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**Business License & Permits Committee**

**Item #: 7**

November 5, 2014

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

**Re: Hot Sichuan Inc.**  
*130 9<sup>th</sup> Avenue (18/19)*

Dear Chairman Rosen:

Manhattan Community Board 4 (MCB4) recommends denial of a new wine License application for Hot Sichuan Inc, - 130 9<sup>th</sup> Avenue, unless the following stipulations, agreed to by the applicant, are part of the method of operation for this establishment with a capacity of 74 people, with 13 tables, 44 seats and 1 stand-up bar.

A signed copy of the questionnaire and stipulations are enclosed.

Sincerely,

Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>		
Hot Sichuan Inc.		N/A		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		
130 9th Avenue, New York, NY 10011		West 18th Street & West 19th Street		
<b>OWNER</b>	<b>NAME:</b>	Tian Sheng Wang	<b>ATTORNEY</b>	
	<b>PHONE:</b>	212-255-8388	<b>NAME:</b>	
	<b>FAX:</b>		<b>PHONE:</b>	
<b>MANAGER</b>	<b>NAME:</b>		<b>LANDLORD</b>	
	<b>PHONE:</b>		<b>NAME:</b>	
	<b>FAX:</b>		<b>PHONE:</b>	
			<b>FAX:</b>	
<b>DESCRIPTION OF BUSINESS</b>				
<b>Establishment Type:</b>	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): _____			
<b>Method of Operation:</b>	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): _____			
<b>License Type:</b>	<input type="radio"/> On-Premise <input checked="" type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
<b>APPLICATION TYPE</b> (check one)	<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<input type="radio"/> YES	<input checked="" type="radio"/> NO
		What is/was the name of establishment?	Hot Sichuan Inc.	
		What is/was the address of the establishment?	130 9th Avenue	
		What were the dates the applicant was involved with this former premise?	6/19/14	
	<input type="radio"/> <b>Transfer</b>	What is the prior license #?	Zemi Restaurant Inc.	
		What is the expiration date on the prior license?	130 9th Avenue	
		Are you making any alterations or operational changes?	<input type="radio"/> YES	<input checked="" type="radio"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> <b>Alteration</b>	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	11:45AM-10:45PM	11:45A-10:45P	11:45A-10:45P	11:46A-10:46P	11:46A-10:46M	11:46A-10:45P	11:45A-10:45P	11:45A-10:45P	
	Music	11:45AM-10:45PM	11:45A-10:45P	11:45A-10:45P	11:45A-10:45P	11:45A-10:45P	11:45A-10:45P	11:45A-10:45P	11:45A-10:45P	
	Kitchen	11:45AM-10:45PM	11:45A-10:45P	11:45A-10:45P	11:45A-10:45P	11:45A-10:45P	11:45A-10:45P	11:45A-10:45P	11:45A-10:45P	
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	
	LNO/74	74	13	44	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)					<input checked="" type="radio"/> 1-2	<input type="radio"/> 3-4	<input type="radio"/> 5+			
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"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A			
Will applicant have bottle service?					<input type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A			
Will you be hosting private parties and promotional events?					<input type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A			
Will outside promoters be used?					<input type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A			
Will the security plan submitted be implemented?					<input type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A			
Will State certified security personnel be used?					<input type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					<input type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A			
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					<input type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					<input type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> 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	<input type="radio"/> N/A			
If you plan to have music, what type(s)?			<input checked="" type="radio"/> BACKGROUND	<input type="radio"/> LIVE MUSIC	<input type="radio"/> DJ					
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A			
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A			
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A			

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input type="radio"/> NO	<input type="radio"/> N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	<input type="radio"/> NO	<input type="radio"/> N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	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:	C2-6A	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input type="radio"/> NO	<input type="radio"/> N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	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 type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____

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

ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

Use Brite Rack that is free now  
Place DOT Vests w/ Stone Name (TW)

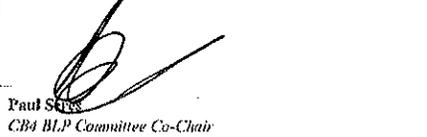
Manhattan Community Board 4 (MCB4) recommends:

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

**CB4 REPRESENTATIVES**

  
Nelly Gonzalez  
CB4 Assistant District Manager

  
Frank Holozbiec  
CB4 BLP Committee Co-Chair

  
Paul Siles  
CB4 BLP Committee Co-Chair

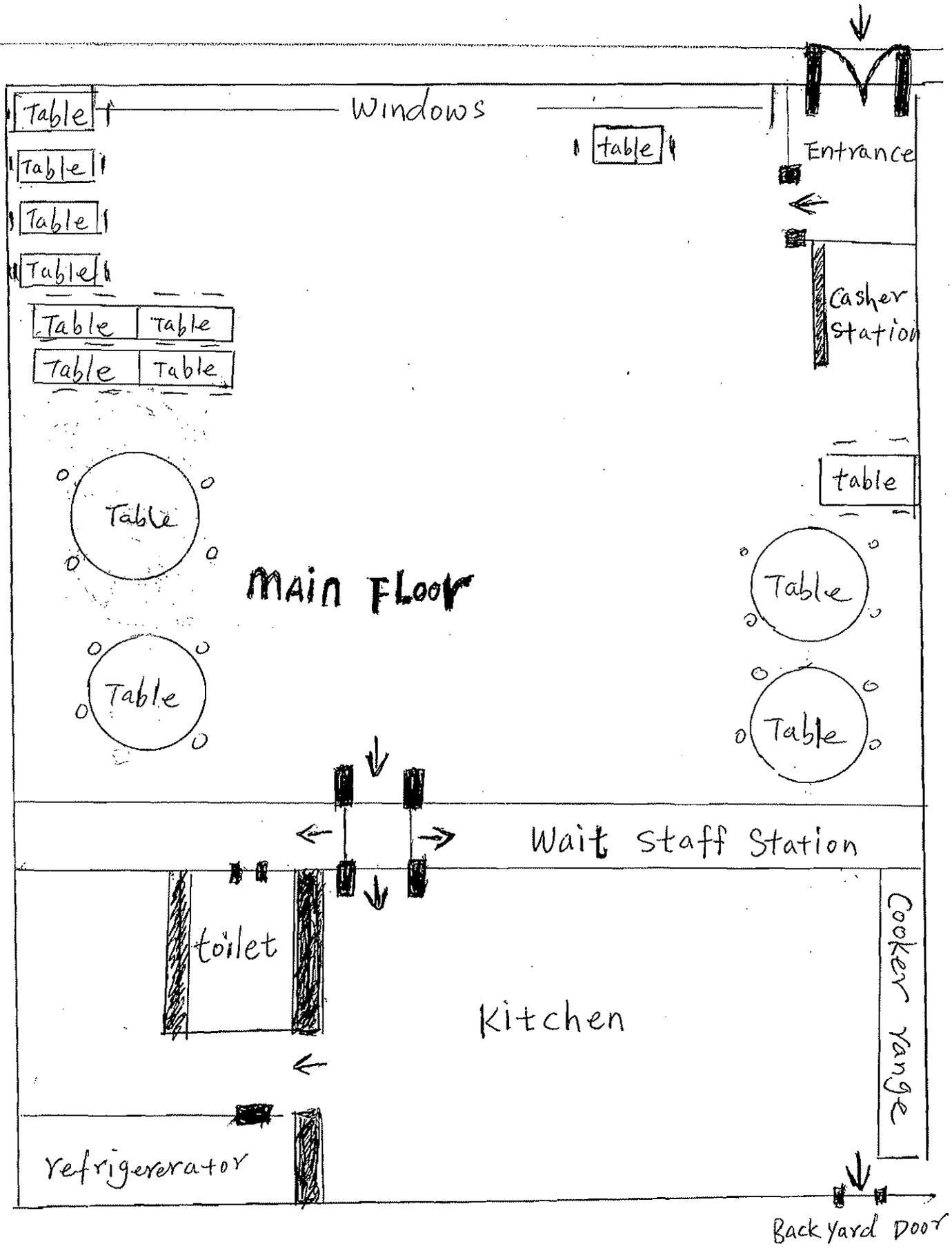
**APPLICANT AGREEMENT WITH THE COMMUNITY**

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

SIGN HERE →

  
SIGNATURE OF APPLICANT

10/14/14  
DATE



### Other Licensed Premises within 500ft

No.	Serial No.	Premises Name	Trade Name	Type	Address
1	1248720	DLP GROUP LLC	BATHTUB GIN	OP	132 9TH AVE
2	1238203	DT HOSPITALITY GROUP INC	CO BA	OP	110 9TH AVE
3	1225414	TASTY BISCUIT LLC	TIPSY PARSON	OP	156 9TH AVE
4	1253732	VIRCAN GROUP LLC	SALINAS	OP	136 9TH AVE

# 健康菜

## HEALTH FOOD (Steamed Dishes)

- (Choice of Brown Sauce, Garlic Sauce or White Sauce on the Side)
- 60. 清蒸素什錦 Steamed Mixed Vegetable 10.95
  - 61. 清蒸雜菜豆腐 Steamed Mixed Vegetable w. Tofu 10.95
  - 62. 清蒸雞菜雞 Steamed Chicken w. Vegetable 11.50
  - 63. 清蒸雞菜蝦 Steamed Shrimp w. Vegetable 14.95
  - 64. 清蒸芥蘭 Steamed Broccoli 10.95
  - 65. 清蒸芥蘭魚片 Steamed Broccoli w. Fish 14.95
  - 66. 清蒸全家福 Steamed Happy Family (Shrimp, Beef, Chicken) 14.95

# 蔬菜類

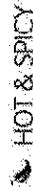
## Authentic Vegetables

- 67. 炒豆苗 Sauteed Pea Shoots (or w. Fresh Garlic) 14.50
- 68. 炒菠菜 Sauteed Spinach (or w. Fresh Garlic) 10.95
- 69. 炒上海菜苗 Sauteed Baby Shanghai Bok Choy 10.95
- 70. 干扁四季豆 Dry and Sauteed String Beans w. Minced Pork (or without pork) 11.95
- 71. 魚香茄子 Eggplant w. Garlic Sauce 10.95
- 72. 家鄉豆腐 Bean Curd in Home Style 10.95
- 73. 左宗豆腐 General Tso's Bean Curd 10.95
- 74. 素什錦 Mixed Vegetable 10.95
- 75. 魚香芥蘭 Broccoli w. Garlic Sauce 10.95
- 76. 魚香四季豆 String Bean w. Garlic Sauce 10.95

# 餐後甜點

## Desserts

- 77. 芝麻湯圓 Sesame Sticky Rice Ball Soup 3.95
- 78. 黃金鬆餅 Golden Buns 3.95



We can alter the spice according to your taste

# 特價午餐

## Lunch Special

11:45 am - 4:00 pm

- Serve With: 1. Choice of Hot & Sour Soup or Vegetable Tofu Soup or Soda  
2. Choice of White Rice or Brown Rice
- L 1. 湖南菜 Hunan Chicken..... 6.95
  - L 2. 左宗雞 General Tso's Chicken..... 6.95
  - L 3. 芝麻雞 Sesame Chicken..... 6.95
  - L 4. 宮保雞丁 Kung Bao Chicken..... 6.95
  - L 5. 蒜子雞 Sliced Chicken w. Eggplant..... 6.95
  - L 6. 芥蘭雞 Chicken w. Broccoli..... 6.95
  - L 7. 芥蘭牛 Beef w. Broccoli..... 6.95
  - L 8. 青椒牛 Pepper Steak..... 6.95
  - L 9. 回鍋肉 Double Cooked Pork..... 6.95
  - L 10. 魚香肉絲 Shredded Pork w. Garlic Sauce 6.95
  - L 11. 麻婆豆腐 Ma Po Tofu..... 6.95
  - L 12. 蝦仁豆腐 Baby Shrimp w. Bean Curd..... 6.95
  - L 13. 素什錦 Mixed Vegetables..... 6.95
  - L 14. 麻婆魚柳 Fish Fillets w. Spicy Bean Curd 7.95
  - L 15. 薑蔥魚柳 Fish Fillets w. Ginger & Scallion 7.95
  - L 16. 鮮溜魚片 Stir Fried Fish Fillets with Mixed Vegetables..... 7.95
  - L 17. 醬茄炒雞蛋 Sauteed Tomatoes w. Egg..... 7.95
  - L 18. 脆炒土豆絲 Quick Sauteed Shredded Potatoes 6.95
  - L 19. 魚香蝦仁 Baby Shrimp w. Garlic Sauce..... 6.95
  - L 20. 左宗豆腐 General Tso's Tofu..... 6.95



# Hot Sichuan



Authentic Sichuan Cuisine  
**CHINESE RESTAURANT**

www.hotsichuan.com  
hotsichuan130@gmail.com

**FREE DELIVERY**

\$10.00 Minimum For Credit Card Charge

130 9th Ave., New York, NY 10011  
Between 18 St. & 19 St.

Tel: 212.255.8388/8088/0888  
Fax: 212.255.5887

Open 7 Days A Week  
11:45 am - 10:45 pm



**頭盤**

**Appetizers**

- 1. 素春卷 Vegetable Spring Roll 1.95
- 2. 小籠湯包 Park Soup Dumpling 6.50
- 3. 鍋貼或水餃 Park Dumpling (Steamed or Fried) 6.50
- 4. 餃 Steamed Crystal Shrimp Dumpling 7.50
- 5. 煎水餃 Vegetable Dumpling (Steamed or Fried) 6.50
- 6. 紅油抄手 Sichuan Wonton w. Red Oil 5.50
- 7. 紅油水餃 Sichuan Pork Dumplings with Roasted Chili Vinaigrette 6.95
- 8. 蔥油餅 Sichuan Dan Dan Noodle (w. Mince Pork) 5.50
- 9. 涼麵 Sichuan Cold Noodle 5.50
- 10. 蔥油餅 Scallion Pancake 4.25

**湯**

**Soup**

- 11. 酸辣湯 Hot & Sour Soup 2.50
- 12. 青菜豆腐湯 Bean Curd & Vegetable Soup (Hot) 5.95
- 13. 上海雲吞 Shanghai Wonton w. Clear Soup 5.95
- 14. 酸菜魚片湯 Sliced Fish & Sour Cabbage Soup (Hot) 7.50
- 15. 酸菜餛飩湯 Sour Cabbage & Cellophane Noodles Soup 6.25
- 16. 榨菜肉絲湯 Shredded Pork w. Pickled Cabbage Soup 6.25
- 17. 酸辣粉 Hot & Sour Mung Bean Noodles 6.25

**粉面類**

**Noodle, Fried Rice**

- 18. 各式炒飯 Fried Rice 7.50
- 19. 各式米粉 Mai Fun (Thin Noodles) 7.50
- 20. 各式煎麵 Lo Mein 7.50
- 21. 紅燒牛肉麵 Braised Beef Stew Noodle Soup 7.95
- 22. 揚州炒飯 Yang Chow Fried Rice 8.25
- 23. 臘肉米粉 Singapore Mai Fun 8.25

Choices for Chicken, Beef, Pork or Vegetables (\$1.00 extra w. shrimp)

**豬肉類**

**Pork**

- 24. 川湘炒臘肉 Chuan Xiang Sautéed Cured Pork 13.95
- 25. 紅燒蹄膀 Red Cooking Pork Belly 12.95
- 26. 魚香肉絲 Shredded Pork with Garlic Sauce 12.95
- 27. 香干肉絲 Shredded Pork with Dried Tofu & Cayenne Chili 12.95

**雞肉類**

**Chicken**

- 28. 左宗雞 General Tso's Chicken 12.25
- 29. 芝麻雞 Sesame Chicken 12.25
- 30. 湖南雞 Hunan Chicken 11.95
- 31. 宮保雞 Kung Bao Chicken 11.95
- 32. 芥蘭雞 Chicken w. Broccoli 11.95
- 33. 魚香雞 Chicken w. Garlic Sauce 11.95
- 34. 豉汁蒸雞 Chicken w. Vegetables 11.95
- 35. 木盆雞 Moo Shu Chicken (w. 4 Pancakes) 11.95
- 36. 四季豆雞 Chicken w. String Bean 11.95
- 37. 重慶辣子雞 Chang Qing Dry & Spicy Chicken (w. Base of Whiteout Banel) 13.95

**牛肉類**

**Beef**

- 38. 孜然牛肉 Beef w. Cumin Flavor 14.95
- 39. 小炒牛肉 Beef w. Green Pepper 13.95
- 40. 湖南牛肉 Hunan Beef 12.95
- 41. 四季豆牛肉 Beef w. String Bean 12.95
- 42. 香煎牛肉 Pepper Steak 12.95
- 43. 芥蘭牛肉 Beef w. Broccoli 12.95

**海鮮類**

**Seafood**

- 44. 蒜香大蝦 Shrimp w. Broccoli 14.95
- 45. 椒鹽大蝦 Shrimp w. Black Bean Sauce 14.95
- 46. 椒鹽水蝦 Salted & Pepper Shrimp 14.95
- 47. 青蒜炒蝦 Shrimp w. Green Pepper 14.95
- 48. 魚香蝦仁 Shrimp w. Garlic Sauce 14.95
- 49. 宮保蝦仁 Kung Bao Baby Shrimp 12.50
- 50. 蝦仁豆腐 Baby Shrimp w. Bean Curd 12.50
- 51. 川湘炒大蝦 Chuan Xiang Prawns 15.95

**魚類**

**Fish**

- 52. 豉汁蒸全魚 Braised Whole Fish w. Hot Bean Sauce (w. Base) 20.95
- 53. 豆瓣魚片 Fish w. Bean Curd in Spicy Sauce 20.95
- 54. 松子魚 Boneless Whole Fish w. Pine nuts 20.95
- 55. 豉汁蒸全魚 Steamed Whole Fish w. Ginger & Scallion 20.95
- 56. 豉汁蒸全魚 Steamed Whole Fish w. Black Bean Sauce 20.95
- 57. 清蒸魚片 Steamed Sliced Fillet 17.50
- 58. 清蒸龍蝦 Steamed Flounder 17.50
- 59. 水燻魚片 Tender Fish Fillets w. Chili Sauce 17.50

**本店特菜 Chef's Choice**

- C. 1. 霸王辣子雞 Sichuan Spicy Dry Chicken w. Hot Pepper 13.95
- C. 2. 水焗牛 Braised Sliced Beef w. Chili Sauce 14.50
- C. 3. 毛氏炒牛肉 Sautéed Beef Mao's Style 12.95
- C. 4. 葱爆嫩牛肉 Sliced Beef w. Pickled Pepper 14.50
- C. 5. 回鍋肉 Double Cooked Pork 13.25
- C. 6. 川湘小炒肉 Mao's Stir Fried Shredded Pork 13.25
- C. 7. 孜然羊柳 Lamb w. Cumin Flavor 15.95
- C. 8. 蔥爆羊柳 Lamb w. Ginger & Scallion 15.95
- C. 9. 貴州雞 Gui Zhou Spicy Chicken 12.95
- C. 10. 巴蜀菜 Smoked Pork with Cauliflower 13.50
- C. 11. 炆炒土豆絲 Quick Sautéed Shredded Potato 10.95
- C. 12. 果菜豆腐 Mia Po Tofu 11.50
- C. 13. 炆炒藕片 Quick Sautéed Sliced Lotus Roots 11.95
- C. 14. 待仙雞 Immortal Shrimp 15.95
- C. 15. 陳年醃子豆腐 Sour Cabbage and To Fu in Sichuan Style 11.50
- C. 16. 碳火響茄子 Grilled Eggplant in Home Style 11.95
- C. 17. 本堡烤鴨 House Special Duck 15.95
- C. 18. 手擀包菜 Sautéed Cabbage w. Hot Pepper 11.50
- C. 19. 干鍋大蝦 Spicy Prawn in Casserole 15.95
- C. 20. 豉汁蒸魚 Fried Crispy Shrimp w. Baby Cabbage 14.95
- C. 21. 清蒸魚 Sliced Fish w. Spicy Soup 20.95
- C. 22. 川香魚 Chuan Xian Fish 21.95
- C. 23. 重慶酸菜魚 Chong Qing Fish w. Sour Cabbage 20.95
- C. 24. 中苜蓿雞 Bon Bon Shredded Chicken w. Chinese Celery in Chili Sauce 12.95

1 **Business License & Permits Committee**

**Item #: 8**

2  
3 November 5, 2014

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

10  
11 **Re: Oaxaca Hell's Kitchen LLC**  
12 *405 West 44<sup>th</sup> Street (8/9)*

13  
14 Dear Chairman Rosen:

15  
16 Manhattan Community Board 4 (MCB4) recommends denial of a new Wine and Beer application for  
17 Oaxaca Hell's Kitchen LLC – 405 West 44<sup>th</sup> Street (8/9) – unless the following stipulations, agreed to  
18 by the applicant, are part of the method of operation for this establishment with a capacity of 74 people,  
19 with 2 counters and 18 seats.

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

23  
24 Sincerely,

25  
26  
27  
28  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

29

# Manhattan Community Board 4

# Liquor License Stipulations Application

(All Fields Must Be Completed)

<b>APPLICANT</b> Oaxaca Hells Kitchen LLC		<b>DOING BUSINESS AS (DBA)</b>		
<b>STREET ADDRESS</b> 405 West 44th Street, New York, NY 10036		<b>CROSS STREETS</b> 9th Avenue and 10th Avenue		
<b>OWNER</b>	<b>NAME:</b> David Adam Schneider	<b>ATTORNEY</b>	<b>NAME:</b> Carreras & McCallen PLLC	
	<b>PHONE:</b> 917 562-0005		<b>PHONE:</b> 212 732-3640	
	<b>FAX:</b> Not applicable		<b>FAX:</b> 212 732-3670	
<b>MANAGER</b>	<b>NAME:</b> To be determined	<b>LANDLORD</b>	<b>NAME:</b> Silverstone Properties LLC	
	<b>PHONE:</b> To be determined		<b>PHONE:</b> 212 967-2713	
	<b>FAX:</b> To be determined		<b>FAX:</b> 646 349-2567	
<b>DESCRIPTION OF BUSINESS</b>				
<b>Establishment Type:</b>	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place/Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): Bar/Arcade			
<b>Method of Operation:</b>	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade			
<b>License Type:</b>	<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer			
<b>APPLICATION TYPE</b> (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	
		What was the name of the establishment?	Lobo Park Slope Inc	
		What was the address of the establishment?	723 Sackett St, Bklyn, NY	
		What were the dates the applicant was involved with the former license?	2005 to Present	
	<input type="radio"/> Transfer N/A	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	YES <input type="checkbox"/> NO <input type="checkbox"/>	
		If alterations or operational changes are being made, please attach the plans to this form.		
<input type="radio"/> Alteration N/A	What is the current license #?			
	What is the expiration date on the current license?			
	Please describe the results of the alterations and attach the plans.			

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	11AM-12AM	11AM-12AM	11AM-12AM	11AM-12AM	11AM-12AM	11AM-12AM	11AM-12AM	12PM-12AM	
	Music	11AM-12AM	11AM-12AM	11AM-12AM	11AM-12AM	11AM-12AM	11AM-12AM	11AM-12AM	12PM-12AM	
	Kitchen	11AM-12AM	11AM-12AM	11AM-12AM	11AM-12AM	11AM-12AM	11AM-12AM	11AM-12AM	12PM-12AM	
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables counters	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	74	74	2	18	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	3-4	5+	1		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A	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 showing name. (please respond in space provided)					YES	NO	N/A	To be determined		
Will the applicant be applying for a Sidewalk Cafe 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 job webpage?					YES	NO	N/A	YES		
If you plan to have music, what type(s)?				BACKGROUND	LIVE MUSIC	BT	Recorded Background			
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		
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	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, acoustic 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	YES

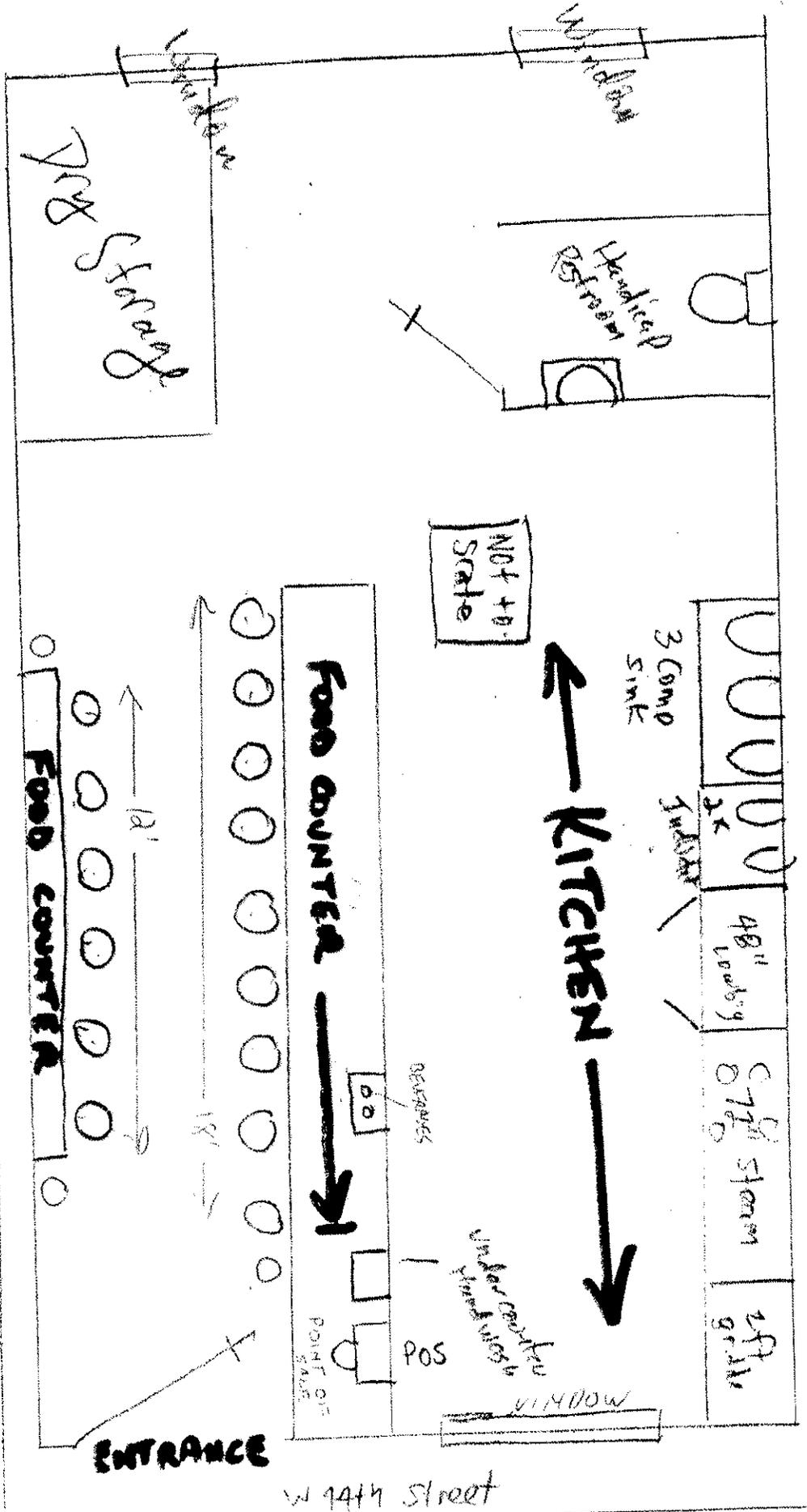
LOCATION & ZONING				
Primary Zoning District:	C7		Overlay (if Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	YES - CLINTON
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	PENDING
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that trigger the rule	YES	NO	N/A	NO
Is a Public Assembly permit required?	YES	NO	N/A	NO
Are your plans filed with DOB?	YES	NO	N/A	Not at this time
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	West 44th Street Block Association		
	# 2	West 45th Street Block Associations		
Applicant intends to promptly "reach out" to the following groups:	# 3	Residents within the proposed premises structure and adjoining residential buildings		

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

Applicant agrees to the following stipulations:

- Will install Slimline Mitsubishi air conditioning unit above front door as sole source of air conditioning. There will be no venting of air conditioning to yard behind establishment.
- No window will be used for take-out, pick-up or placing orders.
- Prior to 11/5/14 Full Board meeting, will provide a ventilation plan that must be implemented before opening.
- Prior to 11/5/14 Full Board meeting, will provide a bike management plan.
- Will comply with DOT regulations for delivery bikes.
- All staff will be trained to mitigate community concerns as they arise. Applicant will direct its staff to monitor the inside and outside of the premises at all times to ensure that all is operating in an orderly manner; that no patrons are congregating outside the establishment; that the establishment's perimeter is kept free of litter, and that noise is kept to a minimum. The applicant will provide the cell phone number(s) to a 24 hour manager-level contact on site with the authority to deal with issues and problems.
- Will coordinate garbage pick-up with next-door establishment Wine Escape (405 West 44<sup>th</sup> Street). Garbage collection will be scheduled and conducted to minimize noise and impact on surrounding residents. Garbage will be scheduled for pick up daily, no later than midnight.
- All deliveries will occur through front door of establishment.
- Because it is located in a Residence District (R8), Applicant will comply with all zoning resolutions regarding signage in an R8 District, including, without limitation, NYC Zoning Resolution Article II, Chapter 2, sections 22-341, 22-342, and 22-343. There will be no illuminated signage (*i.e.*, no signs that are made more visible by any artificial light source). (See section 22-32.)
- Applicant, its staff, and its customers will have no access to the rear garden behind the premises.
- Applicant will obtain a valid Certificate of Occupancy or a letter of no objection permitting the operations and occupancy levels sought by Applicant.
- Applicant will maintain a closing time of midnight (where "closing time" is understood to mean the time when all patrons have left and doors are closed to new customers, but clean-up may continue as long as needed) and to petition for a later opening time only with the consent of the 44<sup>th</sup> Street Block Association
- Applicant will apply for permission for the outdoor seating only with the consent of the 44<sup>th</sup> Street Block Association
- Applicant will install a lock on the door leading to the residential hallway, to keep the door locked at all times, and to only permit key access to the owners and general manager
- Applicant will monitor the residential hallway door at all times and will install a bell on the residential hallway door.
- Applicant will refrain from storing anything in the residential building, including but not limited to the hallway or stairwell.
- Applicant will get property-owner permission to install a security camera connected to a recording device in the residential hallway, to pay for such equipment and installation, to install such equipment prior to opening, and to ensure proper functioning and monitoring of such equipment for the duration of their tenancy.

- Applicant will install a prominent and visible sign instructing patrons standing outside to keep noise down and to refrain from smoking in front of the location.
- Applicant will immediately remedy any noise complaints and will be responsible for the noise created from Applicant's customers, employees or equipment.
- Applicant will not use amplified sound when any doors or windows are open to the street.
- Applicant will maintain a maximum occupancy of 25 people, including but not limited to, all employees, vendors and customers.
- Applicant will maintain an ongoing dialogue with the 44<sup>th</sup> Street Block Association, including regular attendance at the 44<sup>th</sup> Street Block Association Meetings.



ORATOR HILLS CURRY LLC  
 465 West 44th Street  
 New York, NY 10036  
 — Interior Book PLAN —

# LUNCH SPECIAL

MONDAY to FRIDAY from 11-3

ADD 75¢ per CEVICHE, SHRIMP or SPECIAL

<b>TWO TACOS</b> with RICE & BEANS	7.95
<b>TWO ENCHILADAS</b> with RICE & BEANS	7.95
<b>HALF A TORTA</b> with SIDE SALAD	7.50
<b>QUESADILLA</b> with SIDE SALAD	6.50

Add a can SODA or WATER to any of the above for \$1

## APARTE

<b>ELOTE</b> SEASONAL chipotle mayo, cotija cheese & chili powder	\$3	
<b>ESQUITE</b> "our ELOTE served in a bowl"	\$3	
<b>RICE</b> \$2	<b>BEANS</b> \$2	<b>CHIPS</b> \$2
<b>PICO DE GALLO</b> \$1	<b>CREMA</b> \$1	
<b>JALAPENOS</b> \$1	<b>GUACAMOLE</b> 2.95/5.95	add chips \$1

## BEBIDAS

<b>JARRITOS</b> Traditional Mexican sodas	2.50
<b>CANNED SODA</b>	1.50
<b>MEXICAN COCA COLA</b> or <b>SPRITE</b>	2.95
<b>HORCHATA</b> ORGANIC RICE MILK with CINNAMON & SUGAR	2.95
<b>AGUA FRESCAS</b>	2.95
<b>WATER</b> small 1.50	large 2.00

# OAXACA TAQUERÍA

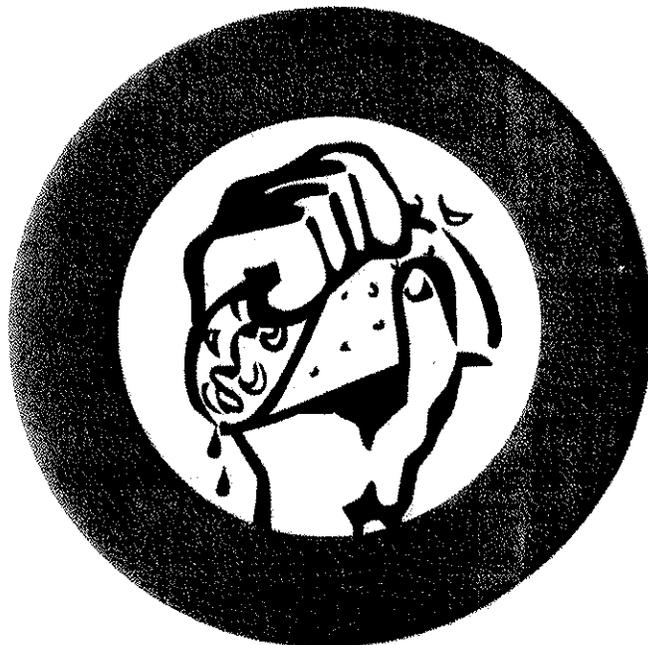
### LOCATIONS

1116 Bedford Ave	<b>BROOKLYN</b>	(718) 230-8111
250 Fourth Ave	<b>BROOKLYN</b>	(718) 222-1122
125 East 7th Street	<b>EAST VILLAGE</b>	(212) 677-3340
48 Greenwich Ave	<b>WEST VILLAGE</b>	(212) 366-4488
424 Amsterdam Ave	<b>UPPER WESTSIDE</b>	(212) 580-4888

We are always adding new locations, so visit us at

**WWW.OAXACATACOS.COM**  
@OAXACATACOS

**OAXACA** is a city in Mexico well-known for its exceptional food. We have dedicated ourselves to bringing you traditional Mexican fare. Whenever possible, we purchase our produce, meats, dairy and soda from local, organic and sustainable sources. Our salsa and sauces are made from scratch, and all of our food is made fresh every day. Please enjoy our little taste of Mexico.



### NEW YORK TIMES

"The tacos are almost daintily composed... They taste fresh and light bolstering the menu's fealty to all natural meats... Carnitas and shrimp are knockouts."

### TIMEOUT

"Cheap, fresh Mexican fare made with local ingredients keeps the cobble hillbillies coming."

### NEW YORK MAGAZINE

"Some of the most authentic Mexican street food... This is a sort of stationary taco truck, with tacos, enchiladas, quesadillas and tortas served til the meat runs out."

## CATERING

**LET US CATER YOUR NEXT EVENT**

Visit our website for our catering menu  
or e-mail us at

**CATERING@OAXACATACOS.COM**

**TAKE OUT • DELIVERY • ORDER ONLINE**

## TACOS

ADD ONS GUACAMOLE 50¢ JALAPENOS 50¢ CREMA 50¢  
Make it a 3-TACO COMBO with RICE & BEANS for 10.95

**BARBACOA** 3.50

PASILLA BRAISED BEEF TENDERLOIN  
Pickled red onion, salsa roja, avocado salsa, cotija, cilantro

**POLLO GUISADO** 3.50

CHICKEN SIMMERED IN GUAJILLO PEPPERS  
Pickled red onion, salsa roja, avocado salsa, cotija, cilantro

**CARNITAS** 3.50

CITRUS MARINATED BRAISED PORK SHOULDER  
Pickled red onion, chipotle salsa, avocado salsa, cotija, cilantro

**PAPAS Y RAJAS** 3.50

ROASTED POTATO & POBLANO PEPPERS  
Pickled red onion, pico, salsa verde, avocado salsa, cotija, cilantro

**CHORIZO** GROUND MEXICAN SAUSAGE 3.50

WE SUGGEST YOU ADD PAPAS!  
Pico, salsa chipotle, avocado salsa, cotija, cilantro

**AL PASTOR** (ADD 75¢ per taco to the COMBO price) 4.25

ADOBO MARINATED ROASTED PORK  
Grilled onions & pineapple, salsa verde, cilantro

**CAMARON** (ADD 75¢ per taco to the COMBO price) 4.25

SEARED ADOBO ROJO SHRIMP (SERVED COLD)  
Pico, shredded cabbage, salsa verde, avocado salsa, cilantro

**CEVICHE DE PESCADO** (ADD 75¢ per taco to COMBO) 4.25

CITRUS MARINATED FISH  
Mango slaw, shredded cabbage, salsa verde, cilantro, avocado salsa

**TACOS DE REVOLUCIÓN** P/A

ASK ABOUT OUR SPECIAL TACOS  
WITH FLAVORS FROM AROUND THE WORLD

## ENCHILADAS

BAKED w/cheese, topped w/onions, cilantro, guacamole & crema  
COMBO: Choose any 3 with RICE & BEANS for 10.95

ADD \$1 for MOLE

**BARBACOA** VERDE 3.50 MOLE \$4

PASILLA BRAISED BEEF TENDERLOIN

**POLLO GUISADO** VERDE 3.50 MOLE \$4

CHICKEN SIMMERED IN GUAJILLO PEPPERS

**CARNITAS** VERDE 3.50 MOLE \$4

CITRUS MARINATED BRAISED PORK SHOULDER

**PAPAS Y RAJAS** VERDE 3.50 MOLE \$4

ROASTED POTATO & POBLANO PEPPERS

**CHORIZO** MEXICAN SAUSAGE VERDE 3.50

WE SUGGEST YOU ADD PAPAS!

**CAMARON** (ADD 75¢ per taco to the COMBO price) VERDE 3.95

SEARED ADOBO ROJO SHRIMP

## TORTAS

ADD ONS GUACAMOLE 50¢ JALAPENOS 50¢ CREMA 50¢

**BARBACOA** 8.95

PASILLA BRAISED BEEF TENDERLOIN  
Pickled red onion, romaine, chipotle, bean puree, Oaxaca cheese

**POLLO GUISADO** 8.50

CHICKEN SIMMERED IN GUAJILLO PEPPERS  
Pickled red onion, romaine, chipotle, bean puree, Oaxaca cheese

**CARNITAS** 8.50

CITRUS MARINATED BRAISED PORK SHOULDER  
Pickled red onion, romaine, chipotle, bean puree, Oaxaca cheese

## QUESADILLAS

ADD ONS GUACAMOLE 50¢ JALAPENOS 50¢

**QUESO** 5.75

MIX OF SHREDDED CHEESE & COTIJA CHEESE, CREMA

**BARBACOA** 6.75

PASILLA BRAISED BEEF TENDERLOIN  
Cheese, pickled red onion, pico, crema

**POLLO GUISADO** 6.75

CHICKEN SIMMERED IN GUAJILLO PEPPERS  
Cheese, pickled red onion, pico, crema

**CARNITAS** 6.75

CITRUS MARINATED BRAISED PORK SHOULDER  
Cheese, pickled red onion, pico, crema

## BURRITOS

ADD ONS GUACAMOLE \$1 JALAPENOS 50¢ CREMA 50¢

**BASIC** 5.95

Rice, beans, pico, pickled red onion, cheese, salsa roja

**BARBACOA** 6.95

PASILLA BRAISED BEEF TENDERLOIN  
Pico, pickled red onion, cheese, salsa roja

**POLLO GUISADO** 6.95

CHICKEN SIMMERED IN GUAJILLO PEPPERS  
Pico, pickled red onion, cheese, salsa roja

**CARNITAS** 6.95

CITRUS MARINATED BRAISED PORK SHOULDER  
Pico, pickled red onion, cheese, chipotle salsa

**PAPAS Y RAJAS** (add CHORIZO if you like) 6.95

ROASTED POTATO & POBLANO PEPPERS  
Pico, pickled red onion, cheese, salsa verde

**CAMARON** 7.25

SEARED ADOBO ROJO SHRIMP  
Pico, pickled red onion, cheese, salsa verde

## PLATOS

RICE, BEANS, SALAD & 3 TORTILLAS

ADD ONS GUACAMOLE \$1 JALAPENOS 50¢ CREMA 50¢

**BARBACOA** 10.25

PASILLA BRAISED BEEF TENDERLOIN  
Pickled red onion, cotija, salsa roja, avocado salsa

**POLLO GUISADO** 10.25

CHICKEN SIMMERED IN GUAJILLO PEPPERS  
Pico, pickled red onion, cotija, salsa roja, avocado salsa

**CARNITAS** 10.25

CITRUS MARINATED BRAISED PORK SHOULDER  
Pickled red onion, cotija, chipotle salsa, avocado salsa

**AL PASTOR** 10.75

ADOBO MARINATED ROASTED PORK  
Grilled onions & pineapple, salsa verde, cilantro

**PAPAS Y RAJAS** (add CHORIZO if you like) 9.95

ROASTED POTATO & POBLANO PEPPERS  
Pico, pickled red onion, cotija, salsa verde, avocado salsa

## ENSALADAS

**GREEN SALAD** 6.75

ROMAINE, PICKLED RED ONION, PICO, COTIJA

**OAXACA SALAD** 8.75

GREEN SALAD WITH BEANS, GUACAMOLE  
& CREMA & YOUR CHOICE OF BARBACOA,  
POLLO, or CARNITAS

For CEVICHE or CAMARON ADD 1.50



1 **Business License & Permits Committee**

**Item #: 9**

2  
3 November 5, 2014

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

10  
11 **Re: A1 Ocha Sushi Inc.**  
12 *350 West 46<sup>st</sup> Street (8/9)*

13  
14 Dear Chairman Rosen:

15  
16 Manhattan Community Board 4 (MCB4) recommends denial of a new Wine & Beer License application  
17 for A1 Ocha Sushi Inc. – 350 West 46<sup>th</sup> St (8/9)- unless the following stipulations, agreed to by the  
18 applicant, are part of the method of operation for this establishment with a capacity of 50 people, with  
19 15 tables, and 30 seats.

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

23  
24 Sincerely,

25  
26  
27  
28  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

29

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

Liquor License Stipulations Application

APPLICANT <b>A1 Ocha Sushi INC</b>		DOING BUSINESS AS (DBA)		
STREET ADDRESS <b>350 West 46<sup>th</sup> Street New York, NY 10036</b>		CROSS STREETS <b>Between 8<sup>th</sup> &amp; 9<sup>th</sup> Avenue</b>		
OWNER	NAME: <b>YA RU CHEN</b>	ATTORNEY	NAME:	
	PHONE: <b>917 848-2299</b>		PHONE:	
	FAX: <b>212-581-7049</b>		FAX:	
MANAGER	NAME: <b>YA RU CHEN</b>	LANDLORD	NAME: <b>Peter Fitzpatrick</b>	
	PHONE: <b>917 848 2299</b>		PHONE: <b>212-956 0104</b>	
	FAX: <b>212-581-7049</b>		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"/> <del>On-Premise</del> <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	<input checked="" type="radio"/> NO
		What is/was the name of establishment?	<b>A1 Ocha Sushi INC</b>	
		What is/was the address of the establishment?	<b>350 West 46<sup>th</sup> Street New York, NY 10036</b>	
		What were the dates the applicant was involved with this former premise?	<b>06/01/2014</b>	
	<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	11:00 AM 11:00 PM	11:00 AM 11:00 PM	11:00 AM 11:00 PM	11:00 AM 11:00 PM	11:00 AM 11:00 PM	11:00 AM 11:30 PM	11:00 AM 11:30 PM	12:00 AM 11:00 PM	
	Music	11:00 AM 10:00 PM	11:00 AM 10:00 PM	11:00 AM 10:00 PM	11:00 AM 10:00 PM	11:00 AM 10:00 PM	11:00 AM 10:30 PM	11:00 AM 10:30 PM	12:00 AM 10:00 PM	
	Kitchen	11:00 AM 10:00 PM	11:00 AM 10:00 PM	11:00 AM 10:00 PM	11:00 AM 10:00 PM	11:00 AM 10:00 PM	11:00 AM 10:30 PM	11:00 AM 10:30 PM	12:00 AM 10:00 PM	
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	
	50	28	15	30	NONE	NONE	NONE	NONE	NONE	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	34	5+	GROUND FLOOR & BASEMENT		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A			
Will applicant have bottle service?					YES	NO	N/A			
Will you be hosting private parties and promotional events?					YES	NO	N/A			
Will outside promoters be used?					YES	NO	N/A			
Will the security plan submitted be implemented?					YES	NO	N/A			
Will State certified security personnel be used?					YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A			
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A			
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					YES	NO	N/A			
If you plan to have music, what type(s)?					BACKGROUND	LIVE MUSIC	DJ			
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A			
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	N/A			
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A			

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

LOCATION & ZONING			
Primary Zoning District:	C1-5 IN R8		Overlay (If Applicable):
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	<input checked="" type="radio"/> N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	<input checked="" type="radio"/> NO	N/A
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	N/A
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> NO	N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: <i>Ground Floor - Restaurant</i> <i>Basement - storage, Bathrooms</i> <i>1st, 2nd, 3rd Floor is Apartment</i>		
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	Manhattan Community Board No. 4	
	# 2		
	# 3		

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

- Applicant agrees to no use of any outdoor spaces (rooftop, patio or sidewalk café)
- Applicant agrees to not to apply for a cabaret license
- Applicant agrees to background music only
- Applicant agrees there will be no French doors or windows that open on the street front
- Applicant agrees delivery bikes will be stored on the applicant property, not on the sidewalk
- Applicant agrees the kitchen exhaust will exit through ventilation above the highest floor of surrounding buildings and be constructed in a manner to not disturb neighboring residents or offices. Additionally it will be compliant with NYC DOB codes
- Applicant agrees not to install storm vestibule enclosure that will project more than 18 inches as per DOB code. Storm enclosures can only be used between November 15<sup>th</sup> and April 15<sup>th</sup>

## MAKI COMBO

Served soup or salad

A. Tuna, Salmon & California	12.95
B. Eel, Tuna & California	13.95
C. Spicy Tuna, Spicy Salmon & Spicy Yellowtail	15.95

## TEMPURA

Served w. soup or salad & white rice

Vegetable Tempura	12.95
Shrimp Tempura	15.95
Chicken Tempura	14.95
Chicken & Shrimp Tempura	15.95
Vegetable & Shrimp Tempura	14.95

## TERIYAKI

Served w. soup or salad & white rice

Beef Negimaki	15.95
Tofu Teriyaki	10.95
Beef Teriyaki	15.95
Chicken Teriyaki	14.50
Salmon Teriyaki	16.50
Shrimp Teriyaki	16.50
Seafood Teriyaki	19.95
Shrimp, scallop, lobster tail & vegetable.	
Vegetable Teriyaki	12.50

## CHEF RECOMMENDATION

All served w. miso soup or garden salad

Mango Chicken ( <i>Spicy</i> )	15.50
Mixed vegetable in sweet & chili saece	
Roast Duck in Brown Sauce	16.95
Sauteed roast duck w. mixed vegetabel	
Crispy Chicken ( <i>Spicy</i> )	15.50
Fried chicken in spicy sweet & sour sauce	
Crispy Red Snapper	15.50
Mixed vegetable in sweet & Sour Sauce	
Mango Shrimp ( <i>Spicy</i> )	17.95
Mixed vegetable in brown sauce	
Garlic Shrimp ( <i>Spicy</i> )	17.95
Seafood Combination	21.95
Mixed seafood & lobster mixed vegetable in garlic & wine Sauce	
Filet Mignon	24.95
W. Vegetable tempura in house special sauce	
Pan Seared Chilean Sea Bass	24.95
Spinach, asparagus in garlic & soy Sauce	
Yaki Udon/ Soba w. Chicken or Shrimp	13.95
Summer Vegetable	11.95
Fried tofu & mixed vegetable served in brown sauce	
Steamed Chicken or Shrimp	12.95
W. mixed vegetable in teriyaki sauce	

## KATSU TENDER & OTHER

Served w. soup or salad

Katsu Don	10.50
Pork cutlet, vegetable & onion sauteed w. egg over a box of rice.	
Oyako Don	10.50
Chicken vegetable & onion sauteed w. egg over a box of rice.	
Tonkatsu	12.95
Fried pork cutlet w. special sauce.	
Tendon	10.95
Deep fried shrimp & vegetable over a box of rice.	
Ebi Udon or Soba	10.95
Deep fried shrimp w. Chinese cabbage, bean sprouts, snow pea & one egg served over noodle & soup.	
Sukiyaki	12.95
Sliced beef or chicken, bean curd & vegetable in rich broth.	
Yosenabe	13.95
Japanese noodles, shrimp, scallop, fish, fish cake, bean curd & vegetable in rich seafood broth.	
Zaru Soba	12.95
Cold buckwheat noodle w. shrimp & vegetable tempura.	

## DESSERT

Mochi	3.00
Ice Cream	2.75
chocolate, vanilla, green tea or red bean.	
Fried Ice Cream	4.50
Fried Banana	3.00
<b>DRINKS</b>	
Orange Juice	2.50
Soda	1.25
coke, diet coke, sprite, ice tea, ginger ale.	
Snapple	2.00

**BENTO DINNER \$18.95**

Soup / Green Salad / One Sushi Roll / Shumai / Rice

**Choice of Roll:**  
Tuna Roll, Salmon Roll, California Roll

**& Choice of One Entree:**

**A. Teriyaki**  
(Chicken, shrimp, salmon, beef or tofu)

**B. Beef Negimaki**  
(Scallion & cheese wrapped in thinly sliced beef w. teriyaki sauce.)

**C. Tempura**  
(Chicken, shrimp or vegetable)

**D. Sushi or Sashimi**

**E. Unaju**

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<b>1. Lunch Bento Special 10.50</b>	
Choice One Entree	Soup
A. Teriyaki Chicken, salmon, shrimp, beef or tofu.	Salad
B. Tempura Chicken, vegetable or shrimp.	California Roll
C. Beef Negimaki	Spring Roll
D. Katsu Chicken or pork.	
Rice	

### LUNCH SPECIAL

11:00am - 4:00pm • All served w. miso soup or salad

- |                                      |                                                        |       |
|--------------------------------------|--------------------------------------------------------|-------|
| 2. Katsu Don                         | Sliced pork cutlet in breaded batter w. egg on rice    | 8.50  |
| 3. Oyako Don                         | Sliced chicken cutlet in breaded batter w. egg on rice | 8.50  |
| 4. Tendon                            | Shrimp & vegetable tempura on rice                     | 8.50  |
| 5. Chicken Teriyaki                  |                                                        | 8.50  |
| 6. Tofu Teriyaki                     |                                                        | 7.50  |
| 7. Salmon Teriyaki                   |                                                        | 9.50  |
| 8. Beef Teriyaki                     |                                                        | 9.75  |
| 9. Unaju                             | Broiled eel over rice                                  | 9.75  |
| 10. Vegetable Tempura                |                                                        | 7.25  |
| 11. Chicken or Shrimp Tempura        |                                                        | 8.50  |
| 12. Zaru Soba                        | Cold buckwheat noodles                                 | 8.50  |
| 13. Vegetable or Chicken Noodle Soup | Choice of udon or soba                                 | 7.50  |
| 14. Sushi                            | 7 pcs. sushi & 1 california roll                       | 11.00 |
| 15. Sashimi                          | 10 pcs. assortment of sashimi                          | 12.50 |
| 16. Vegetable Teriyaki               |                                                        | 7.25  |

### LUNCH SPECIAL ROLLS

Served Miso Soup or Salad

Any 2 Roll for \$9.75 (with 3 pc. sushi \$15.25)

Any 3 Roll for \$ 12.75 (with 3 pc. sushi \$ 17.25)

- |                  |                      |
|------------------|----------------------|
| California       | Shitake Cucumber     |
| Shrimp Tempura   | Avocado              |
| Shrimp Avocado   | Cucumber             |
| Shrimp Cucumber  | Spicy Salmon         |
| Boston           | Salmon               |
| Eel Cucumber     | Salmon Avocado       |
| Avocado Cucumber | Salmon Skin          |
| Spicy Tuna       | Alaska               |
| Tuna             | Philadelphia         |
| Tuna Avocado     | Yellow Tail Scallion |
| Tuna Cucumber    | White Fish Scallion  |
| Peanut Avocado   | Banana Tempura Tuna  |
| Spicy White Tuna |                      |

A Ocha  
Japanese Cuisine

Tel.: 212-581-3198  
212-581-3195  
Fax: 212-581-7049

350 West 46th Street, NYC 10036  
Between 8th & 9th Avenue

Monday - Thursday: 11:00am - 11:00pm  
Friday - Saturday: 11:00am - 11:30pm  
Sunday: 12:00noon - 11:00pm

MAJOR CREDIT CARDS ACCEPTED  
MIN. \$15.00

**FREE DELIVERY**  
Min. \$10.00

## SOUP

- |                                                                 |      |
|-----------------------------------------------------------------|------|
| 1. Miso Soup                                                    | 2.00 |
| 2. Spinach & Tofu Soup Spinach & tofu                           | 2.50 |
| 3. Chicken & Corn Soup                                          | 2.50 |
| 4. Ocha Soup Shrimp, crabmeat, fish cake, snow peas & mushroom. | 4.75 |

## SALAD

- |                                                                        |      |
|------------------------------------------------------------------------|------|
| 5. Garden Salad<br>Lettuce carrot cucumber cabbage.                    | 4.00 |
| 6. Seaweed Salad                                                       | 5.00 |
| 7. Avocado Salad<br>Avocado cucumber lettuce.                          | 5.00 |
| 8. Ocha Salad<br>Spicy seafood w. crunchy lettuce tobiko.              | 7.50 |
| 9. Hijiki Salad                                                        | 5.00 |
| 10. Kani Salad<br>Crabmeat cucumber lettuce tobiko mayo.               | 6.00 |
| 11. Mango Prawns Salad<br>Seared prawns with spicy mango sauce.        | 7.95 |
| 12. Pepper Tuna Salad<br>Seared tuna with special pepper lime vinegar. | 9.95 |

## KITCHEN APPETIZER

- |                                                                                         |      |
|-----------------------------------------------------------------------------------------|------|
| 13. Edamame Broiled soybean served hot                                                  | 4.50 |
| 14. Shumai Steamed shrimp dumpling                                                      | 5.50 |
| 15. Gyoza Pan fried Japanese pork dumpling                                              | 5.50 |
| 17. Wasabi Shumai<br>Steamed pork dumpling with wasabi favor.                           | 6.50 |
| 18. Harumaki<br>Japanese spring roll with sweet & sour sauce.                           | 5.00 |
| 19. Steamed Broccoli<br>with Teriyaki sauce on the side.                                | 4.75 |
| 20. Steamed Mix Vegetable<br>with teriyaki sauce on the side.                           | 5.20 |
| 21. Age ToFu Deeped fried ToFu w. special sauce.                                        | 4.50 |
| 22. Yakitori<br>3 pcs. chicken & vegetable grilled on skewer served w. teriyaki sauce.  | 6.00 |
| 23. Beef Negimaki<br>Scallion & cheese wrapped in thinly sliced beef w. teriyaki sauce. | 8.50 |
| 24. Fried Oyster<br>Batter fired Japanese oyster w. chef's sauce.                       | 6.50 |
| 25. Vegetable Tempura<br>Deep fried vegetable.                                          | 5.50 |
| 26. Shrimp Tempura<br>Deep fried shrimp & vegetable.                                    | 7.95 |
| 27. Chicken Tempura<br>Deep fried chicken.                                              | 7.50 |
| 28. Tempura Combo<br>Deep fried chicken, shrimp and vegetable.                          | 9.25 |
| 29. Bar-B-Q Squid<br>Grilled jumbo squid w. teriyaki sauce.                             | 8.95 |
| 30. Spider<br>Gently fried soft crab w. special sauce.                                  | 9.50 |
| 31. Fried Calamary<br>Batter fried squid in soy garlic and vinegar sauce.               | 6.50 |

## SUSHI BAR APPETIZER

- |                                                                                                                   |       |
|-------------------------------------------------------------------------------------------------------------------|-------|
| 32. Pizushi<br>scallion pancake, green seaweed on top. Japanese pepper onion tuna served w. chef's special sauce. | 12.95 |
| 33. Tuna Parfait<br>Tuna, scallion tobiko served w. spicy sauce.                                                  | 10.95 |
| 34. Yummy Salmon<br>Seared salmon served w. special sauce.                                                        | 9.50  |
| 35. Yellow Tail cocktail<br>Yellow tail asparagus cucumber in sake vinegar sauce.                                 | 9.50  |
| 36. Eel Skewer<br>Grilled eel and vegetable on the skewer served w. eel sauce.                                    | 9.50  |
| 37. Oshitashi<br>Broiled cold spinach topped w. dried bonito and served w. ponzu vinegar sauce.                   | 5.25  |
| 38. Sunomono<br>Mixed raw fish & vegetable served w. ponzu vinegar sauce.                                         | 9.50  |
| 39. Tuna Tataki<br>Thinly sliced tuna served w. special sauce.                                                    | 9.50  |
| 40. Beef Tataki<br>Thinly sliced beef served w. special sauce.                                                    | 9.50  |
| 41. Tako Su<br>Sliced octopus with ponzu vinegar sauce.                                                           | 9.50  |

## SUSHI & SASHIMI A LA CARTE

Tuna	Maguro	3.00	Spicy Tuna	3.00
Salmon	Sake	3.00	Eel	Unagi 3.00
Smoked Salmon		3.00	Shrimp	Ebi 2.50
Egg	Tomago	2.50	Flying Fish Roe	Tobiko 2.50
Crabmeat	Kani	2.50	Sea Urchin	Uni 4.00
Squid	Ika	3.00	Giant Clam	Mirugai M.P.
Octopus	Tako	3.00	Sweet Shrimp	Ama Ebi 3.00
Red Clam	Hokkigai	2.50	White Tuna	3.00
Mackerel	Saba	2.50	Tuna Belly	Toro 5.50
Spanish Mackerel	Sawara	3.00	Baby Tuna	Bonito 3.00
Salmon Roe	Ikura	3.00	Scallop	Hotatege 3.00
Striped Bass	Suzuki	2.50	Bean Curd Skin	Inari 2.50
Fluke	Hirame	2.50	Fluke Fin	Engawa 3.00
Yellowtail	Hamachi	3.00	King Crab	4.00
			Boton Shrimp	4.95

## SUSHI

Served w. soup or salad

- |                                                                         |       |
|-------------------------------------------------------------------------|-------|
| 43. Super Sushi Deluxe<br>10 sushi & 1 spicy tuna roll.                 | 22.95 |
| 44. Sushi Deluxe<br>8 sushi & 1 tuna roll.                              | 18.95 |
| 45. Sushi Regular<br>7 sushi & 1 california roll.                       | 16.95 |
| 46. Sushi for Two<br>16 pcs. sushi, fried dragon & salmon avocado roll. | 44.95 |
| 47. Vegetable Sushi<br>6 pcs. sushi & 1 kampyo roll.                    | 11.95 |

## SASHIMI (WITH WHITE RICE)

Served w. soup or salad

12.95	48. Sashimi Deluxe	18 pcs. raw fish	24.95
	49. Sashimi Regular	15 pcs. raw fish	18.95
10.95	50. Sushi & Sashimi Combo	12 pcs. raw fish, 5 sushi & 1 tuna roll.	26.95
9.50	51. Sushi & Sashimi for Two	20 pcs. raw fish, 8 sushi, 1 spicy tuna roll & 1 chef's special roll.	49.95
9.50	52. Chirashi	15 pcs. raw fish over rice.	18.95
9.50	53. Tekka Don		18.95
9.50	54. Hamachi Don		20.95
5.25	55. Unagi Don		17.95

## ROLL OR HAND ROLL

9.50	56. California Roll		4.50
9.50	57. Tuna Roll		4.75
9.50	58. Spicy Tuna Roll		5.50
9.50	59. Tuna Avocado Roll		5.50
	60. Toro Scallion Roll		5.95
	61. Salmon Roll		4.25
	62. Salmon Avocado Roll		5.50
	63. Spicy Salmon Roll		5.50
3.00	64. Salmon Skin Roll		5.00
3.00	65. Alaska Roll		5.00
2.50	66. Shrimp Avocado Roll		5.00
2.50	67. Shrimp Asparagus Roll		5.00
4.00	68. Boston Roll		5.00
M.P.	69. Philadelphia Roll		5.00
3.00	70. Eel Cucumber Roll		5.00
3.00	71. Yellow Tail Scallion Roll		5.50
5.50	72. Spicy White Tuna Roll		5.50
3.00	73. Chicken Tempura Roll		5.50
3.00		(Chicken, Tempura, Cucumber, Avocado, Spicy Mayo out side Tobiko)	

## VEGETARIAN ROLL

4.00	74. Kampyo Roll		3.50
4.95	75. Cucumber Roll		3.50
	76. Umeshiso Roll		4.25
	77. Oshinko Roll		3.50
12.95	78. Avocado Roll		3.50
18.95	79. Vegetable Tempura Roll		5.95
		Vegetable tempura, cut into 5 pcs.	
16.95	80. Asparagus Roll		3.50
14.95	81. Shiitake & Cucumber Roll		5.00
		Black mushroom & cucumber.	
	82. Peanut Avocado Roll		4.50
	83. Cucumber Avocado Roll		4.50
1.95	84. Asparagus Avocado Roll		4.50
	85. Spinach Roll		4.50

## OCHA SPECIAL ROLL

86. King Crab California Roll	Crabmeat avocado tobiko cucumber	8.50
87. Spider Roll	Deep fried soft shell crab avocado cucumber & spicy mayo	9.95
88. Shrimp Tempura Roll	Deep fried shrimp avocado cucumber & spicy mayo, tobiko on the top.	9.95
89. Dragon	Eel cucumber in side avocado tobiko on top	11.95
90. Rainbow	Crabmeat & cucumber inside raw fish avocado on top	11.95
91. East	Egg tobiko cucumber & shrimp	4.50
92. Manhattan	Spicy tuna yellow tail avocado	8.50
93. New York	Shrimp tempura eel avocado & cucumber	8.50
94. Futo Roll	Crabmeat avocado egg oshinko cucumber avocado yamagobo & kampyo.	9.50
95. Rock "N" Roll	Spicy salmon crunchy avocado & cucumber	8.50
96. Fried Dragon Roll	Cucumber crabmeat inside w. spicy tuna on the top.	11.95
97. Sunrise	Tuna salmon & tobiko	7.95
98. Ocha Roll	Eel shrimp salmon avocado outside hot pepper	8.50
99. Naruto	Crabmeat avocado tobiko inside wrapped w. peeled cucumber	7.95
100. Spicy Tuna Naruto	Spicy tuna avocado tobiko inside wrapped w. peeled cucumber.	8.95
101. Eel Naruto	Eel avocado tobiko inside wrapped w. peeled cucumber	8.95
102. Rainbow Naruto	Tuna yellow tail salmon avocado inside wrapped w. peeled cucumber.	9.95
103. Spring Roll	Inside shrimp tempura cucumber & spicy mayo outside tobiko & pepper	7.50
104. Summer Roll	Shrimp crabmeat crunchy spicy mayo tobiko	7.50
105. Autumn Roll	Inside tuna salmon avocado crunchy spicy mayo	7.50
106. Winter Roll	Inside lettuce, cucumber, tomato, cabbage, snow peas and baby corn	6.95
107. Evergreen	Shrimp tempura eel avocado & cucumber roll with green soybean paper.	8.50
108. Pink Lady	Eel tuna avocado cucumber roll with pink soybean paper	8.50
109. Lobster Tango	Lobster tail mago cucumber tobiko on top w. chef's special sauce.	10.50
110. American Dream	Tuna salmon yellow tail avocado bonito flakes mayo and colorful caviar.	12.95
111. White Swan	Yellow tail crunchy on top white tuna caviar scallion	12.95
112. Spicy Girl	Inside: spicy tuna, salmon yellow tail avocado, same on top	12.95
113. Godzilla	Eel crabmeat asparagus inside deep fried	6.95
114. Tiger	Fried squid avocado cucumber tobiko on top	6.95
115. Buddhist Delight (Vegetarian)	Black mushroom, cucumber asparagus and apple served w. mango sauce.	6.95
116. Four Seasons (Vegetarian)	Spinach asparegus avocado & cucumber.	6.95
117. Titanic	White tuna crunchy cucumber on top spicy salmon scallion and tobiko	12.95
118. Snow Mountain	inside shrimp tempura cucumber outside crabmeat crunchy & mayo.	13.95
119. Volcano Roll	Inside soft shell crab & cucumber & outside spicy tuna & crunchy.	14.95
120. Magic Roll	Inside spicy tuna crunchy & cucumber outside shrimp avocado eel & masago.	14.95
121. Black Dragon Roll	Inside crab avocado & cucumber outside eel & peper	13.95
122. Red Dragon Roll	Inside spicy salmon crunchy & cucumber outside tuna masago & scallion.	14.95
123. Super Devil	Inside crab tamago crunchy & cucumber outside salmon avocado & scallion.	12.95

1 **Business License & Permits Committee**

Item #: 10

2  
3 November 5, 2014

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

10  
11 **Re: Wrapido 693 9<sup>th</sup> Ave Inc.**  
12 **d/b/a/ Wrapido**  
13 *673 Ninth Avenue (47/48)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends denial of a new Wine & Beer License application  
18 for Wrapido – 673 Ninth Ave (47/48) – unless the following stipulations, agreed to by the applicant, are  
19 part of the method of operation for this establishment with a capacity of under 75 people, with 13 tables,  
20 30 seats, and 1 service bar.

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

24  
25 Sincerely,

26  
27  
28  
29  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

30

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

Liquor License Stipulations Application

APPLICANT Wrapido 693 9TH Ave INC		DOING BUSINESS AS (DBA) Wrapido			
STREET ADDRESS 673 9TH Ave		CROSS STREETS W 47TH & W 48TH ST			
OWNER	NAME: Shalev Katzav	<del>ATTORNEY</del>	NAME: Michael Kelly		
	PHONE: (917) 379-1969		PHONE: (914) 740-3580		
	FAX:		FAX:		
MANAGER	NAME: Same as above	LANDLORD	NAME: Leonard Frauzblau		
	PHONE:		PHONE: (212) 496-7322		
	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 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?	Wrapido		
		What is/was the address of the establishment?	171 W 23rd ST 104 8TH AVE		
		What were the dates the applicant was involved with this former premise?	(Not licensed)		
	<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	10:30 am - 12 am	10:30 am - 12:00 am	10:30 am - 12 am	10:30 am - 2 am	10:30 am - 2 am	10:30 am - 2 am	10:30 am - 12 am
	Music	"	"	"	"	"	"	"
	Kitchen	Up to 1 hour before closing						

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
	NO under 75	30	13	30	1	0	0	0	0

How many floors are there? What is the capacity for each floor? (please respond in space provided)	12	34	44	29 + Storage		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	NO	N/A			
Will applicant have bottle service?	YES	NO	N/A			
Will you be hosting private parties and promotional events?	YES	NO	N/A			
Will outside promoters be used?	YES	NO	N/A			
Will the security plan submitted be implemented?	YES	NO	N/A			
Will State certified security personnel be used?	YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	NO	N/A			
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	YES	NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	NO	N/A			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	NO	N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?	YES	NO	N/A			
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	YES	NO	N/A			

If you plan to have music, what type(s)? **BACKGROUND** LIVE MUSIC DJ

**BUILDING DESIGN**

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

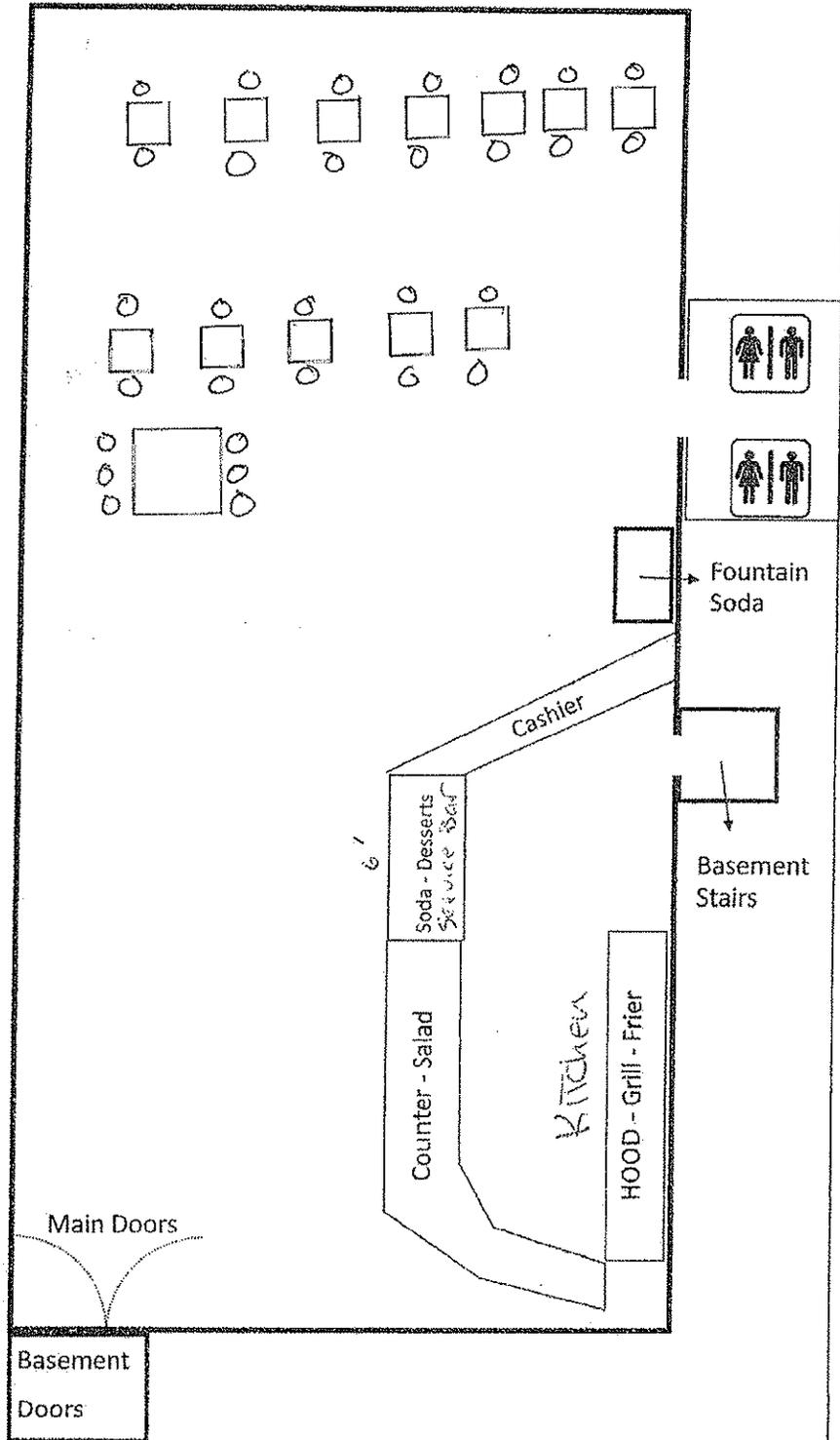
OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="radio"/> NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	<input checked="" type="radio"/> NO	<input checked="" type="radio"/> N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	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):
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	<input checked="" type="radio"/> NO	N/A
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	N/A
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> NO	N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe:		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe:		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		

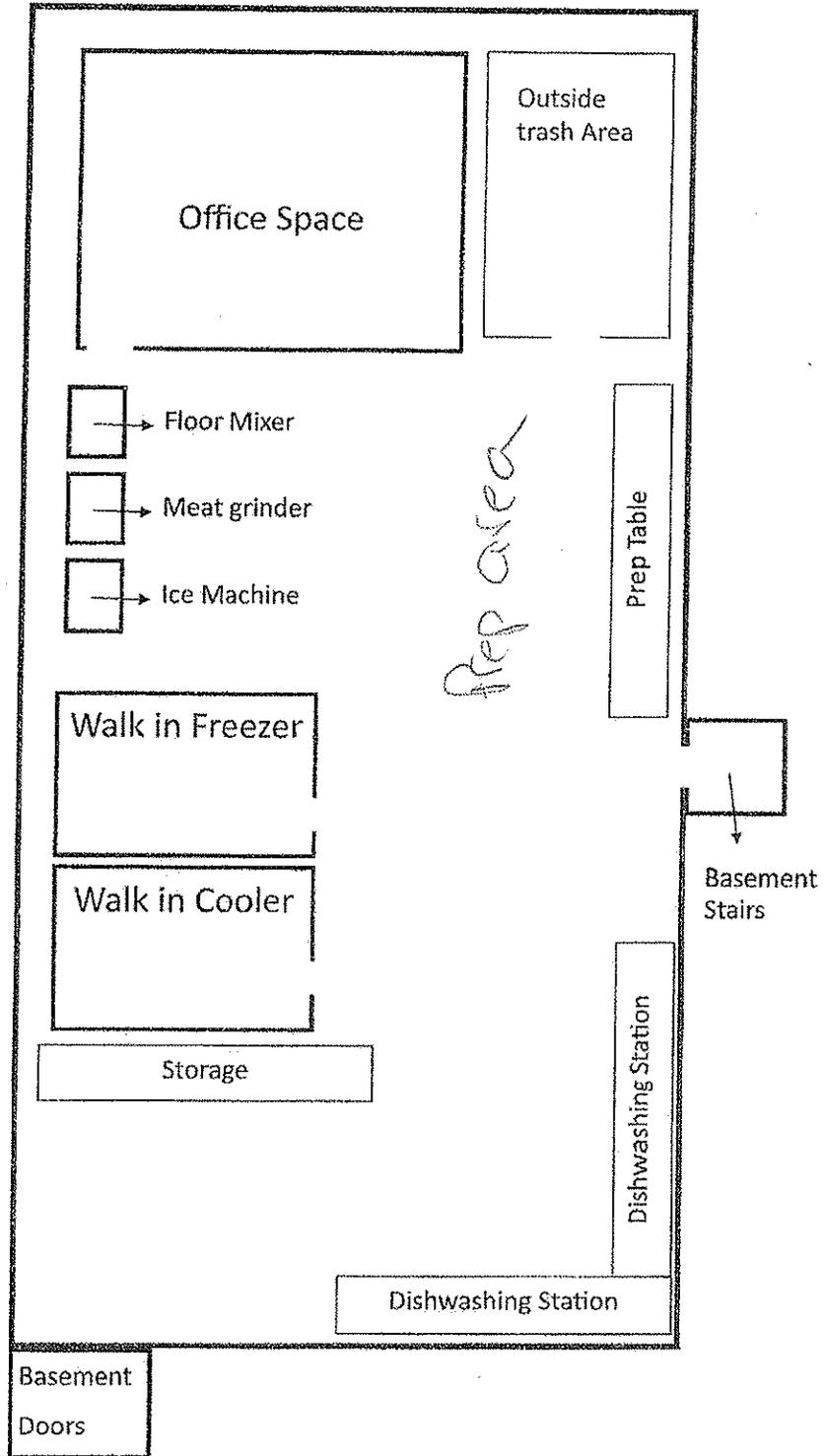
ADDITIONAL STIPULATIONS: (Office Use Only)

- NO OPEN WINDOWS

# Main Floor - Front of the House



# Basement - Back of the House



WRAPIDO

FRESH WRAPS & PITA



our whole wheat wraps are always made to order

**Falafel** • wrap

300 CAL

Hummus, lettuce, tomato, onion, pickles & tahini

\$7.50

**Chicken** • wrap

410 CAL

Grilled chicken, Israeli salad, onion & green pepper, guacamole

\$8.25

**Steak** • wrap

420 CAL

Rib-Eye steak, lettuce, tomato, onion, pickle & chipotle mayo

\$9.25

**Schnitzel** • wrap

450 CAL

Lettuce, tomato, carrots, onion & chipotle mayo

\$8.25

**Hummus** • wrap

370 CAL

Lettuce, tomato, cilantro, green pepper, olive oil

\$6.75

**Falafel** • pita

480 CAL

Lettuce, tomato, cucumber, onion & tahini

\$5.75

**Shawarma** • pita

500 CAL

Lettuce, Israeli salad, onion, cucumber & tahini

\$6.75

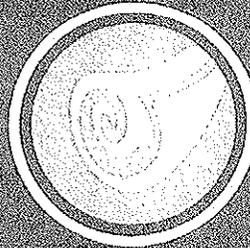
**MAKE IT A MEAL**

\$3.00

Pries, Salad or Soup + Drink

# Wrapido

FRESH WRAPS & PITA ON THE SPOT



Head to

**WrapidoNY.com**

for Online Ordering,  
Nutritional Information,  
Specials and promotions

# Main Menu

ALL MEATS AND PIES ARE MADE FROM WHOLE MEAT & BONES

## Select one main

Organic dry chickpeas, cooled overnight, mixed with tahini, garlic, lemon, salt, and cold pressed olive oil.

Award-winning gluten-free recipe, made of dry chickpeas and lots of greens

Freshly cut eggplant, zucchini, peppers and onion, marinated with garlic and thyme.

Free range chicken breast, marinated in our house blend of Mediterranean spices.

Boneless white meat chicken, coated in a homemade breadcrumb blend - a recipe passed down through three generations.

Free range chicken thigh, marinated in our signature blend of spices.

Naturally raised beef, made to order

Wild-caught white shrimp, lightly seasoned.



## Select your toppings

- LETTUCE
- TOMATO
- JALAPENO
- CABBAGE
- ONION
- CORN
- GUACAMOLE
- HUMMUS
- CARROTS
- ISRAELI SALAD
- CHICKPEAS
- PICKLES
- OLIVES
- CELANTRIO
- PETA CHEESE
- CHEEDAR CHEESE
- CHICKEN
- PIZZA
- BARBEQUE

**MAKE IT A MEAL** \$3.00  
Fries, Salad, Or Soup + Drink

**DOUBLE PORTION** 2.00

In a Pita



\$4.75

In a Wrap



\$6.75

As a Salad



\$7.95

\$5.75

\$6.75

\$8.25

\$8.75

\$7.50

\$9.25

\$9.50

Pita up to 4 Toppings

Wrap up to 6 Toppings

unbrined Toppings

## Platters

Salmon, Brown Rice, Onions, Cauliflower, Carrots, Broccoli, Peas, Potatoes, Lemon, Olive Oil

### Falafel

Award-winning gluten-free recipe, made of dry chickpeas and lots of greens

### Grilled Chicken

Free range chicken breast marinated in our house blend of Mediterranean spices

### Chicken Shawarma

Free range grilled chicken thigh, marinated in our signature blend of spices

Hummus Platter + pita \$6.00

Hummus & Falafel \$7.50 Platter + pita

## Side Orders

Award-winning, gluten-free

Home-style, cut fresh daily

Home-style, cut fresh daily

Served with a fresh pita

Lettuce, tomato, cucumber, carrot, peppers with Italian Dressing, 16oz

4 for \$3

8 for \$5

\$2.95

\$3.75

8oz. \$3.95

16oz. \$4.75

\$3.95

## Sweet Treats

Fruit Cup 8oz \$2.95

Baklava 2.6oz \$2.25

Chocolate Mousse 2.8oz \$3.95

Fudge Brownie 2oz \$2.95

Tiramisu Cup 3.5oz \$3.50

## Drinks

Water, Soda can \$1.50

Smart Water \$2.25

Snapple, Vitamin Water \$2.00

Honest Tea, Gatorade \$2.25

Naïed \$4.00

Red Bull \$2.50

Stacy's Pita Chips, Multigrain Tortilla Chips, Jalapeno Tortilla Chips, Sweet Potato Chips

\$1.75

8oz. \$2.95

8oz. \$2.95

\$1.00

1 **Business License & Permits Committee**

**Item #: 11**

2  
3 November 5, 2014

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

10  
11 **Re: 675 Ventures LLC**  
12 **d/b/a/ to be determined**  
13 *675A Ninth Avenue (46/47)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends denial of a transfer On-Premise application for  
18 675 Ventures LLC – 675A Ninth Avenue (46/47) unless the following stipulations, agreed to by the  
19 applicant, are part of the method of operation for this establishment with a capacity of 74 people, with 9  
20 tables, 26 seats, and 1 stand-up bar with 11 seats.

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

24  
25 Sincerely,

26  
27  
28  
29  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

30

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>		
675 Ventures LLC		To be determined		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		
675A Ninth Avenue New York, NY 10036		West 46th Street and West 47th Streets		
<b>OWNER</b>	<b>NAME:</b> Nectarios "Nick" Spanos	<b>ATTORNEY</b>	<b>NAME:</b> Donald M. Bernstein, Esq.	
	<b>PHONE:</b> 917 502 1066		<b>PHONE:</b> 212 486 6000	
	<b>FAX:</b> njspanos@aol.com		<b>FAX:</b> 212 486 8668	
<b>MANAGER</b>	<b>NAME:</b> To be determined	<b>LANDLORD</b>	<b>NAME:</b> Leonard Franzblau c/o Pioneer Management Company	
	<b>PHONE:</b>		<b>PHONE:</b> 212 496 7322	
	<b>FAX:</b>		<b>FAX:</b> N/A	
<b>DESCRIPTION OF BUSINESS</b>				
<b>Establishment Type:</b>	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): Bar/Arcade			
<b>Method of Operation:</b>	<input checked="" type="radio"/> Restaurant with pizza oven <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade			
<b>License Type:</b>	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
<b>APPLICATION TYPE</b> (check one)	<input 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 #?	1272534	
		What is the expiration date on the prior license?	10/31/2015	
		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	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	
	Music	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	
	Kitchen	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	8AM - 4AM	
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	74	45	9	26	0	1	11	N/A	N/A	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	←		2 floors total capacity is 74		
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	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	NO		
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	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				
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		
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 restaurant will close French doors 10PM Sunday to Thursday and 11PM Friday and Saturday AND WHENEVER APPLIED SOUND IS PLAYED REGARDLESS OF TIME.

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 sealed 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

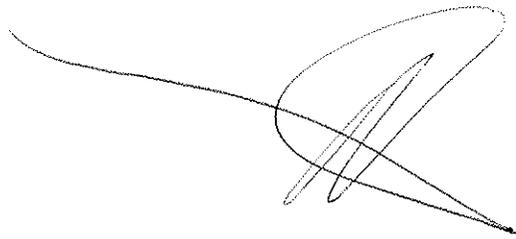
LOCATION & ZONING				
Primary Zoning District:	R8	Overlay (If Applicable):	C1-5	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	Clinton
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	Applicant will obtain a Letter of No Objection or Certificate of Occupancy
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A	YES
Is a Public Assembly permit required?	YES	NO	N/A	NO
Are your plans filed with DOB?	YES	NO	N/A	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	The West 46th Street Block Association		
	# 2			
	# 3			

ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

⇒ NO FREE-STANDING SIGNAGE  
ON SIDEWALK.

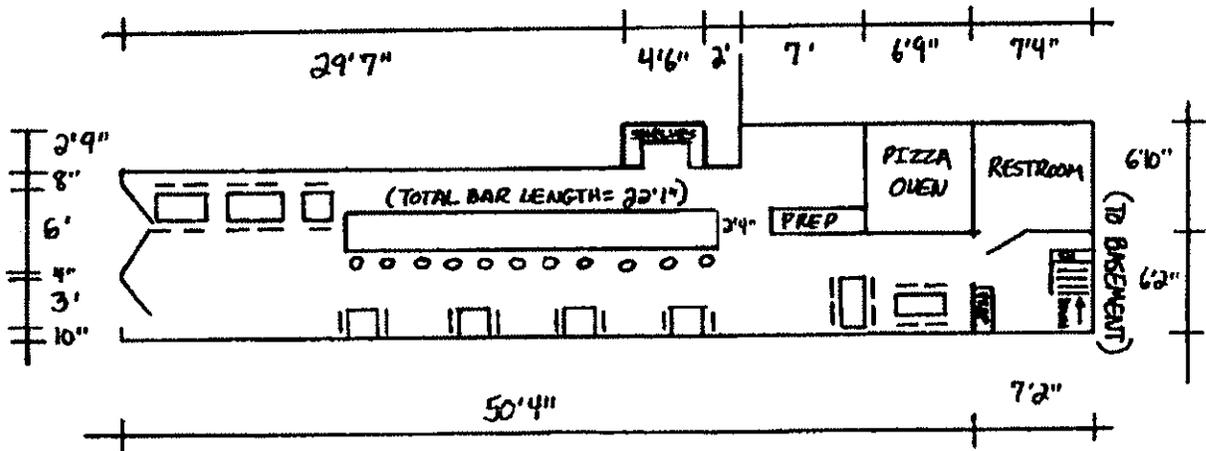
⇒ MAY STAY OPEN UNTIL  
4:00 a.m. ~~WEEK~~ ON New York,  
Eve.



675 Ventures LLC / 675A Ninth Avenue

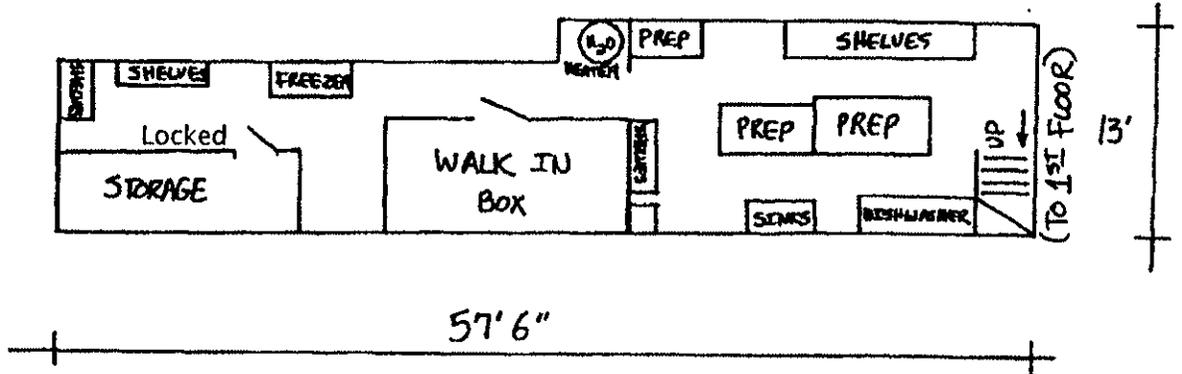
Ground Floor Plan/ 9 tables with 26 seats and 11 bar stools

Total seating is 37 seats



675 Ventures LLC / 675A Ninth Avenue

Basement diagram



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1 **Business License & Permits Committee**

Item #: 12

2  
3 November 5, 2014

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

10  
11 **Re: The Café Grind 477 LLC**  
12 **d/b/a/ to The Café Grind**  
13 *477 Tenth Avenue (36/37)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends denial of a new on -premise application for The  
18 Café Grind – 477 Tenth Avenue (36/37) unless the following stipulations, agreed to by the applicant, are  
19 part of the method of operation for this establishment with a capacity of 40 people, with 11 tables, 26  
20 seats, and 1 service bar.

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

24  
25 Sincerely,

26  
27  
28  
29  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

30

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

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
The Cafe Grind 477 LLC		The Cafe Grind		
STREET ADDRESS		CROSS STREETS		
477 10th Avenue		36th St & 37th St.		
OWNER	NAME	Janelyn O'Brien	ATTORNEY	
	PHONE	(732) 742-3376	NAME	
	FAX	(212) 695-1806	PHONE	
MANAGER	NAME	Cathal O'Brian	LANDLORD	
	PHONE	(917) 499-1525	NAME	
	FAX		PHONE	
			FAX	
			500 West 37th St., Corp.	
			(212) 465-3851	
			(973) 773-6477	
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?	YES	<input checked="" type="radio"/> NO
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input 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	<input checked="" type="radio"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	11:30am to 2:00am	11:30am to 2:00am	11:30am to 2:00am	11:30am to 2:00am	11:30am to 2:00am	11:30am to 2:00am	11:30am to 2:00am	11:30am to 2:00am	
	Music	None	None	None	None	None	None	None	None	
Kitchen	11:30am to 2:00am	11:30am to 2:00am	11:30am to 2:00am	11:30am to 2:00am	11:30am to 2:00am	11:30am to 2:00am	11:30am to 2:00am	11:30am to 2:00am		
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	40	35	11	26	1	0	0	N/A	N/A	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1	1	3	1		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A	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	Yes		
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	No		
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			
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		

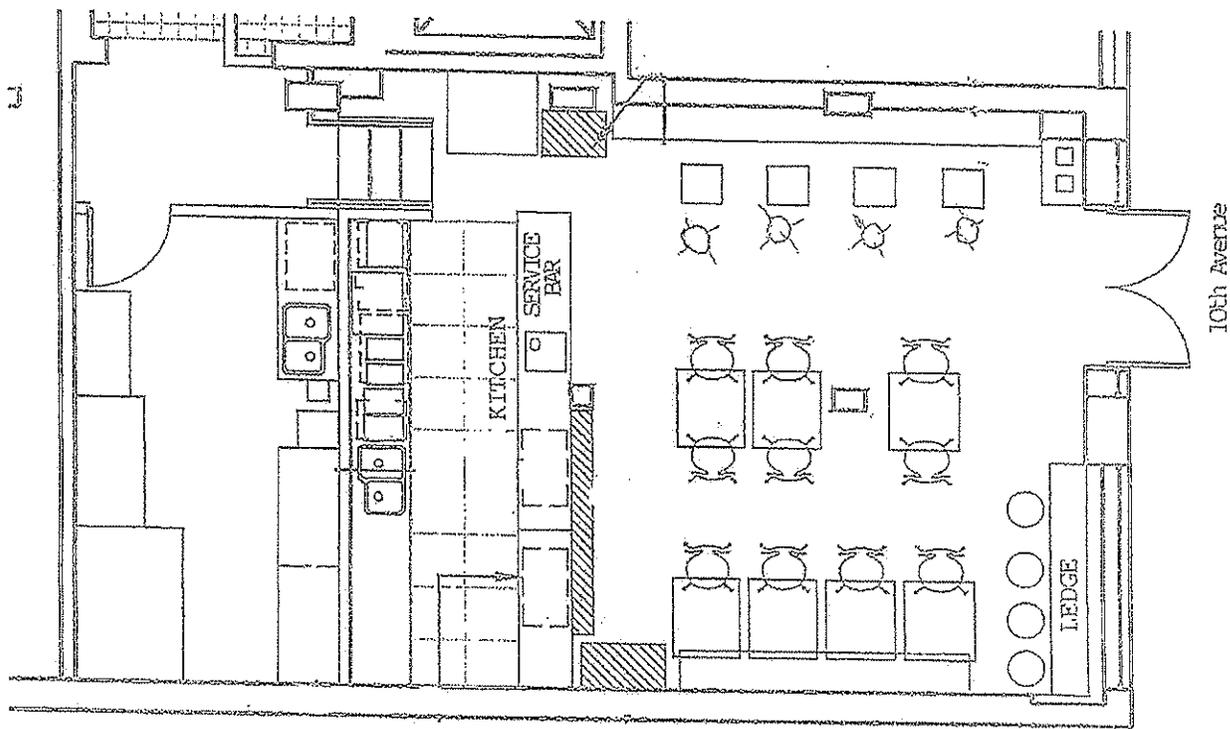
OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	No
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A	N/A
The service and consumption of alcohol 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	Yes
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	Yes, Hudson Yards
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	Yes
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A	Yes
Is a Public Assembly permit required?	YES	NO	N/A	No
Are your plans filed with DOB?	YES	NO	N/A	No
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	36th Street Block Association		
	# 2			
	# 3			

ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

MUSIC WILL BE ONLY  
BACKGROUND OR UNAMPLIFIED  
ACOUSTIC MUSIC.



CAFE GRIND  
FLOOR PLAN

No. Tables	11
Seats at Tables	22
Ledge Seats	4
Total Seats	<u>26</u>

1 **Business License & Permits Committee**

Item #: 13

2  
3 November 5, 2014

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

10  
11 **Re: Hayjay Corporation**  
12 **d/b/a Smith's Hell's Kitchen Bar and Restaurant**  
13 *701 Eighth Avenue (8/44)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends denial of a new On-Premises Liquor License  
18 application for Smith's Hell's Kitchen Bar and Restaurant – 701 Eighth Avenue (8/44), unless the  
19 following stipulations, agreed to by the applicant, are part of the method of operation for this  
20 establishment with a capacity of 290 people, with 39 tables, 137 seats, and 1 stand-up bar with 27 seats.

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

24  
25 Sincerely,

26  
27  
28  
29  
Christine Berthel  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

30

# Manhattan Community Board 4

(All Fields Must Be Completed)

# Liquor License Stipulations Application

APPLICANT <i>Hayjay Corporation</i>		DOING BUSINESS AS (DBA) <i>Smith's Hell's Kitchen Bar and Restaurant</i>		
STREET ADDRESS <i>701 8th Ave, NY NY 10036</i>		CROSS STREETS <i>8th Ave and 44th Street</i>		
OWNER	NAME: <i>Alan Panethiere</i>	ATTORNEY	NAME: <i>Craig Johns Esq</i>	
	PHONE: <i>818 808 5031</i>		PHONE: <i>845 624 8661</i>	
	FAX:		FAX: <i>845 624 3586</i>	
MANAGER	NAME: <i>Same</i>	LANDLORD	NAME: <i>Hacels LLC</i>	
	PHONE:		PHONE: <i>212 492 2102</i>	
	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 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?	YES	<input checked="" type="radio"/> NO
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input 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	7AM-4AM	—————	—————	—————	—————	—————	—————	—————	→
	Music	X	X	8pm-4AM	—————	—————	—————	—————	—————	X
	Kitchen	7AM-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	
	290	200	39	137	0	1	27	—	—	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					<input checked="" type="radio"/> 1-2	<input type="radio"/> 3-4	<input type="radio"/> 5+	Basement 4 1st Floor 290		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	<input checked="" type="radio"/> NO	N/A			
Will applicant have bottle service?					YES	<input checked="" type="radio"/> NO	N/A			
Will you be hosting private parties and promotional events?					YES	<input checked="" type="radio"/> NO	N/A			
Will outside promoters be used?					YES	<input checked="" type="radio"/> NO	N/A			
Will the security plan submitted be implemented?					<input checked="" type="radio"/> YES	NO	N/A			
Will State certified security personnel be used?					<input checked="" type="radio"/> YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					<input checked="" type="radio"/> YES	NO	N/A			
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	<input checked="" type="radio"/> NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	<input checked="" type="radio"/> NO	N/A			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	<input checked="" type="radio"/> N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="radio"/> YES	NO	N/A			
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					<input checked="" type="radio"/> YES	NO	N/A			
If you plan to have music, what type(s)?					<input checked="" type="radio"/> BACKGROUND	<input checked="" type="radio"/> LIVE MUSIC	<input checked="" type="radio"/> DJ			
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					<input checked="" type="radio"/> YES	NO	N/A			
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					<input checked="" type="radio"/> YES	NO	N/A			
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					<input checked="" type="radio"/> YES	NO	N/A			

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

LOCATION & ZONING			
Primary Zoning District:	C6-5		Overlay (If Applicable):
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="radio"/> YES	NO	N/A 500 Foot rule see annexed
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	N/A
Are your plans filed with DOB?	YES	NO	<input checked="" type="radio"/> N/A
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe:		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe:		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	Manhattan Community Board Four	
	# 2		
	# 3		

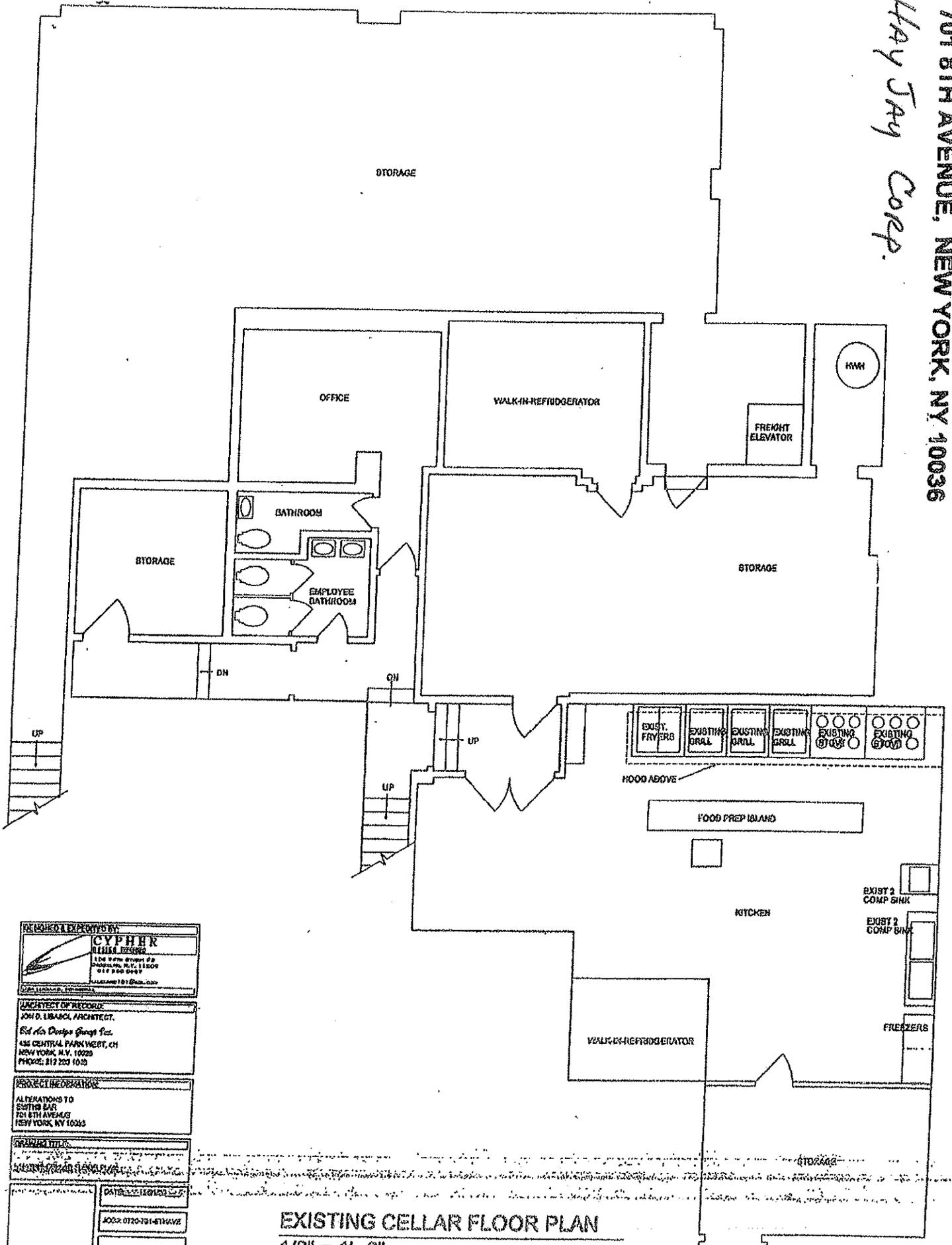
ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

- WILL SUBMIT SEQUENCE PLAN  
PRION TO ~~11/17/14~~ 11/5/14.
- ONLY COSMETIC RENOVATIONS.

701 8TH AVENUE, NEW YORK, NY 10036

Hay Jay Corp.



**REQUIRED ACCEPTANCE BY:**  
**CYPHER**  
 1101 125th St  
 BROOKLYN, NY 11222  
 (718) 761-1100  
 FAX: (718) 761-1101

**ARCHITECT OF RECORD:**  
 JOHN D. LIBAROLI ARCHITECT,  
 Ed Libaroli Design Group Inc.  
 434 CENTRAL PARK WEST, 4th  
 NEW YORK, N.Y. 10023  
 PHONE: 212 223 1033

**PROJECT INFORMATION:**  
 ALTERATIONS TO  
 EXISTING BAR  
 701 8TH AVENUE  
 NEW YORK, NY 10036

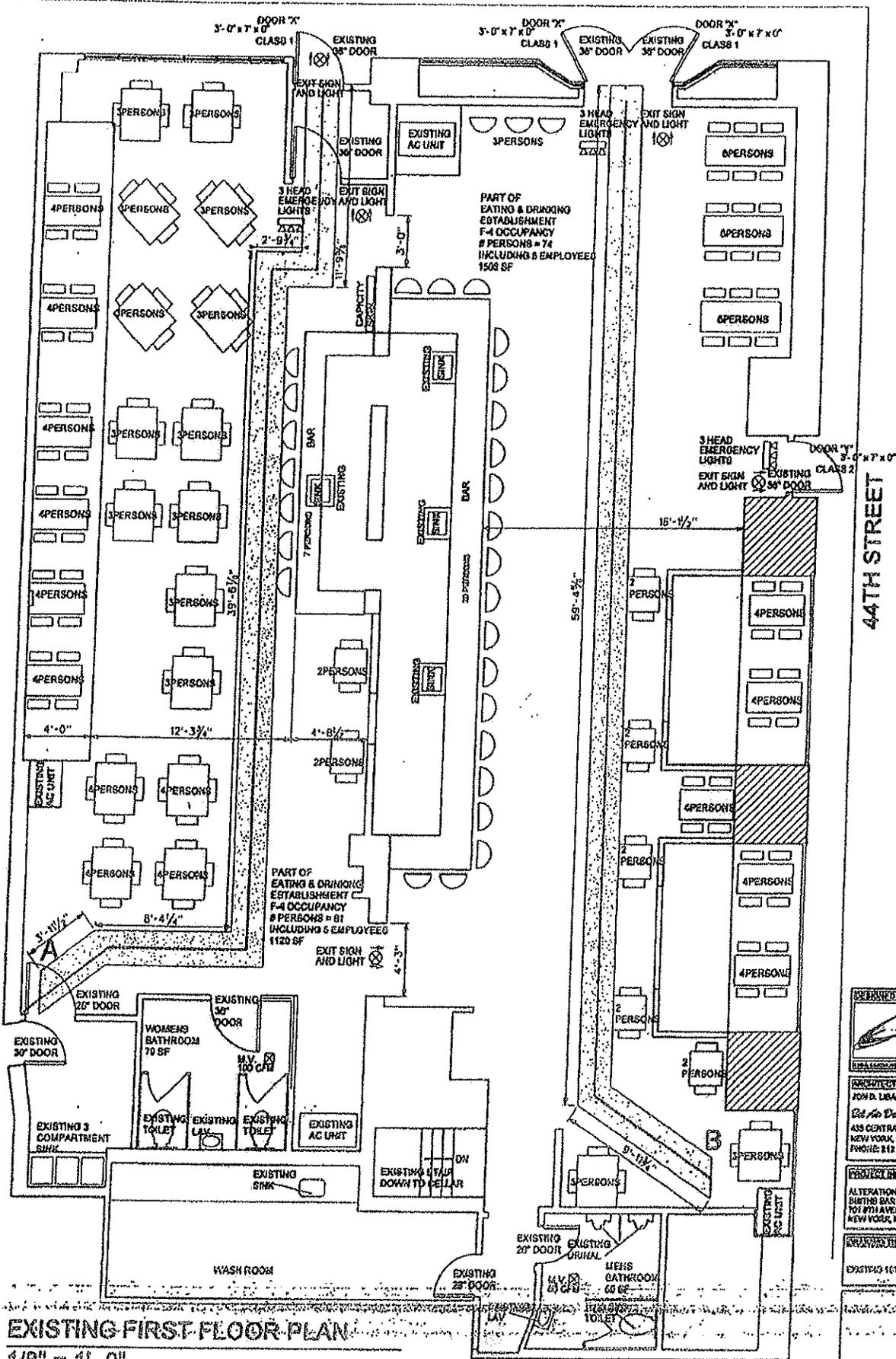
**DATE:** 07/20/2010  
**PROJECT:** 0720-701-8THAVE

EXISTING CELLAR FLOOR PLAN  
1/8" = 1'-0"

8 TH AVENUE

*Hayday Corp.*

701 8TH AVENUE, NEW YORK, NY 10036



<p>DESIGNED &amp; PREPARED BY:</p> <p><b>CYRIL</b>  <small>100 West Street 6th          Floor, N.Y. 10036          819 AND 829</small></p>
<p>ARCHITECT OF RECORD:</p> <p>JOHN D. LABACO, ARCHITECT.  <small>201 Ave. Design Group Inc.          433 CENTRAL PARK WEST, 41          NEW YORK, N.Y. 10023          PHONE: 212 350 1032</small></p>
<p>PROJECT INFORMATION:</p> <p>ALTERATIONS TO          BIRTH BAR          701 8TH AVENUE          NEW YORK, NY 10036</p>
<p>REVISIONS:</p> <p>EXISTING 1ST FLOOR PLAN</p>
<p>DATE: 1/28/69</p> <p>JOHN D. LABACO</p>
<p>A.1 00</p>

EXISTING FIRST FLOOR PLAN

1/8" = 1'-0"

1 **Business License & Permits Committee**

**Item #: 14**

2  
3 November 5, 2014

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

10  
11 **Re: Tres Mosqueteros Corp.**  
12 **d/b/a La Pulperia 46 NYC**  
13 *371 West 46<sup>th</sup> Street (8/9)*  
14

15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends denial of a new On-Premises Liquor License  
18 application for La Pulperia 46 NYC – 371 W. 46<sup>th</sup> Street (8/9), unless the following stipulations, agreed  
19 to by the applicant, are part of the method of operation for this establishment with a capacity of under 75  
20 people, with 20 tables, 56 seats, 1 stand-up bar with 10 seats and 1 outdoor table with 2 seats.

21  
22 MCB4 notes that, at the October 14, 2014 meeting of its Business Licenses and Permits Committee, an  
23 individual addressed the committee and urged that this application be denied, asserting that there was an  
24 ownership dispute regarding this establishment and that the applicant previously had served alcohol on  
25 these premises without a license. MCB4 has not investigated these allegations and takes no position on  
26 them, but merely passes on to you the fact that such allegations have been made.

27  
28  
29 A signed copy of the questionnaire and stipulations are enclosed.

30  
31 Sincerely,

32  
33  
34  
35  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

36

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>APPLICANT</b> Tres Mosqueteros Corp		<b>DOING BUSINESS AS (DBA)</b> La Pulperia 46 NYC		
<b>STREET ADDRESS</b> 371 W 46th Street		<b>CROSS STREETS</b>		
<b>OWNER</b>	<b>NAME:</b> Anthony Mea Jr.	<b>ATTORNEY</b>	<b>NAME:</b> Isaura Fernandez	
	<b>PHONE:</b> (908) 812-0871		<b>PHONE:</b> (212) 323-7490	
	<b>FAX:</b>		<b>FAX:</b>	
<b>MANAGER</b>	<b>NAME:</b> Carlos Barroz	<b>LANDLORD</b>	<b>NAME:</b> 371 West 46th Street Properties LLC	
	<b>PHONE:</b> (718) 809-7982		<b>PHONE:</b>	
	<b>FAX:</b>		<b>FAX:</b>	
<b>DESCRIPTION OF BUSINESS</b>				
<b>Establishment Type:</b>	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): Bar/Arcade			
<b>Method of Operation:</b>	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade			
<b>License Type:</b>	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
<b>APPLICATION TYPE</b> (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input type="radio"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	YES	NO
		If alterations or operational changes are being made, please attach the plans to this form.		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
Please describe the nature of the alterations and attach the plans				

**OPERATIONAL ISSUES**

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
<b>HOURS</b>								
Operation	11 AM - Midnite	—————>			11 AM - 2:00 AM	—————>		11 - Midnite
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
	under 75	under 75	20	50		1	10	2	1

How many floors are there? What is the capacity for each floor? (please respond in space provided)	<input checked="" type="radio"/> 1-2	<input type="radio"/> 3-4	<input type="radio"/> 5+	
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	MAIN FL - under 75 Basement - Storage
Will applicant have bottle service?	YES	<input checked="" type="radio"/> NO	N/A	
Will you be hosting private parties and promotional events?	<input checked="" type="radio"/> YES	NO	N/A	Private Parties
Will outside promoters be used?	YES	<input checked="" type="radio"/> NO	N/A	
Will the security plan submitted be implemented?	YES	NO	<input checked="" type="radio"/> N/A	
Will State certified security personnel be used?	YES	NO	<input checked="" type="radio"/> N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	NO	<input checked="" type="radio"/> N/A	
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	<input checked="" type="radio"/> YES	NO	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	<input checked="" type="radio"/> NO	N/A	
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	<input checked="" type="radio"/> NO	N/A	1 table, 2 seats within building lin
Will applicant provide contact information to neighbors and respond to complaints that arise?	<input checked="" type="radio"/> YES	NO	N/A	
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	<input checked="" type="radio"/> YES	NO	N/A	
If you plan to have music, what type(s)?	<input checked="" type="checkbox"/> BACKGROUND	<input checked="" type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	

**BUILDING DESIGN**

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

**OUTDOOR ITEMS**

Will applicant use the rooftop, rear yard or any outdoor space?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	2 seats, 1 table within building
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	<input type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A	
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input 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	

done by 1/17/22

**LOCATION & ZONING**

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

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

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

**NOTIFICATION:**

What organizations / community groups have you notified regarding your application?

# 1

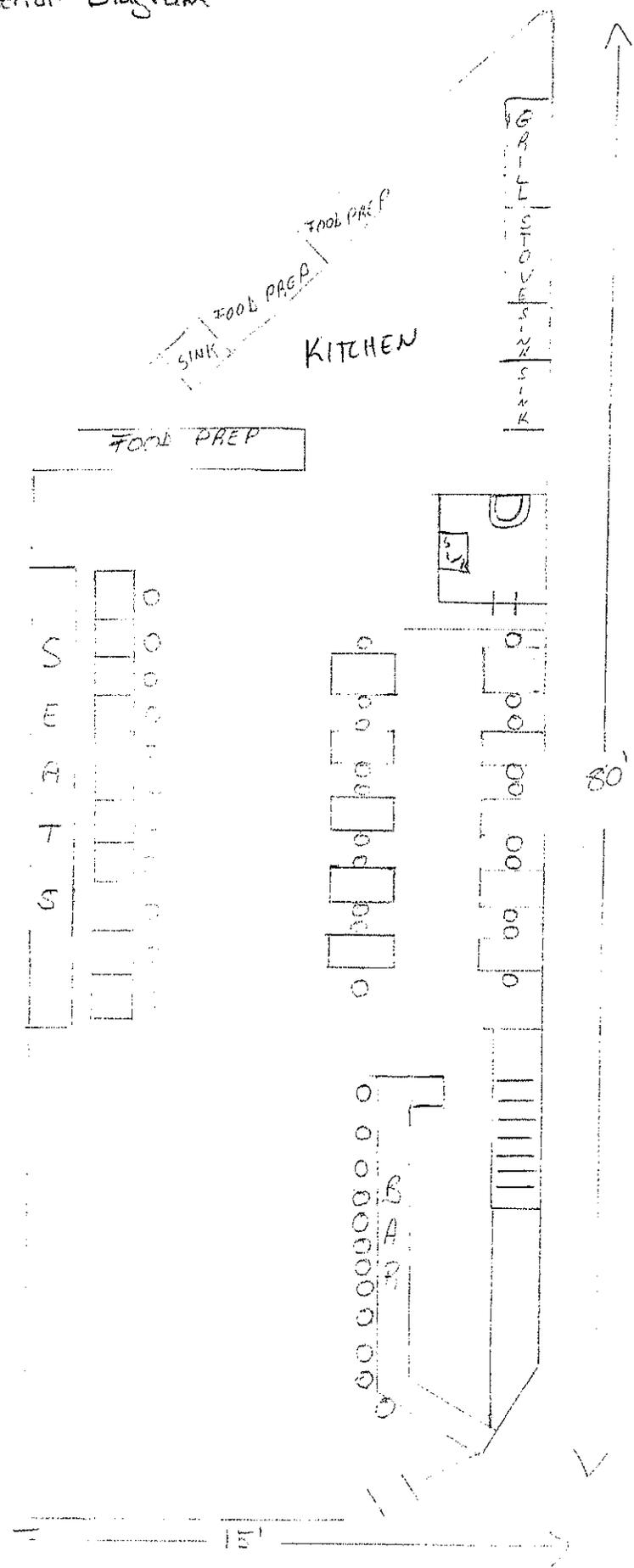
# 2

# 3

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

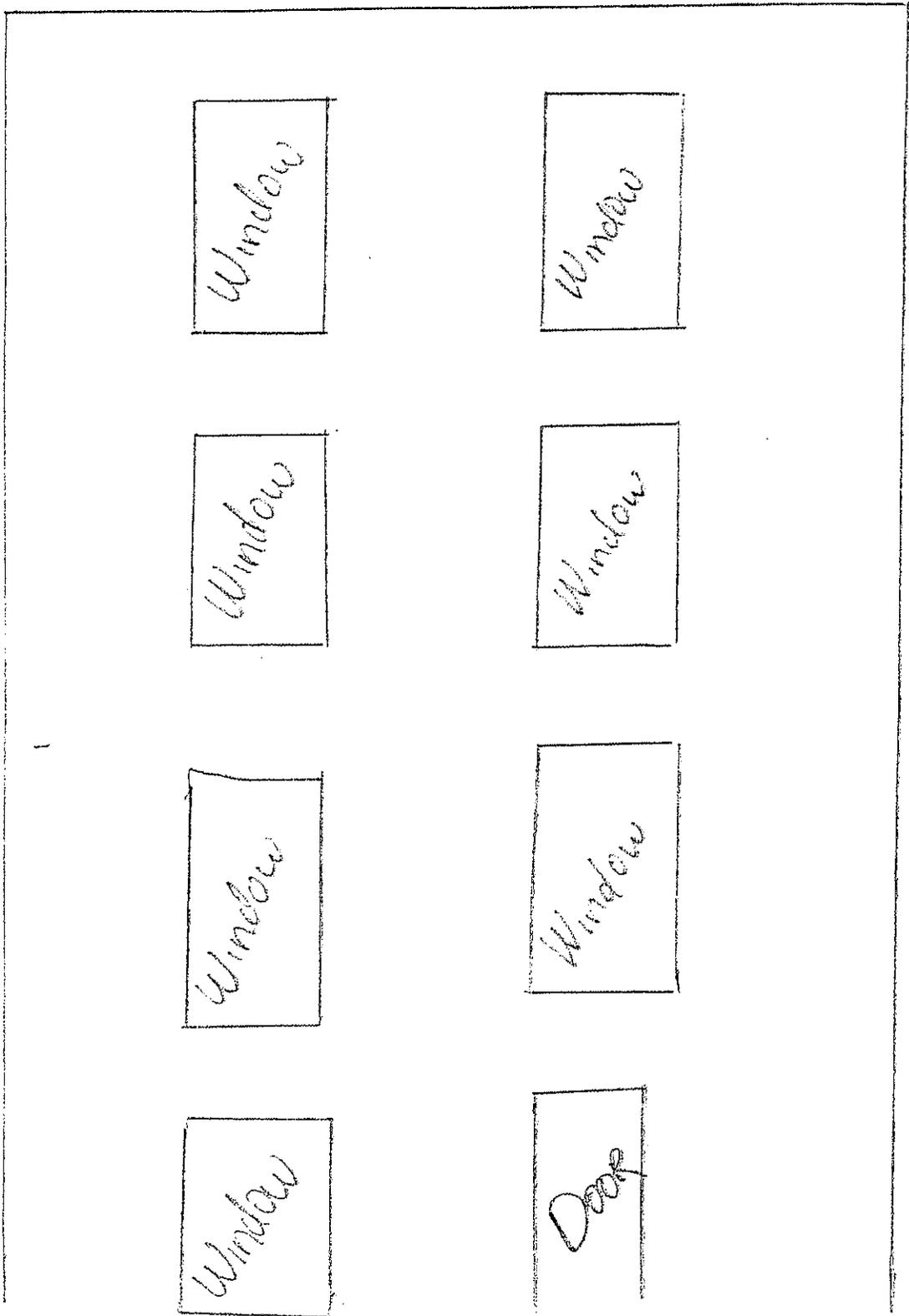
- Applicant agrees to background music only except they may have live mariachi band no more than 5 times a years. In all cases, all live music will end no later than 10pm

Tres Mosquesecos Corp.  
d/b/a La Pulperia 46 NYC  
371 W 46th Street  
NY, NY 10036  
Interior Diagram



Tres Mosqueteros Corp  
d/b/a La Pulperia 46 NYC  
371 W 46th Street  
NY, NY 10036

Front Elevation Diagram



1 **Business License & Permits Committee**

Item #: 15

2  
3 November 5, 2014

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

10  
11 **Re: 701 Restaurant, LLC**  
12 **d/b/a The Jolly Monk**  
13 *701 Ninth Avenue (48/49)*

14  
15 Dear Chairman Rosen:

16  
17 Manhattan Community Board 4 (MCB4) recommends denial of an alteration On-Premises Liquor  
18 License application for The Jolly Monk – 701 Ninth Avenue (48/49), unless the following stipulations,  
19 agreed to by the applicant, are part of the method of operation for this establishment with a capacity of  
20 74 people, with 15 tables, 40 seats, and 1 stand-up bar with 17 seats.

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

24  
25 Sincerely,

26  
27  
28  
29  
Christine Berthet  
Chair

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

30

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>		
701 Restaurant, LLC		The Jolly Monk		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		
701 9th Avenue, New York, New York 10019		Between 48 & 49 Streets		
<b>OWNER</b>	<b>NAME:</b>	Brian Connell, Tony Doyle, Patrick Schmidt	<b>ATTORNEY</b>	
	<b>PHONE:</b>	(917) 653-7390		
	<b>FAX:</b>			
<b>MANAGER</b>	<b>NAME:</b>	Patrick Schmidt	<b>LANDLORD</b>	
	<b>PHONE:</b>	(551) 655-2953		
	<b>FAX:</b>			
		<b>NAME:</b>	Michael J. Paleudis	
		<b>PHONE:</b>	(914) 220-8270	
		<b>FAX:</b>	(914) 220-8271	
		<b>NAME:</b>	Woodland Realty Associates, LLC Attn.: Neil Polon	
		<b>PHONE:</b>	(212) 686-4144	
		<b>FAX:</b>		
<b>DESCRIPTION OF BUSINESS</b>				
<b>Establishment Type:</b>		<input checked="" type="checkbox"/> Bar/Tavern <input type="checkbox"/> Bed & Breakfast <input type="checkbox"/> Eating Place Beer <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Restaurant <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Club (Fraternal Organization - Members Only) <input type="checkbox"/> Other (Explain): Bar/Arcade		
<b>Method of Operation:</b>		<input type="checkbox"/> Restaurant <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Pizzeria <input type="checkbox"/> Cafe <input checked="" type="checkbox"/> Other (Explain): Bar/Arcade <b>Authentic Belgian Beer Bar &amp; Restaurant</b>		
<b>License Type:</b>		<input checked="" type="checkbox"/> On-Premise <input type="checkbox"/> Wine <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer <input checked="" type="checkbox"/> Liquor, Wine & Beer		
<b>APPLICATION TYPE</b> <i>(check one)</i>		Has applicant owned or managed a similar business?	<b>YES</b>	<b>NO</b>
		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?	<b>YES</b>	<b>NO</b>
		<i>If alterations or operational changes are being made, please allow</i>		
		What is the current license #?	1278118	
		What is the expiration date on the current license?	06/30/2016	
Please describe the nature of the alterations and attach the plans *				

\* The licensee will be applying to the SLA to change its method of operation. Per the stipulation dated April 8, 2014, the licensee will seek to extend its hours of operation as listed below.

Business Licenses & Permits Committee

**OPERATIONAL ISSUES**

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	11:00 am to 4:00 am	11:00 am to 4:00 am	11:00 am to 4:00 am	11:00 am to 4:00 am	11:00 am to 4:00 am	11:00 am to 4:00 am	12:00 am to 4:00 am
	Music	*****RECORDED BACKGROUND MUSIC ONLY*****						
Kitchen	11:00 am to 1:00 am	11:00 am to 1:00 am	11:00 am to 1:00 am	11:00 am to 1:00 am	11:00 am to 2:00 am	11:00 am to 2:00 am	11:00 am to 1:00 am	

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	74	74	15	40	0	1	17	N/A	N/A

How many floors are there? What is the capacity for each floor? (please respond in space provided)	<input checked="" type="radio"/> 1-2	<input type="radio"/> 3-4	<input type="radio"/> 5+	The NYC DOB has indicated that it has no objection to the two floors being occupied by seventy four people.
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	<input checked="" type="radio"/> NO	N/A	
Will applicant have bottle service?	YES	<input checked="" type="radio"/> NO	N/A	
Will you be hosting private parties and promotional events?	YES	<input checked="" type="radio"/> NO	N/A	
Will outside promoters be used?	YES	<input checked="" type="radio"/> NO	N/A	
Will the security plan submitted be implemented?	YES	NO	<input checked="" type="radio"/> N/A	
Will State certified security personnel be used?	YES	NO	<input checked="" type="radio"/> N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	<input checked="" type="radio"/> YES	NO	N/A	
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	YES	<input checked="" type="radio"/> NO	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	NO	<input checked="" type="radio"/> N/A	Applicant is unsure whether a sidewalk cafe is permitted at this location
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	NO	<input checked="" type="radio"/> N/A	
Will applicant provide contact information to neighbors and respond to complaints that arise?	<input checked="" type="radio"/> YES	NO	N/A	
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	<input checked="" type="radio"/> YES	NO	N/A	
If you plan to have music, what type(s)?	<input checked="" type="radio"/> BACKGROUND	<input type="radio"/> LIVE MUSIC	<input type="radio"/> DJ	

**BUILDING DESIGN**

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

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

LOCATION & ZONING			
Primary Zoning District:	R8	Overlay (If Applicable):	C1-5
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	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?	YES	<input checked="" type="radio"/> NO	N/A
Are your plans filed with DOB?	YES	NO	<input checked="" type="radio"/> N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe:		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	West 47th/48th Street Block Association	
	# 2		
	# 3		

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

- Applicant agrees to the hours of operation as follows: 11am - 4am Monday to Saturday & 12pm – 4am Sunday
- Applicant agrees to no doors on 48<sup>th</sup> Street (other than one emergency exit for emergency use only)
- Applicant agrees to no garage door
- Applicant agrees to not opening windows on 48<sup>th</sup> Street side
- Applicant agrees to cellar doors will open only to allow deliveries
- Applicant will provide multiple contact numbers to neighbors to address any concerns that may arise
- All items in (Items & Changes” list (attached) will be implemented
- Applicant agrees to have establishment personnel to assist with crowd & noise control during busy or late hours

ITEM 4 / 5

**GENERAL NOTES**

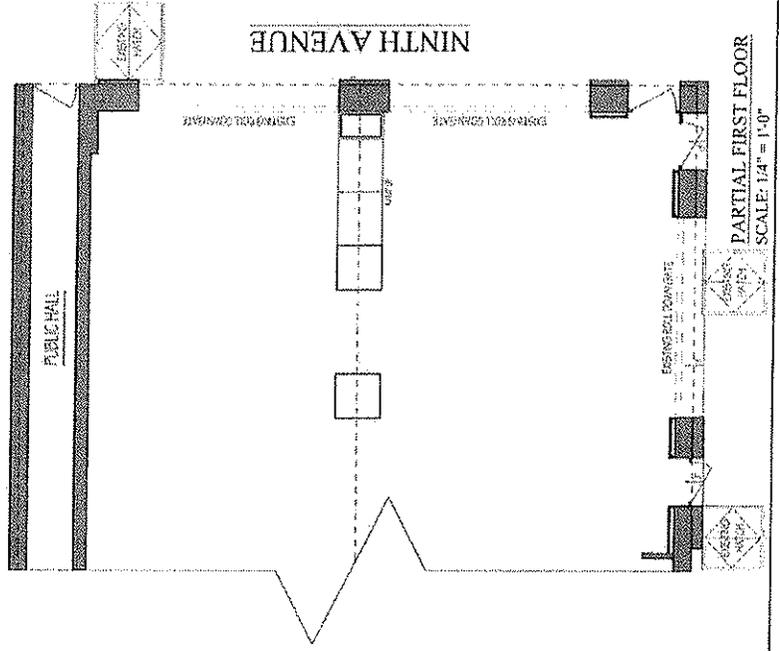
1. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE UNIFORM CONSTRUCTION CODE (UCC) AND THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS REGULATIONS.
2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS.
3. ALL MATERIALS AND WORKMANSHIP SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS.
4. THE CONTRACTOR SHALL MAINTAIN ACCESS TO ALL ADJACENT PROPERTIES AT ALL TIMES.
5. ALL UTILITIES SHALL BE PROTECTED AND MARKED PRIOR TO ANY EXCAVATION WORK.
6. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS.
7. ALL WORK SHALL BE COMPLETED WITHIN THE SPECIFIED TIME FRAME.
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**TENANT PROTECTION PLAN NO. 28-104-84**

THIS PLAN IS SUBMITTED TO THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS FOR REVIEW AND APPROVAL. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS.

**SYMBOLS**

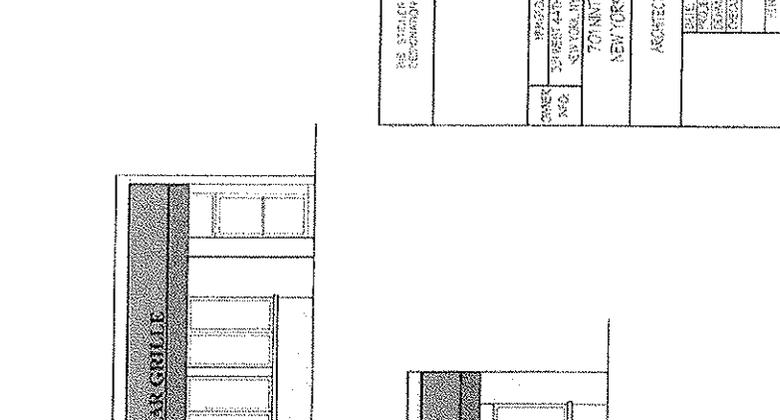
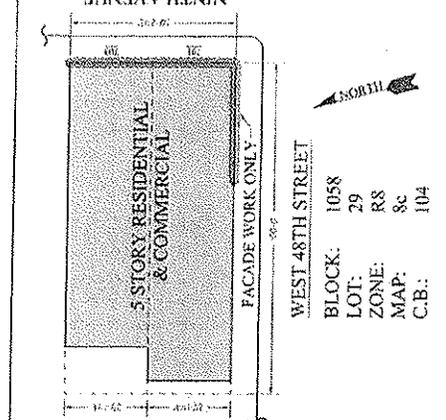
- TO BE REMOVED
- EXISTING WALLS
- NEW WALLS
- EXISTING DOORS
- NEW DOORS
- EXISTING WINDOWS
- NEW WINDOWS
- EXISTING CEILING
- NEW CEILING
- EXISTING FLOOR
- NEW FLOOR



**GENERAL NOTES**

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NO CHANGE IN USE, OCCUPANCY, OR ADDRESS	REVISIONS	DATE
1	1	03-21-2014
2	2	
3	3	
4	4	
5	5	
6	6	
7	7	
8	8	
9	9	
10	10	



**CLIENT INFO**

NAME: JOLLY MONK  
 ADDRESS: 701 NINTH AVENUE  
 NEW YORK, NY 10019

**ARCHITECTURAL FIRM**

ARCHITECT: [Name]  
 ADDRESS: [Address]  
 NEW YORK, NY 10019

**PROPERTY INFO**

BLOCK: 1058  
 LOT: 29  
 ZONE: RS  
 MAP: 8c  
 C.B.: 104

**REVISIONS**

1. [Revision description]

2. [Revision description]

3. [Revision description]

4. [Revision description]

5. [Revision description]

6. [Revision description]

7. [Revision description]

8. [Revision description]

9. [Revision description]

10. [Revision description]

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**SYMBOLS**

- TO BE REMOVED
- EXISTING WALLS
- NEW WALLS
- EXISTING DOORS
- NEW DOORS
- EXISTING WINDOWS
- NEW WINDOWS
- EXISTING CEILING
- NEW CEILING
- EXISTING FLOOR
- NEW FLOOR



**701 Restaurant, LLC d.b.a The Jolly Monk.**

**701 Ninth Avenue.**

Items and changes to be made to existing Bar/Restaurant

1. Removal of concrete and steel bar structure to be replaced with a more traditional style wooden bar face and counter.
2. Removal of tiled floor to be replaced with a wooden floor throughout.
3. Removal of garage style doors as part of store front renovation.
4. Installation of store front and façade with wood and red brick to replace the stainless steel front. This will bring the look of the building back to what it was in the past. The store front will be brick with double glazed windows that will contribute to noise mitigation.
5. Construct a vestibule inside the store , remove the 48<sup>th</sup> Street side door. This will negate the need for any temporary winter installation and contribute greatly to noise mitigation.
6. Add sound attenuating material to the ceiling above the sheet rock and below the sub-floors of the apartments above. Install two layers of "QUIET ROCK" sound proof sheets, lighting fixtures, ductwork etc. will then be added below the sound proof layers.
7. Re-working of audio and video systems to suit size and style of The Jolly Monk.