

BROTHERS AND MOTHERS LLC
34 AVENUE B
NEW YORK, NY 10009

MANHATTAN COMMUNITY BOARD 3
Meeting Date: May 13, 2020



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

THIS IS A TRANSFER APPLICATION WITH AN ASSET PURCHASE

Check if either of these apply:

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

Today's Date: 04/30/2020

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: OP

If alteration, describe nature of alteration: N/A

Previous or current use of the location: BAR

Corporation and trade name of current license: MAMA BAR LLC / MAMA'S BAR SERIAL 1147150

APPLICANT:

Premise address: 34 AVENUE B NEW YORK, NY 10009

Cross streets: EAST 2ND AND EAST 3RD STREETS

Name of applicant and all principals: DAN BINKIEWICZ, MICHAEL PARISH, JEFF MCINNIS, ALEXIS SOLER, JOHN CICERO

Trade name (DBA): THE RUNAWAY BAR

PREMISE:

Type of building and number of floors: MIXED USE, TWO FLOORS

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: SIDEWALK CAFE, 6 TABLES 20 CHAIRS

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? <74

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): R7A / C1-5

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: n/a

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) INDOOR SPACE: MONDAY-FRIDAY 4PM-4AM, SATURDAY-SUNDAY 12 PM-4AM
OUTDOOR SPACE: SATURDAY-SUNDAY 12PM-8PM

Number of tables? 12 Total number of seats? 32

How many stand-up bars/ bar seats are located on the premise? 1 BAR, 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): L-SHAPED BAR

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 AMERICAN FOOD

What are the hours kitchen will be open? MONDAY-FRIDAY 4PM-3AM, SATURDAY-SUNDAY 12PM-3AM

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

How many employees will there be? approx 10

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

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

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 background

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

Please describe your sound system: 4 SPEAKERS IN THE CORNERS OF THE ESTABLISHMENT

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? YES, PRIVATE AND CORPORATE EVENTS.

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

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

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

Do you have sound proofing installed? Yes No

If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Root & Bone

Address: 200 E 3rd St (next door to this location) Community Board # 3

Dates of operation: 2014 - present

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

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business ROOT & BONE - RESTAURANT

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.

n/a

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? 8

How many On-Premise (OP) liquor licenses are within 500 feet? 12

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

n/a

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) _____, 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 12 private parties per year.
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 7PM.
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.

The Runaway

Deviled Eggs – pickled mustard seed & dill pickles

“Lunchables” – assorted charcuterie, butter toasted saltines, house made pub cheese, crudité & pickle jar

Fried Green Tomato “BLT” – pickled and fried green tomatoes, gooey pimento cheese, pork belly bacon, tomato jam & frisee

Lamb Sausage Rolls – spicy merguez sausage, buttery puff pastry & spicy ketchup

Parmesan Black Pepper Cauliflower Bites –cheesy golden fried cauliflower, black pepper, parmesan & herbs with meyer lemon crema & tomato jam

The Runaway PB&J – cinnamon toast crunch coated, stuffed with raspberry jelly, chunky peanut butter, banana & salty potato chips

Short Rib Tacos – slow braised short rib, pickled onions, spicy fresno chilies, cilantro & lime

Sticky Pork Belly Lettuce Wraps – spicy bbq pork belly bacon, toasted sesame, pickles & bibb lettuce

Tomato Soup & Vegan Grilled Cheeze – ooey gooey cashew cheddar grilled cheese, heirloom tomato soup & olive oil

Nashville Hot Chicken Sandwich – spicy fried chicken, pickled fresnos, garlic aioli, crunchy purple slaw & pickles on a toasted brioche bun served with tater tots or salty potato chips

Smashed Burger – 2 patties loaded with sharp cheddar, lettuce, tomato, red onion & home made pickles on a toasted brioche bun served with tater tots or salty potato chips

Curry Spiced Fried Chicken – ½ bird cut into 4 pieces, tossed in kaffir lime curry powder, spicy cilantro peanut sauce, mango chutney & fresh lime

Loaded Tater Tot-Chos - golden tater tots, cheddar cheese sauce, crispy bacon, sour cream, pickled fresnos, cilantro & scallions

Specialty Cocktails

Alexis' Flower Shop

El Tesoro Reposado, St Germain, egg white, orange blossom, lemon, lavender, Pastis wash

Velvet Underground

Mezcal Vida, Ancho Reyes, pineapple, lemon, black pepper

Lousida

Belvedere Vodka, Amaro Nonino, raspberry, cardamom, lemon, egg white, black pepper

Ave. A

Redemption Rye, Dolin Blanc, Montenegro, lemon oils

Our Gin & Tonic

The Botanist Gin, Housemade Tonka Tonic, grapefruit slices, cilantro, rhubarb & rose mist

Mr. Sweet Potato Head

Jamaican Rum Blend, sweet potato juice, coconut cream, orange juice, all spice

Scent of a Rose

Gin Mare, Aperol, calamansi, burnt rosemary syrup, garam masala tincture

The Puerto Rican Parade

Bacardi Superior, Manzanilla, fresh strawberry, lime, sugar, salt & pepper

Teresa's Forever

Absolute Elyx St. Germain, Prosecco strawberry, lemon

Mr. Parish

Tanqueray No. Ten, 'lime for days' cordial

Pink Chihuahua

Tequila Ocho Reposado, lime, house orgeat, house grenadine, egg white

The Great Carlotto Caper

Bombay Sapphire, Dolin Dry, basil oil, caper berry (\$1 donation will be made to 'Hope for the Day')

Lady J Ivory

Ford's Gin, mint, lemon, apple cider, soda (do it with officer's reserve for \$3 more. Do it!)

The Cicero Ninja

Bulleit Bourbon, ginger syrup, soda, bitters

Mr. Bink

Toki Whisky, Topo Chico, lemon pee

Our Proud NY Local Beer Collection

Other Half Brewing Company

Triple Mosaic Daydream, Full IPA

Coney Island Brewing Company

Mermaid Pilsner

Transmitter Brewing

Classic French Saison

Brooklyn Brewery

Brooklyn Bel Air Sour

Rockaway Brewing

Smooth body, light IPA

Grimm Artisanal Ales

Evening Sunrise, Imperial Stout

The Bronx Brewery

No Resolutions, Malted IPA

Fifth Hammer Brewing Co.

Always the Aardvark, a hoppy Pineapple IPA

Flagship Brewing Co.

Metropolitan Rye Lager

-Wine List-

-sparkling-

BLANC DE BLANCS
finke's widow, california NV

-white & rose-

BEERS RIESLING
boundary breaks, OVN, finger lakes, new york 2017

PINOT GRIS
foris, rogue valley, oregon 2017

SAUVIGNON BLANC
diviner, california 2017

CHARDONNAY
mirth, owen roe, washington 2017

ROSÉ PINOT NOIR
seaglass, monterey california 2017

-red-

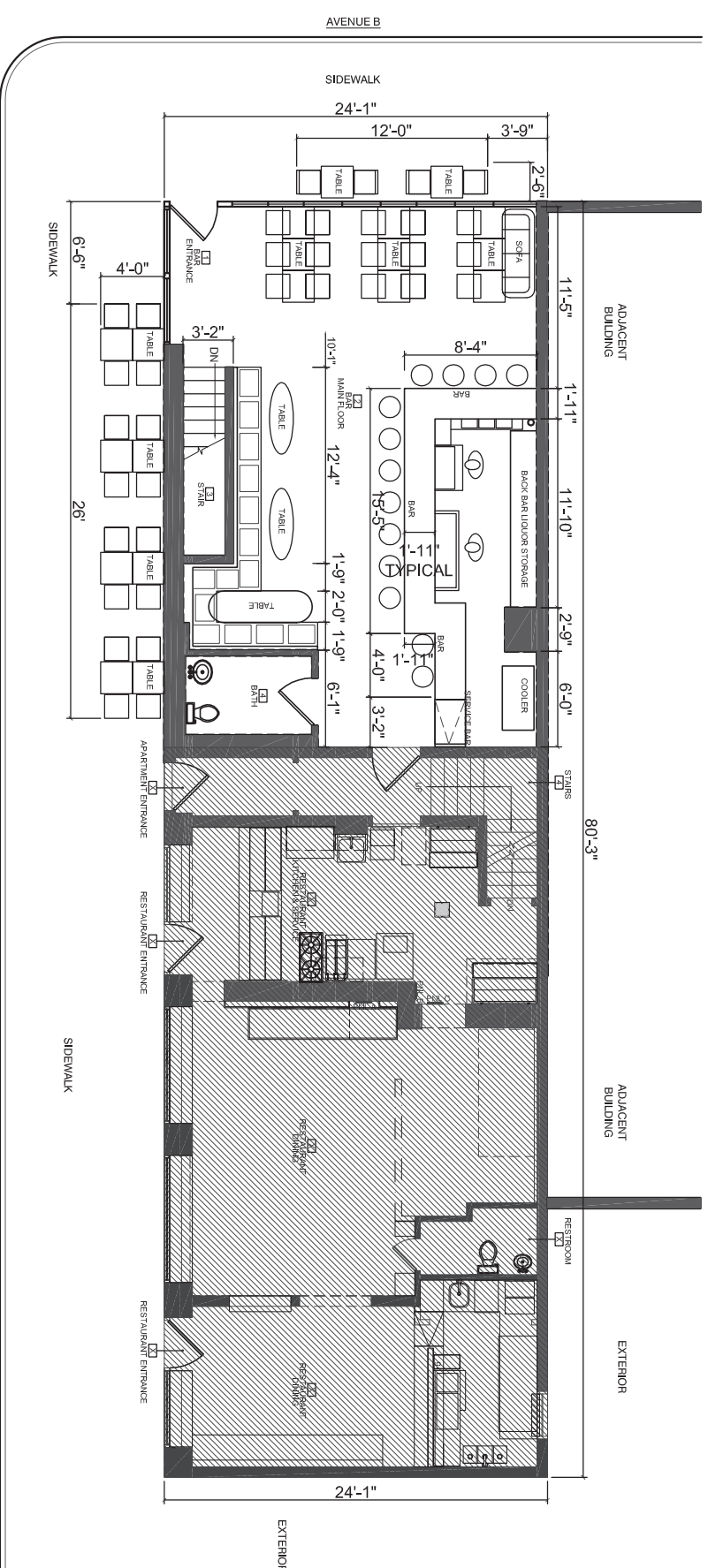
ZINFANDEL
shebang! eleventh cuvee, california NV

SYRAH
lenore, owen roe, washington 2017

PINOT NOIR
folly of the beast, california 2017

CABERNET SAUVIGNON
ground effect, santa ynes valley, california 2017

DIAGRAM TOTALS:
 TABLES- (12) TWELVE
 CHAIRS AT TABLES- (52) FIFTY TWO (INCLUDING BOOTH, SOFA, & OUTDOOR)
 CHAIRS AT TABLES- (32) THIRTY TWO (INSIDE)
 BAR SEATS- (13) THIRTEEN
 SERVICE BAR- (1) ONE @ 3'-2"
 CUSTOMER BAR- (1) ONE @ 4'-10"



SK-1 OCCUPANCY PLAN	DATE: 3/4/2020	The Runaway Bar SLA Bar Plan 34 Avenue B New York, NY 10009	Tenant / Bar Owner Brothers & Mothers LLC 1198 Venetian Way #201 Miami, FL 33139	Architect Sustainable Architecture Initiative, Inc. 14521 Harris Place Miami Lakes, Florida 33014 Ph: 786.398.0902 E: jmcinnis@sai-designs.com Lic # : AA26002352
	Drawing Info Drawing Issue / Revision			
	Project: 1043.03	no. date		
	Scale: 3/32" = 1'-0"	1 Owner Review 03/03/20		
	Drawn by: JM	2 SLA Review 03/04/20		
Checked by:	3			
JOHN McINNIS	4			
Page size: 8X11	5			



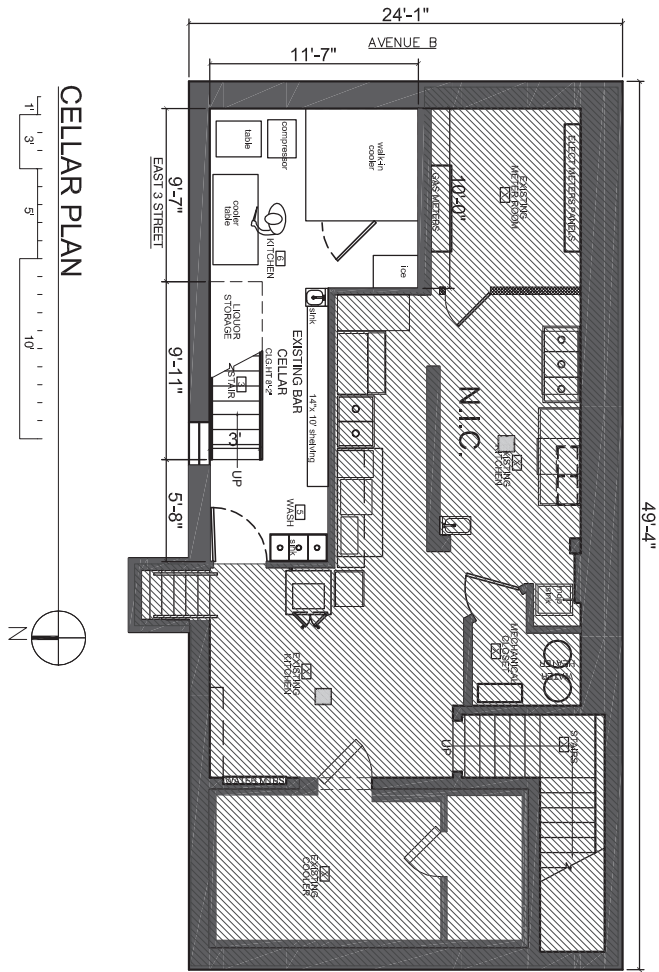
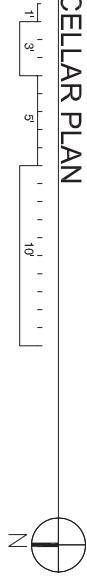


DIAGRAM TOTALS:
 CELLER FLOOR NO SEATING
 EXISTING COOLER, STORAGE, KITCHEN, & WASH

CELLAR PLAN



Drawing Info	Drawing Issue / Revision	
Project: 1043.03	no.	date
Scale: 3/32"=1'-0"	1	Owner Review 03/03/20
Drawn by: JM	2	SLA Review 03/04/20
Checked by:	3	
JOHN McINNIS	4	
Page size: 8X11	5	

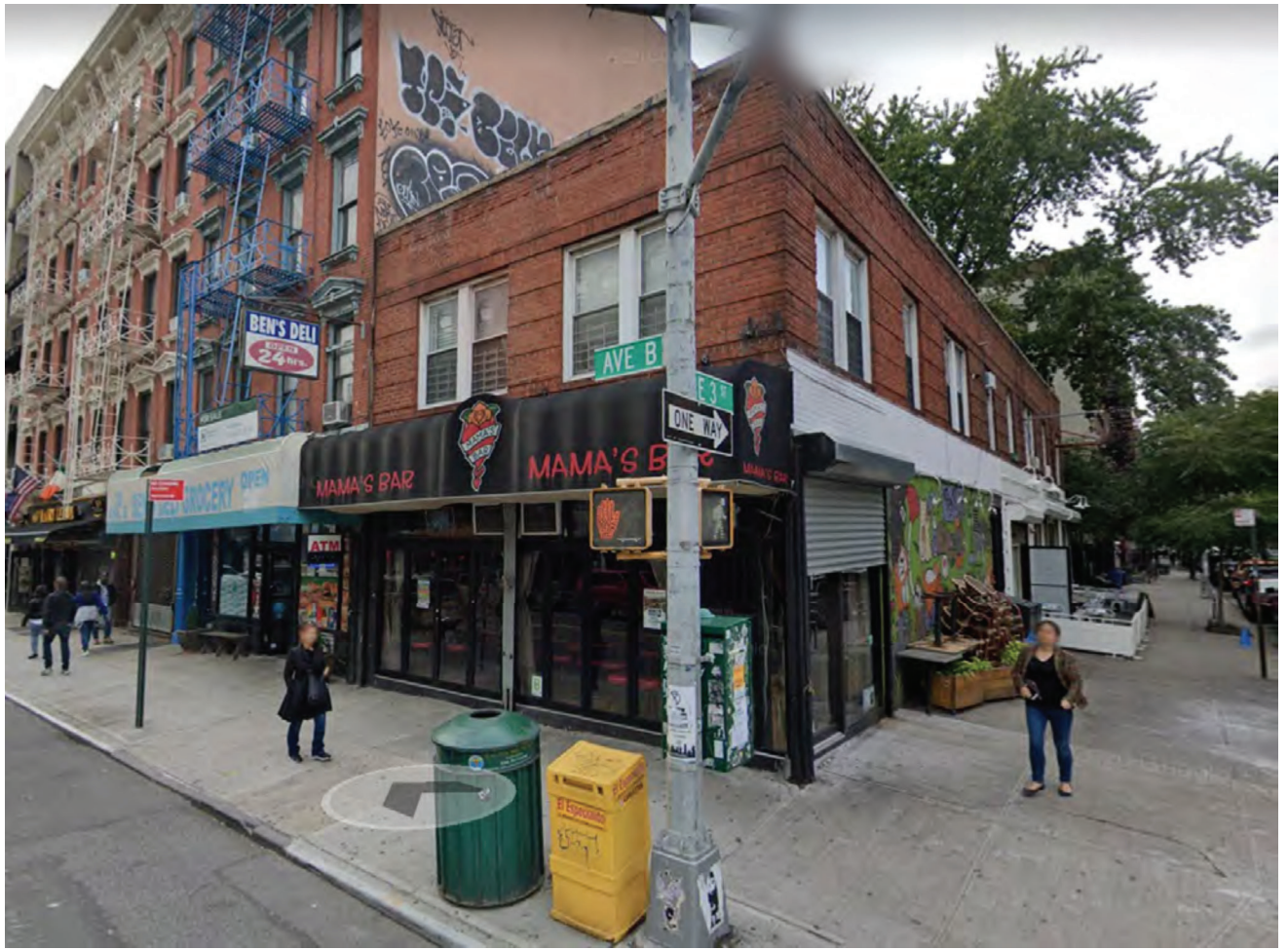
The Runaway Bar
 SLA Bar Plan
 34 Avenue B
 New York, NY 10009

Tenant / Bar Owner
 Brothers & Mothers LLC
 1198 Venetian Way #201
 Miami, FL 33139

Architect
 Sustainable Architecture Initiative, llc.
 14521 Harris Place
 Miami Lakes, Florida 33014
 Ph: 786.398.0902
 E: jmcinnis@sai-designs.com
 Lisc #: AA26002352



DATE: 3/4/2020
 OCCUPANCY
 PLAN
SK-2







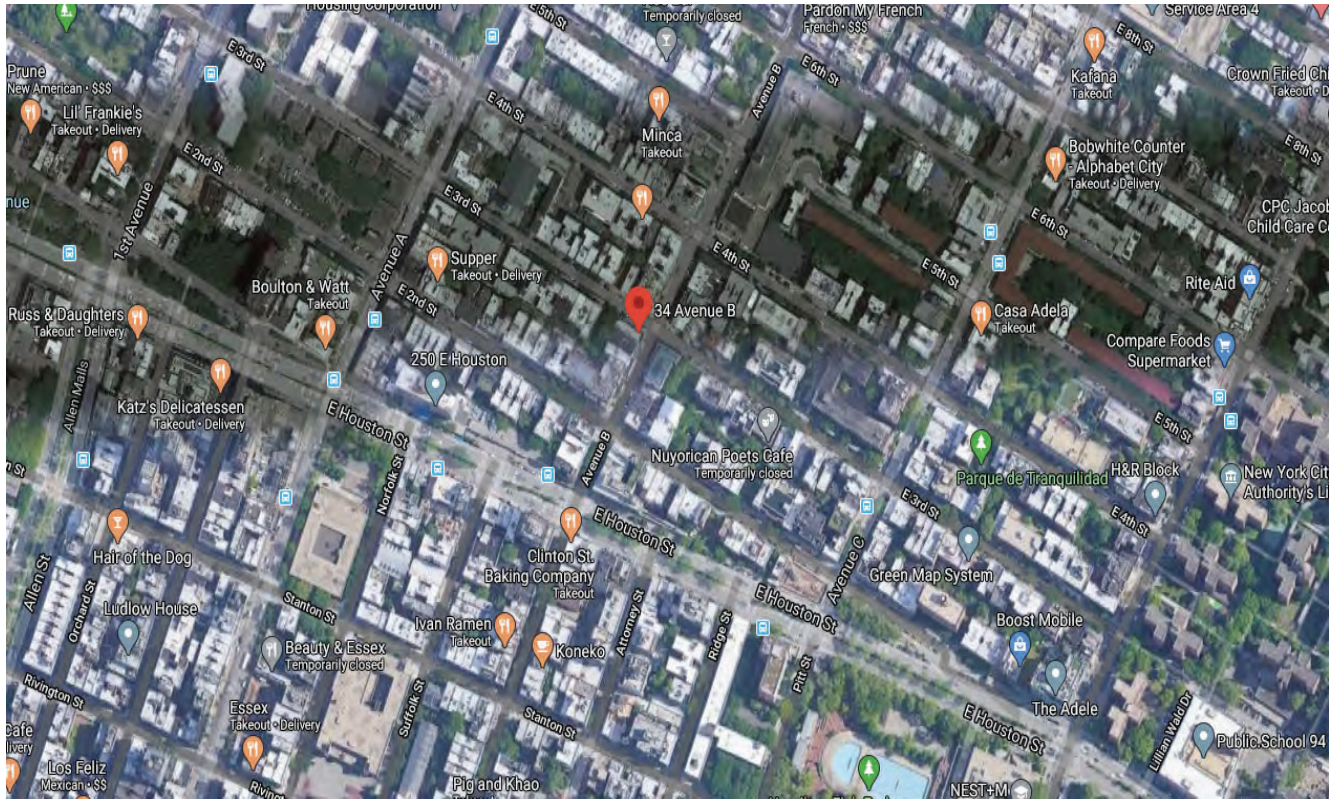
Block Map

The Runaway

34 Ave B New York, NY 10009

	Fonda Mexican		LES Credit Union
	My Spicy Red		LES Credit Union
	Hot Dumpling		
	Balls		
Secchu Yokato	China Wok	Avenue B	LES Credit Union
E 3 rd Street			E 3 rd Street
Root & Bone	The Runaway		Poco
	El Hansel Deli		Café
	The Hairy		Cordadito
	Lemon		
			29B Tea House
			Solo Pizza

Satellite Map of the Area



500' Map of the Area



RED TRIANGLE = RW/TW LICENSE
RED CIRCLE = OP LICENSE
RED SQUARE = EB LICENSE

Proximity Report for Location:

April 27, 2020

34 Avenue B, New York, NY, 10009

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
DISCOVERY WINES LLC	16 AVE B	240 ft
EAST HOUSTON STREET WINE & LIQUOR INC	250 E HOUSTON ST	670 ft
NIZGA CORP	58 AVENUE A	745 ft
LOCAL NEW YORK LIQUORS LLC	24 AVE C	815 ft
TURTLE DOVE LLC	28 30 CLINTON ST	880 ft
DARA LIQUORS INC	110 AVENUE I	1190 ft
EAST VILLAGE WINE CORP	100 AVENUE C	1250 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
MAMA BAR LLC	34 AVENUE B	20 ft
TD AB LLC	29 AVENUE B	70 ft
BECAF LLC	29 AVENUE B A/K/A 33 AVE 3	70 ft
ROOT & BONE LLC	200 E 3RD ST	75 ft
GALMAC LLC	28-30 AVENUE B	85 ft
FONDA AVENUE B LLC	40 AVENUE B	85 ft
STACKLEATHER LLC	42 AVENUE B	135 ft
25 B GROUP REST AVE LLC	25 AVENUE B	150 ft
SUNRISE SHADOW LLC	50 AVENUE B	235 ft
A O CAFE AND RESTAURANT LLC	17 AVENUE B	240 ft
217 BAR CORP	217 E 3RD ST	270 ft
GOSLING INC	234 E 4TH ST	290 ft
235 EAST 4TH INC	235 - 237 E 4TH ST	315 ft
GREAT CABIN LLC, THE	205 E 4TH ST	515 ft
PINALITO CITY RESTAURANT INC	c	525 ft
MAPLE VIEW HOLDINGS CORP	2-4 CLINTON ST	545 ft
STERLING PARKSIDE CORP	317 E HOUSTON STREET	550 ft
EL MAGUEY Y LA TUNA LTD	321 E HOUSTON ST	565 ft

Name	Address	Approx. Distance
GRC RESTAURANT PARTNERS INC	269 E HOUSTON ST	575 ft
TTBK INC	188 SUFFOLK ST	600 ft
RAGUBOY CORP	156 EAST 2ND STREET	625 ft
DESMO 916 CORP	545 E 5TH ST AKA 76 AVE B	670 ft
ROLO REST LLC	32 AVENUE A	680 ft
A & P RESTAURANT CORP	245 E HOUSTON ST	715 ft
ADARP INC	244 E HOUSTON ST	715 ft
THUNDERBOLT CORP	531 E 5TH STREET	730 ft
DOUBLE DOWN NYC LLC	14 AVENUE A	750 ft

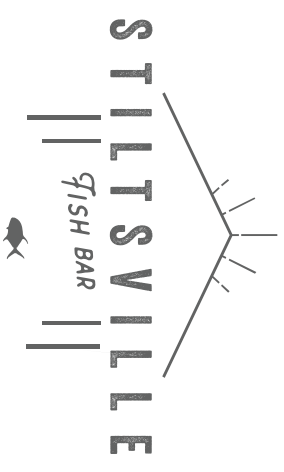
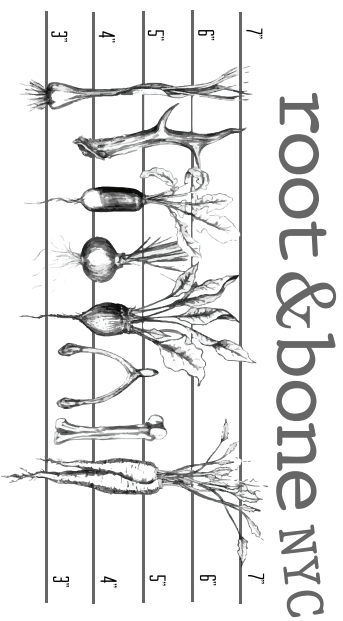
Pending Licenses within 750 Feet

Name	Address	Approx. Distance
ETHIOPIAN MESKEL INC	199 E 3RD ST	65 ft
SILVER LION MANAGEMENT LLC	309 E HOUSTON ST	535 ft
G.R.G NY CORP	3 CLINTON ST	570 ft
CAVAN SLIGO NYC INC	269 E HOUSTON ST	570 ft
AMMARIT INC	6 CLINTON ST	605 ft
244EH TENANT LLC	244 E HOUSTON ST	720 ft

Unmapped licenses within zipcode of report location

Name	Address
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CURRENT CONCEPTS THROUGHOUT THE USA
BY CHEFS JEFF & JANINE



Chefs Jeff McInnis & Janine Booth

Even though the two were born on completely separate sides of the earth Chef's Janine Booth and Jeff McInnis were destined to find one another and create magical restaurant experiences. They both have such different approaches to the culinary industry which has made them the power couple and creative restaurateurs that they are today

Chef Janine Booth was raised in Australia and prior to partnering with Jeff worked with James Beard nominated chefs and traveled extensively through Europe & Asia, exploring and gaining incredible knowledge on international flavors. Janine enrolled in Culinary school in Miami where she worked at many prestigious restaurants including Khong River House, Gigi's, and Yardbird.

Chef Jeff McInnis was born in a small southern fishing town in FL. Jeff lived and worked in multiple US cities for decades like Charleston SC, Charlottesville VA, The Virgin Islands & San Francisco CA before moving to Miami where he assisted in operating upscale restaurants for The Ritz Carlton South Beach. Settling down in Miami, Jeff opened a couple upscale restaurants as chef partner and landed himself a number of James Beard Nominations including "Best Chef South nomination" while owning and operating Yardbird Southern Table & Bar. After creating and building numerous successful restaurants for others Jeff decided to move to New York and take a stab at the big apple with his new partner Janine.

Chefs Jeff McInnis & Janine Booth

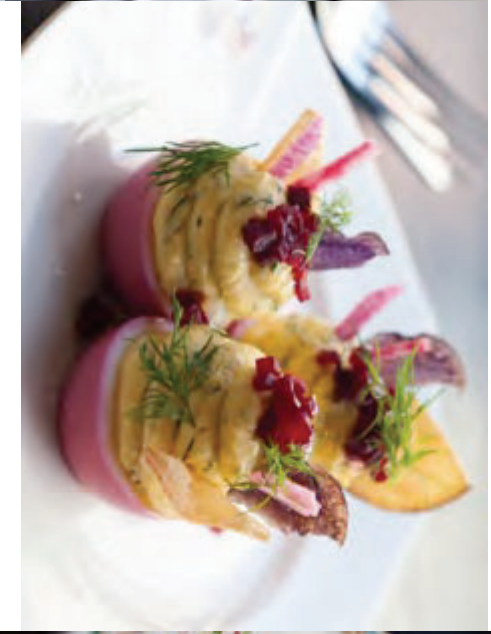
Chefs J&J worked together on and off for years but it wasn't until 2014 that they decided to join forces and made their first investment opening Root & Bone New York where they still operate their award winning flagship today.

In 2016 Jeff and Janine moved back to Miami and split their time living between NYC and Miami. Expanding their brand and developing new ones, the power couple continue to open fun and unique concepts including; Roots Coastal Kitchen in Rio Grande Puerto Rico, Stiltville Fish Bar in South Beach Miami, Mi'Talia Kitchen & Bar in South Miami, Root & Bone in South Miami, Manhattan & Indianapolis.

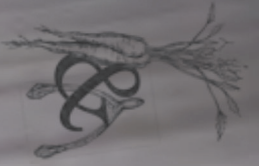
Through all the day to day grind of building and managing their restaurants the power couple still finds time to do national television appearances such as countless Today Show appearances on NBC, The Chew on CBS & The Dish on CBS. Both J&J competed on the emmy award winning show Top Chef where Jeff cooked into the ending finale and Janine made a huge showing in last chance kitchen winning 7 consecutive battels.

Janine was also recently acknowledged for a James Beard nomination as Rising Star Chef.

While Jeff and Janine are proud of their restaurants and business accomplishments they're most proud of their love for one another and the family they've built over the years. They have two beautiful daughters Bryce & Sunny McInnis who are by far their best recipe yet.







S a m p l e M e n u s



Miami

SUPPER

BAR BITES

- Poplin' Hominy | 4** **Sticky Pork Belly Bacon Bites | 7** **Warm Pimento Cheese Dip | 9**
Lemon popcorn, crispy hominy & spicy nuts (GF,V) spicy bourbon maple, benne seeds & sea salt (GF) w/lt FL City fried green tomatoes (V)
- Drunken Devil'd Eggs | 7** **Smashed Sunchoke Tostones | 15** **Root & Bone Chicken Biscuits | 12**
handsome brook farm eggs, pickled beets, buttermilk crême fraiche, caviar & chives Tabasco pepper jelly & home made pickles
herbs & root chips (GF,V)

SMALL PLATES

- Grandma Daisy's Angel Biscuits |** honey chicken jus, sea salt & benne seeds (VP) **7**
- Shrimp & Avocado Ceviche |** watermelon, lime, fresno chili, radish & crispy hominy (GF) **14**
- Root 'Tartare' |** heirloom carrots & beets, capers, horseradish, black garlic & chives served with crispy root chips (GF,V) **11**

SALADS

- Hammock Farms Salad |** local greens, corn, radish, pickled onion, sourdough croutons & buttermilk ranch (GFP,V) **11**
- Strawberry & Goat Cheese Salad |** FL strawberries, arugula, pickled rhubarb dressing, goat cheese croquette & hazelnuts (GFP,V) **14**
- Watermelon & Farmers Cheese Salad |** baby greens, cucumber, lime, cayenne, marcona almonds, mint & olive oil (GF,V) **13**
- Kale Caesar Salad |** soft boiled egg, crispy bacon, crunchy cornbread, shaved parmesan & house-made caesar dressing (GF,V) **14**
- Add to Any Salad** Grilled Shrimp **+7** | Grilled Chicken Breast **+6** | Fried Bird **+6** | Grilled Churrasco Steak **+8** | Pan Seared Snapper **+8**

R&B FAVORITES TO SHARE

Barbeque Bruleed Spare Ribs | smoky & burnt brown sugar crusted ribs, pickled fresno chilies & tangy bbq (GF)
 Half Rack 17 | Full Rack 32

Sweet Tea Brined Fried Chicken | lemon dusted, served with honey Tabasco sauce (GF)
 Half Bird 19 | Whole Bird 36

MAINS

Chicken Under a Brick | 24
 roasted pumpkin, farro risotto, crispy mushrooms, sweet corn, kale & pecorino

Braised Short Rib 'Meatloaf' | 27
 whipped potatoes, grilled green beans & heirloom tomato jam (GF)

Shrimp & Grits | 27
 royal red shrimp, creamy grits, melted tomatoes, pickled onions, sweet corn & bacon beer jus (GF)

Char Grilled Skirt Steak | 29
 malted dark plantains, soffrito, smoky plantain barbeque & cilantro salsa verde (GF)

Lobster Pappardelle | 27
 butter poached lobster, oyster mushrooms, English peas, melted tomatoes & panzino

Cast Iron Seared Yellow Tail Snapper | 27
 roasted sunchoke root, heirloom carrot puree, grilled green beans, olive oil & red verjus vinaigrette (GF)

Root & Bone Cheeseburger | 15
 specialty blend of chuck, brisket & short rib, cheddar cheese, house made pickles on a potato roll (GF)
 Add Lobster Tail +\$9 | Add Bacon +\$3
 Sub Pimento Cheese +\$3

SIDES

Fries | 5
 thin cut potato roots with kitchen sink aioli & ketchup (GF, V)

Goosey Sweet Corn Spoon Bread | 10
 cast iron baked spoon bread, cheddar & buttermilk cream (GF, V)

Grilled Green Beans | 8
 simply grilled with olive oil, sea salt & home made tomato jam (GF, V)

Roasted Sunchokes & Pumpkin | 10
 grilled Seminole pumpkin, yogurt, toasted benne seeds & spiced honey (GF, V)

Plantain Smash with House Made Bacon | 10
 smoked & malted dark plantains, pork belly bacon & plantain chips (GF)

Chilled Watermelon | 7
 house made pickles & celery hearts (GF, V)

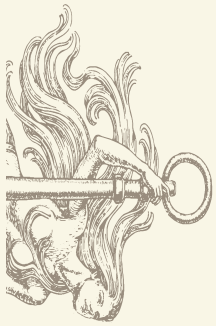
Waldorf Coleslaw | 8
 green apple, shaved Brussels sprouts, red grapes, roasted pecans (GF, V)

Mac & Cheese | 9
 big pasta, crunchy cheese & biscuit herb crust (V)

Buckwheat Cheddar Waffles | 5
 2 waffles, melted cheddar cheese & bourbon maple syrup (V)

STILTSVILLE

FISH BAR



SKINNY MERMAID TWIGINTJ



BECAUSE YOU CAN'T WEAR A ONE PIECE
WHEN YOU'RE A MERMAID.
NO REALLY, YOU CAN'T. I'VE TRIED.

VEGAN SALADS & SMALL PLATES

THE HAMMOCK SALAD
SMALL \$9 | BIG \$15

grapefruit, local hearts of palm, avocado
local tomatoes & butter crunch lettuce

HERLDOM TOMATOES & PURPLE PIRATE BASIL SALAD
SMALL \$9 | BIG \$15

boiled peanuts, molasses vinaigrette
pickled green tomatoes & molasses vinaigrette

THE FISHER MAN'S DAUGHTER SALAD
SMALL \$8 | BIG \$14

butter lettuce, avocado, grilled corn, cucumber ribbons
& breakfast radish, champagne vinaigrette

ADD:

LEMON & OLIVE OIL ROASTED SHRIMP | \$9

STEAMED FISH | \$10

BLUE CRAB CAKE | \$10

SMOKED FISH DIP | \$9

cherry wood smoked local catch
house pickles, thyme & toasted saltines

GREEN EGGS & HAM | \$4
green deviled eggs, crispy country ham & pickles

LETTUCE WRAPS & LUNCH PLATES

add a side for \$5

STEAMED CATCH LETTUCE WRAP "TACO" | \$15
avocado, tomato, green salsa, shaved red onion
& chili lime hot sauce

TODAY'S CATCH FISH, LETTUCE WRAP PO' BOY | \$14
blackened, steamed or lemon roasted fish
& green kohlrabi slaw

CHILLED ROYAL RED SHRIMP LETTUCE WRAP
PO' BOY "LOUIE STYLE" | \$15

local deep water royal red shrimp, butter
lettuce, traditional louis sauce & boiled egg

SMOKED FISH SALAD LETTUCE WRAP PO' BOY | \$14
wood smoked, roasted & chilled local catch, lettuce
tomato & house-made pickles

STEAMED 7 oz. SNAPPER

WITH PICKLED RED FREZNO & CHILLIES | \$29
carolina rice, grilled corn, giant butterbeans
grilled lemon & extra virgin olive oil

LOCAL BLUE CRAB CAKES

1 FOR \$12 | 2 FOR \$20 | 3 FOR \$28
olive oil seared crab cakes, pickled kohlrabi
& choyote salad with grilled lemon

BIG FISH FOR 2

STEAMED WHOLE SNAPPER | MARKET
lemon dashi salsa verde & soy lime dusted

SIDES

\$6 each

CHILLED WATERMELON & PICKLES

CHILLED KOHLRABI & CHAYOTE WITH CRISP SNAP PEAS

PETITE SPINACH SALAD

LEMON BRINED & CHARRED BROCCOLI

These dishes are ocean deep with nutrition, designed
for men and mermaids who consciously watch
their tail lines. Focused on high quality, lean proteins
from our surrounding waters, as well as locally
sourced produce, these plates are about as light and
refreshing as a dip in the sea.

- Chef Jamine Booth



STILTSVILLE

FISH BAR



OFF THE HOOK COCKTAILS

MALTAI SHARK BITE | \$12

Santa Teresa, Campari, Dry Citrusade,
Lime Juice, Orange Syrup

OAXACAN PARADISE | \$14

Videl Mezcal, Hamilton Oaxacan Black,
Pineapple Juice, Lemon Juice,
Orange, chocolate bitters

STONE FRUIT REVIVER | \$13

Bombay Sapphire, Lillet Blanc,
Apricot liqueur, Lemon Juice, peach bitters

PALM TREE IN SCOTLAND | \$14

Glenlivet Founders Reserve, Batavia
Arack, Orgeat, Lemon Juice, pineapple

RUM SAZERAC | \$14

Mt. Gay, Felipe II Brandy,
Demerara syrup, Absinthe Rinse

SOUTHERN TROPICS | \$14

Buffalo Trace, Redemption Eye,
Guracao, passionfruit, lemon juice

NOUVEAU CARRE | \$12

Ohmeca, Reposado, Cocchi Amaretto,
Benedictine, Peychaude bitters

EDDIE WALKER'S HIDEOUT | \$13

Bascard 6+, Demerara syrup,
chocolate bitters, Hellfire bitters

MELON OF TROY | \$14

Haavana Club Añejo Blanco, Velvet
Falerium, Green Chartreuse, Snap pea
honeydew juice, honey syrup, lemon juice

BIKINI CLUB | \$12

Don Q Añejo, Velvet Falerium, passionfruit
puree, lime juice, Peychaude bitters

HURRICANE BETSY | \$14

Don Q Cristal, Lemon Hart Black,
Pear Vanilla puree, lime juice,
ginger syrup & ginger beer

SUNNY'S STRAWBERRY SUNSET | \$14

Elzy's, St Germaine, yellow Chartreuse,
Orgeat, lime juice & fresh strawberry



The 100 best dishes in New York City 2014: Top ten

Food-world dynamos like the Rich Torrisi and Mario Carbone, Daisuke Nakazawa and this year's top ten dishes and drinks in NYC

**Root & Bone # 1
Best Dish NY 2014**



1. Fried chicken at Root & Bone

Deep-fried fowl was in top form this year, but only one battered bird could reign as king of the coop: the ambitious flapper Top Chef alumni Jeff McInnis and Janine Booth crisp up at their Alphabet City spot. The Pennsylvania Amish country chicken is brined in sweet tea spiked with paprika and cayenne for 24 hours, giving it a distinct sweetness amplified by the dusting of dehydrated lemon powder the bird gets when it's pulled golden and crunchy from the pressure cooker. A drizzle of Tabasco honey happily keeps that salty-sweet tug-of-war going. *\$18 for a half chicken, \$35 for whole.*

[Read more](#)

Photograph: Paul Wagtowitz



The Fried Chicken at Root & Bone Is Brined in Sweet Tea, Dusted with Lemon Powder



When Eater critic Ryan Sutton awarded Root & Bone two stars it was largely on the back of one dish, which he declared “*Manhattan’s best new fried chicken*.” It is not just Sutton who is enthralled, the dish is “far and away” the biggest seller, according to chef and owner Jeff McInnis, who is half of the dynamic team behind Root & Bone. His partner and fellow chef Janine Booth showed Eater how the dish is made.

It starts with hormone and antibiotic free chickens from Amish farmers in Pennsylvania. The birds are brined for 24 hours in a sweet tea spiked with paprika and cayenne. The next day the chicken is dredged in a seasoned flour and fried to a perfect crisp in a pressure cooker with canola oil. To garnish the bird, the chefs decided to brighten the proceedings with a herb blend and a dusting of lemon powder.





NEW YORK POST

Meet the chef couple behind NYC's hottest fried chicken

By Michael Kaplan

August 31, 2014 | 5:22 am



Chefs Jeff McInnis and Janine Booth
Photo: Food & Bone





Root & Bone Serves Manhattan's Best New Fried Chicken

By Ryan Barber, Aug. 28, 2014, 8:00pm

PHOTO: JEFFREY MAYER

Let's get right to the meat of matter: **Root & Bone** serves New York's best new fried chicken. In fact I'll go even further: This young Manhattan City spot sets some of the most ambitious poultry of the past half-decade.

Here's how it's done. Top Chef alum **Jeff McInnis** and **Janine Booth** take a Pennsylvania Amish bird and brine it in sweet tea, onions, and garlic for 24 hours. Then they dredge it in flour, deep fry it, and sprinkle it with dehydrated lemon powder. The flesh is (asthetically) salty yet sweet. The crunch is muted. And thanks to the citrus "dust," it all has a fragrant finish that recalls a gourmet version of the coating on a Haribo Gummy Peach. On the side, there's a bottle of Tabasco-spiked honey that starts off spicy and ends with a wave of sugar. It's not just good; it's unmistakably unique. You could close your eyes, taste this dish, and know it didn't come from anywhere else.

When compared with the ranks New York's most distinctive fried chicken — the Korean-wings at **Boka**, the Old-Say-upland Ball & Evans breads at **Momofuku Noodle Bar**, the classic edam amey *crispy stuff* at **Pean n' Thighs**, the surprisingly delicious business venery at **ABC Kitchen**, and the habanero-laced bliss at **Ma Peche** — **Root & Bone's** bird is no less exemplary. And the price is right too — \$18 for a half-order (three birds), and \$35 for a full one.

Like the Michons and Booth have themselves a winner, which perhaps explains why the wait can reach 60 minutes or longer during peak eating. Not bad for two out-of-towners, Michons is a Florida native who grew up in Alabama while Booth is an Australian who cooked with Jeff at **World's In Miami**.



Photo: Fried Chicken and Grits

Barbecue and uptown soul food notwithstanding, the diverse eclectics of the South, which are so often synonymous with the notion of a larger American cuisine, have never really established as strong of a foothold in serious New York restaurants as French, Spanish, Italian, or Mexican cooking. **Root & Bone**, like Juanquin Baca's excellent **Brooklyn Star**, is an essential outlier in this regard, taking a local and seasonal approach to comfort food. And while it's far from perfect — the deviled eggs are as average as anywhere else — **Root and Bone's** kick-ass classics give hope that New York can play a legit role in not just honoring the foods of the South but also in moving the culinary conversation forward.

Thyme-topped biscuits, whose fluffy layers seem to peel off like a magically glutinous onion, are excellent by themselves. But what makes the dish approach greatness is the accompanying bowl of honey-roasted gravy. The flavor is deep, round, and rich at first, then gives way to a restrained sweetness.

Indeed, there are few other savory chefs who deploy sugar with such aplomb as **McInnis** and **Booth**. They tone down the vegetal notes of mashed potato with a gentle maple sauce. They take a **Kurobuta** pork chop and inject a world of flavor into it with a heady peach-hourbon sprig. It almost veers into cloying territory until the sting of chili shocks the palate back into order, and a soft nugget or two of pork belly adds a musky uppercut.

That 18-oz chop is enough to feed two as a second course, or a solo diner as a one-plate meal, a recommended move as many of the appetizers are entirely forgettable. Deconstructed BLT's turn out to be jaw-dropping slabs of bacon with bland pimento cheese and no-hum fried green tomatoes. Even worse are fried chicken and waffle sandwiches, two leaders get bombs stuffed with overly-fatty thigh meat. And corn on the cob is doused in a one-note cornbread butter and stale popcorn. **SELL.**

Noise levels can reach 90 decibels or higher in the 45-seat restaurant, but give credit to the **McInnis** and **Booth** for throwing together a sexy duo of rooms, with preased-sin challenge **Quarterly** covered in matching silver masking (tap) and a gorgeous "open air" dining counter that overlooks. **3rd.** **McInnis** actually exit the restaurant and serve guests from the sidewalk, a clever people-flow strategy that keeps the slim dining room from getting too crowded.



Photo: Fried Chicken and Grits

The sides are staler, wattle cut fries with dill pickle remoulade would be a heat-salter at any Major League ballpark, and the caprese salad, with tart green tomatoes and grilled peaches, approaches near classic status thanks to a few drops of malty molasses vinegar subbing in for balsamic. **Miscelaf** isn't really misadvent, but rather a shredded, \$24 square of short rib disguised as brownie. The red wine tang and grill-to-crisped beefiness result in a product that could easily compete with the (excellent) \$42 version at **Tom Colicchio's Craft**. And as for the shrimp and grits — this is the version to compare all other versions to. The crustaceans pack that gentle maritime tang that let you know they came from good waters; the grits are bursting with robust corn flavor; and the country ham, shellfish jus, and **Brooklyn** lager sauce combine to produce such a funky, salted, umami-packed punch I was convinced the chefs slipped some fermented XO sauce in there (they did not). **Stunning.**

Finish off with banana cream pie or mint chocolate cake, with brilliant grassy notes. The South might just come closer to building better representation in New York if **McInnis**, **Booth**, **Baca** and others continue to evolve and refine their Dixie fare as deliciously as they are now. •

Email Ryan at ryan@nateater.com and follow him: [@squallryne](https://twitter.com/squallryne).

Photo: Ryan Barber

THE WALL STREET JOURNAL.

Where Brunch Isn't for Weekends Only

East Village restaurant serves Southern-style brunch five days a week



Root & Bone in the East Village serves Southern cuisine. PHOTO: STEVE REAMCHOR FOR THE WALL STREET JOURNAL.

New Yorkers have developed a recent kinship with Southern cuisine. But **Root & Bone**, an intimate East Village restaurant, shows the feeling is mutual.

The owners, Jeff McNitts and Janine Booth, a Southerner and an Australian, showed they understood their adopted city with a single move: Brunch is offered Wednesday through Sunday. The kind of food considered lunch in the South—including waffles and biscuits—is brunch fare here.

During weekday brunches, half portions are available for certain items, including an off-menu mini fried chicken order: two pieces of dark (\$10) or white (\$12) meat with a biscuit.



Root & Bone in the East Village serves Southern cuisine. PHOTO: STEVE REAMCHOR FOR THE WALL STREET JOURNAL.





Miami's Best Eats & Drinks This MODERN LUXURY

Three of Miami's Leading Chefs
Deliver 2 of Fall's Most Anticipated
Restaurants



Miami Herald

INDUSTRY GUIDE

FEBRUARY / MARCH 2018

Must-Have
Kitchen
Gadgets

Festival Fever
Reaches
New Heights

FOOD
& WINE
ISSUE

Stittsville
Fish Bar
Harbour's
restaurant
renaissance

FOOD & WINE

A Neighborhood Guide to Miami's
Must-Try Restaurants During Art
Basel

THRILLIST

Miami Beach

Stiltsville Fish Bar

At recently opened Stiltsville Fish Bar in Sunset Harbour, *Top Chef* stars Jeff McInnis and Janine Booth (co-owners of New York City's Southern-themed Root & Bone) bring McInnis' childhood memories of fishing in the state's panhandle to life with playful spins on Florida favorites. Think surf n' turf butter-poached lobster burgers and buffalo fish wings with chili lime hot sauce paired alongside a cocktail menu paying homage to Miami's southern neighbor, Key West.

STILTSVILLE FISH BAR

SUNSET HARBOUR

Traditional seafood in extremely nautical digs

Back when they called it "Mia-muh" this city felt more like an extension of the Keys. And that laid-back, live-to-fish vibe is captured perfectly at Jeff McInnis and Janine Booth's latest creation, a fresh seafood spot done up with seashell chandeliers and grey-wood walls. The spoon bread is a creamy southern specialty filled with corn and dill, an absolute must try. But for the adventurous, go with the buffalo fish wings, a crispy piece of fish covered in buffalo sauce making Stiltsville the venerable Anchor Bar of seafood. There's also a surf- and-turf burger featuring a beef patty topped with lobster. It might seem pricey at over \$30 but is easily split two ways. Add that to a tropical cocktail list long on fruity stuff you'd enjoy by the sunset, and you've got the most authentically-Floridian new restaurant of the year.

Miami's Best New Restaurants of 2017

Tropical Life

FIRST LOOK

Miami Herald

This new South Beach restaurant captures the spirit of Stitsville with a 'Top Chef' twist

BY SARA LISS
Miami.com

Chef/couple Jeff McInnis and Janine Booth — both "Top Chef" alumni — have partnered on Stitsville Fish Bar. It's their second Miami restaurant (after Sarsaparilla Club) and a collaboration with Grove Bay Hospitality, which gave us the Grove's Glass and Vine.

The seafood concept is inspired by McInnis' childhood, growing up in Florida's panhandle, fishing and boating in the Gulf waters, and the pair's love

of simply prepared seafood.

THE SPACE

Located in the heart of the Sunset Harbour neighborhood, Miami Beach regulars will remember this as the old Joe Allen space at 1787 Purdy Ave. (It was more recently Pubbelly Steak). But the new incarnation bears very little resemblance to its predecessors. It has a revamped dining room that opens to Purdy Avenue and the marina across the street. Nautical fish-shack touches include a bar with beer taps made from swordfish bills, shell chandeliers and black-and-white photos of the original Stitsville houses.

YOU'LL COME HERE WITH

Friends who love fresh

broccoli-flecked Mac and cheese).

AND THE COCKTAILS?

Inspired by the Keys #SaltLife. Go for the Oaxacan Paradise made with mezcal, pineapple juice, lemon juice, Orgeat, and chocolate bitters. Or try the Stone Fruit Reviver made with gin, Lillet Blanc, apricot liqueur, lemon juice, and peach bitters.

BE PREPARED TO EAT

Lots of fresh fish...and fried chicken. Jeff McInnis, who was co-creator of Yardbird, is involved after all. Several types of local fish are offered on a nightly basis, presented on ice in a claw-foot bathtub including: yellow jack, cobia, triple tail, grouper, snapper, and pompano. Prices at-



Whole fresh fish at Stitsville Fish Bar.



"Top Chef" alumni Jeff McInnis and Janine Booth, partners in restaurants and in life, collaborated for Stitsville Fish Bar.



Royal red shrimp at Stitsville Fish Bar.

Best new restaurants in Miami



5

Stitsville Fish Bar

While most folks will never get out to one of those fabled wood-stilt houses off Biscayne Bay, they now can savor a fresh catch straight from those waters at Stitsville. Inspired by chef and co-owner Jeff McInnis's childhood spent fishing in the panhandle and Florida's abundant marine life, the Sunset Harbour restaurant specializes in locally sourced seafood with a modern twist. Here, he and partner/chef Janine

TimeOut

MIAMI

FLA MIN GO

Stitsville (Fish bar)

E

MIAMI

Stitsville Fish Bar Drops Anchor in Sunset Harbor
This Weekend

Freshness.

14 Miami Chefs Who Make Our Food Dreams Come True—and Yeah, They're All Women

Petition to Support Proposed Liquor License

Date: March 1, 2020

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) _____

Liquor License

to the following applicant/establishment (company and/or trade name) The Runaway Bar



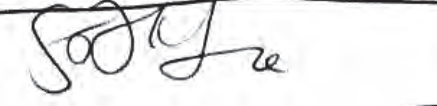
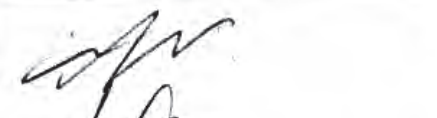

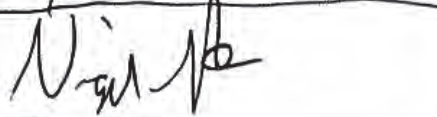
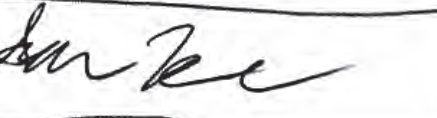
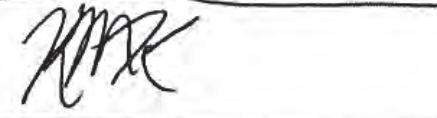
Address of premises: Mama's Bar, 34 Ave B

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be: 11am - 4am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Gay Goodman		260 E 2nd St Apt 5A New York NY 10009
Brett Stack		53 East 7th St, Apt 4A New York, NY 10003
Son Lee		
Jim Kratz Lance Bacaru	 	130 Clinton St. Hoboken NJ 07030 260 11th St Hoboken, NJ 07030
Michael Gunte-		1 Irving Place 10003
Nigel Stokes		27 Ave C, Apt 2R
Sawyer Greene		81 E 3rd St, New York NY 10003
Kategh Kahan		81 E 3rd St, New York NY 10003

Petition to Support Proposed Liquor License

Date: 8/1/20

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) _____

Full Liquor License

to the following applicant/establishment (company and/or trade name) The Runaway Bar


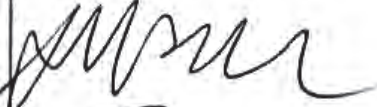


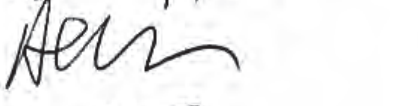



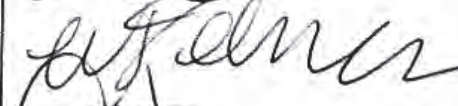




Address of premises: 34 Avenue B (Mama Bar)

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be:
11am - 4am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
CHRIS TANNER		534 E 11 th St #11 N.Y.N.Y. 10009
Shan Mance		114 Ridge St. NY NY 10001
DAVIS GOODE		199 E. 3 rd St.
Mike Barry, Esq.		328 E 4 th St Apt 2A N.Y., N.Y. 10009
Anessa Washington		435 E 12 th , NY NY 10009
Alex Utley		62 AVE B, New York, NY 10009
Matt Donohue		641 E 13 th St. New York, NY 10009
Alyssa Aguilar		245 E 2nd St Apt B 511 E 5 th St Apt 11A
Matc Langsdorff		234 E 13 th St #3B
Wendy Zhao		
Weldon Delmer		
Victoria Ortega		
Adrian Figueroa		

Petition to Support Proposed Liquor License

Date: 3/15/20

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) _____

liquor license

to the following applicant/establishment (company and/or trade name) The Runaway Bar

formerly Mama's Bar

Address of premises: 34 Ave B, NY, NY 10009





This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be:

11am - 4am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
<u>Gary T.</u>		<u>413 Grand St NY NY 10002</u>
<u>John J.</u>		<u>148 E Broadway #5 10002</u>
<u>Rachel Lewis Elica Montagne</u>		<u>201 E 3rd St 2F 200 E 3rd St 2F</u>
<u>Nick Murphy</u>		<u>222 E 3rd St. PHA</u>

Petition to Support Proposed Liquor License

Date: 3/15/20

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) liquor license

to the following applicant/establishment (company and/or trade name) _____

maxxman's bar The Runway Bar

Address of premises: 34 Ave B, NY, NY 10009

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be: 11am - 4am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Honore Collins Giorgio Bellarosa Carmen White		159 2 nd Ave #20 159 2 nd Ave #20 300 E 5 th St #18
Rachel Harris		442 E 13 th St #6
Catherine Powell Jon Eichholz		215 East 7 th St #12
Lindsay Beyh Tara Polarsick		234 E 4 th St #23
JASON SIMBA CAROLINE LIM		60 1 st Ave apt # 12C
Katie Daly		300 E 5 th St #16

Petition to Support Proposed Liquor License

Date: March 1, 2020

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) Liquor License

to the following applicant/establishment (company and/or trade name) ~~Bar~~ ~~Restaurant~~
The Runaway Bar






Address of premises: ~~34 Ave B~~ 34 Ave B, NY, NY, 10009

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be: 11am - 4am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Andres Laera		229 Chryste St. #314 New York, NY 10002
Whitny Coulson		229 Chryste St. / 314 NY NY 10002
Mauricio Sanchez de Triola		229 CHRYSTE / 303 NY NY 10002
SAMPREET NIDHI		305 E 11 th ST NY NY 10003
Mackenzie Dorf		8 Rivington St, #18 NY NY 10002
PULOW LOUNGE		141 Attorney St 1C NY NY 10002

Petition to Support Proposed Liquor License

Date: March 8, 2020

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine)

LIQUOR

to the following applicant/establishment (company and/or trade name)

~~XXXXXXXXXXXX~~ The Runaway Bar

Address of premises: 34 Ave. B

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be:

11am - 4am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
STEWART WACKER		302 MOTT ST. #41 NY, NY 10012
Tanaya Macheel		302 Mott St. Apt 41
ASH HAUSSMANN		222 E 3rd St PH2B NY NY 10009
Michele Brilliant		189 E 3rd St #6 10009
Gabby Brubaker		199 E 3rd St 6B NY NY 10009
KEVIN CLARKE		199 E 3rd St 6B NY, NY 10009
Pat Harrington		199 E 3rd St Apt 5B NY, NY 10009
Brian O'Callahan		199 E 3rd St apt 5B NY, NY, 10009
Daniel McCormack		199 E 3rd St apt 5B NY NY 10009
Zoe Glaser		2 Clinton St Apt 5E
Claire Van Evrie		2 Clinton St Apt 5E
David Olson		222 E. 3rd St. PHA

Nick Murphy
222 E. 3rd St. PHA
New York, NY 10009

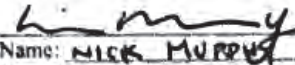
Re: The Runaway Bar
34 Ave B
New York, NY 10009

To Whom It May Concern:

I've lived in the East Village for half a decade and have been a patron of Root and Bone more times than I can count. Jeff McInnis and his team have always been outstanding operators and courteous neighbors. Their hospitality is extraordinary I remember for my girlfriend's birthday Jeff himself came out to bring us a special dessert and sing us happy birthday. I am excited to have an additional location that I can frequent and support such wonderful people. I'm sure runaway will be a positive addition to the neighborhood.

Thank you for your time and attention to this matter.

Sincerely,


Name: NICK MURPHY
Organization: _____

David Okun
222 E. 3rd St. PHA
New York, NY 10009

Re: The Runaway Bar
34 Ave B.
New York, NY 10009

To Whom It May Concern:

I am very happy to hear that the owners of Root & Bone is going to be taking over the little bar next door on the corner where Mama's used to be. I know if given the chance to have a 4am liquor license they will make another amazing spot that I can't wait to visit. I have had nothing but great experiences at Root & Bone and looking forward to another concept from them in the near future.

Thank you for your time and attention to this matter.

Sincerely

Name: David Okun
Organization: _____

Chris Cabrera
222 E 3rd St. PHB
NY, NY 10009

Re: The Runaway Bar
34 Ave. B
NY, NY 10009

To Whom It May Concern:

I'm writing you this letter with full support of the runaway bar operation obtaining a 4 AM license. I have been a loyal patron to root & bone and mama's bar for many years. I've lived in this neighborhood for quite some time and have seen it evolve. I'm sure having the visionary team behind root & bone bring to life a second location would have a positive impact on the neighborhood. I love being able to walk to locations and would be thrilled to have a late-night spot walking distance from my home.

Thank you for your time.

Sincerely,
Chris Cabrera
Name: _____
Organization: _____

Tim Herby
189 E. 3rd St #6
New York, NY 10009

Re: The Runaway Bar
34 Ave. B.
New York, NY 10009

To Whom It May Concern:

I'm writing you this letter with full support of the runaway bar operation obtaining a 4 AM license. I have been a loyal patron to root & bone and mama's bar for many years. I've lived in this neighborhood for quite some time and have seen it evolve. I'm sure having the visionary team behind root & bone bring to life a second location would have a positive impact on the neighborhood. I love being able to walk to locations and would be thrilled to have a late-night spot walking distance from my home.

Thank you for your time.

Sincerely,

Tim Herby

Name: TIM HERBY
Organization: _____

Michelle Brilliant
189 E. 3rd St. #6
NY, NY 10009

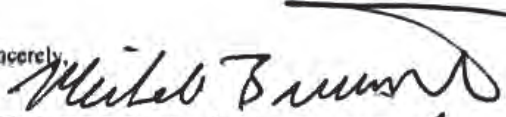
Re: The Runaway Bar
34 Ave B
NY, NY 10009

STATE OF NEW YORK
COUNTY OF NEW YORK
CITY OF NEW YORK

To Whom It May Concern:

I have lived a few blocks from Ave B and 3rd and have become a fan of Root & Bone. I'm writing you this letter to support the runaway bar in obtaining a 4 AM license. It's important that we support local business owners and their growth especially if they have had a positive contribution to the community. Our Neighborhood needs more unique establishments and I would love to see Mamas bar with a facelift and new spirit.

Thank you!

Sincerely,

Name: Michelle Brilliant
Organization: _____

Ash Haussermann

222 E 3rd St B1B

New York, NY 10009

Re:

The Runaway Bar

34 Ave. B

New York, NY 10009

PROPOSED CHANGES
PROPOSED STREET ADDRESS
PROPOSED CITY STATE ZIP

To Whom It May Concern:

I have lived in LES for the past 4 years and frequently dine at Root & Bone frequently. When hearing about the Runaway Bar opening I was very excited about a quality bar opening up in the neighborhood. I support The Runaway bar located on the corner of Ave B and E. 3rd Street with their new endeavors including a full liquor license till 4am.

Thank you for your time and attention to this matter.

Sincerely,



Name: Ash Haussermann

Organization: _____