

Manhattan Community Board 4
(All Fields Must Be Completed)

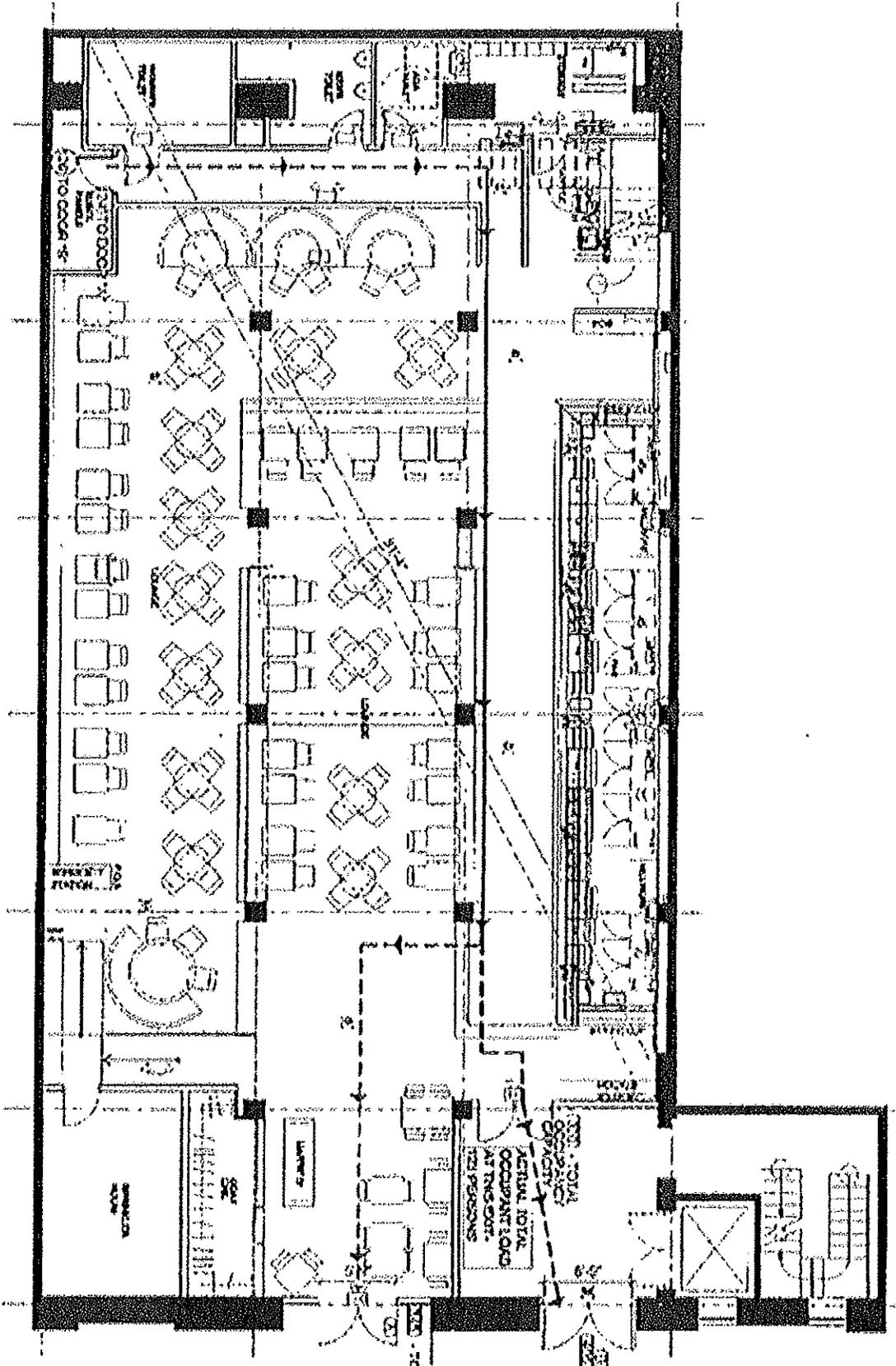
Liquor License Stipulations Application

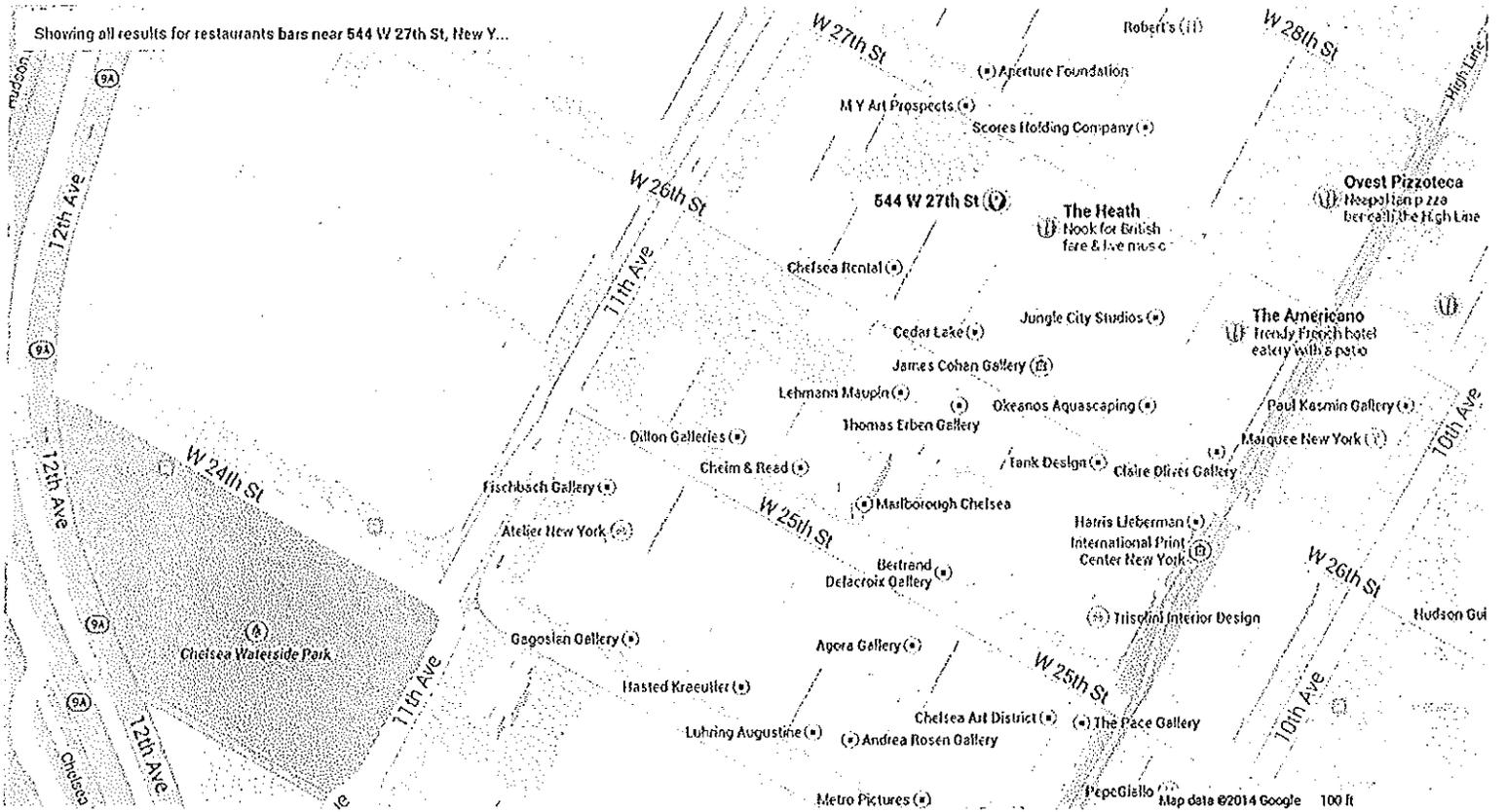
APPLICANT DC 544 W d 7 th LLC		HOLDING BUSINESS (DBA) Don Coqui		
STREET ADDRESS 544 W d 7 th Street		CROSS STREETS 11 th + 10 th AVENUES		
OWNER	NAME JALEENE RODRIGUEZ	ATTORNEY	NAME BRUNO V. GIOFFRÈ, JR.	
	PHONE 347-526-8222		PHONE 914-358-6430	
	FAX		FAX 914-358-6431	
MANAGER	NAME Jimmy Rodriguez	LANDLORD	NAME	
	PHONE 212 315-1515		PHONE 917 665-8633	
	FAX		FAX	
DESCRIPTION OF BUSINESS				
Establishment Type:		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input checked="" 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 the name of establishment?	Don Coqui	
		What is the address of the establishment?	Bronx, White Plains, New Rochelle	
		What date the dates the applicant was licensed with its former premises?	2009 - Present	
	<input type="radio"/> Transfer	What is the price (lease) #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	YES	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 alteration and attach the plans.				

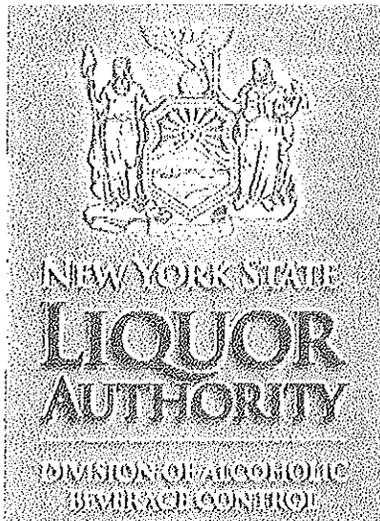
OPERATIONAL ISSUES									
HOURS	Operation	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
		11am-2am	11am-2am	11am-2am	11am-4am	11am-4am	11am-4am	12pm-2am	
		11	11	11	11	11	11	11	
	Music	11	11	11	11	11	11	11	
	Alcohol	11	11	11	11	11	11	11	
OCCUPANCY	INDOOR				OUTDOOR				
	Capacity (Certificate of Occupancy)	Maximum Occupancy (Including Employees)	Number of Tables	Number of Seats	Number of Seating Only	Number of Standing Only	Number of Seating Only	Number of Seating Only	Number of Tables
	294	294	57	198	0	2	20/10	N/A	N/A
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"/>	<input type="radio"/>	2 floors
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"/>	<input type="radio"/>	
Will applicant have bottle service?					<input checked="" type="radio"/>	<input 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"/>	<input type="radio"/>	
Will outside promoters be used?					<input checked="" type="radio"/>	<input 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"/>	<input type="radio"/>	
Will State certified security personnel be used?					<input checked="" type="radio"/>	<input 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"/>	<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 attire clearly noting name. (please respond in space provided)					<input checked="" type="radio"/>	<input 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"/>	<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"/>	<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"/>	<input type="radio"/>	
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"/>	<input type="radio"/>	
If you plan to have music, what type(s)?					<input checked="" type="radio"/> HIPHOP	<input checked="" type="radio"/> R&B	<input checked="" type="radio"/> JAZZ	<input type="radio"/>	
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"/>	<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"/>	<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 store front.					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

OUTDOOR DINING			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	NA
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	NA
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	NA
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	NA
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	NA
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	NA
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	NA

LOCATION & ZONING			
Primary Zoning District	L2A		Overlay (if Applicable):
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	NA
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	NA
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	NA
Is a Public Assembly permit required?	YES	NO	NA
Are your plans filed with DOB?	YES	NO	NA
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		
	# 2		
	# 3		







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License Information

Serial Number: 1254228
 License Type: ON-PREMISES LIQUOR
 License Status: License is Active
 Credit Group: 2
 Filing Date: 05/18/2011
 Effective Date: 06/01/2014
 Expiration Date: 05/31/2016

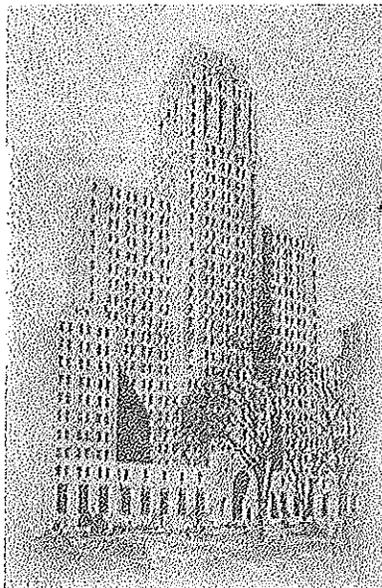
Premises Information

Principal's Name: EMURSIVE, LLC
 KARPATI, ARTHUR
 WEINER, EDWARD
 HOCKWALD, JONATHAN
 BERGER, HARLAN
 HAY, HENRY
 Premises Name: ONE 27 ROOF LLC
 Trade Name: GALLOW GREEN
 Zone: 1
 Address: 530 542 W 27TH ST
 NEW YORK, NY 10001
 County: NEW YORK

You can select one of the following links to perform another search:

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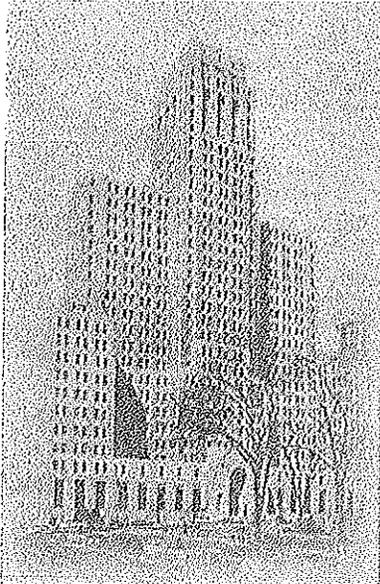
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Public Query - Results

License Information

Serial Number: 1215029
 License Type: ON-PREMISES LIQUOR
 License Status: License is Active
 Credit Group: 2
 Filing Date: 09/22/2008
 Effective Date: 04/01/2013
 Expiration Date: 03/31/2015

Premises Information

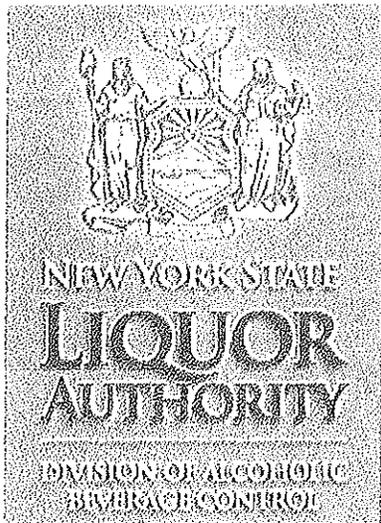
Principal's Name: GANS, ROBERT
 Premises Name: I M OPERATING LLC
 Trade Name: SCORES
 Zone: 1
 Address: 533 535 W 27 ST AKA 536 W28 ST

 NEW YORK, NY 10001
 County: NEW YORK

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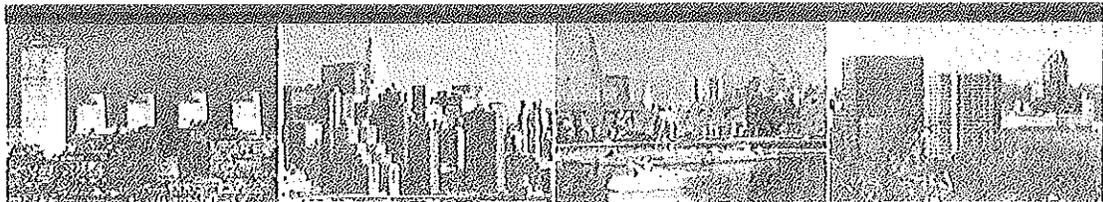
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License Information

Serial Number: 1232046
 License Type: ON-PREMISES LIQUOR
 License Status: License is Active
 Credit Group: 2
 Filing Date: 09/28/2009
 Effective Date: 03/27/2014
 Expiration Date: 08/31/2015

Premises Information

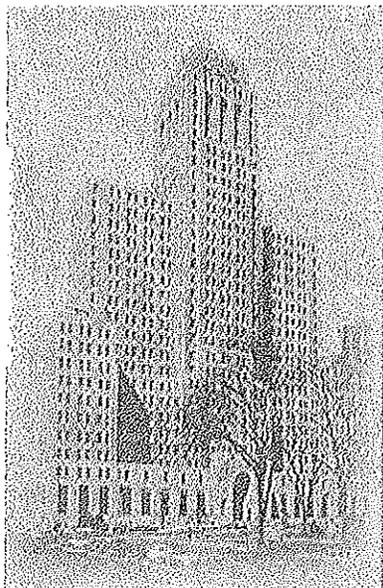
Principal's Name: FRANKLIN, JONATHAN
 Premises Name: W 27 HIGHLINE OWNER LLC
 Trade Name: THE AMERICANO
 Zone: 1
 Address: 516 518 W 27TH ST

 NEW YORK, NY 10001
 County: NEW YORK

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License Information

Serial Number: 1234303
 License Type: ON-PREMISES LIQUOR
 License Status: License Is Active
 Credit Group: 1
 Filing Date: 11/12/2009
 Effective Date: 04/01/2014
 Expiration Date: 03/31/2016

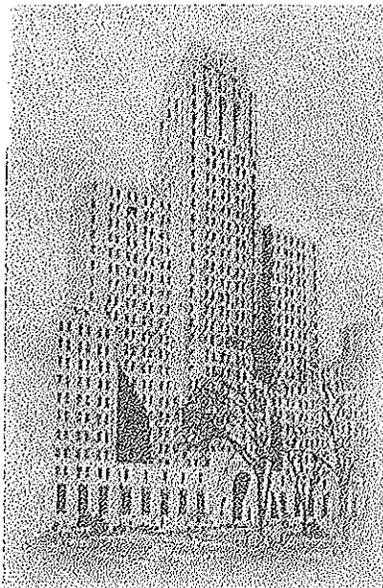
Premises Information

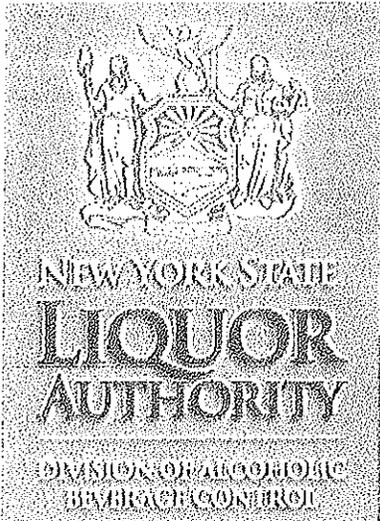
Principal's Name: IULIANO, MICHELE
 Premises Name: CAFFE PICASSO LTD
 Trade Name: OVEST PIZZOTECA
 Zone: 1
 Address: 513 W 27TH STREET
 10TH AVENUE & 11TH AVENUE
 NEW YORK, NY 10001
 County: NEW YORK

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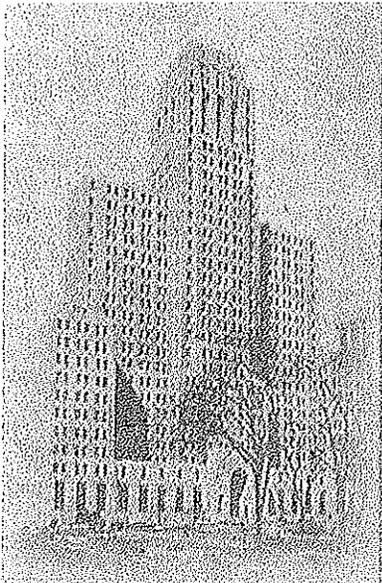
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License Information

Serial Number: 1257329
 License Type: ON-PREMISES LIQUOR
 License Status: License is Active
 Credit Group: 2
 Filing Date: 09/08/2011
 Effective Date: 11/01/2013
 Expiration Date: 10/31/2015

Premises Information

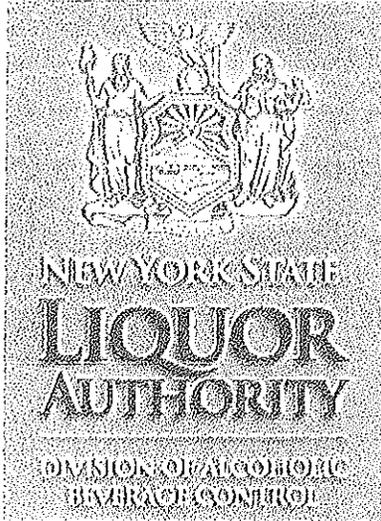
Principal's Name: MENDOZA, JORGE
 ALBARRACIN, RAFAEL JORGE
 Premises Name: PORTENO LLC
 Trade Name:
 Zone: 1
 Address: 299 10TH AVE

 NEW YORK, NY 10001
 County: NEW YORK

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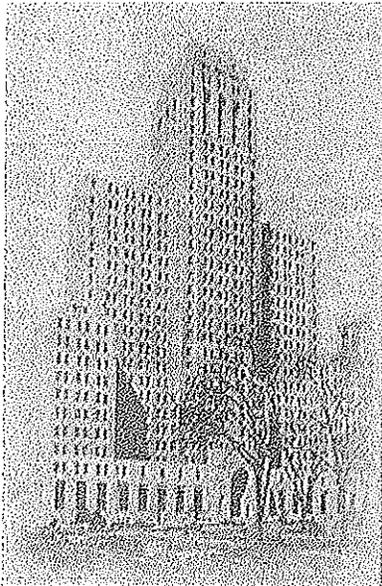
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License Information

Serial Number: 1267769
 License Type: ON-PREMISES LIQUOR
 License Status: License Is Active
 Credit Group: 3
 Filing Date: 12/14/2012
 Effective Date: 01/10/2013
 Expiration Date: 12/31/2014

Premises Information

Principal's Name: TEPPERBERG, NOAH ETHAN
 STRAUSS, JASON ERIC
 10TH AVENUE ENTERTAINMENT, LLC
 ROSTER,
 Premises Name: 289 HOSPITALITY LLC
 Trade Name: MARQUEE
 Zone: 1
 Address: 289 10TH AVE

 NEW YORK, NY 10001
 County: NEW YORK

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BEGINNINGS

PARA COMENZAR

Raw Clams *gf (6) - 9. (12) - 16.

Oysters *gf - 2. ea.

Panko Crusted Littleneck Clams *gf - 15.
with Lemon Garlic Sauce

Mussels or Clams *gf ☒ - 15.
with a Chorizo, Garlic & Tomato Broth

Crispy Calamari - 14.
tossed in Mesclun Greens & Creole Vinaigrette

Jumbo Shrimp Cocktail *gf - 17.

Crispy Coconut Shrimp - 12.

Shredded Roasted Pork Wrapped in Yuca ☒ - 12
Pernil Asado Triturado Envuelto en Yuca Finas

Crispy Marinated Pork *gf ☒ - 12.

BBQ Ribs ☒ - 14.

Crispy BBQ Chicken Wings - 12.

Crispy Chicken Chunks - 12.

Green Plantains Topped w/ Choice Of *gf ☒ - 12.
Steak, Pork or Cod Fish

Empanadas - 6.
Stuffed with Shrimp, Beef, Chicken or Vegetables

DON COQUI Appetizer Platter ☒
2 ppl - 25.
4 ppl - 50.

SOUPS & SALADS

A LA COQUÍ

SOPAS Y ENSALADAS

Beef, Chicken, and Oxtail Stew *gf - 9.

Shrimp & Lobster Bisque - 12.

Seafood Gumbo *gf - 18.

Mixed Green Salad *gf - 12.

DC Chopped Salad *gf - 12.

Hearts of Romaine Caesar Salad *gf - 12.

DC Fresh Mozzarella & Arugula Salad *gf - 12.

Watercress, Avocado, Tomato
& Queso Blanco Salad *gf - 12.

Seafood Ceviche *gf - 19.

Octopus Salad *gf - 16.

Cod Fish Salad *gf - 15.

Seafood Salad *gf - 21.
with Shrimp, Octopus, Calamari, Clams & Mussels

FROM THE GRILL

DE LA PARRILLA

Chicken Breast *gf - 19.

Wild Salmon *gf - 21.

Jumbo Shrimp *gf - 22.

DC Twin Marinated Pork Chops *gf ☒ - 19.

Skirt Steak* *gf - 25.
*Churrasco**

DC Skirt Steak* and Shrimp *gf - 34.

12oz. Center Cut Filet Mignon* *gf - 32.

22oz. T Bone* *gf - 34.

44oz. Porterhouse* for Two *gf - 72.

*All Steaks marinated in our special spice rub.
**Todas las carnes son marinadas en nuestro adobo especial.*

MAIN COURSES PLATOS PRINCIPALES

The Classics

DON COQUI Paella *gf ☒ - 28.
with Shrimp, Clams, Mussels, Lobster, Chicken,
Chorizo & Calamari

DC Casuela de Marisco/Seafood Stew - 26.
with Lobster, Shrimp, Clams, Mussels, & Calamari with
White Rice or over Pasta

DC Plantain Crusted Red Snapper Fillet - 22.
Plátano Tostado y Filete de Pargo Rojo

Chicken & Rice *gf - 19.
Arroz con Pollo

Stewed Chicken *gf - 19.
Pollo Gulsado con Arroz Blanco y Habichuelas

DC Tripletta Sandwich ☒ - 15.
with Pork, Chicken & Steak

DC Braised Oxtail *gf - 21.
with White Rice & Avocado
Rabo Gulsado con Arroz Blanco y Aguacate

DC Roasted Pork *gf ☒ - 25.
with Arroz con Gandules & Potato Salad
Pernil con Arroz, Gandules y Ensalada de Papa

Roasted Pork Over Rigatoni ☒ - 21.
Pernil Asado Sobre Rigatoni

Shredded Beef *gf ☒ - 19.
with Black Bean Rice
Ropa Vieja con Arroz Morro

Mofongo *gf ☒ - 19.
topped with Shrimp, Steak, or Pork

Steak & Onion *gf - 19.
with White Rice & Beans
Bistec en Cebollado con Arroz y Habichuelas

Shrimp Scampi *gf - 23.
with Mashed Potatoes

Steak & Onion Sandwich - 15.
with Hand Cut French Fries

DC 10oz Burger - 15.
with Sautéed Onions, Lettuce, Tomato
& Hand Cut French Fries

Vegetarian Paella *gf - 19.

Fried Jumbo Shrimp - 23.
with French Fries

Roasted or BBQ Half Chicken - 19.
with Mac & Cheese

BBQ Chicken & Rib Combo ☒ - 23.
with Mac & Cheese

DC 2 or 3lb.
Stuffed or Steamed Maine Lobster - MP.

SIDES ACOMPANANTES - 6.

Don Coqui Potato Salad *gf

Mac & Cheese

Black Bean Rice *gf ☒
Arroz Moro

Pigeon Pea Rice *gf ☒
Arroz con Gandules

Sautéed Vegetables *gf

Plantains *gf (Green or Sweet)
Tostones o Maduros

**Rice (Yellow or White) and
Beans *gf ☒ (Red or Black)**

Mashed Potatoes *gf

Hand Cut French Fries *gf

Shrimp Fried Rice *gf - 8.
Arroz Frito Camarones

Chicken Fried Rice *gf - 7.
Arroz Frito Polo

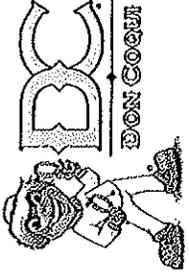
Shrimp Mashed *gf - 7.
Potatoes

☒ - Contains Pork Contiene cerdo *gf - Gluten Free

Share Plate Charge - 10. A 20% Gratuity is added on all parties of 4 or more.

If you have food allergies, please speak to the owner, manager, chef or your server.

Due to our limited seating, tables are available for dinner service only.



Welcome to Don Coqui!

STARTERS

(Family Style)

- Empanadas with Shrimp, Beef, Chicken or Vegetables
- Crispy Marinated Chicken & Shrimp
- Roast Pork (Carne Frita) Fried Calamari,
- Tostones Topped with Shrimp, Steak, Pork & CodFish, Baked Clams & Chorizo

Skewers

MAIN COURSE

(choice of)

- Skirt Steak (Churrasco) with Black Bean Rice
- Roasted Pork (Pernil) with Pigeon Pea Rice & Potato Salad
- Half a Chicken (Roasted or BBQ) With Macaroni & Cheese
- Chicken & Rice (Arroz con Pollo)
- Paella with Shrimp, Clams, Mussels, Lobster, Calamari
- Chicken & Chorizo
- Seafood Stew (Casuela De Marisco), with Lobster, Shrimp, Clams, Mussels and
- Calamari with White Rice or Over Pasta
- Plantain Crusted Red Snapper Fillet with Mashed Potatoes

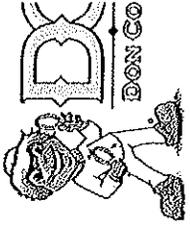
DESSERT

(Family Style)

WWW.DONCOQUI.LV

New Rochelle • White Plains • City Island

📍 @Doncoqui



Welcome to Don Coqui!

STARTERS

(Family Style)

- Empanadas with Shrimp, Beef, Chicken or Vegetables
- Crispy Marinated Chicken
- Roast Pork (Carne Frita) Fried Calamari,
- Tostones Topped with Shrimp, Steak, Pork & Chorizo

Skewers

MAIN COURSE

(choice of)

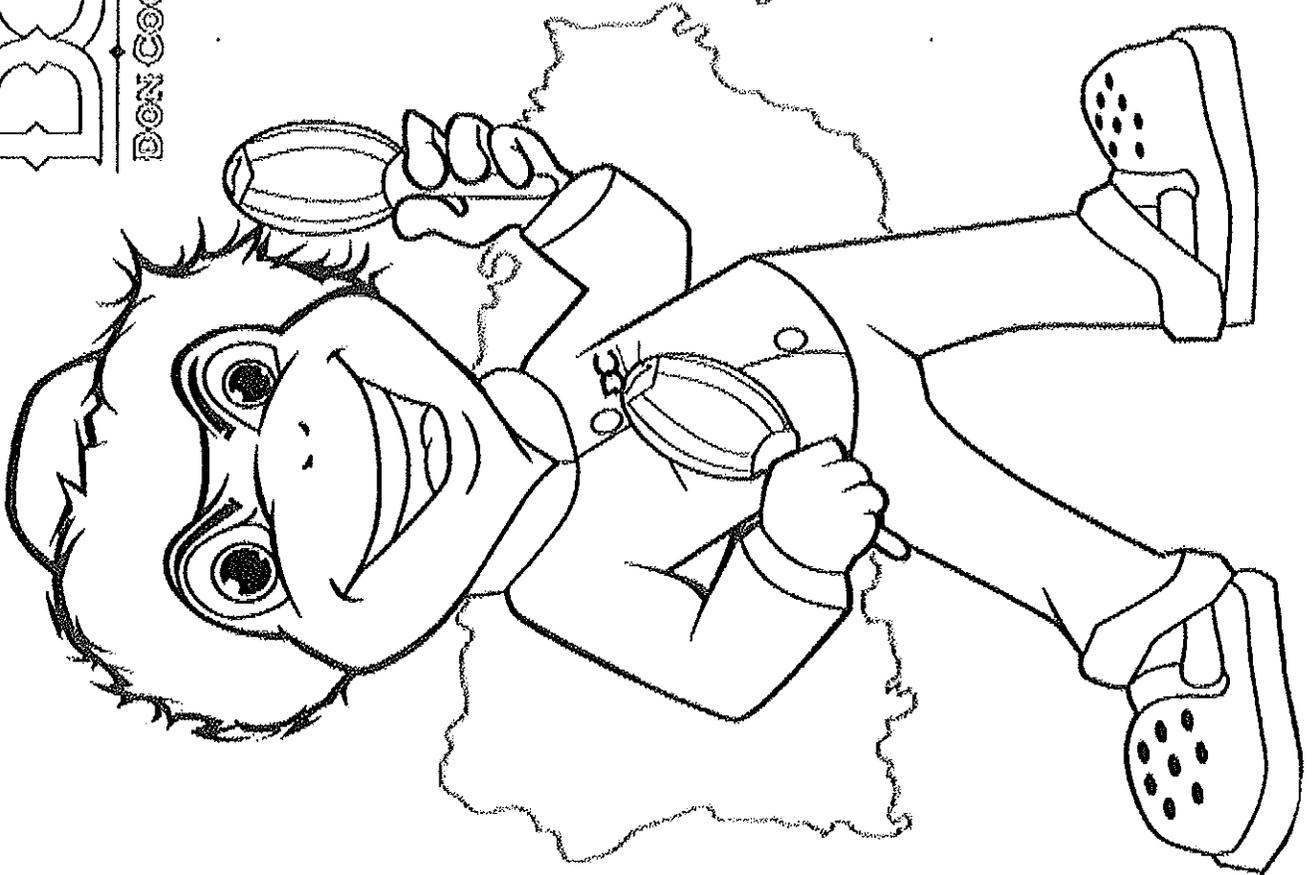
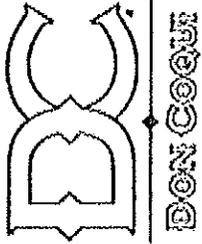
- Skirt Steak (Churrasco) with Black Bean Rice
- Roasted Pork (Pernil) with Pigeon Pea Rice & Potato Salad
- Half a Chicken (Roasted or BBQ) With Macaroni & Cheese
- Chicken & Rice (Arroz con Pollo)
- Paella with Shrimp, Clams, Mussels, Lobster, Calamari
- Chicken & Chorizo
- Seafood Stew (Casuela De Marisco), with Lobster, Shrimp, Clams, Mussels and
- Calamari with White Rice or Over Pasta
- Plantain Crusted Red Snapper Fillet with Mashed Potatoes

DESSERT

(Family Style)

WWW.DONCOQUI.LV

New Rochelle • White Plains



Main Course

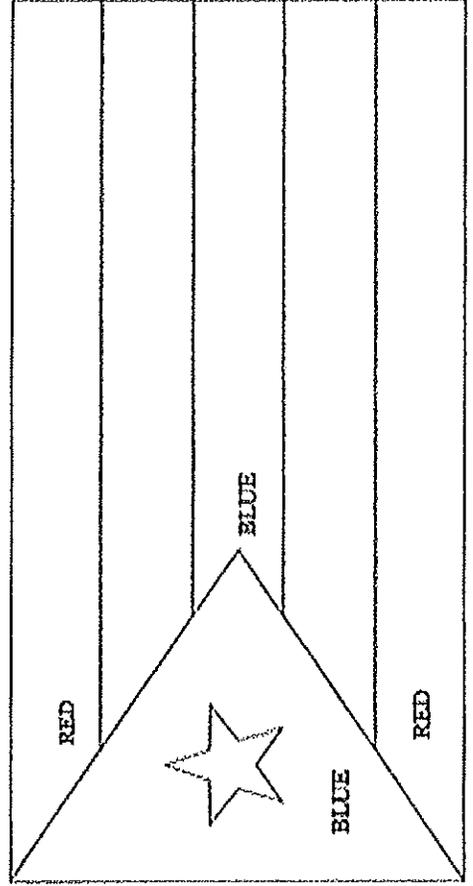
- Arroz con Pollo
- Cheeseburger
- Chicken Fingers
- Fried Shrimp/Grilled Shrimp
- Steak

Sides

- Mashed Potatoes
- Vegetables
- White Rice & Red Beans

• \$12 •

Available for Children 12yrs & under





Certificate of Occupancy

CO Number: 103862802F

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules and regulations for the uses and occupancies specified. No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued. *This document or a copy shall be available for inspection at the building at all reasonable times.*

A.	Borough: Manhattan	Block Number: 00698	Certificate Type: Final
	Address: 544 WEST 27 STREET	Lot Number(s): 61	Effective Date: 08/21/2007
	Building Identification Number (BIN): 1012401	Building Type: Altered	
<i>For zoning lot metes & bounds, please see BISWeb.</i>			
B.	Construction classification: 3	Number of stories: 6	
	Building Occupancy Group classification: F-4	Height in feet: 70	
	Multiple Dwelling Law Classification: None	Number of dwelling units: 0	
C.	Fire Protection Equipment: None associated with this filing.		
D.	Type and number of open spaces: None associated with this filing.		
E.	This Certificate is Issued with the following legal limitations: None		
Borough Comments: None			

Christopher M Santalli
Borough Commissioner

Borough Commissioner

[Signature]

Commissioner



Certificate of Occupancy

CO Number: 103862802F

Permissible Use and Occupancy							
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code habitable rooms	Building Code occupancy group	Zoning dwelling or rooming units	Zoning use group	Description of use
001	294	100		F-4		12A	EATING AND DRINKING ESTABLISHMENT (CABARET)
001		100					LOBBY, UTILITIES
END OF SECTION							

Christopher M Santalbi
Borough Commissioner

Borough Commissioner

Commissioner

PUBLIC INTEREST STATEMENT

The issuance of an on-premise liquor license at 544 West 27th Street, New York, New York will certainly be in the public's interest as this full service authentic Puerto Rican Cuisine Restaurant will bring a concept to the neighborhood that it lacks at the present time. There are no full service Puerto Rican restaurants within 500 feet of this location or anywhere near where this restaurant is centrally located. In addition, Don Coqui hopes to continue to attract patrons from all over New York City due to the great reputation that the Don Coqui name has as its current locations in White Plains, New Rochelle and Bronx, New York. The full menu will be available during all hours of operation. Food will always be the primary focus of this restaurant. In addition, this location was previously licensed as a Cuban Restaurant, so essentially, Don Coqui will be filling a Latin Restaurant void in this area.

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT		DOING BUSINESS AS (DBA)	
Hell's Kitchen Thai Inc.		Same	
STREET ADDRESS		CROSS STREETS	
750 9th Avenue		50th Street & 51st Street	
OWNER	NAME: Verasak Sangsiri	Rep. XXXXXX	NAME: Anthony L. Caraballo
	PHONE: (310) 465-6669		PHONE: (718) 875-2929
	FAX: N/A		FAX: (718) 875-3737
MANAGER	NAME: N/A	LANDLORD	NAME: Donald Allen Trustee of Lillian Lehrich
	PHONE:		PHONE: (212) 696-2500 EXT. 7774
	FAX:		FAX: 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 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?	Please 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?	<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			

Verasak Sangsiri's Licenses:

1. Sirilerk Inc. 2010-Present
D/B/A Lemon Grass Grill
156 Court Street
Brooklyn, NY 11201
Community Board #6- Brooklyn

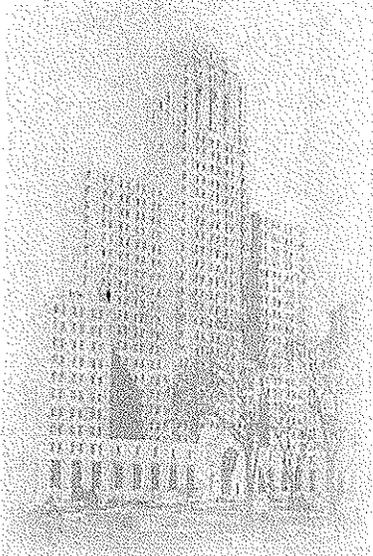
2. Siam Show Inc. 2011-Present
D/B/A Viv
717 9th Avenue
New York, NY 10019
Community Board #4- NYC

3. Heng Huat Inc. 2012-Present
D/B/A Viv
138 E 34th Street
New York, NY 10016
Community Board #6- NYC



Andrew M. Cuomo, Governor
Dennis Rosen, Chairman
Jeanique Greene, Commissioner
Kevin Kim, Commissioner

Home
Public License Query
Wholesale



Forms Quick-Find: Wholesale Forms Retail Forms

Help

Public Query - Results

License Information

Serial Number: 1249075
License Type: ON-PREMISES LIQUOR
License Status: License is Active
Credit Group: 3
Filing Date: 11/08/2010
Effective Date: 12/01/2012
Expiration Date: 11/30/2014

Premises Information

Principal's Name: SANGSIRI, VERASAK
Premises Name: SIRILERK INC
Trade Name: LEMON GRASS GRILL
Zone: 1
Address: 156 COURT STREET

BROOKLYN, NY 11201
County: KINGS

You can select one of the following links to perform another search:

- Search by Name
- Search by License Number
- Search by Location
- Search by Principal
- Advance Search

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NEW YORK STATE LIQUOR AUTHORITY

DEPARTMENT OF ALCOHOLIC BEVERAGES CONTROL

Andrew M. Cuomo, Governor
Dennis Rosen, Chairman
Jeanique Greene, Commissioner
Kevin Kim, Commissioner

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Public Query - Results

License Information

Serial Number: 1253348
License Type: ON-PREMISES LIQUOR
License Status: License is Active
Credit Group: 2
Filing Date: 04/25/2011
Effective Date: 06/01/2013
Expiration Date: 05/31/2015

Premises Information

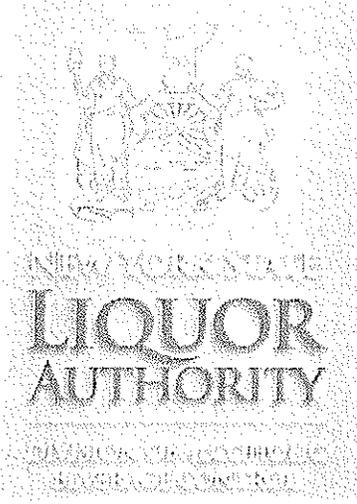
Principal's Name: SRISTIENVONG, THANAWAN
SANGSIRI, VERASAK
PANDHER, THONGPHOON
Premises Name: SIAM SHOW INC
Trade Name: VIV
Zone: 1
Address: 717 9TH AVE

NEW YORK, NY 10019
County: NEW YORK

You can select one of the following links to perform another search:

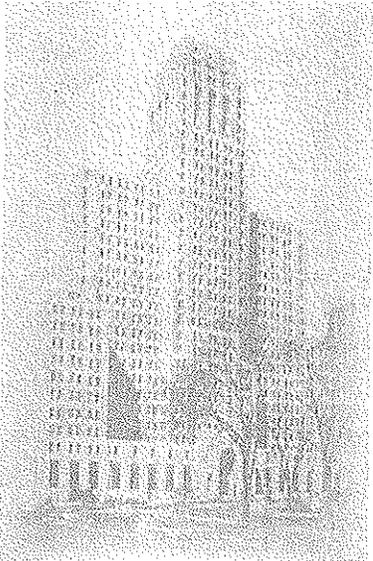
- [Search by Name](#)
- [Search by License Number](#)
- [Search by Location](#)
- [Search by Principal](#)
- [Advance Search](#)

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Andrew M. Cuomo, Governor
Dennis Rosen, Chairman
Jeanique Greene, Commissioner
Kevin Kim, Commissioner

Home
Public License Query
Wholesale



Forms Quick-Find: Wholesale Forms Retail Forms

Help

Public Query - Results

License Information

Serial Number: 1265748
License Type: ON-PREMISES LIQUOR
License Status: License is Active
Credit Group: 2
Filing Date: 08/31/2012
Effective Date: 11/01/2014
Expiration Date: 10/31/2016

Premises Information

Principal's Name: SANGSIRI, VERASAK
PANDHER, THONGPHOON
Premises Name: HENG HUAT INC
Trade Name: VIV
Zone: 1
Address: 138 E 34TH ST

NEW YORK, NY 10016
County: NEW YORK

You can select one of the following links to perform another search:

- Search by Name
- Search by License Number
- Search by Location
- Search by Principal
- Advance Search

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OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	12PM-3AM	12PM-3AM	12PM-3AM	12PM-3AM	12PM-3AM	12PM-3AM	12PM-3AM
	Music	All open hours, background only.						
	Kitchen	All open hours.						

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
	49	49	14	30	0	1	9	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+	49 for the entire establishment					
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	Restaurant					
Will State certified security personnel be used?	YES	NO	N/A	Restaurant					
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.).	YES	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	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	NO	<input checked="" type="radio"/> N/A

LOCATION & ZONING			
Primary Zoning District:	R8	Overlay (If Applicable):	C1-5
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> 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.	<input checked="" type="radio"/> YES	NO	N/A
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	N/A
Are your plans filed with DOB?	<input checked="" type="radio"/> 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	Email sent to Community Board on October 14th to request Block Associations.	
	# 2		
	# 3		

750 9th Avenue

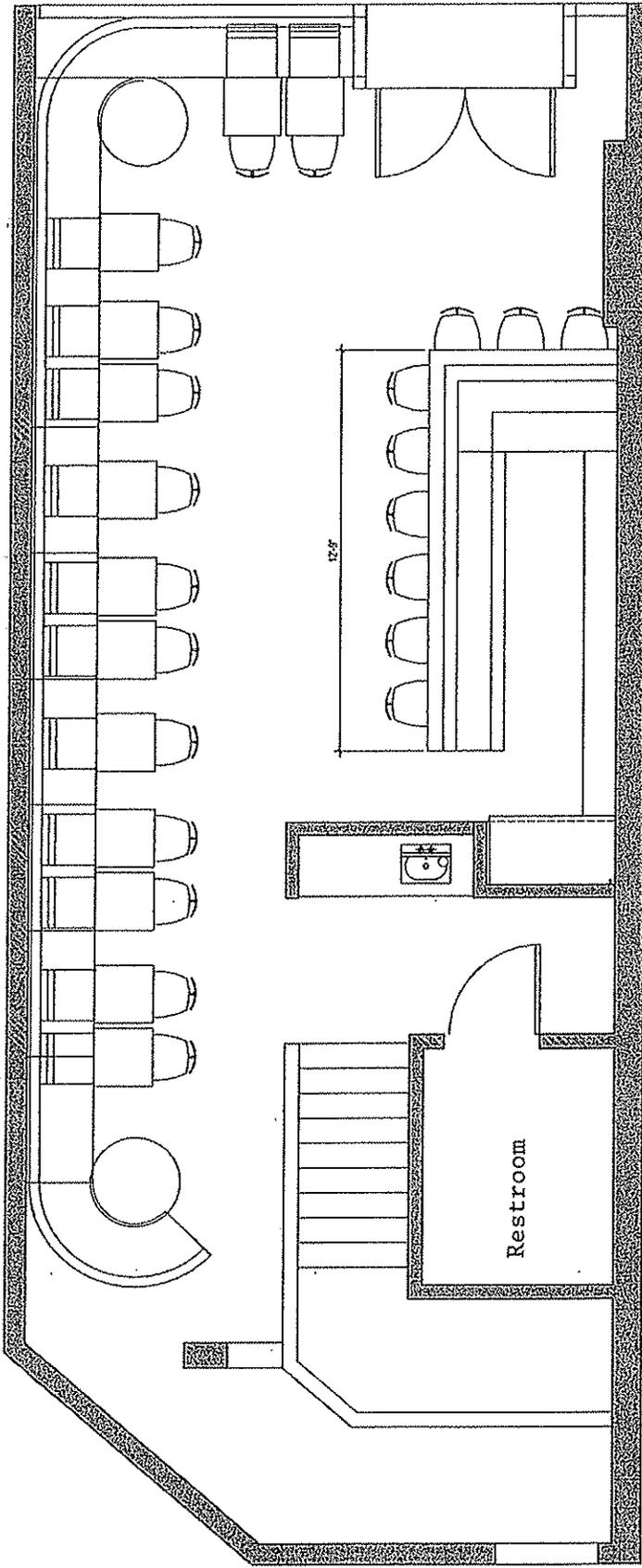
Legend

LEGEND

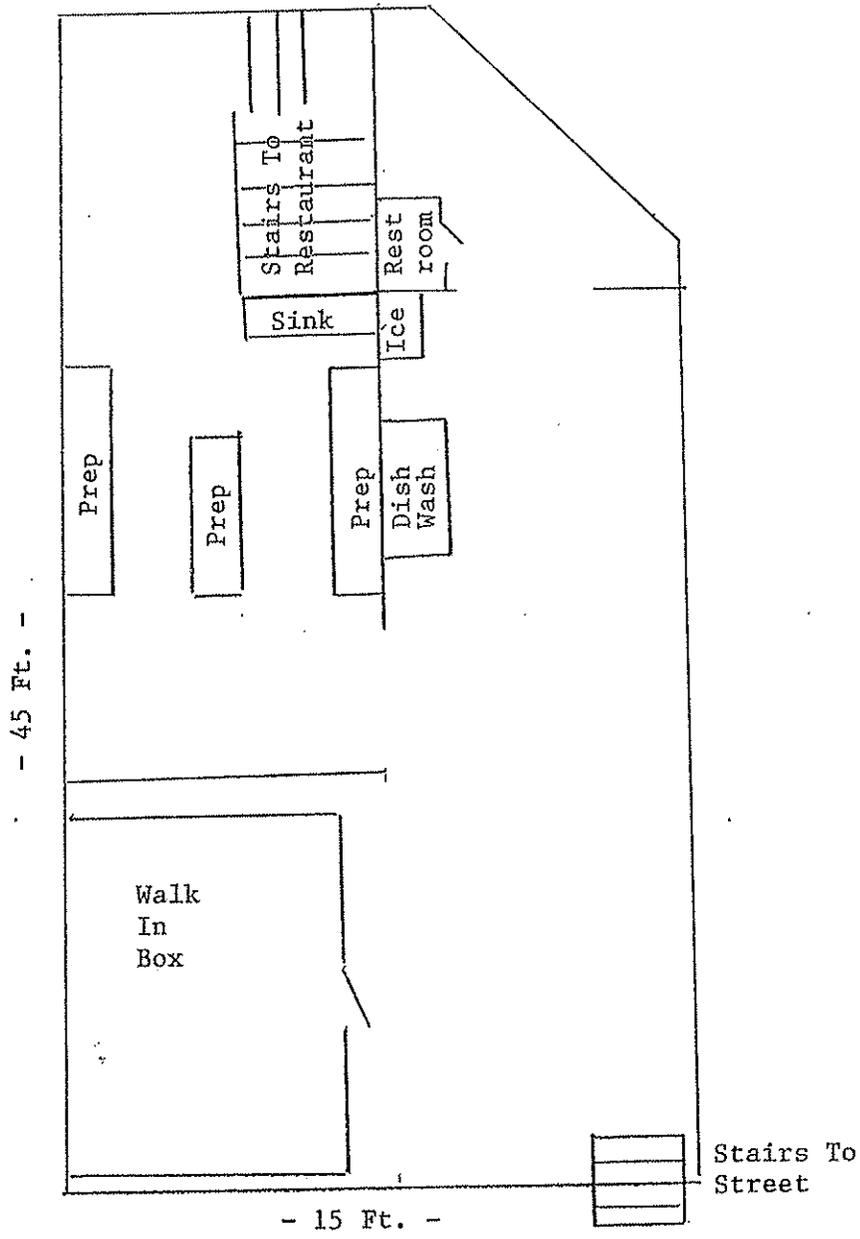
- On-Premise Licenses
 - On-Premises Liquor
 - ▲ On-Premises Wine and Beer
 - On-Premises Beer
- Off-Premise Licenses
 - Off-Premises Liquor
 - ▲ Off-Premises Wine
 - Off-Premises Beer
- Wholesale Licenses
 - Wholesale
- Pending Licenses
 - Pending
- Abandoned
 - Abandoned Liquor
 - ▲ Abandoned Wine and Beer
 - Abandoned Beer
 - Abandoned Liquor
 - ▲ Abandoned Wine
 - Abandoned Beer
 - Wholesale
 - Pending
- Churches
 - ⬆ Church
- Schools
 - ⬆ School
- Zones
 - Zone
- Community Boards
 - Community Board
- Police Precincts
 - Precinct
- Courts
 - Court



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.



- High Top Stool
- 60" Counter
- 60" Counter



52nd Street

Health Care Center
Hardware
Deli
Japanese Rest
Italian Rest
Empanadas
Check Cashing
Bar/Rest

51st Street

Deli
Social Club
Under Renov.
Greek Rest
Indian rest
Salon
Mexican Rest

50th Street

Pizza
Molly's Pub
McDonalds
Bar/Rest
Amish Market
Duane Reade

49th Street

52nd Street

Hardware
Bar/Rest
Coffee Shop
Hardware
Under Renov.
Bar/Rest
Hummus
Thai Rest
Burger Rest
Kebab House
Indian Rest
Mexican Rest

51st Street

Rest
Deli
Shoe Repair
APPLICANT PREMISES
Nail Salon
Pizza
Asian Rest
Spa
For Lease
Brazilian Rest
Bar/Rest

50th Street

Petland
Home Decore Store
Rickys
Cleaners
Clothing Store

49th Street



Margot Kent <margot@cblservices.com>

Hell's Kitchen Thai Inc. 759 9th Avenue, New York, NY 10019

1 message

Margot Kent <margot@cblservices.com>

Tue, Oct 14, 2014 at 4:19 PM

To: negonzalez@cb.nyc.gov

Good afternoon,

I am writing to see if there are any applicable block associations for the above referenced premises? Please confirm receipt.

Thank you and have a great day.

Sincerely,
Margot Kent
Caraballo Business Licensing Services, LLC.
111 Atlantic Avenue, Brooklyn, N.Y. 11201
Tel: (718) 875-2929 Fax: (718) 875-3737
Visit our website at: www.cblservices.com

Lunch

Mon - Fri from 12pm - 4pm
includes one starter & one main course

All our things are served with a smile and a rice & noodle plate.
All our things are served with a smile and a rice & noodle plate.

St{art}er

- Spring Rolls
- Edamame
- Fried Chicken & Shrimp Dumplings
- Fried Calamari
- Tom Yum Chicken Soup
- Thai Green Salad with Ginger Dressing

f{eat}ured

N{oo}dles & Fried Rice

- Choice of { Chicken / Pork / Mixed Vegetables & Tofu ----- 6.95 }
 { Shrimp / Beef / Squid / Vegetarian Duck ----- 7.95 }

Pad Thai (Traditional Thai dish of stir-fried thin rice noodles, egg, bean sprouts, scallions and crushed peanuts... Go on. You know you love it!)

Pad See Ew (Broad flat rice noodles stir-fried with egg & broccoli in a light brown sauce.)

Spicy Noodle Kee-Mao (Broad flat rice noodles stir-fried in a spicy chili sauce with onions, scallions, bell peppers, fresh basil & egg.)

Siamese Fried Rice (Stir-fried Jasmine rice with scallions, onions, tomatoes, carrots & egg.)

Tom Yum Fried Rice (Chef's stir-fried rice in hot chili paste with onions, scallions, bell peppers & egg.)

Basil Fried Rice (Stir-fried rice in our chili sauce with basil, scallions, onions, bell peppers & egg.)

Pineapple Fried Rice (Stir-fried Jasmine rice with pineapple, onions, scallions, tomatoes, carrots & egg, garnished with roasted cashew nuts. Yumi!)

W{ok}& Curry

- Choice of { Chicken / Pork / Mixed vegetables & Tofu ----- 7.95 }
 { Shrimp / Beef / Squid / Vegetarian Duck ----- 8.95 }

Queen of Siam Basil (Sautéed with fresh basil, chili, onions, scallions & bell peppers in an exotic Thai spicy sauce.)

Cashew King (Sautéed with cashew nuts, onions, scallions, pineapple, bell peppers & carrots.)

Ginger Joy (Sautéed with fresh ginger, mushrooms, scallions, onions & bell peppers.)

Red Curry (Bell peppers, bamboo shoots & basil leaves simmered in coconut milk with red chili paste, blended with Thai herbs & spices.)

Green Curry (Eggplant, bell peppers & fresh basil leaves, parrying in a broth of coconut milk with green chili paste, blended with Thai herbs & spices.)

Avocado Massaman Curry (Avocado, potatoes, onions & peanuts simmered in coconut milk with massaman curry paste blend with Thai spices.)

attr{action}s

- Lemongrass Pork Chop (Premium cut of pork marinated with lemongrass served with steamed vegies. Yumi!) 8.95
- V{iv} Curry Noodle (We put our name on it because it's awesome! Steamed egg noodles in traditional Thai curry with chicken, shrimp, bean sprouts, cilantro & scallions.) 8.95
- Filet Tilapia Lad Prick (This crispy filet Tilapia is topped with home style sweet chili sauce, garnished with vegies.) 9.95
- Duck Curry (Roasted Duck, pineapple, lychee, tomatoes & bell peppers in coconut red curry.) 10.95
- Salmon with Panang Curry (Thai herbs & spices blended in panang curry paste with string beans, bell peppers and kaffir lime leaves simmered in coconut milk.) 10.95

Hell's Kitchen Thai

featured

- ☞ Pla Abb {Grilled marinated Tilapia Fillet with lemongrass, Northern style Thai curry paste wrapped in banana leaves} 20
- ☞ Hung Lay {Both "Hung" & "Lay" For real? We can't make this stuff up if we try. This tender pork belly dish comes in Northern Thai style curry with ginger & peanut.} 19
- ☞ Meng Pla {Try your hand at wrapping up these goodies!! Grilled fillet Tilapia with green lime, rice vermicelli, cucumbers, ginger, carrots, cilantro & the fabulous chili lime peanut sauce.} 15
- ☞ Red Snapper Mango Salad {Deep fried whole red snapper topped with a party of mango, cashew nut, red onions, cilantro and shallots in chili lime dressing.} 27
- ☞ BBQ Spare Ribs {We "spare" no ribs! These premium pork ribs are marinated in Hell's Kitchen's own blend of herbs & spices served with fried potato & steamed vegetable.} 16
- ☞ Volcano Chicken {Get ready for your plate tectonics to shift!!! This grilled marinated Cornish hen is topped with Thai herbs & zesty BBQ sauce served with greens & jasmine rice.} 15

attractions

- ☞ Thai Sausage Fried Rice {Here we go! Jasmine rice stir-fried in our house special sauce with Thai super special sweet pork sausage, onions, shallots & egg.} 13
- ☞ Duck Tamarind {Crispy roasted duck in an aromatic tamarind sauce garnished with dry shallots & cilantro.} 20
- ☞ Duck Curry {Roasted Duck, pineapple, lychee, tomatoes & bell peppers in coconut red curry.} 20
- ☞ Red Snapper Lad Prick {Keep your mind on the plate! "Prick" in Thai really means peppers & not "sharp pain." Deep fried whole Red Snapper is topped with home style spicy & sweet chili sauce, garnished with vegetables.} 27
- ☞ Nue Num Jim (BBQ Beef) {Not the "old" Jim but the "new" Jim! This Grilled beef steak, marinated with Thai spices, sliced to perfection, served with Thai chili dipping sauce.} 20
- ☞ Lemongrass Pork Chop {Premium cut of pork marinated with lemongrass, all "chopped" up & served with rice & steamed veggies.} 15
- ☞ Pad Ka-Na with Crispy Pork {Stir fried Asian broccoli with crispy pork belly!!! Sounds too simple? well... It's super awesome folks!} 15

Starter

- 5 Crispy Spring Rolls {Mixed vegetables folded in vermicelli & lightly fried served with vinaigrette sweet plum sauce}
- 5 Edamame {lightly salted steamed green soy beans with Himalayan pink salt}
- 5 Fried Tofu {Comes with crushed peanut in our special sweet chili dipping sauce,}
- 6 Emerald Dumplings {Either steamed or fried this vegetable dumplings are served with sweet soy sauce & Perfect for your journey... Off to see the wizard!}
- 7 Chicken & Shrimp Dumplings {Your call, steamed or fried, It's a meat party, Packing both minced chicken & shrimp served with a soy vinaigrette dip.}
- 7 Crispy Fish {Sink the ship with these lightly battered fried fish, served with sweet chili sauce. Doesn't our sauce sound Bipolar?}
- 7 Kra-pow Puff {Lightly deep-fried pastry puffs filled with minced chicken, string bean, cheese, & basil served with cucumber sauce. Pow!}
- 7 Hell's Kitchen Wing {Fried marinated chicken wings tossed in caramel garlic sauce, An awesome new take on a favorite!}
- 7 Mataba {Pan fried roti served with chicken curry dip. Yum!}
- 8 Crispy Calamari {Y'all know the drill!}
- 7 Crab Rangoon {Wonton with kani & cream cheese fried with sweet chili sauce.}
- 7 Chicken Satay {Grilled marinated chicken with our special peanut sauce & cucumber vinaigrette.}
- 12 BBQ Short Rib {Hand selected from the market down the street, the shortest of ribs served with our ancient Thai secret Hell's Kitchen sauce.}
- 9 Chiang Mai Sausage {You never had sausage like this! This traditional Northern style spicy pork sausage comes with special accomterments of steamed rice vermicelli, carrots, cucumbers, & fresh greens}

Soup}

- 5 Tom Yum {Either chicken or shrimp. This spicy tom Yum Broth is on the lighter side, topped with mushroom, galangal, lemongrass, onion, scallion & cilantro.}
- 5 Tom Kha {Yes Tom Kha is super famous! Select from chicken or shrimp. Both love to party in creamy coconut milk & galangal broth, topped with mushroom, scallion & cilantro.}
- 5 Hat-Yai Rice Soup {In a parallel universe, this is the Thai version of the classic chicken soup! This rice broth soup is topped with minced chicken, fresh ginger, scallion & cilantro.}

Salad

- 6 House Salad {A variety of fresh garden greens with tomatoes, cucumbers, onions & Fried tofu served with your choice: ginger or peanut dressing!}
- 7 Papaya Salad {Shredded green papaya in a disco dance party, tossed with tomatoes, String beans & peanuts in an exotic Thai spicy lime dressing.}
- 13 Seafood Avocado Papaya Salad {Thai Fusion Style} {Shredded green papaya in a disco dance party, tossed with tomatoes, String beans & peanuts in an exotic Thai spicy lime dressing with seafood & avocado. Seriously good.}
- 13 Duck Salad {Crispy boneless duck with green apple, lettuce, cashew nuts pineapple, red onions, & tomatoes tossed in authentic Thai chili lime dressing.}
- 11 Beef Nuum Tok {Slices of herb-marinated grilled steak tossed with some of our delicious secret ingredients! ...well not a real secret but just a lot of ingredients.}
- 10 Grilled Chicken Salad {Grilled marinated chicken & mixed green vegetable with house special light lemon dressing.}

Wok & Stir Fried

Choice of	} <ul style="list-style-type: none"> Chicken / Vegetables and Tofu ----- 11.95 Shrimp / Beef / Squid / Vegetarian Duck - 13.95 Filet Tilapia / Mixed Seafood ----- 15.95 Salmon ----- 17.95
-----------	---

- ~ Kua Gling {Sautéed with kaffir lime leaves, scallions & cilantro.}
- ~ Cashew King {Sautéed with roasted cashew nuts, onions, scallions, pineapple, bell peppers & carrots.}
- ~ Queen of Siam Basil {Sautéed with fresh basil, chili, onions, scallions & bell peppers in an exotic Thai spicy sauce.}
- ~ Pad Prik King {Sautéed with chili paste, string beans, bell peppers & a hint of kaffir lime leaves.}
- ~ Ginger Joy {Sautéed with fresh ginger, mushrooms, scallions, onions & bell peppers.}
- ~ Sweet and Sour Thai Style {Sautéed with pineapple, tomatoes, onions, cucumbers, scallions & bell peppers in the bipolar sweet & sour sauce.}
- ~ Garden Delight {Sautéed mixed vegetables in a light brown sauce.}
- ~ Rama 9 {Sautéed mixed vegetables in Hell's Kitchen's house special peanut sauce.}

Curry

Choice of	} <ul style="list-style-type: none"> Chicken / Mixed vegetables and Tofu ---- 11.95 Shrimp / Beef / Vegetarian Duck ----- 13.95 Filet Tilapia / Mixed Seafood ----- 15.95 Salmon ----- 17.95
-----------	--

- ~ Red Curry {STOP! and get this! Bell peppers, bamboo shoots & basil leaves simmered in coconut milk with red chili paste, blended with Thai herbs & spices.}
- ~ Green Curry {GO! and have this too! Eggplant, bell peppers & fresh basil leaves, parrying in a broth of coconut milk with green chili paste, blended with Thai herbs & spices.}
- ~ Panang Curry {String beans, bell peppers & kaffir lime leaves simmered in coconut milk with Panang curry paste blended with Thai herbs & spices.}
- ~ Avocado Massaman Curry {We only make this dish with chicken, because we think it's the best way to do it. Avocado, potatoes, onions & peanuts simmered in coconut milk with massaman curry paste blend with Thai spices.}
- ~ Kang Om {Thai Northern style coconut milk-free curry with bell peppers, scallions, lemongrass, kaffir lime leaves, galangal & cilantro.}

Noodles

- Pad Thai (Traditional Thai dish of stir-fried thin rice noodles with chicken & shrimp, egg, bean sprouts, scallions & crushed peanut. Go on. You know you love it!) 11.95
- Pad See-Eiw (Broad flat rice noodles stir-fried with egg, chicken & shrimp & broccoli in a light brown sauce. The sauce may not be "light brown" but it's both "Brown" & "light") 11.95
- Spicy Noodle Kee-Mao (Broad flat rice noodles stir-fried with chicken & shrimp mixed with spicy chili sauce, onions, scallions, bell peppers, fresh basil & egg.) 11.95
- Sriracha Noodle (Broad flat rice noodles stir-fried with chicken & shrimp frolicking in hot spicy Sriracha sauce with scallions, bean sprouts & egg.) 11.95
- Hell's Kitchen Curry Noodle (We wouldn't put our name on it if we don't think it's awesome! Steamed egg noodles in traditional Thai curry with chicken & shrimp, bean sprouts, cilantro and scallions.) 12.95
- Khao Soi (The best way to get to Chiang mai without getting charged extra for luggage. Northern Thai egg noodles in our super special curry broth, chicken & shrimp, red onions & dried shallots, topped with crispy noodles.) 12.95

Fried Rice

Choice of } Chicken / Vegetables and Tofu ----- 11.95
 Shrimp / Squid / Beef ----- 13.95

- Siamese Fried Rice!...if you please! Authentic Thai stir-fried rice with scallions, onions, tomatoes, carrots & egg.}
- Tom Yum Fried Rice (Stir-fried Thai jasmine rice in hot chili paste with onions, scallions, bell peppers & egg.}
- Basil Fried Rice (Jasmine rice stir-fried in a spicy chili sauce with basil, scallions, onions, bell peppers & egg.}
- Pineapple Fried Rice (Stir-fried jasmine rice with pineapples, onions, scallions, tomatoes, carrots & egg garnished with roasted cashew nuts.}

...some dish on the side?

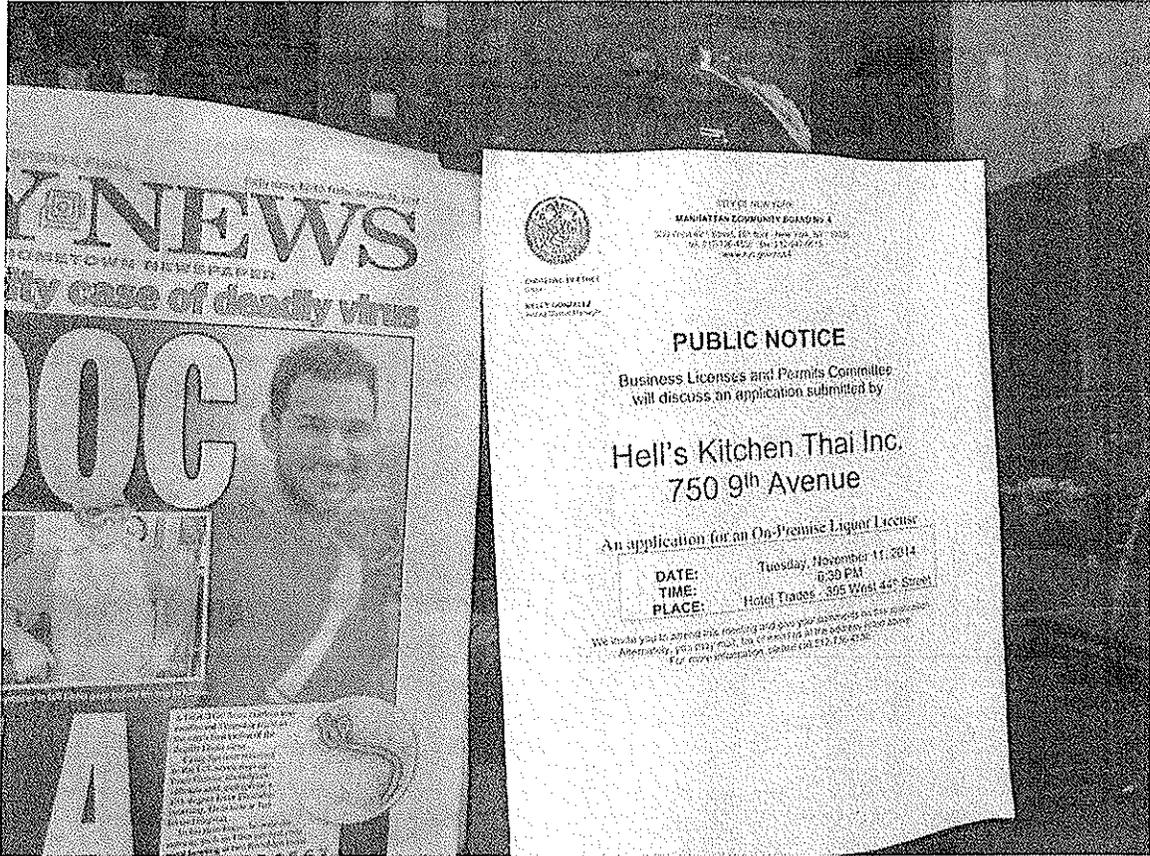
- Peanut Sauce
- White Rice
- Brown Rice
- Sticky Rice
- Steamed Mixed vegetables
- Steamed Noodle

☞ this symbol means spicy

Please let us know if you have any food allergies.

- 1.5
- 1.5
- 2
- 2
- 5
- 3

Hell's Kitchen Thai Inc. 750 9th Avenue, New York, NY 10019



Hell's Kitchen Thai Inc. 750 9th Avenue, New York, NY 10019



Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT an entity to be formed of which Scott Sternick is the principal of		DOING BUSINESS AS (DBA) Mr. Biggs on Eighth	
STREET ADDRESS 797 8th Avenue		CROSS STREETS 48th Street and 49th Street	
OWNER	NAME: Scott Sternick	ATTORNEY	NAME: Rosa M. Sanchez (representative)
	PHONE: 212.920.9370		PHONE: 646.619.1166
	FAX: 212.246.5207		FAX: 646.365.8365
MANAGER	NAME: Scott Sternick	LANDLORD	NAME: 797 8th Avenue Torkian Group
	PHONE: 212.920.9370		PHONE:
	FAX: 212.246.5207		FAX:

DESCRIPTION OF BUSINESS

Establishment Type: Bar/Tavern Bed & Breakfast Eating Place Beer Cabaret Night Club Hotel Restaurant
 Catering Establishment Club (Fraternal Organization -- Members Only)
 Other (Explain): Bar/Arcade

Method of Operation: Restaurant Dance Club Sports Bar Adult Entertainment Wine Bar Pizzeria Cafe
 Other (Explain): Bar/Arcade

License Type: On-Premise Wine Beer Wine & Beer

APPLICATION TYPE <i>(check one)</i>	<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?	Mr. Biggs Bar & Grill 596 10th Avenue, NY NY		
		What is/was the address of the establishment?	Mickey Spillanes 350 West 49th Street, NY NY		
		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 checked="" type="radio"/> YES	<input 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 #?			
		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	11 a.m. - 4 a.m.	11 a.m. - 4 a.m.	11 a.m. - 4 a.m.	11 a.m. - 4 a.m.	11 a.m. - 4 a.m.	11 a.m. - 4 a.m.	11 a.m. - 4 a.m.	11 a.m. - 4 a.m.	
	Music	11 a.m. - 4 a.m.	11 a.m. - 4 a.m.	11 a.m. - 4 a.m.	11 a.m. - 4 a.m.	11 a.m. - 4 a.m.	11 a.m. - 4 a.m.	11 a.m. - 4 a.m.	11 a.m. - 4 a.m.	
	Kitchen	11 a.m. - 3 a.m.	11 a.m. - 3 a.m.	11 a.m. - 3 a.m.	11 a.m. - 3 a.m.	11 a.m. - 3 a.m.	11 a.m. - 3 a.m.	11 a.m. - 3 a.m.	11 a.m. - 3 a.m.	
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	
	220	220	50	136	0	2	40	n/a	n/a	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	<input checked="" type="radio"/> 3-4	5+	cellar - kitchen 1st floor - eating and drinking 2nd floor - eating and drinking		
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"/> YES	NO	N/A	premises to have dancing for patrons		
Will applicant have bottle service?					YES	<input checked="" type="radio"/> NO	N/A			
Will you be hosting private parties and promotional events?					YES	<input checked="" type="radio"/> NO	N/A			
Will outside promoters be used?					YES	<input checked="" type="radio"/> NO	N/A			
Will the security plan submitted be implemented?					<input checked="" type="radio"/> YES	NO	N/A			
Will State certified security personnel be used?					<input checked="" type="radio"/> YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					<input checked="" type="radio"/> 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	<input checked="" type="radio"/> NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="radio"/> YES	NO	N/A			
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					<input checked="" type="radio"/> YES	NO	N/A			
If you plan to have music, what type(s)?			<input checked="" type="radio"/> BACKGROUND	<input type="radio"/> LIVE MUSIC	<input checked="" type="radio"/> 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"/> 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?					<input checked="" type="radio"/> 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.)					<input checked="" type="radio"/> 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.).	YES	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	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	NO	<input checked="" type="radio"/> 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?	<input checked="" type="radio"/> YES	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> 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.	<input checked="" type="radio"/> YES	NO	N/A
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO	N/A
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> 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 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	West 46th Street Block Association; West 47th/48th Street Block Association; Larry Roberts; Jim Bogues; Chuck Vassaloo; Steve Riedl and Nancy R. Roylance	
	# 2		
	# 3		

~~1/2~~

- WINDOWS ON ALL FLOORS
WILL NOT BE CAPABLE
OF BEING OPENED &
ALL WINDOWS ON ALL FLOORS
WILL BE KEPT CLOSED AT
ALL TIMES.

SOUP OF THE DAY	6	NACHOS	13
BOWL OF CHILI	6	Corn tortilla topped with black beans, cheese, sour cream, pico de gallo, guacamole, jalapeno and beef chilita	
CHICKEN FINGERS	7	MEXI CURLY FRIES	12
Breaded chicken breast tenders served with honey mustard		Served with cheese, sour cream, pico de gallo, guacamole, jalapeno and beef chilita	
ONION RINGS	7	FISH AND CHIPS	13
Seasoned onions served golden brown		Ale battered cod fish served golden brown with tartar sauce and malt vinegar	
FRENCH FRIES	7	FRIED CALAMARI	14
MACARONI AND CHEESE	7	Served with marinara sauce	
MAC N CHEESE BALLS	8	VEGETABLE PANINI	12
Deep fried breaded macaroni and cheese		Mixed grilled vegetables rested on panini bread with brie cheese and pesto spread	
ZUCHINI STICKS	8	THAI CHICKEN WRAP	12
Fresh romaine lettuce, creamy parmesan dressing and homemade roasted garlic croutons		Romaine lettuce, grilled lemon grass chicken, cucumber, daikon, scallion cilantro, Bangkok sauce and french fries	
CLASSIC CAESAR	12	PARTY SAMPLER	15
roasted garlic croutons		Chicken fingers, zucchini sticks and mozzarella sticks served with marinara sauce and honey mustard	
ARUGULA	12	SIZZLING FAJITA	
Baby arugula with goat cheese, red cherry tomato, diced red pepper, orange segment with champagne vinaigrette		Served with cheese, sour cream, pico de gallo, guacamole and flour tortilla	
PORTOBELLO	13	Chicken or Beef	16
Jumbo grilled Portobello mushroom with mixed lettuce, red cherry tomato, roasted red pepper with balsamic vinaigrette		Combination of Chicken and Beef	18
BIGGS COBB SALAD	13	ROASTED HALF CHICKEN	18
Mixed lettuce diced red onion, bacon, calamata olives, red cherry, tomato, cubed bleu cheese, boiled egg, wedges and diced grilled chicken		Served with whipped potato, seasonal vegetables, scented with fresh herbs	
TUNA SALAD	14	All sandwiches are served with a mesculin salad and potato wedges add, (bacon, sautéed mushrooms or grilled onions for 2)	
Seared fresh tuna, mixed greens, daikon and ginger dressing		BIGGS ORIGINAL ANGUS BURGER	13
SMOKED TURKEY WRAP	13	8oz angus burger with sliced red onion and tomato on sesame seed bun	
Turkey with brie cheese, lettuce, tomatoes and honey dijon mustard		TURKEY BURGER	13
GRILLED CHICKEN WRAP	13	8oz of prime ground turkey with sliced red onion and tomato on sesame seed bun	
Grilled chicken with roasted red peppers, avocado & ranch dressing		BIGGS SLIDERS	13
LINGUINI & MEATBALLS	14	Three mini burgers with fries in a basket	
In homemade marinara		BIGGS VEGGIE BURGER	13
CHICKEN PARMIGIANA	14	8oz vegetarian delight	
Traditional recipe of breaded chicken, penne pasta, homemade marinara topped with mozzarella & parmesan cheese		TURKEY CLUB SANDWICH	13
GOAT CHEESE RAVIOLI	15	Lettuce, tomato, avocado with cranberry spread on potato bread	
Fresh goat cheese ravioli with roasted tomato and creamy pesto sauce		GRILLED CHICKEN SANDWICH	13
BIGGS PASTA	15	Herb marinated chicken breast, tomato, onion with honey mustard sauce	
Sautéed garlic and shallot with diced tomato, marinara, baby arugula and diced grilled chicken breast		SLOW ROASTED PORK	13
LINGUINI ALFREDO	16	Slow roasted in a sweet and tangy BBQ sauce on Kaiser roll	
With roasted Alaskan salmon and diced asparagus		BLT	13
MOZZARELLA STICKS	8	Triple decker with apple wood smoked bacon, mayonnaise, tomato and baby arugula.	
Served with marinara sauce		JUICY LUCY	13
STUFFED POTATO SKINS	9	8oz angus burger stuffed with American cheese, served with sliced red onion and tomato on sesame seed bun	
2 potato skins stuffed with slow roasted pork topped with mashed potatoes		B-B-Q BACON BURGER	14
PARMESAN SPINACH DIP	9	8oz angus burger with BBQ sauce, apple wood smoked bacon, sliced red onion and tomato on sesame seed bun	
With corn tortilla and onion tomato relish		PIZZA BURGER	13
CHICKEN SATAY	9	8oz angus burger with homemade marinara, melted mozzarella cheese, sliced red onion and tomato on sesame seed bun	
With peanut dipping sauce		NEW YORK REUBEN	15
GRILLED QUESADILLA	11	Layers of thin sliced corned beef and sauerkraut on pumpernickel bread served with Swiss cheese and honey mustard	
10" flour tortilla with aged cheddar cheese, diced red onion, chipotle aioli and topped with sour cream		STEAK SANDWICH	15
add chicken	3		
BUFFALO WINGS	10		
Your choice of mild, medium or hot, served with fresh carrot, celery sticks, bleu cheese or ranch dipping sauce			

Wood-Framed Ceiling Hanger

Model ICW



Benefits

- Maximum natural frequency of 4.4 Hz under lightest typical load conditions.
- STC 76, IIC 62 with Model ICW attached to 2" x 10" joists and suspending two (2) layers of gypsum board with 3-1/2" fiberglass batt in airspace.
- Multiple features incorporated into the design ensure inexpensive installation.
- Spring/neoprene cup combination improves performance against low-frequency noise.
- Actual installed load can vary between 75% and 150% of rated load without significant impact to ceiling performance.

Application

Secured to wood-frame construction (e.g., joists, trusses), Model ICW incorporates a one-inch (1") rated deflection spring in series with a neoprene cup to resiliently support one or more layers of gypsum board. The unique design of the Model ICW bracket allows the isolator to be installed on the joists to optimize ceiling height. A channel clip leveling rod assembly is designed to carry a single piece of 1-1/2" x 1/2" 16-gage steel carrying channel. Drywall furring channel is attached to the carrying channel. The system provides the installer with a means for leveling the isolated ceiling framing. Conventional gypsum board attachment thanks to a preload spacer that holds the isolator rigid until the weight of the gypsum board compresses the spring. Incorporate Model ICW into any isolated ceiling design where one-inch (1") rated spring deflection and minimal reduction in ceiling height are needed for superior performance coupled with low-profile design.

UL Fire Rated Assemblies

Design No. L521

Floor/Ceiling Assembly using parallel chord wood trusses. See Item 6C in listing.

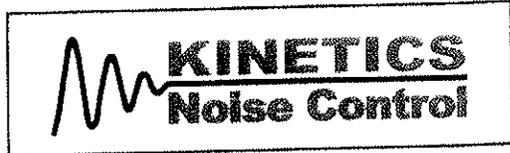
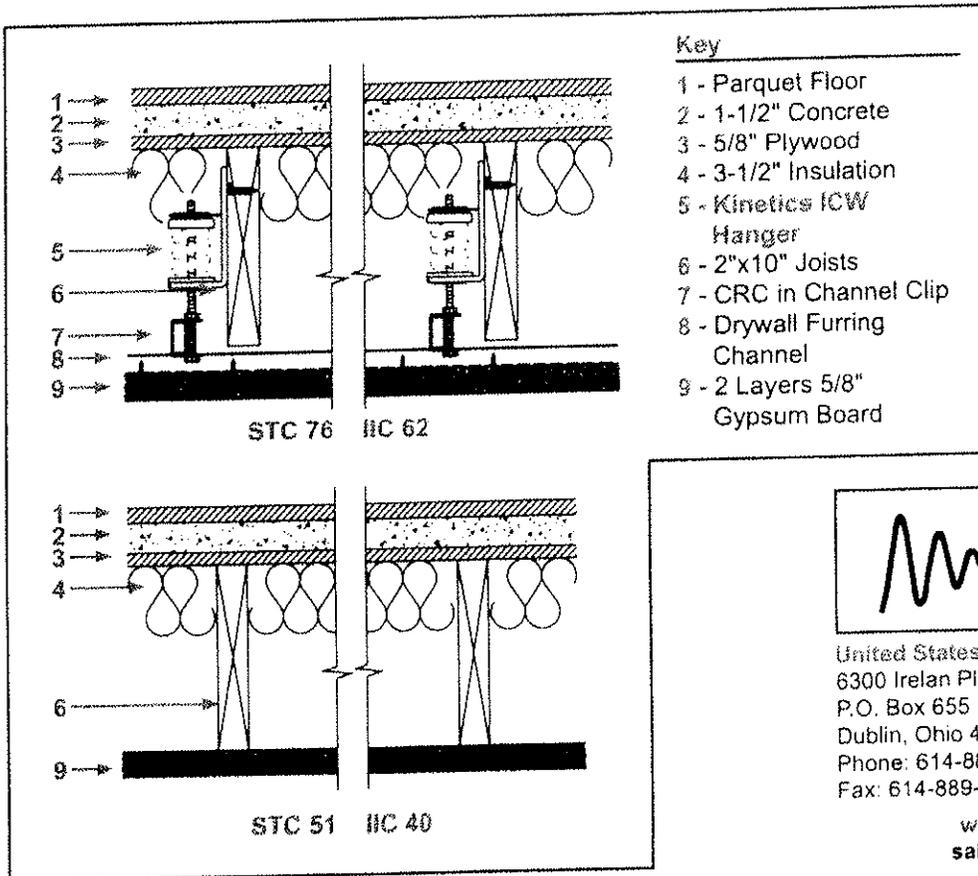
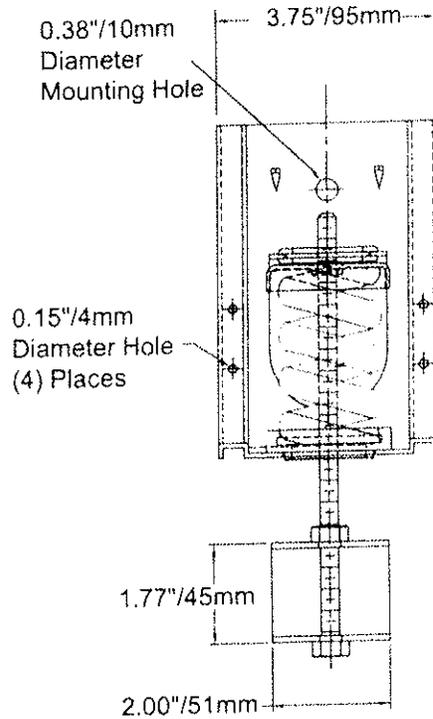
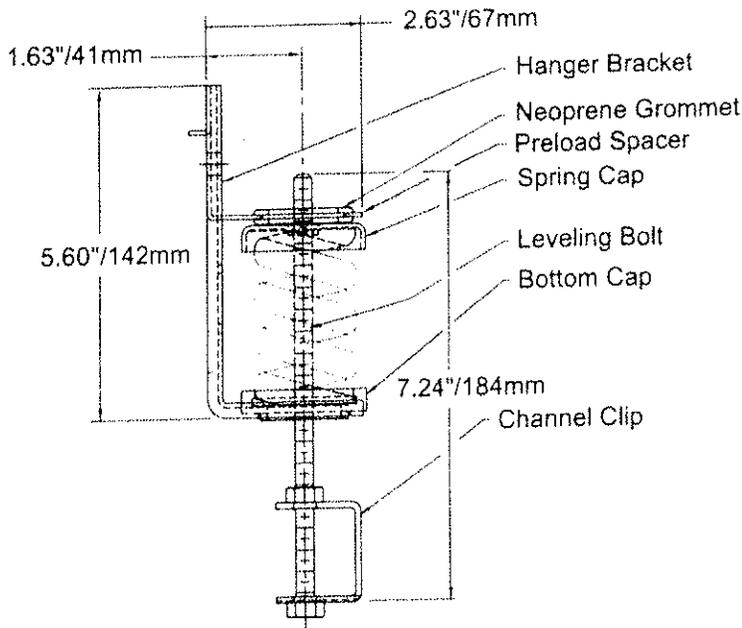
Design No. L581

Floor/Ceiling Assembly using various structural wood and wood/steel members. See Item 6 in listing. Design L581 allows for substitutions of many joist types. See the complete certification of details.

Design No. P522

Roof/Ceiling Assembly using either pitched or parallel chord wood trusses. See Item 6B in listing.

Wood-Frame Ceiling Hanger - Kinetics Model ICW



United States
 6300 Irelan Place
 P.O. Box 655
 Dublin, Ohio 43017
 Phone: 614-889-0480
 Fax: 614-889-0540

Canada
 3570 Nashua Drive
 Mississauga, Ontario
 L4V 1L2
 Phone: 905-670-4922
 Fax: 905-670-1698

www.kineticsnoise.com
sales@kineticsnoise.com

Download Model IsoMax information including three-part specification, installation guidelines, and typical installation drawings at www.kineticsnoise.com/arch/isomax. Call the factory at 800-959-1229 if needing additional information; ask for Architectural sales. Purchase Model IsoMax and accessories through your local sales representative (www.kineticsnoise.com/arch/repl).

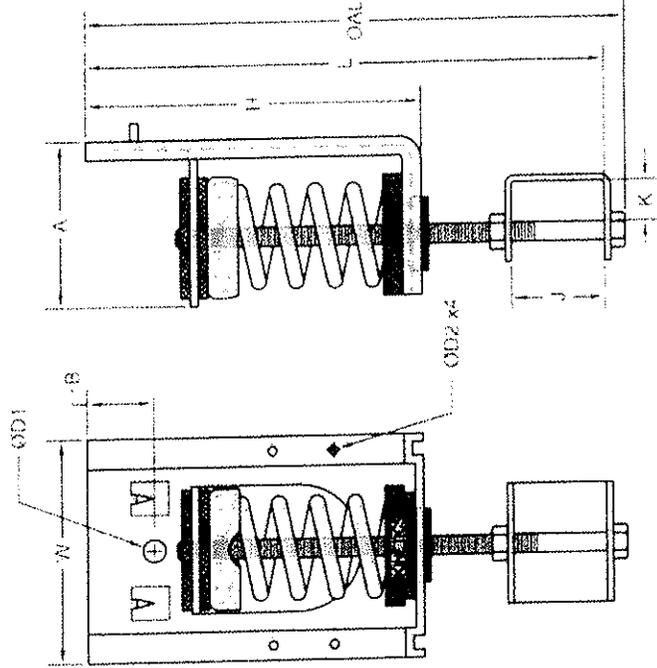
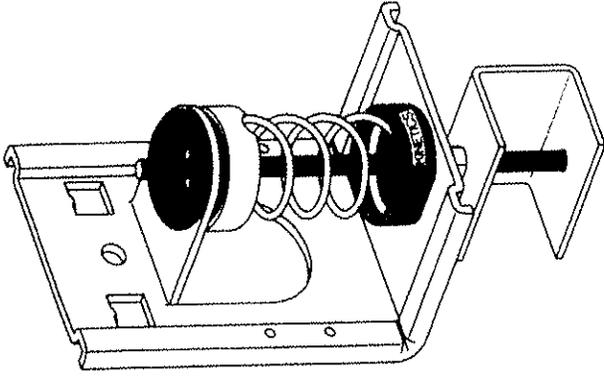
Kinetics Noise Control, Inc. is continually upgrading the quality of our products. We reserve the right to make changes to this and all products without notice.

ICW 25mm DEFLECTION ISOLATION HANGERS

SI UNITS (mm AND kg)

TYPE	A	B	D1	D2	H	K	L	OAL	W
24/210	67	23	10	4	142	17	220	220	15

STANDARD RATING		SPRING COIL				
TYPE	SIZE	LOAD	DEFL	COLOR	HT	OD
ICW	24	11	27	BLUE	81	44
ICW	37	17	25	WHITE	81	44
ICW	50	23	25	GREEN	81	44
ICW	75	34	25	BLACK	81	44
ICW	100	45	25	GRAY	81	44
ICW	150	68	25	RED	81	44
ICW	210	95	25	BROWN	81	44



SPECIFICATIONS:

- SPRING ELEMENTS ARE POWDER COATED
- ISOLATOR BRACKETS ARE ELECTRO GALVANIZED
- ALL HARDWARE IS BRIGHT ZINC PLATED
- ISOLATION HANGERS HAVE A TYPICAL OVERLOAD OF 50%
- ISOLATION HANGERS HAVE A MINIMUM KARY RATIO OF 1.0
- SPRING ELEMENTS ARE SAFE AT SOLID LOADING
- HANGER BRACKETS WILL CARRY 6X TIMES OVERLOAD WITHOUT FAILURE
- HANGER BRACKETS WILL ALLOW 30° ROD MISALIGNMENT WITHOUT SHORT CIRCUITING
- ISOLATION HANGERS HAVE A NEOPRENE BOTTOM SPRING CLIP.



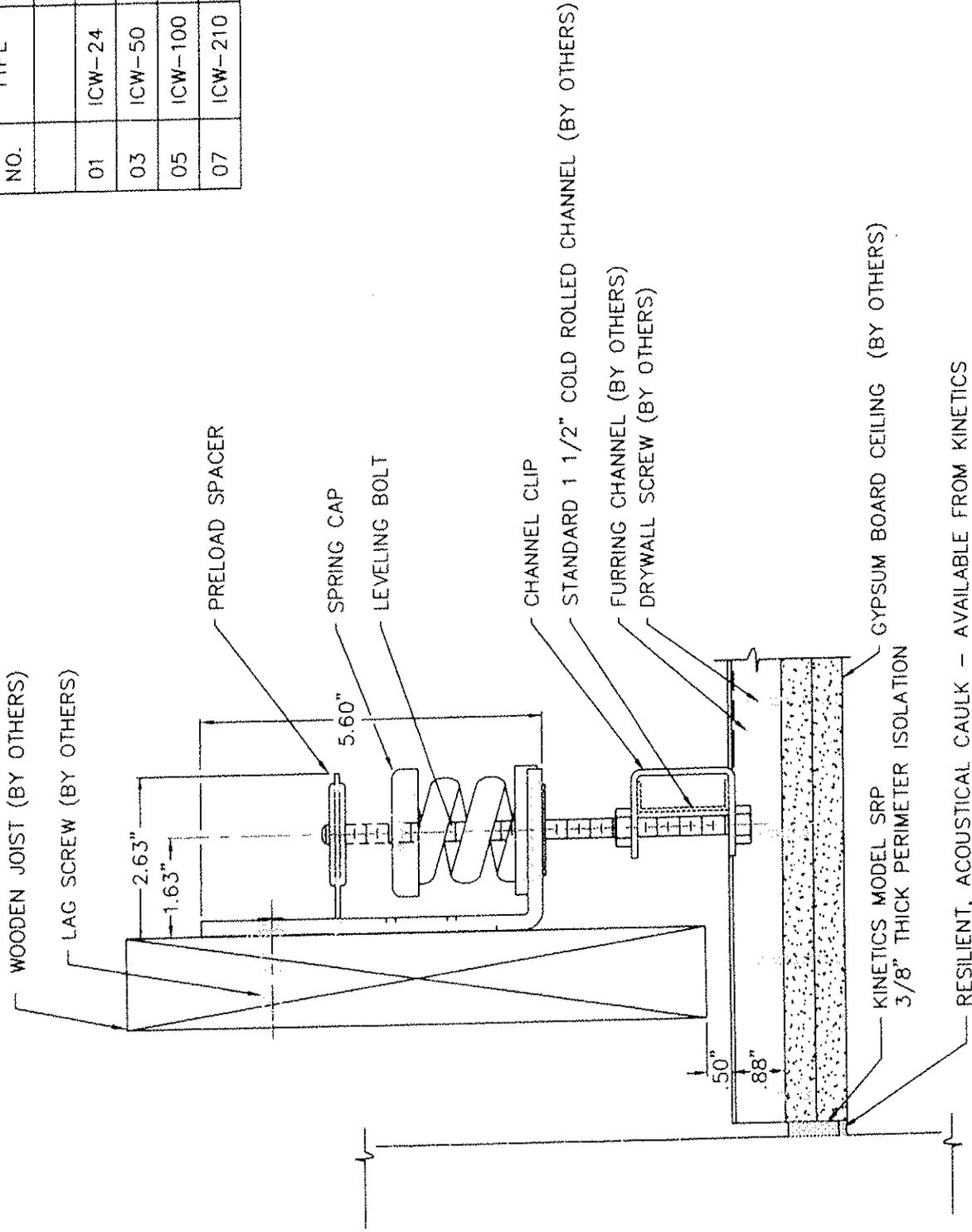
Member
VISCMA
Vibration Isolation and Seismic Control Manufacturers Association

KINETICS NOISE CONTROL, INC
6300 IRELAN PL,
DUBLIN, OH 43017 USA
Ph: 614 889-0480, Fax: 614 889-0540
www.kineticsnoise.com

Model: **ICW-24/210**

By: **BB**
Date: **02/05/10**
Revised: **01/12/11/BB**

Drawing No: **S-03.50-11**
METRIC



ITEM NO.	TYPE	SPRING COLOR	LOAD RATING	
				1" DEFL.
01	ICW-24	BLUE		24#
03	ICW-50	GREEN		50#
05	ICW-100	GRAY		100#
07	ICW-210	BROWN		210#



TITLE
**ICW CEILING HANGER
 W/ PERIMETER ISOLATION**

LAST DATE REVISED
05/10/04

REVISED BY
TEF

DRAWING NO.
SS-20040566

SS

RESILIENT, ACOUSTICAL CAULK - AVAILABLE FROM KINETICS

KINETICS MODEL SRP
 3/8" THICK PERIMETER ISOLATION

GYPSUM BOARD CEILING (BY OTHERS)

FURRING CHANNEL (BY OTHERS)

DRYWALL SCREW (BY OTHERS)

STANDARD 1 1/2" COLD ROLLED CHANNEL (BY OTHERS)

CHANNEL CLIP

LEVELING BOLT

SPRING CAP

PRELOAD SPACER

LAG SCREW (BY OTHERS)

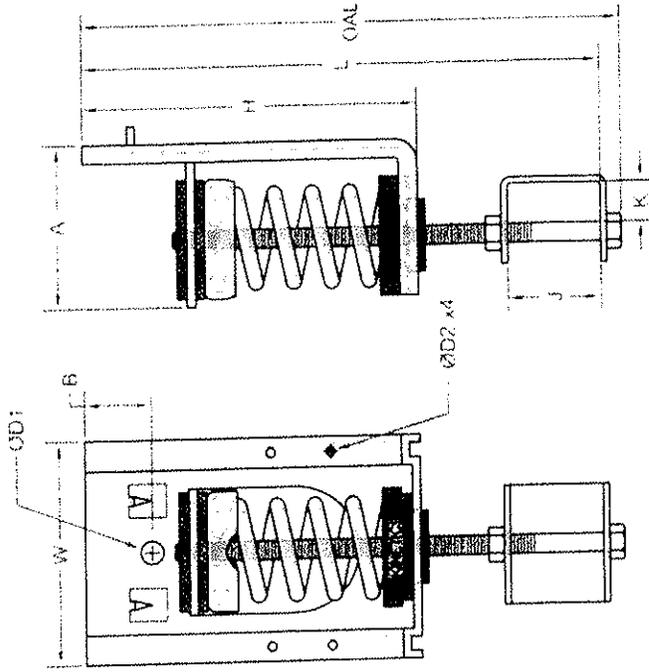
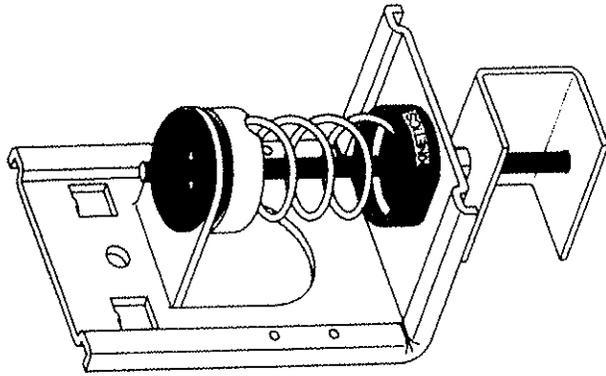
WOODEN JOIST (BY OTHERS)

ICW 1" DEFLECTION ISOLATION HANGERS

(P" UNITS (INCHES AND POUNDS))

TYPE	A	B	D1	D2	H	K	L	OAL	W
24/210	2.63	1.13	0.36	0.41	5.60	0.66	0.65	2.00	3.75

STANDARD RATING		SPRING COIL			
TYPE	SIZE	LOAD	DEFL.	FREE HT.	O.D.
ICW	24	24.0	1.0	3.19	1.75
ICW	37	37.0	1.0	3.19	1.75
ICW	50	50.0	1.0	3.19	1.75
ICW	75	75.0	1.0	3.19	1.75
ICW	100	100.0	1.0	3.19	1.75
ICW	150	150.0	1.0	3.19	1.75
ICW	210	210.0	1.0	3.19	1.75



SPECIFICATIONS:

- SPRING ELEMENTS ARE POWDER COATED
- ISOLATOR BRACKETS ARE ELECTRO GALVANIZED
- ALL HARDWARE IS BRIGHT ZINC PLATED
- ISOLATION HANGERS HAVE A TYPICAL OVERLOAD OF 50%
- SPRING ELEMENTS ARE SAFE AT LOAD RATES OF 10
- HANGER BRACKETS WILL CARRY 25 TIMES OVERLOAD WITHOUT FAILURE
- HANGER BRACKETS WILL ALLOW 360° MISALIGNMENT WITHOUT SHORT CIRCUITING
- ISOLATOR HANGERS HAVE A NEOPRENE BOTTOM SPRING CUP



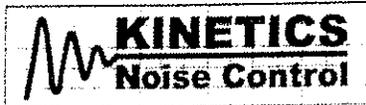
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Model: **ICW-24/210**

By: **BB**
Date: **09/27/05**
Revised: **01/12/11 / BB**

Drawing No: **S-03.50-11**



MODEL ICW WOOD-FRAME CEILING HANGER

SELECTION GUIDELINES

IMPORTANT! PLEASE READ FIRST:

These suggested selection guidelines represent generally accepted procedures for properly selecting Kinetics Noise Control Model ICW Wood-Frame Ceiling Hanger for ceiling system isolation. These suggestions may be followed, modified, or rejected by the owner, engineer, contractor, and/or their respective representative(s) since they, not Kinetics Noise Control, are responsible for planning and executing procedures appropriate to a specific application. Kinetics Noise Control reserves the right to alter these suggestions and encourages contact with the factory or its representatives to review any possible modification to these suggested guidelines prior to commencing selection.

1. Define ceiling area being isolated and sketch a layout showing the ceiling hanger locations per the following criteria (refer to layout diagram):
 - A. Isolators installed at the perimeter must be located not more than 16" from the edge of the isolated ceiling; maintain at least a three-inch clearance from the perimeter.
 - B. Isolators may be located up to 48" along the perimeter of the isolated ceiling.
 - C. Isolators mounted mid-room (i.e., those isolators not at the perimeter) may be located up to 48" on center each way (o.c.e.w.).
 - D. When ceiling height is to be maximized, it is important to be aware of which direction the joists supporting the structural floor above run. The grid must be oriented so that the cold-rolled steel channel member that is supported directly by the isolators runs parallel to these. Please note this can affect the basic arrangement of the isolators and thus their size and quantity.
 - E. Many room configurations will require non-conventional placement of isolation hangers to support the gypsum board ceiling (i.e., every isolated ceiling cannot be laid out in even rows in each direction). Consideration must be given to supporting the gypsum board ceiling adequately; this may require unique spacing arrangements to accommodate installation of the ceiling grid.
2. Once spacing of the ceiling hangers is determined and sketched, three (3) general areas of the ceiling require load calculations: mid-room, along the perimeter, and in the corners. The total number of calculations required depends on how varied the spacing of the hangers is in each of these areas.
3. Determine the total weight of the layers of gypsum wallboard and ceiling grid components being supported by the isolation hangers. The chart at the top of the next page is useful in determining common weights for materials used in isolated ceiling construction:



Building Material	Weight (psf)
R11 (3-1/2" Fiberglass)	0.50
1-1/2" CRC and 7/8" DWF	0.50
1/2" Gypsum Board (Type X)	2
5/8" Gypsum Board (Type X)	2.4

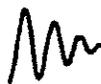
- Additional items such as lights or a lay-in tile ceiling may be suspended from the gypsum board/ceiling grid assembly. The weight of these items needs to be considered when determining the appropriate number/capacity of hangers required.
- Calculate load at each hanger location:

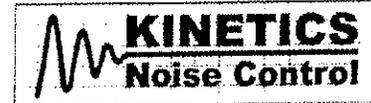
$$\underline{\hspace{2cm}} \text{ lbs/hanger} = \text{Total PSF of ceiling materials} \times \text{SF area carried by hanger}$$

Where, PSF = pounds per square foot
 SF = square feet

- Select appropriate hanger for each location from chart below. Designated model numbers indicate the load at which the isolator deflects one-inch (1") nominal. Every hanger has at least a 50% overload capacity; it is possible to slightly exceed the maximum capacity shown in the chart below:

Model ICW	Spring Color	Capacity Range (lbs.)	Deflection Range (in.)
24	Blue	12-24	0.50-1.00
37	White	19-37	0.50-1.00
50	Green	25-50	0.50-1.00
75	Black	38-75	0.50-1.00
100	Gray	50-100	0.50-1.00
150	Red	75-150	0.50-1.00
210	Brown	105-210	0.50-1.00





MODEL ICW WOOD-FRAME CEILING HANGER

INSTALLATION GUIDELINES

IMPORTANT! PLEASE READ FIRST:

These suggested installation guidelines represent generally accepted procedures for successful installation of Kinetics Noise Control Model ICW Ceiling Hanger for ceiling system isolation. These suggestions may be followed, modified, or rejected by the owner, engineer, contractor, and/or their respective representative(s) since they, not Kinetics Noise Control, are responsible for planning and executing procedures appropriate to a specific application. Kinetics Noise Control reserves the right to alter these suggestions and encourages contact with the factory or its representatives to review any possible modification to these suggested guidelines prior to commencing installation.

1. Installation of an isolated ceiling system that uses Kinetics Noise Control Model ICW Wood-Frame Ceiling Hangers requires following materials (as specified by others and purchased separately):

- A. 1-1/2" x 1/2", 16-gauge cold-rolled channel.
- B. 7/8" 20- to 25-gauge drywall furring channel.
- C. Anchors for mounting into non-isolated wood-frame construction (e.g., joists, trusses).
- D. 1/2" or 5/8" thick gypsum board.
- E. Appropriate tools and equipment for installation.

Please note: If submittal drawings have been prepared for the installation, review drawings for completeness and accuracy; otherwise, refer to Selection Guidelines for selecting ceiling hangers.

2. When ceiling height is to be maximized, it is important to be aware of which direction the joists supporting the structural floor above run. The grid must be oriented so that the cold-rolled steel channel member that is supported directly by the isolators runs parallel to these. Please note this can affect the basic arrangement of the isolators and thus their size and quantity. Mark grid pattern using the following criteria:

- A. Isolators installed at the perimeter must be located not more than 16" from the edge of the isolated ceiling; maintain at least a three-inch clearance from the perimeter.
- B. Isolators may be located up to 48" along the perimeter of the isolated ceiling.
- C. Isolators mounted mid-room (i.e., those isolators not at the perimeter) may be located up to 48" on center each way (o.c.e.w.); mid-room isolators should be spaced evenly in each direction.

Please note: Submittal drawings, if provided, override general location guidelines provided above.

3. Remove Model ICW Hangers from box. Confirm capacity of each isolator to ensure proper location in grid (see chart below). If provided, submittal drawings will identify location of specific hanger by capacity rating. After determining the direction the cold-roll channel will run (orientation is not important acoustically; refer to Step 2), locate the isolators on the grid.

Anchor isolators to joists using appropriate fastener through the opening(s) on the hanger bracket. Slide cold-rolled channel through the channel clip on the leveling bolt. Position the cold-rolled channel to prevent contact at partition/wall/column or any other non-isolated structural component. Inter-connect ends of cold-rolled channel using appropriate practices for ceiling grid installation.

Model ICW	Spring Color	Capacity Range (lbs.)	Deflection Range (in.)
24	Blue	12-24	0.50-1.00
37	White	19-37	0.50-1.00
50	Green	25-50	0.50-1.00
75	Black	38-75	0.50-1.00
100	Gray	50-100	0.50-1.00
150	Red	75-150	0.50-1.00
210	Brown	105-210	0.50-1.00

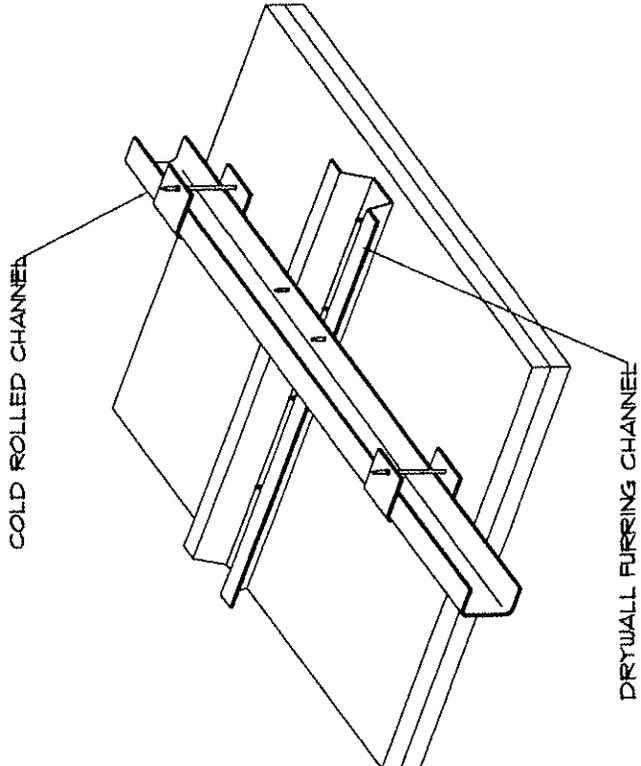
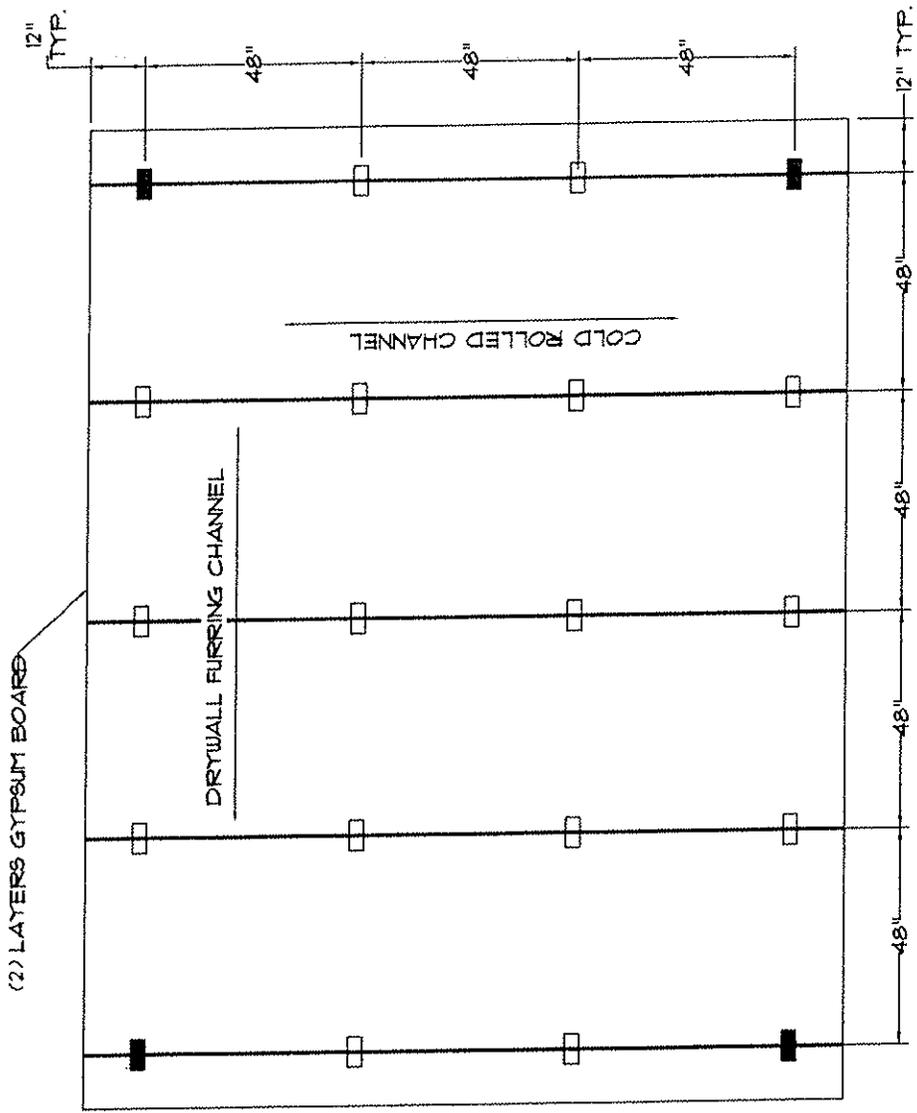
4. Attach drywall furring channel to cold-rolled steel and inter-connect the ends of the furring channel using appropriate practices for ceiling grid installation. Furring channel cannot contact non-isolated structural components.

5. After assembling the ceiling grid, check for levelness. By loosening or tightening the bolt, the grid can be adjusted to level. Do not overly loosen. A minimum 1/4" of threaded rod should be exposed above the threaded spring cap.

6. Install Model SRP perimeter isolation board at partitions/walls, columns, and around any non-isolated building components to create a 3/8" wide resilient layer that ensures the isolated ceiling remains decoupled from the non-isolated structure. As the gypsum board is attached to the grid, the springs will compress (1/2" to 1-1/4" nominally depending on spring capacity) allowing the ceiling system to lower into final position. Position the Model SRP to account for this change to final elevation. Trimming the Model SRP may be required following installation of the gypsum board. If an alternate method for ensuring that the isolated ceiling remains decoupled is employed (e.g., using resilient backer rod), be sure to maintain a 3/8" gap from non-isolated structural components.

7. Install the gypsum board using accepted practices for attaching to the grid system. Be certain to maintain a 3/8" gap between non-isolated structural components and the isolated ceiling to ensure that the gypsum board does not contact any non-isolated structural components. Do not allow gypsum board to rest on top edge of Model SRP; it should abut the perimeter isolation board. Do not allow the Model SRP to become compressed against the non-isolated structure. In some cases, additional adjustment of the gypsum board may be necessary to achieve levelness, consult factory for procedures.

8. Trim Model SRP as required and caulk gap using a resilient, non-hardening caulk.



NOTES:

- 1.) NO CHANNEL SHALL CONTACT PERIMETER AND CREATE A SHORT-CIRCUIT.
- 2.) ATTACH TWO (2) LAYERS OF 5/8" THICK TYPE "X" GYPSUM BOARD TO DWF.
- 3.) SEAL EDGES W/ RESILIENT NON-HARDENING CAULK
- 4.) ISOLATED CEILING CANNOT BE RIGIDLY ATTACHED TO ANY NON-ISOLATED STRUCTURE.

KLINE
 Acoustics
 Noise Control

TITLE
 TYPICAL CEILING
 HANGER LAYOUT
 MODEL ICW (1" DEFL.)

LAST DATE
 REVISED
 10/31/03

DRAWN BY
 TEF

DRAWING NO.
 DIAGRAM "A"

ITEM	SPECIFICATION	PROPERTY
CELL STRUCTURE		CROSSLINKED EXPANDED POLYETHYLENE
DENSITY (LB/FT ³)	ASTM D3575-93	2.0 - 2.4
CELL SIZE (MM AVERAGE)	ASTM D3576 MODIFIED	.9
COMPRESSIVE STRENGTH VERTICAL DIRECTION (PSI)	ASTM D3575-93 SUFFIX D @ 25% @ 50%	10.5 19.5
COMPRESSIVE SET (% ORIGINAL THICKNESS)	ASTM D3575-93 SUFFIX B	15%
COMPRESSIVE CREEP (% DEFLECTION)	ASTM D3575-93 SUFFIX BB (1000 HRS.)	<5% @ 2.0 PSI
TENSILE STRENGTH (PSI) (@ 1/2" THICKNESS)	ASTM D3575-93 SUFFIX T MD / CMD	42 PSI
TEAR RESISTANCE (LB/IN) (@ 1/2" THICKNESS)	ASTM D3575-93 SUFFIX G MD / CMD	13
WATER ABSORPTION (LB/FT ³)	ASTM D3575-93 SUFFIX L	<0.2
THERMAL RESISTANCE R-VALUE (HR-FT ² - °F/BTU)	ASTM C518-91	2.09 - 2.48
THERMAL CONDUCTIVITY k-VALUE (BTU-IN/HR-FT ² - °F)	ASTM C518-91	0.40 - 0.48
THERMAL STABILITY (% SHRINKAGE)	ASTM D3575-93 SUFFIX S	<5%

DIMENSION FORMAT: IN (mm)

* STRONG, TOUGH AND LIGHTWEIGHT
 * NOT WATER ABSORBANT
 * CHEMICAL, SOLVENT AND WEATHER RESISTANT

	TITLE	ENGINEERING	LAST DATE	DRAWN BY	DRAWING NO.
	PIB/SRP PERIMETER ISOLATION	PROPERTIES FOR TYPE	REVISED	MDV	AA
			5/5/09		AA001908

Model ICW Wood-Frame Ceiling Hanger

Specification

Part 1 – General

1.01 Work Included

- A. Furnish all labor, materials, tools and equipment, and perform all operations necessary for the installation of resiliently suspended ceilings shown on contract drawings.

1.02 System Description

- A. Resiliently suspended gypsum ceilings, where shown on drawings, shall be isolated from the building structure in order to increase their ability to reduce airborne sound and impact noise transmission.

1.03 Quality Assurance

- A. The resilient isolation hangers and perimeter isolation material shall be designed and fabricated at the facilities of a nationally recognized manufacturer having a minimum of five years experience in furnishing similar materials.

1.04 Submittals

- A. Product performance data shall be submitted to the designer for review and shall include an Airborne Sound Transmission Loss Test Report and an Impact Sound Transmission Loss Test Report for measurements conducted in accordance with ASTM E90-90 and ASTM E492-90, respectively. Test reports shall document a minimum STC 76 and IIC 62 for a resiliently suspended ceiling attached below a composite construction floor consisting of parquet flooring over 1-1/2" thick concrete which rests on 3/4" plywood sheathing attached to 2" x 10" wood joists spaced 16" o.c. The ceiling is constructed of two layers of 5/8" thick gypsum board with 3-1/2" thick glass fiber batt in the cavity between the layer of sheathing and the top layer of gypsum board. Sound and impact test reports shall be from an independent laboratory.

Part 2 – Products

2.01 Materials

- A. The sound isolation materials specified herein shall be designed and manufactured by Kinetics Noise Control, Inc. Dublin, Ohio.

- B. Ceilings suspended from wood-framed composite construction where the hanger can be attached to a wood joist shall be supported by resilient isolation hangers Model ICW. Resilient hangers shall have sufficient capacity to sustain continuously applied ceiling weight without settling after initial deflection.
- C. The isolation hanger shall be a combination high-deflection steel spring in series with a resilient, molded neoprene noise and vibration isolation pad. The steel spring and neoprene pad shall be incorporated into a stamped steel hanger assembly that resiliently supports the isolated ceiling.
- D. The hanger assembly bracket shall be designed to allow fifteen (15) degrees of vertical alignment of the suspension member without making metal-to-metal contact between the suspension and hanger assembly members. The hanger bracket shall be designed with an integral spring pre-load bracket selected to minimize change in elevation once a load is applied to the hanger and to hold the isolator assembly steady during attachment of gypsum board. The hanger assembly bracket shall consist of a leveling rod with an attached channel carrier designed to accept 1-1/2" x 1/2", 16-gauge cold-rolled steel. The isolation hanger deflection shall be selected by the manufacturer to provide a maximum natural frequency of 4.4 Hz. The steel spring element shall have a minimum K_x to K_y of 1 at its 1" rated deflection.
- E. Resiliently suspended ceilings shall be separated where non-isolated building components abut. Isolation material shall be 3/8" thick Model SRP perimeter isolation board. Model SRP shall not be penetrated by nail, screw, or similar fastener. Model SRP shall be adhered to non-isolated structure. Resiliently-suspended ceiling shall be constructed against Model SRP. Model SRP shall be sealed using resilient, non-hardening caulk.

Part 3 – Execution

3.01 Installation

- A. The installation of all sound isolation materials specified herein, including those installed under other sections of the specifications, shall be in accordance with procedures submitted by the isolation material manufacturer, and approved by the Architect.
- B. All building components supported by the isolation hangers shall be free from rigid contact with any part of the non-isolated building structure to prevent unwanted sound flanking.

500 FOOT STATEMENT

An entity dba Mr Biggs on Eighth
Located at 797 Eighth Avenue, New York, NY 10019

The applicants plan to operate an establishment that will not negatively impact the neighbors.

They are experienced restaurateurs with successful, long-established restaurants/bars located within CB4. They have worked very hard to earn their reputation as committed community partners and are confident this will be another establishment that CB4 will be proud to call its own. Not only do they operate establishments within CB4, but they are also longtime residents within the Community.

The granting of this license is in the public interest because the premises will be managed by experienced operators, who have multiple years of experience, with no adverse history of complaints. The establishment will generate tax revenue for the City, generate new employment and will be modelled on the successful Mr Biggs on Tenth.

The location replaces a store currently offering: adult videos and erotica, with a “visitation” lounge.

Naturally, the method of operation will be improved: with the popular Mr Biggs menu, established service levels, with tested soundproofing and security - protecting not only the premises, but the community at large.

The applicants have a proven track record of being a beneficial asset to their Community. The applicants have met with CB4 in the past and willingly reached out to all local Block Associations, introducing themselves and making themselves easily accessible, by providing their personal contact information. They have shown they work very closely with the Community at their other establishments.

Please note:

- The level of Clientele will be improved
- It is located near port Authority Bus Station and Subway Stations
- The applicants do not have liquor violations and have in fact prevented criminal activity in the area
- The applicants live and work in the Community
- Security will be provided
- The property will be upgraded
- The owners will be on premises supervising
- As a result, the quality of life should increase in the Neighborhood

The applicants are looking to continue to be long term operators in this Community and look forward to continuing to accommodate the local needs and concerns.

SECURITY SURVEY

Mr Biggs on Eighth is located at 797 8th Avenue, New York NY 10019, between West 48th Street and West 49th Street. The pedestrian and vehicular traffic on 8th Ave moves in an orderly fashion. Pedestrian traffic walks north and south, and the vehicular traffic moves north bound. There are several subways and bus stops in the areas. The management of *Mr Biggs on Eighth* has a good relationship with the N.Y.P. D. and the F.D.N.Y. *Mr Biggs on Eighth* will provide security/doormen, control pedestrian traffic, and monitor the vehicular traffic. The security plan is subject to change depending on security needs.

Below is a list of posts and post duties:

Post 1 – Front Door – Assist with guest list and greeter. Security and staff will be trained to check identification for persons requesting an alcoholic beverage. Greet all guest and explain rules and regulations. Secure pedestrian traffic on sidewalk and have a good relationship with all neighbors.

Post 2 – Roaming – In an emergency, escort guests out the fire door and direct them to all exits leading to street.

Mr Biggs on Eighth has a good rapport with the Community, the N.Y.P.D and the F.D.N.Y. This will be a good working relationship and the security plan is subject to change depending on unusual situations.

Below is a list of training rules all employees have as per the SLA:

- No sale to a minor (under 21 years old) (It is important to note that the Members of the New York State Liquor Authority have directed that ANY sale to a person under 16 can most likely result in revocation of a liquor license)
- No sale to an intoxicated person
- No allowing patrons to consume alcoholic beverages during prohibited hours of consumption
- No employment of minor as a hostess, waitress, waiter or any other capacity where the duties of such person is required to sell, dispense or handle alcoholic beverages. Bus person and dishwashers who handle containers which have held alcoholic beverages must be at least 16 years old
- No disorderly premises which include gambling in the establishment, lewd and indecent conduct, assaults, narcotics, and prostitution

Mr Biggs on Eighth

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT LOS LIZARDOS INC.		DOING BUSINESS AS (DBA) CASA AGAVE MEXICAN BAR & GRILL	
STREET ADDRESS 693 9th Avenue		CROSS STREETS 48th & 47th Streets	
OWNER	NAME ELIDO LIZARDO	ATTORNEY	NAME VERONICA GUERRERO
	PHONE (347) 912-6397		PHONE (212) 304-0098
	FAX		FAX (212) 304-3155
MANAGER	NAME ELIDO LIZARDO	LANDLORD	NAME
	PHONE (347) 912-6397		PHONE
	FAX		FAX

DESCRIPTION OF BUSINESS

Establishment Type:

Bar/Tavern Bed & Breakfast Eating Place Beer Cabaret Night Club Hotel Restaurant

Catering Establishment Club (Fraternal Organization - Members Only)

Other (Explain): Bar/Arcade

Method of Operation:

Restaurant Dance Club Sports Bar Adult Entertainment Wine Bar Pizzeria Cafe

Other (Explain): Bar/Arcade

License Type:

On-Premise Wine Beer Wine & Beer

APPLICATION TYPE <i>(check one)</i>	<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?	LIZARDO'S, INC.	
		What is/was the address of the establishment?	1365 1st Ave, NYC 10021	
		What were the dates the applicant was involved with this former premise?	3/8/2013 - 7/2014	
	<input checked="" 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
		<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

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS	Operation	11:00-12:00	_____	_____	_____	11:00-2:00	11:00-2:00	11:00-12:00
	Music	1:00-12:00	_____	_____	_____	11:00-2:00	_____	11:00-12:00
	Kitchen	11:00-12:00	_____	_____	_____	11:00-2:00	11:00-2:00	11:00-12:00

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 Seating Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	75	50	16	32	0	1	6	N/A	N/A

How many floors are there? What is the capacity for each floor? (please respond in space provided) 1

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

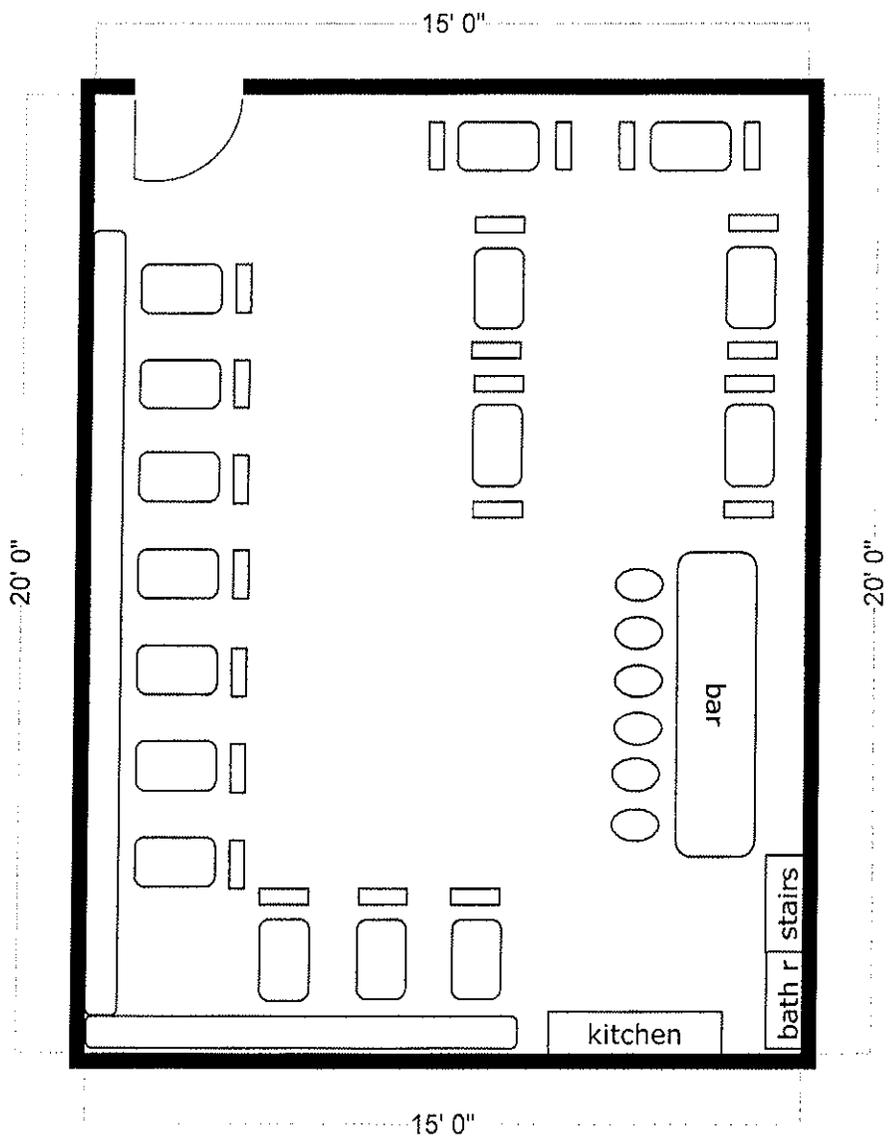
OUTDOOR ITEMS

Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	<input checked="" 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	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.).	YES	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	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	NO	<input checked="" type="radio"/> 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	<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 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?	YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
Are your plans filed with DOB?	YES	NO	<input checked="" type="radio"/> 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	
	# 2	
	# 3	



PIERTRASANTA
LIQ LIC

FUEL
JUICES

ESCO
DRUG
STORE

AA JING
LIQ LIC

BALKANIK
A LIQ LIC

LONG CHARM LIQ
LIC PROPOSE
PREMISE

DUNKIN
DONUTS

BAKERY

ABACE
SUSHI LIQ
LIC

store

STREET
48TH ST

JOLLY MONK
BAR & GRILL LIQ
LIC

CASA AGAVE

DINNER MENU

PARA EMPEZAR/APPETIZER

Guacamole \$12

Made to order w/ first quality avocados, served w/ crispy homemade corn chips in a volcanic stone "molcajete"

Tamal of the Day- Market Price

Chef's daily corn tamal suggestion, steamed in a corn husk

Ceviche of the Day- Market Price

Made fresh daily upon market availability

Elote Asado \$6

Grilled corn on the cob w/ chile, crema & crumbled queso cotija

Sopes \$12

3 thick corn tortillas with your choice of guajillo chile, salsa borracha or verde tomatillo sauce. Choice of shredded chicken, chorizo or chopped grilled skirt steak, topped w/ onions, lettuce, cotija cheese & crema Mexicana (steak extra \$2)

Three Cheese Quesadilla- (Corn or Flour Tortillas)

Quesadillas filled w/ a blend of 3 milled Mexican style cheeses and salsa boracha

- **Chicken Quesadilla** (Chihuahua, Oaxaca, Cheddar) **\$11**
- **Chorizo Quesadilla** (Chihuahua, Oaxaca, Cheddar) **\$10**
- **Mix Veggie Quesadilla** (Chihuahua, Oaxaca, Manchego) **\$11**
- **Shrimp Quesadilla** (Chihuahua, Oaxaca, Monterey Jack) **\$12**

Flautas \$10

Three rolled crispy corn tortillas, stuffed w/ your choice of shredded chicken or shrimp a la diablo, topped w/ verde tomatillo or guajillo sauce, & garnished w/ shredded lettuce, crema Mexicana & crumbled cotija cheese (**\$2 extra shrimp**)

Queso Fundido \$10

Mexican fondue made w/ a blend of Mexican cheeses, served w/ corn or flour tortillas, salsa de arbol & pico de gallo. Choice of chorizo, rajas poblanas or diablo shrimp (shrimp \$2 extra)

SOPAS/SOUPS

Caldo De Pescad

fish soup. a light spicy soup with fish

Sopa de pollo

Doña FEFA's chicken and mixed vegetables soup

Sopa de Tortilla

Fresh corn tortilla soup made w/ epazote, onion, garlic & roasted tomato, w/ a side of queso fresco, crispy tortilla & avocado

ENSALADAS/SALADS

Toppings (Grilled Chicken \$5, Grilled Skirt Steak \$6, Grilled Shrimp \$8)

House Salad \$7

Romaine lettuce, red onions, jitomate w/ our house dressing

Spinach Salad \$10

Spinach, red onions, red peppers, golden raisins, roasted corn, queso cotija & almonds w/ balsamic vinaigrette

Mixed Green Salad \$10

Mixed greens, asparagus, cucumber, radish, jitomate w/ a soy citrus dressing

PLATOS FUERTES/ENTRES

Enchiladas

(served w/ rice & beans)

- **Enchilada Poblanas \$14.95**
Rolled corn tortillas, stuffed w/ chicken, in our home-made mole poblano, topped w/ Mexican crema, sesame seeds & white onions (filled w/ cheese upon request)
- **Steak Enchilada \$15.95**
Rolled corn tortillas, stuffed w/ skirt steak, in our home-made guajillo sauce, topped w/ Mexican crema and white onions
- **Enchiladas Suizas \$15.95**
Rolled corn tortillas, stuffed w/chicken, in our home made tomatillo sauce, served w/ Mexican crema & gratineed Mexican cheeses
- **Enchiladas Vegetariana \$12.95**
Rolled corn tortillas, stuffed w/wild mushrooms spinach carrots, in our home made tomatillo sauce, served w/ Mexican crema & gratineed Mexican cheeses

Tacos

(4 tacos serves w/ rice and beans)

- **Tacos de Pollo Pibil \$14.95**
Achiote bitter orange marinated shredded chicken, topped w/ red onions & Habanero chile
- **Tacos Al Carbon \$15.95**
Grilled skirt steak tacos, topped w/ white onions, cilantro, radish & salsa boracha
- **Tacos Al Pastor \$14.95**
Pineapple marinated shredded pork, topped w/ red onions, cilantro, roasted pineapple chunks & salsa de arbol
- **Tacos De Pescado \$15.95**

Sautéed Salmon strips topped w/ pico de gallo, avocado salsa

Mole Poblano \$18.95

Braised chicken topped w/ our home-made mole Poblano, served w/ red rice & nopales

Mole Rojo With Chicken Pork Or Beef \$18.95

A light sweet red sauce. made with different kinds of peppers sesame raisins and almond

Camarones a la Veracruzana \$20.50

Jumbo shrimp sautéed onion, garlic, tomatoes, Serrano chili, green olives, capers, served with white rice and roasted elote

Salmon a la Veracruzana \$22.50

Sautéed onion, garlic, tomatoes, Serrano chili, green olives, capers, served with roasted red bliss potatoes

Fajitas Agave

Served w/ salsa de arbol, crema & a basket of our fresh handmade corn tortillas & rice and beans

Choice of:

- Grilled Chicken \$16.95
- Grilled Skirt Steak \$18.50
- Vegetarian \$14.95
- Mayan Shrimp \$21.95
- Wild Salmon \$21.50

A LA PARRILLA/FROM THE GRILL

(served w/ one side dish of your choice)

Filet Mignon \$32.00

Rip Eye \$28.00

Skirt Steak \$22.00

Salmon \$22.00

Tampiqueña \$21.95

Grilled skirt steak served w/ rolled corn tortillas, filled w/ cheese & topped w/ queso cotija, rajas poblanas & guacamole

Vegetales a la Parrilla \$14.95

Grilled red and green peppers, red onions, zucchini, yellow squash, asparagus, eggplant & mushrooms in our special house rubbed

ACOMPAÑANTES/SIDE DISHES \$6.00

Los Arroces/Rices

- Blanco/White
- Verde/Green
- Rojo/Red

Frijoles/Beans

- Brothy black beans
- Refried beans sprinkled w/ cotija cheese

Papas Frita/ French Fries

- Chile rubbed
- Cilantro
- Garlic

Platanos Maduros/Fried Riped Plantain (upon market availability)

Vegetables - spinach, mushrooms, jitomate & roasted corn sautéed in garlic

Tortillas- Fresh handmade corn or flour tortilla

Rajas Poblanas- Sautéed Poblano peppers and caramelized onions

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
Manhattan Maharaja LLC		Juban		
STREET ADDRESS		CROSS STREETS		
207 10th Avenue		West 22nd and 23rd		
OWNER	NAME:	Ashwin Balani	ATTORNEY	
	PHONE:	212-748-9782	NAME:	
	FAX:		PHONE:	
			Elke Hoffman	
			PHONE:	
			212-487-9100	
			FAX:	
MANAGER	NAME:	Ashwin Balani	LANDLORD	
	PHONE:	212-748-9782	NAME:	
	FAX:		PHONE:	
			Michael Tsoumpas	
			PHONE:	
			917-428-1972	
			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 checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
APPLICATION TYPE <i>(check one)</i>	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
		What is/was the name of establishment?	Juban/Izakaya Ten	
		What is/was the address of the establishment?	207 10th Avenue	
		What were the dates the applicant was involved with this former premise?	2007-2013	
	<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-1am	11am-1am	11am-1am	11am-1am	11am-3am	11am-3am	11am-12am	
	Music	11am-12:30	11am-12:30	11am-12:30	11am-12:30	11am-2:30	11am-2:30	11am-11:30	
	Kitchen	11am-12am	11am-12am	11am-12am	11am-12am	11am-2am	11am-2am	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
	74	70	18	50	0	1	8	-	-
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	1st Floor - 64 Basement - 6	
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	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:	C6-2	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 type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	400 West 21st/22nd/23rd Streets Block Association	
	# 2		
	# 3		

207 10th Avenue

Legend

CONTRACTS	
	2014-2015
	2015-2016
	2016-2017
	2017-2018
	2018-2019
	2019-2020
	2020-2021
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List of Licenses within 500ft

Name	Address	Approx. Distance
AUNT PAUL INC	205 10TH AVE	30 ft
505-23 BAR INC	505-507 WEST 23RD STREET	225 ft
210 TENTH AVENUE LLC	210 212 10TH AVE	225 ft
AZ HOLDING CORPORATION	225 10TH AVE	245 ft
RED CAT LLC,THE	227 10TH AVENUE	280 ft
HIGHLINE HOTEL LLC & TENTH AVENUE HOTEL MANAGEMENT		
ARAMARK EDUCATIONAL SERVICES LLC AND THE GENERAL	180 10TH AVE/ DESMOND TUTU CTR	405 ft
LDV 23 LLC	461 W 23RD ST	450 ft
242 TENTH AVENUE LLC	242 10TH AVE	485 ft

IZAKAYA SMALL PLATES

POPULAR DISHES

ふなびダイナマイト Barbecued Eel w/Avocado & Spicy Sauce	Eel Dynamite	7.5
豚生姜焼 Sliced Pork Belly w/ Ginger Sauce	Pork Ginger	8
えび両り鍋 Deepfried Stuffed Shrimp w/ Shiso Leaf & Plum Sauce	Shrimp Two Ways	7
えびアボカド鍋 Deepfried Stuffed Avocado w/ Creamy Shrimp & Mushrooms topped w/ salmon Roe	Shrimp Avocado Age	8.5
豚キムチ Stir fried Pork Belly & Kimchee	Buta Kimchee	8

VEGETABLES

漬物 Assorted Japanese Pickled Vegetables	Tsukemono	4.5
山芋梅はさみ	Mountain Potato Salad	6.5
ほうれん草ソテー	Garlic Spinach	5
おひたし Boiled Spinach in Cold Dashi Sauce	Ohitashi	5
ごまあえ Boiled Spinach in Sesame Sauce	Sesame Spinach	5
ひじき Stirfried Hijiki Seaweed & Lotus Root	Hijiki	3

SEAFOOD

あさりサラダ Soared Clams mixed w/ Glass Noodle & Lettuce	Warm Asari Salad	8.5
いか巻焼き	Grilled Whole Squid	7
かにコロツケ Creamy Snow Crab & Mushroom Croquet w/Almond Crusted Panko	Kani-Croquet	9
えび明太焼き Grilled Shrimp topped w/ Spicy Cod Roe	Spicy Cod Shrimp	7.5
サーモンダリル Seared Salmon Steak	Seared Salmon	8
焼シーバス Lightly Broiled Chilean Sea Bass w/ choice of Dashi Soy or Spicy Tomato Sauce	Chilean Sea Bass	9.5
カキフライ Panko Crusted Oyster	Fried Oyster	7.5

DUMPLINGS

自家製しゅうまい Steamed Pork and Shrimp Dumplings	Homemade Shumai	6
自家製ぎょうざ Panfried Pork Dumplings	Homemade Gyoza	5.5

MEAT

茄子はさみ揚 Deepfried Eggplant stuffed w/ Grand Pork & Veg.	Nasu Hasami	7
サイコロステーキ	Saikoro Beef Steak	9
鴨ロース	Roast Duck	11.5
みそチキン Grilled Chicken w/ Miso, Topped w/ Sauteed Onion	Miso Chicken	7
牛ショートリブ	Short Rib	7

COLD SEAFOOD

おん肝 Soared w/ Ponzu & Spicy Grated Radish	Monkfish Liver	6
たこわさ Raw Octopus Marinated w/Wasabi	Tako Wasa	7
くらげの酢物 Thinly Sliced Jellyfish	Jellyfish	4

TOFU

豆腐サラダ Soyed with Onion, Sesame, & Soy Dressing	Onion Tofu Salad	4.5
揚げ出し豆腐 Deepfried Tofu	Agedashi Tofu	4.5

SALAD

ハウスサラダ Seasonal Vegetables and Chopped Bacon	House Salad	5.5
グリーンサラダ	Green Salad	3.5
海藻サラダ	Seaweed Salad	6.5
大根サラダ Thinly Sliced Radish w/ Spicy Cod Fish Roe Sauce	Daiikon Salad	6
そばサラダ Cold Soba Noodle mixed w/ Fresh Vegetable	Soba Salad	5.5
かにサラダ Snow Crab Meat on Mixed Greens, Eggs, & Asparagus	Fresh Crab Salad	11

SASHIMI

カツオたたき Thick cuts of Raw Bonito Carpachio	Bonito Tataki	9.5
平目うす造 Thinly Sliced Raw Fluke Carpachio	Hirame Usuzukuri	9
刺身サラダ	Sashimi Salad	12

TIDBITS FOR SAKÉ & SHOCHU

枝豆	Edamame	3
たこ焼 Deepfried Octopus Balls w/Bonito	Tako Yaki	6
つくね Chicken Meatballs on Skewer	Tsukune	5.5
鶏唐揚げ Ginger Flavored Deepfried Chicken	Tori Kara Age	5.5
むじやも Grilled Whole Smelt Fish	Shishamo	6
黒豚ソーセージ Kurobuta Pork Sausage w/Mustard	Kurobuta Sausage	5
けそたつた繰 Deepfried Squid Legs	Geso Tatsuta Age	4.5

RICE &

生野菜うどん Cold Udon Noodle w/ variety, Choice of Soy/Miso base	Nama Yasai Udon	8.5
冷やし中華 Ten's Special Cold Ramen w/ Cucumber, Ham, Carrot, Onion & Tomato	Cold Cobb Ramen	9.5
ライスコロツケ Panko Crusted Risotto Style Fried Rice Ball	Rice Ball Croquet	4
おにぎり(梅・鮭) Rice Balls wrapped w/Seaweed	Onigiri (Ume/Sake)	3
お茶漬(梅・鮭)	Ocha Zuke (Ume/Sake)	8.5
焼そば Stirfried Noodle w/ Pork, Veg., & Bonito Flakes Choice of Salt/ Yakiniku Sauce	Yaki Soba	9.5
焼うどん Stirfried Udon w/ Pork, Veg., & Bonito Flakes	Yaki Udon	8
チャーシュー麺 Traditional Ramen Noodle w/ Roast Pork	Ramen	8
チャーハン	Pork Fried Rice	9

ENTRÉE served w/ Miso

ハンバーグ Japanese Steak style hamburger served w/ seasonal veg. & rice	Hamburg Steak	12.5
サーロインステーキ Seared Sirloin Steak w/ Egg on Rice & Veg.	Sirloin Steak	13.5

Manhattan Community Board 4

(All Fields Must Be Completed)

APPLICANT [REDACTED] 71 Worth LLC		DOING BUSINESS AS (DBA) AS IS Beer and Bitters	
STREET ADDRESS 734 10 th Ave		CROSS STREETS 10 th avenue at 50 th street	
OWNER	NAME: Jodi Richard	ATTORNEY	NAME: Terrence Flynn
	PHONE: 917-576-2242		PHONE: Mary Flynn 718-945-1000
	FAX: 646-214-8192		FAX: 718-318-6162
MANAGER	NAME: Benjamin Pratt	LANDLORD	NAME: 9300 Reality
	PHONE: 617-794-8625		PHONE: 212-228-9300 ext. 250
	FAX: 646-214-8192		FAX: 212-982-0391
DESCRIPTION OF BUSINESS			
Establishment Type:		<input checked="" 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 type="radio"/> Other (Explain): Bar/Arcade	
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 Craft Beer Bar	
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? YES NO	
		What is/was the name of establishment? Atera	
		What is/was the address of the establishment? 77 Worth St NYC New York, 10013	
		What were the dates the applicant was involved with this former premise? 2011-year	
		<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	
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					THURSDAY	FRIDAY	SATURDAY	SUNDAY	
HOURS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	5-12	5-12	5-12	5-12	12-2	12-2	12-2	
	Music	//	//	//	//	//	//	//	
	Kitchen	//	//	//	//	//	//	//	
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
	75	40-50			1	0		0	0
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1	14	54		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	<input checked="" type="radio"/> NO	N/A		
Will applicant have bottle service?					YES	<input checked="" type="radio"/> NO	N/A		
Will you be hosting private parties and promotional events?					YES	<input checked="" type="radio"/> NO	N/A		
Will outside promoters be used?					YES	NO	N/A		
Will the security plan submitted be implemented?					YES	<input checked="" type="radio"/> NO	N/A		
Will State certified security personnel be used?					YES	NO	<input checked="" type="radio"/> N/A		
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> N/A	Possibly in future	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> NO	N/A		
If you plan to have music, what type(s)?					<input checked="" type="radio"/> BACKGROUND	<input type="radio"/> LIVE MUSIC	<input type="radio"/> 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"/> 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?					<input checked="" type="radio"/> 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.					<input checked="" type="radio"/> 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	<input checked="" type="radio"/> NO	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	<input checked="" type="radio"/> 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.).	<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.	YES	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	NO	<input checked="" type="radio"/> N/A

LOCATION & ZONING

Primary Zoning District:	Manhattan		Overlay (If Applicable):
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	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	NO	<input checked="" type="radio"/> N/A
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	N/A
Are your plans filed with DOB?	<input checked="" type="radio"/> 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	
# 2	
# 3	

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT <i>Top Shelf Partners Inc.</i>		DOING BUSINESS AS (DBA) <i>Radio Bar</i>	
STREET ADDRESS <i>667 10th Avenue NY NY 10036</i>		CROSS STREETS <i>47th St / 10th Avenue</i>	
OWNER	NAME: <i>Top Shelf Partners Inc</i>	ATTORNEY	NAME: <i>Thomas McCallen</i>
	PHONE: <i>917-365-5505</i>		PHONE: <i>Carreras of McCallen PLLC</i>
	FAX: <i>email: tim@triojem.com</i>		FAX: <i>Phone 212 732-3640 Fax 212 732-3670</i>
MANAGER	NAME: <i>Chris Trilivas</i>	LANDLORD	NAME: <i>Macau Property Management</i>
	PHONE: <i>201-965-2956</i>		PHONE: <i>212-265-5790</i>
	FAX: <i>email: trilivas231@aol.com</i>		FAX: <i>212 541-4709</i>

DESCRIPTION OF BUSINESS

Establishment Type: Bar/Tavern Bed & Breakfast Eating Place Beer Cabaret Night Club Hotel Restaurant
 Catering Establishment Club (Fraternal Organization - Members Only)
 Other (Explain): Bar/Arcade

Method of Operation: Restaurant Dance Club Sports Bar Adult Entertainment Wine Bar Pizzeria Cafe
 Other (Explain): Bar/Arcade *Bar / Restaurant*

License Type: On-Premise Wine Beer Wine & Beer

APPLICATION TYPE <i>(check one)</i>	<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?	<i>WXOU Radio Bar</i>	
		What is/was the address of the establishment?	<i>550 Hudson St, NY 10014</i>	
		What were the dates the applicant was involved with this former premise?	<i>2008 - Present</i>	
	<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
		<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	3p-4am	3p-4am	3p-4am	3p-4am	3p-4am	11am-4am	11am-4am
	Music	N/A	N/A	N/A	N/A	N/A	N/A	N/A
	Kitchen	5pm-12am	5pm-12am	5pm-12am	5pm-12am	5pm-12am	1pm-12am	1pm-12am

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
	74	55	5	25	0	1	15	24	6

How many floors are there? What is the capacity for each floor? (please respond in space provided)	<input checked="" type="radio"/> 1-2	<input type="radio"/> 3-4	<input type="radio"/> 5+	55
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	<input checked="" type="radio"/> NO	N/A	
Will applicant have bottle service?	YES	<input checked="" type="radio"/> NO	N/A	
Will you be hosting private parties and promotional events?	YES	<input checked="" type="radio"/> NO	N/A	
Will outside promoters be used?	YES	<input checked="" type="radio"/> NO	N/A	
Will the security plan submitted be implemented?	<input checked="" type="radio"/> YES	NO	<input checked="" type="radio"/> N/A	will we NYC guidelines
Will State certified security personnel be used?	YES	<input checked="" type="radio"/> NO	N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> NO	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	<input checked="" type="radio"/> YES	NO	N/A	YES. We seek same Cafe plan as previous owner
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?	<input checked="" type="radio"/> YES	NO	N/A	yes and assume in our best interest
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	<input checked="" type="radio"/> YES	NO	N/A	We would hire from neighborhood
If you plan to have music, what type(s)?	<input checked="" type="radio"/> BACKGROUND	<input type="radio"/> LIVE MUSIC	<input type="radio"/> DJ	other

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"/> YES	<input type="radio"/> NO	<input type="radio"/> 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?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> 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	<input checked="" type="radio"/> N/A

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	<input checked="" type="radio"/> YES	NO	N/A	Cafe license
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 checked="" type="radio"/> YES	NO	N/A	We may not even utilize those full hours
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 checked="" type="radio"/> YES	NO	N/A	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	<input checked="" type="radio"/> 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.).	<input checked="" type="radio"/> YES	NO	N/A	We have done this in the past and believe in our best interest.
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	

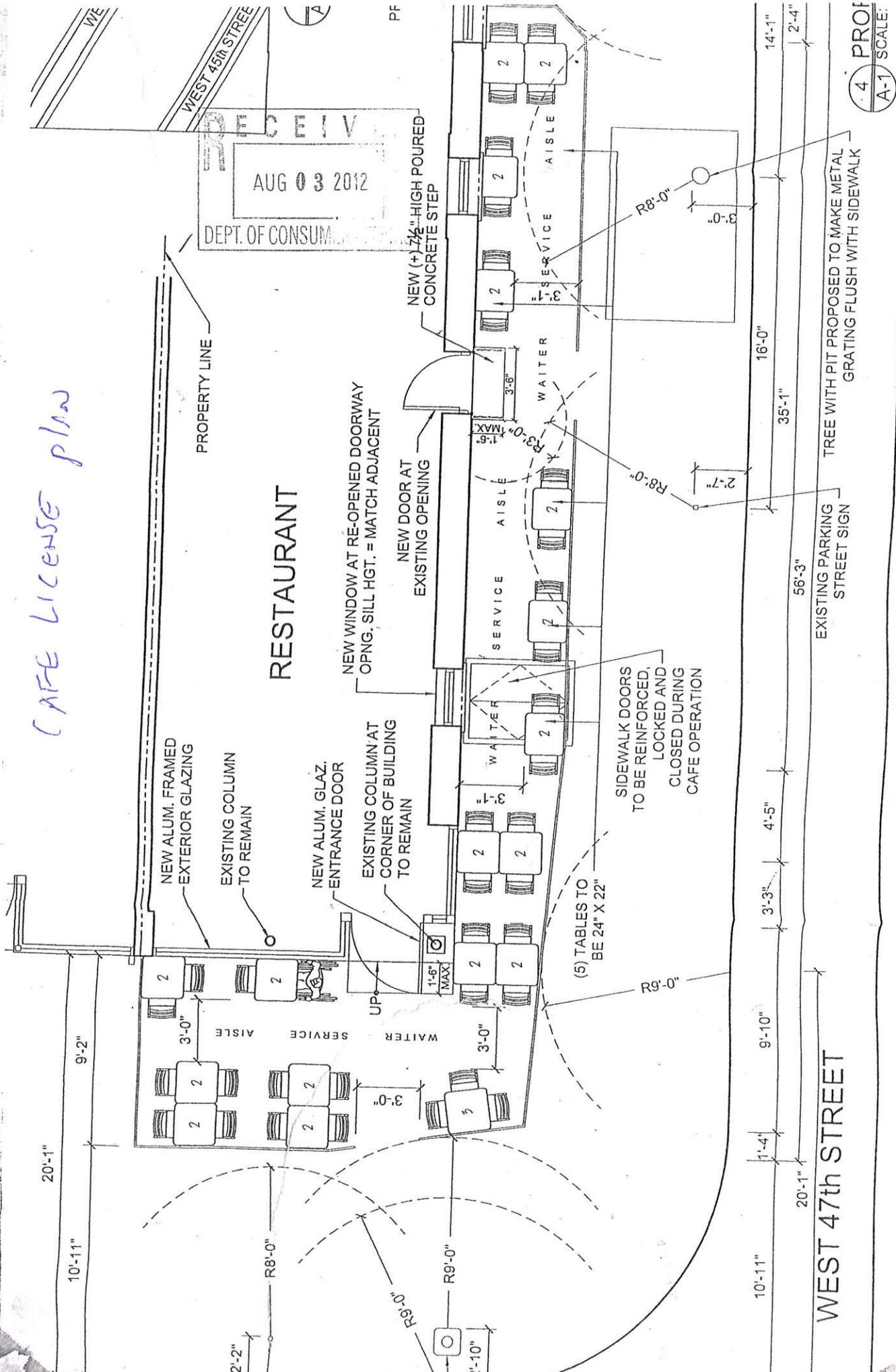
LOCATION & ZONING

Primary Zoning District:	Clinton / Mixed Use		Overlay (If Applicable):	Mixed Use C7
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	NO	N/A	CLINTON
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> NO	N/A	
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> NO	N/A	No structural changes

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	West 46th Street Block Association
	# 2	West 47th/48th Streets Block Association
	# 3	Residential Buildings behind + adjacent to the premises.
	# 4	Madison North NYPD Precinct.

CAFE LICENSE plan



DEPT. OF CONSUMERS AFFAIRS
 AUG 03 2012

4 PROF SCALE: A-1

RESTAURANT

WEST 47th STREET

WEST 45th STREET

TREE WITH PIT PROPOSED TO MAKE METAL GRATING FLUSH WITH SIDEWALK

EXISTING PARKING STREET SIGN

SIDEWALK DOORS TO BE REINFORCED, LOCKED AND CLOSED DURING CAFE OPERATION

(5) TABLES TO BE 24" X 22"

NEW WINDOW AT RE-OPENED DOORWAY OPNG. SILL HGT. = MATCH ADJACENT

NEW DOOR AT EXISTING OPENING

NEW ALUM. FRAMED EXTERIOR GLAZING

EXISTING COLUMN TO REMAIN

NEW ALUM. GLAZ. ENTRANCE DOOR

EXISTING COLUMN AT CORNER OF BUILDING TO REMAIN

NEW (+) 7/8" HIGH POURED CONCRETE STEP

WAITER SERVICE AISLE

SERVICE AISLE

WAITER SERVICE

UP

20'-1"

10'-11"

9'-2"

R8'-0"

2'-2"

R8'-0"

R9'-0"

2'-10"

R9'-0"

1'-6" MAX

(5) TABLES TO BE 24" X 22"

R9'-0"

10'-11"

1'-4"

9'-10"

4'-5"

56'-3"

35'-1"

16'-0"

14'-1"

2'-4"

20'-1"

9'-10"

3'-3"

4'-5"

56'-3"

35'-1"

16'-0"

14'-1"

2'-4"

20'-1"

9'-10"

1'-4"

10'-11"

20'-1"

10'-11"

1'-4"

9'-10"

4'-5"

56'-3"

35'-1"

16'-0"

14'-1"

2'-4"

20'-1"

9'-10"

1'-4"

10'-11"

20'-1"

10'-11"

1'-4"

9'-10"

4'-5"

56'-3"

35'-1"

16'-0"

14'-1"

2'-4"

20'-1"

9'-10"

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10'-11"

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14'-1"

2'-4"

20'-1"

9'-10"

1'-4"

10



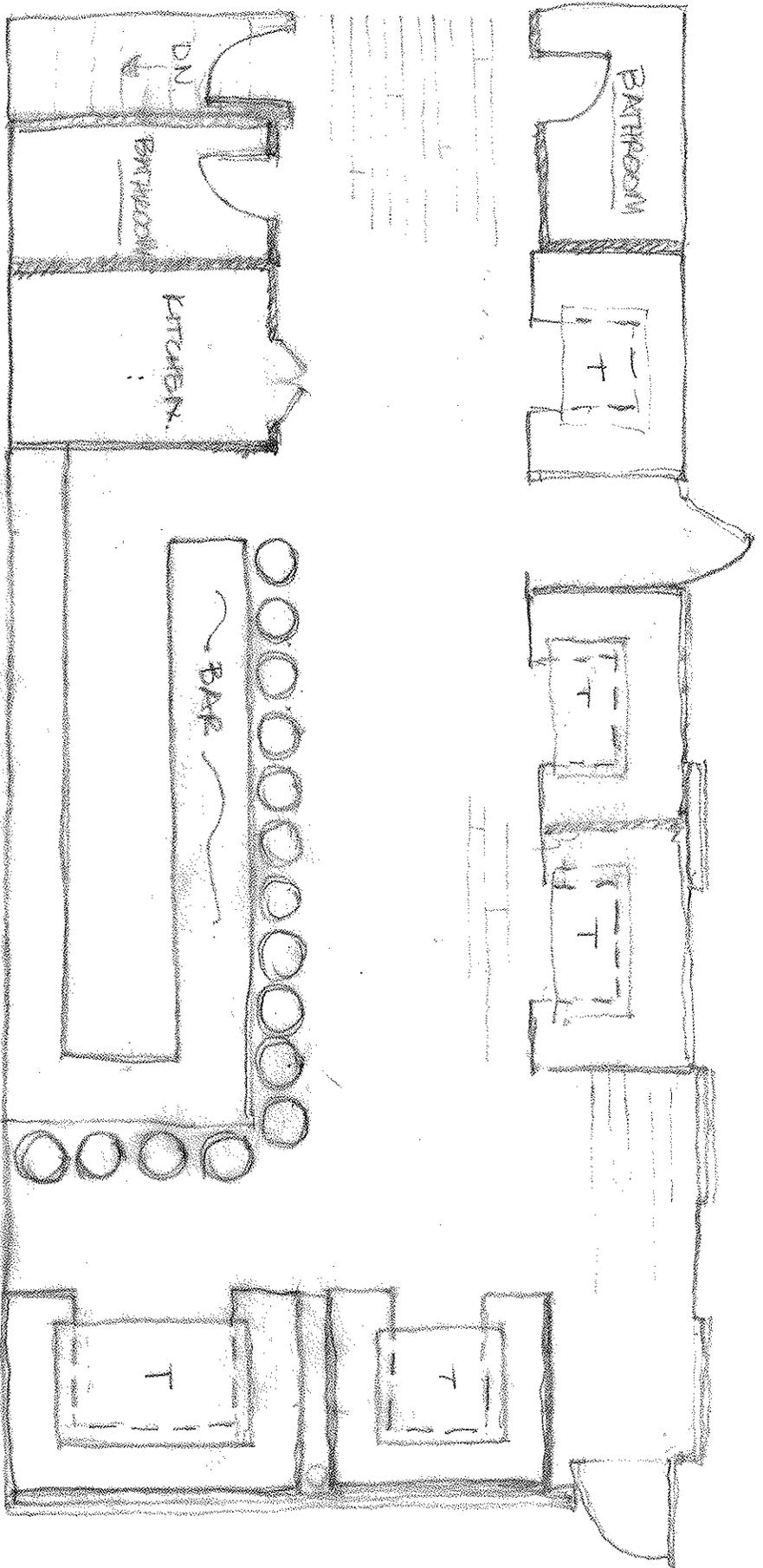


FAST EDDIES

FAST EDDIES

BUD LIGHT

AVAILABLE
212 920.9370



667 TENTH AVE.

RADIO BAR - PROPOSED PLAN.
NOT TO SCALE.

PROPOSED RADIO BAR MENU

SANDWICHES

All sandwiches come with salad or chips

HAM AND CHEESE

Pullman white bread, Black Forest ham, Prosciutto di Parma and Gruyère cheese

BLT SANDWICH

Baguette, basil mayonnaise

CLUB

**Smoked Turkey, Ham & Bacon, American & Swiss
Lettuce, Tomato, Mayonnaise, Sourdough Toasted**

SMOKED TURKEY SANDWICH

9-Grain Wheat Bread, Lettuce, Tomato, Havarti Cheese

CHICKEN SALAD

Grilled Chicken Salad, Lettuce, Tomato, Sourdough Toasted

ROASTED VEGGIES

Eggplant, Zucchini, Onion and Melted Mozzarella cheese on flat bread

ITALIAN TUNA SANDWICH

Lettuce, Tomato, Herbed vinaigrette on a Baguette

SALADS

ARRUGALA TOMATO HERB VINEGRETTE

MIXED GREENS TOMATO CUCUMBER

Add chicken or Italian tuna to salads

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT 83rd & 2nd Gourmet, Ltd.		DOING BUSINESS AS (DBA) Tony's Di Napoli	
STREET ADDRESS 409 - 411 West 14th Street		CROSS STREETS 9th Avenue, Washington Street	
OWNER	NAME: Greg Wetanson	ATTORNEY	NAME: Joseph Loney
	PHONE: (201) 214-3663		PHONE: (212) 219-1193
	FAX: -		FAX: (212) 226-7554
MANAGER	NAME: TBD	LANDLORD	NAME: 405 West 14th Street LLC
	PHONE: TBD		PHONE:
	FAX: TBD		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 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="checkbox"/> 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?	Dallas BBQ/Tony's Di Napoli
		What is/was the address of the establishment?	1265 3rd Avenue, New York, NY 10021
		What were the dates the applicant was involved with this former premise?	1/1/2009 - Present
	<input checked="" type="checkbox"/> Transfer	What is the prior license #?	1223850
		What is the expiration date on the prior license?	8/31/2015
		Are you making any alterations or operational changes?	<input checked="" type="radio"/> YES <input type="radio"/> NO
		If alterations or operational changes are being made, please attach the plans to this form.	
	<input type="checkbox"/> 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
HOURS	Operation	11:00 AM - 12:00 AM						→
	Music	11:00 AM - 12:00 AM						→
	Kitchen	11:00 AM - 12:00 AM						→

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
	≈ 500	≈ 400	103	318	1	2	10		

How many floors are there? What is the capacity for each floor? (please respond in space provided)	1-2	<input checked="" type="radio"/> 3-4	5+	Ground, cellar, Mezz
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	Existing
Will applicant have bottle service?	YES	<input checked="" type="radio"/> NO	N/A	
Will you be hosting private parties and promotional events?	<input checked="" type="radio"/> YES	NO	N/A	Private events
Will outside promoters be used?	YES	<input checked="" type="radio"/> NO	N/A	
Will the security plan submitted be implemented?	<input checked="" type="radio"/> YES	NO	N/A	
Will State certified security personnel be used?	<input checked="" type="radio"/> YES	NO	N/A	IF Necessary
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	<input checked="" type="radio"/> 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	TBD
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	<input checked="" type="radio"/> YES	NO	N/A	Transfer of Existing
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"/> YES	NO	N/A	
Will applicant provide contact information to neighbors and respond to complaints that arise?	<input checked="" type="radio"/> YES	NO	N/A	
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	<input checked="" type="radio"/> 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.	<input checked="" type="radio"/> 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?	<input checked="" type="radio"/> 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.	<input checked="" type="radio"/> YES	NO	N/A

OUTDOOR ITEMS

N/A

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

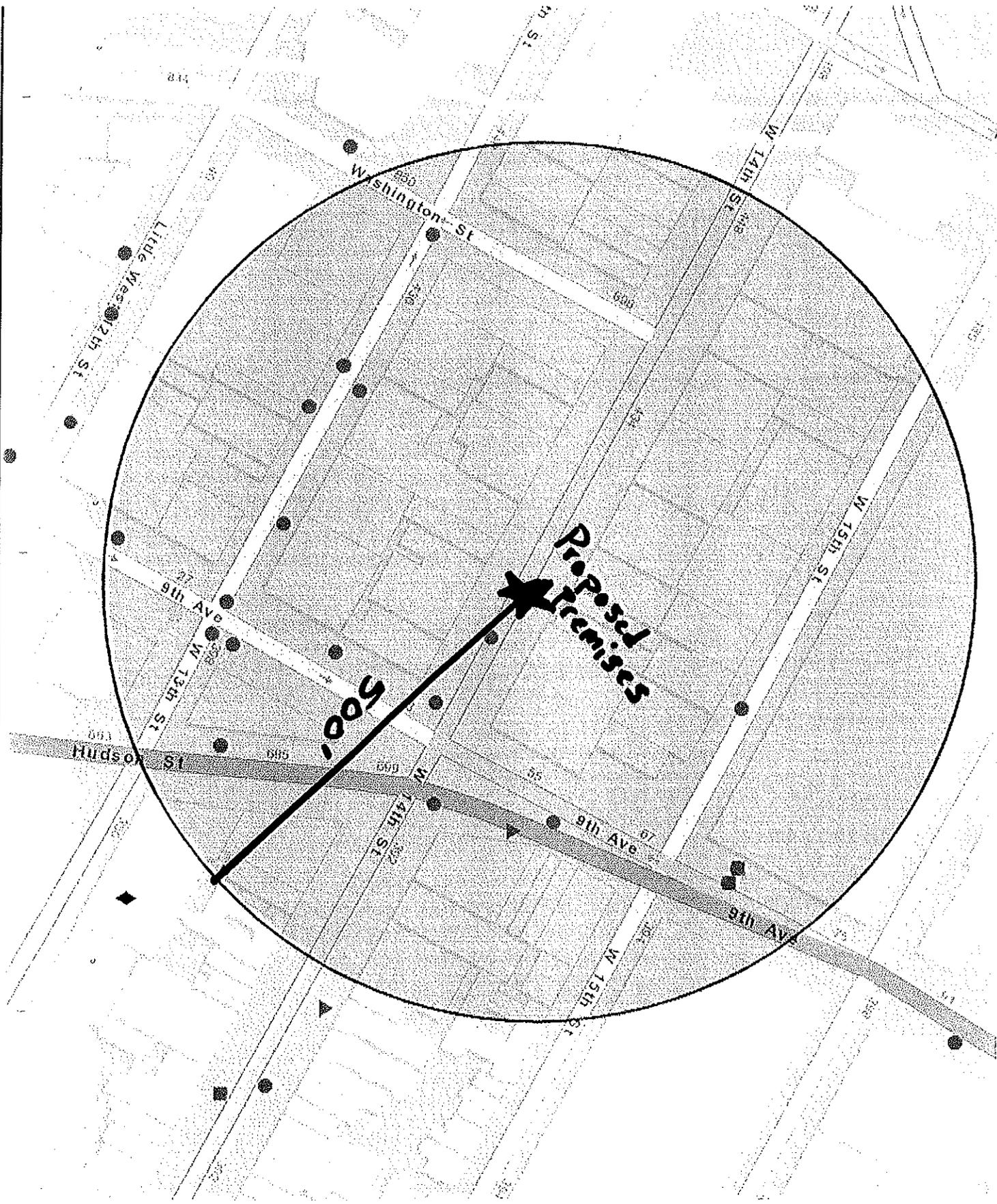
LOCATION & ZONING

Primary Zoning District:	M1-5	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 Triggerred? 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

500 Foot Rule
Existing

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 th Street Block Association
	# 2	
	# 3	



500

Proposed Premises

Washington St

W 14th St

W 15th St

9th Ave

Hudson St

W 14th St

W 15th St

9th Ave

9th Ave



APPETIZERS

	HALF / FULL
BAKED CLAMS	12/20
ZUCCHINI FRITTI	7/12
PEPPERS & ONIONS	9/13
STUFFED MUSHROOMS	9/15
CALAMARI FRITTI	11/19
CALAMARI & SHRIMP FRITTI	14/24
TONY'S MEATBALLS	9/16
MOZZARELLA EN CARROZZA	9/16
TONY'S SHRIMP	14/22
SHRIMP AND ARTICHOKE OREGENATA	14/22
COLD ANTIPASTO	13/21
HOT ANTIPASTO	13/21
SHRIMP SCAMPI	13/21
SAUTÉED SHRIMP	13/21
<i>Fra Diavolo, Marinara or Luciano</i>	
MUSSELS	12/19
<i>Fra Diavolo, Marinara or Luciano</i>	

SALAD

	HALF / FULL
HOUSE	10/17
CAESAR	10/17
TONY'S ARUGULA	11/18
TRI COLORE	11/18
CAPRESE	10/18
ROQUEFORT	11/19

PASTA

SPAGHETTI ~ LINGUINI ~ RIGATONI ~ PENNE	
	HALF / FULL
MARINARA OR POMODORO	10/18
SPAGHETTI & MEATBALLS	14/23
"ALA VODKA" SAUCE WITH MUSHROOMS	12/20
LINGUINI WITH CLAM SAUCE	14/23
<i>Served in Red or White Sauce</i>	
RIGATONI W/EGGPLANT & MOZZARELLA	12/20
FRESH FETTUCINE ALFREDO	14/23
TRI COLORE TORTELLONI ALFREDO	14/23
RAVIOLI DI NAPOLI	13/22
RAVIOLI BOLOGNESE	14/23
BAKED ZITI NAPOLITANO	13/22
BAKED ZITI BOLOGNESE	14/23
LINGUINI WITH SEAFOOD	18/32
<i>Fra Diavolo, Marinara or Luciano</i> ADD LOBSTER	Market Price
SHRIMP MARINARA OR LUCIANO	15/25
BOLOGNESE	13/22
BROCCOLI GARLIC & OLIVE OIL	12/20
PRIMAVERA	12/20
<i>Gluten Free or Whole Wheat Pasta</i> Add	3/5

CHICKEN

	HALF / FULL
PARMIGIANA	14/24
TONY'S CHICKEN	14/24
PICCATA	14/24
FRANCESE	14/24
MARSALA	14/24
PIZZAIOLA	14/24
SCARPIELLO	13/22
<i>Add Potatoes</i>	3/5
<i>Add Peppers & Onions</i>	3/5
<i>Add Sausage</i>	4/8
<i>All White Meat</i>	3/5
CACCIATORE	18/29

VEAL

PARMIGIANA	15/26
PICCATA	15/26
FRANCESE	15/26
MARSALA	15/26
PIZZAIOLA	15/26
SALTIMBOCCA	17/29
TONY'S VEAL	15/26

SEAFOOD

SALMON FILET	16/30
<i>Broiled, Oreganata or "Ala Vodka"</i>	
SHRIMP MARINARA OR FRA DIAVOLO	17/28
SHRIMP SCAMPI	17/28
SHRIMP PARMIGIANA	17/28
SHRIMP FRANCESE	17/28
MIXED SEAFOOD WITH LOBSTER	44
<i>Fra Diavolo, Marinara or Luciano</i> ADD LINGUINI	8
LOBSTER FRA DIAVOLO	Market Price
TWIN LOBSTERS	Market Price
<i>Broiled, Oreganata or Steamed</i>	

SPECIALITIES

EGGPLANT PARMIGIANA	13/22
CHICKEN & EGGPLANT	16/27
VEAL & EGGPLANT	17/29
CHICKEN & SHRIMP	30
<i>Capri or Francese</i>	
SAUSAGE & PEPPERS	14/24
SAUSAGE & MEATBALLS	17/28
STEAKS & CHOPS	
TWIN 16 OZ NY CUT SIRLOINS	29/58
STEAK PIZZAIOLA	19/33
TWIN BROILED VEAL CHOP	29/52
VEAL CHOPS IN COGNAC CREAM	29/52

SIDES

BROCCOLI ~ SPINACH ~ BROCCOLI RABE	
ESCAROLE & BEANS ~ PEPPERS & ZUCCHINI	
STRING BEANS ALMONDINE ~ MUSHROOMS	
	7/12
SAUSAGE ~ MEATBALLS	
	9/16

"FULL PORTIONS SERVE 2 TO 3 PEOPLE"
1081 3RD AVENUE (212) 888-6333



APPETIZERS

	HALF / FULL
BAKED CLAMS	12/20
ZUCCHINI FRITTI	7/12
PEPPERS & ONIONS	9/13
STUFFED MUSHROOMS	9/15
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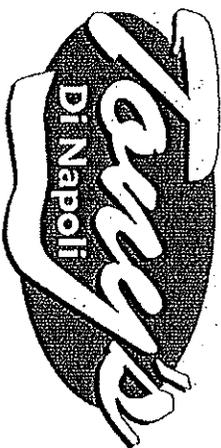
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"FULL PORTIONS SERVE 2 TO 3 PEOPLE"

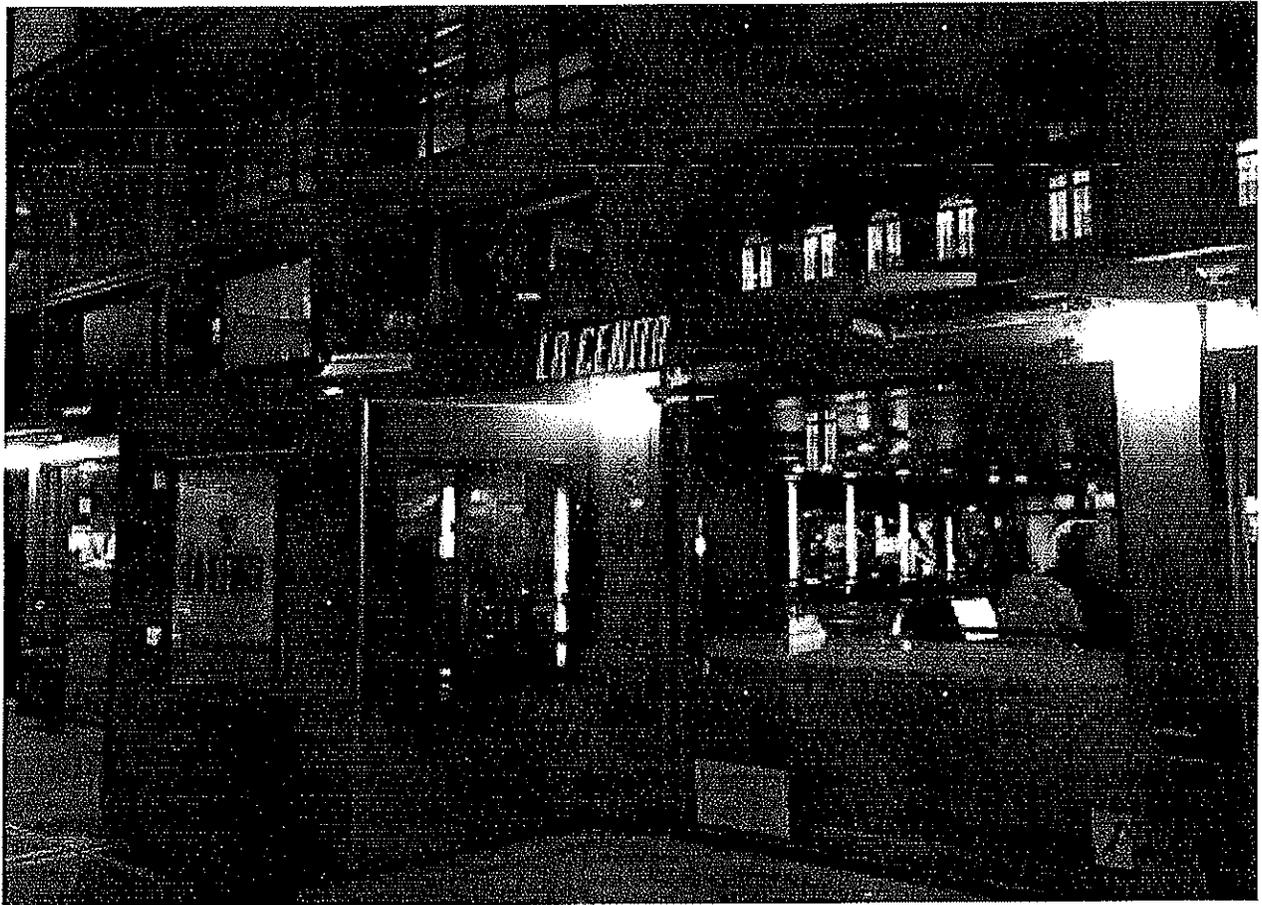
1081 3RD AVENUE (212) 888-6333



- TIRAMISU**
Sweetened mascarpone and lady-fingers soaked in espresso & coffee liqueur makes this authentic Italian dessert irresistible
10
- N.Y. CHEESECAKE**
Homemade Old New York Favorite served with an Oreo cookie crumb crust & fresh strawberries
8
- ITALIAN CHEESECAKE**
Homemade with ricotta cheese & a touch of lemon zest
8
- TARTUFFO**
Vanilla ice cream with a cherry center & sliced almonds dipped in rich milk chocolate
8
- TARTUFFO EXOTICA**
Mango, Passionfruit & Raspberry sorbets encased in a white chocolate shell
9
- MOUSSE CAKE**
Layered Chocolate & Vanilla mousse topped with chocolate Garnache
9
- TONY'S CLASSIC SUNDAE**
Crushed Oreo cookies over Vanilla ice cream, rich hot fudge & homemade whipped cream
9
- TONY'S BROWNIE SUNDAE**
Our classic Sundae served over a warm brownie
9
- VERY BERRY**
Layers of fresh blueberries, raspberries & strawberries, Cannoli cream & raspberry coulis, topped with homemade whipped cream & fresh mint
9

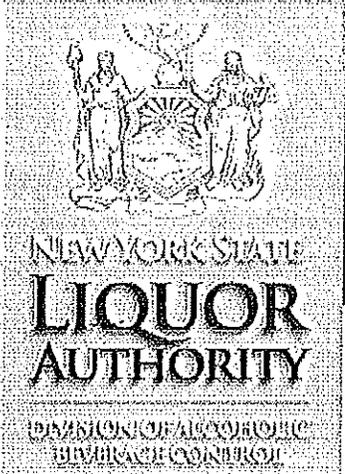


- AFFOGATO**
Vanilla ice cream "drowned" in espresso & coffee liqueur topped with chocolate Cannoli crumble
Ask about our seasonal variations
9
- MINI CANNOLI**
Chocolate-dipped & traditional Cannoli shells piped with sweetened ricotta cream served with fresh strawberries & homemade whipped cream
14
- STRAWBERRY SHORTCAKE (FAMILY STYLE)**
Vanilla & Strawberry ice cream layered with homemade shortcake topped with fresh strawberries, raspberry coulis & homemade whipped cream
16
- CHOCOLATE DECADENCE (FAMILY STYLE)**
Vanilla & Chocolate ice cream layered with homemade Devil's food cake, topped with raspberries, hot fudge & fresh whipped cream
16
- TONY'S GIANT FAMILY-STYLE TARTUFFO**
Ask about our current selections
16
- SORBETS (SERVED IN THEIR NATURAL FRUIT SHELLS)**
Lemon, Peach, Pineapple or Coconut filled with Italian sorbet Fat free and dairy free, a perfect light dessert
9
- BIRTHDAY CAKE**
The ultimate Chocolate Truffle Cake (can be inscribed, serves 6-8)
27



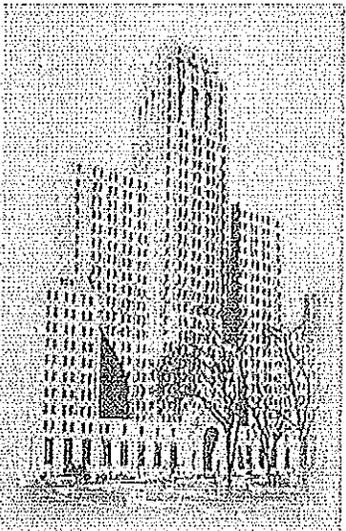
PUBLIC INTEREST STATEMENT

- The principal on this application is currently licensed by the Liquor Authority for 8 separate establishments and is in good standing with the Authority.
- This proposed establishment will be the same concept as the establishments that are currently licensed and proving successful in their respective neighborhoods.
- The space is already licensed by the Liquor Authority for an on-premises license.
- The principal on this application has extensive industry experience and is a proven operator.
- This establishment will create jobs thereby generating more City and State tax revenue



Andrew M. Cuomo, Governor
 Dennis Rosen, Chairman
 Jeanique Greene, Commissioner
 Kevin Kim, Commissioner

Home
 Public License Query
 Wholesale



Forms Quick-Find: Wholesale Forms Retail Forms

Help

Public Query - Results

Found 8 matches for: "Wetanson, Gregor" in Principal Name
 Displaying records 1 - 8.

Premises Name	Address	License Class	License Type	Expiration Date	License Status
BROADWAY & 166TH LLC	3956 BROADWAY 165TH & 166TH STREETS NEW YORK, NY 10032	252	OP	09/30/2016	License is Active
23RD & 8TH LLC	261 8TH AVENUE 23RD & 24TH NEW YORK, NY 10011	252	OP	05/31/2016	License is Active
49TH BROADWAY LLC	253 W 42ND ST 7TH AVENUE & 8TH AVENUE NEW YORK, NY 10036	252	OP	03/31/2016	License is Active
THREE & SEVENTY THREE GOURMET LTD	203 E 72ND STREET AKA 1265 3RD AVENUE NEW YORK, NY 10021	252	OP	12/31/2014	License is Active
REGO ENTERPRISES LLC	61 35 JUNCTION BLVD # D107 REGO PARK, NY 11374	252	OP	11/30/2016	License is Active
64TH & 3RD ENTERPRISES LLC	1081 3RD AVE NEW YORK, NY 10065	252	OP	03/31/2016	License is Active
BAY PLAZA ENTERPRISES LLC	2160 BARTOW AVE BAY PLAZA SHOPPING CENTER BRONX, NY 10475	252	OP	11/30/2016	License is Active
NOSTRAND ENTERPRISES LLC	2146 NOSTRAND AVE BROOKLYN, NY 11210	252	OP	09/30/2016	License is Active

Disclaimers | Confidentiality | Privacy | Security

New York State Liquor Authority • 80 S. Swan Street • 9th Floor • Albany, New York • 12210-8002



CERTIFICATE OF OCCUPANCY

Job Number ALT 102645087

Borough: MANHATTAN

Date: NOVEMBER 19, 2004

No: 102645087

This certificate superceded C.O. No 116639

ZONING DISTRICT M1-5

This certifies that the new-altered-existing-building-premises located at
409 WEST 14TH STREET

Block: 712

Lot: 24

CONFORMS SUBSTANTIALLY TO THE APPROVED PLANS AND SPECIFICATIONS AND TO THE REQUIREMENTS OF ALL APPLICABLE LAWS, RULES, AND REGULATIONS FOR THE USES AND OCCUPANCIES SPECIFIED HEREIN.

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOAD LBS. PER SQ. FT.	MAXIMUM NO. OF PERSONS PERMITTED	ZONING DWELLING OR ROOMING UNITS	BUILDING CODE HABITABLE ROOMS	ZONING USE GROUP	BUILDING CODE OCCUPANCY GROUP	DESCRIPTION OF USE
CELLAR	060	1260	<input type="checkbox"/>	<input type="checkbox"/>	120	F-40	EATING & DRINKING PLACED
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	WITHOUT RESTRICTION ON <input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	ENTERTAINMENT <input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PREP. KITCHEN <input type="checkbox"/>
<input type="checkbox"/>	060	1260	<input type="checkbox"/>	<input type="checkbox"/>	120	F-40	EATING & DRINKING PLACED
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1ST FLOOR	120	380	<input type="checkbox"/>	<input type="checkbox"/>	120	F-40	EATING & DRINKING PLACED
<input type="checkbox"/>	120	250	<input type="checkbox"/>	<input type="checkbox"/>	120	F-40	EATING & DRINKING PLACED
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
MEZZANINE	100	70	<input type="checkbox"/>	<input type="checkbox"/>	120	F-40	EATING & DRINKING PLACED
<input type="checkbox"/>	100	98	<input type="checkbox"/>	<input type="checkbox"/>	120	F-40	EATING & DRINKING PLACED
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2ND FLOOR	120	120	<input type="checkbox"/>	<input type="checkbox"/>	60	E0	OFFICES <input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3RD FLOOR	120	10	<input type="checkbox"/>	<input type="checkbox"/>	60	E0	OFFICES AND STORAGE <input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4TH FLOOR	120		<input type="checkbox"/>	<input type="checkbox"/>	6	E	STORAGE <input type="checkbox"/>
							COMMERCIAL <input type="checkbox"/>
							OLD CODE <input type="checkbox"/>

OPEN SPACE USES

(SPECIFY PARKING SPACES, LOADING BERTHS, OTHER USES, NONE)

**NO CHANGES OF USE OR OCCUPANCY SHALL BE MADE UNLESS
A NEW AMENDED CERTIFICATE OF OCCUPANCY IS OBTAINED**

THIS CERTIFICATE OF OCCUPANCY IS ISSUED SUBJECT TO FURTHER LIMITATIONS, CONDITIONS AND SPECIFICATIONS NOTED ON THE REVERSE SIDE.

Laura V. Davis

[Signature]

Borough Commissioner

Commissioner

ORIGINAL

OFFICE COPY - DEPARTMENT OF BUILDINGS

COPY

THAT THE ZONING LOT ON WHICH THE PREMISES IS LOCATED IS BOUNDED AS FOLLOWS:

BEGINNING AT A POINT ON THE	NORTH	side of	WEST 14TH STREET
-----------------------------	-------	---------	------------------

distant 1.75 WEST feet from the corner formed by the intersection of WEST 14TH STREET and 9TH AVENUE

running thence	<u>WEST 500'</u>	feet; thence	<u>NORTH 103.03'</u>	feet;
thence	<u>EAST 500'</u>	Feet; thence		feet;
thence		Feet; thence		feet;
thence		feet; thence		feet;
thence		feet; thence		feet;

To the point or place of beginning
 N.B. or Alt. No ALT 102645087
 N.B. or Alt. No _____ Date of completion 11/8/04 Construction classification CLASS 3 NON-FIREPROOF

Building occupancy group classification COMM Height _____ Stories 4 Feet 47

THE FOLLOWING FIRE DETECTION AND EXTINGUISHING SYSTEMS ARE REQUIRED AND WERE INSTALLED IN COMPLIANCE WITH APPLICABLE LAWS.

	YES	NO		YES	NO
STANDPIPE SYSTEM	<input type="checkbox"/>	<input type="checkbox"/>	AUTOMATIC SPRINKLER SYSTEM	<input checked="" type="checkbox"/>	<input type="checkbox"/>
YARD HYDRANT SYSTEM	<input type="checkbox"/>	<input type="checkbox"/>			
STANDPIPE FIRE TELEPHONE AND SIGNALLING SYSTEM	<input type="checkbox"/>	<input type="checkbox"/>			
SMOKE DETECTOR	<input type="checkbox"/>	<input type="checkbox"/>			
FIRE ALARM AND SIGNAL SYSTEM	<input type="checkbox"/>	<input type="checkbox"/>			

STORM DRAINAGE DISCHARGES INTO:

- A) STORM SEWER B) COMBINED SEWER C) PRIVATE SEWAGE DISPOSAL SYSTEM

SANITARY DRAINAGE DISCHARGES INTO:

- A) SANITARY SEWER B) COMBINED SEWER C) PRIVATE SEWAGE DISPOSAL SYSTEM

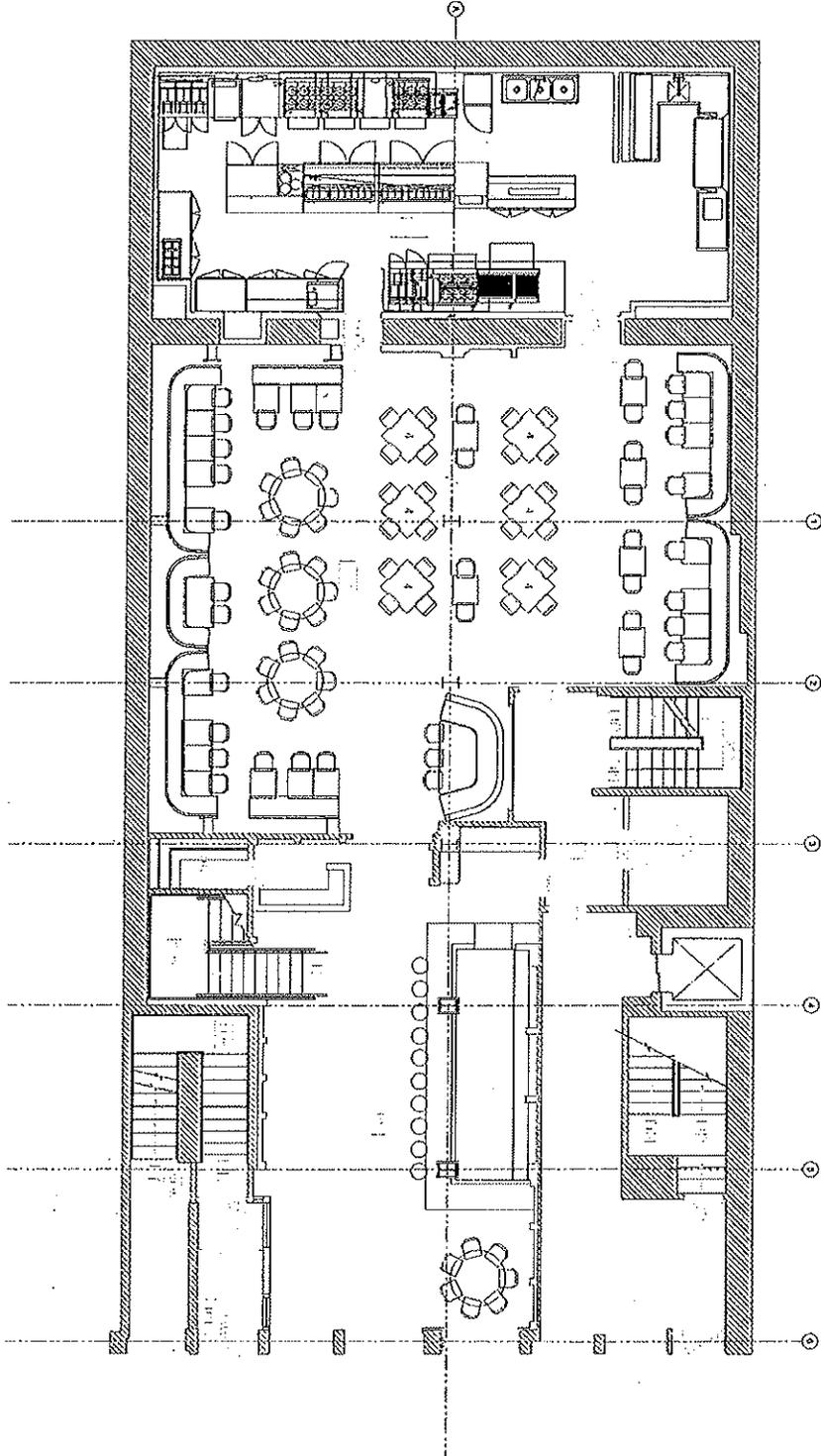
LIMITATIONS OR RESTRICTIONS:

BOARD OF STANDARDS AND APPEALS CAL. NO	
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CITY PLANNING COMMISSION CAL. NO	
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OTHERS:

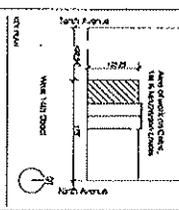
1 PROPOSED SCHEMATIC FIRST FLOOR PLAN
SCALE: 1/4" = 1'-0"



SK-102.00
SCALE: 1/4" = 1'-0"

PROPOSED SCHEMATIC
FIRST FLOOR PLAN

TOMAS DI NAPOLI
409 WEST 145th STREET
NEW YORK, NY 10074



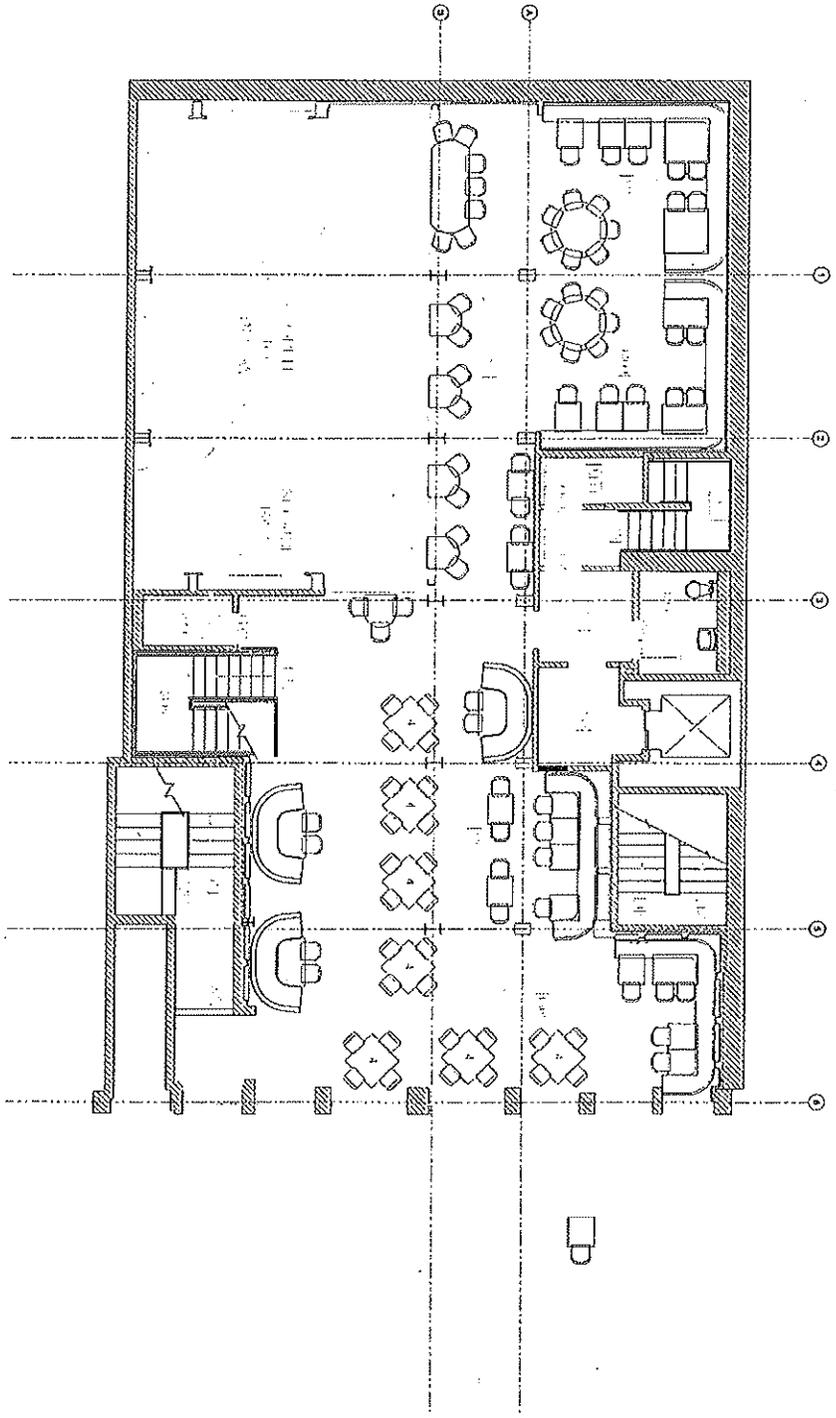
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Handwritten notes or signatures in the bottom right corner of the drawing area.



PROPOSED SCHEMATIC MEZZANINE FLOOR PLAN

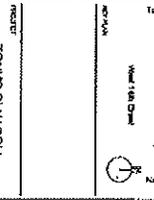
SCALE: 1/8" = 1'-0"



PROJECT: **TOMMS DI NAPOLI**
 459 West 14th Street
 New York, NY 10014

PROPOSED SCHEMATIC MEZZANINE FLOOR PLAN

DATE:	10/10/00
SCALE:	1/8" = 1'-0"
PROJECT NO.:	SK-103.00
DATE:	10/10/00
SCALE:	1/8" = 1'-0"
PROJECT NO.:	SK-103.00
DATE:	10/10/00
SCALE:	1/8" = 1'-0"
PROJECT NO.:	SK-103.00



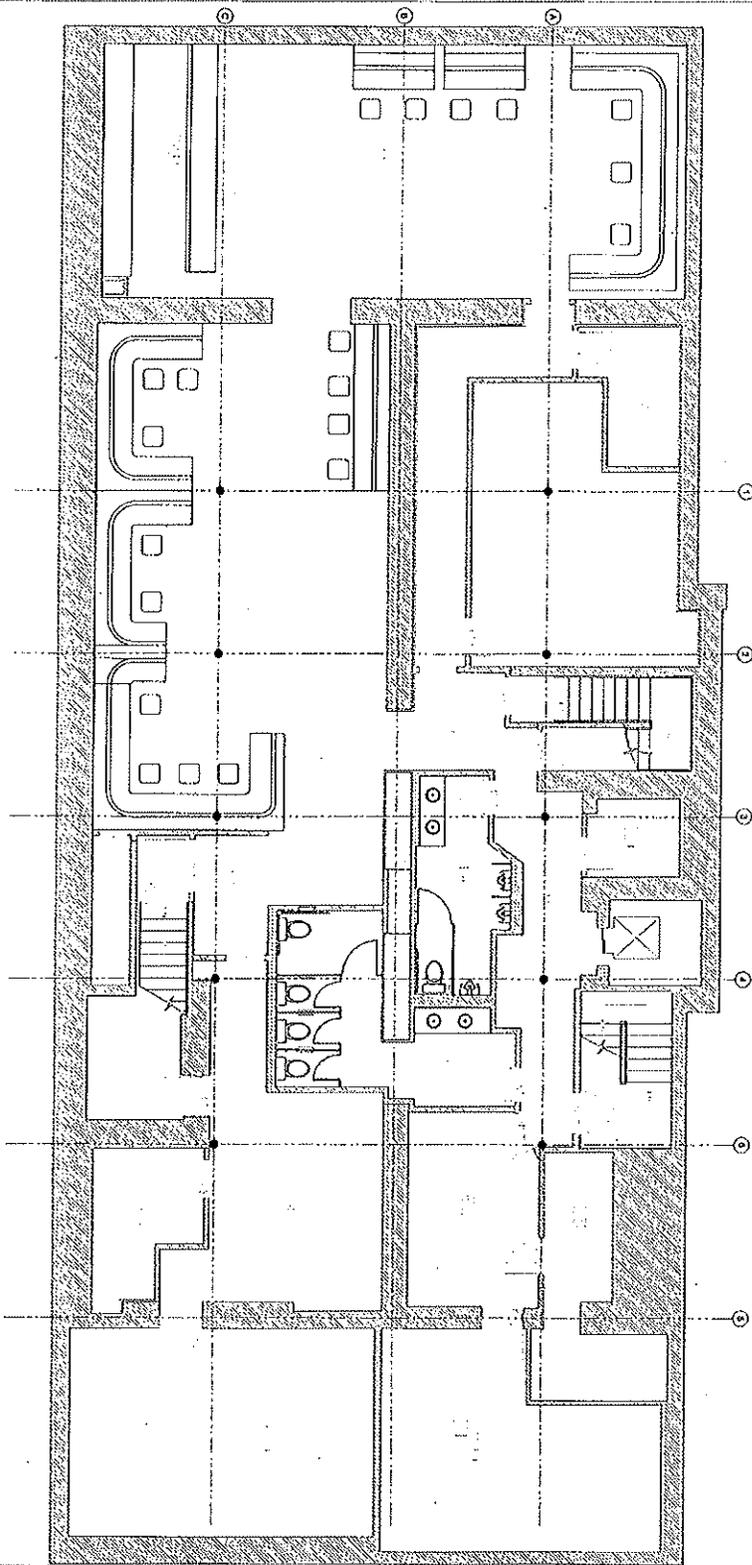
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NO.	DATE	DESCRIPTION

DATE: 10/10/00
 SCALE: 1/8" = 1'-0"

PROJECT NO. SK-103.00

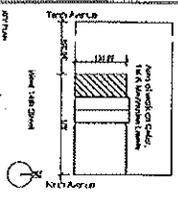
1 PROPOSED SCHEMATIC CELLAR LEVEL PLAN
 SCALE: 1/8" = 1'-0"



PROJECT
 TONTS DI NAPOLI
 409 West 14th Street
 New York, NY 10012

PROPOSED SCHEMATIC
 CELLAR LEVEL PLAN

DATE: 12/15/11
 SCALE: 1/8" = 1'-0"
 SHEET NO: SK-101.00
 OF: 01



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NO.	DATE	DESCRIPTION
1	12/15/11	ISSUED FOR PERMIT