

2  
3 December 3, 2014

4  
5 Julie Menin  
6 Commissioner  
7 Department of Consumer Affairs  
8 42 Broadway  
9 New York, N.Y. 10004

10  
11  
12 **Re: Clarification and modification of sidewalk café rules**

13  
14 Dear Commissioner Menin,

15  
16 Manhattan Community Board 4 (MCB4) is seeking your help in clarifying and possibly modifying a  
17 number of rules relating to sidewalk cafés. The lack of clarity in these rules causes many disagreements  
18 between the community and the operators of cafés and is the source of numerous complaints from  
19 residents.

20 As the DCA's Sidewalk Café Design and Regulations Guide states: "There is a need to prevent  
21 situations that would be uncomfortable and downright dangerous to pedestrians. This need is especially  
22 great when sidewalk cafés, which consume large portions of the sidewalks, are imposed upon public  
23 thoroughfares already occupied by other obstructions." MCB4 has a vibrant restaurant scene, and many  
24 restaurants have opted to install sidewalk cafes even though the sidewalks are unusually narrow (on 9<sup>th</sup>  
25 avenue), occupied with trap doors or subway grids (on 8<sup>th</sup> Avenue), or even narrower on historical side  
26 streets. In many cases, the cafés make it uncomfortable and sometimes dangerous to pedestrians.  
27 Some of the typical problems we encounter include:

- 28  
29
- 30 • **Location:** A few sidewalk cafes have been approved in our district even though the zoning does  
31 not permit it. It is critical that a comprehensive and up-to-date list of streets where sidewalk  
32 cafés are permitted be maintained and made accessible to the public, that DCA personnel be  
33 familiar with the zoning, and that such issues be caught early in the process.
  - 34 • **Street trees:** The regulation indicates that a street tree is not considered an obstacle provided  
35 there is a grate or paver covering the tree well. The parks department recommends not to use  
36 grates and pavers, however, which have adverse effect on the health of the trees. Anyone who  
37 has pushed a stroller on a sidewalk knows that a tree is an obstacle. We suggest that the  
38 regulation be changed to provide that trees are obstacles and that an 8-foot clearance is required  
39 between a sidewalk café and the edge of the tree well/pit nearest to the sidewalk café.
  - 40
  - 41 • **Parking meters** are currently not considered an obstacle. Since that regulation was established,  
42 however, the ubiquitous one-meter-per-car parking meters have been replaced by the much  
43 larger Muni Meters (Pay and Display Meters), which are typically distributed one per block.  
44 Muni Meters should be considered an obstacle and an 8-foot clearance required.
  - 45
  - 46 • **Measurements:**

- 1           ○ The regulation specifies that cafés “must maintain a clear path of eight (8) feet between
- 2           the outer limit of the café and any object near the curb, including the curbstone.” Does
- 3           this mean the curbstone is included or excluded from the 8-foot clear path measurement?
- 4           ○ The regulation specifies that the café perimeter should be measured from the most
- 5           preeminent obstacle across the café, as a straight line. “In no event may recesses in the
- 6           sidewalk cafe frontage be used to satisfy this unobstructed width requirement . . . .” To
- 7           ensure accurate and effective application and enforcement of this clause, the language
- 8           should be clarified, perhaps with examples given. Further, the 8-foot clear path should be
- 9           a straight line from corner-to-corner of the block. At the moment, the 8-foot requirement
- 10          seems to be interpreted as a path that can wind around tree pits and other obstacles, so
- 11          long as it remains 8 feet.

- 13          ● **Distance from bus stop:** The regulation specifies a minimum 8-foot clearance from a “bus stop
- 14          (with shelter at open end),” but requires no clearance from bus stops without shelters. Groups of
- 15          commuters wait at such bus stops in front of sidewalk cafés, leaving not enough space for
- 16          pedestrians to walk. It is worse at popular destinations, where hop-on/hop-off buses use the
- 17          MTA stops to pick up and discharge large groups of tourists. It should be noted that, when a
- 18          shelter is not installed at a bus stop, that is typically because the Department of Transportation
- 19          deems that there is not enough space on the sidewalk for a shelter. Accordingly, the regulation
- 20          should require a minimum 8-foot clearance from all bus stops, with or without shelters.
- 21
- 22          ● **Distance from doorway:** In older tenement buildings with narrow facades and doorways, we
- 23          have found that a 3-foot clearance from a sidewalk café on each side of the residential doors is
- 24          necessary for safety reasons so that deliveries to the café do not block access to the residential
- 25          entrances. This rule exists for enclosed sidewalk cafés. It should be added for unenclosed
- 26          sidewalk cafés as well.
- 27
- 28          ● **Distance from corners:** The current regulation requires a “nine (9) foot clear path to an
- 29          intersection,” as measured from the curb. With traffic signals, a large menu stand, pedestrians
- 30          standing at the curb and two pedestrian ramps in a location with a café, wheelchairs do not have
- 31          enough space to get from the street to the sidewalk. We recommend that the language of
- 32          newsstand measurements be adopted here, which would require a 10-foot clearance between a
- 33          corner quadrant (the projection of the two property lines to the curb) and a sidewalk café.
- 34
- 35          ● **Relocation of furniture:** The regulation specifies that an applicant can ask the city to relocate
- 36          street furniture. As a result, applicants sought to relocate trees or bike parking, thus removing
- 37          two important amenities for the community. Relocation of trees, furniture, or other obstacles
- 38          should not be permitted.
- 39
- 40          ● **Service aisle:** The regulation requires that the 3-foot service aisle must run “the entire length of
- 41          the tables,” alternately described as “the entire length of the separated areas occupied by the
- 42          sidewalk café.” However, many times the DCA staff approves configurations that do not
- 43          conform: allowing serving from inside, which encourages French doors to remain open and
- 44          amplified music to be heard from the street; allowing service from the sidewalk pedestrian clear
- 45          path; or permitting an L-shape configuration of tables. This rule needs to be clarified so that it

1 can be effectively applied and enforced.

2  
3 • **Other obstructions outside the café:**

- 4 ○ It is now common practice to install A-frame signs in front of cafés, encroaching further  
5 on the pedestrian path. It would be helpful if DCA included such encroachment in their  
6 enforcement since the law explicitly prohibits such signs.
- 7 ○ The application of the “no smoking” law within café boundaries causes patrons often to  
8 congregate outside the café rail to smoke and converse. In recognition of this fact, it  
9 would make sense to adopt a 9’6” clear path around sidewalk cafés, as is the case for  
10 newsstands, to take into account the presence of customers outside the enclosure.
- 11 ○ The situation is similar with newsstands where the obstruction represented by a person  
12 making a purchase is taken in account by the 9’6” clear path requirement. It would make  
13 sense to adopt the same 9’6” clear path around sidewalk cafés, as is the case for  
14 newsstands, to take into account the presence of customers outside the phone booths.

- 15  
16 • **Markings.** The regulation requires markings of the boundaries of a sidewalk café. We also  
17 understand, however, that the Department of Transportation disfavors sidewalk markings, an  
18 apparent tension which has perhaps contributed to the decline in the markings of sidewalk café  
19 boundaries. We believe such markings are essential because, without them, there is no way for  
20 the restaurant personnel setting up the café to know where the boundaries are. Accordingly, we  
21 urge the DCA to work with the DOT to develop a unified position on boundary markings. Once  
22 that issue is resolved, the DCA should direct architects to draw the boundaries in the presence of  
23 the community board and then enforce those boundaries. In addition, the markings need to  
24 outline the full area that can be occupied by the sidewalk café, including the 3-foot service aisle.  
25 It would be helpful if a café had to separately mark-off where the 3-foot service aisle is (as well  
26 as where the tables go). Marking only the overall boundaries of the café makes it easy for the  
27 tables to encroach into the service aisle -- with the serving staff forced into the pedestrian clear  
28 path.

- 29 • **Storage of furniture:** The current language, “All approved sidewalk cafe equipment or  
30 accessories shall be removed from the sidewalk when the unenclosed sidewalk cafe ceases  
31 operation,” is not very precise. As a result, operators leave their café furniture in place the whole  
32 year, even when it rains, snows, or in the middle of the night. We suggest that the language be  
33 changed to: “stow inside (or against the wall) all furniture and planters during the hours when the  
34 café is not in operation, including but not limited to at night after closing and before opening,  
35 when it rains, when it snows, when the temperature is below 50 degrees and between October  
36 31<sup>st</sup> and March 15<sup>th</sup>.”

- 37  
38 • **Obstructions arising from construction.** Given the extensive street construction on Ninth  
39 Avenue and the water main construction on side streets in Hell’s Kitchen, we have faced  
40 multiple situations where construction fencing and other protections impinge on a sidewalk on  
41 which a sidewalk café is already located. When the café remains at its original size (approved at  
42 a time of no construction), the pedestrian clear path is often reduced to five feet or less -- a  
43 serious impediment to pedestrian safety and convenience. A regulation should provide that,  
44 when construction fencing and/or other protections (from either street construction or building  
45 construction/renovation) are installed on or abutting a sidewalk that also contains a sidewalk  
46 café, the café operator must ensure that an 8-foot pedestrian clear path remains in place between

1 the café and the construction protections -- even if the operator is required temporarily to reduce  
2 the size of the sidewalk café while the construction protections are in place. To the extent a café  
3 is temporarily reduced in size, the operator could receive a *pro rata* rebate of the sidewalk café  
4 fees, reflecting the space and time lost; the rebate could be applied toward the next year's café  
5 fees.  
6

- 7 • **New phone booths.** We understand that the city is in the process of determining the placement  
8 of new telephone booths on city sidewalks. We urge the DCA to coordinate with the relevant  
9 city agencies to ensure that, when determining the best placement of those booths, the city takes  
10 into account which sidewalks are occupied by sidewalk cafés in warm weather months.  
11
- 12 • **DCA response to requests for enforcement through the 311 system.** Although community  
13 members may submit requests for enforcement regarding sidewalk cafés to the DCA through the  
14 city's 311 system, information about the resolution of such requests is not presently available  
15 through the 311 system (as it is available, for example, for issues directed to the Parks  
16 Department about trees). At present, a community member seeking to learn the resolution by  
17 the DCA of his/her request for enforcement must file a FOIL request. We propose that the DCA  
18 provide its responses to requests for enforcement through the 311 system, which would benefit  
19 both community members (who would gain any easier route to learn the resolution of their  
20 requests) and the DCA (which would face fewer time-consuming FOIL requests).  
21

22 Sincerely,

23  
24  
25  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

26

1 **Business License & Permits Committee**

Item #: 5

2  
3 December 3, 2014

4  
5 Dennis Rosen  
6 Chairman  
7 New York State Liquor Authority  
8 80 S. Swan Street, 9<sup>th</sup> Floor  
9 Albany, New York 12210

10  
11 **Re: Sergimmo Trattoria Inc.**  
12 **d/b/a Sergimmo Trattoria**  
13 *456 Ninth Avenue (35/36)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends denial of a new Restaurant Wine and Beer  
18 License application for Sergimmo Trattoria Inc. d/b/a Sergimmo Trattoria – 456 Ninth Avenue (35/36),  
19 unless the following stipulations, agreed to by the applicant, are part of the method of operation for this  
20 establishment with a capacity of 35 people, with 8 tables with 22 seats.

21  
22  
23 A signed copy of the questionnaire and stipulations are enclosed.

24  
25 Sincerely,

26  
27  
28  
29 Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

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31

# Manhattan Community Board 4

(All Fields Must Be Completed)

# Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)	
Sergiuino Trattoria Inc.		Sergiuino Trattoria	
STREET ADDRESS		CROSS STREETS	
456 9th Avenue N.Y., N.Y 10018		9th Av. / W. 35-36 St.	
OWNER	NAME:	Francesco Badalenti	
	PHONE:	212-957-4212	
	FAX:	212-967-4227	
MANAGER	NAME:		
	PHONE:		
	FAX:		
ATTORNEY	NAME:		
	PHONE:		
	FAX:		
LANDLORD	NAME:		
	PHONE:		
	FAX:		
DESCRIPTION OF BUSINESS			
Establishment Type:		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): Bar/Arcade	
Method of Operation:		<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade	
License Type:		<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer	
APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES <input type="radio"/> NO
		What is/was the name of establishment?	Existing business - applying for liquor license
		What is/was the address of the establishment?	
		What were the dates the applicant was involved with this former premise?	
	<input type="radio"/> Transfer	What is the prior license #?	
		What is the expiration date on the prior license?	
		Are you making any alterations or operational changes?	<input type="radio"/> YES <input type="radio"/> NO
	If alterations or operational changes are being made, please attach the plans to this form.		
	<input type="radio"/> Alteration	What is the current license #?	
		What is the expiration date on the current license?	
Please describe the nature of the alterations and attach the plans			

11 P.M.

10:00 P.M.

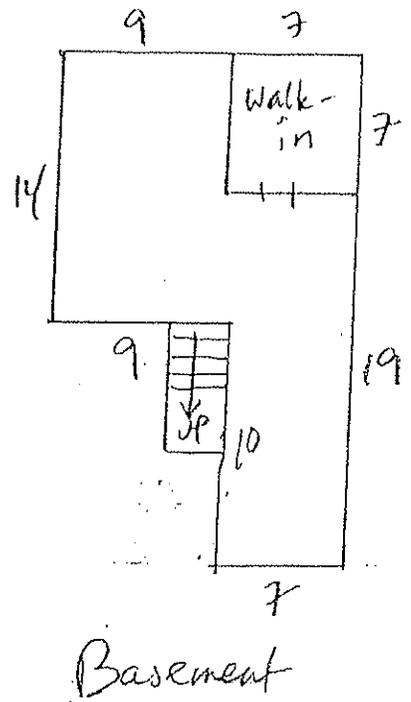
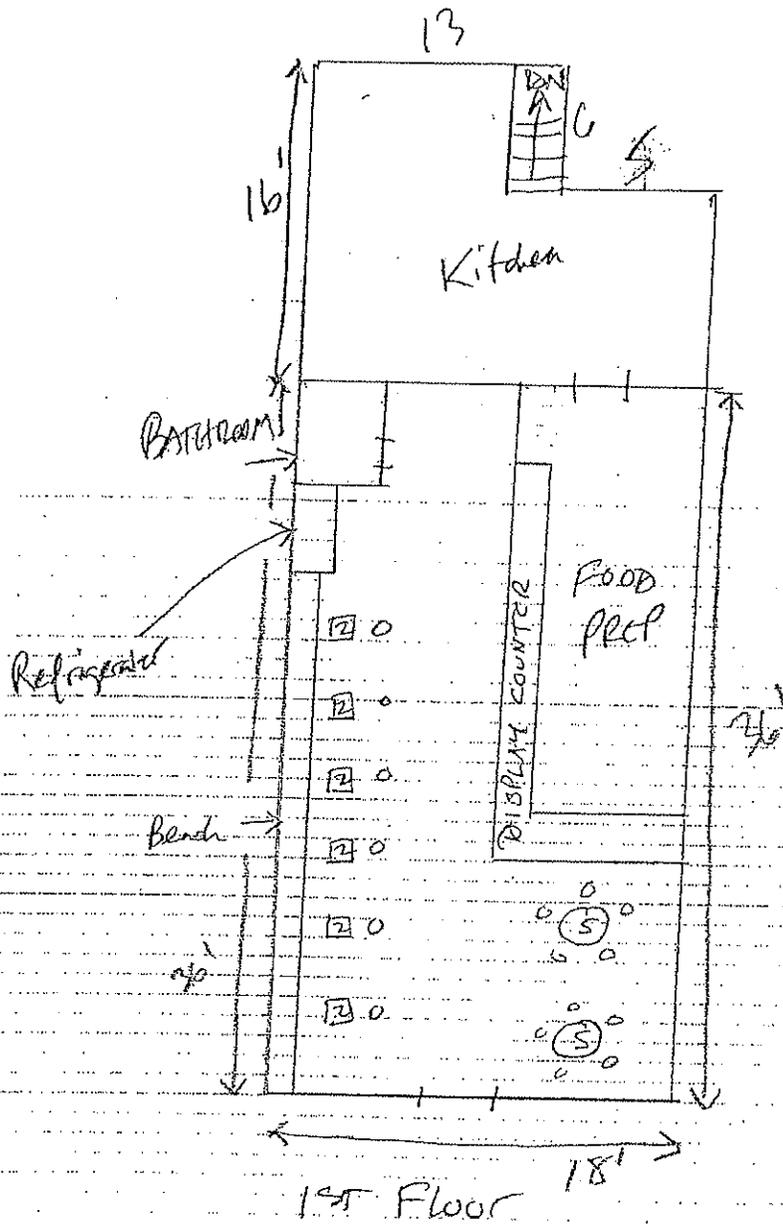
OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	11A-8P	—————→						11A-7P	
	Music	11A-8P	—————→						11A-7P	
	Kitchen	11A-8P	—————→						11A-7P	
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	35									
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+			
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A			
Will applicant have bottle service?					YES	NO	N/A			
Will you be hosting private parties and promotional events?					YES	NO	N/A			
Will outside promoters be used?					YES	NO	N/A			
Will the security plan submitted be implemented?					YES	NO	N/A			
Will State certified security personnel be used?					YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A			
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A			
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					YES	NO	N/A			
If you plan to have music, what type(s)?					BACKGROUND	LIVE MUSIC	DJ			
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A			
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	N/A			
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A			

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="radio"/> NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	<input checked="" type="radio"/> N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	<input checked="" type="radio"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	<input checked="" type="radio"/> N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	<input checked="" type="radio"/> YES	NO	N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	<input checked="" type="radio"/> YES	NO	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	NO	N/A

LOCATION & ZONING			
Primary Zoning District:		Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	<input checked="" type="radio"/> NO	N/A
Is a Public Assembly permit required?	YES	NO	N/A
Are your plans filed with DOB?	YES	NO	N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	CB 4	
	# 2		
	# 3		

ADDITIONAL STIPULATIONS: (Office Use Only)

- WILL PROVIDE CONTACT INFO OF MANAGER-LEVEL PERSONNEL TO LOCAL NEIGHBORS.
- WILL ENSURE SIDE WALK IN FRONT ESTABLISHMENT IS KEPT CLEAN & FREE OF CIGARETTE BUTTS.



Sergimmo Trattoria Inc.  
 456 9th Avenue  
 New York, NY 10018

**"Sergimmos Meats All  
Your Needs" Check-out  
Our market selections**

**PROSCIUTTO**

PROSCIUTTO DI PARMA  
D.O.P \$22.99 per lb  
DANIELE PROSCIUTTO  
\$15.99 per lb  
SPECK  
\$18.99 per lb  
BRESAOLA  
\$18.99 per lb  
PROSCIUTTO PARMACOTTO  
\$12.99 per lb  
CULATELLO  
\$20.99 per lb  
CAPICOLA "SWEET"  
\$18.99 per lb  
CAPICOLA "HOT"  
\$18.99 per lb  
ROSEMARY HAM  
D.O.P. \$12.99 per lb

**SALAMI**

CALABRESE, HOT  
\$14.99 per lb  
FELINO (the king of the  
salami)  
\$20.99 per lb  
FINOCCHIONA  
GIGANTE  
\$19.99 per lb  
AGED GENOA SALAMI  
\$14.99 per lb  
COLUMBUS PEPPERED  
SALAMI  
\$15.99 per lb  
AGED SOPPRESSATA  
\$16.99 per lb  
INDIVIDUAL  
SOPPRESSATA  
\$10.99 10 ounces

**SAUSAGE**

HOMEMADE DRY  
SWEET OR HOT  
SOPPRESSATA  
\$14.99 per lb  
HOMEMADE  
CACCIATORE  
\$15.99 per lb

**ALTRI**

SPANISH CHORIZO  
\$19.99 per lb  
TURKEY DI CASA  
\$10.99 per lb  
MORTADELLA  
D.O.P. \$11.99 per lb

*"Ask About Our daily  
Specials"*

*"It's not a diet, it's a  
lifestyle"*

**SERGIMMOS  
SPECIALTY**

STUFFED PEPPERS  
\$13.99 per lb  
STEMMED CARCIOFI  
\$13.99 per lb  
OCTOPUS SALAD  
\$19.99 per lb  
**FORMAGGI**  
HOMEMADE MOZZARELLA  
\$9.99 per lb  
SMOKED MOZZARELLA  
\$8.99 per lb  
PARMIGGIANO REGGIANO  
D.O.P. 19.99 per lb  
PARMIGIANO SOVRANO  
\$20.99 per lb  
PROVOLONE AURICCHIO  
D.O.P. \$13.99 per lb  
FIORE DI SARDEGNA  
\$16.99 per lb

MOLITERNO  
D.O.P. \$16.99 per lb  
MOLITERNO WITH TRUFFLE  
D.O.P \$25.99 per lb  
FONTINA  
D.O.P. \$17.99 per lb  
PIAVE  
D.O.P. \$17.99 per lb  
FRENCH BRIE  
\$13.99 per lb  
RICOTTA SALATA  
\$13.99 per lb  
SPANISH MANCHEGO  
\$16.99 per lb  
GORGONZOLA  
D.O.P. \$15.99  
PARM. GRANA PADANA  
D.O.P. \$17.99 per lb  
HOMEMADE SCAMORZA  
\$10.99 per lb  
ASIAGO  
\$17.99 per lb  
PRIMOSALE PEPPERCORN  
D.O.P. \$14.99 per lb  
SICILIAN PRIMOSALE  
D.O.P. \$14.99 per lb  
DRUNKEN GOAT  
\$17.99 per lb  
BURRATA  
D.O.P. \$11.99 per lb  
BUFFALO MOZZARELLA  
D.O.P. \$11.99 per lb  
CALABRO RICOTTA  
D.O.P. \$9.99 per lb  
GOUDA  
\$16.99 per lb

**THE HOME OF  
HANDMADE MOZZARELLA**



**"It's not a diet, it's a lifestyle"**

**Store Hours**

**Monday - Saturday: 11am to 8pm**

**Sunday: 11am to 7pm**

**Catering coordinator: Massimo**

**456 9<sup>th</sup> Ave, New York, N.Y. 10018**

**212-967-4212/212-967-4727.fax/www.sergimmo.com**

**MINIMUM FOR DELIVERIES \$25**

**FOR FEWER THAN 3 BLOCK RADIUS \$15**

**PANINI (PLUS TAX)**

**"All Panini come with E.V. Olive Oil & Crema di Balsamic"**

- 1-IL VIP-** Prosciutto Di Parma, mozzarella, Arcadian mix, EV olive oil and fig spread, Sergimmo's Specialty. \$14
- 2-MASSIMO IL GRANDE-** Grilled chicken, mozzarella, sundried tomatoes, Arcadian mix. \$10.50
- 3-EMILIA ROMAGNIA-** Prosciutto, mozz, Arcadian mix, pesto \$10
- 4-LOMBARDIA-** Grilled chicken, mozzarella, tomatoes, Arcadian mix, pesto. \$10.50
- 5-TRENTINO-** Mortadella, provolone, marinated eggplant, Arcadian mix. \$10
- 6-VENEZIA-** Speck, provolone, sweet peppers, Arcadian mix \$10
- 7-VENETO-** Soppressata, mozzarella, hot peppers, Arcadian mix \$10
- 8-PIEMONTE-** Capicola, smoked mozzarella, sundried tomatoes, Arcadian mix \$10
- 9-LIGURIA-** Turkey, mozzarella, sweet peppers, Arcadian mix \$10
- 10-VALLE D'AOSTA-** Parma Cotto, provolone, Arcadian mix, sundried \$10
- 11-TOSCANA-** Parma Cotto, mozzarella, sweet peppers, Arcadian mix \$10
- 12-MARCHE-** Salami, mozzarella, artichokes, Arcadian mix \$10
- 13-UMBRIA-** Grilled chicken, prosciutto, mozz, Arcadian mix \$10.50
- 14-ABRUZZO-** Bresaola, mozz, sweet peppers, Arcadian mix \$14
- 15-LAZIO-** Chorizo, provolone, Arcadian mix, olive spread. \$10
- 16-MOLISE-** Culatello, mozz, sweet peppers, Arcadian mix. \$14
- 17-CAMPANIA-** Grilled chicken, speck, mozzarella, sweet peppers, Arcadian mix \$10.50
- 18-SARDEGNA-** Imported tuna, tomatoes, hot peppers. \$9.50
- 19-BASILICATA-** Salami, mozz, sundry tom, Arcadian mix. \$10
- 20-PUGLIA-** Grilled chicken, mozz, sweet pepper, Arcadian mix \$10
- 21-CALABRIA-** Smoked mozz, sundried tom, Arcadian mix \$9
- 22-SERGIMMO SPECIALE-** Grilled chicken, gorgonzola, Arcadian mix \$10.50
- 23-SICILIA-** Copanatina, provolone, Arcadian mix \$9.50
- 24-DI FRANCESCA-** Fried cutlet, mozz, sweet peppers, artichokes. \$10.50
- 25-RICOTTA FRESCA-** Ricotta salata, tomatoes, Arcadian mix \$9.50
- 26-CARNIVALE-** Grilled veggies, mozzarella, pesto \$10

ASK FOR THE HOMEMADE DAILY SOUP!!!!

HOMEMADE BAR (plus tax)

ARANCINI MEAT OR VEGGIE (Rice ball) \$2.25 each  
LASAGNA MEAT OR VEGGIE \$11.99  
COPANATA ALLA SICILIANA \$9.99 per lb  
EGGPLANT PARMIGIANA PANINI \$9.99  
CHICKEN PARMIGIANA PANINI \$9.99  
MEATBALL PARMIGIANA PANINI \$9.99  
BAKED ZITI WITH MEATBALL \$12.99

MARINATED BAR \$9.99 per lb

SUNDRIED TOMATOES, HOMEMADE EGGPLANTS, SWEET  
ROASTED PEPPERS, ARTICHOKE, MINI MOZZARELLA

OLIVE BAR \$9.99 per lb

BLACK OIL CURED, CRACKED GREEN SICILIAN,  
CASTELVETRANO, CALAMATA

GO VERDE OR GO GREEN (SALADS)

TONNO \$13

Imported tuna, arcadian mix, celery, carrots, artichokes,  
with lemon dressing & EV olive oil

AVOCADO SALAD \$12

Arcadian mix, avocado, cherry tomatoes, shredded carrots,  
corn, parmigiano, lemon dressing & EV olive oil

BRESAOLA SALAD \$13

Arugula, bresaola, parmigiano, lemon dressing & EV olive  
oil.

CHICKEN SALAD \$13

Grilled chicken, arcadian mix, avocado, cherry tomatoes,  
corn, lemon dressing & EV olive oil

THE WORKS \$13

Arugula, sundried tomatoes, roasted peppers, avocado,  
artichokes, lemon dressing & EV olive oil

GO NUTS \$13

Grilled chicken, walnuts, arcadian mix, corn, cranberries,  
lemon dressing & EV olive oil

BABY SPINACH SALAD \$13

Spinach, pancetta, boiled eggs, red onions & mushrooms

CAPRESE SALAD \$13

Penne, mozz, basil, tomatoes, onions, parmigiana & EV oil

PASTAS \$15 (plus tax)

PASTA AL PESTO

Pasta with fresh pesto sauce & fresh ricotta

PASTA AL POMODORO E BASILICO

Pasta with homemade sauce, cherry tomatoes, basil &  
parmigiano

SERGIMMO ALLA BOLOGNESE

Pasta with sergimmo's specialty ragu

PENNE A LA VODKA

Penne pasta with vodka sauce

PASTA A LA MATRICIANA

Choice of pasta, pancetta, onions, white wine &  
homemade sauce

PASTA GARLIC AND OIL

Choice of pasta, garlic and EV olive oil

TORTELLINI ALFREDO

Tortellini with alfredo sauce and mascarpone cream sauce

COLD ANTIPASTO PLATE \$19

SUNDRIED TOMATOES, ARTICHOKE, SWEET ROASTED  
PEPPERS, ASSORTED OLIVES AND STUFFED PEPPERS.

FRESH BREAD

BAGUETTE LONG \$3.99 - CIBATTA ROLL \$1.99

PICCOLI PLATES \$9.99

CROSTINI DEL GIORNO

Toasted fresh bread serve with marinated vegetables

MOZZARELLA IN CARROZZA

Fresh mozzarella coated with breadcrumb paned fried

ITALIAN OMELETTE

Artichokes, mozzarella, black olives, and eggs, paned fried  
in olive oil

BABY STUFFED CLAMS

Baby stuffed clams oreganata (6 per order)

CREATE A PLATE

ALL PLATES ARE SERVED WITH YOUR CHOICE OF  
IMPORTED SALUMI, FORMAGGI, EV OLIVE OIL AND FIG  
SPREAD

SELECTION OF FOUR \$16.99

SELECTION OF SIX \$20.99

SELECTION OF EIGHT \$26.99

SIP, ITALIAN STYLE

SAN PELLEGRINO

Sparkling mineral water

1 liter \$4.99/250ml \$2.25

ARANCIATA (CAN) \$2.25

CHINOTTO (CAN) \$2.25

LIMONATA (CAN) \$2.25

ACQUA PANGEA WATER

Mineral water bottle 1 liter \$4.99

GLASS BOTTLED SODA

Coca cola \$1.99-Diet \$1.99-Sprite \$1.99

SAN BENEDETTO ICE TEA

Lemon \$2.25-Peach \$2.25-Green tea \$2.25

DOLCI DESSERTS

HOLY CANNOLI

Four mini \$5.99 - Single \$3.99

MAMA'S TIRAMISU \$6.99

SERGIMMO'S DOLCEZA

Nutella spread over warm slices of bread \$4.99

RAINBOW COOKIES \$0.75 each

SFOGLIATELLE \$2.75

EXPRESSO \$2.50

CAPPUCINO \$3.00

LATTE \$3.00

DOUBLE EXPRESSO \$4.50

*"ALL MOZZARELLA IS MADE IN HOUSE, IS GLUTEN  
FREE, PRESERVATIVES FREE AND ALL ORGANIC"*

1 **Business License & Permits Committee**

Item #: 6

2  
3 December 3, 2014

4  
5 Dennis Rosen  
6 Chairman  
7 New York State Liquor Authority  
8 80 S. Swan Street, 9<sup>th</sup> Floor  
9 Albany, New York 12210

10  
11 **Re: Takumi Taco, LLC**  
12 **d/b/a Takumi**  
13 *75 Ninth Avenue (15/16)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends denial of a new Restaurant Wine and Beer  
18 License application for Takumi Taco LLC d/b/a Takumi – 75 Ninth Avenue (15/16), unless the  
19 following stipulations, agreed to by the applicant, are part of the method of operation for this  
20 establishment with a capacity of 25 people and 1 stand-up bar with 12 seats.

21  
22  
23 A signed copy of the questionnaire and stipulations are enclosed.

24  
25 Sincerely,

26  
27  
28  
29 Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

30  
31

**Manhattan Community Board 4**  
(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
Takumi Taco LLC		Takumi		
STREET ADDRESS		CROSS STREETS		
75 Ninth Avenue - Chelsea Market Kiosk #4 ad #5/ New York, NY 10011		West 15th Street and West 16th Street		
OWNER	NAME:	Derek Kaye and Marc Spitzer	ATTORNEY	
	PHONE:	516 510 9228 and 561 428 2672	NAME:	
	FAX:	N/A	PHONE:	
			Donald M. Bernstein, Esq.	
			212 486 6000	
			212 486 8668	
MANAGER	NAME:	Debbie Kaye	LANDLORD	
	PHONE:	917 710 4757	NAME:	
	FAX:	N/A	PHONE:	
			Jamestown LP	
			212 652 2111	
			N/A	
DESCRIPTION OF BUSINESS				
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input checked="" type="radio"/> Other (Explain): Bar/Arcade Kiosk in Chelsea Market with a food counter			
Method of Operation:	<input type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input checked="" type="radio"/> Other (Explain): Bar/Arcade Kiosk in Chelsea Market with a food counter			
License Type:	<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer			
APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
		What is/was the name of establishment?	see attached Background for Owners	
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input type="radio"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	YES	NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

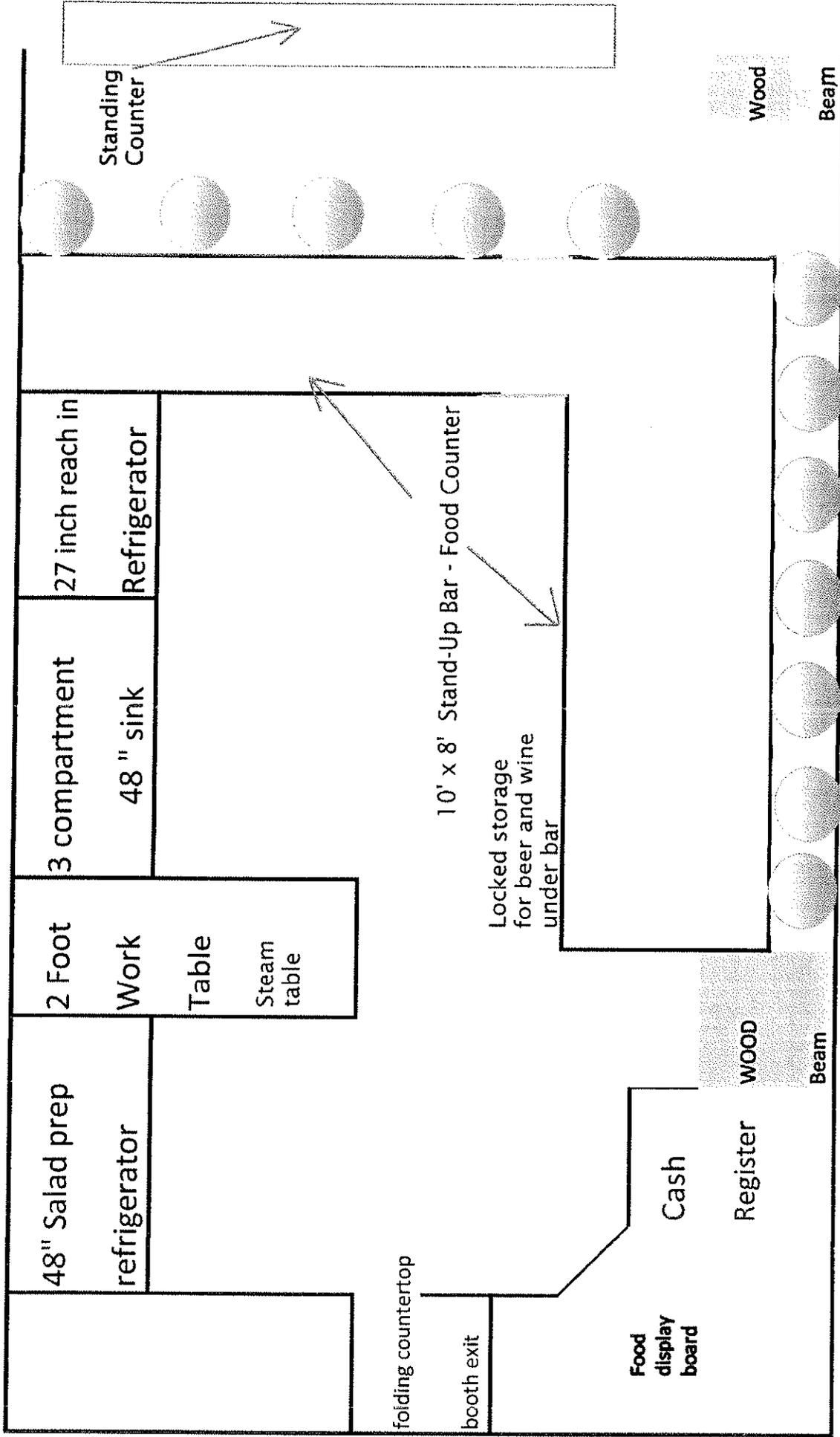
OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	
	Music									
	Kitchen	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	11AM-9PM	
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	25*	25	0	0	0	1	12	0	0	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	1 = 25 capacity		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A	No		
Will applicant have bottle service?					YES	NO	N/A	No		
Will you be hosting private parties and promotional events?					YES	NO	N/A	No		
Will outside promoters be used?					YES	NO	N/A	No		
Will the security plan submitted be implemented?					YES	NO	N/A	N/A		
Will State certified security personnel be used?					YES	NO	N/A	N/A		
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A	N/A		
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A	No		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A	No		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A	N/A		
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A	Yes		
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					YES	NO	N/A	NO 465 JK		
If you plan to have music, what type(s)?			BACKGROUND	LIVE MUSIC	DJ	N/A				
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A	N/A		
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	N/A	N/A		
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A	Yes		

\*The Temporary Certificate of Occupancy shows 228 occupancy for the entire space that contains a total of 12 kiosks in this area of Chelsea Market

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A	N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A	N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A	N/A

LOCATION & ZONING				
Primary Zoning District:	M1-5		Overlay (If Applicable):	None
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	No
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	Yes
Is the 500 Foot Rule or 200 Foot Rule Triggerred? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A	N/A
Is a Public Assembly permit required?	YES	NO	N/A	N/A
Are your plans filed with DOB?	YES	NO	N/A	N/A
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
Adjacent Buildings	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	300 West 15 <sup>th</sup> Street Block Association		
	# 2			
	# 3			

Takumi Taco LLC / Chelsea Market Kiosk #4 and #5



21 Feet or 252 Inches Across



# Takumi

## Create Your Own

### 1. Choose your base:

#### **Burrito \$10**

Brown rice, pinto & black bean, edamame, Oaxaca cheese, ginger pico, yuzu guacamole, wasabi crema

#### **Burrito bowl \$10**

Brown rice, pinto & black bean, edamame, scallion, yuzu guacamole, wasabi crema, ginger pico, lettuce

#### **Nachos \$9.50**

Yuzu guacamole, wasabi crema, ginger pico

#### **Soft Shell Corn Tortilla \$4.75**

Includes tortilla chips

#### **Hard Gyoza Shell \$4.75**

Includes tortilla chips

### 2. Choose your protein

#### **Sapporo Braised Shortrib**

Napa cabbage, Japanese mustard, scallion, wasabi crema, black sesame seeds

#### **Ginger Miso Chicken**

Cilantro, sesame seeds, shochu salsa

#### **Japanese Curry Beef**

Medium spiced Japanese style curry, cotija cheese, napa cabbage, cilantro, onion

#### **Miso Marinated Tofu**

Scallion, sesame seeds, ginger pico

#### **Asian Citrus Veggie (Cold)**

Charred corn, shishito pepper, tomato, edamame, avocado, citrus soy, scallion

## DRINKS

**Infused iced tea of the day \$4**

**Water \$2**

## SIGNATURE ITEMS

#### **Spicy Tuna Taco \$5.75**

Sashimi grade big eye tuna, jicama, avocado, cucumber, spicy mayo, crispy gyoza shell

#### **Chipotle Shrimp Taco \$4.75**

Poached shrimp, corn salsa, avocado, chipotle aioli, scallion, gyoza shell

#### **Spicy Tuna Nachos \$10**

Sashimi grade big eye tuna, jicama, avocado, cucumber, spicy mayo, tortilla chips, yuzu guacamole, ginger pico

#### **Sesame Crusted Ahi Tuna Salad \$11**

Sesame crusted ahi tuna, mixed greens, carrot, charred corn, edamame, shishito pepper, avocado, tomato, radish, ginger soy dressing

#### **Tortilla Soup \$9**

Miso broth, cilantro, lime, tortilla crisps, soba noodles, edamame, togarashi (includes choice of chicken or tofu)

#### **Grilled Chicken Soba Noodle Bowl**

Soba noodles, edamame, chickpeas, carrots, baby spinach, sesame miso

#### **Chicken Teriyaki Bowl \$10**

Brown rice, sesame seeds, broccoli, carrots, scallions, teriyaki sauce

#### **Daily Special (MP)**

### Bento Box \$11.75

choose any 2 tacos and 1 side

-- includes market greens --

## SIDES

#### **Takumi Slaw \$4**

Red cabbage, napa cabbage, edamame, carrot, radish, toasted sesame, sesame miso

#### **Charred Corn Salad \$4**

Charred corn, edamame, shishito pepper, avocado, tomato, edamame, citrus soy dressing

#### **Japanese Rice and Beans \$4**

Brown rice, edamame, scallion, pinto beans, cilantro, shochu salsa

#### **Japanese Caprese \$4**

Balsamic soy, tomato, tofu, scallion, shiso, crispy shallots

#### **Miso Soup \$4**

Wakame seaweed, tofu, scallion

#### **Chips with Shochu Salsa \$4**

1 **Business License & Permits Committee**

Item #: 7

2  
3 December 3, 2014

4  
5 Dennis Rosen  
6 Chairman  
7 New York State Liquor Authority  
8 80 S. Swan Street, 9<sup>th</sup> Floor  
9 Albany, New York 12210

10  
11 **Re: Pier Sixty LLC**  
12 **d/b/a Current**  
13 *59 Chelsea Piers Ground Floor/Mezzanine (11/18)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends denial of a new On-Premise Liquor License  
18 application for Pier Sixty LLC d/b/a Current – 59 Chelsea Piers (11/18), unless the following  
19 stipulations, agreed to by the applicant, are part of the method of operation for this establishment with a  
20 capacity of 360 people, with 22 tables with 232 seats, and 3 stand-up bars.

21  
22  
23 A signed copy of the questionnaire and stipulations are enclosed.

24  
25 Sincerely,

26  
27  
28  
29  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

30  
31

# Manhattan Community Board 4

(All Fields Must Be Completed)

# Liquor License Stipulations Application

<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>		
Pier Sixty LLC		Current		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		
59 Chelsea Piers Ground Floor and Mezzanine		11th Avenue and 18th Street		
<b>OWNER</b>	<b>NAME:</b>	Abigail Kirsch, James Kirsch and Chelsea Piers is a co-owner	<b>ATTORNEY</b>	
	<b>PHONE:</b>	914 269 9640	<b>NAME:</b>	
	<b>FAX:</b>		<b>PHONE:</b>	
			<b>FAX:</b>	
<b>MANAGER</b>	<b>NAME:</b>	Paul Gallen	<b>LANDLORD</b>	
	<b>PHONE:</b>	212 336 6036	<b>NAME:</b>	
	<b>FAX:</b>		<b>PHONE:</b>	
			<b>FAX:</b>	
<b>DESCRIPTION OF BUSINESS</b>				
<b>Establishment Type:</b>	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Restaurant <input checked="" type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): Bar/Arcade			
<b>Method of Operation:</b>	<input type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input checked="" type="radio"/> Other (Explain): Bar/Arcade Catering Establishment / Event Space			
<b>License Type:</b>	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
<b>APPLICATION TYPE</b> (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
		What is/was the name of establishment?	see attached list	
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input type="radio"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	YES	NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

The hours listed are the earliest an event would take place and the latest closing hour for an event.

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	6AM-2AM	6AM-2AM	6AM-2AM	6AM-2AM	6AM-2AM	6AM-2AM	6AM-2AM	6AM-2AM	
	Music	2PM-2AM	2PM-2AM	2PM-2AM	2PM-2AM	2PM-2AM	2PM-2AM	2PM-2AM	2PM-2AM	
	Kitchen	4AM-2AM	4AM-2AM	4AM-2AM	4AM-2AM	4AM-2AM	4AM-2AM	4AM-2AM	4AM-2AM	
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	360	360*	22*	232*	0	3*	0	N/A	N/A	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	Ground Floor and Mezzanine= 360		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A	Yes -Dancing will depend on type of event**		
Will applicant have bottle service?					YES	NO	N/A	No		
Will you be hosting private parties and promotional events?					YES	NO	N/A	Yes - private parties only		
Will outside promoters be used?					YES	NO	N/A	No		
Will the security plan submitted be implemented?					YES	NO	N/A	see attached		
Will State certified security personnel be used?					YES	NO	N/A	No / see attached		
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A	No		
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A	No		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A	No		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A	N/A		
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A	Yes		
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					YES	NO	N/A	Yes		
If you plan to have music, what type(s)?			BACKGROUND	LIVE MUSIC	DJ	Background, Live Music and DJ will depend on type of event				
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A	Yes		
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	N/A	Yes - see attached		
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A	Yes		

\*The numbers represent the maximum number for an event.

\*\*A cabaret license is not required for private events.

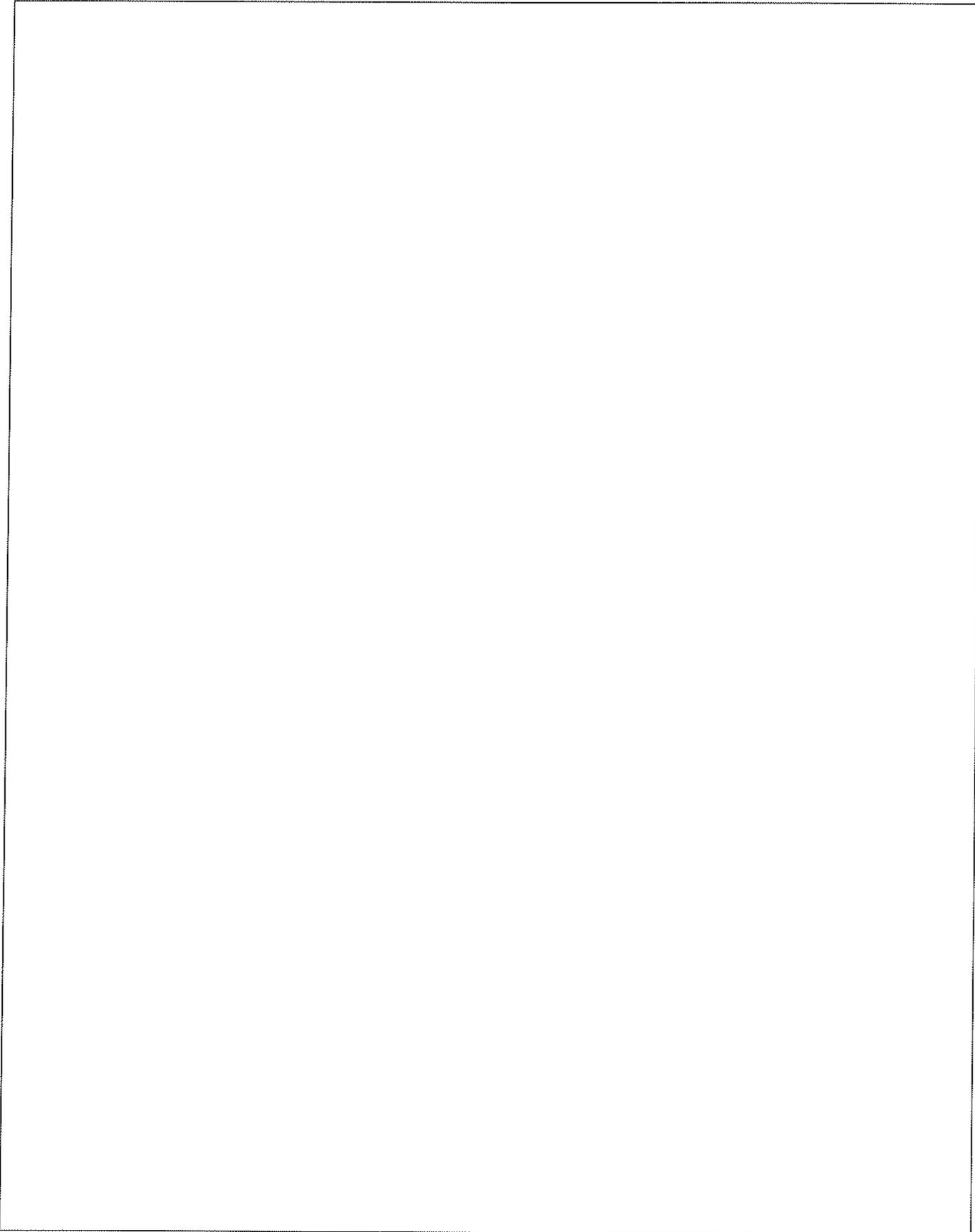
OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A	N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A	N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A	N/A

LOCATION & ZONING				
Primary Zoning District:	Manufacturing		Overlay (If Applicable):	N/A
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	No
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	Yes
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A	No
Is a Public Assembly permit required?	YES	NO	N/A	Yes
Are your plans filed with DOB?	YES	NO	N/A	Yes
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
Adjacent Buildings	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	West 19th/20th/21st 22nd/23rd Streets Block Association		
	# 2	500 West 19th Street Block Association		
	# 3	300 West 18th/19th Streets Block Association		
	# 4	300 West 15th Street Block Association		

**ADDITIONAL INFORMATION: (Applicant Use)**

**ADDITIONAL NOTES: (Office Use Only)**

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

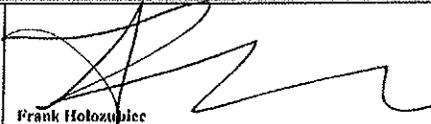


Manhattan Community Board 4 (MCB4) recommends:

Denial unless all agreed to by applicant is part of the method of operation  
 Denial  Approval

**CB4 REPRESENTATIVES**

  
Nelly Gonzalez  
CB4 Assistant District Manager

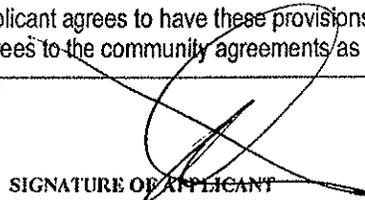
  
Frank Holozubiec  
CB4 BLP Committee Co-Chair

  
Paul Seres  
CB4 BLP Committee Co-Chair

**APPLICANT AGREEMENT WITH THE COMMUNITY**

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →

  
SIGNATURE OF APPLICANT

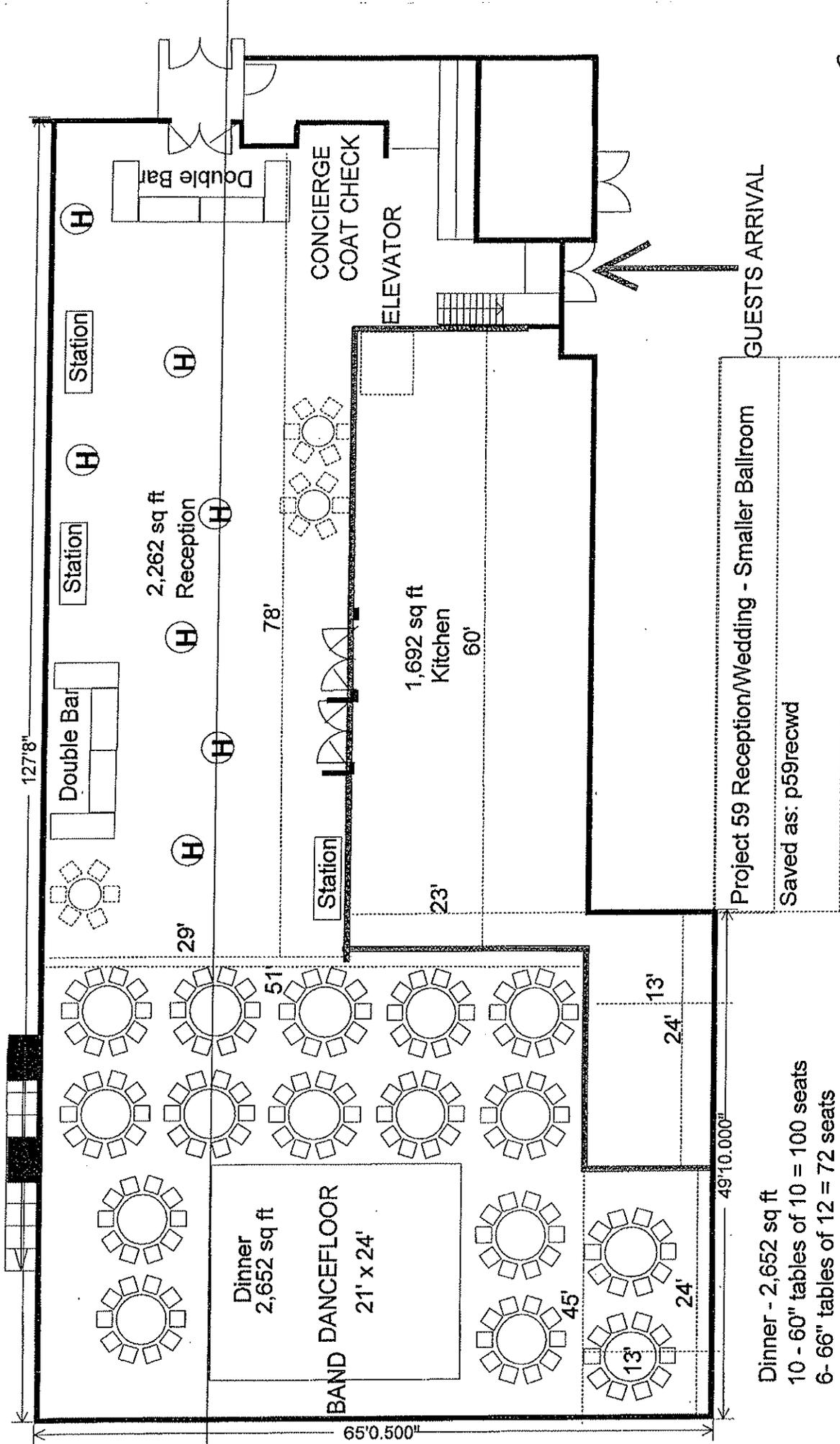
DATE

10-28-14



11-11-14

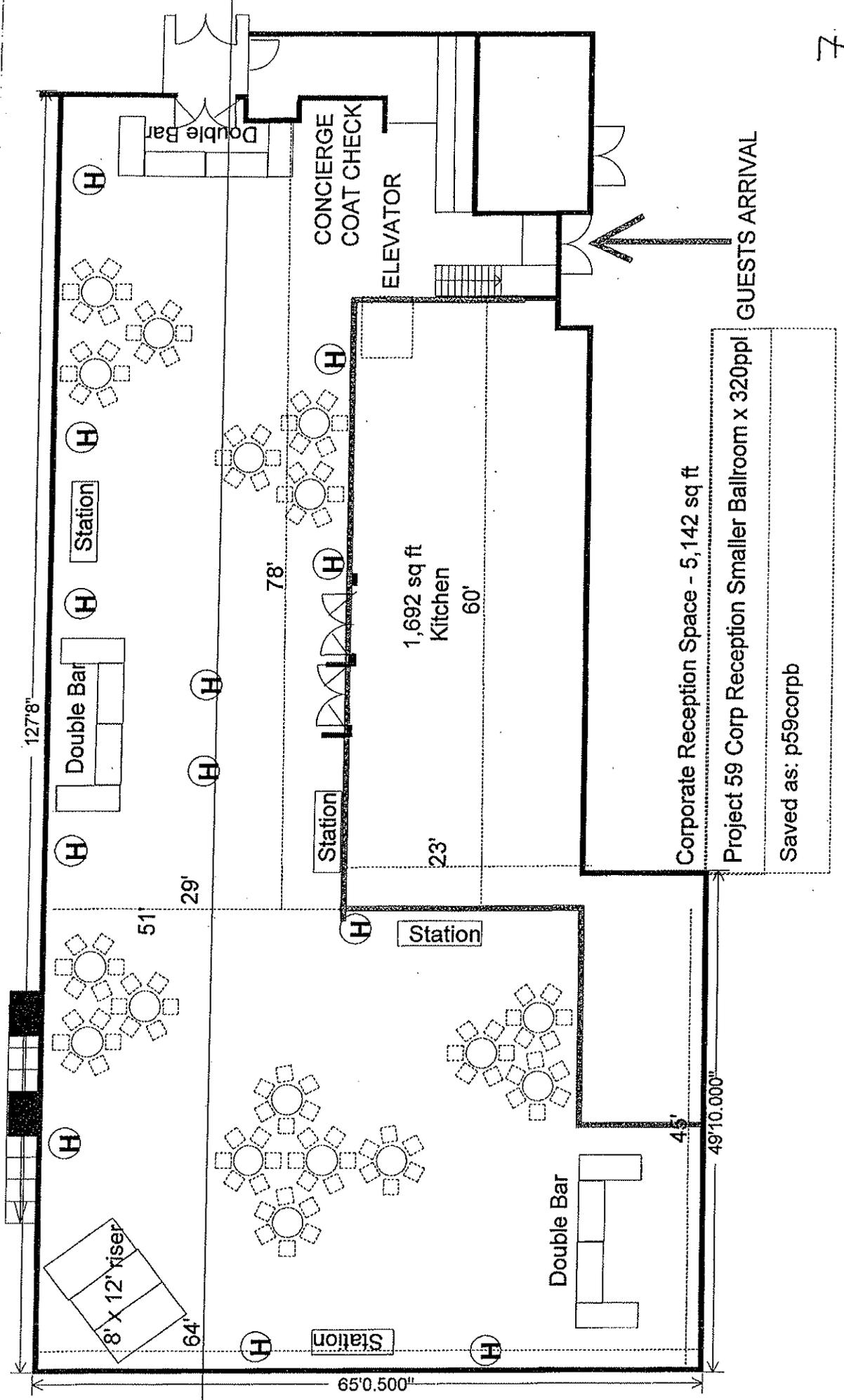


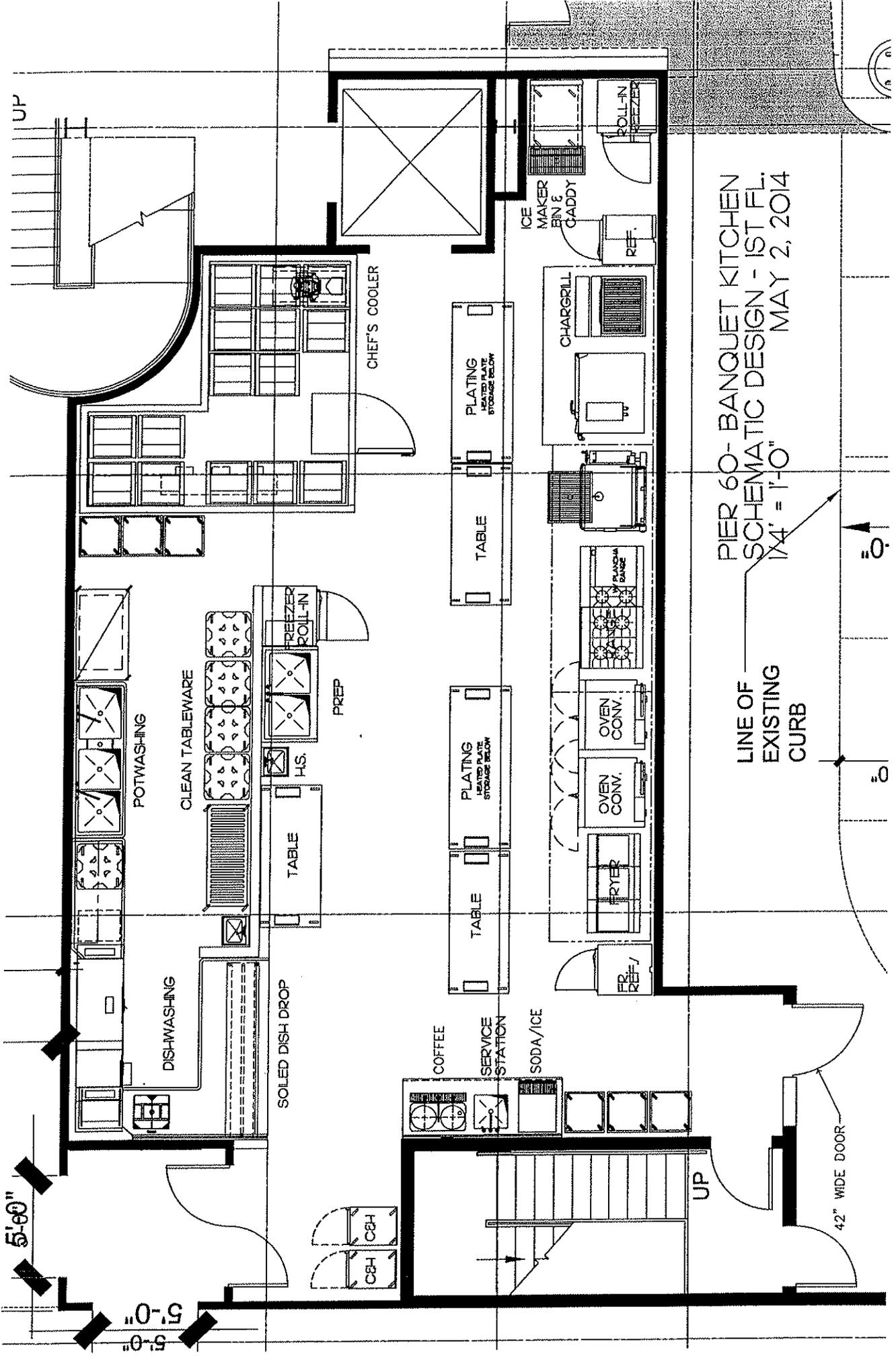


3

Dinner - 2,652 sq ft  
 10 - 60" tables of 10 = 100 seats  
 6- 66" tables of 12 = 72 seats  
 Total Seating = 172 guests(16 tables)

Project 59 Reception/Wedding - Smaller Ballroom  
 Saved as: p59recwd





PIER 60- BANQUET KITCHEN  
 SCHEMATIC DESIGN - 1ST FL.  
 1/4" = 1'-0"  
 MAY 2, 2014

LINE OF  
 EXISTING  
 CURB



UP

5'-60"

5'-0"  
 5'-0"

CHEF'S COOLER

POTWASHING

CLEAN TABLEWARE

DISH-WASHING

SOILED DISH DROP

TABLE

FREEZER  
 ROLL-IN

H.S.

PREP

PLATING  
 HEATED PLATE  
 STORAGE BELOW

TABLE

PLATING  
 HEATED PLATE  
 STORAGE BELOW

TABLE

COFFEE

SERVICE  
 STATION

SODA/ICE

FR.  
 REF.

OVEN  
 CONV.

OVEN  
 CONV.

RYER

CHARGRILL

ICE  
 MAKER  
 BIN &  
 GADDY

REF.

ROLL-IN  
 FREEZER

UP

42" WIDE DOOR

## **Security Description for Chelsea Piers**

The Piers are public space and are part of the Hudson River Park (State Park).

The Piers are patrolled by the Hudson River Park personnel and the NYPD.

The Piers have Guest Service Personnel who are there to assist with directions, car emergencies, medical emergencies, etc. They are not security guards. The Piers relies on the NYPD for security.

## Sound System

Rental system (non-permanent) 3-Way ground supported self-amplified speaker system:

(4-6) 12" self-powered full range speakers

(2) 18" self-powered subwoofers

- Band equipment

Typical would be a standard 5 piece (drums, guitar, keys, vocals and bass)

DJ's for wedding / bar mitzvahs etc.

- Speaker equipment

(4-6) 12" full range speakers, (2) 18" subwoofers

- decibel levels

80-90db typical range, 95db max

1 **Business License & Permits Committee**

Item #: 8

2  
3 December 3, 2014

4  
5 Dennis Rosen  
6 Chairman  
7 New York State Liquor Authority  
8 80 S. Swan Street, 9<sup>th</sup> Floor  
9 Albany, New York 12210

10  
11 **Re: Blue, LLC**  
12 **d/b/a Blue**  
13 *856 Ninth Avenue (55/56)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends denial of a new On-Premises Liquor License  
18 application for Blue, LLC d/b/a Blue – 856 9<sup>th</sup> Avenue (55/56), unless the following stipulations, agreed  
19 to by the applicant, are part of the method of operation for this establishment with a capacity of 44  
20 people, with 10 tables, 26 seats, and 1 stand-up bar with 7 seats.

21  
22  
23 A signed copy of the questionnaire and stipulations are enclosed.

24  
25 Sincerely,

26  
27  
28  
29 Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

30  
31

**Manhattan Community Board 4**  
(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)	
BLUE, LLC		Blue	
STREET ADDRESS		CROSS STREETS	
856 9 <sup>th</sup> Ave, NY, NY		W 55 <sup>th</sup> & W 56 <sup>th</sup> Sts.	
OWNER	NAME:	Dorian Gashi	ATTORNEY NAME:
	PHONE:	646-286-4552	Frank Palillo
	FAX:		(212) 227-1640
MANAGER	NAME:	SAME AS ABOVE	LANDLORD NAME:
	PHONE:		Clinton Housing Dept
	FAX:		6
DESCRIPTION OF BUSINESS			
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): Bar/Arcade		
Method of Operation:	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade		
License Type:	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES <input type="radio"/> NO
		What is/was the name of establishment?	Medi Wine Bar
		What is/was the address of the establishment?	811-13 9th Ave, NYC
		What were the dates the applicant was involved with this former premise?	2011-present
	<input type="radio"/> Transfer	What is the prior license #?	
		What is the expiration date on the prior license?	
		Are you making any alterations or operational changes?	<input type="radio"/> YES <input type="radio"/> NO
		If alterations or operational changes are being made, please attach the plans to this form.	
	<input type="radio"/> Alteration	What is the current license #?	
		What is the expiration date on the current license?	
Please describe the nature of the alterations and attach the plans			

**OPERATIONAL ISSUES**

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Operation	11AM-12AM				11AM-2AM		11AM-12AM
Music	11				11		11
Kitchen	11AM-11PM				11AM-1AM		11AM-11PM

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	44	41	10	26	-0-	1	7		

How many floors are there? What is the capacity for each floor? (please respond in space provided)	1-2	3-4	5+	
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	NO	N/A	
Will applicant have bottle service?	YES	NO	N/A	
Will you be hosting private parties and promotional events?	YES	NO	N/A	occasional private party
Will outside promoters be used?	YES	NO	N/A	
Will the security plan submitted be implemented?	YES	NO	N/A	
Will State certified security personnel be used?	YES	NO	N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	NO	N/A	
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	YES	NO	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	NO	N/A	
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	NO	N/A	
Will applicant provide contact information to neighbors and respond to complaints that arise?	YES	NO	N/A	
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	YES	NO	N/A	
If you plan to have music, what type(s)?	BACKGROUND	LIVE MUSIC	DJ	

**BUILDING DESIGN**

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.	YES	NO	N/A
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	N/A
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)	YES	NO	N/A

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	<input type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	<input type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	<input type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A

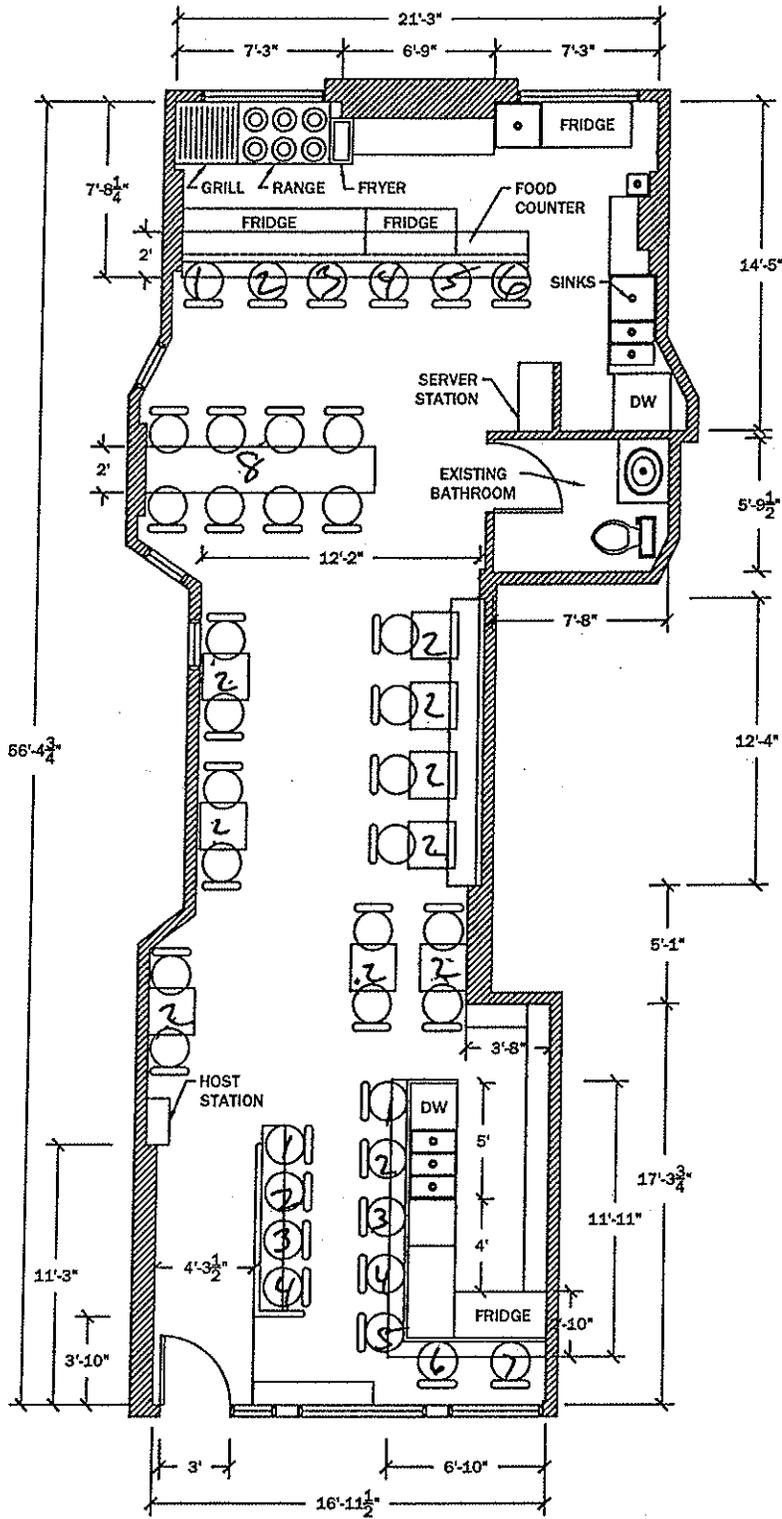
**LOCATION & ZONING**

Primary Zoning District:	<i>R 8</i>	Overlay (if Applicable):	<i>C 1-5</i>
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Is a Public Assembly permit required?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
Are your plans filed with DOB?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A

Building Type  Residential  Commercial  Mixed Use  Other, describe: \_\_\_\_\_

Adjacent Buildings  Residential  Commercial  Mixed Use  Other, describe: \_\_\_\_\_

NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	<i>Community Board # 4</i>
	# 2	
	# 3	



10 Tables  
 26 Seats  
 7 Barstools  
 8 Counter Seats

SCALE 1/8" = 1'

FLOOR PLAN

# BLUE

## MENU

### FRESH FROM THE OYSTER BAR

Selection of Oysters & Fruit de Mer

Little Neck, Razor Clams, Sea Urchin

Dry Scallops Ceviche

Red Onion, Cilantro, Cherry Peppers

Romadillo's Puree & Mango

Shrimp Cocktail

Tuna Tartare

Wild Salmon Carpaccio

Crudo di Tonno

Israeli Cous-Cous Salad & Balsamic Glaze

### PLATTERS

Pan Fried Sardines

Roasted Cauliflower, Pine nuts & Raisins Gremolade

Grilled Octopus

Potatoes, Fava Beans & Applewood Smoked Crispy Bacon

Lobster Catalana Salad

Blood Orange, Basil, Heirloom Cherry Tomatoes & Avocado

Oster Rockfeller

Spinach, Cream & Bacon

Fried Calamari & Zucchini

Harissa Spicy Sauce

### ENTRÉES

Fresh Spaghetti with Lobster

Hand cut pasta with Meyer Lemon, Almond, Basil & Parmesan Cheese

Squid Ink Tagliolini

Served with Calamari, Zucchini & Bottarga

Paccheri with Sea Bream Ragout

Leeks, Saffron & Cherry Tomatoes

Skate's Burger

Tomatoes, Fresh Tarragon, Pickled Red Onion & Hollandaise Sauce

Grilled Whole Mediterranean Sea Bream

Bouillabasse a la Blu'

Fish Soup

Lamb Burger

Roasted Peppers, Baby Arugula, Goat Cheese & Homemade Fingerling Fries

Grilled Cornish Hen

Dijon Mustard Sauce, Filled Apples & Mashed Potatoes

# BLUE

1 **Business License & Permits Committee**

Item #: 9

2  
3 December 3, 2014

4  
5 Dennis Rosen  
6 Chairman  
7 New York State Liquor Authority  
8 80 S. Swan Street, 9<sup>th</sup> Floor  
9 Albany, New York 12210

10  
11 **Re: 34<sup>th</sup> Street Diner Inc.**  
12 **d/b/a Tick Tock Diner**  
13 *481 Eighth Avenue (34/35)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends denial of an alteration to an On-Premise Liquor  
18 License application for 34<sup>th</sup> Street Diner Inc. d/b/a Tick Tock Diner – 481 Eighth Avenue (34/35),  
19 unless the following stipulations, agreed to by the applicant, are part of the method of operation for this  
20 establishment with a capacity of 891 people on street level and 781 people in basement, with 37 tables  
21 with 274 seats on street level and 36 tables with 104 seats in basement, and 1 stand-up bar on street level  
22 with 8 seats and 1 stand-up bar in basement with 10 seats.

23  
24  
25 A signed copy of the questionnaire and stipulations are enclosed.

26  
27 Sincerely,

28  
29  
30  
31  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

32  
33

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

<b>APPLICANT</b> 34th Street Diner Inc.		<b>DOING BUSINESS AS (DBA)</b> Tick Tock Diner		
<b>STREET ADDRESS</b> 481 8th Avenue		<b>CROSS STREETS</b> West 34th and West 35th Streets		
<b>OWNER</b>	<b>NAME</b> 34th Street Diner Inc.	<b>ATTORNEY</b>	<b>NAME</b> Bernard Seidman, Esq.	
	<b>PHONE</b> (212) 268-8444		<b>PHONE</b> (212) 563-5666	
	<b>FAX</b> (212) 268-8443		<b>FAX</b> (212) 563-6864	
<b>MANAGER</b>	<b>NAME</b> Alex Sgourdos	<b>LANDLORD</b>	<b>NAME</b> Holy Spirit Assoc. for the Unification of World Christianity	
	<b>PHONE</b> (212) 268-8444		<b>PHONE</b> (212) 947-1115	
	<b>FAX</b> (212) 268-8443		<b>FAX</b>	
<b>DESCRIPTION OF BUSINESS</b>				
<b>Establishment Type:</b>	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): Bar/Arcade			
<b>Method of Operation:</b>	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade			
<b>License Type:</b>	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer . Being applied for			
<b>APPLICATION TYPE</b> (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input type="checkbox"/> YES <input type="checkbox"/> NO	
		What is/was the name of establishment?	Tick Tock Diner	
		What is/was the address of the establishment?	481 8th Ave., NY	
		What were the dates the applicant was involved with this former premise?	1998 to Present	
	<input checked="" type="radio"/> Transfer	What is the prior license #?	1248778	
		What is the expiration date on the prior license?	01/31/2015	
		Are you making any alterations or operational changes?	<input type="checkbox"/> YES <input type="checkbox"/> NO	
		If alterations or operational changes are being made, please attach the plans to this form.		
	<input checked="" type="radio"/> Alteration	What is the current license #?	1248778	
		What is the expiration date on the current license?	01/31/2015	
Up grade to an On Premises License; constructing a bar on the first level, constructing a dining room and bar on the first basement level.				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Street Operations Basement	24 hrs. Noon-4am	24 hrs. Noon-4am	24 hrs. Noon-4am	24 hrs. Noon-4am	24 hrs. Noon-4am	24 hrs. Noon-4am	24 hrs. Noon-4am	24 hrs. Noon-4am	
	Music	NO FOR STREETS YES FOR BASEMENT								
Kitchen	24 hrs.	24 hrs.	24 hrs.	24 hrs.	24 hrs.	24 hrs.	24 hrs.	24 hrs.		
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bar	Number of Stand Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	895 781	320 180	37 36	274 104	0 0	1 1	8 10	0 0	0 0	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					2					
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					NO					
Will applicant have bottle service?					NO					
Will you be hosting private parties and promotional events?					NO					
Will outside promoters be used?					NO					
Will the security plan submitted be implemented?					N/A					
Will State certified security personnel be used?					N/A					
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					N/A					
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					NO					
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					NO					
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					N/A					
Will applicant provide contact information to neighbors and respond to complaints that arise?					Yes					
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					Yes					
If you plan to have music, what type(s)?			BACKGROUND	LIVE MUSIC	NO	Back ground music only lower level restaurant				
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					NO	No amplified music, only back ground music while dining				
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, if required					
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					N/A					

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	No
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A	N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A	N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A	N/A

LOCATION & ZONING				
Primary Zoning District:		Overlay (If Applicable):		
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	No
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	Yes
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A	Yes 500 Foot Rule
Is a Public Assembly permit required?	YES	NO	N/A	Yes
Are your plans filed with DOB?	YES	NO	N/A	Yes
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input checked="" type="radio"/> Other, describe: <u>Hotel</u>			
Adjacent Buildings	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	Community Board #4		
	# 2	State Liquor Authority to be notified.		
	# 3	Department of Buildings plans filed.		

**ADDITIONAL INFORMATION: (Applicant Use)**

34<sup>th</sup> Street Diner Inc. has continually operated in the Hotel New Yorker in excess of 16 years without incident. At the request of many of their customers, they wish to up grade their license from a Restaurant Wine to an On Premises, extend the restaurant into the first basement (we believe there are 5 sub basements), construct a stand up bar and dining room in the basement.

**ADDITIONAL NOTES: (Office Use Only)**

Empty space for additional notes.

- FINAL PLANS SUBMITTED TO CB4  
BY 12/3.

- WILL CLOSE + VACATE  
BASEMENT LEVEL  
NO LATER THAN  
~~2:00 a.m.~~  
2:00 a.m. nightly.

1 **Business License & Permits Committee**

**Item #: 10**

2  
3 December 3, 2014

4  
5 Dennis Rosen  
6 Chairman  
7 New York State Liquor Authority  
8 80 S. Swan Street, 9<sup>th</sup> Floor  
9 Albany, New York 12210

10  
11 **Re: 757 Song Grace Corp**  
12 *519 Eighth Avenue (35/36)*

13  
14 Dear Chairman Rosen:

15  
16 Manhattan Community Board 4 (MCB4) recommends denial of transfer of a Restaurant Wine and Beer  
17 License application for 757 Song Grace Corp – 519 Eighth Avenue (35/36), unless the following  
18 stipulations, agreed to by the applicant, are part of the method of operation for this establishment with a  
19 capacity of 150 people, with 15 tables with 60 seats.

20  
21  
22 A signed copy of the questionnaire and stipulations are enclosed.

23  
24 Sincerely,

25  
26  
27  
28 Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

29  
30

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
1757 Song Grace Corp		Pending		
STREET ADDRESS		CROSS STREETS		
519 8 <sup>th</sup> Ave, NY, NY 10018		35 <sup>th</sup> & 36 <sup>th</sup> Street		
OWNER	NAME:	MYIN HO HAHN	ATTORNEY NAME:	
	PHONE:	212.279.7070	Samuel Aho, esq	
	FAX:	212.279.7120	PHONE:	
			212.594.1035	
			FAX:	
			212.967.1112	
MANAGER	NAME:	Pending	LANDLORD NAME:	
	PHONE:	Pending		Kaufman 8 <sup>th</sup> Avenue Associates, L.P.
	FAX:	Pending		PHONE:
			212.563.6252	
			FAX:	
			212.563.6252	
DESCRIPTION OF BUSINESS				
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): Bar/Arcade			
Method of Operation:	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade			
License Type:	<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer			
APPLICATION TYPE (check one)	<input type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input checked="" type="radio"/> Transfer	What is the prior license #?	1227543	
		What is the expiration date on the prior license?	11.30.2015	
		Are you making any alterations or operational changes?	YES	<input checked="" type="radio"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?	N/A	
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	6am-11pm	6am-11pm	6am-11pm	6am-11pm	6am-11pm	6am-11pm	6am-11pm	6am-11pm	
	Music	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	
	Kitchen	6am-11pm	6am-11pm	6am-11pm	6am-11pm	6am-11pm	6am-11pm	6am-11pm	6am-11pm	
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	150	130	15	60	N/A	N/A	N/A	N/A	N/A	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	1st FL: 75 2nd FL: 50		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A			
Will applicant have bottle service?					YES	NO	N/A			
Will you be hosting private parties and promotional events?					YES	NO	N/A			
Will outside promoters be used?					YES	NO	N/A			
Will the security plan submitted be implemented?					YES	NO	N/A			
Will State certified security personnel be used?					YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A			
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A			
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					YES	NO	N/A			
If you plan to have music, what type(s)?				BACKGROUND	LIVE MUSIC	DJ	NO MUSIC			
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A			
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	N/A			
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A			

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A

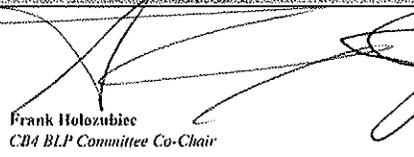
LOCATION & ZONING				
Primary Zoning District:	Business/ commercial		Overlay (If Applicable):	N/A
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Is the 500 Foot Rule or 200 Foot Rule Triggerred? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	
Are your plans filed with DOB?	YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A	
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe:			
Adjacent Buildings	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe:			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	Manhattan Community Board # 4		
	# 2			
	# 3			

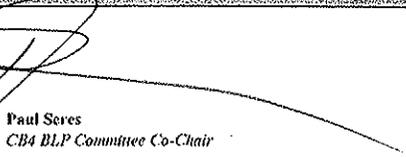
Manhattan Community Board 4 (MCB4) recommends:

Denial unless all agreed to by applicant is part of the method of operation  
 Denial  Approval

**CB4 REPRESENTATIVES**

  
Nelly Gonzalez  
CB4 Assistant District Manager

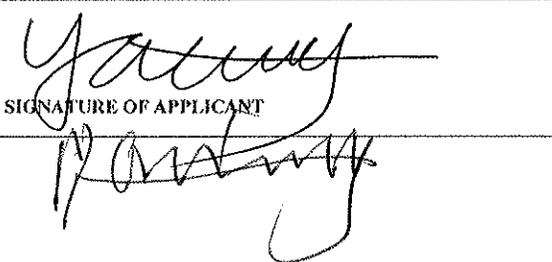
  
Frank Holozubiec  
CB4 BLP Committee Co-Chair

  
Paul Seres  
CB4 BLP Committee Co-Chair

**APPLICANT AGREEMENT WITH THE COMMUNITY**

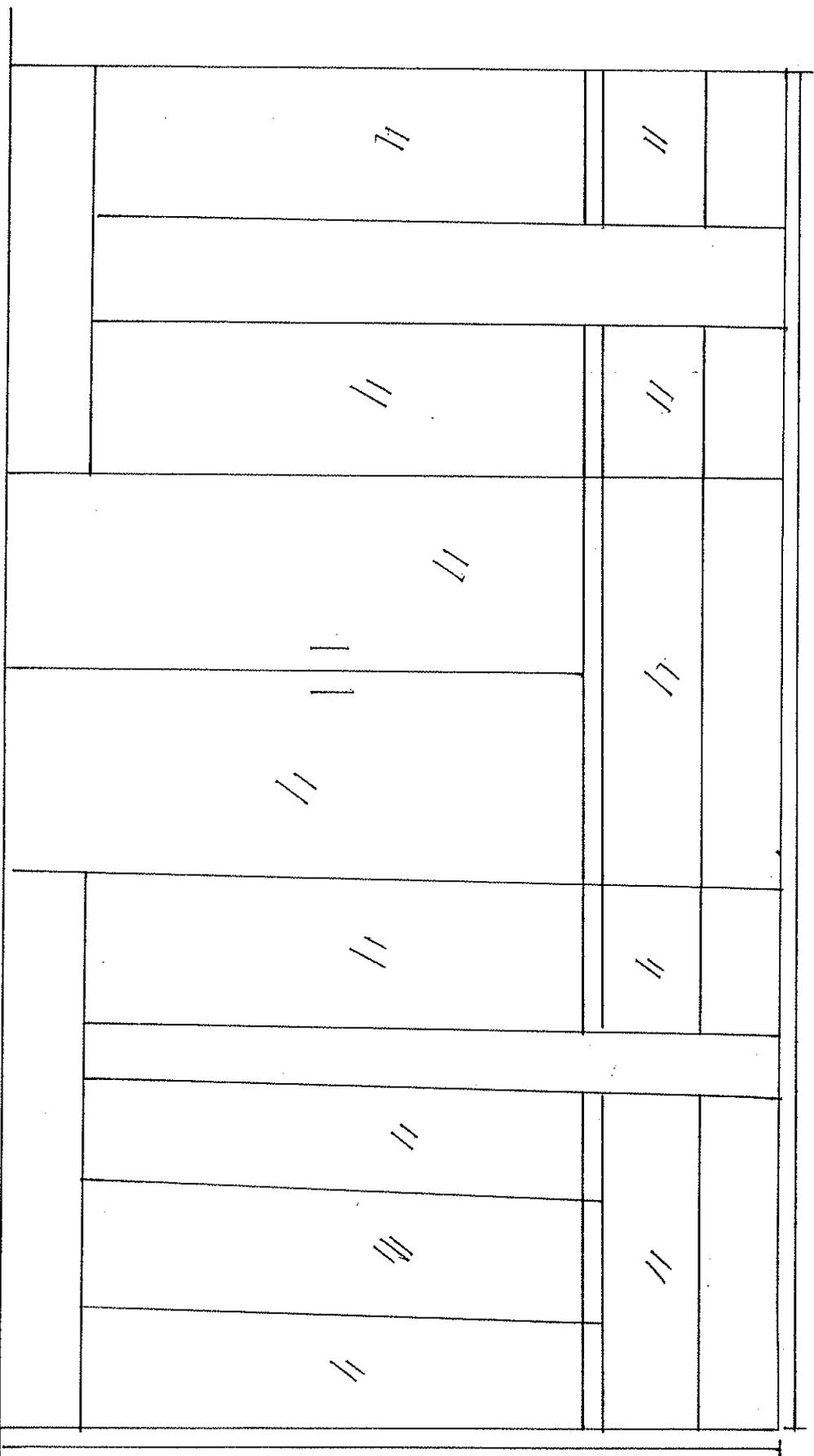
Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →

  
SIGNATURE OF APPLICANT

10.27.14  
DATE  
11/11/14

Front Elevation  
757 Song Grace Corp  
519 8th Ave, NY, NY 10018



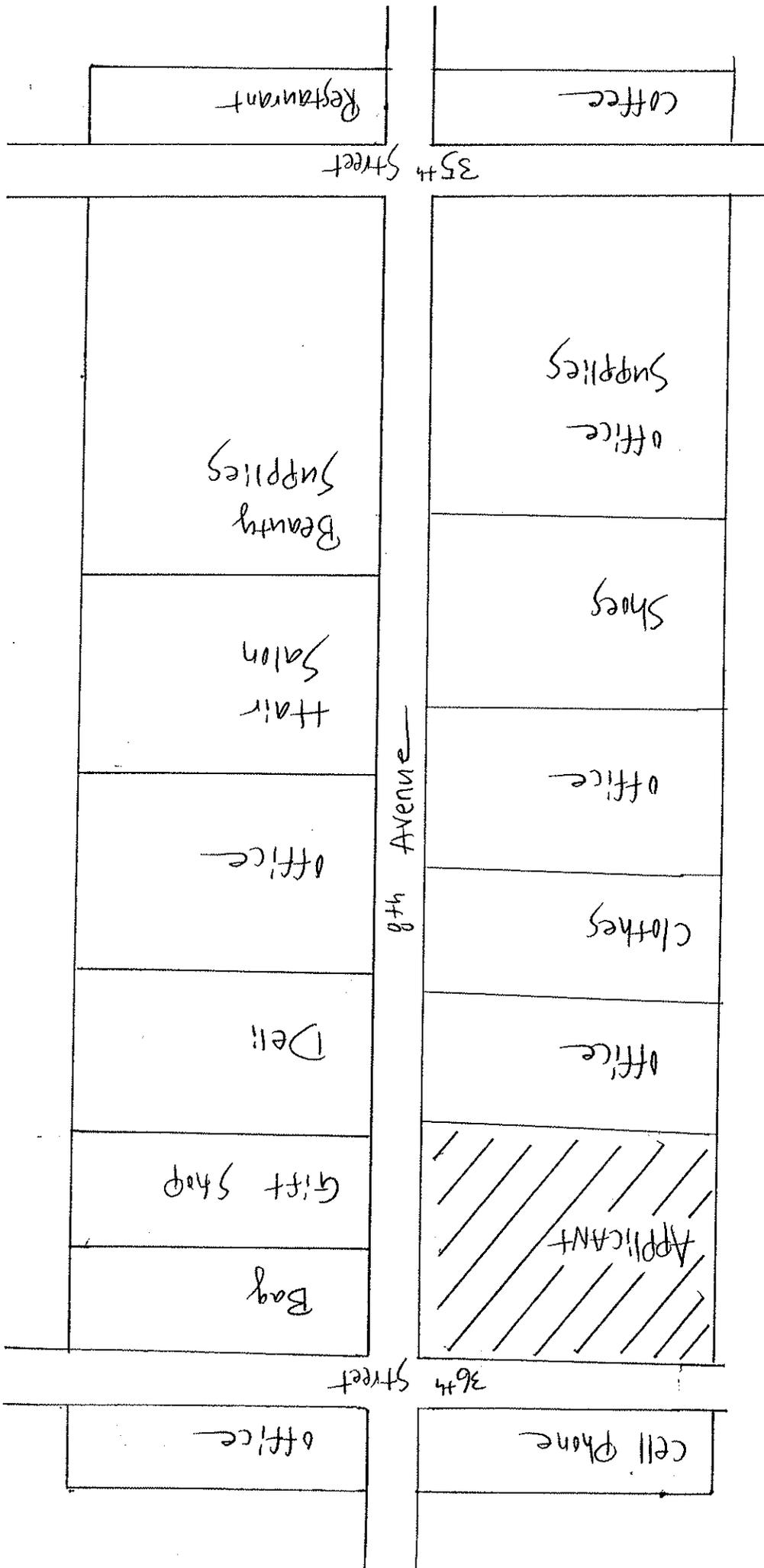
42'

18'

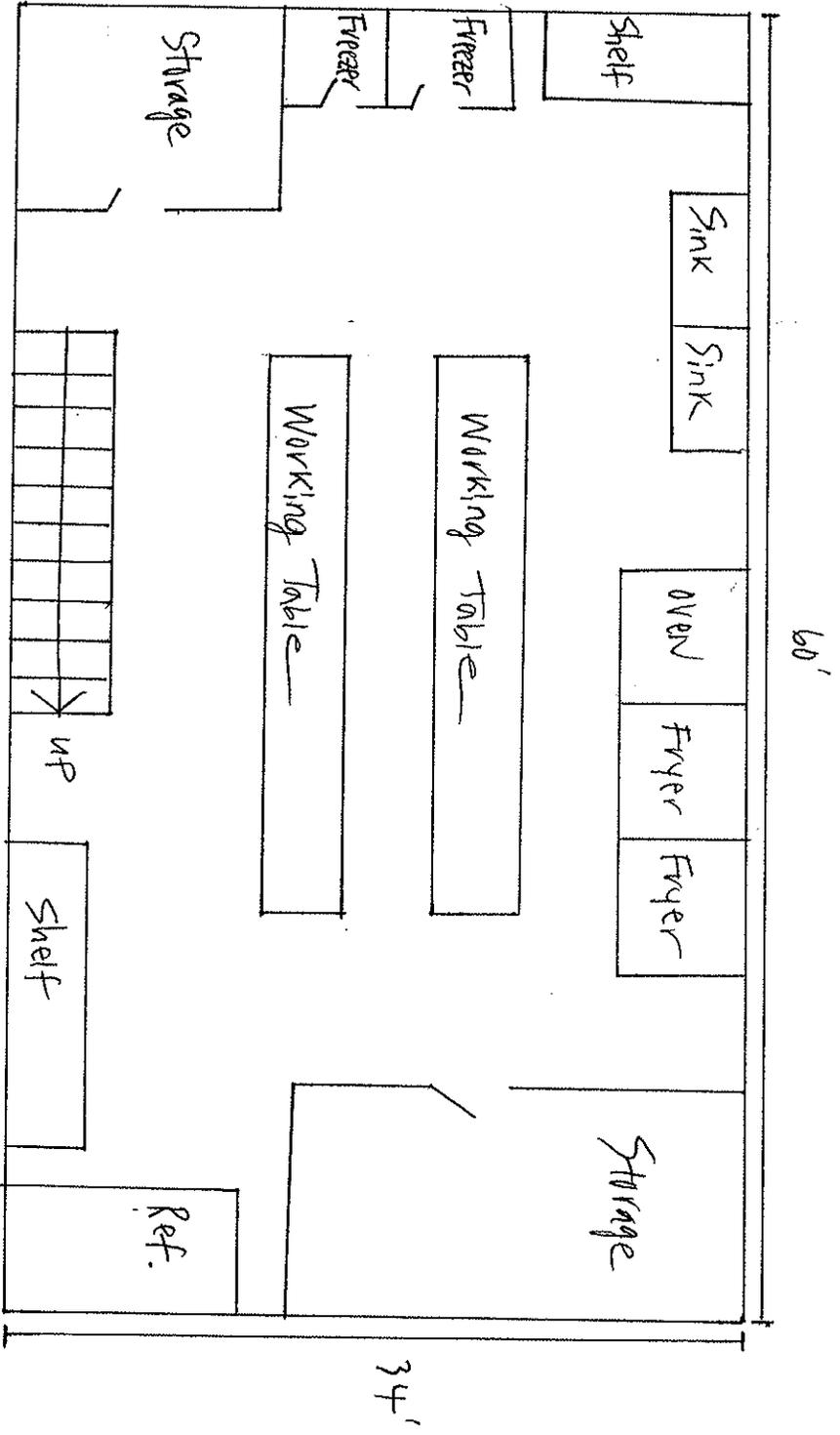
Area Survey

757 Song Grace Corp

519 9th Ave, NY, NY 10018

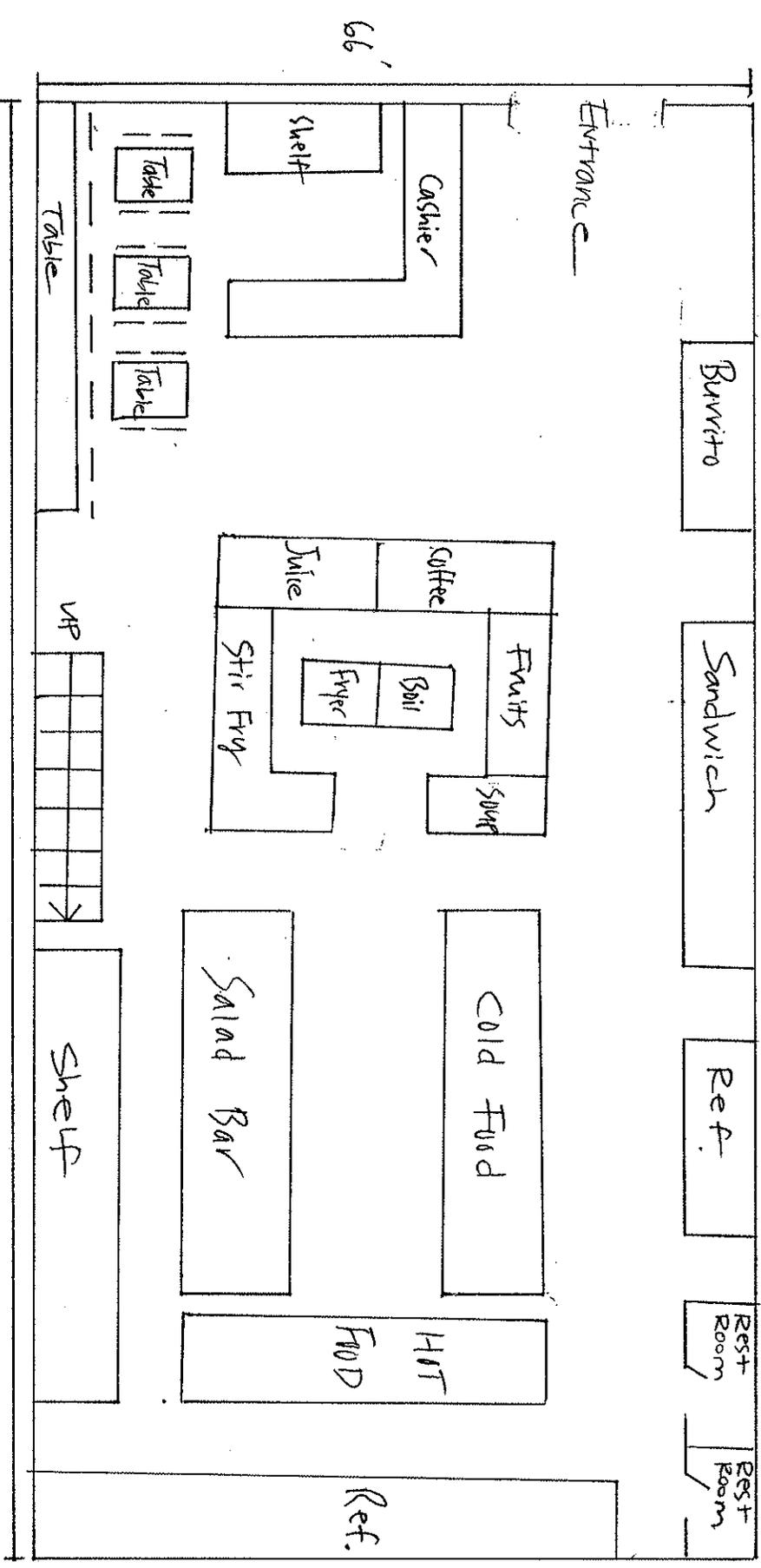


INTERIOR Diagram: Basement  
757 Song Grace Cir  
519 8th Ave, NY, NY 10018



INTERIOR Diagram: 1ST FL.

757 Sunnyside Ave  
519 8th Ave, NY, NY 10018





# Breakfast Specials

Served from 6am to 11am

## Egg Sandwiches

	1 egg	2 Eggs
Egg(s) any style	2.00	2.25
Egg(s) on croissant	2.50	2.75
Egg(s) with bacon or ham or sausage	2.75	3.25

## Egg Platters

Two Eggs any style	3.00
With bacon, ham, sausage or cheese	
With corned beef hash	3.75
or beef sausage link or turkey sausage, additional charge of 1.25	

## Omelette Platters

Plain	3.25
Cheese or Mushroom	3.95
Western - onions, peppers and ham	4.25
Greek - feta cheese and tomatoes	4.25
Italian - mozzarella cheese and tomatoes	3.95
Meat Lovers - ham, bacon or sausage	4.50
Spanish - tomatoes, onions and peppers	3.95

## Low Calorie Omelettes

Egg-whites only

Torontine - fresh spinach, tomatoes and feta cheese	4.95
California - mushrooms, avocado, tomatoes, low fat Swiss or Muenster	4.95
Spinach Omelette	4.25
Village Omelette - spinach, mushroom, broccoli and tomatoes	4.95

## French Toast or Pancakes

Buttermilk Pancakes	3.00
Hallah Bread or French Toast	3.00
Added bacon, ham or sausage, extra 1.00	

## Fresh Baked Bagels

Plain	.80
Buttered	1.00
Butter and Jelly	1.25
Cream Cheese	2.00
Flavored Cream Cheese	2.50
Sex Spread	3.00

## Pastries

Assortment of Croissants, Danishes, Apple Turnovers, Donuts, Muffins and Scones

## Beverages

	Small	Large		Small	Large
Coffee/Tea	1.25	1.75	Decaf Coffee / Tea	1.25	1.75
Flavored Coffee	1.25	1.75	Herbal Tea	1.25	1.75
Hot Chocolate	1.25	1.75	Iced Coffee	2.25	2.75

# Catering Menu

## Breakfast

### Continental Breakfast - 10.95 per person

Scrambled eggs, link beef sausage, crispy bacon, turkey bacon, sausage patty and buttermilk pancakes or French toast served with home fries.

Fresh squeezed juice. Your choice of orange, apple, grapefruit or carrot.  
Your choice of regular coffee, flavored, decaffeinated, hot chocolate or tea

### Bagels & Pastry - 2.95 per person

With butter, cream cheese and jelly

### Smoked Salmon - 11.95 per person

An elegant display of sliced Norwegian salmon, beautifully placed on a tray with three types of flavored cream cheese, shaved red onion, capers, sliced plum tomatoes, sliced cucumber, lemon and Kalamata olives. Accompanied with a tray of assorted bagels

Fresh squeezed juice. Your choice of orange, apple, grapefruit or carrot

Your choice of regular coffee, flavored, decaf, hot chocolate or tea

## Side Orders

### Low Fat Parfait - 4.95 per person

A beautiful bowl of layered non fat yogurt, sliced fresh fruit, granola, nuts, raisins, sun-dried cranberries and fresh berries

### Seasonal Fruit Platter - 4.25 per person

A seasonal array of sliced fruit, golden pineapple, honeydew, cantaloupes. Mixed berries, grapes, seedless watermelon, kiwi and exotic fruit

### Fresh Squeezed Juice - 3.75 per person

Orange, grapefruit, carrot or apple

### Hot Beverage Service - 1.95 per person

Own premium house blend coffee including decaffeinated and flavored coffees.

We provide assorted teas and hot chocolate

### Non-Ft Greek Yogurt Parfait - 5.95 per person

## Lunch

### Gourmet Sandwich Platter - 9.95 per person

When you need something for everyone, try our mix of Amici wraps, classic sandwiches with a choice from our side salad selection

### Amici 36 Specialty Sandwiches - 14.95 per person

Assortment of Amici wraps and sandwiches

Choice from our side salad selection, dessert cookies and fresh seasonal fruit arranged on a platter

### Lunch Combo - 14.95 pr person

A beautiful display of our fine meats and cheeses arranged on a platter

Seasonal fruit and dessert cookies arranged on a platter

Basket of Italian brick oven bread. Relish tray of lettuce, tomatoes, Kalamata olives, sliced avocado and cherry peppers

Choice from our side salad selection

### Vegetarian Sandwich - 11.95 per person

Grilled marinated vegetables with fresh mozzarella cheese

Choice of our side salad selection and fresh seasonal fruit arranged on a platter

# Create Your Own Salad

Please choose your greens, size, toppings and dressing

Small 3.25

Large 4.25

Romaine    Mesclun Greens    Baby Spinach

## Toppings

50 - charcoal grilled chicken, breaded chicken cutlet, spicy chicken, shrimp plain tuna, crab meat, turkey

00 - bacon bits, roasted peppers, mozzarella, blue cheese, feta cheese cheddar cheese, romano cheese, Swiss, avocado, grilled Portobello mushroom

75 - asparagus, beets, black olives, pine nuts, dried cranberries, walnuts, artichoke hearts, heart of palm, sun-dried tomatoes, cashews, mandarin oranges

50 - raisins, chick peas, kidney beans, roasted corn, red peppers, green peppers, mushrooms, cherry tomatoes, cucumbers, hard boiled egg, broccoli, seaweed tofu, carrots, sweet peas, alfalfa sprouts, onions

complimentary - croutons, scallions

## Dressings

Sesame ginger, balsamic vinegar, olive oil, red vinegar, light balsamic, fat free ranch, Blue cheese, light Italian, fat free raspberry vinaigrette, Caesar, light honey mustard

# 8 Daily Homemade Soups

Small 3.25

Large 3.75

## Desserts

Chocolate Cake

Ice Cream

Carrot Cake

Cookies

Cheese Cake

Fruit Salad

Brownies

Rice Pudding

## Side Orders

Onion Ring

2.50

French Fries

2.00

Curly Fries

3.00

We Serve fresh Sushi & Udon

# Fresh Wrap Sandwiches

Choice of plain, roasted pepper, spinach, whole wheat or garlic pesto wrap

- D1 Chicken Salad - with lettuce and tomato 6.50
- D2 Santa Fe Chicken - grilled Chicken, roasted peppers, lettuce, black beans and salsa 6.50
- D3 Charcoal Broiled Chicken - with grilled vegetables and roasted peppers 6.50
- D4 Italian Tuna Salad (no mayo) - tomato, Italian parsley & mesclun greens 6.50
- D5 Grilled Chicken Caesar - grilled chicken and Caesar salad 6.50
- D6 Roasted Eggplant - peppers, zucchini, fresh mozzarella and basil dressing 6.50
- D7 California Grilled Chicken - grilled chicken, avocado, plum tomato, cucumbers, roasted peppers, romaine lettuce and ranch dressing 6.50
- D8 Smoked Ham - Swiss, lettuce, tomato, romaine lettuce & honey mustard 6.50

## Classic Sandwiches

Choice of brick oven flatbread, sourdough, French baguette, whole wheat, white, focaccia, pumpkinnickel, 7-grain or Jewish rye bread

- S1 Smoked Turkey 5.50
- S2 Pastrami Turkey 5.50
- S3 Honey Glazed Turkey 5.50
- S4 Peppercorn Smoked Turkey 5.50
- S5 Genoa Salami 5.00
- S6 Bologna 4.25
- S7 Boiled Ham 5.50
- S8 Cappicola Ham 5.50
- S9 Black Forest Ham 5.50
- S10 Baked Virginia Ham 5.50
- S11 Smoked Chicken Breast 5.50
- S12 Liverwurst 4.25
- S13 Italian Prosciutto 6.25
- S14 Roast Beef 5.50
- S15 Tuna Salad 5.00
- S16 Italian Tuna Salad 5.00
- S17 Chicken Salad 5.00
- S18 Egg Salad 4.25

## Panini

Hot, crispy and pressed

- P1 Chicken Parmigiana - breaded chicken, fresh mozzarella, marinara sauce, fresh basil and parmigiana cheese on toasted panini bread 6.95
- P2 Reuben - corned beef, swiss cheese, coleslaw and Russian dressing on toasted Jewish rye 6.95
- P3 Tuna Melt - classic tuna salad, cheddar cheese, lettuce and tomato on toasted panini bread 6.95
- P4 Chicken Fajita - grilled chicken, jack and cheddar cheese, roasted peppers, caramelized onions and salsa on flat bread 6.95
- P5 Eggplant Parmigiana - breaded eggplant, roasted peppers, fresh mozzarella, fresh basil, marinara sauce and tomato on flat bread 6.95
- P6 Vegetarian - roasted zucchini, eggplant, carrots, onions, fresh mozzarella and pesto sauce on toasted flat bread 6.95
- P7 Turkey - smoked turkey, cheddar, roasted red onions, fresh mozzarella and pesto sauce on toasted flat bread 6.95
- P8 Roast Beef - caramelized onions, roasted peppers and Russian dressing on hero 6.95
- P9 Fresh Mozzarella - fresh basil, tomato, peppers and olive oil on toasted panini bread 6.95

## Broiled Jumbo Burgers

Half pound, 8 ounces, of 100% pure fresh beef Deluxe combos come with lettuce, tomato, steak out French fries & can of soda

- |                    | Regular | Deluxe |                  | Regular | Deluxe |
|--------------------|---------|--------|------------------|---------|--------|
| B1 Beef Burger     | 4.00    | 5.75   | B2 Cheese Burger | 4.50    | 6.25   |
| B3 Turkey Burger   | 4.50    | 6.25   | B4 Veggie Burger | 4.50    | 6.25   |
| B5 Hawaiian Burger | 5.00    | 6.75   | B6 Pizza Burger  | 5.00    | 6.75   |

Add bacon or cheese for an additional \$0.50 each

## Grilled Sandwiches

- G1 Philly Cheese steak - grilled steak, melted American cheese grilled onions and peppers on a toasted Italian hero 6.75
- G2 Tuna Melt - classic tuna salad, melted cheddar on a toasted pita bread 6.25
- G3 Hot Pastrami - grilled pastrami, Swiss and mustard on a toasted hero 6.75
- G4 Gyro - grilled chicken or beef with lettuce, tomato, onion & tzatziki sauce 6.50
- G5 Monte Cristo - Virginia ham, turkey and melted Swiss on toasted flat bread 6.75
- G6 Cuban - Cuban pork, Virginia ham, smoked turkey, melted Swiss on toasted hero 6.75

## Combination Sandwiches All 6.75

- 1 **Italian Superme** — coppicola ham, Genoa salami, prosciutto, provolone cheese, lettuce, tomato, olive oil and vinegar on a hero
- 2 **Ham and Brie** — with tomato, romaine lettuce and mayo on pumpnickel
- 3 **Roast Beef** — lettuce, tomatoes, onions, mayo and mustard on a hero
- 4 **Prosciutto** — fresh mozzarella, roasted peppers and romaine lettuce on a hero
- 5 **Grilled Chicken** — roasted peppers, lettuce and tomatoes on a baguette
- 6 **Grilled Lemon Chicken** — lettuce, tomato and choice of cheese on a hero
- 7 **Oven Roasted Turkey** — lettuce, tomato, black pepper and mayo on a hero
- 8 **Smoked Turkey** — brie cheese, lettuce, tomatoes and honey mustard on a French baguette

## Brick Oven Flatbread Sandwiches

- 1 **Grilled Chicken**, tomatoes, basil and fresh mozzarella 6.95
- 2 **Fresh Mozzarella**, tomatoes, basil and balsamic vinaigrette 6.95
- 3 **Grilled Chicken**, cheddar cheese and roasted peppers 6.95
- 4 **Smoked Turkey**, prosciutto, sliced pickles, Swiss, Russian dressing 6.95
- 5 **Tuna, tomatoes**, melted cheddar cheese and balsamic vinaigrette 6.95
- 6 **Roast Beef**, roasted peppers and melted American cheese 6.95
- 7 **Prosciutto**, fresh mozzarella, fresh basil, roasted peppers 6.95
- 8 **Buffalo Chicken**, blue cheese and celery 6.95
- 9 **Grilled Chicken**, alfalfa sprouts, avocado, roasted peppers, cucumbers, lettuce and tomatoes with ranch dressing 6.95
- 10 **Roast Beef**, grilled Portobella mushrooms and roasted peppers 6.95

- 1 **Amici Pollo** — Grilled chicken, melted provolone cheese, watercress, green leaf and peter luger sauce 6.75
- 2 **Pesto chicken** — grilled chicken, melted Swiss cheese, watercress, basil, home made pesto sauce 6.75
- 3 **Buffalo chicken** — Buffalo chicken, pepper Jack cheese, hot pepper, green leaf, honey mustard 6.75
- 4 **Teriyaki chicken** — Grilled chicken, melted pepper Jack cheese, portabella mushroom, cucumber, home made Teriyaki sauce 6.75
- 5 **Peter King** — Chicken cutlet, melted cheddar cheese, watercress, radicchio and peter luger sauce 6.75
- 6 **519 special** — Chicken cutlet melted Swiss, fresh arugula, cucumber and Russian dressing 6.75
- 7 **Diamond** — Chicken cutlet crispy bacon, melted cheddar cheese watercress, cucumber, peter luger sauce 7.25
- 8 **Ocean Tuna** — Home made Tuna, melted provolone, watercress LIT 6.25
- 9 **Jack Tuna** — Tuna melted pepper Jack cheese fresh Arugula, cucumber, LIT 6.25

- 1 **Gentlemen** — Roasted beef, fresh mozzarella cheese, tomatoes, alfalfa sprouts, fresh basil, horseradish 6.75
- 2 **Honey Moon** — Smoked Turkey, Brie cheese, Alfalfa sprouts, tomatoes 6.50
- 3 **Chipotle Pollo** — Grilled Chicken, bacon, pepper Jack cheese, red onion, LIT, chipotle mayo 6.95
- 4 **Central Park** — Black forest ham, brie cheese, tomatoes, watercress, honey mustard 6.45
- 5 **Victor's Sandwich** — Smoked ham, turkey, provolone cheese, LIT herb mayo 6.75
- 6 **Power man** — B.B.Q. Chicken, cheddar cheese LIT 6.25
- 7 **New York Combo** — Pastrami, corned beef, provolone cheese, slice pickle LIT Russian dressing 6.95
- 8 **Amici 36** — Turkey, Swiss cheese, sundried, tomatoes, red onion, arugula, herb mayo 6.50
- 9 **Honey Moon** — Smoked Turkey, Honey ham, cheddar cheese, LIT honey mustard 6.75

## Quesadillas

- Q1 **Cheese** — Monterey jack, Vermont and cheddar cheeses, black olives roasted peppers, caramelized onions and sliced chilis 6.50
- Q2 **Vegetarian** — roasted vegetables, Monterey jack, Vermont and cheddar cheeses black olives, roasted peppers, caramelized onions and sliced chilis 6.50
- Q3 **Grilled Steak** — pico de gallo, mozzarella, roasted peppers, caramelized onions and sliced chilis 6.50
- Q4 **Sea Breeze** — shrimp, grilled onion, grilled pepper, Monterey jack and mozzarella cheese 6.75

## Signature Salads

- R1 **Garden Salad** — mesclun greens, tomatoes, carrots with grilled chicken 5.95  
6.50
- R2 **Caesar Salad** — romaine with shaved romano cheese and croutons with grilled chicken 5.95  
6.50
- R3 **Chef Salad** — romaine, lettuce, tomatoes, olives, hard boiled egg and rolls of roast beef, turkey, Swiss and American cheese 6.95
- R4 **Turkey Salad** — smoked turkey, crumbled blue cheese, sprouts, tomato, avocado and cucumber over mesclun green 6.95
- R5 **Greek Salad** — romaine lettuce, feta cheese, stuffed grape leaves, tomato and black olives 6.45
- R6 **Cajun Chicken Salad** — grilled spicy chicken, black beans, tomatoes, cilantro and avocado on a bed of romaine lettuce 6.45
- R7 **Crispy Calamari Salad** — fried calamari, carrots, cherry tomatoes, and roasted peppers on a bed of mesclun salad with balsamic vinaigrette 6.45
- R8 **Grilled Chicken Spinach Salad** — chick peas, mandarin oranges, raisins, walnuts and balsamic vinaigrette 6.95

## Brick Oven Pizza

- | Classic Slice  | Sicillon | Individual 10" | Large 18" | Sicillon Pie |
|--|----------|----------------|-----------|--------------|
|  | 2.50     | 2.75           | 6.95      | 17.00        |
| E1 <b>Supreme</b> — sausage, pepperoni, peppers and mushrooms  |          |                |           | 20.00        |
| E2 <b>Mexican</b> — scallions, tomato, mozzarella, jalapeno cheddar, grilled chicken                             |          |                |           | 20.00        |
| E3 <b>White Pie</b> — mozzarella and ricotta cheese, no sauce  |          |                |           | 16.00        |
| E4 <b>Primavera</b> — cherry tomatoes, mushrooms, peppers and onions   |          |                |           | 20.00        |
| E5 <b>Margherita</b> — fresh mozzarella, basil and tomatoes  |          |                |           | 20.00        |
| E6 <b>Pepperoni, Sausage or Meatball</b>   |          |                |           | 20.00        |
| E7 <b>Chicken Stromboli</b> — grilled chicken, garlic, broccoli, green peppers                                   |          |                |           | 20.00        |
| E8 <b>Tuscan Roasted Vegetables</b> — zucchini, eggplant, sun-dried, tomatoes, black olives and provolone cheese |          |                |           | 20.00        |

## Calzones & Rolls

- E9 **Ricotta and Mozzarella Cheese Calzone** 3.25
  - E10 **Sausage or Pepperoni or Meatball** 5.00
  - E11 **Grilled Chicken or Chicken Cutlet** 5.00
- Additional toppings will be charged extra

## Grilled Chicken Sandwiches All 6.95

- Jimmy T — grilled chicken, onions, peppers, melted Swiss and honey mustard
- Spicy Chicken — grilled chicken, hot salsa, onions and melted American cheese
- Teriyaki Chicken — grilled chicken, teriyaki sauce and melted American cheese
- BBQ Chicken — grilled chicken, onions, peppers and melted American cheese
- Chicken Club — grilled chicken, bacon, lettuce and tomatoes

**Entrée Salads - 7.95 per person**

Chicken Chef Salad - roasted beef, turkey, ham and Swiss cheese over romaine lettuce, sliced egg and tomatoes

Club Salad - grilled chicken, avocado, blue cheese, bacon, hard-boiled egg and tomatoes tossed with low-fat vinaigrette

Chicken Caesar Salad - grilled chicken breast over crispy romaine lettuce tossed with imported shaved parmesan and herb dressing

Wildon Salad - chunks of poached chicken breast, apples, celery, walnuts and raisins with a zesty lemon and vanilla dressing

**Entrée Pasta**

Mac Pasta

Engel's Meatballs - with tomato sauce

Penne alla Vodka

Stuffed Shells - with ricotta and marinara sauce

Baked Lasagna - with ground beef and ricotta cheese

Cheese Ravioli - in marinara sauce

Farfalle Alfredo

Spaghetti Carbonara

Rigatoni Carbonara

Baked Manicotti

Tortellini Remolada

Engel's With Gouy Sauce

Strang Ravioli - with milk sauce

Spaghetti Bolognese - with ground beef and homemade tomato sauce

**Cheese & Cracker Platter - 6.95 per person**

Wedge of unique imported and domestic cheeses garnished with grapes, berries and strawberries

Served with Gouda, British crackers and breadnut

**Vegetable Charcuterie Platter - 4.25 per person**

Local Seasonal Vegetables artfully arranged and accompanied with your choice of dips

Basil Aioli - sun-dried tomato - homemade hummus

avocado, roasted pepper, olive, black bean

**Dessert Platter - 6.45 per person**

Homemade cookies including chocolate chip, peanut butter, black & white, macadamia nut, rolled cookies and many more mouth-watering cookies

**Hero by the Fire - 24.95 per foot**

(Please order by noon on the day prior to your event)

**Traditional American**

Bone-in back ham, freshly roasted turkey breast, Swiss and American cheese, mustard, cranberry sauce and tomatoes

**Traditional Italian**

Prosciutto, Genoa salami, zuppetta ham, pepperoni, provolone cheese, roasted peppers, tomato lettuce, tomatoes and light vinaigrette

1 **Business License & Permits Committee**

Item #: 11

2  
3 December 3, 2014

4  
5 Dennis Rosen  
6 Chairman  
7 New York State Liquor Authority  
8 80 S. Swan Street, 9<sup>th</sup> Floor  
9 Albany, New York 12210

10  
11 **Re: New World Stages Holding Co., LLC & New World Stages Operating Co., LLC**  
12 **d/b/a Time Out New York Lounge & New World Stages & The Green Room**  
13 *340 West 50<sup>th</sup> Street (8/9)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends denial of **transfer of an On-Premise Liquor**  
18 **License** application for New World Stages Holding Co., LLC & New World Stages Operating Co., LLC  
19 d/b/a Time Out New York Lounge & New World Stages & The Green Room – 340 West 50<sup>th</sup> Street  
20 (8/9), unless the following stipulations, agreed to by the applicant, are part of the method of operation  
21 for this establishment with a capacity of 2,196 people, with 16 tables with 40 seats and 3 stand-up bars  
22 with 8 seats.

23  
24  
25 A signed copy of the questionnaire and stipulations are enclosed.

26  
27 Sincerely,

28  
29  
30  
31  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

32  
33

**Manhattan Community Board 4**  
(All Fields Must Be Completed)

Liquor License Stipulations Application

<b>APPLICANT</b> New World Stages Holding Co., LLC & New World Stages Operating Co., LLC		<b>DOING BUSINESS AS (DBA)</b> Time Out New York Lounge & New World Stages & The Green Room		
<b>STREET ADDRESS</b> 340 West 50th Street, New York, NY 10019		<b>CROSS STREETS</b> 8th & 9th Avenues		
<b>OWNER</b>	<b>NAME</b> : Please see attached.	<b>ATTORNEY</b>	<b>NAME</b> : Mark Koslow, Esq. Buchman Law Firm, LLP	
	<b>PHONE</b> :		<b>PHONE</b> : (212) 889-4220	
	<b>FAX</b> :		<b>FAX</b> : (212) 889-4221	
<b>MANAGER</b>	<b>NAME</b> : Thomas Buckner & Michelle Fralofi	<b>LANDLORD</b>	<b>NAME</b> : New York Communications Center Associates LP	
	<b>PHONE</b> : 646-871-1730		<b>PHONE</b> :	
	<b>FAX</b> :		<b>FAX</b> :	
<b>DESCRIPTION OF BUSINESS</b>				
<b>Establishment Type:</b>	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input checked="" type="radio"/> Other (Explain): Bar/Arcade Theatre			
<b>Method of Operation:</b>	<input type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input checked="" type="radio"/> Other (Explain): Bar/Arcade Theatre			
<b>License Type:</b>	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
<b>APPLICATION TYPE</b> (check one)	<input type="radio"/> New	Has applicant owned or managed a similar business?	<input type="checkbox"/> YES <input type="checkbox"/> NO	
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input checked="" type="radio"/> Transfer	What is the prior license #?	1155145, 1155146, 1155147	
		What is the expiration date on the prior license?	September 30, 2016	
		Are you making any alterations or operational changes?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	
		If alterations or operational changes are being made, please attach the plans to this form.		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
Please describe the nature of the alterations and attach the plans				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation:	6-11pm		6-11pm	1-11pm	6-11pm	1-11pm	2-11pm		
	Music:	8-10pm		8-10pm	8-10pm	8-10pm	8-10pm	7-9pm		
Kitchen:										
OCCUPANCY	RUBO			BAR			OUTSIDE			
	Capacity (Certificate of Occupancy)	Maximum # of Persons for Antiquate Occupying Premises (including Employees)	Number of Tables	Number of Seats	Number of Seating Only Bars	Number of Standing Only Bars	Number of Seating Bars	Number of Seating	Number of Seating	
	2,196	Generally 1200, but may be occupied to capacity on Temp. C of O	16	40	0	3	8			
How many floors are there? What is the capacity for each floor? (please respond in space provided)					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Cellar: 307 Sub Cellar: 1,887		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will applicant have bottle service?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will you be hosting private parties and promotional events?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will outside promoters be used?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will the security plan submitted be implemented?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	No written security plan, but NYPD Best Practices are followed.		
Will State certified security personnel be used?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear allire clearly noting name. (please respond in space provided)					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will the applicant be applying for a Sidewalk Cafe now or in the future? (please respond in space provided)					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	gch		
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	All Job Openings are posted on www.playbill.com		
If you plan to have music, what type(s)?					<input checked="" type="checkbox"/> BACKGROUND	<input checked="" type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ			
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
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?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the stoje front.)					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			

OUTDOOR SPACES			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A

LOCATION & ZONING			
Primary Zoning District:	C6-4	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A
Is a Public Assembly permit required?	YES	NO	N/A
Are your plans filed with DOB?	YES	NO	N/A
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe:		
Adjacent Buildings	<input checked="" type="radio"/> Residential <input checked="" type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe:		
NOTIFICATION:	# 1	West 50 <sup>th</sup> /51 <sup>st</sup> Streets Block Association	
What organizations / community groups have you notified regarding your application?	# 2		
	# 3		



# DODGER STAGES

WALDOANCE PLAZA  
240 West 20th Street  
New York, New York 10011

**Beyer Blinder Belle**  
Architects P.C.  
110 West 11th Street  
New York, New York 10011

Overseas Architects  
Quaranta & Associates, Inc.  
222 West 20th Street - Suite 201  
New York, New York 10011

Thomas H. Smith Architects  
South Main Street  
New York, New York 10011

Interior Firm  
James Murray Stecker  
110 West 11th Street  
New York, New York 10011

Architectural Support  
Gallatin Capital Associates  
110 West 11th Street  
New York, New York 10011

Architectural Consultant  
Marshall / KSMV  
Cherry Hill  
New York, New York 10011

Interior  
Alan Zuckerman  
New York, New York 10011

General Contractor  
P&L Incorporated  
New York, New York 10011

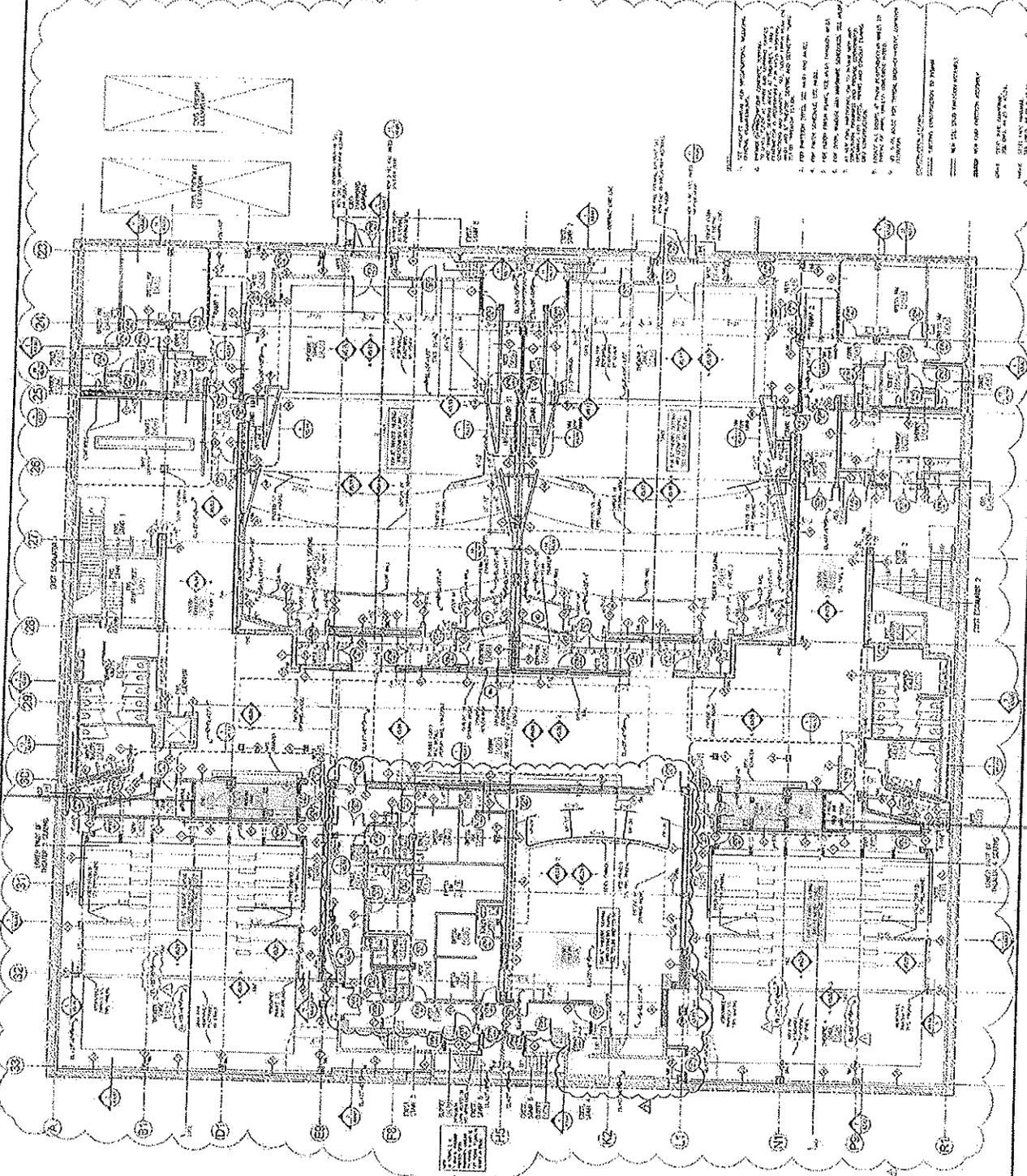
Construction Management  
Stratman Page, Inc.  
New York, New York 10011

Sub-Cellar  
Level Plan

A1.01

ADDITIONAL BAR 1

ADDITIONAL BAR 2



1. THESE CALLOUTS ARE FOR INFORMATION PURPOSES ONLY.
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  9. THESE CALLOUTS ARE FOR INFORMATION PURPOSES ONLY.
  10. THESE CALLOUTS ARE FOR INFORMATION PURPOSES ONLY.
- CONSTRUCTION NOTES:  
SEE ALL SUB-CELLAR DETAILS.  
SEE ALL SUB-CELLAR DETAILS.  
SEE ALL SUB-CELLAR DETAILS.

## **New World Stages Snack Menu Items**

Goldfish  
Gummi Bears  
Jr. Mints  
Kit Kat King Size  
M&M's  
Mentos Fruit  
Mentos Mint  
Milk Duds  
Peanut M&M's  
Peanuts  
Pretzels  
Raisinets  
Reese's King Size  
Reese's Pieces  
Skittles  
Sour Patch Kids  
Starburst  
Swedish Fish  
Twizzlers