

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
Spoonfed New York Country Group LLC		Spoonfed New York Country	
STREET ADDRESS		CROSS STREETS	ZIP CODE
331 W. 51st Street		8th and 9th Avenues	10019
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: See attached Addendum	ATTORNEY/ REPRESENTAIVE	NAME: James D. DiPasquale
	PHONE:		PHONE: 646-383-4607
	EMAIL:		EMAIL: james@dlgny.com
MANAGER	NAME: Owners	LANDLORD	NAME: Eleben Yau Mei Wong
	PHONE:		PHONE: 646-247-5828
	EMAIL:		EMAIL: n/a
APPLICATION TYPE (Check One)			
<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO <input checked="" type="checkbox"/>
	What is/was the name and address of establishment?	Spoonfed NYC (Catering only)	
	What were the dates applicant was involved with this former premise?		
<input type="radio"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?	YES	NO
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans:</i>		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	YES	NO <input checked="" type="checkbox"/>	Expecting to file mid-August after CB meeting
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	YES <input checked="" type="checkbox"/>	NO	See attached Proximity Report and map
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	NO <input checked="" type="checkbox"/>	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	YES <input checked="" type="checkbox"/>	NO	

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES X	NO	Clinton
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES X	NO	
Is a Public Assembly permit required?	YES X	NO	
Are your plans filed with DOB?	YES	NO	

Community Notification/Relations

NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	West 50th/51st Streets Block Association
	# 2	West 55th Street Block Association
	# 3	300 West 55th Street Block Association
	# 4	Hudson Hotel Residents
	# 5	

Please provide dates when applicant met with the groups listed above. To be provided at Committee Meeting

Who was your contact person at each group you met with? To be provided at Committee Meeting

When did applicant post the notice that was provided? Yes

Where did applicant post the notice that was provided? On premises and on nearby telephone poles

Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	YES X	NO	
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Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	YES X	NO	
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BUILDING DESIGN			
State the name and type of business previously located in the space.	Vlada's Lounge - Restaurant and Bar		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES X	NO	Vlada's Lounge and China Peace
Do you plan any changes to the existing façade? If yes, please describe.	YES X	NO	Signage only
Will applicant have a vestibule within the establishment?	YES X	NO	
Will applicant use a storm enclosure?	YES	NO X	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES X	NO	
Will applicant comply with the NYC noise code?	YES X	NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS		GARAGE DOORS
			WINDOWS THAT CAN BE OPENED X
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES X	NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	YES X	NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	NO X	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO X	
Will the kitchen exhaust system extend to the roof?	YES X	NO	
Will the establishment have an illuminated sign?	YES X	NO	
Will the establishment have a canopy extending over the sidewalk?	YES	NO X	
Where will the air conditioner be located? What type is it?	Vented to 2nd story roof		
When was the air conditioner installed?	Installed on 2nd story roof		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES X	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES X	NO	Front Patio
Are the floorplans for the outdoor space(s) included?	YES X	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES X	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES X	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES X	NO	
Will there be no amplified music, as per the law?	YES X	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES X	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES X	NO	
Will applicant agree to train staff to encourage a peaceful environment?	YES X	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES X	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO X	

OUTDOOR ITEMS – SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	YES	NO	
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO	
Will applicant use umbrellas?	YES	NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

LIVE MUSIC WILL LIMITED
TO NO MORE THAN
4 PERFORMERS AND WILL
NOT BE AMPLIFIED.

OUTDOOR SPACE WILL BE CLOSED
AND VACATED NO LATER
THAN 10 P.M. NIGHTLY.

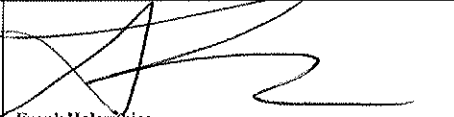
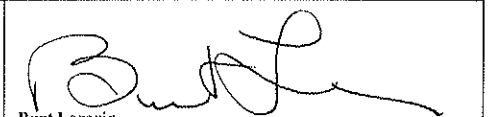
To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 - 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.


Manhattan Community Board 4 (MCB4) recommends:	<input checked="" type="radio"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval
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CB4 REPRESENTATIVES

Nelly Gonzalez <i>CB4 Assistant District Manager</i>	 Frank Holozubiec <i>CB4 BLP Committee Co-Chair</i>	 Burt Lazario <i>CB4 BLP Committee Co-Chair</i>
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APPLICANT AGREEMENT WITH THE COMMUNITY

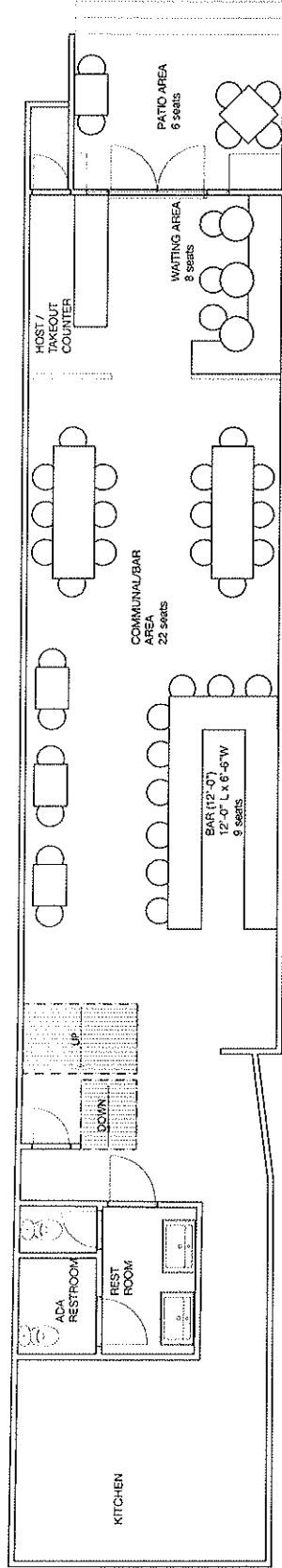
Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE →	MARK STRICKLIN W. HOSPITAL PRINT NAME OF APPLICANT	 SIGNATURE OF APPLICANT	9/8/15 DATE
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FLOOR PLANS

GROUND FLOOR 1250 square feet

- 9 bar seats
- 30 seats
- 6 patio seats
- 8 employees

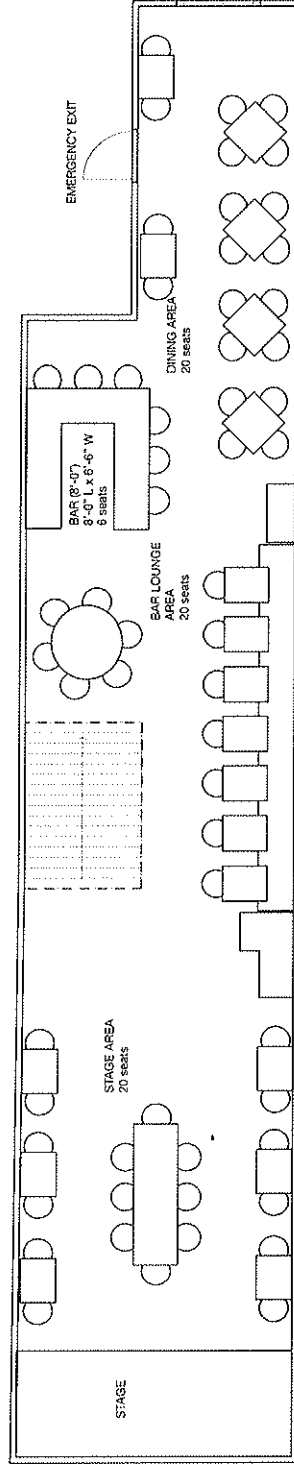


TOTAL:
 3,150 square feet
 15 bar seats
 96 seats
 12 employees

FLOOR PLANS

SECOND FLOOR 1150 square feet

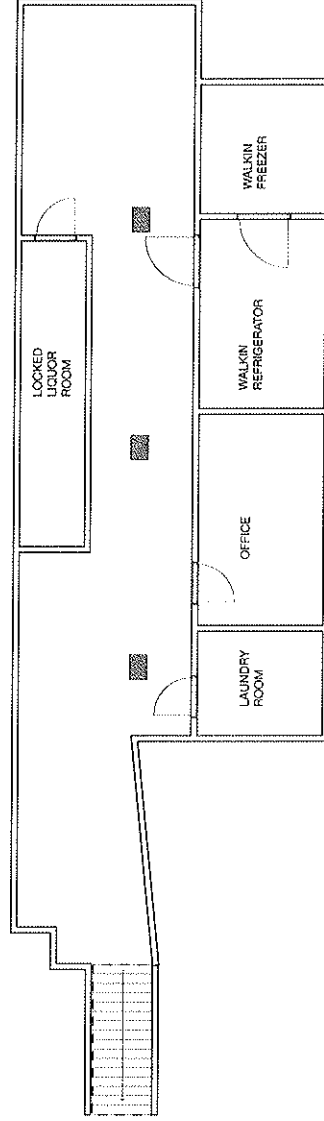
- 6 bar seats
- 60 seats
- 4 employees



FLOOR PLANS

BASEMENT 750 square feet

storage



LUNCH MENU

SOUPS, SALADS and CHILIS

Butternut Squash Chili

Chorizo and Italian Sausage Chili

Butternut Apple Soup

Chicken and Dumplings Soup

Tomato Soup

Chicken Soup

Mixed Veggie Soup

Crunchy Chicken and Apple and Green Bean Salad

Kale, Brussels Sprouts, Corn, Tomatoes and Green Bean

Kale and Brussels Sprouts

Seasonal Fresh Salad

SANDWICHES

Country Fried Chicken Filet

Country Fried Steak

Cornmeal Crusted Catfish

Country Ham and Cheese

Smoked BBQ Pull Chicken, Brisket and Pork

SIDES

Garlic Sweet Potatoes

Broccoli Mashed Potatoes

Pesto Pasta with Garlic Tomatoes

Brown Rice (with Gravy)

Mac and alotta Cheese

Creole Onion Rings

French Fries

DINNER MENU

STARTERS

Rosemary Shrimp

Fried BBQ Wingettes

Naked Wingettes

Bacon Cup Ensemble

Chicken Roulade

Beer Battered Broccoli and Cauliflower

Fried Mashed Balls

BBQ Meatballs – Beef or Turkey

MAINS

CHICKEN

Buttermilk Fried Chicken

Herb Chicken Tenders

Smothered Fried Chicken

Maple Glazed Breast over Garlic Sweet Potatoes

Smoked Cornish Hen

Stuffed Breaded Chicken

PORK

Fried Ribs

BBQ Smoked Country Smoked Ribs

Grilled Pork Chops with Blackberry reduction

Stuffed Pork Loin

Smothered Fried Pork Chops

BEEF

Country Fried Steak

Smoked BBQ Brisket

BBQ Beef Lasagna

FISH

Marinated Baked Tilapia with Capers and Mandarin Oranges

Smoked Mustard Crusted Salmon

VEGETABLES

Collard Greens with Smoked Turkey

Country Green Beans with Potatoes

Cranberry Roasted Brussels Sprouts

Spaghetti Squash with Capers and Lemon

Leeks, Butternut Squash and Corn

Corn on the Cob

Fried Cabbage

Fried Corn

DINNER MENU

SIDES

Garlic Sweet Potatoes

Broccoli Mashed Potatoes

Pesto Pasta with Garlic Tomatoes

Brown Rice (with Gravy)

Mac and alotta Cheese

Creole Onion Rings

French Fries

DESSERTS

Sweet Potato Souffle

3 Cookie Banana Pudding

Hot Glazed Biscuits and Syrup

BAR MENU

COCKTAILS

Sazerac

Rye, bitters, sugar, absinthe, lemon

Blackberry Mint Julep Margarita

Anejo, lime juice, blackberries, honey, mint

Ramos Gin Fizz

Gin, egg white, lemon juice, lime juice, soda

Peach Mojito

White rum, peach, mint, honey, soda

Cajun Lemonade

Vodka, pimm's, lemon juice, tabasco

Brandy Milk Punch

Brandy, cream, sugar, vanilla, nutmeg

Pimms Cup

Pimms, mint, cucumber, strawberries, lemon juice, ginger-ale

Ginger Beer

Dark rum, ginger, ginger ale, amber beer

ALMOST COCKTAILS

Blackberry Sweet Tea

Black tea, blackberries, honey, mint

Lime Fizz

Lime-infused sugar, lime juice, soda

Cranberry Cider

Cranberry juice, lemon juice, orange juice, cinnamon sticks, cloves

Sweet Tea/Lemonade of the Day

Infused with fresh fruit and herbs

Assorted Sodas

Grape, Cream, Root Beer, Ginger-Ale

BRUNCH

French 75

gin, lemon juice, simple syrup, prosecco

Mimosa (clarified)

orange juice, cava or prosecco

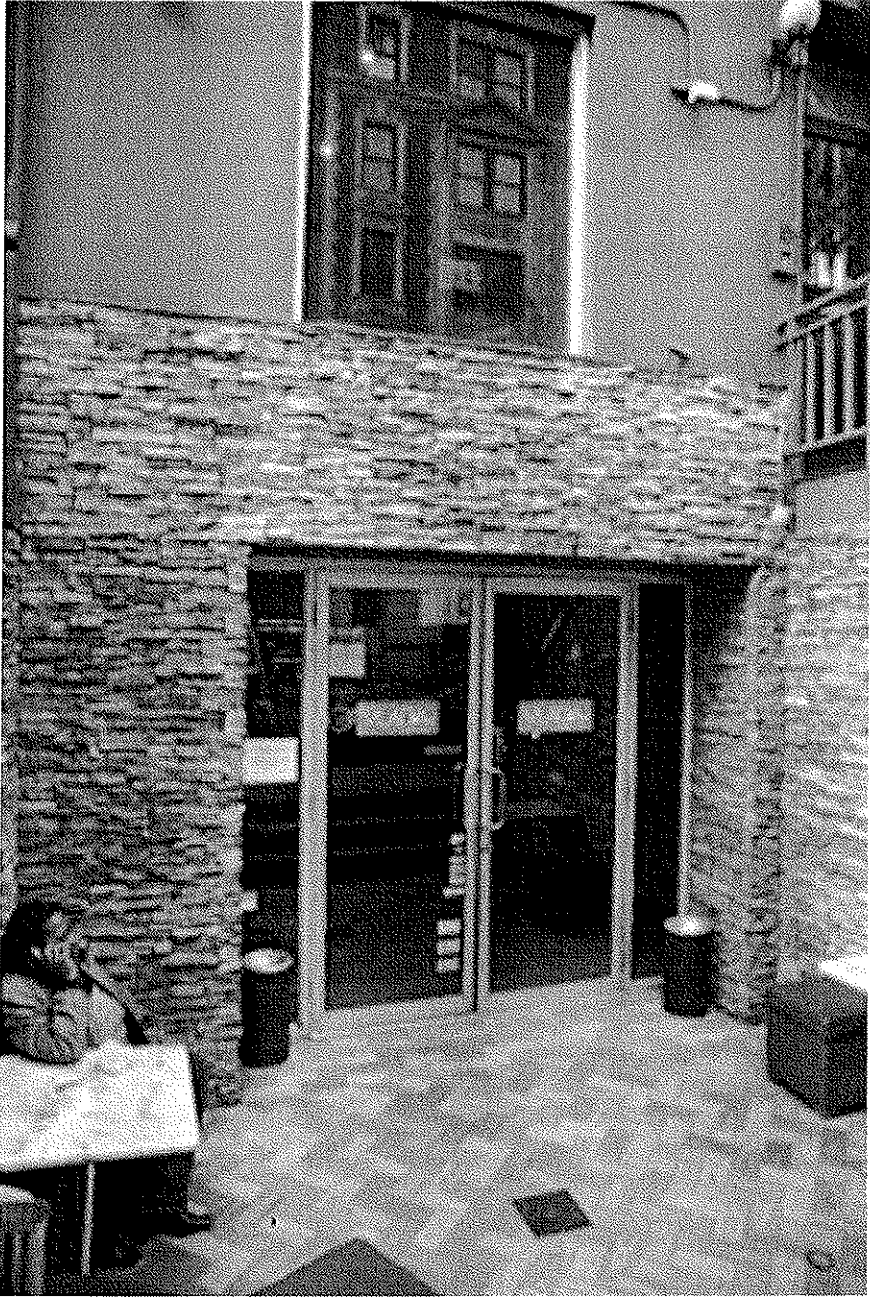
Bloody Mary

A classic with bacon and celery salt rim









AWNING & SECURITY

SPOONFED NYC is also aware that patrons can carry noise while entering or leaving the restaurant.

To reduce the possibility of this, postings will be made visible that patrons are not to congregate in the front patio area.

We will be installing an awning so that noise doesn't carry vertically.

The entrance to the restaurant will offer a seating and waiting area so that patrons can make a swift entrance or exit to and from the restaurant.

Host and/or security team will follow strict protocol in overseeing the patron's traffic flow patterns according to this plan.



Designs have not been finalized

EAT LIKE YOU MEAN IT, HONEY!

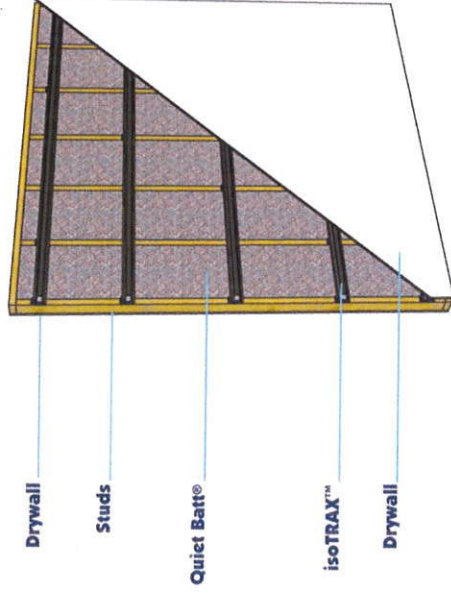
SOUNDPROOFING

SPOONFED NYC is well aware of the sound coming from the space. We will be making every effort to reduce the possibility of noise effecting neighbors.

In building out the space, we will be making sure that the walls are properly insulated with Quiet Batt as a first barrier between the space and next door neighbors.

Sound proofing panels attached to the ceiling will be incorporated at part of the design element to further reduce noise traveling vertically.

In addition to the ceiling panels, book shelves stuffed with books will further act to absorb sound on the walls, in order to create an aesthetic and functional element to combat the potential for sound travel.



Designs have not been finalized

EAT LIKE YOU MEAN IT, HONEY!

PROJECT SUMMARY

INSIDE SEATING:

FIRST FLOOR

8 Tables

31 Seats Total (9 bar, 22 chairs)

SECOND FLOOR

20 Tables

70 Seats Total (6 bar, 64 chairs)

HOURS OF OPERATION:

Monday – Thursday : 11:00am – 1:00am

Friday: 11:00am – 2:00am

Saturday: 10:00 am - 2:00am

Sunday: 10:am - 1:00am

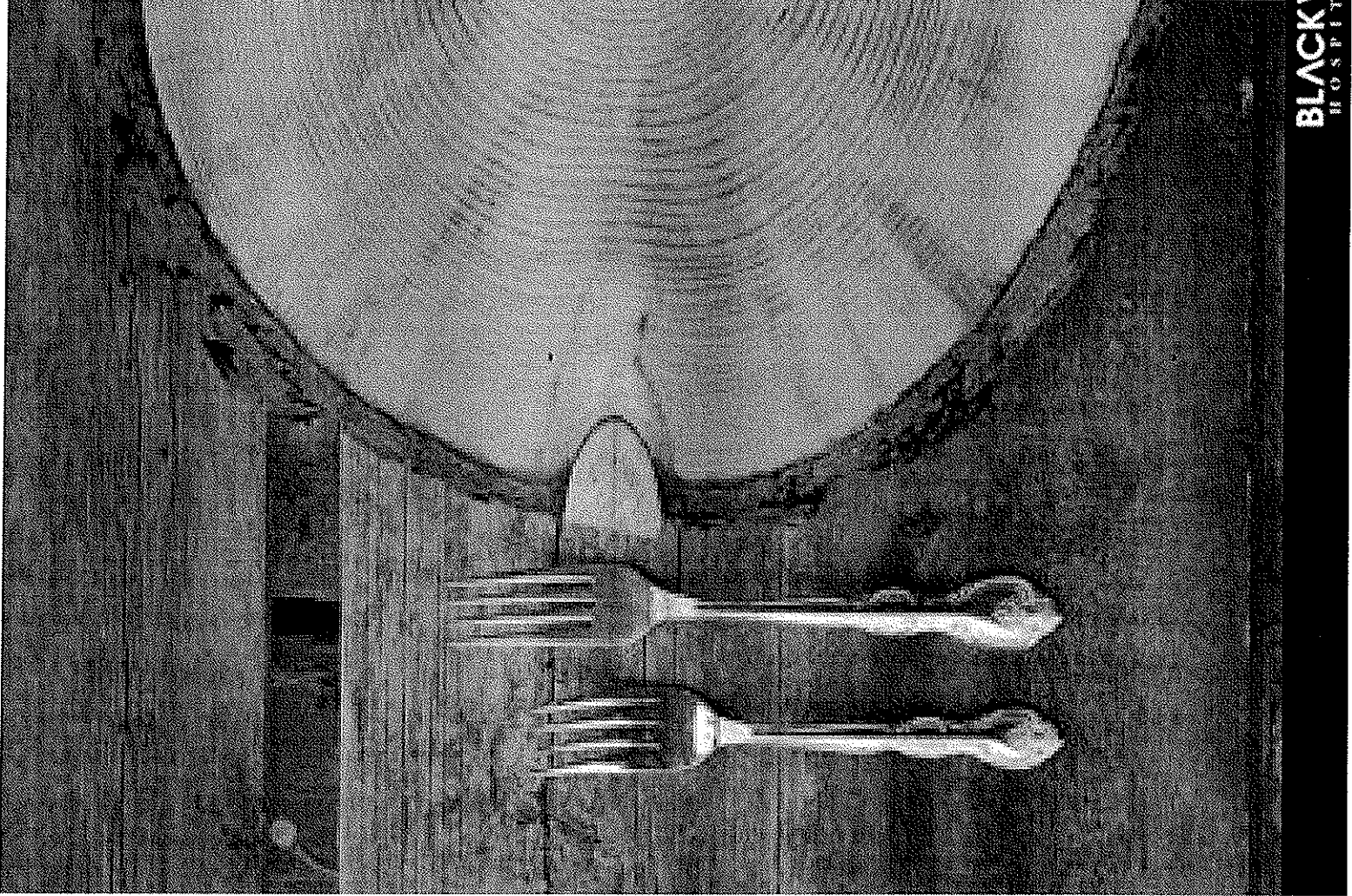
1,250 sq ft – Ground Floor

1,150 sq ft – Second Floor

PROJECTED OPENING

NOVEMBER 2015

WEST 5TH STREET



BLACKWOOD

H O S P I T A L I T Y

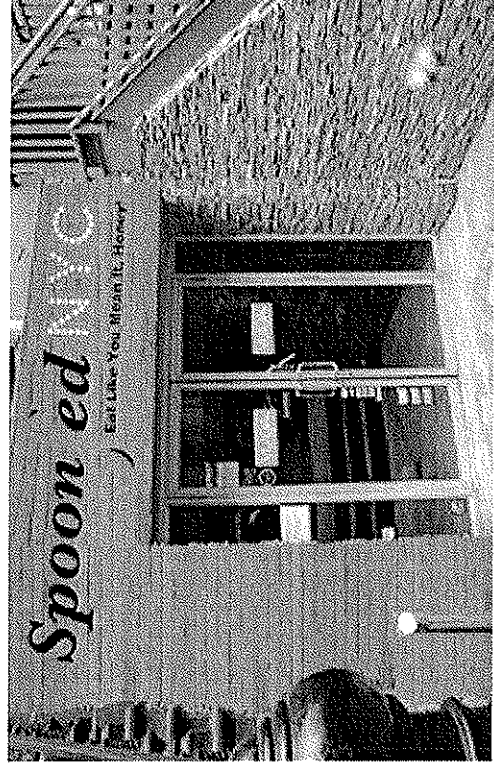
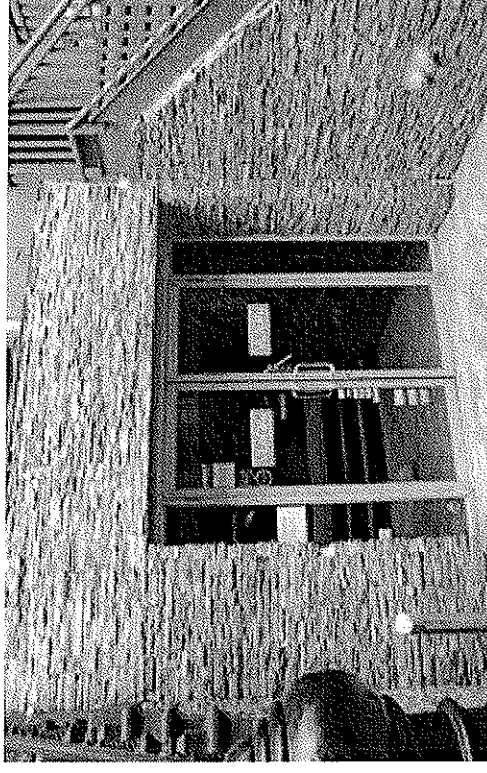
SPOONFED NYC

BLACKWOOD
HOSPITALITY

CONCEPT HIGHLIGHTS

SPOONFED NYC is a casual dining experience serving a delicious southern-fusion cuisine with a friendly and personable atmosphere. Our menu is a blend of American classic dishes and southern style cooking that is layered with herbs and spices found in many other cultures.

- Southern-Style Dining Experience
- Craft Southern Cocktails and Mocktails
- Fun, Casual Dining Vibe
- Dine In/Take Out/Delivery
- Theater Catering (expanding)
- Friendly and Knowledgeable Service
- Event Space for Theater District
- Pre and Post Show Specials
- Performance Space
- Weekend Brunch
- Community Conscious
- Respect Customers, Employees and Vendors



MISSION AND HISTORY

THE MISSION

- 1) SERVE QUALITY AND GREAT TASTING FOOD
- 2) CREATE A RELAXED AND FRIENDLY ATMOSPHERE
- 3) SERVE, SERVE, SERVE

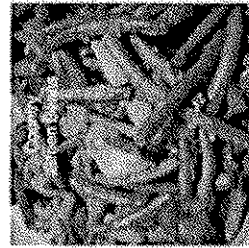
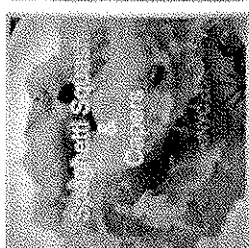
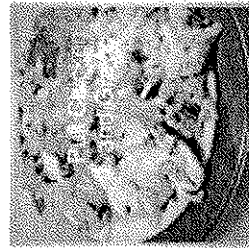
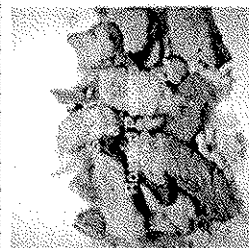
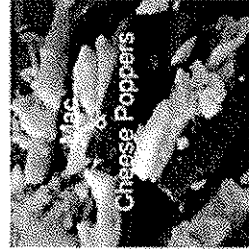
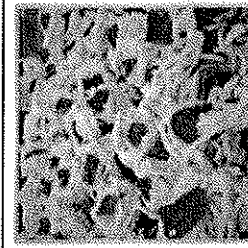
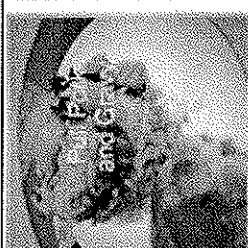
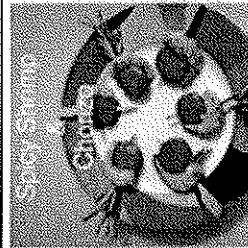
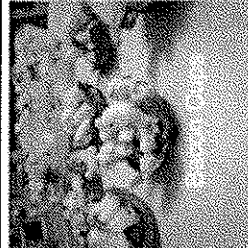
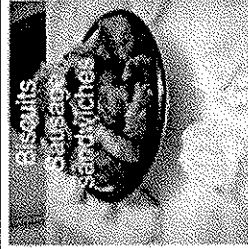
HISTORY

It's true that a lot of start up companies and restaurants can trace their humble beginnings back to selling meals out of their cars, garages, and small home kitchens. Selling one meal at a time, catering companies and restaurants were established. A somewhat similar story holds true for SpoonfedNYC as well, except it was the brainchild of the backstage hair and makeup team at one of New York City's biggest musicals, *Wicked*. Working as a dresser on Broadway and TV for nearly 13 years, Randy Witherspoon began cooking and sharing his food and his love for cooking with his co-workers. Part of his nature and charm was seeing others enjoy the foods he had grown up with in South Carolina by recreating his grandmother's recipes. Cooking was a hobby, it was therapeutic, and it was an enjoyable and undeniable passion. On one of these occasions of, "Look what I cooked today," the hair and makeup crew approached Randy and said that they would gladly pay him for his meals, and they were positive that others would, as well; here people were saying out loud, "Take our money, please!"

CONCEPT

Spoonfed NYC will be a unique casual southern dining experience, capturing the essence of true southern-style family recipes while incorporating flavorful ingredients. This concept was created by Broadway's backstage hair and makeup artist, Randy Witherspoon. Mr. Witherspoon would share his love and passion for cooking with his co-workers as well as the cast and crew members and from there he began catering select dishes.

The atmosphere will embody a warm and home-felt environment making guests feel transported. The menu will center around a blend of classic American dishes and southern-style cooking that is layered with herbs and spices found in many different cultures. Spoonfed will also offer a full-service catering program.



TARGET MARKET

WHAT WE SELL

- Our casual dining restaurant will offer great tasting, Southern-style food based off of family recipes and served in a warm, down home atmosphere; this is the SpoonFed's New York Country experience. Guest's, whether it is their first of 100th time, will feel like family and friends.
- Specially designed catering packages will be geared towards the backstage theater life-style and for local medium-to-large office settings. These packages will become invaluable tools for employers to boost moral and increase employee productivity by providing onsite meals.
- Fast, friendly delivery service to local residence and offices in the Hell's Kitchen and Times Square area.

WHO WE SELL TO

Our target customers consists of the several groups:

- The Broadway Show Community
- Pre- and post- theater crowd
- Tourist
- Local residents
- Delivery area: 42nd street up to Columbus Circle, 6th Ave to West Side Highway

LOCATION

The location on a restaurant row near Wicked and other surrounding Broadway shows. Is in striking distance for pre and post Broadway performances to capture the show goers before and performers ready-to-party after. The established catering business will be easily serviced from such a nearby location. The space also contains a small stage for performers to showcase some independent work.

DELTA GRILL – New Orleans style dining

DAISY MAYS BBQ USA – popular Southern restaurant, no table service.

VIRGILS – tourist oriented BBQ in Times Square

SOUTHERN HOSPITALITY – casual southern pub food, owned by Justin Timberlake.

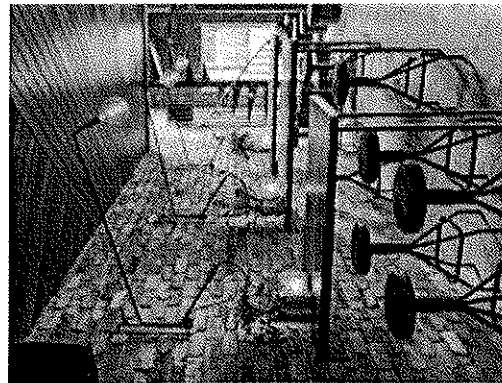
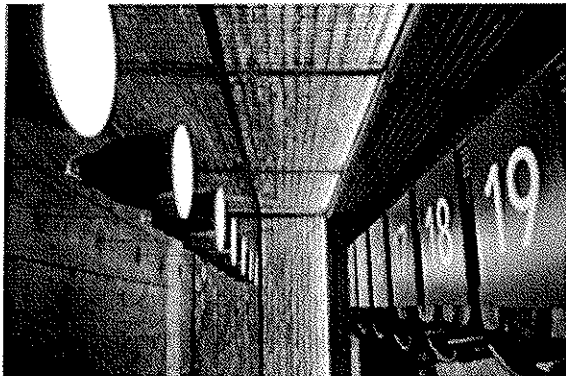
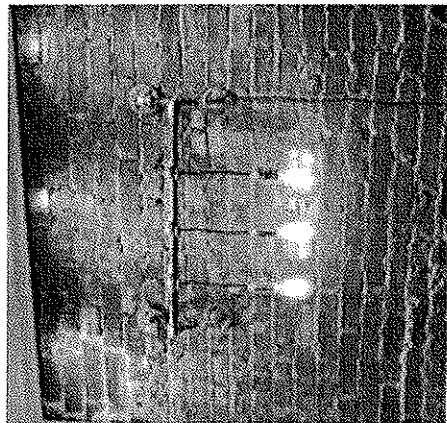
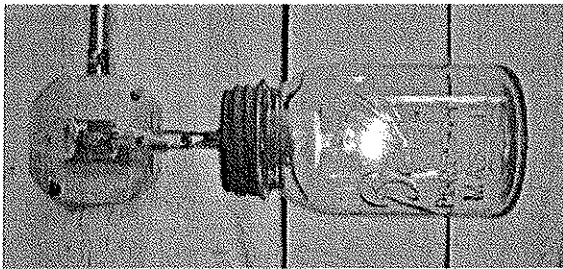
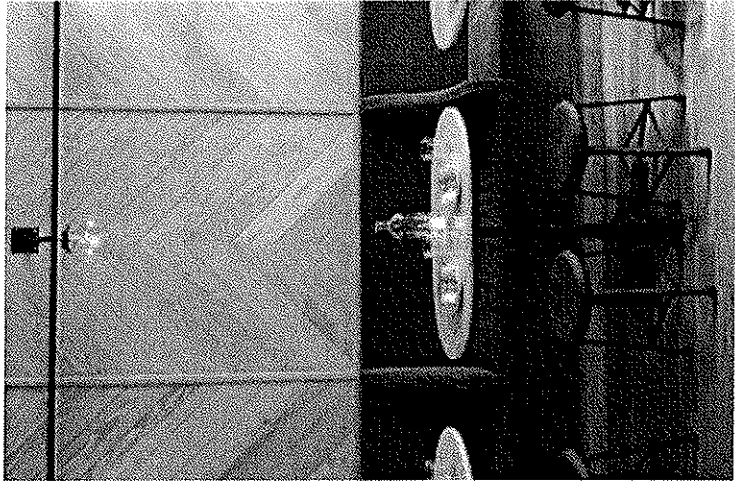
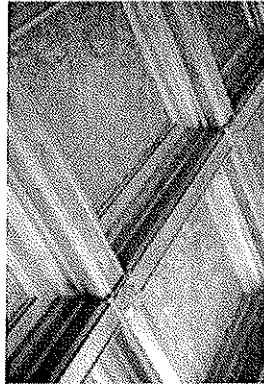


LOCAL SOURCING

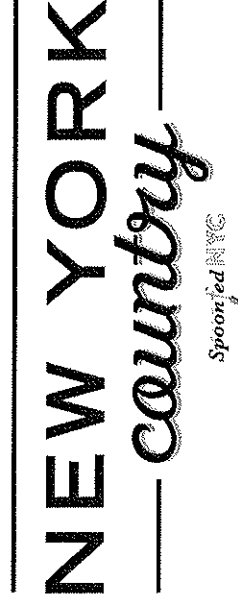
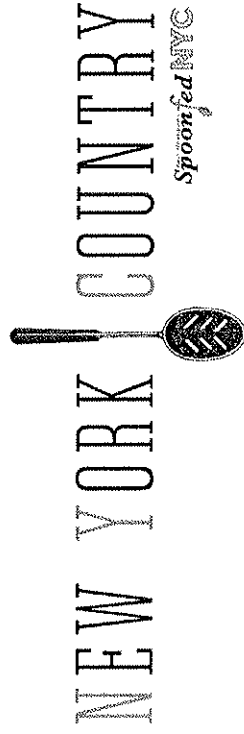
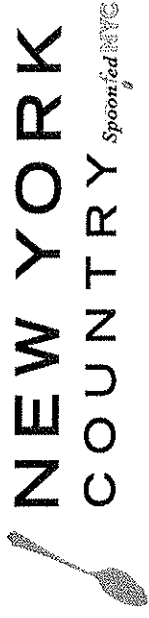
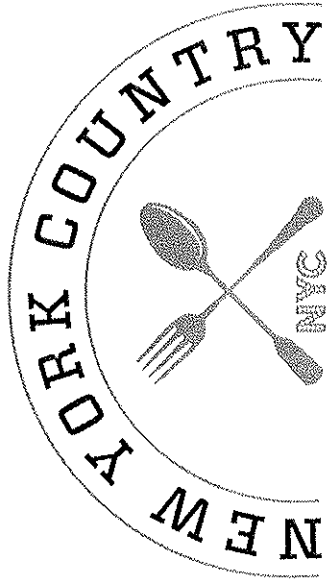
SPOONFED NYC is committed to sourcing the majority of their menu within 100 miles of the restaurant. Local farmers' markets, hydroponic greenhouses and a small herb garden on premise will supply the produce. Heritage and grass-fed livestock are available from the Catskills, Hudson Valley, and Poconos area farmers.



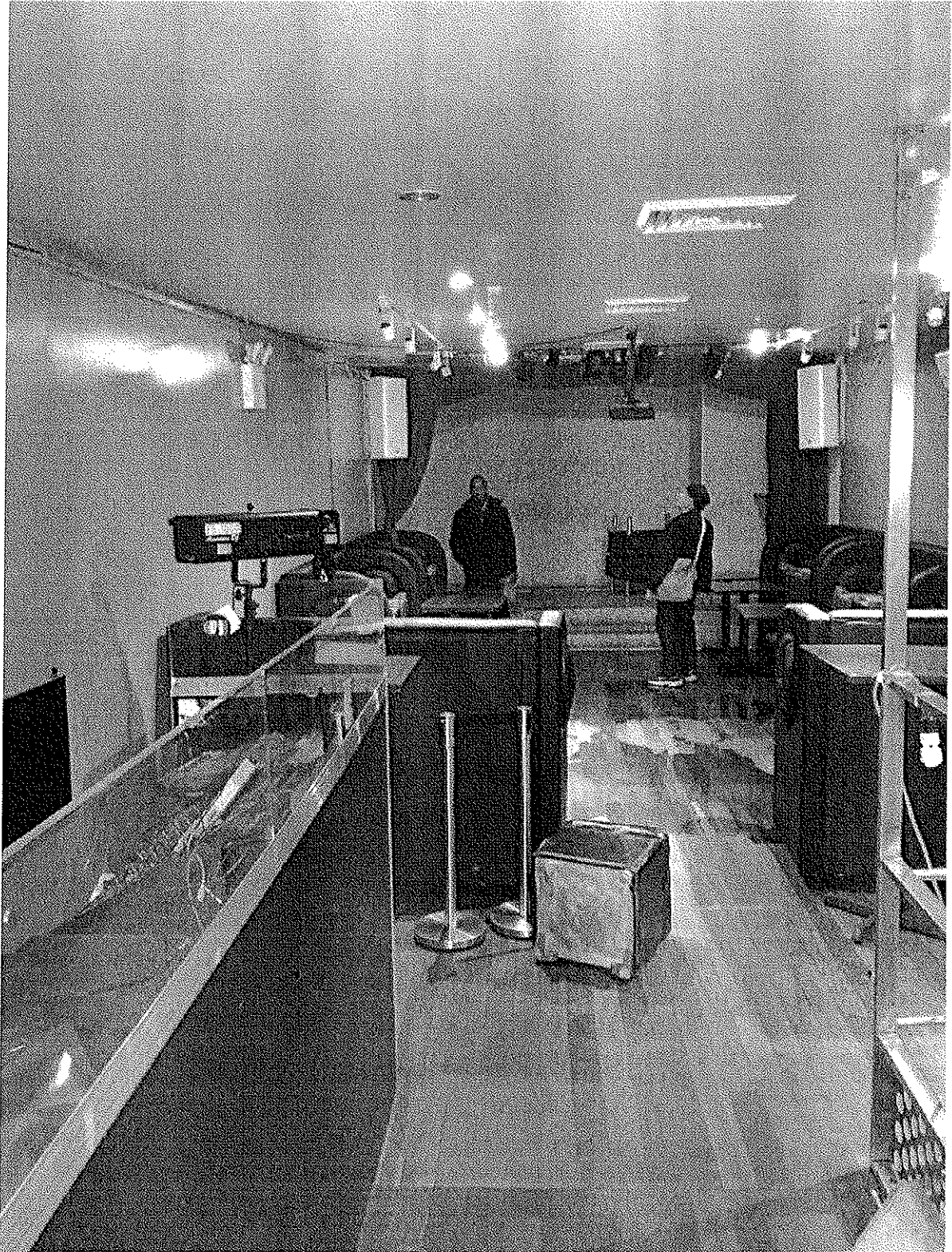
DECOR

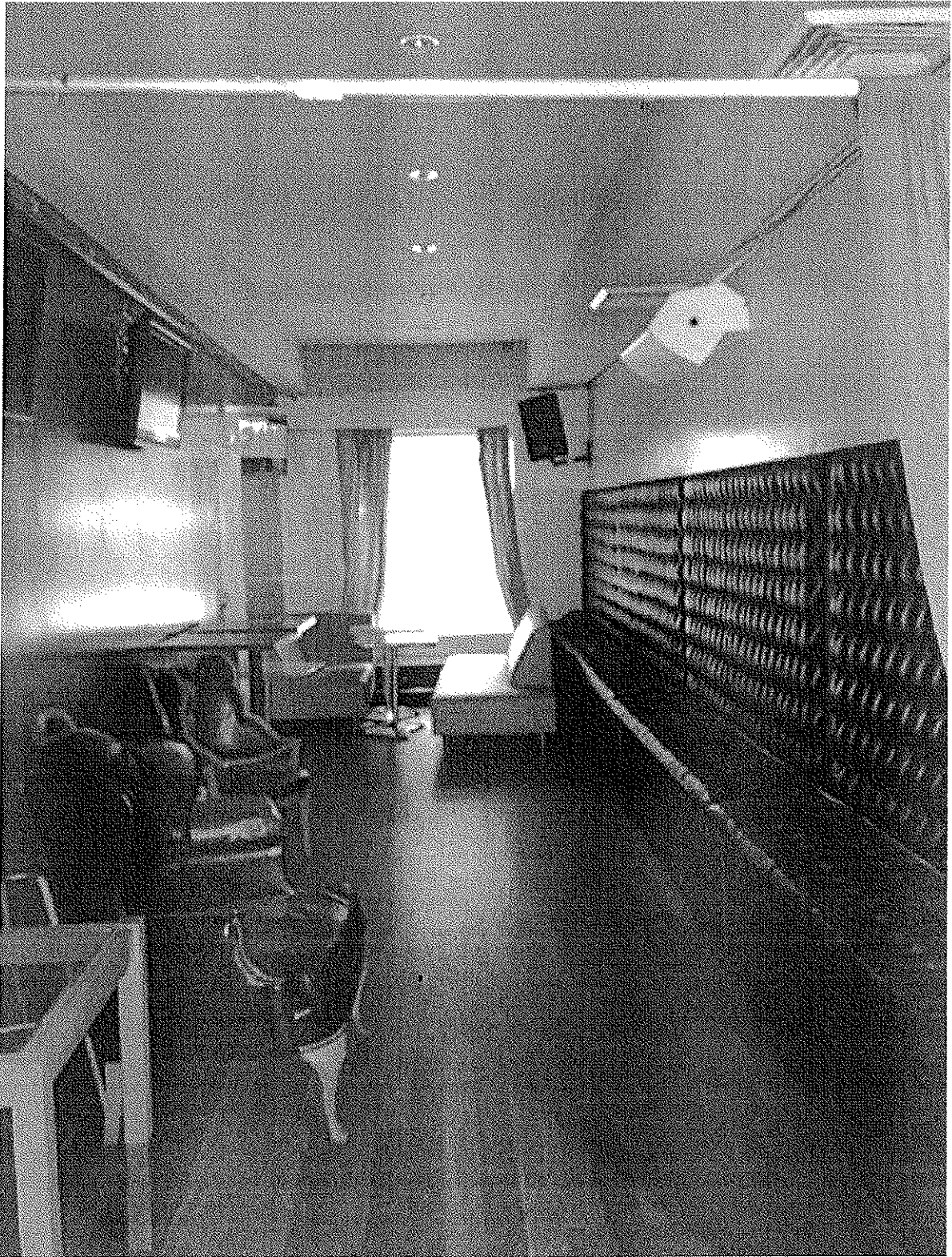


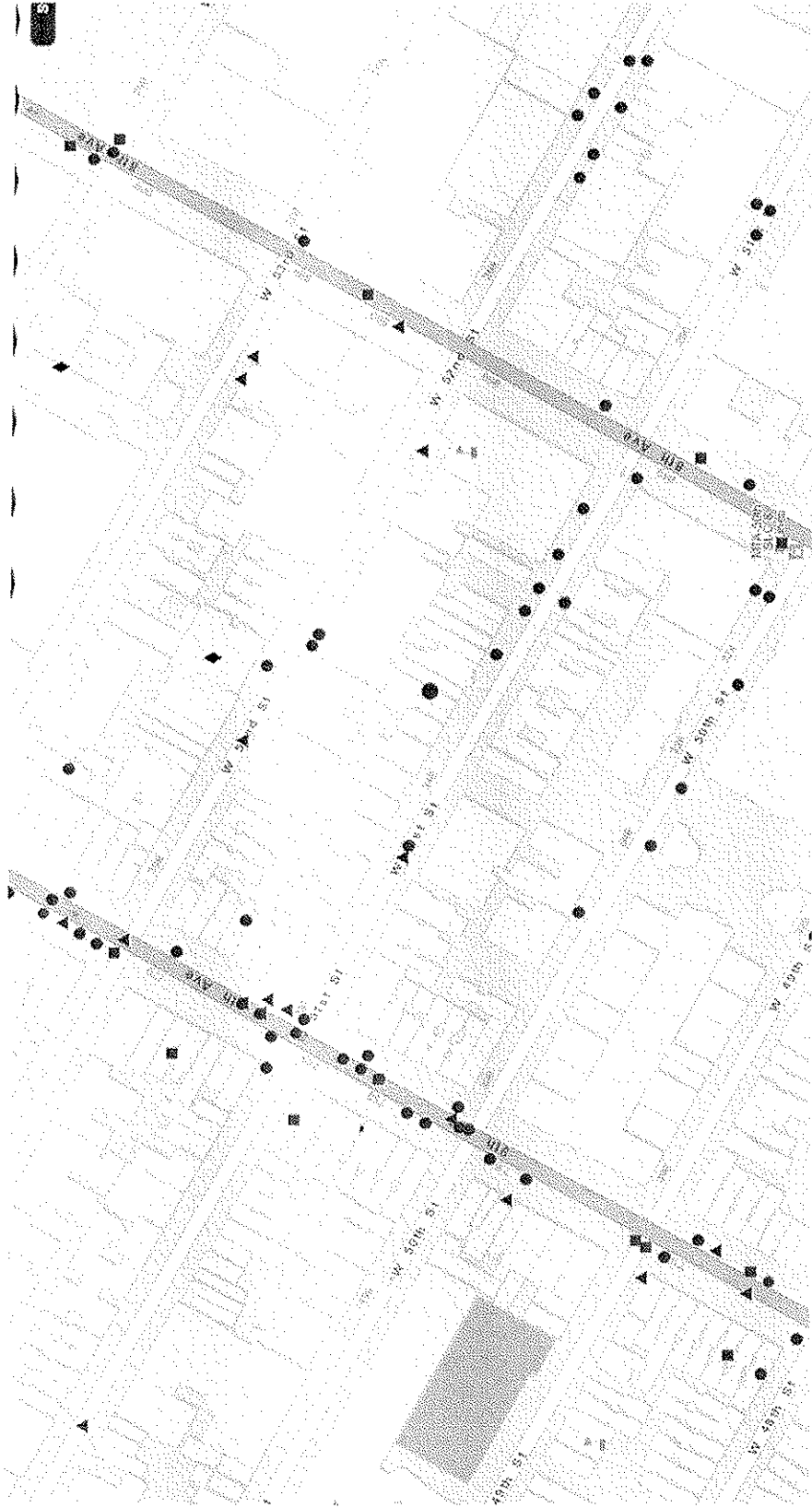
LOGOS











Proximity Map - Liquor Licenses

- - Applicant
- ★ - Full Liquor License
- ▲ - Beer & Wine

Proximity Report for Location:

July 23, 2015

331 W 51ST ST, NEW YORK, NY, 10019

* 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
SHON 45 LIQUORS INC	840 8TH AVENUE	470 ft
ROYAL WINES & LIQUORS INC	789 9TH AVE	585 ft
RAY & FRANK LIQUOR STORE INC	706 9TH AVENUE	900 ft
921 WESTERLY LIQUOR CORP	921 8TH AVE	980 ft
CHOSEN TRADING CORP	400 WEST 55TH ST AKA 839 9TH A	1080 ft
WEST 54 LIQUORS LLC	453 W 54TH ST	1200 ft
REIDY WINE & LIQUOR CO INC	762 8TH AVENUE	1270 ft

Churches within 500 Feet

Name	Approx. Distance
Saint Benedict's Roman Catholic Church	290 ft

Schools within 500 Feet

Name	Address	Approx. Distance
PS 35	317 W 52ND ST	320 ft

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
IPPUDO WESTSIDE LLC	321 323 W 51ST ST	100 ft
BRAAI LLC	329 W 51ST STREET	165 ft
WESTWARD GALLERY & CAFE INC	344 346 W 52ND STREET	165 ft
PRIVY LLC	346 W 52ND STREET	165 ft
TWO GUYS AND TOM INC	348 W 52ND ST	165 ft
CERTA GENTE LLC	325 W 51ST STREET	195 ft
XAI XAI WINE BAR LLC	369 W 51ST ST	205 ft
SHIMIZU & TODO LLC	318 324 W 51ST STREET	210 ft
355 HELL S KITCHEN GROUP LLC	355 W 52ND ST BTW 8TH & 9TH AV	220 ft
319 WEST 51ST STREET REST INC	319 WEST 51ST STREET	245 ft
TOUT VA BIEN RESTAURANT INC	311 W 51ST ST	315 ft
ELYMAR RESTAURANT CORPORATION	365 W 50TH STREET	350 ft
WOO LAE OAK 50 INC	350 WEST 50TH STREET	355 ft
NEW WORLD STAGES HOLDING CO LLC &	340 W 50TH ST	355 ft
MORNINGSIDE TERRACE CORP	772 9TH AVE	385 ft
TBB TAVERN CORPORATION	302 W 51ST STREET	390 ft

Name	Address	Approx. Distance
KIOSK 50 CORP	322 W 50TH STREET	405 ft
CHIPOTLE MEXICAN GRILL OF COLORADO LLC	854 8TH AVENUE	440 ft
DON ANTONIO RESTAURANT LLC	309 W 50TH ST	445 ft
23 INNOVATIONS INC	308 W 50TH ST	460 ft
ARRIBA ARRIBA MEXICAN RESTAURANTS INC	762 9TH AVENUE	465 ft
YALLOS REST INC	776 9TH AVE	475 ft
765 NINTH AVE REST LLC	765 9TH AVE	480 ft
AGEHA JAPANESE FUSION INC	767 9TH AVE	480 ft
INISTIOGE INC	768 9TH AVE	480 ft
AGGIEPOLO INC	761 9TH AVE	485 ft
IDEALIZE INC	362 W 53RD ST	485 ft
VYNL LLC	754 9TH AVE	485 ft
DON AMBROSIO INC	832 8TH AVENUE	495 ft
HIGHLANDERS 756 INC	756 NINTH AVE	500 ft
COVADONGA INC	763 9TH AVE	500 ft
OXIDO CORP	753 9TH AVE	505 ft
LARRY KEVIN K CORP	751 9TH AVE	515 ft
TWO BIG BOYS INC	405 WEST 51ST STREET	540 ft
Q2 THAI, LLC	788 9TH AVENUE	540 ft
EL AZTECA MEXICAN REST INC	783 9TH AVENUE	545 ft
DREAM TEAM PARTNERS LLC	744 9TH AVENUE	550 ft
UNCLE NICKS INC	747 9TH AVENUE	555 ft
785 CAFE INC	785 9TH AVENUE	560 ft
SHERIDIN FAST FOOD INC	789 9TH AVE	565 ft
BASERA INDIAN CUISINE INC	745 9TH AVE	570 ft
401 W 50 TAVERN INC	401 W 50TH STREET	575 ft
BOXERS ENTERPRISES LLC	742 9TH AVE	580 ft
MORALES CABRERA CORP	741 9TH AVE	580 ft
MIL LLC	329 W 49TH STREET	600 ft
AURA LLC AND SCOTT STERNICK AND RICHARD WINKELMAN	350 W 49TH ST	600 ft
FLAMING SADDLES NYC 1 LLC	793 9TH AVE	615 ft
THE RUSSIAN VODKA ROOM INC	888 EIGHTH AVE	620 ft
T N 888 EIGHTH AVENUE LLC	888 8TH AVE	620 ft
MOLLOY S IRISH PUB LLC	737 9TH AVENUE	625 ft
953 ASSOCIATES LLC	798 9TH AVENUE	635 ft
WESTSIDE TM CORPORATION	813 8TH AVE	640 ft
733 RESTAURANT CORP	733 9TH AVENUE	655 ft
STOKES & MCGINLEY INC	800 9TH AVE	660 ft
KQT LLC	401 W 53RD ST	660 ft
316 WEST 49TH RESTAURANT CORP	316 W 49TH STREET	670 ft
S SCOTTY ENTERPRISES INC	802 9TH AVE	675 ft
SAS RESTAURANTS LLC	807 8TH AVE	685 ft
9TH AVE LIME JUNGLE INC	803 9TH AVE	695 ft
RUSSIAN SAMOVAR INC	256 W 52ND STREET	710 ft
251 WEST 51 HOSPITALITY CORP	251 W 51ST ST	740 ft
SANDBAR CONCESSION INC	250 WEST 52ND STREET	745 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
HELLS KITCHEN THAI INC	750 9TH AVE	425 ft
CITE DE PARIS LLC	310 W 53RD ST	445 ft
MEE 759 INC	795 9TH AVE	690 ft

Unmapped licenses within zipcode of report location

Name	Address
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DiPasquale Law Group
Attorneys & Counselors at Law

August 11, 2015

Manhattan Community Board 4
330 West 42nd Street, 26th Floor
New York, New York 10036

RE: **30-Day Advance Notice - On-Premises Liquor License**
Applicant: Spoonfed New York Country Group LLC
Premises: 331 W. 51st Street, New York, NY 10019

Dear Board Members:

I am the attorney for Spoonfed New York Country Group LLC. I am requesting that my client's application be laid over until September's agenda so that my client may first attend the August 27th HK5051 Block Association meeting. My client will not submit its application to the State Liquor Authority until after Community Board 4's September's committee meeting.

Should you have any questions or concerns regarding the foregoing, please do not hesitate to call.

Cordially,
DIPASQUALE LAW GROUP

A handwritten signature in black ink, appearing to read 'James D. DiPasquale', written over a horizontal line.

James D. DiPasquale
JAMES@DLGNYC.COM