

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

Liquor License Stipulations Application

APPLICANT <b>Michael Barrett</b>		DOING BUSINESS AS (DBA) <b>el Original</b>	
STREET ADDRESS <b>735 10TH AVE</b>		CROSS STREETS <b>50TH</b>	
OWNER	NAME: <b>Michael Barrett</b>	ATTORNEY	NAME: <b>TERRENSE FLYNN</b>
	PHONE: <b>646 599 4013</b>		PHONE: <b>917 913 4974</b>
	FAX: <b>212 496 1224</b>		FAX: <b>718 945 1000</b>
MANAGER	NAME: <b>PAUL OVEISI / OWNER</b>	LANDLORD	NAME: <b>SKLINE HOTEL</b>
	PHONE: <b>OVEISI</b>		PHONE:
	FAX: <b>212 496 1224</b>		FAX:
DESCRIPTION OF BUSINESS			
Establishment Type:	<input checked="" type="checkbox"/> Bar/Tavern <input type="checkbox"/> Bed & Breakfast <input type="checkbox"/> Eating Place Beer <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input checked="" type="checkbox"/> Hotel <input checked="" type="checkbox"/> Restaurant <input checked="" type="checkbox"/> Catering Establishment <input type="checkbox"/> Club (Fraternal Organization - Members Only) <input type="checkbox"/> Other (Explain): Bar/Arcade		
Method of Operation:	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Pizzeria <input type="checkbox"/> Cafe <input type="checkbox"/> Other (Explain): Bar/Arcade		
License Type:	<input checked="" type="checkbox"/> On-Premise <input type="checkbox"/> Wine <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer		
APPLICATION TYPE (check one)	<input type="checkbox"/> New	Has applicant owned or managed a similar business?	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		What is/was the name of establishment?	<b>HARLOW</b>
		What is/was the address of the establishment?	<b>111 E 56 ST</b>
		What were the dates the applicant was involved with this former premise?	<b>STILL OPEN</b>
	<input checked="" type="checkbox"/> Transfer	What is the prior license #?	<b>Serial # 1256650</b>
		What is the expiration date on the prior license?	<b>9-30-2015</b>
		Are you making any alterations or operational changes?	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>	
	<input type="checkbox"/> Alteration	What is the current license #?	
		What is the expiration date on the current license?	
<i>Please describe the nature of the alterations and attach the plans</i>			

TIPPLES  
425 W 15  
STILL OPEN

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	8AM/2AM	8AM/2AM	8AM/2AM	8AM/4AM	8AM/4AM	8AM/4AM	8AM/2AM	8AM/2AM	
	Music	"	"	"	"	"	"	"		
	Kitchen	"	"	"	8AM/2AM	8AM/2AM	8AM/2AM	8AM/2AM		
OCCUPANCY	INDOOR				HALL			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Services Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	180	180	28	145	1	2	18	24	9	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	1 FLOOR		
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	24 Seats 9 TABLES <i>Expanding</i>		
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A			
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					YES	NO	N/A			
If you plan to have music, what type(s)?				BACKGROUND	LIVE MUSIC	DJ				
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A			
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	N/A			
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A			

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	BALLROOM
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 checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	CLOSED ROOFTOP BALLROOM
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	

LOCATION & ZONING				
Primary Zoning District:		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	WEST CHELSEA CLINTON
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Is the 500 Foot Rule or 200 Foot Rule Triggerred? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input checked="" type="radio"/> Other, describe: HOTEL			
Adjacent Buildings	<input checked="" type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	Comm Board # 4		
	# 2	50 51 ST Bldg ASSO. STEVE		
	# 3			

**ADDITIONAL INFORMATION: (Applicant Use)**

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

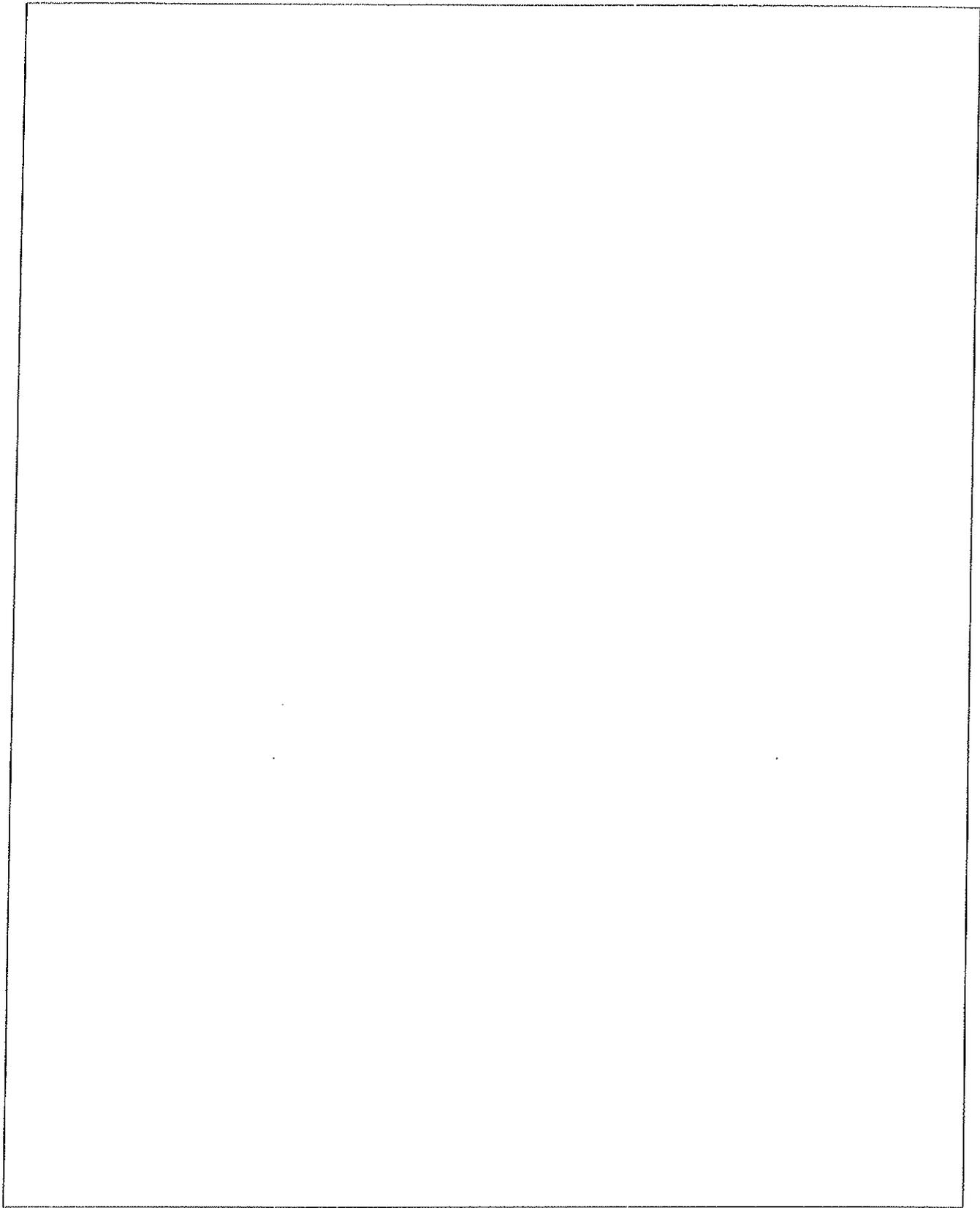
SIDEWALK CAFE WILL BE  
CLOSED + VACATED BY  
11:00 P.M. FRIDAY / SATURDAY  
~~AND~~ AND 10:00 P.M. ON ALL  
OTHER NIGHTS.

ALL TABLES + CHAIRS FROM SIDEWALK  
CAFE WILL BE REMOVED +  
STORED INSIDE NIGHTLY.

NO DANCING. NO MORE THAN  
A 4-PERSON DANCE ~~AREA~~  
ANY LIVE MUSIC.

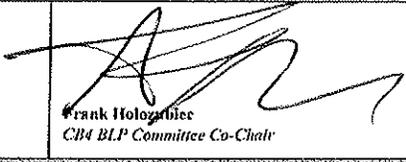
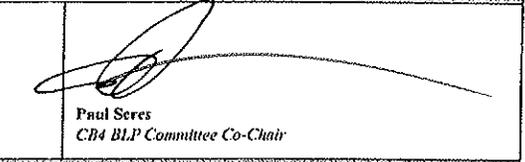
NO PAY-PER-VIEW EVENTS.

ALL DOORS + WINDOWS WILL BE  
CLOSED WHENEVER ANY MUSIC  
OR AMPLIFIED SOUND IS PLAYED  
AND CLOSED NO LATER THAN  
11:00 P.M. ON FRIDAY / SATURDAY +  
10:00 P.M. ON ALL OTHER NIGHTS.



Manhattan Community Board 4 (MCB4) recommends:	<input checked="" type="radio"/> Denial unless all agreed to by applicant is part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval
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**CB4 REPRESENTATIVES**

 Nelly Gonzalez CB4 Assistant District Manager	 Frank Hologobiec CB4 BLP Committee Co-Chair	 Paul Seres CB4 BLP Committee Co-Chair
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**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.

<b>SIGN HERE</b> →	 SIGNATURE OF APPLICANT	9.9.14 DATE
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## **Appetizers**

Chile Con Queso \$7/\$9

homemade blend of melted cheese, chile sauce and diced tomatoes

Queso Especial \$9

chile con queso with black beans, seasoned ground sirloin, guacamole and pico de gallo

Guacamole \$7

a creamy blend of fresh avocados and salsa

Nachos \$8

house made tostada chips layered with refried beans, cheese & jalapenos with lettuce & tomato, guacamole and pico de gallo

El Original Nachos \$11

special nachos with your choice of fajita chicken, fajita beef or seasoned ground sirloin

Quesadillas \$8

handmade flour tortillas stuffed with cheese, green chiles & onion. served with guacamole, sour cream & pico de gallo

Deluxe Quesadillas \$11

same as above with fajita beef or chicken

Appetizer Plate \$12

chile con queso, nachos, deluxe quesadillas, chicken flautas, guacamole & sour cream

## **Sopas y Ensaladas**

Taco Salad \$11

homemade tortilla bowl with fresh, mixed salad greens, tomatoes, cheese, guacamole & your choice of fajita chicken or beef

Grilled Chicken Salad \$12

fajita chicken, tomatoes & avocados on a bed of fresh, mixed salad greens

Farm Fresh Seasonal Salad \$7  
tomatoes, cucumbers and fresh, mixed salad greens

Tortilla Soup \$6/\$8  
slow cooked chicken broth with hand pulled chicken and a signature blend of corn, cilantro, avocado, tortilla strips, herbs and spices

**Tex Mex Entrees: all served with Spanish rice and your choice of beans**

El Original #1 \$12  
the quintessential Tex Mex combo plate: 2 cheese enchiladas with chili gravy, a crispy beef taco, tamale, guacamole and chili con queso

Enchilada Platter \$12  
pick your filling: cheese, beef, chicken, mushroom or spinach  
Pick your sauce: chili gravy, ranchero, verde or crema

Flautas \$11  
crispy, chicken-filled with a selection of sauces, guacamole and sour cream

Burrito \$13  
made with fresh double-sized flour tortillas and a perfect blend of filling. Chicken, Beef or Veggie and with your choice of sauces

Chile Rellenos \$12  
stuffed Anaheim chile (beef or cheese), rice, beans, tortillas

Family-style Dinner \$15  
two cheese nachos as appetizers, two cheese enchiladas, rice, beans, two beef tacos, guacamole, tortillas

Beef Fajitas \$16/\$29  
grilled strips of tenderloin, rice, beans, guacamole, flour tortillas, pico-de-gallo

Chicken Fajitas \$16/\$29  
grilled chicken breast, rice, beans, guacamole, flour tortillas, pico-de-gallo

Tamale Dinner \$12  
your choice of filling (beef, pork or chicken) and sauce (chili gravy or verde)

Chimichanga Dinner \$12  
five chimichangas: beef, chicken or spinach

Child's Plate \$7  
one cheese nacho, one cheese enchilada, rice, beans, corn tortillas

Small Dinner \$9  
one cheese nacho, one cheese enchilada, rice, beans, one taco, tortillas

Chicken Fried Steak \$15  
Texas style pounded flank steak breaded and fried served with jalapeno cream gravy and smashed potatoes and a house salad

## Lunch

### LUNCH COMBO SPECIALS

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

1 Entree and 2 sides \$10.95 2 Entrees and 2 sides \$12.95

7.99

#### ENTREES

Cheese Enchilada with Chili Gravy  
Beef Enchilada with Chili Gravy  
Chicken Enchilada w/ Verde Sauce  
Chicken Fajita Taco  
Beef or Chicken Burrito  
Beef or Chicken Chalupa  
Crispy Beef Taco  
Sopa de Tortilla

#### SIDES

Refried Beans  
Black Beans  
Frijoles a la Charra  
Refried Black Beans  
Spanish Rice  
Chile con Queso  
Two Stuffed Jalapeños  
Lunch Salad

## Breakfast

Breakfast Tacos \$7.95 for 2 tacos

Build your own: Choose 2 toppings on flour, corn or wheat tortillas.  
Additional toppings only \$1 extra

- Eggs
- Potatoes
- Cheese
- Beans
- Ham
- Bacon
- Chorizo
- Sausage

Migas \$12

Three Eggs scrambled with Fresh Tostadas, Serrano Peppers, Tomatoes, Onions, Monterrey Jack and Cheddar Cheeses

Huevos Rancheros \$13

Three Fried Eggs on a crispy flour tortilla with chorizo, cilantro, tomatoes, sour cream and Ranchero sauce

Huevos Motulenos \$13

A layered dish of spicy black beans, a crispy corn tortilla and two eggs cooked any style. Topped with your choice of sauce, grilled ham and avocado. Served with your choice of hash browns or roasted red potatoes

Chilaquiles \$13

Crispy white corn tortilla chips topped with melted Monterey Jack cheese and our spicy roasted tomato jalapeño sauce. Topped with two eggs cooked any style. Served with refried beans and your choice of hash browns or roasted red potatoes

## **Dessert**

Sopapillas \$6

Puffed and doughy, sprinkled with cinnamon and honey

Flan \$6

Traditional smooth, thick custard, covered in homemade caramel

Pralines \$3

Chewy or crunchy w/ pecans.

## **Non-alcoholic drinks**

Jarritos: lime, grapefruit, orange, grape

Un-sweetened sun tea

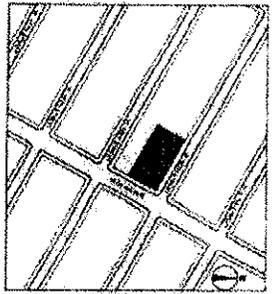
Liquidados (flavors vary depending upon season, i.e. watermelon, cantaloupe, lime)

Hibiscus tea w/ agave

Fresh limeade





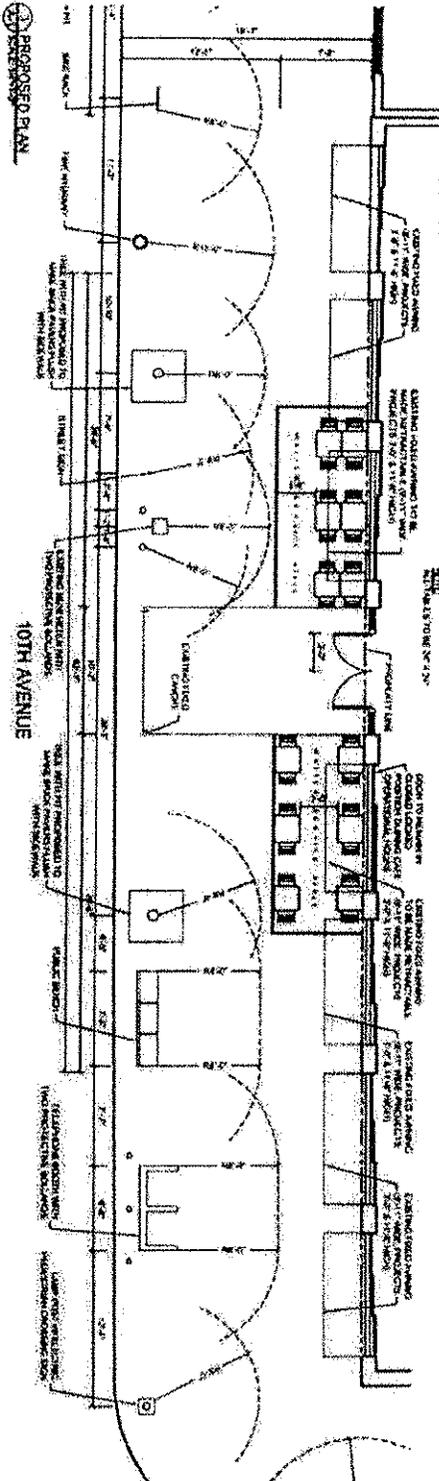


**SITE MAP**

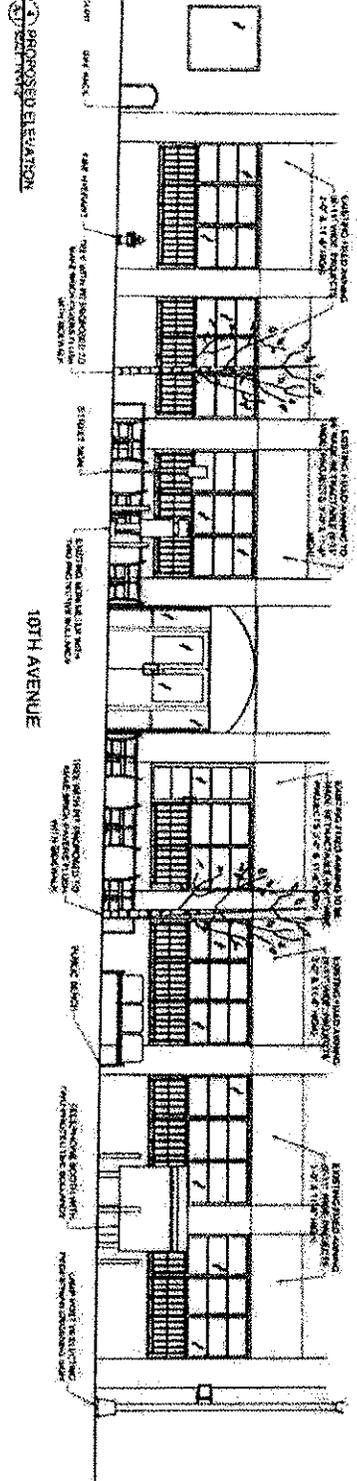
**NOTE:**

1. THE EXISTING CONDITIONS OF THE EXISTING AND PROPOSED RESTAURANT ARE SHOWN ON THE EXISTING AND PROPOSED RESTAURANT PLANS. THE EXISTING AND PROPOSED RESTAURANT ARE SHOWN ON THE EXISTING AND PROPOSED RESTAURANT PLANS. THE EXISTING AND PROPOSED RESTAURANT ARE SHOWN ON THE EXISTING AND PROPOSED RESTAURANT PLANS.
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**EXISTING RESTAURANT**

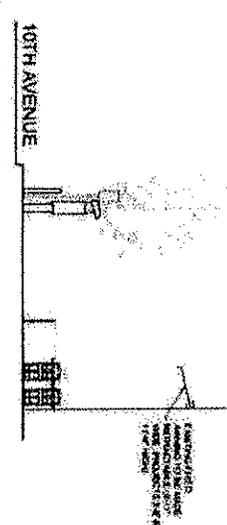


**PROPOSED PLAN**



**PROPOSED ELEVATION**

**PROPOSED SECTION**



<p><b>SWA</b> THE OFFICE OF SITE WORK ARCHITECTS AND ENGINEERS 1200 10TH AVENUE, SUITE 100 NEW YORK, N.Y. 10019 TEL: 212-692-1200 FAX: 212-692-1201 WWW.SWA-ARCHITECTS.COM</p>		<p><b>PROJECT:</b> 735 10TH AVENUE NEW YORK, N.Y. 10019 PROPOSED PLAN, ELEVATIONS AND SITE PLANS</p>	<p><b>DATE:</b> 01/10/10</p>
<p><b>CLIENT:</b> CHALMERS BOARD # 104 BLOCK # 1075, LOT # 23 CARE AREA: 28,500 SQ. FT.</p>		<p><b>ARCHITECT:</b> SWA ARCHITECTS</p>	<p><b>SCALE:</b> AS SHOWN</p>
<p><b>PROJECT NO.:</b> A-001.00</p>		<p><b>DATE:</b> 01/10/10</p>	<p><b>SCALE:</b> AS SHOWN</p>

SKYLINE HOTEL

Meemas

735 10<sup>TH</sup>

49<sup>TH</sup> ST.

48<sup>TH</sup> ST.

50<sup>TH</sup> ST



688<sup>TH</sup> 692<sup>TH</sup>

HAPPY SOCIAL

PERDITION

48<sup>TH</sup> ST

49<sup>TH</sup> ST

738<sup>TH</sup>

50<sup>TH</sup> ST

123 Burger  
SHOT

1. Peaceful Enterprise Coep  
738 10<sup>th</sup> Ave

90'

2. BGHO LLC  
696 10<sup>th</sup> Ave

415'

3. DAGDA Coep  
692 10<sup>th</sup> Ave

450'

4. 688 10<sup>th</sup> Ave Coep  
688 10<sup>th</sup> Ave

485'

