



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
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: 2/25/19

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: N/A

If alteration, describe nature of alteration: N/A

Previous or current use of the location: N/A

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 140 Allen Street, New York, NY 10002

Cross streets: Rivington Street and Delancey Street

Name of applicant and all principals: Allen Street Hospitality LLC: Morad Kalimian

Trade name (DBA): The Allen

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 café 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

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: 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? 3 bars with 31 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

New York centric cuisine in Hotel Restaurant (Allen) and African inspired Global cuisine in the Rivington Restaurant

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?) 4

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: 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? No outside promoted events, scheduled performances or cover fees.

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) Security will be provided at the front entrance 24/7. Additional security will be provided at the other entry points as necessary.

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

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? 9

How many On-Premise (OP) liquor licenses are within 500 feet? 28

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) African Inspired Global Cuisine and New York Centric Cuisine, 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 3 DJs / promoted events per month, 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 8 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.

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

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

<u>Venue Name</u>	<u>Location</u>	<u>Interior/Exterior</u>	<u>Days/Hours of Operation</u>	<u>Number of Tables</u>	<u>Number of Seats at Tables</u>
Rivington (G3)	Ground Floor	Interior	Monday-Sunday 6am-2am	38	89
Rivington (Allen St Sidewalk Café: G3-S)	Ground Floor	Exterior	Monday-Saturday 8am-10pm Sunday 10am-10pm	5*	20*
Rivington (Entry Terrace: G3-T)	Ground Floor	Exterior	Monday-Sunday 7am-7pm	5	20
Rivington (2 nd Floor Terrace: 2T)	2 nd Floor	Exterior	Monday-Sunday 7am-7pm (Hotel guests only)	25	48
Hotel Restaurant (Orchard: G2)	Ground Floor	Interior	Monday-Sunday 6am-2am	21	50
Hotel Restaurant (Allen: G1)	Ground Floor	Interior	Monday-Sunday 6am-2am	28	64
Hotel Restaurant (Allen Sidewalk Café: G1-S)	Ground Floor	Exterior	Monday-Saturday 8am-10pm Sunday 10am-10pm	5*	20*
Rooftop (RT)	16 th Floor	Interior	Monday-Sunday 6am-2am	16	32
Rooftop (RT-T1/2)	16 th Floor	Exterior	Monday-Sunday 6am-12am	16	31

*There will be a maximum of 20 seats between Rivington Restaurant Sidewalk café and Hotel Restaurant Sidewalk Café on Allen St.

2. Bars:

<u>Bar Name</u>	<u>Location</u>	<u>Interior/Exterior</u>	<u>Length of Bar</u>
Rivington Interior	Ground Floor	Interior	21'-5"
Hotel Restaurant (Allen)	Ground Floor	Interior	25'-1"
Rooftop Interior	16 th Floor	Interior	11'-3"

3. Hours of Kitchen:

<u>Kitchen Name</u>	<u>Location</u>	<u>Days/Hours of Operation</u>
Main Kitchen	Cellar	Monday – Sunday: 6 am – 2 am
Rivington Restaurant	Ground Floor	Monday – Sunday: 6 am – 2 am

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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.

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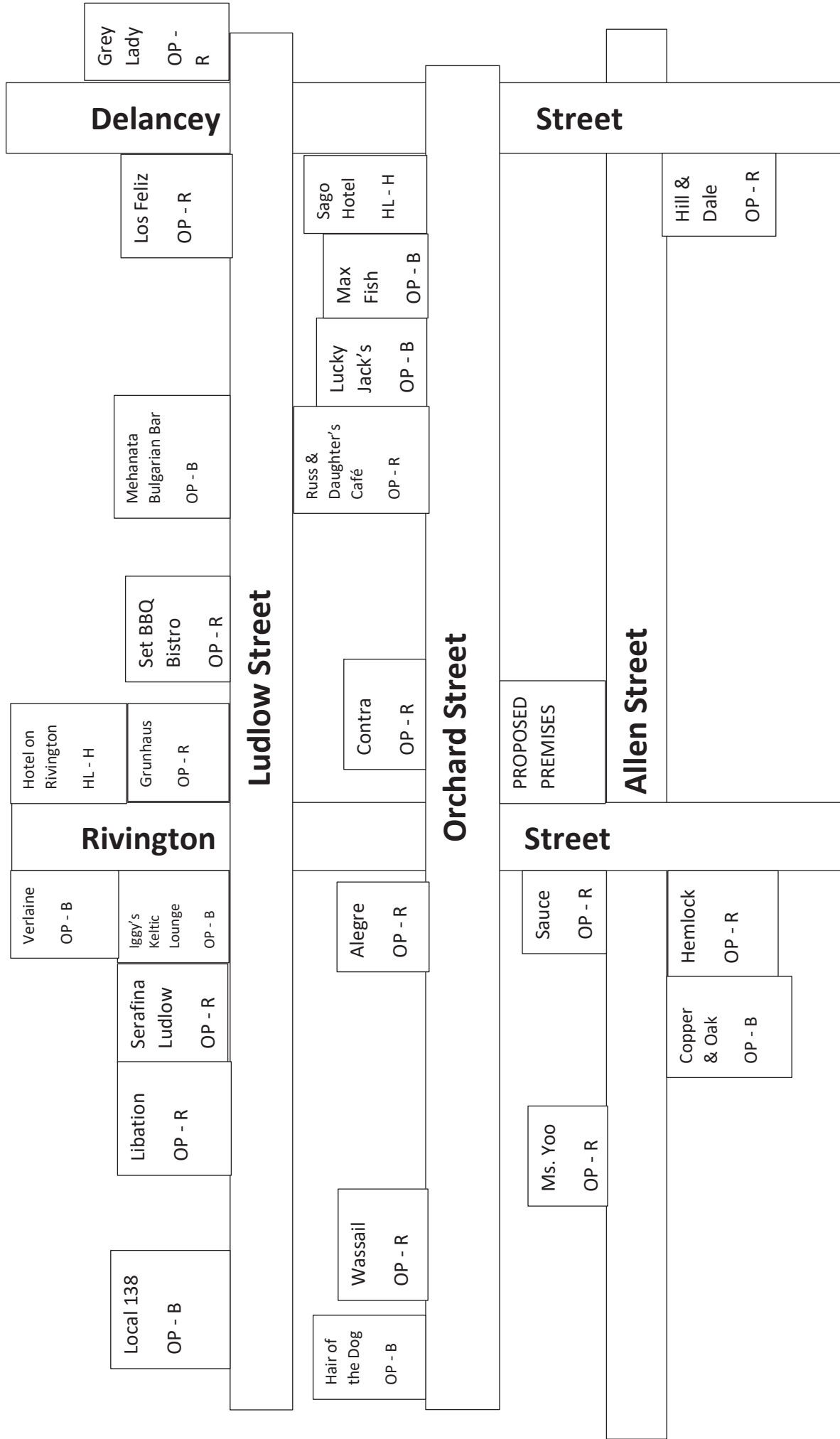
Attachment to Community Board 3 Liquor License Application Questionnaire

Applicant History:

Principal Work Experience:

Morad Kalimian, the principal of the applicant, owns several hotels with food and beverage facilities in the New York Metropolitan area. Currently, Mr. Kalimian owns 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 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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Supplemental Questionnaire for Hotel Applications

Consistent with our expectations for all hotel liquor license applications, please complete this form before the committee meeting.

1. Number of floors in total 17 Number of floors used for lodging 14
2. Number of public spaces 6 Indoor waiting areas for public spaces 2
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 - (Orchard Café)
Rivington St entrance/exit - (Rivington Rest.) Orchard Street service entrance/exit- for all employees, deliveries and garbage
5. What the exterior lighting consists of or if it will change (this includes proposed lighting for the rooftop and lighting for any outdoor area) LED strips mounted on underside of railings and at entry marquee; down lights at hotel entry; landscape path lighting at terraces
6. For each 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 a Hours of operation Please see attached
Square footage Please se Capacity Please Licensed please see attached
 - b. Seating and what seating is comprised of (tables, chairs, couches, etc.)
pleased see attached
 - c. Number of bars and type (service or stand up) 3 customer/ 1 service
 - d. Bar length please see attach Number of stools at bars please see attached
 - e. Food service yes X no _____
 - f. Food service from central kitchen or elsewhere Please see attached
 - g. Hours of food service please see at Proposed menu Please see attached
 - h. Music type (live, recorded, etc.) and level (background or entertainment)
Please see attached

7. If any public space is being proposed as a performance and/or dance venue, please provide the following 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 part of the façade will open, please provide the following information:

- a. Where it is located in the building Orchard Façade: Allen Facade
- b. What it overlooks Street
- c. When it is proposed to be closed 9pm (Orchard) / 10pm (Allen)

9. If there are any proposed outdoor spaces, please provide the following information:

- a. Method of operation Please see att:
- b. Hours of operation Please see attach
- c. Seating and what it consists of Please see at
- d. Whether music is proposed Please se 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.

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Attachment to Community Board 3 Supplemental Questionnaire for Hotel Applications

Question 6

A. Fitness Center

Location	Cellar
Interior/Exterior	Interior
Days/Hours of Operation	24 Hours Per Day/7 Days Per Week
Square Footage	400
Capacity	10
Licensed	No
Seating	0
Number of Bars and Type	0
Bar Length	N/A
Number of Stools at Bars	0
Food Service	No
Hours of Food Service	N/A
Proposed Menu	N/A
Music Type and Level	None

B. Hotel Restaurant (Interior: G1)

<u>Location</u>	Ground Floor
<u>Interior/Exterior</u>	Interior
<u>Days/Hours of Operation</u>	Monday – Sunday: 6 am – 2 am
<u>Square Footage</u>	1,850
<u>Capacity</u>	94
<u>Licensed</u>	Yes
<u>Seating</u>	64 – Chairs and Banquettes – both at tables
<u>Number of Bars and Type</u>	1 Stand Up Bar
<u>Bar Length</u>	25'-1"
<u>Number of Stools at Bars</u>	12
<u>Food Service</u>	Yes
<u>Hours of Food Service</u>	Monday – Sunday: 6 am – 2 am
<u>Proposed Menu</u>	Global Cuisine
<u>Music Type and Level</u>	Recorded – Background, DJ's for private events only

C. Hotel Restaurant (Sidewalk Café: G1-S)

<u>Location</u>	Ground Floor
<u>Interior/Exterior</u>	Exterior
<u>Days/Hours of Operation</u>	Monday – Saturday: 8 am – 10 pm Sunday: 10 am – 10 pm
<u>Square Footage</u>	Pending
<u>Capacity</u>	20*
<u>Licensed</u>	Yes
<u>Seating</u>	20* – Chairs at tables
<u>Number of Bars and Type</u>	0
<u>Bar Length</u>	N/A
<u>Number of Stools at Bars</u>	N/A
<u>Food Service</u>	Yes
<u>Hours of Food Service</u>	Monday – Saturday: 8 am – 10 pm Sunday: 10 am – 10 pm
<u>Proposed Menu</u>	Global Cuisine
<u>Music Type and Level</u>	None
<u>Proximity to Adjacent Residential Windows</u>	30 feet

*20 seats are shared between Rivington and Hotel Restaurants on Allen St.

D. Hotel Restaurant (Orchard – Interior: G2)

<u>Location</u>	Ground Floor
<u>Interior/Exterior</u>	Interior
<u>Days/Hours of Operation</u>	Monday – Sunday: 6 am- 2 am
<u>Square Footage</u>	900
<u>Capacity</u>	63
<u>Licensed Seating</u>	Yes
<u>Number of Bars and Type</u>	50
<u>Bar Length</u>	1 – Service
<u>Number of Stools at Bars</u>	9'-7"
<u>Food Service</u>	N/A
<u>Hours of Food Service</u>	Yes
<u>Proposed Menu</u>	Monday – Sunday: 6 am – 2 am New York Centric Cuisine
<u>Music Type and Level</u>	Recorded – Background, DJ's for private events only

E. Rivington (Interior: G3)

<u>Location</u>	Ground Floor
<u>Interior/Exterior</u>	Interior
<u>Days/Hours of Operation</u>	Monday – Sunday: 6 am – 2 am
<u>Square Footage</u>	1,500
<u>Capacity</u>	120
<u>Licensed Seating</u>	Yes
<u>Number of Bars and Type</u>	89 – Chairs & Banquettes – both at tables
<u>Bar Length</u>	1 – Stand Up Bar
<u>Number of Stools at Bars</u>	21'-5"
<u>Food Service</u>	12
<u>Hours of Food Service</u>	Yes
<u>Proposed Menu</u>	Monday – Sunday: 6 am – 2 am Global Cuisine
<u>Music Type and Level</u>	Recorded and Background, DJ for Private Events Only

F. Rivington (Sidewalk Café on Allen St.: G3-S)

<u>Location</u>	Ground Floor
<u>Interior/Exterior</u>	Exterior
<u>Days/Hours of Operation</u>	Monday – Saturday: 8 am – 10 pm Sunday: 10 am – 10 pm
<u>Square Footage</u>	Pending
<u>Capacity</u>	20*
<u>Licensed</u>	Yes
<u>Seating</u>	*20 – Chairs at tables
<u>Number of Bars and Type</u>	0
<u>Bar Length</u>	N/A
<u>Number of Stools at Bars</u>	N/A
<u>Food Service</u>	Yes
<u>Hours of Food Service</u>	Monday – Saturday: 8 am – 10 pm Sunday: 10 am – 10 pm
<u>Proposed Menu</u>	Global Cuisine
<u>Music Type and Level</u>	None
<u>Proximity to Adjacent Residential Windows</u>	25'

*20 seats are shared between Rivington and Hotel Restaurants

G. Rivington (Entry Terrace: G3-T)

<u>Location</u>	Ground Floor
<u>Interior/Exterior</u>	Exterior
<u>Days/Hours of Operation</u>	Monday – Sunday: 7 am – 7 pm
<u>Square Footage</u>	400
<u>Capacity</u>	20
<u>Licensed</u>	Yes
<u>Seating</u>	20 – Chairs at tables
<u>Number of Bars and Type</u>	0
<u>Bar Length</u>	N/A
<u>Number of Stools at Bars</u>	N/A
<u>Food Service</u>	Yes
<u>Hours of Food Service</u>	Monday – Sunday: 7 am – 7 pm
<u>Proposed Menu</u>	Global Cuisine
<u>Music Type and Level</u>	None
<u>Proximity to Adjacent Residential Windows</u>	25'

H. Rivington (Second Floor Terrace: 2T)

<u>Location</u>	Second Floor
<u>Interior/Exterior</u>	Exterior
<u>Days/Hours of Operation</u>	Monday – Sunday: 7 am – 7 pm (Hotel Guests only)
<u>Square Footage</u>	1,100
<u>Capacity</u>	69
<u>Licensed Seating</u>	Yes
<u>Number of Bars and Type</u>	48 – Chairs at tables & Couches
<u>Bar Length</u>	N/A
<u>Number of Stools at Bars</u>	N/A
<u>Food Service</u>	None
<u>Hours of Food Service</u>	N/A
<u>Proposed Menu</u>	N/A
<u>Music Type and Level</u>	None
<u>Proximity to Adjacent Residential Windows</u>	15 feet +/- to 79 Rivington

I. Rooftop (Interior: RT)

<u>Location</u>	16 th Floor
<u>Interior/Exterior</u>	Interior
<u>Days/Hours of Operation</u>	Monday-Sunday: 6am-2am
<u>Square Footage</u>	920
<u>Capacity</u>	43
<u>Licensed Seating</u>	Yes
<u>Number of Bars and Type</u>	32 - Chairs & Banquettes – both at tables
<u>Bar Length</u>	1 – Stand Up Bar 11’-3”
<u>Number of Stools at Bars</u>	7
<u>Food Service</u>	Yes
<u>Hours of Food Service</u>	Monday-Sunday: 6am-2am
<u>Proposed Menu</u>	Varied American Cuisine
<u>Music Type and Level</u>	Recorded and Background-DJ 3 times per month and for private events

J. Rooftop (Exterior: RT-T1/2)

<u>Location</u>	16 th Floor
<u>Interior/Exterior</u>	Exterior
<u>Days/Hours of Operation</u>	Monday-Sunday: 6am-2am
<u>Square Footage</u>	890
<u>Capacity</u>	31
<u>Licensed</u>	Yes
<u>Seating</u>	31 – chairs at tables and couches
<u>Number of Bars and Type</u>	None
<u>Bar Length</u>	N/A
<u>Number of Stools at Bars</u>	N/A
<u>Food Service</u>	Yes
<u>Hours of Food Service</u>	Monday-Sunday: 6am-12am
<u>Proposed Menu</u>	Varied American Cuisine
<u>Music Type and Level</u>	Recorded – Background
<u>Proximity to Adjacent Residential Windows</u>	100'

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

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) G-2



79 Rivington Street Entrance (Space G-3)



Second Floor Terrace (Structure not yet complete)



Space G3-T Entry Patio (79 Rivington)



Space G-1 (140 Allen St)



Space **G-2** (39 Orchard Street)



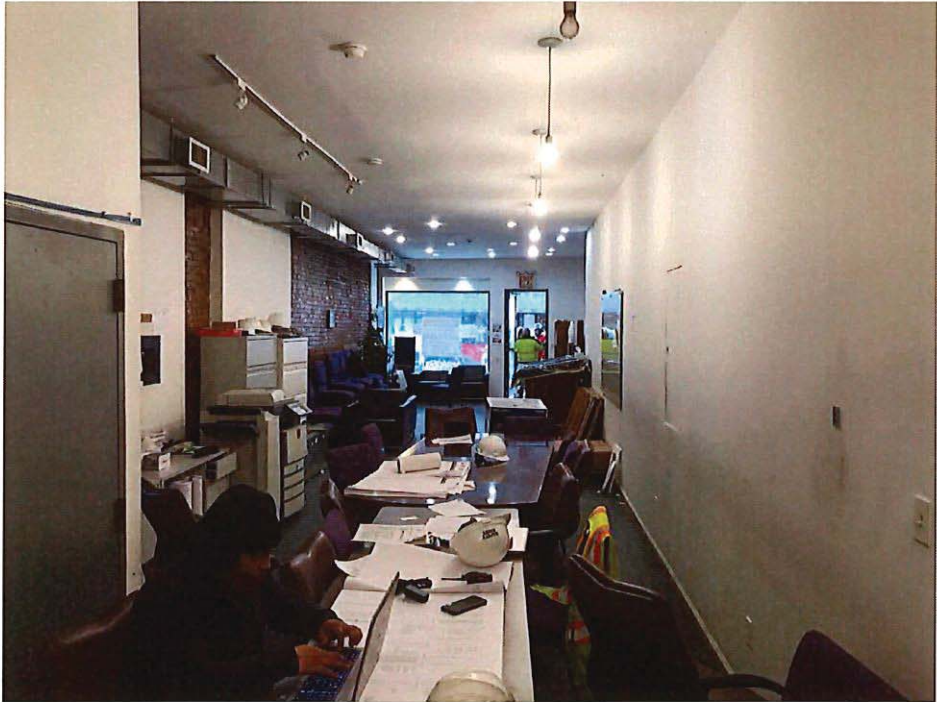
Typical Guest Floor



16th Floor Terrace (Rooftop Bar)



Space G-3 Interior (79 Rivington Street)

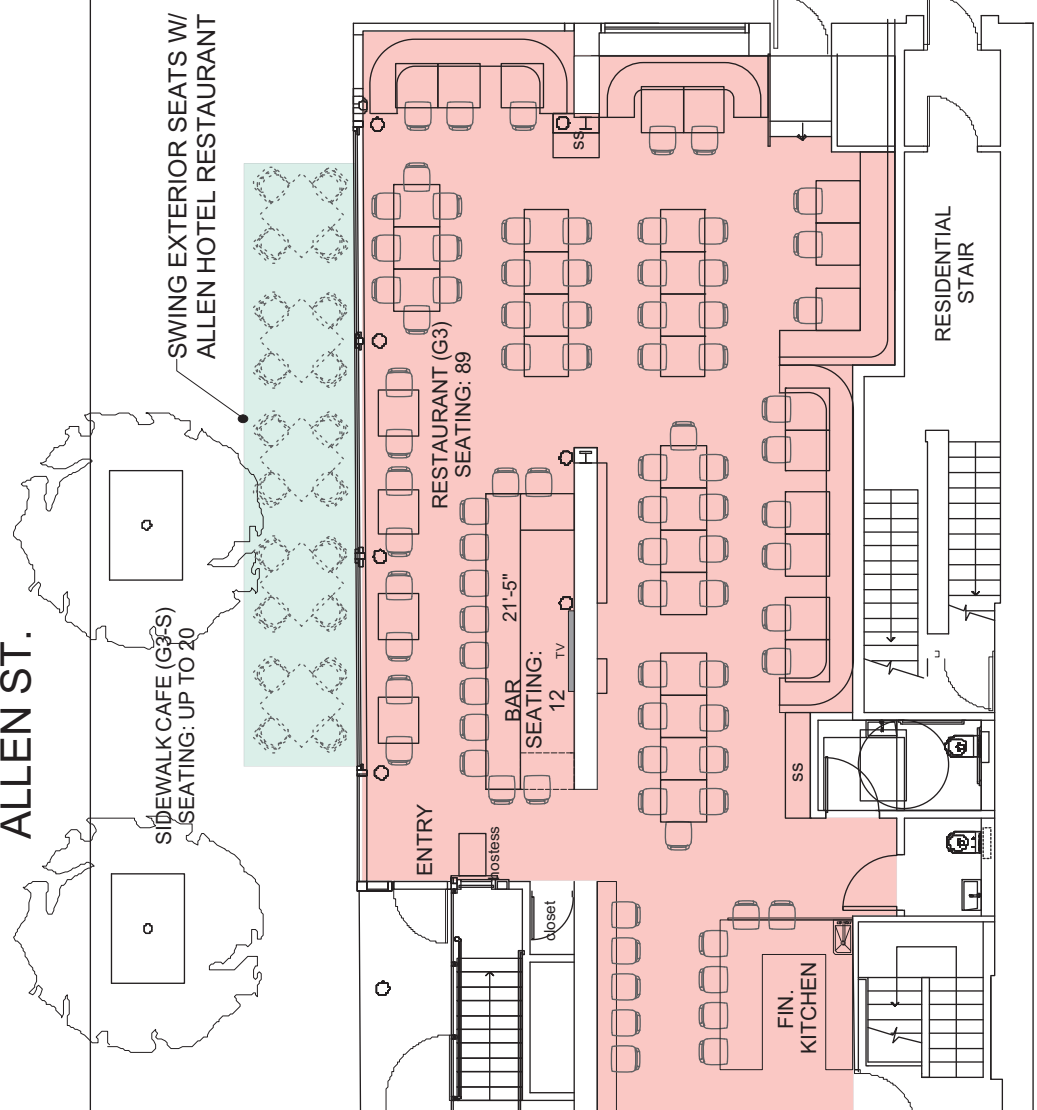


FLOOR - 79 RIVINGTON RESTAURANT

GROUND FLOOR - RIVINGTON



ALLEN ST.



CAPACITY
SEATING (G3)
BAR
EMPLOYEES
STANDING
TOTAL LEGAL OCCUPANCY

COURTYARD (G3-T)
SIDEWALK CAFE (G3-S)

PROPOSED OPERATION

INTERIOR

- All days - 6:00am - 2:00am
- DJ permissible for private events
- 1 interior TV
- Exterior windows close at 10:00pm
- No operable windows on Rivington St.

COURTYARD

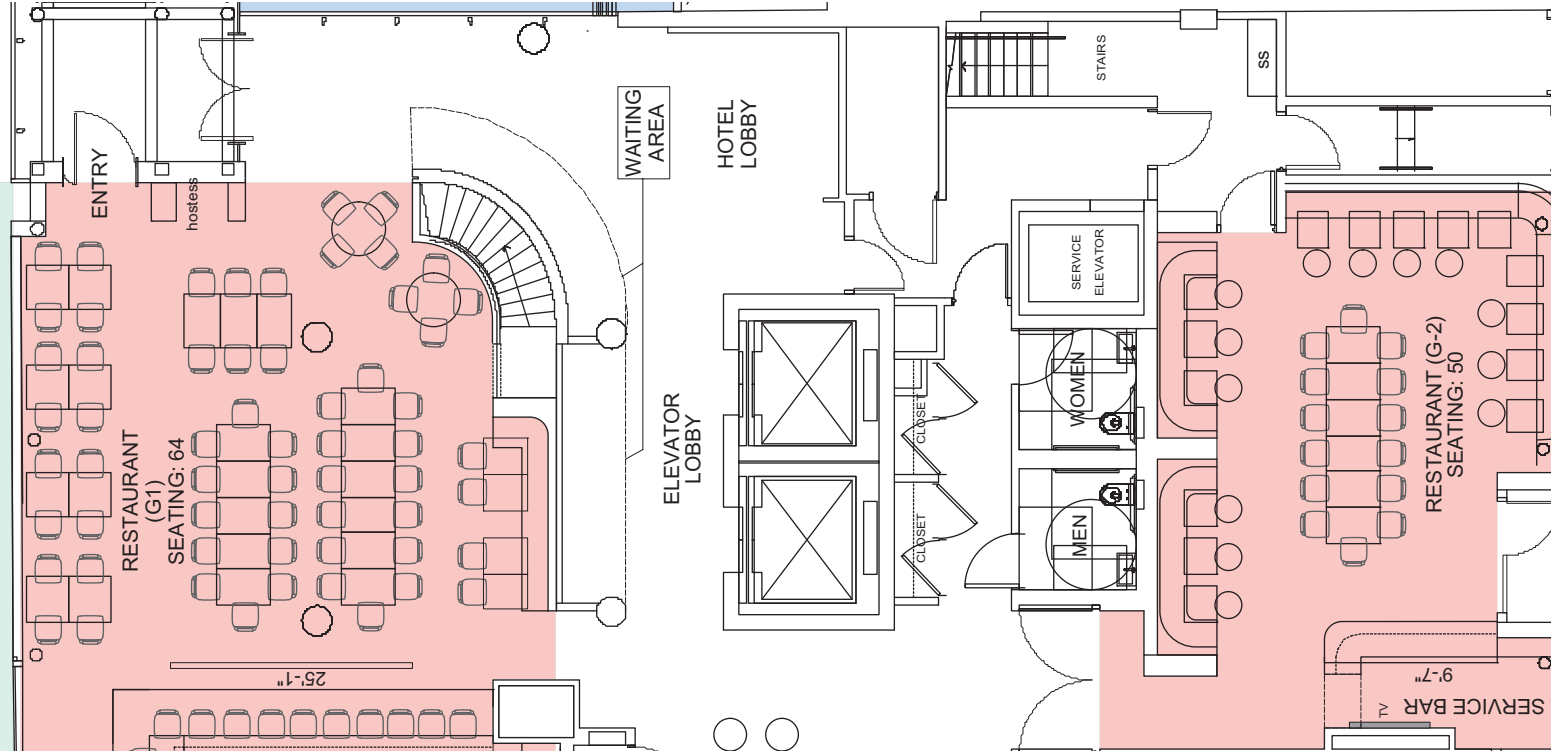
- All days - 7:00am - 7:00pm

EXTERIOR

Sidewalk Cafe

- Mon-Sat - 8:00am-10:00pm
- Sat-Sun - 10:00am-10:00pm

RIVINGTON ST.



140 ALLEN - HOTEL RESTAURANT

ORCHARD ST. -

CAPACITY

ALLEN SEATING (G1)	64
ALLEN BAR	12
EMPLOYEES	12
STANDING	6
TOTAL LEGAL OCCUPANCY (G1)	94

CAPACITY

ORCHARD SEATING	64
EMPLOYEES	12
STANDING	12
TOTAL LEGAL OCCUPANCY (G1)	94

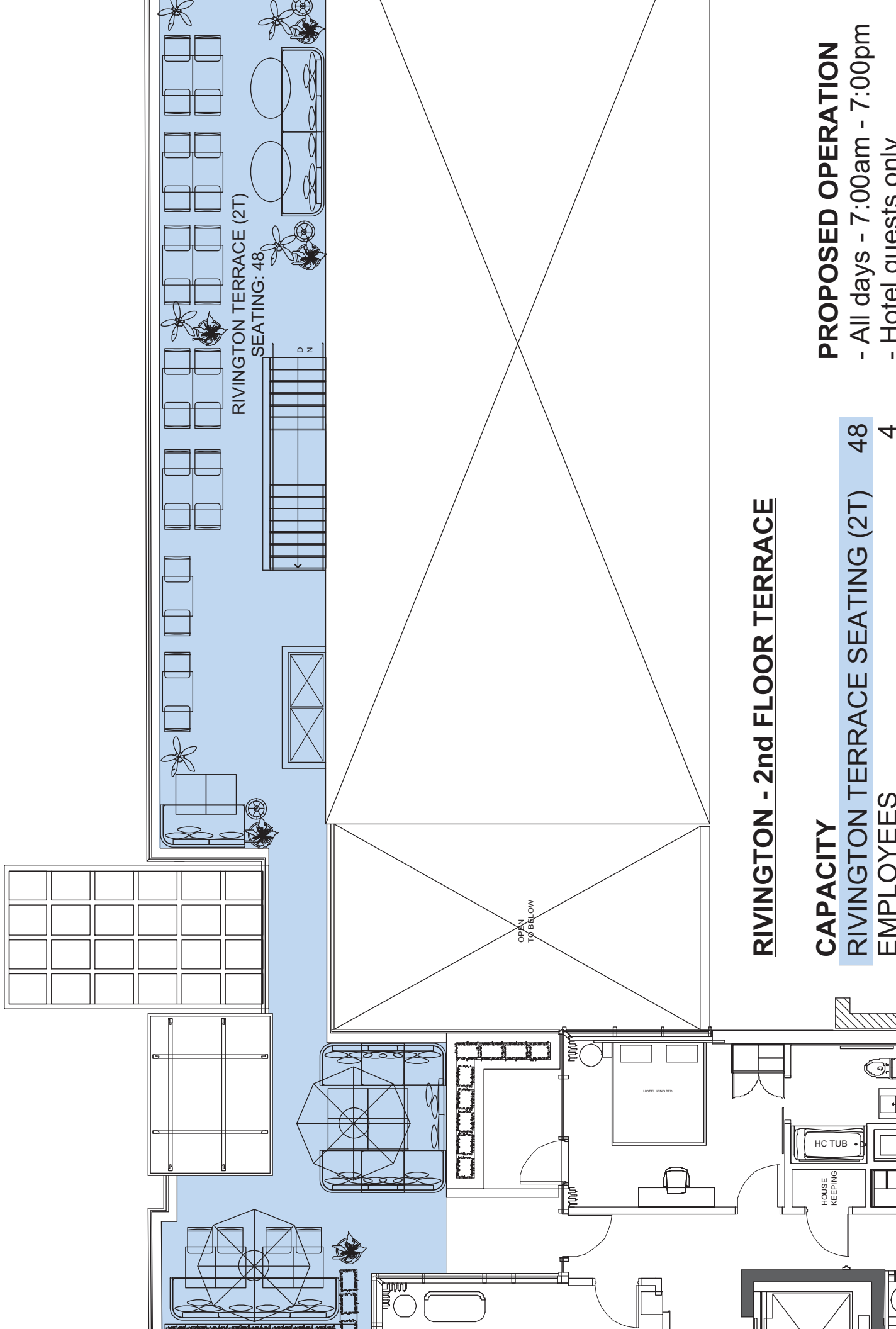
SIDEWALK CAFE (G1-S) 20

PROPOSED OPERATION

- INTERIOR RESTAURANT**
- All days - 6:00am-2:00am
 - Windows close at 10:00pm all days
 - DJ permissible for private event (windows must be closed)
 - 1 interior TV
 - 1 customer bar
- EXTERIOR SIDEWALK CAFE**
- Mon-Sat - 8:00am-10:00pm
 - Sat-Sun - 10:00am-10:00pm
 - 20 seats shared on Allen St. to be utilized by the Hotel Restaurant and the Rivington Restaurant

- PROPOSED OPERATION**
- All days - 6:00am-2:00am
 - Windows close at 10:00pm all days
 - No outdoor seating
 - DJ permissible for private event (windows must be closed)
 - 1 interior TV
 - 1 service bar within interior

R TERRACE



RIVINGTON TERRACE (2T)

SEATING: 48

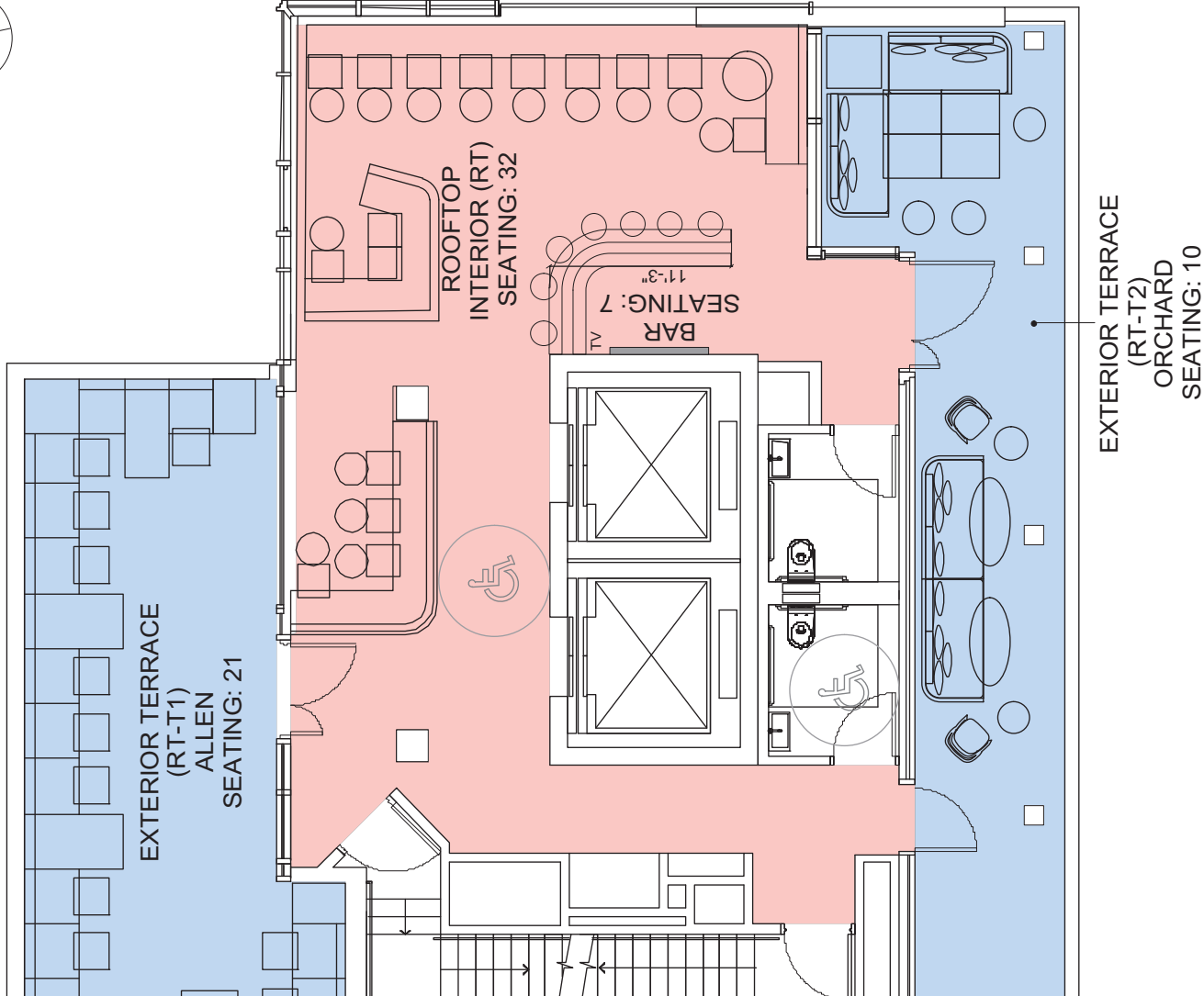
RIVINGTON - 2nd FLOOR TERRACE

CAPACITY

RIVINGTON TERRACE SEATING (2T)	48
EMPLOYEES	4
STANDING	17
TOTAL LEGAL OCCUPANCY	69

PROPOSED OPERATION

- All days - 7:00am - 7:00pm
- Hotel guests only



ROOFTOP

CAPACITY

ROOFTOP INTERIOR (RT)

ROOFTOP BAR

ALLEN - EXTERIOR TERRACE (RT-T1)

ORCHARD - EXTERIOR TERRACE (RT-T2)

EMPLOYEES

TOTAL LEGAL OCCUPANCY

PROPOSED OPERATION

INTERIOR

- All days - 6:00am - 2:00am

- 1 interior TV

EXTERIOR

- All days - 6:00am - 12:00am

- Exterior windows close at 10:00pm or any

is interior amplified music or DJ

Hotel Restaurant (3 Meal Period)

The restaurant will feature a variety of refined dishes ranging from snacks and small plates to hearty entrees and desserts. The cuisine will feature traditional New York City dishes with flare and an artistic twist.

Breakfast will be offered for seated dining, or grab –n-go for those hotel guests on the run. A high quality all-day dining menu will be featured seven days a week. All food will be available for in-room dining, delivery offered to lodging guests, as well as external delivery through platforms such as Uber Eats or Seamless to the local neighborhood. The F&B operation will offer butler service to have rooms stocked with pre-selected grocery options prior to or during a guest's stay. A cozy bar featuring local brands and interesting specialty cocktails.

Contemporary interpretation of classic city dishes in fine New York style. Atmosphere is to be created in an intimate and refined fashion, with wood floors, furniture for communal seating, and darkly glazed tile walls, all surrounded by large windows. Food will be offered by high-profile and celebrity Chef Joseph "JJ" Johnson throughout the space for both a la carte dining and private events.

Rooftop

Unlike typical rooftop bars, our lounge will be a year-round destination. In colder months guests will gravitate towards the inside conversation pit, a freeform lounge area furnished with plush upholstered seating for comfort, along with gentle lighting and wooden side tables. In warmer weather, the experience spills onto the roof deck, where guests can enjoy additional comfortable seating, and unparalleled city views.

Rivington

On the corner of Allen and Rivington Streets, this two-story restaurant, with terrace dining, will feature an African-inspired global cuisine. The restaurant will allow for our high-profile chef to highlight his abilities, preparing dishes from around the world. This approachable, yet elegant, space will have a showcase and display kitchen, a dramatic feature that will reveal our freshly prepared food made to order using the finest of seasonal ingredients.

SAMPLE MENU

HOTEL RESTAURANT BREAKFAST



sweet

Yogurt Parfait 12
granola, greek yogurt, fresh berries

Bread Basket 14
croissant, pan au chocolat, mixed berry scones, cheese danish

French Toast Nuggets 14
maple bourbon dipping sauce

Buttermilk Pancakes 17
seasonal berries, passion fruit butter



eggs

Fabrick Omelet 19
bacon, spinach, american cheese, roasted tomato

Classic Eggs Benedict 21
ham, garlicky spinach, home fries, hollandaise

2 Eggs Any Style 20
two eggs, sausage or bacon, home fries, toast

Prime Skirt Steak & Eggs* 29
eggs any style, home fries

Pizza for Breakfast 18
fontina, candied bacon, egg, caramelized onion, tabasco, pomodoro



& everything else

Clothesline Bacon 18
extra thick-cut candied bacon, black pepper maple glaze

Three Layer Avocado Dip 17
blue corn tortillas & plantain chips, roasted tomato pico de gallo

City Island Mussels 12
eschanelle peppers, parmesan, chili oil, bread crumbs

Fabrick Burger* 24
american cheese, bacon, farmhouse mayo, house-made pickles, fries

Tuna Nicoise* 26
olive oil poached tuna, haricots verts, hand-buffed egg olives, new potatoes, overnight tomatoes, roasted shallot vinaigrette

Can O' Tuna Poke* 21
green onions, sesame, lime, ginger, toasted nori, lettuce cups

Kale Caesar Salad 16
tuscan kale, anchovies, pecorino, truffle & herb croutons
add chicken add chicken 10
add about 13

Smoked Pastrami Salmon Flatbread 19
fresh horseradish, shallots, capers, everything bagel crust

"Spanakopita" Flatbread 17
garlic ricotta, spinach, feta, red onion, oregano

Yorkville Flatbread 18
schaller & weber bacon, caramelized onion, goat cheese, apples, mike's hot honey

HOTEL RESTAURANT

ALL-DAY



mostly
veg

S

- Honey Glazed Pretzels** 14
pimento cheese
- Warm Spicy Olives** 10
orange, calabrian chili,
cinnamon, canola
- Three Layer Avocado Dip** 17
blue corn, tortillas & pimiento chips,
roasted tomato, pica de jalisco
- Can O' Veg** 14
grocery market fresh cauliflower,
buttermilk ranch

M

- Burrata Salad** 19
fig, fennel, watercress, pomegranate,
country toast
- Roasted Mushroom
Flatbread** 17
maitake & oyster mushrooms,
gruyere

- Kale Waldorf Salad** 17
honey crisp apples, walnuts, celery
and cranberry and arctic char 10
and steak 13
- Greenmarket Salad** 19
arugula, radicchio, frites, candy
cane beets, grapefruit vinaigrette
and chicken 6 and arctic char 10
and steak 13

L

- Can O' Mae** 28
three cheese sauce, english peas,
jalapeno cornbread crumbs
- Hudson Valley Spring
Vegetable Tagliatelle** 25
carrot and black pepper
tagliatelle, peas, asparagus, ramps,
fontina, smoked ricotta
- General Chang's
Cauliflower** 29
crispy cauliflower, general tso
sauce, vegetable fried rice/bok



meat

S

- Candied Bacon** 18
black pepper maple glaze
- "Chopped Liver"** 10
chicken liver mousse, schmaltz,
pickled red onion, purple
horseradish, maize crackers

M

- Charcuterie &
Cheese Board** 26
selection of three & three,
house-made pickles,
seasonal marmalade
- Long Island
Hawaiian Flatbread** 19
long island duck bacon,
pickled pineapple, pomodoro,
mozzarella, mike's Brooklyn
hot honey

- Fabrik's Club Burger*** 24
american cheese, bacon,
primrose mayo, house-made
pickles, fries or salad

L

- Oven Roasted Green
Circle Chicken** 26
SaltBrick brined chicken, squash,
haricot vert, arichoke, leek and
parsley puree
- SaltBrick Prime NY Strip*** 25
30 day dry-aged 16 oz strip,
roasted purple & new potatoes,
asparagus, red wine sauce



fish

S

- Buttermilk Fried Oysters** 21
caldshaw, spicy remoulade
- Caviar Deviled Eggs** 20
burrata, jancley, figon, caviar
- Can O' Tuna*** 21
green beans, sesame, lime, ginger,
toasted oat, lettuce cups

M

- Smoked Pastrami Salmon
Flatbread** 19
fresh horseradish, shallots, capers
- Lobster Bisque Soup
Dumpling** 21
lobster cream, brant

- Tuna Nicoise*** 22
olive oil poached tuna, haricots
verts, hard-boiled egg, olives,
new potatoes, overnight tomatoes,
roasted shallot vinaigrette

L

- K-town BBQ
Verlasso Salmon*** 26
spicy bbq glaze, slitsake and leek
chey sliferly
- Grilled Branzino** 36
lemon caper vinaigrette,
fries, salad



sides

- 10 each
Grilled Asparagus,
Roasted Mushrooms,
Cilidjapa Fries,

- Roasted Potatoes,
French Fries,
Jar of House-Made Pickles

DINNER

- Tuna Tartare** 15
Bonnie Seed, Shiso, Peanut Curry, Crunch
- Lamb Suya Kebab** 16
House-Made Kimchi, Za'atar Yogurt, Roti
- Shrimp & Pork Dumplings** 14
Harlem Curry, Portuguese Sausage, Plantain Chip
- Roti** 16
Eggplant Dato Puree, Spinach Chutney, Beet Hummus, Sunny Up Egg
- Piri Piri Clams** 12 *1/2 hr / 20 1/2 hr*
Fennel, Asian Pear, Thai Basil
- Collard Green Salad** 12
Adzuki Beans, Cucumbers, Cashews, Coconut Dressing
- Kohlraabi** 15
West African Peanut Sauce, Blueberries, Sorrel
- Yassa Corn** 10
Dijon, Onion, Coconut
- Con'Con** 15
Jollof Sticky Rice, Eggplant Curry, Cilantro
- Salmon Noodles** 28
African Nectar Broth, Bok Choy, Edamame, Rice, Noodles
- Pan-Roasted Scallops** 33
Hominy Stew, Braised Pork, Cilantro Pistou
- Afropot** 52
King Crab, Prawns, Corn, Clams, Mussels, Chinese Pork Sausage
- Tamarind Jerk BBQ Chicken** 32
Soy Braised Greens, Plantain Puree
- Corrmeal Crusted Whole Fish** 42
Purple Yam, Papaya Escovitch, Long Beans, Brazil Nuts
- Bone-In Beef Short Rib** 75
Wok Millet, Hoisin BBQ, Roti, Black Beans

COCKTAILS

- Aperol Spritz** 14
Aperol, Sparkling Wine, Soda Water
- Gin & Tonic** 13
Gin, Citrus, Tonic, Herbs
- Improved French Martini** 14
Vodka, Chambord, Pineapple, Lemon
- Tommy's Margarita** 14
Tequila, Agave, Lime, Citrus Salt
- Daiquiri** 14
Venezuelan Rum, Lime, Sugar
- Gold Rush** 13
Bourbon, Lemon, Honey
- Martini** 14
Vodka, Dry Vermouth
- Negroni** 13
Gin, Campari, Vermouth, Orange Oils
- Old Fashioned** 13
Bourbon, Demerara, Bitters, Orange Oils

WINES

- Madera Cellars Malbec, SR 2015** 13 / 52
- Noble Wine 181 Merlot 2015** 13 / 52
- Steadmann Classic Pinot Noir 2015** 16 / 64
- Matthew Fritz Cabernet Sauvignon** 15 / 60
- Greystone Cellars Chardonnay** 12 / 48
- Ca'Donini Pinot Grigio** 11 / 44
- Stadlmann Rotgipfler Anning 2016** 14 / 56
- Domaine D'orfeuilles Vouvray Courdraies 2015** 16 / 64
- Domaine D'orfeuilles Vouvray Courdraies 2015** 50 *bottle only*
- The Chook Sparkling Shiraz** 15 / 60
- Campo Viejo Rose Cava Rose** 13 / 52
- Zardetto Private Cuvée Brut Sparkling** 13 / 52
- D'orsay Rose Cote de Provence** 14 / 56
- Pascal Jolivet Sancerre Rose 2017** 50 *bottle only*

— SPECIALTY COCKTAILS —
\$19

CLASSIC MINT JULEP

Basil Hayden Bourbon • Mint • Simple Syrup

THE GALLAGHER

Tito's Vodka • Agave • Watermelon

SUMMER IN VERMONT

Makers Mark Bourbon • Crème De Mure • Orange Bitters
Blackberry • Purple Shiso

MEZCAL NEGRONI

Ilegal Reposado • Campari • Carpano Antica Formula

GOLD RUSH

Hudson Baby Bourbon • Lemon • Honey

ARUGULA CAIPIRINHA

Avua Prata Cachaca • Orange Bitters • Lime

SALTY DOG

Hendricks Gin • St Germain • Lavender Bitters • Grapefruit

THE BOSS 2.0

Hudson Manhattan Rye Whiskey • Montenegro Amaro
Angostura Bitters • Lemon • Ginger Ale

FROSÉ SLUSHIE

Rose • Simple Syrup • Cranberry

FROZEN PEACH MARGARITA

Viva Joven Tequila • Agave • Peach

— SPECIALTY COCKTAILS —
\$19

LOW RIDER

Viva Tequila • Ancho Reyes Chile Liqueur • Lime
Charred Jalapeño

RHUBARB RICKEY

Spring 44 Gin • Singhani 63 • Rhubarb • Lime

BRIGETTE BARDOT

Stolichnaya Vodka • Grand Marnier • Champagne
Strawberry

APERITIVO SPRITZER

Aperitivo Select • Prosecco • Orange

GRILLED PINEAPPLE MOJITO

Brugal Rum • Pineapple • Mint • Lime

GRAPES OF WRATH

Effen Cucumber Vodka • St. Germain • Grapes
Lemon • Rosemary

AERO MEXICO

Partida Tequila • Crème De Yvette • Luxardo Maraschino
Lemon

SPIRIT FREE

THE SOUTH SIDE \$14

Seedlip Garden #108 • Cucumber • Mint • Lime

IN THE TIKI ROOM \$14

Seedlip Spice #94 • Pineapple Juice • Nutmeg
Cherries

— WINES & CHAMPAGNE — BY THE BOTTLE

CHAMPAGNE – NV	
Conundrum Blanc de Blanc 2016, Monterey, CA	140
Delamotte Blanc de Blanc, France	150
Moët & Chandon Imperial Reserve, Epernay	175
Veuve Clicquot Brut Yellow Label, Reims	185
VINTAGE	
Cristal Louis Roederer Brut 2007, Reims	800
Dom Perignon Brut 2006, Millesime Altum Villare	575
Dom Ruinart Brut Blanc de Blancs 2006, Reims	400
Krug 'Grand Cuvée', Le Mesnil-sur-Oger	450
ROSÉ CHAMPAGNE – N. V.	
Cristal Louis Roederer Brut Rose 2008, Reims	1500
Moët & Chandon Brut Rosé, Epernay	180
Veuve Clicquot Brut Rosé, Reims	200
ROSÉ	
Conundrum Rosé 2016, Fr	105
Bertaud Belieu Cuvee Prestige Rosé 2016, Fr	95
Miraval Rosé 2017, Provence, Fr	105
WHITE WINE	
Conundrum White 2015, Monterey County, CA	110
Oyster Bay Sauvignon Blanc 2017, New Zealand	95
Mer Soleil Chardonnay 2015, Monterey County, CA	115
Danzante Pinot Grigio 2016, Veneto, It	95
Van Duzer Pinot Gris 2016, Willamette Valley, Oregon	105
RED WINE	
Elouan Pinot Noir 2016, Monterey, CA	110
Enrique Foster Malbec IQUE 2017, Mendoza, AR	95
Los Vascos Cabernet Sauvignon 2014, Chile	105
Smith & Perry Pinot Noir, 2015, Oregon	105

— WINES & CHAMPAGNE — BY THE GLASS

SPARKLING	
Conundrum Blanc de Blanc 2016, Monterey, CA	22
Delamotte Blanc de Blanc, France	26
Moët & Chandon Imperial Brut Reserve, Epernay, Fr	27
Moët & Chandon Rose Imperial, Epernay, Fr	28
Lucien Albrecht Cremant d'Asace Brut Rose, Fr	24
WHITE	
Conundrum White 2015, Monterey County, CA	22
Oyster Bay Sauvignon Blanc 2017, New Zealand	21
Mer Soleil Chardonnay 2015, Monterey County, CA	23
Danzante Pinot Grigio 2016, Veneto, It	20
RED	
Elouan Pinot Noir 2016, Monterey, CA	23
Enrique Foster Malbec IQUE 2017, Mendoza, Ar	20
Los Vascos Cabernet Sauvignon 2014, Chile	22
ROSÉ	
Bertaud Belieu Cuvee Prestige Rosé 2016, Fr	19
Conundrum Rosé 2016, Fr	20
Miraval Rosé 2017, Provence, Fr	20
— BEER —	
Cusquena Lager – Peru	9
Heineken – Netherland	9
Kombrewcha Royal Ginger – Brooklyn, NY	9
Kombrewcha Lemongrass Lime – Brooklyn, NY	9
Montauk Summer Ale - NY	9
Montauk Watermelon Session Ale – NY	9
Tecate – Mexico	9

ROOFTOP

— SNACKS —

SERVED DAILY until 11:00 PM

please allow approx. 20 mins per food order

GUACAMOLE

white corn tortilla chips

17

HUMMUS PLATE

grilled zucchini • cherry tomatoes • grilled pita

19

CHEESE PLATE

manchego • brie • stilton blue
crostini • olives • grapes

19

CHARCUTERIE PLATE

chorizo • finocchiona • prosciutto
crostini • olives

19

— SNACKS —

SERVED DAILY until 11:00 PM

please allow approx. 20 mins per food order

FRENCH FRIES

ketchup

10

TUNA TARTARE CUCUMBER CUPS*

grilled lemon • shallots • spicy eel sauce

19

BUTTERMILK FRIED CHICKEN SKEWERS

ranch dressing

18

BURGER*

american cheese • dill pickle • red onion • bacon
challah bun • fries

25

— SWEETS —

BUCKET OF CARAMEL POPCORN

8

CHEESECAKE LOLLIPOP TREE

22

*Consuming undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness.

— SPIRITS —

VODKA	
Elite	20
Effen Cucumber	19
Grey Goose	19
Keitel One	19
Stolichnaya	19
Tito's	19
GIN	
Bombay Sapphire	19
Bulldog	19
Hendrick's	19
Nolet's	19
Plymouth	19
Spring 44	18
Tanqueray	19
TEQUILA	
Casamigos Añejo	27
Casamigos Blanco	22
Casamigos Reposado	25
Don Julio Añejo 1942	47
Don Julio Blanco	20
Partida	20
Revolucion Añejo	27
Revolucion Blanco	22
Revolucion Reposado	25
VIVA Silver	19
MEZCAL	
Illegal Añejo	27
Illegal Joven	19
Illegal Reposado	21
Montelobos Joven	19

— SPIRITS —

RUM	
Bacardi	19
Brugal Añejo	21
Brugal Extra Dry	18
Caliche	17
Gosling's	17
Ron Zacapa	23
Sailor Jerry	17
CACHACA	
Avuá Prata Cachaça	19
AMERICAN WHISKEY	
Gentleman Jack	18
Jack Daniel's	19
BOURBON	
Basil Hayden	20
Blanton's	20
Buffalo Trace	18
Bulleit	19
Hudson Baby	20
Knob Creek	20
Maker's Mark	18
RYE	
Bulleit	19
Hudson Manhattan	20
Templeton	19
JAPANESE WHISKEY	
Suntory Toki	19

BANQUET FAMILY STYLE

FAMILY STYLE DINNER

PACKAGE OPTIONS	
\$85 PER PERSON	
TWO APPETIZERS	
TWO MAINS	
TWO DESSERTS	
\$95 PER PERSON	
TWO APPETIZERS	
THREE MAINS	
TWO DESSERTS	
\$105 PER PERSON	
THREE APPETIZERS	
THREE MAINS	
THREE DESSERTS	

MAINS

SMOKED RICOTTA AGNOLOTTI
zucchini, english peas, whey, white miso butter, summer herbs

SQUID INK MESSINESI*
asparagus, green garlic, bottarga herb crumb

GRILLED SCALLOPS
butter + sugar corn, summer beans, frisee, pink peppercorn vinaigrette

HERITAGE PORK BELLY
peaches, cucumber, cauliflower almond romesco, basil, mint

GRASS-FED DRY-AGED NY STRIP*
kohlrabi gratin, yakitori kale, bagna cauda, bordelaise +\$10 supplement

ROASTED CHICKEN BALLOTINE
herb sausage, rye berries, yakitori grilled asparagus, pearl onion jus, our own radish greens

DESSERTS

CHERRYWOOD SMOKED BROWNIE
glanduja crèmeux, graham cracker ice cream

STONE FRUIT CHOCOLATE CUSTARD
cocoa nib mousse, santa rosa plum sorbet

BLACK CURRANT PANNA COTTA
lavender crèmeux, blackberry coral

ICE CREAM TASTING
raspberry lime, avocado, mint chocolate chip

WILD BLUEBERRY VIOLET PARFAIT
huckleberry ice cream, sunflower dust

STARTERS

CULTIVAR GROWN SALAD
all the seeds + flowers, green goddess dressing

BURRATA + VEGETABLE SALAD
burrata, peas, radish, pea greens, buttermilk vinaigrette

OCTOPUS A LA PLANCHA
spring onion compote, forbidden black rice, yogurt, salted cucumber

NE FAMILY FARMS BEEF TARTARE
yogurt, beets, pickled rutabaga, espellette cracker

CHARCUTERIE
seasonal pickles, mustards, grilled bread

* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness
menu pricing does not include beverages, gratuity, administrative fees or tax

all menus are seasonal & subject to change

BANQUET PLATED

PLATED DINNER

PACKAGE OPTIONS

\$95 PER PERSON

ONE APPETIZER

ONE MAIN

ONE DESSERT

\$105 PER PERSON

TWO APPETIZERS

TWO MAINS

TWO DESSERTS

MAINS

SMOKED RICOTTA AGNOLOTTI
zucchini, english peas, whey, white miso butter, summer herbs

SQUID INK MESSINESI*
asparagus, green garlic, bottarga herb crumb

GRILLED SCALLOPS
butter + sugar corn, summer beans, frisee, pink peppercorn vinaigrette

ROASTED BLACK BASS
charred baby vegetables, fennel, stinging nettles, nantucket bay scallop xo sauce

HERITAGE PORK BELLY
peaches, cucumber, cauliflower almond romesco, basil, mint

GRASS-FED DRY-AGED NY STRIP*
kohlrabi gratin, yakitori kale, bagna cauda, bordelaise +\$10 supplement

ROASTED CHICKEN BALLOTINE
herb sausage, rye berries, yakitori grilled asparagus, pearl onion jus, our own radish greens

DESSERTS

CHERRYWOOD SMOKED BROWNIE
gianduja crèmeux, graham cracker ice cream

STONE FRUIT CHOCOLATE CUSTARD
cocoa nib mousse, santa rosa plum sorbet

BLACK CURRANT PANNA COTTA
lavender crèmeux, blackberry coral

WILD BLUEBERRY VIOLET PARFAIT
huckleberry ice cream, sunflower dust

STARTERS

CULTIVAR GROWN SALAD
all the seeds + flowers, green goddess dressing

BURRATA + VEGETABLE SALAD
burrata, peas, radish, pea greens, buttermilk vinaigrette, carta di musica

OCTOPUS A LA PLANCHA
spring onion compote, forbidden black rice, yogurt, salted cucumber

NE FAMILY FARMS BEEF TARTARE
yogurt, beets, pickled rutabaga, espellette cracker

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BANQUET RECEPTION

RECEPTION MENU

HORS D'OEUVRES

- 40, SELECTION OF FOUR ITEMS,
HOUR OF SERVICE
- 50, SELECTION OF SIX ITEMS,
ONE AND A HALF HOUR OF SERVICE
- 60, SELECTION OF EIGHT ITEMS,
TWO HOURS OF SERVICE

SURF

- HAMACHI CRUDO***
caramelized honey, miso, ginger, kosho crouton
- SEARED AHI TUNA**
wonton crisp, sesame, wasabi cream
- CRAB CAKE**
lemon zest, herb aioli
- EAST & WEST COAST OYSTERS**
bubbly mignonette
- MINI LOBSTER ROLL**
- SMOKED SALMON TARTARE***
cucumber, herb creme fraiche

TURF

- STEAMED PORK BUNS**
braised pork, kimchi
- CRISPY DUCK WINGS**
date and mandarin puree, chilli lime cashew, cilantro
- ALL NATURAL BEEF SLIDERS**
whole grain mustard
- LAMB MEATBALLS**
house raisins, fava, labneh, mint
- PORK CROQUETTES**
spicy tomato sauce
- BEEF TARTARE**
crispy housemade chip

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menu pricing does not include beverages, gratuity, administrative fees or tax

all menus are seasonal & subject to change

VEGETABLES

- MUSHROOM TEMPURA**
furikake aioli, wasabi
- ROASTED BEET & GOAT CHEESE**
toasted brioche, white truffle oil
- AVOCADO TOAST**
pickled onion, toasted country bread
- SPRING VEGETABLE CROSTINI**
english pea hummus
- TRUFFLED POTATO CROQUETTE**
white truffle aioli
- HOUSE-MADE FALAFEL**
pickled veggies, siracha aioli

STATIONARY BOARDS

- ARTISANAL CHEESE** 25 PP
selection of local cheeses, seasonal berries, preserves, house-made crackers
- HOUSE-MADE CHARCUTERIE** 25 PP
selection of cured meats, rillettes, pâtés, grilled artisan bread
- MEDITERRANEAN SPREAD** 25 PP
marinated olives + tapenade, roasted + grilled vegetables, tabbouleh, hummus, crisp pita
- VEGETABLE CRUDITES** 16 PP
sliced bell peppers, carrots, celery, cauliflower + broccoli, traditional garnitures + dressings
- HOMEMADE POTATO CHIPS** 18 PP
emmentalier fondue, bacon



August 30, 2018

Mr. Daniel Stephens
Kalimian Equities
489 Fifth Avenue
New York, NY 10017

**Ref: 140 Allen Street – Noise Impact Study
Event Noise Evaluation
C&A Project #31668**

Dear Dan:

We have completed our review of the noise impact due to the operation of a proposed 2nd floor terrace, rooftop terraces, and sidewalk café that will be located at 140 Allen Street, Manhattan, NY. The main purpose of the study was to assess the noise impact on the surrounding neighborhood of the proposed programming on the 2nd floor terrace, rooftop terraces, and sidewalk café associated with 140 Allen Street.

Our findings are summarized below.

1.0 Acoustical Terminology and Criteria

The following summarizes the commonly used acoustical terminology and criteria that are applicable to this project:

1.1 A-Weighted Sound Pressure Level (dBA)

A-weighted sound levels provide excellent correlation to the human response to noise at low to moderate sound levels. The A-weighting network approximates the sensitivity of the human ear at moderate sound levels by de-emphasizing high and low frequencies because the ear is less sensitive to these ranges. Unless otherwise indicated, all noise levels are expressed in decibels referenced to 20×10^{-6} Pa.

1.2 C-Weighted Sound Pressure Level (dBC)

The C weighting network follows the frequency sensitivity of the human ear at very high noise levels. The C-weighting scale is quite flat, and therefore includes much more of the low-frequency range of sounds than the A scale. Unless otherwise indicated, all noise levels are expressed in decibels referenced to 20×10^{-6} Pa.

1.3 NYC Noise Code Section 24-218 – General Prohibitions

Section 24-218 of the New York City Noise Code states that *“No person shall make, continue or cause or permit to be made or continued any unreasonable noise.”* Specific decibel levels relative to ambient conditions are provided below:

(b) Unreasonable noise shall include but shall not be limited to sound, attributable to any device, that exceeds the following prohibited noise levels:

(1) Sound, other than impulsive sound, attributable to the source, measured at a level of 7 dB(A) or more above the ambient sound level at or after 10:00 p.m. and before 7:00 a.m., as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way.

(2) Sound, other than impulsive sound, attributable to the source, measured at a level of 10 dB(A) or more above the ambient sound level at or after 7:00 a.m. and before 10:00 p.m., as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way.

(3) Impulsive sound, attributable to the source, measured at a level of 15 dB(A) or more above the ambient sound level, as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way.

For this project, this section of NYC Noise Code shall apply to crowd noise (i.e. any activity that is not amplified music).

1.4 NYC Noise Code Section 24-231 – Commercial Music

Section 24-231 of the NYC Noise Code states that music originating from or in connection with any commercial establishment or enterprise may not exceed the following, as measured inside a residence:

- 42 dBA
- 45 dB in any one-third octave band from 63 to 500 Hertz, inclusive.
- An increase of 6 dBC or more over ambient noise, when ambient noise is greater than 62 dBC.

For this project, this section of NYC Noise Code shall apply to amplified music only.

2.0 Existing Conditions

The proposed rooftop terraces and 2nd floor terrace will be located at 140 Allen Street, Manhattan, NY. The rooftop spaces will be the tallest structure in the immediate vicinity, with no nearby residential windows overlooking the space. Several residential bathroom and kitchen windows at 79 Rivington Street will overlook the 2nd floor terrace and will be approximately 15-feet away. These locations are shown in Figure 1.



Figure 1: Rendering showing proposed terraces relative to nearby residential properties.

We understand that amplified music may be provided throughout the outdoor areas during hours of operation, however the music will be intended for light background use only.

3.0 Existing Ambient Noise Level Measurements

As part of our study, we monitored ambient noise level at the site of the proposed 2nd floor terrace over a weekend. The measurement location was on the south-east corner of Allen Street and Rivington Street. Measurements were logged from approximately 2:00 PM on Friday, 6/1/2018, until 10:00 AM on Tuesday 6/5/2018.

Results of the monitoring indicate that noise levels during hours of operation were lowest during early morning hours around 2:00AM. Ambient noise levels reached a minimum level (L_{Min}) during this period of 53 dBA. Figure 2 shows the measurement history. The quietest daytime levels hovered around 63 dBA. These levels would roughly equate to a level of 45 dBA and 55 dBA, respectively, inside a residence with open windows. Please note that these noise levels that nearby residents currently enjoy are already above the 42 dBA limit stipulated by NYC Noise Code.

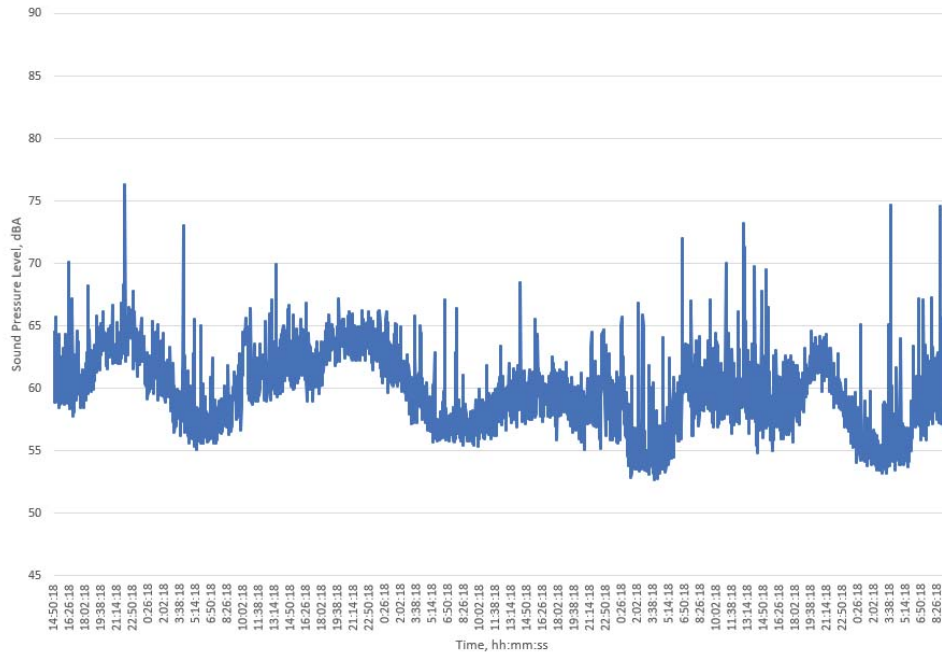


Figure 2: Minimum Ambient Noise Levels Measured at Proposed Site from 6/1/2018 to 6/5/2018

4.0 Estimated Noise Impact

The projected noise impact levels on the surrounding properties are as follows:

4.1 2nd Floor Terrace

Typical background music for this type of establishment can reach up to 70 dBA. These noise levels could result in up to 50 dBA inside the closest residential property (79 Rivington Street, windows open). These levels would not comply with NYC Noise Code requirement of 42 dBA without additional noise mitigation efforts.

Based on the distance between the location of the terrace relative to nearby residential units, as well as the projected ambient noise level inside the residences presented in Section 3.0 (45 dBA at night), all activity that is not amplified music must be limited to 72 dBA or less in order to comply with Section 24-218(b)(1) of NYC Noise Code at 79 Rivington Street with the windows open. We note that typical crowd noise for this type of environment may exceed this limit without additional mitigation. If appropriate noise mitigation measures are implemented, noise originating from the 2nd Floor Terrace will be able to meet applicable Noise Codes. This will be discussed further in further sections.

4.2 Roof Terrace

Typical background music for this type of establishment can reach up to 70 dBA. These noise levels could result in up to 30 dBA inside the closest residential property (79 Rivington Street, windows open). These levels would comply with NYC Noise Code requirement of 42 dBA without additional noise mitigation efforts.

Based on the distance between the location of the roof terrace relative to nearby residential units, as well as the projected ambient noise level inside the residences presented in Section 3.0 (45 dBA at night), all activity that is not amplified music must be limited to 92 dBA or less in order to comply with Section 24-218(b)(1) of NYC Noise Code at all nearby residential properties with the windows open. We find that expected crowd noise levels for this type of environment are well below this 92 dBA limit.

4.3 Sidewalk Café

We understand that the proposed sidewalk café will not utilize amplified music. Therefore, Section 24-231 of NYC Noise Code shall not apply.

Based on the distance between the location of the proposed sidewalk café relative to nearby residential units, as well as the projected ambient noise level inside the residences presented in Section 3.0 (45 dBA at night), all activity that is not amplified music must be limited to 83 dBA or less in order to comply with Section 24-218(b)(1) of NYC Noise Code at 79 Rivington Street with the windows open. We find that expected crowd noise levels for this type of environment are well below this 83 dBA limit.

5.0 Comments and Recommendations

5.1 2nd Floor Terrace

In order to comply with NYC Noise Code, overall music levels on the 2nd Floor Terrace must be maintained at a level of 62 dBA or less, with levels at each third-octave band between 63 and 500 Hz at 65 dB or less. This can be accomplished with the use of a built-in sound limiter integrated into the establishment's sound system.

The sound limiter should be calibrated per the sound limits specified above and secured to prevent incidental or unauthorized changes to the settings. To separately address overall and bass volume, any such limiter should have an adjustable frequency filter or multiple band limiting. Commercially available products, such as Samson S-3-Way crossover/limiter, or similar from a different vendor, may be suitable for this application.

In order to comply with NYC Noise Code at the 140 Allen windows directly above, crowd noise levels on the 2nd Floor Terrace must be maintained at a level of 72 dBA or less. Seeing as typical crowd noise in a bistro / café environment can exceed this limit (typical crowd noise in a medium-density café can approach 75 – 80 dBA), the addition of a sound barrier to block line-of-sight between the terrace and the residential windows above should be explored. The barrier must be solid and free of gaps. We would be happy to explore barrier material options with the design team upon further request. The extent of the barrier can be seen conceptually in Figure 3.



Figure 3: Concept markup of extent of noise barrier

Based on the anticipated crowd noise level of 80 dBA on the 2nd Floor Terrace, we project that the noise impact will be in compliance with applicable NYC Noise Codes at all other residential units in the area, including those directly across Rivington Street.

5.2 Roof Terrace

Based on the distance between the proposed Roof Terrace location and nearby properties, in order to comply with NYC Noise Code overall music levels not exceed 81 dBA, with levels at each third-octave band between 63 and 500 Hz at 84 dB or less. Again, this can be accomplished with the use of a built-in sound limiter integrated into the establishment's sound system.

In order to comply with NYC Noise Code, crowd noise levels on the Roof Terrace must be maintained at a level of 92 dBA or less. Typical café / bistro noise levels are will within this limit, and no further mitigation efforts should be necessary.

Based on an anticipated crowd noise level of 80 dBA on the Roof Terrace, we project that the noise impact will be in compliance with applicable NYC Noise Codes at all other residential units in the area, including those directly across Rivington Street.

5.3 Sidewalk Cafes

We understand that the anticipated programming for the 140 Allen Street sidewalk café will be light dining with low patron density. We also understand that the sidewalk café will not utilize amplified music.

In order to comply with NYC Noise Code, crowd noise levels at sidewalk cafés must be maintained at a level of 83 dBA or less. Typical low-density café / bistro noise levels are will within this limit, and no further mitigation efforts should be necessary.



Based on an anticipated crowd noise level of 75 dBA at sidewalk cafés, we project that the noise impact will be in compliance with applicable NYC Noise Codes at all other residential units in the area, including those directly across Rivington Street.

This completes our measurements summary at this time. Please do not hesitate to contact us should you have any questions or comments.

Regards,

A handwritten signature in black ink, appearing to read "Chris Petropulos".

Chris Petropulos
Associate

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Memorandum

To: Mr. Daniel Stephens, Allen Street Construction Corp.
From: AKRF, Inc.
Date: October 8, 2018
Re: 140 Allen Street Traffic Study
cc: Carson Qing, Marissa Tarallo, Chi K. Chan; AKRF

INTRODUCTION AND SUMMARY OF FINDINGS

Allen Street Construction Corp. is preparing to open and operate a hotel and restaurant/bar establishments in conjunction with an existing property at 140 Allen Street in Manhattan, which has frontages facing Allen Street, Rivington Street, and Orchard Street (see **Figure 1**).

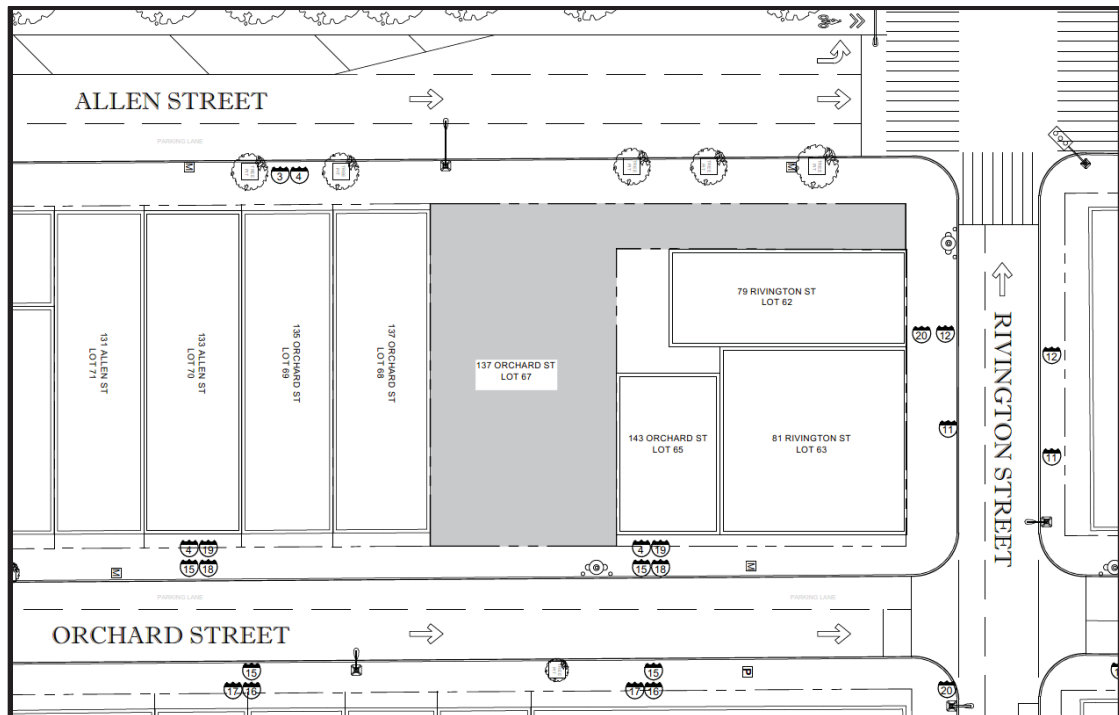


Figure 1: Project Site

In accordance with Community Board 3's requirement that a traffic study be conducted for the issuance of a liquor license to the hotel's various restaurant and bar establishments, traffic and pedestrian counts, along with field observations of vehicular and pedestrian traffic flows were collected on a typical Friday evening in August 2018, during which the planned project is expected to generate the highest level of visitation. While traffic and pedestrian volumes were moderate to high, they were comparatively lower than the levels experienced in higher trafficked sections of Manhattan and conditions were generally favorable and not congested. During the late evening hours, taxi and other for-hire vehicle activities were observed to occasionally impede traffic in the moving lanes along Orchard Street. These activities, however, were intermittent and did not cause persistent congestion along Orchard and the adjacent streets. Pedestrian flow was also generally unimpeded. Since the project is generating activities that are consistent with those that already exist in the area during the late evening hours and are not substantial relative to existing levels, the traffic study concluded that the proposed building is not expected to have a material effect on existing traffic and pedestrian conditions in the surrounding area.

TRANSPORTATION DATA COLLECTION AND EXISTING CONDITIONS

Vehicular traffic and pedestrian data were collected during the early, mid-, and late evening hours of a typical Friday to capture peak activities adjacent to the project site (i.e. 4:00 PM to 7:00 PM, 8:00 PM to 10:00 PM, and 11:00 PM to 2:00 AM). Traffic volumes were collected mid-block on northbound Allen Street and Orchard Street between Rivington and Delancey Streets by installing a 7-day automatic traffic recorder (ATR) at each location. The northbound approach of Allen Street at Rivington Street contains a bike lane on the west side, a left-turn only lane, two through lanes, and parking on the east side. Due to on-going construction of the proposed building, a temporary walkway has been provided to facilitate pedestrian passage. Currently, this walkway occupies a portion of the parking lane and is protected by temporary construction barriers. Orchard Street is a one-way northbound street with parking on both sides and one through/left-turn lane (see **Figures 2 and 3** in the Attachments section of this memorandum). The proposed building will also have a frontage along a small portion of Rivington Street, which is a westbound street, with a bike lane on the south side, a through/right-turn lane, and parking on the north side.

Pedestrian volume data were collected for the west sidewalk of Orchard Street between Rivington and Delancey Streets, the south sidewalk of Rivington Street between Allen and Orchard Streets, and the east sidewalk of Allen Street between Rivington and Delancey Streets. Currently, scaffolding exists where the building is undergoing construction, along both the Allen Street and Orchard Street sidewalks, while the Rivington Street south sidewalk is minimally affected by construction (see **Figures 4 through 6** in the Attachments section of this memorandum). Additionally, field staff made observations of general traffic and pedestrian conditions in the area and noted pick-up/drop-off activities, vehicular-pedestrian conflicts, and sidewalk flows. A summary of the collected traffic and pedestrian data is presented in **Table 1**. Detailed tabulations of the transportation data are also presented in the Attachments section of this memorandum.

Putting the collected traffic and pedestrian data into context, the observed traffic and pedestrian volumes during the Friday evening peak hours for Allen Street are less than those found on major avenues in mixed-use residential and entertainment neighborhoods in Manhattan such as Greenwich Village and SoHo, and traffic and pedestrian volumes for Orchard Street are also less than those found on crosstown streets in such neighborhoods. During the expected peak delivery period from 5:00 AM to 7:00 AM, traffic volumes on Orchard Street were found to be approximately 40 per hour on weekdays and 50 per hour on weekend days, translating to less than 1 vehicle per minute.

Table 1
Peak Condition Traffic and Pedestrian Volumes

Traffic Volumes: Allen Street between Rivington and Delancey Streets			
Peak Hour	Allen Street Northbound		
	Weekday Peak Hours*		
AM Peak Hour: 9:00-10:00 AM	642		
Midday Peak Hour: 12:45-1:45 PM	611		
PM Peak Hour: 6:00-7:00 PM	619		
	Friday Peak Hours		
Early Evening: 6:00-7:00 PM	687		
Mid-Evening: 9:00-10:00 PM	743		
Late Evening: 12:30-1:30 AM	848		
	Weekend Peak Hours		
Saturday Midday: 3:15-4:15 PM	768		
Saturday Evening: 11:00 PM-12:00 AM	841		
Sunday Midday: 3:15-4:15 PM	711		
Traffic Volumes: Orchard Street between Rivington and Delancey Streets			
Peak Hour	Orchard Street Northbound		
	Weekday Peak Hours*		
AM Peak Hour: 9:00-10:00 AM	97		
Midday Peak Hour: 12:45-1:45 PM	100		
PM Peak Hour: 6:00-7:00 PM	118		
	Friday Peak Hours		
Early Evening: 6:00-7:00 PM	151		
Mid-Evening: 9:00-10:00 PM	185		
Late Evening: 12:30-1:30 AM	229		
	Weekend Peak Hours		
Saturday Midday: 3:15-4:15 PM	133		
Saturday Evening: 11:00 PM-12:00 AM	196		
Sunday Midday: 3:15-4:15 PM	47		
Pedestrian Volumes: Orchard Street West Sidewalk between Rivington and Delancey Streets			
Friday Peak Hour	Northbound	Southbound	Total
Early Evening: 5:45-6:45 PM	207	85	292
Mid-Evening: 8:00-9:00 PM	157	107	264
Late Evening: 11:00 PM-12:00 AM	108	109	217
Pedestrian Volumes: Rivington Street South Sidewalk between Allen and Orchard Streets			
Friday Peak Hour	Eastbound	Westbound	Total
Early Evening: 5:45-6:45 PM	281	150	431
Mid-Evening: 8:00-9:00 PM	208	138	346
Late Evening: 11:00 PM-12:00 AM	142	162	304
Pedestrian Volumes: Allen Street East Sidewalk between Rivington and Delancey Streets			
Friday Peak Hour	Northbound	Southbound	Total
Early Evening: 5:45-6:45 PM	114	125	239
Mid-Evening: 8:00-9:00 PM	159	112	271
Late Evening: 11:00 PM-12:00 AM	155	94	249

*Weekday peak hours based on Tuesday to Thursday average traffic volumes

GENERAL OBSERVATIONS

1. During the busiest traffic peak period of 12:30 AM to 1:30 AM, northbound Allen Street experienced approximately fourteen (14) vehicles per minute while Orchard Street experienced just under four (4) per minute. Pedestrian trips were highest along Rivington Street, at approximately seven (7) pedestrians per minute during the early evening hour of 5:45 PM to 6:45 PM. In general, vehicular and pedestrian traffic moved well along the roadways and sidewalks adjacent to the

proposed building during the entire observation period, which spanned from the early evening to late night hours.

2. The majority of taxi and for-hire vehicle pick-ups and drop-offs occurred along Allen Street adjacent to the project site, and along Orchard Street across the street from the project site. Along Orchard Street, these activities were concentrated within the No Standing zones during the early evening hours (i.e., 4:00 PM to 7:00 PM). Occasionally, these activities were observed to take place in the moving lane, forcing traffic to slow down and maneuver around them. As the frequency of such activities was rather low, they did not persistently impede traffic. During the late evening hours (11:00 PM to 2:00 AM), more frequent taxi and for-hire vehicle pick-ups and drop-offs were observed near Orchard Street and Rivington Street; these at times were observed to impede traffic and cause queue spillbacks. Comparatively, fewer taxi and for-hire vehicle pick-ups and drop-offs were observed along the Allen Street frontage, as there are fewer food and drink establishments located along that block, as compared to Orchard Street.
3. Other observations include frequent pedestrian queueing at the northeast corner of Rivington Street and Orchard Street in the late evening hours as pedestrians waited for taxis and other for-hire vehicles. Bicycle traffic was more frequently observed along Rivington Street than either Orchard Street or Allen Street. No apparent or persistent conflicts between vehicular traffic and bicycles were observed at either intersection during the Friday evening observation periods.

PEDESTRIAN CIRCULATION SURROUNDING THE PROJECT SITE

An assessment of pedestrian flow was conducted for the sidewalks surrounding the project site (i.e., east sidewalk of Allen Street south of Rivington Street, south sidewalk of Rivington Street between Allen and Orchard Streets, and west sidewalk of Orchard Street south of Rivington Street). In conformance with standard analysis methodologies prescribed by the New York City Department of Transportation (NYCDOT), guidance from the *Highway Capacity Manual (HCM)* was used to prepare the analysis. The primary performance measure for sidewalks and walkways is pedestrian space, expressed as square feet per pedestrian (SFP), which is an indicator of the quality of pedestrian movement and comfort. The calculation of the sidewalk SFP is based on the pedestrian volumes by direction, the effective sidewalk or walkway width, and average walking speed. The SFP forms the basis for a sidewalk level-of-service (LOS) analysis. LOS A and B indicate very favorable operating conditions under which pedestrians can maneuver freely with minimal conflicts in the same or opposite direction. LOS C indicates the presence of occasional conflicts in pedestrian movements but still favorable operation. LOS D indicates a condition where congestion levels are more noticeable and pedestrian movement is less free-flowing. LOS E and F reflect poor service levels, with restrictive movement and pedestrians often needing to shuffle and change paths along their routes.

As presented in **Table 1** above, existing pedestrian volumes range from approximately 200 to 450 during the Friday evening to late night peak hours. While there are construction fencing and temporary walkways surrounding the project site, an evaluation of the “permanent walkway” geometry was conducted to determine the effective pedestrian space for analysis. Applying the HCM methodology described above, the service levels for the three sidewalks surrounding the project site were found to be at favorable LOS B during all peak activity time periods.

CONDITIONS WITH THE PROPOSED BUILDING

In addition to the hotel rooms, the proposed building is planned to encompass several restaurant/bar establishments, totaling approximately 9,700 square feet. While these establishments would generate visitations beyond those made just to the hotel, there is an inherent linkage in trip-making between the two uses. In addition, because the surrounding area already has a fair number of restaurants and bars, there would be linkages among various establishments of the same uses as well (i.e., one person making visits to more than a single establishment in the area). These characteristics were taken into account in the trip projections and operational assessments presented below.

TRAVEL DEMAND PROJECTIONS

Using established trip rates and temporal distributions, as well as observed modes of transportation and linkage considerations discussed above, peak hour trip estimates were developed for the proposed building. These estimates show that vehicle and pedestrian trip generation associated with the proposed building would be up to approximately 30 vehicle-trips and 100 pedestrian-trips during peak hours. During the late evening hours, most of these trips would be comprised of those visiting the proposed building's restaurant/bar establishments. It should be noted that prior to the construction of the proposed building, which began several years ago, the project site was occupied by approximately 32 apartments and 3,000 square feet of ground floor retail space. If these uses were still in existence, they would also generate trips that would traverse the surrounding roadways and pedestrian sidewalks. However, for purposes of a conservative analysis and focusing on the late afternoon and evening conditions, which are more prevalent to the planned hotel and restaurant/bar uses on the project site, the assessments presented below do not take a credit for the activities that would otherwise be generated by the previous uses at the project site.

ASSESSMENT OF ROADWAY CONDITIONS

Distributed among the three building frontages, the approximately 30 vehicle trips would amount to less than a 5-percent increase in vehicular traffic in the immediate area. Since existing traffic flow is largely favorable, this nominal increase in vehicular traffic is not expected to result in a perceptible change in adjacent roadway operations. Furthermore, because the main entrance to the proposed building is intended to be on Allen Street, where a hotel loading zone would be sought from NYCDOT, most of the aforementioned vehicular traffic would likely gravitate toward that side of the building. And since the plan is to only have a secondary entrance and a café fronting Orchard Street, activities associated with the proposed building would not exacerbate the occasional congestion observed on Orchard Street during the evening and late night hours.

ASSESSMENT OF PEDESTRIAN OPERATIONS

The projected increase in peak period pedestrian traffic would be approximately 10-percent over existing conditions. In addition, the perspective building operator is contemplating the installation of sidewalk cafés on either or both of the Allen and Orchard Street frontages. As described above, current pedestrian operations along the building's three frontages were found to be at favorable levels during all study time periods. Accounting for the projected increase in trip-making and the potential decrease in pedestrian space from the sidewalk café installation, the adjacent sidewalks would still operate at LOS B or better during the mid- and late evening time periods but may deteriorate to LOS C during the early evening (or afternoon commuter peak) time period, which would still be considered favorable operation. Therefore, the proposed building is also not expected to adversely impact pedestrian flow along the adjacent sidewalks.

*

Attachments



Figure 2: Orchard Street at Rivington Street (looking south)



Figure 3: Allen Street at Rivington Street (looking south)



Figure 4: Allen Street east sidewalk between Rivington Street and Delancey Street

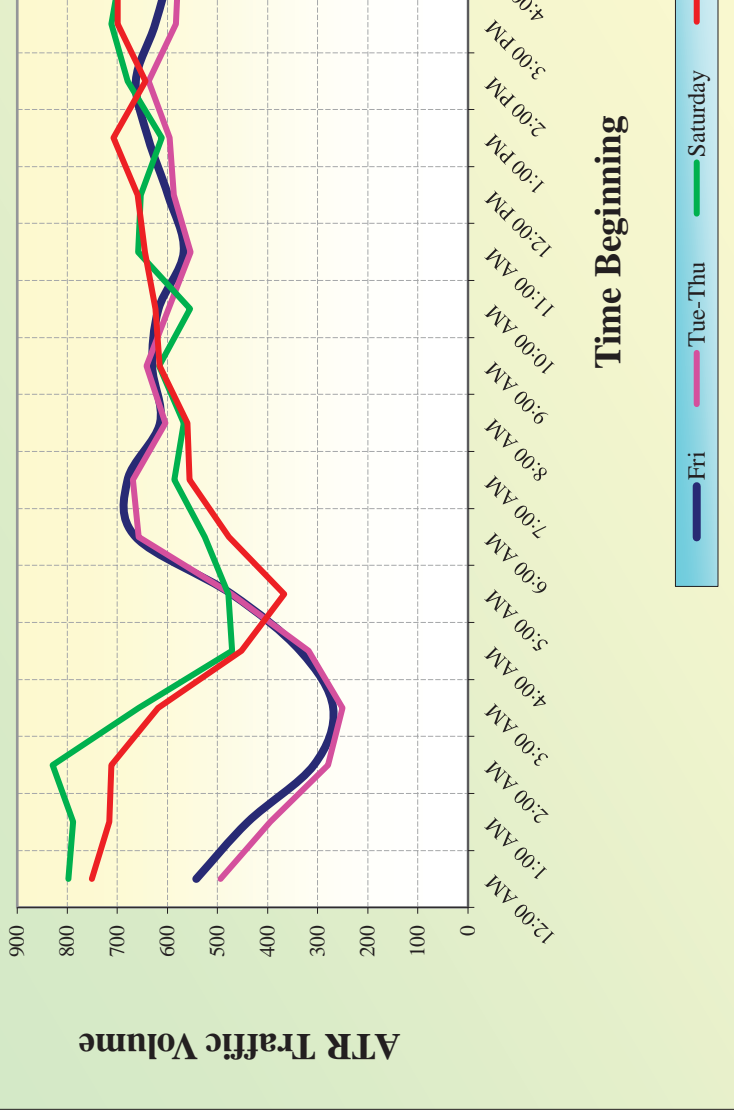


Figure 5: Rivington Street south sidewalk between Allen Street and Orchard Street

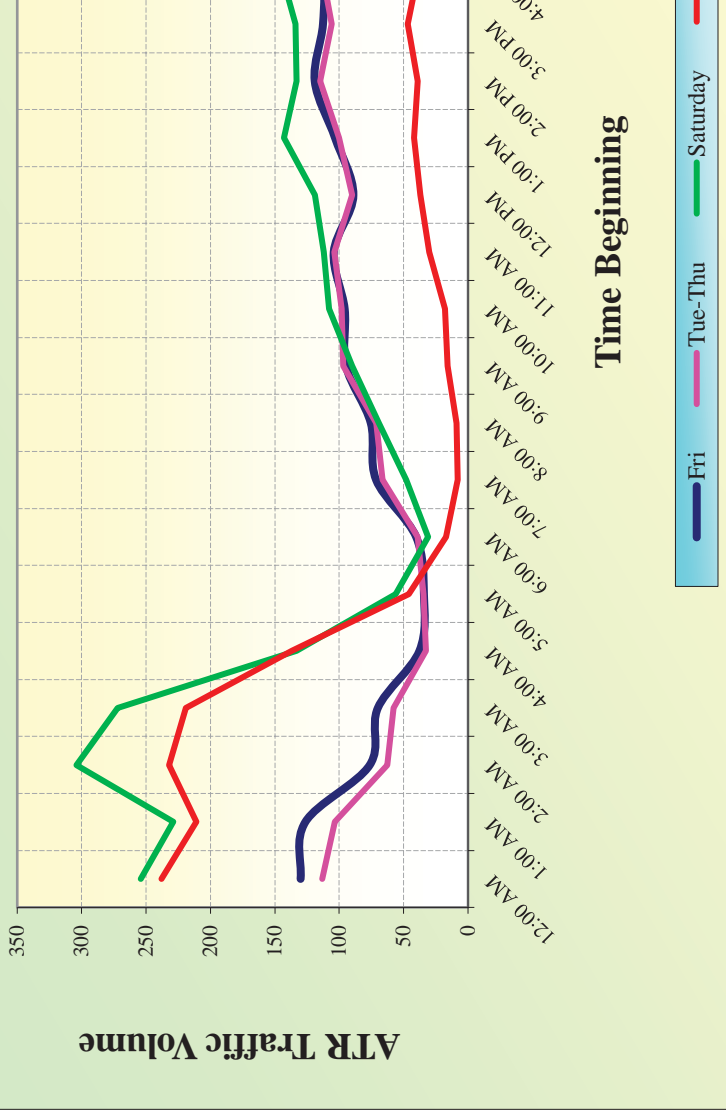


Figure 6: Orchard Street west sidewalk between Rivington Street and Delancey Street

817	739	1:15 PM	667	623	628	692
798	746	1:30 PM	665	617	647	676
807	727	1:45 PM	665	621	650	660
829	712	2:00 PM	663	638	680	644
790	728	2:15 PM	647	627	667	643
749	710	2:30 PM	653	627	674	659
713	675	2:45 PM	638	612	700	683
658	619	3:00 PM	625	583	712	699
600	543	3:15 PM	616	566	768	711
557	499	3:30 PM	613	573	735	691
515	468	3:45 PM	602	566	706	701
471	452	4:00 PM	598	578	692	699
469	419	4:15 PM	611	601	645	721
457	400	4:30 PM	603	601	641	736
453	378	4:45 PM	610	606	656	712
479	367	5:00 PM	613	610	673	722
467	370	5:15 PM	611	615	691	717
482	378	5:30 PM	613	600	715	696
502	437	5:45 PM	628	612	705	682
526	477	6:00 PM	646	619	672	666
566	523	6:15 PM	662	626	666	674
559	571	6:30 PM	681	652	681	727
577	564	6:45 PM	683	642	710	730
586	556	7:00 PM	684	639	730	704
584	531	7:15 PM	678	637	716	642
585	532	7:30 PM	681	643	723	549
587	519	7:45 PM	677	656	730	527
567	560	8:00 PM	674	654	729	553
589	605	8:15 PM	677	657	766	544
615	581	8:30 PM	679	652	755	574
587	623	8:45 PM	684	655	766	577
617	616	9:00 PM	700	672	780	535
603	619	9:15 PM	713	676	783	541
594	658	9:30 PM	718	687	790	511
576	645	9:45 PM	736	692	771	523
555	624	10:00 PM	746	704	816	544
554	617	10:15 PM	747	697	828	524
561	607	10:30 PM	728	715	828	518
626	592	10:45 PM	713	714	854	478
659	645	11:00 PM	704	689	841	440
672	661					
718	678	Day Total	14,031	13,505	16,122	14,669
693	697					



241	225	1:15 PM	108	106	147	43
265	218	1:30 PM	108	106	138	45
287	223	1:45 PM	116	110	135	47
304	232	2:00 PM	119	115	133	39
316	216	2:15 PM	118	114	123	38
290	219	2:30 PM	120	114	125	37
267	224	2:45 PM	112	108	137	47
272	219	3:00 PM	113	106	134	47
248	208	3:15 PM	112	101	133	47
225	214	3:30 PM	111	106	133	39
191	177	3:45 PM	117	115	134	37
133	137	4:00 PM	112	114	146	38
94	114	4:15 PM	113	114	153	38
71	75	4:30 PM	109	107	144	39
57	57	4:45 PM	109	102	131	35
56	46	5:00 PM	121	111	129	40
57	36	5:15 PM	127	114	143	38
49	29	5:30 PM	135	119	159	39
42	23	5:45 PM	137	121	165	43
31	17	6:00 PM	131	118	175	36
33	13	6:15 PM	130	118	161	45
39	10	6:30 PM	131	116	155	51
44	8	6:45 PM	135	122	153	63
48	8	7:00 PM	140	121	146	107
50	8	7:15 PM	140	124	155	137
49	9	7:30 PM	147	133	153	149
55	6	7:45 PM	151	135	167	155
69	9	8:00 PM	150	130	160	137
70	10	8:15 PM	151	126	154	128
79	14	8:30 PM	150	123	157	127
82	19	8:45 PM	150	125	139	98
90	16	9:00 PM	149	125	142	69
93	17	9:15 PM	151	126	148	50
95	17	9:30 PM	153	126	147	41
111	16	9:45 PM	147	118	163	54
108	18	10:00 PM	145	121	153	81
121	20	10:15 PM	148	126	154	79
125	23	10:30 PM	146	126	155	86
118	27	10:45 PM	148	124	172	97
112	30	11:00 PM	158	127	196	87
101	30					
97	30	Day Total	2,486	2,258	3,482	1,941
104	34					

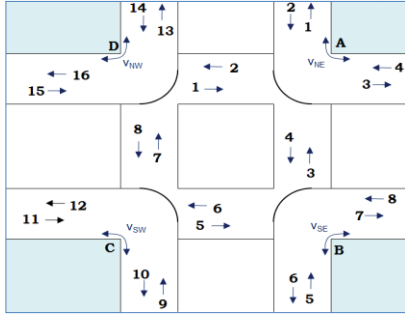


140 Allen Street

On-Street Pedestrian Counts

SURVEY DATE(S): Friday, August 10, 2018
 SURVEY PERIOD (AM): 4:00 PM to 7:00 PM
 SURVEY PERIOD (MD): 8:00 PM to 10:00 PM
 SURVEY PERIOD (PM): 11:00 PM to 2:00 AM

Note:



LOCATION #1: Rivington Street and Orchard Street

Time Period	Crosswalk								Corner				Sidewalk															
	North		East		South		West		Corner				NorthEast				SouthEast				SouthWest				NorthWest			
	EB	WB	NB	SB	EB	WB	NB	SB	CR A	CR B	CR C	CR D	N	S	E	W	N	S	E	W	N	S	E	W	N	S	E	W
	→	←	↑	↓	→	←	↑	↓	NE	SE	SW	NW	↑	↓	→	←	↑	↓	→	←	↑	↓	→	←	↑	↓	→	←
4:00 PM - 4:15 PM																					44	34	45	28				
4:15 PM - 4:30 PM																					34	26	58	30				
4:30 PM - 4:45 PM																					32	22	61	41				
4:45 PM - 5:00 PM																					39	22	75	43				
5:00 PM - 5:15 PM																					40	32	60	31				
5:15 PM - 5:30 PM																					40	25	57	21				
5:30 PM - 5:45 PM																					26	13	58	42				
5:45 PM - 6:00 PM																					53	18	64	25				
6:00 PM - 6:15 PM																					56	37	65	33				
6:15 PM - 6:30 PM																					48	15	69	50				
6:30 PM - 6:45 PM																					50	15	83	42				
6:45 PM - 7:00 PM																					19	19	45	27				
8:00 PM - 8:15 PM																					59	28	45	31				
8:15 PM - 8:30 PM																					38	30	67	36				
8:30 PM - 8:45 PM																					31	24	35	41				
8:45 PM - 9:00 PM																					29	25	61	30				
9:00 PM - 9:15 PM																					20	22	43	25				
9:15 PM - 9:30 PM																					44	16	26	31				
9:30 PM - 9:45 PM																					22	25	56	63				
9:45 PM - 10:00 PM																					30	13	52	49				
11:00 PM - 11:15 PM																					38	25	56	51				
11:15 PM - 11:30 PM																					16	36	23	35				
11:30 PM - 11:45 PM																					26	19	30	35				
11:45 PM - 12:00 AM																					28	29	33	41				
12:00 AM - 12:15 AM																					31	30	58	20				
12:15 AM - 12:30 AM																					22	8	58	29				
12:30 AM - 12:45 AM																					41	22	31	44				
12:45 AM - 1:00 AM																					26	20	39	19				
1:00 AM - 1:15 AM																					23	33	52	24				
1:15 AM - 1:30 AM																					20	16	50	22				
1:30 AM - 1:45 AM																					28	14	26	15				
1:45 AM - 2:00 AM																					2	10	4	8				

**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. Additionally we held open public community meetings on June 6, 2018 @ 7pm and October 2, 2018 @ 6:30pm at 79 Rivington St for which notices were posted around the block.

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

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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 e-mail) 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

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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.O'Brien@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. 24th 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 4th 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

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