Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT	DOING BUSINESS AS (DBA)
Hot Sichuan Inc.	N/A
STREET ADDRESS	**CROSS STREETS**
130 9th Avenue, New York, NY 10011	West 18th Street & West 19th Street

OWNER	NAME:	Tian Sheng Wang	ATTORNEY	NAME:	
	PHONE:	212-255-8388		PHONE:	
	FAX:			FAX:	
MANAGER	NAME:		LANDLORD	NAME:	Hua Da Inc.
	PHONE:			PHONE:	917-362-8840
	FAX:			FAX:	

DESCRIPTION OF BUSINESS

Establishment Type:	○ Bar/Tavern ○ Bed & Breakfast ○ Eating Place Beer ○ Cabaret ○ Night Club ○ Hotel ● Restaurant ○ Catering Establishment ○ Club (Fraternal Organization – Members Only) ○ Other (Explain):_____
Method of Operation:	● Restaurant ○ Dance Club ○ Sports Bar ○ Adult Entertainment ○ Wine Bar ○ Pizzeria ○ Cafe ○ Other (Explain):_____
License Type:	○ On-Premise ● Wine ○ Beer ○ Wine & Beer

APPLICATION TYPE *(check one)*

● New	Has applicant owned or managed a similar business?	YES	(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	
○ Transfer	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?	YES	(NO)
	If alterations or operational changes are being made, please attach the plans to this form.		
○ 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	11:45AM-10:45PM	11:45A-10:45P	11:45A-10:45P	11:45A-10:45P	11:45A-10:45M	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
	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

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)	(1-2)	3-4	5+
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	(NO)	N/A
Will applicant have bottle service?	YES	(NO)	N/A
Will you be hosting private parties and promotional events?	YES	(NO)	N/A
Will outside promoters be used?	YES	(NO)	N/A
Will the security plan submitted be implemented?	YES	NO	(N/A)
Will State certified security personnel be used?	YES	NO	(N/A)
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	NO	(N/A)
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	(YES)	NO	N/A
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	(NO)	N/A
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	NO	(N/A)
Will applicant provide contact information to neighbors and respond to complaints that arise?	(YES)	NO	N/A
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	(YES)	NO	N/A

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

BUILDING DESIGN

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

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

LOCATION & ZONING					
Primary Zoning District:	C2-6A	Overlay (If Applicable):			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?		YES	(NO)	N/A	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?		(YES)	NO	N/A	
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.		YES	NO	(N/A)	
Is a Public Assembly permit required?		YES	(NO)	N/A	
Are your plans filed with DOB?		YES	(NO)	N/A	
Building Type	○ 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	

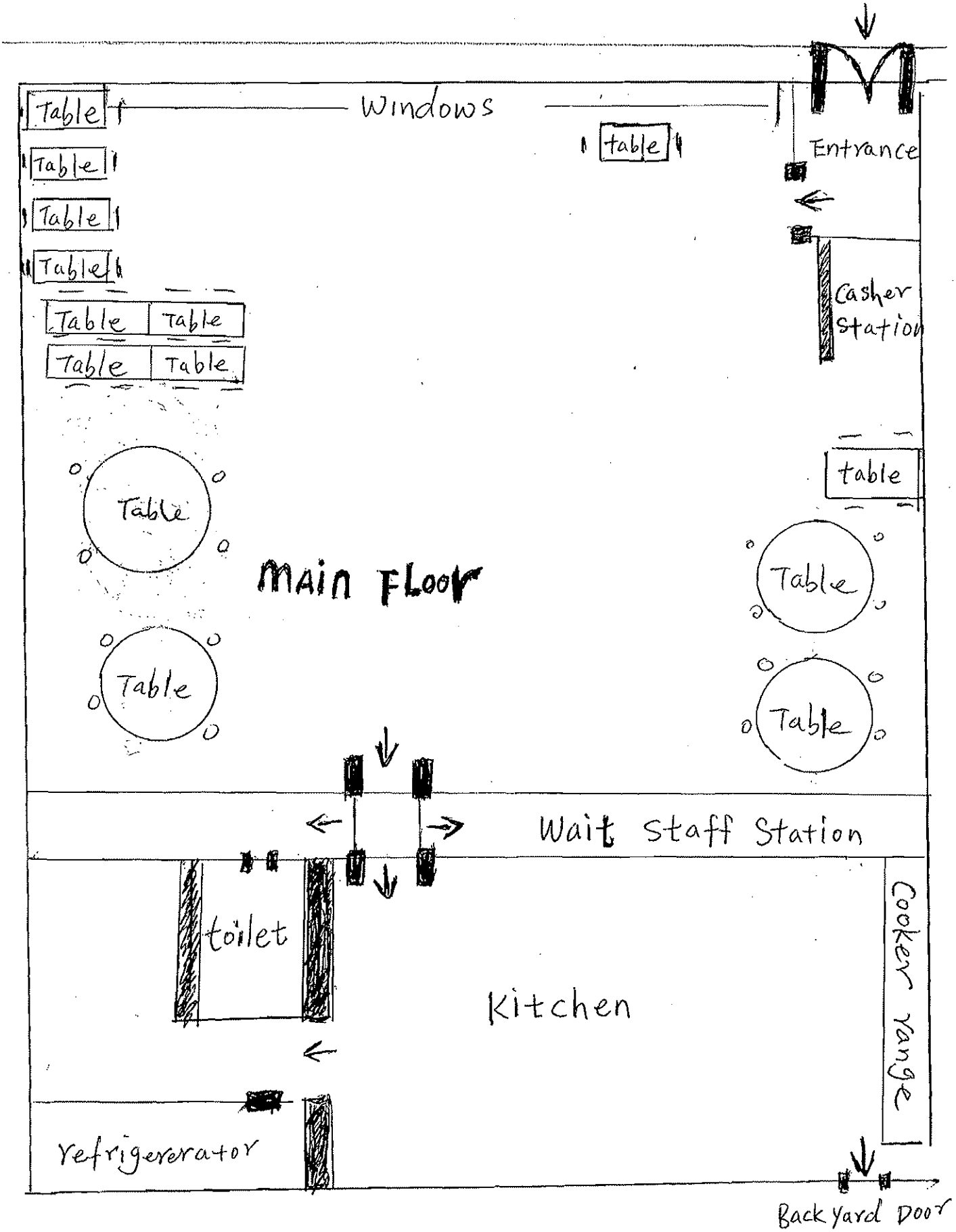
Table
Table
Table
Table
Table
Table
Table
Table
Table
Windows
table
Entrance
Casher Station
table
Table
Table
Table
MAIN FLOOR
Wait Staff Station
toilet
Kitchen
Cooker range
Refrigererator
Back yard Door

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 Vegetalbe w. Tofu	10.95
62. 清蒸雜菜雞	Steamed Chicken w. Vegetable	11.50
63. 清蒸雜菜蝦	Steamed Shrimp w. Vegetable	14.95
64. 清蒸芥蘭	Steamed Broccol	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 Bak 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. 家常豆腐 ℃	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 Stick Rice Ball Soup	3.95
78. 黃金饅頭	Golden Buns	3.95

HOT & SPICY

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. ℃ 湖南雞	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. ℃ 茄子雞	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
L10. ℃ 魚香肉絲	Shredded Pork w. Garlic Sauce	6.95
L11. ℃ 麻婆豆腐	Ma Po Tofu	6.95
L12. 蝦仁豆腐	Baby Shrimp w. Bean Curd	6.95
L13. 素什錦	Mixed Vegetables	6.95
L14. ℃ 麻婆魚柳	Fish Fillets w. Spicy Bean Curd	7.95
L15. 薑葱魚柳	Fish Fillets w. Ginger & Scallion	7.95
L16. 鮮溜魚片	Stir Fried Fish Fillets with Mixed Vegtables	7.95
L17. 蕃茄炒雞蛋	Sauteed Tomatoes w. Egg	7.95
L18. 炝炒土豆絲	Quick Sauteed Shredded Potato	6.95
L19. ℃ 魚香蝦仁	Baby Shrimp w. Garlic Sauce	6.95
L20. ℃ 左宗豆腐	General Tso's Tofu	6.95

DESIGN & PRINTED BY FAR EAST PRINTING INC. (212) 925-0171 TEL: 212-966-9696

Hot Sichuan

川湘府

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

yelp

頭盞
Appetizers

1.	素春卷	Vegetable Spring Roll	1.95
2.	小籠湯包	Pork Soup Dumpling	6.50
3.	鍋貼或水餃	Pork Dumpling (Steamed or Fried)	6.50
4.	蝦餃	Steamed Crystal Shrimp Dumpling	7.50
5.	素水餃	Vegetable Dumpling (Steamed or Fried)	6.50
6.	紅油炒手	Sichuan Wonton w. Red Oil	5.50
7.	紅油水餃	Sichuan Pork Dumplings with Roasted Chili Vinaigrette	6.95
8.	擔擔麵	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 (for 2)	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 (for 2)	7.50
15.	酸菜粉絲湯	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

Choice of : Chicken, Beef, Pork or Vegetables ($1.00 extra w. shrimp)

18.	各式炒飯	Fried Rice	7.50
19.	各式米粉	Mai Fun (Thin Noodle)	7.50
20.	各式撈麵	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.	星洲米粉	Singapore Mai Fun	8.25

猪肉類
Pork

24.	川揸炒臘肉	Chuan Xiang Sauteed Cured Pork	13.95
25.	紅燒肉	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

鷄肉類
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.	蔬菜雞	Chicken w. Vegetables	11.95
35.	木須雞	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	Chong Qing Dry & Spicy Chicken (w. Bone or Whiteout Bone)	13.95

牛肉類
Beef

38.	孜然牛	Beef w. Cumin Flavor	14.95
39.	小椒牛肉	Beef w. Green Pepper	13.95
40.	湖南牛	Hunan Beef	12.95
41.	四季豆牛	Beef w. String Bean	12.95
42.	青椒牛	Pepper Steak	12.95
43.	芥蘭牛	Beef w. Broccoli	12.95

海鮮類
Seafood

44.	芥蘭大蝦	Shrimp w. Broccoli	14.95
45.	豆豉大蝦	Shrimp w. Black Bean Sauce	14.95
46.	椒鹽大蝦	Salted & Pepper Shrimp	14.95
47.	青椒大蝦	Shrimp w. Green Pepper	14.95
48.	魚香明蝦	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.	川湘大蝦	Chuan Xiang Prawns	15.95

魚類
Fish

52.	豆瓣全魚	Braised Whole Fish w. Hot Bean Sauce (w. Bone)	20.95
53.	豆腐麻辣全魚	Fish w. Bean Curd in Spicy Sauce	20.95
54.	松子魚	Boneless Whole Fish w. Pinenuts	20.95
55.	姜葱蒸魚	Steamed Whole Fish w. Ginger & Scallion	20.95
56.	豆豉蒸魚	Steamed Whole Fish w. Black Bean Sauce	20.95
57.	清炒魚片	Steamed Sliced Flounder	17.50
58.	清蒸龍利魚	Steamed Flounder	17.50
59.	水煮魚片	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.		水煮牛 Braised Sliced Beef w. Chili Sauce	14.50
C 3.		毛氏炒牛肉 Sauteed Beef Mao's Style	13.95
C 4.		泡板溜牛肉 Sliced Beef w. Pickled Pepper	14.50
C 5.		回鍋肉 Double Cooked Pork	13.25
C 6.		川菲小炒肉 Mao's Stir Fried Shredded Pork	13.25
C 7.		孜然羊 Lamb w. Cumin Flavor	15.95
C 8.		薑葱爆羊肉 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.		旋炒土豆絲 Quick Sauteed Shredded Potato	10.95
C 12.		麻婆豆腐 Ma Po Tofu	11.50
C 13.		旋炒藕片 Quick Sauteed Sliced Lotus Roots	11.95
C 14.		神仙蝦 Immortal Shrimp	15.95
C 15.		酸菜臊子豆腐 Sour Cabbage and To Fu in Sichuan Style	11.50
C 16.		碳火燒茄子 Grilled Eggplant in Home Style	11.95
C 17.		本堡烤鴨 House Special Duck	15.95
C 18.		手撕包菜 Sauteed Cabbage w. Hot Pepper	11.50
C 19.		干鍋大蝦 Spicy Prawn in Casserole	15.95
C20.		避風塘脆皮蝦 Fried Crispy Shrimp w. Baby Cabbage	14.95
C 21.		湯滾魚 Sliced Fish w. Spicy Soup	20.95
C22.		川香魚 Chuan Xian Fish	21.95
C23.		重慶酸菜魚 Chong Qing Fish w. Sour Cabbage	20.95
C24.		中芹棒棒雞 Bon Bon Shredded Chicken w. Chinese Celery in Chili Sauce	12.95

HOT SICHUAN 川湘府
Chinese Restaurant
Tel:212-255-8388
Grand Opening
HOT SICHUAN
OPEN
130

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT	DOING BUSINESS AS (DBA)
Oaxaca Hells Kitchen LLC	
STREET ADDRESS	**CROSS STREETS**
405 West 44th Street, New York, NY 10036	9th Avenue and 10th Avenue

OWNER	NAME:	David Adam Schneider	ATTORNEY	NAME:	Carreras & McCallen PLLC
	PHONE:	917 562-0005		PHONE:	212 732-3640
	FAX:	Not applicable		FAX:	212 732-3670
MANAGER	NAME:	To be determined	LANDLORD	NAME:	Silverstone Properties LLC
	PHONE:	To be determined		PHONE:	212 967-2713
	FAX:	To be determined		FAX:	646 349-2567

DESCRIPTION OF BUSINESS

Establishment Type:	○ Bar/Tavern ○ Bed & Breakfast ○ Eating Place Beer ○ Cabaret ○ Night Club ○ Hotel ● Restaurant ○ Catering Establishment ○ Club (Fraternal Organization – Members Only) ○ Other (Explain) Bar/Arcade			
Method of Operation:	● Restaurant ○ Dance Club ○ Sports Bar ○ Adult Entertainment ○ Wine Bar ○ Pizzeria ○ Cafe ○ Other (Explain) Bar/Arcade			
License Type:	○ On-Premise ○ Wine ○ Beer ● Wine & Beer			
APPLICATION TYPE *(check one)*	● New	Has applicant owned or managed a similar business?	YES X	NO
		What is/was the name of establishment?	Lobo Park Slope Inc	
		What is/was the address of the establishment?	723 Sackett St, Bklyn, NY	
		What were the dates the applicant was involved with this former premise?	2005 to Present	
	○ Transfer N/A	What is the gas license #?		
		What is the expiration date of the gas license?		
		Are you making any alterations or operational changes?	YES	NO
		If alterations or operational changes are being made, please describe the work to be done:		
	○ Alteration N/A	What is the current license #?		
		What is the expiration date on the current license?		
		Please describe the nature of the alterations and attach the plans.		

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	11AM-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	12PM-12AM
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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
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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	To be determined
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	Recorded Background

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

OAXACA HELLS KITCHEN LLC

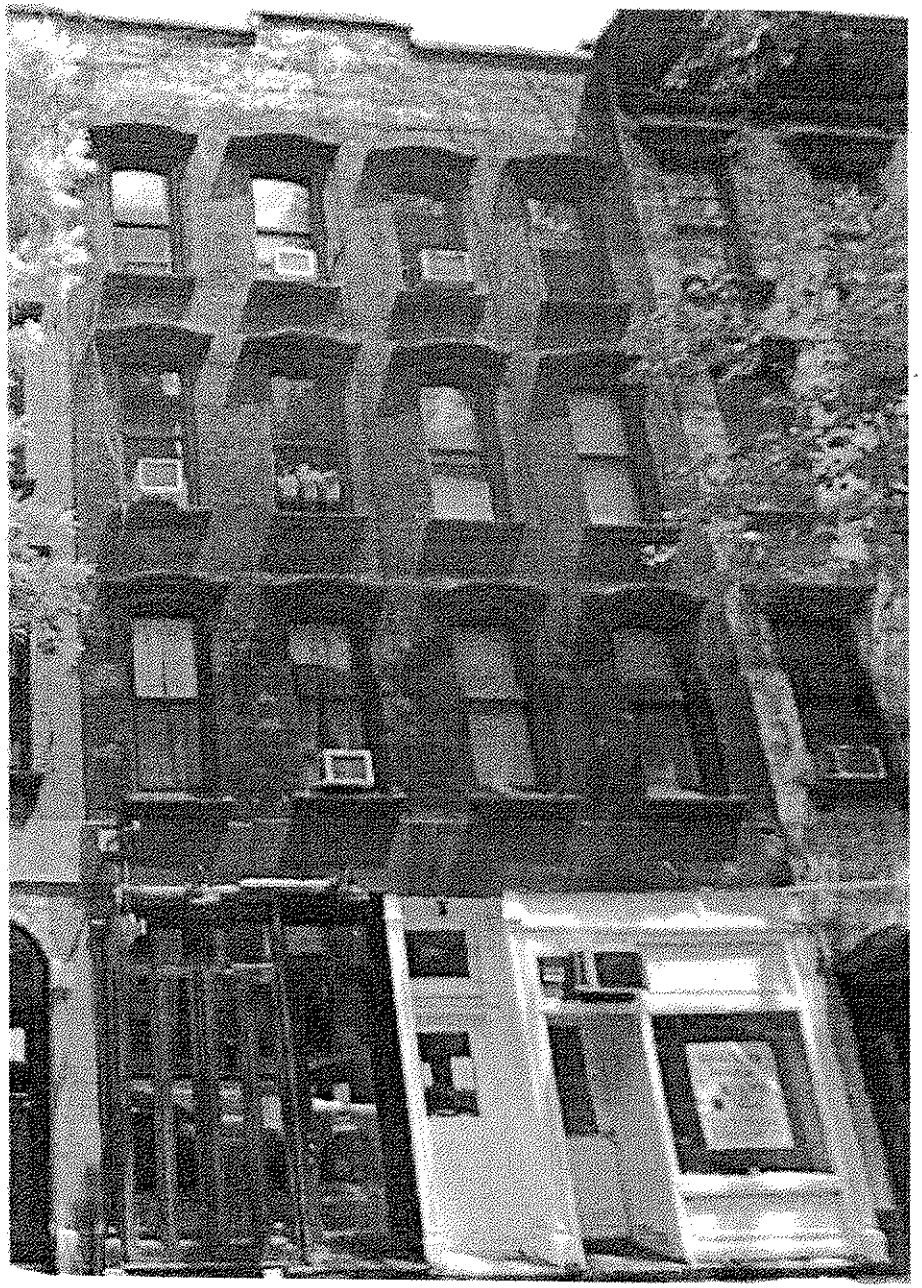
405 WEST 44TH. STREET

NEW YORK, NY 10036

– EXTERIOR VIEW –

2/3

DATE: 05/14/2014



OAXACA HILLS KITCHEN LLC
405 WEST 44TH STREET
NEW YORK, NY 10036

– EXTERIOR VIEW –

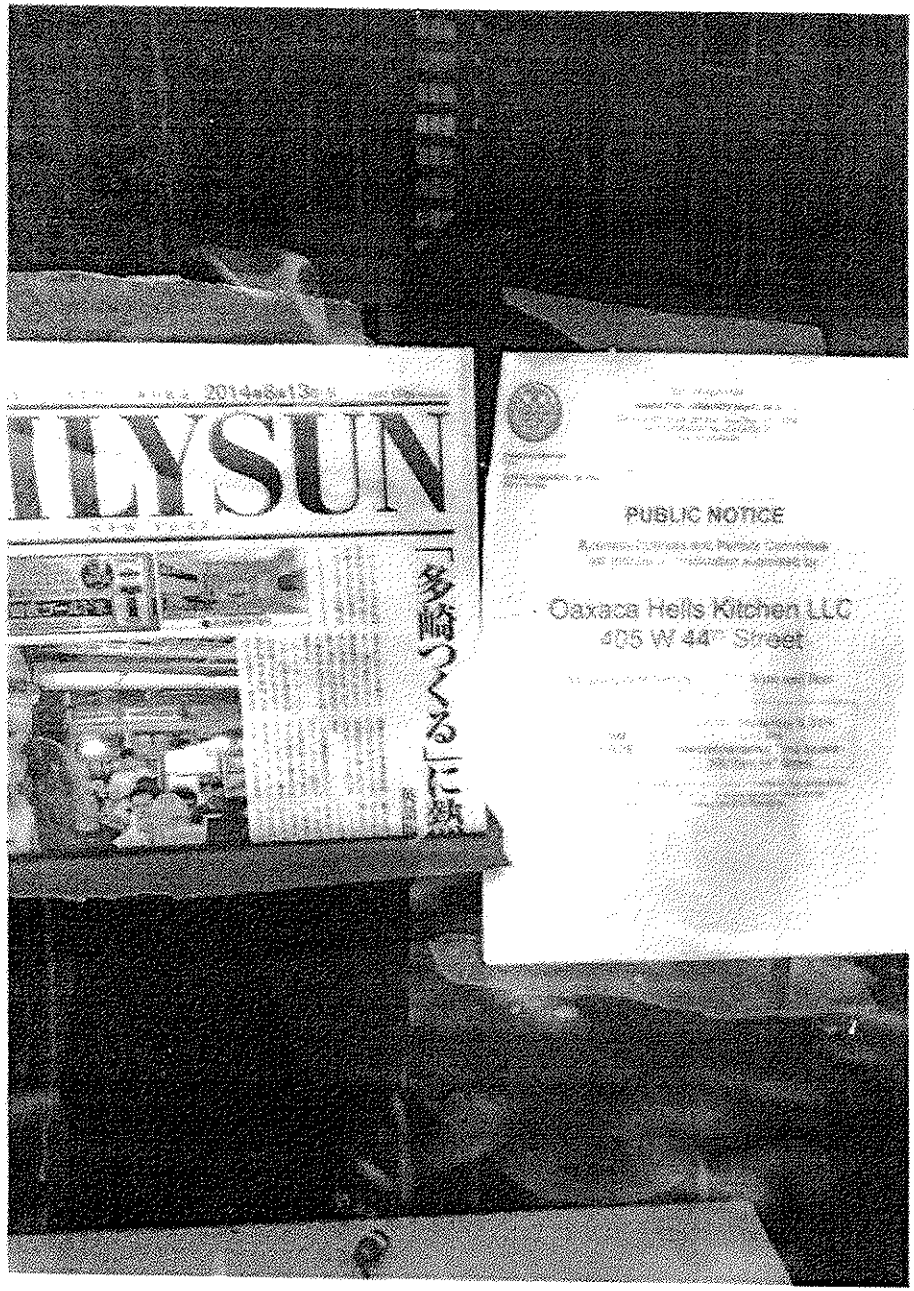
3/3

DATED: 05/14/2014

OAXACA HILLS RESTAURANT LLC
405 WEST 44TH STREET
NEW YORK NY 10036

— NOTICE POSTING —
1/1

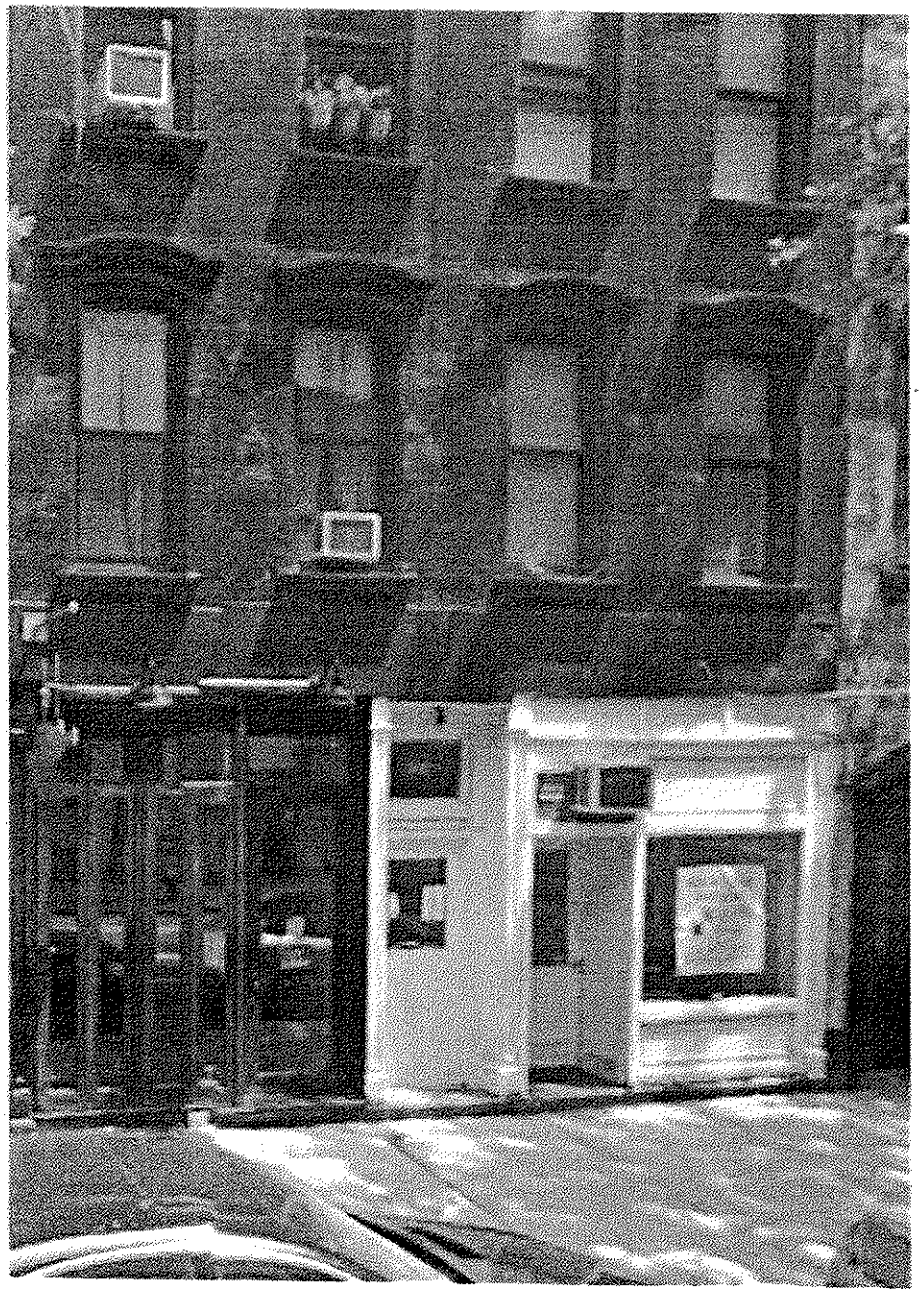
DATED: 08/13/2014



OAXACA HELLS KITCHEN LLC
405 WEST 44TH STREET
NEW YORK, NY 10036

– NOTICE POSTING –
1/1

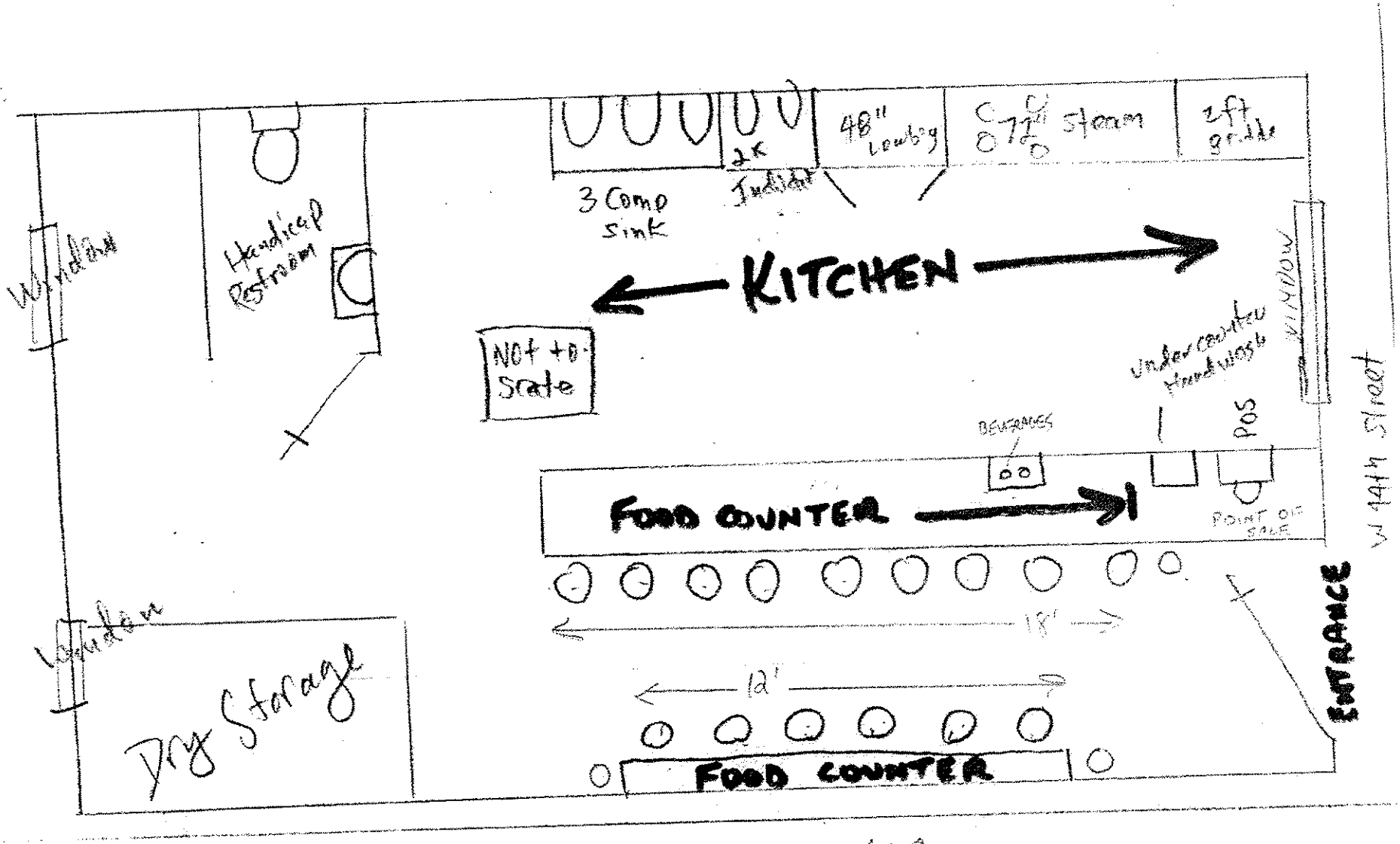
DATED: 08/13/2014



OAXACA HILLS KITCHEN LLC
405 WEST 44TH STREET
NEW YORK, NY 10036

– EXTERIOR VIEW –
1/3

DATED: 05/14/2014



OAXACA HELL KITCHEN LLC
405 West 44th Street
New York, NY 10036
— Interior Floor Plan —

LUNCH SPECIAL

MONDAY to **FRIDAY** from 11-3

ADD 75¢ per CEVICHE, SHRIMP or SPECIAL

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

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

APARTE

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

BEBIDAS

JARRITOS Traditional Mexican sodas	2.50
CANNED SODA	1.50
MEXICAN COCA COLA or **SPRITE**	2.95
HORCHATA ORGANIC RICE MILK with CINNAMON & SUGAR	2.95
AGUA FRESCAS	2.95

WATER small 1.50 large 2.00

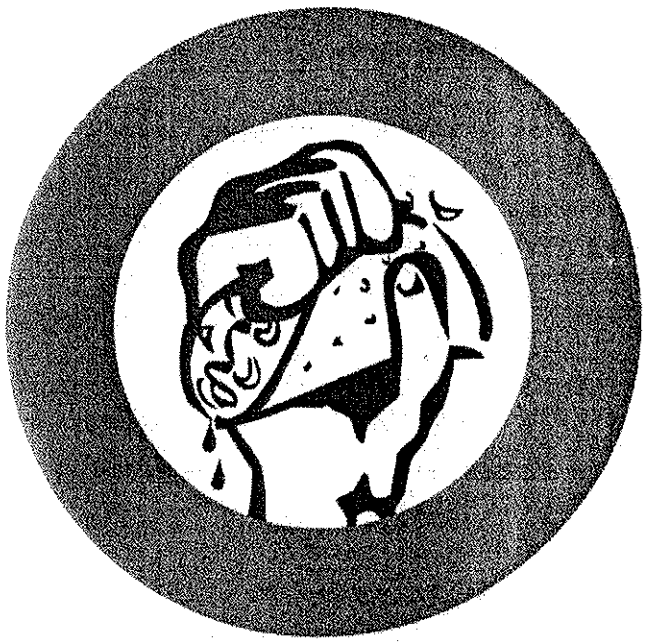
OAXACA TAQUERÍA

LOCATIONS

1116 Bedford Ave	BROOKLYN	(718) 230-8111
250 Fourth Ave	BROOKLYN	(718) 222-1122
125 East 7th Street	EAST VILLAGE	(212) 677-3340
48 Greenwich Ave	WEST VILLAGE	(212) 366-4488
424 Amsterdam Ave	UPPER WESTSIDE	(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 menus'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, avacado 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

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT	DOING BUSINESS AS (DBA)
Al Ocha Sushi INC	
STREET ADDRESS	**CROSS STREETS**
350 West 46th Street New York, NY 10036	Between 8th & 9th Avenue

OWNER	NAME:	YA Ru CHEN	ATTORNEY	NAME:	
	PHONE:	917 848-2299		PHONE:	
	FAX:	212-581-7049		FAX:	
MANAGER	NAME:	YA Ru CHEN	LANDLORD	NAME:	Peter Fitzpatrick
	PHONE:	917 848 2299		PHONE:	212 · 956 0104
	FAX:	212-581-7049		FAX:	

DESCRIPTION OF BUSINESS

Establishment Type:	○ Bar/Tavern ○ Bed & Breakfast ○ Eating Place Beer ○ Cabaret ○ Night Club ○ Hotel ⊗ Restaurant ○ Catering Establishment ○ Club (Fraternal Organization – Members Only) ○ Other (Explain):Bar/Arcade			
Method of Operation:	⊗ Restaurant ○ Dance Club ○ Sports Bar ○ Adult Entertainment ○ Wine Bar ○ Pizzeria ○ Cafe ○ Other (Explain):Bar/Arcade			
License Type:	⊗ ~~On Premise~~ ○ Wine ○ Beer ⊗ Wine & Beer			
APPLICATION TYPE *(check one)*	⊗ **New**	Has applicant owned or managed a similar business?	YES	(NO)
		What is/was the name of establishment?	Al Ocha Sushi INC	
		What is/was the address of the establishment?	350 West 46th Street New York, NY 10036	
		What were the dates the applicant was involved with this former premise?	06/01/2014	
	○ **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.		
	○ **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	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 10:30 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 10:30 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)	3-4	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	(N/A)
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	(N/A)
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	(N/A)
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	(N/A)
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	(N/A)
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	(N/A)
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	(N/A)

LOCATION & ZONING				
Primary Zoning District:	C1-5 IN R8	Overlay (If Applicable):		
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	(N/A)	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	(YES)	NO	N/A	
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	(NO)	N/A	
Is a Public Assembly permit required?	YES	(NO)	N/A	
Are your plans filed with DOB?	YES	(NO)	N/A	
Building Type	◉ Residential ○ Commercial ⊗ Mixed Use ○ Other, describe:			Ground Floor — Restaurant Basement - storage, BathRooms 1st, 2nd 3rd Floor is Appartment
Adjacent Buildings	○ Residential ○ Commercial ○ Mixed Use ○ Other, describe: _____			

NOTIFICATION: What organizations / community groups have you notified regarding your application?		
	#1	Manhattan Community Board No. 4
	#2	
	#3	

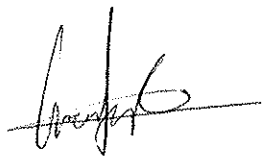
September 18, 2014

Notice of Appearance

To Whom it may Concern:

A1 Ocha Sushi Inc. agree to let Lisa Cheng appear as the representive on behalf of A1 Sushi Inc.

Sincerely



Ya Ru Chen

President of A1 Ocha Sushi Inc.

1. Lunch Bento Special 10.50

Choice One Entree	Soup
A. Teriyaki Chicken, salmon, shrimp, beef or tofu. B. Tempura Chicken, vegetable or shrimp. C. Beef Negimaki D. Katsu Chicken or pork.	Salad
	California Roll
Rice	Spring Roll

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

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

MAJOR CREDIT CARDS ACCEPTED
MIN. $15.00

A1 Ocha

Japanese Cuisine

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

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

FREE DELIVERY

Min. $10.00

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 Shrimp, scallop, lobster tail & vegetable.	19.95
Vegetable Teriyaki	12.50

CHEF RECOMMENDATION
All served w. miso soup or garden salad

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

KATSU TENDER & OTHER
Served w. soup or salad

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

DESSERT

Mochi	3.00
Ice Cream chocolate, vanilla, green tea or red bean.	2.75
Fried Ice Cream	4.50
Fried Banana	3..00

DRINKS

Orange Juice	2.50
Soda coke, diet coke, sprite, ice tea, ginger ale.	1.25
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

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

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

SUSHI BAR APPETIZER

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

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

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
	54. Hamachi Don	20.95
5.25	55. Unagi Don	17.95

ROLL OR HAND ROLL

9.50	56. California Roll	4.50
	57. Tuna Roll	4.75
9.50	58. Spicy Tuna Roll	5.50
	59. Tuna Avocado Roll	5.50
9.50	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 (Chicken, Tempura, Cucumber, Avocado, Spicy Mayo out side Tobiko)	5.50
3.00		
2.50		
3.00		

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
	79. Vegetable Tempura Roll Vegetable tempura, cut into 5 pcs.	5.95
18.95	80. Asparagus Roll	3.50
6.95	81. Shiitake & Cucucmber Roll Black mushroom & cucumber.	5.00
	82. Peanut Avocado Roll	4.50
14.95	83. Cucumber Avocado Roll	4.50
	84. Asparagus Avocado Roll	4.50
11.95	85. Spinach Roll	4.50

OCHA SPECIAL ROLL

86.	King Crab California Roll Crabment 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 peasand 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.	Buddhish 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

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT	DOING BUSINESS AS (DBA)
Wrapido 693 9TH Ave Inc	Wrapido
STREET ADDRESS	**CROSS STREETS**
673 9TH Ave	W 47TH & W 48TH ST

OWNER	NAME:	Shalev Katzav	~~ATTORNEY~~	NAME:	Michael Kelly
	PHONE:	(917) 379-1969		PHONE:	(914) 740-3580
	FAX:			FAX:	
MANAGER	NAME:	Same as above	LANDLORD	NAME:	Leonard Franzblau
	PHONE:			PHONE:	(212) 496-7322
	FAX:			FAX:	

DESCRIPTION OF BUSINESS

Establishment Type:	○ Bar/Tavern ○ Bed & Breakfast ○ Eating Place Beer ○ Cabaret ○ Night Club ○ Hotel ◉ Restaurant ○ Catering Establishment ○ Club (Fraternal Organization – Members Only) ○ Other (Explain):Bar/Arcade
Method of Operation:	◉ Restaurant ○ Dance Club ○ Sports Bar ○ Adult Entertainment ○ Wine Bar ○ Pizzeria ○ Cafe ○ Other (Explain):Bar/Arcade
License Type:	○ On-Premise ○ Wine ○ Beer ◉ Wine & Beer

APPLICATION TYPE *(check one)*

◉ New	Has applicant owned or managed a similar business?	(YES)	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)	
○ 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.		
○ 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
	LNO 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)	(1-2)	3-4	5+	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

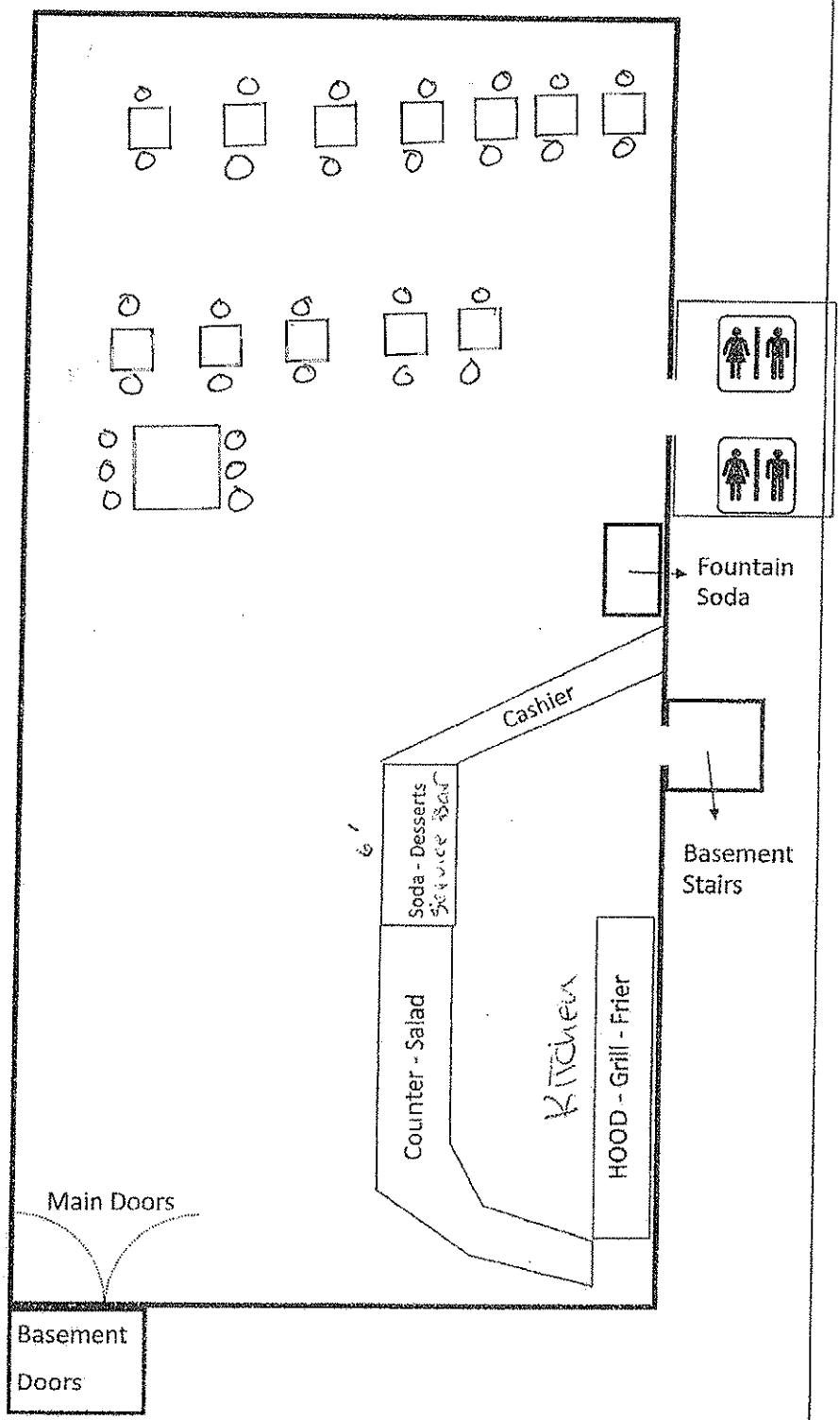
OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	(NO)	N/A	
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	(NO)	(N/A)	
The service and consumption of alcohol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

LOCATION & ZONING				
Primary Zoning District:	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	Has a Letter of No objection
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	(NO)	N/A	
Is a Public Assembly permit required?	YES	(NO)	N/A	
Are your plans filed with DOB?	YES	(NO)	N/A	

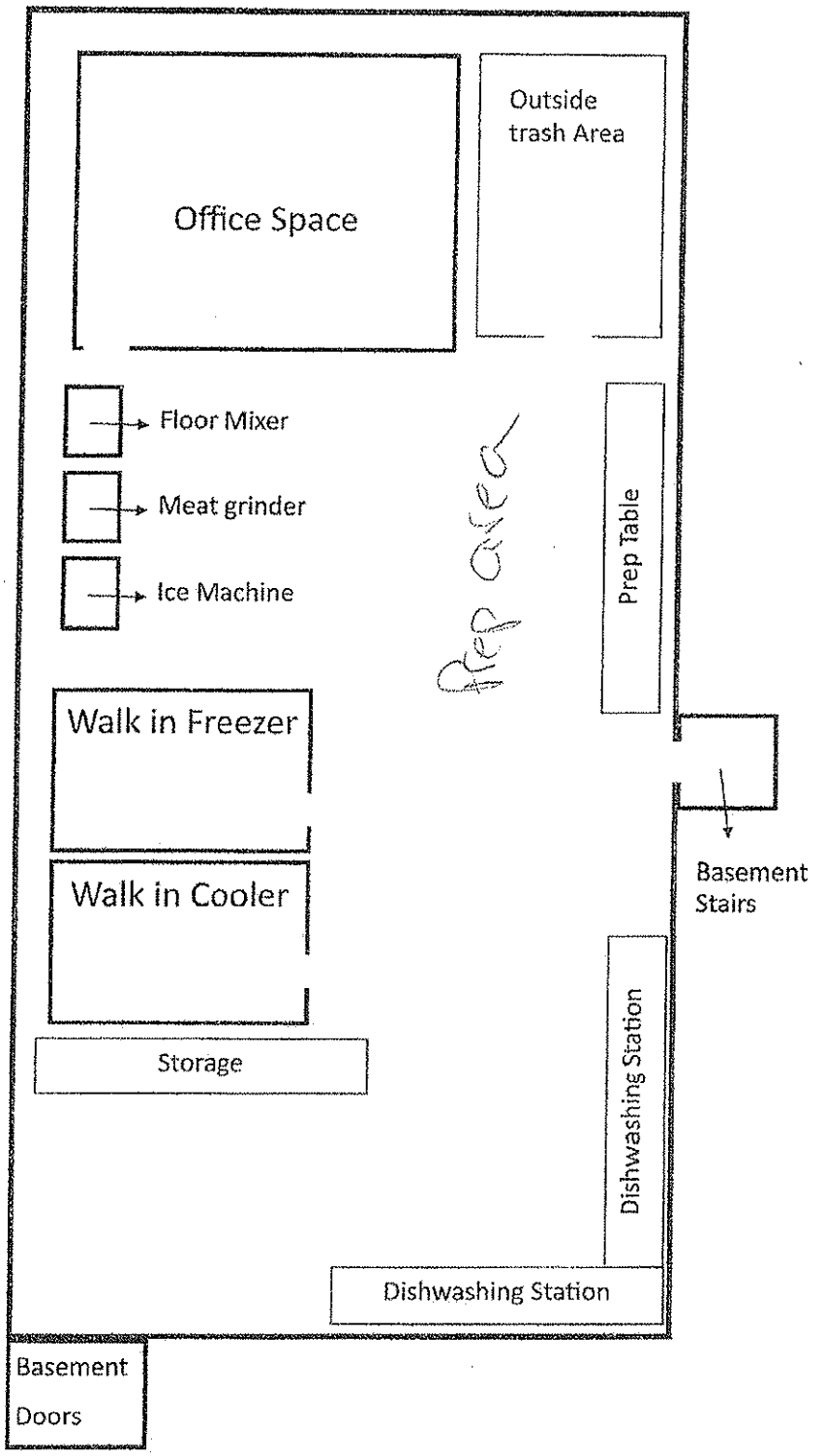
Building Type	○ Residential ○ Commercial ◉ Mixed Use ○ Other, describe:
Adjacent Buildings	○ Residential ○ Commercial ◉ Mixed Use ○ Other, describe: _____

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

Main Floor - Front of the House



Basement - Back of the House



WRAPIDO FAVORITES

UNDER 500 CALORIES

our whole wheat wraps are always made to order

Falafel · wrap — 480 CAL — $7.50
Hummus, lettuce, tomato, onion, pickles & tahini

Chicken · wrap — 410 CAL — $8.25
Grilled chicken, israeli salad, onion & geen pepper, guacamole

Steak · wrap — 420 CAL — $9.25
Rib-Eye steak, lettuce, tomato, onion, pickle & chipotle mayo

Schnitzel · wrap — 480 CAL — $8.25
Lettuce, tomato, carrots, onion & chipotle mayo

Hummus · wrap — 420 CAL — $6.75
Lettuce, tomato, cilantro, green pepper, olive oil

Falafel · pita — 420 CAL — $5.75
Lettuce, tomato, cucumber, onion & tahini

Shawarma · pita — 500 CAL — $6.75
Lettuce, israeli salad, onion, cucumber & tahini

MAKE IT A MEAL $3.00
Fries, 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 WRAPS AND PITAS AVAILABLE IN WHOLE WHEAT OR REGULAR

select one main

	In a Pita	In a Wrap	As a Salad
Hummus Organic dry chickpeas, cooked overnight, mixed with tahini, garlic, lemon, salt, and cold pressed olive oil.	$4.75	$6.75	$7.95
Falafel Award-winning gluten-free recipe, made of dry chickpeas and lots of greens	$5.75	$7.50	$8.25
Roasted Vegetables Freshly cut eggplant, zucchini, peppers and onion, marinated with garlic and thyme.			
Grilled Chicken Free range chicken breast, marinated in our house blend of Mediterranean spices.			
Chicken Schnitzel Boneless white meat chicken, coated in a homemade breadcrumb blend- a recipe passed down through three generations.	$6.75	$8.25	$8.75
Chicken Shawarma Free range chicken thigh, marinated in our signature blend of spices.			
Kibbeh Steak Naturally raised beef, made to order			
Grilled Shrimp Wild-caught white shrimp, lightly seasoned.	$7.50	$9.25	$9.50

HARD-BOILED EGG FREE

Select your Toppings

Pita up to 4 Toppings | Wrap up to 6 Toppings | unlimited Toppings

Toppings

LETTUCE, TOMATO, JALAPENO, CABBAGE, ONION, CORN, GUACAMOLE, HUMMUS, GREEN PEPPER, ISRAELI SALAD, CHICKPEAS, PICKLES, OLIVES, CARROTS, CILANTRO, FETA CHEESE, CHEDDAR CHEESE

Dressings

TAHINI, SKHUG, CHIPOTLE MAYO (Spicy), GARLIC JALAPENO (Spicy), BALSAMIC VINEGAR (Light), HONEY MUSTARD, RANCH (Light), TZATZIKI (Light), BARBEQUE, HOT SAUCE, ITALIAN, OLIVE OIL, HARRISA MAYO

MAKE IT A MEAL Fries, Salad or Soup + Drink $3.00

DOUBLE PORTION $2.00

Platters

Select from Brown Rice or Israeli Couscous

$9.95

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 Platter + pita $7.50

Side Orders

Falafel Award-winning, gluten-free	4 for $3 8 for $5
French Fries Home-style, cut fresh daily	$2.95
Roasted Potatoes Home-style, cut fresh daily	$3.75
Soup Served with a fresh pita	8oz. $3.95 16oz. $4.75
Israeli Salad Lettuce, tomato, cucumber, carrot, peppers with Italian Dressing, 16oz	$3.95

Hummus	3oz. $1.50 8oz. $3.95
Pita Bread	$1.00
Tabbouleh	8oz. $2.95
Roasted Eggplant	8oz. $2.95
Chips Stacy's Pita Chips, Multigrain Tortilla Chips, Jalapeno Tortilla Chips, Sweet Potato Chips	$1.75

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
Naked	$4.00
Red Bull	$2.50

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT	DOING BUSINESS AS (DBA)
675 Ventures LLC	To be determined
STREET ADDRESS 675A Ninth Avenue New York, NY 10036	**CROSS STREETS** West 46th Street and West 47th Streets

OWNER	NAME:	Nectarios "Nick" Spanos	ATTORNEY	NAME:	Donald M. Bernstein, Esq.
	PHONE:	917 502 1066		PHONE:	212 486 6000
	FAX:	njspanos@aol.com		FAX:	212 486 8668
MANAGER	NAME:	To be determined	LANDLORD	NAME:	Leonard Franzblau c/o Pioneer Management Company
	PHONE:			PHONE:	212 496 7322
	FAX:			FAX:	N/A

DESCRIPTION OF BUSINESS

Establishment Type:	○ Bar/Tavern ○ Bed & Breakfast ○ Eating Place Beer ○ Cabaret ○ Night Club ○ Hotel ⊗ Restaurant ○ Catering Establishment ○ Club (Fraternal Organization – Members Only) ○ Other (Explain):Bar/Arcade
Method of Operation:	⊗ Restaurant ○ Dance Club ○ Sports Bar ○ Adult Entertainment ○ Wine Bar ○ Pizzeria ○ Cafe with pizza oven ○ Other (Explain):Bar/Arcade
License Type:	○ On-Premise ○ Wine ○ Beer ○ Wine & Beer

APPLICATION TYPE *(check one)*

○ 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?		
⊗ 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~~
	If alterations or operational changes are being made, please attach the plans to this form.	Only cosmetic - Painting / new fabrics	
○ 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	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
	Kitchen	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	2/4	3/6	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.

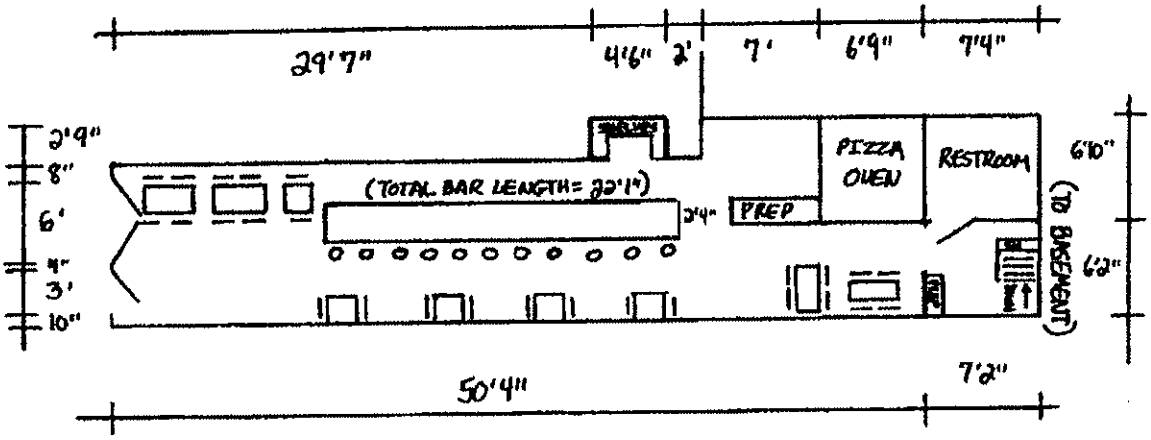
OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A	N/A
The service and consumption of alcohol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

LOCATION & ZONING					
Primary Zoning District:	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 from DOB
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	○ 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	We will notify the West 46th Street Block Association
	# 2	
	# 3	

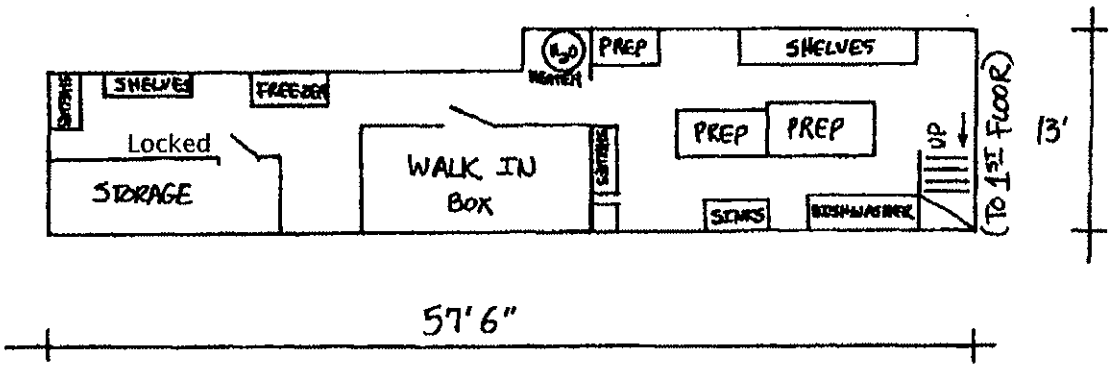
675 Ventures LLC / 675A Ninth Avenue

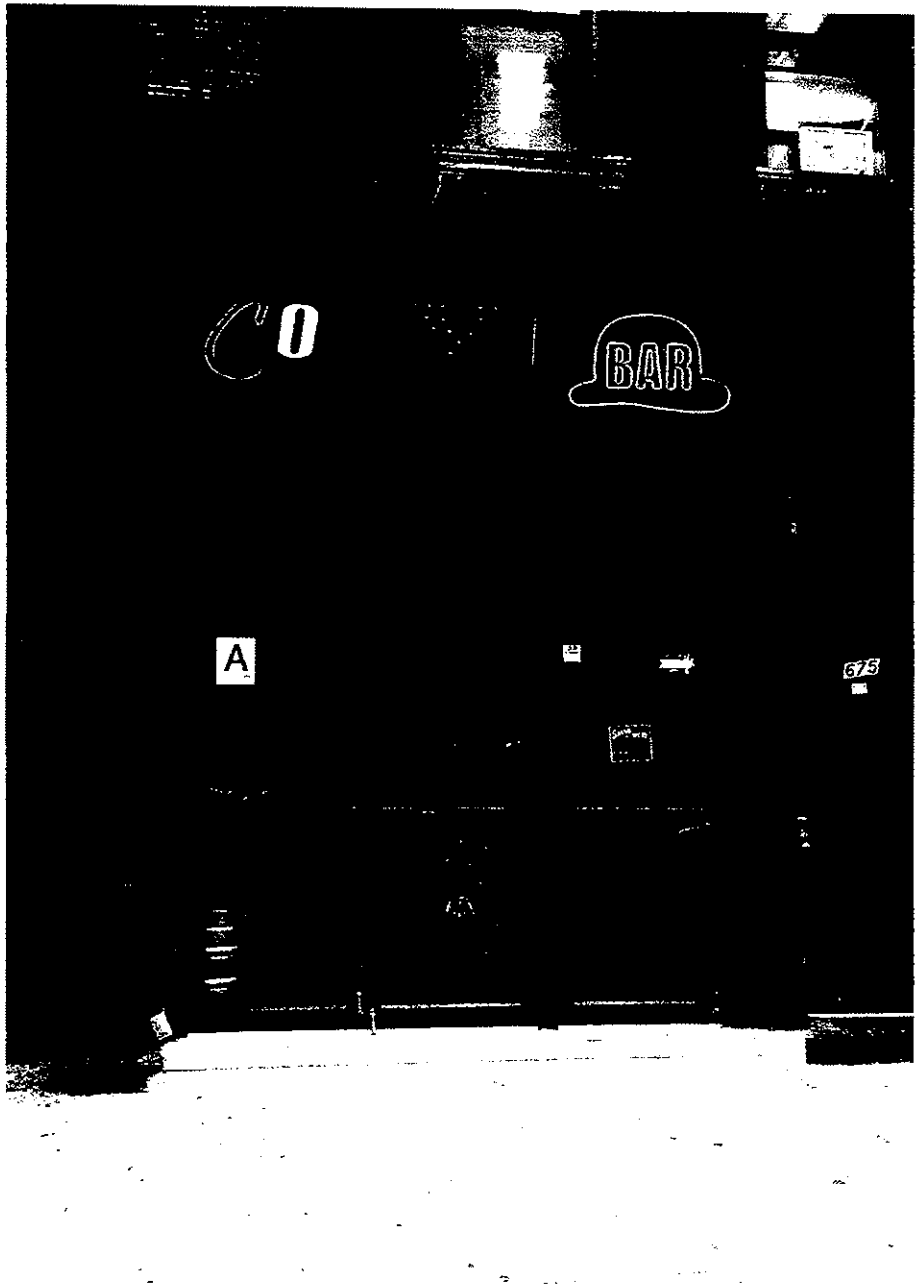
Ground Floor Plan/ 9 tables with 26 seats and 11 bar stools
Total seating is 37 seats

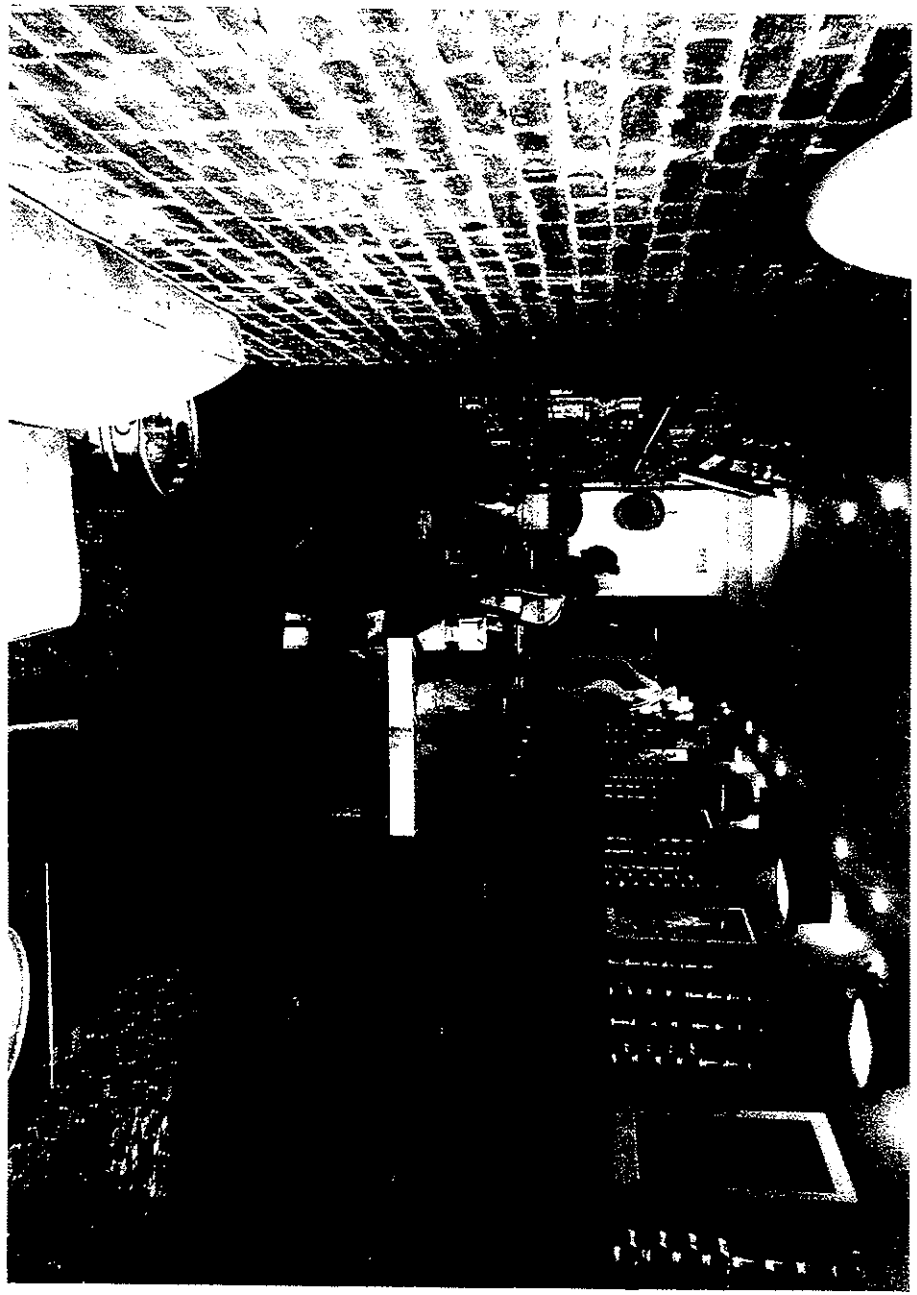


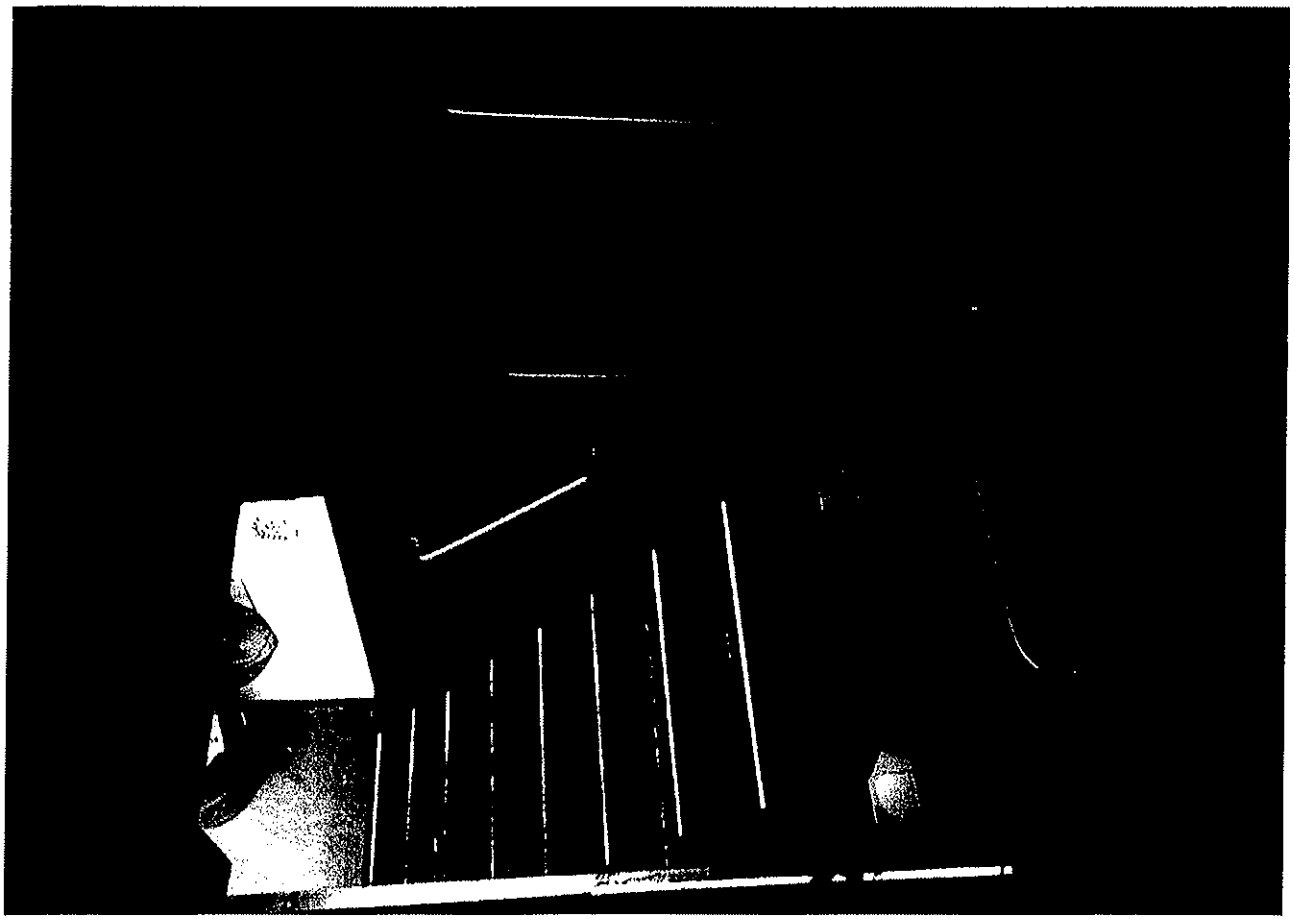
675 Ventures LLC / 675A Ninth Avenue

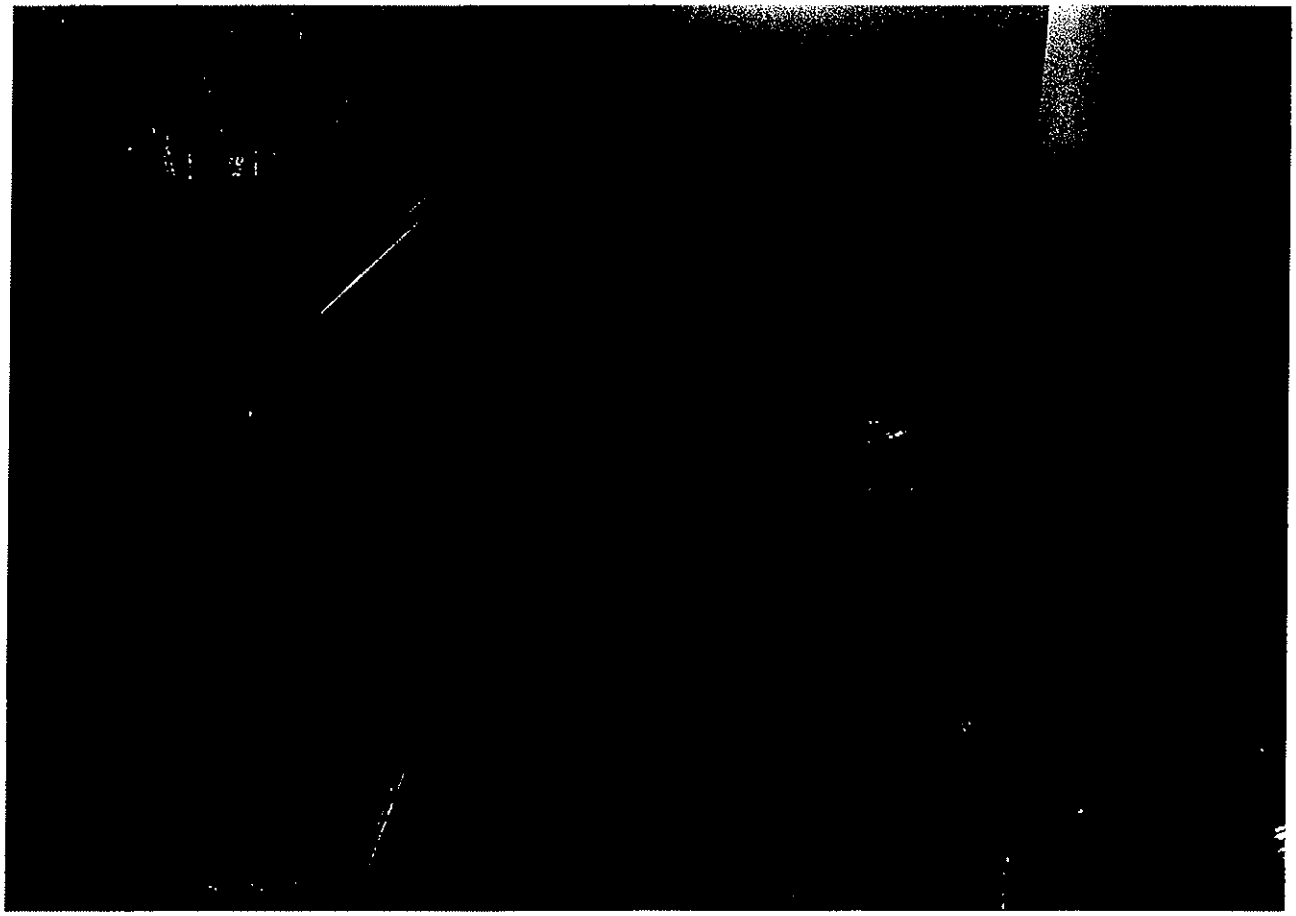
Basement diagram

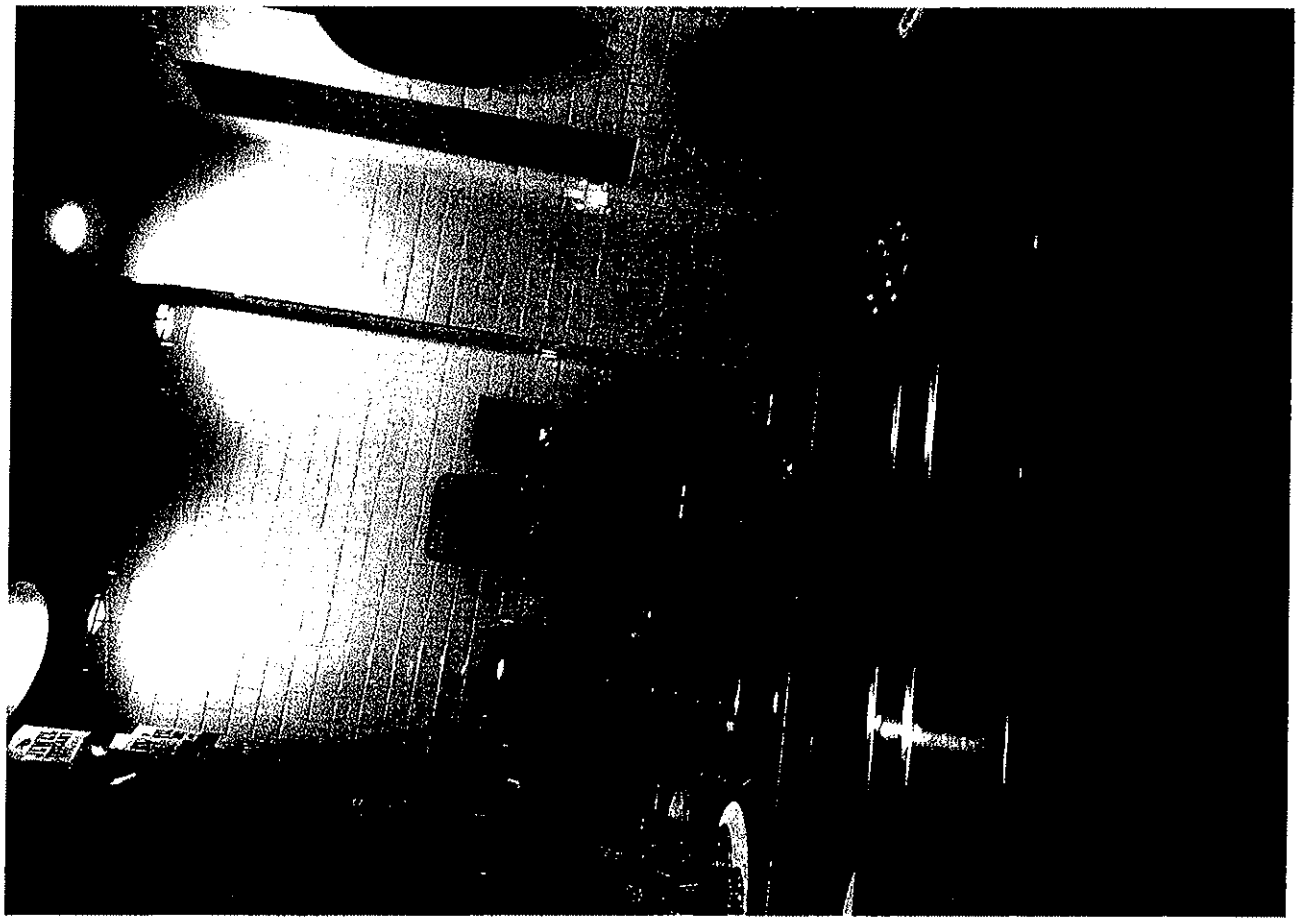


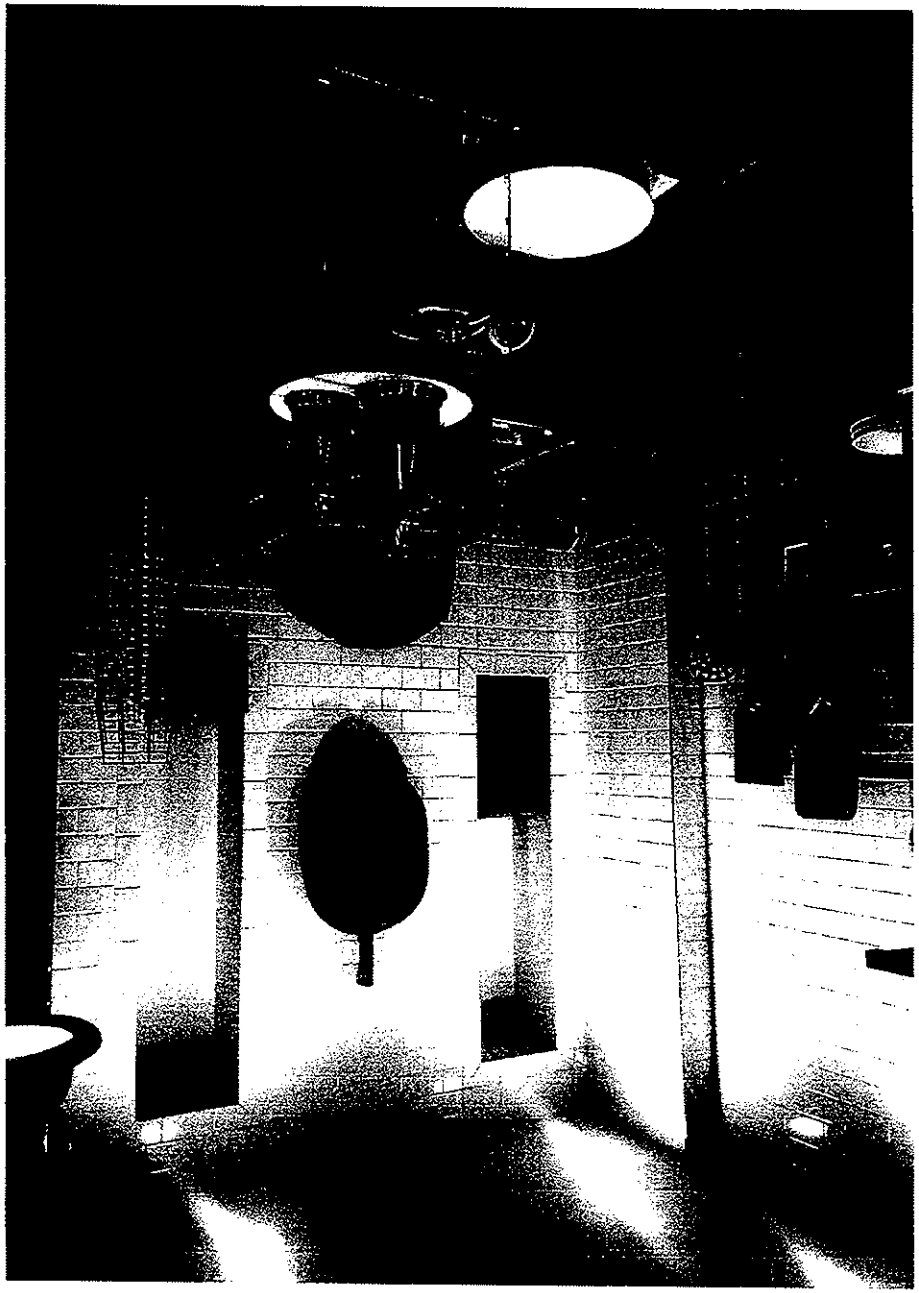

BAR
A
675

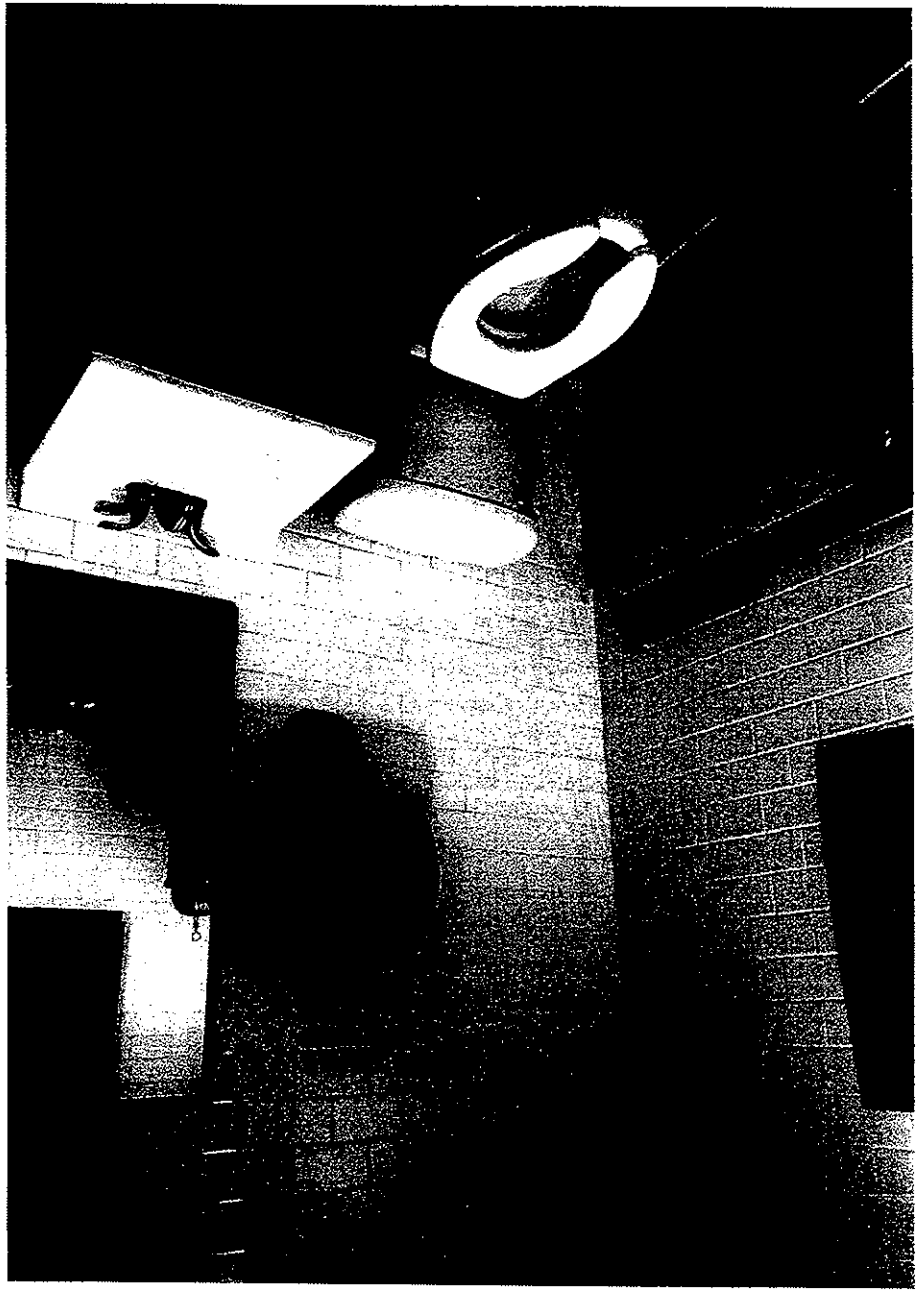












Sample Menu:

Hot

Pork Belly Panini- mustard, pickled fennel

Burger- chipotle aioli, American

Meatballs- roasted tomato, ricotta

Crudité- roasted seasonal vegetables, buttermilk ranch

Pizzas

O. G.- tomato, buffalo mozzarella, basil

White- ricotta, buffalo mozzarella, seasonal mushroom

Meat Pack- cured meats, tomato, buffalo mozzarella

Market- garlic, arugula, fennel, lemon

Crostini

Roasted Eggplant

Chickpea

Yoghurt

Seasonal mushroom

Chicken Liver Mousse

Tartare

Tuna

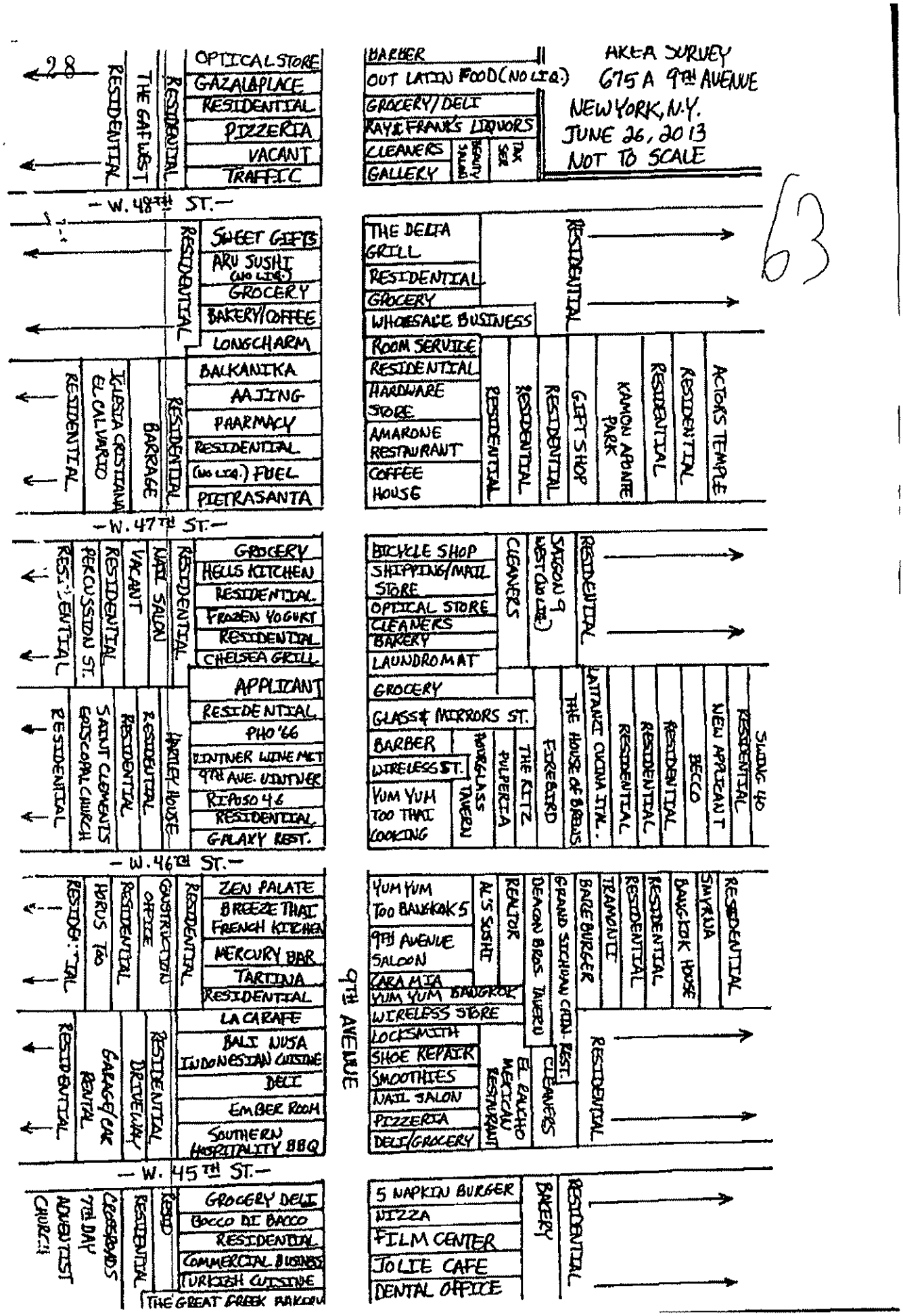
Steak

Garden

Tomato- burata, arugula vinaigrette

Endive- mustard, Roquefort, breadcrumb

Romaine- crouton, parmigiano, anchovy


AREA SURVEY
675 A 9TH AVENUE
NEW YORK, N.Y.
JUNE 26, 2013
NOT TO SCALE
63
28
OPTICAL STORE
GAZALAPLACE
RESIDENTIAL
PIZZERIA
VACANT
TRAFFIC
RESIDENTIAL
THE GAF WEST
RESIDENTIAL
BARBER
OUT LATIN FOOD (NO LIQ.)
GROCERY/DELI
RAY & FRANK'S LIQUORS
CLEANERS
GALLERY
BEAUTY SALON
TAX SER
— W. 48TH ST. —
SWEET GIFTS
ARU SUSHI (NO LIQ.)
GROCERY
BAKERY/COFFEE
LONGCHARM
RESIDENTIAL
BALKANIKA
AAJING
PHARMACY
RESIDENTIAL
(NO LIQ.) FUEL
PIETRASANTA
RESIDENTIAL
BARRAGE
IGLESIA CRISTIANA EL CALVARIO
RESIDENTIAL
THE DELTA GRILL
RESIDENTIAL
GROCERY
WHOLESALE BUSINESS
RESIDENTIAL
ROOM SERVICE
RESIDENTIAL
HARDWARE STORE
AMARONE RESTAURANT
COFFEE HOUSE
RESIDENTIAL
RESIDENTIAL
RESIDENTIAL
GIFT SHOP
KAMON APONTE PARK
RESIDENTIAL
RESIDENTIAL
ACTORS TEMPLE
— W. 47TH ST. —
GROCERY
HELLS KITCHEN
RESIDENTIAL
FROZEN YOGURT
RESIDENTIAL
CHELSEA GRILL
RESIDENTIAL
NAIL SALON
VACANT
RESIDENTIAL
PERCUSSION ST.
RESIDENTIAL
APPLICANT
RESIDENTIAL
PHO '66
VINTNER WINE MKT
9TH AVE. VINTNER
RIPOSO 46
RESIDENTIAL
GALAXY REST.
HARTLEY HOUSE
RESIDENTIAL
RESIDENTIAL
SAINT CLEMENTS EPISCOPAL CHURCH
RESIDENTIAL
BICYCLE SHOP
SHIPPING/MAIL STORE
OPTICAL STORE
CLEANERS
BAKERY
LAUNDROMAT
CLEANERS
SAIGON 9 WEST (NO LIQ.)
RESIDENTIAL
GROCERY
GLASS & MIRRORS ST.
BARBER
WIRELESS ST.
YUM YUM TOO THAI COOKING
HOURGLASS TAVERN
PULPERIA
THE RITZ
FIREBIRD
THE HOUSE OF BREWS
LATTANZI CUCINA ITAL.
RESIDENTIAL
RESIDENTIAL
RESIDENTIAL
BECCO
NEW APPLICANT
RESIDENTIAL
SWING 40
— W. 46TH ST. —
ZEN PALATE
BREEZE THAI FRENCH KITCHEN
MERCURY BAR
TARTINA
RESIDENTIAL
RESIDENTIAL
CONSTRUCTION OFFICE
RESIDENTIAL
HORUS TOO
RESIDENTIAL
LA CARAFE
BALI NUSA INDONESIAN CUISINE
DELI
EMBER ROOM
SOUTHERN HOSPITALITY BBQ
RESIDENTIAL
DRIVEWAY
GARAGE/CAR RENTAL
RESIDENTIAL
9TH AVENUE
YUM YUM TOO BANGKOK 5
9TH AVENUE SALOON
CARA MIA
YUM YUM BANGKOK
WIRELESS STORE
LOCKSMITH
SHOE REPAIR
SMOOTHIES
NAIL SALON
PIZZERIA
DELI/GROCERY
AL'S SUSHI
REALTOR
DEACON BROS. TAVERN
GRAND SICHUAN CHIN. REST.
BARE BURGER
TRAMONTI
RESIDENTIAL
RESIDENTIAL
BANGKOK HOUSE
SMYRNA
RESIDENTIAL
EL RANCHO MEXICAN RESTAURANT
CLEANERS
RESIDENTIAL
— W. 45TH ST. —
GROCERY DELI
BOCCO DI BACCO
RESIDENTIAL
COMMERCIAL BUSINESS
TURKISH CUISINE
THE GREAT GREEK BAKERY
RESID
RESIDENTIAL
CROSSROADS 7TH DAY ADVENTIST CHURCH
5 NAPKIN BURGER
NIZZA
FILM CENTER
JOLIE CAFE
DENTAL OFFICE
BAKERY
RESIDENTIAL

LANDESS-SIMON, INC
45 LAWLINS PARK
WYCKOFF, N.J. 07481

RE: 675A 9th AVENUE

57

1. The Gaf West - 401 West 48th Street
2. Balkanika - 691 9TH Avenue
3. [illegible]JING - 689 9TH Avenue -
   The [illegible]a Grill - 700 9TH Avenue
5. Amarone Restaurant - 686 9TH Avenue
6. Room Service [illegible]90 9TH Avenue
7. Pietrasanta - 68[illegible] 9TH Avenue
8. Barrage - 401 West [illegible]th Street
9. Hells Kitchen - 679 9TH [illegible]ve
10. Chelsea Grill - 675B 9TH [illegible]nue
11. Pho '66 - 673 9TH Avenue -
12. Riposo 46 - 667 9TH Avenue
13. Yum Yum Too Thai Cooking - 662 9TH Avenue
14. [illegible]ourglass Tavern - 373 West 46TH Street
15. [illegible] - 371 West 46TH Street
16. The [illegible] - 369 West 46TH Street
17. Firebird - 3[illegible] West 46TH Street
18. Deacon Brothers [illegible]ern - 370 West 46TH Street
19. The House Of Brews [illegible]3 West 46TH Street
20. Grand Sichuan Chinese [illegible]taurant - 366 West 46TH Street
21. Lattanzi Cucina Italiana - [illegible]1 West 46TH Street
22. Tramonti - 364 West 46TH [illegible]treet
23. Becco - 355 West 46TH Stree
24. Swing 46 - 349 West 46TH Street
25. Yum Yum Too Bangkok 5 - 660 9TH Avenue
26. [illegible]TH Avenue Saloon - 656 9TH Avenue
27. Yum [illegible] Bangkok - 650 9TH Avenue
28. Breeze [illegible] French Kitchen - 661 9TH Avenue
29. Mercury Bar - 6[illegible]9 9TH Avenue
30. Tartina - 653 9TH [illegible]enue
31. La Carafe - 653 9[illegible] [illegible]enue
32. Ember Room - 647 9TH A[illegible]ue
33. Southern Hospitality BBQ - 6[illegible]645 9TH Avenue
34. Bocco Di Bacco - 635 9[illegible] Avenue

Proximity Report for Location:

September 22, 2014

675 9TH AVE, New York, 10036

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

Closest Liquor Stores

Name	Address	Approx. Distance
NINTH AVENUE VINTNER LTD	669 9TH AVENUE	115 ft
RAY & FRANK LIQUOR STORE INC	706 9TH AVENUE	425 ft
REIDY WINE & LIQUOR CO INC	762 8TH AVENUE	920 ft
ADRIATIC WINE & LIQUOR LLC	714 10TH AVENUE	1065 ft
GRACE WINE & SPIRITS INC	610 10TH AVENUE	1155 ft
589 NINTH AVENUE CORP	589 9TH AVENUE	1245 ft
SHON 45 LIQUORS INC	840 8TH AVENUE	1390 ft

Churches within 500 Feet

Name	Approx. Distance
Saint Clement's Episcopal Church	415 ft
Faith Chapel West Presbyterian Church	415 ft
Saint Cornelius Church	415 ft
Congregation Ezrath Israel	445 ft

Schools within 500 Feet

Name	Address	Approx. Distance

On-Premise Licenses within 750 Feet

	Name	Address	Approx. Distance
	CONVO 47 LLC	675A 9TH AVE	-10 ft
1	JPDT REST INC	675B 9TH AVE	20 ft
2	PARADISO 679 INC	679 9TH AVE	40 ft
3	CORNER 47TH RESTAURANT CORP	683 9TH AVENUE	85 ft
4	683 NINTH AVENUE INC	683 NINTH AVE AKA 401 W 47TH	85 ft
5	667 9TH AVE REST CORP	667 9TH AVE	145 ft
6	NINTH AVE KITCHEN CORP	662 9TH AVE	170 ft
7	689 JING RESTAURANT INC	689 9TH AVE	175 ft
8	SETA RESTAURANT CORP	686 688 NINTH AVENUE	175 ft
9	BALKAN BUREK LLC	691 9TH AVE	205 ft
10	NAHM INC.	690 9TH AVENUE	210 ft
11	BREEZE NYC RESTAURANT LLC	661 9TH AVE	215 ft
12	659 REST INC	659 9TH AVE	240 ft
13	656 NINTH AVENUE PUB CORP	656 9TH AVENUE	245 ft

	Name	Address	Approx. Distance
14	TUM TUM BKK CORP	650 652 9TH AVE	300 ft
15	BETTI BAR INC	373 W 46TH STREET	300 ft
16	ROMCARGIO LLC	653 9TH AVE	315 ft
17	RESTAURANT & CAFE ON NINTH CORP	653 9TH AVENUE	315 ft
18	POMAIRE INC	371 WEST 46TH STREET	315 ft
19	G CUBED CORP	369 W 46TH ST	330 ft
20	KINSALE ROAD INC	370 WEST 46TH STREET	340 ft
21	LEO & EMMAS REST CORP	700 9TH AVENUE	345 ft
22	BARE CITY THREE LLC	366 W 46TH ST	355 ft
23	GAF WEST LTD	401 W 48TH STREET	360 ft
24	363 WEST 46TH STREET TAVERN INC	363 W 46TH ST	380 ft
25	701 RESTAURANT LLC	701 9TH AVE	385 ft
26	647 NINTH AVE CORP	647 9TH AVE	390 ft
27	ERMINIA RESTAURANT CORPORATION	361 W 46TH STREET	395 ft
28	CATHERINE (USA) GROUP INC	360 W 46TH ST	400 ft
29	SHNY RESTAURANT GROUP LLC	643 645 9TH AVENUE	415 ft
30	POLA RESTAURANT INC	355 W 46TH STREET	440 ft
31	353 LIVE LIMITED LIABILITY COMPANY	353 W 46TH ST	465 ft
32	LA BUCA REST CORP	349 W 46TH ST	490 ft
33	CDDF RESTAURANT INC	346 348 W 46TH ST	505 ft

PUBLIC INTEREST STATEMENT / 500' RULE STATEMENT

675 Ventures LLC
675A Ninth Avenue
New York, NY 10036

The subject premises will be a small restaurant located on 675A Ninth Avenue between West 46th and West 47th Street in the Clinton - Hell's Kitchen neighborhood in Manhattan.

The premises will operate as a small and intimate restaurant offering customers quality dishes prepared in the wood burning oven. Patrons can order from a variety of dishes from meatballs with roasted tomato with ricotta to tuna or steak tartare. All specialty pizzas will be prepared in the wood burning oven to perfection. The proposed restaurant plans to be an upscale alternative to the other establishments in the area.

The premises will have soft background music. There will not be any outdoor spaces for seating. The proposed hours of operation for the restaurant are 8AM to 4AM Monday to Sunday serving breakfast, lunch and dinner. Brunch will be served on the weekends.

675 Ventures LLC will be located on the ground floor and basement of a four story residential building. The ground floor space will have 9 tables with 26 seats a 22'-1" stand-up bar with 11 bar stools. The total seating for the restaurant is 37.

The owners of 675 Ventures LLC are Nectarios "Nick" Spanos and John Sweiss. Growing up with parents working in the restaurant business, Nick was introduced to the hospitality business at a young age. He worked at his uncle's restaurants through Junior and Senior High School. When Nick continued his schooling at NYU's Stern School of Business he partnered in his first restaurant deal which was an immediate success.

Since then Nick has opened an additional four restaurants and one cafe concept. In total his portfolio of restaurants includes Mario's Pizzeria of East Northport, Mario's Pizzeria & Restaurant of Commack, Mario's Pizzeria & Restaurant of Melville, Luigi's Pizzeria & Restaurant of East Setauket, Luigi's Pizzeria of Mineola, and Chill'n Yogurt & Cafe of Mineola. Nick has a passion for the restaurant business and for the hospitality industry. He is dedicated to his employees and committed to building lifelong relationships. He firmly believes in community involvement and participates in non-profit fundraising.

John Sweiss has been in the hospitality industry for over 15 years. His hospitality experience includes managerial positions with Japonais New York, the Exchange at the Setai on Wall Street, the famed three star Michelin restaurant Masa, and the Mandarin Oriental, a five star hotel.

The following sub-sections of section 64 of the ABC Law specifically address the statutory requirements for the public convenience and advantage when there are three or more establishments with full liquor licenses within 500 feet of the applicant:

(a) The number, classes and character of licenses in proximity to the location and in particular municipality or subdivision thereof.

There are approximately 30 locations within 500 feet of the applicant that hold full liquor licenses. These establishments are located in the Clinton - Hell's Kitchen area of Manhattan which attracts patrons from the neighborhood, theater goers and tourists alike. There are approximately 20 small style restaurants and approximately 9 small bar taverns. There are old standard bars such as The Gaf West and the Mercury Bar. The newer establishments tend to be more upscale, such as Barrage, which is a Champagne Bar and Room Service, a fancy Thai Restaurant.

The applicant, 675 Ventures LLC will be a welcome additional to the neighborhood. The restaurant will offer patrons a charming place to have a delicious meal made in a wood burning oven with a quality glass of wine.

Evidence that all necessary licenses and permits have been obtained from the state and all other governing bodies

The premises hold a NYC Department of Buildings Letter of No Objection showing Use Group 6 / Eating and Drinking Establishment with less than 75 occupancy. The applicant will apply for all necessary licenses, permits and certifications including but not limited to a Department of Health and Mental Hygiene permit, a Fire Department inspection, a NYS Certificate of Authority to Collect Sales Taxes and a NYS Certificate of Assumed Name.

(b) Effect of the grant of the license on vehicular traffic and parking in proximity to the location

The space had been occupied by Zigolinis Restaurant since July 2010 and then in July 2013 to the present by Convo 47. Since the venue has been operating as a restaurant with an On-Premises license for over five years the approval of a new license will not affect vehicular traffic or parking.

Customers of the restaurant can walk to the premises thereby not negatively impacting traffic patterns in and around the restaurant. Further, the restaurant is in walking distance of the theater district and is accessible by New York City buses and subways.

With an anticipated maximum occupancy of 74 the premises will not create any significant traffic burden.

(c) The existing noise level at the location and any increase in noise levels that would be generated by the proposed premises

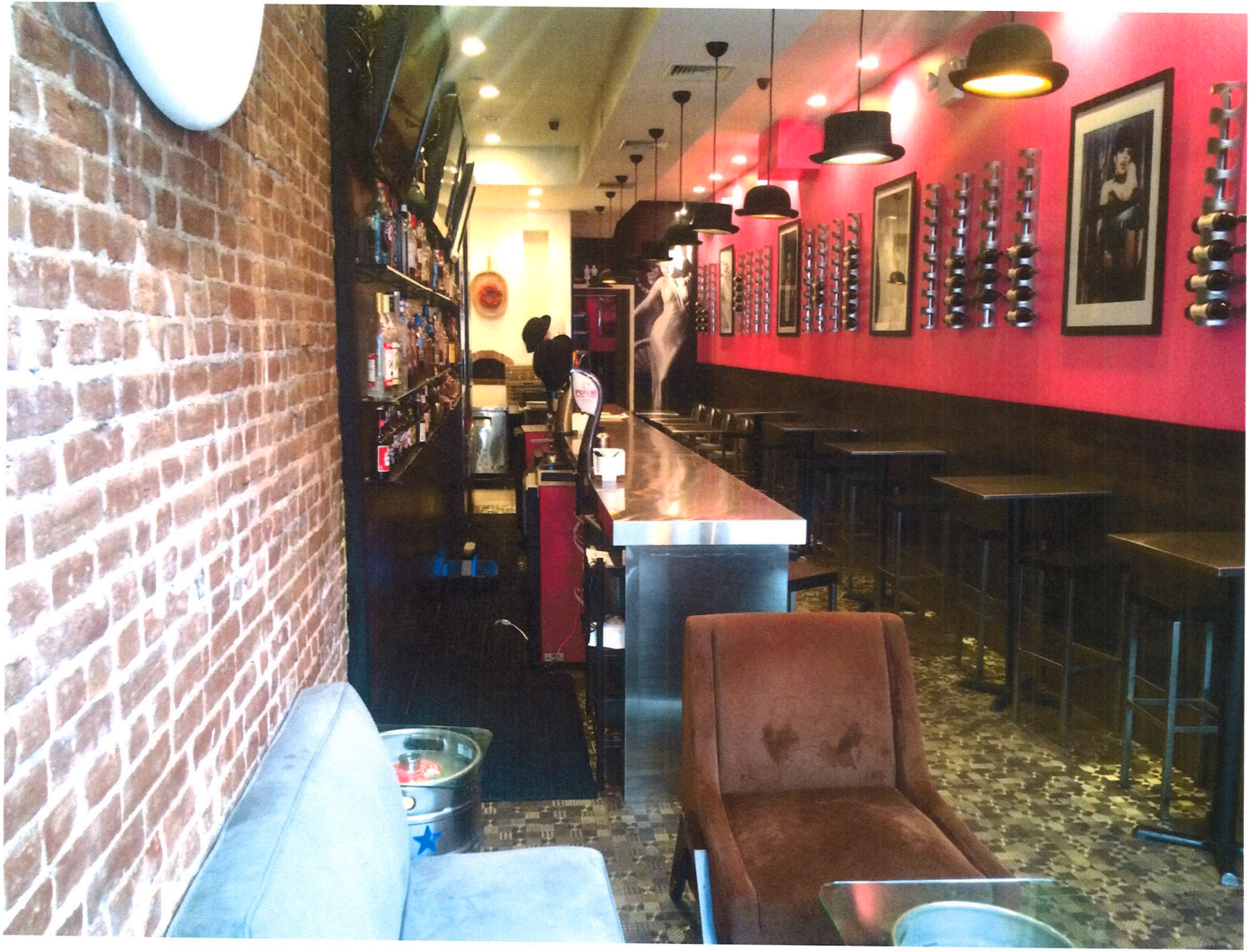
Since the premises have been opened and operating as a restaurant with background music since July 2010 and since the applicant will continue to operate as a small restaurant with only background music issuance of a full liquor license will not cause an unusual increase in noise levels in this area.

(d) The history of liquor violations and reported criminal activity at the proposed premises

Upon information and belief; and to the best of our knowledge there are no current SLA violations for this space. To the best of our knowledge there is no known history of criminal activity at the premises.

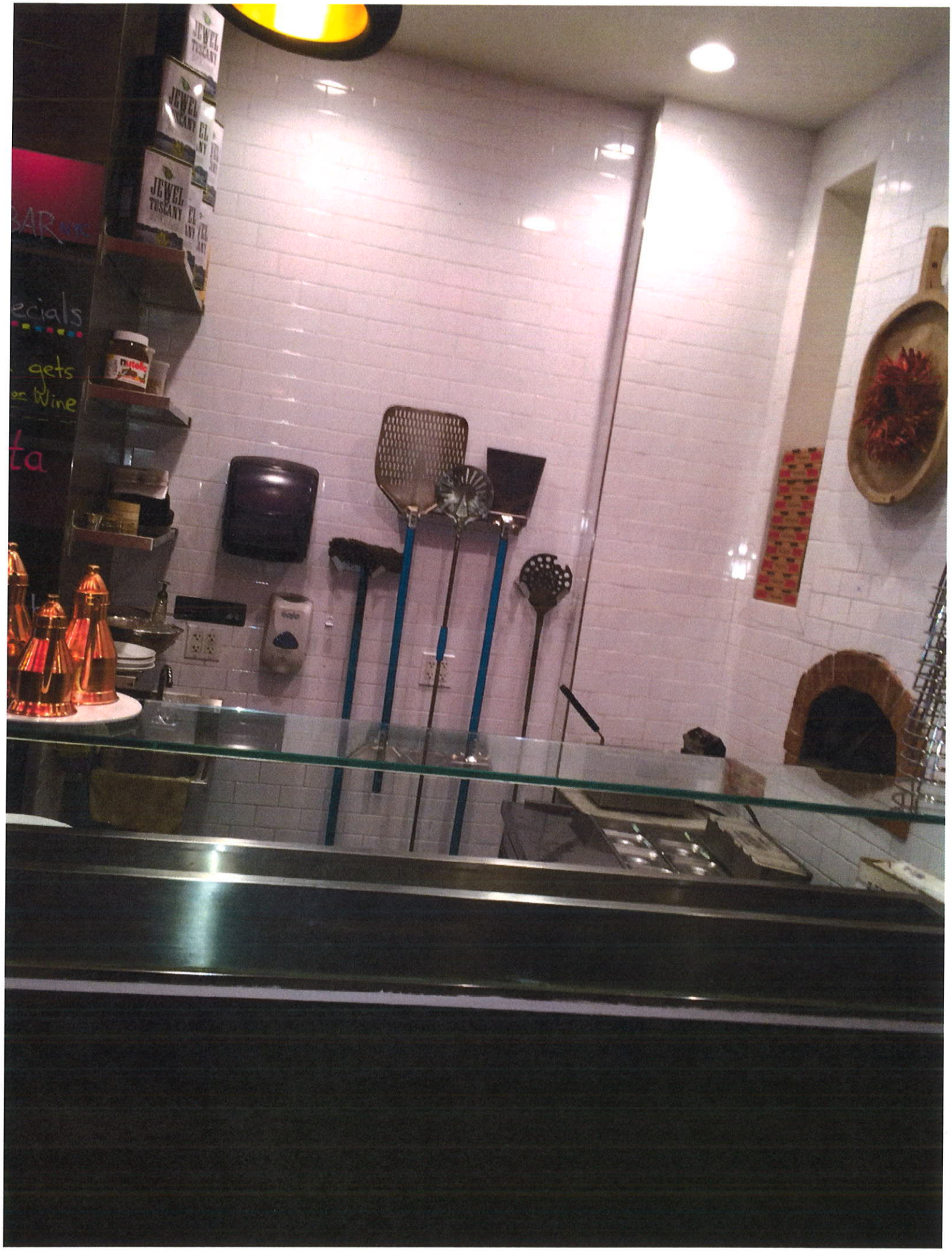
Issuance of the instant license will promote the public interest in that it will be a positive contribution to the economy by way of the jobs maintained, continued wages paid, income, sales and other taxes collected, state and local license revenues, and maintenance of the local real estate tax base.

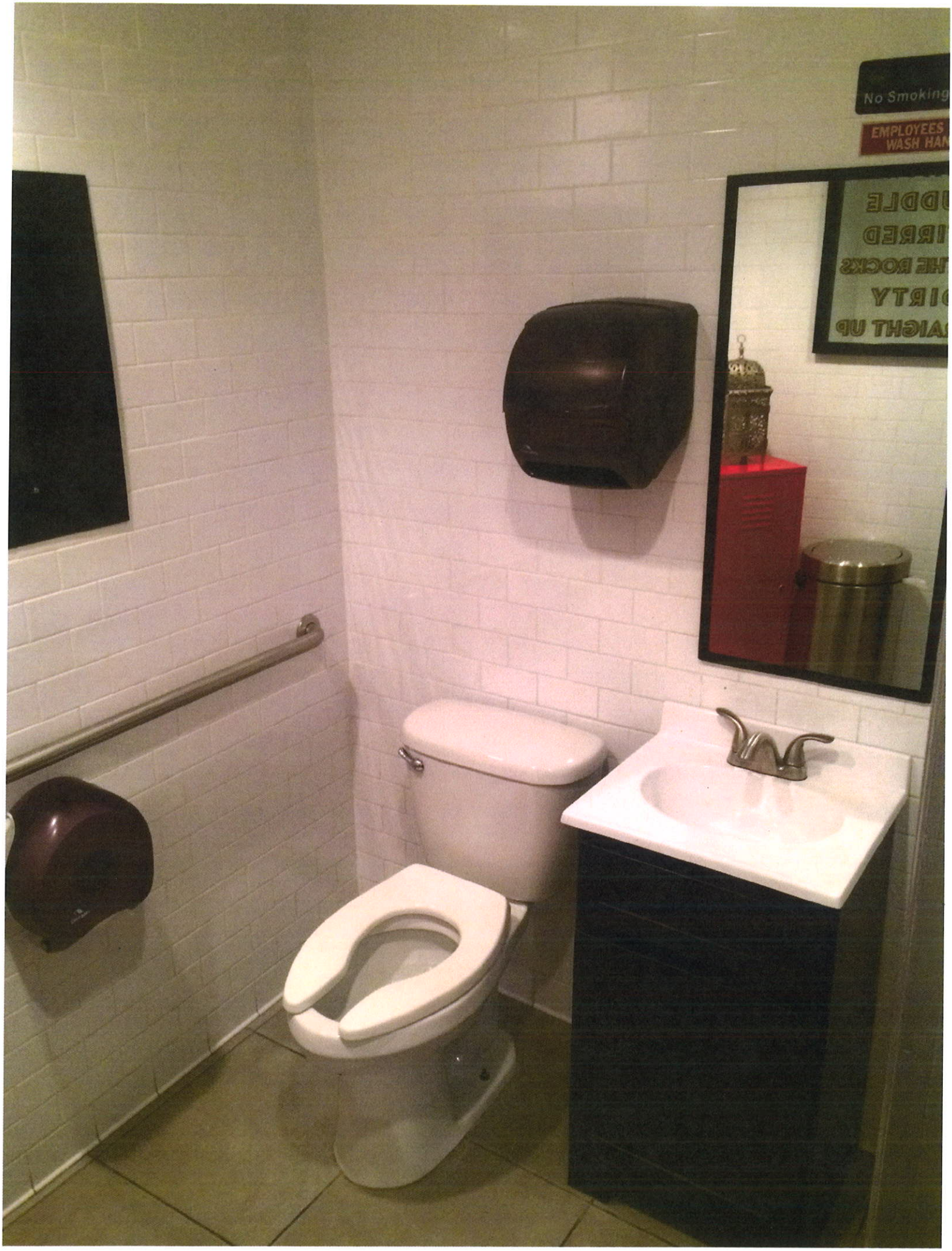
Accordingly, we believe approval of this application and issuance of an on-premises liquor license will promote the public interest and convenience. We therefore request that the Community Board approve the application.

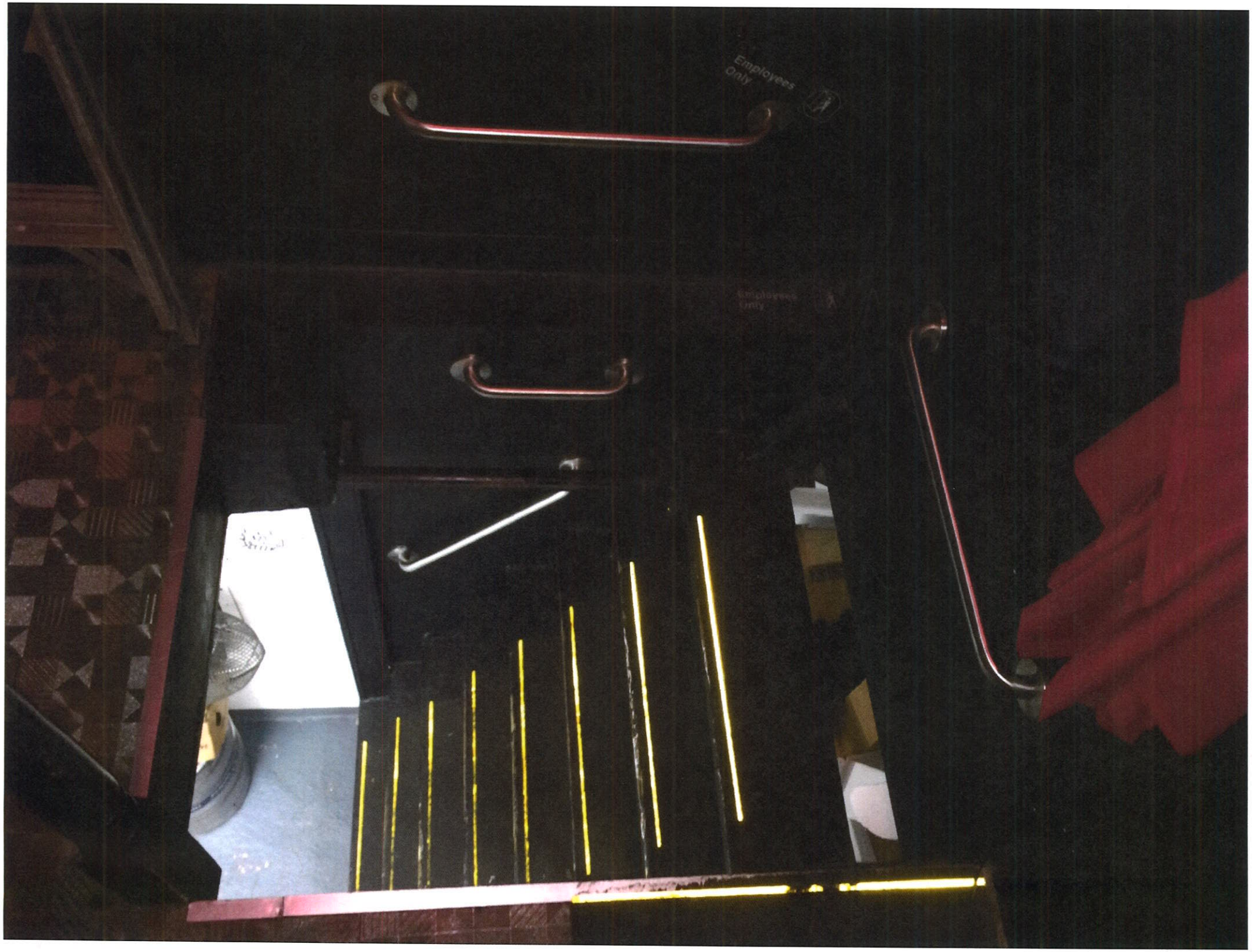


CONVO
BAR
675-A
A
675
Sorry We're
CLOSED

EXIT


JEWEL TUSCANY
ecials
gets
Wine


No Smoking
EMPLOYEES
WASH HA


Employees
Only

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

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	NAME:	Arthur Levine
	PHONE:	(732) 742-3376		PHONE:	(212) 808-4270
	FAX:	(212) 695-1806		FAX:	(212) 687-6856
MANAGER	NAME:	Cathal O'Brian	LANDLORD	NAME:	500 West 37th St., Corp.
	PHONE:	(917) 499-1525		PHONE:	(212) 465-3851
	FAX:			FAX:	(973) 773-6477

DESCRIPTION OF BUSINESS

Establishment Type:	○ Bar/Tavern ○ Bed & Breakfast ○ Eating Place Beer ○ Cabaret ○ Night Club ○ Hotel ◉ Restaurant ○ Catering Establishment ○ Club (Fraternal Organization – Members Only) ○ Other (Explain):Bar/Arcade			
Method of Operation:	◉ Restaurant ○ Dance Club ○ Sports Bar ○ Adult Entertainment ○ Wine Bar ○ Pizzeria ○ Cafe ○ Other (Explain):Bar/Arcade			
License Type:	◉ On-Premise ○ Wine ○ Beer ○ Wine & Beer			
APPLICATION TYPE *(check one)*	◉ 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?		
	○ 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.		
	○ 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	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
	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

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)	1-2	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	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

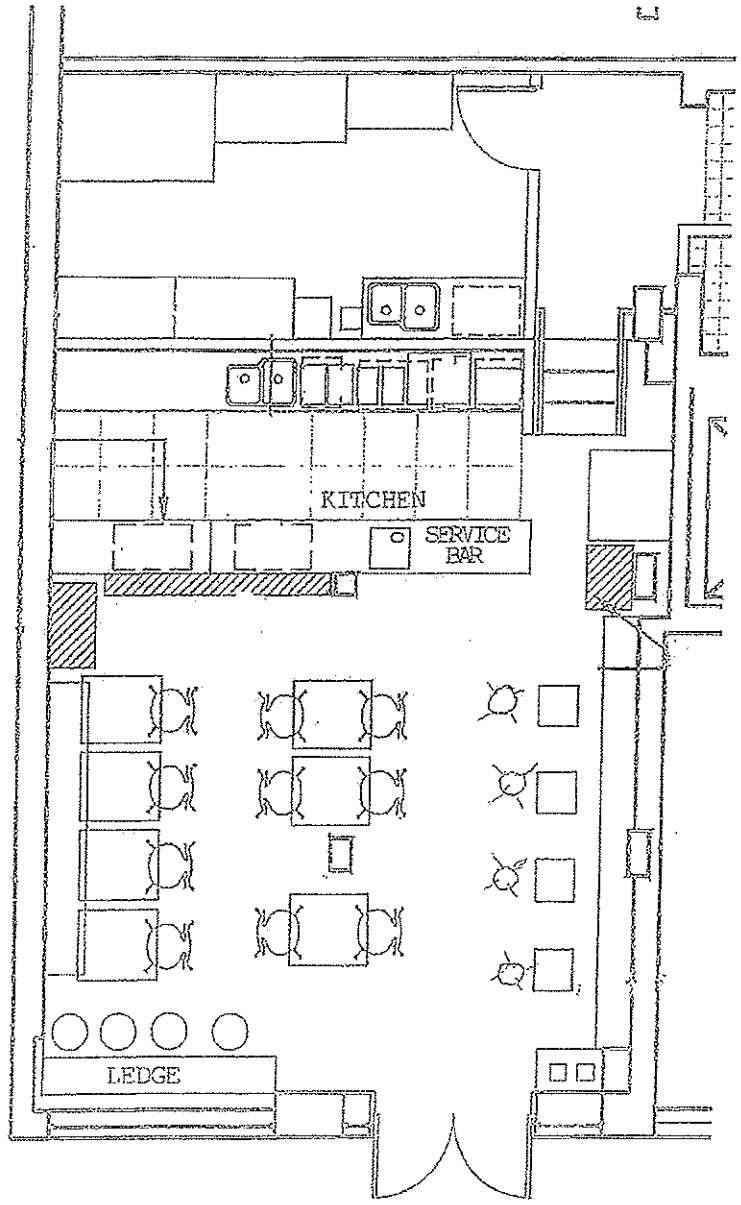
OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	No
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A	N/A
The service and consumption of alcohol 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	○ 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	36th Street Block Association
	# 2	
	# 3	

CAFE GRIND
FLOOR PLAN

No. Tables	11
Seats at Tables	22
Ledge Seats	4
Total Seats	26



Proximity Report for Location:

June 16, 2014

Latitude: -73.997943188846, Longitude: 40.7562037219342

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

Closest Liquor Stores

Name	Address	Approx. Distance
ODYSSEY WINE & SPIRITS INC	490 10TH AVE	225 ft
MEENA SAMANI CORPORATION	460 W 34TH ST	725 ft
474 9TH AVE INC	474 9TH AVENUE	915 ft
SHILORI INC	486 9TH AVENUE	930 ft
39TH STREET WINE INC	354 W 39TH ST	1440 ft
42 & 10TH SPIRITS LTD	507 W 42ND STREET	1450 ft
589 NINTH AVENUE CORP	589 9TH AVENUE	1675 ft

Churches within 500 Feet

Name	Approx. Distance

Schools within 500 Feet

Name	Address	Approx. Distance

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
CAFE GRIND LLC, THE	477 10TH AVE APPLICANT	5 ft
ARTISANAL CHEESE LLC	483 TENTH AVENUE 2ND FLR	110 ft
CLYDE ARK LLC	505 W 37TH ST	155 ft
ROCKY'S BAR & RESTAURANT INC	460 W 34TH ST	725 ft
THREE BROTHERS BAKING INC	451 W 39TH ST	730 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
505 EVENT SPACES INC	517 W 37TH ST	280 ft
505 EVENT SPACES INC	518 W 38TH ST	420 ft
MANHATTAN FARE CORP	431 W 37TH ST	450 ft

CT
CT
OP

Unmapped licenses within zipcode of report location

Name	Address

* 500 FOOT TRIGGER

the café grind

Fennel Cured Salmon and Burrata 13

Sour dough toast, caraway pickled beets

Roasted Eggplant Smoked Yogurt Dip 11

fingerling chips, Amy's crisps and sesame breadsticks

Hummus fried chickpeas, picholine olives, naan 10

Roasted Octopus glazed with orange & black 16

pepper, Warm miso and red potato salad, bacon fat aioli

Little Gems salad orange, spicy 12

almonds, citrus dressing, ricotta salata

Butcher's Table Meatballs 11

crusty bread, Manchego

Coca-Spanish Olive Oil Flatbread 14

with Serrano ham, Salvatore Brooklyn smoked ricotta
dressed wild arugula, Manchego

Braised Duck Tacos Hudson Valley 13

duck, guacamatillo salsa, cabbage salad

Despana Chorizo sweet & sour 10

pork sausage with figs

Application of the Café Grind 477 LLC
477 10th Avenue, New York, NY 10018

500 FOOT RULE STATEMENT

It is submitted that a grant of this application would be in the public interest and convenience within the criteria of Section 64 (64a) of the Alcohol Beverage Law as follows:

1. The subject premises of this application is located at 477 10th Avenue, New York, NY between 36th and 37th Streets, which building is a 6 story commercial building mainly offices.

2. The Applicant's premises are located on the street level and is operated as a café type eating establishment selling specialty drinks of coffee and tea, foods prepared at the premises, consisting of salads, food platters, sandwiches, wraps, etc. The premises has an On-Premises Liquor License to provide catering services at the premises for corporate functions and social celebrations. The premises currently has seating for about 20 persons which is too small to operate for the permitted catering establishment.

3. Applicant proposes to renovate the premises and open a full service restaurant open for lunch and dinner, with seats for about 30 patrons, featuring a continental menu with sale of Liquor Wine and Beer.

4. The surrounding area of Applicant's premises is in midtown Manhattan, known as Hudson Yards, which is primarily commercial and industrial area.

5. It is submitted that this area is beginning to be improved with new construction including residential apartment buildings, hotels, shopping areas, which will follow the extension of the No. 7 subway line past Time Square, where it now terminates and will soon extend to the Javitz Center. It is foreseeable that the Javitz Center will also be enlarged and renovated to accommodate many more persons than at present.

6. The improvement in the general area will also create a demand for housing and places to feed, entertain to the tourists who will visit the area, and patronize the food and drink facilities, new stores and shopping areas that will follow.

7. The area currently only has a small number of eating and drinking places, which will only increase when full construction starts, opening jobs in construction opening retail stores, business establishments such as offices, as well as restaurants.

8. The Applicant is currently operating a food and drink establishment and anticipates growth and stability in the neighborhood to the benefit of people working and having business facilities in the area, which requires substantial investment by the Applicant.

9. There is no history of any violations against the premises, either Health Department, Fire Department, Building Department, or other agencies, and no reported criminal activity, and the premises will continue to be operated in compliance will all laws, rules and regulations applicable thereto.

It is submitted that the continued use of the subject premises as a restaurant would not have any adverse effect on the neighborhood where located, and upon the aforementioned facts and circumstances the State Liquor Authority find that it would serve public convenience and advantage and grant the application for an On-Premises Liquor License to the applicant.

OPEN
A

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT	DOING BUSINESS AS (DBA)
Hayjay Corporation	Smith's Hell's Kitchen Bar and Restaurant
STREET ADDRESS	CROSS STREETS
701 8th Ave, NY NY 10036	8th Ave and 44th Street

OWNER	NAME:	Alan Panethiere	ATTORNEY	NAME:	Craig Johns Esq
	PHONE:	818 808 5031		PHONE:	845 624 8661
	FAX:			FAX:	845 624 3586
MANAGER	NAME:	Same	LANDLORD	NAME:	Hacels LLC
	PHONE:			PHONE:	212 492 2102
	FAX:			FAX:	

DESCRIPTION OF BUSINESS

Establishment Type:	○ Bar/Tavern ○ Bed & Breakfast ○ Eating Place Beer ○ Cabaret ○ Night Club ○ Hotel ✓ Restaurant ○ Catering Establishment ○ Club (Fraternal Organization – Members Only) ○ Other (Explain):Bar/Arcade
Method of Operation:	✓ Restaurant ○ Dance Club ○ Sports Bar ○ Adult Entertainment ○ Wine Bar ○ Pizzeria ○ Cafe ○ Other (Explain):Bar/Arcade
License Type:	✓ On-Premise ○ Wine ○ Beer ○ Wine & Beer

APPLICATION TYPE (check one)				
✓ 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?		
○ 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.		
○ Alteration	What is the current license #?		
	What is the expiration date on the current license?		
	Please describe the nature of the alterations and attach the plans		

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	7AM-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)	(1-2)	3-4	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	(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)	N/A	
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	(N/A)	
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	(N/A)	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	(N/A)	
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	(N/A)	
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	(N/A)	
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	(N/A)	

LOCATION & ZONING

Primary Zoning District:	C6-5	Overlay (If Applicable):			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	(NO)	N/A		
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	(YES)	NO	N/A		
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	(YES)	NO	N/A	500 Foot rule see annexed	
Is a Public Assembly permit required?	YES	(NO)	N/A		
Are your plans filed with DOB?	YES	NO	(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	Manhattan Community Board four
	#2	
	#3	

Form 3-C (Rev. 4/62)-BBM-5010762(2) 314

DEPARTMENT OF BUILDINGS

BOROUGH OF MANHATTAN, THE CITY OF NEW YORK

Date October 28, 1964 No. 60395

CERTIFICATE OF OCCUPANCY

NO CHANGES OF USE OR OCCUPANCY NOT CONSISTENT WITH THIS CERTIFICATE SHALL BE MADE UNLESS FIRST APPROVED BY THE BOROUGH SUPERINTENDENT

This certificate supersedes C. O. No. 43994

THIS CERTIFIES that the new—altered—existing—building—premises located at

305 West 44th Street - 701-707 Eighth Avenue Block 1056 Lot 29,31,32

That the zoning lot and premises above referred to are situated, bounded and described as follows:

BEGINNING at a point on the existing northwest corner formed by the intersection of 8th Avenue and West 44th Street

running thence West 100.0 feet; thence north 100.0 feet;

thence east 100.0 feet; thence south 100.0 feet;

running thence ..... feet; thence ..... feet;

to the point or place of beginning, conforms substantially to the approved plans and specifications, and to the requirements of the Building Code, the Zoning Resolution and all other laws and ordinances, and of the rules of the Board of Standards and Appeals, applicable to a building of its class and kind at the time the permit was issued; and

CERTIFIES FURTHER that, any provisions of Section 646F of the New York Charter have been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent.

New Alt. No. 2981-1962 Construction classification Class 3, Nonfireproof

Occupancy classification Commercial Building, Height P. H. & 4 stories, 59'-8" feet.

Date of completion October 15, 1964, Located in C 6-4 Zoning District,

at time of issuance of permit. 2556-1962; 2156-1962

This certificate is issued subject to the limitations hereinafter specified and to the following resolutions of the Board of Standards and Appeals: and The City Planning Commission: (Calendar numbers to be inserted here)

PERMISSIBLE USE AND OCCUPANCY

Off-Street Parking Spaces .....

Off-Street Loading Berths .....

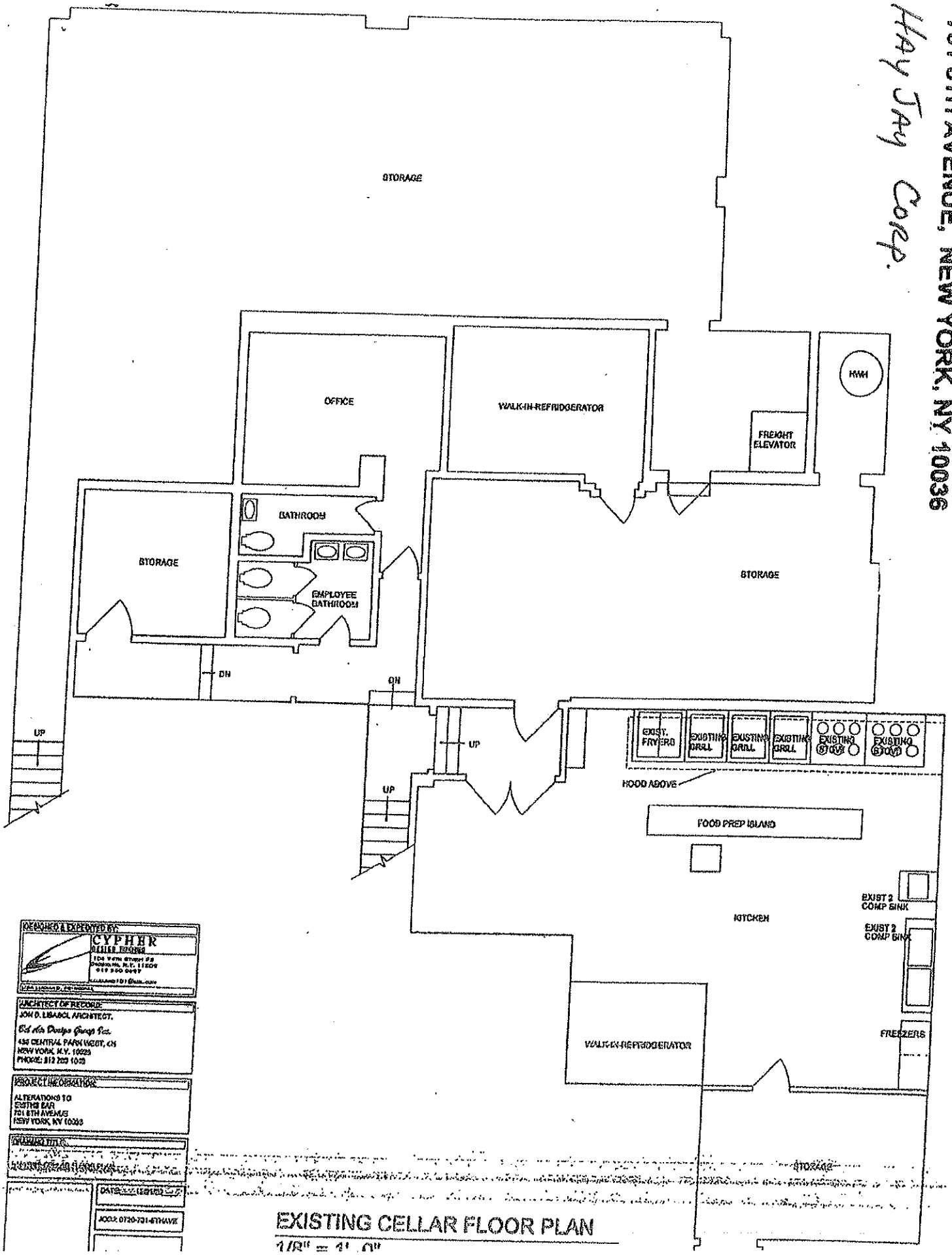
STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED	USE
Cellar	On ground	4	Boiler room, storage and kitchen.
1st story	120	295	Restaurant.
		55	Bar and grille.
		20	Stores.
1 1st story Mezzanine	60	5	Offices.
2nd story	100	528	Banquet hall.
	75	145	Meeting rooms.
	60	1	Employee's rest room.
2nd Mezzanine	100	60	Banquet hall.
	50	1	Office.
3rd story	60 & 50	76	Offices.
4th story	60 & 50	76	Offices.
Pent House	50	30	Offices.
			Fire Department Fuel Oil Permit # O-119619.
			(BC27.3.0) Adm. Code
			"Prior to the ... after January
			1, 1939, ... said structure is
			stated in the ... permanently posted under
			glass and maintained in the ... entrance hall of such structures."

Borough Superintendent

ARMIAN AARU REMARKABLE AS A BUILDING

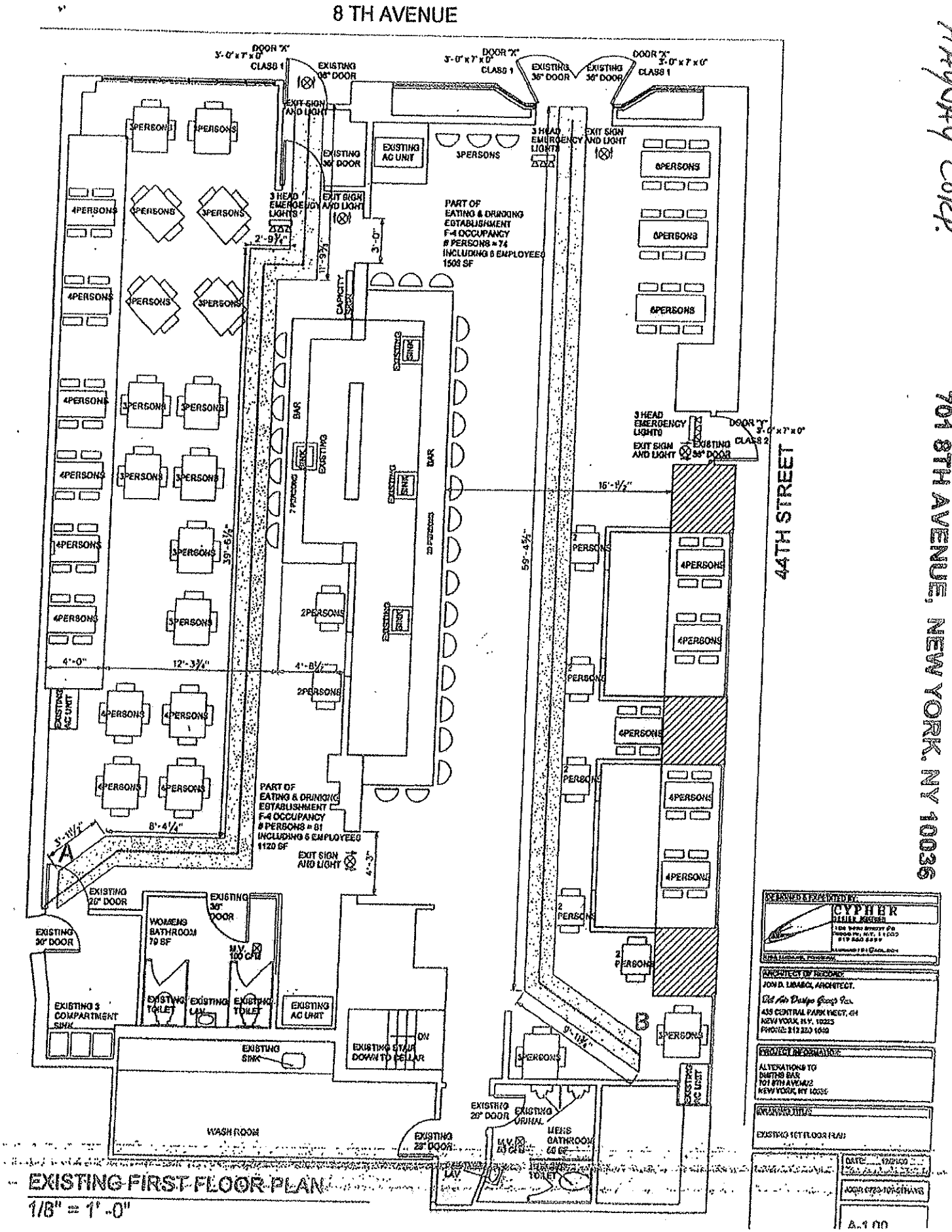
701 8TH AVENUE, NEW YORK, NY 10036

Hay Jay Corp.



EXISTING CELLAR FLOOR PLAN

1/8" = 1'-0"

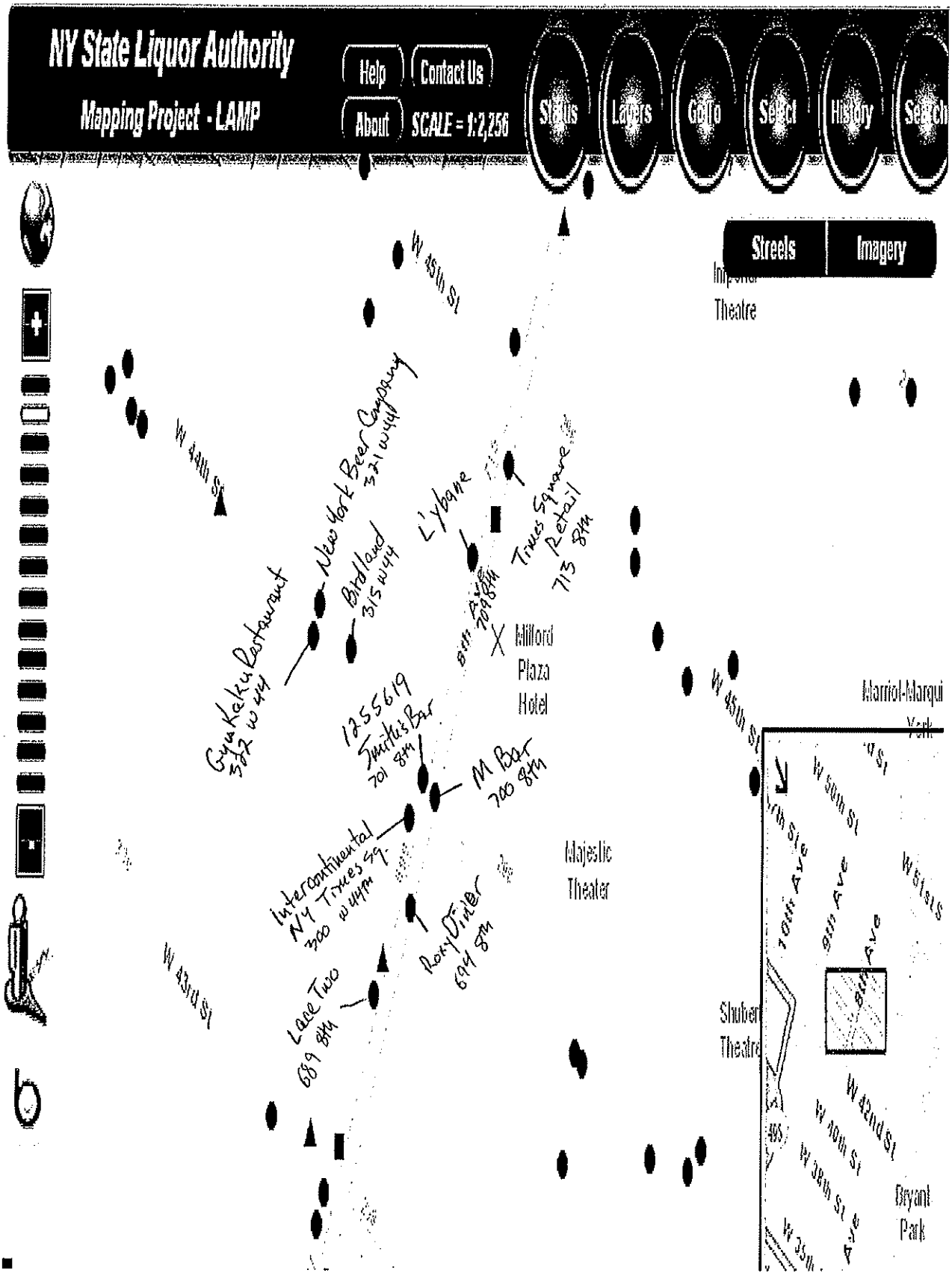


EXISTING FIRST FLOOR PLAN

1/8" = 1' -0"

HayJay Corp.

701 8TH AVENUE, NEW YORK, NY 10036


NY State Liquor Authority
Mapping Project - LAMP
Help
Contact Us
About
SCALE = 1:2,256
Status
Layers
Goto
Select
History
Search
Streets
Imagery
W 45th St
W 44th St
W 43rd St
Theatre
New York Beer Company 321 W 44
Gyu Kaku Restaurant 322 W 44
Birdland 315 W 44
L'ybane
Times Square Retail 713 8th
8th Ave 709 8th
Milford Plaza Hotel
1255619 Smith's Bar 701 8th
M Bar 700 8th
Intercontinental NY Times Sq. 300 W 44th
Roxy Diner 694 8th
Lace Two 689 8th
Majestic Theater
Marriot-Marqui York
W 50th St
W 51st St
10th Ave
9th Ave
8th Ave
Shubert Theatre
W 42nd St
W 40th St
W 38th St
Bryant Park

NAMES OF ALL ON PREMISES LIQUOR ESTABLISHMENTS
LOCATED WITHIN A 500 FOOT RADIUS OF THE PROPOSED PREMISES

1. Gyu Kaku Restaurant, 322 W. 44th Street, NY, NY
2. New York Beer Co., 321 W. 44th Street, NY, NY
3. Birdland, 315 W. 44th Street, NY, NY
4. Lace Two, 689 8th Ave., NY, NY
5. Intercontinental New York Times Square, 300 W. 44th Street, NY, NY
6. L'ybane, 709 8th Ave., NY, NY
7. Roxy Diner, 694 8th Ave., NY, NY
8. M Bar, 700 8th Ave., NY, NY
9. Time Square Retail, 713 8th Ave., NY, NY

STATEMENT REGARDING WHY LICENSE ISSUANCE
IS IN THE PUBLIC INTEREST

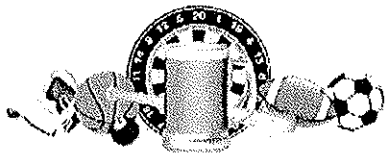
Applicant has leased premises in which a restaurant was located and which held an on premises liquor license for many years at the subject address. The prior license holder, however, lost its lease and the landlord did not wish to renew. Applicant, therefore, is not purchasing the former tenant's business, nor is the prior lease being assigned, and the prior tenant is not willing to put its current liquor license in "safe-keeping' with the SLA.

Accordingly, Applicant must apply for a new liquor license, but in actuality, Applicant is merely maintaining the status quo in the neighborhood by "re"opening a restaurant at the exact same location. It is Applicant's contention that this will serve the public interest by providing a restaurant to the public that varies in nature and style from the other on premises license holders in the area. It will provide traditional American cuisine at a reasonable price. The examiner will notice that most of the other on premises license holders cater to specialties and ethnic groups, and others are more "bar "oriented. The prior tenant had a successful restaurant business, and after the Applicant makes some improvements, it is believed the new restaurant will be more popular and will serve the public and the immediate neighborhood.

IMAGINE
TRUTH
AMERICAN ED
BAR

Breakfast

701 8th Ave NYC, NY 10036
Bar/Restuarant



Smith's Hell's Kitchen

EGG PLATERS

2 Eggs any style $4.50
Add Your Choice Of Bacon, Sausage Or Ham ea 2.00

Plain Omelet $7.00
Make It Your Own By Adding The Following: Tomatoes, Peppers, Onions, Mushrooms ea .50

Western Omelet a $9.00
Fluffy omelet with fresh diced peppers and onions

Greek Omelet $8.00
feta, chopped onions, and fresh oregano

Meat And Potatoes Omelet $10.50
Fluffy omelet stuffed with home fries and your choice of breakfast meat then smothered in melted cheddar cheese

BREAD & PASTRY

Croissant $2.00

Buttered Roll $2.00

English Muffin $2.00

Toast $2.00

BEVERAGES

Orange,Cranberry,Tomato,Grapefruit $3.00

Fresh Brewed Coffee $1.50

Hot Tea $1.50

Hot Chocolate $1.50

Soda $1.50

Irish Tea $2.00

THE GRIDDLE

Fresh Made Waffles $7.00
Served with maple syrup, seasonal berries and whipped cream

French Toast $7.00
Thick cut challa bread dipped in a cinnamon, vanilla batter and brown served with maple syrup, seasonal berries and whipped cream

Homemade Buttermilk Pancakes $7.00
Fresh buttermilk pancakes served with maple syrup and butter

Blueberry Pancakes $8.00

Chocolate Chip Pancakes $8.00
Make It Your Own By Adding The Following: Bacon, Sausage, or Ham ea 2.00

Single Egg 1.50
Single Egg White 2.50
Cinnamon Apples 1.00

SIGNATURE BREAKFASTS

The Whole Shebang $11.95
3 eggs, Any style with home fries, a fried tomato toast and coffee or tea with a choice of one of the following: bacon, sausage, or ham

Traditional Irish Breakfast $12.95
2 eggs any style, Irish bacon, Irish pudding, grilled tomato and Irish baked beans served with toast and choice of coffee or tea

Southern Fried Pork Chop $12.95
8 oz. southern fried pork chop over a fresh cheddar waffle

Smith's Biscuits And Gravy $11.95
two fresh baked buttermilk biscuits smothered in our homemade sausage gravy

SANDWICHES

2 Eggs On A Roll 5.00

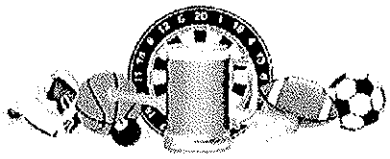
With Cheese $6.00
Sausage Egg On A Roll $7.00
Ham & Egg On A Roll $6.00
With Cheese $7.00
Grilled Cheese $5.00
Add Bacon Or Ham each $2.00
Add Tomato $.50

Please notify server if you have any food allergies prior to ordering.

Served Daily 8 am to 4 pm Cash Only No Checks Sorry, not open to the public

BAR MENU

701 8th Ave NYC, NY 10036
Bar/Restuarant



Smith's Hell's Kitchen

THE KICKOFF

Sweet Potato Fries $4.95
Basket of tasty strips of sweet potatoes deep fried and served with a side of honey mustard

Nachos Grande $7.95
Tortilla chips heaped with chili, cheddar cheese, lettuce, tomatoes, jalapeños, salsa and sour cream.

Buffalo Shrimp Skewers $6.95
Two skewers of grilled marinated shrimp

Chili Cheese Tots $7.95
One pound of tater tots topped with homemade black bean chili, melted cheddar, and chopped jalapeños

Breadsticks & Sauce $4.95
A basket of freshly baked bread sticks slathered in garlic butter and served with marinara sauce.

Boneless Wings $6.95
Original, Honey BBQ, Teriyaki, Chipotle or Super Hot. Choose one style or try all 6.

SIDES

French Fries $4.95

Cheese Fries $6.95

Onion Rings $4.95

Mozzarella Sticks $5.95

House Salad $4.95

DRINKS

Soft Drinks $1.95

Iced Tea $2.95

Strawberry Lemonade $2.95

Pint of Draught Beer $3.95

Bottled Beer $4.95

TAILGATER PIZZA

Pepperoni Supreme $13.95
Pepperoni with mozzarella and marinara.

The Works $15.95
Sweet Italian sausage, pepperoni, sautéed mushrooms, mozzarella, onions, green peppers, black olives and marinara sauce

Sicilian $15.95
A spicy marinara sauce with sweet Italian sausage, spicy capicola ham, salami, fontina, mozzarella and parmesan cheeses

Three Cheese $12.95
Mozzarella, romano and ricotta, marinara sauce and fresh basil.

BURGER BLITZ

Angus Beef Burger $9.95
Ten ounces of angus beef, grilled vidalia onions, lettuce, and tomato on a home-baked roll

Mushroom Swiss Burger $11.95
Ten ounces of angus beef, lettuce, tomato, sautéed mushrooms, and melted swiss cheese

Chicken Club Burger $10.95
Grilled boneless chicken breast, bacon, red onion, tomato, guacamole, and provolone cheese

California Bison Burger $10.95
Ten ounces of grass-fed bison, avocado slices, romaine lettuce, Grand Slam dressing, tomato and black olives

CROWD PLEASERS

Fajita Wrap $7.95
Seasoned beef or chicken, sautéed mushrooms, onions, green peppers, Monterey Jack cheese, lettuce, tomato, salsa and sour cream in a garlic herb wrap

Buffalo Tender Wrap $6.95
Crispy strips of breaded chicken tossed in spicy buffalo sauce in a spinach-herb wrap, served with a side of ranch or bleu cheese dressing.

Philly Cheese Steak $6.95
A classic with shaved ribeye steak, grilled green peppers, onions, mushrooms and melted provolone cheese.

Parmesan Chicken $9.95
Baked chicken, melted mozzarella and parmesan cheese, served with rice and grilled vegetables.

Whiskey Baby Back Ribs $10.95
Marinated and cooked in a whiskey barbeque sauce, served with a side of coleslaw.

LUNCH + DINNER

701 8th Ave NYC, NY 10036
Bar/Restuarant

Smith's Hell's Kitchen

STARTERS

Sweet Potato Fries $4.95
Basket of tasty strips of sweet potatoes deep fried and served with a side of honey mustard

Nachos Grande $7.95
Tortilla chips, heaped with chili, cheddar cheese, lettuce, tomatoes, jalapenos, salsa and sour cream

Buffalo Shrimp Skewers $6.95
Two skewers of grilled marinated shrimp.

Chili Cheese Tots $7.95
One pound of tater tots topped with homemade black bean chili, melted cheddar, and chopped jalapeños

Breadsticks & Sauce $4.95
A basket of freshly baked bread sticks slathered in garlic butter and served with marinara sauce

Boneless Wings $6.95
Original, Honey BBQ, Teriyaki, Chipotle or Super Hot. Choose one style or try all 6.

SIDES

French Fries $4.95

Cheese Fries $6.95

Onion Rings $4.95

Mozzarella Sticks $5.95

House Salad $4.95

DRINKS

Soft Drinks $1.95

Iced Tea $2.95

Lemonade $2.95

Pint of Draught Beer $4.95

Bottled Beer $5.95 - $7.95

SALADS

Iceberg Wedge Salad $13.95
Classic salad with iceberg lettuce, crumbled crispy bacon, creamy blue cheese dressing & croutons

Grilled Chicken Salad $13.95
Grilled Chicken tender sliced chicken over a bed of romain lettuce, potatoes with mustard vinaigrette

Chopped Salad $13.95
Chopped Salad romaine lettuce, tomatoes, red peppers, red onions, chick peas & fresh mozzarella mixed with oregano vinaigrette

BURGER BLITZ

Angus Beef Burger $11.95
Ten ounces of angus beef, grilled w/onions, lettuce, and tomato on a homebaked roll

Mushroom Swiss Burger $11.95
Ten ounces of angus beef, lettuce, tomato, sauteed mushrooms, and melted swiss cheese.

Chicken Club Burger $11.95
Grilled boneless chicken breast, bacon, red onion, tomato, guacamole, and provolone cheese

California Bison Burger $11.95
Ten ounces of grass-fed bison, avocado slices, romaine lettuce, Grand Cru dressing, tomato, and black olives.

ENTREES

Grilled Chicken Platter 14.95
Grilled Chicken tender sliced chicken over a bed of mesclun lettuce, sauteed mushrooms and crispy potatoes with fresh tarragon mustard vinaigrette

Fish And Chips $13.95
Fresh tilapia fried crisp in a fragrant beer batter, served with fries, homemade tartar sauce, lemon wedges and malt vinegar

Chicken-Fried Steak $13.95
Thinly sliced and crispy coated steak fried to golden perfection and served over toast with a creamy homestyle onion gravy. Served with mashed potatoes and corn bread

Parmesan Chicken $14.95
Italian Style baked chicken, covered melted mozzarella and parmesan cheese and our own delicious marinara sauce, served with spaghetti and grilled vegetables

Baby Back Ribs $14.95
Marinated and cooked in our own special barbeque sauce, served with a side of coleslaw and baked potato.

Please notify server if you have any food allergies prior to ordering.

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT: Tres Mosqueteros Corp	DOING BUSINESS AS (DBA): La Pulperia 46 NYC
STREET ADDRESS: 371 W 46th Street	CROSS STREETS:

OWNER	NAME: Anthony Mena Jr	ATTORNEY	NAME: Isauro Fernandez
	PHONE: (908) 812-0871		PHONE: (212) 323-7490
	FAX:		FAX:
MANAGER	NAME: Carlos Barroz	LANDLORD	NAME: 371 West 46th Street Properties LLC
	PHONE: (718) 809-7982		PHONE:
	FAX:		FAX:

DESCRIPTION OF BUSINESS

Establishment Type:	○ Bar/Tavern ○ Bed & Breakfast ○ Eating Place Beer ○ Cabaret ○ Night Club ○ Hotel ● Restaurant ○ Catering Establishment ○ Club (Fraternal Organization – Members Only) ○ Other (Explain):Bar/Arcade
Method of Operation:	● Restaurant ○ Dance Club ○ Sports Bar ○ Adult Entertainment ○ Wine Bar ○ Pizzeria ○ Cafe ○ Other (Explain):Bar/Arcade
License Type:	● On-Premise ○ Wine ○ Beer ○ Wine & Beer

APPLICATION TYPE (check one)				
● 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?		
○ 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.		
○ 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
HOURS	Operation	11 AM - Midnite	→	→	11 AM - 2:00 AM	→	→	11 - Midnite
	Music	11	11	11	11	11	11	11
	Kitchen	11	11	11	11	11	11	11

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	58		1	10	2	1

How many floors are there? What is the capacity for each floor? (please respond in space provided)	(1-2)	3-4	5+	
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	NO	N/A	MAIN FL - Under 75 Basement - Storage
Will applicant have bottle service?	YES	(NO)	N/A	
Will you be hosting private parties and promotional events?	(YES)	NO	N/A	Private Parties
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	1 table, 2 seats within building line
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	N/A	2 seats, 1 table within building line
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A	
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A	
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A	
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A	
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A	

LOCATION & ZONING

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

Building Type	○ 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	

Pulperia

500 FOOT STATEMENT
of Public Interest

1.1 Mission

Plain and simple: good, quality Pan Latin food at a reasonable price matched with a pleasurable dining experience due to exemplary service and great ambiance. The vision is to not only create a great restaurant, but also a successful restaurant which can integrate itself into the Restaurant Row and Midtown West to become a fixture in the community.

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT	DOING BUSINESS AS (DBA)
DC 544 W 27th LLC	Don Coqui
STREET ADDRESS	**CROSS STREETS**
544 W 27th Street	11th & 10th Avenues

OWNER	NAME	Jaleene Rodriguez	ATTORNEY	NAME	Bruno V. Gioffre, Jr.
	PHONE	347-526-8224		PHONE	914-358-6430
	FAX			FAX	914-358-6431
MANAGER	NAME	Jimmy Rodriguez	LANDLORD	NAME	
	PHONE	212 315-1515		PHONE	917 665-8633
	FAX			FAX	

DESCRIPTION OF BUSINESS

Establishment Type:	○ Bar/Tavern ○ Bed & Breakfast ○ Eating Place Beer ● Cabaret ○ Night Club ○ Hotel ● Restaurant ○ Catering Establishment ○ Club (Fraternal Organization – Members Only) ○ Other (Explain): Bar/Arcade
Method of Operation:	● Restaurant ○ Dance Club ○ Sports Bar ○ Adult Entertainment ○ Wine Bar ○ Pizzeria ○ Cafe ○ Other (Explain): Bar/Arcade
License Type:	● On-Premise ○ Wine ○ Beer ○ Wine & Beer

APPLICATION TYPE (check one)				
	● New	Has applicant owned or managed a similar business?	(YES)	NO
		What is/was the name of establishment?	Don Coqui	
		What is/was the address of the establishment?	Bronx, Whitepl, New Rochelle	
		What were the dates the applicant was involved with this former premise?	2009 - Present	
	○ 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.		
	○ Alteration	What is the current license #?		
		What is the expiration date on the current license?		
		Please describe the nature of the alterations and attach the plans.		

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	11am - 2am	11am - 2am	11am - 2am	11am - 4am	11am - 4am	11am - 4am	12pm - 2am
	Music	"	"	"	"	"	"	"
	Kitchen	"	"	"	"	"	"	"

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons Your Applicable 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
	294	294	57	198	0	2	20/10	N/A	N/A

How many floors are there? What is the capacity for each floor? (please respond in space provided)	YES	NO	N/A	2 floors
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	NO	N/A	
Will applicant have bottle service?	YES	NO	N/A	
Will you be hosting private parties and promotional events?	YES	NO	N/A	
Will outside promoters be used?	YES	NO	N/A	
Will the security plan submitted be implemented?	YES	NO	N/A	
Will State certified security personnel be used?	YES	NO	N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	NO	N/A	
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	YES	NO	N/A	
Will the applicant be applying for a Sidewalk 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 AREAS

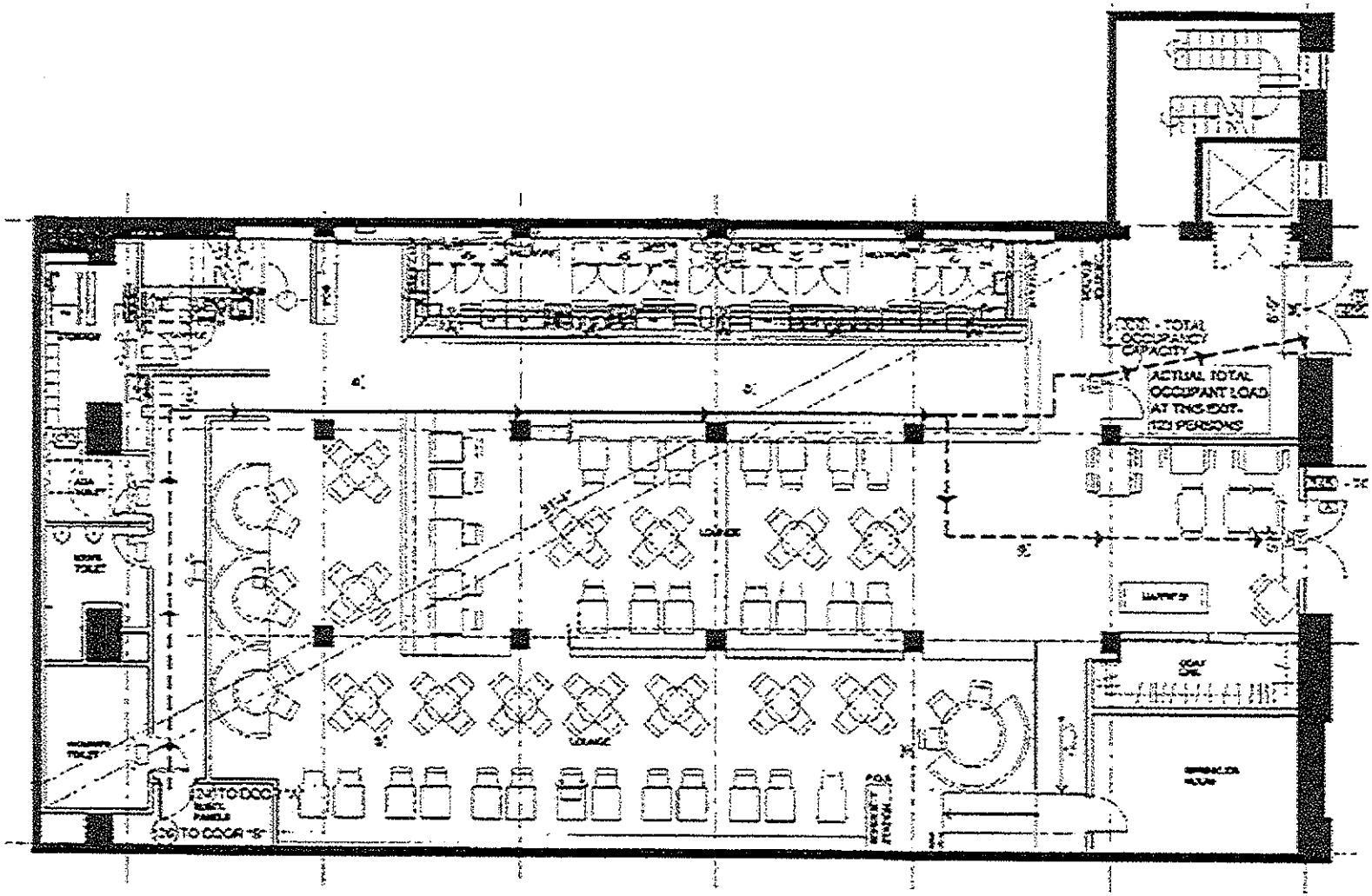
Will applicant use the rooftop, rear yard or any outdoor space?	YES	(NO)	NA	
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	(NA)	
The service and consumption of alcohol in the rear yard, on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

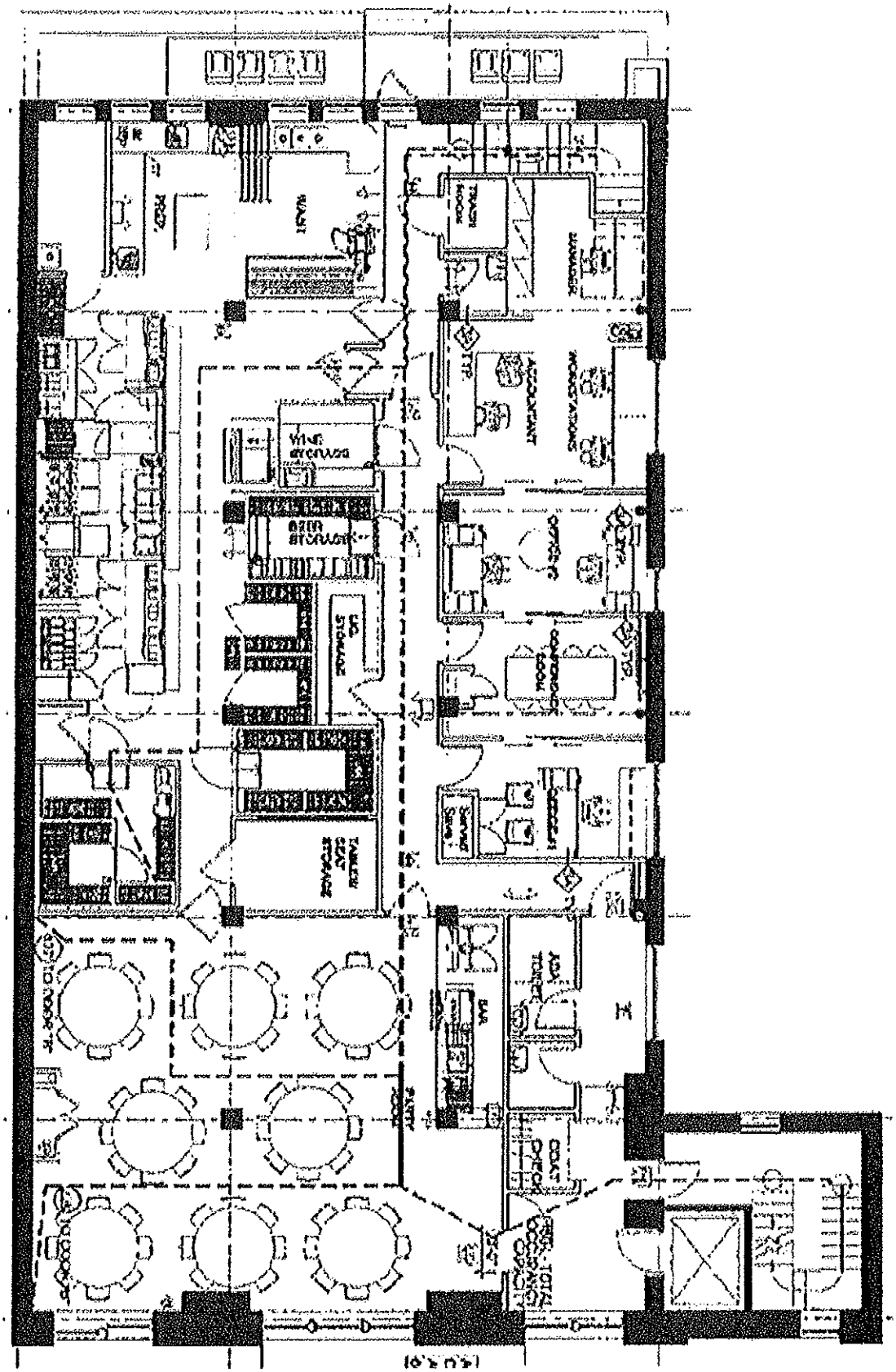
LOCATION & ZONING

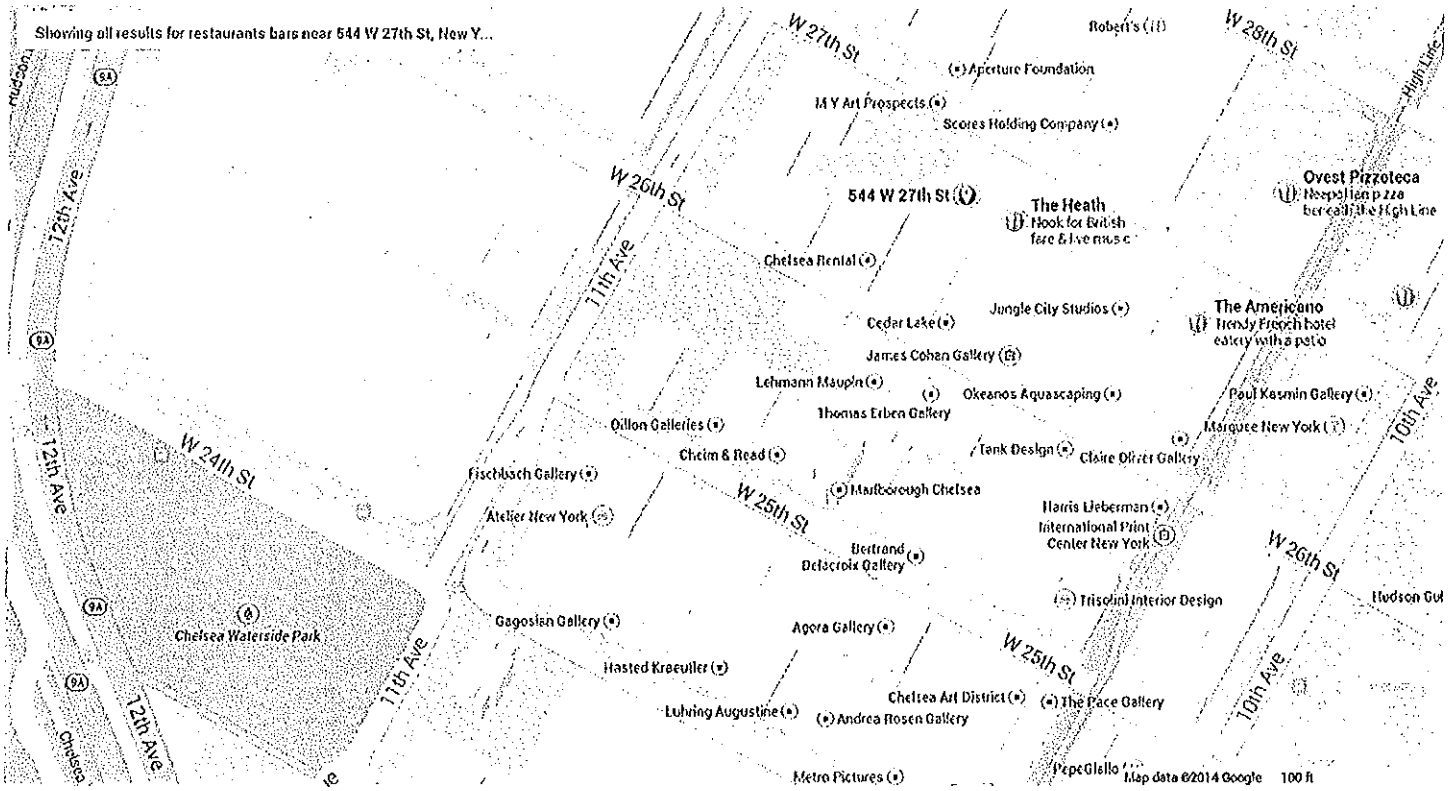
Primary Zoning District:	1Q A	Overlay (if Applicable):		
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	(NA)	
Does the building have a Certificate of Occupancy ('C of O') or a letter of no objection?	(YES)	NO	NA	
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	(YES)	NO	NA	
Is a Public Assembly permit required?	(YES)	NO	NA	
Are your plans filed with DOB?	YES	NO	(NA)	

Building Type	○ 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	


TOTAL OCCUPANCY CAPACITY
ACTUAL TOTAL OCCUPANT LOAD AT THIS EXIT-
121 PERSONS
LOUNGE
LOUNGE
TO COOR "S"

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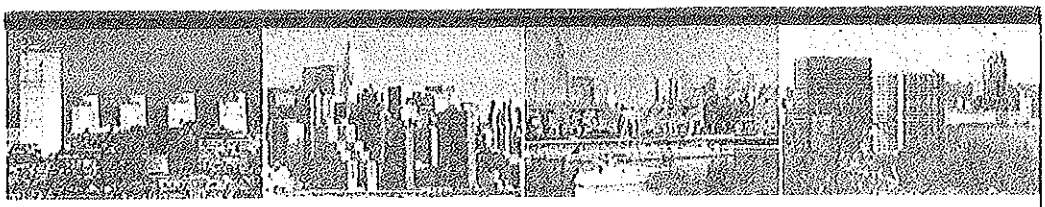
W 27th St
W 28th St
W 26th St
W 25th St
W 24th St
544 W 27th St
The Heath
Ovest Pizzoteca
The Americano
Chelsea Rental
Jungle City Studios
Cedar Lake
James Cohan Gallery
Lehmann Maupin
Thomas Erben Gallery
Oceanos Aquascaping
Paul Kasmin Gallery
Marquee New York
Dillon Galleries
Cheim & Read
Tank Design
Claire Oliver Gallery
Fischbach Gallery
Marlborough Chelsea
Atelier New York
Harris Lieberman
International Print Center New York
Bertrand Delacroix Gallery
Trisolini Interior Design
Chelsea Waterside Park
Gagosian Gallery
Agora Gallery
Hasted Kraeutler
Luhring Augustine
Chelsea Art District
The Pace Gallery
Andrea Rosen Gallery
Metro Pictures
PepeGiallo
Map data ©2014 Google 100 ft
11th Ave
12th Ave
10th Ave
High Line

New York State | State Agencies | Search all of NY.gov



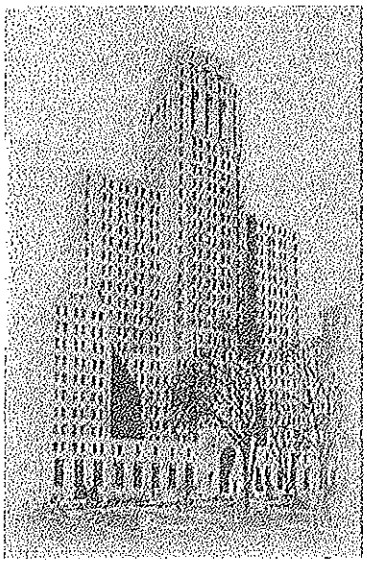
Forms Quick-Find: Wholesale Forms Retail Forms

NEW YORK STATE LIQUOR AUTHORITY

DIVISION OF ALCOHOLIC BEVERAGE CONTROL

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

Home
Public License Query
Wholesale



Help

Public Query - Results

License Information

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

Premises Information

Principal's Name:	EMURSIVE , LLC KARPATI, ARTHUR WEINER, EDWARD HOCKWALD, JONATHAN BERGER, HARLAN HAY, HENRY
Premises Name:	ONE 27 ROOF LLC
Trade Name:	GALLOW GREEN
Zone:	1
Address:	530 542 W 27TH ST NEW YORK, NY 10001
County:	NEW YORK

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

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

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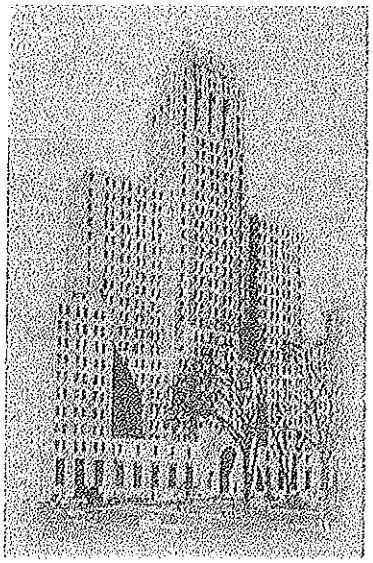
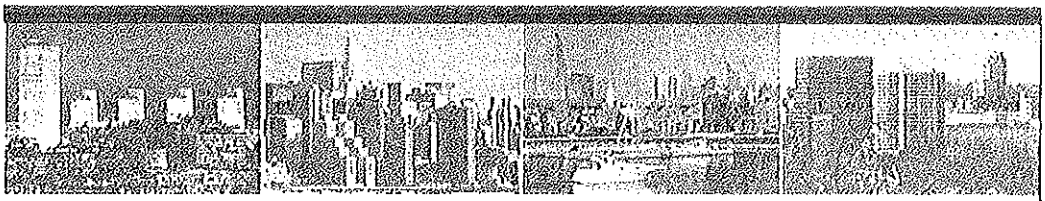
Andrew M. Cuomo, Governor
Dennis Rosen, Chairman
Jeanique Greene, Commissioner
Kevin Kim, Commissioner





Help

Public Query - Results

License Information

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

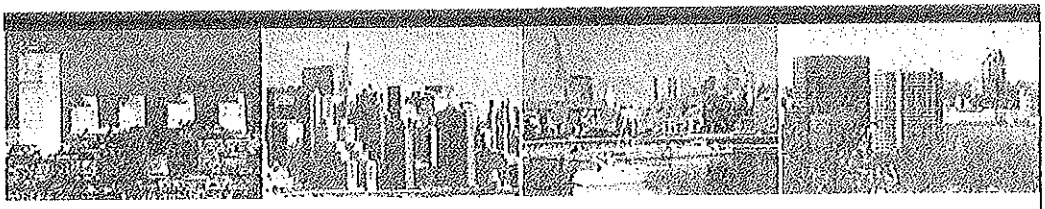
Premises Information

Principal's Name:	GANS, ROBERT
Premises Name:	I M OPERATING LLC
Trade Name:	SCORES
Zone:	1
Address:	533 535 W 27 ST AKA 536 W28 ST NEW YORK, NY 10001
County:	NEW YORK

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

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

New York State | State Agencies | Search all of NY.gov



Forms Quick-Find: Wholesale Forms Retail Forms

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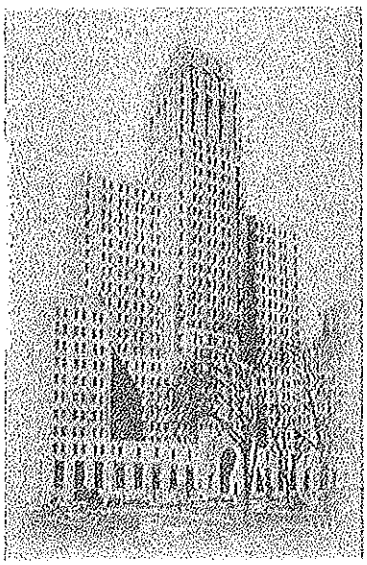
Home
Public License Query
Wholesale



Help

Public Query - Results

License Information

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

Premises Information

Principal's Name:	FRANKLIN, JONATHAN
Premises Name:	W 27 HIGHLINE OWNER LLC
Trade Name:	THE AMERICANO
Zone:	1
Address:	516 518 W 27TH ST NEW YORK, NY 10001
County:	NEW YORK

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

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

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NEW YORK STATE LIQUOR AUTHORITY
DIVISION OF ALCOHOLIC BEVERAGE CONTROL

Andrew M. Cuomo, Governor
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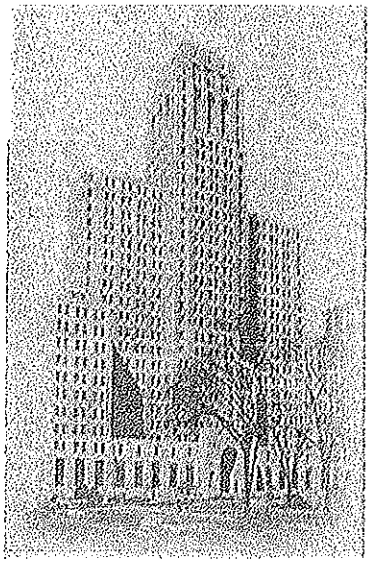

Help

Public Query - Results

License Information

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

Premises Information

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

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

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

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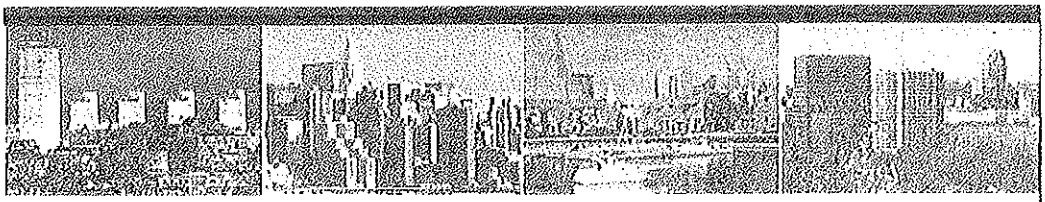

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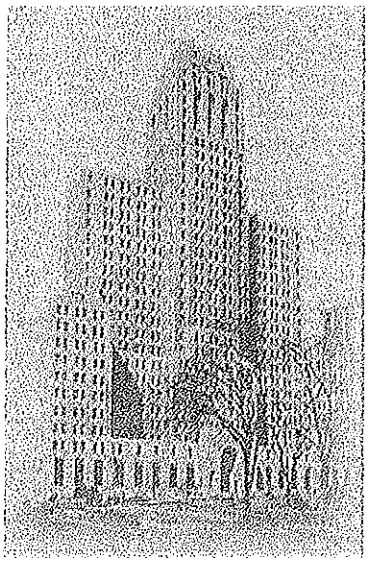

Help

Public Query - Results

License Information

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

Premises Information

Principal's Name:	MENDOZA, JORGE ALBARRACIN, RAFAEL JORGE
Premises Name:	PORTENO LLC
Trade Name:	
Zone:	1
Address:	299 10TH AVE NEW YORK, NY 10001
County:	NEW YORK

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

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

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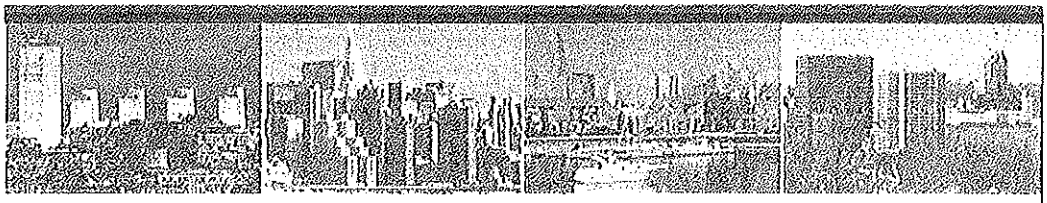

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NEW YORK STATE LIQUOR AUTHORITY

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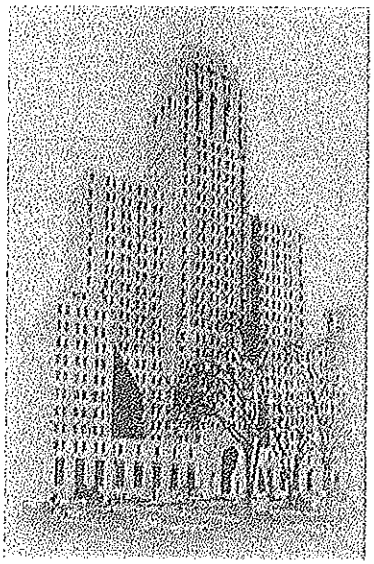
Wholesale



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Public Query - Results

License Information

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

Premises Information

Principal's Name:	TEPPERBERG, NOAH ETHAN STRAUSS, JASON ERIC 10TH AVENUE ENTERTAINMENT, LLC ROSTER,
Premises Name:	289 HOSPITALITY LLC
Trade Name:	MARQUEE
Zone:	1
Address:	289 10TH AVE NEW YORK, NY 10001
County:	NEW YORK

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

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

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BEGINNINGS
PARA COMENZAR

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

Oysters **gf* **- 2. ea.**

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

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

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

Jumbo Shrimp Cocktail **gf* **- 17.**

Crispy Coconut Shrimp - 12.

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

Crispy Marinated Pork **gf* ❦ **- 12.**

BBQ Ribs ❦ **- 14.**

Crispy BBQ Chicken Wings - 12.

Crispy Chicken Chunks - 12.

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

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

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

SOUPS & SALADS
A LA COQUÍ
SOPAS Y ENSALADAS

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

Shrimp & Lobster Bisque - 12.

Seafood Gumbo **gf* **- 18.**

Mixed Green Salad **gf* **- 12.**

DC Chopped Salad **gf* **- 12.**

Hearts of Romaine Caesar Salad **gf* **- 12.**

DC Fresh Mozzarella & Arugula Salad **gf* **- 12.**

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

Seafood Ceviche **gf* **- 19.**

Octopus Salad **gf* **- 16.**

Cod Fish Salad **gf* **- 15.**

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

FROM THE GRILL DE LA PARRILLA

Chicken Breast **gf* **- 19.**

Wild Salmon **gf* **- 21.**

Jumbo Shrimp **gf* **- 22.**

DC Twin Marinated Pork Chops **gf* ❦ **- 19.**

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

DC Skirt Steak* and Shrimp **gf* **- 34.**

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

22oz. T Bone* **gf* **- 34.**

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

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

MAIN COURSES PLATOS PRINCIPALES

The Classics

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

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

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

Chicken & Rice *gf - 19.
Arroz con Pollo

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

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

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

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

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

Shredded Beef *gf ❦ - 19.
with Black Bean Rice
Ropa Vieja con Arroz Moro

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

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

Shrimp Scampi *gf - 23.
with Mashed Potatoes

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

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

Vegetarian Paella *gf - 19.

Fried Jumbo Shrimp - 23.
with French Fries

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

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

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

SIDES ACOMPAÑANTES - 6.

Don Coqui Potato Salad *gf

Mac & Cheese

Black Bean Rice *gf ❦
Arroz Moro

Pigeon Pea Rice *gf ❦
Arroz con Gandules

Sautéed Vegetables *gf

Plantains *gf (Green or Sweet)
Tostones o Maduros

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

Mashed Potatoes *gf

Hand Cut French Fries *gf

Shrimp Fried Rice *gf - 8.
Arroz Frito Camarónes

Chicken Fried Rice *gf - 7.
Arroz Frito Pollo

Shrimp Mashed *gf - 7. Potatoes

*❦ - Contains Pork Contiene cerdo *gf - Gluten Free*
Share Plate Charge - 10. A 20% Gratuity is added on all parties of 4 or more.
If you have food allergies, please speak to the owner, manager, chef or your server.
Due to our limited seating, tables are available for dinner service only.

Welcome to Don Coqui!

STARTERS

(Family Style)

Empanadas with Shrimp, Beef, Chicken or Vegetables
Crsipy Marinated Chicken & Shrimp
Roast Pork (Carne Frita) Fried Calamari,
Tostones Topped with Shrimp, Steak, Pork & CodFish, Baked Clams & Chorizo Skewers

MAIN COURSE

(choice of)

Skirt Steak (Churrasco) with Black Bean Rice
Roasted Pork (Pernil) with Pigeon Pea Rice & Potato Salad
Half a Chicken (Roasted or BBQ) With Macaroni & Cheese
Chicken & Rice (Arroz con Pollo)
Paella with Shrimp, Clams, Mussels, Lobster, Calamari Chicken & Chorizo
Seafood Stew (Casuela De Marisco), with Lobster, Shrimp, Clams, Mussels and Calamari with White Rice or Over Pasta
Plantain Crusted Red Snapper Fillet with Mashed Potatoes

DESSERT

(Family Style)

www.DONCOQUI.tv
New Rochelle • White Plains• City Island

@Doncoqui

Welcome to Do

STARTER

(Family Style

Empanadas with Shrimp, Beef, Ch
Crsipy Marinated Chicke
Roast Pork (Carne Frita) Fri
Tostones Topped with Shrimp, Steak, Pork & C
Skewers

MAIN COUF

(choice of)

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

DESSERT

(Family Style

www.DONCOQUI
New Rochelle • White Plains

DON COQUI

Main Course

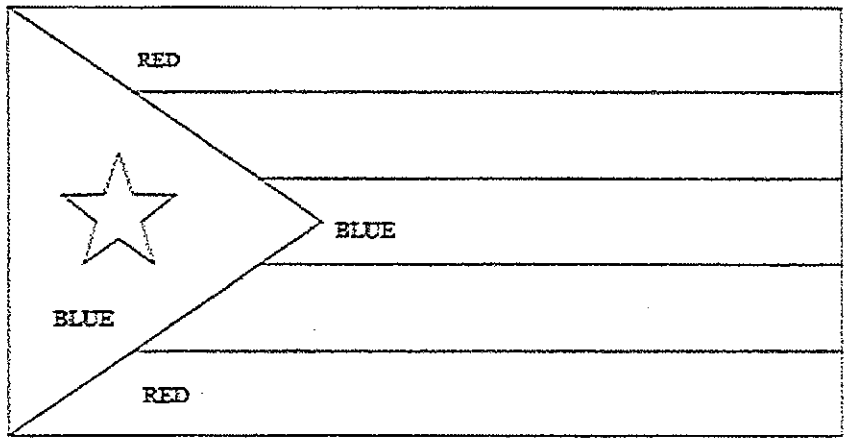
Arroz con Pollo
Cheeseburger
Chicken Fingers
Fried Shrimp/Grilled Shrimp
Steak

Sides

Mashed Potatoes
Vegetables
White Rice & Red Beans

• $12 •

Available for Children 12yrs & under



NYC BUILDINGS

Certificate of Occupancy

CO Number: 103862802F

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

A.

Borough: Manhattan	**Block Number:** 00698	**Certificate Type:** Final
Address: 544 WEST 27 STREET	**Lot Number(s):** 61	**Effective Date:** 08/21/2007
Building Identification Number (BIN): 1012401	**Building Type:** Altered	

For zoning lot metes & bounds, please see BISWeb.

B.

Construction classification:	3	**Number of stories:**	6
Building Occupancy Group classification:	F-4	**Height in feet:**	70
Multiple Dwelling Law Classification:	None	**Number of dwelling units:**	0

C. **Fire Protection Equipment:**
None associated with this filing.

D. **Type and number of open spaces:**
None associated with this filing.

E. **This Certificate is issued with the following legal limitations:**
None

Borough Comments: None

Christopher M Santulli
Borough Commissioner
Borough Commissioner

Commissioner

B Form 64 (Revised 03/05)

DOCUMENT CONTINUES ON NEXT PAGE

NYC BUILDINGS

Certificate of Occupancy

CO Number: 103862802F

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

Christopher M Santulli
Borough Commissioner

Borough Commissioner

Commissioner

B Form 54 (Revised 03/05)

END OF DOCUMENT

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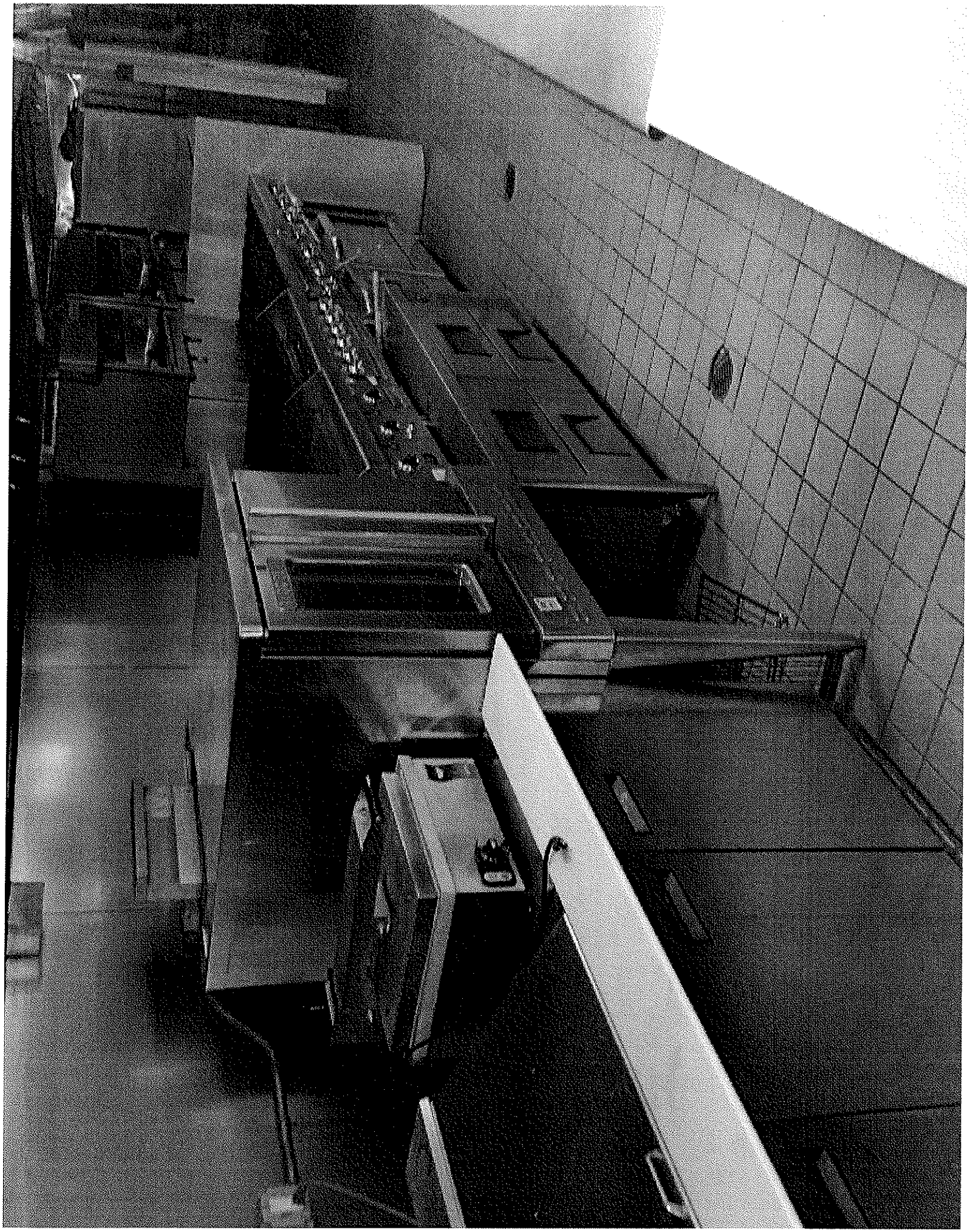
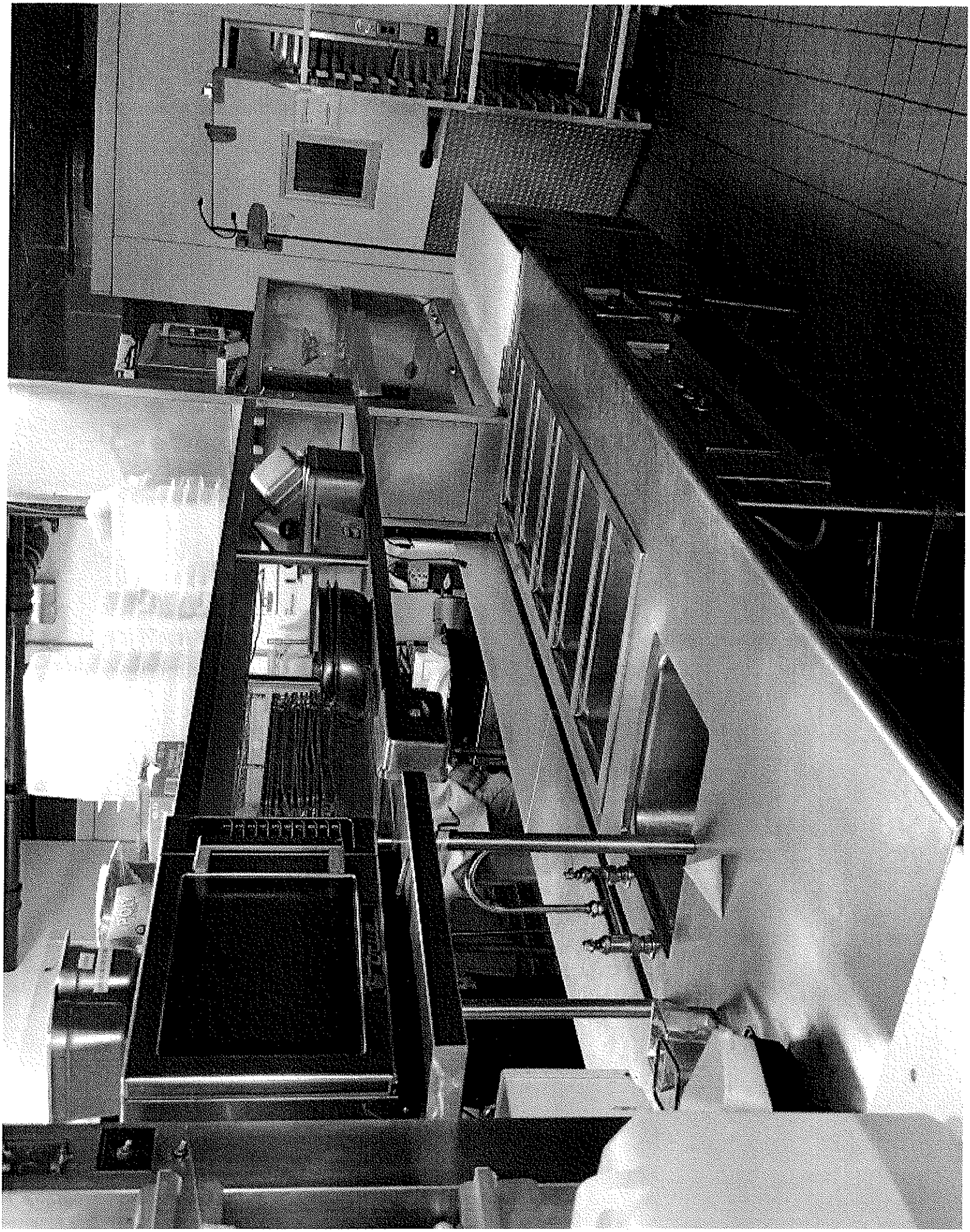
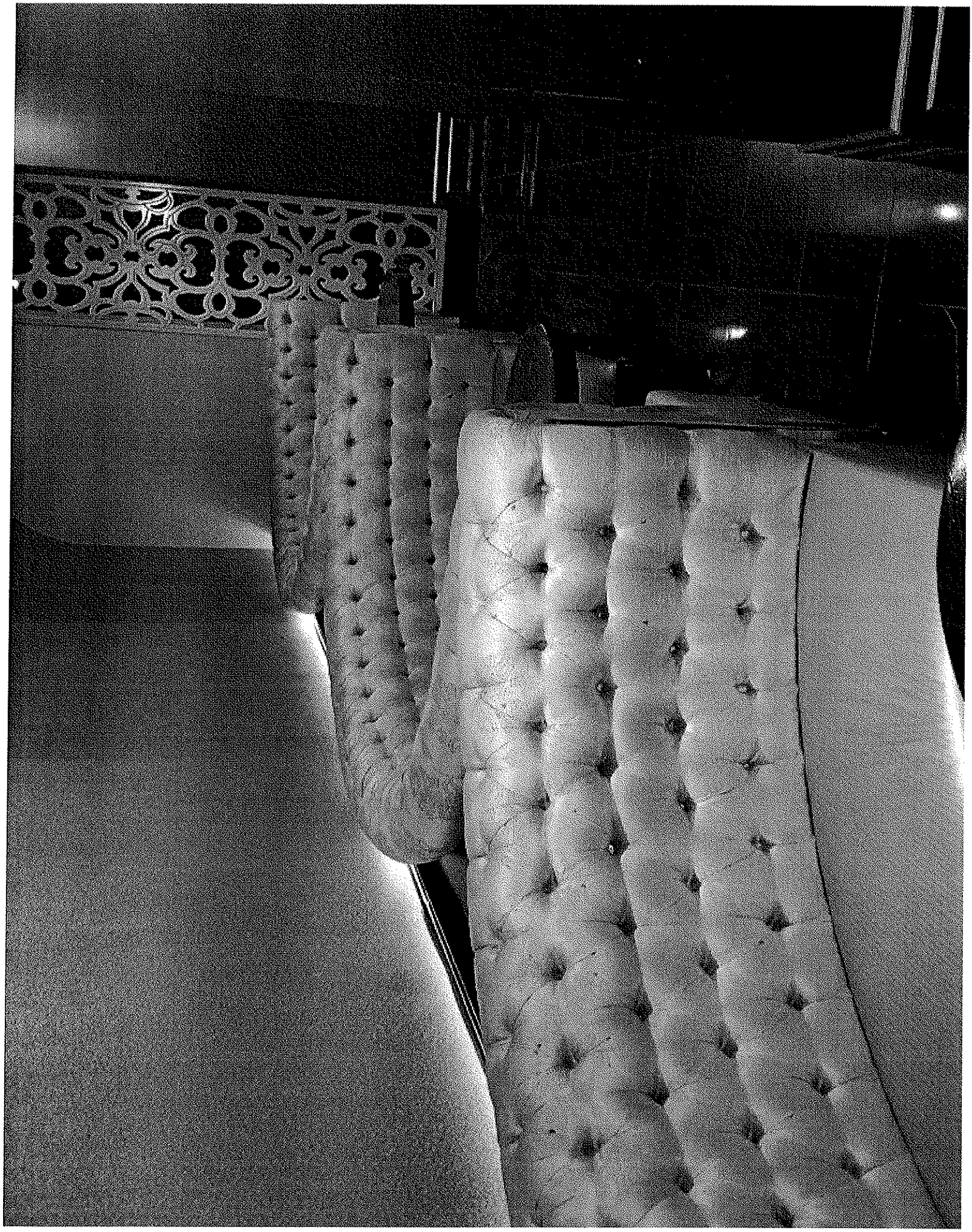
PUBLIC INTEREST STATEMENT

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

10,000
RESTAURANT
New York City.
NYPD TRAFFIC
7452







Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT	DOING BUSINESS AS (DBA)
34th Street Diner Inc.	Tick Tock Diner
STREET ADDRESS	**CROSS STREETS**
481 8th Avenue	West 34th and West 35th Streets

OWNER	NAME:	34th Street Diner Inc.	ATTORNEY	NAME:	Bernard Seidman, Esq.
	PHONE:	(212) 268-8444		PHONE:	(212) 563-5666
	FAX:	(212) 268-8443		FAX:	(212) 563-6864
MANAGER	NAME:	Alex Sgourdos	LANDLORD	NAME:	Holy Spirit Assoc.for the Unification of World Christianity
	PHONE:	(212) 268-8444		PHONE:	(212) 947-1115
	FAX:	(212) 268-8443		FAX:	

DESCRIPTION OF BUSINESS

Establishment Type:

○ Bar/Tavern ○ Bed & Breakfast ○ Eating Place Beer ○ Cabaret ○ Night Club ○ Hotel ⊗ Restaurant

○ Catering Establishment ○ Club (Fraternal Organization – Members Only)

○ Other (Explain):Bar/Arcade

Method of Operation:

⊗ Restaurant ○ Dance Club ○ Sports Bar ○ Adult Entertainment ○ Wine Bar ○ Pizzeria ○ Cafe

○ Other (Explain):Bar/Arcade

License Type:

⊗ On-Premise ○ Wine ○ Beer ○ Wine & Beer Being applied for

APPLICATION TYPE *(check one)*

⊗ New	Has applicant owned or managed a similar business?	YES X	NO
	What is/was the name of establishment?	Tick Tock Diner	
	What is/was the address of the establishment?	481 8th Ave., NM	
	What were the dates the applicant was involved with this former premise?	1998 to Present	
⊗ Transfer	What is the prior license #?	1248778	
	What is the expiration date on the prior license?	01/31/2015	
	Are you making any alterations or operational changes?	YES	NO
	If alterations or operational changes are being made, please attach the plans to this form.		
⊗ Alteration	What is the current license #?	1248778	
	What is the expiration date on the current license?	01/31/2015	
	Please describe the nature of the alterations and attach the plans		

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

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT	DOING BUSINESS AS (DBA)
34th Street Diner Inc.	Tick Tock Diner
STREET ADDRESS	**CROSS STREETS**
481 8th Avenue	West 34th and West 35th Streets

OWNER	NAME:	34th Street Diner Inc.	ATTORNEY	NAME:	Bernard Seidman, Esq.
	PHONE:	(212) 268-8444		PHONE:	(212) 563-5666
	FAX:	(212) 268-8443		FAX:	(212) 563-6864
MANAGER	NAME:	Alex Sgourdos	LANDLORD	NAME:	Holy Spirit Assoc.for the Unification of World Christianity
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	FAX:	(212) 268-8443		FAX:	

DESCRIPTION OF BUSINESS

Establishment Type:	○ Bar/Tavern ○ Bed & Breakfast ○ Eating Place Beer ○ Cabaret ○ Night Club ○ Hotel ⊗ Restaurant ○ Catering Establishment ○ Club (Fraternal Organization – Members Only) ○ Other (Explain):Bar/Arcade
Method of Operation:	⊗ Restaurant ○ Dance Club ○ Sports Bar ○ Adult Entertainment ○ Wine Bar ○ Pizzeria ○ Cafe ○ Other (Explain):Bar/Arcade
License Type:	⊗ On-Premise ○ Wine ○ Beer ○ Wine & Beer Being applied for

APPLICATION TYPE *(check one)*

○ New	Has applicant owned or managed a similar business?	YES x	NO
	What is/was the name of establishment?	34th Street Diner Inc. dba Tick Tock Diner	
	What is/was the address of the establishment?	481 8th Ave., NY	
	What were the dates the applicant was involved with this former premise?	1998 to Present	
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	Please describe the nature of the alterations and attach the plans		

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

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Street Operation	24 hrs.	24 hrs.	24 hrs.	24 hrs.	24 hrs.	24 hrs.	24 hrs.
	Basement	Noon-4AM	Noon-4AM	Noon-4AM	Noon-4AM	Noon-4AM	Noon-4AM	Noon-4AM
	Music	No	No	No	No	No	No	No
	Kitchen	24 hrs.	24 hrs.	24 hrs.	24 hrs.	24 hrs	24 hrs.	24 hrs.

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You 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
Street	895	320	37	274	0	1	8	0	0
Basement	781	180	36	104	0	1	10	0	0

How many floors are there? What is the capacity for each floor? (please respond in space provided)	1-2	3-4	5+	2
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	NO	N/A	No
Will applicant have bottle service?	YES	NO	N/A	No
Will you be hosting private parties and promotional events?	YES	NO	N/A	No
Will outside promoters be used?	YES	NO	N/A	No
Will the security plan submitted be implemented?	YES	NO	N/A	N/A
Will State certified security personnel be used?	YES	NO	N/A	N/A
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	NO	N/A	N/A
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	YES	NO	N/A	No
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	NO	N/A	No
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	NO	N/A	N/A
Will applicant provide contact information to neighbors and respond to complaints that arise?	YES	NO	N/A	Yes
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	YES	NO	N/A	Yes

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

BUILDING DESIGN

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

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

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

NOTIFICATION: What organizations / community groups have you notified regarding your application?		
	#1	Community Bord #4
	#2	State Liquor Authority to be notified.
	#3	Department of Buildings plans filed.

ADDITIONAL INFORMATION: (Applicant Use)

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

ADDITIONAL NOTES: (Office Use Only)

Bar Below Menu
Suggestions

Bread & Butter Service
Crusty Hearth Bread or Crusty Hearth Rolls
(Pain au Levain or Olive *green or black* bread)
with
Sweet butter with maldon salt sprinkle or infused basil Olive oil

Below Bar Bits (Bites)

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

Appetizers – Salads

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

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

The Grille

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

Grille Selection Can Be Simply Grilled or Pan Roasted

Specialties

Pasta

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

Sides- Additions

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

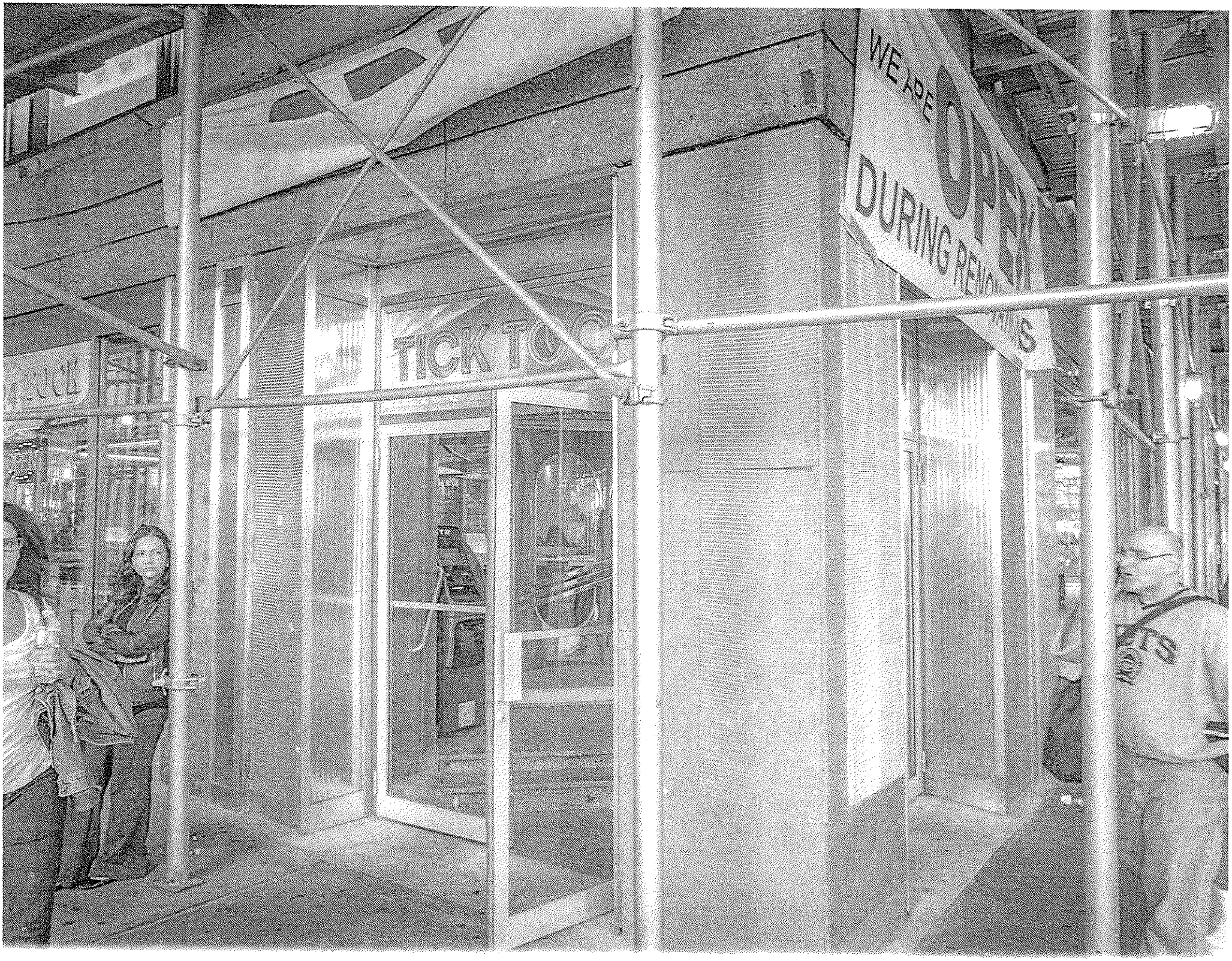
Desserts

Dinner Desserts

Courtland apple oatmeal crisp with Berkshire maple praline ice cream

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

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


WE ARE
DURING

Name	Approx. Distance
Glad Tidings Tabernacle Church	430 ft

Schools within 500 Feet

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

On-Premise Licenses within 750 Feet

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

Pending Licenses within 750 Feet

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

Unmapped licenses within zipcode of report location

Name	Address

Proximity Report for Location:

September 17, 2014

481 8TH AVE, New York, 10001

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

Closest Liquor Stores

Name	Address	Approx. Distance
36TH STREET WINE & LIQUOR INC	270 W 36TH STREET	570 ft
NRS WINE AND LIQUOR INC	414 8TH AVENUE	885 ft
PENN WINE & SPIRITS INC	PENNSYLVANIA STATION	955 ft
474 9TH AVE INC	474 9TH AVENUE	1080 ft
SHILORI INC	486 9TH AVENUE	1200 ft
CAMBRIDGE WINES & LIQUORS INC	594 8TH AVENUE	1255 ft
39TH STREET WINE INC	354 W 39TH ST	1370 ft
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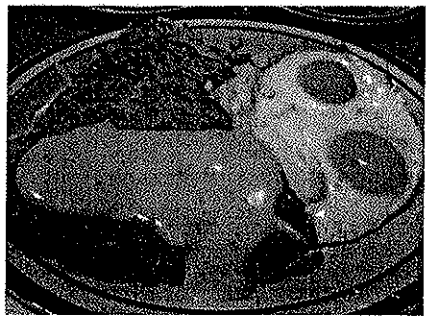
Churches within 500 Feet

Name	Approx. Distance

BIG PROTEIN BREAKFASTS

IRON SKILLET HOME MADE CORNED BEEF HASH, two eggs your way, chipotle-mayo sidecar $11.45



DALLAS STEAK & EGGS -- sirloin minute steak, black beans, two eggs your way, red salsa, Texas toast $15.95

IRISH BREAKFAST -- two eggs any style, Nueske's bacon, grilled tomato, mushrooms, Irish beans, toast $14.95

CHICKEN FRIED STEAK in sausage gravy with two eggs & cheddar grits $14.95

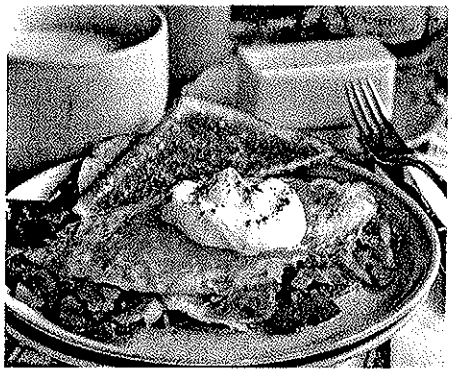
ENGLISH BREAKFAST BURGER -- sausage patty, bacon, fried egg, cheddar cheese & tomato on brioche bun. Home fries. $12.95

EGG WHITE POWER OMELET -- Grilled chicken, eggs whites, asparagus, tomato & mushrooms $11.45

JACK & PORK OPEN-FACE OMELET -- smoky BBQ pulled pork, jack cheese, cheddar grits $12.95

SCALLION & GOAT CHEESE SCRAMBLED EGGS with field greens salad $12.95

SUNNYSIDE EGGS with TEXAS TOAST, thick-cut Williamsburg bacon, garlic herbed potatoes $15.95



THE DENVER -- ham, onions, green peppers & Swiss cheese, hash browns $10.95

TOSCANA -- sausage & peppers, mushrooms, mozzarella, tomato, pesto, hash browns $10.95

DELANCY STREET OMELET --smoked nova salmon, caramelized onions, cream cheese, sour cream and toast $11.95

VERMONT COUNTRY OMELET filled with smoked ham, aged cheddar & mornay sauce, hash browns $10.95

TRADITIONAL CHEESE -- choose American, jack, cheddar, Swiss, mozzarella or blue, served with griddled hash browns $9.95 *vegetarian*

EGG WHITE FOUR-CHEESE OMELET -- egg whites, ricotta, mozzarella, parmesan, served with cheddar cheese grits $10.95 *vegetarian*

TEX-MEX -- avocado, tomato, jack & cheddar cheese, with onions, jalapenos, salsa & grits $11.45 vegetarian

ITALIAN VEGETABLE FRITTATA – farm fresh tomatoes, sweet peppers, zucchini, sweet peas, purple potatoes & spinach served open face with herbs & parmesan cheese $12.45 *vegetarian*

(toast served on request)

IRON SKILLET SPECIALTIES

MOROCCAN EGGS -- baked in an iron skillet with tomatoes, onions, sweet peppers, crumbled feta cheese & desert spices $11.45
vegetarian

MAC & CHEDDAR in an iron skillet, topped with a fried egg & double-thick Williamsburg bacon. $10.95

HUEVOS RANCHEROS -- jack cheese & chorizo quesadilla topped with two eggs, green salsa, queso fresco & wild arugula salad $10.95

BREAKFAST PIZZA with cherry tomatoes, hearth-baked sunnyside eggs, applewood bacon & cheddar-mozzarella cheeses $11.95

SHRIMP (3) & CHEDDAR GRITS WITH POACHED EGG, Charleston-style $14.95
topped with crispy bacon $15.95

(toast served on request)

BENEDICTS

SERVED ON ENGLISH MUFFINS

SWEDISH BENEDICT: smoked salmon, dilled cream cheese, tomato, with poached eggs hollandaise $12.95

MARYLAND CRAB CAKE BENEDICT: classic crab cakes with poached eggs, chipotle hollandaise, watercress and herbed garlic potatoes $14.95

THE CLASSIC: Canadian bacon, sun dried tomato, poached eggs and hollandaise $10.95

THE FLORENTINE: spinach, house smoked mozzarella, poached eggs, hollandaise and grated Parmesan $10.95
vegetarian

BELGIAN CREPES with Vermont maple syrup and confectioners sugar $8.95

NUTELLA-ROCHER CREPES with candied hazelnuts and sweet chocolate $10.95

BELGIAN CREPES with strawberries Romanoff & whipped cream $10.95

FROM OUR GRIDDLE MASTER

THREE BUTTERMILK or SEVEN GRAIN PANCAKES with butter & warm Vermont maple syrup $8.45

MANHATTAN SINGLE PANCAKE, with 2 eggs & your choice of ham or bacon or sausage $10.45

GLUTEN FREE PANCAKES with butter & warm Vermont maple syrup $10.45?????

STRAWBERRY OR BLUEBERRY OR CHOCOLATE PANCAKES with butter & Vermont maple syrup $11.45

SWEET POTATO & BROWN SUGAR PANCAKES with pecans & sweet butter $10.95

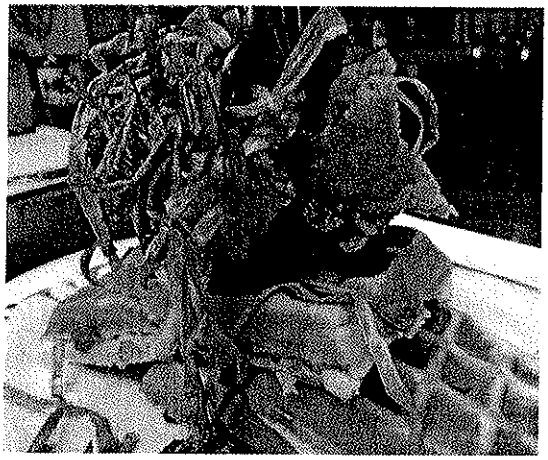
34th STREET TRAFFIC JAM
2 potato pancakes, 2 eggs, 2 sausage patties & melted Munster cheese $10.95

TRIPLE PORKER PANCAKES with sausage, bacon & ham, an egg & Vermont maple syrup $12.95

RICOTTA LEMON PANCAKES with raspberry compote $10.95

BANANA'S FOSTER UPSIDE DOWN PANCAKES, caramel sauce, whipped cream $10.95

** **TICK TOCK MAC & CHEESE PANCAKES with** two eggs & bacon ** $12.95



CHICKEN & WAFFLES, Baltimore soul style: Crispy fried chicken, sweet butter, warm Vermont maple syrup $11.95

CLASSIC BELGIAN WAFFLES
with butter & Vermont maple syrup $9.95
with dark chocolate $11.95

BELGIAN WAFFLES DELUXE with seasonal mixed fruit $12.95

BELGIAN WAFFLES with strawberries Romanoff & whipped cream $11.95

BIG BREAKFAST WAFFLE with 2 eggs & ham, bacon or sausage $11.95

BRIOCHE FRENCH TOAST, THICK CUT with chicken apple sausage, bananas and caramel syrup $12.95

BRIOCHE FRENCH TOAST, THICK CUT $9.95
with bacon, ham, sausage or egg $11.45

HOT CHOCOLATE FRENCH TOAST filled with marshmallows & chocolate $11.95

CROQUE MONSIEUR (or MADAME) --French toast filled with ham & swiss, topped with bubbling cheese sauce & a fried egg $12.45

THE BASICS

Fresh fruit Salad $6.45 ... with honey, yogurt & nuts $8.45
Fresh strawberries $7.95 Fresh juice 12 oz./ $3.95 16 oz./ $4.75

TWO EGGS ANY STYLE with potatoes or grits $6.95 *Egg whites $1.00 extra*
with Country ham, Smoked bacon or Farmer sausage, extra egg $8.95
with Canadian back bacon, turkey bacon, corned beef hash, or chicken-apple sausage $10.95
Bagel, toast or hard roll $2.45 Bagel with cream cheese $3.45 Toasted English muffin $3.25
Croissant $3.25 Chocolate croissant $3.25 Danish pastry $3.25

Bowl of creamy cheddar grits $5.95
Slow-cooked rolled oatmeal with milk, raisins & brown sugar $6.95
Homemade granola, yogurt or milk, brown sugar, honey or Vermont maple syrup $10.95
Cold cereals $6.45 with bananas & strawberries $7.95
Muffin or Bagel or Croissant instead of toast $1.00

(toast served on request)

GOOD THINGS TO DRINK

WE MAKE A SPIRITED MARTINI: BEEFEATER OR SMIRNOFF $10.00

Negroni **$10.00** Pina Collada **$10.00** Cosmopolitan **$12.00**
Mimosa **$12.00**
Manhattan **$11.00** Bloody Mary **$10.00** Margarita **$10.00**
Old Fashioned **$10.00** Long Island Iced Tea **$11.00**

Wines
From the Robert Oatley Tic Tok Collection,

	Glass	**Bottle**
Red, White or Rose	**$9.00**	**$34.00**

Wine by the Bottle 35.00

choose from

Cabernet Sauvignon Merlot Pinot Noir Chianti ???
Sauvignon Blanc-Semillon Pinot Grigio Chardonnay
White Zinfandel

Beers on Tap

Sam Adams **$7.00** Stella Artois **$7.00**
Guinness Stout **$8.00**

Bottles

Import: Amstel Light, Heineken, Corona **$7.50**
Domestic: Budweiser, Coors Light **$7.00**
Brooklyn Lager **$8.00** O'doul's non-alcohol **$7.00**

COCKTAILS

BEER

WINES

STARTERS & GOOD THINGS TO SHARE

IPA BATTERED ONION RINGS, ranch dressing $6.45

TICK TOCK'S SHRIMP (4) COCKTAIL, cocktail sauce, lemon, basil $9.95

HOME MADE MEATBALLS, sauce pomodoro, smoked mozzarella $6.95

BUFFALO CHICKEN WINGS, blue cheese dressing & celery sticks $10.95

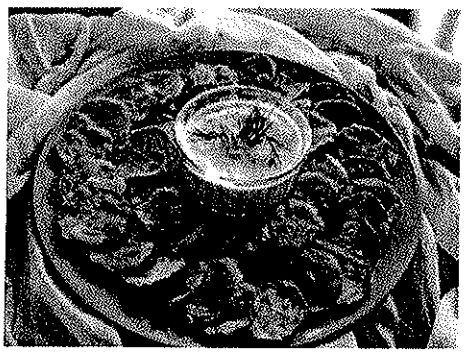
HUMMUS with grape leaves, cucumber & warm pita $9.25

BASKET OF POPCORN SHRIMP, fried lemon & tartar sauce $9.95

** **TICK TOCK'S FAMOUS DISCO FRIES, American cheese & brown gravy** ** $9.95

CRISPY BUTTERMILK CHICKEN FINGERS with rooster sauce aioli $14.95

DOUBLE-DECKER QUESADILLA filled with bacon, jack cheese, chorizo, guacamole & tomato $10.45



FLASH FRIED CALAMARI, spicy cool Sicilian tomato sauce $8.95

VILLAGE FALAFEL, tahina dipping sauce & cilantro $7.95

CRISP MOZZARELLA STICKS, Pink Ranch sauce $9.95

CRISP FRIED ZUCCHINI, yogurt-cucumber dipping sauce $9.95

CHICKEN SOUP cup $3.95 bowl $5.25

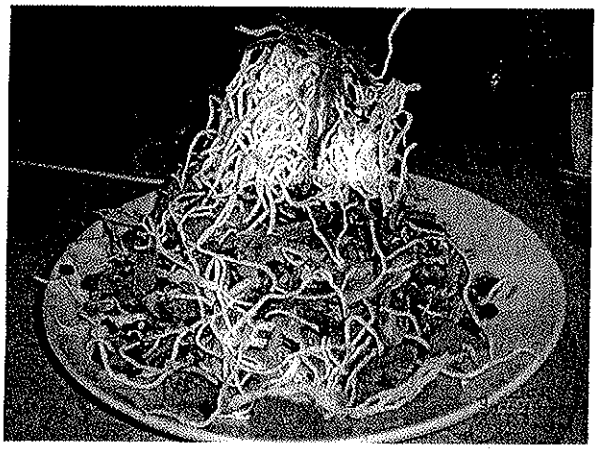
SOUP OF THE DAY cup $3.95 bowl $5.25

ONION SOUP LES HALLES with gooey melted cheese $6.95

CHILI CON CARNE with el Jefe's spice blend $7.95

MAIN COURSE SALADS

BROWN DERBY'S HOLLYWOOD COBB SALAD: bacon, chicken, tomato, blue cheese & avocado over chopped greens, red wine vinaigrette **$12.95** instead *of chicken* add jumbo shrimp (4) **$13.95**



ASIAN CHICKEN CHOP-CHOP: poached chicken, mandarin oranges, carrots, radishes, cucumbers, Chinese cabbage, sesame-soy dressing, cashews & crunchy noodles $12.95
with shrimp (4) instead of chicken **$13.95**

THE CAESAR, romaine, homemade croutons, parmesan-garlic dressing **$9.95**
with chicken **$11.95**
with shrimp (4) **$13.95**

MEDITERRANEAN VEGETABLE SALAD: Seasonal vegetables roasted & grilled, fresh mozzarella, avocado & sun-dried tomatoes with arugula & romaine, balsamic vinaigrette **$10.95**

chicken breast **$12.95** *or* *with chilled salmon* **$13.95**

CURRIED CHICKEN SALAD, Boston Bibb lettuce, green beans, chutney chicken, Madras dressing with almonds **$11.95**

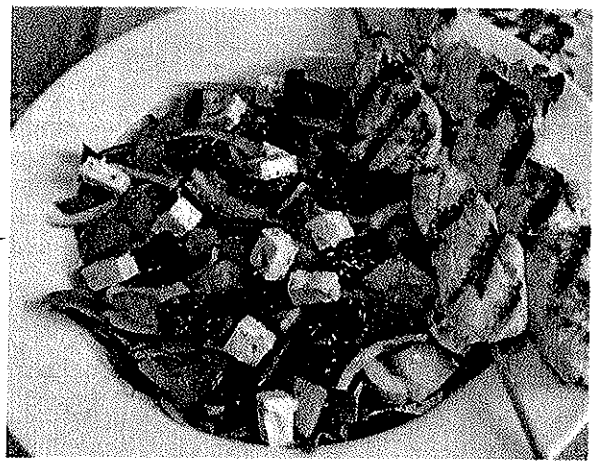
FRESH TUNA NICOISE SALAD, mesclun, tomatoes, green beans, eggs potatoes & olives, lemon vinaigrette
with salmon **$13.95** *instead of tuna* **$14.95**

MY BIG GREEK FEAST
cucumbers, sweet peppers, tomatoes, scallions & feta cheese tossed with lettuce & chickpeas, topped with stuffed grape leaves. Oregano vinaigrette or traditional Greek yogurt tzatziki sauce.

$12.95 *vegetarian*

with:
grilled lemon chicken **$13.95**

grilled shrimp (4) **$14.95**
sizzling lamb meatballs **$14.95**



SIDE SALADS

CAPRESE: vine-ripened tomato, mozzarella & basil **$9.95**

MESCLUN SALAD, grape tomatoes, balsamic vinaigrette **$7.95**

CLASSIC WEDGE SALAD, Danish blue cheese dressing, bacon, tomatoes **$9.95**

BURGERS, BEEF & OTHERWISE

Featuring Pat LaFrieda "Signature Hamburger"

MISS DAISY BURGER
grilled burger & fried green tomato, American cheese, bacon, Thousand Island dressing. Side of cole slaw. $11.95

Bacon-Cheeseburger with Vermont cheddar *or* blue cheese, applewood bacon & French fries **$11.95**

CHIPOTLE BURGER with jack cheese & bacon, smoky-peppery bbq onions, pickled jalapenos, waffle fries **$11.95**

BURGER "N" BUN (THE JUST BURGER) Pat LaFrieda "Signature Hamburgers with sesame seed bun **$8.95**

****TICK TOCK'S LAMB BURGER** topped with feta cheese, sautéed peppers & onions, lettuce & tomato.

Waffle fries **$12.95****

HALF-POUND BLACK ANGUS BURGER, lettuce, tomato, pickle, onion ring **$10.95**
add American, blue or Swiss cheese **$11.95**

STEAKHOUSE BURGER with thick-cut Williamsburg bacon, Peter Luger's steak sauce, swiss cheese & griddled onions and French Fries $12.95

GRILLED TURKEY BURGER, avocado, tomato, ranch dressing, butter lettuce, sweet potato fries 000 *add turkey bacon* **$12.95**

GARDEN BURGER -- grains, oats & vegetable burger, whole grain bun, pesto mayonnaise & salsa. Sweet potato fries **$12.95** *vegetarian*

DON'T FORGET OUR FABULOUS VERTICAL ONION RINGS! $6.25

EPIC SANDWICHES

THE REUBEN -- our house-made corned beef, swiss cheese, sauerkraut & Russian dressing on griddled rye bread. French fries **$12.45**

BEVERLY HILLS GRILLED SALMON -- avocado, tomatillo-lime dressing on rosemary focaccia. Small green salad **$13.95**

MONTAUK FRIED CALAMARI ROLL -- lemon, tartar sauce, cole slaw, french fries **$11.95**

CRUNCH-FRIED CHICKEN BREAST on garlic toast with lettuce, tomato & ranch dressing. Waffle fries. **$10.95**

MOTT STREET MEATBALL HERO -- pomodoro sauce, mozzarella & pecorino on garlic bread. Cole slaw **$10.95**

PORCHETTA -- pork roasted Italian style with fennel, rosemary & garlic, served with roasted pepper & arugula on ciabatta and French Fries **$11.95**

TUNA MELT, lemon mayonnaise, Swiss cheese & tomato open-face on griddled rye. Cole slaw. **$12.75**

MONTE CRISTO --french toasted sandwich of sliced turkey breast, grilled ham, melted swiss. With French fries **$12.75**

GRILLED SALMON FILLET, Old Bay dressing, tomato, brioche bun, cucumber salad **$13.95**

NEW YORK STRIP STEAK -- carved onto a garlic baguette. Onion rings & french fries **$16.95**

PHILLY CHEESESTEAK, sliced rib eye, onions, mushrooms, peppers, mozzarella. With fries **$12.95**

BBQ CHICKEN SANDWICH, bibb lettuce, avocado, tomato, ranch dressing. Sweet potato fries **$11.95**

VEGETABLE MELT-OPENFACE SANDWICH -- zucchini, sweet peppers, onions, tomatoes, eggplant with & fontina cheese on crusty bread **$12.95** *vegetarian*

PRESSED SANDWICHES

GRILLED FOUR CHEESE PANINI -- American, blue, smoked mozzarella & swiss with sun-dried tomato & Dijon-mayo pressed in a ciabatta. Served with sweet potato fries **$9.95**
Add bacon or ham **$11.95**

HAVANA CUBANO -- smoked ham, roast pork, turkey, Swiss cheese, mustard & pickles stuffed into a pressed hero loaf. French fries $12.95

PRESSED CHICKEN & SWISS CHEESE PANINI with chipotle-cilantro mayonnaise. **$11.95**

PASTAS

Served with a choice of soup or the day or a mixed green salad

PENNE POMODORO, fresh basil, tomatoes, extra virgin olive oil **$12.95** *vegetarian*

topped with meat balls **$14.45** *grilled chicken* **$14.45** *sauteed shrimp* **$16.95**

GRILLED CHIPOTLE CHICKEN FETTUCCINE -- Tex-Mex spiced, sweet peppers, onions & asparagus in a smoky parmesan cheese sauce **$14.95**

RIGATONI with seven-hour Bolognese sauce, topped with fresh ricotta **$14.45**

SHRIMP LINGUINE FRA DIAVOLO, red pepper, garlic, white wine & tomato $16.95

FETTUCCINE ALFREDO *or* PENNE A LA VODKA **$13.95** *vegetarian*
with grilled chicken **$14.45** *sauteed shrimp* **$16.95**

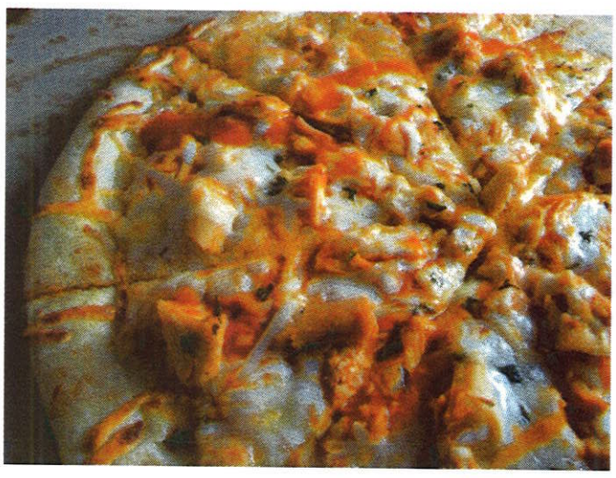
RICOTTA RAVIOLI, pink marinara sauce, pecorino Romano cheese **$13.95** *vegetarian*

HEARTH OVEN PIZZA

PIZZA MARGHERITA: mozzarella, tomato sauce, basil **$9.95** *vegetarian*
top this with pepperoni **$11.95** *meatballs* **$11.95** *sauteed mushroom* **$11.95**

BBQ CHICKEN PIZZA: roasted chicken in a tomato-barbecue sauce, smoked mozzarella, red onions & cilantro **$13.95**

CHICKEN PESTO PIZZA: diced chicken with mozzarella, tomatoes, basil-pine nut pesto, Parmesan **$13.95**



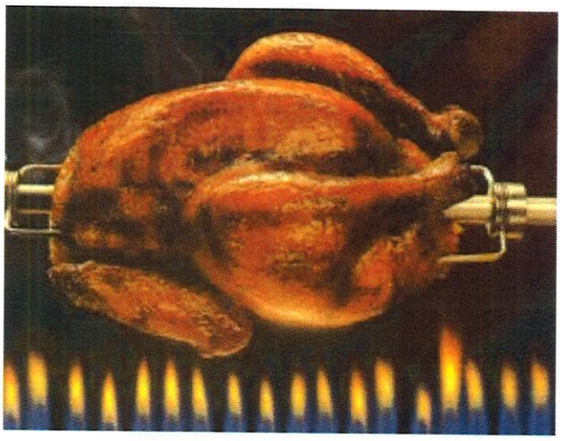
BUFFALO CHICKEN PIZZA, spicy chicken, Tabasco-tomato sauce, crumbled blue cheese & mozzarella $13.95

PIZZA HONOLULU: smoked mozzarella, pineapple, ham, tomato sauce, sweet pepper rings **$13.95**

GARDEN PIZZA: grilled eggplant, sun-dried tomatoes, corn, broccoli, mushrooms, goat cheese & mozzarella with tomato sauce **$13.95** *vegetarian*

SPECIALTIES

Served with a choice of soup or the day or a mixed green salad



ROTISSERIE CHICKEN
brined & slow roasted, mashed potatoes, & broccoli $15.95

GRILLED SALMON FILLET, with lemon-parley risotto, asparagus, tomato-basil relish **$16.95**

BIG GULF SHRIMP & portabellos on cavatelli, sweet peas **$16.95**

ENGLISH FISH & CHIPS IN IPA BATTER, potato wedges, tartar sauce & malt vinegar **$15.95**

AMERICA'S CLASSIC ROAST TURKEY DINNER, stuffing, whipped potatoes, pan gravy, cranberry sauce **$15.95**

SMOKED IN OUR OWN KITCHENS

platters served with cole slaw, waffle fries & New York pickle

Monday -- Hot pastrami platter **$15.95**
Tuesday -- Beef brisket, creamed horseradish **$15.95**
Wednesday -- Rosemary-smoked pork loin **$15.95**
Thursday -- Classic corned beef platter **$15.95**
Friday -- Hot-smoked salmon fillet, tartar sauce **$17.95**
Weekends -- Smoked turkey breast, cranberry sauce **$15.95**

CHICKEN BREAST PARMIGIANA with penne pomodoro **$15.45**

KETCHUP GLAZED MEATLOAF whipped potatoes & creamed spinach **$15.45**

BROILED FLOUNDER PICCATA, lemon butter & capers with rice pilaf & broccoli **$16.95**

GROUND ROUND, ONE FULL POUND, topped with sauteed peppers, mushrooms & onions, French fries **$15.95**

125th STREET BUTTERMILK FRIED CHICKEN, honey, french fries, cole slaw **$15.95**

NEW YORK STRIP STEAK basted with garlic-parsley butter, french fries & creamed spinach **$19.95**

CROCK OF BUBBLING SHRIMP & BACON MAC & CHEESE, topped with parmesan-panko crust **$16.95**

BIG BBQ SHORT RIB smoked on the bone, mashed potatoes & IPA onion rings **$17.95**

SPINACH, FETA & PINE NUT PIE folded into flaky filo dough, rice pilaf on the side **$14.95**

SIDE ORDERS

Classic French Fries $5.95
Mashed Potatoes $5.95
Hash Browns Potatoes $6.95
Sweet Potato Frites $6.95
Seasoned Waffle Chips $6.95
Rice Pilaf $4.95
Mac & Cheddar $6.95
Creamed Spinach $6.95

Steam Spinach Or Olive Oil $6.95
Broccoli, buttered or steamed $6.95

Tick Tock – Dessert / Beverage Menu Draft 9-1-14

Desserts

Cakes, Pies, Ice Cream Parlor and Soda Fountain Classics

Daily cake and pie selection

Dulce De Leche Cake $7.95
German Chocolate Cake $7.45
Black Forest Cake $7.45
Chocolate Mousse Cake $7.45
Oreo Cookie Bash $6.95
Red velvet $8.95
Tiramisu Cake $7.45
Carrot Cake $7.45

New York Cheesecake $7.45
New York Cheesecake with Strawberries $8.45
Crack Pie ????
Apple Pie $5.95
Key lime $6.95
With Ice Cream $1.00

Featuring Haagen Dazs Ice Cream Selections

Ice Cream Barista, Shakes & Such

Soda Fountain Classics

Milk ThickShakes (HAND SHAKES), Chocolate, Vanilla and Strawberry $6.25

Malts, Chocolate, Vanilla, and Strawberry $6.25

Ice Cream Soda, Chocolate, Vanilla and Strawberry $6.25

Specialty Shakes, Milk Chocolate Oreo, Peanut Butter, Bananas Foster, Mango Lassi, Salted Dulce De Leche or (Caramel) Maple, Nespresso Shot Shake $7.25

Floaters: White Russian, Maple Bourbon, Pina Colada, Dark & Stormy, Chocolate Kulula $9.95

Smoothies

Pina Colada... Coconut Milk, Pineapple, Skim milk, Honey, Yogurt $7.25
Tropical Storm... Strawberry, Peach, Banana, Yogurt, skim milk $7.25
Fusion... Strawberry, Yogurt, Coconut Milk, Pineapple, Skim Milk $7.25
Maple Madness, maple syrup, yogurt, turbo sugar, walnuts $7.25

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT	DOING BUSINESS AS (DBA)
701 Restaurant, LLC	The Jolly Monk
STREET ADDRESS	**CROSS STREETS**
701 9th Avenue, New York, New York 10019	Between 48 & 49 Streets

OWNER	NAME:	Brian Connell, Tony Doyle, Patrick Schmidt	ATTORNEY	NAME:	Michael J. Paleudis
	PHONE:	(917) 653-7390		PHONE:	(914) 220-8270
	FAX:			FAX:	(914) 220-8271
MANAGER	NAME:	Patrick Schmidt	LANDLORD	NAME:	Woodland Realty Associates, LLC Attn.: Neil Polon
	PHONE:	(551) 655-2953		PHONE:	(212) 686-4144
	FAX:			FAX:	

DESCRIPTION OF BUSINESS

Establishment Type:	X Bar/Tavern ○ Bed & Breakfast ○ Eating Place Beer ○ Cabaret ○ Night Club ○ Hotel ○ Restaurant ○ Catering Establishment ○ Club (Fraternal Organization – Members Only) ○ Other (Explain):Bar/Arcade
Method of Operation:	○ Restaurant ○ Dance Club ○ Sports Bar ○ Adult Entertainment ○ Wine Bar ○ Pizzeria ○ Cafe X Other (Explain):Bar/Arcade Authentic Belgian Beer Bar & Restaurant
License Type:	X On-Premise ○ Wine ○ Beer ○ Wine & Beer X Liquor, Wine & Beer

APPLICATION TYPE *(check one)*

		YES	NO
	Has applicant owned or managed a similar business?		
	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?		
○ 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 atta		
	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.

OPERATIONAL ISSUES

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS	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	18	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+	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	(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)	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	(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

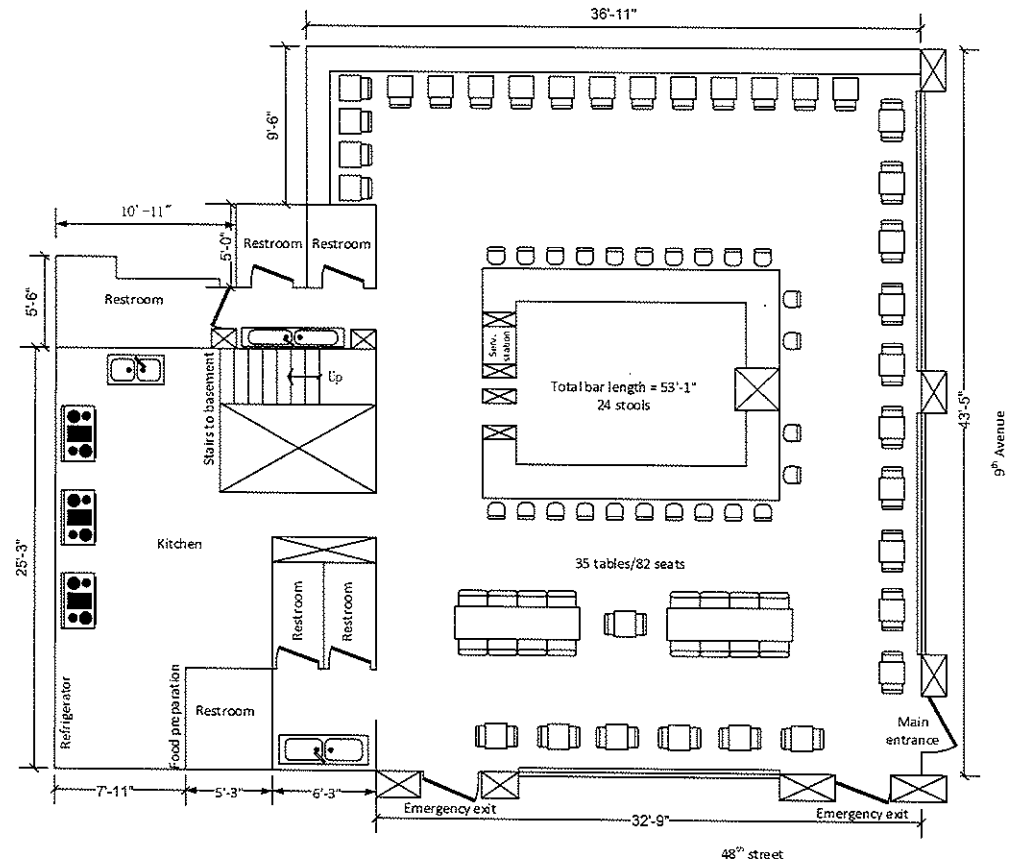
BUILDING DESIGN

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

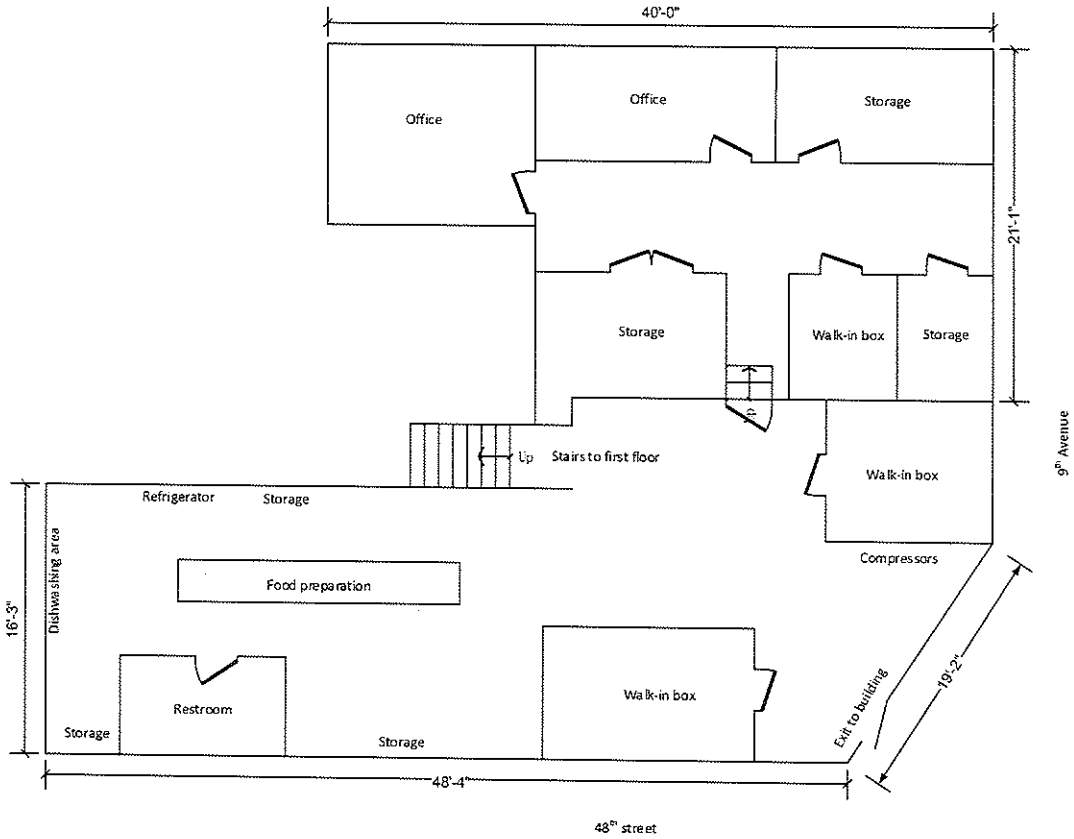
LOCATION & ZONING					
Primary Zoning District:	R8	Overlay (If Applicable):			C1-5
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?		(YES)	NO	N/A	Clinton
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?		(YES)	NO	N/A	
Is the 500 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	500 Foot Rule
Is a Public Assembly permit required?		YES	(NO)	N/A	
Are your plans filed with DOB?		YES	NO	(N/A)	
Building Type	○ Residential ○ Commercial X Mixed Use ○ Other, describe:				
Adjacent Buildings	○ Residential ○ Commercial X Mixed Use ○ Other, describe: _____				

NOTIFICATION:		
What organizations / community groups have you notified regarding your application?	# 1	West 47th/48th Street Block Association
	# 2	
	# 3	



INTERIOR DIAGRAM - 1st Floor
701 9th Avenue
New York, NY
March 18, 2014

NOT TO SCALE



INTERIOR DIAGRAM - Basement
701 9th Avenue
New York, NY
March 18, 2014

NOT TO SCALE

AREA SURVEY
701 9th Avenue
New York, NY
March 18, 2014

NOT TO SCALE

Re: 701 9th Avenue

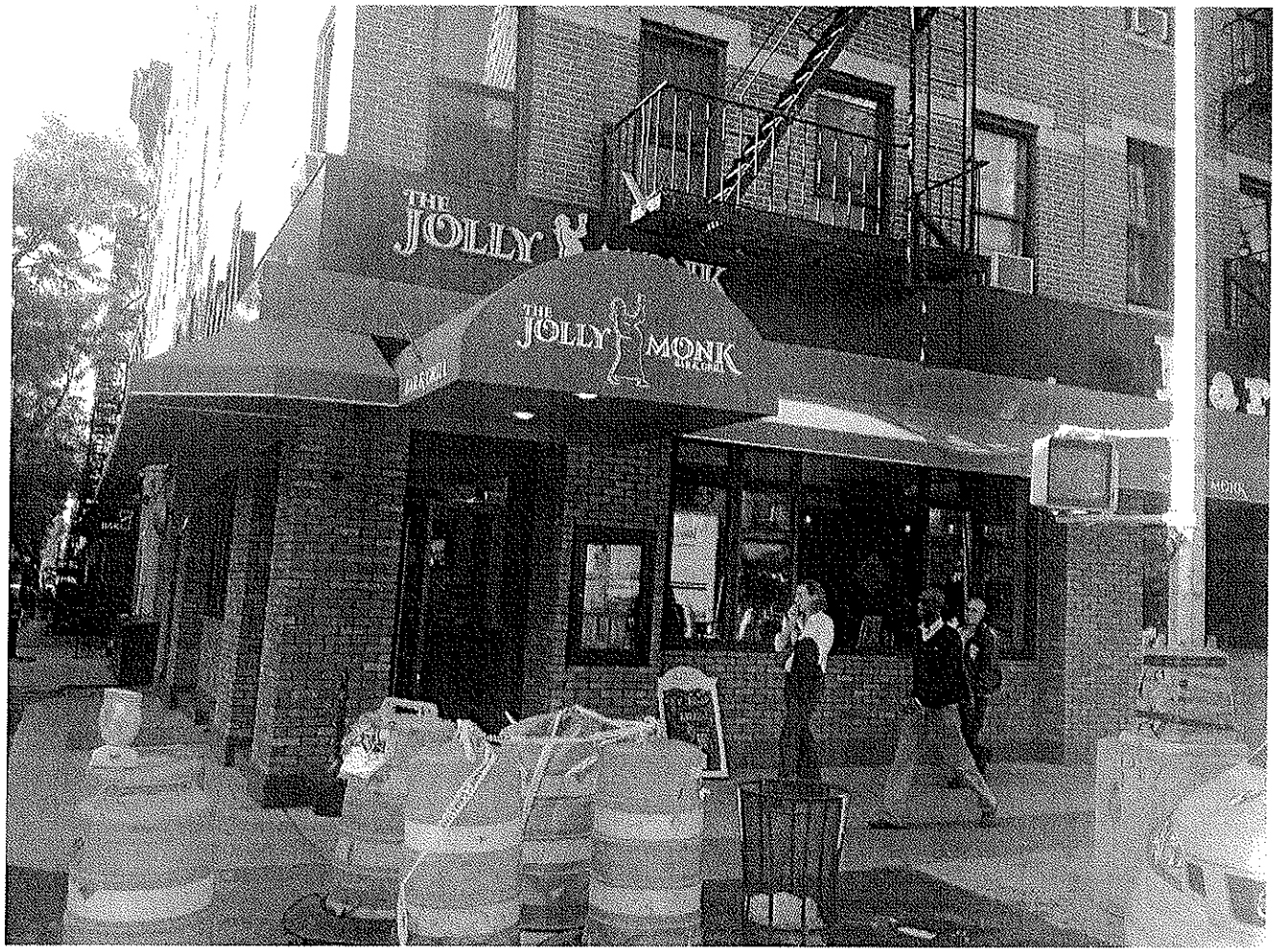
1. Mickey Spillane's - 350 West 49th Street - (213')
2. Diego's Mexican Grill - 714 9th Avenue - (184')
3. The Delta Grill - 700 9th Avenue - (111')
4. Room Service - 690 9th Avenue - (197')
5. Amarone - 686-688 9th Avenue - (232')
6. Convo Bar - 675 9th Avenue - (438')
7. Chelsea Grill - 675 9th Avenue - (415')
8. Hell's Kitchen - 679 9th Avenue - (358')
9. Barrage - 683 9th Avenue (AKA 401 West 47th Street) - (276')
10. Pietrasanta - 683 9th Avenue - (263')
11. AA Jing - 689 9th Avenue - (179')
12. Balkanika - 691 9th Avenue - (154')
13. The Gaf West - 401 West 48th Street - (82')
14. Viv Thai - 717 9th Avenue - (169')
15. Gossip - 733 9th Avenue - (371')
16. Molloy's - 737 9th Avenue - (416')

Schools & Churches

1. P.S. 17 Professional Performing Arts School - 328 W. 48th St. - (498')
2. High School of Graphic Communication Arts - 439 W. 49th St. - (497')
3. Calvary Christian Church - 409 West 47th Street - (298')

Bar Grill
BELGIAN BEER BAR & GRILL

JOLLY MONK
Bar Grill


THE JOLLY
THE JOLLY MONK

The Jolly Monk

Belgian Beer Bar & Grill - Hell's Kitchen NYC

Appetizers

Deluxe Belgian Frites - 10
Jolly Belgian Wings - 10
Beer Battered Onion Rings - 9
Pint O' Fries - 7
Meat & Cheese Plate - 15
Sriracha Deviled Eggs - 8
Truffled Mushrom Flatbread - 12
Mac & Cheese Chicken Sliders - 12
Parmesan Pretzel Bread - 11

Entrees

Truffled Mac & Cheese - 15
Chicon au Gratin - 16
Pretzel Crusted Salmon - 19
Beer Braised Brisket - 16
Grilled Pork Loin - 18
Moules Frites - 22
Boudin Blanc - 19

Fresh Salads

Belgian Endive Salad - 13
Poached Pear & Walnut Salad - 14
Jolly Monk House Salad - 10

Burgers & Sandwiches

Belgian Waffle Burger - 14
The Jolly Burger - 12
Turkey Sambal Wrap - 12
Buttermilk Chicken - 13
Harvest Grilled Cheese - 12
Mushrom Kale Burger - 13
Rustic Crab Cake Flatbread - 14

Side Dishes

Mixed Green Salad - 5
Sauteed Spinach - 5
Buttermilk Biscuits - 4
Rustic Mashed - 6
Fried Pickles - 7

www.JollyMonkNYC.com

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT	DOING BUSINESS AS (DBA)
325 West 33rd, LLC, and Lodging Concessions, LLC, as co-licensees	Fairfield Inn & Suites
STREET ADDRESS	**CROSS STREETS**
325 W. 33rd St., New York, NY 10001	Between 8th and 9th Ave.

OWNER	**NAME:**	325 West 33rd, LLC	**ATTORNEY**	**NAME:**	Howard D. Geneslaw (325 West 33rd, LLC) Alissa M. Yohey (Lodging Concessions, LLC)
	PHONE:	808-544-1283		**PHONE:**	212-613-2186 (H. Geneslaw) 518-449-8893 (A. Yohey)
	FAX:	808-528-7127		**FAX:**	212-554-9684 (H. Geneslaw) 518-449-4292 (A. Yohey)
MANAGER	**NAME:**	Lodging Concessions, LLC	**LANDLORD**	**NAME:**	NA
	PHONE:	864-327-4059		**PHONE:**	NA
	FAX:	864-699-4498		**FAX:**	NA

DESCRIPTION OF BUSINESS

Establishment Type:

○ Bar/Tavern ○ Bed & Breakfast ○ Eating Place Beer ○ Cabaret ○ Night Club ☑ Hotel ○ Restaurant

○ Catering Establishment ○ Club (Fraternal Organization – Members Only)

○ Other (Explain):Bar/Arcade

Method of Operation:

○ Restaurant ○ Dance Club ○ Sports Bar ○ Adult Entertainment ○ Wine Bar ○ Pizzeria ○ Cafe

☑ Other (Explain): HOTEL

License Type:

☑ On-Premise ○ Wine ○ Beer ○ Wine & Beer

APPLICATION TYPE *(check one)*

○ **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?		
☑ **Transfer**	What is the prior license #?	1265261	
	What is the expiration date on the prior license?	4/30/2015	
	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.		
○ **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	SEE	ADDITIONAL	INFO.	SECTION			
	Music	SEE	ADDITIONAL	INFO.	SECTION			
	Kitchen	SEE	ADDITIONAL	INFO.	SECTION			

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
	749	749	31	80	0	1	6	see add'l	info.

How many floors are there? What is the capacity for each floor? (please respond in space provided)	1-2	3-4	5+	B, 85; 1st, 199; 2nd, 25; 3rd-20th, 24; 21st-22nd, 16; 23rd, 77.
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
Will outside promoters be used?	YES	NO	N/A	No
Will the security plan submitted be implemented?	YES	NO	N/A	Yes
Will State certified security personnel be used?	YES	NO	N/A	Yes
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	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	N/A

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	Yes
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	Yes
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	Yes
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A	Yes
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	Yes
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	Yes

LOCATION & ZONING					
Primary Zoning District:	C6-4	Overlay (If Applicable):			N/A
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 (500 Foot Rule only)
Is a Public Assembly permit required?		YES	NO	N/A	No
Are your plans filed with DOB?		YES	NO	N/A	Yes

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	Stonehenge, The Olivia, 315 W. 33rd St. (adjacent apartment building)
	# 2	Vornado, 330 W. 34th St. (adjacent office building)
	# 3	James A. Farley Post Office Building, 421 8th Ave. (located across 33rd street from premises)

ADDITIONAL INFORMATION: (Applicant Use)

Hours of Operation:
(1) Hotel: 24 hours.
(2) Rooftop Bar/Restaurant: Sun. - Thurs., 4pm to 10pm; Fri. & Sat., 5pm - 11pm.
(3) Breakfast Area: 6am - 11am, 7 days a week.

Music: 6am - 10pm, 7 days a week

Outside Area Occupancy: (1) Rear Patio: 9 tables/36 seats. (2) Rooftop: 10 tables/34 seats.

ADDITIONAL NOTES: (Office Use Only)

FAIRFIELD INN & SUITES

325 WEST 33RD STREET, NEW YORK, NY 10001

MARRIOTT FAIRFIELD INN & SUITES, COMMUNITY BOARD SUBMISSION

1 LOCATION MAP

LIST OF DRAWINGS

Z-001 COVER SHEET
Z-002 NOT USED
Z-003 NOT USED
Z-004 NOT USED
Z-005 NOT USED
Z-006 CELLAR PLAN
Z-007 FIRST FLOOR PLAN
Z-008 SECOND FLOOR PLAN
Z-009 3,4,6,8,10,12,14,16,18,20 FLOOR PLAN
Z-010 5,7,9,13,15,17,19 FLOOR PLAN
Z-011 11 FLOOR PLAN
Z-012 21 FLOOR PLAN
Z-013 22 FLOOR PLAN
Z-014 ROOF TERRACE PLAN

ABBREVIATIONS

AF	ABOVE FINISH
ALT.	ALTERNATE
CONC.	CONCRETE
CL	CLOSET
DN	DOWN
EL	ELEVATION
FF	FINISH FLOOR
FLR	FLOOR DRAIN
FT	FEET
GC	GARAGE DOOR
HR	HOUR
MECH.	MECHANICAL
MEZZ	MEZZANINE
MIN	MINIMUM
SF	SQUARE FEET
SPR	SPRINKLER
TYP	TYPICAL
VC	VERIFY IN FIELD
W	WIDTH
WD	WOOD

SYMBOLS

BUILDING SECTION

EXTERIOR ELEVATION

INTERIOR ELEVATION

DETAIL SECTION

COLUMN LINE REFERENCE

ELEVATION DATUM

KEY NOTE

PARTITION TYPE

WINDOW TYPE

DOOR NUMBER

NORTH ARROW

REVISION 1

DRAWING TITLE — 1 VIEW TITLE

EXIT SIGN

EMERGENCY LIGHTING

SMOKE/HEAT/CO DETECTOR

STAIR CAPACITY

DOOR CAPACITY

EXIT CAPACITY

PROPERTY LINE

1 HOUR FIRE RATED WALL

2 HOUR FIRE RATED WALL

3 HOUR FIRE RATED WALL

PUBLIC ACCESS AREA

GENERAL NOTES:

SCOPE OF WORK:

1. NEW DETAILS NOT SHOWN OR SPECIFIED, BUT REQUIRED FOR FINISHED CONSTRUCTION OF ANY PART OF THE WORK SHALL BE INCLUDED AS IF THEY WERE INDICATED ON THE DRAWINGS.
2. THE CONTRACTOR SHALL COORDINATE ALL WORK INVOLVED AND WITH THE STIPULATIONS OF LOCAL AUTHORITIES HAVING JURISDICTION OVER THE WORK.
3. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL CONDITIONS AND MATERIALS WITHIN THE PROPOSED CONSTRUCTION AREA. THE CONTRACTOR SHALL BE HELD ACCOUNTABLE AND LIABLE FOR ANY DAMAGE OR INJURY CAUSED TO OR DURING THE DURATION OF THE WORK.
4. THE CONTRACTOR SHALL LET OUT HIS OWN WORK AND SHALL PROVIDE ALL DRAWINGS AND SKILLS FOR OTHER TRADES PLUMBING, ELECTRICAL, ETC.
5. PLUMBING WORK SHALL BE PERFORMED BY PERSONS LICENSED BY THESE TRADES WHO SHALL ARRANGE FOR AND OBTAIN THROUGH THE DEPARTMENT OF B.S. ANY REQUIRED PERMITS, INSPECTIONS AND FILINGS WITH DOBO AS A CITY.
6. ELECTRICAL WORK SHALL BE PERFORMED BY PERSONS LICENSED BY THESE TRADES, WHO SHALL ARRANGE FOR AND OBTAIN THROUGH THE BUREAU OF ELECTRICAL CONTROL ALL REQUIRED PERMITS, INSPECTIONS AND FILINGS WITH DOBO AS A CITY.
7. THE CONTRACTOR SHALL DO ALL CUTTING, FITTING, PATCHING AS REQUIRED TO PERFORM ALL OF THE WORK INDICATED ON THE DRAWINGS AND ALL OTHER WORK THAT MAY BE REQUIRED TO COMPLETE THE JOB.
8. NO FUTURE TO BE PLACED OVER FIRE RATED WALLS.
9. ENCLOSURE OF ANY DUCTWORK TO BE PERFORMED UNDER SEPARATE APPLICATION.

PROJECT LOCATION:
FAIRFIELD INN & SUITES
325 W. 33RD STREET
NEW YORK, NY 10001

OWNER
CTO DEVELOPMENT LLC
[illegible]

HOTEL FRANCHISE
[illegible]

BUILDING CODE EXPEDITOR
[illegible]

ARCHITECT
[illegible]

MEP CONSULTANT
[illegible]

STRUCTURAL CONSULTANT
[illegible]

CODE EXPEDITOR/ZONING/EXPEDITOR
[illegible]

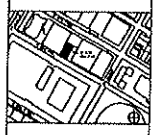
VEHICULAR TRANSPORTATION CONSULTANT
[illegible]

FACADE CONSULTANT
[illegible]

ACOUSTIC CONSULTANT
[illegible]

LIGHTING CONSULTANT
[illegible]

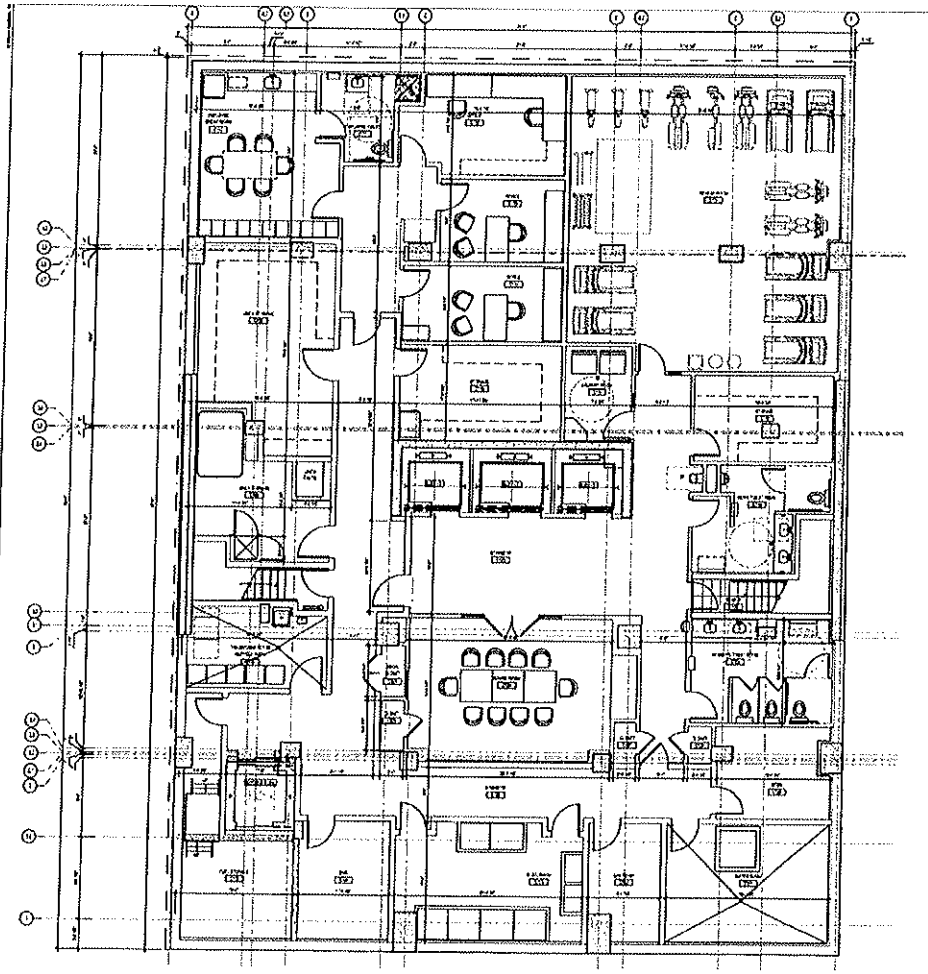
INTERIORS
[illegible]



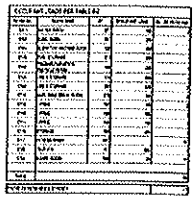
RKP PENN ARCHITECTS

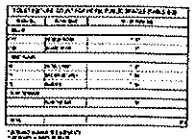
COVER SHEET

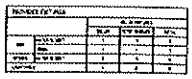
Z-001



1 CELLAR PLAN



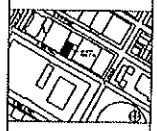




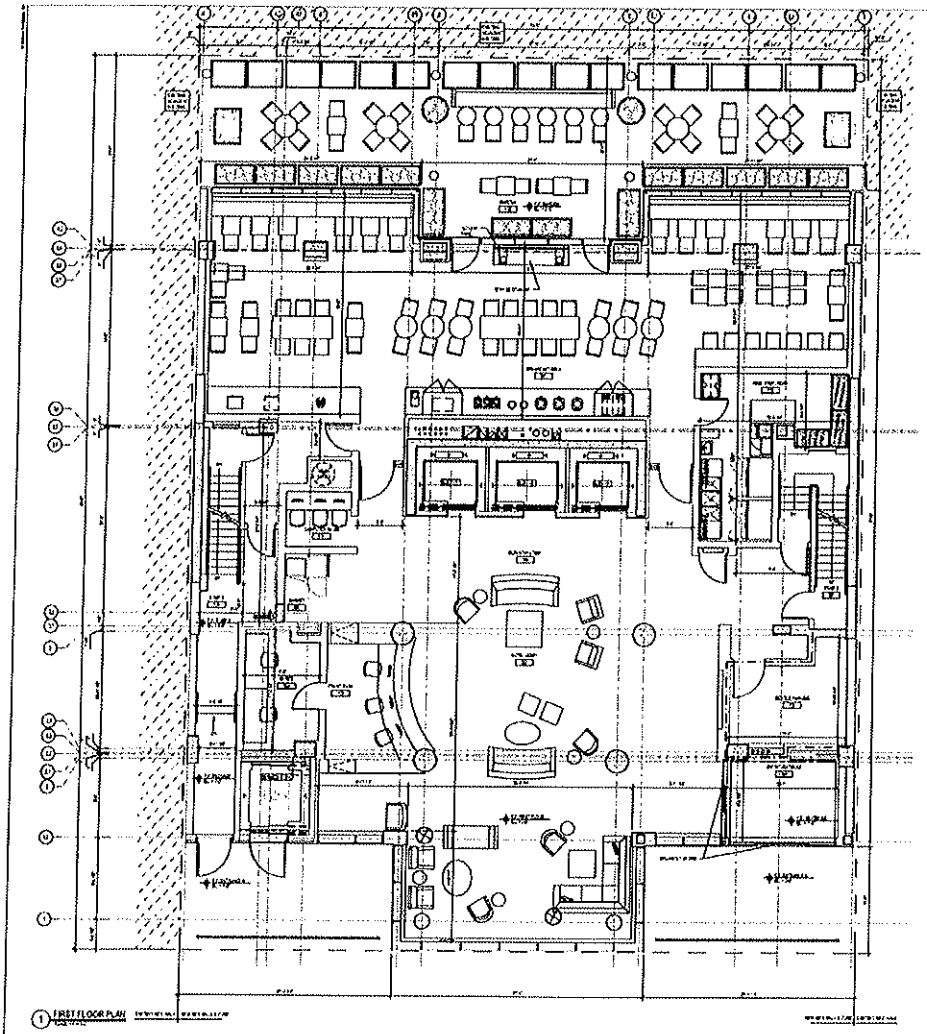
PLAN NOTES

PROJECT ADDRESS

FAIRFIELD INN & SUITES
325 W. 33RD STREET
NEW YORK, NY 10001



CELLAR PLAN



1 FIRST FLOOR PLAN

PLAN NOTES

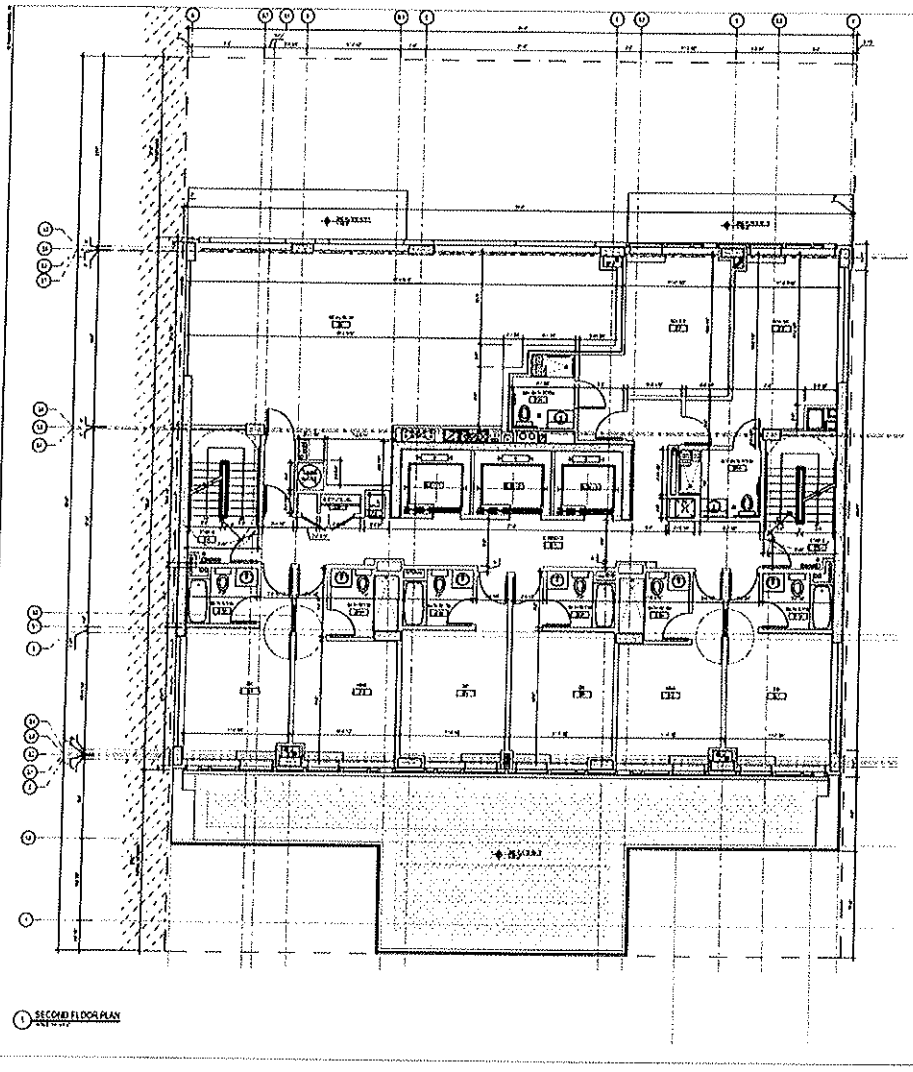
PROJECT LOCATION:

FAIRFIELD INN & SUITES
325 W. 33RD STREET
NEW YORK, NY 10001

HELFERN ARCHITECTS

FIRST FLOOR PLAN

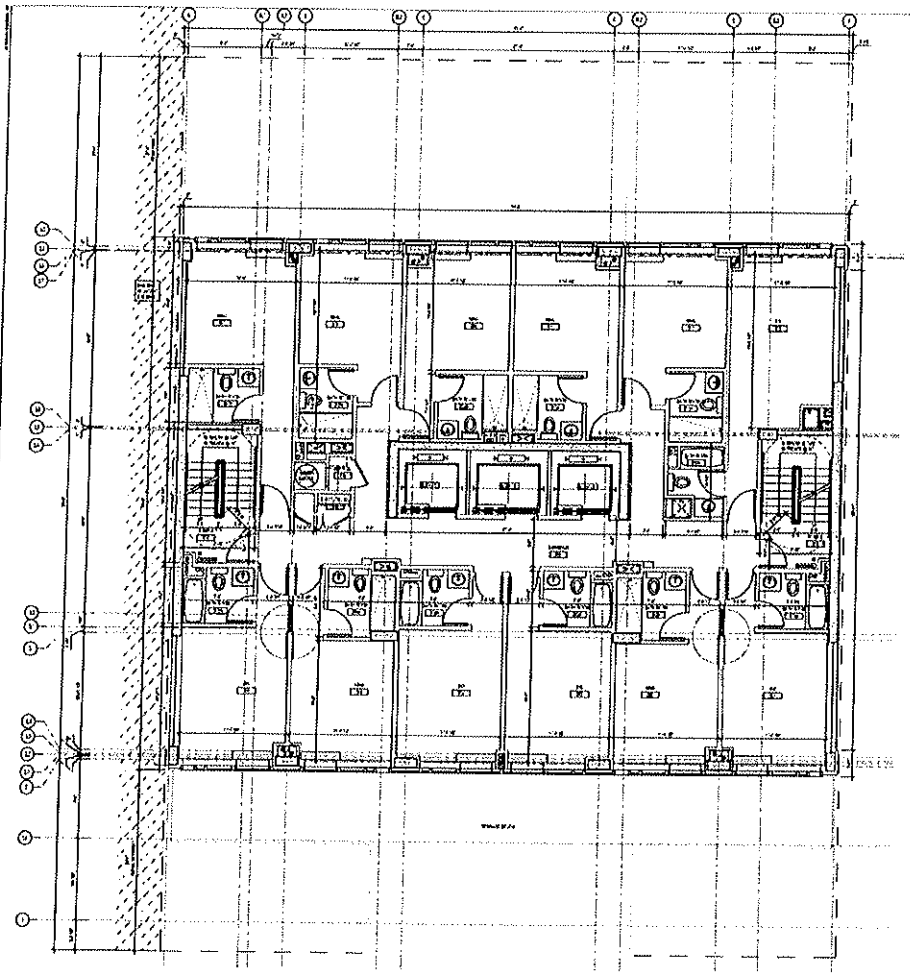
2-007



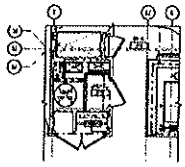
1 SECOND FLOOR PLAN

FAIRFIELD INN & SUITES
325 W. 33RD STREET
NEW YORK, NY 10001

SECOND FLOOR PLAN



1 3,4,6,8,10,12,14,16,18,20 FLOOR PLAN



2 EM PANEL @ 4, 12, 18 & DATA PANEL @ 20 FLOOR

PLAN NOTES:

PROJECT LOCATION:

FAIRFIELD INN & SUITES
325 W. 33RD STREET
NEW YORK, NY 10001

OWNER
[illegible]

HOTEL FRANCHISE
[illegible]

ALLIED ZONE INC.
[illegible]

ARCHITECT
HELPERN ARCHITECTS
[illegible]

MEP CONSULTANT
[illegible]

STRUCTURAL CONSULTANT
[illegible]

CODE CONSULTANT / EXPEDITER
[illegible]

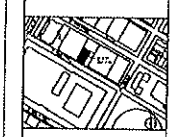
VERTICAL TRANSPORTATION CONSULTANT
[illegible]

FACADE CONSULTANT
[illegible]

ACOUSTIC CONSULTANT
[illegible]

LIGHTING CONSULTANT
[illegible]

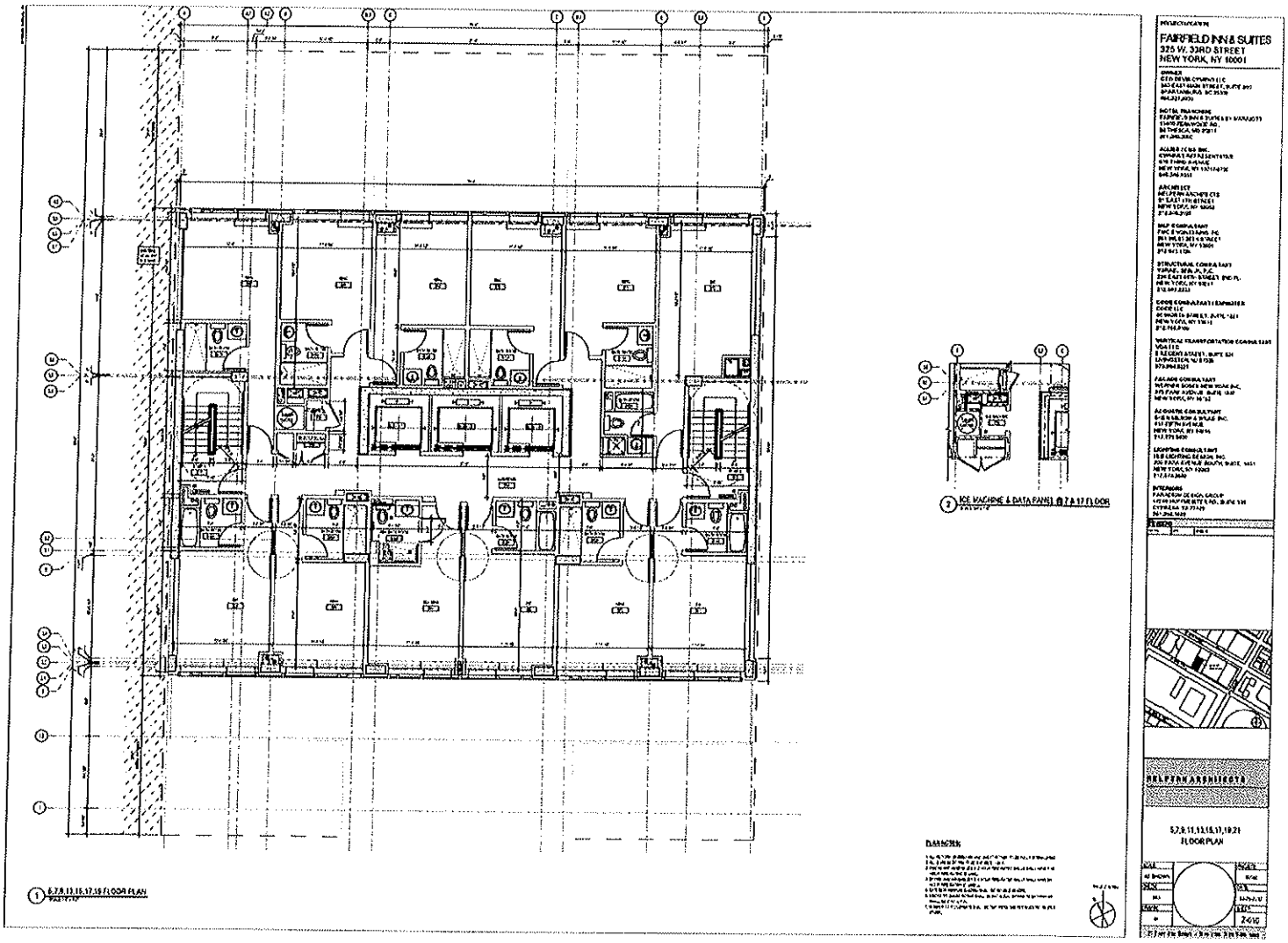
INTERIORS
[illegible]



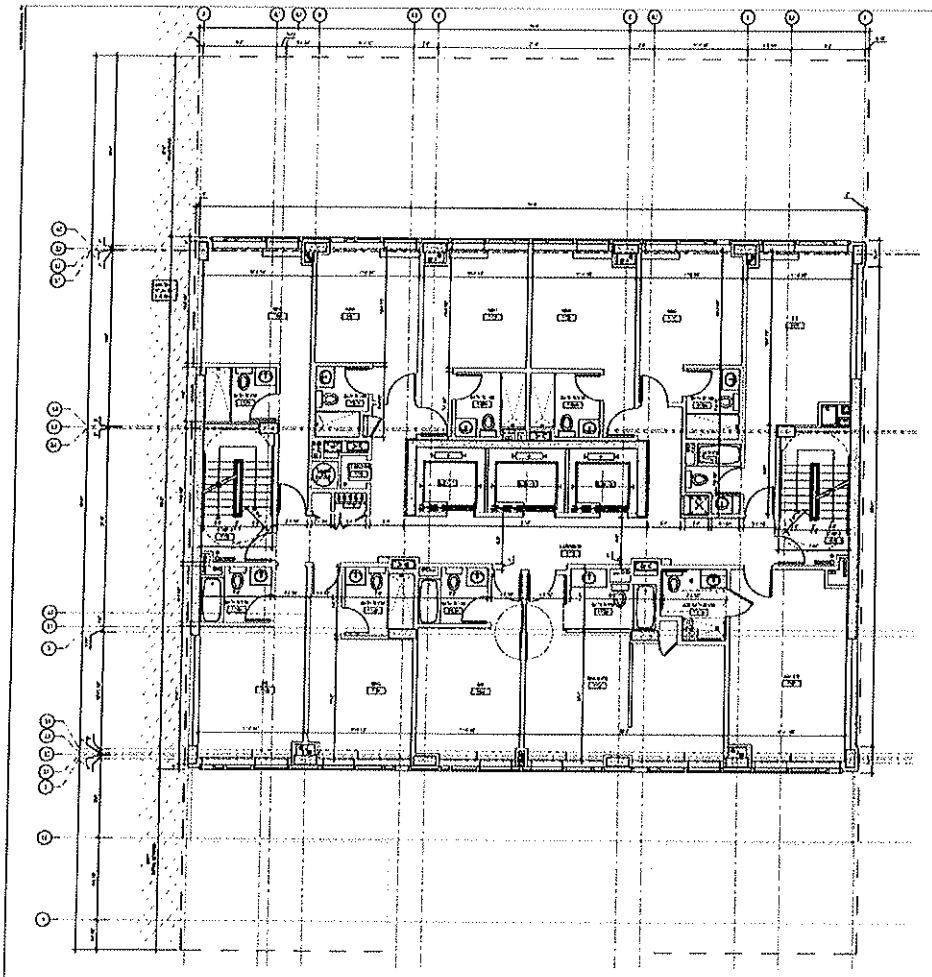
HELPERN ARCHITECTS

3,4,6,8,10,12,14,16,18,20 FLOOR PLAN

Z-001



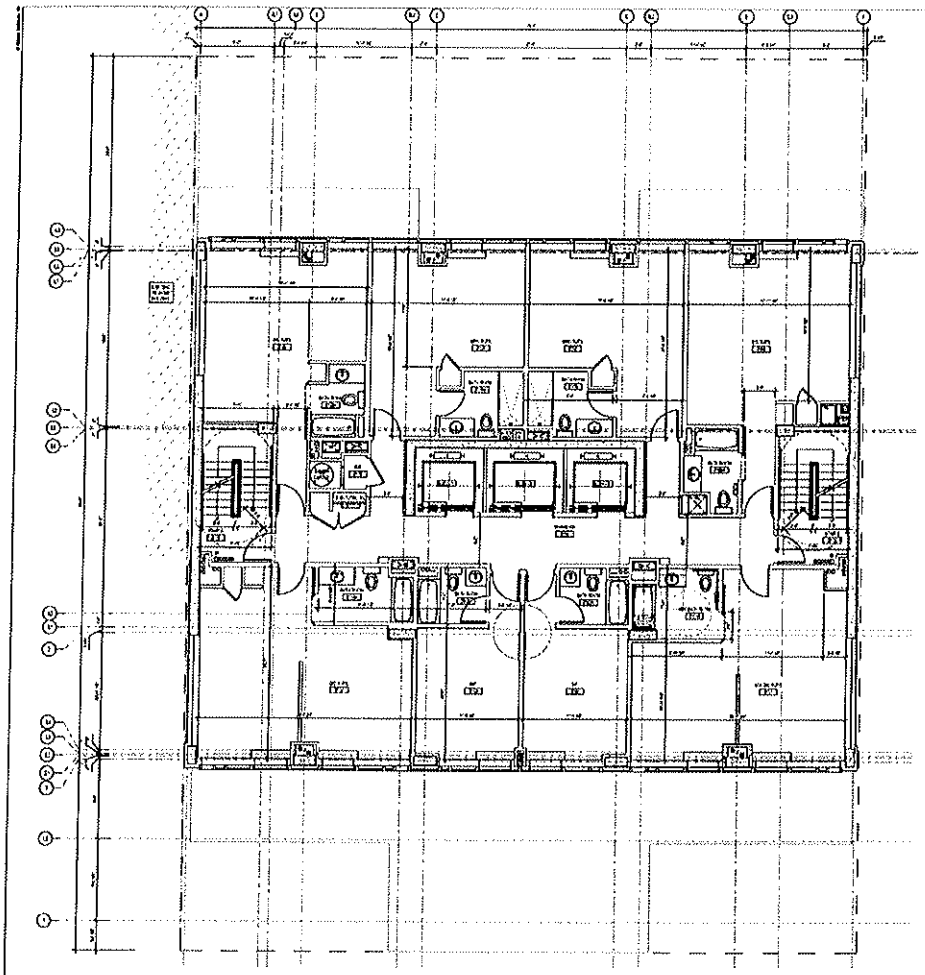
FAIRFIELD INN & SUITES
325 W. 33RD STREET
NEW YORK, NY 10001
ICE MACHINE & DATA PANEL @ 7 & 17 FLOOR
PLAN NOTES:
5,7,9,11,13,15,17,19,21
FLOOR PLAN



1 11 FLOOR PLAN

FAIRFIELD INN & SUITES
325 W. 33RD STREET
NEW YORK, NY 10001

11 FLOOR PLAN



1 21 FLOOR PLAN

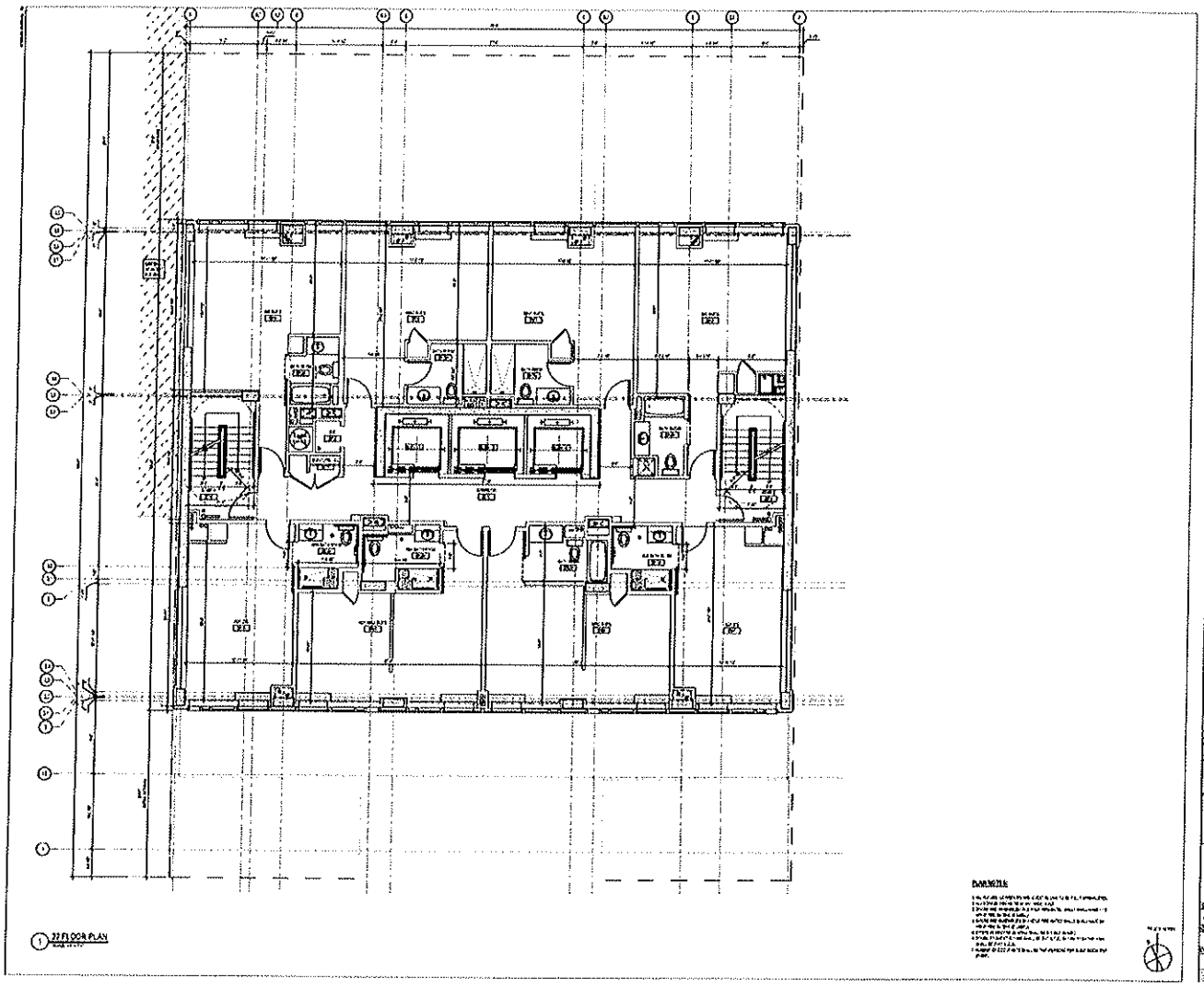
PLAN NOTES

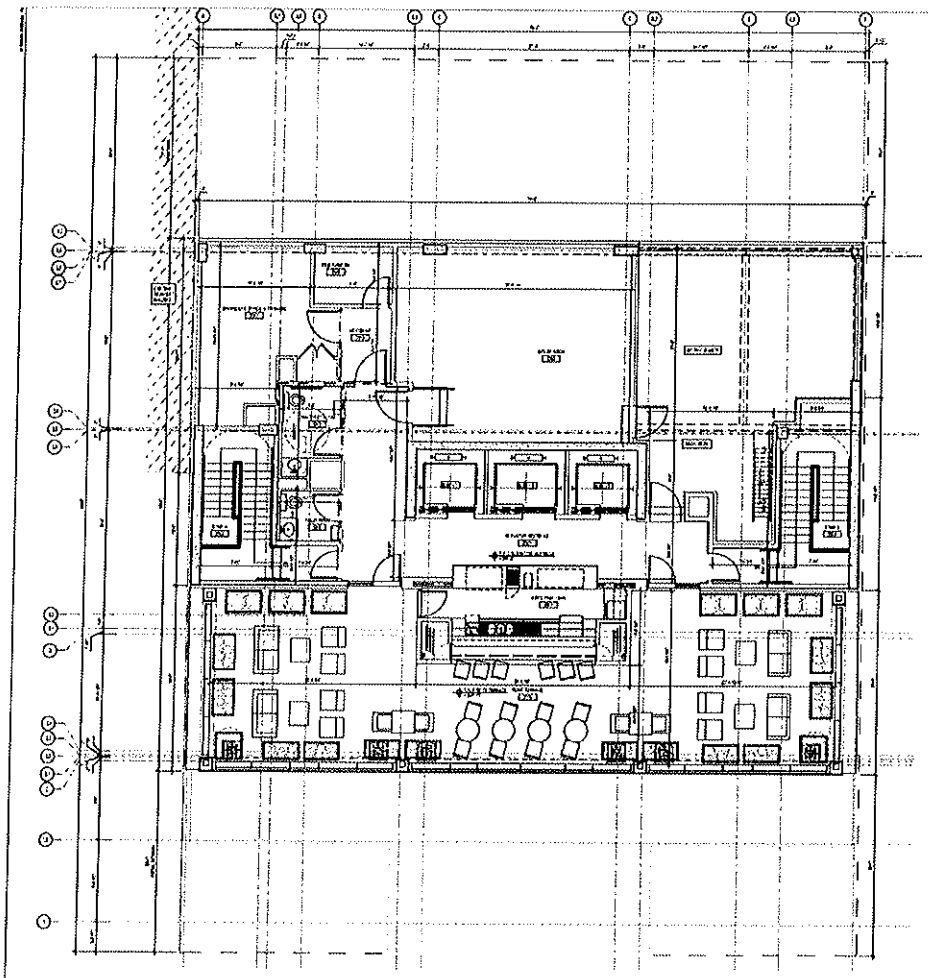
FAIRFIELD INN & SUITES
323 W. 33RD STREET
NEW YORK, NY 10001

HELPERN ARCHITECTS

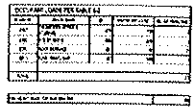
21 FLOOR PLAN

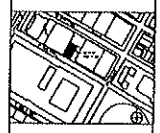
Z-013


22 FLOOR PLAN
PLAN NOTES:
PROJECT LOCATION
FAIRFIELD INN & SUITES
325 W. 33RD STREET
NEW YORK, NY 10001
OWNER
HOTEL PROVIDER
ALLIED FCMS, INC.
ARCHITECT
HELPERN ARCHITECTS
MEP CONSULTANT
STRUCTURAL CONSULTANT
CODE CONSULTANT / EXPERTER
VERTICAL TRANSPORTATION CONSULTANT
FACADE CONSULTANT
ACOUSTIC CONSULTANT
LIGHTING CONSULTANT
INTERIORS
HELPERN ARCHITECTS
22 FLOOR PLAN
Z-013



1 ROOF TERRACE PLAN





FAIRFIELD INN & SUITES
325 W. 33RD STREET
NEW YORK, NY 10001

HELPERN ARCHITECTS

ROOF TERRACE PLAN

GEM
BAR AND LOUNGE

WINE

Cabernet Sauvignon	10
Merlot	10
Malbec	10
Pinot Noir	10
Pinot Grigio	10
Chardonnay	10
Sauvignon Blanc	10
Prosecco	10
House Sangria	12

BEER

Daily Draft	7
Imported	
Stella Artois	7
Heineken	7
Corona	7
Corona Light	7
Amstel Light	7
Domestic	
Budweiser	7
Brooklyn Lager	7
Coors Light	6
Bud Light	6

VODKA

Grey Goose	14/20
Ketel One	14/20
Ciroc	14/20
Belvedere	14/20
Absolute	12/18
Stolichnaya	12/18

GIN

Brooklyn	14/20
Hendricks	12/18
Bombay Sapphire	12/18
Tanqueray	12/18

WHISKEY & BOURBON

Glenfiddich	14/20
McCallan	14/20
Glenlivet	14/20
Chivas Regal	14/20
Johnny Walker *Black*	14/20
Jameson	14/20
Tullamore Dew	14/20
Bushmills	14/20
Widow Jane	14/20
Jack Daniels	12/18
Maker's Mark	12/18
Fireball	12/18

RUM

Bacardi *Light/Dark*	12/18
Malibu	12/18
Captain Morgan	12/18

TEQUILA

Don Julio	14/20
Patron	14/20
Herradura	12/18

COCKTAILS

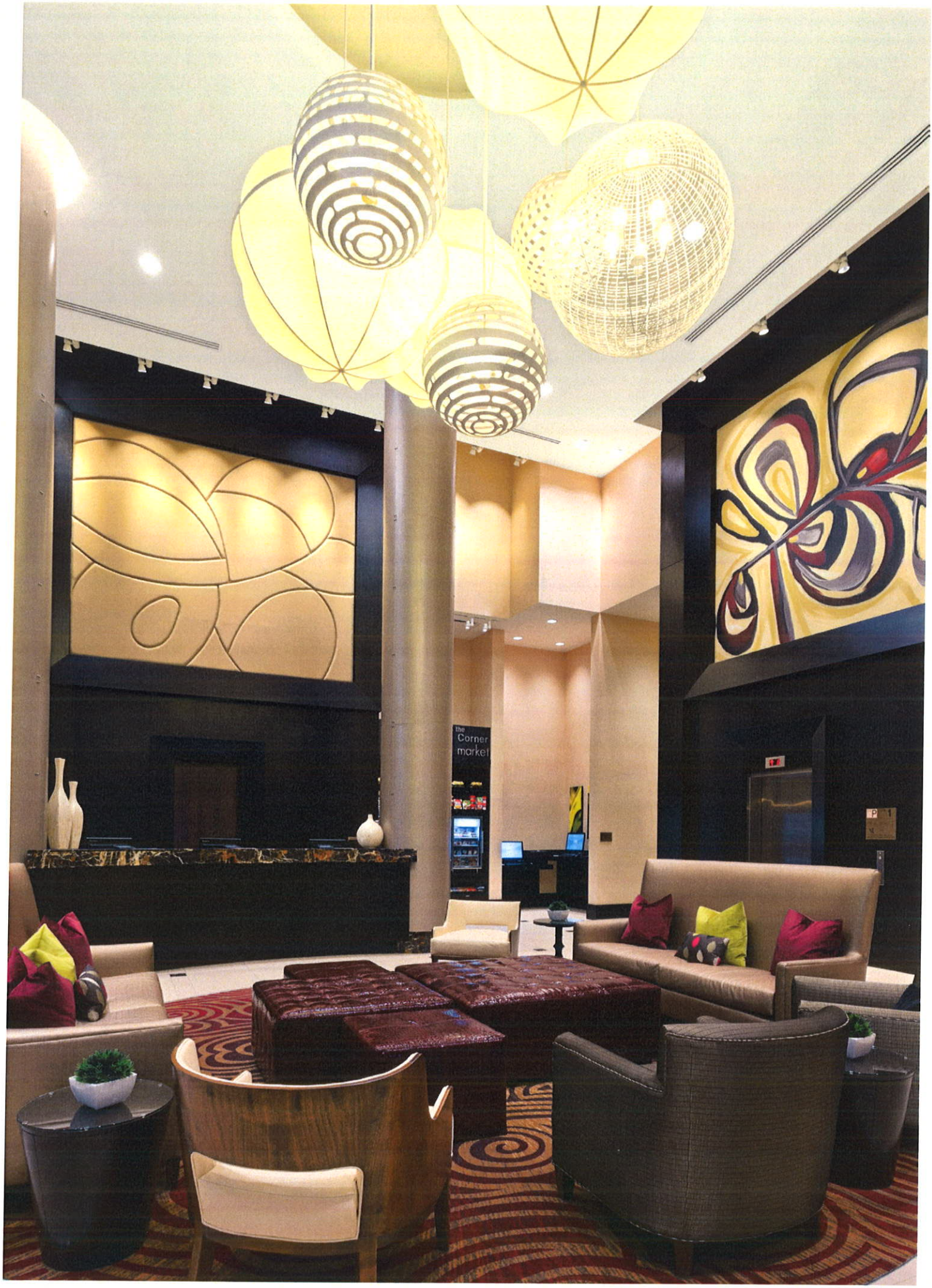
Day at the Fairfield Malibu, amaretto liqueur & grenadine mixed with orange juice	16
Gin Raspberry Lemonade Bombay Sapphire & raspberry shaken with fresh lemon	16
Marriott Cosmo Ciroc with Chambord & cranberry	16
Caipirinha cachaça muddled with lime juice sugar & açai	16
Margarita tequila, triple sec & a splash lime juice	16
Mojito rum, lime juice, mint, sugar & a splash of club soda	16

SNACKS

Personal Cheese Pizza	10
Empanadas	10
Chicken Skewers with dipping sauce of the day	10
Cuban Sandwich Bites with ham, cheese & pickles with chips	10
Mixed Cheese Platter with three cheeses & assorted crackers	10

PRICES SUBJECT TO CHANGE | PLEASE DRINK RESPONSIBLY

FAIRFIELD INN & SUITES
Marriott
325


the
Corner
market

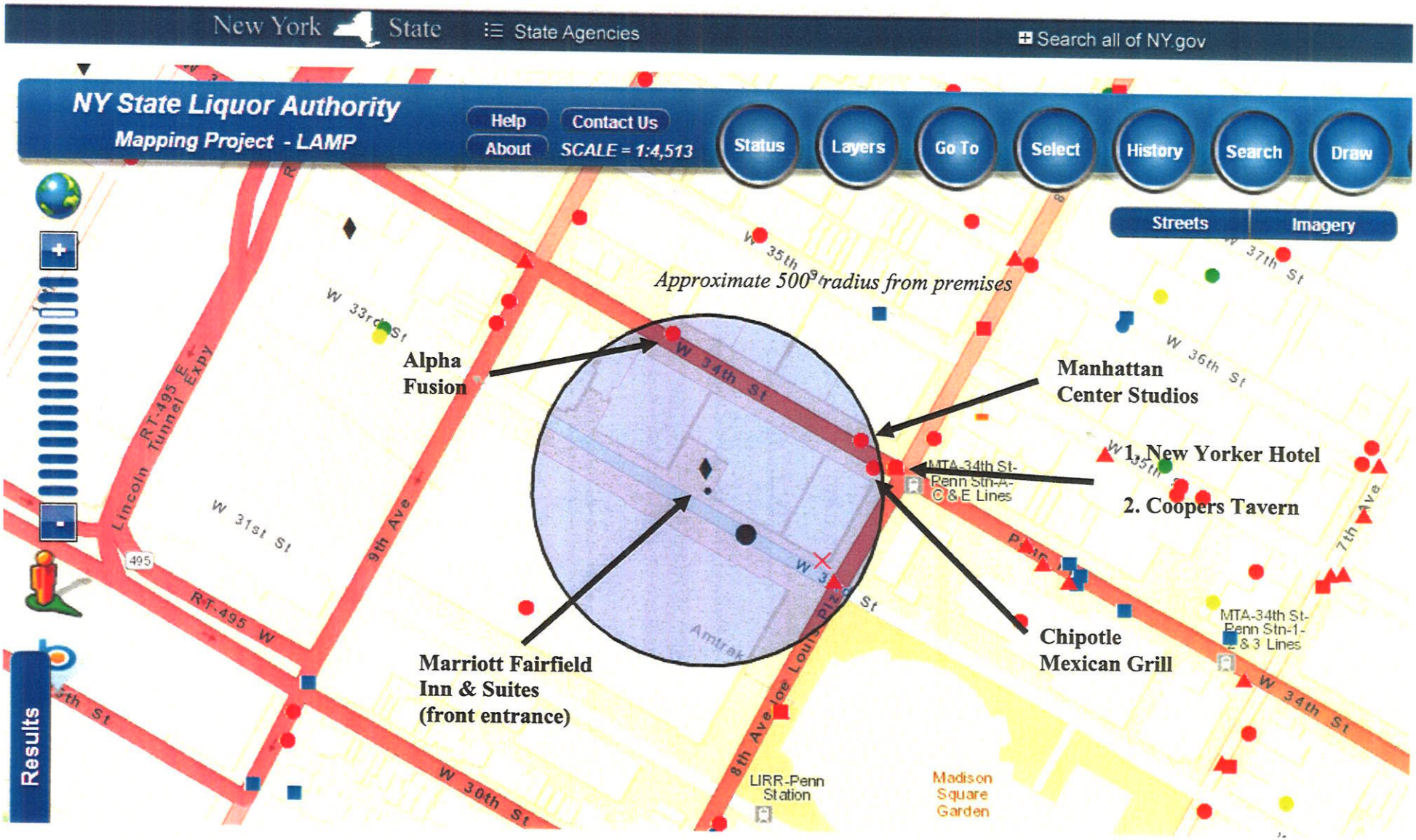
NO
SMOKING

Co-Applicants 325 West 33rd, LLC, and Lodging Concessions, LLC
d/b/a Marriott Fairfield Inn & Suites
325 W. 33rd Street
New York, NY 10001

Licensed Establishments within 500 Feet of Premises (as of Sept. 29, 2014)

Name	Address	Type
New Yorker Hotel Management Company, Inc.	481 8th Ave., New York, NY 10001	HL
34th Street Diner Inc. dba Coopers Tavern	481 8th Ave., New York, NY 10001	OP
Chipotle Mexican Grill of Colorado LLC dba Chipotle Mexican Grill	304 W. 34th St., New York, NY 10001	OP
Manhattan Center Studios Inc.	311 W. 34th St., New York, NY 10001	OP
Alpha Fusion Inc. dba Alpha Fusion	365 W. 34th St., New York, NY 10001	OP

500 Foot Rule Diagram
Marriott Fairfield Inn & Suites, 325 W. 33rd Street



325 WEST 33RD, LLC, AND LODGING CONCESSIONS, LLC
D/B/A MARRIOTT FAIRFIELD INN & SUITES
325 W. 33RD STREET
NEW YORK, NY 10001

500 FOOT RULE PUBLIC INTEREST STATEMENT

The Premises

Marriott Fairfield Inn & Suites. This is a 239-room hotel. The basement has a fitness room, a board room/meeting space, employee only areas, housekeeping, storage and mechanical rooms. The 1st floor houses the lobby and breakfast area. There is a small market area near the front desk with closed container alcoholic beverages and frozen food items available for sale to hotel guests. The breakfast area is located adjacent to the lobby. Food service is from 6 am – 11 am in the breakfast area. There is a rear yard patio on the 1st floor adjacent to the breakfast area. Guests are permitted to take their food and drinks from the breakfast area on the first floor outside to the rear yard to consume if they choose. The rear yard is completely surrounded by walls. There is not a permanent bar in the rear yard or on the first floor. Floors 2-22 are guest rooms. Floor 23 is a roof top terrace. The roof top area houses the only bar in the hotel[1] and quick service food area that is open seasonally. There are 10 tables and 34 seats on the roof top with waitstaff service. There is a glass rail around the perimeter of the roof that is 4' 6" high.

The rooftop bar is not designed to be a late night establishment, but rather a convenience for the guests of the hotel. The rooftop bar opens at 4pm and closes at 10pm on Sunday through Thursday; it opens at 5pm and closes at 11pm on Friday and Saturday.

On-Premises Liquor Establishments within 500 Foot Radius. As of September 29, 2014, there were five on-premises liquor licenses within 500 feet of the Premises. A detailed list of the licensees' names and addresses, and a diagram showing the location of each licensee, are included herewith.

The Co-Applicants

325 West 33rd, LLC. On September 26, 2014, 325 West 33rd, LLC acquired the hotel from Palmetto Hospitality of Manhattan, LLC. 325 West 33rd, LLC desires to become a co-licensee with the current manager and licensee, Lodging Concessions, LLC.

[1] Although the market area in the lobby is licensed by the SLA as an "additional bar," it is in fact not a permanent bar but rather a small convenience-store type area for hotel guests.

Lodging Concessions, LLC. Lodging Concessions has been the licensee on the existing on-premises liquor licensee (#1265261) since May 14, 2013, and will continue to manage the premises on behalf of 325 West 33rd, LLC, a subsidiary of 325 West 33rd Holdings, LLC (owned by Jay H. Shidler, individually and through an entity called "SEP - West 33rd, LLC"). Lodging Concessions, an affiliate of OTO Development, LLC, has been in the hotel management business since 2004 and is headquartered in Spartanburg, South Carolina. Mark Thompson will continue as the manager of the premises.

Lodging Concessions holds one other liquor license in the State of New York (at the Hyatt Place Garden City located in Long Island, NY) and there is no negative history with that license either.

Benefit to Community and Public Interest

The Marriott Fairfield Inn & Suites has operated under an on-premises liquor license since May 14, 2013. There are five other licensed premises within 500 feet: (1) Chipotle Mexican Grill (a fast food Mexican restaurant); (2) Manhattan Center Studios (an event space not open to the public); (3) Coopers Tavern (an upscale American restaurant); (4) Alpha Fusion (Thai, Chinese, and Japanese fusion restaurant); and (5) the New Yorker Hotel. The Fairfield differs from those premises because it is an affordable hotel that primarily caters to business travelers. The New Yorker Hotel caters to high end clientele, and the cost of the rooms reflects this. The other licensees are not hotels.

During the approximately 18 months in which the existing liquor license has been in effect at the Fairfield Inn, there have been no disciplinary actions by the State Liquor Authority. The hotel has benefited the local neighborhood by offering a new and affordable option for visitors staying in Midtown. The hotel employs approximately 50 employees.