

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT 391 Eight Avenue TC LLC		DOING BUSINESS AS (DBA) TRES CARNES		
STREET ADDRESS 391 8 th Avenue, New York NY 10001		CROSS STREETS Between 29 th and 30 th Street		
OWNER	NAME: MICHAEL SINENSKY	ATTORNEY	NAME: ROBERT BOOKMAN	
	PHONE: 646-533-2360		PHONE: 212-513-1988	
	FAX: 212-675-5088		FAX: 212-385-0564	
MANAGER	NAME: ZACH ISRAEL	LANDLORD	NAME: CHU HING CHAN	
	PHONE: 607-351-4506		PHONE: 718-697-9264	
	FAX: 212-675-5088		FAX:	
DESCRIPTION OF BUSINESS				
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization -- Members Only) <input type="radio"/> Other (Explain): Bar/Arcade			
Method of Operation:	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade			
License Type:	<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer			
APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES <input type="radio"/> NO	
		What is/was the name of establishment?	TRES CARNES	
		What is/was the address of the establishment?	688 6 th 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 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	11AM-10PM						
	Music	Yes						
	Kitchen	Yes						

OCCUPANCY	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	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 type="radio"/> N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	<input checked="" 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 checked="" 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:	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 type="radio"/> N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Is a Public Assembly permit required?	<input 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 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		

500 Foot Rule

Proximity Report for Location:

December 22, 2014

391 8TH AVE, New York, 10001

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

Closest Liquor Stores

Name	Address	Approx. Distance
NRS WINE AND LIQUOR INC	403 8TH AVE	215 ft
DELAUREN WINES INC	332 8TH AVE	720 ft
PENN WINE & SPIRITS INC	PENNSYLVANIA STATION	980 ft
BURGUNDY WINE COMPANY LTD	143 W 26TH STREET	1650 ft
SUEBOB LIQUOR INC	312 W 23RD STREET	1695 ft
36TH STREET WINE & LIQUOR INC	270 W 36TH STREET	1735 ft
ALGA WINES & SPIRITS LTD	221 9TH AVENUE	1760 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

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

Name	Address	Approx. Distance
WALTERS BAR INC	389 8TH AVENUE	35 ft
M & M 28TH ST RESTAURANT LLC	382 8TH AVE A/K/A 261 W 29 ST	105 ft
SALUMERIA BIELLESE INC	376 378 8TH AVENUE	145 ft
402 EIGHTH AVENUE REST INC	402 8TH AVENUE	160 ft
A J K CAFE INC	407 8TH AVE	220 ft
G G P BAR & GRILL CORP	372 8TH AVENUE	225 ft
NAVIC INVEST GROUP LLC	408 8TH AVE	240 ft
AMA RESTAURANTS LLC	410 8TH AVENUE	270 ft
8TH AVENUE BBQ LLC	416 8TH AVENUE	355 ft
251 W 30TH ST LLC	251 W 30TH ST	465 ft
M J M REST CORP	254 W 31ST STREET	490 ft
WHISKEYBARRELBAR LLC	247 W 30TH ST	495 ft
FRENCH PARADOX INC, THE	245 W 29TH ST	505 ft
GOURMET MANAGEMENT CORP	PENNSYLVANIA STATION	625 ft
TRACKS AT PENN LLC	PENNSYLVANIA STA	625 ft
GENTS ENTERPRISES INC	PENN STATION-MAIN CONCOURSE	625 ft
VELKONEL RESTAURANT INC	220 W 31ST STREET	650 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
NORTHWEST 252 LLC	252 254 W 29TH ST	430 ft
PRIMO COFFEE INC	LIRR PENN STATION AMTRACK LVL	625 ft
FOOD SQUARE LLC	330 8TH AVE	750 ft

Unmapped licenses within zipcode of report location

Name	Address
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TRES CARNES

Texas Smoked Mexican Fare

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 CARNE (V) 8.04
Choice of veggies

*Double Meat Add 2.76

3 RICE & BEANS

Choose 1 of each for
your burrito or bowl

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

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

ASK ABOUT OUR CATERING
MENU FOR YOUR NEXT EVENT!

@trescarnes  Tres Carnes

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 LIMEADE 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

MARIACHI MICHELADA

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

MICHELADA DE HUMO

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

CHELADA CLASICA

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

SPIKED MEXICAN LIMEADE

Beer on the rocks with our
housemade limeade. Refreshante!



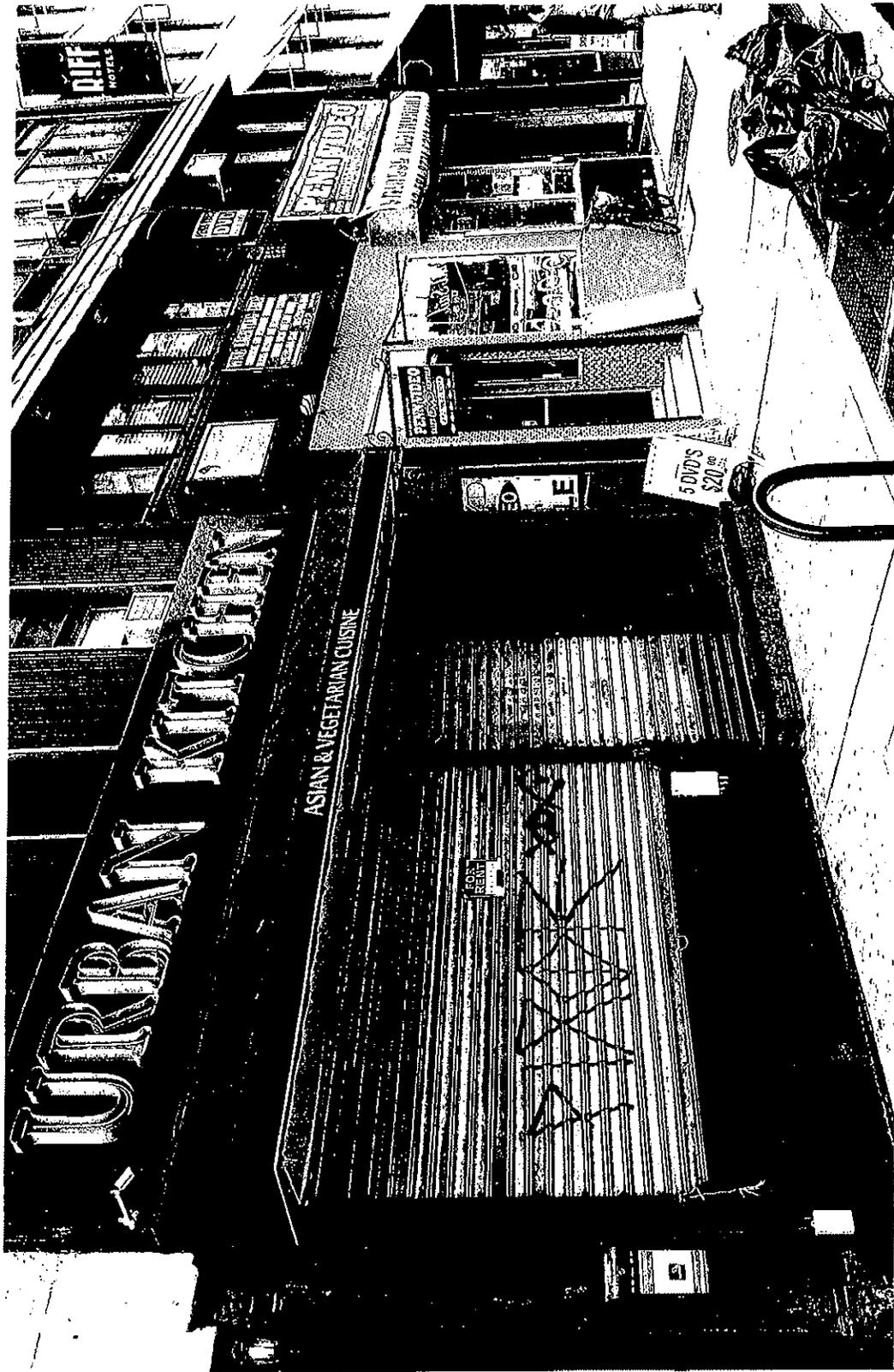
CERVEZA SPECIALS!

Weekdays 4-7pm

HALF PRICE Spiked Limeades!

Sat-Sun 2 FOR 1 Micheladas ALL DAY!





URBAN KITCHEN

ASIAN & VEGETARIAN CUISINE

9007 3102
701-414

FRANCO
2000

AD
20
LE

5000S
\$20

ENTER

FOR
RENT

XXXXXX

2

THE CITY OF NEW YORK

DEPARTMENT OF BUILDINGS
 CERTIFICATE OF OCCUPANCY

BOROUGH MANHATTAN

DATE **AUG 19 1985**

NO. **87814**

This certificate supersedes C.O. No.

ZONING DISTRICT C 6-2

THIS CERTIFIES that the ~~100%~~ altered ~~existing~~ building premises located at
391 8th Avenue

Block **753** Lot **39**

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

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOAD LBS PER SQ FT	MAXIMUM NO OF PERSONS PERMITTED	ZONING Dwelling OR ROOMING UNITS	BUILDING CODE HABITABLE ROOMS	ZONING USE GROUP	BUILDING CODE OCCUPANCY GROUP	DESCRIPTION OF USE
Collar	O.C.						Boiler room, storage
1st	100	74			6	Coml.	Store
2nd	40		2	4	2	Resi.	Class "A" apartments
3rd	40		1	4	2	Resi.	Class "A" apartment
4th	40		1	4	2	Resi.	Class "A" apartment
Class "A" Apartments Old Code							

OPEN SPACE USES _____ (SPECIFY - PARKING SPACES, LOADING BERTHS, OTHER USES, NONE)

NO CHANGES OF USE OR OCCUPANCY SHALL BE MADE UNLESS
 A NEW AMENDED CERTIFICATE OF OCCUPANCY IS OBTAINED
 THIS CERTIFICATE OF OCCUPANCY IS ISSUED SUBJECT TO FURTHER LIMITATIONS, CONDITIONS AND
 SPECIFICATIONS NOTED ON THE REVERSE SIDE.

BOROUGH SUPERINTENDENT

COMMISSIONER

ORIGINAL OFFICE COPY - DEPARTMENT OF BUILDINGS COPY

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

BEGINNING at a point on the West side of 8th Avenue
distant 71.2' North ~~WEST~~ from the corner formed by the intersection of
West 29th St. and 8th Avenue
running thence west 70' feet; thence north 21.2' feet;
thence east 70' feet; thence south 21.2' feet;
thence _____ feet; thence _____ feet;
thence _____ feet; thence _____ feet;
to the point or place of beginning.

~~BOOK~~ ALT. No. 48/84 DATE OF COMPLETION 8-6-85 CONSTRUCTION CLASSIFICATION Class 3-N.P.P.
BUILDING OCCUPANCY GROUP CLASSIFICATION _____ HEIGHT 4 STORIES, 40' FEET
Class "A" Apartments

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

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

STORM DRAINAGE DISCHARGES INTO:

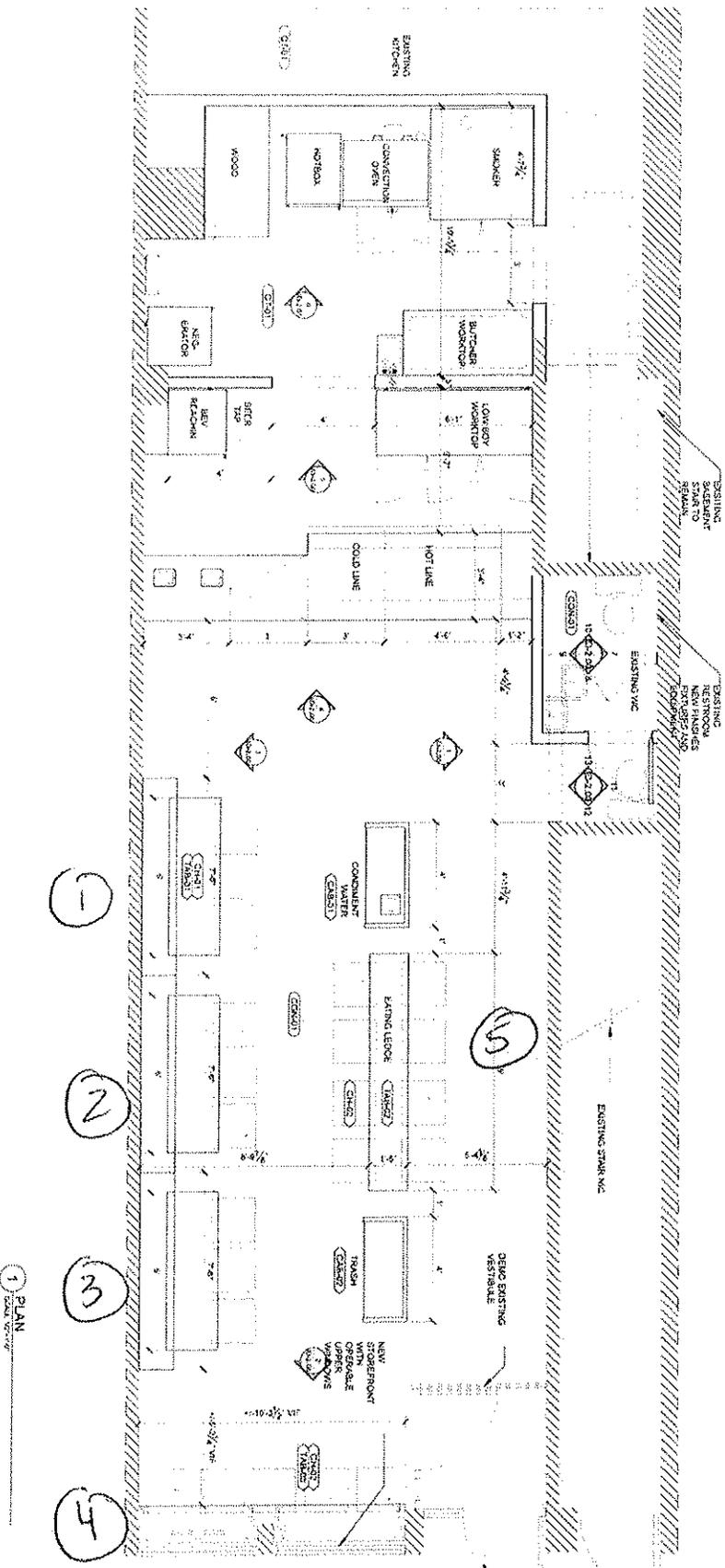
- A) STORM SEWER B) COMBINED SEWER C) PRIVATE SEWAGE DISPOSAL SYSTEM

SANITARY DRAINAGE DISCHARGES INTO:

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

LIMITATIONS OR RESTRICTIONS:

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



NOT FOR CONSTRUCTION. FOR PRICING AND REVIEW ONLY.

ID-1.00
PLAN

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



DATE:	REV:

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JOSH HELD DESIGN

Design/Architecture
131 West 29th Street, Suite 200
New York, NY 10001
212.242.4923



394 6th Avenue, New York, NY 10001

Manhattan Community Board 4

(All Fields Must Be Completed)

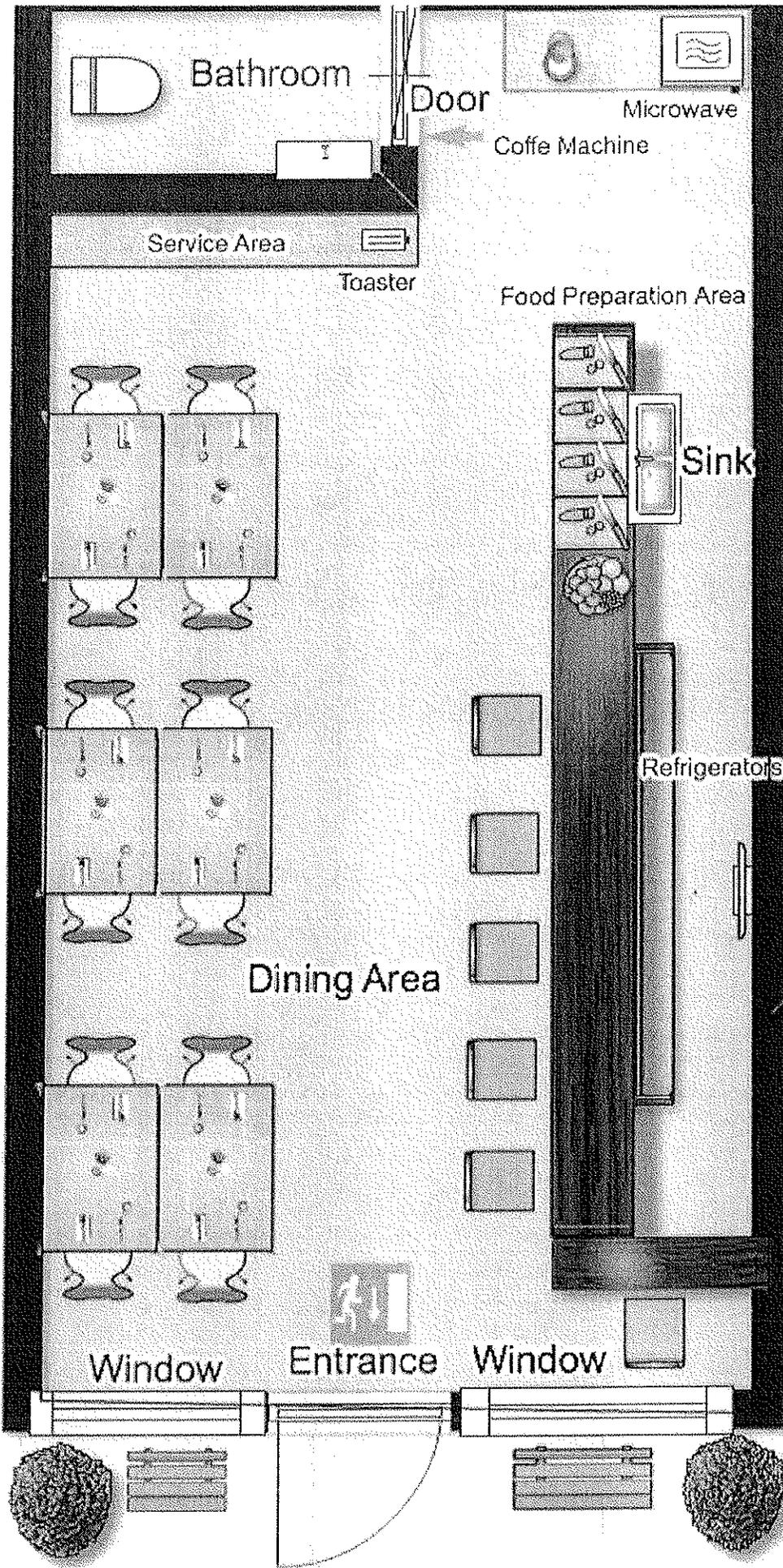
Liquor License Stipulations Application

APPLICANT Amoronde LLC		DOING BUSINESS AS (DBA) Crispin's Hell's Kitchen		
STREET ADDRESS 764 10th Avenue a/k/a 462 West 52nd Street		CROSS STREETS 52nd Street and 10th Avenue		
OWNER	NAME: Robert A. Taylor	ATTORNEY	NAME: David A. Kaminsky	
	PHONE: (917) 370-6186		PHONE: (212) 571-1227	
	FAX: (212) 757-2294		FAX: (212) 571-7004	
MANAGER	NAME: Robert A. Taylor	LANDLORD	NAME: Sonel Ramirez	
	PHONE: (917) 370-6186		PHONE: (212) 757-2276	
	FAX: (212) 757-2294		FAX: (212) 757-2294	
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?	<input type="checkbox"/> YES <input type="checkbox"/> NO	
		If alterations or operational changes are being made, please attach the plans to this form.		
	<input type="checkbox"/> Alteration	What is the current license #?		
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Please describe the nature of the alterations and attach the plans				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	
	Music	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	
	Kitchen	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	12pm - 2am	
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Stalls	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"/>	2-4	64	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"/>			
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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 checked="" type="checkbox"/> LIVE MUSIC	<input checked="" type="checkbox"/> DJ					
BUILDING DESIGN										
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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			
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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
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	# 2	West 50th/51st Streets Block Association	
	# 3		



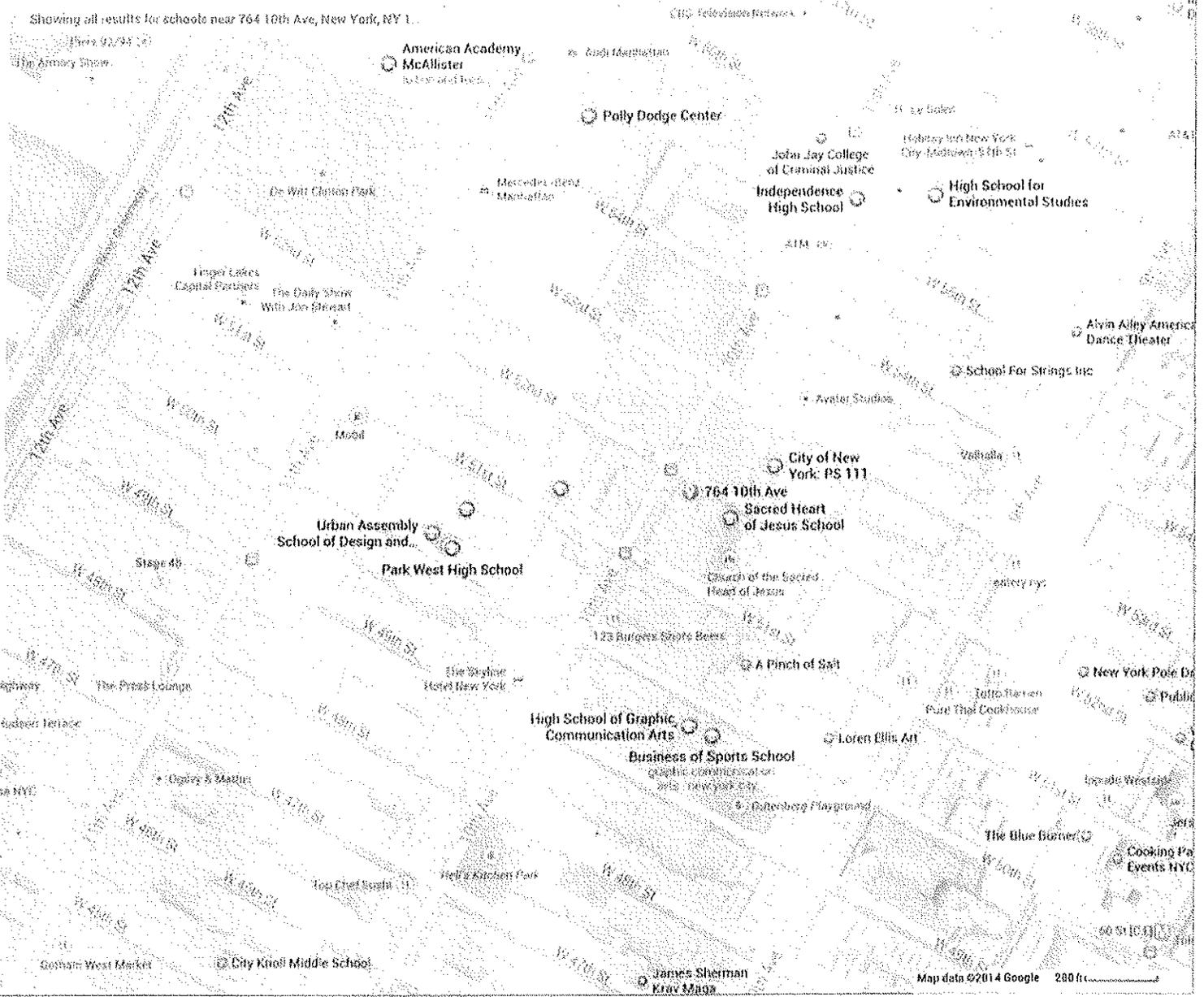


Diagram of establishments that trigger the 200 Foot Rule

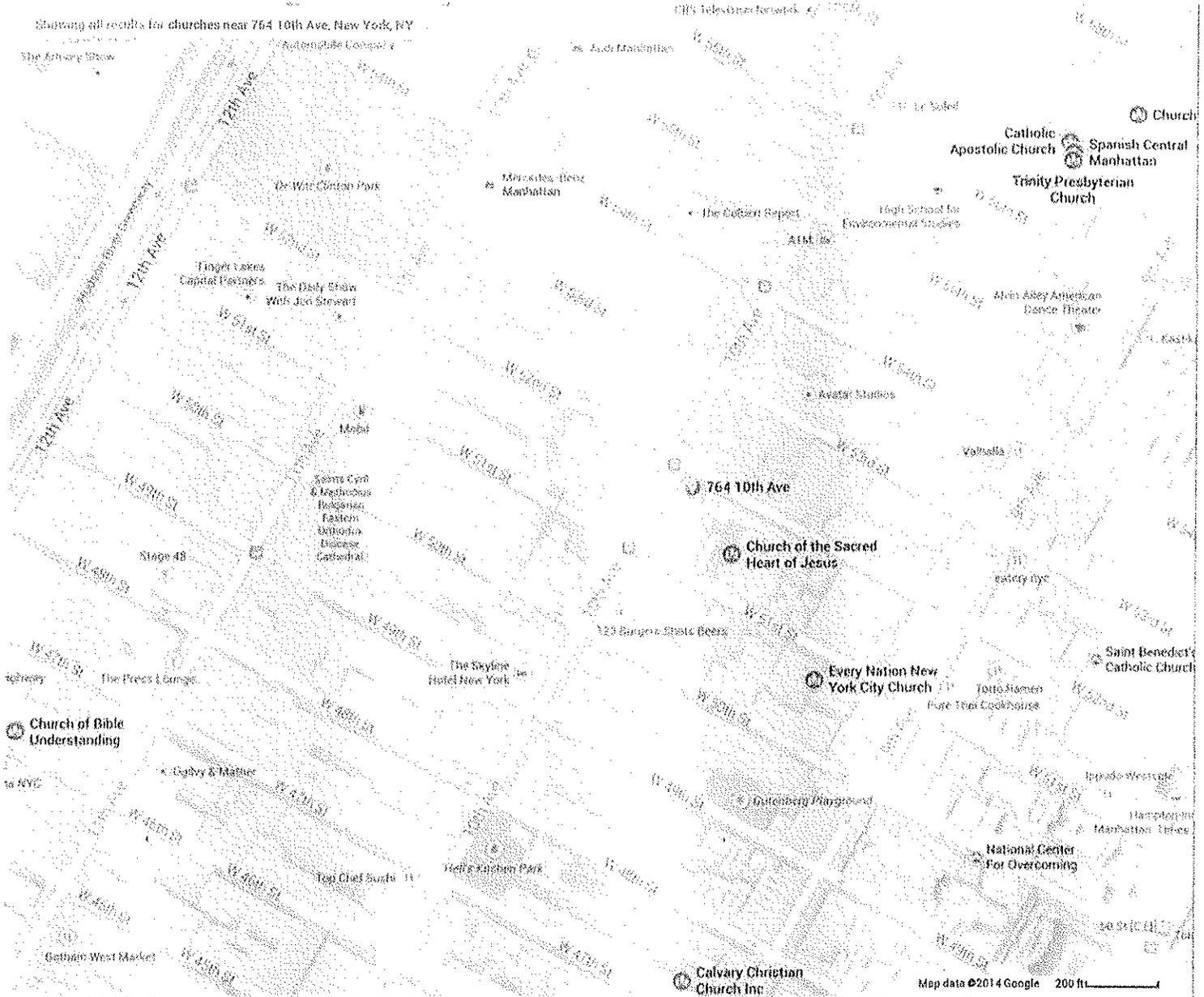
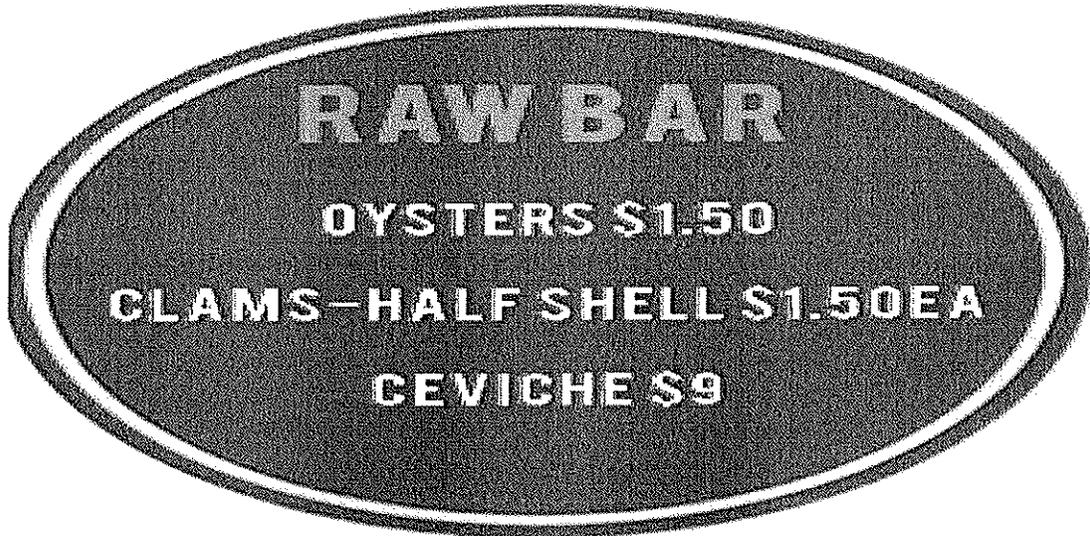


Diagram of establishments that trigger the 200 Foot Rule

OYSTER BAR



COLD—SMOKED \$12

SMOKED SALMON, PLAIN

SMOKED SALMON, PEPPERED

SMOKED TUNA

SMOKED SWORDFISH

SMOKED MACKEREL

SMOKED STURGEON

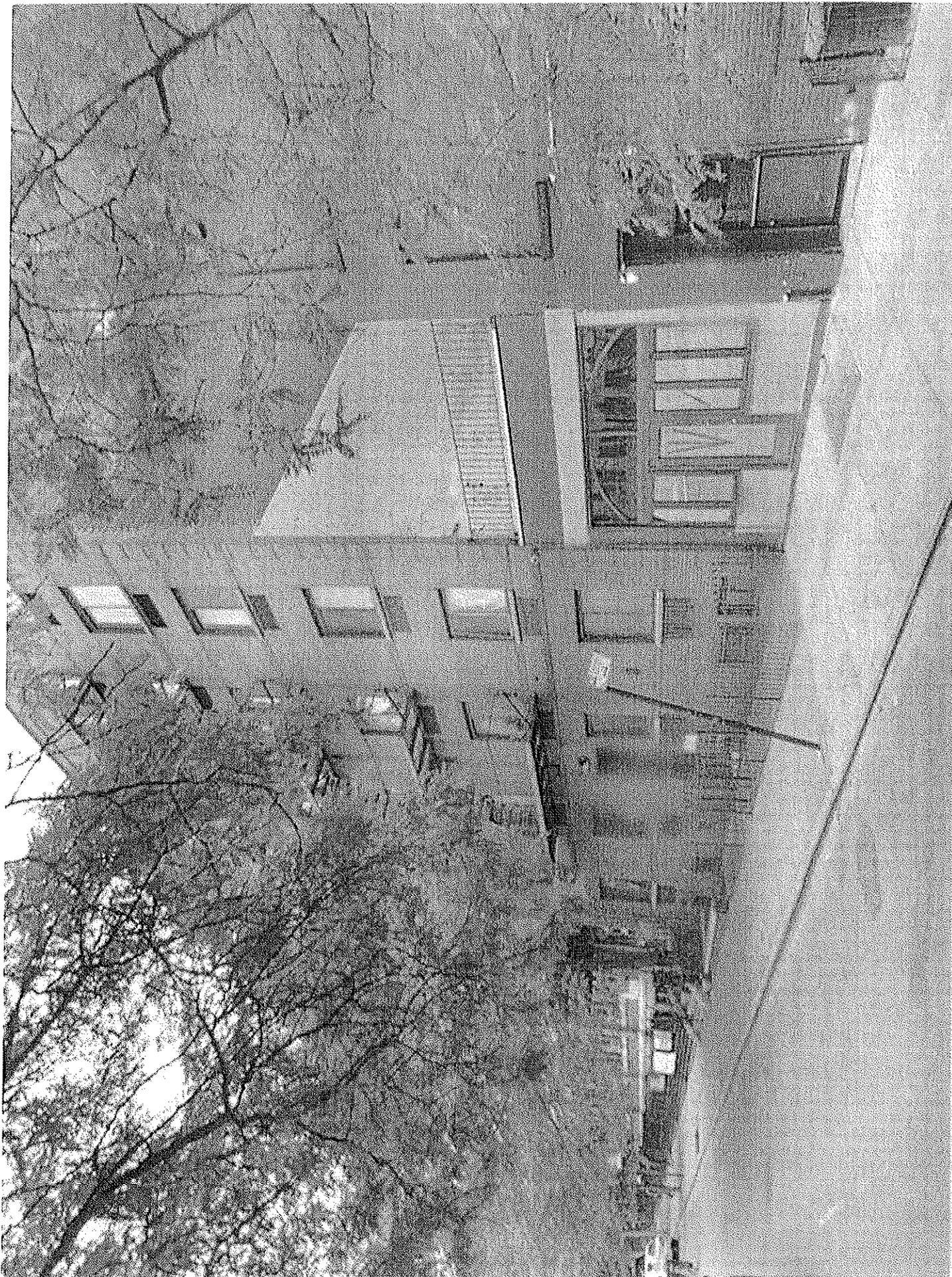
SMOKED BLUEFISH

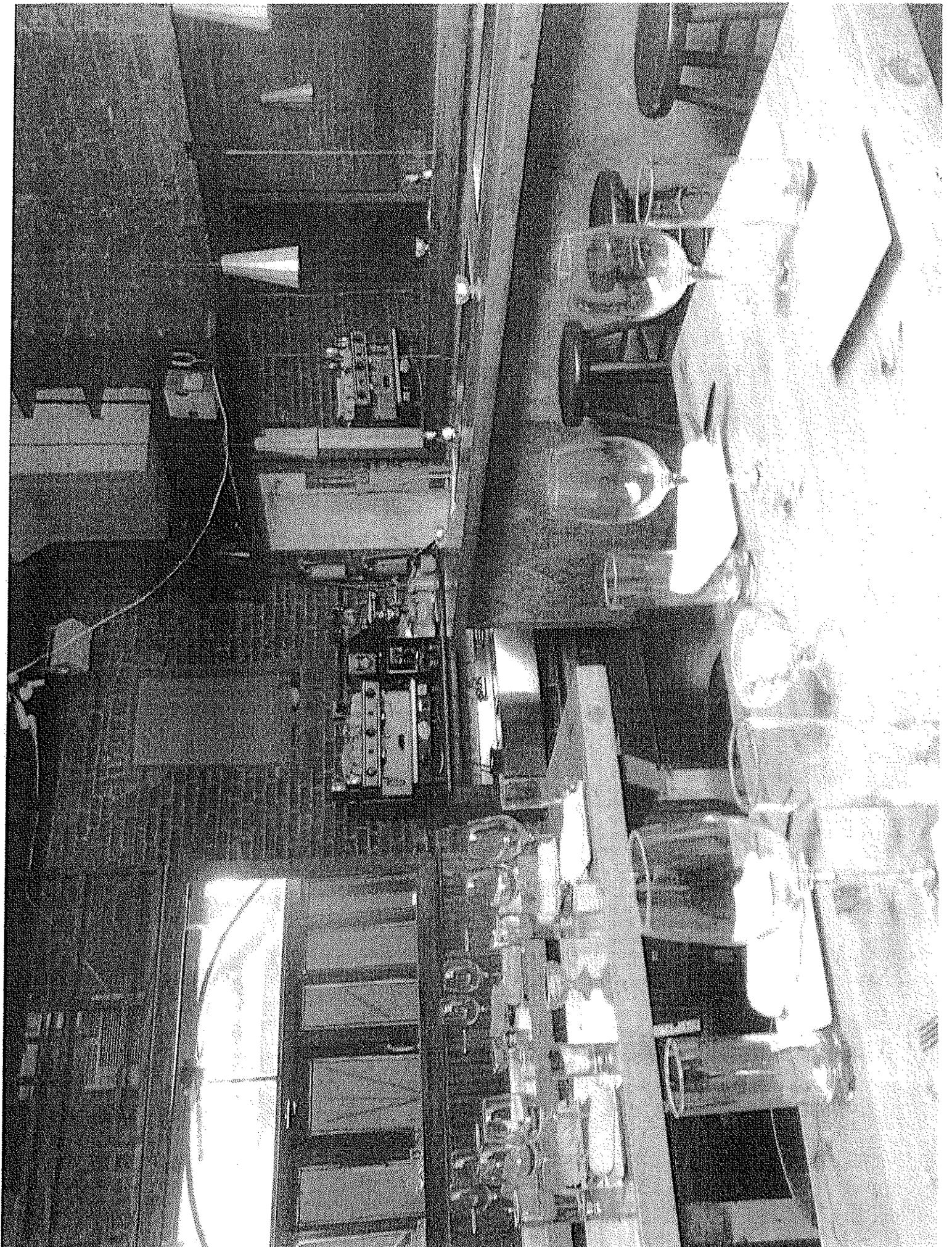
SMOKED SCALLOPS

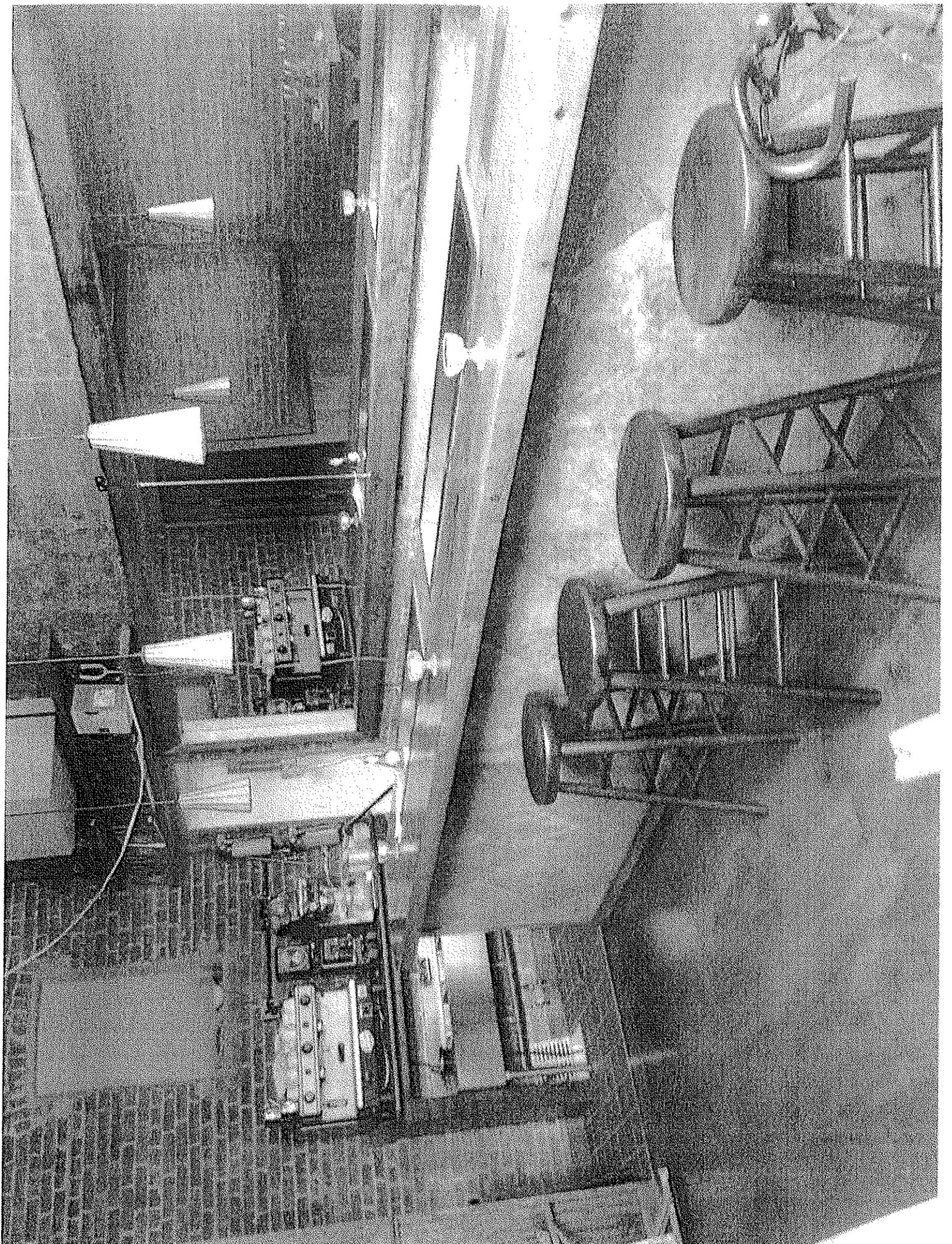
SMOKED OCTOPUS

SMOKED EEL









Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT Pier 66 Maritime Inc		DOING BUSINESS AS (DBA) Lackawanna Barge			
STREET ADDRESS 205 207 12th Avenue		CROSS STREETS West 27th & West 28th Street			
OWNER	NAME:	Angela Krevey	ATTORNEY		
	PHONE:	(917) 622-1653			
	FAX:	N/A			
MANAGER	NAME:		LANDLORD		
	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 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 Barge				
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 Bar/Tavern				
License Type:	<input checked="" type="checkbox"/> On-Premise <input type="checkbox"/> Wine <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer				
APPLICATION TYPE <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>		Addition of two service bars.			

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	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.	YES	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.	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.).	<input checked="" type="radio"/> YES	<input type="radio"/> 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	<input type="radio"/> 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	<input type="radio"/> NO	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?	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	<input type="radio"/> NO	N/A	
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	<input checked="" type="radio"/> N/A	Alteration
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	N/A	
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	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			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1			
	# 2			
	# 3			

PLEUSE LOCATIONS

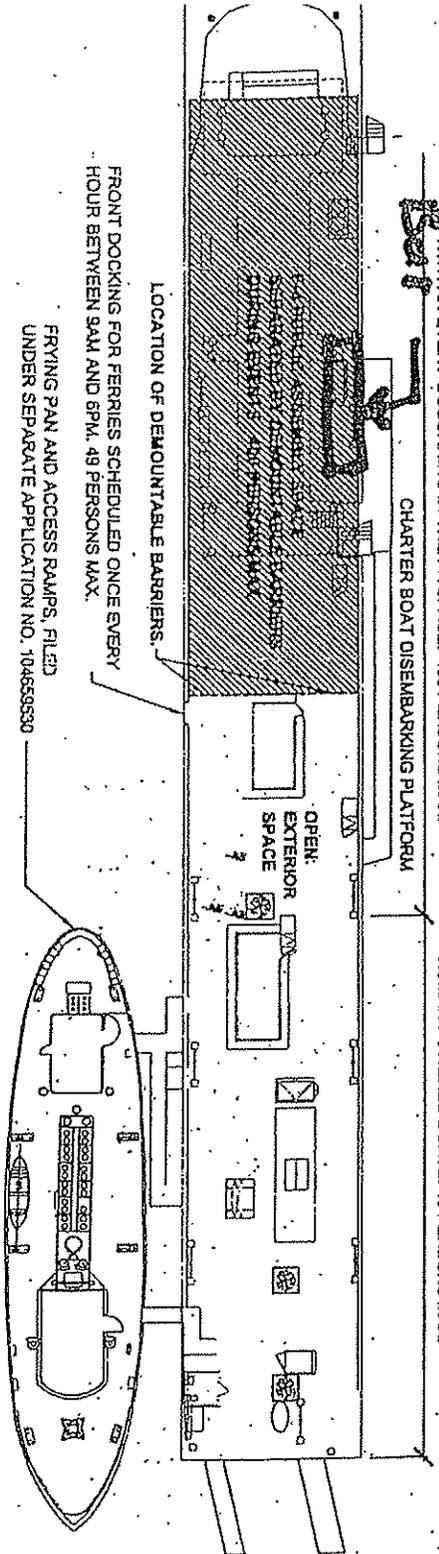
TO STREET →

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

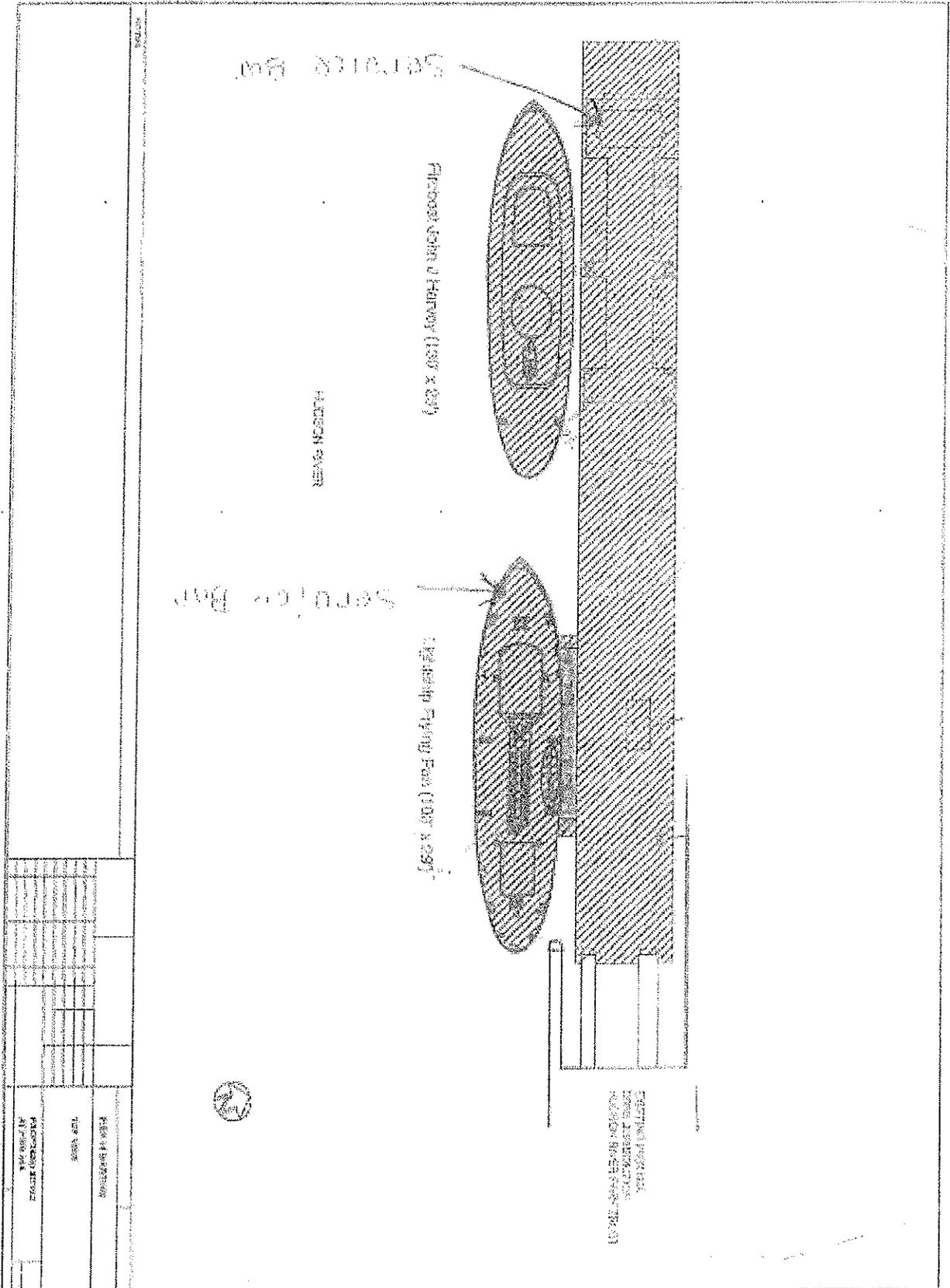
SIDE DOCKING FOR SMALL PLEASURE BOATS (PRIVATE MOTOR BOATS) AND BOAT LAUNCHING FOR PRIVATE HUMAN POWERED BOATS. 40 PERSONS MAX.

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. 104855330



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



PLAN NO.	DATE	REVISIONS
100-10001	12/15/00	100-10001-01
100-10001	12/15/00	100-10001-02
100-10001	12/15/00	100-10001-03
100-10001	12/15/00	100-10001-04
100-10001	12/15/00	100-10001-05
100-10001	12/15/00	100-10001-06
100-10001	12/15/00	100-10001-07
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100-10001	12/15/00	100-10001-17
100-10001	12/15/00	100-10001-18
100-10001	12/15/00	100-10001-19
100-10001	12/15/00	100-10001-20

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

MenuPages **PRIME** Advertising

for more info: 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
- Commeal 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 tequilla, 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

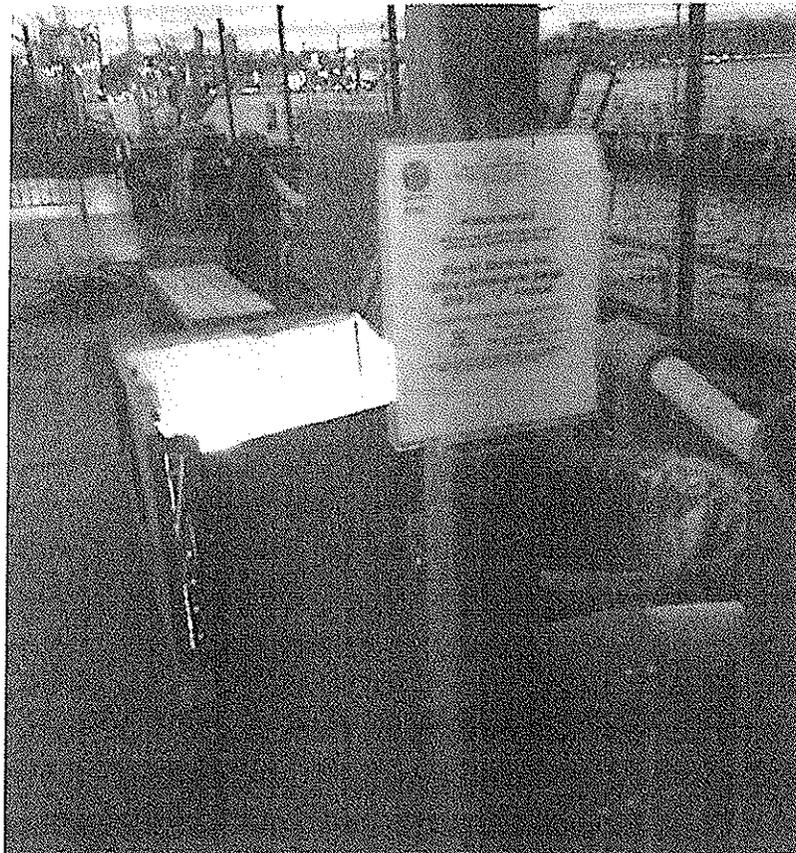
- White Sangria *white wine with seasonal fruit & berries* gl 9.00 pitcher 37.00

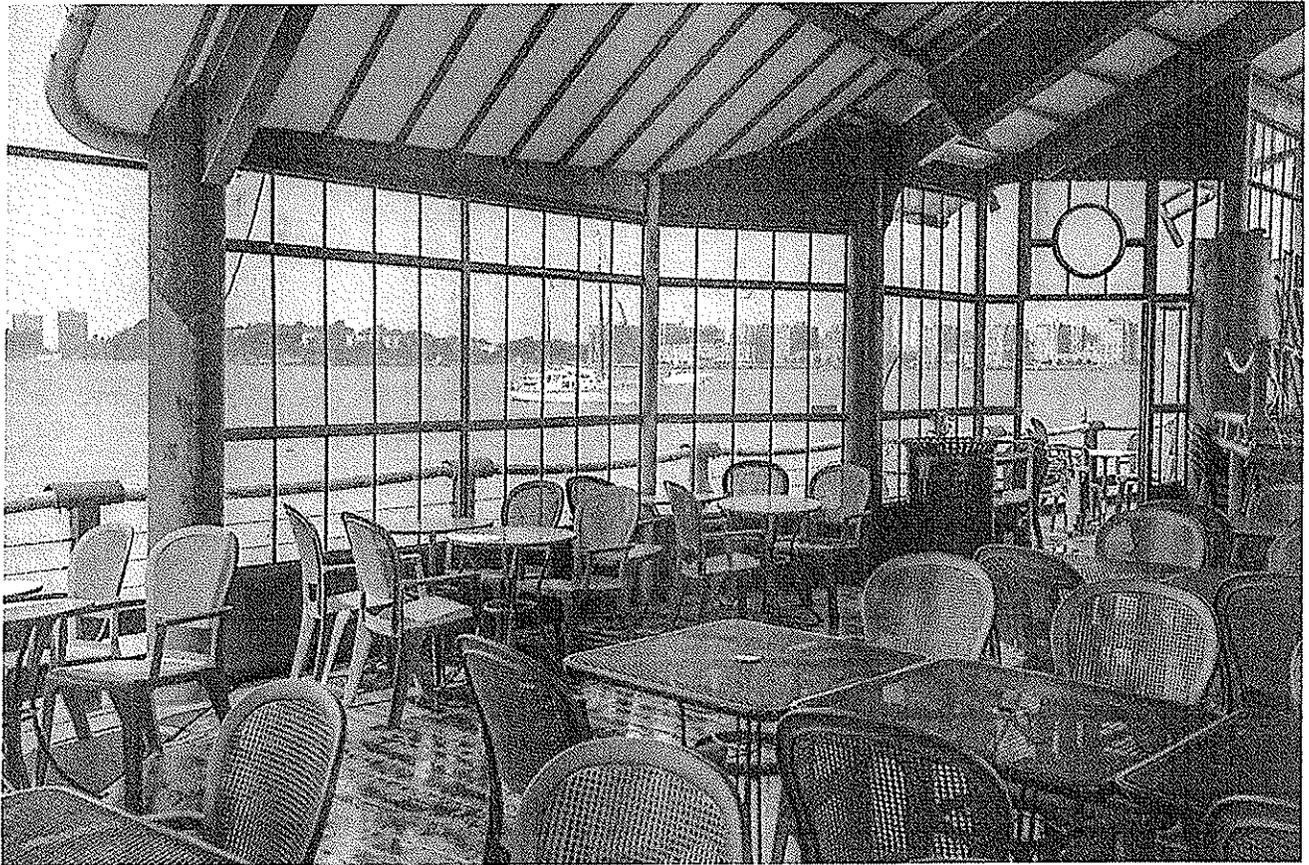
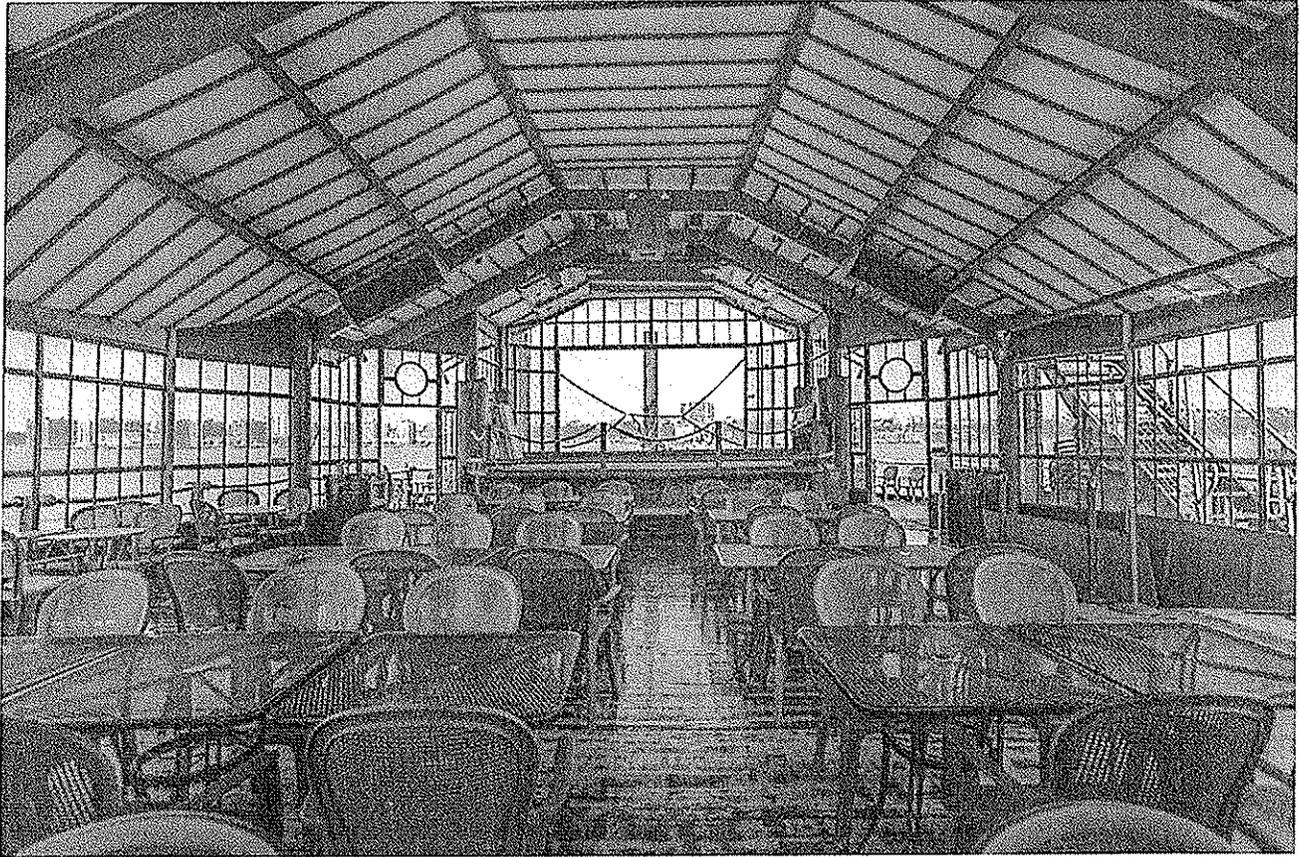


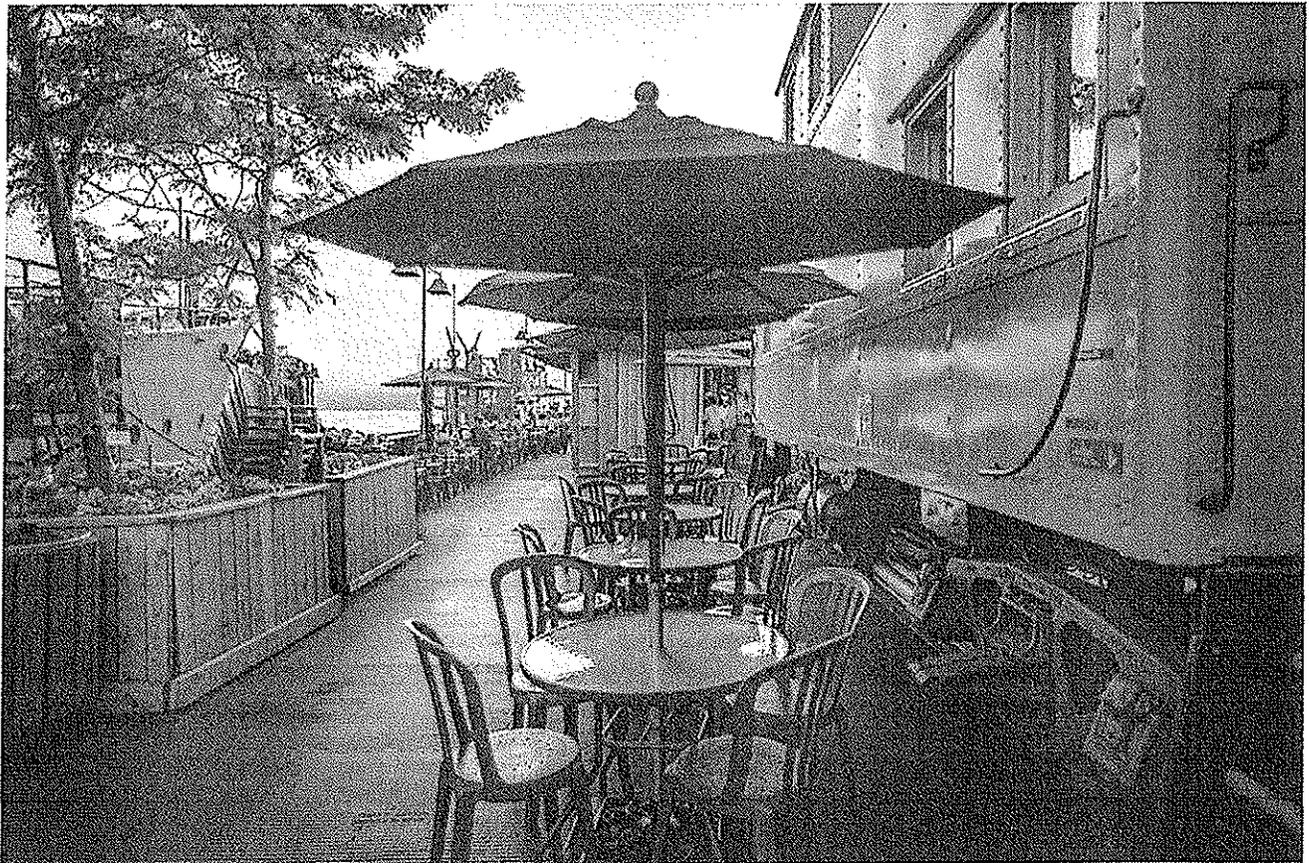
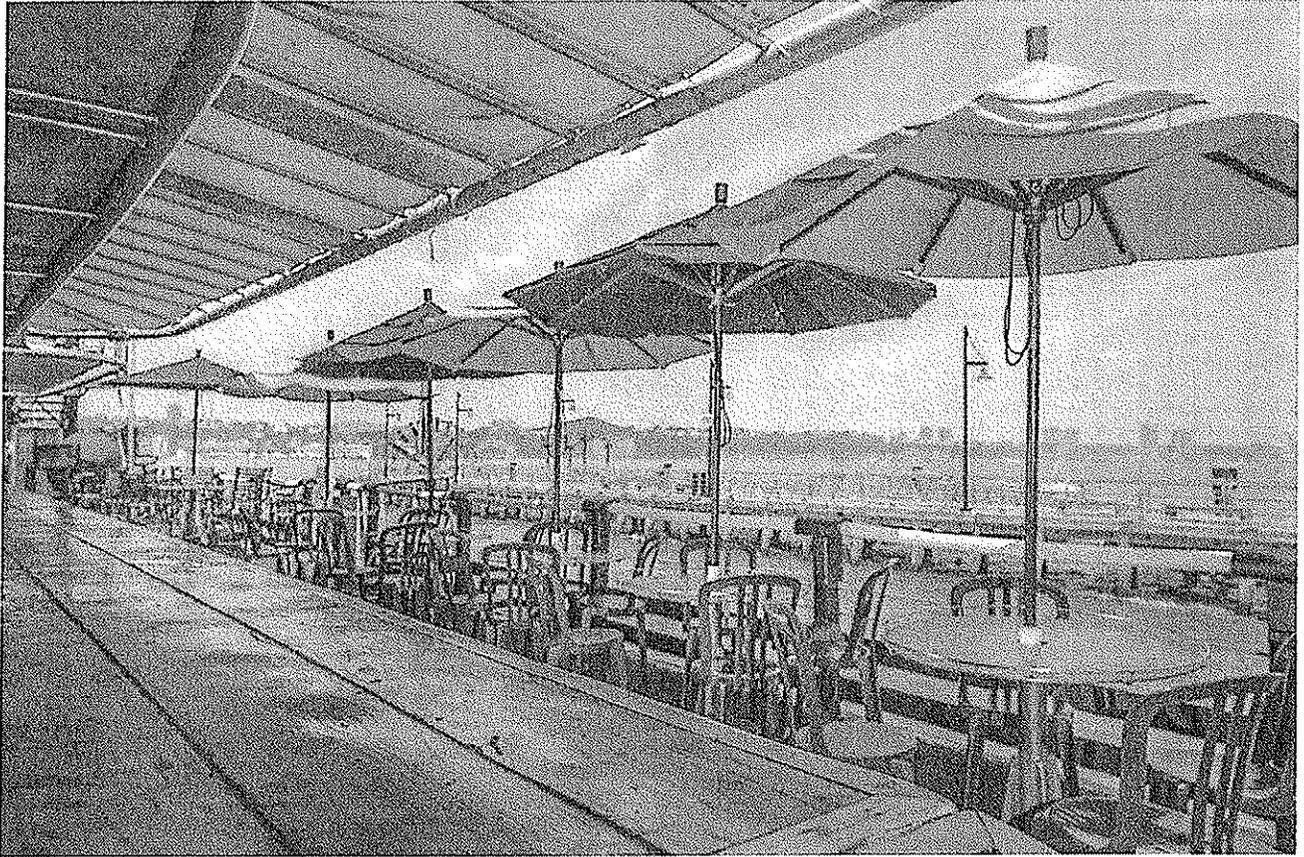
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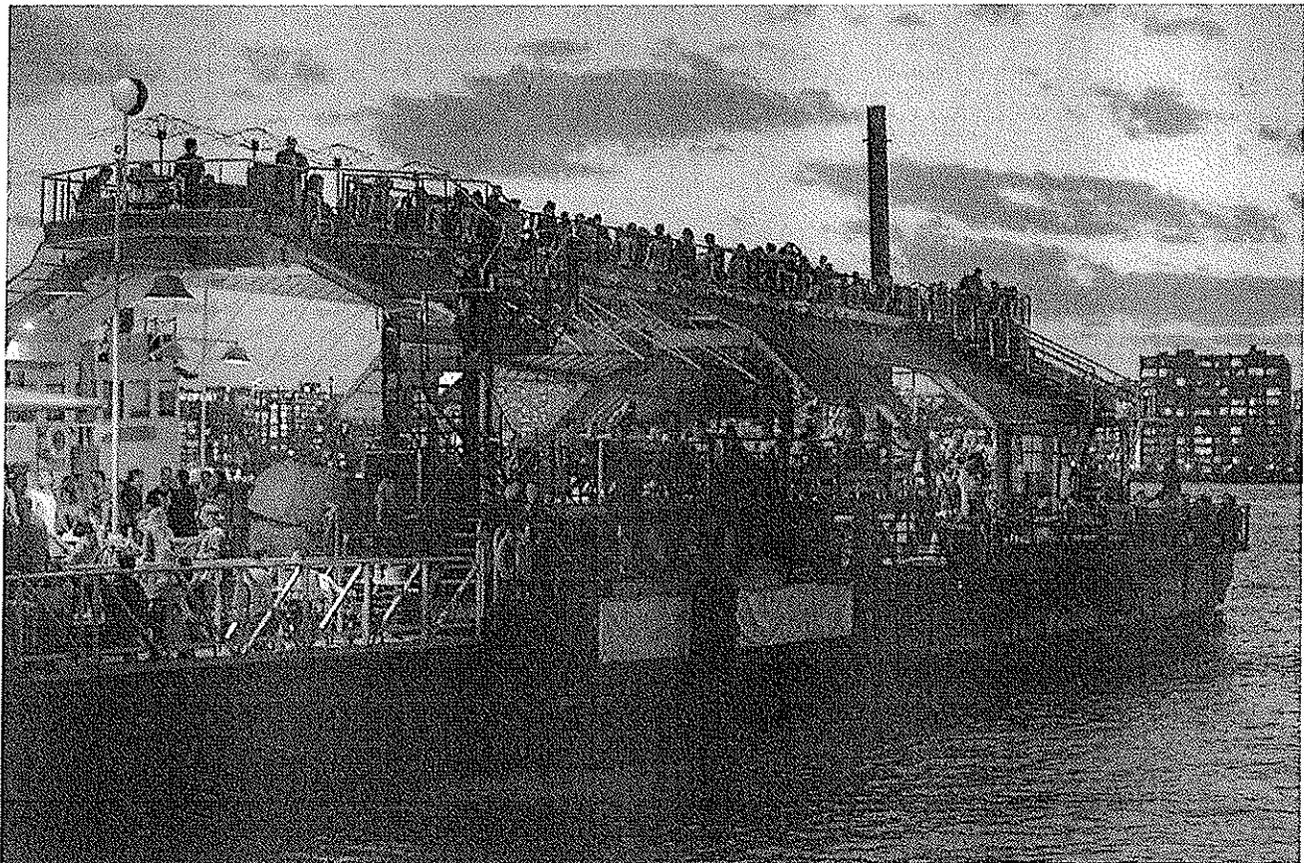


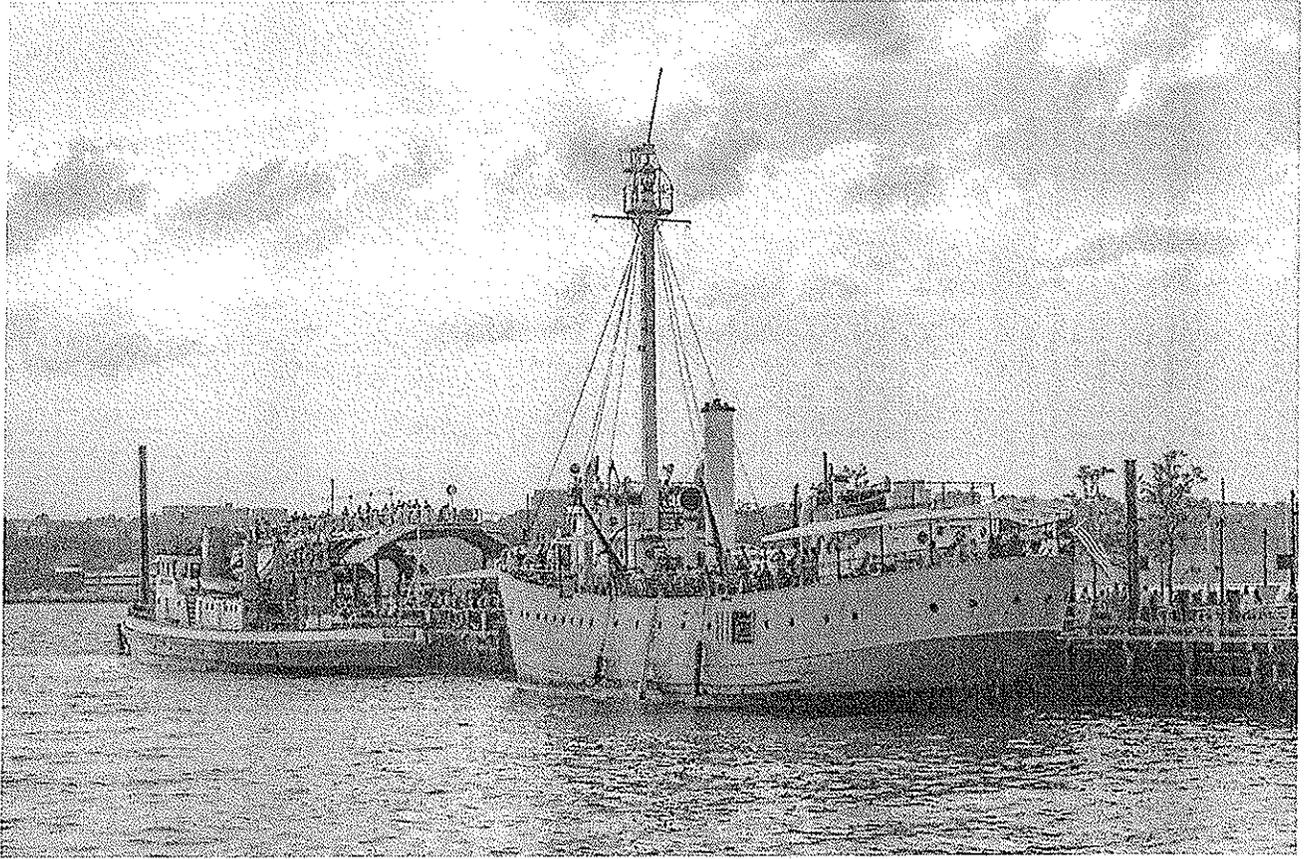
Pier 66 Maritime Inc. 205-207 12th Avenue, New York, NY 10001











Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT Bar 9 Entertainment Corp		DOING BUSINESS AS (DBA) Bar 9		
STREET ADDRESS 807 Ninth Avenue		CROSS STREETS W 53 Street & W 54 Street		
OWNER	NAME: Steven Padernaecht	ATTORNEY	NAME: Jae Yu	
	PHONE: 212-399-9336		PHONE: 718-445-5050	
	FAX: 347-402-2273		FAX: 718-445-4195	
MANAGER	NAME:	LANDLORD	NAME: Ora LLC	
	PHONE:		PHONE: 212-634-2616	
	FAX:		FAX:	
DESCRIPTION OF BUSINESS				
Establishment Type	<input checked="" type="radio"/> Bar/Lavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place/Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain: Bar/Arcade)			
Method of Operation	<input type="radio"/> Restaurant <input type="radio"/> Dance Club <input checked="" type="radio"/> Bar/Lavern <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pub/Bar <input type="radio"/> Cafe <input checked="" type="radio"/> Other (Explain: Bar/Arcade)			
License Type	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
APPLICATION TYPE <i>(check one)</i>	<input type="radio"/> New	What is the name of the premises?	YES	NO
		What is the name of establishment?		
		What is 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 of the prior license?	09/30/2015	
Are you making any alterations to the premises?		YES	<input checked="" type="radio"/> NO	
<input type="radio"/> Alteration	What is the expiration date of the prior license?			
	What is the address of the premises?			
	What is the name of the premises?			

OPERATIONAL ISSUES

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS							
Operation	4pm-4am	4pm-4am	4pm-4am	4pm-4am	4pm-4am	12pm-4am	12pm-4am
Music	8pm-11pm	8pm-11pm	8pm-11pm	8pm-11pm	8pm-11pm	8pm-12am	8pm-12am
Kitchen	4pm-4am	4pm-4am	4pm-4am	4pm-4am	4pm-4am	12pm-4am	12pm-4am

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
	145	70	11	55	0	1	12	0	0

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

Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)

Will applicant have bottle service?

Will you be hosting private parties and promotional events?

Will outside promoters be used?

Will the security plan submitted be implemented?

Will State certified security personnel be used?

Will New York Nightlife Association recommendations and NYPD Best Practices be followed?

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)

Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)

If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)

Will applicant provide contact information to neighbors and respond to complaints that arise?

Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?

If you plan to have music, what types?

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.

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?

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.

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	RR	Overlay (if applicable)	C1-5
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Does the building have a Certificate of Occupancy (C of O) or a letter of no objection?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
Are your plans filed with DOB?	YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A
Building Type	<input type="radio"/> Residential <input 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	Manhattan Community Board 4	
	# 2	Oasis Gardens II 52nd St/10th Ave	
	# 3	300 W. 55th Street Block Association	
	# 4	West 55th Street Block Association	

RESTAURANT

RESTAURANT

W 53RD STREET

RESTAURANT
VACANT
VACANT LOT

RESTAURANT
RESTAURANT
VACANT
X PROPOSED PREMISES
RESTAURANT
RESTAURANT
RESTAURANT
BAR

9TH AVENUE

W 54TH STREET

BAR

GROCERY STORE

BLOCK DIAGRAM

**BAR 9 ENTERTAINMENT CORP.
807 9TH AVENUE
NEW YORK, NY 10019**

\$9 AT NINE

WE'RE SOCIAL!

f FB.ME/BAR9NYC

🐦 @BAR9NY

📷 @BAR9NY #BAR9NY

BAR NINE DOG HOUSE

Homemade tasty all-beef hot dogs served with a handful of tots.

HANDSOME HOWIE

An all-beef hot dog topped with sauerkraut.

NACHO LIBRE

A bacon wrapped all-beef hot dog with melted cheddar, diced jalapeños, & tortilla crumbs.

FRESH PRINCE

Sautéed onions & melted mozzarella draped over an all-beef hot dog.

BLT DOG

Bacon wrapped all-beef dog with lettuce, tomato & mayo.

MOZZARELLA STICKS

Deep fried breaded mozzarella served with marinara sauce.

WEST SIDE WINGS

Six chicken wings tossed in your choice of homemade specialty sauce with carrots and celery & blue cheese.

GARLIC PARMESAN
ASIAN CHILI
MILD
HOT
BBQ

BBQ PULLED PORK SLIDERS

Three delicious barbeque pulled pork sliders with a dollop of coleslaw.

GUACAMOLE

Homemade with avocado, onion, cilantro, & serrano peppers with tortilla chips.

NACHOS

Tortilla chips with cheese, black beans, pico de gallo, sour cream, & jalapeños.

CHICKEN FINGERS

Three crispy breaded chicken fingers served with a side of dipping sauce.

TATER TOTS

Deep fried grated potatoes served with a homemade dippin' sauce.

HUMMUS

Homemade recipe served with carrots, celery sticks, & grilled bread.

FLATBREAD PIZZA

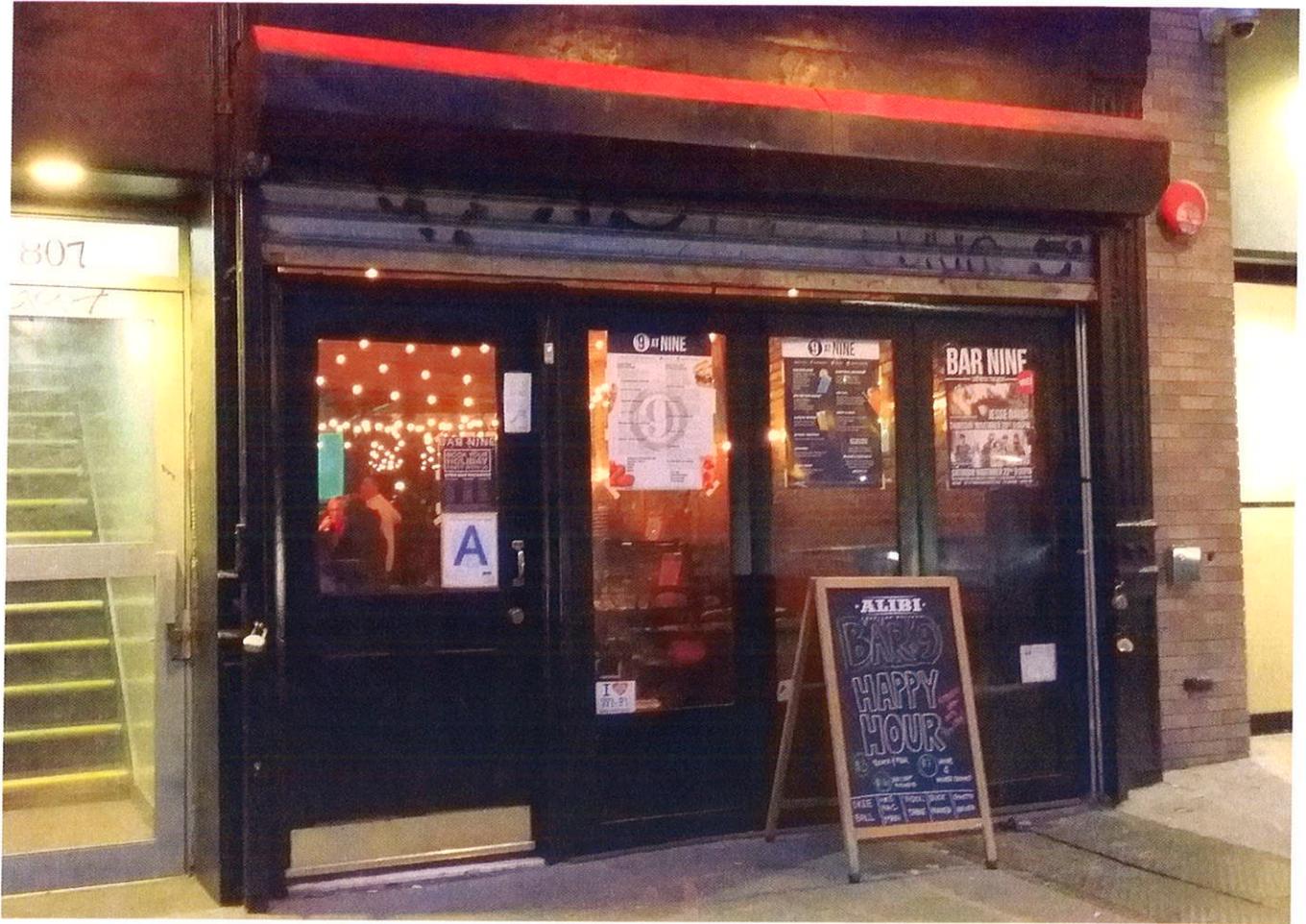
Slightly crispy flatbread crust with your topping:

PLAIN
PEPPERONI
SAUSAGE
CHICKEN

TO: STATE LIQUOR AUTHORITY

This bar is located in a casual pedestrian strip of Hell's Kitchen. This establishment plans to operate exclusively as a sports bar and will cater to the local residents. Although there will be a DJ on weekend nights and occasional live music, all sounds will be contained and controlled within the premise. Music will only be played between the hours of 8pm-11pm Monday to Friday and 8pm-12am Saturday to Sunday. The occupancy will not exceed 74 persons at any given time and there will be trained employees who will be supervising for any pedestrian traffic. One licensed security guard will be stationed at the front door to check patrons' IDs and another stationed inside to supervise the premise. The food and drinks will be affordable and will have a laid back but upbeat atmosphere. Therefore we believe the issuance of this license will be in the public interest.

Thank you.



807

BAR NINE

BAR NINE

A

ALIBI

BAR & GRILL

HAPPY HOUR

5:00 PM - 8:00 PM

WEEKDAYS

FREE

WINE

WALL

TRUCK

DRINK

FREE

WINE

WALL

WINE

WALL

WINE

WALL

WINE

WALL

WINE

WALL

WINE

WALL

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
Y & L Family Deli Inc.		Red Spoon		
STREET ADDRESS		CROSS STREETS		
201 W 14th St, New York, NY 10011		At corner of 7th Ave & 14th St		
OWNER	NAME:	Sunguo Qu	ATTORNEY	
	PHONE:	(718) 878-0288	NAME:	
	FAX:		PHONE:	
			Matthew I. Marks, Esq.	
			(516) 366-0329	
MANAGER	NAME:	N/A	LANDLORD	
	PHONE:		NAME:	
	FAX:		PHONE:	
			Mardan Realty Co. LLC	
DESCRIPTION OF BUSINESS				
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input checked="" type="radio"/> Other (Explain): Bar/Arcade Cafe			
Method of Operation:	<input type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input checked="" type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade			
License Type:	<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer			
APPLICATION TYPE <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 checked="" type="radio"/> Transfer	What is the prior license #?	1260023	
		What is the expiration date on the prior license?	12/31/2014	
		Are you making any alterations or operational changes?	YES	<input checked="" type="radio"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?		
		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	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	N/A	
	Kitchen	7am - 9pm	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)					<input checked="" type="radio"/> 1-2	<input type="radio"/> 3-4	<input type="radio"/> 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	<input checked="" type="radio"/> NO	N/A			
Will applicant have bottle service?					YES	<input checked="" type="radio"/> NO	N/A			
Will you be hosting private parties and promotional events?					YES	<input checked="" type="radio"/> NO	N/A			
Will outside promoters be used?					YES	<input checked="" type="radio"/> NO	N/A			
Will the security plan submitted be implemented?					YES	NO	<input checked="" type="radio"/> 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)					YES	<input checked="" type="radio"/> NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	<input checked="" type="radio"/> NO	N/A			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	<input checked="" type="radio"/> N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="radio"/> YES	NO	N/A			
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					<input checked="" type="radio"/> YES	NO	N/A			
If you plan to have music, what type(s)?			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.					<input checked="" type="radio"/> YES	NO	N/A			
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					<input checked="" type="radio"/> YES	NO	N/A			
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					<input checked="" type="radio"/> YES	NO	N/A			

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input 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 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 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 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 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 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 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 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.	YES	<input type="radio"/> NO	N/A
Is a Public Assembly permit required?	YES	<input type="radio"/> NO	N/A
Are your plans filed with DOB?	YES	<input type="radio"/> NO	N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		

Manhattan Community Board 4
(All Fields Must Be Completed)

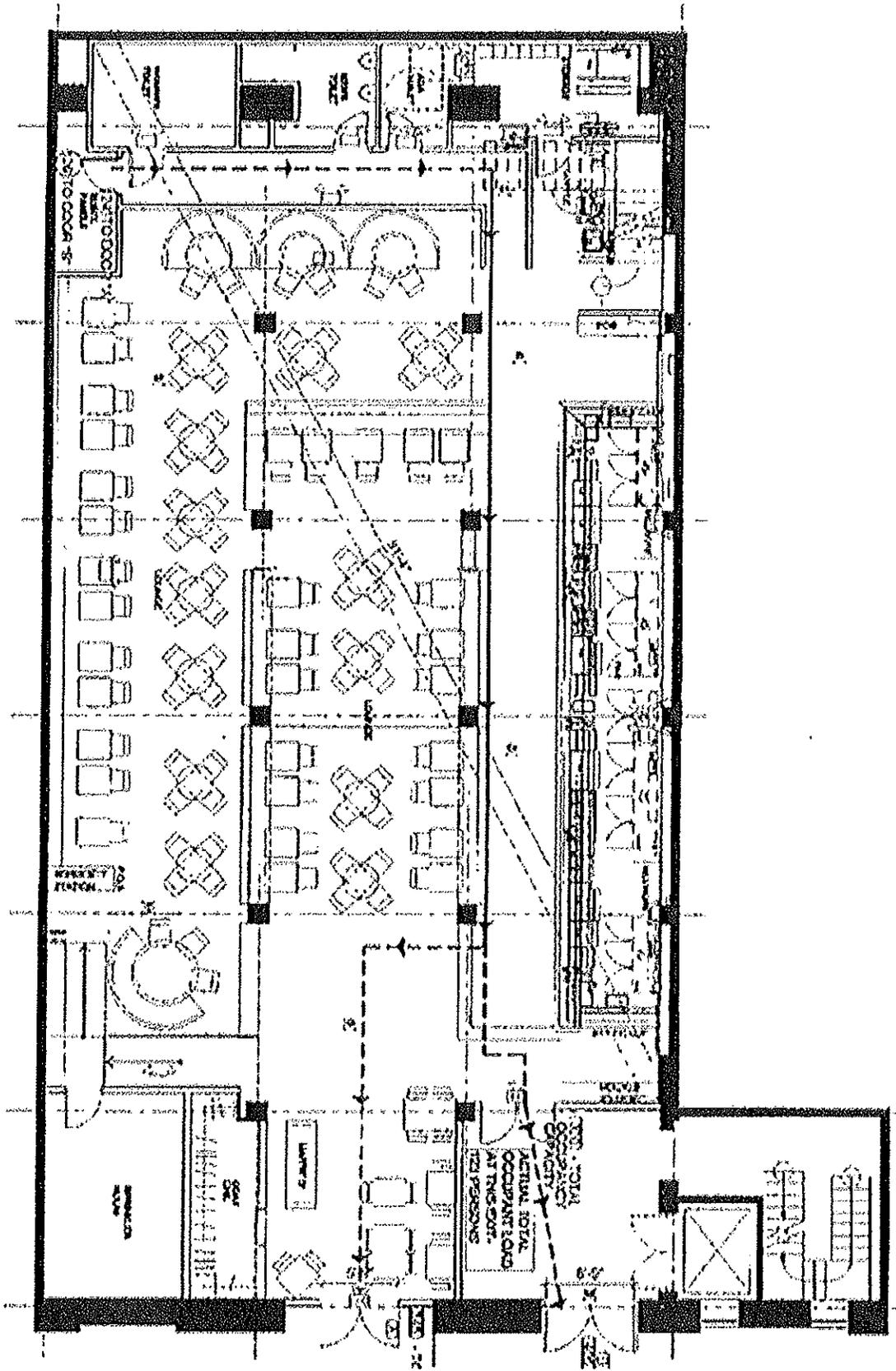
Liquor License Stipulations Application

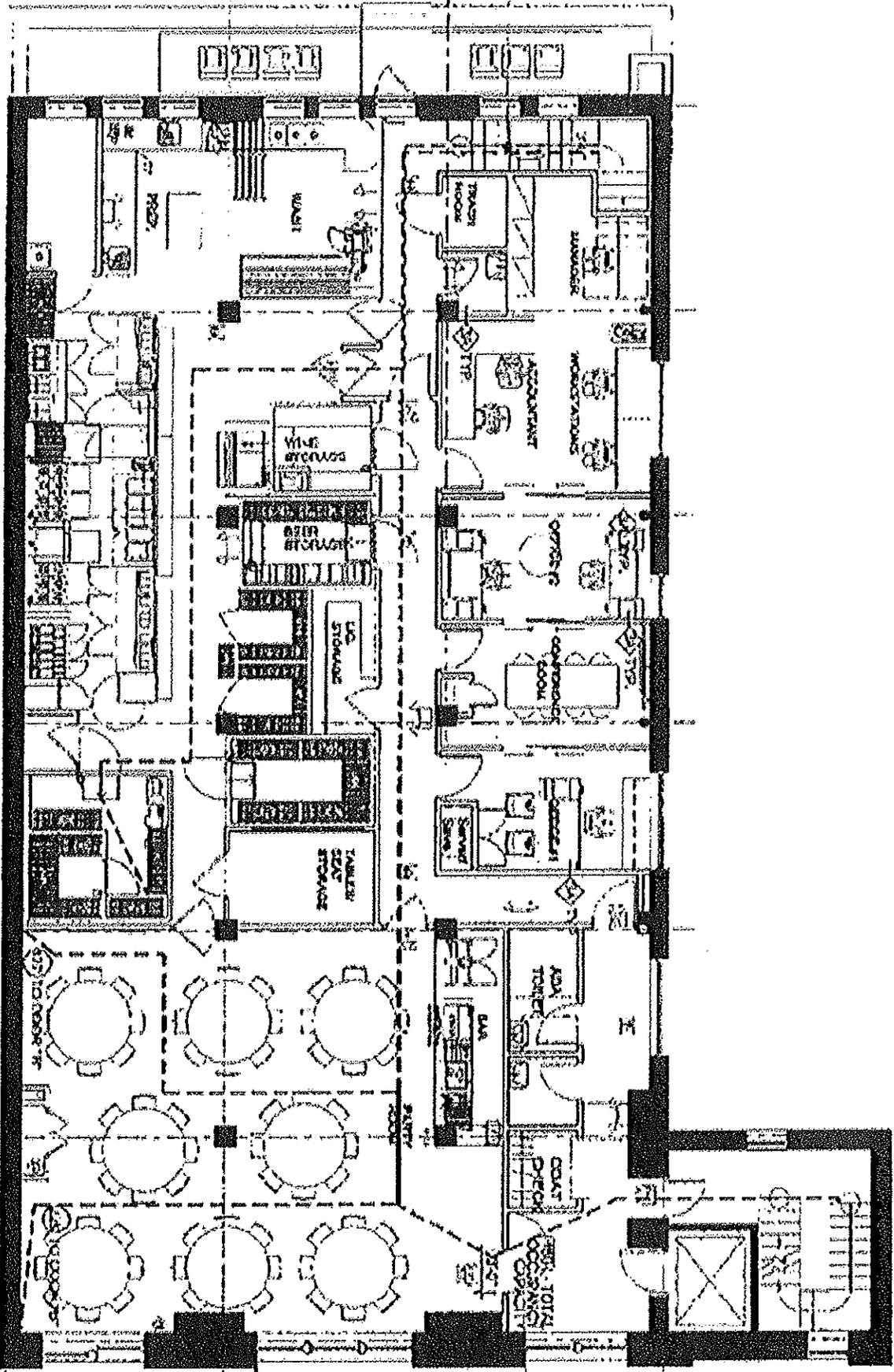
APPLICANT DC 544 W of 7th LLC		HOLDING BUSINESS AS (DDA) Don Coqui		
STREET ADDRESS 544 W of 7th Street		CROSS STREETS 11th + 10th AVENUES		
OWNER	NAME JALEENE RODRIGUEZ	ATTORNEY	NAME Bruno V. Gioffre, Jr.	
	PHONE 347-526-8222		PHONE 914-358-6430	
	FAX		FAX 914-358-6431	
MANAGER	NAME Jimmy Rodriguez	LANDLORD	NAME	
	PHONE 212 315-1515		PHONE 917 665-8633	
	FAX		FAX	
DESCRIPTION OF BUSINESS				
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place/Beer <input checked="" type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input checked="" 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			
Licenses Type:	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES <input type="radio"/> NO	
		What was the name of establishment?	Don Coqui	
		What was the address of the establishment?	Bronx, White Plains, New Rochelle	
		What year to date did the applicant was licensed with this license premises?	2009 - Present	
	<input type="radio"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	<input type="radio"/> YES <input type="radio"/> NO	
	If alterations or operational changes are being made, please attach the plans to this form.			
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
Please describe the nature of the alterations and attach the plans				

OPERATIONAL ISSUES										
HOURS	DO	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	11am-2am	11am-2am	11am-2am	11am-4pm	11am-4pm	11am-4pm	12pm-2am		
	MUSIC	11	11	11	11	11	11	11		
OCCUPANCY	Capacity (Certificate of Occupancy)	294	294	57	198	0	2	20/10	N/A	N/A
	Capacity (Certificate of Occupancy)									
	Capacity (Certificate of Occupancy)									
How many floors are there? What is the capacity for each floor? (please respond in space provided)										
2 floors										
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)										
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 Cafe 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)?										
MERCANTILE, INSTRUMENTAL, POP										
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 16 and April 16, but they may NOT project more than 18 inches from the store front.										
YES NO N/A										

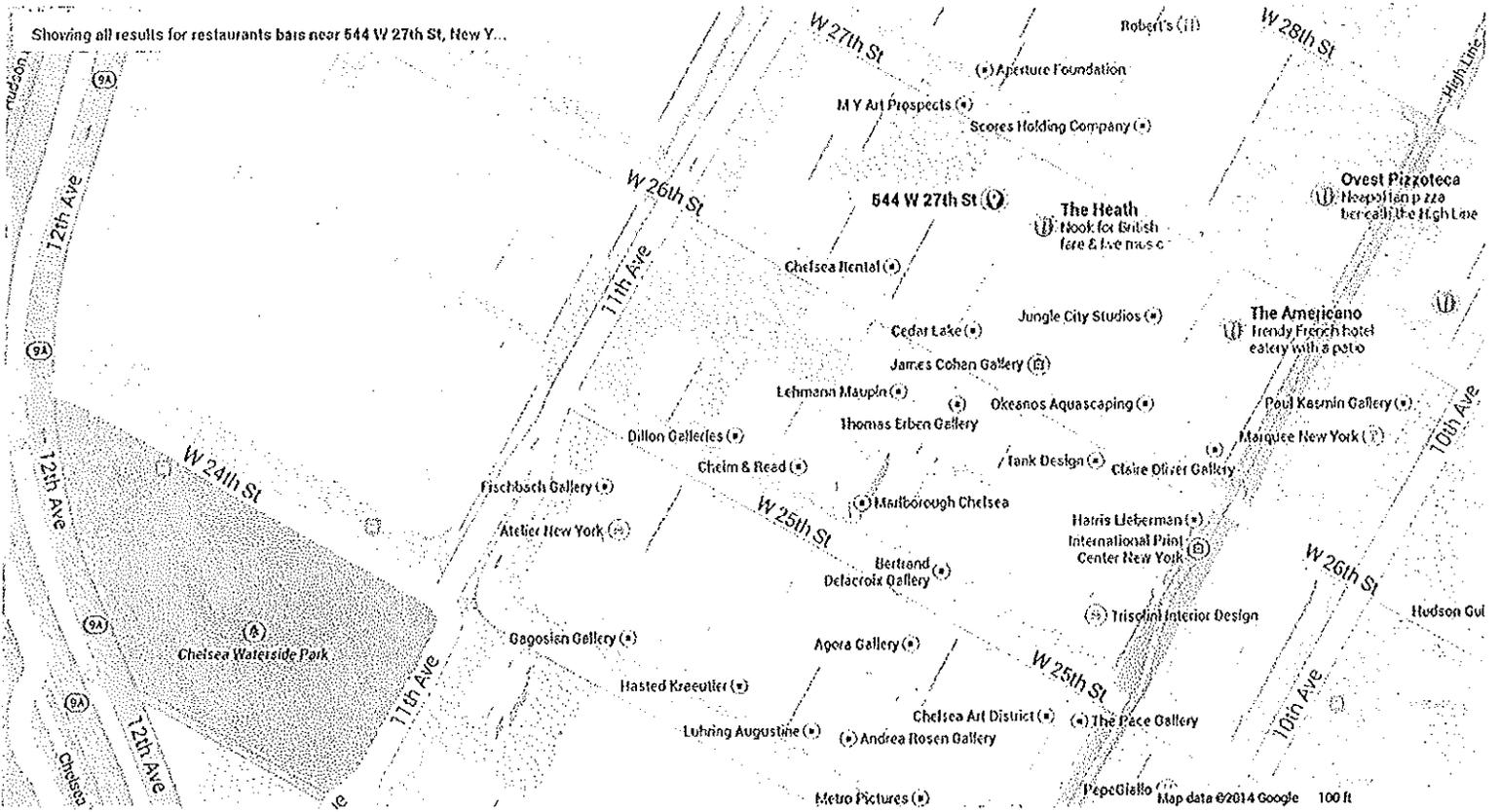
OUTDOOR DINING			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	NA
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	NA
The service and consumption of alcohol in the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

LOCATION & ZONING			
Primary Zoning District:	12A	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	NA
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	NA
Is the 600 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	NA
Is a Public Assembly permit required?	YES	NO	NA
Are your plans filed with DOB?	YES	NO	NA
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		





140001



BEGINNINGS

PARA COMENZAR

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

Oysters *gf - 2. ea.

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

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

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

Jumbo Shrimp Cocktail *gf - 17.

Crispy Coconut Shrimp - 12.

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

Crispy Marinated Pork *gf ☒ - 12.

BBQ Ribs ☒ - 14.

Crispy BBQ Chicken Wings - 12.

Crispy Chicken Chunks - 12.

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

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

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

SOUPS & SALADS

A LA COQUÍ

SOPAS Y ENSALADAS

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

Shrimp & Lobster Bisque - 12.

Seafood Gumbo *gf - 18.

Mixed Green Salad *gf - 12.

DC Chopped Salad *gf - 12.

Hearts of Romaine Caesar Salad *gf - 12.

DC Fresh Mozzarella & Arugula Salad *gf - 12.

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

Seafood Ceviche *gf - 19.

Octopus Salad *gf - 16.

Cod Fish Salad *gf - 15.

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

FROM THE GRILL

DE LA PARRILLA

Chicken Breast *gf - 19.

Wild Salmon *gf - 21.

Jumbo Shrimp *gf - 22.

DC Twin Marinated Pork Chops *gf ☒ - 19.

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

DC Skirt Steak* and Shrimp *gf - 34.

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

22oz. T Bone* *gf - 34.

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

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

MAIN COURSES PLATOS PRINCIPALES

The Classics

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

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

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

Chicken & Rice *gf - 19.
Arroz con Pollo

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

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

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

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

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

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

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

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

Shrimp Scampi *gf - 23.
with Mashed Potatoes

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

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

Vegetarian Paella *gf - 19.

Fried Jumbo Shrimp - 23.
with French Fries

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

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

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

SIDES ACOMPañANTES - 6.

Don Coqui Potato Salad *gf

Mac & Cheese

Black Bean Rice *gf ☒
Arroz Morro

Pigeon Pea Rice *gf ☒
Arroz con Gandules

Sautéed Vegetables *gf

Plantains *gf (Green or Sweet)
Tostones o Maduros

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

Mashed Potatoes *gf

Hand Cut French Fries *gf

Shrimp Fried Rice *gf - 8.
Arroz Frito Camarones

Chicken Fried Rice *gf - 7.
Arroz Frito Polo

Shrimp Mashed *gf - 7.
Potatoes

☒ - Contains Pork Contiene cerdo *gf - Gluten Free

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

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

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



Welcome to Don Coqui!

STARTERS

(Family Style)

Empanadas with Shrimp, Beef, Chicken or Vegetables

Crispy Marinated Chicken & Shrimp

Roast Pork (Carne Frita) Fried Calamari,

Tostones Topped with Shrimp, Steak, Pork & CodFish, Baked Clams & Chorizo

Skewers

MAIN COURSE

(choice of)

Skirt Steak (Churrasco) with Black Bean Rice

Roasted Pork (Pernil) with Pigeon Pea Rice & Potato Salad

Half a Chicken (Roasted or BBQ) With Macaroni & Cheese

Chicken & Rice (Arroz con Pollo)

Paella with Shrimp, Clams, Mussels, Lobster, Calamari

Chicken & Chorizo

Seafood Stew (Casuela De Marisco), with Lobster, Shrimp, Clams, Mussels and

Calamari with White Rice or Over Pasta

Plantain Crusted Red Snapper Fillet with Mashed Potatoes

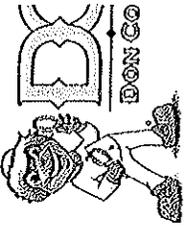
DESSERT

(Family Style)

www.DONCOQUI.V

New Rochelle • White Plains • City Island

■ @Doncoqui



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DESSERT

(Family Style)

www.DONCOQUI.V

New Rochelle • White Plains



Certificate of Occupancy

CO Number: 103862802F

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

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

Christopher M. Santilli
Borough Commissioner

Borough Commissioner

Commissioner



Certificate of Occupancy

CO Number: 103862802F

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

Christopher M Santilli
 Borough Commissioner

Borough Commissioner

[Signature]

Commissioner

PUBLIC INTEREST STATEMENT

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

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT		DOING BUSINESS AS (DBA)		
an entity to be formed of which Scott Sternick is the principal of		Mr. Biggs on Eighth		
STREET ADDRESS		CROSS STREETS		
797 8th Avenue		48th Street and 49th Street		
OWNER	NAME: Scott Sternick	ATTORNEY	NAME: Rosa M. Sanchez (representative)	
	PHONE: 212.920.9370		PHONE: 646.619.1166	
	FAX: 212.246.5207		FAX: 646.365.8365	
MANAGER	NAME: Scott Sternick	LANDLORD	NAME: 797 8th Avenue Torkian Group	
	PHONE: 212.920.9370		PHONE:	
	FAX: 212.246.5207		FAX:	
DESCRIPTION OF BUSINESS				
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input checked="" type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): Bar/Arcade			
Method of Operation:	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade			
License Type:	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
		What is/was the name of establishment?	Mr. Biggs Bar & Grill 596 10th Avenue, NY NY	
		What is/was the address of the establishment?	Mickey Spillanes 350 West 49th Street, NY NY	
		What were the dates the applicant was involved with this former premise?		
	<input type="radio"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	11 a.m. - 4 a.m.						
	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	<input checked="" type="radio"/> 3-4	5+	cellar - kitchen 1st floor - eating and drinking 2nd floor - eating and drinking					
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	<input checked="" type="radio"/> YES	<input type="radio"/> NO	N/A	premises to have dancing for patrons					
Will applicant have bottle service?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	N/A						
Will you be hosting private parties and promotional events?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	N/A						
Will outside promoters be used?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	N/A						
Will the security plan submitted be implemented?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	N/A						
Will State certified security personnel be used?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	N/A						
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	<input checked="" type="radio"/> YES	<input type="radio"/> 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 type="radio"/> YES	<input checked="" type="radio"/> NO	N/A						
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	<input type="radio"/> 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)	<input type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A						
Will applicant provide contact information to neighbors and respond to complaints that arise?	<input checked="" type="radio"/> YES	<input type="radio"/> 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	<input type="radio"/> NO	N/A						
If you plan to have music, what type(s)?	<input checked="" type="radio"/> BACKGROUND	<input type="radio"/> LIVE MUSIC	<input checked="" type="radio"/> DJ						

BUILDING DESIGN

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

OUTDOOR ITEMS

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

LOCATION & ZONING

Primary Zoning District:	C6-4	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="radio"/> YES	NO	N/A
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO	N/A
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> NO	N/A
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe:		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe:		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	West 46th Street Block Association; West 47th/48th Street Block Association; Larry Roberts; Jim Bogues; Chuck Vassaloo; Steve Riedl and Nancy R. Roylance	
	# 2		
	# 3		

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

Wood-Framed Ceiling Hanger

Model ICW



Benefits

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

Application

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

UL Fire Rated Assemblies

Design No. L521

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

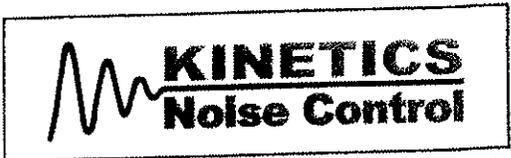
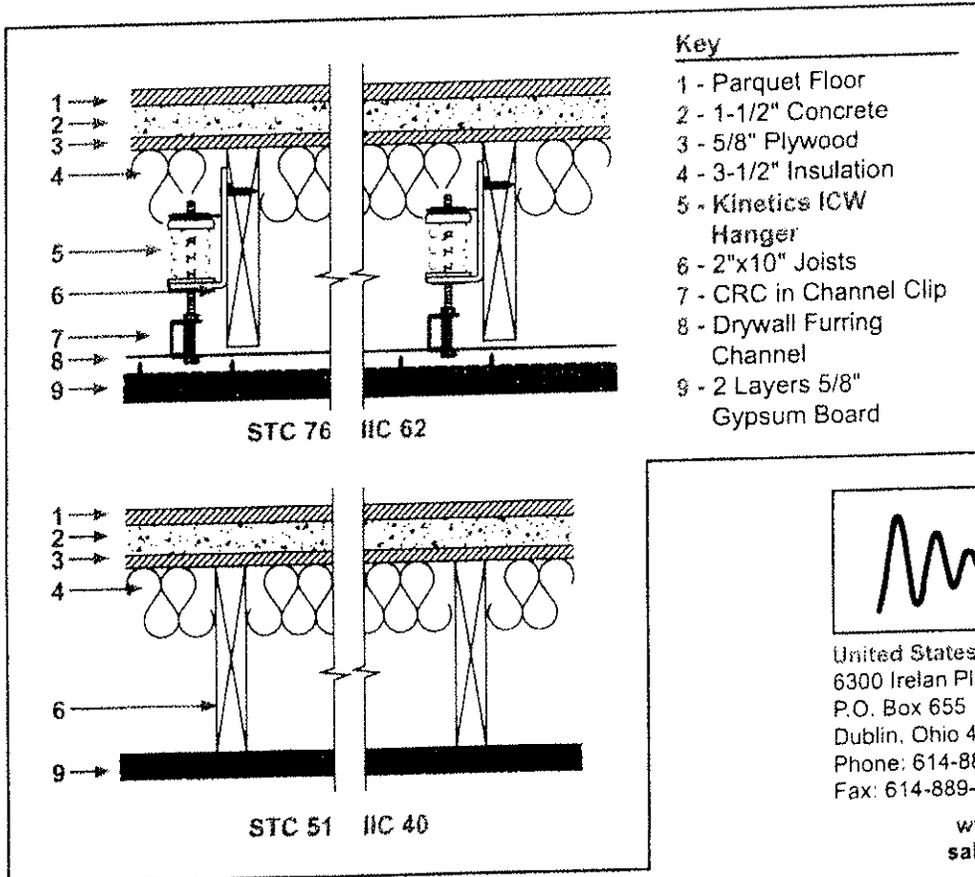
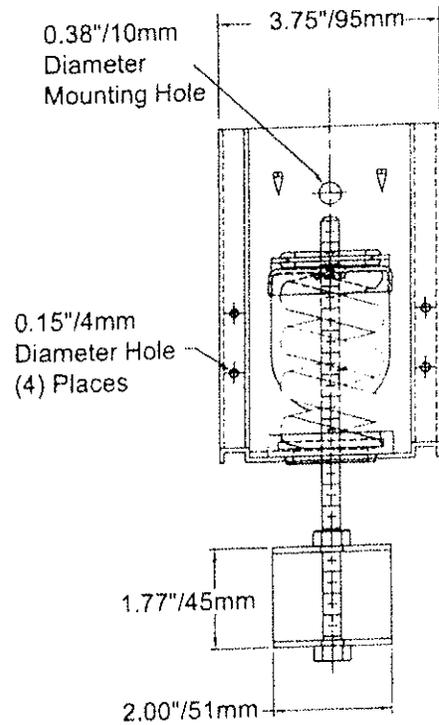
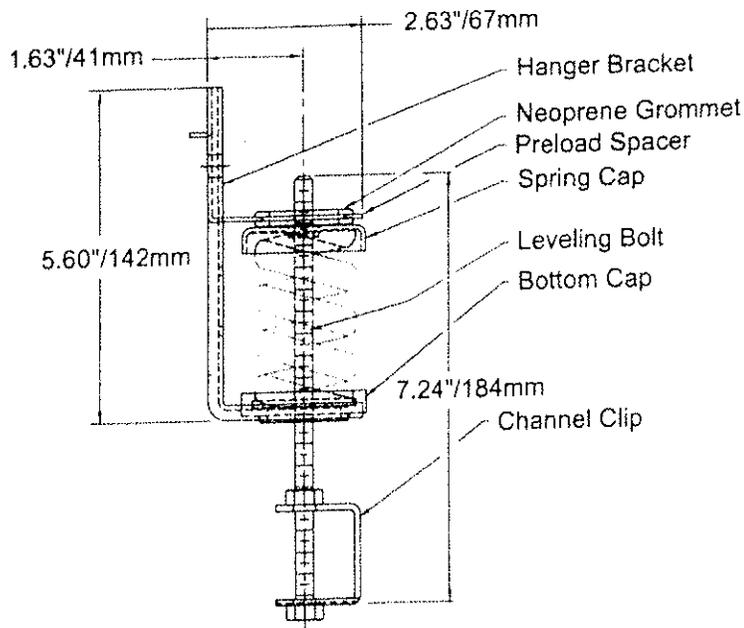
Design No. L581

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

Design No. P522

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

Wood-Frame Ceiling Hanger - Kinetics Model ICW



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

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

www.kineticsnoise.com
sales@kineticsnoise.com

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

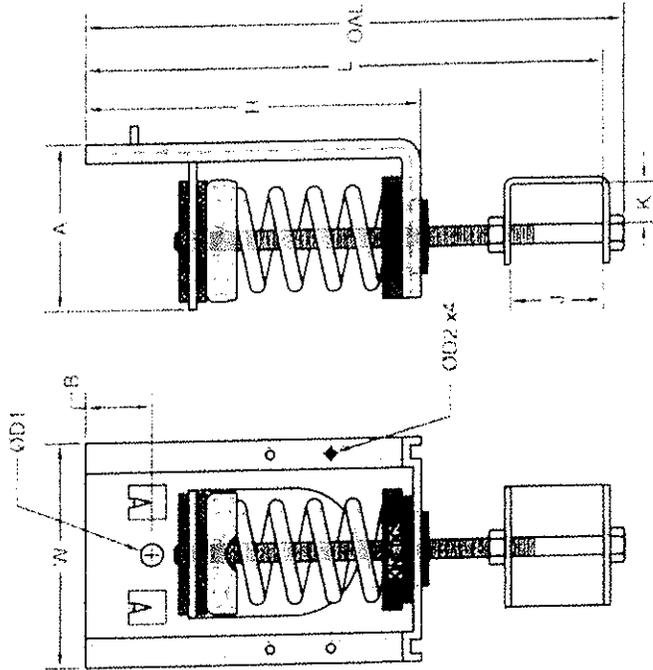
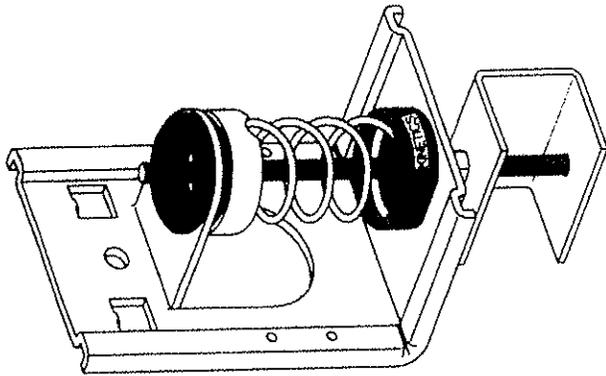
Kinetics Noise Control, Inc. is continually upgrading the quality of our products. We reserve the right to make changes to this and all products without notice.

ICW 25mm DEFLECTION ISOLATION HANGERS

SI UNITS (mm AND kg)

TYPE	A	B	D1	D2	H	K	L	OAL	W
24/210	67	23	36	4	142	17	220	229	75

STANDARD RATING		SPRING COIL				
TYPE	SIZE	LOAD	DEFL	COLOR	REF HT	OD
ICW	24	15	27	BLUE	R1	44
ICW	37	17	25	WHITE	R1	44
ICW	50	23	25	GREEN	R1	44
ICW	75	34	25	BLACK	R1	44
ICW	100	45	25	GRAY	R1	44
ICW	150	68	25	RED	R1	44
ICW	210	95	25	BROWN	R1	44



SPECIFICATIONS:

- SPRING ELEMENTS ARE POWDER COATED
- ISOLATION BRACKET IS AN ELECTRO GALVANIZED
- ALL HARDWARE IS BRIGHT ZINC PLATED
- ISOLATION HANGERS HAVE A TYPICAL OVERLOAD OF 50%
- ISOLATION HANGERS HAVE A MINIMUM KERRY RATIO OF 1.9
- SPRING ELEMENTS ARE SAFE AT SOLID LOADING
- HANGER BRACKETS WILL CARRY 6X TIMES OVERLOAD WITHOUT FAILURE
- HANGER BRACKETS WILL ALLOW 30° ROD MISALIGNMENT WITHOUT SHORT CIRCUITING
- ISOLATION HANGERS HAVE A NEOPRENE BOTTOM SPRING CAP



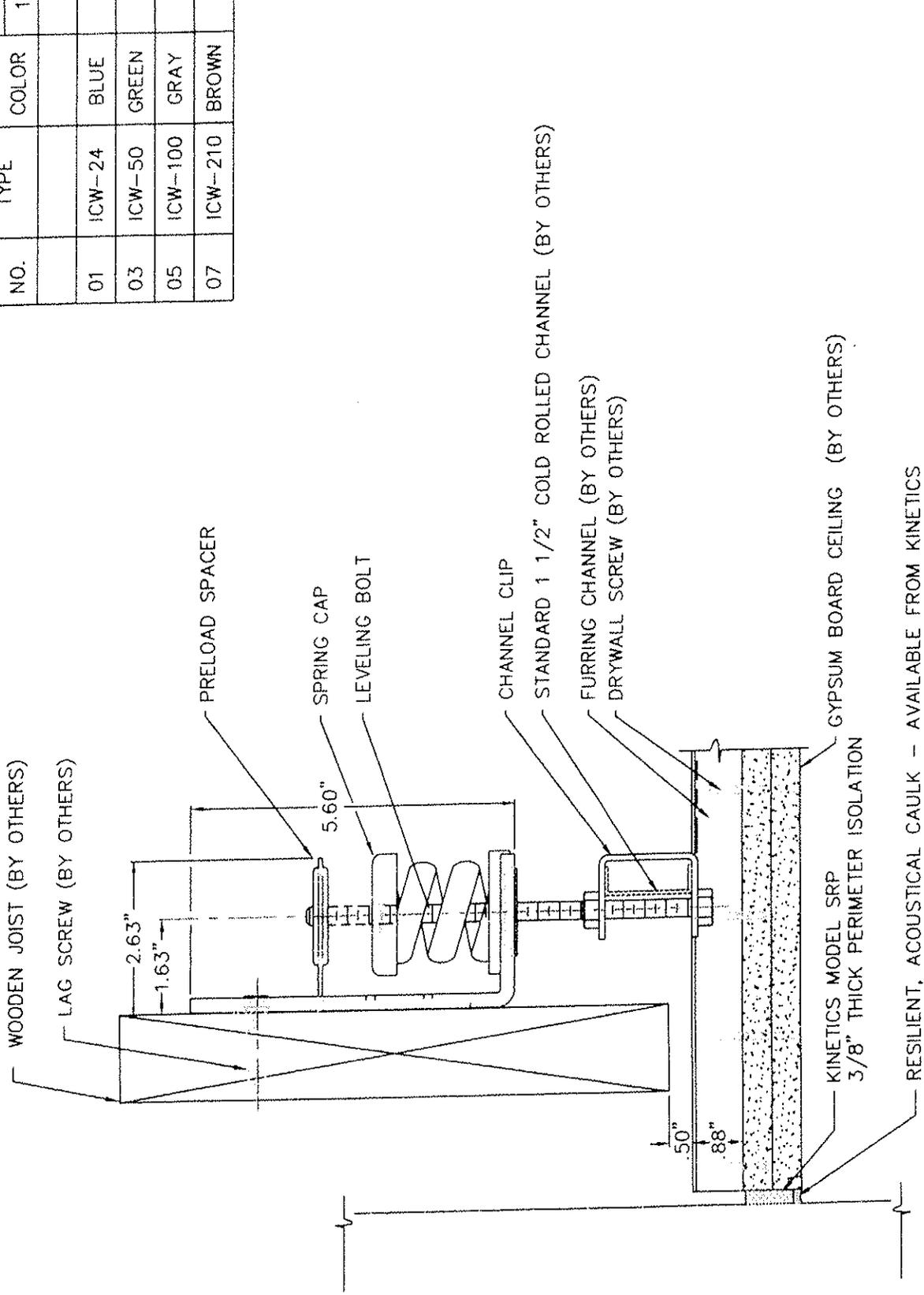
Member
VISCOMA
Member of the International Association of Sound and Vibration Engineers

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

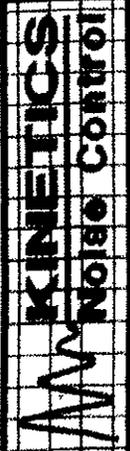
Model:
ICW-24/210

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

Drawing No:
S-03.50-11
METRIC



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



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

LAST DATE
 REVISED
05/10/04

REVISED BY
TEF

DRAWING NO.
SS-20040566

SS

RESILIENT, ACOUSTICAL CAULK - AVAILABLE FROM KINETICS

GYPSUM BOARD CEILING (BY OTHERS)

KINETICS MODEL SRP
 3/8" THICK PERIMETER ISOLATION

DRYWALL SCREW (BY OTHERS)

FURRING CHANNEL (BY OTHERS)

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

CHANNEL CLIP

LEVELING BOLT

SPRING CAP

PRELOAD SPACER

LAG SCREW (BY OTHERS)

WOODEN JOIST (BY OTHERS)

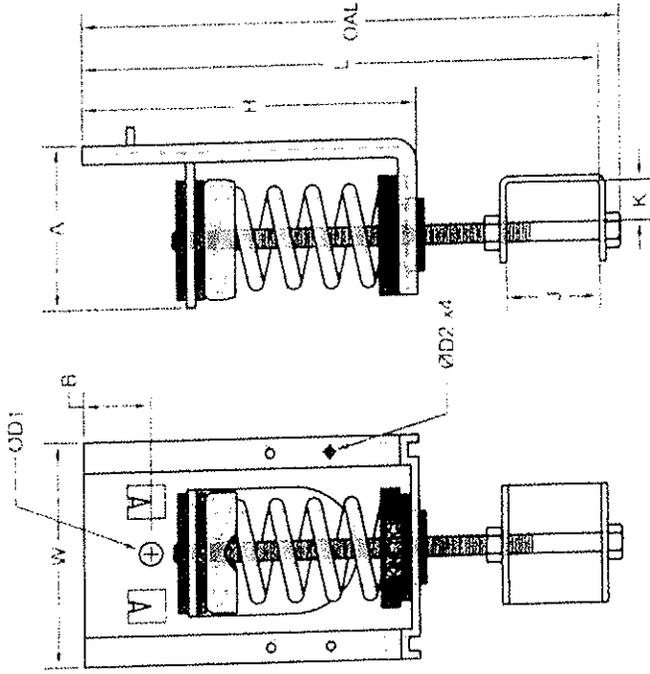
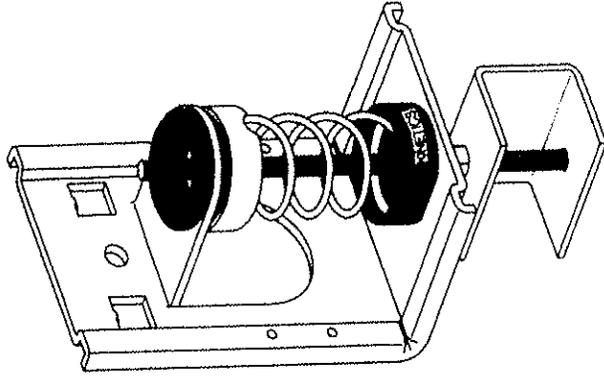
ICW 1" DEFLECTION ISOLATION HANGERS

IP UNITS (INCHES AND POUNDS)									
TYPE	A	B	D1	D2	H	K	L	OAL	W
24/210	2.63	1.13	9.38	9.16	5.60	0.66	3.65	9.60	3.75

STANDARD RATING		SPRING COIL				
TYPE	SIZE	LOAD	DFLL	COLOR	PREC. HT.	OD.
ICW	74	24.0	1.0	BLUE	3.19	1.75
ICW	37	37.0	1.0	WHITE	3.19	1.75
ICW	50	50.0	1.0	GREEN	3.19	1.75
ICW	75	75.0	1.0	BLACK	3.19	1.75
ICW	100	100.0	1.0	GRAY	3.19	1.75
ICW	150	150.0	1.0	RED	3.19	1.75
ICW	210	210.0	1.0	BROWN	3.19	1.75

SPECIFICATIONS:

- SPRING ELEMENTS ARE POWDER COATED
- ISOLATOR BRACKETS ARE ELECTRO GALVANIZED
- ALL HARDWARE IS BRIGHT ZINC PLATED
- ISOLATION HANGERS HAVE A TYPICAL OVERLOAD OF 300%
- ISOLATION HANGERS HAVE A MINIMUM KRYK RATIO OF 1.0
- SPRING ELEMENTS ARE SAFE AT SOLID LOADING
- HANGER BRACKETS WILL CARRY 15 TIMES OVERLOAD WITHOUT FAILURE
- HANGER BRACKETS WILL ALLOW 30° ROD MISALIGNMENT WITHOUT SHORT CIRCUITING
- ISOLATION HANGERS HAVE A NEOPRENE BOTTOM SPRING CUR



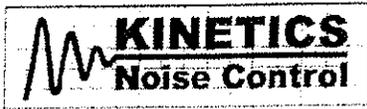
Member
VISCMA
Member of the Sound Control Manufacturers Association

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

Model: **ICW-24/210**

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

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



MODEL ICW WOOD-FRAME CEILING HANGER

SELECTION GUIDELINES

IMPORTANT! PLEASE READ FIRST:

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

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



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

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

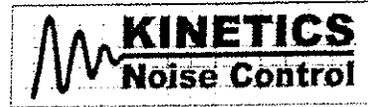
$$\underline{\hspace{2cm}} \text{ lbs/hanger} = \text{Total PSF of ceiling materials} \times \text{SF area carried by hanger}$$

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

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

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





MODEL ICW WOOD-FRAME CEILING HANGER

INSTALLATION GUIDELINES

IMPORTANT! PLEASE READ FIRST:

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

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

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

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

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

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

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

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

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

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

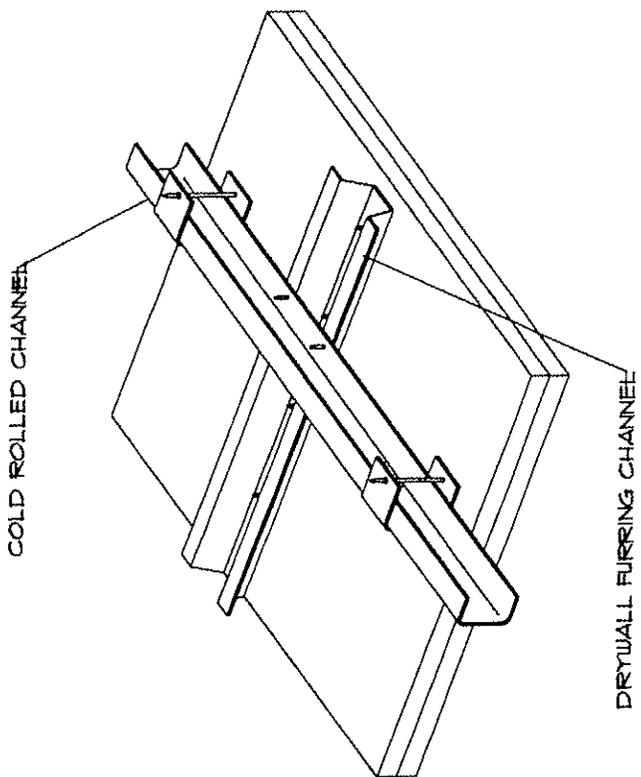
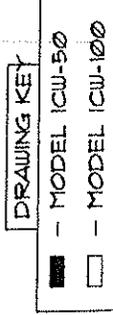
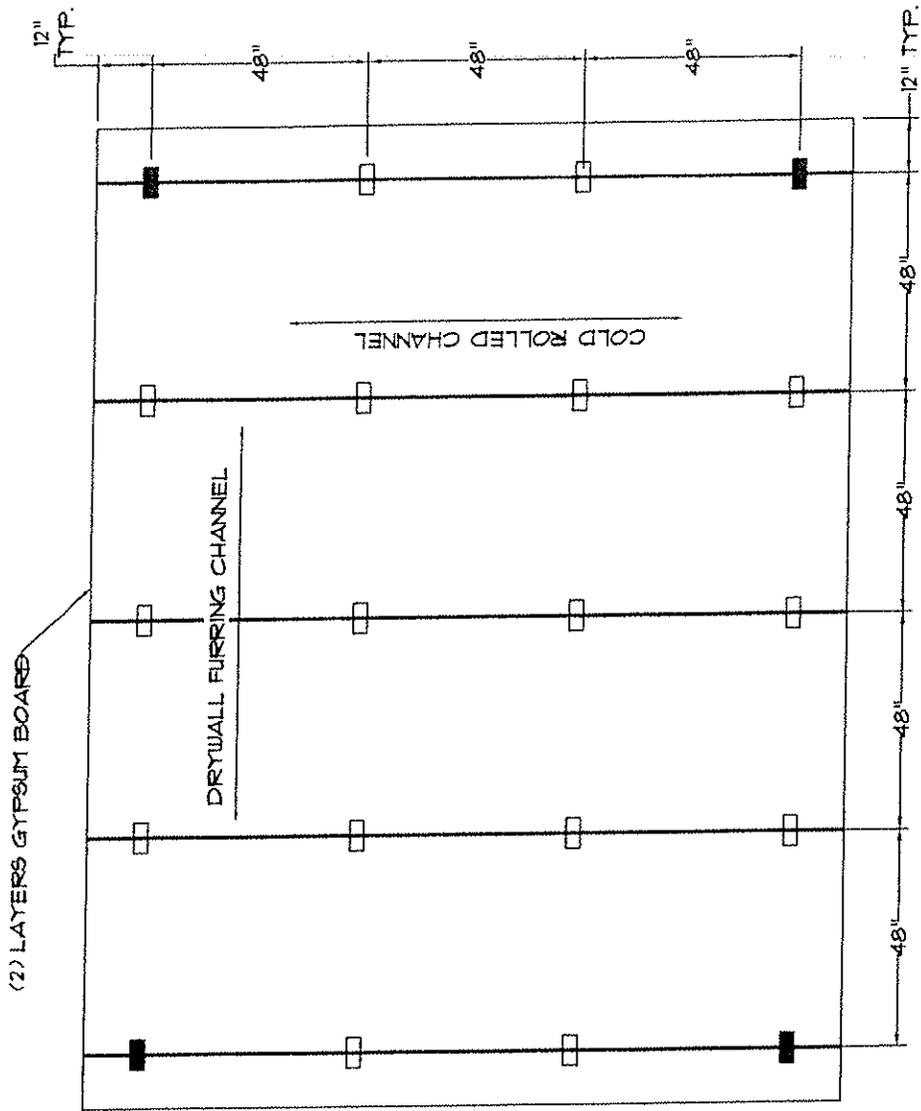
4. Attach drywall furring channel to cold-rolled steel and inter-connect the ends of the furring channel using appropriate practices for ceiling grid installation. Furring channel cannot contact non-isolated structural components.

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

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

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

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



NOTES:

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

	TITLE	DRAWING NO.	DRAWING NO.
	TYPICAL CEILING HANGER LAYOUT MODEL ICW (1" DEFL.)	TEF	DIAGRAM "A"
		LAST DATE REVISED	LAST DATE REVISED
		10/31/03	10/31/03

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

DIMENSION FORMAT: IN (mm)

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

	TITLE ENGINEERING PROPERTIES FOR TYPE PIB/SRP PERIMETER ISOLATION	LAST DATE REVISED 5/5/09	DRAWN BY MDV	DRAWING NO. AA001908
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Model ICW Wood-Frame Ceiling Hanger

Specification

Part 1 – General

1.01 Work Included

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

1.02 System Description

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

1.03 Quality Assurance

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

1.04 Submittals

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

Part 2 – Products

2.01 Materials

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

500 FOOT STATEMENT

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

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

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

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

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

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

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

Please note:

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

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

SECURITY SURVEY

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

Below is a list of posts and post duties:

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

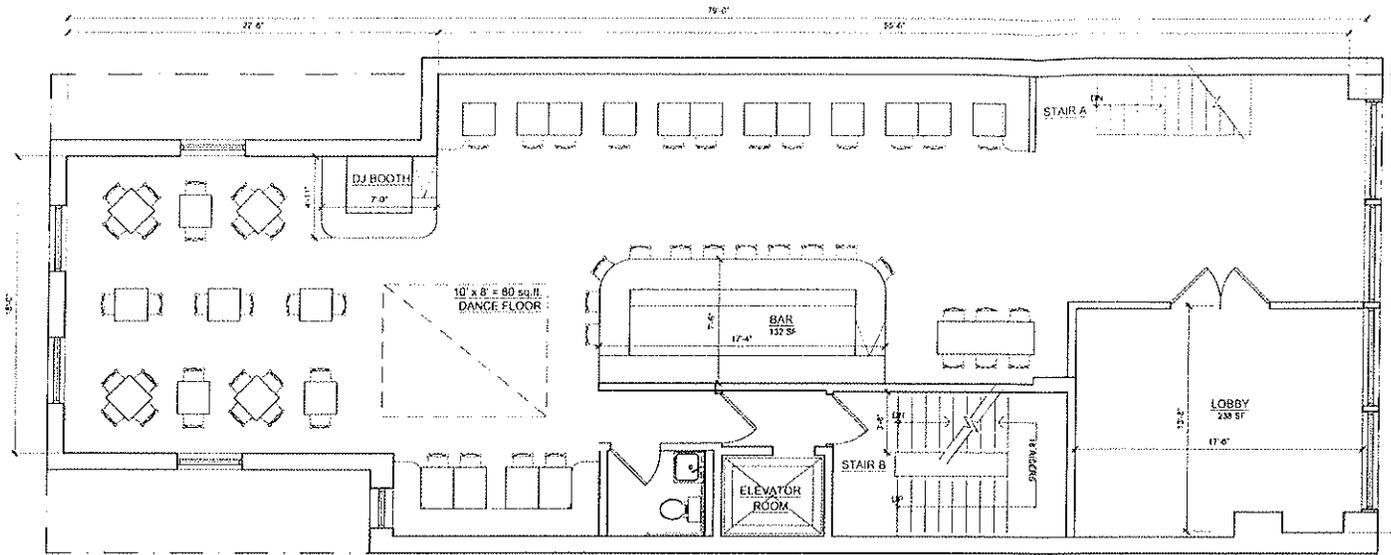
Post 2 – Roaming – In an emergency, escort guests out the fire door and direct them to all exits leading to street.

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

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

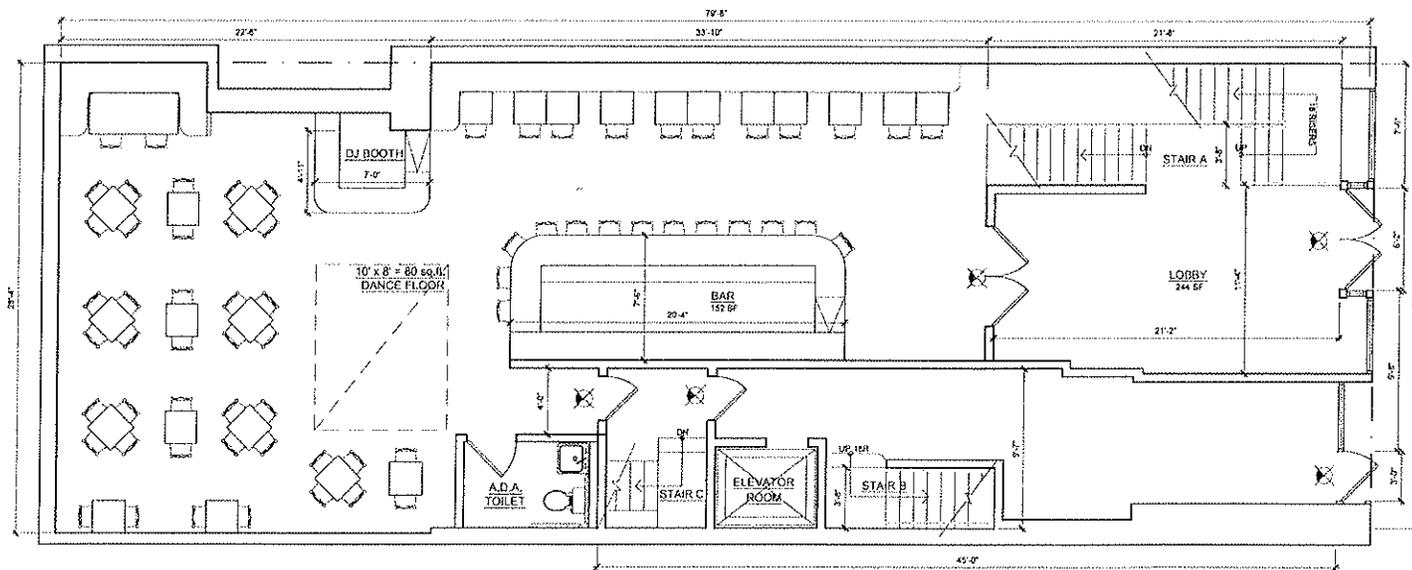
- No sale to a minor (under 21 years old) (It is important to note that the Members of the New York State Liquor Authority have directed that ANY sale to a person under 16 can most likely result in revocation of a liquor license)
- No sale to an intoxicated person
- No allowing patrons to consume alcoholic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

Mr Biggs on Eighth



8TH AVENUE

1 PROPOSED 2ND FLOOR PLAN
SCALE: 1/4"=1'-0"



8TH AVENUE

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

ACTUAL CAPACITY					
	SEATS	STOOLS	STANDING	EMPLOYEE	TOTAL
CELLAR	N/A	N/A	N/A	10	10
1ST FL.	67	13	20	5	105
2ND FL.	69	11	20	5	105
TOTAL	136	24	40	20	220

USABLE SQUARE FOOTAGE BREAKDOWN					
	LOBBY	BAR	REMAINING	KITCHEN	TOTAL
CELLAR	318 SF		220 SF	868 SF	1,406 SF
1ST FL.	244 SF	152 SF	1,143 SF		1,539 SF
2ND FL.	238 SF	132 SF	1,344 SF		1,714 SF
TOTAL	800 SF	284 SF	2,707 SF	868 SF	4,659 SF

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)	
Dim Sum Palace Inc.		N/A	
STREET ADDRESS		CROSS STREETS	
334 W 46th Street, New York, NY 10036		8th Avenue & 9th Avenue	
OWNER	NAME:	Sam Yan	ATTORNEY (Representative)
	PHONE:	917-691-3882	NAME:
	FAX:		Ying Xu
MANAGER	PHONE:		PHONE:
	FAX:		212-732-3450
			FAX:
			212-732-9145
			LANDLORD
			NAME:
			Salim Assa
			PHONE:
			212-239-9900
			FAX:
DESCRIPTION OF BUSINESS			
Establishment Type:		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): Bar/Arcade	
Method of Operation:		<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade	
License Type:		<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer	
APPLICATION TYPE (check one)	<input checked="" type="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?	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"/> Transfer	What is the prior license #?	
		What is the expiration date on the prior license?	
		Are you making any alterations or operational changes?	<input type="radio"/> YES <input type="radio"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>	
	<input type="radio"/> Alteration	What is the current license #?	
		What is the expiration date on the current license?	
<i>Please describe the nature of the alterations and attach the plans</i>			

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	11:30am-4:00am	11:30am-4:00am	11:30am-4:00am	11:30am-4:00am	11:30am-4:00am	11:30am-4:00am	11:30am-4:00am	11:30am-4:00am	
	Music	11:30am-12:00am	11:30am-12:00am	11:30am-12:00am	11:30am-12:00am	11:30am-12:00am	11:30am-12:00am	11:30am-12:00am	11:30am-12:00am	
	Kitchen	11:30am-4:00am	11:30am-4:00am	11:30am-4:00am	11:30am-4:00am	11:30am-4:00am	11:30am-4:00am	11:30am-4:00am	11:30am-4:00am	
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	<input checked="" type="radio"/> NO	N/A			
Will you be hosting private parties and promotional events?					YES	<input checked="" type="radio"/> NO	N/A			
Will outside promoters be used?					YES	<input checked="" type="radio"/> NO	N/A			
Will the security plan submitted be implemented?					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	<input type="radio"/> LIVE MUSIC	<input type="radio"/> DJ					
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					<input checked="" type="radio"/> YES	NO	N/A			
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					<input checked="" type="radio"/> YES	NO	N/A			
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					<input checked="" type="radio"/> YES	NO	N/A			

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="radio"/> NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	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

LOCATION & ZONING

Primary Zoning District:	R8	Overlay (If Applicable):	C1-5
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="radio"/> YES	NO	N/A
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	N/A
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	NO	N/A

Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____

NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	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:

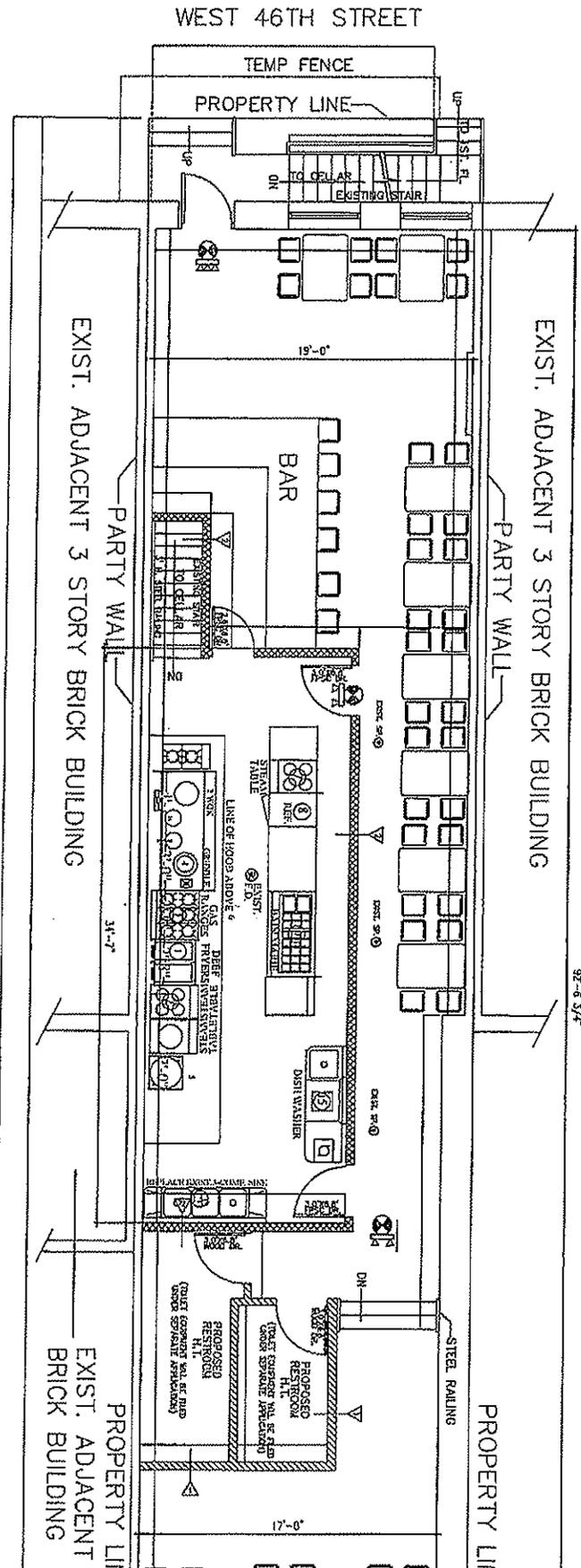
O Flaherty Trails Inc.

334 W 46th Street, New York, NY 10036

Serial Number: 1027878

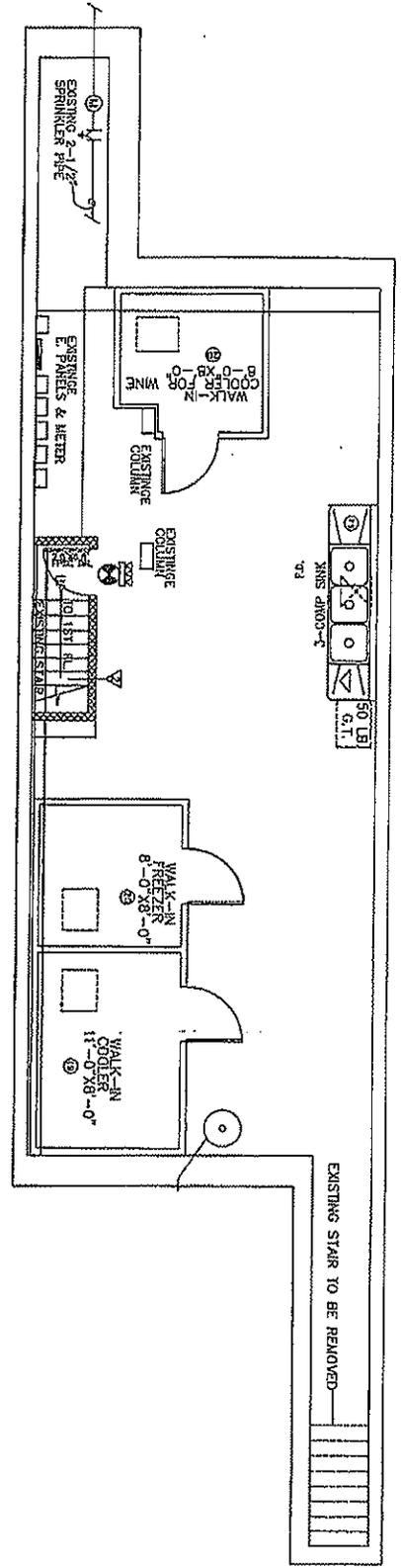
ADDITIONAL NOTES: (Office Use Only)

BASEMENT PLAN
SCALE: 1/4" = 1'-0"



Dim Sum Palace Inc.
334 W 46th Street
New York, NY 10036

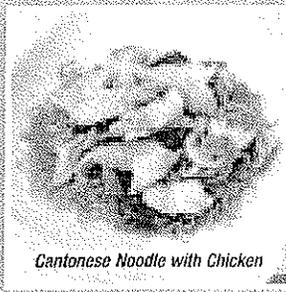
CELLAR PLAN
SCALE: 1/4" = 1'-0"



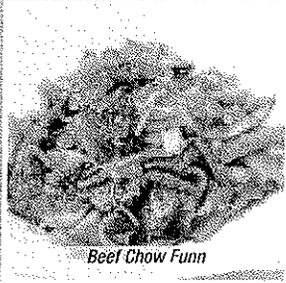
Monday - Friday: 11:00 am - 3:00 pm

Except Holidays

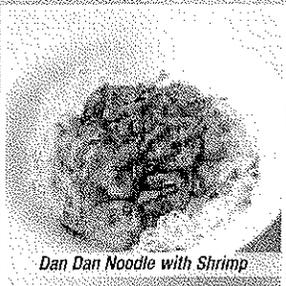
❖ NOODLES ❖



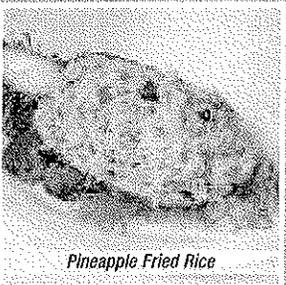
Cantonese Noodle with Chicken



Beef Chow Fun



Dan Dan Noodle with Shrimp



Pineapple Fried Rice



Young Chow Fried Rice

	Reg.	Lg.
Bo Lings Fried Noodles	14.95	21.95
<i>Pan-fried egg noodles with jumbo shrimp, chicken, beef and fresh vegetables in our special brown sauce.</i>		
‡ Pad Thai Noodles with Shrimp *	13.95	20.95
<i>Soft rice noodles, fresh bean sprouts, peanuts and tofu.</i>		
‡ Pad Thai Noodles with Chicken *	12.95	19.95
‡ Singapore Noodles with Shrimp and BBQ Pork	12.95	19.95
<i>Thin rice noodles, curry, bean sprouts, bell peppers, egg and onions.</i>		
Cantonese Noodles with Chicken	12.95	19.95
with Seafood	16.95	24.95
<i>Pan-fried thin yellow noodles, fresh vegetables in a light sauce.</i>		
Chow Fun Noodles with Beef or Chicken	12.95	19.95
<i>Soft flat rice noodles, onions and bean sprouts with soy sauce.</i>		
Combination Lo Mein	12.95	19.95
Chicken or Vegetable Lo Mein	11.95	18.95
‡ Sichuan Dan Dan Noodle *		
with Pork	9.95	17.95
with Shrimp	11.95	18.95
<i>Soft noodles in a special sesame-chili-garlic sauce with a touch of Chinese black vinegar.</i>		
‡ Sichuan Eggplant and Noodle Bowl	10.95	
Long Life Noodle Soup	11.95	18.95

RICE

	Reg.	Lg.
Fresh Pineapple Fried Rice		
With Seafood	16.95	
With BBQ Pork	14.95	
With Vegetables	13.95	
House Special Rice Plate	12.95	19.95
<i>White fried rice served with a side of shrimp, scallops, chicken and vegetables in a delicious soy-garlic sauce.</i>		
Young Chow Fried Rice	11.95	18.95
<i>White fried rice with egg, shrimp, chicken and BBQ pork.</i>		
Shrimp Fried Rice	11.95	17.95
Chicken or Pork Fried Rice	10.95	16.95
Fresh Vegetable Fried Rice ☼	10.95	16.95
<i>Fresh zucchini, mushrooms, snow peas, carrots, bean sprouts with eggs and onions in a mixture of white and brown rice.</i>		
Salted Fish Fried Rice with Chicken	12.95	

Combination Plates

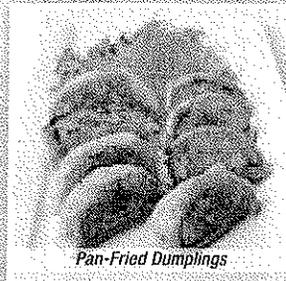
Lunch plates are served with Egg Drop Soup, Crab Rangoon and your choice of Vegetable Fried Rice, Steamed White or Brown Rice. (Rice is not served with noodle dishes.)

Grilled Salmon Teriyaki Style	14.
<i>Grilled salmon filet with a Japanese style sauce and steamed vegetables.</i>	
‡ General Tso's Chicken	10.
<i>Our most popular dish! Crispy chicken in a sweet and spicy sauce.</i>	
Shrimp & Chicken in Ginger Sauce ☼	11.
<i>Served with choice of steamed white or brown rice or rice noodles.</i>	
Shrimp with Lobster Sauce ☼	11.
<i>Served with choice of steamed white or brown rice or rice noodles.</i>	
‡ Peppercorn Chicken	9.
<i>Sliced chicken with fresh vegetables in a spicy peppercorn and chili sauce.</i>	
‡ Gong Bao Chicken *	9.
<i>Diced chicken with peanuts, hot peppers and fresh green beans.</i>	
‡ Spicy Curry Chicken	9.
<i>Our special blend of curry and herbs, tender chicken fresh vegetables and coconut milk.</i>	
Cashew Chicken *	9.
<i>A house favorite, with tender diced chicken and fresh vegetables.</i>	
Chicken and Vegetables ☼	9.
Sweet & Sour Chicken	9.
‡ Chicken and Shrimp Hunan Style	10.
‡ Sichuan Peppercorn Beef	10.
‡ Spicy Mongolian Beef	10.
Beef with Broccoli	10.
Sauteed Mixed Vegetables ☼	9.
‡ Tofu Family Style	9.
‡ Spicy ☼ Gluten Free * Nuts	

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

❖ DUMPLINGS ❖

❖ SICHUAN SPECIALTIES ❖



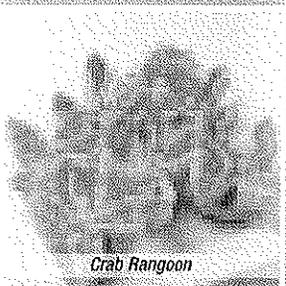
Pan-Fried Dumplings



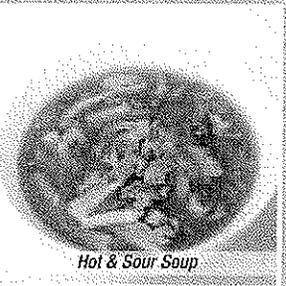
Vietnamese Style Spring Rolls



Crispy Eggplant



Crab Rangoon



Hot & Sour Soup

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. *Reg. Lg.*

‡ 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) 8.95 15.95

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

Steamed Vegetable Dumplings (8/24) 7.55 18.95

APPETIZER

Reg. Lg.

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.*

Cup Bowl Qt.

‡ 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 & Tomato Soup (for 2) 8.95

With spinach and tofu in a delicious vegetable broth.

‡ Spicy ☪ Gluten Free * Nuts

Reg.

‡ Yu Xiang Whole Flounder 22.95

Tea Smoked Duck (1/2) 17.95

‡ General Tso's Chicken 12.95 19.

‡ Gong Bao * 11.95 18

Chicken * 16.95 23

Shrimp & Scallops *

‡ Wonder 12.95

Chicken 14.95

Beef 15.95

Fish 11.95

Tofu 15.95 23.

‡ Ginger and Garlic Shrimp 11.95 18.

‡ Peppercorn Chicken 12.95 19.

‡ Empress Chicken 11.95 18.

‡ Sichuan Yu Xiang Chicken 15.95 23.

Orange Peel Shrimp

BEIJING SPECIALTIES *Reg.*

Beijing Roasted Duck (1/2 / Whole) 18.95 33
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.

Moo Shu Chicken or Pork 11.95 18.

Mandarin Chicken 11.95 18.

‡ Beijing Crispy Beef 14.95 21.

‡ Shrimp Beijing 14.95 21.

‡ Mongolian Beef 12.95 19.

Mandarin Pork 11.95 18.

‡ Hui Style Lamb with Spices 15.95 23.

CLASSIC DISHES *Reg.*

Shrimp with Cashews * 14.95 22

Triple Delight 13.95 19.
Jumbo shrimp, chicken, beef and vegetables in our special brown sauce.

Chicken & Shrimp Hunan Style 13.95 19.

‡ Curry Chicken ☪ 11.95 18

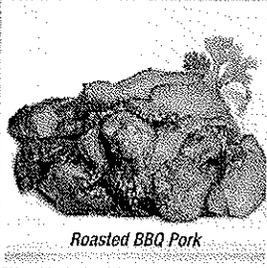
Sweet & Sour Chicken 11.95 18.

Cashew Chicken * 11.95 18

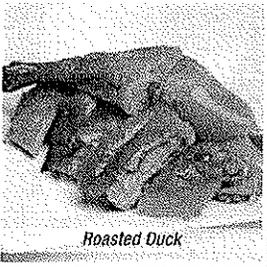
Beef Broccoli 12.95 19.

Moo Goo Gai Pan ☪ 11.95 18

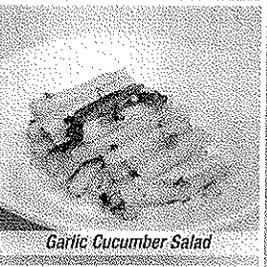
Shrimp & Lobster Sauce ☪ 14.95 22.



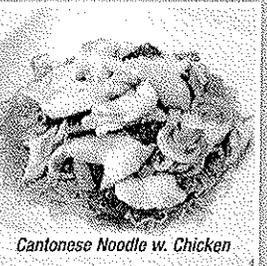
Roasted BBQ Pork



Roasted Duck



Garlic Cucumber Salad



Cantonese Noodle w. Chicken



Beef Chow Funn

【小菜】 SPECIAL PLATE \$6.95

- G 1. 叉燒 Roasted B.B.Q. Pork
- G 2. 燒鴨 Roasted Duck
- G 3. 蠔油芥蘭 Gai 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 Funn 12.95
- J 2. 豉汁牛河 Beef Chow Funn in Black Bean Sauce 12.95
- J 3. 素菜炒河粉 Vegetable Chow Funn 12.95
- J 4. 星州炒米粉 Singapore Noodle w/ Shrimp, Pork & Curry 12.95

【飲料】 ICE CREAM

- K 1. 凍甜豆漿 Cake by the slice 6

【珍珠飲料】 BOBA DRINKS \$3.95

- L 1. 珍珠木瓜 Bubble Papaya
- 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-Er
- M 2. 香片 Jasmine
- M 3. 烏龍 Oolong
- M 4. 菊花 Chrysanthemum Tea

Table No

Person



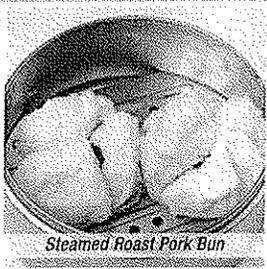
Ha Gau (Shrimp Dumplings)



Siu Mai (Shrimp & Pork)

【小點】 SMALL PLATE \$3.50

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



Steamed Roast Pork Bun



Steamed Salmon



Chicken Feet in Black Bean Sauce



Tofu Skin Roll in Oyster Sauce



Pan Fried Taro Cake



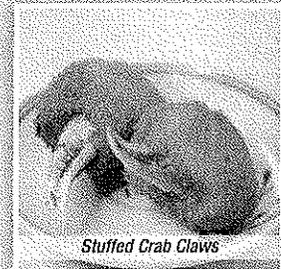
Shrimp & Corn Cake

【大點】 LARGE PLATE \$4.35

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

【大點】 MEDIUM PLATE \$3.75

- | | |
|---|--------------------------|
| <input type="checkbox"/> B 1. 柱候牛仔筋
Stewed Beef Tendon | <input type="checkbox"/> |
| <input type="checkbox"/> B 2. 時菜蒸蝦球
Steamed Shrimp Ball | <input type="checkbox"/> |
| <input type="checkbox"/> B 3. 鮮蝦釀豆腐
Stuffed Tofu w/ Shrimp | <input type="checkbox"/> |
| <input type="checkbox"/> B 4. 水晶鮮蝦餃
Ha Gau (Shrimp Dumpling) | <input type="checkbox"/> |
| <input type="checkbox"/> B 5. 蟹黃蒸燒賣
Siu Mai (Shrimp & Pork Dumpling) | <input type="checkbox"/> |
| <input type="checkbox"/> B 6. 鮮大蝦燒賣
Shrimp Siu Mai | <input type="checkbox"/> |
| <input type="checkbox"/> B 7. 魚翅餃
Yu Chi Gau (Shark Fin Dumpling) | <input type="checkbox"/> |
| <input type="checkbox"/> B 8. 火腿蝦粉果
Fung Gor (Ham & Shrimp Dumpling) | <input type="checkbox"/> |
| <input type="checkbox"/> B 9. 珍珠糯米雞
Glutinous Rice in Lotus Leaf | <input type="checkbox"/> |
| <input type="checkbox"/> B 10. 鮮蝦仁腸粉
Shrimp Funn Roll | <input type="checkbox"/> |



Stuffed Crab Claws



Shrimp Toast

【特點/粥】 EXTRA LARGE PLATE

- | | |
|--|--------------------------|
| <input type="checkbox"/> D 1. 百花釀蟹鉗
Stuffed Crab Claws | <input type="checkbox"/> |
| <input type="checkbox"/> D 2. 紅油抄手
Sichuan Dumpling | <input type="checkbox"/> |
| <input type="checkbox"/> D 3. 臘腸糯米飯
Glutinous Rice w/ Chinese Sausage | <input type="checkbox"/> |