

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

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

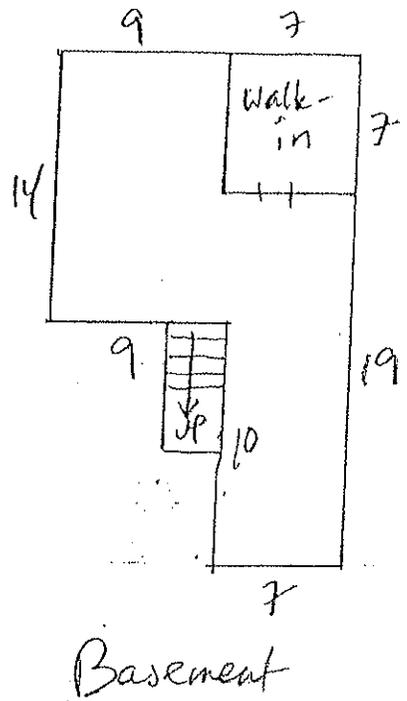
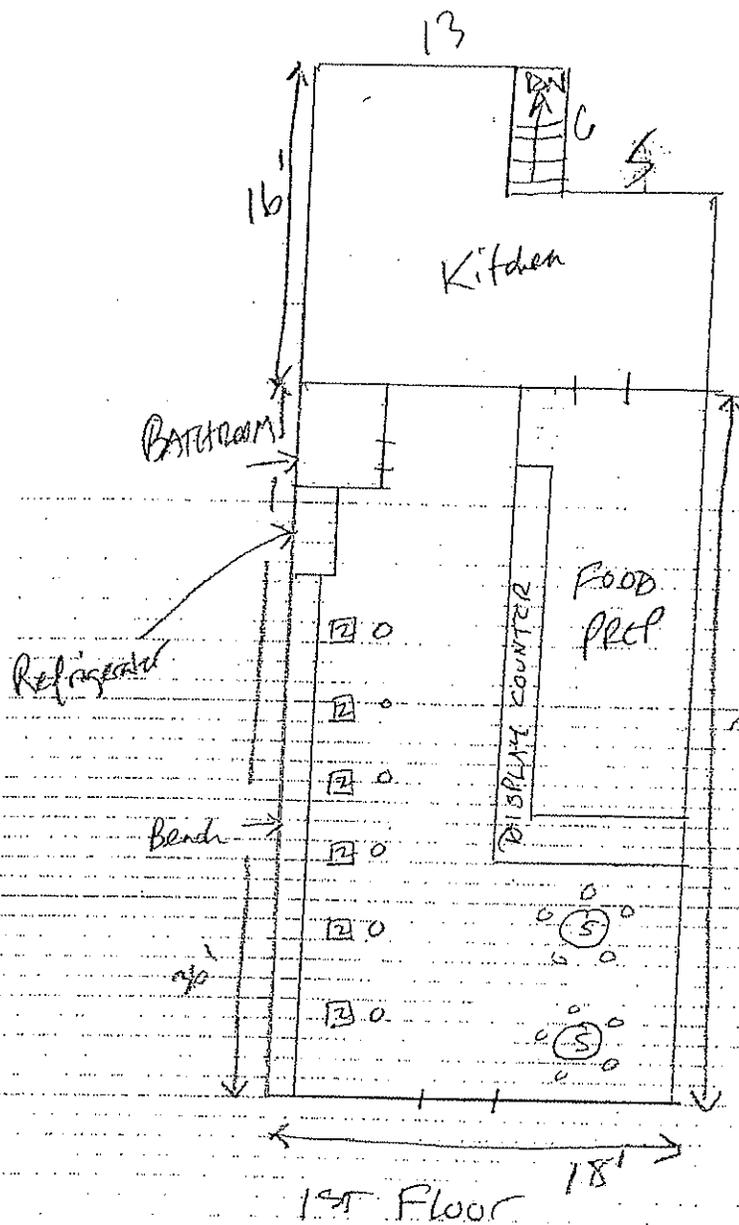
| OPERATIONAL ISSUES | | | | | | | | | | |
|--|-------------------------------------|--|------------------|-----------------|-----------------------------|-------------------------|-------------------------|-----------------|------------------|--|
| HOURS | | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY | | |
| | Operation | 11am-8pm | 11am-8pm | 11am-8pm | 11am-8pm | 11am-8pm | 11am-8pm | 11am-8pm | 11am-7pm | |
| | Music | | | | | | | | | |
| | Kitchen | | | | | | | | | |
| OCCUPANCY | INDOOR | | | | BAR | | | OUTSIDE | | |
| | Capacity (Certificate of Occupancy) | Maximum # of Persons You Anticipate Occupying Premises (Including Employees) | Number of Tables | Number of Seats | Number of Service Only Bars | Number of Stand-Up Bars | Number of Seats at Bars | Number of Seats | Number of Tables | |
| | 35 | | 8 | 22 | 0 | 0 | 0 | n/a | n/a | |
| How many floors are there? What is the capacity for each floor? (please respond in space provided) | | | | | 1/2 | 1/4 | 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 10 inches from the store front.) | | | | | YES | NO | N/A | | | |

OUTDOOR ITEMS

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

LOCATION & ZONING

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



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

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

PROSCIUTTO

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

SALUMI

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

SAUSAGE

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

ALTRI

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

*"Ask About Our daily
Specials"*

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

**SERGIMMOS
SPECIALTY**

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

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

**THE HOME OF
HANDMADE MOZZARELLA**



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

Store Hours

Monday – Saturday: 11am to 8pm

Sunday: 11am to 7pm

Catering coordinator: Massimo

456 9th Ave, New York, N.Y. 10018

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

MINIMUM FOR DELIVERIES \$25

FOR FEWER THAN 3 BLOCK RADIUS \$15

PANINI (PLUS TAX)

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

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

ASK FOR THE HOMEMADE DAILY SOUP!!!!

HOMEMADE BAR (plus tax)

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

MARINATED BAR \$9.99 per lb

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

OLIVE BAR \$9.99 per lb

BLACK OIL CURED, CRACKED GREEN SICILIAN,
CASTELVETRANO, CALAMATA

GO VERDE OR GO GREEN (SALADS)

TONNO \$13

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

AVOCADO SALAD \$12

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

BRESAOLA SALAD \$13

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

CHICKEN SALAD \$13

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

THE WORKS \$13

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

GO NUTS \$13

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

BABY SPINACH SALAD \$13

Spinach, pancetta, boiled eggs, red onions & mushrooms

CAPRESE SALAD \$13

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

PASTAS \$15 (plus tax)

PASTA AL PESTO

Pasta with fresh pesto sauce & fresh ricotta

PASTA AL POMODORO E BASILICO

Pasta with homemade sauce, cherry tomatoes, basil &
parmigiano

SERGIMMO ALLA BOLOGNESE

Pasta with sergimmo's specialty ragu

PENNE A LA VODKA

Penne pasta with vodka sauce

PASTA A LA MATRICIANA

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

PASTA GARLIC AND OIL

Choice of pasta, garlic and EV olive oil

TORTELLINI ALFREDO

Tortellini with alfredo sauce and mascarpone cream sauce

GOLD ANTIFASTO PLATE \$19

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

FRESH BREAD

BAGUETTE LONG \$3.99 – CIBATTA ROLL \$1.99

PICCOLI PLATES \$9.99

GROSTINI DEL GIORNO

Toasted fresh bread serve with marinated vegetables

MOZZARELLA IN CARROZZA

Fresh mozzarella coated with breadcrumb paned fried

ITALIAN OMELETTE

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

BABY STUFFED CLAMS

Baby stuffed clams oreganata (6 per order)

CREATE A PLATE

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

SELECTION OF FOUR \$16.99

SELECTION OF SIX \$20.99

SELECTION OF EIGHT \$26.99

SIP, ITALIAN STYLE

SAN PELLEGRINO

Sparkling mineral water

1 liter \$4.99/250ml \$2.25

ARANCIATA (CAN) \$2.25

CHINOTTO (CAN) \$2.25

LIMONATA (CAN) \$2.25

ACQUA PANGEA WATER

Mineral water bottle 1 liter \$4.99

GLASS BOTTLED SODA

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

SAN BENEDETTO ICE TEA

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

DOLCI DESSERTS

HOLY CANNOLI

Four mini \$5.99 – Single \$3.99

MAMA'S TIRAMISU \$6.99

SERGIMMO'S DOLCEZA

Nutella spread over warm slices of bread \$4.99

RAINBOW COOKIES \$0.75 each

SFOGLIATELLE \$2.75

EXPRESSO \$2.50

CAPPUCINO \$3.00

LATTE \$3.00

DOUBLE EXPRESSO \$4.50

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

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

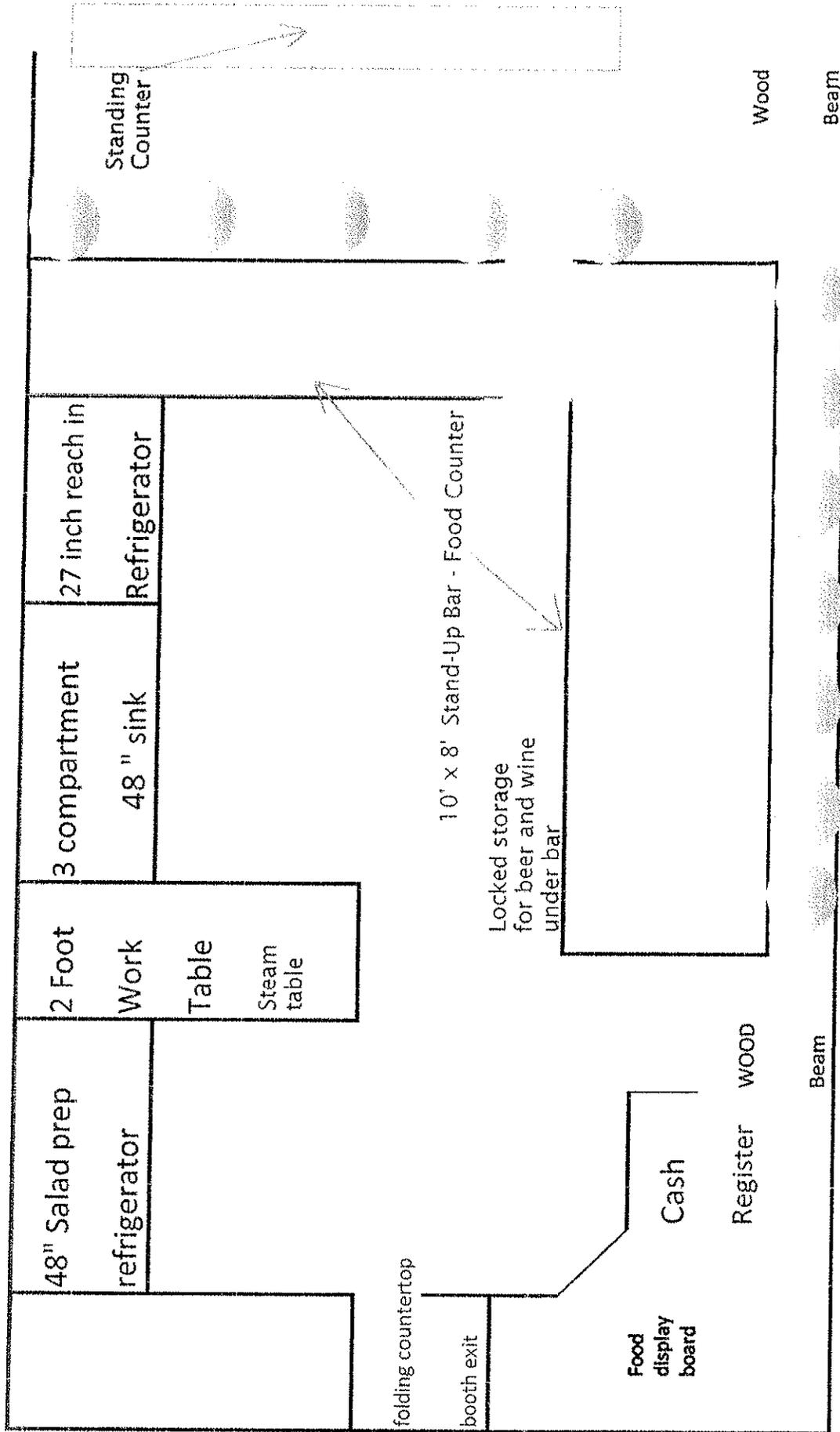
| | | | | |
|---|--|--|------------------------------------|----|
| APPLICANT | | DOING BUSINESS AS (DBA) | | |
| Takumi Taco LLC | | Takumi | | |
| STREET ADDRESS | | CROSS STREETS | | |
| 75 Ninth Avenue - Chelsea Market Kiosk #4 and #5/ New York, NY 10011 | | West 15th Street and West 16th Street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

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

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

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

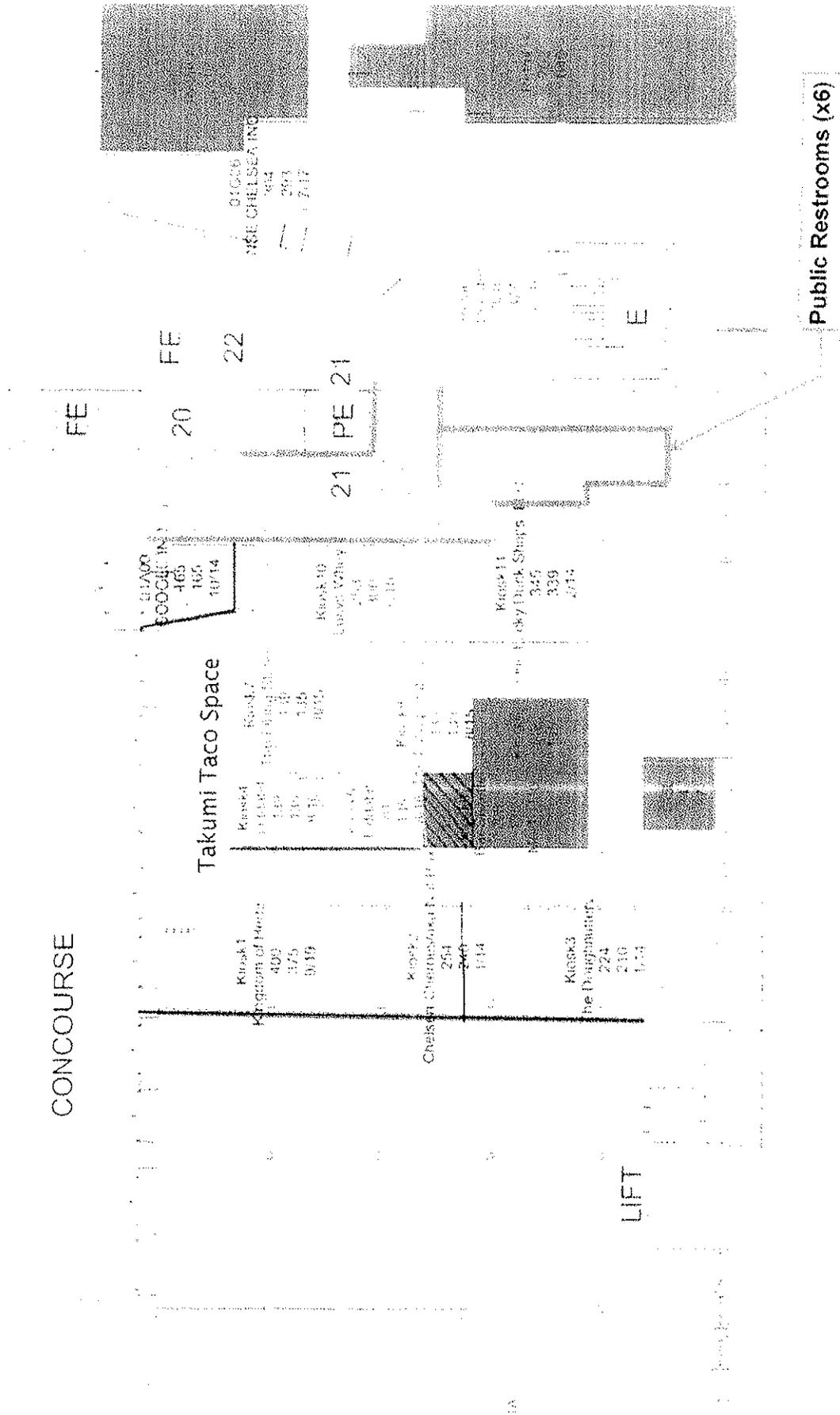
Takumi Taco LLC / Chelsea Market Kiosk #4 and #5



21 Feet or 252 Inches Across

Chelsea Market – Ground Floor Layout

Chelsea Market - Floor 1



Background Information for Owners of Takumi Taco LLC

Derek Kaye

Derek Kaye studied Hotel Administration at Cornell University where he interned at Nobu London and Town. He and his wife opened The Eddies Pizza Truck in 2010 and they operate a catering business. Derek partnered with Chef Marc Spitzer in 2012 to open Takumi Taco as a small stand at Smorgasburg in Brooklyn. Takumi means artisan in Japanese and the focus of the business is hand crafted food with quality ingredients. Takumi Taco now operates at 5 seasonal markets plus indoor office catering throughout Manhattan.

Marc Spitzer

Marc Spitzer started working in the restaurant business in high school and he graduated from The Culinary Institute of America to further his education and they worked at Le Cirque 2000 and the Russian Tea Room. Marc will be the food consultant at Takumi Taco and instruct the staff on how to prepare artisanal tacos and other dishes.

Marc Spitzer is the Executive Chef at BONDST where he has won numerous awards. In 2002, looking for something new to learn, he decided to join the team at BONDST, which has been wowing New Yorkers with its inventive upscale Japanese cuisine since 1998, under Chef Linda Rodriguez. At BONDST, he saw a whole new way to look at cooking. Thanks to Mentoring from Chef Linda, it was here that he was able to understand the balance of flavors and ingredients. Taking the best ingredients and treating them with the care and respect that they deserve. BONDST has won numerous awards including "Best Sushi" 2007 and 2008 and *New York Magazine's* "New York Awards" as well "Best Restaurant Lounge" by *Time Out New York's* Eating and Drinking Awards.



Takumi

Create Your Own

1. Choose your base:

Burrito \$10

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

Burrito bowl \$10

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

Nachos \$9.50

Yuzu guacamole, wasabi crema, ginger pico

Soft Shell Corn Tortilla \$4.75

Includes tortilla chips

Hard Gyoza Shell \$4.75

Includes tortilla chips

2. Choose your protein

Sapporo Braised Shortrib

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

Ginger Miso Chicken

Cilantro, sesame seeds, shochu salsa

Japanese Curry Beef

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

Miso Marinated Tofu

Scallion, sesame seeds, ginger pico

Asian Citrus Veggie (Cold)

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

SIGNATURE ITEMS

Spicy Tuna Taco \$5.75

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

Chipotle Shrimp Taco \$4.75

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

Spicy Tuna Nachos \$10

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

Sesame Crusted Ahi Tuna Salad \$11

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

Tortilla Soup \$9

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

Grilled Chicken Soba Noodle Bowl

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

Chicken Teriyaki Bowl \$10

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

Daily Special (MP)

Bento Box \$11.75

choose any 2 tacos and 1 side
-- includes market greens --

SIDES

Takumi Slaw \$4

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

Charred Corn Salad \$4

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

Japanese Rice and Beans \$4

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

Japanese Caprese \$4

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

Miso Soup \$4

Wakame seaweed, tofu, scallion

Chips with Shochu Salsa \$4

DRINKS

Infused iced tea of the day \$4

Water \$2



[CLICK HERE TO SIGN UP FOR BUILDINGS NEWS](#)

NYC Department of Buildings

Property Profile Overview

75 NINTH AVENUE

MANHATTAN 10011

BIN# 1012541

9 AVENUE 69 - 87

Health Area : 5600

Tax Block : 713

10 AVENUE 78 - 92

Census Tract : 83

Tax Lot : 1

WEST 15 STREET 401 - 459

Community Board : 104

Condo : NO

WEST 16 STREET 400 - 460

Buildings on Lot : 1

Vacant : NO

[View DCP Addresses...](#) [Browse Block](#)

[View Zoning Documents](#) [View Challenge Results](#) [Pre - BIS PA](#) [View Certificates of Occupancy](#)

Cross Street(s): WEST 15 STREET, WEST 16 STREET

DOB Special Place Name:

DOB Building Remarks:

Landmark Status:

Special Status: N/A

Local Law: NO

Loft Law: NO

SRO Restricted: NO

TA Restricted: NO

UB Restricted: NO

Environmental Restrictions: N/A

Grandfathered Sign: NO

Legal Adult Use: NO

City Owned: NO

Additional BINs for Building: NONE

Special District: UNKNOWN

This property is not located in an area that may be affected by Tidal Wetlands, Freshwater Wetlands, or Coastal Erosion Hazard Area. [Click here for more information](#)

Department of Finance Building Classification: 09-OFFICE BUILDINGS

Please Note: The Department of Finance's building classification information shows a building's tax status, which may not be the same as the legal use of the structure. To determine the legal use of a structure, research the records of the Department of Buildings.

| | Total | Open | |
|--------------------------------------|-------------|------|--|
| Complaints | 52 | 0 | Elevator Records |
| Violations-DOB | 292 | 2 | Electrical Applications |
| Violations-ECB (DOB) | 38 | 1 | Permits In-Process / Issued |
| Jobs/Filings | 1101 | | Illuminated Signs Annual Permits |
| ARA / LAA Jobs | 6 | | Plumbing Inspections |
| Total Jobs | 1107 | | Open Plumbing Jobs / Work Types |
| Actions | 483 | | Facades |
| | | | Marquee Annual Permits |
| OR Enter Action Type: | | | Boiler Records |
| OR Select from List: Select... | | | DEP Boiler Information |
| AND Show Actions | | | Crane Information |
| | | | After Hours Variance Permits |

If you have any questions please review these [Frequently Asked Questions](#), the [Glossary](#), or call the 311 Citizen Service Center by dialing 311 or (212) NEW YORK outside of New York City.



Certificate of Occupancy

CO Number: 104025706T027

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: 00713 | Certificate Type: Temporary |
| | Address: 75 9 AVENUE | Lot Number(s): 1 | Effective Date: 10/08/2014 |
| | Building Identification Number (BIN): 1012541 | Building Type: Altered | Expiration Date: 01/06/2015 |
| <i>For zoning lot metes & bounds, please see BISWeb.</i> | | | |
| B. | Construction classification: 1 | Building Occupancy Group classification: COM | |
| | Multiple Dwelling Law Classification: None | No. of stories: 7 Height in feet: 72 No. 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 | | |
| Outstanding requirements for obtaining Final Certificate of Occupancy: | | | |
| There are 13 outstanding requirements. Please refer to BISWeb for further detail. | | | |
| Borough Comments: None | | | |

Borough Commissioner

Commissioner



Certificate of Occupancy

CO Number: 104025706T027

| Permissible Use and Occupancy | | | | | | |
|--|---------------------------|---------------------------|-------------------------------|---------------------------|------------------|--|
| All Building Code occupancy group designations are 1968 designations, except RES, COM, or PUB which are 1938 Building Code occupancy group designations. | | | | | | |
| Floor From To | Maximum persons permitted | Live load lbs per sq. ft. | Building Code occupancy group | Dwelling or Rooming Units | Zoning use group | Description of use |
| CEL | 10 | OG | B-2 | | | STORAGE |
| CEL | 9 | | D-2 B-2 | | 6 | KITCHEN, STORAGE |
| CEL | 2 | | | | 6 | ACCESSORY OFFICE |
| CEL | 44 | | D-2 B-2 | | 6 | KITCHEN, STORAGE |
| CEL | 178 | | F-4 | | 6 | EATING AND DRINKING ESTABLISHMENT (WEST) |
| CEL | 10 | OG | B-2 | | | STORAGE |
| CEL | 4 | | D-2 C | | 6 | KITCHEN AND ACCESSORY OFFICE |
| CEL | 5 | | B-2 | | 6 | RETAIL STORAGE |
| CEL | 200 | | F-4 | | 6 | EATING AND DRINKING ESTABLISHMENT (EAST) |
| CEL | 1 | | | | | ACCESSORY OFFICE |
| 001 | | 300 | B-2 | | | NON STORAGE GARAGE FOR NOT MORE THAN FIVE (5) MOTOR VEHICLES |
| 001 | 25 | 150 | B-2 | | | NON STORAGE GARAGE FOR NOT MORE THAN FIVE (5) MOTOR VEHICLES |
| 001 | 228 | | F-4 | | 6 | RETAIL STORE WITH EATING AND DRINKING PLACE |

Borough Commissioner

Commissioner





LINDORBIT
SMALL BATCH CANDIES • NYC'S FINEST CHOCOLATE

Handmade
Brooklyn
Candy

LINDORBIT SHEETS
CANDY COFFERIN

This is NOT
a trash can





Aug 19 - caramels

Aug 22 - fellopp

Aug 4 - This is NOT a fresh taste

Aug 18 - caramel corn

Liddabit Sweets
Candy
Open on Aug 19

LIDDABIT SWEETS
LOVE IT FIRST!

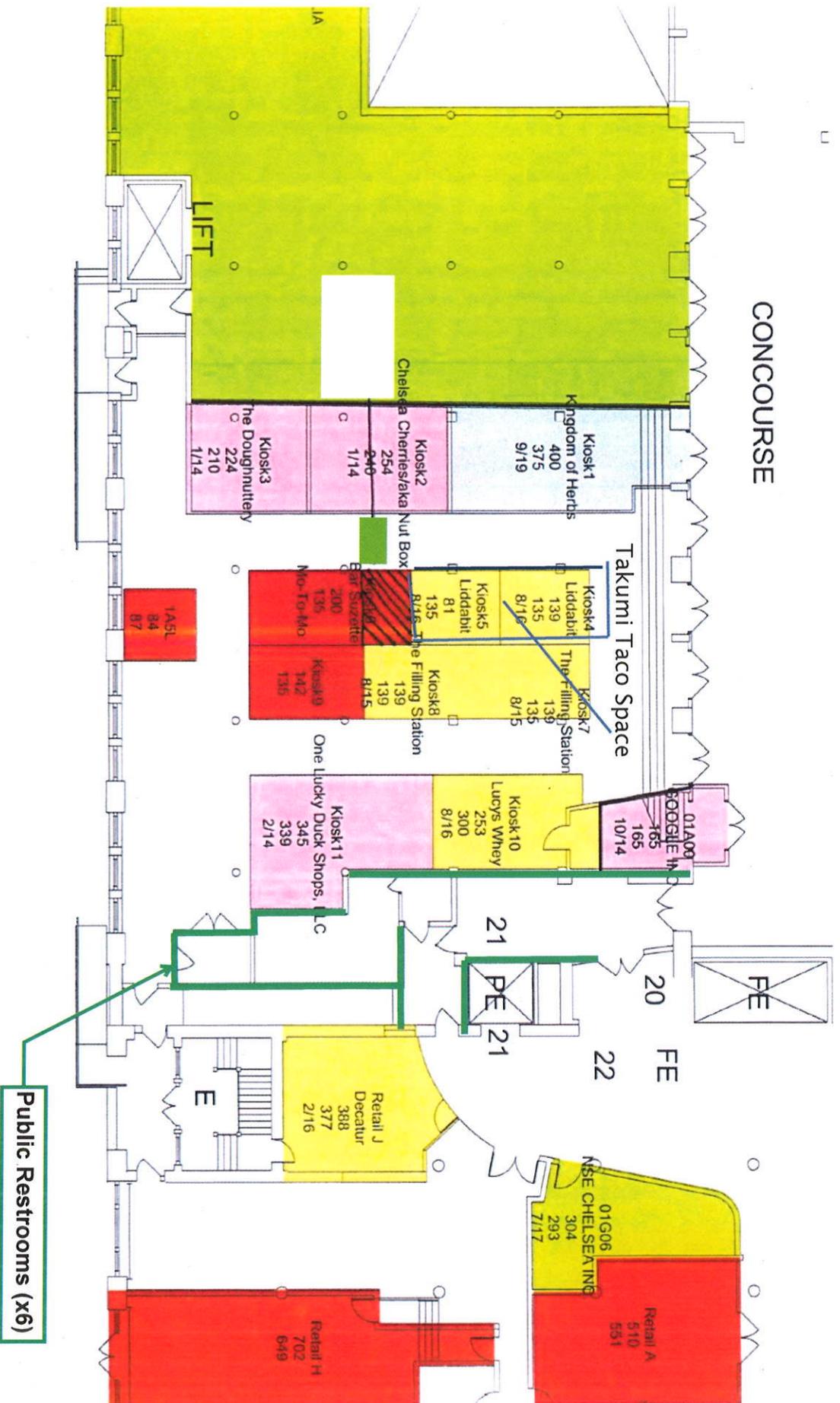
LIDDABIT
SWEETS

SWEET BEER

LIDDABIT SWEETS



Chelsea Market - Floor 1



Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

| | | | | |
|---|---|--|--|----|
| APPLICANT Pier Sixty LLC | | DOING BUSINESS AS (DBA) Current | | |
| STREET ADDRESS 59 Chelsea Piers Ground Floor and Mezzanine | | CROSS STREETS 11th Avenue and 18th Street | | |
| OWNER | NAME: Abigail Kirsch, James Kirsch and Chelsea Piers is a co-owner | ATTORNEY | NAME: Donald M. Bernstein, Esq. | |
| | PHONE: 914 269 9640 | | PHONE: 212 486 6000 | |
| | FAX: | | FAX: 212 486 8668 | |
| MANAGER | NAME: Paul Gallen | LANDLORD | NAME: Chelsea Piers LP | |
| | PHONE: 212 336 6036 | | PHONE: 212 336 6831 | |
| | FAX: | | 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 type="radio"/> Restaurant <input checked="" type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): Bar/Arcade | | | |
| Method of Operation: | <input type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input checked="" type="radio"/> Other (Explain): Bar/Arcade Catering Establishment / Event Space | | | |
| License Type: | <input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer | | | |
| APPLICATION TYPE (check one) | <input checked="" type="radio"/> New | Has applicant owned or managed a similar business? | YES | NO |
| | | What is/was the name of establishment? | see attached list | |
| | | What is/was the address of the establishment? | | |
| | | What were the dates the applicant was involved with this former premise? | | |
| | <input type="radio"/> Transfer | What is the prior license #? | | |
| | | What is the expiration date on the prior license? | | |
| | | Are you making any alterations or operational changes? | YES | NO |
| | | <i>If alterations or operational changes are being made, please attach the plans to this form.</i> | | |
| | <input type="radio"/> Alteration | What is the current license #? | | |
| | | What is the expiration date on the current license? | | |
| <i>Please describe the nature of the alterations and attach the plans</i> | | | | |

List of Current Licenses for Abigail Kirsch Catering Relationships

| Business Name | Business Address | Type of Interest / Date Interest Began | Serial Number |
|--|---|---|---------------|
| Pier Sixty LLC | 60 Chelsea Piers New York, NY 10011 | Member/CEO 1998 | 1022654 |
| Pier Sixty LLC | 61 Chelsea Piers New York, NY 10011 | Member/ CEO 1999 | 1022653 |
| Abigail Kirsch at Tappan Inc. | 81 Highland Avenue Tarrytown, NY 10591 | President/CEO 2000 | 1050781 |
| Funtasia USA LLC/ Abigail Kirsch at Tappan Inc. -- Approved concessionaire | 2 Lawrence Street Ardsley, NY 10502 | Approved Concessionaire 2011 | 1238682 |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |

List of Previously Held Licenses for Abigail Kirsch Catering Relationships

| Business Name | Business Address | Date of Filing/ Serial Number | Disposition |
|---|---|----------------------------------|---|
| Abigail Kirsch at Stage Six LLC | 15 Washington Avenue aka 63 Flushing Avenue Ground Floor Brooklyn Naval Yard Brooklyn, NY 11205 | 08/24/2006 Serial #1182634 | License expired on 10/31/2007 |
| AK Yacht Catering LLC | Skyport Marina East 23 rd Street New York, NY 10010 | 03/26/2003 Serial #1138367 | License surrendered on 03/20/2008 |
| Cornelia Fifth Avenue & Abigail Kirsch at Tappan Hill Inc | 653 655 5 th Avenue New York, NY 10022 | 08/12/2004 Serial #1155425 | License expired on 03/31/2009 |
| Common Ground Jobs Training Corp Abigail Kirsch at Tappan Inc. – Approved concessionaire | 15 East 27 th Street – East 28 th Street New York, NY 10016 | 09/30/2010 Serial #1247944 | Abigail Kirsch at Tappan Inc was removed as a concessionaire 09/12/2012 |
| Abigail Kirsch II LLC dba The Garden Café and Terrace Room | 2900 Southern Blvd Bronx, NY 10458 | 1996 Serial #1003883 | License surrendered on 05/2013 |
| Abigail Kirsch II LLC dba The Leon Levy Visitor Center Cafe | 2900 Southern Blvd Bronx, NY 10458 | 04/09/2004 Serial #1150659 | License expired on 05/31/2013 |
| Abigail Kirsch at Stage Six LLC | 15 Washington Avenue aka 63 Flushing Avenue Ground Floor Brooklyn Naval Yard Brooklyn, NY 11205 | 08/24/2006 Serial #1182635 | License surrendered on 11/2013 |
| | | | |
| | | | |
| | | | |

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

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

*The numbers represent the maximum number for an event.

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

Security Description for Chelsea Piers

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

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

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

Sound System

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

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

(2) 18" self-powered subwoofers

- Band equipment

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

DJ's for wedding / mitzvahs etc.

- Speaker equipment

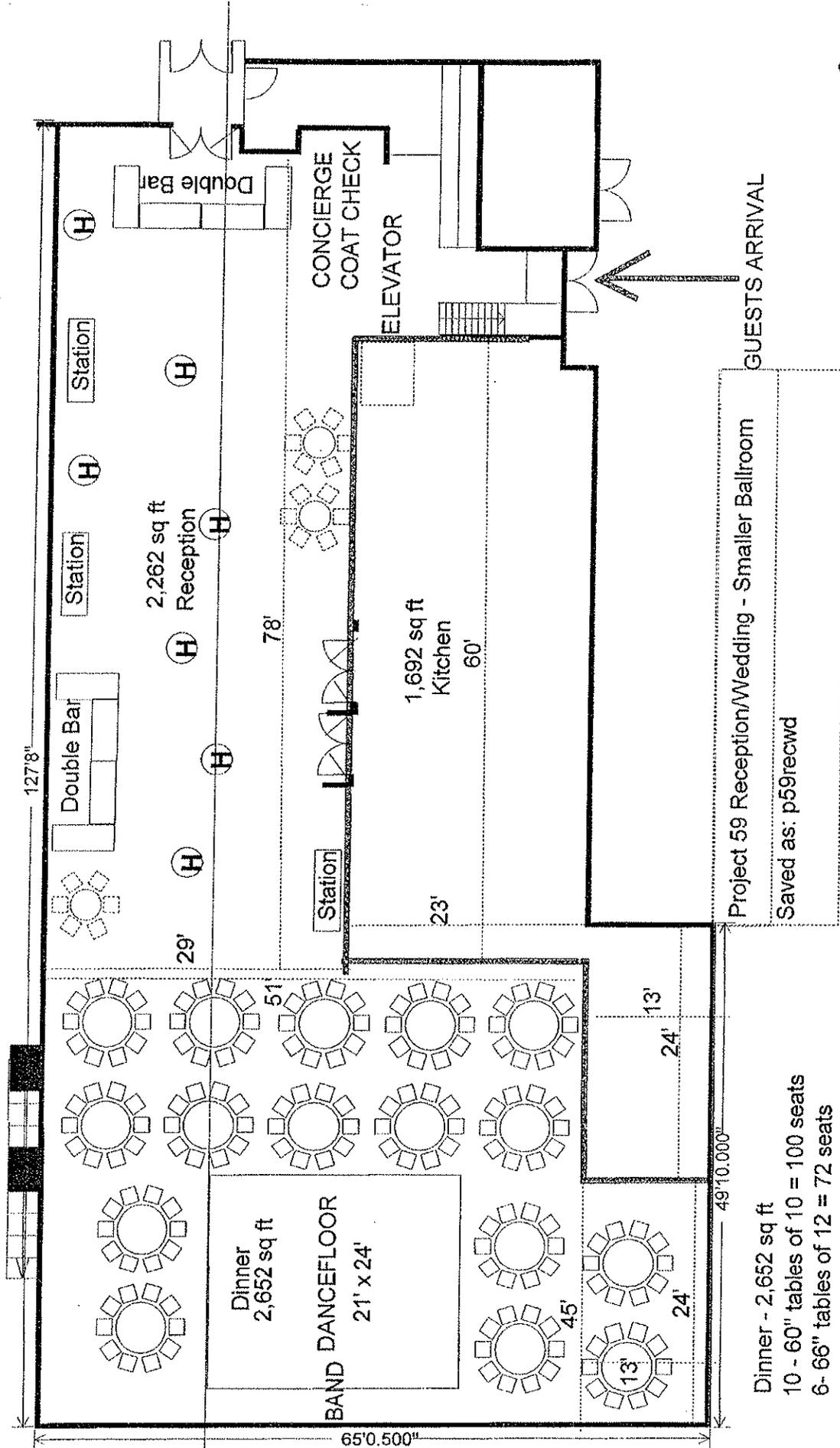
(4-6) 12" full range speakers, (2) 18" subwoofers

- decibel levels

80-90db typical range, 95db max

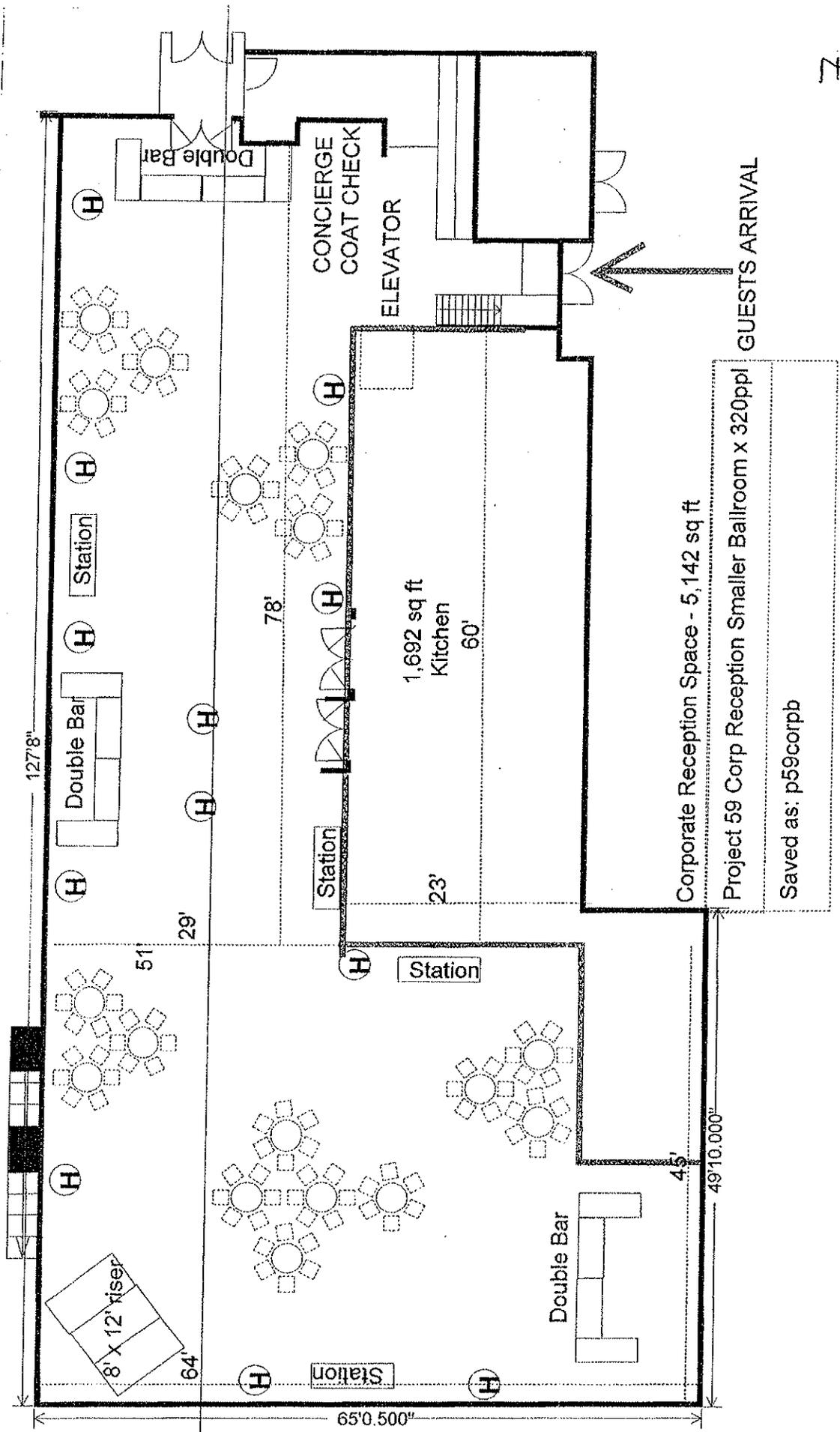
| OUTDOOR ITEMS | | | | |
|--|-----|----|-----|-----|
| Will applicant use the rooftop, rear yard or any outdoor space? | YES | NO | N/A | N/A |
| If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days. |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

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



3

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



7

Corporate Reception Space - 5,142 sq ft

Project 59 Corp Reception Smaller Ballroom x 320pppl

Saved as: p59corp

GUESTS ARRIVAL

CONCIERGE
COAT CHECK

ELEVATOR

1,692 sq ft
Kitchen
60'

Double Bar

Double Bar

Double Bar

Station

Station

Station

Station

Station

Station

Station

8' x 12' riser

127'8"

65'0.500"

49'10.000"

29'

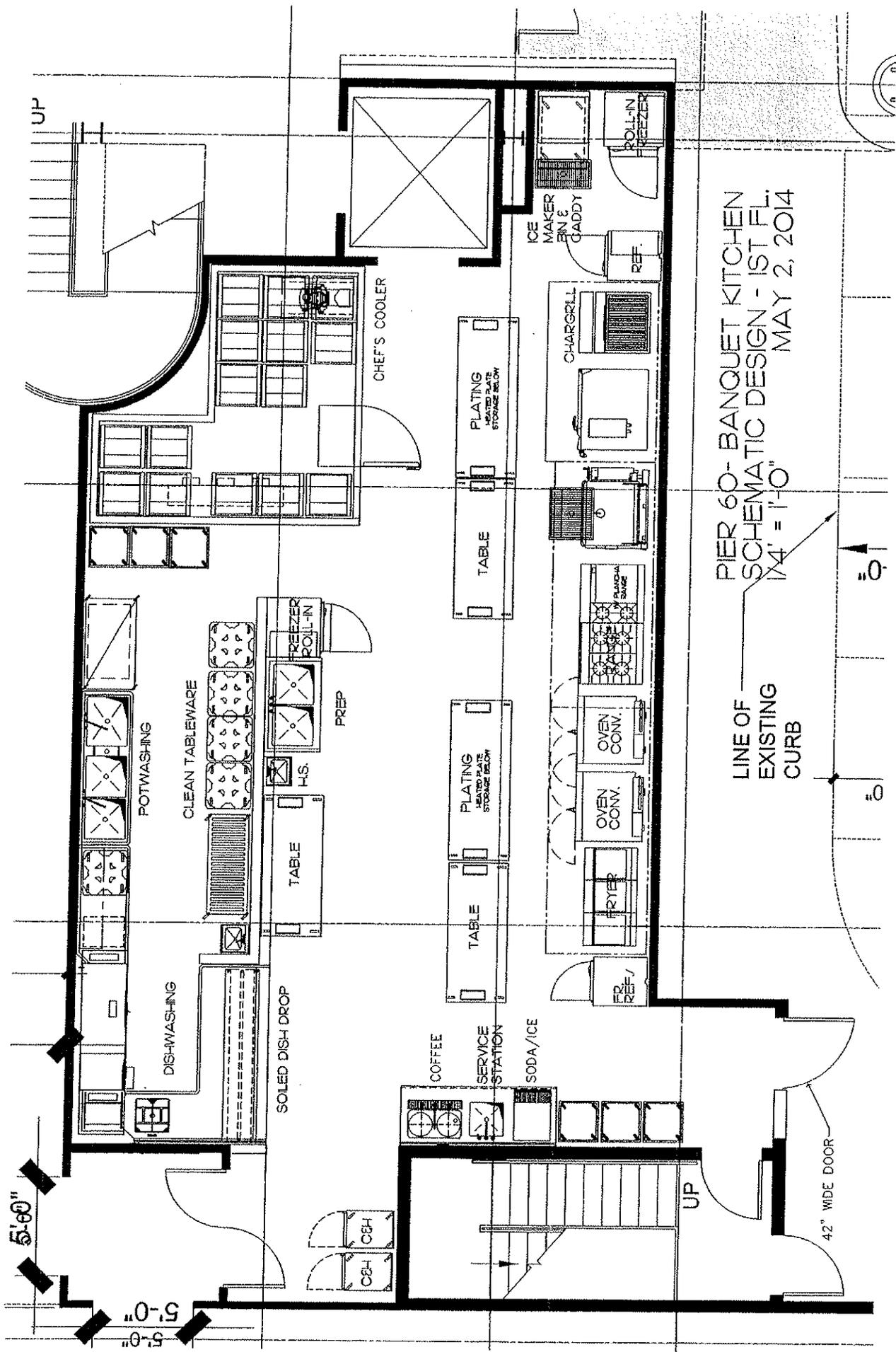
78'

51'

64'

23'

45'



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

LINE OF
 EXISTING
 CURB

42" WIDE DOOR



UP

UP

CHEF'S COOLER

PREP

POTWASHING

CLEAN TABLEWARE

DISHWASHING

SOLED DISH DROP

TABLE

H.S.

PREEZER

ROLL-IN

PLATING

LIMITED PLATE

STORAGE BENCH

TABLE

TABLE

PLATING

STORAGE BENCH

TABLE

PLATING

STORAGE BENCH

CHARGRILL

ICE

MAKER

BIN &

GADDY

REF.

ROLL-IN

FREEZER

OVEN

CONV.

OVEN

CONV.

FRYER

FR. REF.

COFFEE

SERVICE

STATION

SODA/ICE

C84

C83

5'-0"

5'-0"

5'-60"

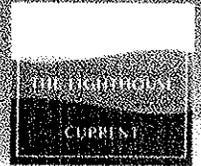
ABOUT CURRENT

One of New York City's newest waterfront venues, Current offers an expansive, open space filled with natural light overlooking the Hudson River and Chelsea Piers marina. With wood floors, floor to ceiling windows, fabric wall panels, luminescent accents, 16-foot high ceilings and an undulating, custom lit ceiling, this innovative venue combines warm and cool textures to create a unique experience in a truly modern setting.

With over 6,000 square feet of flexible event space and state-of-the-art technology, Current is ideal for weddings, bar/bat mitzvahs, milestone celebrations, galas and corporate events. Our seasoned team of event professionals will work with you to ensure seamless planning and execution.

- See more at: <http://piersixty.com/current/about-current/#sthash.cRtfOtaZ.dpuf>

ABOUT CURRENT



With over 6,000 square feet of flexible event space and state-of-the-art technology, Current is the ideal space for

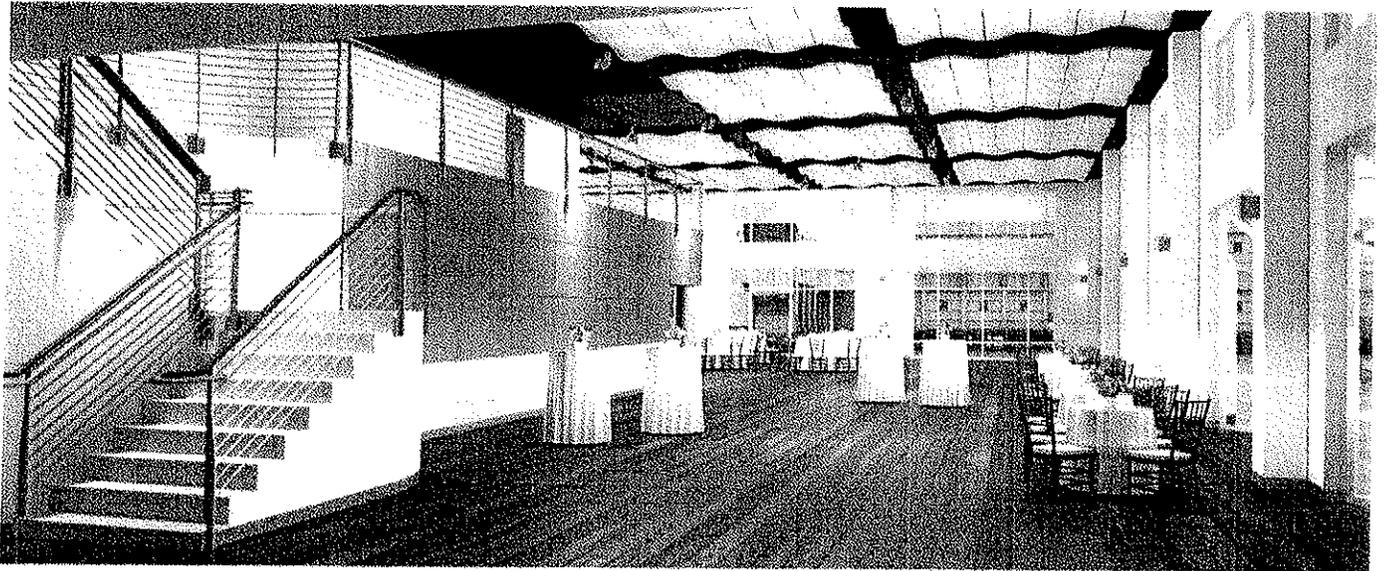
- Weddings
- Bar/bat mitzvahs
- Milestone celebrations
- Gala dinners and fundraisers
- Corporate meetings and events

CURRENT Dimensions



| Rooms | Dimension | Square Feet |
|------------|-----------|-------------|
| Wind | 83 x 32 | 2656 |
| Water | 80 x 42 | 3360 |
| All Spaces | 125 x 80 | 6016 |

Reception: Wind



Ballroom: Water



Chelsea Piers Community Commitments

Mindful of its responsibilities as a corporate citizen of New York City, Chelsea Piers Management has been supportive of the local neighborhood as well as the larger New York City community. Chelsea Piers has been involved with the community since 1995. We are an active participant with Chelsea groups including Hudson River Advisory Council, Friends of Hudson River Park, Community Board 4, Hudson Guild, Council of Chelsea Block Associations, The Greenwich Village Chelsea Chamber of Commerce, the Friends of the High Line, and MPIA.

Chelsea Piers remains committed to creating an environment where New Yorkers can enjoy healthy recreation with family and friends. Chelsea Piers is committed to giving children from all backgrounds the opportunity to learn and play through involvement in sports activities. To this end, Chelsea Piers Management supports two scholarship funds, as well as other programs, that enable disadvantaged children to participate in camps and activities at Chelsea Piers and throughout the city. The Chelsea Piers Scholarship Fund, established in 1996, has provided grants to over 1,600 children and close to \$1 million for summer camp and other after-school programs.

Green Energy

Chelsea Piers is purchasing 100% of its energy from renewable resources.

Effective October 1, 2008, Chelsea Piers began purchasing green power equal to 100% of its annual electricity usage from a renewable energy source - wind! This purchase offset 13,344 metric tons of electricity-related greenhouse gas emissions (CO₂), an amount equal to taking 2,856 cars off the road or planting 12,292 acres of trees.

Chelsea Piers is now a **Green Power Leadership Club** member of the EPA's Green Power Partnership. Leadership Club requirements include the purchase of at least 20% green power (electricity generated from eligible renewable resources) over a one year period.

Current is also part of this program and will also be 100% wind powered.

ABIGAIL KIRSCH CATERING RELATIONSHIPS

It was the mid-sixties when Abigail Kirsch started a cooking school in the basement of her home. A few years later, when success mandated a move to a storefront, Abigail's husband Bob sold his business and joined her to co-found the catering business. Their son Jim joined his parents full-time in 1980 and they never looked back. The family partnership expanded to include Alison Awerbuch, who joined the company in 1984 and took over culinary leadership from Abigail in 1990.

What started as a small business serving predominately Westchester and Fairfield Counties quickly expanded to include Manhattan and the entire tri-state area. In 1990 the Kirschs opened Tappan Hill Mansion and began operating their first exclusive venue. Since Tappan Hill, the family has added Pier Sixty and The Lighthouse, The Loading Dock and The Skylark to their exclusive venue portfolio.

Today Abigail Kirsch Catering Relationships is recognized as the market leader for excellence in the greater New York metropolitan area. At the core of its success is an obsessive commitment to perfection. The Kirschs recognized early on that their business was only as successful as their last event. With this focus as a cornerstone, all associates work in unison to provide extraordinary guest experiences.

ABIGAIL KIRSCH GREEN INITIATIVES

"The team was phenomenal – Paul and Rich were always there when we needed them and made things go off near flawlessly. Erin was great to work with and did a wonderful job overseeing all of our preparations, including working with our many sponsors and partners to set us up for success. And the A/V crew was the best we've ever worked with." - **360i Digital Marketing Agency**

"My husband and I want to thank you for orchestrating a truly magnificent wedding for Jessica & Bobby. Everything ran like a fine tuned machine. The staff was attentive, the service professional and Abigail Kirsch Catering was a real epicurean delight! The vendors (Hank Lane, Natural Expressions, & Design Fusion) that you work with were also wonderful and are to be commended for their talents & eagerness to please. The setting was so picturesque and magical, with the boats sailing by & the skyline twinkling in the dusk. Thank you so much."
- **Mother of Groom**

"There was nothing you did not jump on, respond to, fix, find or resolve for us. You were on top of everything and didn't miss a beat." - **IBM**

"You were an absolute pleasure to work with throughout the planning of the wedding, and perhaps more importantly, during the event itself. It was an amazing wedding, and your coordination with the various vendors insured that it was smooth sailing!" - **Bride & Groom**

"The venue was wonderful, the menu delicious and the entire staff extremely helpful. It is always a pleasure to hold this event at Pier Sixty!" – **Food Bank for NYC**

"From an event planner's perspective, it was a totally stress-free event. You all took care of all the details, and it was perfection. You all are the epitome of professionalism!" - **Duke University**

"It is important for you to know that your diligence and kindness gave my daughter and our family and friends a great memory..." - **Father of Bride**

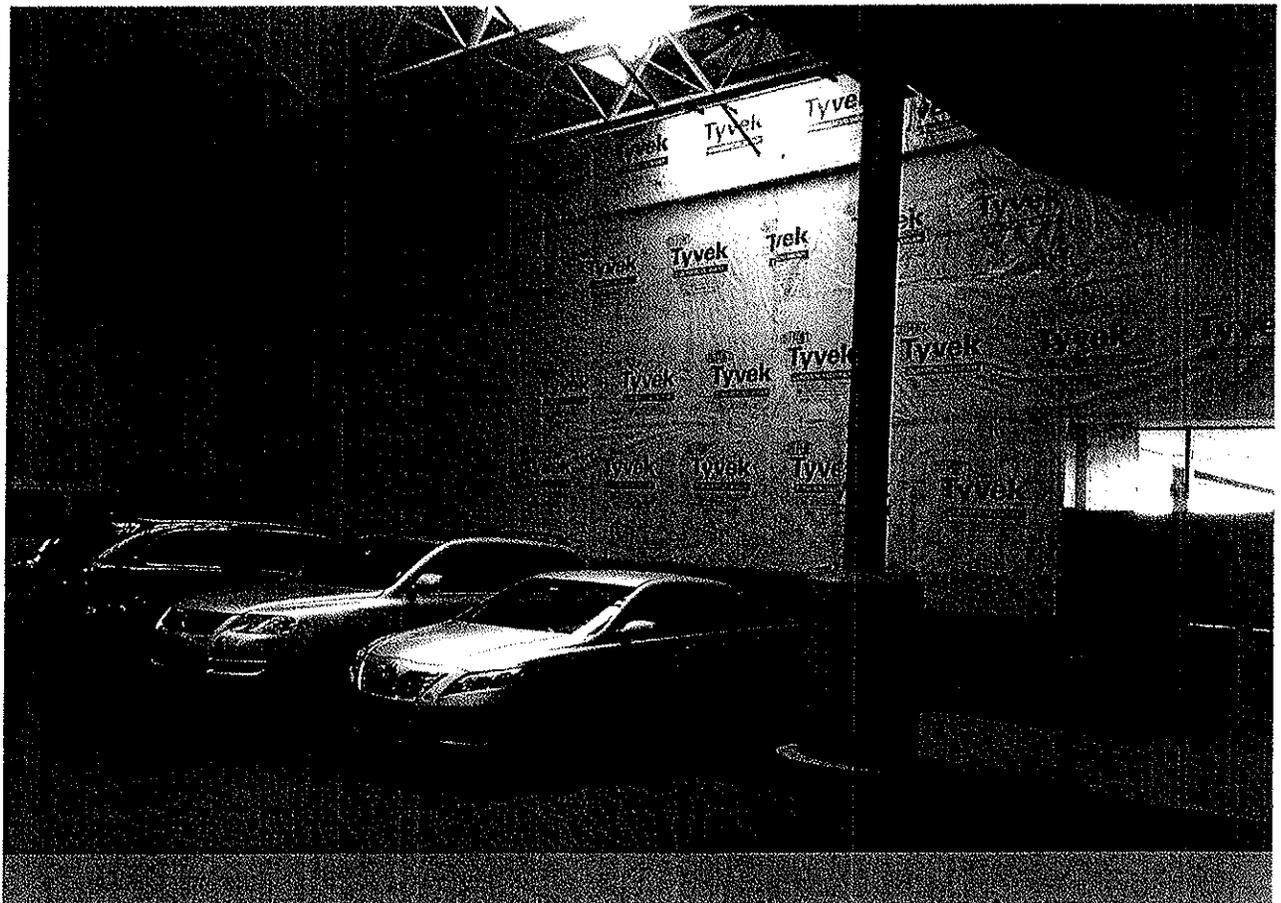
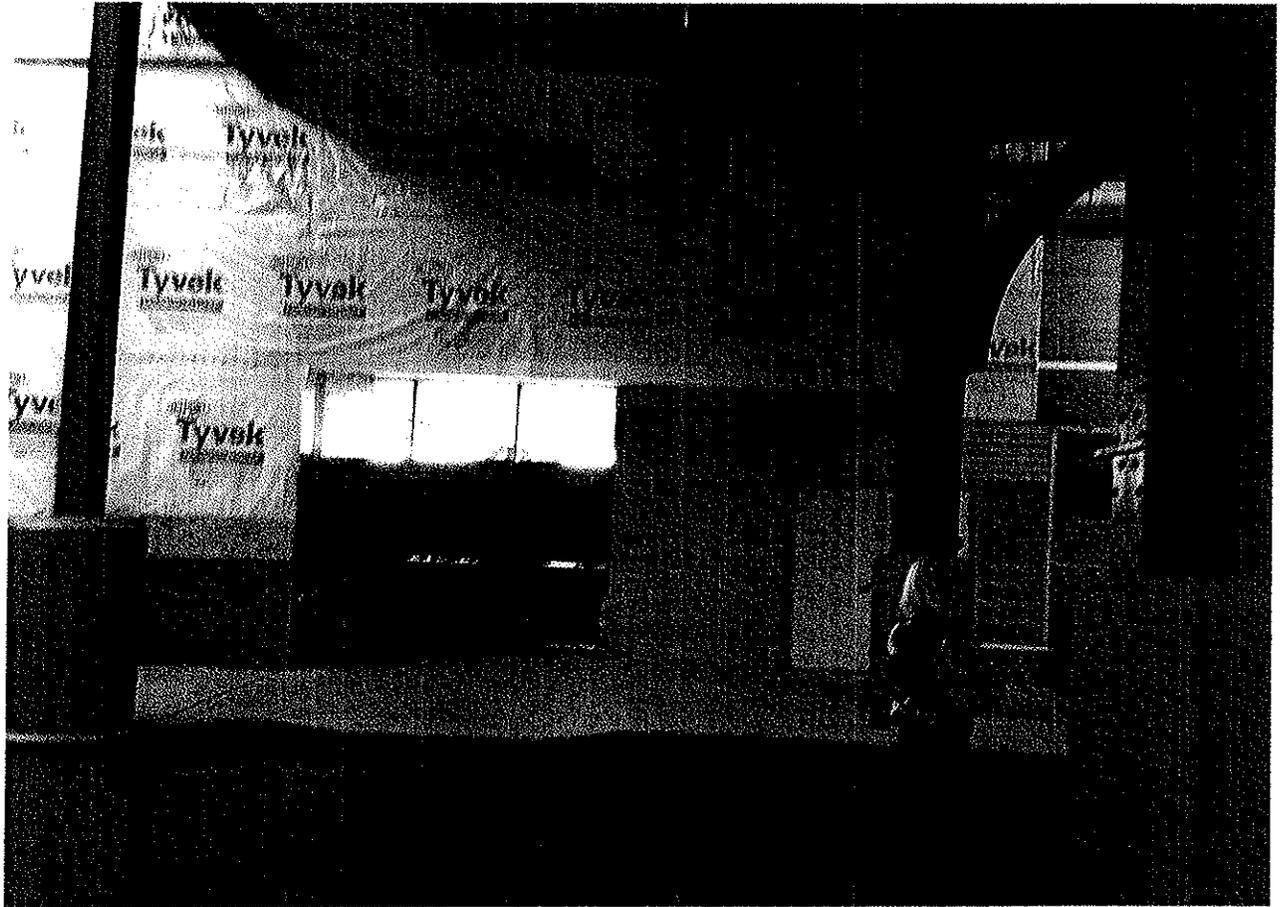
"Thank you so much for all of your hard work. Your team was extremely professional and accommodating, and we would not have been able to have such a successful event without your support." - **Event Planner**

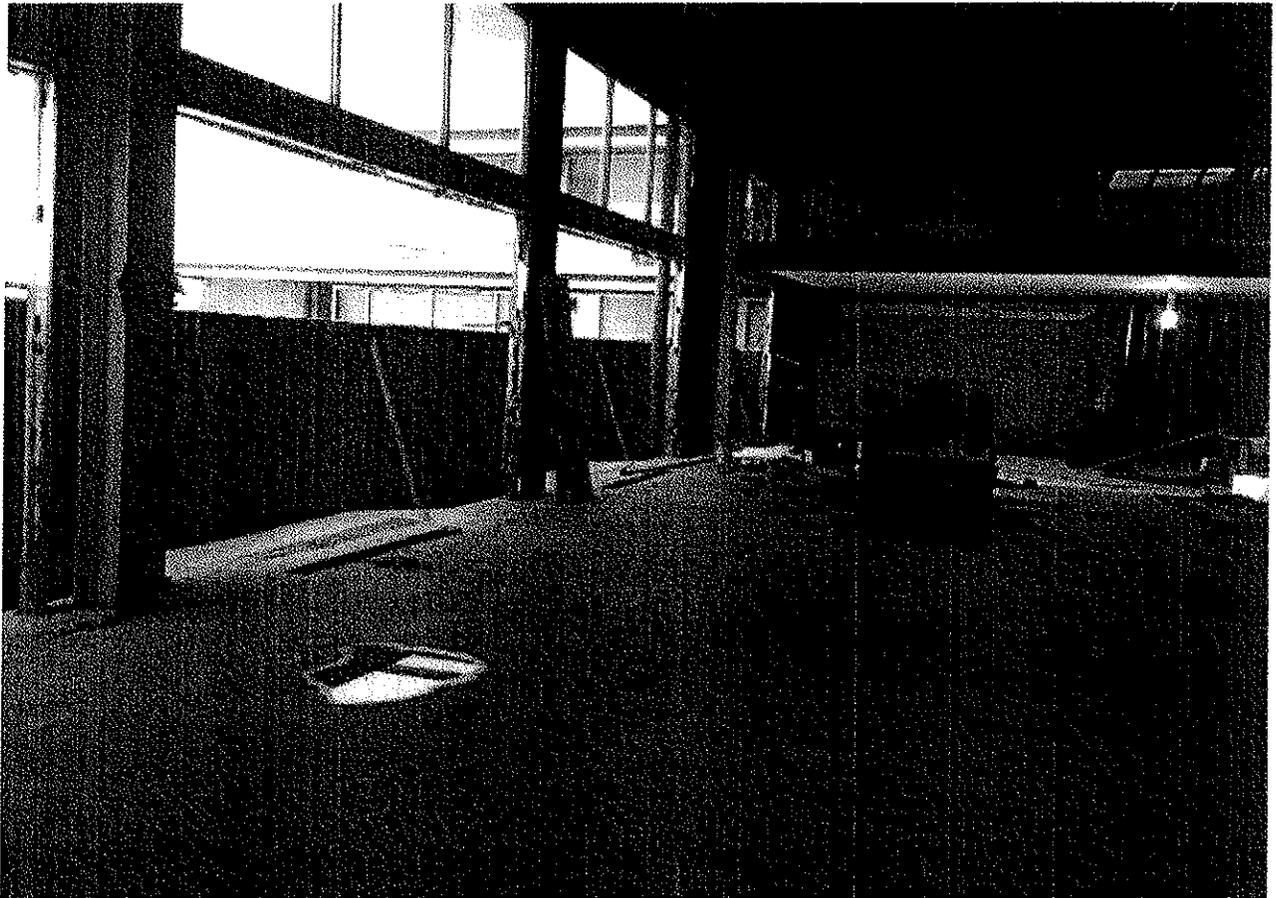
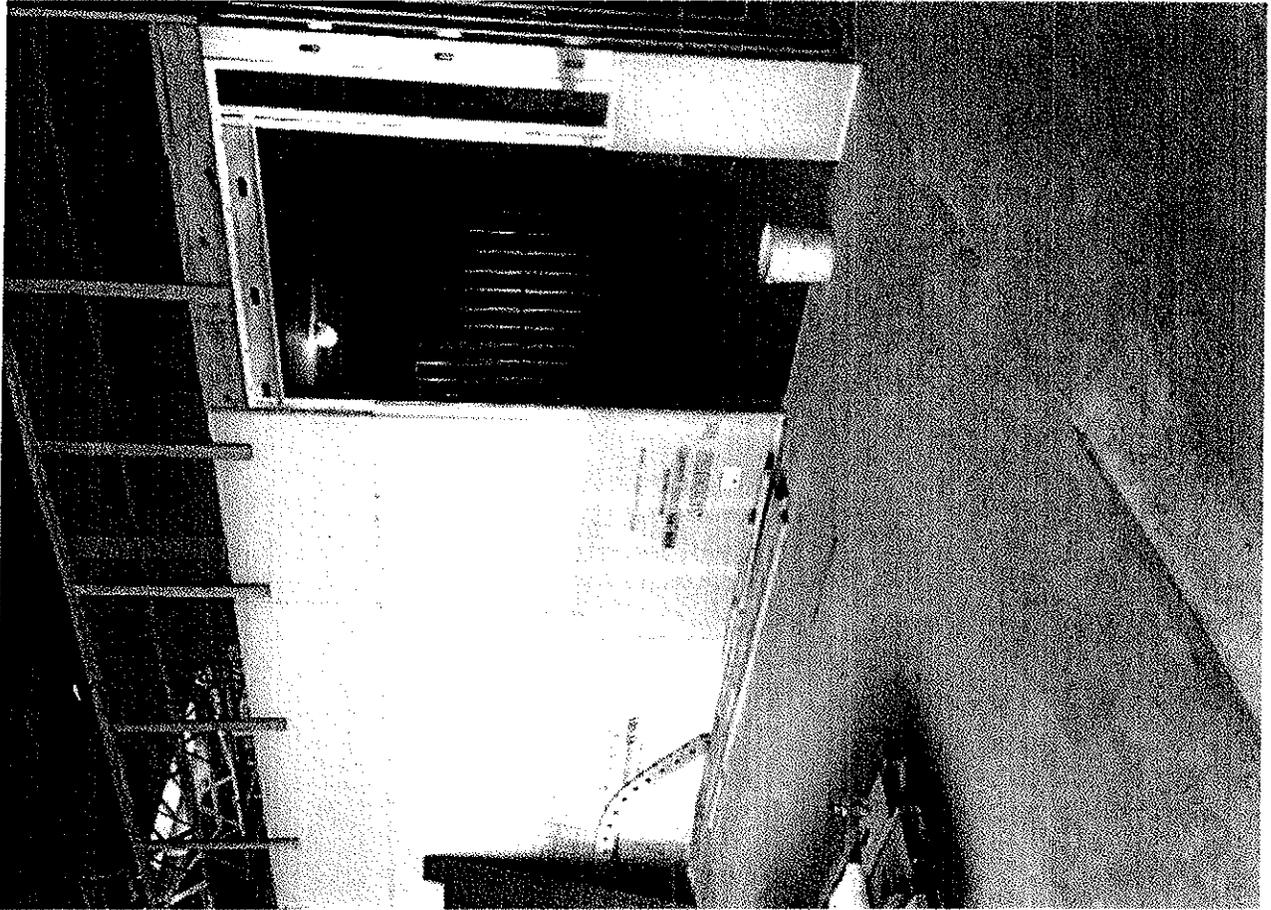
"Everyone, including our president and VIP guests, has been raving about the food, the look of the room, the speedy service, etc.!" - **Stony Brook University**

"Every detail was handled professionally, the food was delicious, and a good time was had by everyone." –
The Seraphic Society

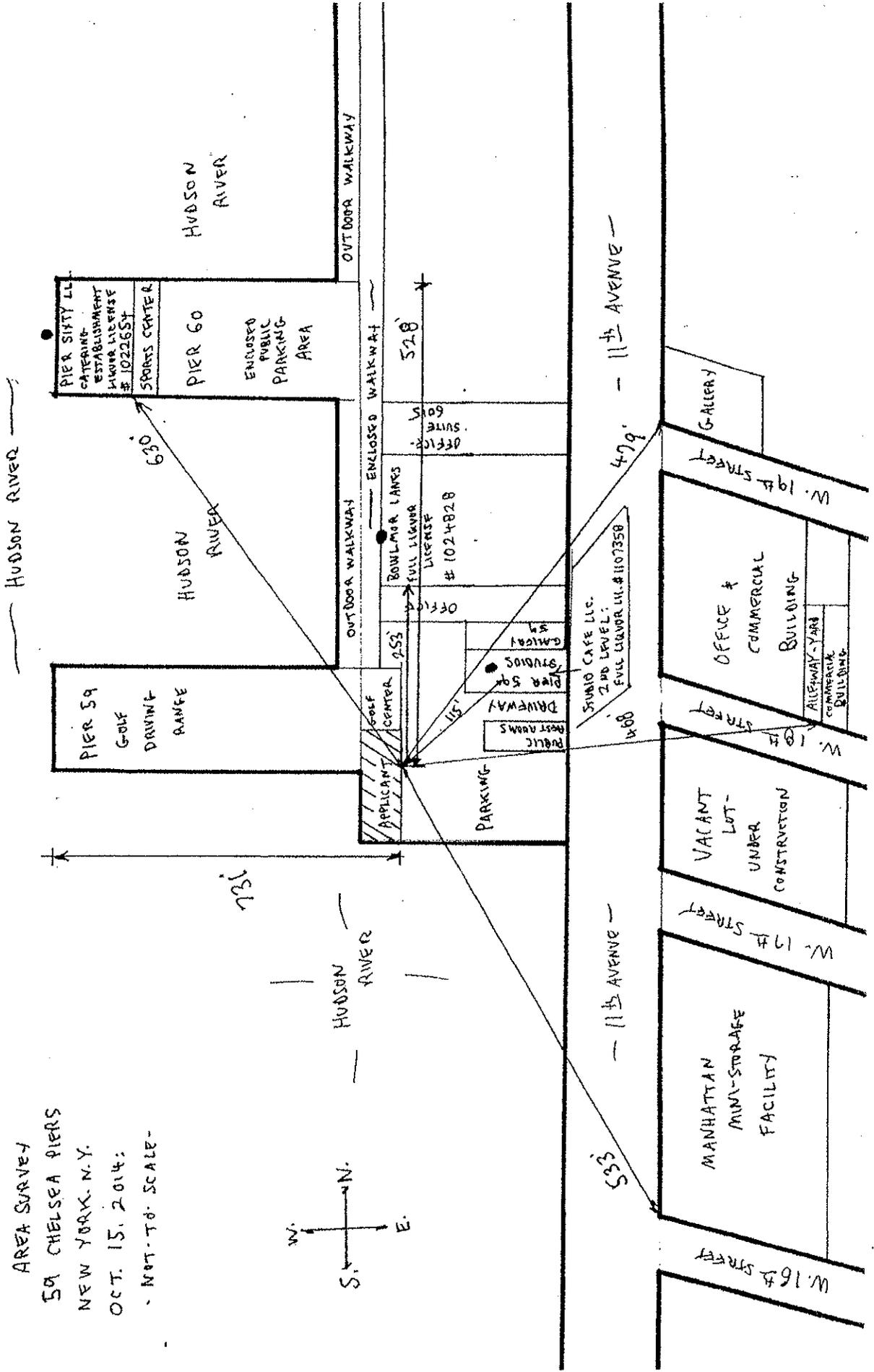
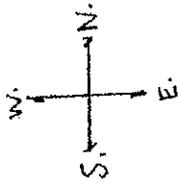
Abigail Kirsch Green Initiatives

Our contribution to sustainability is realized in our day-to-day activities as we strive to become greener in both the preparation for and execution of events. We work to make our community greener – following are a few of our initiatives: **CONSERVATION** Utilization of biodegradable cleaning agents Purchases are analyzed to maximize volume deliveries, reducing fuel consumption Installation of low flow water equipment when possible Use of **ENERGY STAR**–rated equipment Use of natural/biodegradable disposable goods whenever possible Keep public areas at minimum settings for heat and cooling when not utilized Utilization of a minimum of 30% post-consumer recycled paper for all print jobs Recycling of toner and ink cartridges **PARTNERING** Work with regional farmers for purchase of sustainable food products Support and encourage both vendors and associates to live and practice a greener lifestyle **ORGANIC MENUS** In support of a healthy lifestyle and organic farmers, we offer local and organic menus – See more at: <http://piersixty.com/about-us/green-initiatives/#sthash.Skn9yOL5.dpuf>





AREA SURVEY
 59 CHELSEA PIERS
 NEW YORK, N.Y.
 OCT. 15, 2014;
 NOT TO SCALE



LOCATIONS WITH
FULL-ON-PREMISES
LIQUOR LICENSES LOCATED WITHIN
500 FEET OF APPLICANT:

(1) BOWLMOR LANES: # 1024828
60 CHELSEA PIERS
253 FEET FROM APPLICANT

(2) PIER 59 STUDIOS - # 1107358
STUDIO CAFE LLC. 2ND LEVEL
CHELSEA PIERS # 59
115 FEET FROM APPLICANT



COVERS ALL THE
PIERS

[CLICK HERE TO SIGN UP FOR BUILDINGS NEWS](#)

NYC Department of Buildings
Property Profile Overview

111 A 11 AVENUE
11 AVENUE
MARGINAL STREET
CHELSEA PIERS
PIER 59

111 A - 111 A
NO NUMBER
NO NUMBER
NO NUMBER

MANHATTAN 10011
Health Area : 5500
Census Tract : 99
Community Board : 104
Buildings on Lot : 1

BIN# 1012256
Tax Block : 662
Tax Lot : 11
Condo : NO
Vacant : NO

[View DCP Addresses...](#) [Browse Block](#)
[View Zoning Documents](#) [View Challenge Results](#) [Pre - BIS PA](#) [View Certificates of Occupancy](#)

PARTIAL STOP WORK ORDER EXISTS ON THIS PROPERTY

Cross Street(s): WEST 19 STREET, WEST 20 STREET
DOB Special Place Name: CHELSEA PIER, PIER 59
DOB Building Remarks:
Landmark Status:
Local Law: NO
SRO Restricted: NO
UB Restricted: NO
Environmental Restrictions: N/A
Legal Adult Use: NO
Additional BINs for Building: NONE

Special Status: N/A
Loft Law: NO
TA Restricted: NO
Grandfathered Sign: NO
City Owned: NO

Special District: UNKNOWN

This property is located in an area that may be affected by the following:

Tidal Wetlands Map Check: Yes
Freshwater Wetlands Map Check: No [Click here for more information](#)
Coastal Erosion Hazard Area Map Check: No

Department of Finance Building Classification: T2-TRANSPORTATION FA

Please Note: The Department of Finance's building classification information shows a building's tax status, which may not be the same as the legal use of the structure. To determine the legal use of a structure, research the records of the Department of Buildings.

| | Total | Open | |
|---|-------|------|--|
| Complaints | 10 | 0 | Elevator Records |
| Violations-DOB | 45 | 3 | Electrical Applications |
| Violations-ECB (DOB) | 21 | 1 | Permits In-Process / Issued |
| Jobs/Fillings | 278 | | Illuminated Signs Annual Permits |
| ARA / LAA Jobs | 2 | | Plumbing Inspections |
| Total Jobs | 280 | | Open Plumbing Jobs / Work Types |
| Actions | 80 | | Facades |
| | | | Marquee Annual Permits |
| OR Enter Action Type: <input type="text"/> | | | Boiler Records |
| OR Select from List: <input type="text" value="Select..."/> | | | DEP Boiler Information |
| AND <input type="text" value="Show Actions"/> | | | Crane Information |
| | | | After Hours Variance Permits |

If you have any questions please review these [Frequently Asked Questions](#), the [Glossary](#), or call the 311 Citizen Service Center by dialing 311 or (212) NEW YORK outside of New York City.



Certificate of Occupancy

CO Number: 100619957T049

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: 00662 | Certificate Type: Temporary |
| | Address: PIER 59 NORTH RIVER | Lot Number(s): 11 | Effective Date: 09/04/2014 |
| | Building Identification Number (BIN): 1012256 | Building Type: Altered | Expiration Date: 12/03/2014 |
| <i>For zoning lot metes & bounds, please see BISWeb.</i> | | | |
| B. | Construction classification: 1-E | | |
| | Building Occupancy Group classification: F-3 | | |
| | Multiple Dwelling Law Classification: None | | |
| | No. of stories: 2 | Height in feet: 72 | No. of dwelling units: 0 |
| C. | Fire Protection Equipment: Sprinkler system | | |
| D. | Type and number of open spaces: Parking spaces (450), Loading berths (17) | | |
| E. | This Certificate is issued with the following legal limitations: None | | |
| Outstanding requirements for obtaining Final Certificate of Occupancy: | | | |
| There are 2 outstanding requirements. Please refer to BISWeb for further detail. | | | |
| Borough Comments: None | | | |

Borough Commissioner

Commissioner

DOCUMENT CONTINUES ON NEXT PAGE



Certificate of Occupancy

CO Number: 100619957T049

| Permissible Use and Occupancy | | | | | | |
|--|---------------------------|---------------------------|-------------------------------|---------------------------|------------------|---|
| All Building Code occupancy group designations are 1968 designations, except RES, COM, or PUB which are 1938 Building Code occupancy group designations. | | | | | | |
| Floor From To | Maximum persons permitted | Live load lbs per sq. ft. | Building Code occupancy group | Dwelling or Rooming Units | Zoning use group | Description of use |
| 001 | 1694 | 100 | F-4 | | 13 | X (PIER 60) BANQUET HALL |
| 001 | 190 | | B-2 | | 8 | X (PIER 60) PARKING (LIVE LOAD: AASHTO) |
| 001 | 28 | 150 | D-2 | | 12 | X (PIER 60) KITCHEN |
| 001 | 487 | 100 | F-4 F-3 | | 12, 8 | HEADHSE S. B 1ST FL.) BOWLING ALLEY STANDEESAND FIXED SEATING, VIDEO ARCADE, SNACK BAR AND SEATING AREA, BIRTHDAY PARTY ROOM, MEETING ROOM. |
| 001 | 4 | | G | | 3 | (HEADHSE N.1ST FL.) DAYCARE CENTER/DAY NURSERY RECEPTION |
| 001 | 290 | 100 | C | | 6 | (HEADHSE SOUTH) RETAIL SPACES |
| 001 | | 150 | D-2 | | 12 | KITCHEN |
| 001 | 680 | 100 | C | | 14 | RETAIL |
| 001 | 6 | 100 | D-2 | | 12 | (HEADHSE SOUTH) BREWERY/KITCHEN |
| 001 | 208 | 100 | F-4 | | 12 | Pier 59, this is Chelsea Brewing (HEADHSE SOUTH) RESTAURANT |
| 001 | 611 | 50 | F-3 | | 6, 9 | (HEADHSE NORTH) GYMNASIUM AND PHYSICAL RECREATION CENTER WITH ACCESSORY USES (ADDITIONAL LIVE LOAD: 100, 150) |
| 001 | 466 | 100 | F-4 | | 12 | X (PIER 61) RESTAURANT & KITCHEN Pier Sixty LLC |

Pier Sixty LLC

Pier 59, this is Chelsea Brewing

Pier Sixty LLC

Borough Commissioner

Commissioner

Manhattan Community Board 4
(All Fields Must Be Completed)

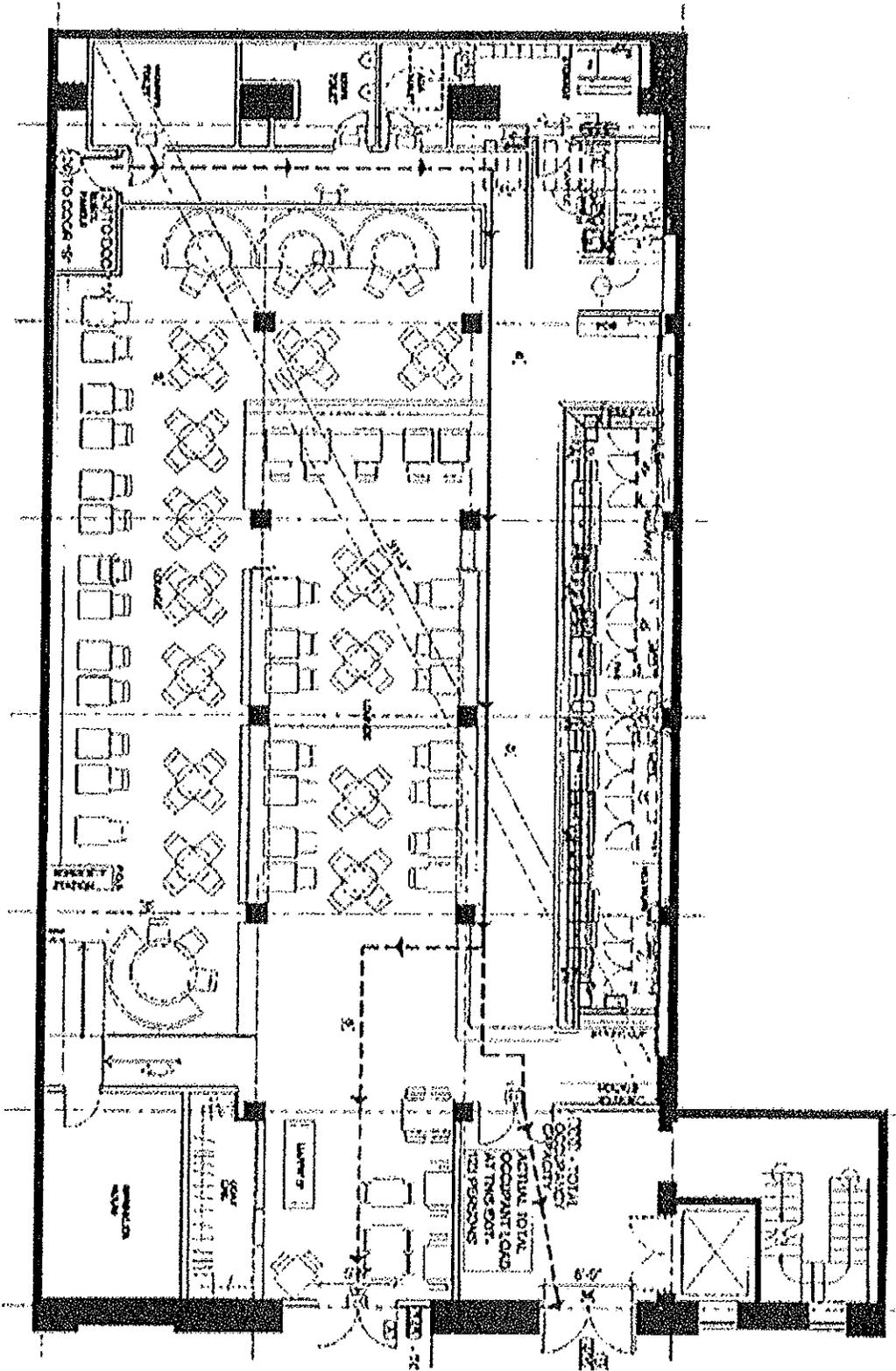
Liquor License Stipulations Application

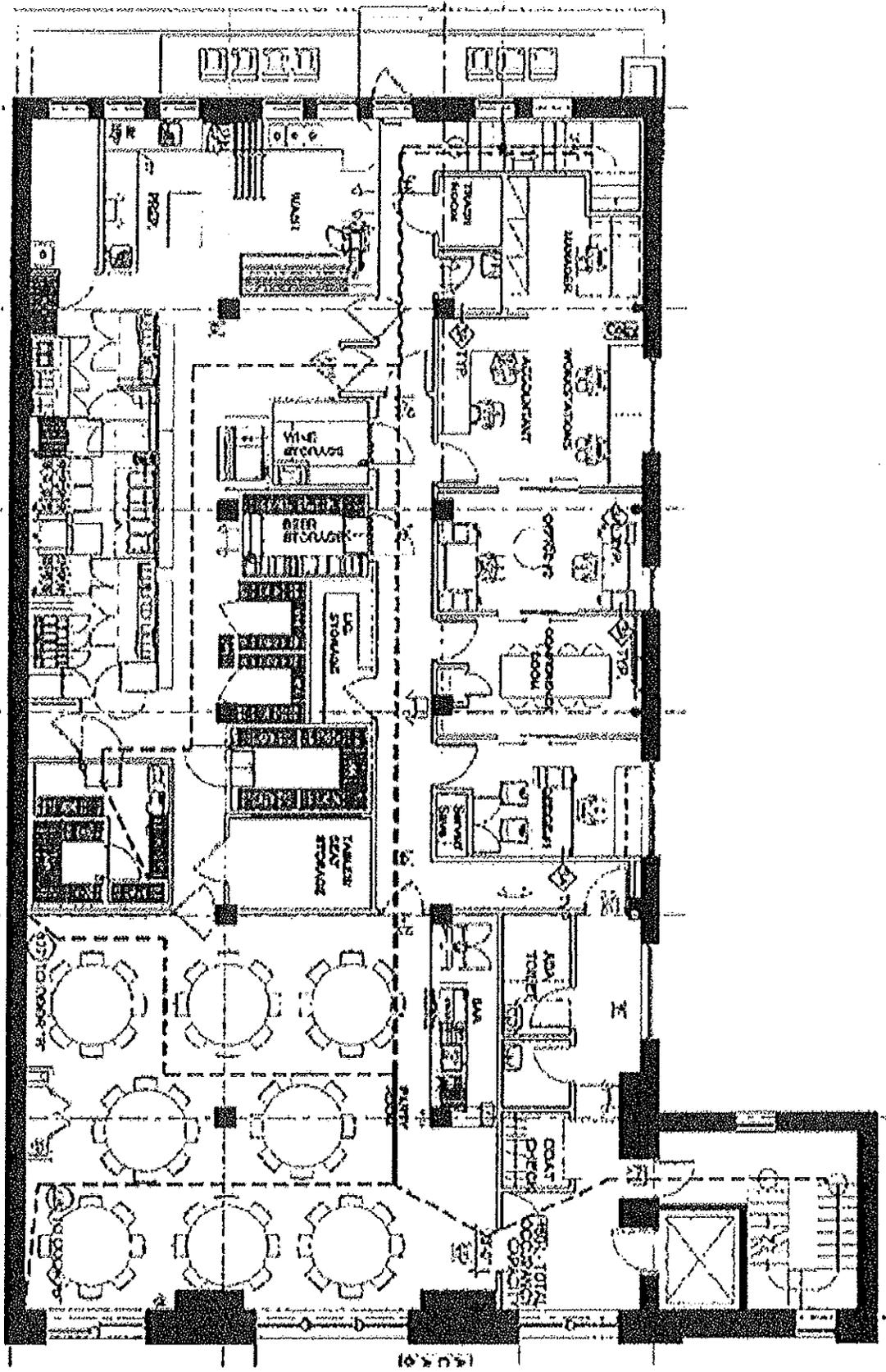
| | | | |
|--|---|--|---|
| APPLICANT DC 544 W 27th LLC | | HONO BUSINESS AS (PUB) Don Coqui | |
| STREET ADDRESS 544 W 27th Street | | CROSS STREETS 11th + 10th AVENUES | |
| OWNER | NAME JALEENE RODRIGUEZ | ATTORNEY | NAME BRUNO V. GIOFFRE, JR. |
| | PHONE 347-526-8222 | | PHONE 914-358-6430 |
| MANAGER | NAME Jimmy Rodriguez | LANDLORD | NAME [Blank] |
| | PHONE 212 315-1515 | | PHONE 917 665-8633 |
| 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 (Formal 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 is the name of establishment? | Don Coqui |
| | | What is the address of the establishment? | Bronx, White Plains, New Rochelle |
| | | What were the dates the applicant was licensed with this license previously? | 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 | | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY |
| | Operation: | 11am - 2am | 11am - 2am | 11am - 2am | 11am - 4am | 11am - 4am | 11am - 4am | 12pm - 2am |
| | Music: | 11 | 11 | 11 | 11 | 11 | 11 | 11 |
| Alcohol: | 11 | 11 | 11 | 11 | 11 | 11 | 11 | |
| OCCUPANCY | INDOOR | | | | OUTDOOR | | TOTAL | |
| | Capacity (Certificate of Occupancy) | Actual Occupancy (Average of 3 consecutive days) | Number of Seating | Number of Seating | Number of Seating | Number of Seating | Number of Seating | Number of Seating |
| | 294 | 294 | 57 | 198 | 0 | 2 | 20/10 | N/A |
| How many floors are there? What is the capacity for each floor? (please respond in space provided) | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2 floors |
| Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided) | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Will applicant have bottle service? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Will you be hosting private parties and promotional events? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Will outside promoters be used? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Will the security plan submitted be implemented? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Will State certified security personnel be used? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Will New York Nightlife Association recommendations and NYPD Best Practices be followed? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear either clearly noting name. (please respond in space provided) | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Will the applicant be applying for a Sidewalk Cafe now or in the future? (please respond in space provided) | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided) | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Will applicant provide contact information to neighbors and respond to complaints that arise? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| If you plan to have music, what type(s)? | | | | | <input checked="" type="radio"/> | <input checked="" type="radio"/> | <input checked="" type="radio"/> | |
| BUILDING DESIGN | | | | | | | | |
| Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days. | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front. | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | |

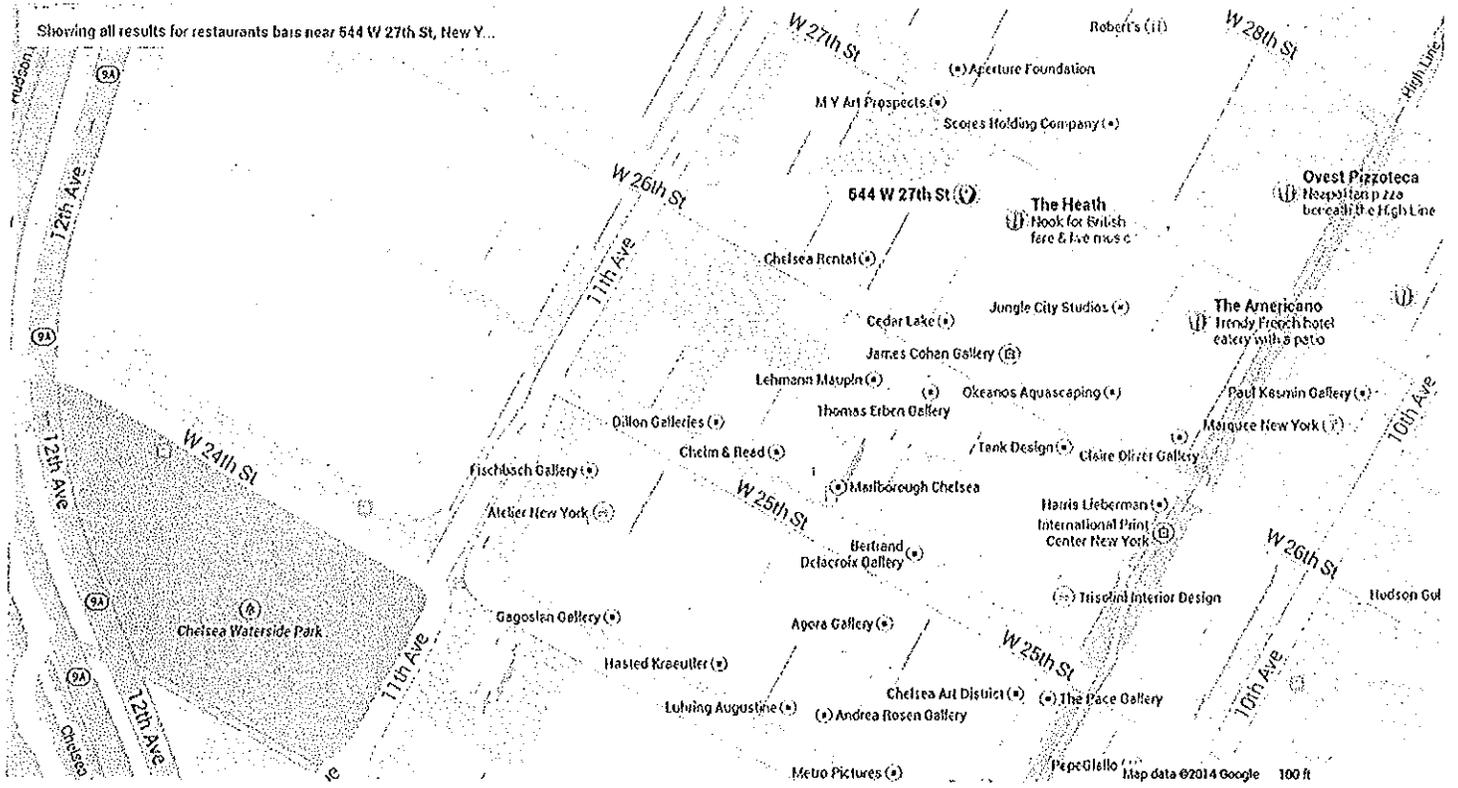
| OUTDOOR DINING | | | |
|--|-----|----|-----|
| Will applicant use the rooftop, rear yard or any outdoor space? | YES | NO | N/A |
| If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days. | YES | NO | N/A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

| LOCATION & ZONING | | | |
|---|--|----|--------------------------|
| Primary Zoning District: | L2A | | Overlay (if Applicable): |
| Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards? | YES | NO | N/A |
| Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection? | YES | NO | N/A |
| Is the 500 Foot Rule or 200 Foot Rule triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule. | YES | NO | N/A |
| Is a Public Assembly permit required? | YES | NO | N/A |
| Are your plans filed with DOB? | YES | NO | N/A |
| Building Type | <input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____ | | |
| Adjacent Buildings | <input 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 | | |





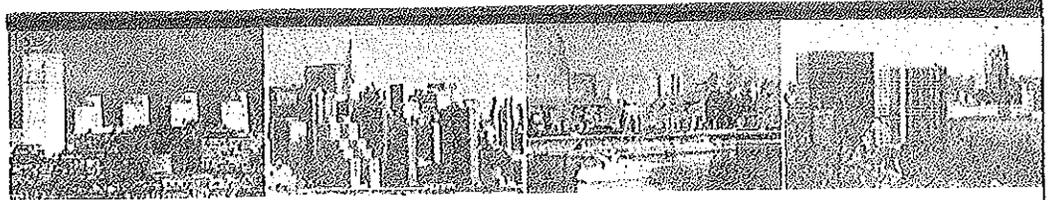
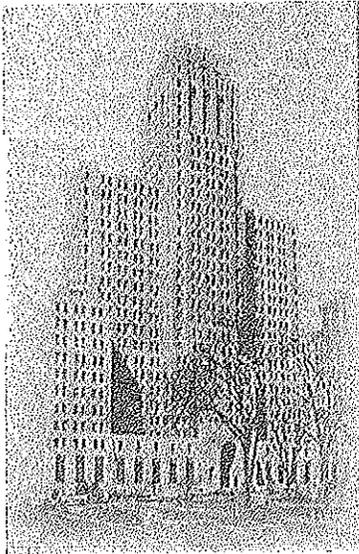
(4050)





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

[Home](#)
[Public License Query](#)
[Wholesale](#)



[Forms Quick-Find:](#) [Wholesale Forms](#) [Retail Forms](#)

[Help](#)

Public Query - Results

License Information

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

Premises Information

Principal's Name: EMURSIVE, LLC
 KARPATI, ARTHUR
 WEINER, EDWARD
 HOCKWALD, JONATHAN
 BERGER, HARLAN
 HAY, HENRY

Premises Name: ONE 27 ROOF LLC
 Trade Name: GALLOW GREEN
 Zone: 1
 Address: 530 542 W 27TH ST

NEW YORK, NY 10001
 County: NEW YORK

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

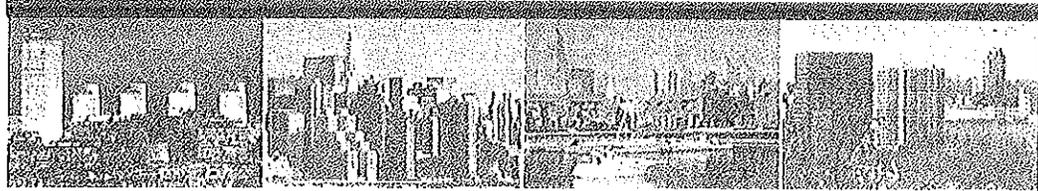
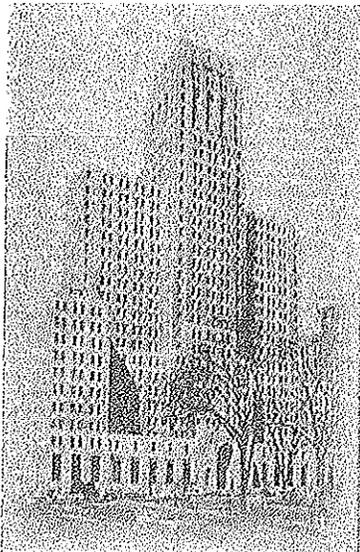
- [Search by Name](#)
- [Search by License Number](#)
- [Search by Location](#)
- [Search by Principal](#)
- [Advance Search](#)

[Disclaimers](#) | [Confidentiality](#) | [Privacy](#) | [Security](#)
 New York State Liquor Authority • 80 S. Swan Street • 9th Floor • Albany, New York • 12210-8002



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

[Home](#)
[Public License Query](#)
[Wholesale](#)



[Forms Quick-Find:](#) [Wholesale Forms](#) [Retail Forms](#)

[Help](#)

Public Query - Results

License Information

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

Premises Information

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

 NEW YORK, NY 10001
 County: NEW YORK

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

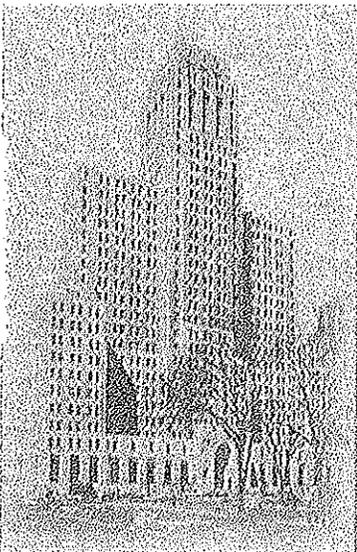
- [Search by Name](#)
- [Search by License Number](#)
- [Search by Location](#)
- [Search by Principal](#)
- [Advance Search](#)

[Disclaimers](#) | [Confidentiality](#) | [Privacy](#) | [Security](#)
 New York State Liquor Authority • 80 S. Swan Street • 9th Floor • Albany, New York • 12210-8002



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

[Home](#)
[Public License Query](#)
[Wholesale](#)



Forms Quick-Find: Wholesale Forms Retail Forms

[Help](#)

Public Query - Results

License Information

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

Premises Information

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

 NEW YORK, NY 10001
 County: NEW YORK

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

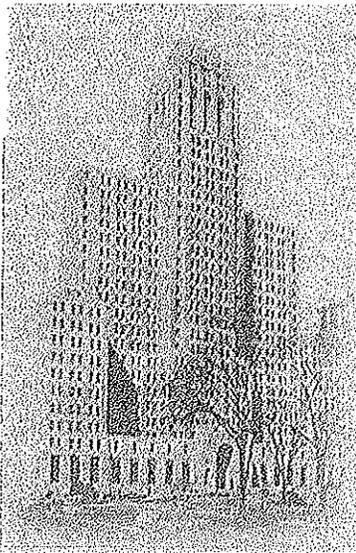
- [Search by Name](#)
- [Search by License Number](#)
- [Search by Location](#)
- [Search by Principal](#)
- [Advance Search](#)

Disclaimers | Confidentiality | Privacy | Security
 New York State Liquor Authority • 80 S. Swan Street • 9th Floor • Albany, New York • 12210-8002



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

[Home](#)
[Public License Query](#)
[Wholesale](#)



[Forms Quick-Find:](#) [Wholesale Forms](#) [Retail Forms](#)

[Help](#)

Public Query - Results

License Information

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

Premises Information

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

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

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

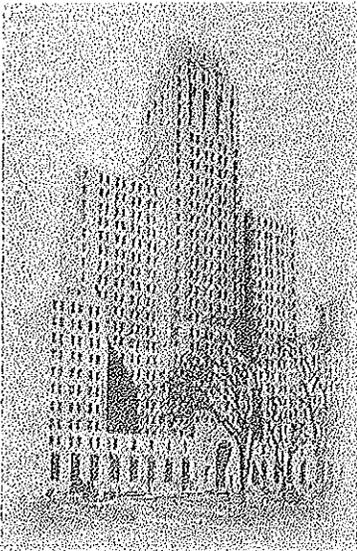
[Disclaimers](#) | [Confidentiality](#) | [Privacy](#) | [Security](#)

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



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

[Home](#)
[Public License Query](#)
[Wholesale](#)



[Forms Quick-Find:](#) [Wholesale Forms](#) [Retail Forms](#)

[Help](#)

Public Query - Results

License Information

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

Premises Information

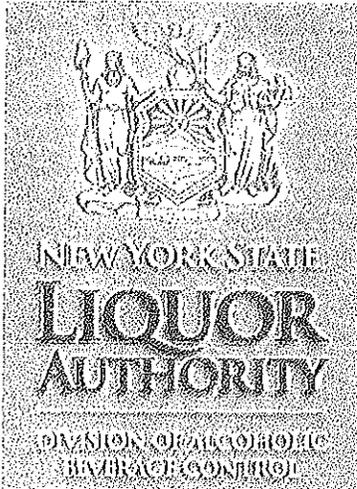
Principal's Name: MENDOZA, JORGE
 ALBARRACIN, RAFAEL JORGE
 Premises Name: PORTENO LLC
 Trade Name:
 Zone: 1
 Address: 299 10TH AVE

 NEW YORK, NY 10001
 County: NEW YORK

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

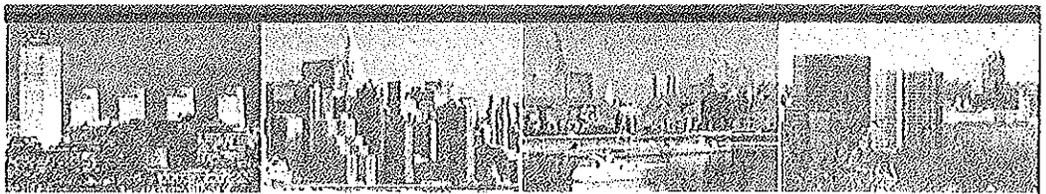
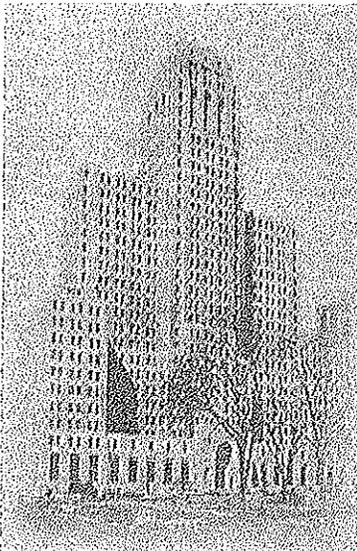
- [Search by Name](#)
- [Search by License Number](#)
- [Search by Location](#)
- [Search by Principal](#)
- [Advance Search](#)

[Disclaimers](#) | [Confidentiality](#) | [Privacy](#) | [Security](#)
 New York State Liquor Authority • 80 S. Swan Street • 9th Floor • Albany, New York • 12210-8002



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

[Home](#)
[Public License Query](#)
[Wholesale](#)



[Forms Quick-Find:](#) [Wholesale Forms](#) [Retail Forms](#)

[Help](#)

Public Query - Results

License Information

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

Premises Information

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

 NEW YORK, NY 10001
 County: NEW YORK

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

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

[Disclaimers](#) | [Confidentiality](#) | [Privacy](#) | [Security](#)

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

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 - 16.

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

FROM THE GRILL

DE LA PARRILLA

Chicken Breast *gf - 19.

Wild Salmon *gf - 21.

Jumbo Shrimp *gf - 22.

DC Twin Marinated Pork Chops *gf ☒ - 19.

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

DC Skirt Steak* and Shrimp *gf - 34.

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

22oz. T Bone* *gf - 34.

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

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

MAIN COURSES PLATOS PRINCIPALES

The Classics

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

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

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

Chicken & Rice *gf - 19.
Arroz con Pollo

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

DC 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 ACOMPANANTES - 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

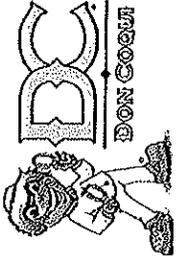
Hand Cut French Fries *gf

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

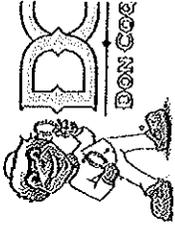
DESSERT

(Family Style)

www.DONCOQUI.LV

New Rochelle • White Plains • City Island

■ @Doncoqui



Welcome to Don

STARTER:

(Family Style)

Empanadas with Shrimp, Beef, Cr
Crispy Marinated Chicken
Roast Pork (Carne Frita) Fri
Tostones Topped with Shrimp, Steak, Pork & C
Skewers

MAIN COUF

(choice of)

Skirt Steak (Churrasco) with E
Roasted Pork (Pernil) with Pigeon Pe
Half a Chicken (Roasted or BBQ) Wi
Chicken & Rice (Arroz c
Paella with Shrimp, Clams, Musse
Chicken & Chori
Seafood Stew (Casuela De Marisco), with Lobs
Calamari with White Rice c
Plantain Crusted Red Snapper Fillet

DESSERT

(Family Style)

www.DONCOQUI

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 mates & 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

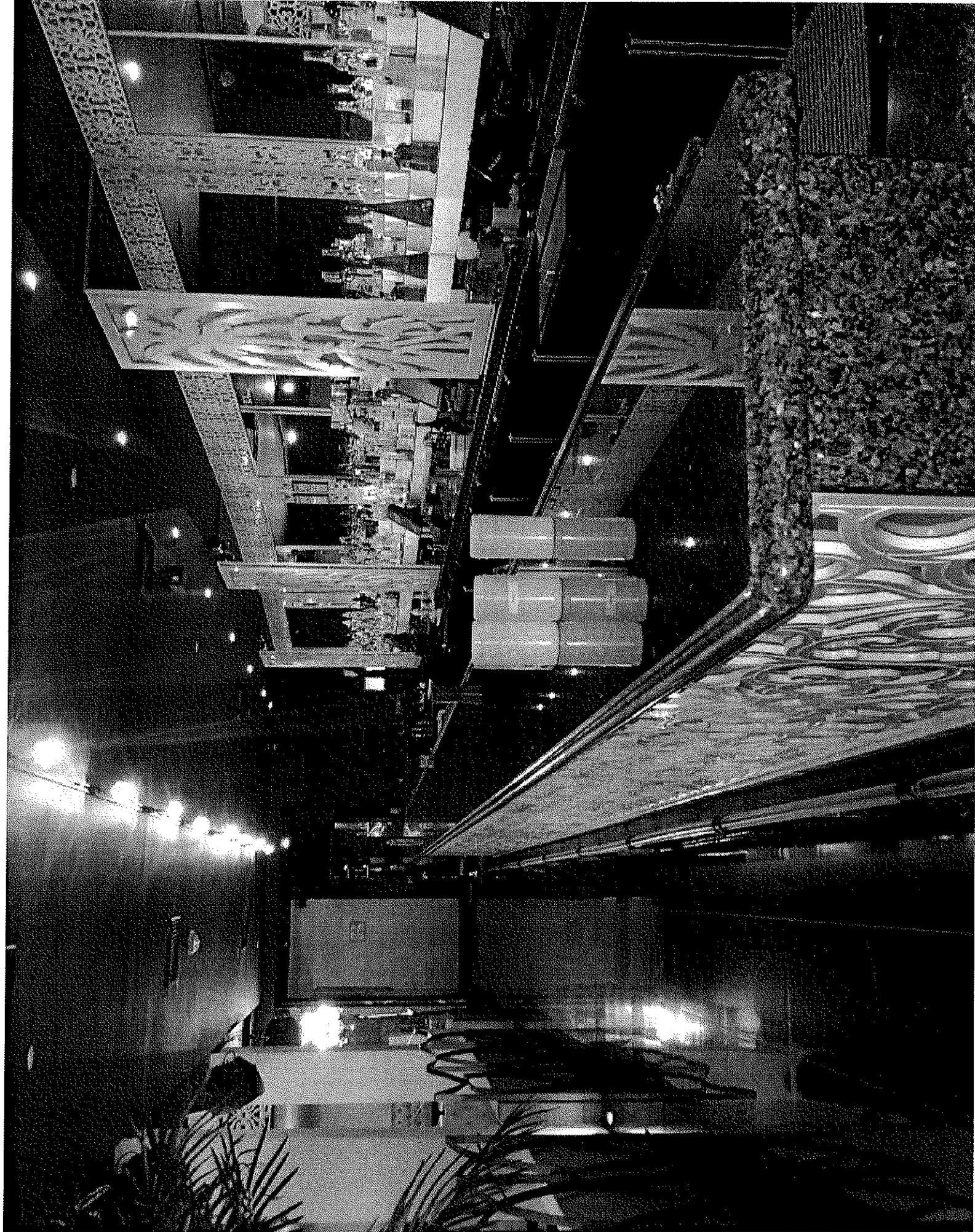
Borough Commissioner

Borough Commissioner

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) | |
| Hell's Kitchen Thai Inc. | | Same | |
| STREET ADDRESS | | CROSS STREETS | |
| 750 9th Avenue | | 50th Street & 51st Street | |
| OWNER | NAME: Verasak Sangsiri | Rep XXXXXX | NAME: Anthony L. Caraballo |
| | PHONE: (310) 465-6669 | | PHONE: (718) 875-2929 |
| | FAX: N/A | | FAX: (718) 875-3737 |
| MANAGER | NAME: N/A | LANDLORD | NAME: Donald Allen Trustee of Lillian Lehigh |
| | PHONE: | | PHONE: (212) 696-2500 EXT. 7774 |
| | FAX: | | FAX: N/A |
| DESCRIPTION OF BUSINESS | | | |
| Establishment Type: | | <input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): Bar/Arcade | |
| Method of Operation: | | <input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade | |
| License Type: | | <input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer | |
| APPLICATION TYPE (check one) | <input checked="" type="radio"/> New | Has applicant owned or managed a similar business? | <input checked="" type="radio"/> YES <input type="radio"/> NO |
| | | What is/was the name of establishment? | Please see attached list |
| | | What is/was the address of the establishment? | " " |
| | | What were the dates the applicant was involved with this former premise? | " " |
| | <input type="radio"/> Transfer | What is the prior license #? | |
| | | What is the expiration date on the prior license? | |
| | | Are you making any alterations or operational changes? | <input type="radio"/> YES <input type="radio"/> NO |
| | | <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> | | | |

Verasak Sangsiri's Licenses:

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

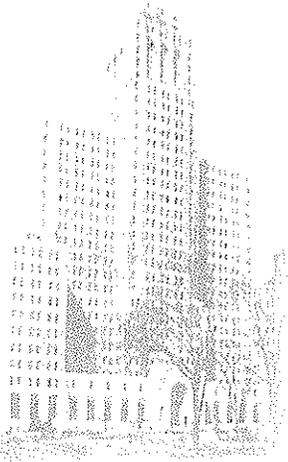
2. Siam Show Inc. 2011-Present
D/B/A Viv
717 9th Avenue
New York, NY 10019
Community Board #4- NYC

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



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

Home
Public License Query
Wholesale



Business Quick-Find Wholesale Forms Retail Forms

Help

Public Query - Results

License Information

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

Premises Information

Principal's Name: SANGSIRI, VERASAK
Premises Name: SIRILERK INC
Trade Name: LEMON GRASS GRILL
Zone: 1
Address: 156 COURT STREET
BROOKLYN, NY 11201
County: KINGS

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

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

Disclaimers | Confidentiality | Privacy | Security
New York State Liquor Authority • 80 S. Swan Street • 9th Floor • Albany, New York • 12210-8002

NEW YORK STATE LIQUOR AUTHORITY

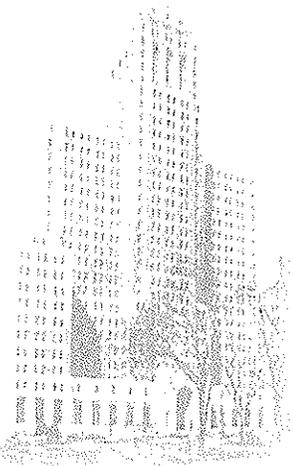
OFFICE OF THE COMMISSIONER
110 N. STATE STREET, ALBANY, NY 12243

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

[Home](#)

[Public License Query](#)

[Wholesale](#)



[Forms Quick Find](#) [Wholesale Forms](#) [Retail Forms](#)

[Help](#)

Public Query - Results

License Information

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

Premises Information

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

NEW YORK, NY 10019
County: NEW YORK

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

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

[Disclaimers](#) | [Confidentiality](#) | [Privacy](#) | [Security](#)

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



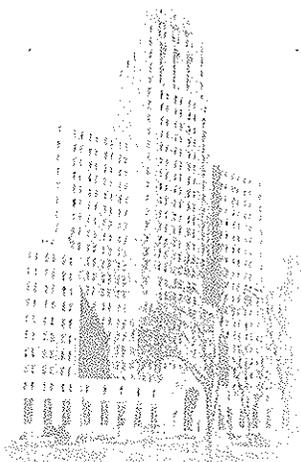
NEW YORK STATE LIQUOR AUTHORITY

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

Home

Public License Query

Wholesale



Forms Quick-Find

Wholesale Forms

Retail Forms

Help

Public Query - Results

License Information

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

Premises Information

Principal's Name: SANGSIRI, VERASAK
PANDHER, THONGPHOON
Premises Name: HENG HUAT INC
Trade Name: VIV
Zone: 1
Address: 138 E 34TH ST
NEW YORK, NY 10016
County: NEW YORK

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

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

Disclaimers | Confidentiality | Privacy | Security
New York State Liquor Authority • 80 S. Swan Street • 9th Floor • Albany, New York • 12210-8002

| OPERATIONAL ISSUES | | | | | | | | | | |
|--|---|---|---------------------|--------------------|-----------------------------------|-------------------------------|-------------------------------|---------------------------------|---------------------|--|
| HOURS | | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY | | |
| | Operation | 12PM-3AM | 12PM-3AM | 12PM-3AM | 12PM-3AM | 12PM-3AM | 12PM-3AM | 12PM-3AM | 12PM-3AM | |
| | Music | All open hours, background only. | | | | | | | | |
| | Kitchen | All open hours. | | | | | | | | |
| OCCUPANCY | INDOOR | | | | BAR | | | OUTSIDE | | |
| | Capacity (Certificate of Occupancy) | Maximum # of Persons You Anticipate Occupying Premises (Including Employees) | Number of Tables | Number of Seats | Number of Service Only Bars | Number of Stand-Up Bars | Number of Seats at Bars | Number of Seats | Number of Tables | |
| | 49 | 49 | 14 | 30 | 0 | 1 | 9 | N/A | N/A | |
| How many floors are there? What is the capacity for each floor? (please respond in space provided) | | | | | 1-2 | 3-4 | 5+ | 49 for the entire establishment | | |
| Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided) | | | | | YES | NO | N/A | | | |
| Will applicant have bottle service? | | | | | YES | NO | N/A | | | |
| Will you be hosting private parties and promotional events? | | | | | YES | NO | N/A | | | |
| Will outside promoters be used? | | | | | YES | NO | N/A | | | |
| Will the security plan submitted be implemented? | | | | | YES | NO | N/A | Restaurant | | |
| Will State certified security personnel be used? | | | | | YES | NO | N/A | Restaurant | | |
| Will New York Nightlife Association recommendations and NYPD Best Practices be followed? | | | | | YES | NO | N/A | | | |
| Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided) | | | | | YES | NO | N/A | | | |
| Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided) | | | | | YES | NO | N/A | | | |
| If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided) | | | | | YES | NO | N/A | | | |
| Will applicant provide contact information to neighbors and respond to complaints that arise? | | | | | YES | NO | N/A | | | |
| Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage? | | | | | YES | NO | N/A | | | |
| If you plan to have music, what type(s)? | | | BACKGROUND | LIVE MUSIC | DJ | | | | | |
| BUILDING DESIGN | | | | | | | | | | |
| Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days. | | | | | YES | NO | N/A | | | |
| Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment? | | | | | YES | NO | N/A | | | |
| Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.) | | | | | YES | NO | N/A | | | |

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

| LOCATION & ZONING | | | |
|---|--|--|---------------------------|
| Primary Zoning District: | R8 | Overlay (If Applicable): | C1-5 |
| Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards? | YES | <input checked="" type="radio"/> NO | <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 | 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 | <input type="radio"/> N/A |
| Are your plans filed with DOB? | <input checked="" type="radio"/> YES | NO | N/A |
| Building Type | <input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: | | |
| Adjacent Buildings | <input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: | | |
| NOTIFICATION: What organizations / community groups have you notified regarding your application? | # 1 | Email sent to Community Board on October 14th to request Block Associations. | |
| | # 2 | | |
| | # 3 | | |

750 9th Avenue

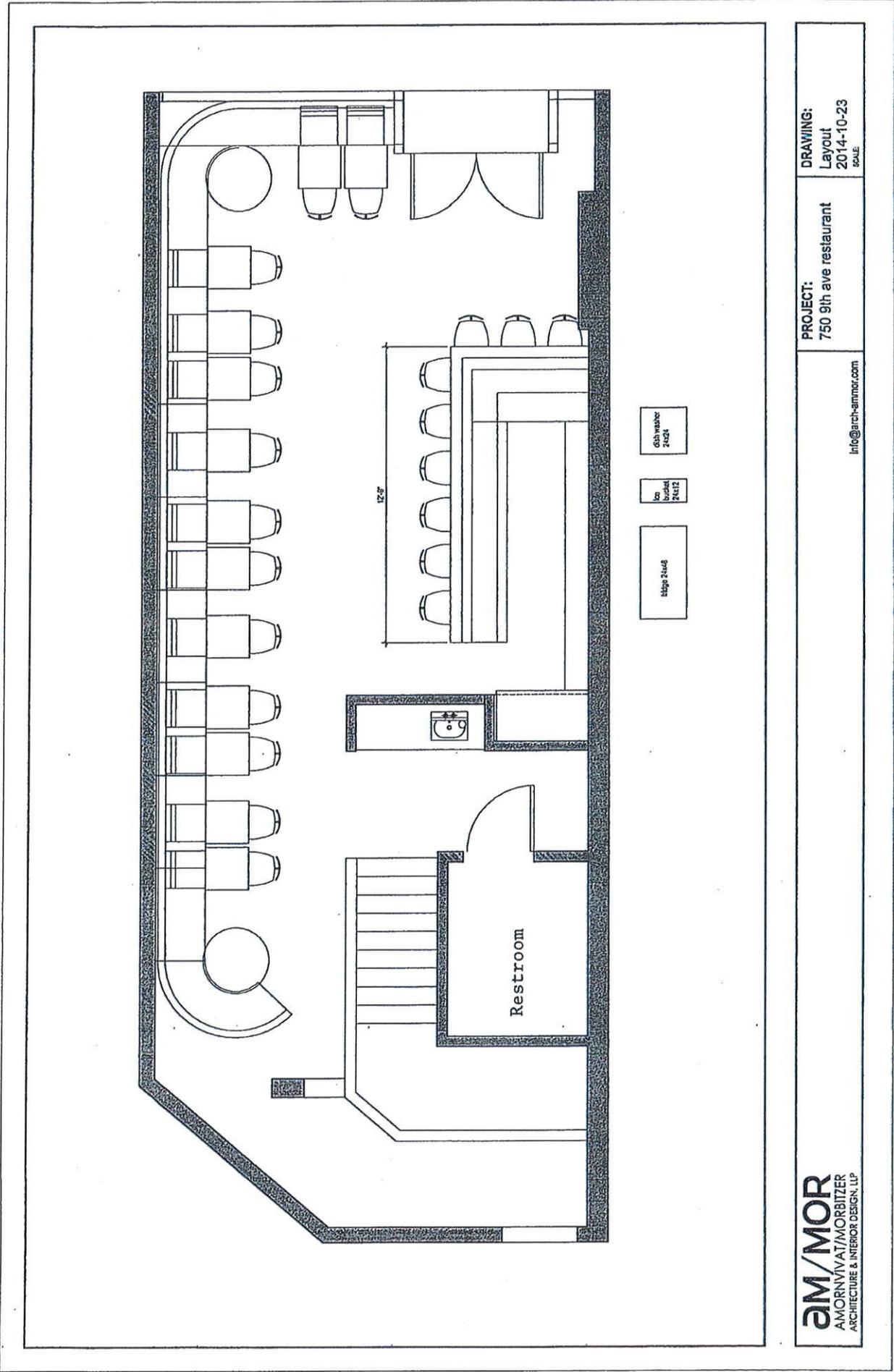
Legend

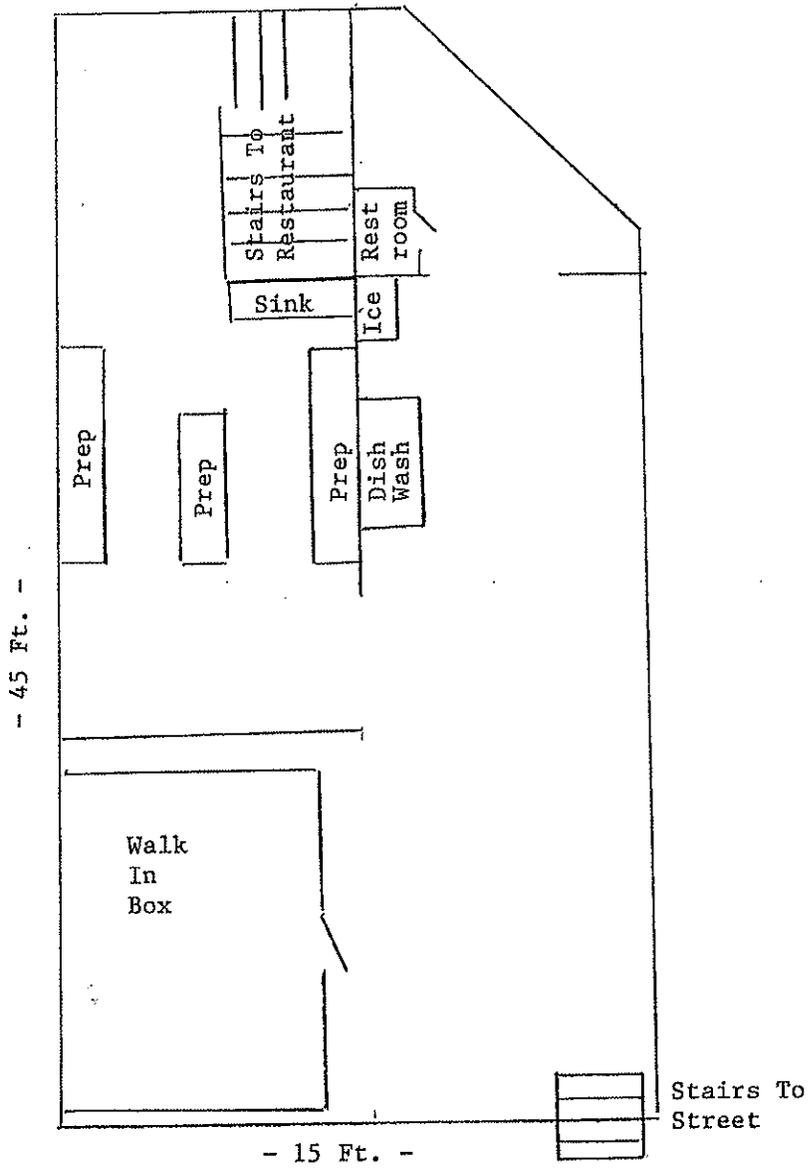
LEGEND

- On-Premise Licenses
 - On Premises Liquor
 - ▲ On Premises Wine and Beer
 - On Premises Beer
- Off-Premise Licenses
 - Off Premises Liquor
 - ▲ Off Premises Wine
 - Off Premises Beer
- Wholesale Licenses
 - Wholesale
- Pending Licenses
 - Pending
- All Licenses
 - On Premises Liquor
 - ▲ On Premises Wine and Beer
 - On Premises Beer
 - Off Premises Liquor
 - ▲ Off Premises Wine
 - Off Premises Beer
 - Wholesale
 - Pending
- Churches
 - ⛪ Churches
- Schools
 - 🎓 Schools
- Zones
 - Zones
- Community_Boards
 - Community_Boards
- Police_Preords
 - Police_Preords
- Courts
 - Courts



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





52nd Street

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

51st Street

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

50th Street

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

49th Street

52nd Street

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

51st Street

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

50th Street

| |
|-------------------|
| Petland |
| Home Decore Store |
| Rickys |
| Cleaners |
| Clothing Store |

49th Street

Lunch

Mon - Fri from 12pm - 4pm

includes one starter & one main course

All our dishes are chef's special creations prepared with the finest ingredients available.

St{art}er

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

f{eat}ured

N{oo}dles & Fried Rice

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

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

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

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

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

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

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

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

W{ok}& Curry

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

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

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

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

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

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

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

attraction{s}

Lemongrass Pork Chop (Premium cut of pork marinated with lemongrass served with steamed vegies. Yum!) 8.95

Curry Noodle (We put our name on it because it's awesome! Steamed egg noodles in traditional Thai curry with chicken, shrimp, bean sprouts, cilantro & scallions.) 8.95

Filet Tilapia Lad Prick (This crispy filet Tilapia is topped with home style sweet chili sauce, garnished with vegies.) 9.95

Duck Curry (Roasted Duck, pineapple, lychee, tomatoes & bell peppers in coconut red curry.) 10.95

Salmon with Panang Curry (Thai herbs & spices blended in panang curry paste with string beans, bell peppers and kaffir lime leaves simmered in coconut milk.) 10.95

Hell's Kitchen Thai

featured

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

attractions

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

∞ this symbol means spicy

{ Please let us know if you have any food allergies. }

Starter

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

Soup}

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

Salad}

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

Wok & Stir Fried

| | | | | | | | | | |
|-----------|---|---|-------|---|-------|-------------------------------|-------|--------|-------|
| Choice of | } <table> <tr> <td>Chicken / Vegetables and Tofu</td> <td>11.95</td> </tr> <tr> <td>Shrimp / Beef / Squid / Vegetarian Duck</td> <td>13.95</td> </tr> <tr> <td>Filet Tilapia / Mixed Seafood</td> <td>15.95</td> </tr> <tr> <td>Salmon</td> <td>17.95</td> </tr> </table> | Chicken / Vegetables and Tofu | 11.95 | Shrimp / Beef / Squid / Vegetarian Duck | 13.95 | Filet Tilapia / Mixed Seafood | 15.95 | Salmon | 17.95 |
| | | Chicken / Vegetables and Tofu | 11.95 | | | | | | |
| | | Shrimp / Beef / Squid / Vegetarian Duck | 13.95 | | | | | | |
| | | Filet Tilapia / Mixed Seafood | 15.95 | | | | | | |
| Salmon | 17.95 | | | | | | | | |

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

{Curry

- | | | | | | | | | | |
|-----------|---|-------------------------------------|-------|---------------------------------|-------|-------------------------------|-------|--------|-------|
| Choice of | } <table> <tr> <td>Chicken / Mixed vegetables and Tofu</td> <td>11.95</td> </tr> <tr> <td>Shrimp / Beef / Vegetarian Duck</td> <td>13.95</td> </tr> <tr> <td>Filet Tilapia / Mixed Seafood</td> <td>15.95</td> </tr> <tr> <td>Salmon</td> <td>17.95</td> </tr> </table> | Chicken / Mixed vegetables and Tofu | 11.95 | Shrimp / Beef / Vegetarian Duck | 13.95 | Filet Tilapia / Mixed Seafood | 15.95 | Salmon | 17.95 |
| | | Chicken / Mixed vegetables and Tofu | 11.95 | | | | | | |
| | | Shrimp / Beef / Vegetarian Duck | 13.95 | | | | | | |
| | | Filet Tilapia / Mixed Seafood | 15.95 | | | | | | |
| Salmon | 17.95 | | | | | | | | |
- ~ Red Curry [STOP! and get this! Bell peppers, bamboo shoots & basil leaves simmered in coconut milk with red chili paste, blended with Thai herbs & spices.]
 - ~ Green Curry [GO! and have this too! Eggplant, bell peppers & fresh basil leaves, partying in a broth of coconut milk with green chili paste, blended with Thai herbs & spices.]
 - ~ Panang Curry [String beans, bell peppers & kaffir lime leaves simmered in coconut milk with Panang curry paste blended with Thai herbs & spices.]
 - ~ Avocado Massaman Curry [We only make this dish with chicken, because we think it's the best way to do it. Avocado, potatoes, onions & peanuts simmered in coconut milk with massaman curry paste blend with Thai spices.]
 - ~ Kang Om [Thai Northern style coconut milk-free curry with bell peppers, scallions, lemongrass, kaffir lime leaves, galangal & cilantro.]

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



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



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



Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

| | | | | |
|---|---|--|---|--------------------------|
| 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. | 11 a.m. - 4 a.m. | 11 a.m. - 4 a.m. | 11 a.m. - 4 a.m. | 11 a.m. - 4 a.m. | 11 a.m. - 4 a.m. | 11 a.m. - 4 a.m. | 11 a.m. - 4 a.m. | |
| | Music | 11 a.m. - 4 a.m. | 11 a.m. - 4 a.m. | 11 a.m. - 4 a.m. | 11 a.m. - 4 a.m. | 11 a.m. - 4 a.m. | 11 a.m. - 4 a.m. | 11 a.m. - 4 a.m. | 11 a.m. - 4 a.m. | |
| | Kitchen | 11 a.m. - 3 a.m. | 11 a.m. - 3 a.m. | 11 a.m. - 3 a.m. | 11 a.m. - 3 a.m. | 11 a.m. - 3 a.m. | 11 a.m. - 3 a.m. | 11 a.m. - 3 a.m. | 11 a.m. - 3 a.m. | |
| OCCUPANCY | INDOOR | | | | BAR | | | OUTSIDE | | |
| | Capacity (Certificate of Occupancy) | Maximum # of Persons You Anticipate Occupying Premises (Including Employees) | Number of Tables | Number of Seats | Number of Service Only Bars | Number of Stand-Up Bars | Number of Seats at Bars | Number of Seats | Number of Tables | |
| | 220 | 220 | 54 | 102 | 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 checked="" type="radio"/> YES | <input checked="" type="radio"/> NO | N/A | | | |
| Will you be hosting private parties and promotional events? | | | | | <input checked="" type="radio"/> YES | <input checked="" type="radio"/> NO | N/A | | | |
| Will outside promoters be used? | | | | | <input checked="" 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 checked="" 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 checked="" 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 checked="" 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 | | | |

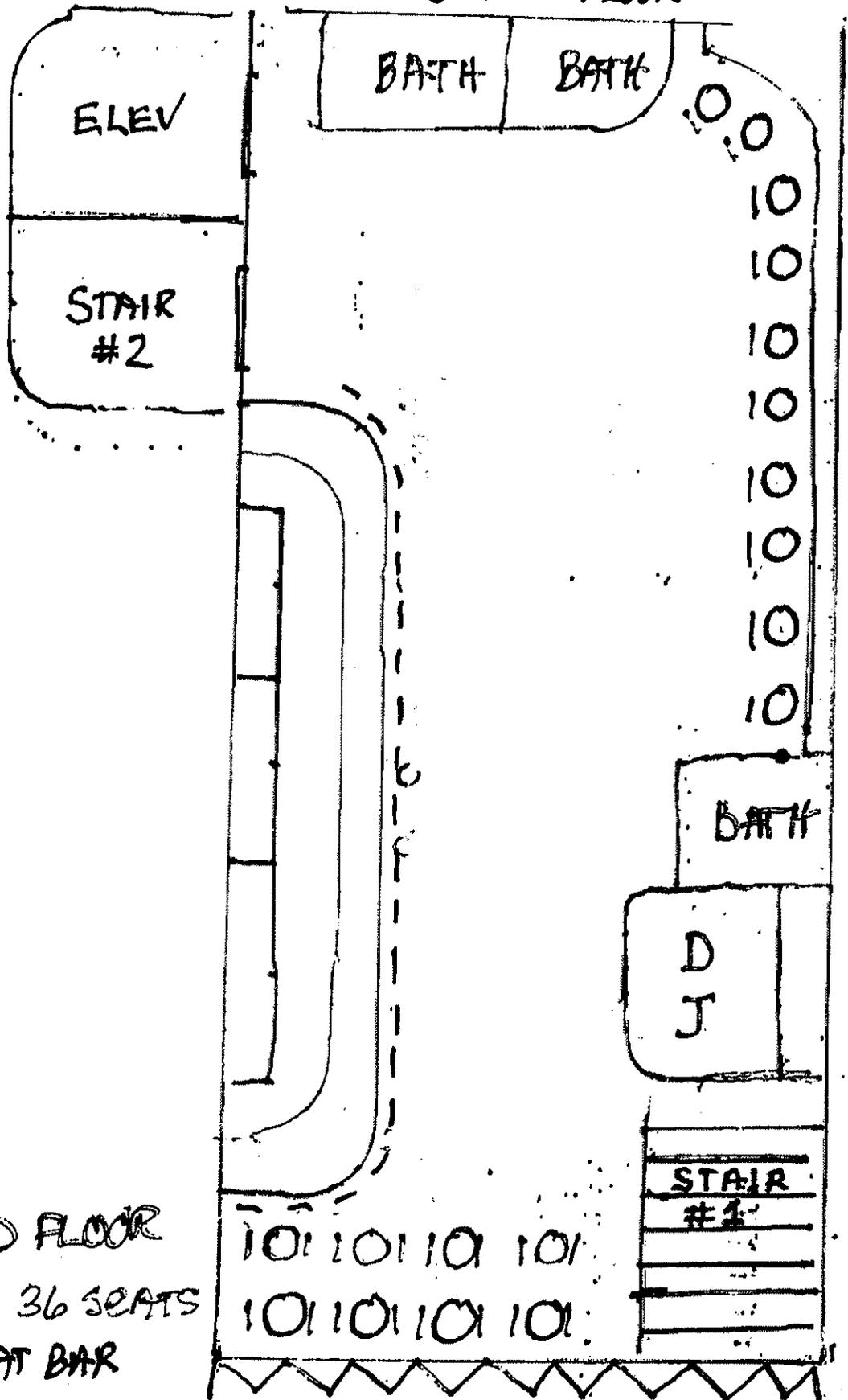
| OUTDOOR ITEMS | | | |
|--|-----|-------------------------------------|--------------------------------------|
| Will applicant use the rooftop, rear yard or any outdoor space? | YES | <input checked="" type="radio"/> NO | N/A |
| If yes to the above, the rear yard, rooftop, and any outdoor space will 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 Triggerred? 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 Bogue, Chuck Vassaloo, Steve Riedl and Nancy R. Roylance | |
| | # 2 | | |
| | # 3 | | |

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

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

SECOND FLOOR

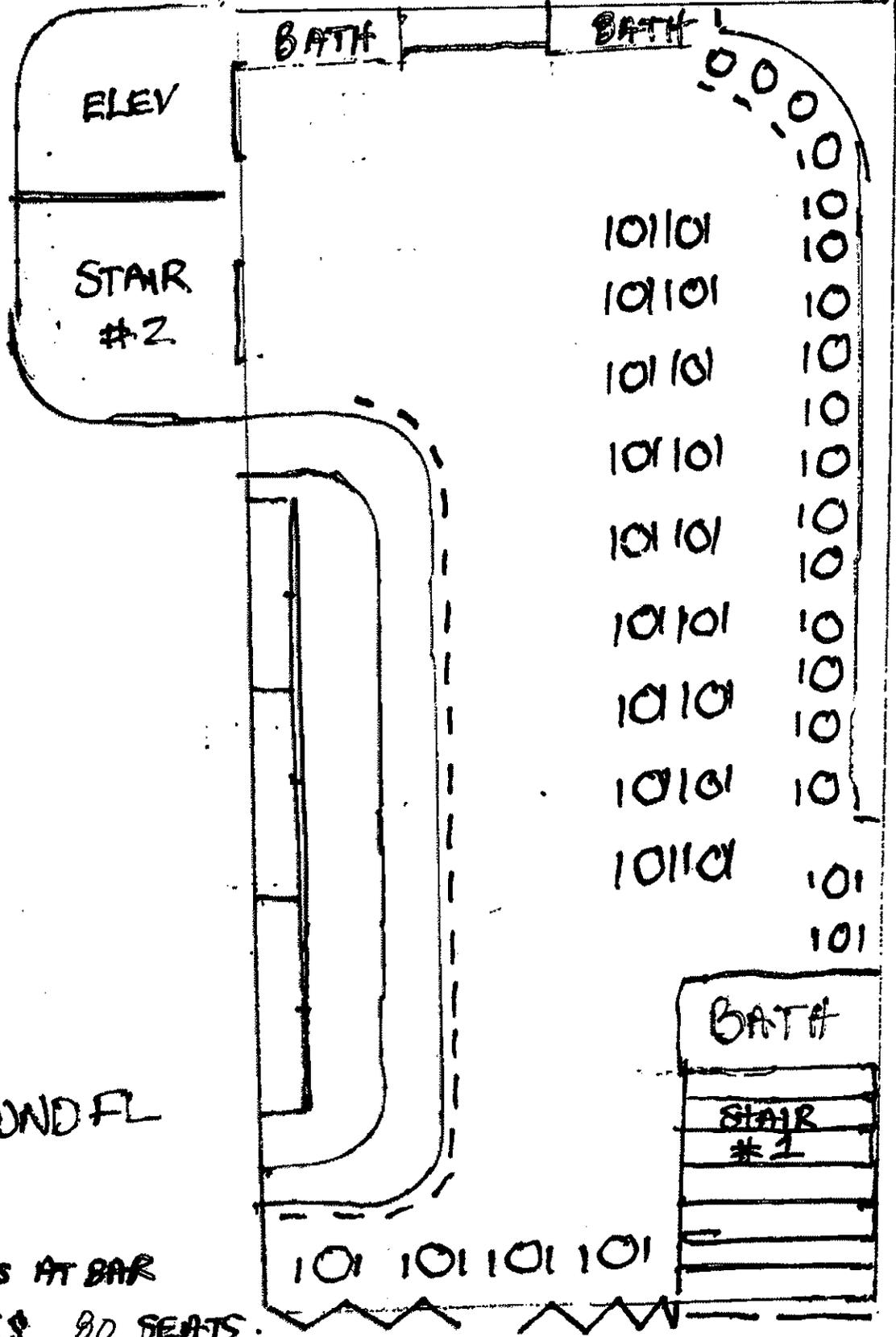


SECOND FLOOR

18 Tables 36 SEATS
 20 SEATS AT BAR

10 10 10 10
 10 10 10 10

GROUND FLOOR



GROUND FL

20 SEATS AT BAR
 40 TABLES 80 SEATS

101 101 101 101

101101
 101101
 101101
 101101
 101101
 101101
 101101
 101101
 101101
 101101
 101
 101

BATH

STAIR #1

BATH

BATH

ELEV

STAIR #2

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.

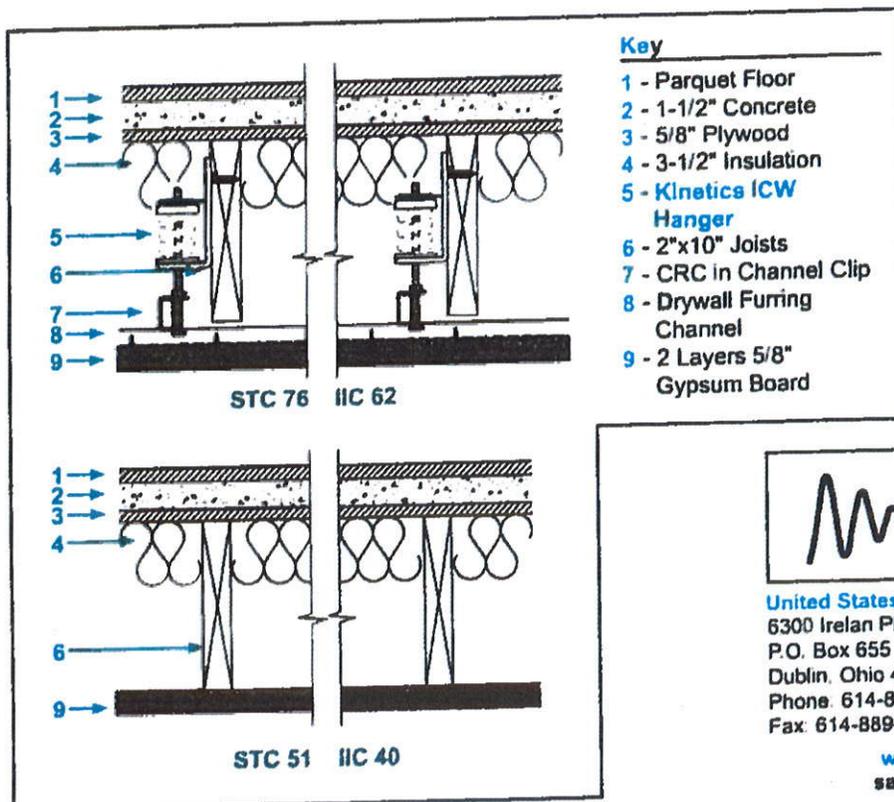
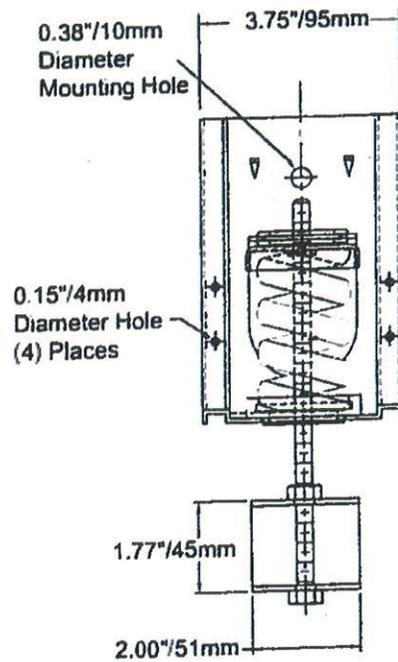
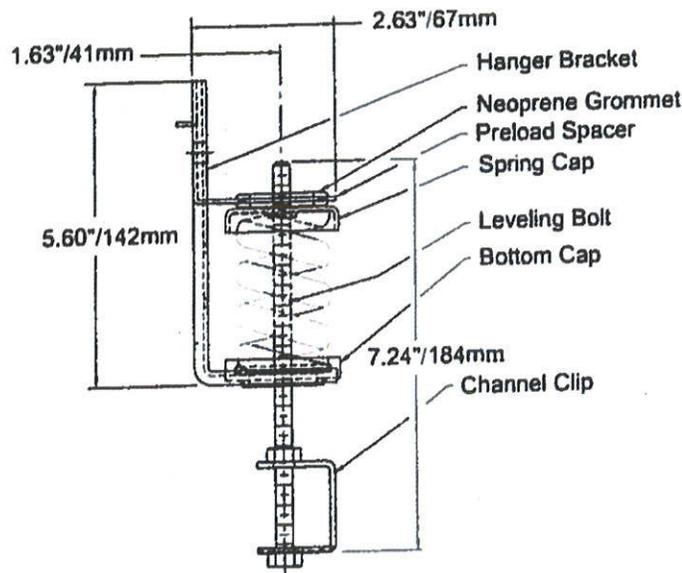
Design No. L581

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





**KINETICS
Noise Control**

| | |
|---|---|
| <p>United States 6300 Irelan Place P.O. Box 655 Dublin, Ohio 43017 Phone: 614-889-0480 Fax: 614-889-0540</p> | <p>Canada 3570 Nashua Drive Mississauga, Ontario L4V 1L2 Phone: 905-670-4922 Fax: 905-670-1698</p> |
|---|---|

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/).

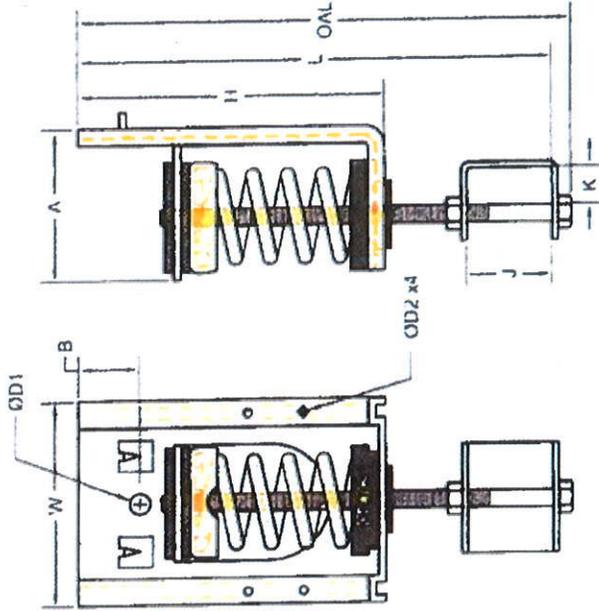
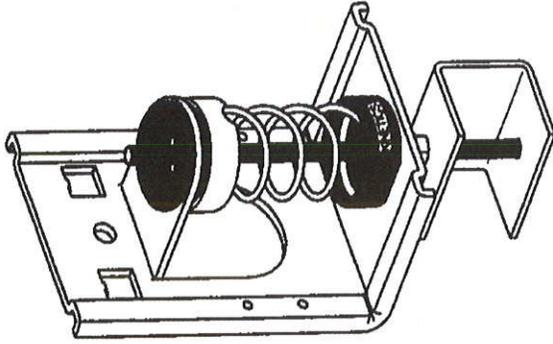
Kinetics Noise Control, Inc. is continually upgrading the quality of our products. We reserve the right to make changes to this and all products without notice.

ICW 25mm DEFLECTION ISOLATION HANGERS

SI UNITS (mm AND kg)

| TYPE | A | B | D1 | D2 | H | K | L | OAL | W |
|--------|----|----|----|----|-----|----|-----|-----|----|
| 24/210 | 67 | 29 | 10 | 4 | 142 | 17 | 220 | 220 | 75 |

| STANDARD RATING | | SPRING COIL | | |
|-----------------|------|-------------|------|---------|
| TYPE | SIZE | LOAD | DEFL | FREQ HT |
| ICW | 24 | 11 | 27 | 81 |
| ICW | 37 | 17 | 25 | 81 |
| ICW | 50 | 23 | 25 | 81 |
| ICW | 75 | 34 | 25 | 81 |
| ICW | 100 | 45 | 25 | 81 |
| ICW | 150 | 68 | 25 | 81 |
| ICW | 210 | 95 | 26 | 81 |



SPECIFICATIONS:

- SPRING ELEMENTS ARE POWDER COATED
- ISOLATOR BRACKETS ARE ELECTRO GALVANIZED
- ALL HARDWARE IS BRIGHT ZINC PLATED
- ISOLATION HANGERS HAVE A TYPICAL OVERLOAD OF 50%
- ISOLATION HANGERS HAVE A MINIMUM K_v/K_s RATIO OF 1.0
- SPRING ELEMENTS ARE SAFE AT SOLID LOADING
- HANGER BRACKETS WILL CARRY 4 TIMES OVERLOAD WITHOUT FAIL URF
- HANGER BRACKETS WILL ALLOW 30° ROD MISALIGNMENT WITHOUT SHORT CIRCUITING
- ISOLATION HANGERS HAVE A NITROGEN BOTTOM SPRING CUP



Member
VISEMA
Member of the Vibration Control Manufacturers Association

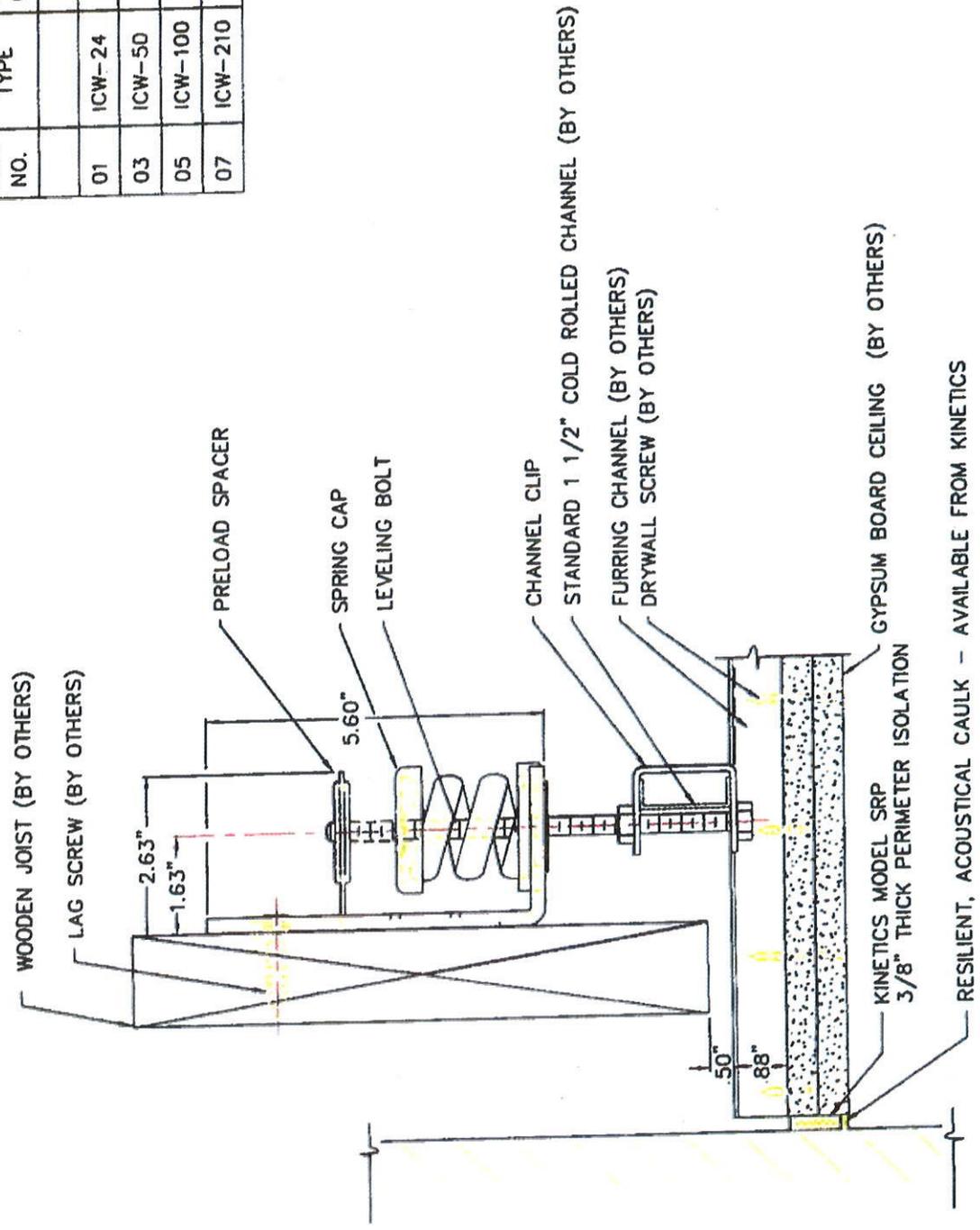
KINETICS NOISE CONTROL, INC
6300 IRELAN PL,
DUBLIN, OH 43017 USA
Ph: 614 889-0480, Fax: 614 889-0540
www.kineticnoise.com

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# |



RESILIENT, ACOUSTICAL CAULK - AVAILABLE FROM KINETICS



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

LAST DATE
 REVISED
05/10/04

REVISED BY
TEF

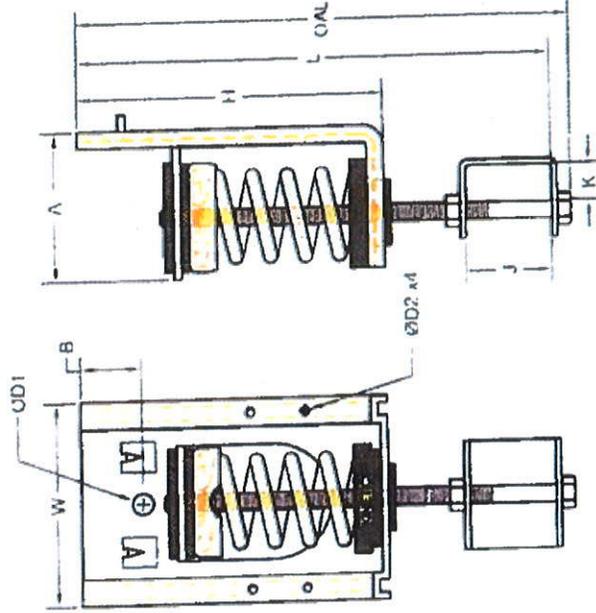
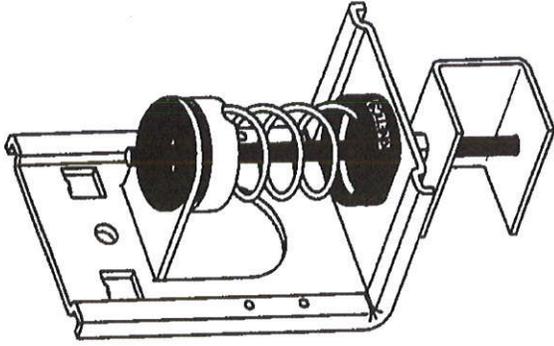
DRAWING NO.
SS-20040566

SS

ICW 1" DEFLECTION ISOLATION HANGERS

| IN UNITS (INCHES AND POUNDS) | | | | | | | | | |
|------------------------------|------|------|------|------|------|------|------|------|------|
| TYPE | A | B | D1 | D2 | H | K | L | OAL | W |
| 24/210 | 2.63 | 1.13 | 0.38 | 0.16 | 5.60 | 0.66 | 8.65 | 9.00 | 3.75 |

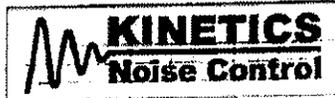
| STANDARD RATING | | | | SPRING COIL | | |
|-----------------|------|-------|------|-------------|---------|------|
| TYPE | SIZE | LOAD | DF/L | COLOR | FREE HT | O.D. |
| ICW | 24 | 24.0 | 1.0 | BLUE | 3.19 | 1.75 |
| ICW | 37 | 37.0 | 1.0 | WHITE | 3.19 | 1.75 |
| ICW | 50 | 50.0 | 1.0 | GREEN | 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 50%
- ISOLATION HANGERS HAVE A MINIMUM K/K₀ RATIO OF 1.0
- SPRING ELEMENTS ARE SAFE AT SOLID LOADING
- HANGER BRACKETS WILL CARRY (5) TIMES OVERLOAD WITHOUT FAILURE
- HANGER BRACKETS WILL ALLOW 70% ROD MISALIGNMENT WITHOUT SHORT CIRCUITING
- ISOLATION HANGERS HAVE A NEOPRENE BOTTOM SPRING CLIP

| | | | | | |
|---|---|---|--------------------------|---|-------------------------------|
|  |  | 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:



KINETICS ARCHITECTURAL SOUND ISOLATION

| 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 |

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.
5. Calculate load at each hanger location:

$$\text{_____ lbs/hanger} = \text{Total PSF of ceiling materials} \times \text{SF area carried by hanger}$$

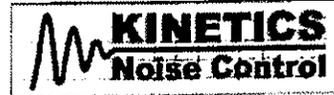
Where, PSF = pounds per square foot
SF = square feet

6. 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 |



KINETICS ARCHITECTURAL SOUND ISOLATION



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 |

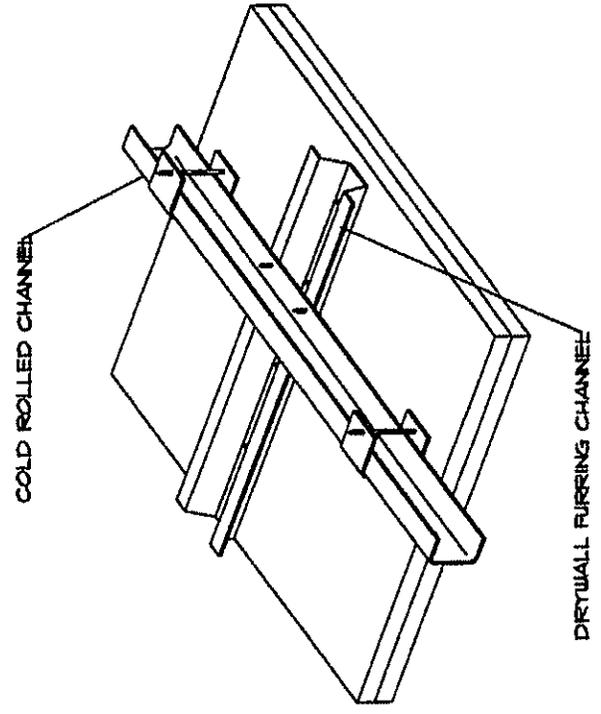
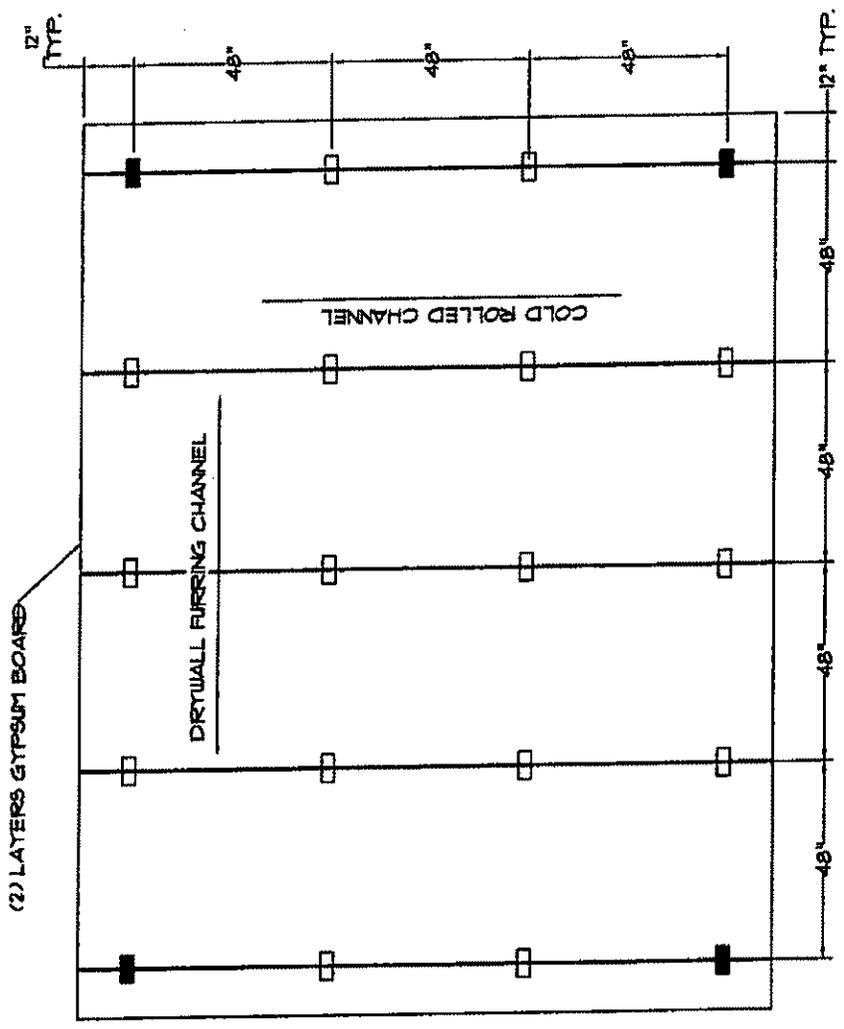
4. Attach drywall furring channel to cold-rolled steel and inter-connect the ends of the furring channel using appropriate practices for ceiling grid installation. Furring channel cannot contact non-isolated structural components.

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 DW.
- 3.) SEAL EDGES W/ RESILIENT NON-HARDENING CAULK.
- 4.) ISOLATED CEILING CANNOT BE RIGIDLY ATTACHED TO ANY NON-ISOLATED STRUCTURE.

DRAWING KEY

- - MODEL ICW-50
- - MODEL ICW-100

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

| ITEM | SPECIFICATION | PROPERTY |
|--|--|--------------------------------|
| CELL STRUCTURE | CROSSLINKED EXPANDED POLYETHYLENE | |
| DENSITY (LB/FT ³) | ASTM D3575-93 | 2.0 - 2.4 |
| CELL SIZE (MM AVERAGE) | ASTM D3576 MODIFIED | .9 |
| COMPRESSIVE STRENGTH VERTICAL DIRECTION (PSI) | ASTM D3575-93 SUFFIX D @ 25% @ 50% | 10.5 19.5 |
| COMPRESSIVE SET (% ORIGINAL THICKNESS) | ASTM D3575-93 SUFFIX B | 15% |
| COMPRESSIVE CREEP (% DEFLECTION) | ASTM D3575-93 SUFFIX BB (1000 HRS.) | <5% @ 2.0 PSI |
| TENSILE STRENGTH (PSI) (@ 1/2" THICKNESS) | ASTM D3575-93 SUFFIX T MD / CMD | 42 PSI |
| TEAR RESISTANCE (LB/IN) (@ 1/2" THICKNESS) | ASTM D3575-93 SUFFIX G MD / CMD | 13 |
| WATER ABSORPTION (LB/FT ³) | ASTM D3575-93 SUFFIX L | <0.2 |
| THERMAL RESISTANCE R-VALUE (HR-FT ² - °F/BTU) | ASTM C518-91 | 2.09 - 2.48 |
| THERMAL CONDUCTIVITY k-VALUE (BTU-IN/HR-FT ² - °F) | ASTM C518-91 | 0.40 - 0.48 |
| THERMAL STABILITY (% SHRINKAGE) | ASTM D3575-93 SUFFIX S | <5% |
| DIMENSION FORMAT: IN (mm) * STRONG, TOUGH AND LIGHTWEIGHT * NOT WATER ABSORBANT * CHEMICAL, SOLVENT AND WEATHER RESISTANT | | |
|  | TITLE ENGINEERING PROPERTIES FOR TYPE PIB/SRP PERIMETER ISOLATION | LAST DATE REVISED 5/5/09 |
| DRAWN BY MDV | DRAWING NO. AA001908 | AA |

Model ICW Wood-Frame Ceiling Hanger

Specification

Part 1 – General

1.01 Work Included

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

1.02 System Description

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

1.03 Quality Assurance

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

1.04 Submittals

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

Part 2 – Products

2.01 Materials

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

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

Part 3 – Execution

3.01 Installation

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

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

| | | | | | |
|---|---|--|---|--|----------------|
| APPLICANT | | DOING BUSINESS AS (DBA) | | | |
| 34th Street Diner Inc. | | Tick Tock Diner | | | |
| STREET ADDRESS | | CROSS STREETS | | | |
| 481 8th Avenue | | West 34th and West 35th Streets | | | |
| OWNER | NAME | 34th Street Diner Inc. | ATTORNEY NAME | Bernard Seidman, Esq. | |
| | PHONE | (212) 268-8444 | ATTORNEY PHONE | (212) 563-5666 | |
| | FAX | (212) 268-8443 | ATTORNEY FAX | (212) 563-6864 | |
| MANAGER | NAME | Alex Sgourdos | LANDLORD NAME | Holy Spirit Assoc. for the Unification of World Christianity | |
| | PHONE | (212) 268-8444 | | LANDLORD PHONE | (212) 947-1115 |
| | FAX | (212) 268-8443 | | LANDLORD 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 Being applied for | | | | |
| APPLICATION TYPE (check one) | <input checked="" type="radio"/> New | Has applicant owned or managed a similar business? | YES <input checked="" type="checkbox"/> | NO <input type="checkbox"/> | |
| | | What is/was the name of establishment? | Tick Tock Diner | | |
| | | What is/was the address of the establishment? | 481 8th Ave., NW | | |
| | | What were the dates the applicant was involved with this former premise? | 1998 to Present | | |
| | <input checked="" type="radio"/> Transfer | What is the prior license #? | 1248778 | | |
| | | What is the expiration date on the prior license? | 01/31/2015 | | |
| | | Are you making any alterations or operational changes? | YES <input checked="" type="checkbox"/> | NO <input type="checkbox"/> | |
| | | <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 #? | 1248778 | | |
| | | What is the expiration date on the current license? | 01/31/2015 | | |
| <i>Please describe the nature of the alterations and attach the plans</i> | | | | | |

Up grade to an On Premises License, constructing a bar on the first level, construction a dining room and bar on the first basement level.

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

| | | | | |
|---|---|--|---|--|
| APPLICANT | | DOING BUSINESS AS (DBA) | | |
| 34th Street Diner Inc. | | Tick Tock Diner | | |
| STREET ADDRESS | | CROSS STREETS | | |
| 481 8th Avenue | | West 34th and West 35th Streets | | |
| OWNER | NAME | 34th Street Diner Inc. | ATTORNEY NAME | Bernard Seidman, Esq. |
| | PHONE | (212) 268-8444 | ATTORNEY PHONE | (212) 563-5666 |
| | FAX | (212) 268-8443 | ATTORNEY FAX | (212) 563-6864 |
| MANAGER | NAME | Alex Sgourdos | LANDLORD NAME | Holy Spirit Assoc. for the Unification of World Christianity |
| | PHONE | (212) 268-8444 | LANDLORD PHONE | (212) 947-1115 |
| | FAX | (212) 268-8443 | LANDLORD 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 <input type="radio"/> Being applied for | | |
| APPLICATION TYPE (check one) | <input checked="" type="radio"/> New | Has applicant owned or managed a similar business? | YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> | |
| | | What is/was the name of establishment? | 34th Street Diner Inc. dba Tick Tock Diner | |
| | | What is/was the address of the establishment? | 481 8th Ave., NY | |
| | | What were the dates the applicant was involved with this former premise? | 1998 to Present | |
| | <input checked="" type="radio"/> Transfer | What is the prior license #? | 1248778 | |
| | | What is the expiration date on the prior license? | 01/31/2015 | |
| | | Are you making any alterations or operational changes? | YES <input type="checkbox"/> NO <input type="checkbox"/> | |
| | | <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 #? | 1248778 | |
| | | What is the expiration date on the current license? | 01/31/2015 | |
| <i>Please describe the nature of the alterations and attach the plans</i> | | | | |

Up grade to an On Premises License, constructing a bar on the first level, construction a dining room and bar on the first basement level.

| OPERATIONAL ISSUES | | | | | | | | | | |
|--|-------------------------------------|---|------------------|-----------------|-----------------------------|-------------------------|-------------------------|-----------------|------------------|---|
| HOURS | | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY | | |
| | Street | 24 hrs. | 24 hrs. | 24 hrs. | 24 hrs. | 24 hrs. | 24 hrs. | 24 hrs. | 24 hrs. | |
| | Basement | Noon-4AM | Noon-4AM | Noon-4AM | Noon-4AM | Noon-4AM | Noon-4AM | Noon-4AM | Noon-4AM | |
| | Music | No | No | No | No | No | No | No | | |
| | Kitchen | 24 hrs. | 24 hrs. | 24 hrs. | 24 hrs. | 24 hrs. | 24 hrs. | 24 hrs. | | |
| OCCUPANCY | INDOOR | | | | BAR | | | OUTSIDE | | |
| | Capacity (Certificate of Occupancy) | Maximum # of Persons You Anchorite 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 | |
| | Street | 895 | 320 | 37 | 274 | 0 | 1 | 8 | 0 | 0 |
| Basement | 781 | 180 | 36 | 104 | 0 | 1 | 10 | 0 | 0 | |
| How many floors are there? What is the capacity for each floor? (please respond in space provided) | | | | | 1-2 | 3-4 | 5 | 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 | No | | |
| Will applicant have bottle service? | | | | | YES | NO | N/A | No | | |
| Will you be hosting private parties and promotional events? | | | | | YES | NO | N/A | No | | |
| Will outside promoters be used? | | | | | YES | NO | N/A | No | | |
| Will the security plan submitted be implemented? | | | | | YES | NO | N/A | N/A | | |
| Will State certified security personnel be used? | | | | | YES | NO | N/A | N/A | | |
| Will New York Nightlife Association recommendations and NYPD Best Practices be followed? | | | | | YES | NO | N/A | N/A | | |
| Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided) | | | | | YES | NO | N/A | No | | |
| Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided) | | | | | YES | NO | N/A | No | | |
| If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided) | | | | | YES | NO | N/A | N/A | | |
| Will applicant provide contact information to neighbors and respond to complaints that arise? | | | | | YES | NO | N/A | Yes | | |
| Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage? | | | | | YES | NO | N/A | Yes | | |
| If you plan to have music, what type(s)? | | | BACKGROUND | LIVE MUSIC | DJ | NO MUSIC | | | | |
| BUILDING DESIGN | | | | | | | | | | |
| Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days. | | | | | YES | NO | N/A | NO MUSIC | | |
| Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment? | | | | | YES | NO | N/A | N/A | | |
| Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.) | | | | | YES | NO | N/A | N/A | | |

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

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

ADDITIONAL INFORMATION: (Applicant Use)

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

ADDITIONAL NOTES: (Office Use Only)

**Bar Below Menu
Suggestions**

**Bread & Butter Service
Crusty Hearth Bread or Crusty Hearth Rolls
(Pain au Levain or Olive *green or black* bread)
with**

Sweet butter with maldon salt sprinkle or infused basil Olive oil

Below Bar Bits (Bites)

- 1. Spuyten Duyvil Eggs with Jack Cheese Crisps with Uni Roe**
- 2. Lager Battered Chatham Cod Scrumpets with Harisa Malt Mayo**
- 3. Flash Fried Calamari In Parchment with Cilantro Chutney Dipping Sauce**
- 4. Heritage Pork Pot Stickers with Violet Shiso and Sambal Flourish**
- 5. Mini Tacos of Duck Confit with Avocado Mousse, Hoisin and Micro Cilantro**
- 6. East End Oysters On The Half Shell with Adirondack Apple Gelee**
- 7. Tuna Sashimi with Avocado Fan and Rooster Sauce Mayo**
- 8. Crisp Arancini Di Risotto With Smoked Mozzarella and Basil Aioli**
- 9. Razor Clams a La Plancha with Crushed Olives, Lemon and Chervil**
- 10. Parmesan Chunks, Bar Below Nuts and Alfonso Olives**

Appetizers – Salads

- 1. House made Stracciatella Cheese with Poached Egg, Frisee and Charred Pain Au Levain**
- 2. Bar Below Smoked Salmon Carpaccio with herbed fennel salad and potato crisps**
- 3. Coddled Shrimp with foraged mushrooms, cheddar stone ground grits and crevette jus**
- 4. Smoky Glazed Shrimp with avocado-cilantro salad and spiced mango**
- 5. Shaved baby artichoke salad, hand pulled smoked mozzarella and Parmesan reggiano**
- 6. Brown Butter Seared Nantucket Sea scallops with truffle fondue and beech mushrooms**
- 7. Horizontal napoleon of salmon, wasabi tobiko, dikon sprout salad and Sansho sesame sauce**
- 8. Duck Foie gras, Terrine and house cured prosciutto with late harvest Riesling aspic brioche**
- 9. Nova Scotia Coast lobster with rouge Bibb & Gem salad and piquant mustard mousseline**

10. House cured bresaola with roquefort cheese, Alfonso olives and white asparagus

The Grille

- 1. Hickory Smoked Cowboy Steak with bouchon bone marrow and BB House Ketchup**
- 2. Butcher's Cut Hamburger, Grafton Cheddar and Bacon with UK Thrice Cooked Fries**
- 3. Off Montauk Wild Stripe Sea Bass With Crushed Garlic Broccoli Rabe and Basil**
- 4. Grilled NY Strip Sirloin Bone In Steak Frite**
- 5. 48 Hour Garlic Herb Brined Chicken Roti and Cottage Potatoes Persillade**
- 6. Grille Cobb Salad: Chicken Roti, Bacon, Avocado, Berkshire Blue, Tomato and Crushed Eggs**

Grille Selection Can Be Simply Grilled or Pan Roasted

Specialties

Pasta

- 1. Olive Oil Coddled Shrimp Strozzapreti, Rocket Arugula, Mini Zucchini and Slow Oven Tomatoes**
- 2. Loin Venison au poivre, braised cellar roots with port and crème fraiche sauces**
- 3. Braised Lamb shank with Michigan cherries, shallot crisps and golden Scottish nips**
- 4. Hearth roasted chicken, black mission figs and blackberries with faro, kumut salad**
- 5. Braised short ribs, beef bone marrow pot-au-feu Herbed goat cheese raviolis**
- 6. Lavender Crusted mahi mahi with baby turnips, thumbelina carrots and verjus chive sauce**
- 7. Wild Salmon medallions, maitake mushrooms, wild mushroom ravioli and tawny port jus**
- 8. Cast iron crisped duck steak with Vermont cheddar cheese grits and bosc pear tarte tartin**

Sides- Additions

- 1. Garden miniature vegetables chive fondue**
- 2. Brussels sprouts with billionaire bacon**
- 3. Hearth roasted cauliflower noisette**
- 4. Crisp Cottage Potatoes Persillade**
- 5. UK French Fries, Thrice Cooked**
- 6. Whipped potato puree with basil butter**

Desserts

Dinner Desserts

Courtland apple oatmeal crisp with Berkshire maple praline ice cream

Hot chocolate cake, Knob Creek bourbon vanilla ice cream and ebony and ivory sauces

Italian plum frangipane tart with spiced candied walnut and caramel ice cream



CERTIFICATE OF OCCUPANCY

Job Number ALT 102618561

Borough: MANHATTAN Date: JUL 29 2003 No: 102618561-T

This certificate superceded C.O. No _____ ZONING DISTRICT C6-2

This certifies that the new-altered-existing-building-promises located at
481 8TH AVENUE

Block: 758 Lot: 37

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 |
|------------|----------------------------|----------------------------------|----------------------------------|-------------------------------|------------------|-------------------------------|--|
| 4TH CELLAR | O.G. | 80 | | | | | BOILER, ACCESSORY WORK, STORAGE, MAINTENANCE AND UTILITY ROOMS |
| 3RD CELLAR | 120 | 80 | | | | | CAFETERIA, VALET SERVICE, LAUNDRY, ACCESSORY WORK, MAINTENANCE, STORAGE AND UTILITY ROOM |
| 2ND CELLAR | 100 | 120 | | | | | ACCESSORY WORK, SERVICE, MAINTENANCE AND STORAGE ROOMS |
| 1ST CELLAR | 100 | 781 | | | | | KITCHEN, COFFEE SHOP, ASSEMBLY ROOM WITH PUBLIC DANCING (MOSAIC ROOM), ACCESSORY SERVICE AND STORAGE ROOMS AND BANK VAULT |
| 1ST FLOOR | 100 & 200 | 895 | | | | | DINING ROOMS, ONE WITH PUBLIC DANCING (TERRACE ROOM), MANAGEMENT OFFICES, STORES, LOADING PLATFORM, DRIVEWAY AND LOBBY OF BUILDING |

OPEN SPACE USES

(CONTINUED)

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

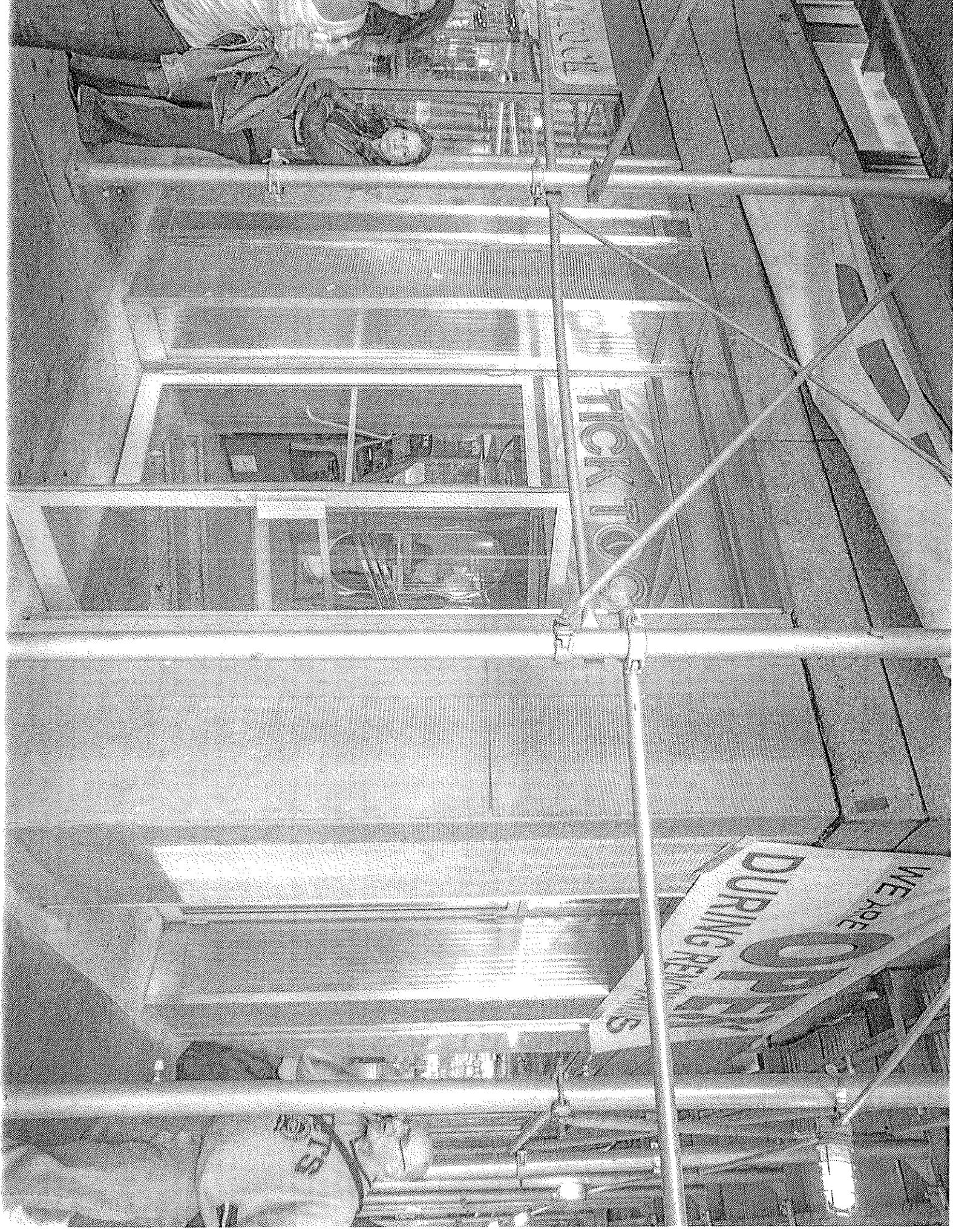
NO CHANGES OF USE OR OCCUPANCY SHALL BE MADE UNLESS

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.

[Signature] Commissioner
 _____, A.I.A.
 _____ Commissioner

ORIGINAL OFFICE COPY - DEPARTMENT OF BUILDINGS COPY



| Name | Approx. Distance |
|--------------------------------|------------------|
| Glad Tidings Tabernacle Church | 430 ft |

Schools within 500 Feet

| Name | Address | Approx. Distance |
|--------------|-------------|------------------|
| WEST SIDE HS | 500 8TH AVE | 220 ft |

On-Premise Licenses within 750 Feet

| Name | Address | Approx. Distance |
|---|-----------------------------|------------------|
| NEW YORKER HOTEL MANAGEMENT | 481 8TH AVENUE | 20 ft |
| 34TH STREET DINER INC | 481 8TH AVENUE | 20 ft |
| CHIPOTLE MEXICAN GRILL OF COLORADO LLC | 304 W 34TH ST | 70 ft |
| 484 8TH OPERATING INC | 484 8TH AVENUE | 100 ft |
| MANHATTAN CENTER STUDIOS INC | 311 W 34TH STREET | 115 ft |
| LODGING CONCESSIONS LLC | 325 W 33RD ST | 370 ft |
| LOCAL WEST LLC | ONE PENN PLAZA | 405 ft |
| 520 ASIAN RESTAURANT CORP | 520 8TH AVENUE | 525 ft |
| 520 HAPPY TIMES INC | 520 8TH AVENUE | 525 ft |
| STAG HORN STEAKHOUSE LLC | 315 W 36TH STREET | 560 ft |
| ALPHA FUSION INC | 365 W 34TH STREET | 580 ft |
| TRACKS AT PENN LLC | PENNSYLVANIA STA | 585 ft |
| GENTS ENTERPRISES INC | PENN STATION-MAIN CONCOURSE | 585 ft |
| GOURMET MANAGEMENT CORP | PENNSYLVANIA STATION | 585 ft |
| A M C 35TH STREET FOOD CORP | 240 WEST 35TH STREET | 595 ft |
| EROS MGMNT & REALTY LLC & WYNDHAM HOTEL MGMNT INC | 345 W 35TH ST | 595 ft |
| 240 BBJ PUB INC | 240 W 35TH ST | 600 ft |
| WEST 235 CORP | 235 W 35TH ST | 650 ft |
| CM 36 LLC CM 36 OPERATOR LLC CM 36 MANAGEMENT LLC | 341 343 W 36TH ST | 670 ft |

Pending Licenses within 750 Feet

| Name | Address | Approx. Distance |
|-----------------------------|-------------------------------|------------------|
| PRIMO COFFEE INC | LIRR PENN STATION AMTRACK LVL | 585 ft |
| IMPERIAL WINE & SPIRITS LLC | 255 W 36TH ST | 675 ft |
| 211 WEST 34 OPERATING LLC | 211 W 34TH ST | 725 ft |

Unmapped licenses within zipcode of report location

| Name | Address |
|------|---------|
|------|---------|

Proximity Report for Location:

September 17, 2014

481 8TH AVE, New York, 10001

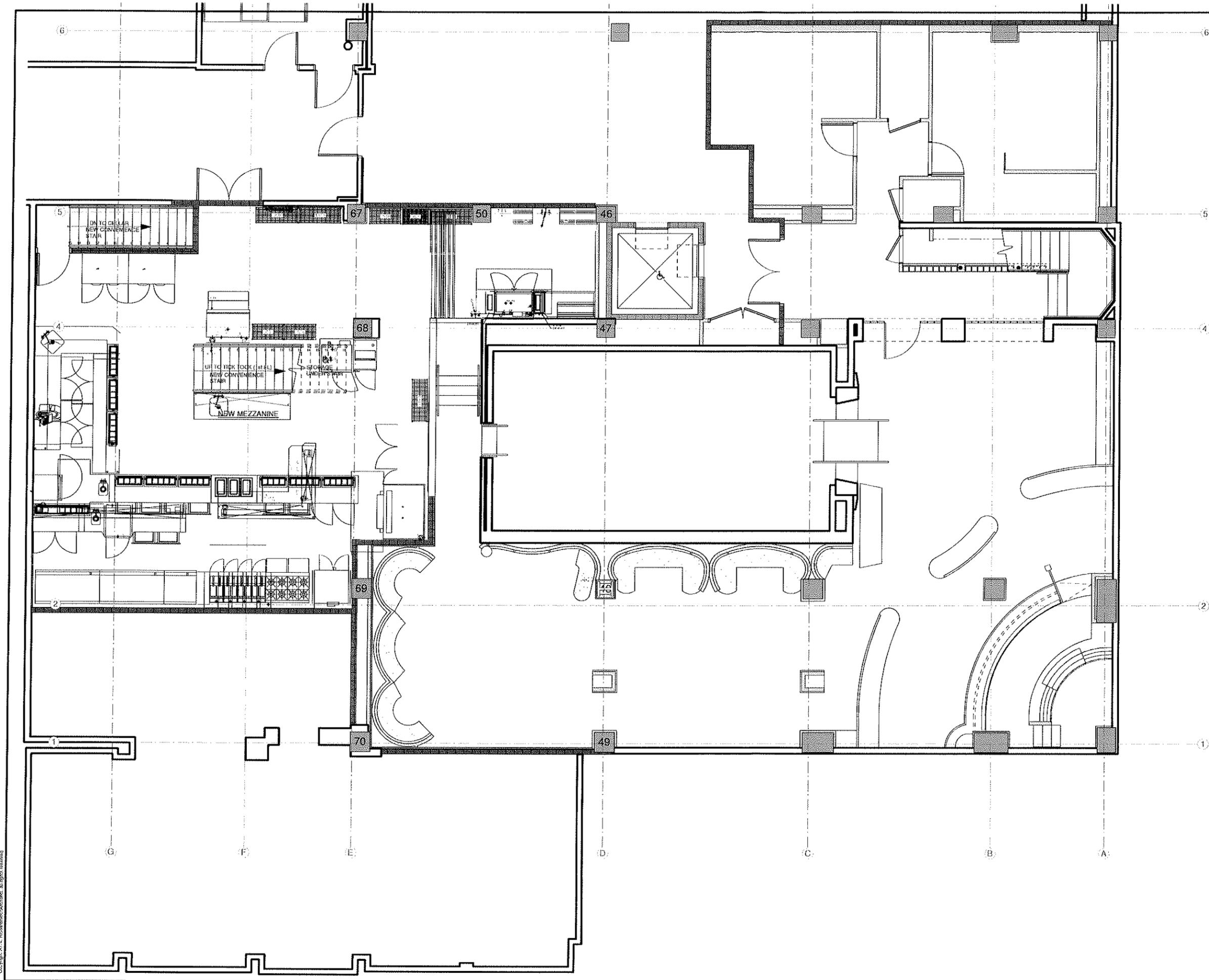
* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation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

Closest Liquor Stores

| Name | Address | Approx. Distance |
|-------------------------------|----------------------|------------------|
| 36TH STREET WINE & LIQUOR INC | 270 W 36TH STREET | 570 ft |
| NRS WINE AND LIQUOR INC | 414 8TH AVENUE | 885 ft |
| PENN WINE & SPIRITS INC | PENNSYLVANIA STATION | 955 ft |
| 474 9TH AVE INC | 474 9TH AVENUE | 1080 ft |
| SHILORI INC | 486 9TH AVENUE | 1200 ft |
| CAMBRIDGE WINES & LIQUORS INC | 594 8TH AVENUE | 1255 ft |
| 39TH STREET WINE INC | 354 W 39TH ST | 1370 ft |
| 36TH STREET WINE & LIQUOR INC | 270 W 36TH STREET | 570 ft |
| NRS WINE AND LIQUOR INC | 414 8TH AVENUE | 885 ft |
| PENN WINE & SPIRITS INC | PENNSYLVANIA STATION | 955 ft |
| 474 9TH AVE INC | 474 9TH AVENUE | 1080 ft |
| SHILORI INC | 486 9TH AVENUE | 1200 ft |
| CAMBRIDGE WINES & LIQUORS INC | 594 8TH AVENUE | 1255 ft |
| 39TH STREET WINE INC | 354 W 39TH ST | 1370 ft |
| 36TH STREET WINE & LIQUOR INC | 270 W 36TH STREET | 570 ft |
| NRS WINE AND LIQUOR INC | 414 8TH AVENUE | 885 ft |
| PENN WINE & SPIRITS INC | PENNSYLVANIA STATION | 955 ft |
| 474 9TH AVE INC | 474 9TH AVENUE | 1080 ft |
| SHILORI INC | 486 9TH AVENUE | 1200 ft |
| CAMBRIDGE WINES & LIQUORS INC | 594 8TH AVENUE | 1255 ft |
| 39TH STREET WINE INC | 354 W 39TH ST | 1370 ft |
| 36TH STREET WINE & LIQUOR INC | 270 W 36TH STREET | 570 ft |
| NRS WINE AND LIQUOR INC | 414 8TH AVENUE | 885 ft |
| PENN WINE & SPIRITS INC | PENNSYLVANIA STATION | 955 ft |
| 474 9TH AVE INC | 474 9TH AVENUE | 1080 ft |
| SHILORI INC | 486 9TH AVENUE | 1200 ft |
| CAMBRIDGE WINES & LIQUORS INC | 594 8TH AVENUE | 1255 ft |
| 39TH STREET WINE INC | 354 W 39TH ST | 1370 ft |
| 36TH STREET WINE & LIQUOR INC | 270 W 36TH STREET | 570 ft |
| NRS WINE AND LIQUOR INC | 414 8TH AVENUE | 885 ft |
| PENN WINE & SPIRITS INC | PENNSYLVANIA STATION | 955 ft |
| 474 9TH AVE INC | 474 9TH AVENUE | 1080 ft |
| SHILORI INC | 486 9TH AVENUE | 1200 ft |
| CAMBRIDGE WINES & LIQUORS INC | 594 8TH AVENUE | 1255 ft |
| 39TH STREET WINE INC | 354 W 39TH ST | 1370 ft |

Churches within 500 Feet

| Name | Approx. Distance |
|------|------------------|
|------|------------------|

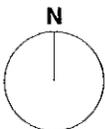


RichardBlochArchitect
 47 GREENE ST. FLOOR 4B
 NEW YORK, NY 10013
 TEL: 212 626-1166 FAX: 212 626-1166

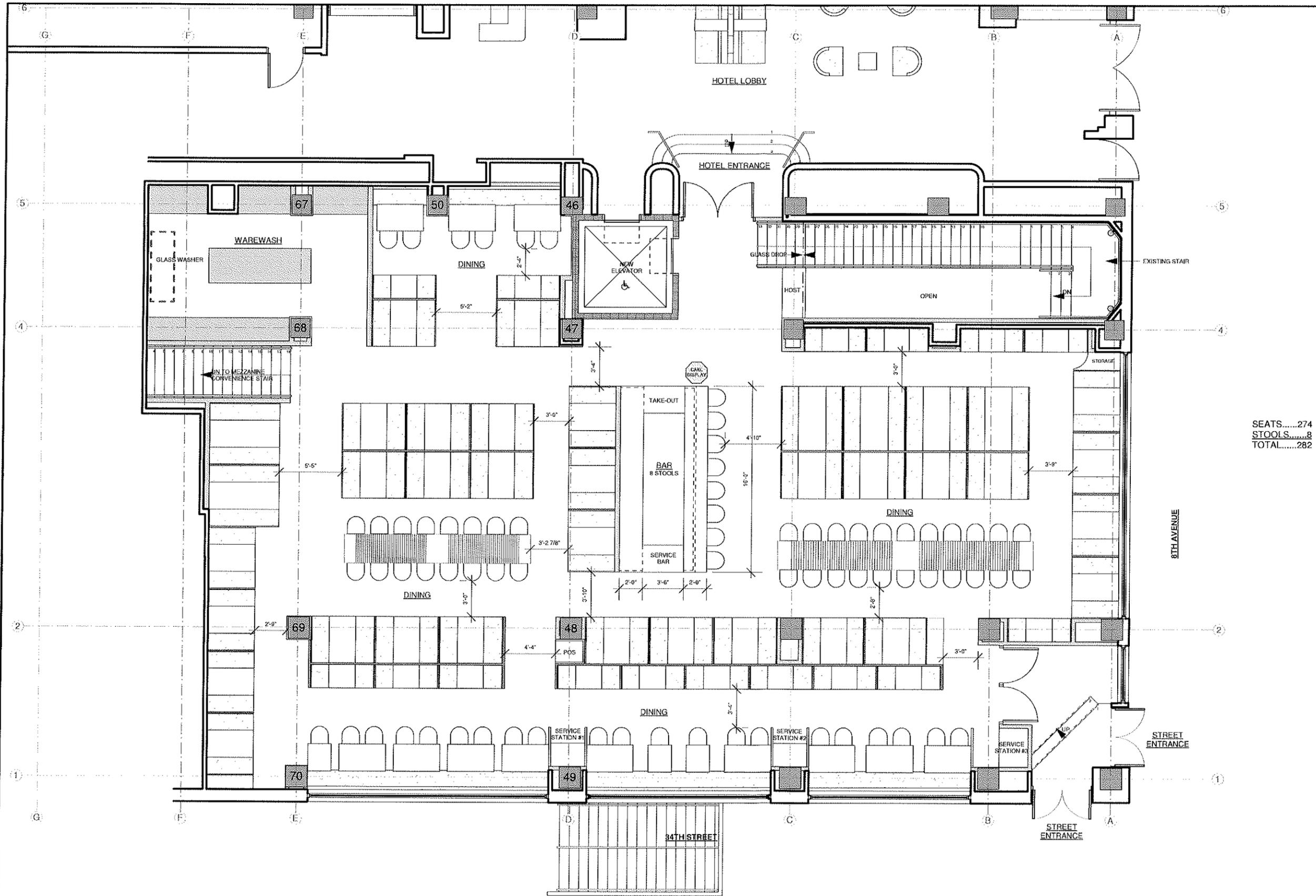
THE VAULT
 481 EIGHTH AVENUE
 NEW YORK, NEW YORK 10001

**MEZZANINE LIQUOR
 LICENSE PLAN**

| | | |
|---------------|-------------|--------------|
| SIGN AND SEAL | DATE: | AUG 14, 2013 |
| | SCALE: | 1/4" = 1'-0" |
| | DRAWING BY: | C. MOY |
| | CHECK BY: | |
| | DWG # | A-002.00 |
| | CAD FILE # | |



Copyright © 2013 Richard Bloch Architect. All rights reserved.



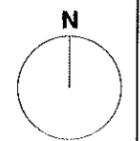
SEATS.....274
 STOOLS.....8
 TOTAL.....282

RichardBlochArchitect
 37 GREENE STREET, BS #2
 NEW YORK, NY 10013
 TEL: (212) 667-1060 FAX: (212) 667-1066

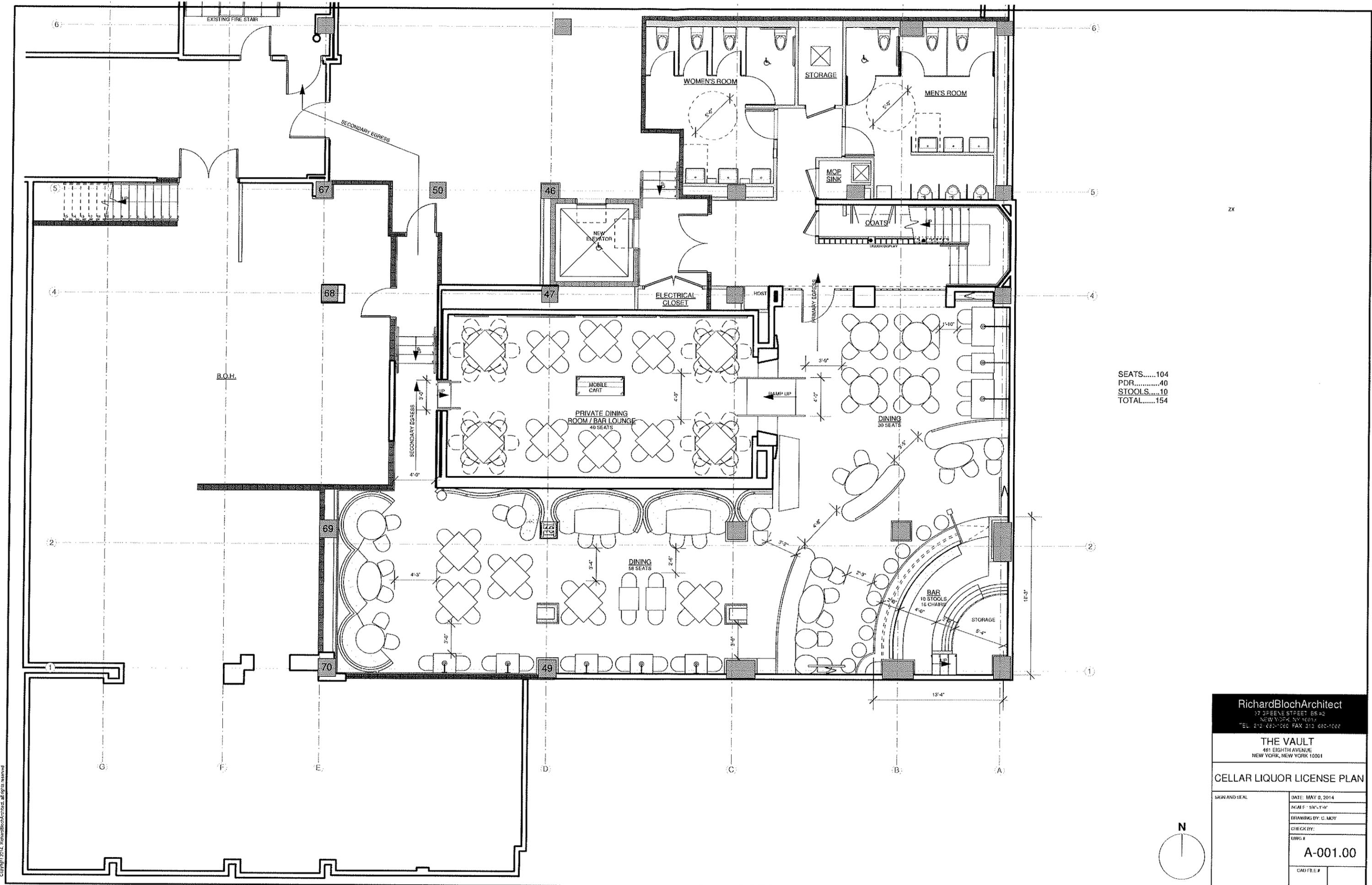
TICK TOCK
 481 EIGHTH AVENUE
 NEW YORK, NEW YORK 10001

**FIRST FLOOR
 LIQUOR LICENSE PLAN**

| | |
|---------------|---------------------|
| SIGN AND SEAL | DATE: MAY 9, 2014 |
| | SCALE: 1/8" = 1'-0" |
| | DRAWING BY: C. MOY |
| | CHECK BY: |
| | DWG # |
| | A-001.00 |
| | CAD FILE # |



Copyright © 2014, Richard Bloch Architect, LLC. All rights reserved.



SEATS.....104
 PDR.....40
 STOOLS.....10
 TOTAL.....154

RichardBlochArchitect
 27 GREENE STREET 6S 42
 NEW YORK, NY 10013
 TEL: 212 625-1500 FAX: 212 625-1022

THE VAULT
 481 EIGHTH AVENUE
 NEW YORK, NEW YORK 10001

CELLAR LIQUOR LICENSE PLAN

| | |
|---------------|---------------------|
| SIGN AND SEAL | DATE: MAY 9, 2014 |
| | SCALE: 1/8" = 1'-0" |
| | DRAWN BY: C. MOY |
| | CHECKED BY: |
| | DWG # |
| | A-001.00 |
| | CONTRACT # |

Copyright © 2014, RichardBlochArchitect. All rights reserved.

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

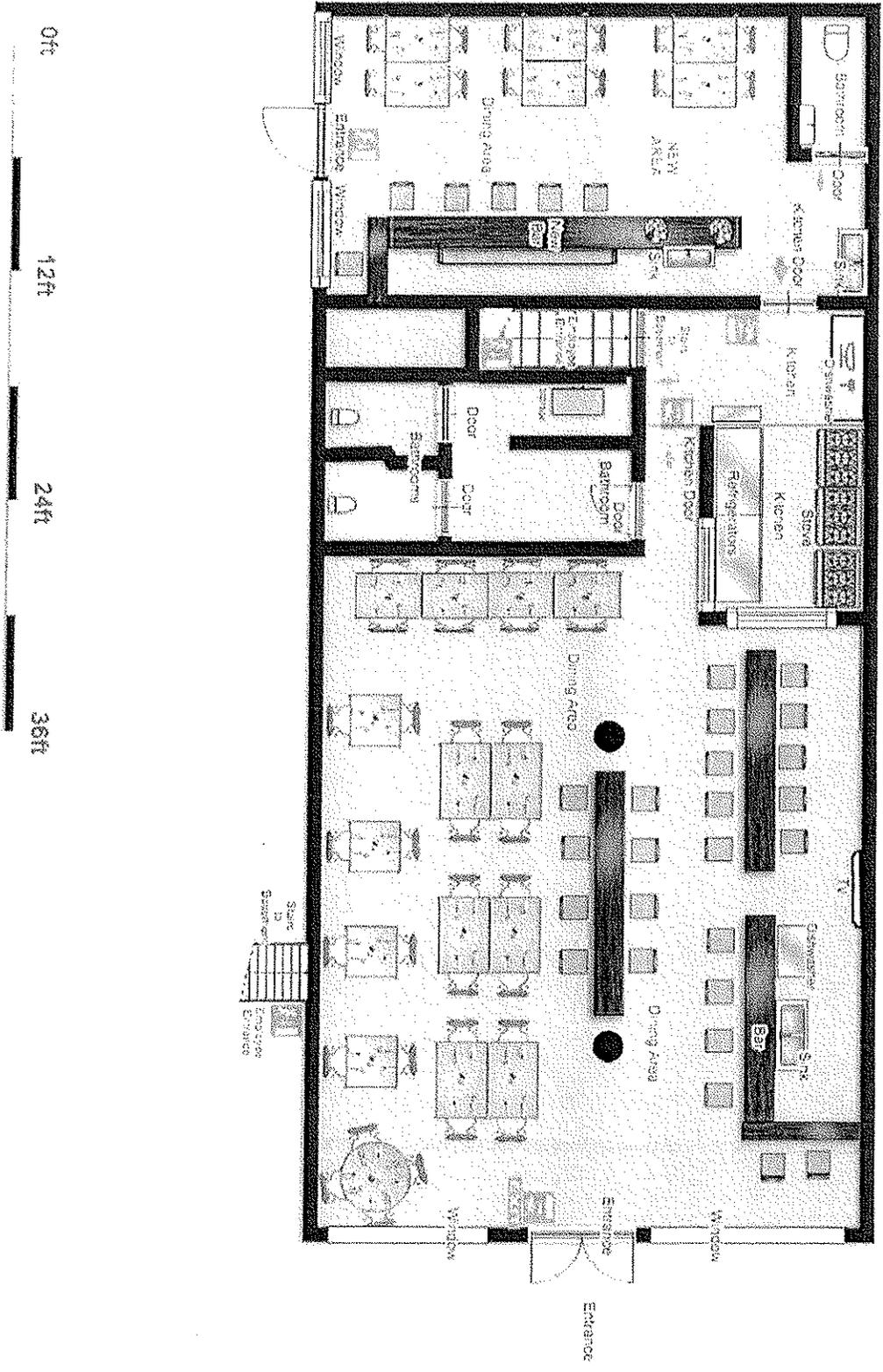
| | | | | | |
|---|------------------------|--|-------------------------|-----|----|
| APPLICANT Amoronde LLC | | DOING BUSINESS AS (DBA) Crispin's Hell's Kitchen | | | |
| STREET ADDRESS 764 10th Avenue | | CROSS STREETS 52nd Street and 10th Avenue | | | |
| OWNER | NAME: Robert A. Taylor | ATTORNEY | 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 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="checkbox"/> 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="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 type="radio"/> Other (Explain): Bar/Arcade | | | |
| License Type: | | <input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="checkbox"/> Wine & Beer | | | |
| APPLICATION TYPE (check one) | | <input type="radio"/> New | | | |
| | | Has applicant owned or managed a similar business? <table border="1"> <tr> <td>YES</td> <td>NO</td> </tr> </table> | | YES | NO |
| | | 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? <table border="1"> <tr> <td>YES</td> <td>NO</td> </tr> </table> | | YES | NO | | |
| YES | NO | | | | |
| <input checked="" type="checkbox"/> Application for Additional Bar | | | | | |
| <input checked="" type="checkbox"/> Alteration | | | | | |
| What is the current license #? What is the expiration date on the current license? Please describe the nature of the alterations and attach the plans | | 1271028 5/31/2015 Please see attached | | | |

| 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 Seats | Number of Service Only Bars | Number of Stand-Up Bars | Number of Seats at Bars | Number of Seats | Number of Tables | |
| | | 83 | 11 | 74 | 2 | 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"/> | 3-4 | 5-9 | One floor. Capacity 74 seats. | | |
| Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided) | | | | | YES | <input checked="" type="checkbox"/> | N/A | No | | |
| Will applicant have bottle service? | | | | | <input checked="" type="checkbox"/> | NO | N/A | | | |
| Will you be hosting private parties and promotional events? | | | | | YES | <input checked="" type="checkbox"/> | N/A | | | |
| Will outside promoters be used? | | | | | YES | <input checked="" type="checkbox"/> | N/A | | | |
| Will the security plan submitted be implemented? | | | | | YES | NO | <input checked="" type="checkbox"/> | | | |
| Will State certified security personnel be used? | | | | | YES | NO | <input checked="" type="checkbox"/> | | | |
| Will New York Nightlife Association recommendations and NYPD Best Practices be followed? | | | | | YES | NO | <input checked="" type="checkbox"/> | | | |
| Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided) | | | | | <input checked="" type="checkbox"/> | NO | N/A | Applicant will be using delivery bikes. Applicant has applied to DOT for bicycle rack. | | |
| 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 | NO | <input checked="" type="checkbox"/> | N/A | | |
| 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 | DJ | | | | | |
| BUILDING DESIGN | | | | | | | | | | |
| Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days. | | | | | <input checked="" type="checkbox"/> | NO | N/A | | | |
| Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment? | | | | | <input checked="" type="checkbox"/> | NO | N/A | | | |
| Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.) | | | | | <input checked="" type="checkbox"/> | NO | N/A | | | |

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

| LOCATION & ZONING | | | |
|--|--|--|------|
| Primary Zoning District: | R8 | Overlay (If Applicable): | C2-5 |
| Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards? | <input checked="" type="checkbox"/> YES | NO | N/A |
| Does the building have a Certificate of Occupancy ("C of C") or a letter of no objection? | YES | <input checked="" type="checkbox"/> NO | N/A |
| Is the 500 Foot Rule or 200 Foot Rule Triggerred? If yes, which? Please attach a diagram of the establishments that triggers the rule. | <input checked="" type="checkbox"/> YES | NO | N/A |
| Is a Public Assembly permit required? | <input checked="" type="checkbox"/> YES | NO | N/A |
| Are your plans filed with DOB? | <input checked="" type="checkbox"/> YES | NO | N/A |
| Building Type | <input type="checkbox"/> Residential <input type="checkbox"/> Commercial <input checked="" type="checkbox"/> Mixed Use <input type="checkbox"/> Other, describe: _____ | | |
| Adjacent Buildings | <input type="checkbox"/> Residential <input type="checkbox"/> Commercial <input checked="" type="checkbox"/> Mixed Use <input type="checkbox"/> Other, describe: _____ | | |
| NOTIFICATION: What organizations / community groups have you notified regarding your application? | # 1 | Manhattan Community Board 4 | |
| | # 2 | West 50th/51st Streets Block Association | |
| | # 3 | | |

The applicant herein intends to add a fully operational serving bar to the rear portion of the premises -as indicated on section "New Area" of the diagram below- at which client will serve food, beer and wine to patrons.



1100 1/2 WEST 10TH ST
 DENVER, CO 80202

Crispin's

Appetizers

- SARDINES With raisins, pine nuts, marinated in raspberry sauce 10
CLASSIC MEATBALLS With Crispin's tomato sauce 10
CRAB CAKES Served with warm wild mushroom salad 16
CALAMARI Fried calamari with spicy marinated sauce 14
MUSSELS With garlic and white wine broth 15
EGGPLANT & RICOTTA With imported Buffalo ricotta and mint leaves 14
GRILLED OCTOPUS Herbed grilled octopus, celery, and red potato salad 18

Chopping Boards

- CROSTINI Chef's choice 10
PROSCIUTTO San Daniele prosciutto with marinated mixed vegetables 14
BRUCHETTA With porcini mushrooms and truffle oil 12
CURED MEATS Chef's choice 17
CHEESES Four cheeses, honey, fig jam, Chef's choice 17
PARMIGIANO REGGIANO PLATE 18-month aged with sun-dried tomato 14
SHRIMP SKEWER Served with sautéed lima beans 17

Soups

- BARLEY SOUP Red beans and barley soup 7
MINISTRONE Mix vegetables, onion, pasta 7
ONION SOUP Classic onion soup 7

Salads

- MIXED ORGANIC GREENS With green apple, almonds, sherry vinaigrette 11
CAESAR SALAD Garlic croutons & shaved Parmesan cheese 11
TRI COLOR Arugula, radicchio & endive 10
BRESAOLA & PEAR Arugula, imported bresaola, pear, Parmesan, vinaigrette 12
ROASTED RED BEETS String beans, herbed goat cheese, raspberry vinaigrette 12
RUCOLA & TALEGGIO Taleggio cheese, arugula, walnuts, honey mustard sauce 12
SHRIMP SALAD Over freeze endive, orange and lemon vinaigrette 14
POMODORO & MOZZARELLA Fresh imported buffalo mozzarella with tomatoes 14

Homemade Pasta

- LOBSTER RAVIOLI** *Stuffed lobster ravioli & brandy sauce* 20
SEAFOOD SPAGHETTI *White wine, tomato, basil, chopped pesto & select seafood* 24
MUSHROOMS FETTUCINE *Porcini mushrooms with white wine sauce* 18
ORECCHIETTE *With broccoli rabe and Italian sausage* 17
GNOCCHI *Potato gnocchi, fresh chopped tomato, basil, and buffalo mozzarella* 17
ZITI *With lamb ragu sauce* 17
TORTELLI *Ricotta and spinach stuffed, sage, green asparagus, and Parmesan* 17
PENNE GORGONZOLA *Imported Gorgonzola cheese, green peas, and walnuts* 15
GARGANELLI OSSOBUCO *Garganelli pasta, braised ossobuco* 18
LINGUINE & CLAMS *With white wine parsley sauce* 22
ANGEL HAIR *With pesto sauce and shrimps* 22
PAPPARDELLE BOLOGNESE 18

Fish & Shellfish

- RED SNAPPER** *Pan-seared red snapper, mussels, clams, white wine and saffron* 24
MONKFISH *Pan-seared monkfish, gratiné leeks, bacon and lemon sauce* 20
DRY SEA SCALLOPS *Baked scallops, grilled zucchini with balsamic sauce* 19
BRANZINO *Grilled branzino filet, over roasted potatoes & broccoli rabe* 23
SALMON *Grilled salmon with garlic sautéed spinach & caramelized tomato* 24

Meats

- SIRLOIN STEAK** *Angus sirloin steak, roasted potatoes, Barolo wine reduction* 27
RIB-EYE *14oz with roasted potato and Barolo wine reduction* 30
PORK CHOP *16oz pork chop grilled and served with caramelized vegetables* 22
LAMB SHANK *Slowly braised, with pearl onions and grilled polenta* 24
ROASTED CHICKEN *Garlic mash potatoes and sun-dried tomato sauce* 20
BEEF SHORT RIBS *Slowly braised beef short ribs served with stewed cabbage* 21

Sides

- MASHED POTATOES** 6
SPINACH 6
BRUSSEL SPROUTS 6

- BROCCOLI** 6
BROCOLI RABE 6
FRENCH BEANS 6

Dessert

- WARM CHOCOLATE CAKE *With raspberry sauce and vanilla ice cream* 8
POACHED PEARS *With vanilla ice cream* 8
CREME BRULEE *With warm chocolate sauce* 8
TACUHO *Vanilla and chocolate ice cream* 8
TIRAMISU 8
CHEESE CAKE 8
PANNA COTTA 8
SCRISPINO *Champagne, lemon sorbet, mango cream* 8

Coffee

- COFFEE *Always freshly brewed* 4
ESPRESSO *Freshly ground espresso* 4
CAPPUCCINO *poured with steamed milk* 5

Beverages

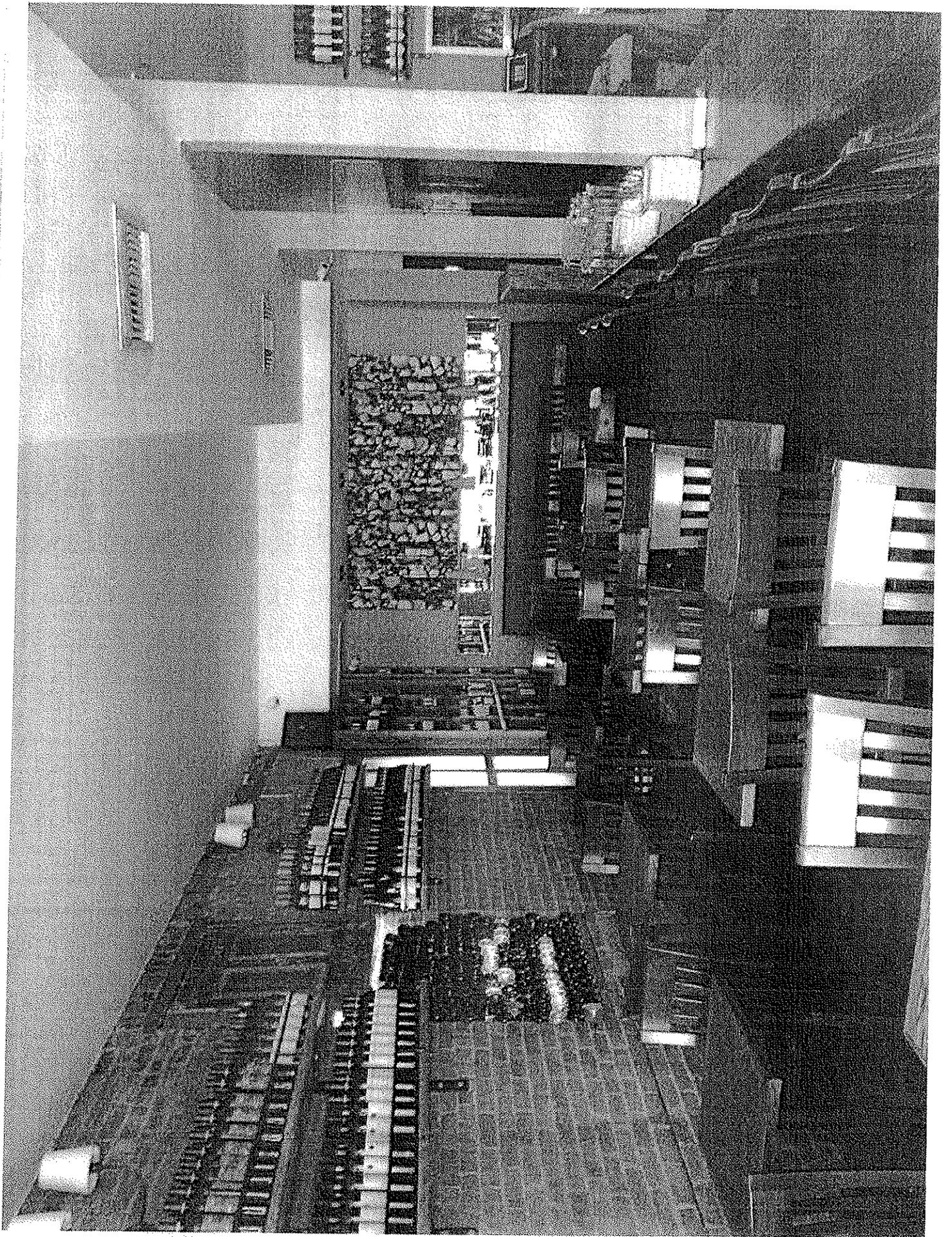
- LARGE BOTTLE WATER *Panna natural spring, Italy (Still) 5 and (Sparkling) 7*
SOFT DRINKS *Coke, Diet Coke, Sprite 4*
DRAFT BEER *Peroni, Italy 7*

We Deliver

Crispin's

764 10th Avenue • New York, NY 10019 • Corner of 52nd & 10th
Phone (212) 586-0888 • www.Crispinsnyc.com





Showing all results for bars near 764 10th Ave, New York, NY 10019

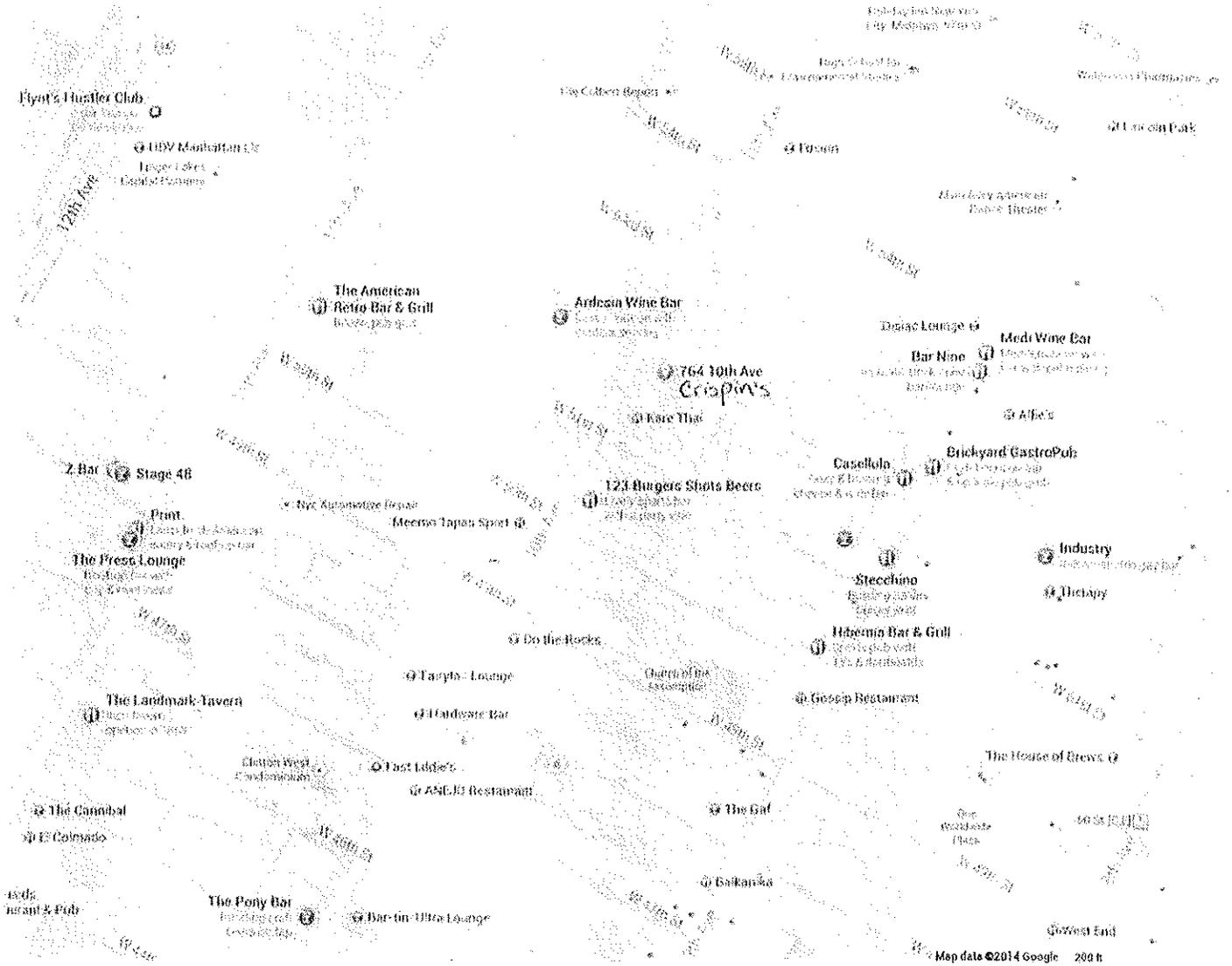
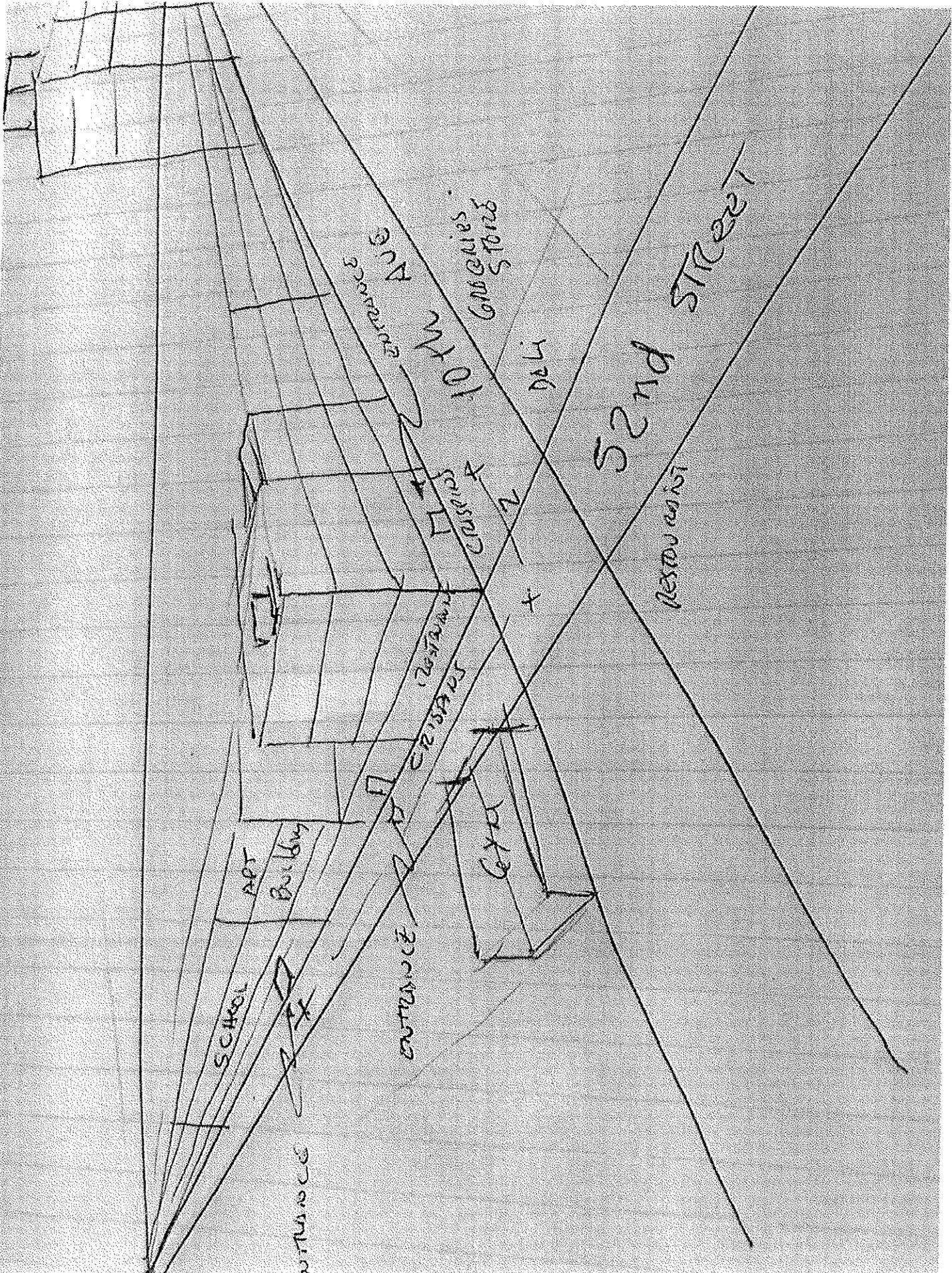


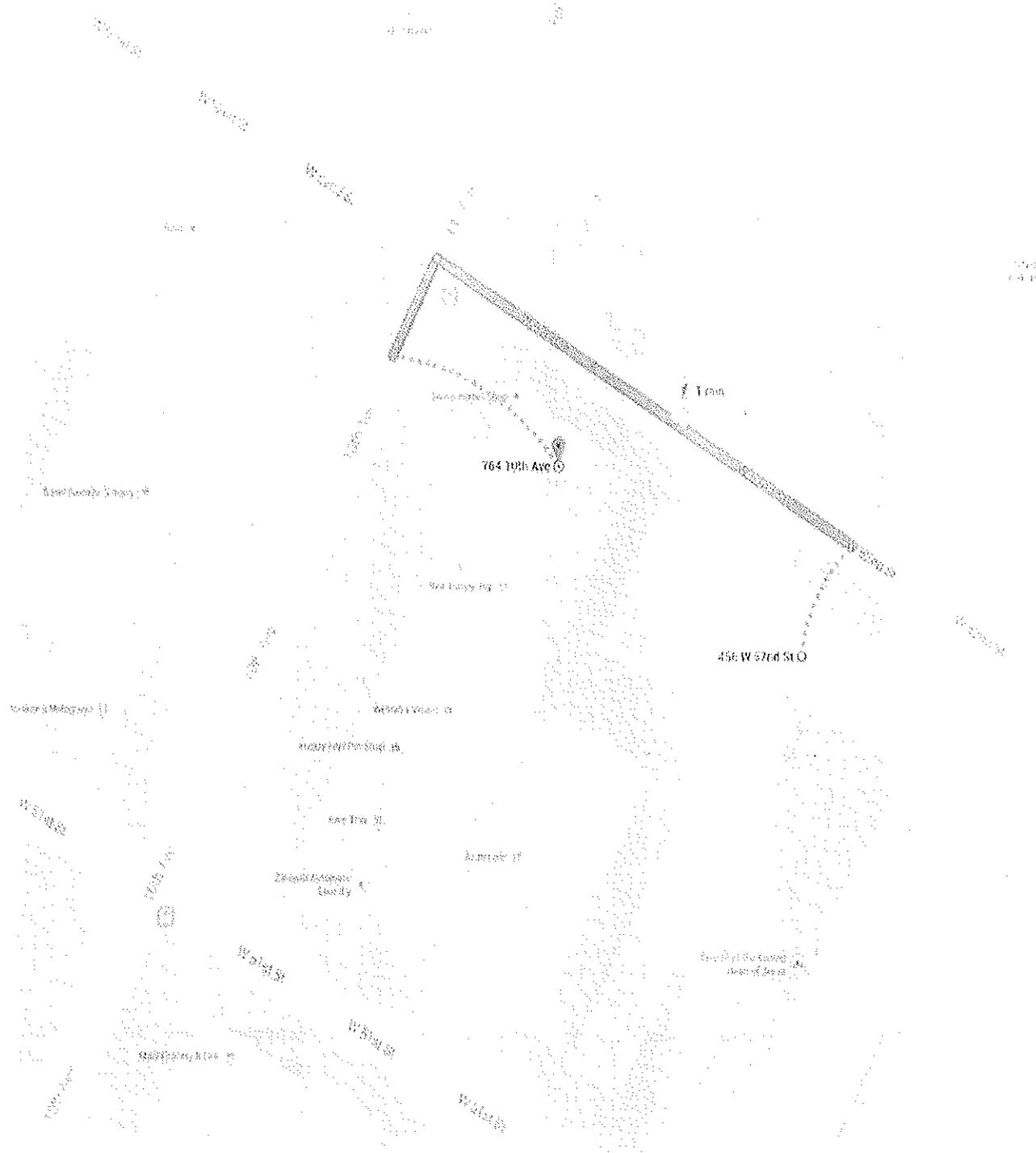
Diagram of Establishments that trigger the 500 Foot Rule

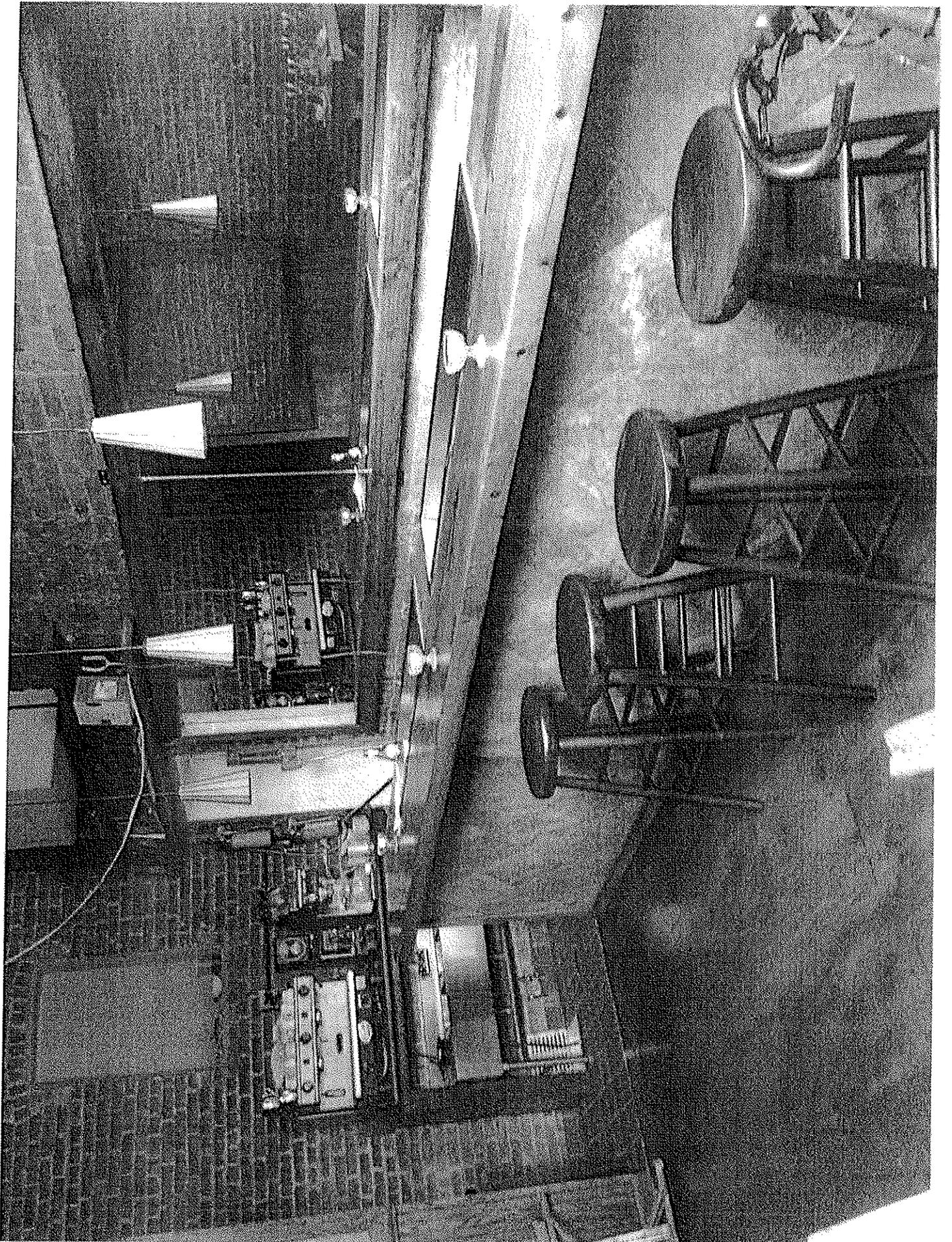


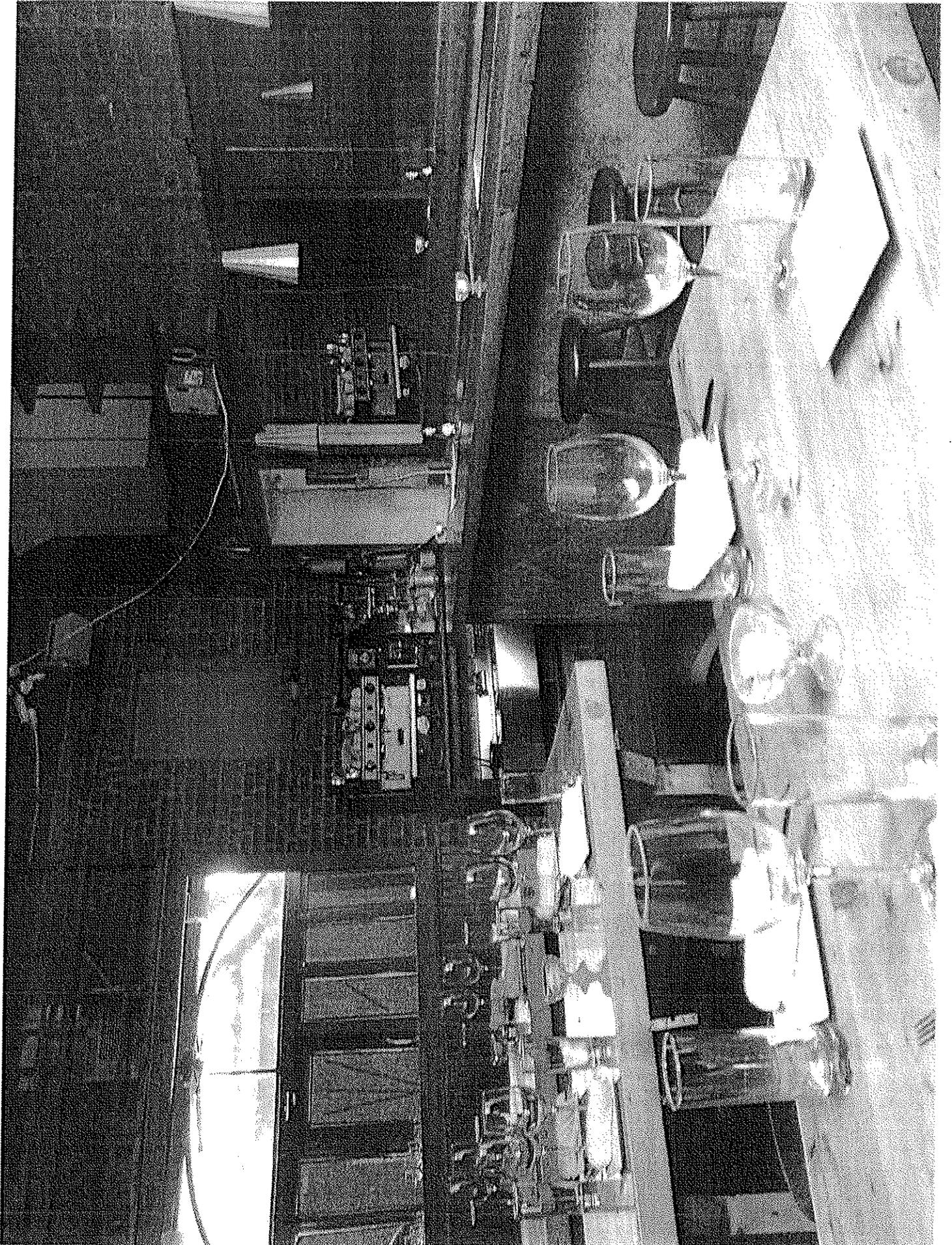
The main entrance of Crispin's is at 764 10th avenue facing 10th avenue. Around the corner on west 52nd street we have a kindergarden located at 256 FT from our main entrance that operates from 8 am to 4 pm Monday to Friday. Crispin's building construction on west 52nd street is at 80 feet from the kindergarden entrance and in between is a building (458 w 52nd street).

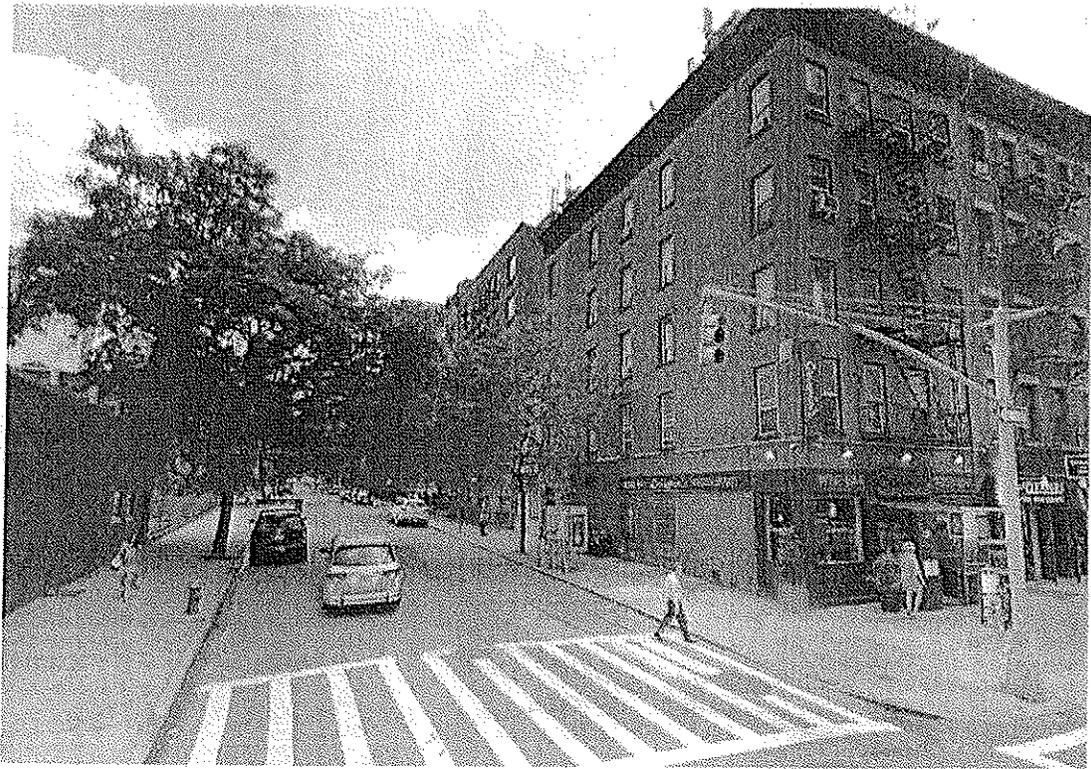
On December of 2012 the corner of 52nd and 10th avenue had 3 empty corners all had graffiti on their walls and corners were obscured and deserted. Now all four corners are occupied two are restaurants, another a gym and last a Deli.

Attached we included some of the reviews that Crispin's have on the social media (opentable, yelp, etc)

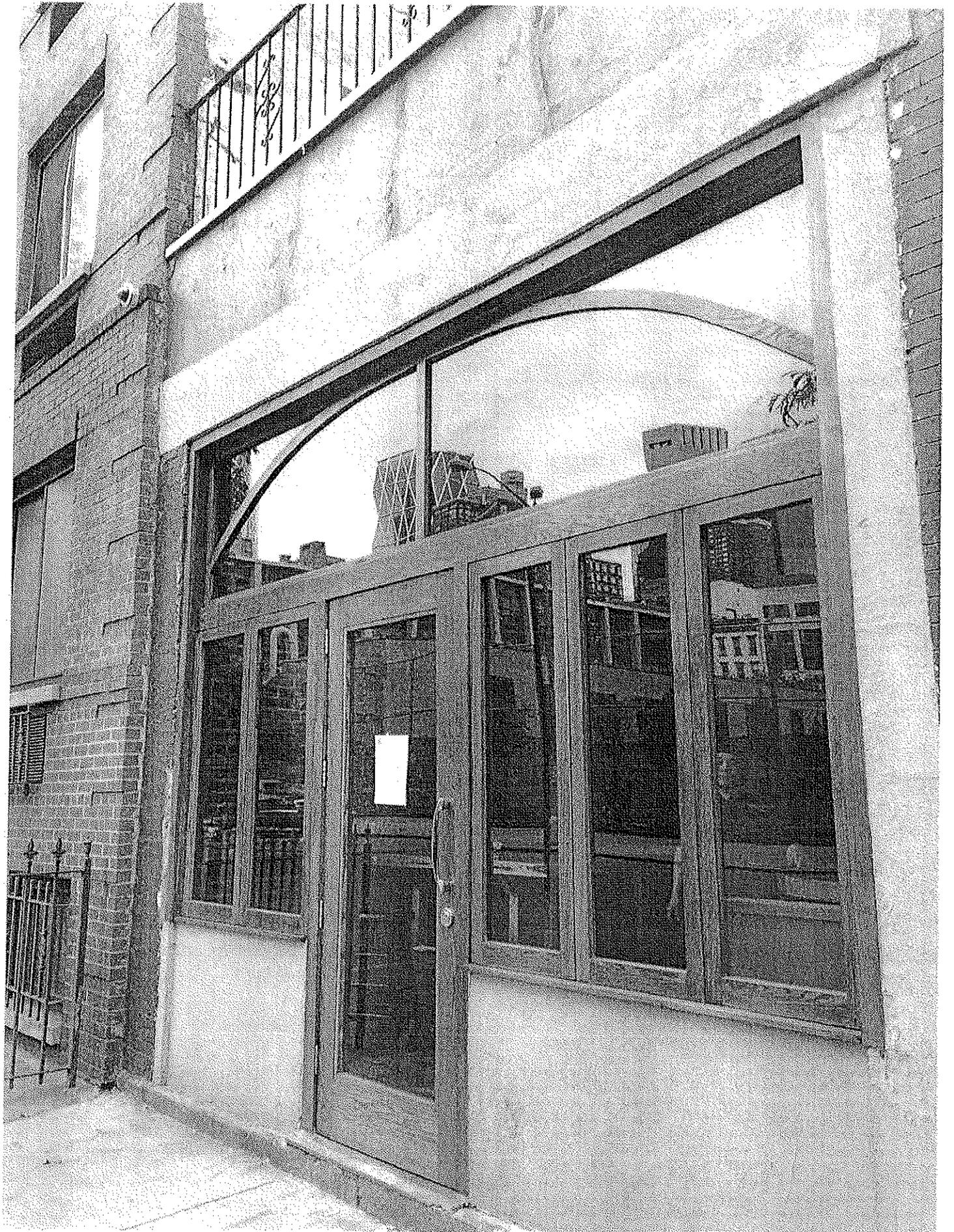


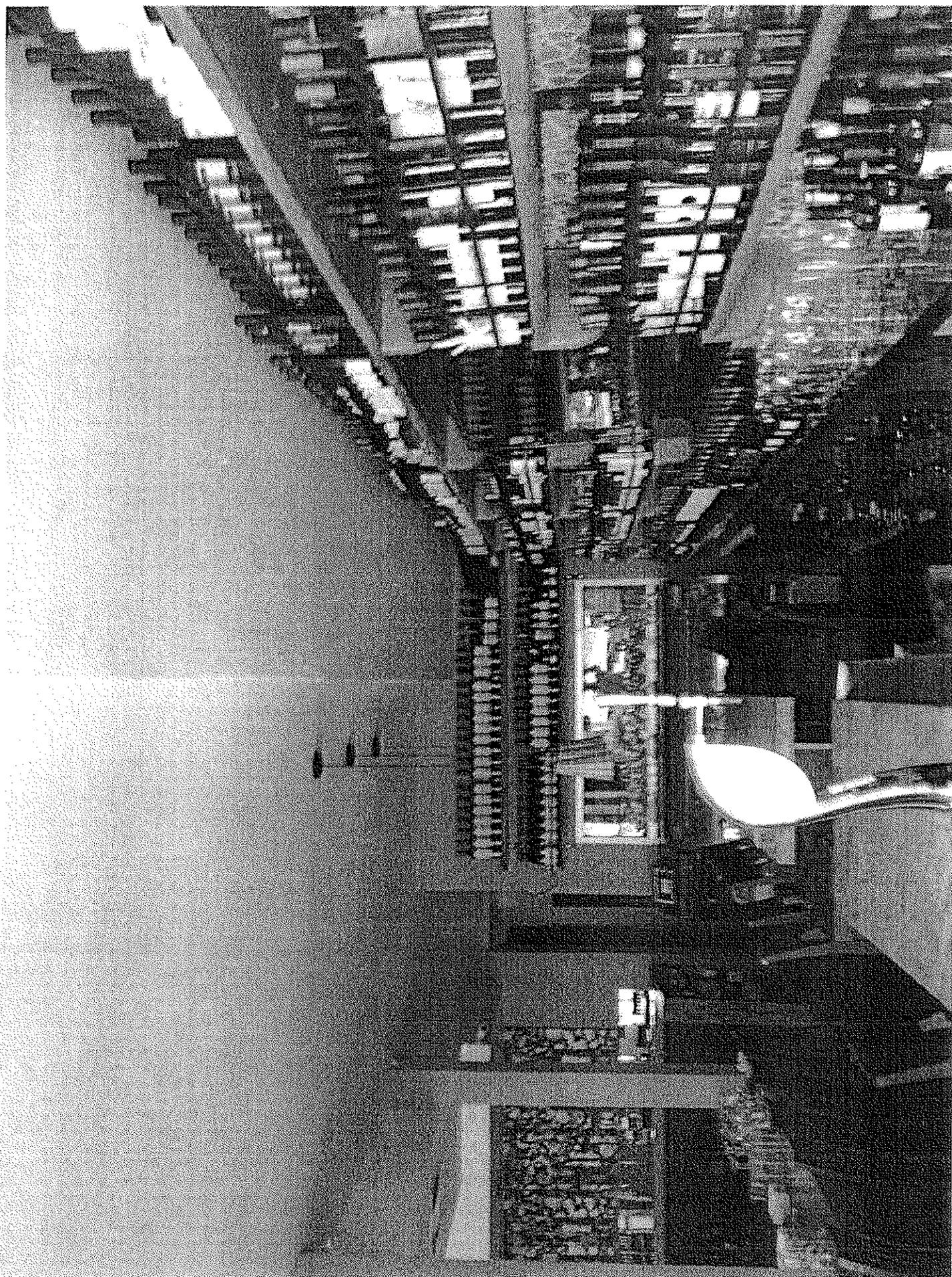












Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

| | | | | |
|--|---|---|-----------------|---|
| APPLICANT: | | DOING BUSINESS AS (DBA): | | |
| 757 Song Grace Corp | | Pending | | |
| STREET ADDRESS: | | CROSS STREETS: | | |
| 519 8 th Ave, NY, NY 10018 | | 35 th & 36 th Street | | |
| OWNER: | NAME: | MYIN HO HAHN | ATTORNEY: | |
| | PHONE: | 212.279.7070 | NAME: | |
| | FAX: | 212.279.7120 | Samuel Ahn, esq | |
| | | | PHONE: | |
| | | | 212.594.1035 | |
| | | | FAX: | |
| | | | 212.967.1112 | |
| MANAGER: | NAME: | Pending | LANDLORD: | |
| | PHONE: | Pending | | NAME: |
| | FAX: | Pending | | Kaufman 8 th Avenue Associates, L.P. |
| | | | PHONE: | |
| | | | 212-563.6252 | |
| | | | FAX: | |
| | | | 212.563.6252 | |
| DESCRIPTION OF BUSINESS: | | | | |
| Establishment Type: | <input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): Bar/Arcade | | | |
| Method of Operation: | <input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade | | | |
| License Type: | <input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer | | | |
| APPLICATION TYPE (check one) | <input type="radio"/> New | Has applicant owned or managed a similar business? | YES | NO |
| | | What is/was the name of establishment? | | |
| | | What is/was the address of the establishment? | | |
| | | What were the dates the applicant was involved with this former premise? | | |
| | <input checked="" type="radio"/> Transfer | What is the prior license #? | 1227543 | |
| | | What is the expiration date on the prior license? | 11.30.2015 | |
| | | Are you making any alterations or operational changes? | YES | <input checked="" type="radio"/> NO |
| | | If alterations or operational changes are being made, please attach the plans to this form. | | |
| | <input type="radio"/> Alteration | What is the current license #? | N/A | |
| | | 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 | 6am-11pm | 6am-11pm | 6am-11pm | 6am-11pm | 6am-11pm | 6am-11pm | 6am-11pm |
| | Music | N/A | N/A | N/A | N/A | N/A | N/A | N/A |
| | Kitchen | 6am-11pm | 6am-11pm | 6am-11pm | 6am-11pm | 6am-11pm | 6am-11pm | 6am-11pm |

| OCCUPANCY | INDOOR | | | | BARS | | | OUTSIDE | |
|-----------|-------------------------------------|--|------------------|-----------------|----------------------------|-------------------------|-------------------------|-----------------|------------------|
| | Capacity (Certificate of Occupancy) | Maximum # of Persons You Anticipate Occupying Premises (Including Employees) | Number of Tables | Number of Seats | Number of Sevens Only Bars | Number of Stand-Up Bars | Number of Seats at Bars | Number of Seats | Number of Tables |
| | 150 | 130 | 15 | 60 | N/A | N/A | N/A | N/A | N/A |

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

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 Cafe 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?

1st FL: 75
2nd FL: 50

If you plan to have music, what type(s)? BACKGROUND LIVE MUSIC DJ NO MUSIC

BUILDING DESIGN

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.

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?

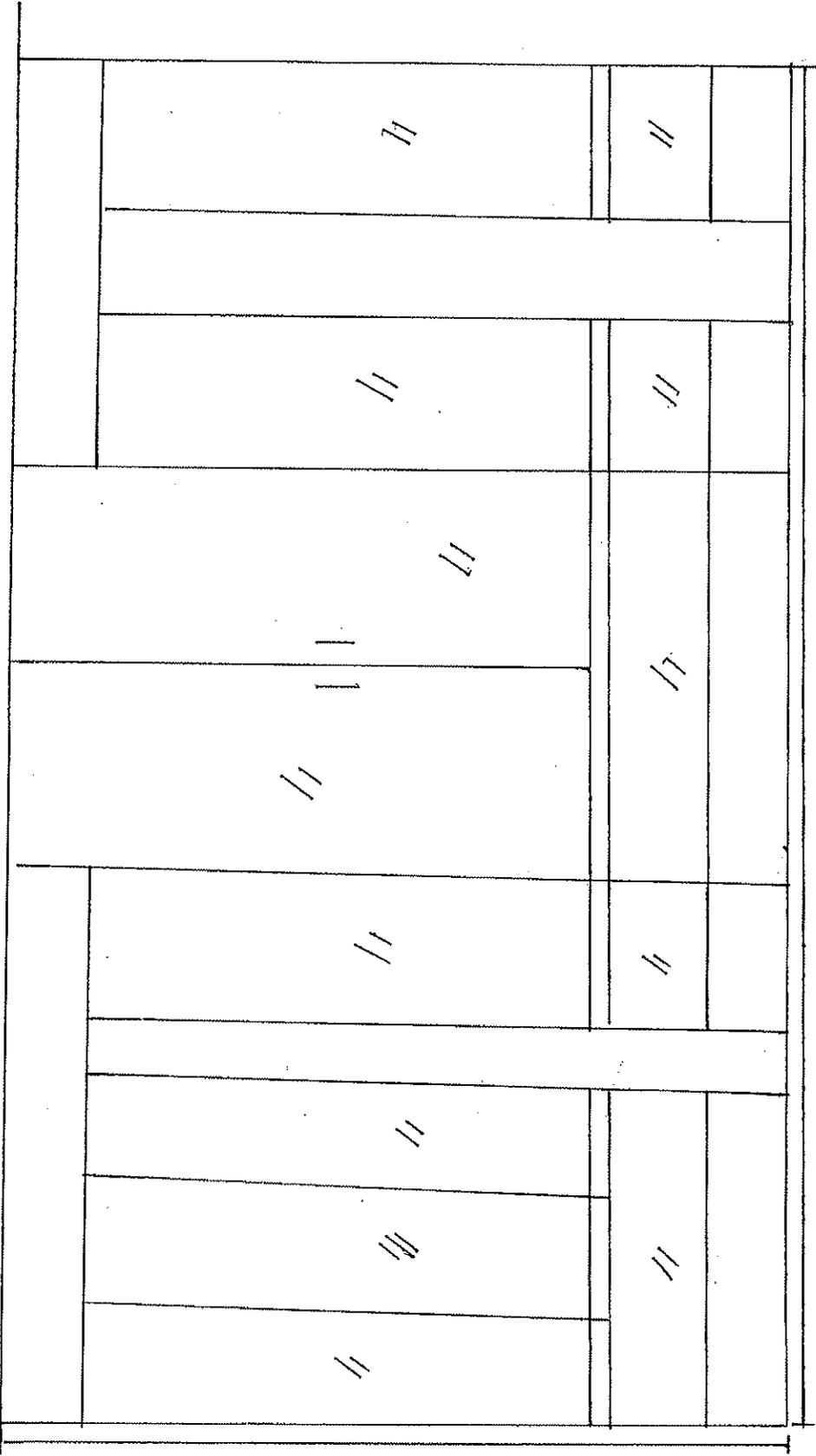
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)

| 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 checked="" type="radio"/> NO | <input type="radio"/> N/A |
| The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service. | YES | <input type="radio"/> NO | <input 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 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 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 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 type="radio"/> N/A |

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

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

42'

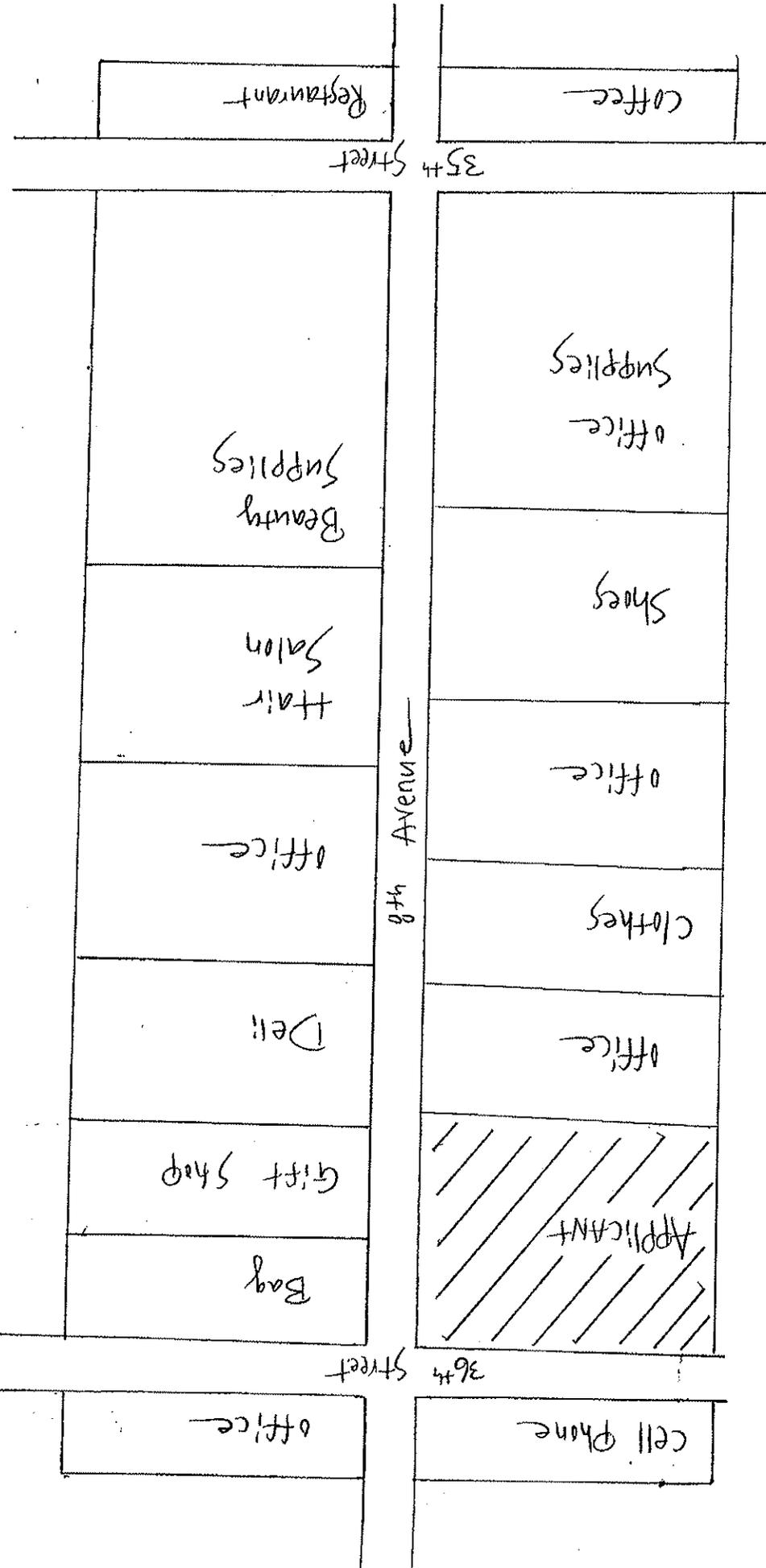


18'

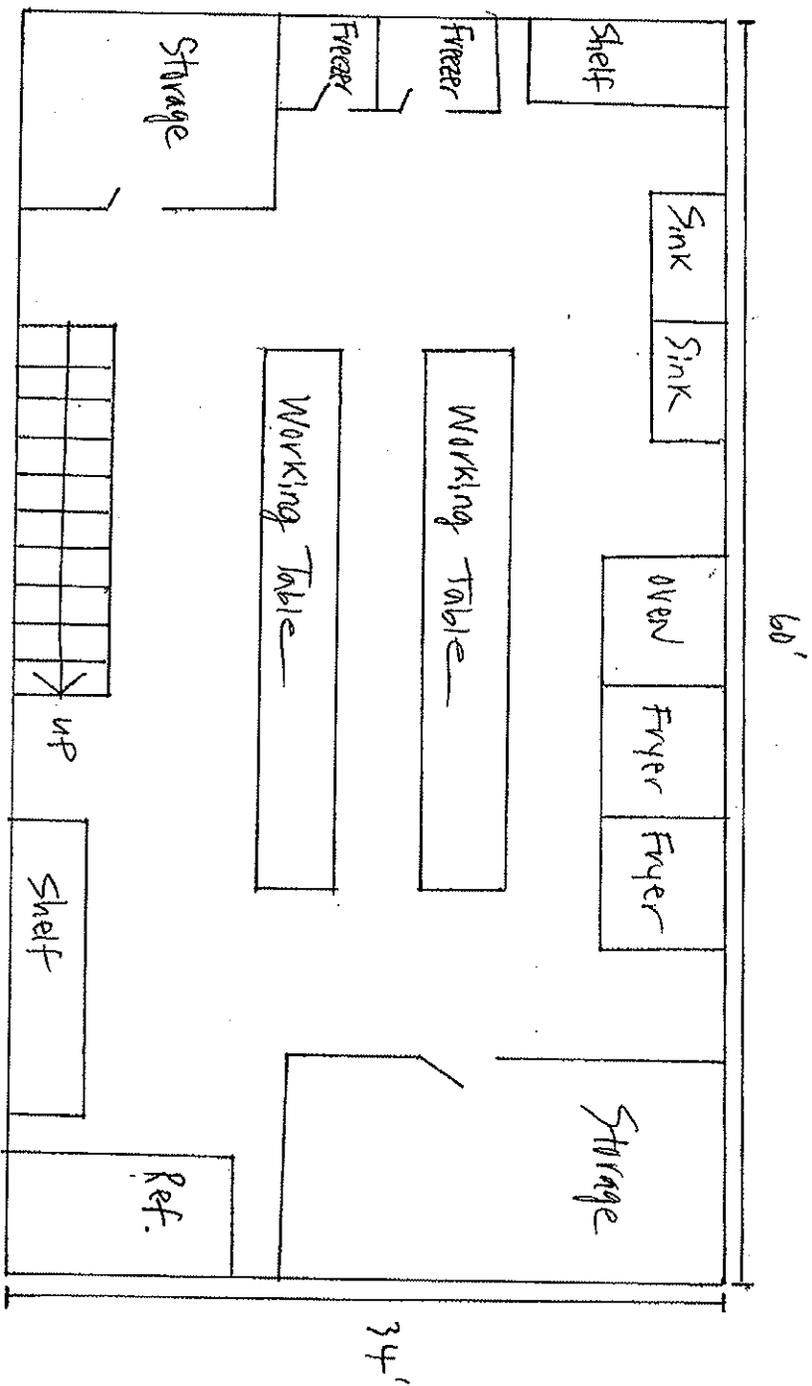
Area Survey

757 Song Grace Corp

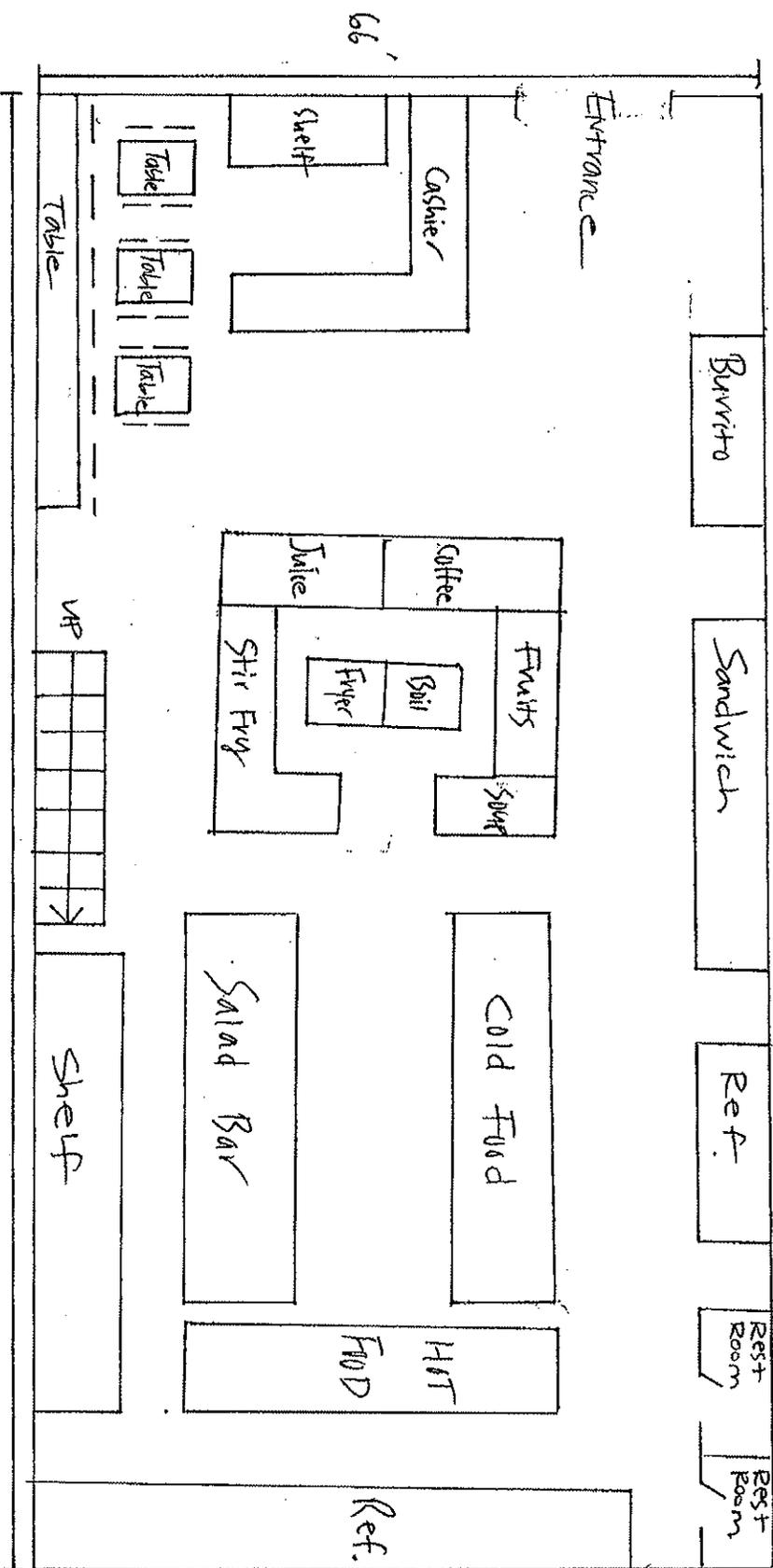
519 9th Ave, NY, NY 10018

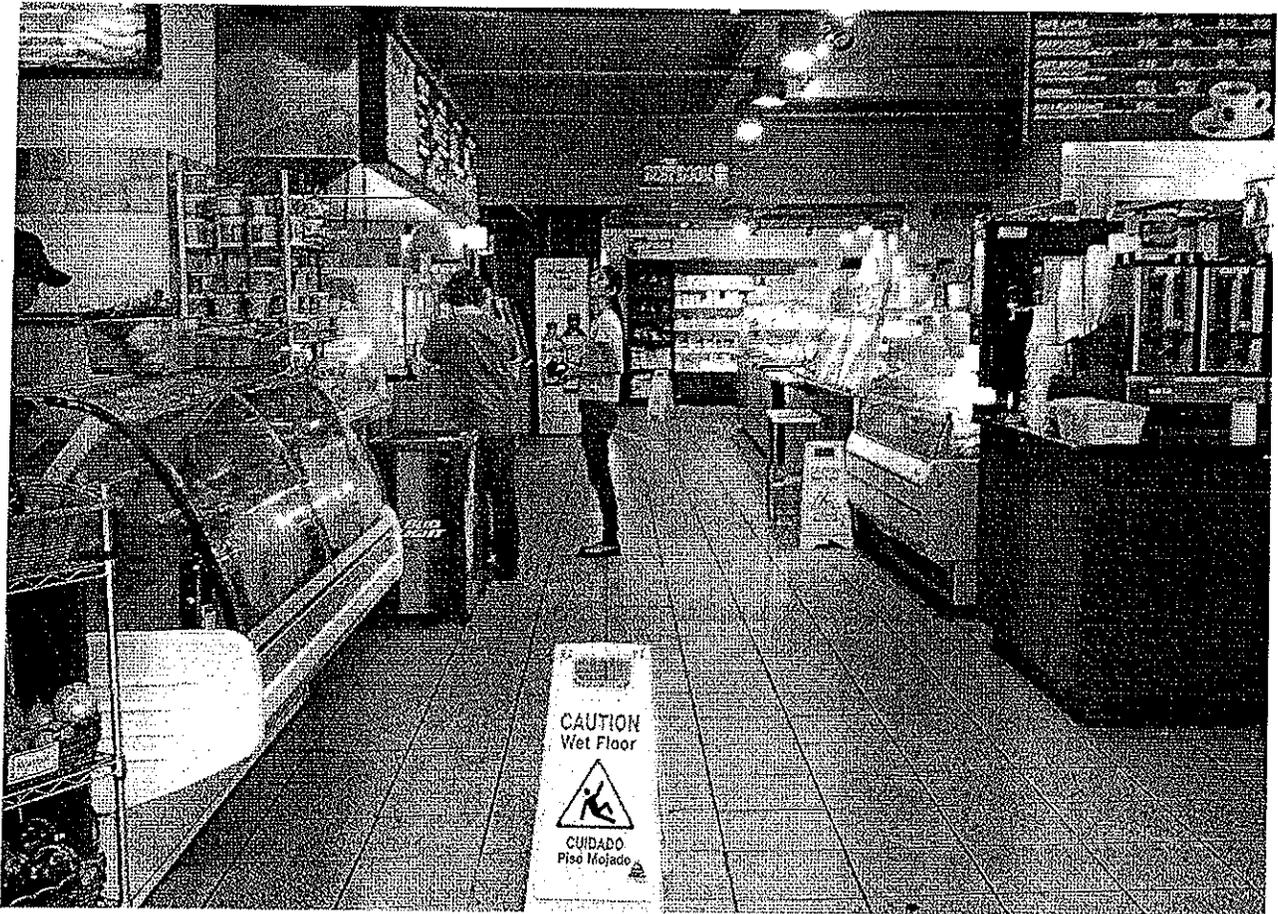
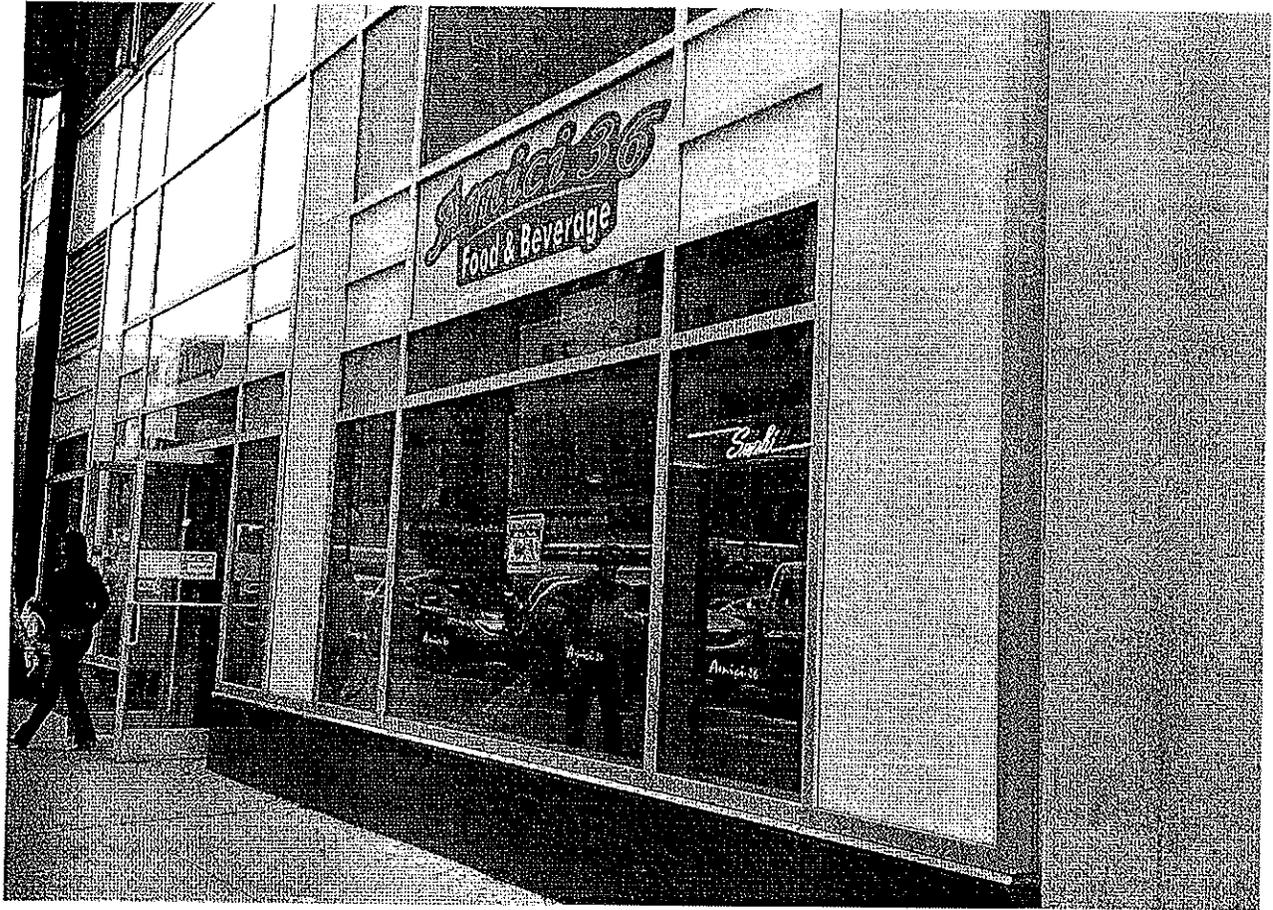


INTERIOR Diagram: Basement
757 Song Grace Cir
519 8th Ave, NY, NY 10018



INTERIOR Diagrams 1st FL.
 757 Song Grace Corp
 519 8th AVE, NY, NY 10018





Breakfast Specials

Served from 6am to 11am

Egg Sandwiches

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

Egg Platters

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

Omelette Platters

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

Low Calorie Omelettes

Egg-whites only

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

French Toast or Pancakes

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

Fresh Baked Bagels

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

Pastries

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

Beverages

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

Catering Menu

Breakfast

Continental Breakfast - 10.95 per person

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

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

Bagels & Pastry - 2.95 per person

With butter, cream cheese and jelly

Smoked Salmon - 11.95 per person

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

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

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

Side Orders

Low Fat Parfait - 4.95 per person

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

Seasonal Fruit Platter - 4.25 per person

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

Fresh Squeezed Juice - 3.75 per person

Orange, grapefruit, carrot or apple

Hot Beverage Service - 1.95 per person

Own premium house blend coffee including decaffeinated and flavored coffees.
We provide assorted teas and hot chocolate

Non-Fat Greek Yogurt Parfait - 5.95 per person

Lunch

Gourmet Sandwich Platter - 9.95 per person

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

Amici 36 Specialty Sandwiches - 14.95 per person

Assortment of Amici wraps and sandwiches

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

Lunch Combo - 14.95 per person

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

Seasonal fruit and dessert cookies arranged on a platter

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

Choice from our side salad selection

Vegetarian Sandwich - 11.95 per person

Grilled marinated vegetables with fresh mozzarella cheese

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

Create Your Own Salad

Please choose your greens, size, toppings and dressing

Small 3.25

Large 4.25

Romaine Mesclun Greens Baby Spinach

Toppings

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

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

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

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

complimentary - croutons, scallions

Dressings

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

8 Daily Homemade Soups

Small 3.25

Large 3.75

Desserts

| | |
|----------------|--------------|
| Chocolate Cake | Ice Cream |
| Carrot Cake | Cookies |
| Cheese Cake | Fruit Salad |
| Brownies | Rice Pudding |

Side Orders

| | |
|--------------|------|
| Onion Ring | 2.50 |
| French Fries | 2.00 |
| Curly Fries | 3.00 |

We Serve fresh Sushi & Udon

Fresh Wrap Sandwiches

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

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

Classic Sandwiches

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

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

Panini

Hot, crispy and pressed

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

Broiled Jumbo Burgers

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

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

Add bacon or cheese for an additional \$0.50 each

Grilled Sandwiches

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

Combination Sandwiches All 6.75

- C1 Italian Superme** — capicola ham, Genoa salami, prosciutto, provolone cheese, lettuce, tomato, olive oil and vinegar on a hero
- C2 Ham and Brie** — with tomato, romaine lettuce and mayo on pumpernickel
- C3 Roast Beef** — lettuce, tomatoes, onions, mayo and mustard on a hero
- C4 Prosciutto** — fresh mozzarella, roasted peppers and romaine lettuce on a hero
- C5 Grilled Chicken** — roasted peppers, lettuce and tomatoes on a baguette
- C6 Grilled Lemon Chicken** — lettuce, tomato and choice of cheese on a hero
- C7 Oven Roasted Turkey** — lettuce, tomato, black pepper and mayo on a hero
- C8 Smoked Turkey** — brie cheese, lettuce, tomatoes and honey mustard on a French baguette

Brick Oven Flatbread Sandwiches

- A1 Grilled Chicken**, tomatoes, basil and fresh mozzarella 6.95
- A2 Fresh Mozzarella**, tomatoes, basil and balsamic vinaigrette 6.95
- A3 Grilled Chicken**, cheddar cheese and roasted peppers 6.95
- A4 Smoked Turkey**, prosciutto, sliced pickles, Swiss, Russian dressing 6.95
- A5 Tuna**, tomatoes, melted cheddar cheese and balsamic vinaigrette 6.95
- A6 Roast Beef**, roasted peppers and melted American cheese 6.95
- A7 Prosciutto**, fresh mozzarella, fresh basil, roasted peppers 6.95
- A8 Buffalo Chicken**, blue cheese and celery 6.95
- A9 Grilled Chicken**, alfalfa sprouts, avocado, roasted peppers, cucumbers, lettuce and tomatoes with ranch dressing 6.95
- A10 Roast Beef**, grilled Portobello mushrooms and roasted peppers 6.95

- B1 Amici Pollo** — Grilled chicken, melted provolone cheese, watercress, green leaf and peter luger sauce 6.75
- B2 Pesto chicken** — grilled chicken, melted Swiss cheese, watercress, basil, home made pesto sauce 6.75
- B3 Buffalo chicken** — Buffalo chicken, pepper Jack cheese, hot pepper, green leaf, honey mustard 6.75
- B4 Teriyaki chicken** — Grilled chicken, melted pepper Jack cheese, portobello mushroom, cucumber, home made Teriyaki sauce 6.75
- B5 Peter King** — Chicken cutlet, melted cheddar cheese, watercress, radicchio and peter luger sauce 6.75
- B6 519 special** — Chicken cutlet melted Swiss, fresh arugula, cucumber and Russian dressing 6.75
- B7 Diamond** — Chicken cutlet crispy bacon, melted cheddar cheese watercress, cucumber, peter luger sauce 7.25
- B8 Ocean Tuna** — Home made Tuna, melted provolone, watercress LIT 6.25
- B9 Jack Tuna** — Tuna melted pepper Jack cheese fresh Arugula, cucumber, LIT 6.25

- C1 Gentlemen** — Roasted beef, fresh mozzarella cheese, tomatoes, alfalfa sprouts, fresh basil, horseradish 6.75
- C2 Honey Moon** — Smoked Turkey, Brie cheese, Alfalfa sprouts, tomatoes 6.50
- C3 Chipotle Pollo** — Grilled Chicken, bacon, pepper Jack cheese, red onion, LIT, chipotle mayo 6.95
- C4 Central Park** — Black forest ham, brie cheese, tomatoes, watercress, honey mustard 6.45
- C5 Victor's Sandwich** — Smoked ham, turkey, provolone cheese, LIT herb mayo 6.75
- C6 Power man** — B.B.Q. Chicken, cheddar cheese LIT 6.25
- C7 New York Combo** — Pastrami, corned beef, provolone cheese, slice pickles LIT Russian dressing 6.95
- C8 Amici 36** — Turkey, Swiss cheese, sundried, tomatoes, red onion, arugula, herb mayo 6.50
- C9 Honey Moon** — Smoked Turkey, Honey ham, cheddar cheese, LIT honey mustard 6.75

Quesadillas

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

Signature Salads

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

Brick Oven Pizza

- | Classic Slice | Sicilian | Individual 10" | Large 18" | Sicilian Pie |
|---------------|----------|----------------|-----------|--------------|
| 2.50 | 2.75 | 6.95 | 17.00 | 18.00 |
- E1 Supreme** — sausage, pepperoni, peppers and mushrooms 20.00
 - E2 Mexican** — scallions, tomato, mozzarella, jalapeno cheddar, grilled chicken 20.00
 - E3 White Pie** — mozzarella and ricotta cheese, no sauce 16.00
 - E4 Primavera** — cherry tomatoes, mushrooms, peppers and onions 20.00
 - E5 Margherita** — fresh mozzarella, basil and tomatoes 20.00
 - E6 Pepperoni, Sausage or Meatball** 20.00
 - E7 Chicken Stromboli** — grilled chicken, garlic, broccoli, green peppers 20.00
 - E8 Tuscan Roasted Vegetables** — zucchini, eggplant, sun-dried, tomatoes, black olives and provolone cheese 20.00

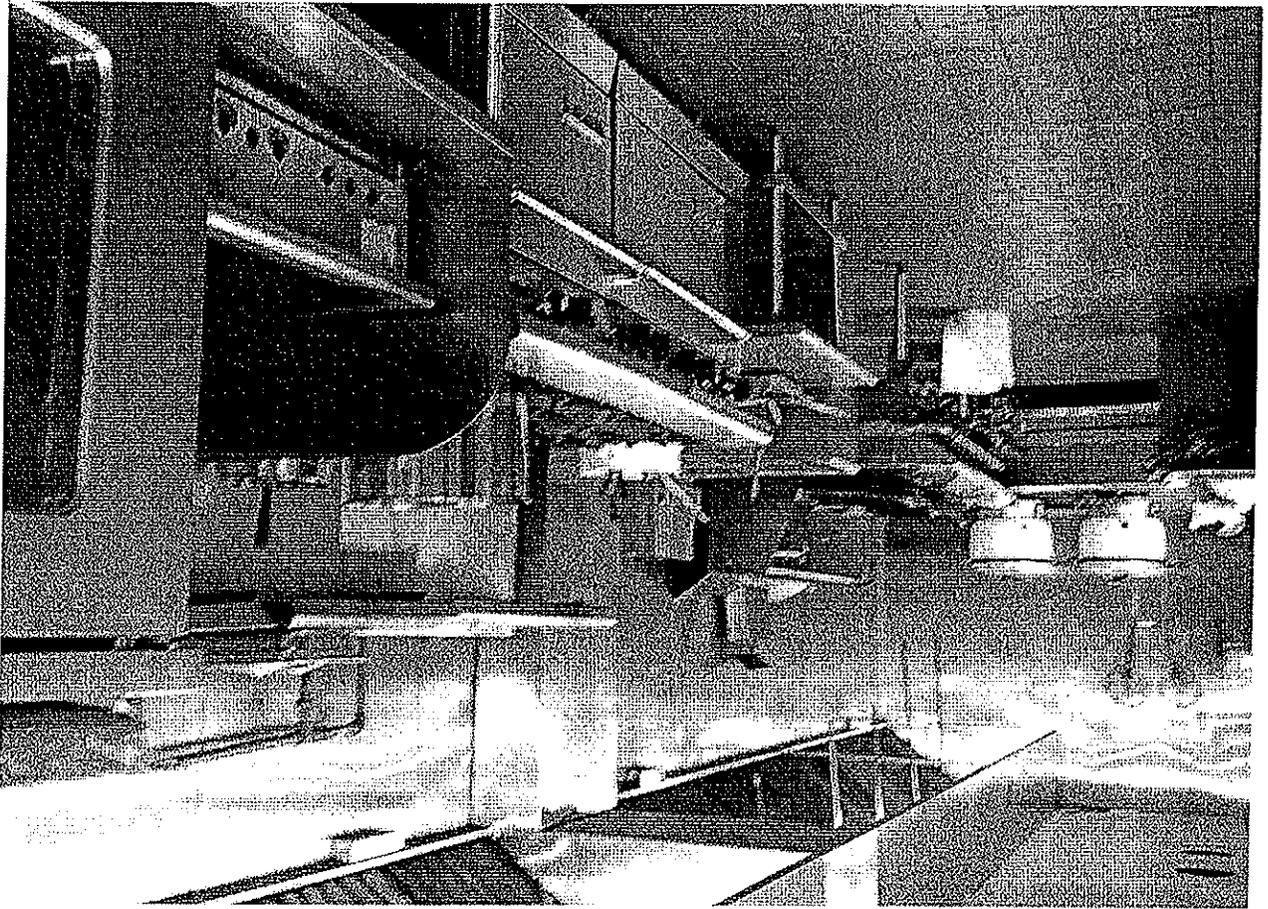
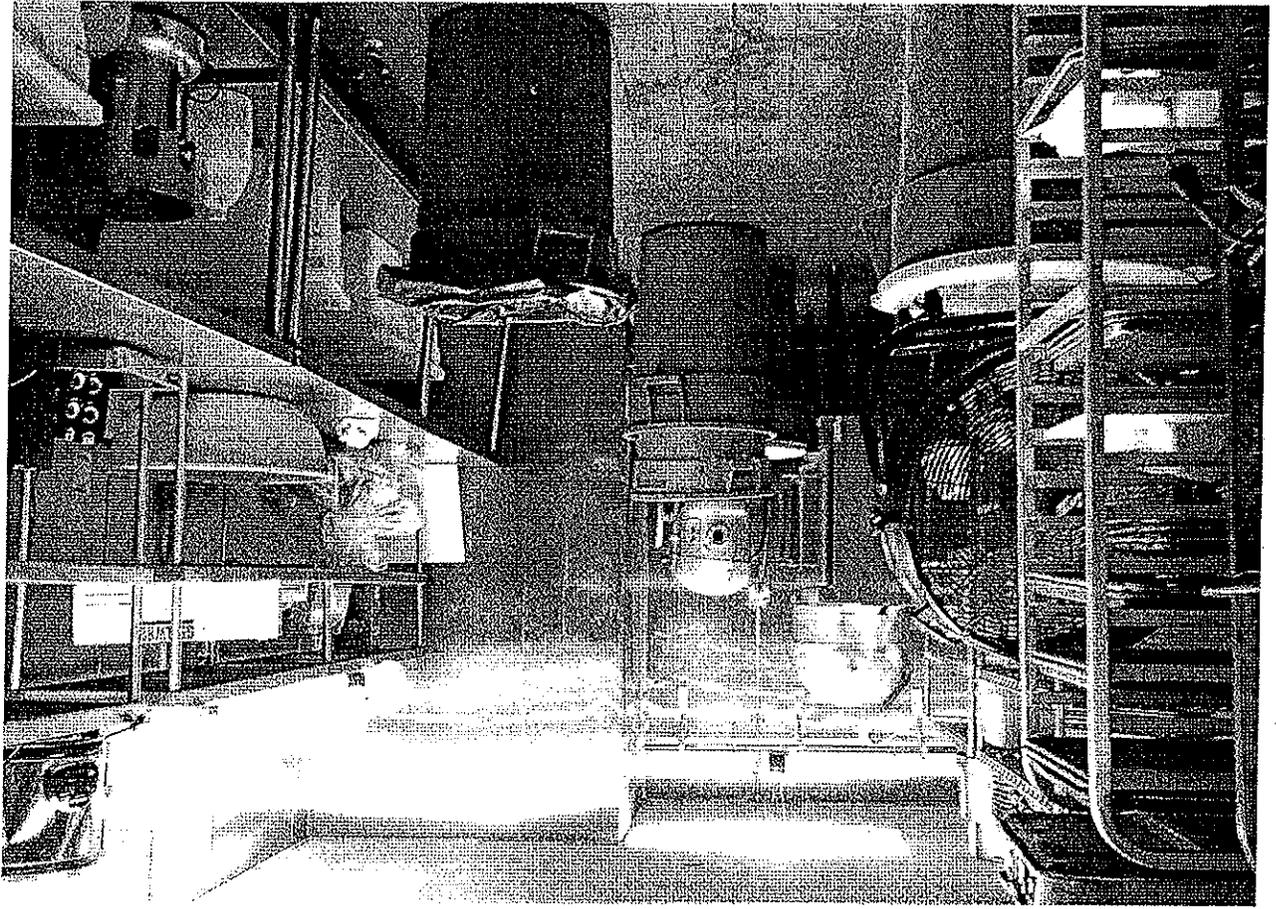
Calzones & Rolls

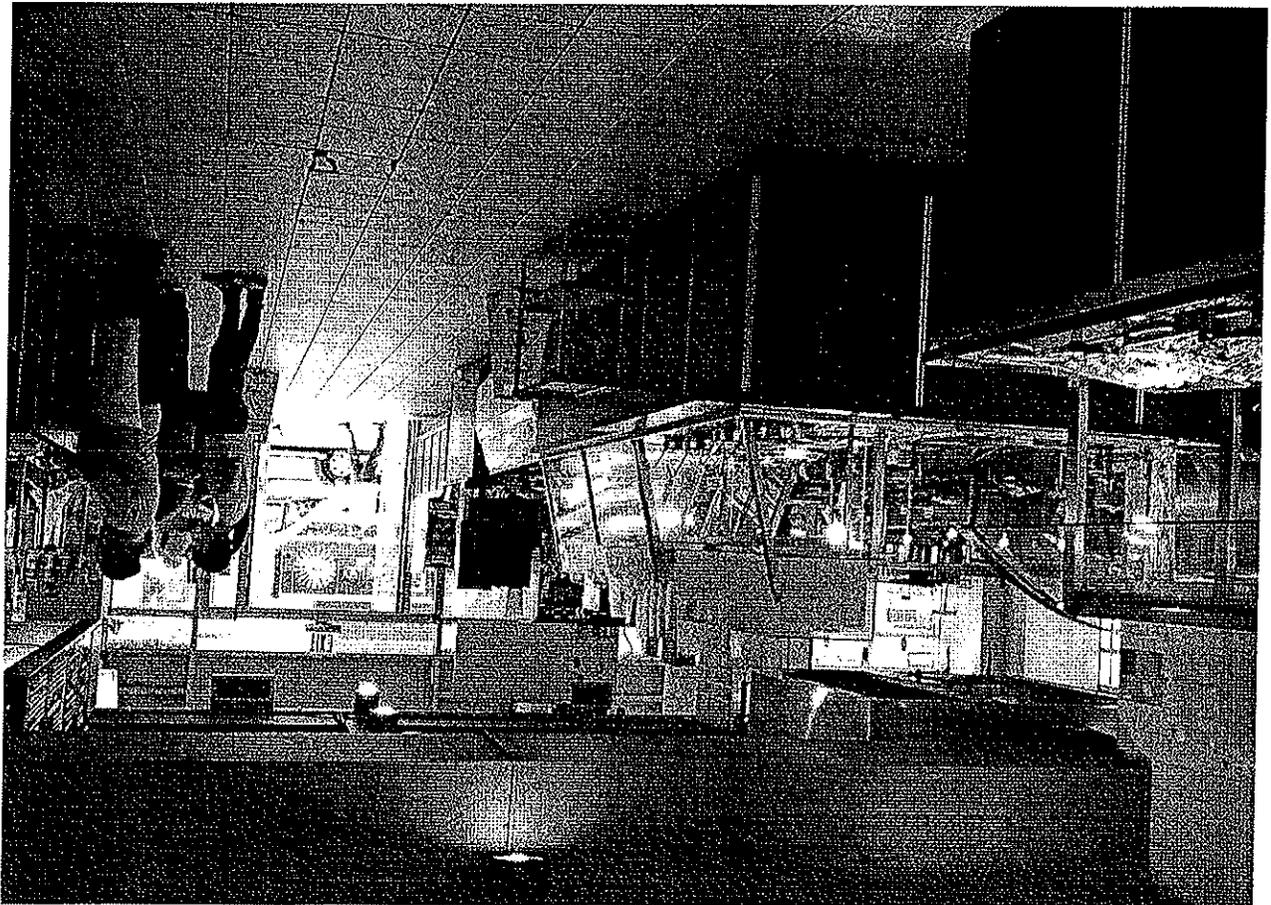
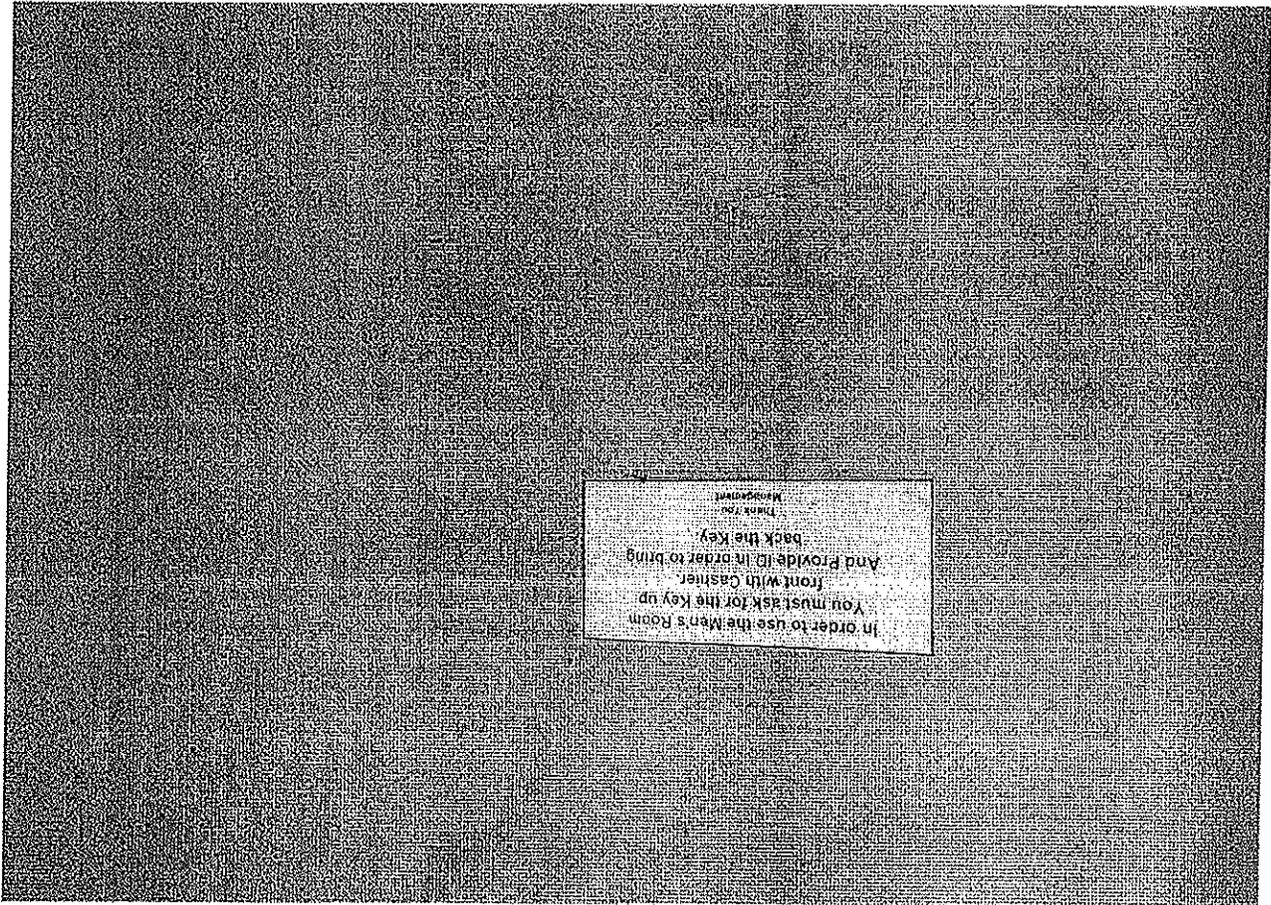
- E9 Ricotta and Mozzarella Cheese Calzone** 3.25
 - E10 Sausage or Pepperoni or Meatball** 5.00
 - E11 Grilled Chicken or Chicken Cutlet** 5.00
- Additional toppings will be charged extra

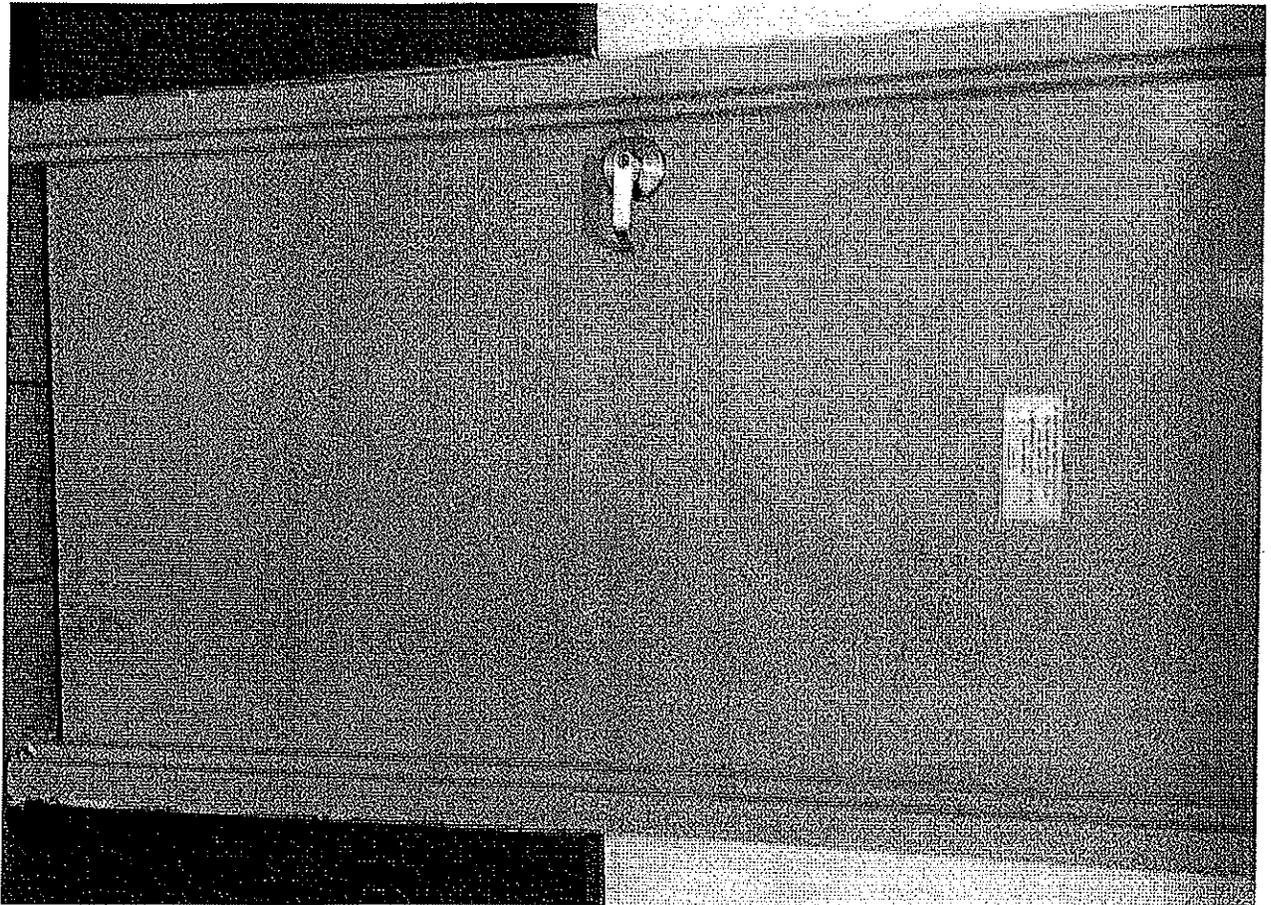
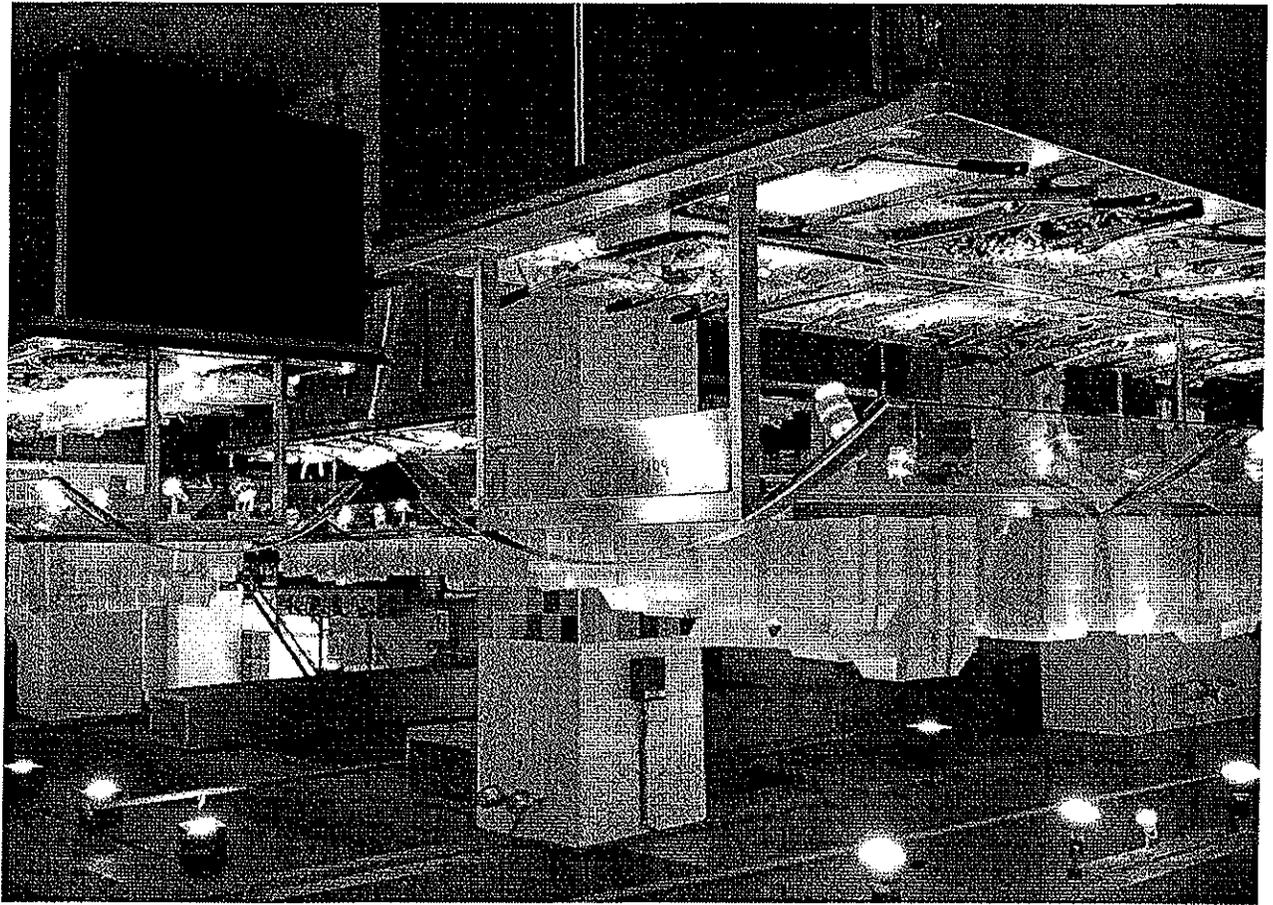
Grilled Chicken Sandwiches All 6.95

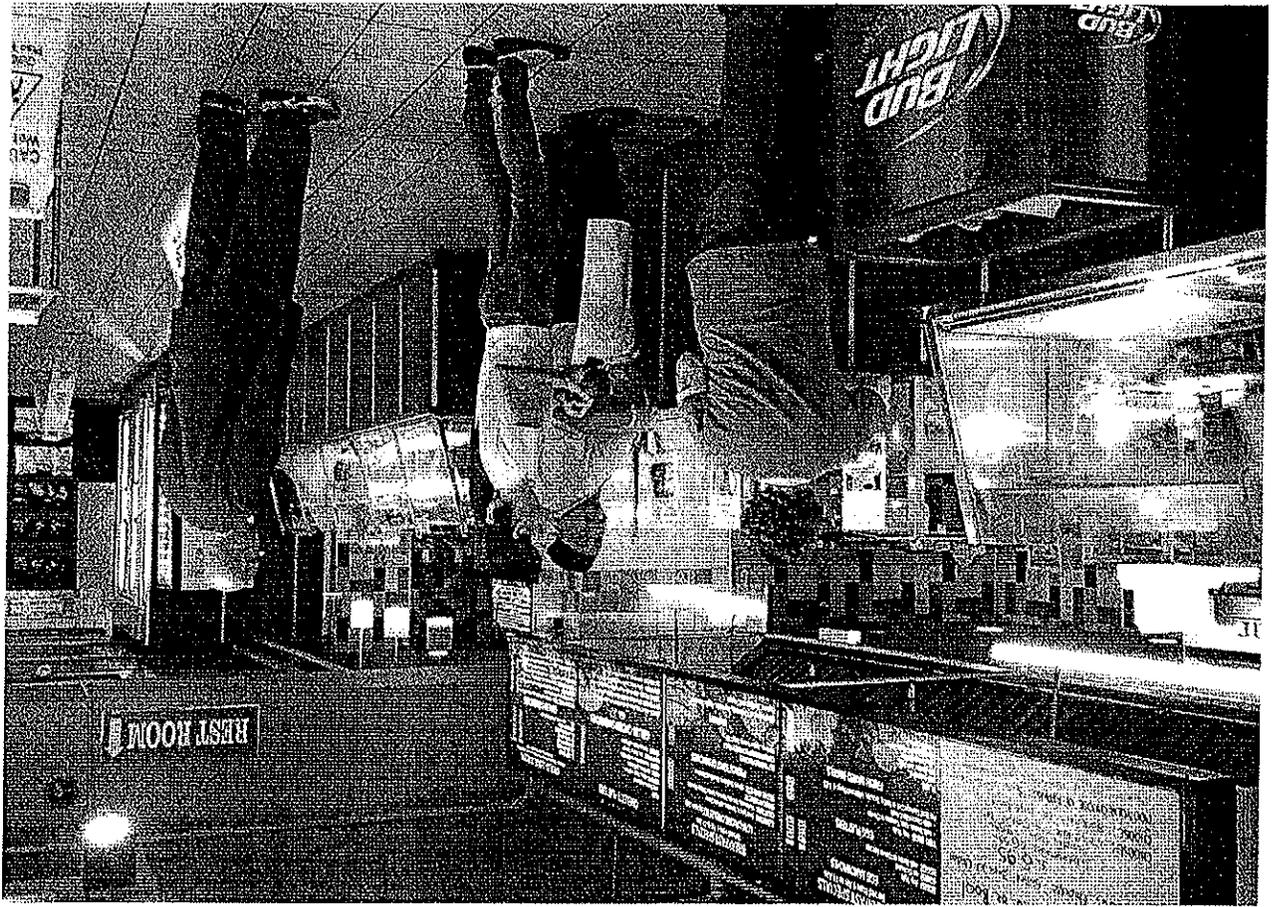
- Jimmy T** — grilled chicken, onions, peppers, melted Swiss and honey mustard
- Spicy Chicken** — grilled chicken, hot salsa, onions and melted American cheese
- Teriyaki Chicken** — grilled chicken, teriyaki sauce and melted American cheese
- BBQ Chicken** — grilled chicken, onions, peppers and melted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







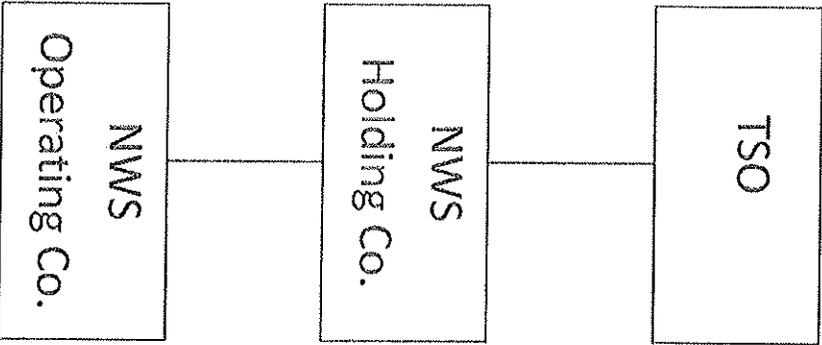




Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

| | | | | |
|--|---|---|---|-------------------------------------|
| APPLICANT: New World Stages Holding Co., LLC & New World Stages Operating Co., LLC | | DOING BUSINESS AS (DBA): Time Out New York Lounge & New World Stages & The Green Room | | |
| STREET ADDRESS: 340 West 50th Street, New York, NY 10019 | | CROSS STREET: 8th & 9th Avenues | | |
| OWNER: | NAME: Please see attached. | ATTORNEY: | NAME: Mark Koslowski, Esq. Buchman Law Firm, LLP | |
| | PHONE: | | (212) 889-4220 | |
| | FAX: | | (212) 889-4221 | |
| MANAGER: | NAME: Thomas Buckner & Michelle Fraloli | MANAGER: | NAME: New York Communications Center Associates LP | |
| | PHONE: 646-871-1730 | | PHONE: | |
| | FAX: | | 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 type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input checked="" type="radio"/> Other (Explain): Bar/Arcade Theatre | | | |
| Method of Operation: | <input type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input checked="" type="radio"/> Other (Explain): Bar/Arcade Theatre | | | |
| 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 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 #? | 1155145, 1155146, 1155147 | |
| | | What is the expiration date on the prior license? | September 30, 2016 | |
| | | Are you making any alterations or operational changes? | YES | <input checked="" 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 | | | | |



The Shubert Organization, Inc.

1. Sole Member of New World Stages Holding Co., LLC (NWS Holding Co.)

CONFIDENTIAL

New World Stages Holding Co., LLC

1. Holds Lease
2. Holds Liquor License, jointly with Operating Co.
3. Employs management level employees
4. Sole Member of New World Stages Operating Co., LLC

New World Stages Operating Co., LLC (NWS Operating Co.)

1. Holds Liquor License, jointly with Holding Co.
2. Employs staff that runs day-to-day theatre operations pursuant to services agreement
3. Employs staff that runs refreshment business pursuant to services agreement

| OPERATIONAL ISSUES | | | | | | | | | | |
|--|-------------------------------------|---|--|--|--|----------------------------------|----------------------------------|---|------------------|--|
| HOURS | | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY | | |
| | Operation | 6-11pm | | 6-11pm | 1-11pm | 6-11pm | 1-11pm | 2-11pm | | |
| | Music | 8-10pm | | 8-10pm | 8-10pm | 8-10pm | 8-10pm | 7-9pm | | |
| Kitchen | | | | | | | | | | |
| OCCUPANCY | (INDOOR) | | | | BAR | | | OUTSIDE | | |
| | Capacity (Certificate of Occupancy) | Maximum # of Persons per Applicant 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 | |
| | 2196 | Generally 1200, but may be occupied to capacity on Temp. C of O | 16 | 40 | 0 | 2 | 8 | | | |
| How many floors are there? What is the capacity for each floor? (please respond in space provided) | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | Cellar: 307 Sub Cellar: 1,887 | | |
| Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided) | | | | | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | | | |
| Will applicant have bottle service? | | | | | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | | | |
| Will you be hosting private parties and promotional events? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | |
| Will outside promoters be used? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | |
| Will the security plan submitted be implemented? | | | | | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | No written security plan, but NYPD Best Practices are followed. | | |
| Will State certified security personnel be used? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | |
| Will New York Nightlife Association recommendations and NYPD Best Practices be followed? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | |
| Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided) | | | | | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | | | |
| Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided) | | | | | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | | | |
| If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided) | | | | | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | | |
| Will applicant provide contact information to neighbors and respond to complaints that arise? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | |
| Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage? | | | | | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | All Job Openings are posted on www.playbill.com | | |
| If you plan to have music, what type(s)? | | | <input checked="" type="checkbox"/> BACKGROUND | <input checked="" type="checkbox"/> LIVE MUSIC | <input checked="" type="checkbox"/> DJ | | | | | |
| BUILDING DESIGN | | | | | | | | | | |
| Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days. | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | |
| Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment? | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | |
| Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front. | | | | | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | | |

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

| LOCATION & ZONING | | | |
|--|--|--|---------------------------|
| Primary Zoning District: | CG-4 | 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 Triggerred? If yes, which? Please attach a diagram of the establishments that triggers the rule. | <input checked="" type="radio"/> YES | <input type="radio"/> NO | <input 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 checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: | | |
| Adjacent Buildings: | <input checked="" type="radio"/> Residential <input checked="" type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: | | |
| NOTIFICATION: What organizations / community groups have you notified regarding your application? | # 1 | West 50 th / 51 st Streets Block Association | |
| | # 2 | | |
| | # 3 | | |

DODGER STAGES

WORLDWIDE PLAZA
330 WEST 42ND STREET
NEW YORK, NEW YORK 10018



Boyer Bryner Associates, Inc.
110 West 42nd Street
New York, New York 10018

Quaranta & Associates, Inc.
125 West 42nd Street
New York, New York 10018

Architectural Firm
110 West 42nd Street
New York, New York 10018

McDonald Systems
110 West 42nd Street
New York, New York 10018

Architectural Firm
110 West 42nd Street
New York, New York 10018

Architectural Firm
110 West 42nd Street
New York, New York 10018

Architectural Firm
110 West 42nd Street
New York, New York 10018

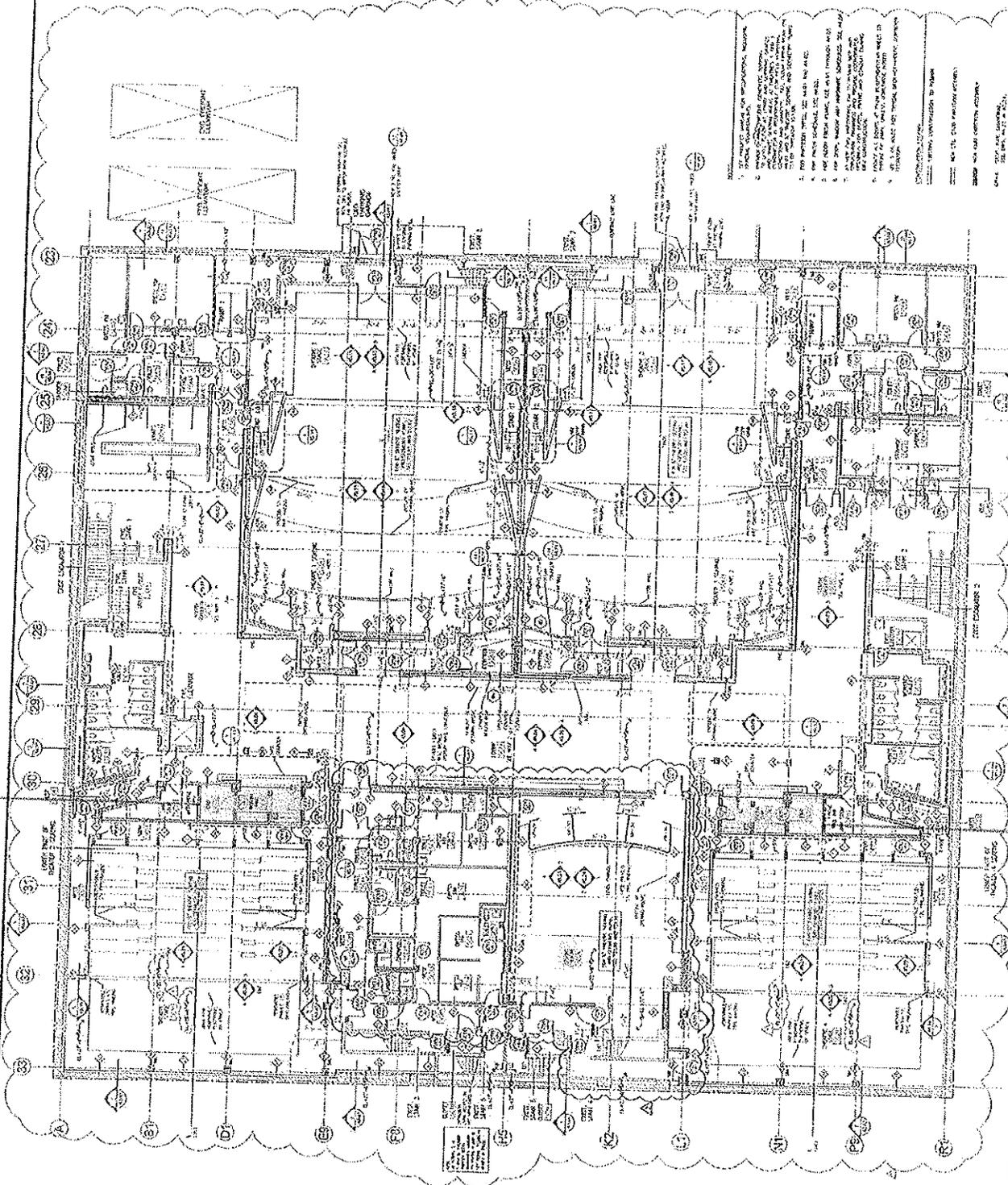
Architectural Firm
110 West 42nd Street
New York, New York 10018

Sub-Cellar
Level Plan

A1.01

ADDITIONAL BAR 1

ADDITIONAL BAR 2



1. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
2. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
3. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
4. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
5. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
6. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
7. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
8. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
9. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
10. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.

CONSTRUCTION NOTES:
1. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
2. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
3. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
4. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
5. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
6. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
7. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
8. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
9. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.
10. SEE ARCHITECT'S NOTES FOR DIMENSIONS, MATERIALS, FINISHES, ETC.

Proximity Report for Location:

October 28, 2014

340 W 50TH ST, New York, 10019

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

Closest Liquor Stores

| Name | Address | Approx. Distance |
|------------------------------|--------------------------------|------------------|
| SHON 45 LIQUORS INC | 840 8TH AVENUE | 430 ft |
| RAY & FRANK LIQUOR STORE INC | 706 9TH AVENUE | 675 ft |
| ROYAL WINES & LIQUORS INC | 789 9TH AVE | 835 ft |
| REIDY WINE & LIQUOR CO INC | 762 8TH AVENUE | 950 ft |
| NINTH AVENUE VINTNER LTD | 669 9TH AVENUE | 1120 ft |
| 921 WESTERLY LIQUOR CORP | 921 8TH AVE | 1270 ft |
| CHOSEN TRADING CORP | 400 WEST 55TH ST AKA 839 9TH A | 1395 ft |

Churches within 500 Feet

| Name | Approx. Distance |
|------|------------------|
|------|------------------|

Schools within 500 Feet

| Name | Address | Approx. Distance |
|------|---------|------------------|
|------|---------|------------------|

On-Premise Licenses within 750 Feet

| Name | Address | Approx. Distance |
|--|-----------------------|------------------|
| * TAGHKANIC REFRESHMENT INC | 340 WEST 50TH STREET | 20 ft |
| 1) WOO LAE OAK 50 INC | 350 WEST 50TH STREET | 90 ft |
| 2) KIOSK 50 CORP | 322 W 50TH STREET | 155 ft |
| 3) ELYMAR RESTAURANT CORPORATION | 365 W 50TH STREET | 210 ft |
| 4) MIL LLC | 329 W 49TH STREET | 270 ft |
| 5) SHIMIZU & TODO LLC | 318 324 W 51ST STREET | 270 ft |
| 6) 23 INNOVATIONS INC | 308 W 50TH ST | 275 ft |
| 7) DON ANTONIO RESTAURANT LLC | 309 W 50TH ST | 275 ft |
| 8) IPPUDO WESTSIDE LLC | 321 323 W 51ST ST | 280 ft |
| 9) AURA LLC AND SCOTT STERNICK AND RICHARD WINKELMAN | 350 W 49TH ST | 280 ft |
| 10) BRAAI LLC | 329 W 51ST STREET | 295 ft |
| 11) CERTA GENTE LLC | 325 W 51ST STREET | 305 ft |
| 12) 319 WEST 51ST STREET REST INC | 319 WEST 51ST STREET | 335 ft |
| 13) XAI XAI WINE BAR LLC | 369 W 51ST ST | 350 ft |
| 14) 316 WEST 49TH RESTAURANT CORP | 316 W 49TH STREET | 355 ft |
| 15) TOUT VA BIEN RESTAURANT INC | 311 W 51ST ST | 375 ft |
| 16) TBB TAVERN CORPORATION | 302 W 51ST STREET | 405 ft |

| | Name | Address | Approx. Distance |
|-----|--|--------------------------------|------------------|
| (7) | WESTSIDE TM CORPORATION | 813 8TH AVE | 405 ft |
| (8) | DON AMBROSIO INC | 832 8TH AVENUE | 405 ft |
| (4) | SAS RESTAURANTS LLC | 807 8TH AVE | 430 ft |
| Z) | PRIVY LLC | 346 W 52ND STREET | 500 ft |
| | WESTWARD GALLERY & CAFE INC | 344 346 W 52ND STREET | 500 ft |
| Z.) | TWO GUYS AND TOM INC | 348 W 52ND ST | 500 ft |
| | CHIPOTLE MEXICAN GRILL OF COLORADO LLC | 854 8TH AVENUE | 505 ft |
| | DREAM TEAM PARTNERS LLC | 744 9TH AVENUE | 510 ft |
| | BOXERS ENTERPRISES LLC | 742 9TH AVE | 530 ft |
| | MORALES CABRERA CORP | 741 9TH AVE | 530 ft |
| | 401 W 50 TAVERN INC | 401 W 50TH STREET | 530 ft |
| | VYNL LLC | 754 9TH AVE | 535 ft |
| | LARRY KEVIN K CORP | 751 9TH AVE | 545 ft |
| | SOCIAL 8TH AVE CORP | 795 8TH AVE | 545 ft |
| | 355 HELL S KITCHEN GROUP LLC | 355 W 52ND ST BTW 8TH & 9TH AV | 550 ft |
| | MOLLOY S IRISH PUB LLC | 737 9TH AVENUE | 550 ft |
| | BASERA INDIAN CUISINE INC | 745 9TH AVE | 550 ft |
| | OXIDO CORP | 753 9TH AVE | 550 ft |
| | UNCLE NICKS INC | 747 9TH AVENUE | 555 ft |
| | 733 RESTAURANT CORP | 733 9TH AVENUE | 555 ft |
| | MARIA S MONT BLANC RESTAURANT CORP | 315 W 48TH STREET | 560 ft |
| | HIGHLANDERS 756 INC | 756 NINTH AVE | 560 ft |
| | ARRIBA ARRIBA MEXICAN RESTAURANTS INC | 762 9TH AVENUE | 570 ft |
| | PATZERIA FAMILY & FRIENDS INC | 311 W 48TH STREET | 575 ft |
| | AGGIEPOLO INC | 761 9TH AVE | 590 ft |
| | 790 LOUNGE LLC & 488 HOSPITALITY GROUP LLC | 790 8TH AVE | 595 ft |
| | TACOCINA INC | 714 9TH AVENUE | 610 ft |
| | 765 NINTH AVE REST LLC | 765 9TH AVE | 615 ft |
| | COVADONGA INC | 763 9TH AVE | 620 ft |
| | C A P RESTAURANT CORP | 301 W 48TH STREET | 620 ft |
| | SIAM SHOW INC | 717 9TH AVE | 630 ft |
| | AGEHA JAPANESE FUSION INC | 767 9TH AVE | 630 ft |
| | INISTIOGE INC | 768 9TH AVE | 630 ft |
| | 772 NINTH RESTAURANT CORP | 772 9TH AVE | 645 ft |
| | TWO BIG BOYS INC | 405 WEST 51ST STREET | 645 ft |
| | 790 FRENCH LLC | 790 8TH AVENUE | 650 ft |
| | 787 EIGHTH AVE CORP | 787 8TH AVENUE | 660 ft |
| | YALLOS REST INC | 776 9TH AVE | 680 ft |
| | FEDERICO S RESTAURANT INC | 249 251 W 50TH STREET | 690 ft |
| | BARRAJA INC | 250 W 50TH STREET | 690 ft |
| | PALM WEST CORPORATION | 250 WEST 50TH STREET | 690 ft |
| | LATTITUDE WESTSIDE CORP | 783 8TH AVE | 720 ft |
| | LEO & EMMAS REST CORP | 700 9TH AVENUE | 730 ft |
| | 251 WEST 51 HOSPITALITY CORP | 251 W 51ST ST | 730 ft |

Pending Licenses within 750 Feet

| Name | Address | Approx. Distance |
|--------------------------|---------------|------------------|
| MORNINGSIDE TERRACE CORP | 772 9TH AVE | 580 ft |
| MS W52 LLC | 305 W 52ND ST | 625 ft |

Unmapped licenses within zipcode of report location

| Name | Address |
|------|---------|
|------|---------|

10/30/2014

HT

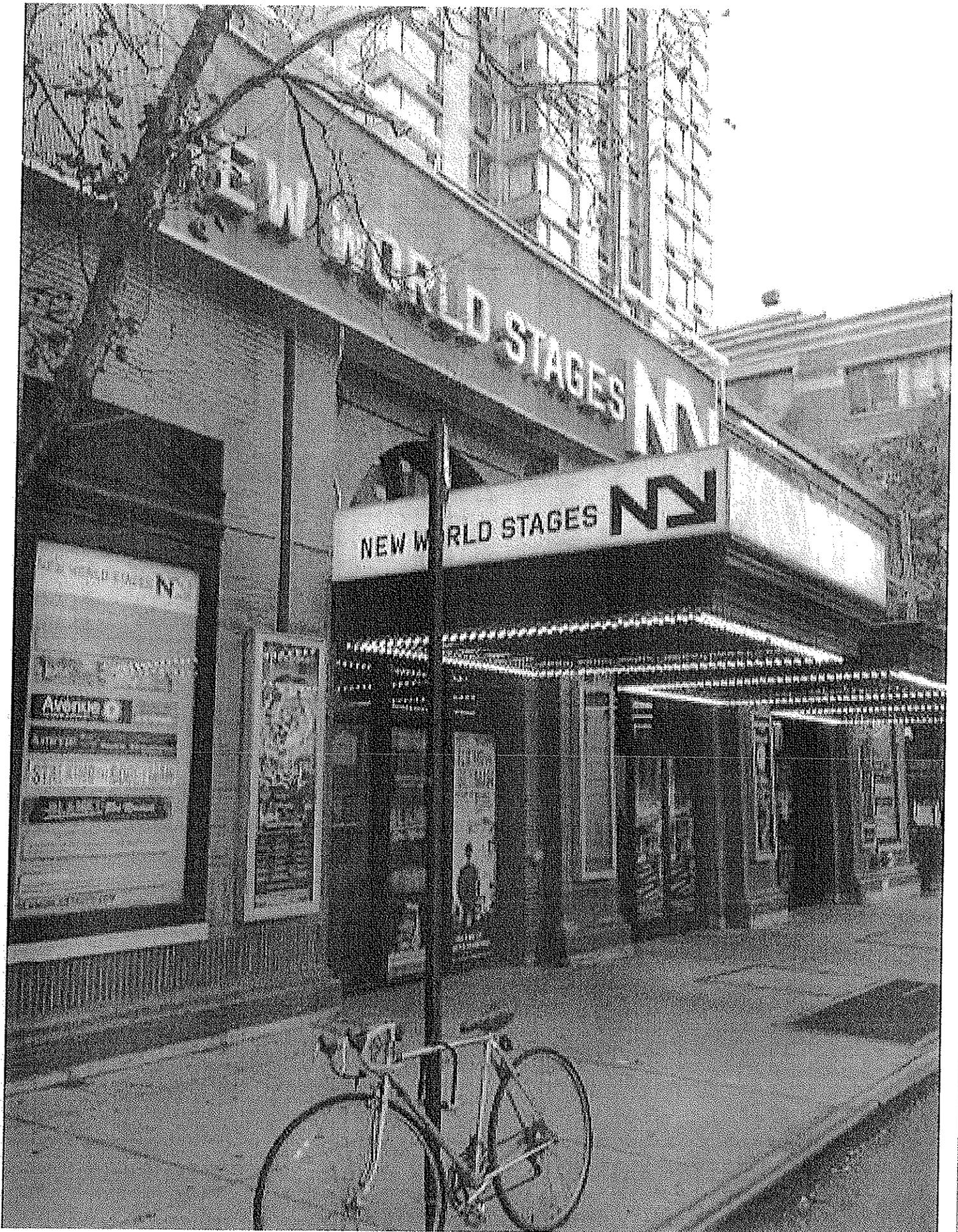
Google Maps

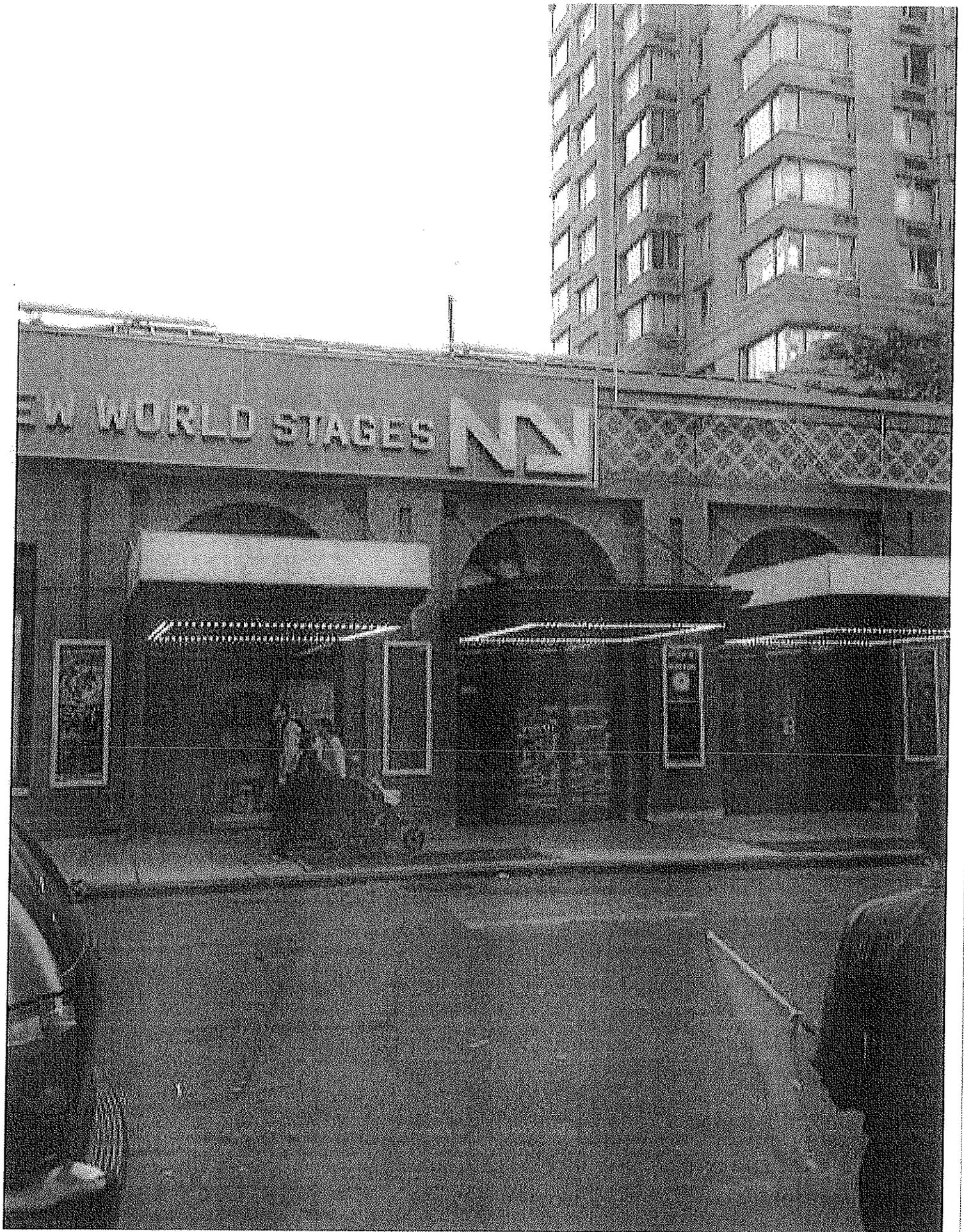


- A. Blockheads
- B. Motherburger
- C. Bann
- D. Blue Dog Cafe
- E. Don Antonio
- F. Chez Napoleon
- G. Ichimasa
- H. Boxers

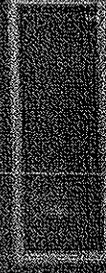
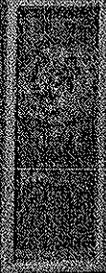
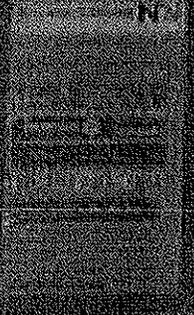
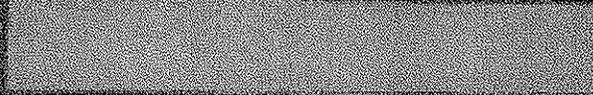
New World Stages Snack Menu Items

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





NEW WORLD STAGES



**Transfer of Taghkanic Refreshment, Inc's On Premise Liquor License to New World Stages Holding Co., LLC & New World Stages Operating Co., LLC
d/b/a Time Out New York Lounge & New World Stages & The Green Room
340 W. 50th Street, New York, NY 10019**

Transfer of the liquor license would be in the public interest because this would be a continuation of the sale of alcoholic beverages currently provided to the public to theatre customers by the existing licensee. The principals associated with the prospective licensee have a long-standing relationship with concessionaires who have been furnishing such service in a variety of theatres without complaint from the public or the New York State Liquor Authority. New World Stages Holding Co., LLC & New World Stages Operating Co., LLC d/b/a Time Out New York Lounge & New World Stages & The Green Room wish to transfer Taghkanic Refreshment Inc's licenses as co-applicants so they may continue sales of alcoholic beverages to theatre attendees. Further, the surrounding businesses and other licensees will continue to benefit from theatre-goer foot traffic before and after the performances and issuance of the license should not diminish such activity.