

1 **Business License & Permits Committee**

Item #: 2

2  
3 February 4, 2015

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

10  
11 **Re: Bar 9 Entertainment Corp.**  
12 **d/b/a Bar 9**  
13 *807 Ninth Avenue (53/54)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends **denial** of a transfer of an On-Premise Liquor  
18 License application for Bar 9, **unless** the attached stipulations, agreed to by the applicant, are part of the  
19 method of operation for this establishment with a capacity of 145 people, with 15 tables with 60 seats  
20 and 1 stand-up bar with 11 seats.

21  
22  
23 Sincerely,

24  
25  
26  
27  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

28  
29

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
Bar 9 Entertainment Corp		Bar 9		
STREET ADDRESS		CROSS STREETS		
807 Ninth Avenue NYC		W. 53rd : W 54th Sts		
OWNER	NAME:	Steven Padernacht	ATTORNEY	
	PHONE:	(917) 562-8347	NAME:	
	FAX:		Frank Palillo	
MANAGER	NAME:	Same as above	PHONE:	
	PHONE:		(212) 227-1640	
	FAX:		(212) 349-1724	
LANDLORD	NAME:		NAME:	
	PHONE:		Orca LLC	
	FAX:		(347) 368-6033	
DESCRIPTION OF BUSINESS				
Establishment Type:		<input checked="" type="checkbox"/> Bar/Tavern <input type="checkbox"/> Bed & Breakfast <input type="checkbox"/> Eating Place Beer <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Restaurant <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Club (Fraternal Organization - Members Only) <input type="checkbox"/> Other (Explain): Bar/Arcade		
Method of Operation:		<input type="checkbox"/> Restaurant <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Pizzeria <input type="checkbox"/> Cafe <input checked="" type="checkbox"/> Other (Explain): Bar/Arcade Tavern		
License Type:		<input checked="" type="checkbox"/> On-Premise <input type="checkbox"/> Wine <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer		
APPLICATION TYPE (check one)	<input type="checkbox"/> New	Has applicant owned or managed a similar business?	YES	<input checked="" type="radio"/> NO
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input checked="" type="radio"/> Transfer	What is the prior license #?	1255859	
		What is the expiration date on the prior license?	9-30-15	
		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="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
Please describe the nature of the alterations and attach the plans				

OPERATIONAL ISSUES									
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	4pm-2am	—————→					12 PM — 2 AM	
	Music	"	"	"	"	"	"	"	
	Kitchen	5pm-2AM	—————→					"	"
OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	<del>Number of Seats</del>	<del>Number of Tables</del>
	145	140	15	60	-0-	1	11		
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+	Ground flr & basement	
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?					<input checked="" type="radio"/> YES	NO	N/A	occasional	
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	A/B/C/D.	
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	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 checked="" type="radio"/> LIVE MUSIC	<input checked="" type="radio"/> DJ	occasional	
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	<u>NO</u>	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:	<u>R-8</u>	Overlay (If Applicable):	<u>C 1-5</u>
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<u>NO</u>	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<u>YES</u>	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.	<u>YES</u>	NO	N/A
Is a Public Assembly permit required?	<u>YES</u>	NO	N/A
Are your plans filed with DOB?	YES	NO	N/A <u>not yet</u>
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: _____		
<b>NOTIFICATION:</b> What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		

ADDITIONAL STIPULATIONS: (Office Use Only)

- FACADE WILL BE ~~INSTALL~~ ~~INSTALL~~ INSTALLED  
IN ACCORDANCE WITH  
ATTACHED DRAWINGS. NO WINDOWS  
WILL BE CAPABLE OF BEING  
OPENED.

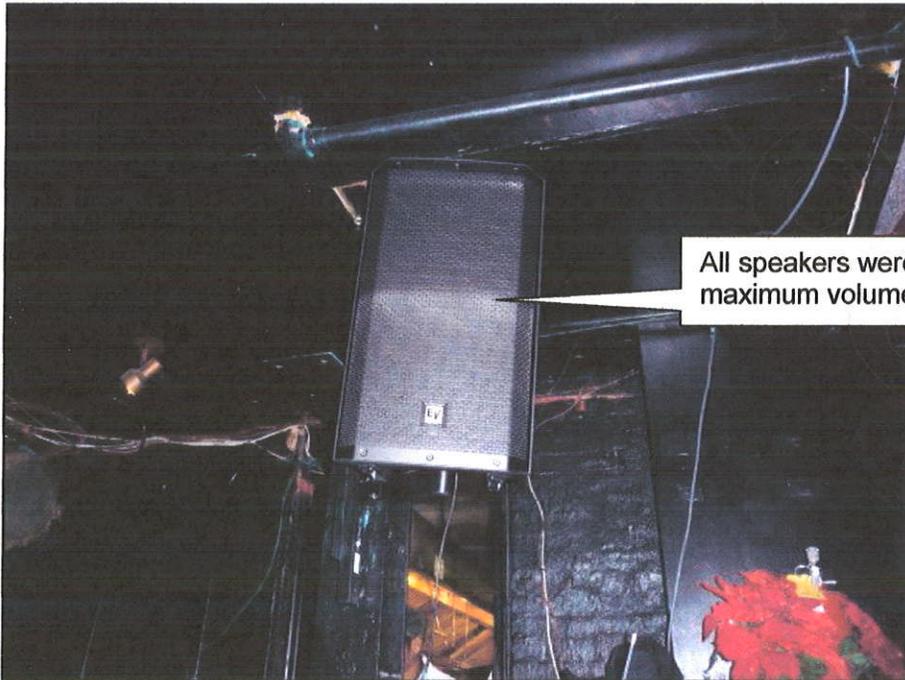
~~RECOMMENDATION~~  
- RECOMMENDATION OF <sup>ATTACHED</sup> ACCOUTICAL  
REPERA WILL BE IMPLEMENTED & FOLLOWED.

- NO LIVE MUSIC WILL BE PERFORMED  
~~LATE~~ AFTER 11:00 P.M. LIVE  
MUSIC WILL BE LIMITED TO  
4 MUSICIANS OR FEWER.

- FRONT DOOR WILL ONLY BE  
OPENED FOR ENTERING &  
EXITING AND NOT KEPT OPEN.



With your sound system playing full-volume music, I took sound readings in and around the space.



All speakers were set to maximum volume.



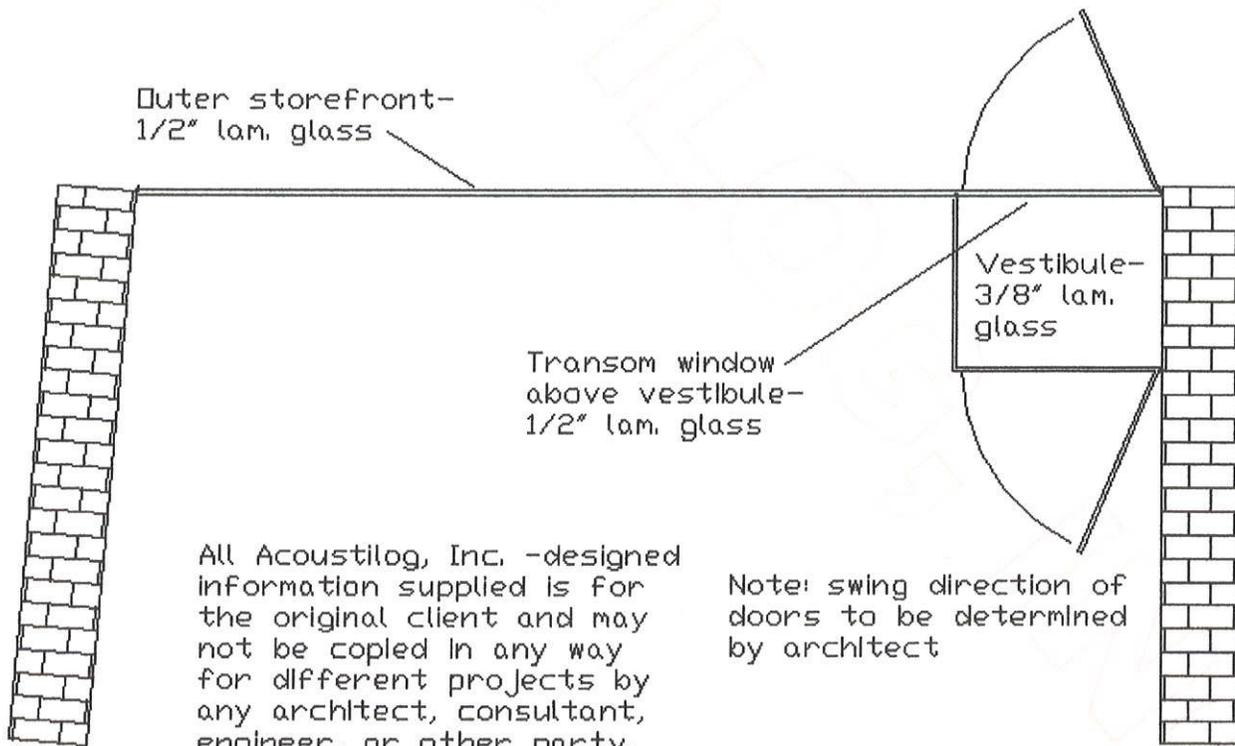
The storefront consists of operable doors which are not sealed to the outside. The windows are thin Plexiglass that leak sound. These doors and windows will be replaced by the new storefront.



The header over the storefront is presently hollow. This will be removed and then sealed up with plywood.



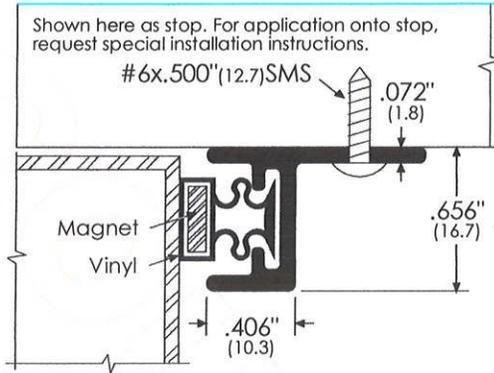
Add the inside vestibule and replace the outside storefront.



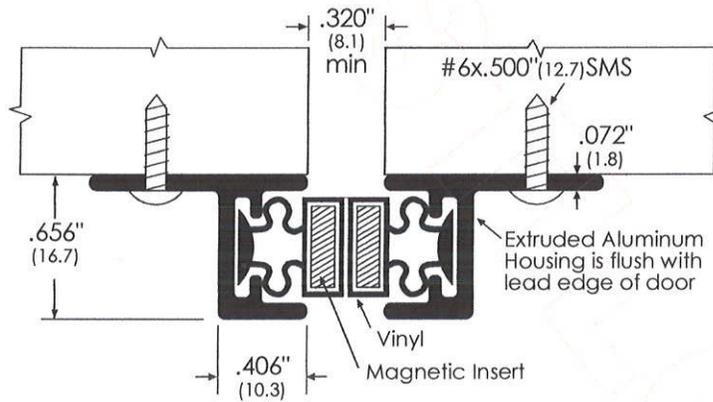
**SMOKE PERFORMANCE**



The rubber seal in this gasket provides protection from smoke infiltration in accordance with provisions of NFPA 101 Life Safety Code and NFPA 80 Standard for Fire Doors and Other Opening Protectives



**Head and Jamb Protection  
- Magnetic**

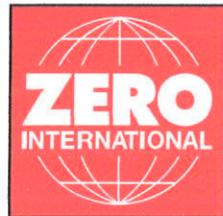


**Surface Mounted Meeting Stile  
- Both Doors Active  
- Magnetic**

**Legend:**  
A = Aluminum  
D = Dark Bronze Anodized

**ANSI/BHMA**

Head & Jamb	#370A / 370D	R3L165 R3L105
Meeting Stiles	#370A / 370D	R3L735



415 Concord Avenue tel: 718.585.3230  
Bronx, NY 10455 fax: 718.292.2243  
email: zero@zerointernational.com  
web site: www.zerointernational.com

**Part No:**  
370

**Notes:**

**Part Description:**  
See above for options

**Provided By:**

**Customer Name:**

**Job No:**

**Date:**

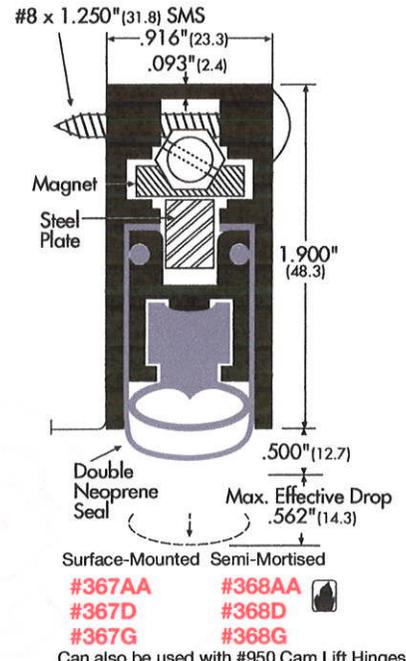
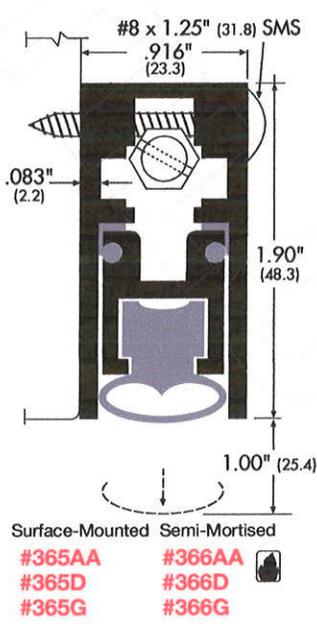
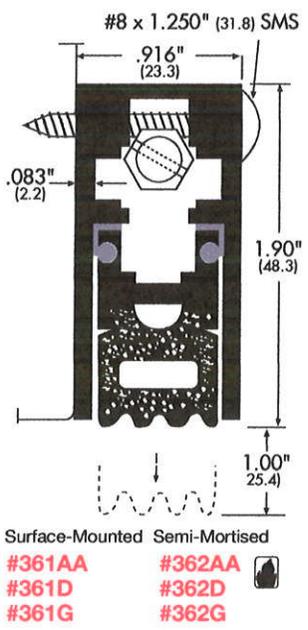
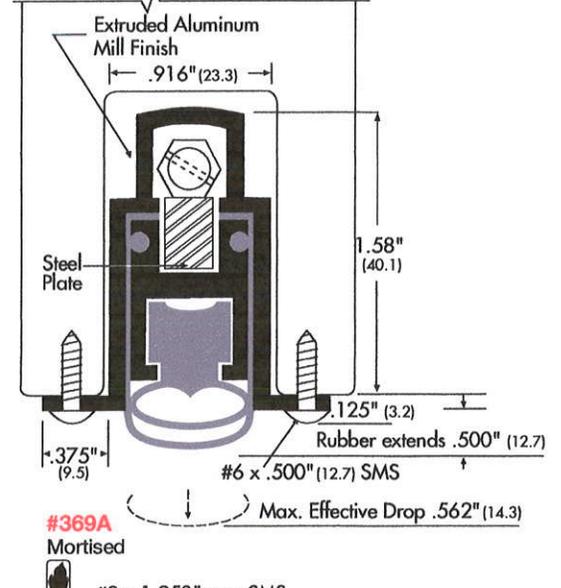
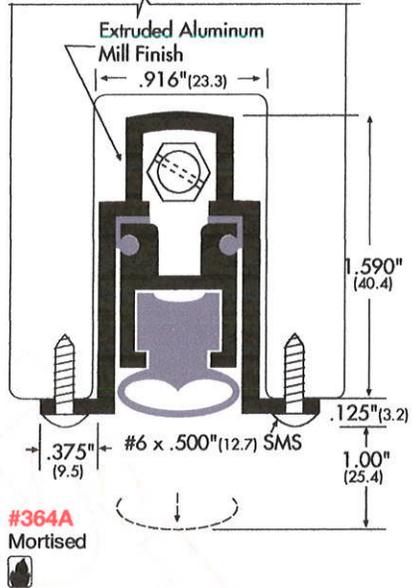
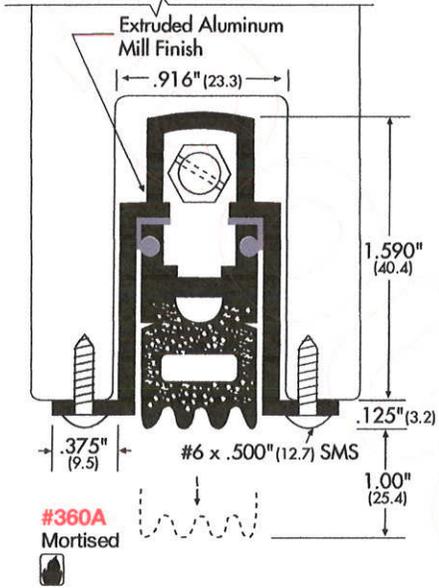


# Sill Protection Automatic Door Bottoms

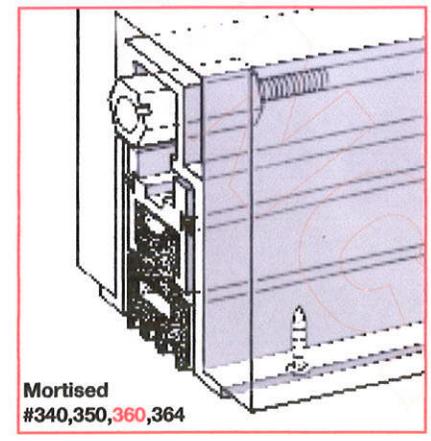
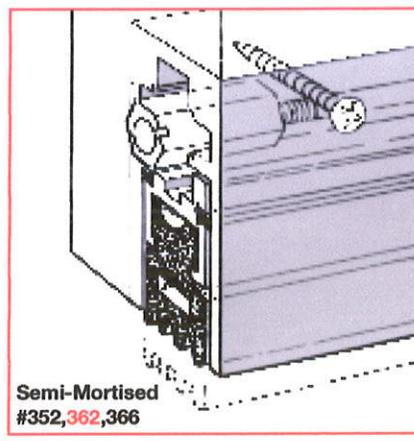
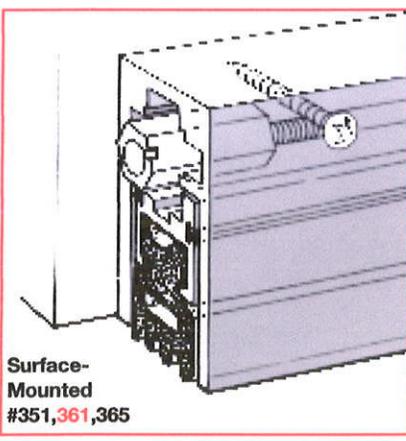
Note: A = Aluminum AA = Anodized Aluminum  
D = Dr. Bronze Anodized BK = Black Anodized  
G = Simulated Bronze Anodized

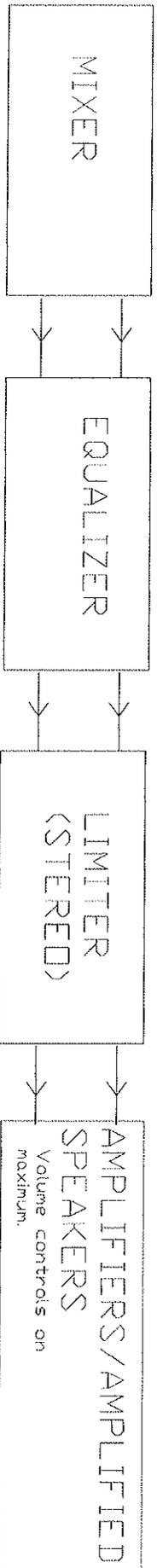
## Heavy Duty

Door Bottoms



Can also be used with #950 Cam Lift Hinges





NOTE - LIMITER AND EQUALIZER FUNCTIONS CAN BE COMBINED IN ONE PROCESSOR

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1 **Business License & Permits Committee**

**Item #: 3**

2  
3 February 4, 2015

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

10  
11 **Re: Amoronde LLC**  
12 **d/b/a Crispin's Hell's Kitchen**  
13 *764 10<sup>th</sup> Avenue a/k/a 462 W 52<sup>nd</sup> Street*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends **denial** of a new Wine & Beer License application  
18 for Crispin's Hell's Kitchen, **unless** the attached stipulations, agreed to by the applicant, are part of the  
19 method of operation for this establishment with a capacity of 30 people, with 3 tables with 18 seats and  
20 1 service bar with 6 seats.

21  
22  
23 Sincerely,

24  
25  
26  
27  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

28  
29

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)	
Amoronde LLC		Crispin's Hell's Kitchen	
STREET ADDRESS		CROSS STREETS	
764 10th Avenue a/k/a 462 West 52nd Street		52nd Street and 10th Avenue	
OWNER	NAME:	Robert A. Taylor	ATTORNEY
	PHONE:	(917) 370-6186	NAME:
	FAX:	(212) 757-2294	PHONE:
MANAGER	NAME:	Robert A. Taylor	LANDLORD
	PHONE:	(917) 370-6186	NAME:
	FAX:	(212) 757-2294	PHONE:
			FAX:
			NAME:
			PHONE:
			FAX:
DESCRIPTION OF BUSINESS			
Establishment Type:	<input checked="" type="checkbox"/> Bar/Tavern <input type="checkbox"/> Bed & Breakfast <input type="checkbox"/> Eating Place Beer <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Restaurant <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Club (Fraternal Organization – Members Only) <input type="checkbox"/> Other (Explain): Bar/Arcade		
Method of Operation:	<input type="checkbox"/> Restaurant <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Pizzeria <input type="checkbox"/> Cafe <input checked="" type="checkbox"/> Other (Explain): Bar/Arcade Bar/Tavern		
License Type:	<input type="checkbox"/> On-Premise <input type="checkbox"/> Wine <input type="checkbox"/> Beer <input checked="" type="checkbox"/> Wine & Beer		
APPLICATION TYPE (check one)	<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		What is/was the name of establishment?	Crispin's Hell's Kitchen
		What is/was the address of the establishment?	764 10th Avenue
		What were the dates the applicant was involved with this former premise?	6/20/13 to present
	<input type="checkbox"/> 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="checkbox"/> 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>			

DOB  
Rt

**OPERATIONAL ISSUES**

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS	Operation	12pm - 2am						
	Music	12pm - 2am						
	Kitchen	12pm - 2am						

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
		30	3	18	1	0	6	0	0

How many floors are there? What is the capacity for each floor? (please respond in space provided)	<input checked="" type="checkbox"/>	1	74	One floor. Capacity 74 seats.
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="checkbox"/>	N/A	No
Will applicant have bottle service?	<input checked="" type="checkbox"/>	NO	N/A	
Will you be hosting private parties and promotional events?	YES	<input checked="" type="checkbox"/>	N/A	
Will outside promoters be used?	YES	<input checked="" type="checkbox"/>	N/A	
Will the security plan submitted be implemented?	YES	NO	<input checked="" type="checkbox"/>	
Will State certified security personnel be used?	YES	NO	<input checked="" type="checkbox"/>	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	NO	<input checked="" type="checkbox"/>	
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="checkbox"/>	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	<input checked="" type="checkbox"/>	NO	N/A	In the future
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	<input checked="" type="checkbox"/>	N/A	1 table and 2 chairs
Will applicant provide contact information to neighbors and respond to complaints that arise?	<input checked="" type="checkbox"/>	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="checkbox"/>	NO	N/A	

If you plan to have music, what type(s)?	<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ
--	--	-------------------------------------	-----------------------------

**BUILDING DESIGN**

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.	<input checked="" type="checkbox"/>	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="checkbox"/>	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="checkbox"/>	NO	N/A

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="checkbox"/>	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="checkbox"/>
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via sealed food service.	YES	NO	<input checked="" type="checkbox"/>
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="checkbox"/>
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="checkbox"/>
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="checkbox"/>
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	<input checked="" type="checkbox"/>

LOCATION & ZONING			
Primary Zoning District:	R8	Overlay (If Applicable):	C2-5
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="checkbox"/>	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	<input checked="" type="checkbox"/>	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="checkbox"/>	NO	N/A
Is a Public Assembly permit required?	<input checked="" type="checkbox"/>	NO	N/A
Are your plans filed with DOB?	<input checked="" type="checkbox"/>	NO	N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="checkbox"/> Mixed Use <input type="radio"/> Other, describe:		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="checkbox"/> Mixed Use <input type="radio"/> Other, describe:		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	Manhattan Community Board 4	
	# 2	West 50th/51st Streets Block Association	
	# 3		

ADDITIONAL STIPULATIONS: (Office Use Only)

- No benches, chairs, tables, plants on sidewalk (unless sidewalk cafe is ~~is~~ subsequently approved).
- All windows will be installed so that they CANNOT be opened at ANY TIME.
- Front door will be open only when used for entering + exiting and not kept open at other times.

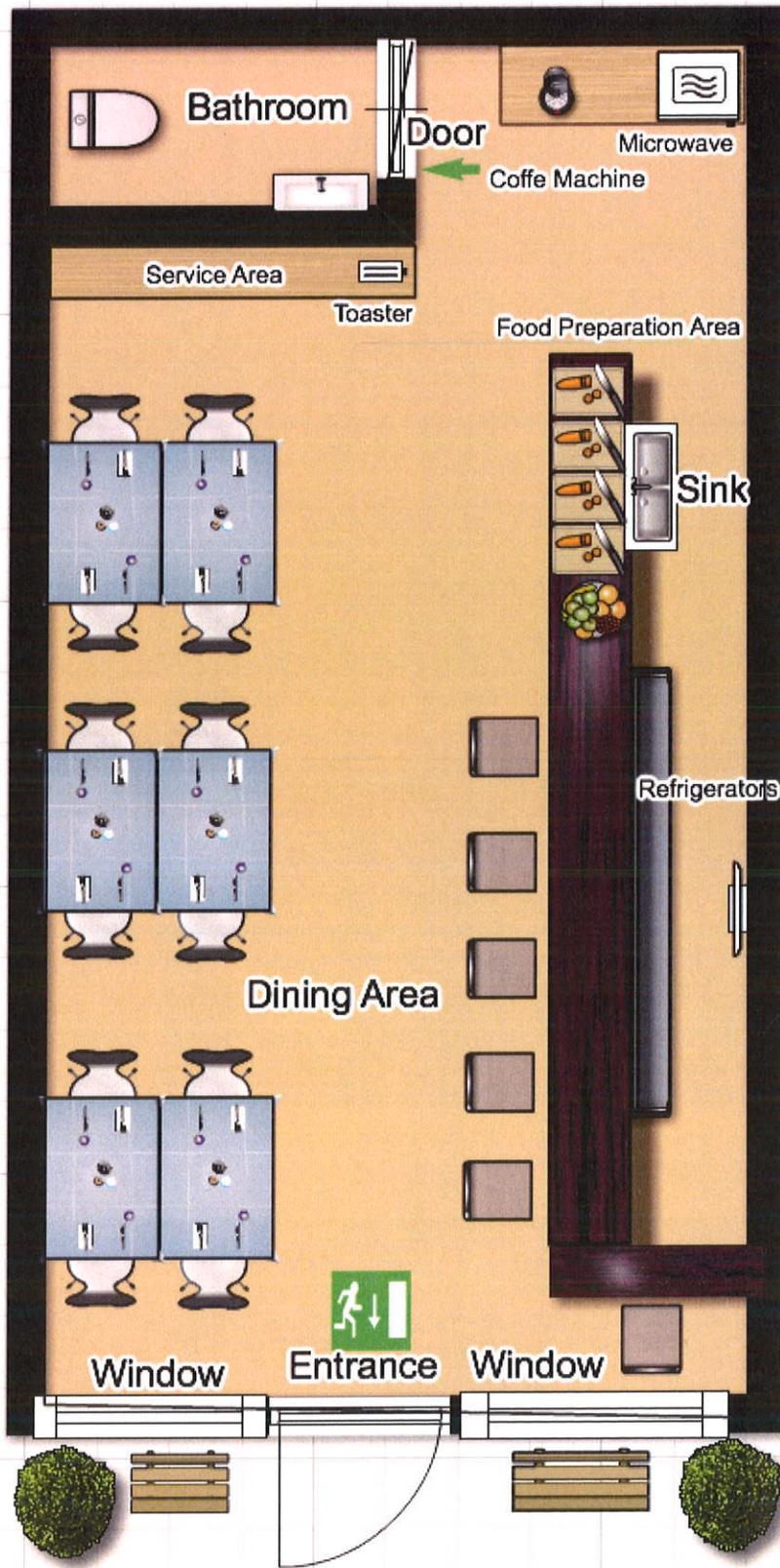
 

# OYSTER BAR



## **COLD—SMOKED \$12**

- SMOKED SALMON, PLAIN**
- SMOKED SALMON, PEPPERED**
- SMOKED TUNA**
- SMOKED SWORDFISH**
- SMOKED MACKEREL**
- SMOKED STURGEON**
- SMOKED BLUEFISH**
- SMOKED SCALLOPS**
- SMOKED OCTOPUS**
- SMOKED EEL**



1 **Business License & Permits Committee**

Item #: 4

2  
3 February 4, 2015

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

10  
11 **Re: Dim Sum Palace Inc.**  
12 *334 W 46<sup>th</sup> Street (8/9)*

13  
14 Dear Chairman Rosen:

15  
16 Manhattan Community Board 4 (MCB4) recommends **denial** of a new On-Premise Liquor License  
17 application for Dim Sum Palace Inc., **unless** the attached stipulations, agreed to by the applicant, are part  
18 of the method of operation for this establishment with a capacity of 131 people, with 15 tables with 60  
19 seats and 1 service only bar with 6 seats.

20  
21  
22 Sincerely,

23  
24  
25  
26  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

27  
28

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>		
Dim Sum Palace Inc.		N/A		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		
334 W 46th Street, New York, NY 10036		8th Avenue & 9th Avenue		
<b>OWNER</b>	<b>NAME:</b>	Sam Yan	<b>ATTORNEY</b> (Representative)	
	<b>PHONE:</b>	917-691-3882		<b>NAME:</b>
	<b>FAX:</b>			Ying Xu
<b>MANAGER</b>	<b>PHONE:</b>		<b>PHONE:</b>	
	<b>FAX:</b>		212-732-3450	
	<b>NAME:</b>		<b>FAX:</b>	
<b>LANDLORD</b>	<b>NAME:</b>		212-732-9145	
	<b>PHONE:</b>		<b>NAME:</b>	
	<b>FAX:</b>		Salim Assa	
<b>DESCRIPTION OF BUSINESS</b>				
<b>Establishment Type:</b>		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): Bar/Arcade		
<b>Method of Operation:</b>		<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade		
<b>License Type:</b>		<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
<b>APPLICATION TYPE</b> (check one)	<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES <input type="radio"/> NO	
		What is/was the name of establishment?	Red Egg/ Yeah Shanghai	
		What is/was the address of the establishment?	220 Centre Street, New York, NY 10013 50 Mott Street, New York, NY 10013	
		What were the dates the applicant was involved with this former premise?	Year 2001 to Year 2013	
	<input type="radio"/> <b>Transfer</b>	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"/> <b>Alteration</b>	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	11:30am-2:00am						
	Music	11:30am-12:00am						
	Kitchen	11:30am-2:00am						

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
	131	66	15	60	1	0	6	0	0

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+
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	NO	<input checked="" type="radio"/> N/A
Will you be hosting private parties and promotional events?	YES	NO	<input checked="" type="radio"/> N/A
Will outside promoters be used?	YES	<input checked="" type="radio"/> 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	<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)	<input checked="" type="radio"/> YES	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	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	LIVE MUSIC	DJ
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**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

<b>OUTDOOR ITEMS</b>			
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	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.	<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
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

<b>LOCATION &amp; ZONING</b>			
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: _____		
<b>NOTIFICATION:</b> What organizations / community groups have you notified regarding your application?	# 1	West 46th Street Block Association	
	# 2		
	# 3		

**ADDITIONAL INFORMATION: (Applicant Use)**

The place we are going to apply for the Liquor License is vacated when we sign the lease with landlord. There's no sales of contract and we are going to spend about 3 month to do the renovations. However, the records of the liquor office shows the previous owner got Liquor License already which is still active and will be expired on 7/31/2015. Details as in the following:

O Flaherty Trails Inc.

334 W 46th Street, New York, NY 10036

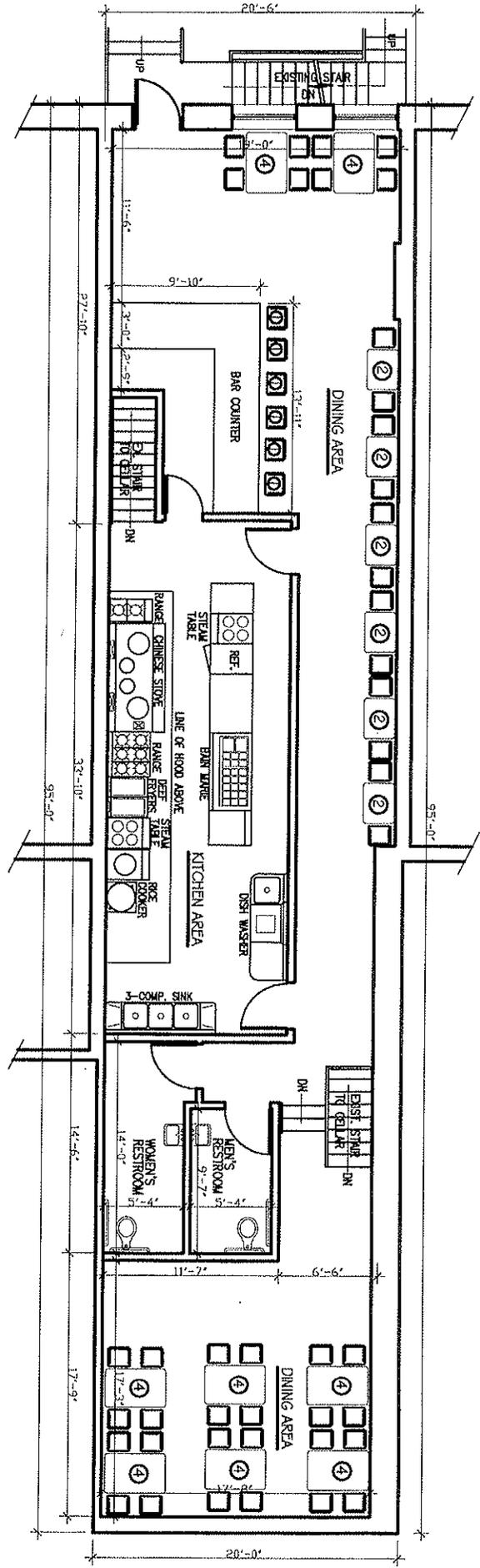
Serial Number: 1027878

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

DIM SUM PALACE INC.  
 334 W. 46TH STREET  
 NEW YORK, NY 10036

FLOOR PLAN

SCALE: N.T.S.



## NOODLES



Cantonese Noodle with Chicken

Reg. Lg.  
14.95 21.95

Bo Lings Fried Noodles  
Pan-fried egg noodles with jumbo shrimp, chicken, beef and fresh vegetables in our special brown sauce.

Pad Thai Noodles with Shrimp \* 13.95 20.95  
Soft rice noodles, fresh bean sprouts, peanuts and tofu.

Pad Thai Noodles with Chicken \* 12.95 19.95

Singapore Noodles  
with Shrimp and BBQ Pork 12.95 19.95  
Thin rice noodles, curry, bean sprouts, bell peppers, egg and onions.

Cantonese Noodles with Chicken 12.95 19.95  
with Seafood 16.95 24.95  
Pan-fried thin yellow noodles, fresh vegetables in a light sauce.

Chow Funn Noodles  
with Beef or Chicken 12.95 19.95  
Soft flat rice noodles, onions and bean sprouts with soy sauce.

Combination Lo Mein 12.95 19.95  
Chicken or Vegetable Lo Mein 11.95 18.95

Sichuan Dan Dan Noodle \* 9.95 17.95  
with Pork 11.95 18.95  
Soft noodles in a special sesame-chili-garlic sauce with a touch of Chinese black vinegar.

Sichuan Eggplant and Noodle Bowl 10.95  
Long Life Noodle Soup 11.95 18.95

## RICE

Fresh Pineapple Fried Rice 16.95

With Seafood 14.95  
With BBQ Pork 13.95  
With Vegetables

House Special Rice Plate 12.95 19.95  
White fried rice served with a side of shrimp, scallops, chicken and vegetables in a delicious soy-garlic sauce.

Young Chow Fried Rice 11.95 18.95  
White fried rice with egg, shrimp, chicken and BBQ pork.

Shrimp Fried Rice 11.95 17.95  
Chicken or Pork Fried Rice 10.95 16.95

Fresh Vegetable Fried Rice \* 10.95 16.95  
Fresh zucchini, mushrooms, snow peas, carrots, bean sprouts with eggs and onions in a mixture of white and brown rice.

Salted Fish Fried Rice with Chicken 12.95

## LUNCH MENU

Monday - Friday: 11:00 am - 3:00 pm

Except Holidays

### Combination Plates

Lunch plates are served with Egg Drop Soup, Crab Rangoon, and your choice of Vegetable Fried Rice, Steamed White or Brown Rice. (Rice is not served with noodle dishes.)

Gilled Salmon Teriyaki Style 14.95  
Gilled salmon filet with a Japanese style sauce and steamed vegetables.

General Tso's Chicken 10.95  
Our most popular dish! Crispy chicken in a sweet and spicy sauce.

Shrimp & Chicken in Ginger Sauce \* 11.95  
Served with choice of steamed white or brown rice or rice noodles.

Shrimp with Lobster Sauce \* 11.95  
Served with choice of steamed white or brown rice or rice noodles.

Peppercorn Chicken 9.95  
Sliced chicken with fresh vegetables in a spicy peppercorn and chili sauce.

Gong Bao Chicken \* 9.95  
Diced chicken with peanuts, hot peppers and fresh green beans.

Spicy Curry Chicken 9.95  
Our special blend of curry and herbs, tender chicken, fresh vegetables and coconut milk.

Cashew Chicken \* 9.95  
A house favorite, with tender diced chicken and fresh vegetables.

Chicken and Vegetables \* 9.95  
Sweet & Sour Chicken 9.95

Chicken and Shrimp Hunan Style 10.95  
Sichuan Peppercorn Beef 10.95

Spicy Mongolian Beef 10.95  
Beef with Broccoli 10.95

Sautéed Mixed Vegetables \* 9.95  
Tofu Family Style 9.95

Spicy \* Gluten Free \* Nuts

Please advise us of your dietary needs or allergy requests. Extra charges for substitutions. No MSG in most sauces.

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Steamed Salmon



Peppercorn Chicken



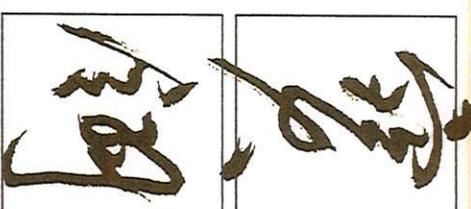
Empress Chicken



Gong Bao Shrimp & Scallops



Mandarin Chicken



# Dim Sum Palace

334 West 46th Street New York NY

Open 7 Days Week

Sun - Thur: 11:00 am - 03:00 am

Fri - Sat: 11:00 am - 04:00 am

22.00

BANQUET ROOM | CATERING | SPECIAL E

## DUMPLINGS

## SICHUAN SPECIALTIES

*Chef's specialties! All made in house with fresh hand-rolled wrappers, fresh cut meat and chopped vegetables. Simply delicious.*

*Please allow 15 minutes for cooking.*



Pan-fried Dumplings

➔ Sichuan Pork Dumplings (8/24) 7.55 18.95  
Steamed pork dumplings in a delicious garlic-soy chili sauce.

➔ Meat Dumplings (8/24) 7.55 18.95

Fresh pork and napa cabbage in handmade wrappers, served with a soy-vinegar dipping sauce.

➔ Choose steamed or pan-fried.

➔ Home Style Chive Dumplings

(10/20)

Boiled dumplings with fresh chives and ginger in hand-rolled wrapper.

➔ Steamed Vegetable Dumplings (8/24) 7.55 18.95



Vietnamese Style Spring Rolls

## APPETIZER

➔ Crispy Calamari 8.95 16.95

➔ Panko Shrimp (4/12) 7.95 19.95

➔ Crab Rangoon (6/18) 6.95 18.95

➔ Shrimp Rolls (3/9) 5.25 14.25

➔ Vegetable Spring Rolls (2/6) 4.75 14.95

➔ Crispy Eggplant 7.75 12.95

➔ Vietnamese Style Spring Rolls (2/6) \* 6.95 17.95  
Jumbo shrimp, BBQ pork, cucumber, lettuce and rice noodles rolled in a thin rice wrapper. Served with peanut-hoisin dipping sauce. Vegetarian available. (served cool)

➔ Lettuce Wraps Chicken or Vegetable 7.95

➔ Edamame \* 5.75 9.95

## SOUP

*All our soup stocks are made fresh daily.*

Cap Bowl Qi.

➔ Hot & Sour Soup 3.75 4.95 7.95

Lean pork, bamboo shoot, mushroom and egg in our perfectly spiced chicken stock.

➔ Chicken Wonton Soup 3.75 4.75 7.95

➔ Egg Drop Soup \* 3.25 3.95 7.75

➔ Sizzling Rice Soup with Chicken (for 2) \* 8.95  
Sliced chicken and fresh vegetables in a light chicken broth.

➔ Seafood Tofu Soup (for 2) \* 9.95

Shrimp, scallops and squid with black mushrooms and egg white in a delicate broth.

➔ Seaweed & Tofu Soup (for 2) 8.95

With spinach and tofu in a delicious vegetable broth.

➔ Spicy \* Gluten Free \* Nuts

➔ Yu Xiang Whole Flounder 22.95

➔ Tea Smoked Duck (1/2) 17.95

➔ General Tso's Chicken 12.95 19.95

➔ Gong Bao \* 11.95 18.95

➔ Chicken \* 16.95 23.95

➔ Shrimp & Scallops \* 16.95 23.95

➔ Wonder 12.95

➔ Chicken 14.95

➔ Beef 15.95

➔ Fish 11.95

➔ Tofu 15.95 23.95

➔ Ginger and Garlic Shrimp 11.95 18.95

➔ Peppercorn Chicken 12.95 19.95

➔ Empress Chicken 11.95 18.95

➔ Sichuan Yu Xiang Chicken 15.95 23.95

➔ Orange Peel Shrimp 15.95 23.95

## BEIJING SPECIALTIES

➔ Beijing Roasted Duck (1/2 / Whole) 18.95 33.95

Served with steamed buns.

➔ House Special Sizzling Rice \* 15.95

Shrimp, scallops and chicken with fresh vegetables in a light ginger sauce.

➔ Sweet & Sour Pork 11.95 21.95

➔ Moo Shu Chicken or Pork 11.95 18.95

➔ Mandarin Chicken 11.95 18.95

➔ Beijing Crispy Beef 14.95 21.95

➔ Shrimp Beijing 14.95 21.95

➔ Mongolian Beef 12.95 19.95

➔ Mandarin Pork 11.95 18.95

➔ Hui Style Lamb with Spices 15.95 23.95

## CLASSIC DISHES

➔ Shrimp with Cashews \* 14.95 22.95

➔ Triple Delight 13.95 19.95

Jumbo shrimp, chicken, beef and vegetables in our special brown sauce.

➔ Chicken & Shrimp Hunan Style 13.95 19.95

➔ Curry Chicken \* 11.95 18.95

➔ Sweet & Sour Chicken 11.95 18.95

➔ Cashew Chicken \* 11.95 18.95

➔ Beef Broccoli 12.95 19.95

➔ Moo Goo Gai Pan \* 11.95 18.95

➔ Shrimp & Lobster Sauce \* 14.95 22.95



General Tso's Chicken



Beijing Crispy Beef



Chicken & Shrimp Hunan



Shrimp Beijing



Triple Delight

## CANTONESE SPECIALTIES

➔ Cantonese Style Whole Flounder 22.95

Boneless whole fish with choice of three flavors: ginger & scallions, sweet chili & garlic, or salt & pepper.

➔ Salmon Fillet 16.95

➔ Choose steamed or grilled teriyaki style.

➔ Sizzling Shrimp & Scallops 16.95

Jumbo shrimp and sea scallops, fresh vegetables in a garlic ginger sauce.

➔ Scallop in Black Bean Sauce 16.95

➔ Salt & Pepper Soft Shell Crab 18.95

➔ Steamed Chicken with Ginger & Scallion 13.95

1/2 chicken cut, bone in

➔ Beef Tenderloin in Black Pepper Sauce 16.95

➔ Crispy Shrimp (in shell) 15.95

➔ Honey Walnut Shrimp \* 14.95 21.55

➔ Honey Walnut Chicken \* 12.95 19.95

➔ Chicken with Black Bean Sauce 12.95 19.95

➔ Seafood and Tofu Pot 16.95

➔ Salted Fish w/ Chicken & Tofu Pot 14.95

➔ Cantonese Pork Belly 15.95

➔ Chicken & Shrimp in Ginger Sauce 13.95



Chicken & Shrimp in Ginger Sauce



Honey Walnut Chicken



Ma Po Tofu



Green Bean Sichuan Style

## STEAMED ONLY DISHES

➔ Steamed Chicken with Vegetables \* 10.95

➔ Steamed Shrimp with Vegetables \* 13.95

➔ Steamed Mixed Vegetables \* 9.95

Ask about our **Homemade Cakes!**

Available by the slice or custom ordered!



【小菜】 SPECIAL PLATE \$6.95



Roasted BBQ Pork



Roasted Duck



Garlic Quinquer Salad



Cantonese Noodle w/ Chicken



Beef Chow Fun

- G. 1. 叉燒 Roasted B.B.Q. Pork

- G. 2. 燒鴨 Roasted Duck

- G. 3. 蠔油芥蘭 Gal Lan w/ Oyster Sauce

- G. 4. 椒鹽帶頭蝦 Crispy Shrimp

- G. 5. 醬牛肉 Marinated Beef

- G. 6. 素鵝 Tofu Skin Roll w/ Mushroom & Bamboo Shoot

- G. 7. 素八仙 Chef's Special Mix Vegetable

- G. 8. 海藻沙拉 Seaweed Salad

【麵】 NOODLE

- H. 1. 海鮮炒麵 Cantonese Noodle w/ Seafood 16.95

- H. 2. 肉絲炒麵 Cantonese Noodle w/ Pork 12.95

- H. 3. 素菜炒麵 Cantonese Noodle w/ Vegetable 12.95

【粉】 FUNN (RICE NOODLE)

- J. 1. 干炒牛河 Beef Chow Fun 12.95

- J. 2. 豉汁牛河 Beef Chow Fun In Black Bean Sauce 12.95

- J. 3. 素菜炒河粉 Vegetable Chow Fun 12.95

- J. 4. 星洲炒米粉 Singapore Noodle w/ Shrimp, Pork & Curry 12.95

【飲料】 ICE CREAM

- K. 1. 凍甜豆漿 Cake by the slice 6.95

【珍珠飲料】 BOBA DRINKS \$3.95

- L. 1. 珍珠木瓜 Bubble Popaya

- L. 2. 珍珠哈蜜瓜 Bubble Honeydew

- L. 3. 珍珠芋頭 Bubble Taro

- L. 6. 珍珠西瓜 Bubble Watermelon

- L. 7. 珍珠原味 Bubble Milk Tea

- L. 8. 珍珠百香葉 Bubble Passion Fruit

- L. 10. 珍珠芒果 Bubble Mango

- L. 11. 珍珠士多啤 Bubble Strawberry

- L. 12. 珍珠綠茶 Bubble Jasmine Green Tea

【茶】 TEA \$2.00/PERSON

- M. 1. 普洱 Pu-erh

- M. 2. 香片 Jasmine

- M. 3. 烏龍 Oolong

- M. 4. 菊花 Chrysanthemum Tea



Ice Cream



Cake



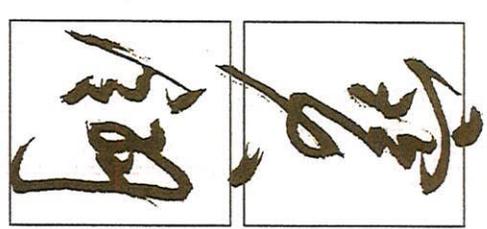
Bubble Tea



Bubble Tea



Chinese Tea Set



Dim Sum Palace

DIM SUM MENU

334 west 46th street New York, NY 10036

T: 212-608-6050

Open 7 Days Week

Sun - Thur: 11:00am - 03:00 am  
2-7P

Fri - Sat: 11:00am - 04:00 am  
2-7P

Table No

Person

【小點】 SMALL PLATE \$3.50

- |  |   |
|--|---|
| <input type="checkbox"/> A. 1. 蠔油叉燒飽<br>Steamed Roasted Pork Buns        | <input type="checkbox"/> A. 8. 焗叉燒餐飽<br>Baked Roasted Pork Buns                     |
| <input type="checkbox"/> A. 2. 珍寶菜肉飽<br>Steamed Meat & Vegetable Buns    | <input type="checkbox"/> A. 9. 香煎蘿蔔糕<br>Pan Fried Turnip Cake                       |
| <input type="checkbox"/> A. 3. 豉汁蒸肉排<br>Pork Ribs in Black Bean Sauce    | <input type="checkbox"/> A. 10. 香煎蘿蔔糕<br>Pan Fried Turnip Cake                      |
| <input type="checkbox"/> A. 4. 腐皮牛肉球<br>Steamed Beef Meat Ball           | <input type="checkbox"/> A. 11. 肉粒鹹水角<br>Shan Shui Gou<br>(Fried Shrimp & Pork Pie) |
| <input type="checkbox"/> A. 5. 薑蔥牛柏菜<br>Beef Tripe w/ Ginger & Onions    | <input type="checkbox"/> A. 12. 蜂巢荔芋角<br>Fried Taro Pie                             |
| <input type="checkbox"/> A. 6. 柱候汁牛肚<br>Stewed Beef Tripe                | <input type="checkbox"/> A. 13. 炸雞絲春卷<br>Chicken Spring Roll                        |
| <input type="checkbox"/> A. 7. 豉汁蒸鳳爪<br>Chicken Feet in Black Bean Sauce |   |



【大點】 LARGE PLATE \$4.35

- |  |   |
|--|---|
| <input type="checkbox"/> C. 1. 香茜煎韭菜餃<br>Pan Fried Chive & Shrimp Dumpling | <input type="checkbox"/> C. 4. 鮮蝦炸吐司<br>Shrimp Toast                  |
| <input type="checkbox"/> C. 2. 百花玉米蝦<br>Shrimp & Corn Cake                 | <input type="checkbox"/> C. 5. 百花青紅椒<br>Stuffed Bell Peppers & Shrimp |
| <input type="checkbox"/> C. 3. 水晶韭菜餃<br>Steamed Chive & Shrimp Dumpling    | <input type="checkbox"/> C. 6. 煎蝦米腸粉<br>Pan Fried Shrimp Funn Roll    |



【大點】 MEDIUM PLATE \$3.75

- |  |   |
|--|---|
| <input type="checkbox"/> B. 1. 柱候牛仔筋<br>Stewed Beef Tendon               | <input type="checkbox"/> B. 11. 滑牛肉腸粉<br>Beef Funn Roll                           |
| <input type="checkbox"/> B. 2. 時菜蒸蝦球<br>Steamed Shrimp Ball              | <input type="checkbox"/> B. 12. 叉燒肉腸粉<br>Roasted Pork Funn Roll                   |
| <input type="checkbox"/> B. 3. 鮮蝦釀豆腐<br>Stuffed Tofu w/ Shrimp           | <input type="checkbox"/> B. 13. 火腿蝦炒麵<br>Sir Fried Yellow Noodles                 |
| <input type="checkbox"/> B. 4. 水晶鮮蝦餃<br>Ha Gau (Shrimp Dumpling)         | <input type="checkbox"/> B. 14. 什錦炒米粉<br>Sir Fried Rice Noodles                   |
| <input type="checkbox"/> B. 5. 蟹黃蒸燒賣<br>Siu Mai (Shrimp & Pork Dumpling) | <input type="checkbox"/> B. 15. 叉燒酥<br>Roasted Pork Puff                          |
| <input type="checkbox"/> B. 6. 鮮大蝦燒賣<br>Shrimp Siu Mai                   | <input type="checkbox"/> B. 16. 香茜干貝餃<br>Scallion & Clamlet Dumpling              |
| <input type="checkbox"/> B. 7. 魚翅餃<br>Yu Chi Gau (Shark Fin Dumpling)    | <input type="checkbox"/> B. 17. 豉汁百花餃<br>Stuffed Chinese Eggplant w/ Shrimp       |
| <input type="checkbox"/> B. 8. 火腿蝦粉果<br>Fung Gor (Ham & Shrimp Dumpling) | <input type="checkbox"/> B. 18. 蠔油鮮竹卷<br>Tofu Skin Rolls in Oyster Sauce          |
| <input type="checkbox"/> B. 9. 珍珠糯米雞<br>Glistening Rice in Lotus Leaf    | <input type="checkbox"/> B. 19. 黑椒牛仔骨<br>Beef Short Ribs<br>in Black Pepper Sauce |
| <input type="checkbox"/> B. 10. 鮮蝦仁腸粉<br>Shrimp Funn Roll                |   |

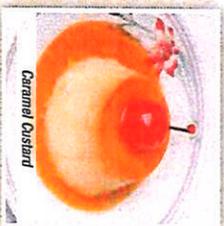


【特點/粥】 EXTRA LARGE PLATE & PORRIDGE \$4.95

- |  |   |
|--|---|
| <input type="checkbox"/> D. 1. 百花釀蟹鉗<br>Stuffed Crab Claws                 | <input type="checkbox"/> D. 4. 皮蛋瘦肉粥<br>Pork & Preserved Egg Porridge |
| <input type="checkbox"/> D. 2. 紅油抄手<br>Sichuan Dumpling                    | <input type="checkbox"/> D. 5. 酥脆炸蝦球<br>Crispy Shrimp Ball            |
| <input type="checkbox"/> D. 3. 臘腸糯米飯<br>Glistening Rice w/ Chinese Sausage |   |

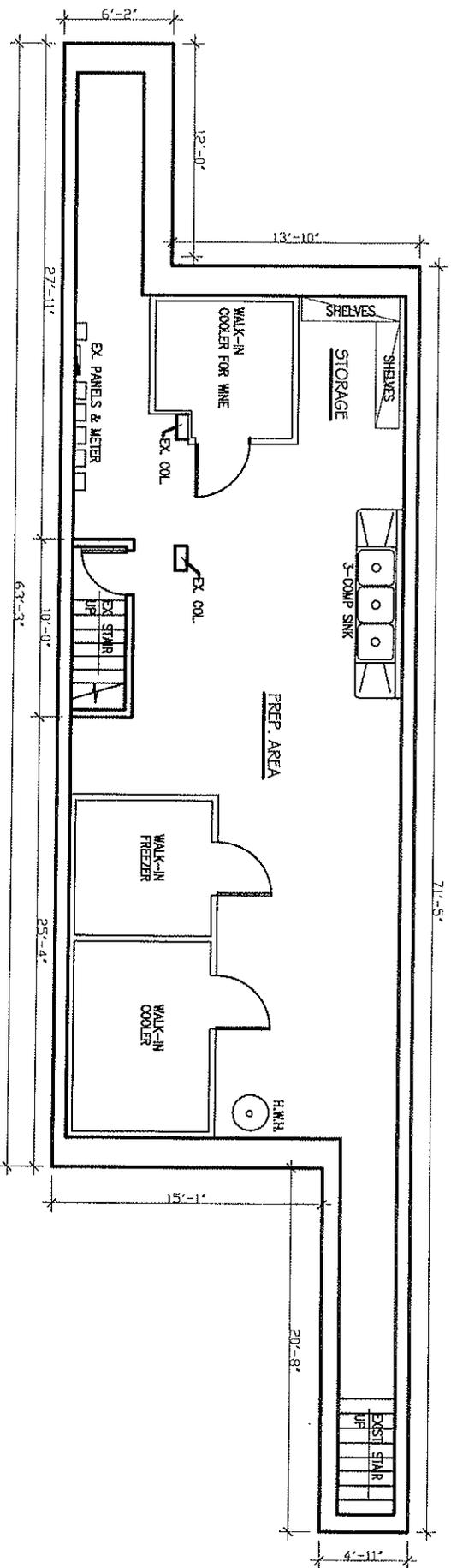
【甜點】 DESSERT \$3.50

- |  |   |
|--|---|
| <input type="checkbox"/> E. 1. 芒果凍布丁<br>Mango Pudding                            | <input type="checkbox"/> E. 10. 奶黃菠蘿飽<br>Baked Custard Cream Buns |
| <input type="checkbox"/> E. 2. 蔗糖豆腐花<br>Soft Tofu in Ginger Syrup                | <input type="checkbox"/> E. 11. 純淨蓮蓉飽<br>Sweet Lotus Seed Buns    |
| <input type="checkbox"/> E. 3. 奶油馬拉糕<br>Steamed Sponge Cake                      | <input type="checkbox"/> E. 12. 鮮蛋奶王飽<br>Steamed Sweet Cream Buns |
| <input type="checkbox"/> E. 4. 豆沙芝麻排<br>Sesame Ball w/ Red Bean Filling          | <input type="checkbox"/> E. 13. 車厘子椰撻<br>Coconut Tarts            |
| <input type="checkbox"/> E. 5. 豆沙芝麻餅<br>Red Bean Sesame Cake                     | <input type="checkbox"/> E. 14. 白糖糕<br>Sweet Rice Sponge Cake     |
| <input type="checkbox"/> E. 6. 椰汁凍果<br>Coconut Jelly                             | <input type="checkbox"/> E. 15. 椰蓉樂尾飽<br>Baked Coconut Bun        |
| <input type="checkbox"/> E. 7. 椰汁杏仁豆腐<br>Coconut Almond Jelly                    | <input type="checkbox"/> E. 16. 酥皮樂蛋撻<br>Egg Custard Tart         |
| <input type="checkbox"/> E. 8. 焦糖布丁<br>Caramel Custard                           |   |
| <input type="checkbox"/> E. 9. 椰絲糯米糍<br>Coconut & Red Bean in Sweet Rice Wrapped |   |



【素點心】 VEGETARIAN PLATE \$3.75

- |   |  |
|---|--|
| <input type="checkbox"/> F. 1. 金菇素腸粉<br>Funn Roll w/ Vegetable Filling            |  |
| <input type="checkbox"/> F. 2. 如意蒸粉果<br>Sun Funn Gor (Dumplings in Clear Wrapper) |  |
| <input type="checkbox"/> F. 3. 炸芋絲春卷<br>Taro Spring Rolls                         |  |



**CELLAR PLAN**

SCALE: N.T.S.

DIM SUM PALACE INC.  
 334 W. 46TH STREET  
 NEW YORK, NY 10036

1 **Business License & Permits Committee**

**Item #: 5**

2  
3 February 4, 2015

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

10  
11 **Re: Pier 66 Maritime Inc.**  
12 **d/b/a Lackawanna Barge**  
13 *205-207 12<sup>th</sup> Avenue (53/54)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends **denial** of a transfer of an On-Premise Liquor  
18 License application for Lackawanna Barge, **unless** the attached stipulations, agreed to by the applicant,  
19 are part of the method of operation for this establishment with a capacity of 500 people, with 70 tables  
20 with 260 seats and 2 service bars; 3 stand-up bars.

21  
22  
23 Sincerely,

24  
25  
26  
27  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

28  
29

# Manhattan Community Board 4

(All Fields Must Be Completed)

# Liquor License Stipulations Application

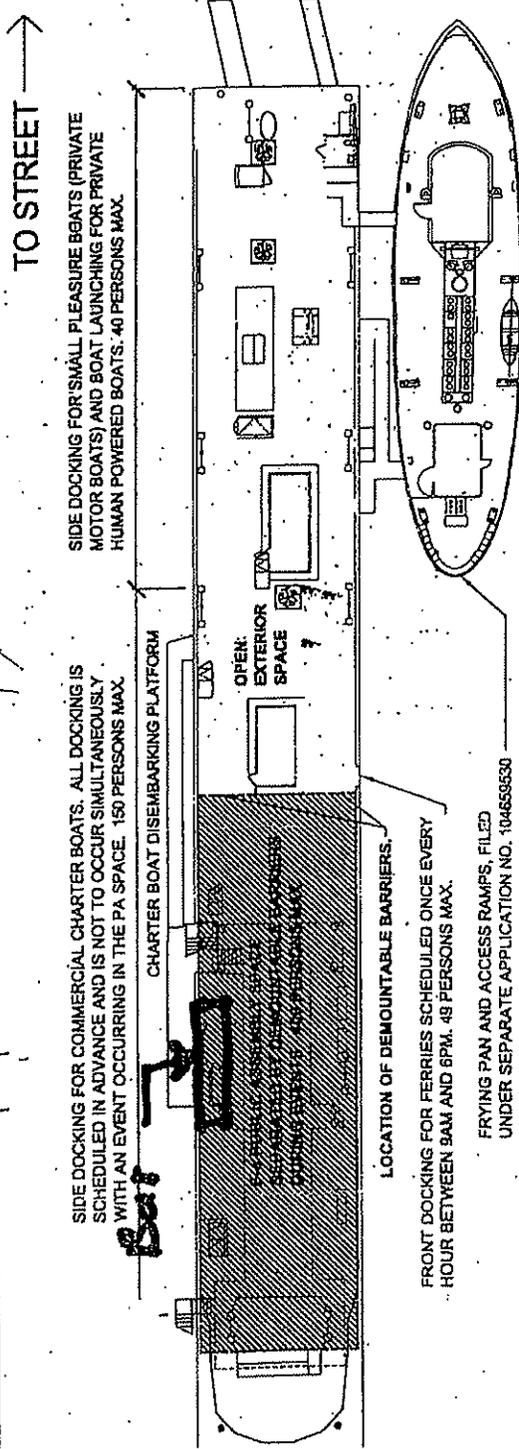
<b>APPLICANT</b> Pier 66 Maritime Inc		<b>DOING BUSINESS AS (DBA)</b> Lackawanna Barge			
<b>STREET ADDRESS</b> 205 207 12th Avenue		<b>CROSS STREETS</b> West 26 <sup>th</sup> & West 27 <sup>th</sup> Street			
<b>OWNER</b>	NAME: Angela Krevey	<b>ATTORNEY</b>	NAME:		
	PHONE: (917) 622-1653		PHONE:		
	FAX: N/A		FAX:		
<b>MANAGER</b>	NAME:	<b>LANDLORD</b>	NAME:		
	PHONE:		PHONE:		
	FAX:		FAX:		
<b>DESCRIPTION OF BUSINESS</b>					
Establishment Type:	<input checked="" type="checkbox"/> Bar/Tavern <input type="checkbox"/> Bed & Breakfast <input type="checkbox"/> Eating Place Beer <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Club (Fraternal Organization - Members Only) <input checked="" type="checkbox"/> Other (Explain): Bar/Arcade <b>Barge</b>				
Method of Operation:	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Pizzeria <input type="checkbox"/> Cafe <input checked="" type="checkbox"/> Other (Explain): Bar/Arcade <b>Bar/Tavern</b>				
License Type:	<input checked="" type="checkbox"/> On-Premise <input type="checkbox"/> Wine <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer				
<b>APPLICATION TYPE</b> <i>(check one)</i>	<input type="radio"/> New	Has applicant owned or managed a similar business?		YES	NO
		What is/was the name of establishment?			
		What is/was the address of the establishment?			
		What were the dates the applicant was involved with this former premise?			
	<input 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 checked="" type="radio"/> Alteration	What is the current license #?		1112082	
		What is the expiration date on the current license?		06/30/2015	
<i>Please describe the nature of the alterations and attach the plans</i>					
<b>Addition of two service bars.</b>					

OPERATIONAL ISSUES									
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	12PM-12AM	12PM-12AM	12PM-12AM	12PM-12AM	12PM-12AM	12PM-12AM	12PM-12AM	12PM-12AM
	Music	All open hours							
	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
	500	500	70	260	2	3	0		
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A		
Will applicant have bottle service?					YES	NO	N/A		
Will you be hosting private parties and promotional events?					YES	NO	N/A		
Will outside promoters be used?					YES	NO	N/A		
Will the security plan submitted be implemented?					YES	NO	N/A		
Will State certified security personnel be used?					YES	NO	N/A		
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A		
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A		
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A		
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					YES	NO	N/A		
If you plan to have music, what type(s)?					BACKGROUND	LIVE MUSIC	DJ		
BUILDING DESIGN									
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A		
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	N/A		
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A		

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

LOCATION & ZONING				
Primary Zoning District:	N/A Barge		Overlay (If Applicable):	N/A Barge
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input type="radio"/> 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 type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A	Alteration
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input checked="" type="radio"/> Other, describe: Barge			
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input checked="" type="radio"/> Other, describe: Barge			
<b>NOTIFICATION:</b> What organizations / community groups have you notified regarding your application?	# 1			
	# 2			
	# 3			

# PILE USE LOCATIONS



TO STREET →

SIDE DOCKING FOR SMALL PLEASURE BOATS (PRIVATE MOTOR BOATS) AND BOAT LAUNCHING FOR PRIVATE HUMAN POWERED BOATS - 40 PERSONS MAX.

SIDE DOCKING FOR COMMERCIAL CHARTER BOATS. ALL DOCKING IS SCHEDULED IN ADVANCE AND IS NOT TO OCCUR SIMULTANEOUSLY WITH AN EVENT OCCURRING IN THE PA SPACE. 150 PERSONS MAX.

CHARTER BOAT DISEMBARKING PLATFORM

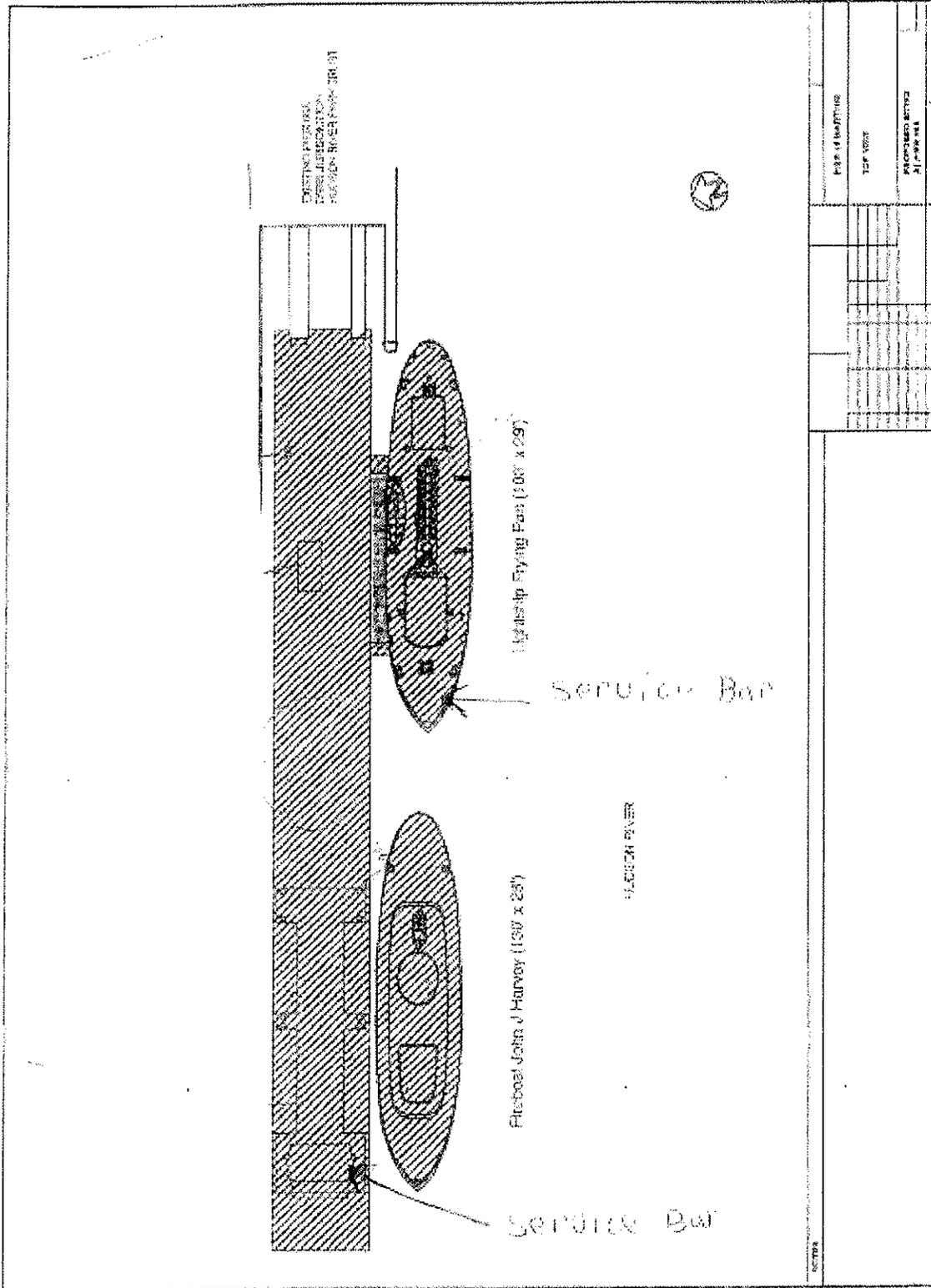
OPEN EXTERIOR SPACE

LOCATION OF DEMOUNTABLE BARRIERS.

FRONT DOCKING FOR FERRIES SCHEDULED ONCE EVERY HOUR BETWEEN 9AM AND 6PM. 48 PERSONS MAX.

FRYING PAN AND ACCESS RAMPS, FILED UNDER SEPARATE APPLICATION NO. 104659530

PROPOSED FLOOR PLAN  
 PIER 66 MARITIME INC  
 205 207 12TH AVENUE  
 NEW YORK, NY 10001



PAGE OF DRAWING	
1	12
PROJECT NO. 10001	
DATE 10/1/61	
DRAWN BY [Name]	
CHECKED BY [Name]	
APPROVED BY [Name]	
SCALE 1/8" = 1'-0"	

# Frying Pan

Pier 66 Maritime  
New York, NY 10011  
At 26th St

212 989-6363

Fax: 212 691-7653

Page 1 of 1

YOUR AD HERE

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for more info: [www.menupages.com](http://www.menupages.com)

## Lunch

### Small Plates

- Hummus Plate *house-made hummus, carrots, snap peas, olives, grilled flat bread* 9.00
- Mezze Trio *eggplant caponata, white bean purée, roasted sun-dried tomato spread, grilled bread* 12.00
- Fresh Ceviche *fresh cut fish, cucumber, tomato, red onion, citrus, tortilla chips* 13.00
- Chilled Shrimp Cocktail *horseradish-tomato chili sauce* 14.00

### Salads

- Organic Mesclun Field Greens *grape tomatoes, red onion, cucumber, roasted shallot vinaigrette* 7.00
- Goat Cheese Salad *baby arugula, roasted beets, green apple, honey harissa candied pecans* 13.00
- Fresh Watermelon Salad *ricotta salata, dried cranberries, red onion, seasonal tomatoes, mint, champagne vinaigrette* 13.00
- Summer Shrimp Salad *grilled marinated shrimp, grapefruit, grilled asparagus, seasonal tomatoes, red onion, lemon dill vinaigrette* 19.00
- add to any salad shrimp* 7.00
- add to any salad grilled chicken* 5.00

### Sandwiches

- Lemon-Herb Chicken Breast Sandwich *fresh grilled chicken, tomato, cucumber, red onion, tzatziki, grilled flat bread, mesclun greens* 13.00
- Hummus Wrap *house-made hummus, cucumber, red onion, mesclun greens, roasted tomato wrap* 12.00
- Goat Cheese Sandwich *fresh goat cheese, tomato, arugula, baguette, mesclun greens* 12.00

### Off The Grill

- Grilled 8 Oz. Pat La Frieda Sirloin Burger *lettuce, tomato, onion, sour pickle, brioche roll, fries* 12.00
- Veggie Burger *lettuce, tomato, onion, sour pickle, brioche roll, fries* 10.00
- add to any burger cheddar cheese* 1.00
- add to any burger bacon, crushed avocado, or mushrooms* ea 2.00
- Sliced Prime Sirloin Sandwich *balsamic onions, baguette, old bay, fries* 15.00
- Grilled Marinated Salmon *shaved fennel, baby arugula, new potatoes, lemon, olive oil* 19.00
- St. Louis Style Bbq Spare Ribs *red potato dill salad, pickled greens* 12.00
- Hebrew National Beef Hot Dog 3.00

### Sea-Sides

- Old Bay Garlic Fries 5.00
- Plain Fries 5.00
- Red Potato Dill Salad 4.00
- Grilled Corn On The Cob 4.00

### Desserts

- Belgian Waffle *w/ vanilla ice cream, fresh strawberries & whipped cream* 9.00
- Chocolate Tuxedo Bombe *w/ fresh strawberries & whipped cream* 7.00
- Key Lime Pie *w/ whipped cream* 7.00

- Melt Bakery Ice Cream Sandwich *lovelet - red velvet meltcakes & cream cheese ice cream, elvis - peanut butter cookies & banana ice cream, thick mint - crackly chocolate cookies peppermint ice cream, bold - salted peanut cookies sixpoint brownstone ale ice cream* 5.00
- Children's Vanilla Ice Cream Cup 3.00

## Dinner & Weekend

### Small Plates

- Hummus Plate *house-made hummus, carrots, snap peas, olives & grilled flat bread* 9.00
- Mezze Trio *eggplant caponata, white bean purée, roasted sun-dried tomato spread, grilled bread* 12.00
- Crab Cake & Avocado *peppernade, cajun rémoulade, golden gazpacho vinaigrette* 15.00
- Cornmeal Crusted Calamari *house spicy marinara* 13.00
- Chilled Shrimp Cocktail *horseradish-tomato chili sauce* 14.00
- Fresh Ceviche *fresh cut fish, cucumber, tomato, red onion, citrus, tortilla chips* 13.00

### Salads

- Organic Mesclun Field Greens *grape tomatoes, red onion, cucumber, roasted shallot balsamic vinaigrette* 7.00
- Goat Cheese Salad *baby arugula, roasted beets, green apple, honey harissa candied pecans* 13.00
- Fresh Watermelon Salad *ricotta salata, dried cranberries, red onion, seasonal tomatoes, mint, champagne vinaigrette* 13.00
- Summer Shrimp Salad *grilled marinated shrimp, grapefruit, grilled asparagus, seasonal tomatoes, red onion, lemon dill vinaigrette* 19.00
- add to any salad shrimp* 7.00
- add to any salad grilled chicken* 5.00

### Sandwiches

- Lemon-Herb Chicken Breast Sandwich *fresh grilled chicken, tomato, cucumber, red onion, tzatziki, grilled flat bread, mesclun greens* 13.00
- Hummus Wrap *house-made hummus, cucumber, red onion, mesclun greens, roasted tomato wrap* 12.00

### From The Sea

- Steamed Littleneck Clams *white wine, lemon-garlic broth or spicy tomato sauce* 16.00
- Steamed P.E.I. Mussels *white wine, lemon-garlic broth or spicy tomato sauce* 12.00
- Steamed Live Maine Lobster *(1 1/4 Lbs) drawn butter, steamed red potatoes, grilled corn on the cob*
- "Clam Bake" On The Hudson *littleneck clams, shrimp, mussels, corn on the cob, red potatoes, white wine, lemon-garlic broth* 22.00

### Off The Grill

- Grilled 8 Oz. Pat La Frieda Sirloin Burger *lettuce, tomato, onion, sour pickle, brioche roll* 12.00
- Veggie Burger *lettuce, tomato, onion, sour pickle, brioche roll* 10.00
- add to any burger cheddar cheese* 1.00
- add to any burger bacon, crushed avocado or mushrooms* 2.00
- Sliced Prime Sirloin Steak *chimichurri, mesclun greens, balsamic onions, old bay fries* 21.00

- Grilled Marinated Salmon *shaved fennel, baby arugula, new potatoes, lemon, olive oil* 19.00
- BBQ Chicken Picnic Basket *red potato dill salad, pickled greens* 17.00
- St. Louis Style Bbq Spare Ribs *red potato dill salad, pickled greens* 19.00
- Hebrew National Beef Hot Dog 3.00

### Sea-Sides

- Old Bay Garlic Fries 5.00
- Plain Fries 5.00
- Red Potato Dill Salad 4.00
- Corn On The Cob 4.00

### Desserts

- Belgian Waffle *w/ vanilla ice cream, fresh strawberries & whipped cream* 9.00
- Chocolate Tuxedo Bombe *w/ fresh strawberries & whipped cream* 7.00
- Key Lime Pie *w/ whipped cream* 7.00
- Melt Bakery Ice Cream Sandwich *lovelet - red velvet meltcakes & cream cheese ice cream, elvis - peanut butter cookies & banana ice cream, thick mint - crackly chocolate cookies & peppermint ice cream, bold - salted peanut cookies & sixpoint brownstone ale ice cream* 5.00
- Children's Vanilla Ice Cream Cup 3.00

### Soft Drinks

- Soda coke, diet coke, sprite, ginger ale 2.00
- Lemonade 2.00
- Unsweetened Iced Tea 2.00
- Juice cranberry, orange, grapefruit, pineapple 3.00
- Red Bull 5.00
- Bottled Water 2.00

### Cocktails \$12

- Created For A Day On The Water*
- Crabbie Patty *crabbie's ginger beer, citron vodka, sprite*
  - Live Bait *fireball, sour apple pucker, cranberry*
  - Sundeck Sunset *citrus rum, oj, pineapple, grenadine*
  - The Hudson Cooler *prosecco, chambord, grapefruit*
  - Misty Sails *red berry vodka, blue curaçao, lime, cranberry*
  - La Lackawana *silver tequila, orange liqueur, lime, grapefruit*
  - Captain John *malibu rum, amaretto, pineapple*
  - Frying Pan Shoals *gin, lime, sour, prosecco*
  - Anchor Man *mint & mango flavored rum, soda, fresh mango*
  - Light & Breezy *ginger beer, spiced rum*

### Beer

- Corona -- Bottle *corona or corona light. bottle or bucket of six w/ ice & sliced limes* 7.00 34.00
- Specials -- Draft *check boards for rotating selection.* gl 7.00 pitcher 24.00

### Wine By The Glass

- White *pinot grigio, sauvignon blanc, chardonnay* 9.00
- Rosé 9.00
- Red *pinot noir, malbec, cabernet sauvignon* 9.00
- Sparkling *"love you" prosecco* 9.00

### Sangria

- White Sangria *white wine with seasonal fruit & berries* gl 9.00 pitcher 37.00



Menu Items and Prices subject to change. Information related to this restaurant is provided solely for informational purposes only and is not an endorsement or guarantee by MenuPages.com or any Listed Restaurant. © 2009 Slick City Media, Inc. [www.MenuPages.com](http://www.MenuPages.com)





1 **Business License & Permits Committee**

Item #: 6

2  
3 February 4, 2015

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

10  
11 **Re: Entity to be formed by Scott Sternick**  
12 **d/b/a Mr. Biggs on Eighth**  
13 *797 8<sup>th</sup> Avenue (48/49)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends **denial** of a new On-Premise Liquor License  
18 application for Entity to be formed by Scott Sternick d/b/a Mr. Biggs on Eighth., **unless** the attached  
19 stipulations, agreed to by the applicant, are part of the method of operation for this establishment with a  
20 capacity of 220 people, with 50 tables with 136 seats and 2 stand-up bars with 40 seats.

21  
22  
23 Sincerely,

24  
25  
26  
27  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

28  
29

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>APPLICANT</b> an entity to be formed of which Scott Sternick is the principal of		<b>DOING BUSINESS AS (DBA)</b> Mr. Biggs on Eighth		
<b>STREET ADDRESS</b> 797 8th Avenue		<b>CROSS STREETS</b> 48th Street and 49th Street		
<b>OWNER</b>	<b>NAME:</b> Scott Sternick	<b>ATTORNEY</b>	<b>NAME:</b> Rosa M. Sanchez (representative)	
	<b>PHONE:</b> 212.920.9370		<b>PHONE:</b> 646.619.1166	
	<b>FAX:</b> 212.246.5207		<b>FAX:</b> 646.365.8365	
<b>MANAGER</b>	<b>NAME:</b> Scott Sternick	<b>LANDLORD</b>	<b>NAME:</b> 797 8th Avenue Torkian Group	
	<b>PHONE:</b> 212.920.9370		<b>PHONE:</b>	
	<b>FAX:</b> 212.246.5207		<b>FAX:</b>	
<b>DESCRIPTION OF BUSINESS</b>				
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		
<b>APPLICATION TYPE</b> (check one)	<input checked="" type="radio"/> <b>New</b>	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"/> <b>Transfer</b>	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"/> <b>Alteration</b>	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.						
	Music	11 a.m. - 4 a.m.						
	Kitchen	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	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)	YES	NO	N/A	premises to have dancing for patrons
Will applicant have bottle service?	YES	NO	N/A	
Will you be hosting private parties and promotional events?	YES	NO	N/A	
Will outside promoters be used?	YES	NO	N/A	
Will the security plan submitted be implemented?	YES	NO	N/A	
Will State certified security personnel be used?	YES	NO	N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	NO	N/A	
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	YES	NO	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	NO	N/A	
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	NO	N/A	
Will applicant provide contact information to neighbors and respond to complaints that arise?	YES	NO	N/A	
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	YES	NO	N/A	
If you plan to have music, what type(s)?	BACKGROUND	LIVE MUSIC	DJ	

**BUILDING DESIGN**

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.	YES	NO	N/A
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO	N/A
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)	YES	NO	N/A

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="radio"/> NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	<input checked="" type="radio"/> N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	<input checked="" type="radio"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	<input checked="" type="radio"/> N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	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:		
<b>NOTIFICATION:</b> 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		

<b>SOUP OF THE DAY</b> .....	6
<b>BOWL OF CHILI</b> ..... <i>Rich homemade beef chili topped with grated cheese, sour cream and jalapeño</i>	6
<b>CHICKEN FINGERS</b> ..... <i>Breaded chicken breast tenders served with honey mustard</i>	7
<b>ONION RINGS</b> ..... <i>Seasoned onions served golden brown</i>	7
<b>FRENCH FRIES</b> .....	7
<b>MACARONI AND CHEESE</b> .....	7
<b>MAC N CHEESE BALLS</b> ..... <i>Deep fried breaded macaroni and cheese</i>	8
<b>ZUCHINNI STICKS</b> .....	8
<b>CLASSIC CAESAR</b> ..... <i>Fresh romaine lettuce, creamy parmesan dressing and homemade roasted garlic croutons</i>	12
<b>ARUGULA</b> ..... <i>Baby arugula with goat cheese, red cherry tomato, diced red pepper, orange segment with champagne vinaigrette</i>	12
<b>PORTOBELLO</b> ..... <i>Junco grilled Portobello mushroom with mixed lettuce, red cherry tomato, roasted red pepper with balsamic vinaigrette</i>	13
<b>BIGGS COBB SALAD</b> ..... <i>Mixed lettuce, diced red onion, bacon, calamata olives, red cherry, tomato, cubed bleu cheese, boiled eggs, wedges and diced grilled chicken</i>	13
<b>TUNA SALAD</b> ..... <i>Seared fresh tuna, mixed greens, daitkon and ginger dressing</i>	14
<b>SMOKED TURKEY WRAP</b> ..... <i>Turkey with brie cheese, lettuce, tomatoes and honey dijon mustard</i>	13
<b>GRILLED CHICKEN WRAP</b> ..... <i>Grilled chicken with roasted red peppers, avocado &amp; ranch dressing</i>	13
<b>LINGUINI &amp; MEATBALLS</b> ..... <i>In homemade marinara</i>	14
<b>CHICKEN PARMIGIANA</b> ..... <i>Traditional recipe of breaded chicken, penne pasta, homemade marinara topped with mozzarella &amp; parmesan cheese</i>	14
<b>GOAT CHEESE RAVIOLI</b> ..... <i>Fresh goat cheese ravioli with roasted tomato and creamy pesto sauce</i>	15
<b>BIGGS PASTA</b> ..... <i>Sautéed garlic and shallot with diced tomato, marinara, baby arugula and diced grilled chicken breast</i>	15
<b>LINGUINI ALFREDO</b> ..... <i>With roasted Alaskan salmon and diced asparagus</i>	16
<b>MOZZARELLA STICKS</b> ..... <i>Served with marinara sauce</i>	8
<b>STUFFED POTATO SKINS</b> ..... <i>2 potato skins stuffed with slow roasted pork topped with mashed potatoes</i>	9
<b>PARMESAN SPINACH DIP</b> ..... <i>With corn tortilla and onion tomato relish</i>	9
<b>CHICKEN SATAY</b> ..... <i>With peanut dipping sauce</i>	9
<b>GRILLED QUESADILLA</b> ..... <i>10" flour tortilla with aged cheddar cheese, diced red onion, chipotle aioli and topped with sour cream</i>	11
<b>BUFFALO WINGS</b> ..... <i>Your choice of mild, medium or hot, served with fresh carrot, celery sticks, bleu cheese or ranch dipping sauce</i>	3
<b>10 Wins</b> .....	19

<b>NACHOS</b> ..... <i>Corn tortilla topped with black beans, cheese, sour cream, pico de gallo, guacamole, jalapeño and beef chila</i>	13
<b>MEXI CURLY FRIES</b> ..... <i>Served with cheese, sour cream, pico de gallo, guacamole, jalapeño and beef chili</i>	12
<b>FISH AND CHIPS</b> ..... <i>Ale battered cod fish served golden brown with tartar sauce and malt vinegar</i>	13
<b>FRIED CALAMARI</b> ..... <i>Served with marinara sauce</i>	14
<b>VEGETABLE PANINI</b> ..... <i>Mixed grilled vegetables rested on panini bread with brie cheese and pesto spread</i>	12
<b>THAI CHICKEN WRAP</b> ..... <i>Romaine lettuce, grilled lemon grass chicken, cucumber, daitkon, scallion daitkon, Bangkok sauce and french fries</i>	12
<b>PARTY SAMPLER</b> ..... <i>Chicken fingers, zucchini sticks and mozzarella sticks served with marinara sauce and honey mustard</i>	15
<b>SIZZLING FAJITA</b> ..... <i>Served with cheese, sour cream, pico de gallo, guacamole and flour tortilla</i>	16
<b>Chicken or Beef</b> .....	18
<b>Combination of Chicken and Beef</b> .....	18
<b>ROASTED HALF CHICKEN</b> ..... <i>Served with whipped potato, seasonal vegetables, scented with fresh herbs</i>	18
<b>All sandwiches are served with a mesquin salad and potato wedges add. (bacon, sautéed mushrooms or grilled onions for 2)</b>	
<b>BIGGS ORIGINAL ANGUS BURGER</b> ..... <i>8oz angus burger with sliced red onion and tomato on sesame seed bun</i>	13
<b>TURKEY BURGER</b> ..... <i>8oz of prime ground turkey with sliced red onion and tomato on sesame seed bun</i>	13
<b>BIGGS SLIDERS</b> ..... <i>Three mini burgers with fries in a basket</i>	13
<b>BIGGS VEGGIE BURGER</b> ..... <i>8oz vegetarian delight</i>	13
<b>TURKEY CLUB SANDWICH</b> ..... <i>Lettuce, tomato, avocado with cranberry spread on potato bread</i>	13
<b>GRILLED CHICKEN SANDWICH</b> ..... <i>Herb marinated chicken breast, tomato, onion with honey mustard sauce</i>	13
<b>SLOW ROASTED PORK</b> ..... <i>Slow roasted in a sweet and tangy BBQ sauce on Kaiser roll</i>	13
<b>BLT</b> ..... <i>Triple decker with apple wood smoked bacon, mayonaise, tomato and baby arugula.</i>	13
<b>JUICY LUCY</b> ..... <i>8oz angus burger stuffed with American cheese, served with sliced red onion and tomato on sesame seed bun</i>	13
<b>B-B-Q BACON BURGER</b> ..... <i>8oz angus burger with BBQ sauce, apple wood smoked bacon, sliced red onion and tomato on sesame seed bun</i>	14
<b>PIZZA BURGER</b> ..... <i>8oz angus burger with homemade marinara, melted mozzarella cheese, sliced red onion and tomato on sesame seed bun</i>	13
<b>NEW YORK REUBEN</b> ..... <i>Layers of thin sliced corned beef and sauerkraut on pumpkinseed bread served with Swiss cheese and honey mustard</i>	15
<b>STEAK SANDWICH</b> .....	15

1 **Business License & Permits Committee**

Item #: 7

2  
3 February 4, 2015

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

10  
11 **Re: Y & L Family Deli Inc.**  
12 **d/b/a Red Spoon**  
13 *201 W 14<sup>th</sup> Street (6/7)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends **denial** of a transfer of a Wine & Beer License  
18 application for Y & L Family Deli Inc. d/b/a Red SPOon., **unless** the attached stipulations, agreed to by  
19 the applicant, are part of the method of operation for this establishment with a capacity of 65 people,  
20 with 4 tables with 19 seats.

21  
22  
23 Sincerely,

24  
25  
26  
27  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

28  
29

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

Liquor License Stipulations Application

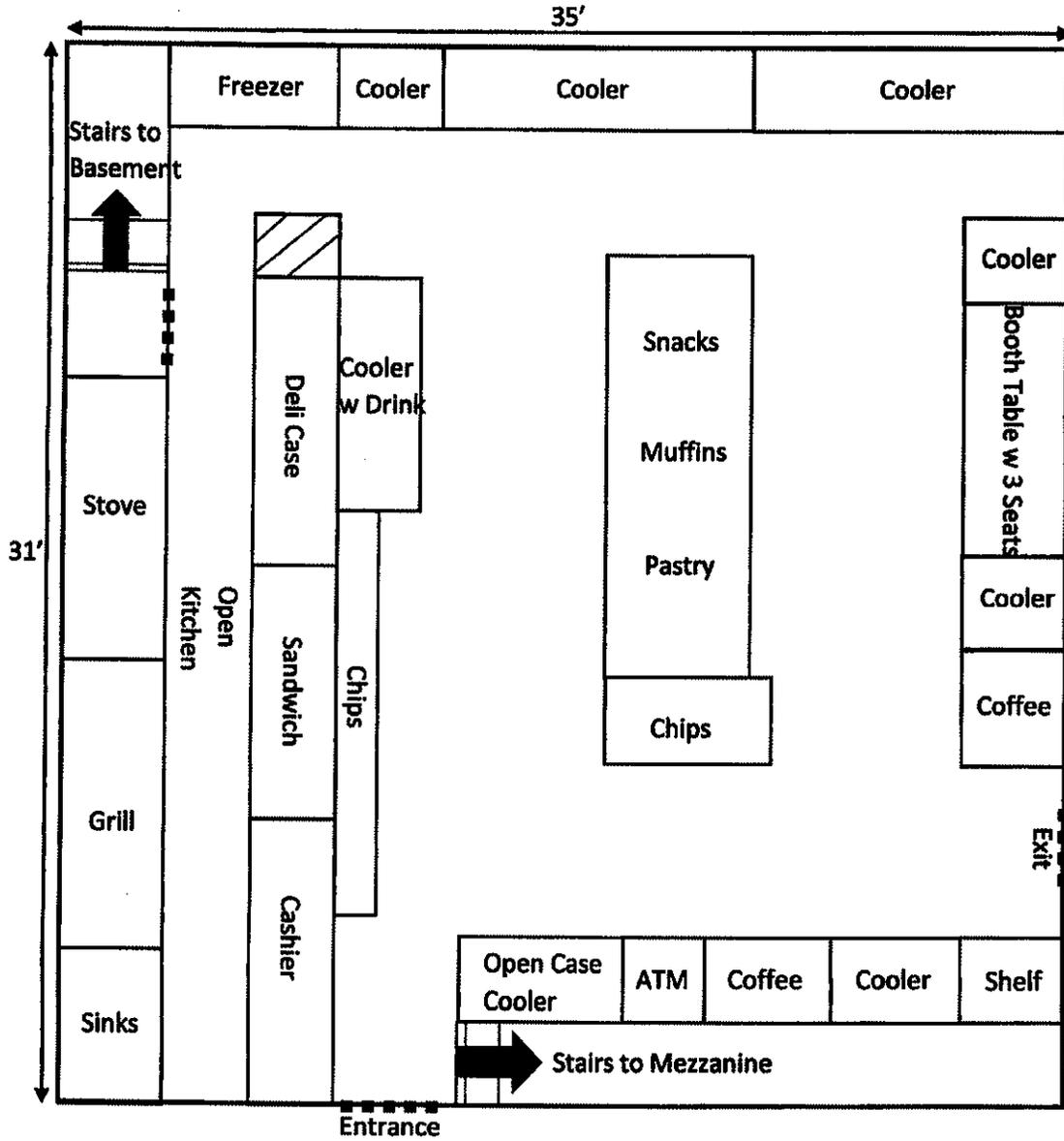
<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>		
Y & L Family Deli Inc.		Red Spoon		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		
201 W 14th St, New York, NY 10011		At corner of 7th Ave & 14th St		
<b>OWNER</b>	<b>NAME:</b>	Sunguo Qu	<b>ATTORNEY</b>	
	<b>PHONE:</b>	(718) 878-0288		<b>NAME:</b>
	<b>FAX:</b>			Matthew I. Marks, Esq.
<b>MANAGER</b>	<b>NAME:</b>	N/A	<b>LANDLORD</b>	
	<b>PHONE:</b>			<b>NAME:</b>
	<b>FAX:</b>			Mardan Realty Co. LLC
<b>DESCRIPTION OF BUSINESS</b>				
<b>Establishment Type:</b>		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input checked="" type="radio"/> Other (Explain): Bar/Arcade   Cafe		
<b>Method of Operation:</b>		<input type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input checked="" type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade		
<b>License Type:</b>		<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer		
<b>APPLICATION TYPE</b> (check one)		<input type="radio"/> New		
		Has applicant owned or managed a similar business?		
		YES   NO		
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
		<input checked="" type="radio"/> Transfer		
		What is the prior license #?		
		1260023		
		What is the expiration date on the prior license?		
12/31/2014 <sup>6</sup>				
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									
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	7am - 9pm	7am - 9pm	7am - 9pm	7am - 9pm	7am - 9pm	7am - 9pm	7am - 9pm	7am - 9pm
	Music	N/A	N/A	N/A	N/A	N/A	N/A	N/A	
	Kitchen	7am - 9pm	7am - 9pm	7am - 9pm	7am - 9pm	7am - 9pm	7am - 9pm	7am - 9pm	
OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	65	65	4	19	0	0	0	0	0
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	65	
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	N/A			
BUILDING DESIGN									
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A		
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	N/A		
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A		

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

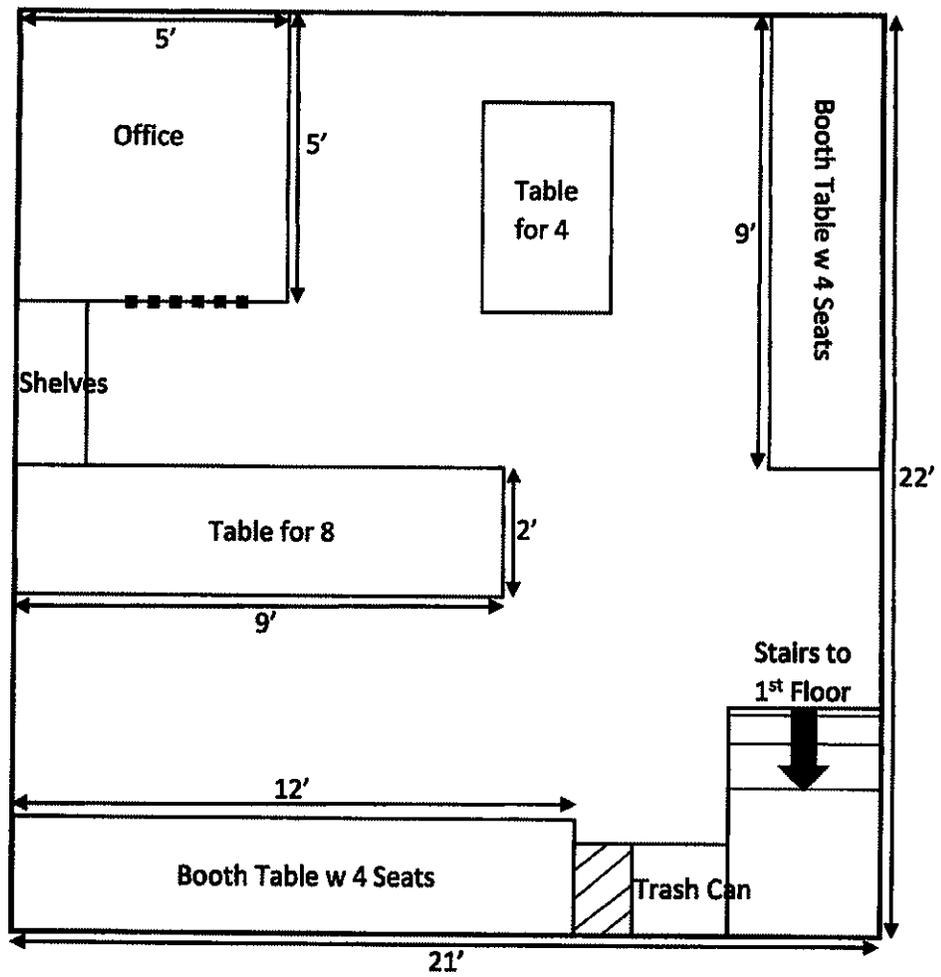
LOCATION & ZONING			
Primary Zoning District:	MIXED		Overlay (If Applicable):
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of 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.	YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> NO	<input 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: _____		
<b>NOTIFICATION:</b> What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		

1<sup>st</sup> Floor

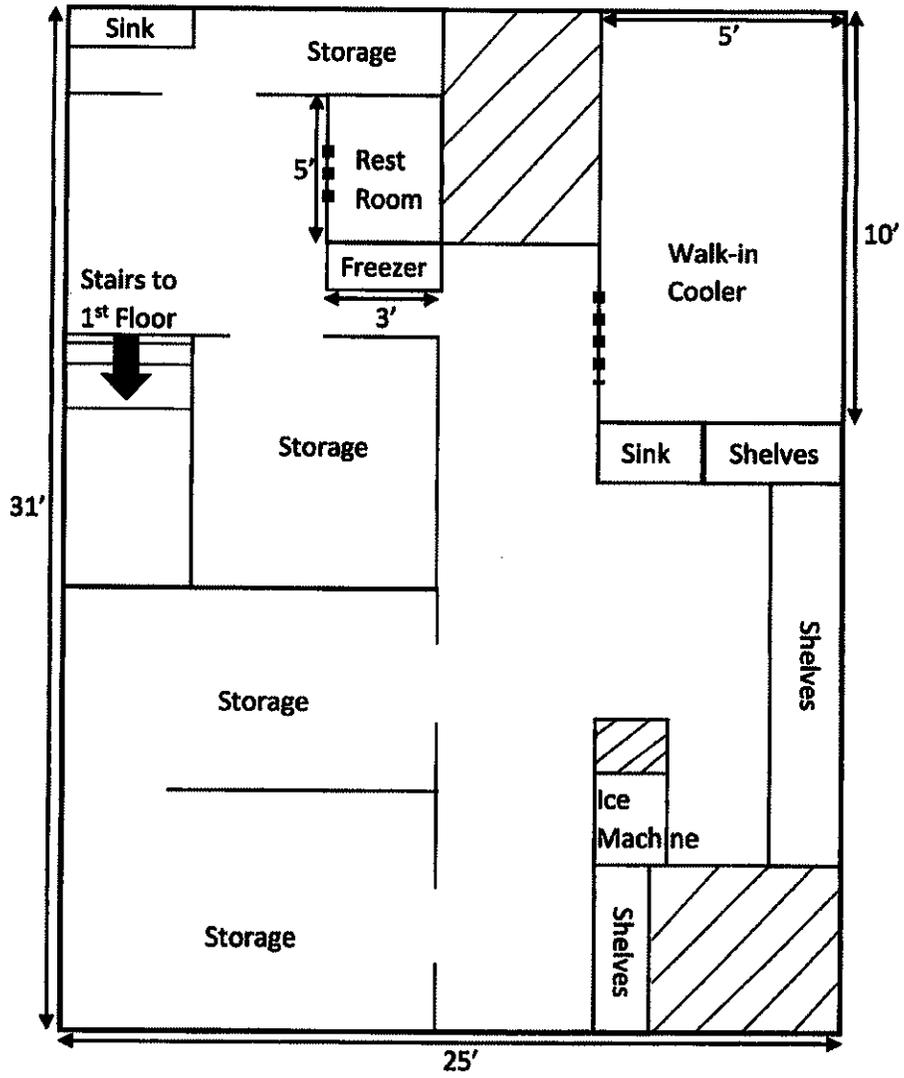


Y & L Family Deli Inc  
201 West 14<sup>th</sup> Street  
New York, NY 10011

Mezzanine



Basement



Y & L Family Deli Inc  
201 West 14<sup>th</sup> Street  
New York, NY 10011

# SALADS

## SIGNATURE SALADS

<b>Garden Salad</b> Romaine, Peppers, Tomato, Cucumber, Carrot, Red Onion with Oil & Vinegar	5.95
<b>Grilled Chicken Caesar Salad</b> Romaine, Croutons, Tomato, Parmesan, Grilled Chicken with Caesar Dressing	5.95
<b>Greek Salad</b> Romaine, Cherry Tomato, Red Onion, Feta, Cucumber, Black Olive with Oil & Vinegar & Fresh Lemon Juice	6.95
<b>Spring Salad</b> Mixed Green, Walnut, Red Onion, Grape, Alfalfa, Cherry Tomato, Blue Cheese with Raspberry Dressing	6.95
<b>Caribbean Salad</b> Romaine, Red Onion, Pineapple, Almond, Cranberry Raisins, Grilled Chicken with Honey Lime Dressing	6.95
<b>Cobb Salad</b> Romaine, Bacon, Egg, Cherry Tomato, Avocado, Blue Cheese with French Dressing	6.95
<b>Avocado Salad</b> Mixed Green, Avocado, Tomato, Red Onion, Cilantro, Corn, Chickpea with Honey Lime Dressing	6.95
<b>CREATE YOUR OWN SALAD</b>	
<i>Choice of Organic Mixed Greens, Baby Spinach or Romaine with 1 Meat &amp; 5 additional toppings for 6.95</i>	
<b>WRAPS (Choice of Plain, Whole Wheat, Spinach &amp; Tomato)</b>	
<b>Grilled Chicken Caesar Wrap</b> Romaine, Tomato, Croutons, Parmesan, Grilled Chicken with Caesar Dressing	6.95
<b>Red Spoon Veggie Wrap</b> Alfalfa, Avocado, Cucumber, Tomato, Roasted Pepper, Corn with Hummus	6.95
<b>California Wrap</b> Oven Roasted Turkey, Bacon, Alfalfa, Carrots, Roasted Pepper, Cheddar with Ranch Dressing	7.45
<b>Salad in a Wrap</b> Choice of Romaine, Organic Mixed Greens, or Spinach with 1 Meat and 4 Additional toppings	6.95

# SPECIALTIES

## COFFEE | TEA

Fresh Brewed Coffee	10 oz	16 oz	20 oz
Hot Tea	1.25	1.75	
Iced Coffee	1.25	1.75	
			2.50

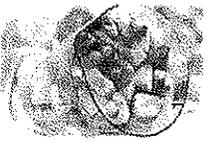
## GELATO (SEASONAL)

*Our hand made gelato is available during warmer seasons, with a wide range of flavors from Hazelnut and Pistachio to Strawberry and Mango Sorbet. Gelato season begins once the weather gets warmer, so look out for us on 14th Street!*

## SMOOTHIE

<b>Berries Galore</b> Mixed Berries, Honey, Apple Juice, Low-fat Raspberry Yogurt	20 oz   4.75
--	--------------

<b>Tropical Twist</b> Pineapple, Mango, Coconut Water, Banana, Honey, Apple Juice	
<b>Sunny Day</b> Mango, Banana, Orange, Orange Juice, Low-fat Vanilla Yogurt	
<b>Peanut Paradise</b> Peanut Butter, Banana, Honey, Skim Milk	



<b>Blue Lagoon</b> Blueberry, Strawberry, Honey, Orange Juice, Low-fat Blueberry Yogurt	
--	--

## PARFUM

*Enjoy one of our freshly made parfums layered with a variety of fruits, granola, and non-fat vanilla yogurt.*

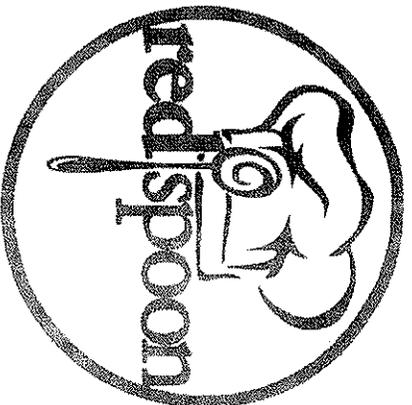


## CATERING

16 oz | 3.99

*We provide catering services for breakfast, lunch & dinner for all occasions. We can also provide drinks and desserts such as fruit trays and fresh oven-baked cookies, so feel free to contact us for more information!*

*\*\* All Items are Taxable \*\**



201 West 14th Street

Corner of 7th Avenue

New York, NY 10011

212 414 1160

Open 24 Hours | 7 Days a Week

Free Delivery\* (\$8.00 Minimum)

We carry Beer, Cigarettes, and Groceries

We accept Visa, Discover, and Mastercard

Seating Available (customers only)

Catering Available

\*Prices subject to change\*

1 **Business License & Permits Committee**

Item #: 8

2  
3 February 4, 2015

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

10  
11 **Re: 391 Eight Avenue TC LLC**  
12 **d/b/a Tres Carnes**  
13 *391 8<sup>th</sup> Avenue (29/30)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends **denial** of a new On-Premise Liquor License  
18 application for Tres Carnes, **unless** the attached stipulations, agreed to by the applicant, are part of the  
19 method of operation for this establishment with a capacity of 74 people, with 5 tables with 18 seats.

20  
21  
22 Sincerely,

23  
24  
25  
26  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

27  
28

# Manhattan Community Board 4

(All Fields Must Be Completed)

# Liquor License Stipulations Application

<b>APPLICANT</b> 391 Eight Avenue Te LLC		<b>DOING BUSINESS AS (DBA)</b> TRES CARNES	
<b>STREET ADDRESS</b> 391 8 <sup>th</sup> Avenue, New York NY 10001		<b>CROSS STREETS</b> Between 29 <sup>th</sup> and 30 <sup>th</sup> Street	
<b>OWNER</b>	<b>NAME:</b> MICHAEL SINENSKY	<b>ATTORNEY</b>	<b>NAME:</b> ROBERT BOOKMAN
	<b>PHONE:</b> 646-533-2360		<b>PHONE:</b> 212-513-1988
	<b>FAX:</b> 212-675-5088		<b>FAX:</b> 212-385-0564
<b>MANAGER</b>	<b>NAME:</b> ZACH ISRAEL	<b>LANDLORD</b>	<b>NAME:</b> CHU HING CHAN
	<b>PHONE:</b> 607-351-4506		<b>PHONE:</b> 718-697-9264
	<b>FAX:</b> 212-675-5088		<b>FAX:</b>
<b>DESCRIPTION OF BUSINESS</b>			
<b>Establishment Type:</b>		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization -- Members Only) <input type="radio"/> Other (Explain): Bar/Arcade	
<b>Method of Operation:</b>		<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade	
<b>License Type:</b>		<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer	
<b>APPLICATION TYPE</b> (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?	TRES CARNES
		What is/was the address of the establishment?	688 6 <sup>th</sup> Avenue, NY 10010
		What were the dates the applicant was involved with this former premise?	2012
	<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

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>HOURS</b>	<b>Operation</b>	11AM-10PM	11AM-10PM	11AM-10PM	11AM-10PM	11AM-10PM	11AM-10PM
	<b>Music</b>	Yes	Yes	Yes	Yes	Yes	Yes
	<b>Kitchen</b>	Yes	Yes	Yes	Yes	Yes	Yes

<b>OCCUPANCY</b>	INDOOR								
	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	25-30	5	18	0	0	0	0

How many floors are there? What is the capacity for each floor? (please respond in space provided)	1-2		
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?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> <del>N/A</del> MS
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	<input type="radio"/> 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.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible, provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input 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.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A

LOCATION & ZONING			
Primary Zoning District:	M1-6	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input checked="" 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 checked="" type="radio"/> N/A
Is the 500 Foot Rule or 200 Foot Rule Triggerred? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A 500 Foot Rule
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	<input type="radio"/> 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		



# TRES CARNES

Texas Smoked Mexican Fare

[trescarnes.com](http://trescarnes.com)

## 1 CHOOSE ONE

### BURRITO

Flour Tortilla

### SOFT TACOS (2)

White Corn

### EL TRES BOWL

Served over rice and beans or mixed greens

## 2 PICK A FILLING

### SMOKED BRISKET 8.73

TC3 dry rub, 16+ hrs. smoke

### SMOKED CHICKEN 8.27

Adobo & Lime, TC3 dry rub  
Smoked & chopped

### SMOKED PORK SHOULDER 8.27

TC3 "Texican" Rub, Pulled Hot

### NO CARNIE (V) 8.04

Choice of veggies

\*Double Meat Add 2.76

## 3 RICE & BEANS

Choose 1 of each for your burrito or bowl

RICE	BEANS
<b>GREEN POBLANO RICE (V)</b> Cilantro, poblanos, green onion	<b>PINTO BEANS "CHARROS"</b> Smoked pork, chorizo, & chiles
<b>MEXICAN YELLOW RICE</b> Sweet bell peppers, onions	<b>BLACKKEYED-BLACK BEANS (V)</b> TC3 dry rub, Mexican beer

## 4 ADD-IN FILLINGS

(Any or all for 1.37)

### STREET-CART CORN (V)

Roasted. Smoky lime mayo, cilantro

### CHIPOTLE SQUASH (V)

Roasted with red onions, lime, spices

### SMASHED & SMOKY GUAC (V)

\*Add Chili for 1.37

## 5 FREE TOPPINGS

### PICO (Mild) TOMATILLO SALSA (Med)

### ROASTED TOMATO SALSA (Hot)

### TRES FUEGOS SALSA (XXX Hot)

### CREMA - PICKLED ONIONS

### RADISHES - COTIJA CHEESE

## SIDES

STREET-CART CORN 4.59

CHIPOTLE SQUASH 4.59

BRISKET CHILI 4.59 RICE & BEANS 3.68

GUAC & CHIPS 3.44 PICO & CHIPS 2.53

## TO DRINK

AGUA FRESCA 2.76

Cucumber-Apple-Lime

FRESH AGAVE LIMENADE 2.76

## SODAS

Mexican Sodas 2.53

Asst. Sodas 2.07 Bottled Water 1.61

## ★ CHURRO DOUGHNUT 3.22 ★

## CERVEZAS & MICHELADAS

Bottles or 16oz. Draft 4.14

Micheladas 5.97

### MARRIACHI MICHELADA

Beer on the rocks with lime & The Cock's Tail Bloody Mariachi

### MICHELADA DE HUMO

Beer on the rocks with lime Mexican beer on the rocks with chipotle puree, fresh lime.

### CHELADRA CLASICA

Beer on the rocks with salt, lime & Valentina hot sauce.

### SPIKED MEXICAN LIMENADE

Beer on the rocks with our housemade limenade. Refreshante!

## ★ CERVEZA SPECIALS! ★

Weekdays 4-7pm

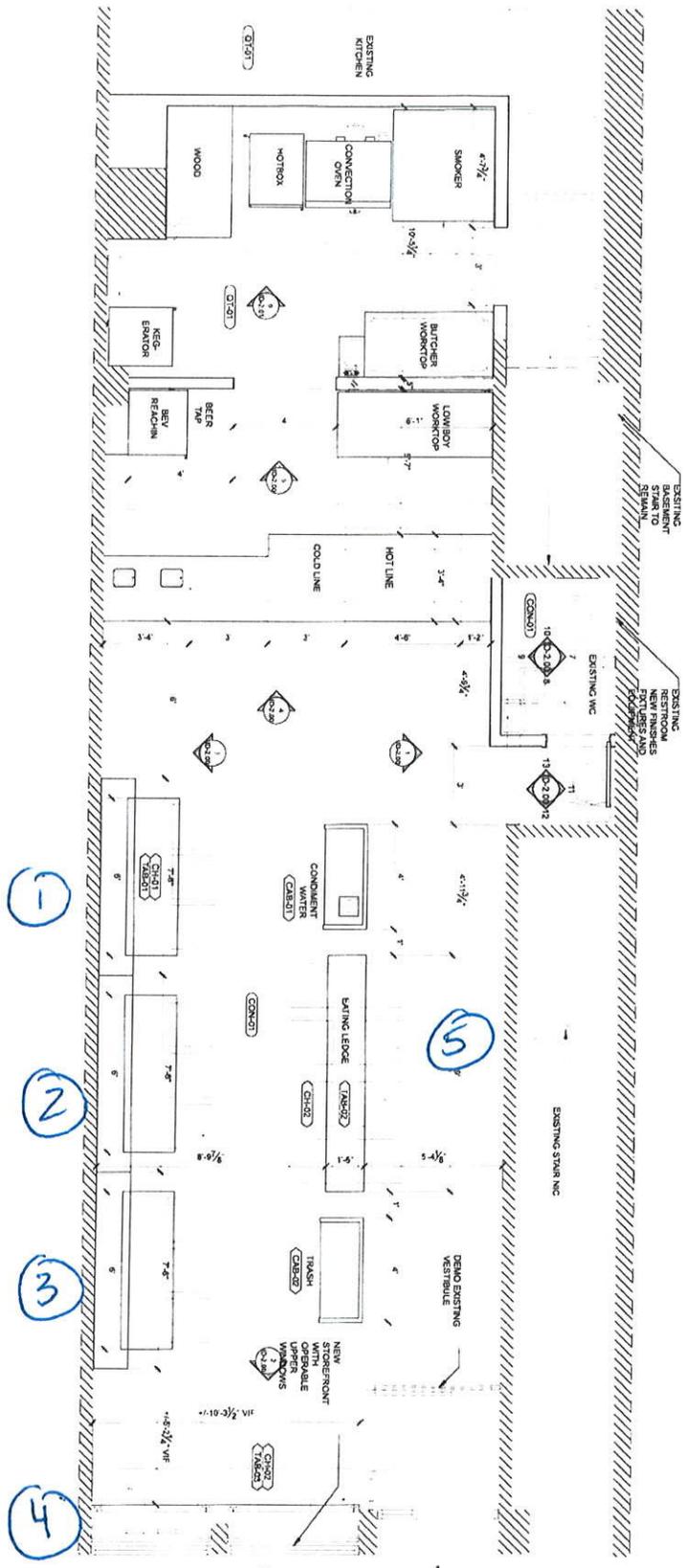
HALF PRICE Spiked Limenades!

Sat-Sun 2 FOR 1 Micheladas ALL DAY!

ASK ABOUT OUR CATERING MENU FOR YOUR NEXT EVENT!

[trescarnes@trescarnes.com](mailto:trescarnes@trescarnes.com) Tres Carnes





1 PLAN  
SCALE: 1/2"=1'-0"

NOT FOR CONSTRUCTION FOR PREVIEW AND REVIEW ONLY

**ID-1.00**  
PLAN

Scale: 1/2"=1'-0"



DATE: 02/20/14  
REVISION: 1/10/2014

All work shall be done in accordance with the applicable building codes and regulations. The contractor shall be responsible for obtaining all necessary permits and approvals. The architect shall not be responsible for the construction of the work. The architect shall not be responsible for the construction of the work. The architect shall not be responsible for the construction of the work.

**JOSH HELD DESIGN**  
Design Architecture  
135 West 20th Street, Suite 200  
New York, NY 10011  
212.242.4533

