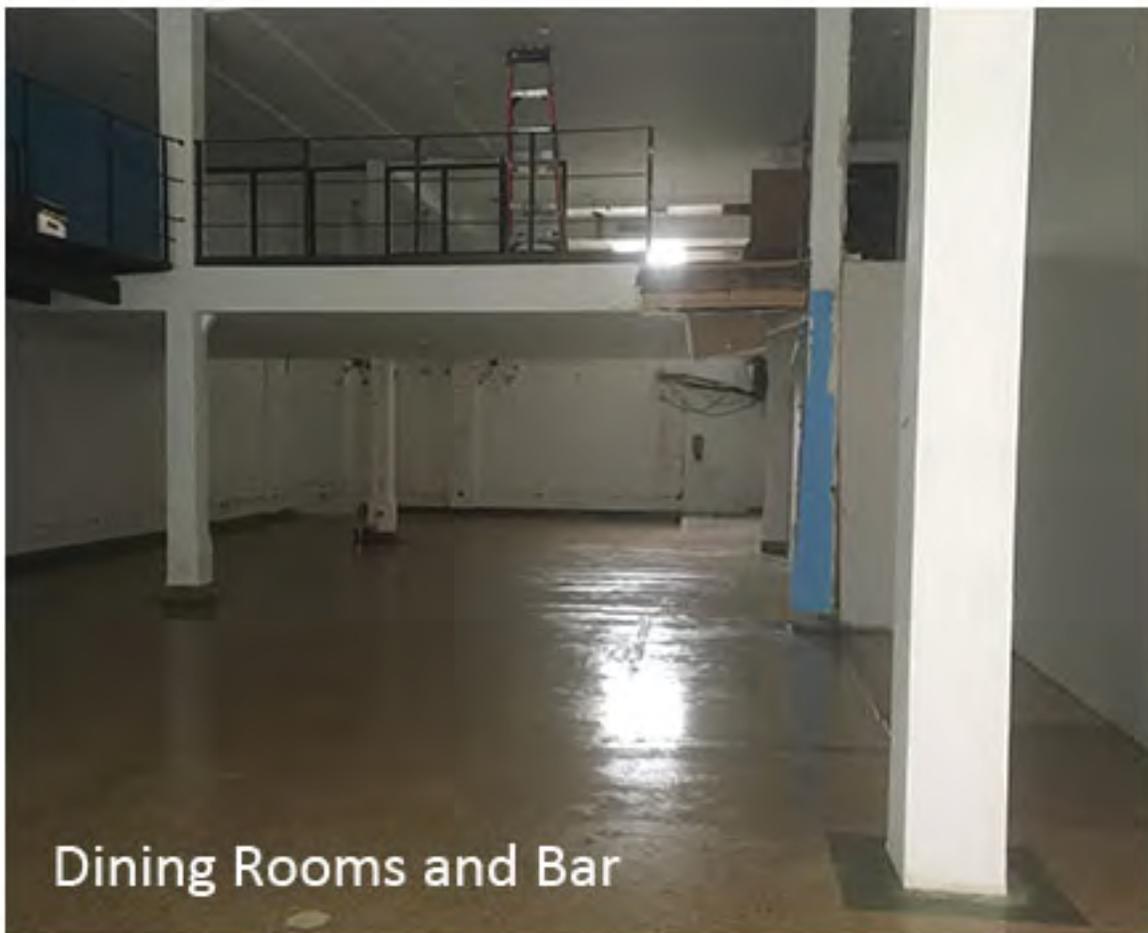
ESSEX

meter parking
9am - 7pm
Except Sunday
→

Zone 11
104294P

ALSO AVAILABLE





Dining Rooms and Bar



Kitchen

ESSEX

STARTERS

Fresh Bluepoint Oysters*

SHALLOT MIGNONETTE | HOUSE-MADE COCKTAIL SAUCE 2.50PC

Prosciutto di Parma & Cheese Plate

AGED MANCHEGO | BURRATA | FIG JAM 16

Grilled Shrimp & Avocado Salad

BABY SPINACH | CUCUMBER | CILANTRO | THAI DRESSING 14

Tuscan Kale Caesar Salad*

CHALLAH CROUTONS | CHERRY TOMATOES | PARMESAN 9

ADD GRILLED CHICKEN BREAST 6

Essex Famous Potato Pancakes

WARM GOAT CHEESE | BEETS | ARUGULA 8

HOUSE-CURED SALMON GRAVLAX | SALMON CAVIAR 9

Steamed Icy Blue Mussels

CHARDONNAY | GARLIC | FRESH HERBS 14

ADD HAND-CUT FRENCH FRIES 3

Pan Seared Atlantic Salmon*

RED QUINOA & KALE TABBOULEH | CHIMICHURRI 24

Crispy House-Made Gnocchi with Shrimp

LIGHT TOMATO CREAM SAUCE 21

VEGETARIAN PREPARATION 16

Australian Lamb Chops*

TRICOLOR QUINOA | DAIKON | ENOKIS

BABY HEIRLOOM TOMATOES | MINT SPICE 28

Organic Half-Chicken

BROCCOLINI | FENNEL | CHILI DRIZZLE 19

Veal Meatballs Over Rigatoni

SAN MARZANO TOMATO SAUCE | PARMESAN 19

VEGAN PREPARATION 16

The Essex Burger with Hand-Cut Fries*

PAT LA FRIEDA SHORT RIB & BRISKET BLEND | HOUSE-MADE PICKLES | BRIOCHE BUN 15.95

ADD BACON | CHEESE | MUSHROOMS | CARAMELIZED ONIONS | JALAPEÑOS | FRIED EGG | 1.50 EACH

Chef Adan's Grilled Veggie Burger with Hand-Cut Fries

BLEND OF BLACK BEANS, MUSHROOMS, SOY & SEASONAL VEGETABLES | BRIOCHE BUN OR MIXED GREENS

ADD TEMPEH BACON | SOY JACK CHEDDAR | AVOCADO | \$2 EACH

Angus Short Rib Sliders

HORSERADISH | CRISPY SHALLOTS | SWEET SLAW 13

Ceviche Tostadas

SHRIMP ESCABECHE | AVOCADO | CILANTRO 12

Manchego Macaroni & Cheese 11

ADD CHORIZO 3 | ADD LOBSTER 4

Chicken Lollipops

JALAPEÑO-PINEAPPLE GLAZE 12

Pork Belly Tacos

PICKLED ONIONS | AVOCADO CREMA 13

Seared Ahi Tuna*

SALAD NIÇOISE | QUAIL EGG | LEMON OLIVE OIL 13

Crispy Fried Calamari

HABANERO-AVOCADO DIP 12

MAIN COURSE

Moullard Duck Leg Confit

BABY BOK CHOY | PARSNIP MASH 24

Certified Angus Prime NY Strip Steak*

YUKON GOLD MASHED POTATOES | CRISPY ONIONS

GRILLED ASPARAGUS | RED WINE REDUCTION 29

Herbed Organic Pork Tenderloin*

BRUSSELS SPROUTS, BACON & POTATOES

POMEGRANATE REDUCTION 24

Cajun Blackened Catfish

SHRIMP, POTATO & SCALLION HASH 22

New Bedford Sea Scallops Over Risotto

ROASTED CORN | ASPARAGUS | MASCARPONE 26

VEGETARIAN PREPARATION 16

SIDES

Crispy Potato Pancake

SAUTÉED ONIONS | HOMEMADE APPLE SAUCE

Brussels Sprouts, Bacon & Potatoes

Edamame

6.95 EACH | PICK THREE 16.95

Simple Salad

Hand-Cut Fries

Roasted Cauliflower

SEA SALT | THYME

Yukon Gold Mashed Potatoes

Grilled Asparagus

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

ESSEX

NYC Restaurant Week

July 23rd - August 17th

3-Course Dinner Menu 42

STARTERS

Dozen Bluepoint Oysters*

shallot mignonette | house-made cocktail sauce

Braised Angus Short Rib

creamy polenta | porcini broth

Heirloom Tomato Gazpacho with Shrimp

Ahi Tuna Poke*

avocado | cilantro | wasabi | wonton crisps

Prosciutto di Parma & Cheese Plate

aged manchego | burrata | fig jam

Red Beet Tartare

pistachios | goat cheese crumbles | yuca chips

MAIN COURSE

Seared Arctic Char Salmon*

summer salad with citrus & beets | red chimichurri

Certified Angus NY Strip Steak*

yukon gold mashed potatoes | crispy onions
grilled asparagus | red wine reduction

Mouillard Duck Leg Confit

baby bok choy | parsnip mash

Australian Lamb Chops*

tricolor quinoa | daikon | enokis | mint spice

New Bedford Sea Scallops Over Risotto

roasted corn | asparagus | mascarpone
(vegetarian preparation available)

DESSERT

Chocolate Mousse Cake with Crème Anglaise

Banana Cream Cake with Vanilla Bean Gelato & Chocolate Sauce

Trio of Sorbets with Fresh Berries

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

ESSEX

WEEKEND BRUNCH

ENTREE WITH CHOICE OF COFFEE, TEA OR JUICE 18.95

ENTREE WITH CHOICE OF BRUNCH COCKTAILS 34.95

Three Eggs Any Style **

FRESH FRUIT + CHOICE OF THICK-CUT BACON, TEMPEH
BACON SAUSAGE PATTY OR CHICKEN-APPLE SAUSAGE

Mexican Matzo Brei *

SCRAMBLED EGGS | TORTILLA CRISPS | MONTEREY JACK
BLACK BEANS | AVOCADO PICO DE GALLO
ADD CHORIZO 3 | ADD JALAPEÑOS 2

The Benedicts**

CHOICE OF CANADIAN BACON, SAUTÉED KALE OR SALMON GRAVLAX
SUBSTITUTE GLUTEN-FREE AREPAS FOR ENGLISH MUFFINS 2

Chilled Lobster Benedict (add 4) **

The Southern*

CHICKEN-FRIED STEAK | SAUSAGE PATTY
TWO EGGS | SAUSAGE GRAVY | BISCUIT

Avocado Toast*

POACHED EGGS | BACON OR TEMPEH BACON | CHILI OIL

Pulled BBQ Chicken on Homemade Arepas

CRISPY ONIONS | AVOCADO | CORN & JALAPENO RELISH

Angus Prime NY Strip Steak & Eggs (add 4) **

SPICY RANCHERO SAUCE

Omelet Your Way**

CHOOSE THREE FILLINGS (ADDITIONAL FILLINGS \$2)

CHEDDAR | SWISS | MONTEREY JACK | AMERICAN | GOAT CHEESE | SOY CHEESE | LOBSTER (ADD \$4) | SALMON GRAVLAX
BACON | SHIITAKES | JALAPEÑOS | TOMATOES | ONIONS | CHORIZO | KALE | SPINACH | CHIVES | AVOCADO PICO DE GALLO

Chef Adan's Grilled Veggie Burger with Hand-Cut Fries

BLEND OF BLACK BEANS, MUSHROOMS, SOY & SEASONAL VEGETABLES | BRIOCHE BUN OR MIXED GREENS
ADD TEMPEH BACON | SOY JACK CHEDDAR | AVOCADO | \$2 EACH

The Essex Burger with Hand-Cut Fries*

PAT LAFRIEDA SHORT RIB & BRISKET BLEND | HOMEMADE PICKLES | BRIOCHE BUN
ADD BACON | CHEESE | MUSHROOMS | CARAMELIZED ONIONS | JALAPEÑOS | FRIED EGG | 1.50 EACH

* SERVED WITH MESCLUN GREENS & HOME FRIES

EGG WHITES 1.50 | CHEESE SCRAMBLE 2

SIDES

CHICKEN APPLE SAUSAGE | THICK-CUT BACON | TEMPEH BACON | SAUSAGE PATTIES | FRESH FRUIT | HOME FRIES
POTATO PANCAKE WITH APPLE SAUCE | CANADIAN BACON | HAND-CUT FRIES | 5.95 EACH

BRUNCH COCKTAILS INCLUDE BLOODY MARY, BACON BLOODY MORTY, BELLINI & MIMOSA

1½-HOUR TABLE LIMIT BEFORE 3PM | 2-HOUR LIMIT 3PM OR LATER RESERVATIONS

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

ESSEX

HOUSE COCKTAILS

The Pickled Saint 13

GIN | ST. GERMAIN | CUCUMBER | MINT

Mango Lava Lamp 13

VODKA | PEACH SCHNAPPS | CRANBERRY | MANGO LAVA

Jack Straw Martini 14

JACK DANIELS | MUDDLED STRAWBERRIES
CHARTREUSE | LEMON

Banana Loca Martini 13

BACARDI BANANA | MALIBU | MIDORI

Blood Orange Aperol Spritz 13

Pomegranate Martini 13

Red or White Sangria 12

JUMBO PITCHER 45

The Artful Dodger 14

LARCENY BOURBON | CYNAR | APEROL | FRESH LEMON

Ginger Snap 12

GIN | MUDDLED GINGER | FRESH LEMON

The Spicy Mezcalero 14

SOMBRA MEZCAL | TRIPLE SEC | PINEAPPLE
CINNAMON | TABASCO

The Honey Pot 13

WHISKEY | HONEY | BITTERS | GINGER ALE

Ciroc White Grape Martini 14

Fresh Watermelon Martini 13

French Seventy-Five 12

MOJITOS 13

(JUMBO PITCHER 50)

MANGO

PEAR

STRAWBERRY

BACARDI "O"

BLOOD ORANGE

BELLINIS 12

PEACH

MANGO

STRAWBERRY

PEAR

MARGARITAS 13

(JUMBO PITCHER 50)

MANGO

JALAPEÑO

STRAWBERRY

PEACH

BLOOD ORANGE

DRAFT BEERS

Lagunitas IPA, PETALUMA, CA, ABV6.2% 8

Bronx Brewery, Summer Pale Ale, NYC, ABV5.2% 8

Ommegang, Witte, COOPERSTOWN NY, ABV5.2% 8

Sixpoint, The Crisp Pilsner, NYC, ABV5.4% 8

Ommegang, Nirvana IPA,

COOPERSTOWN NY, ABV6.5% 8

BOTTLES & CANS

Magic Hat, #9, BURLINGTON, VT, ABV5.1% 8

Peak Organic, Summer Session IPA, MAINE ABV5% 8

Kelso, Nutbrown Lager, NYC, ABV5.75% 8

Southern Tier 2XIPA, NY, ABV8.2% 9

Bell's, Two Hearted IPA, KALAMAZOO MI, ABV7.0% 9

Hennepin, COOPERSTOWN, NY, ABV7.7% 9

Lagunitas, Little Sumpin' Ale, PETALUMA, CA, ABV7.5% 8

Lefte Blonde, BELGIUM ABV6.6% 8

Sixpoint, Sweet Action Ale (PINT CAN), NYC, ABV5.2% 8

Firestone, Easy Jack IPA, PASO ROBLES, CA ABV4.5% 8

Crabbie's, Ginger Beer, SCOTLAND, ABV4.8% 8

Abita, Purple Haze Raspberry Wheat Beer

LOUISIANA, ABV4.2%, 8

Smuttynose, Robust Porter, NH, ABV6.2% 8

Victory, Prima Pils, DOWNINGTOWN, PA, ABV5.3% 8

Guinness Draught (PINT CAN), IRELAND ABV4.2% 8

Original Sin Hard Cider, NYC, ABV6.0% 8

Paulaner, Hefe-Weizen, GERMANY, ABV5.5% 8

Sierra Nevada Pale Ale, CHICO, CA ABV5.6% 8

Krombacher, Pils, GERMANY, ABV4.8% 8

Stella Artois, BELGIUM, ABV5.2% 8

Heineken, HOLLAND, ABV5% 8

Amstel Light, HOLLAND, ABV3.3% 8

Erdinger Weissbrau Non-Alcoholic, GERMANY 8

Bluepoint, Hoptical Illusion IPA

LONG ISLAND, ABV6.8% 8

Avenue M

Music Hall

ton St

Aven

N

Essex St

Clinton St.

Baking Company

Pianos

Beauty & Essex

Ivan Ramen

Russ & Daughters Cafe

im

Delancey St

The DL

The Delancey

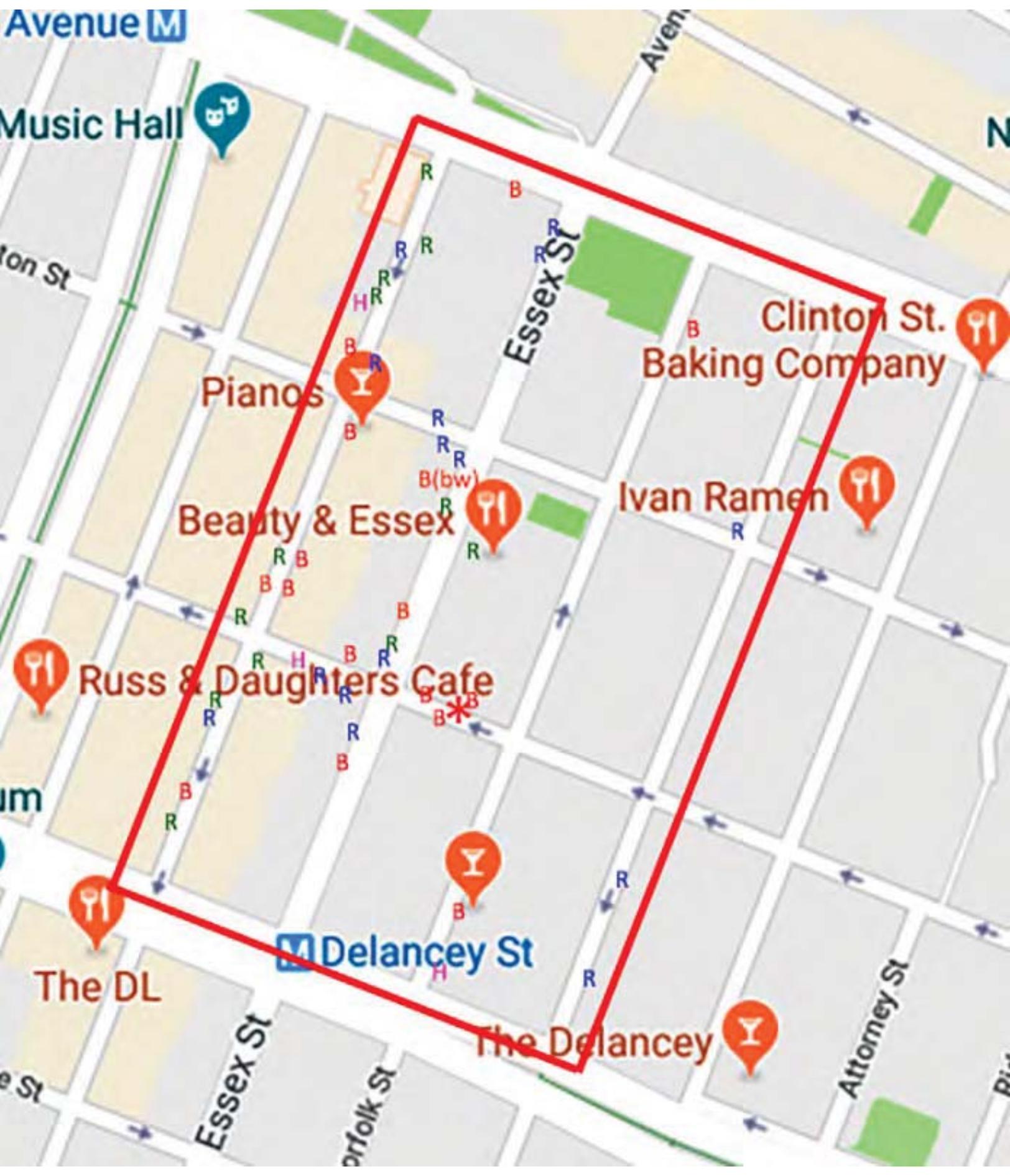
Attorney St

Essex St

orfolk St

Pi

e St



15 OP Bars

The Magician 119 Rivington
La Caverna 122 Rivington
Welcome to the Johnsons 123 Rivington
Verlaine 107 Rivington
Whiskey Ward 121 Essex Street
Mehanatta 113 Ludlow
No Fun 161 Ludlow
Iggy's 132 Ludlow
Local 138, 138 Ludlow
Pianos 158 Ludlow
Nurse Bettie, 106 Norfolk
Subject 188 Suffolk
Libation 137 ludlow
Mercury Lounge 217 East Houston
Mazaar, 137 Essex Street

1 BW Bar

Two Bits, 153 Essex

3 OP Hotels

Holiday Inn, 148 Delancey
Hotel on Rivington ,107 Rivington
Hotel Indigo, 171 Ludlow

14 OP Restaurants

Tijuana Picnic, 151 Essex
Los Feliz 109 Ludlow
Sons of Essex, 133 Essex
Beauty & Essex 146 Essex
Spitzer's Corner, 126 Ludlow
Set 127 Ludlow Street
Serafina 98 Rivington
Ludlow House 139 Ludlow
Sakamai 157 Ludlow
Tre 173 Ludlow
Taverna di Bacco, 175 ludlow
Katz Deli, 205 East Houston
Sweet Chick 178 Ludlow
El Sombero, 108 Stanton

14 BW Restaurants

Davelle, 102 Suffolk
Spreadhouse, 116 Suffolk
Juraku, 121 Ludlow
Black Tap, 177 Ludlow
Char Sue 119 Essex
Charrua, 131 Essex
Masala Wala 179 Essex
Bensons, 181 Essex
Sushumai, 112 Stanton
La Margarita, 168 Ludlow
El Nuevo Amenecer 117 Stanton
Balvanera, 152 Stanton
Castillo de Jagua 113 Rivington
Sushi Hana 111 Rivington