

1 **Business License & Permits Committee**

Item #: 09

2
3 July 27, 2016

4
5 Julie Menin
6 Commissioner
7 Department of Consumer Affairs
8 42 Broadway
9 New York, NY 10004

10
11 **Re: Haru Chelsea Corp.**
12 **d/b/a Haru**
13 *176 8th Avenue (19/8)*
14 *Tables: 8/16 seats*

15
16
17 Dear Chairman Rosen:

18
19 Manhattan Community Board 4 (MCB4) recommends **denial** of a new Unenclosed Sidewalk Cafe
20 License application for Haru Chelsea Corp d/b/a Haru – 176 8th Avenue (19/8), **unless** the attached
21 stipulations, agreed to by the applicant, are part of the method of operation for this establishment with 8
22 tables and 16 seats.

23
24 Sincerely,

25
26
27
28 Delores Rubin
Chair

Burt Lazarin
Co-Chair
Business License & Permits
Committee

Frank Holozubiec
Co-Chair
Business License & Permits
Committee

29
30

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
Haru Chelsea Corp		Haru	
STREET ADDRESS		CROSS STREETS	ZIP CODE
176 8th Avenue		19th and 8th Ave	10011
OWNER <i>(Attach a list of all the people that will be associated listed with the license)</i>	NAME:	ATTORNEY/ REPRESENTATIVE	NAME: Lindsey Farina
	PHONE:		PHONE: 732-727-5030
	EMAIL:		EMAIL: lfarina@skenelawfirm.com
MANAGER	NAME: Dallas Bird	LANDLORD	NAME: Rosanne Skoufalos
	PHONE: 212-739-9740		PHONE: 914-835-7438
	EMAIL: chelsea@harusushi.com		EMAIL: georgeandco@optonline.net
APPLICATION TYPE (Check One)			
<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
	What is/was the name and address of establishment?	See attached list	
	What were the dates applicant was involved with this former premise?	All business ongoing	
<input type="radio"/> Transfer	What is the prior license # and expiration date?		
	is applicant making any alterations or operational changes?	<input type="checkbox"/> YES	<input type="checkbox"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="checkbox"/> Liquor/Wine/Beer <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization - Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	License granted 5/20/16
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

Cristina L. Mendoza -- Secretary

21500 Biscayne Blvd., Suite 900

Aventura, FL 33180

Phone: 305.702.2889

Seth J. Rose, Vice President of Operations Haru Sushi

355 West 36th Street NY, NY 10018

(O): 212-494-0419

(C): 305-720-4829

Steven Shlemon, President

21500 Biscayne Blvd., Suite 900

Aventura, FL 33180

Phone: 305.702.2889

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	11:30am-11:00pm	11:30am-12:00am	11:30am-12:00am	11:30am-12:00am	11:30am-12:00am	11:30am-12:00am	11:30am-12:00am	11:30am-11:00pm
	Kitchen	Same	Same	Same	Same	Same	Same	Same	
	Music	Same	Same	Same	Same	Same	Same	Same	
If you plan to have music, what type(s)? (Circle all that apply)		<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE			

OCCUPANCY

	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 Stand-Up Bar
INSIDE		70	20	50	0	1	10
OUTSIDE <i>(Other than sidewalk café)</i>	n/a						
SIDEWALK CAFÉ			8	16			

How many floors are there? What is the capacity for each floor?	Ground Floor and basement		
How frequently will the owner(s) be at the establishment?	Regularly		
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?	YES	NO <input checked="" type="checkbox"/>	
Will applicant have bottle or table service for beverage alcohol?	YES	NO <input checked="" type="checkbox"/>	
Will you be hosting private; promotional or corporate events?	YES	NO <input checked="" type="checkbox"/>	
Will outside promoters be used on a regular basis? If yes please describe.	YES	NO <input checked="" type="checkbox"/>	
Will you have a security plan? If, yes please attach.	YES	NO <input checked="" type="checkbox"/>	
Will security plan be implemented?	YES	NO <input checked="" type="checkbox"/>	
Will State certified security personnel be used?	YES	NO <input checked="" type="checkbox"/>	
Will New York Nightlife Association and NYPD Best Practices be followed?	YES <input checked="" type="checkbox"/>	NO	
Will applicant be using delivery bicycles? If yes, how many?	YES <input checked="" type="checkbox"/>	NO	Anticipate 3
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	YES <input checked="" type="checkbox"/>	NO	
Where will delivery bicycles be stored during the day when not in use?	Bicycle Rack applied for with DOT		

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES ✓	NO	
Is a Public Assembly permit required?	YES	NO ✓	
Are your plans filed with DOB?	YES ✓	NO	

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	Manhattan Community Board 4	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.			
Who was your contact person at each group you met with?			
When did applicant post the notice that was provided?		Yes	
Where did applicant post the notice that was provided?		On front windows of entrance door	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		YES ✓	NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		YES ✓	NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	Nisos Restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	Nisos Restaurant
Do you plan any changes to the existing façade? If yes, please describe.	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	Cleaned up the wall with tile & stucco
Will applicant have a vestibule within the establishment?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	
Will applicant use a storm enclosure?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	
Will applicant comply with the NYC noise code?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS <input checked="" type="checkbox"/>	GARAGE DOORS <input type="checkbox"/>	WINDOWS THAT CAN BE OPENED <input type="checkbox"/>
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	
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 <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will the kitchen exhaust system extend to the roof?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will the establishment have an illuminated sign?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will the establishment have a canopy extending over the sidewalk?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	
Where will the air conditioner be located? What type is it?	On the Roof		
When was the air conditioner installed?	Refurbished in 2016		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFE			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Sidewalk Cafe
Are the floorplans for the outdoor space(s) included?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will there be no amplified music, as per the law?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

OUTDOOR ITEMS – SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant be applying for a sidewalk café now or in the future?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant mark the perimeter of the café on the sidewalk?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the sidewalk café not provide standing space for drinking or smoking?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant use umbrellas?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

- Applicant will reach out to nearby Block Associations prior to 7/27
- Two tables furthest to east will be eliminated and revised plans submitted by 7/22
- There will be no barriers, planters, or dividers in sidewalk cafe
- Stipulations from 11/10/15 application remain in effect

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

Revised floor plan submitted 7/18

HURU SIDEWALK CAFE

116 E 23RD AVE. NEW YORK, N.Y. 10010
 (212) 697-1100 FAX: (212) 697-1101
 WWW.FZAD.COM



F Z A D ARCHITECTURE + DESIGN

116 E 23RD AVE. NEW YORK, N.Y. 10010
 (212) 697-1100 FAX: (212) 697-1101
 WWW.FZAD.COM

OWNER:
 HURU SIDEWALK CAFE
 116 E 23RD AVE. NEW YORK, N.Y. 10010
 (212) 697-1100 FAX: (212) 697-1101
 WWW.FZAD.COM

DESIGNER:
 FZAD ARCHITECTURE + DESIGN
 116 E 23RD AVE. NEW YORK, N.Y. 10010
 (212) 697-1100 FAX: (212) 697-1101
 WWW.FZAD.COM

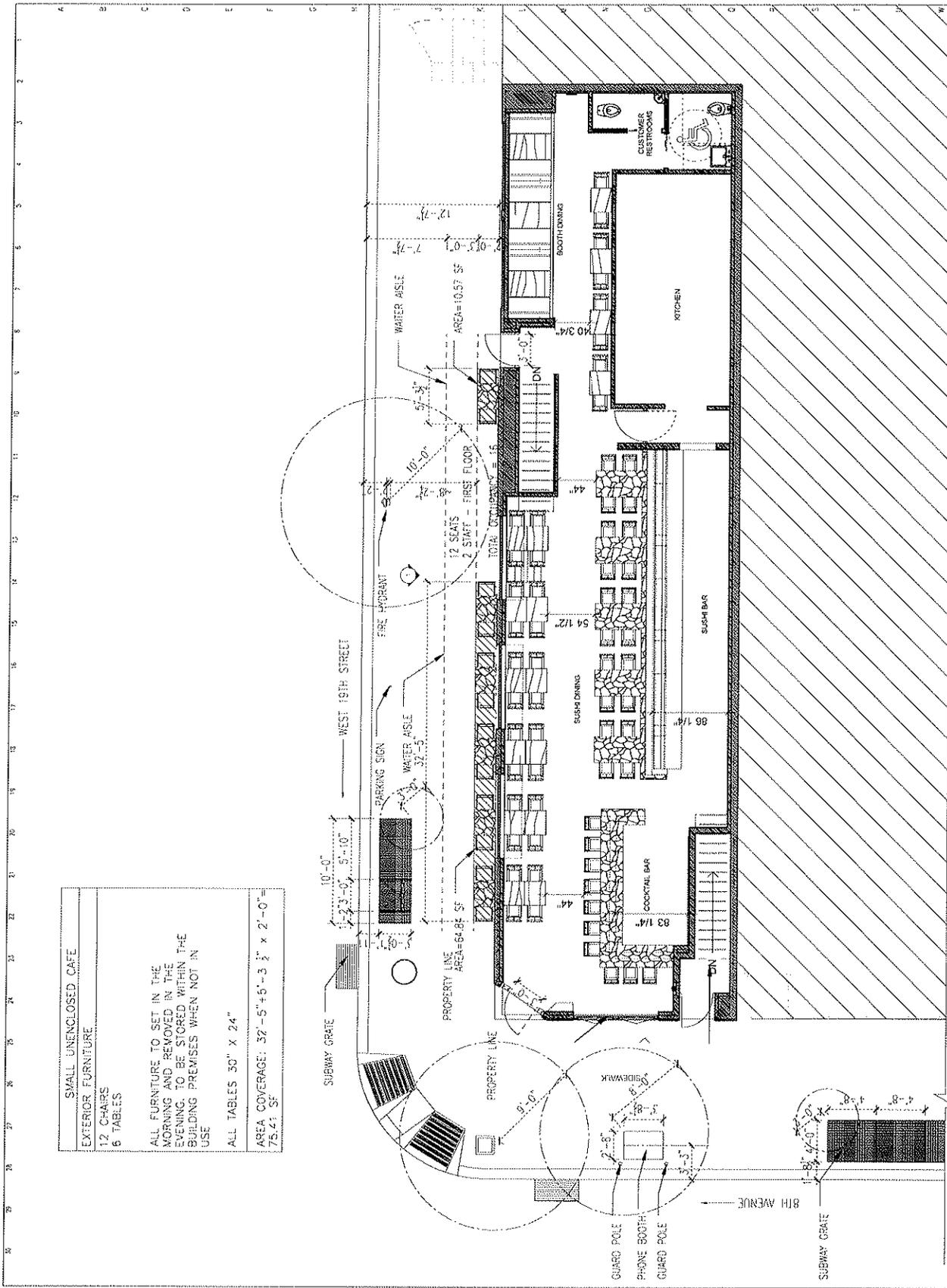
ARCHITECT:
 FZAD ARCHITECTURE + DESIGN
 116 E 23RD AVE. NEW YORK, N.Y. 10010
 (212) 697-1100 FAX: (212) 697-1101
 WWW.FZAD.COM

DATE: 7/18/18
 SCALE: AS SHOWN
 PROJECT NO.: 15-145
 SHEET NO.: A-101.00

NO.	DESCRIPTION	DATE
1	PROPOSED SIDEWALK CAFE (REVISED)	07/18/18
2	PROPOSED SIDEWALK CAFE	06/20/18
3	PROPOSED SIDEWALK CAFE	06/13/18
4	PROPOSED SIDEWALK CAFE	06/05/18
5	PROPOSED SIDEWALK CAFE	05/29/18

PROJECT SPACE
 HURU SIDEWALK CAFE
 SMALL UNENCLOSED CAFE

PROJECT NO.: 15-145
 SHEET NO.: A-101.00



SMALL UNENCLOSED CAFE
 EXTERIOR FURNITURE
 12 CHAIRS
 6 TABLES

ALL FURNITURE TO SET IN THE MORNING AND REMOVED IN THE EVENING. TO BE STORED WITHIN THE BUILDING PREMISES WHEN NOT IN USE

ALL TABLES 30" X 24"

AREA COVERAGE: 37'-5" x 5'-3 1/2" x 2'-0" = 75.41 SF

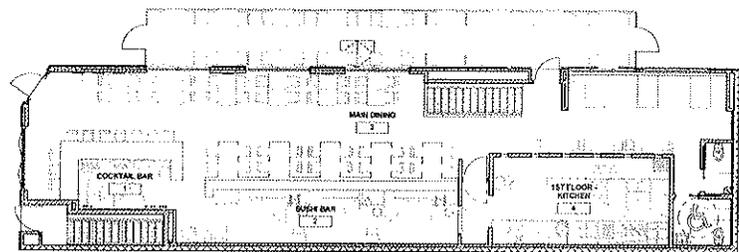
1 SIDEWALK CAFE PLAN
 17A'-17B'

NOTES:
 1. ALL DIMENSIONS ARE IN FEET AND INCHES.
 2. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE.
 3. ALL DIMENSIONS ARE TO CENTERLINE UNLESS NOTED OTHERWISE.
 4. ALL DIMENSIONS ARE TO CENTERLINE UNLESS NOTED OTHERWISE.
 5. ALL DIMENSIONS ARE TO CENTERLINE UNLESS NOTED OTHERWISE.

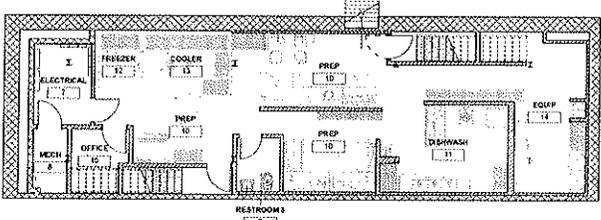
NOTE	ROOM NAME	MATERIAL	FLOORS		WALLS				REMARKS
			FLOOR	BASE	PLAN WEST	PLAN NORTH	PLAN SOUTH	PLAN EAST	
	COCKTAIL BAR	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTHIE HIGH INTEGRATED MMA BASE	PAINTED VINYL CEILING TILE	FRP BELOW COUNTERTOP	FRP BELOW COUNTERTOP	FRP BELOW COUNTERTOP AND GYPSUM BOARD ABOVE COUNTERTOP	FRP BELOW COUNTERTOP	
	SUSHI BAR	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTHIE HIGH INTEGRATED MMA BASE	PAINTED VINYL CEILING TILE	FRP BELOW COUNTERTOP	FRP BELOW COUNTERTOP	FRP BELOW COUNTERTOP AND GYPSUM BOARD ABOVE COUNTERTOP	PAINTED GYPSUM BOARD	
	1ST FLOOR - RESTROOM	TILE	ALUMINUM TILE TRACTION STRIP	PAINTED VINYL CEILING TILE VINYL CEILING TILE	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	
	ADA RESTROOM	TILE	3/8" RADIUS SMOOTHIE HIGH INTEGRATED MMA BASE	PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	FRP & STAINLESS STEEL PANELS	PAINTED GYPSUM BOARD	
	RESTROOM 2	TILE	3/8" RADIUS SMOOTHIE HIGH INTEGRATED MMA BASE	PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	
	ELECTRICAL	SEALED CONCRETE AND FOR MMA TRACTION	SEALED CONCRETE AND FOR MMA TRACTION	VINYL CEILING TILE	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	
	MEDIA	SEALED CONCRETE AND FOR MMA TRACTION	SEALED CONCRETE AND FOR MMA TRACTION	VINYL CEILING TILE	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	
	RESTROOM 3	TILE	3/8" RADIUS SMOOTHIE HIGH INTEGRATED MMA BASE	PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	TILE AND PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	
	PREP	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTHIE HIGH INTEGRATED MMA BASE	VINYL CEILING TILE	FRP	FRP	FRP	FRP	
	DISHWASH	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTHIE HIGH INTEGRATED MMA BASE	VINYL CEILING TILE	FRP	FRP	FRP	FRP	
	TRAYEZH	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTHIE HIGH INTEGRATED MMA BASE	VINYL CEILING TILE	FRP	FRP	FRP	FRP	
	COOLER	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTHIE HIGH INTEGRATED MMA BASE	SS PANELS PER MANUFACTURER	SS PANELS PER MANUFACTURER	SS PANELS PER MANUFACTURER	SS PANELS PER MANUFACTURER	SS PANELS PER MANUFACTURER	
	EQUIP	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTHIE HIGH INTEGRATED MMA BASE	VINYL CEILING TILE	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	
	OFFICE	MMA TRACTION (SMOOTH FINISH UNDERNEATH ALL EQUIPMENT)	3/8" RADIUS SMOOTHIE HIGH INTEGRATED MMA BASE	VINYL CEILING TILE	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	PAINTED GYPSUM BOARD	

GENERAL NOTES

- ALL WORK SHALL BE IN ACCORDANCE WITH THE SPECIFICATIONS AND NOTES TO THE SPECIFICATIONS.
- INSTALLATION SHALL BE IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS.
- ALL MATERIALS SHALL BE NEW UNLESS OTHERWISE NOTED.
- ALL WORK SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE ARCHITECT.
- ALL WORK SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE CITY.
- ALL WORK SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE STATE.
- ALL WORK SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE FEDERAL GOVERNMENT.
- ALL WORK SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE LOCAL GOVERNMENT.
- ALL WORK SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE NEIGHBORHOOD.
- ALL WORK SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE COMMUNITY.
- ALL WORK SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE ENVIRONMENT.
- ALL WORK SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE FUTURE GENERATIONS.



ROOM 1 MATERIALS PLAN - GROUND FLOOR
WIP - 1/20



ROOM 2 MATERIALS PLAN - BASEMENT
WIP - 1/20



Innovation and Design
Architects, Inc.
1111 Avenue of the Americas
New York, NY 10020
www.innovationanddesign.com

PROJECT TEAM

ARCHITECT
Innovation and Design Architects, Inc.

OWNER
HARU

PROJECT ADDRESS
1287 AVENUE OF THE AMERICAS
NEW YORK, NY 10020

DATE
11/20/15

PROJECT NAME
MATERIALS PLAN

SCALE
AS SHOWN

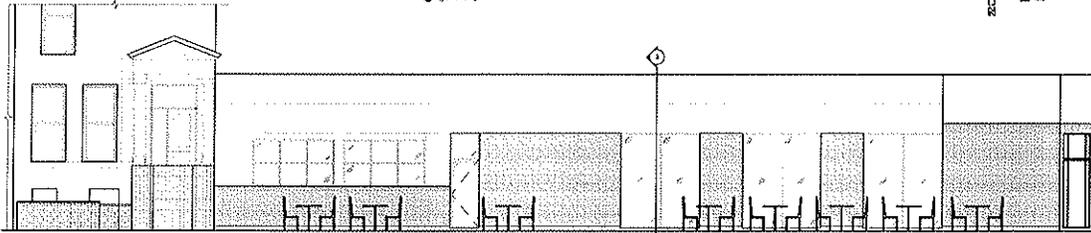
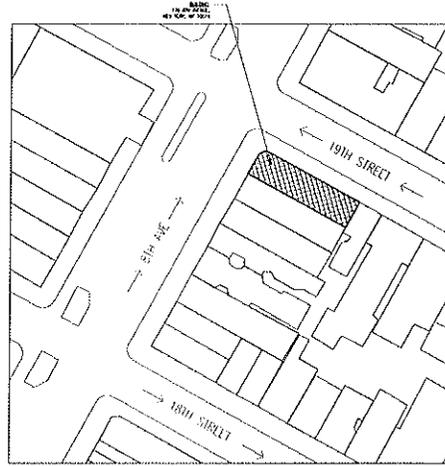
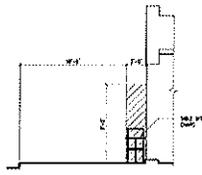
PROJECT NUMBER
CS6.0

HARU SUSHI BAR CHELSEA SIDEWALK CAFE

176 8TH AVENUE, NEW YORK, NEW YORK 10011

ISSUED FOR DEPARTMENT OF CONSUMER AFFAIRS - 05.10.2016

DATE: 05/10/2016
 DESIGN: HARU SUSHI BAR
 ARCHITECT: F2AD
 176 8TH AVENUE, NEW YORK, NEW YORK 10011
 212 255 1111
 www.f2ad.com



HARU SIDEWALK CAFE

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com



F 2 A D

ARCHITECTURE + DESIGN

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

HARU SIDEWALK CAFE

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

DATE: 05/10/2016

DESIGN: HARU SUSHI BAR

ARCHITECT: F2AD

176 8TH AVE. NEW YORK, NY 10011

212 255 1111

www.f2ad.com

A-100.00

APPETIZERS

Symphony Spicy tuna, salmon tartare, king crab, caviar timbale	15	Hot Chili-Garlic Shrimp Bavarian noodles, carrot, squash	12.5	Duck Spring Roll Black plum hoisin	9
Crispy Calamari Sweet chili peanut sauce	11.5	Fish Tacos Tuna, salmon, yellowtail, avocado, peppers, shallot, yuzu-apple marinade	13.3	SASHIMI CUCUMBER ROLLS	
Popcorn Shrimp Tempura shrimp, Korean hot pepper oil	12.5	Sashimi Ceviche King Crab, shrimp, octopus, striped bass, cucumber, scallion, lemon	12	Yellowtail or Spicy Tuna	12
Edamame Soy salt	6	Beef Negimaki Grilled beef-scallion roll	10.5	Tuna or Salmon	11.3
Agedashi Tofu Ginger, scallion, tempura broth	6.3	Edamame Dumplings Shitake, chive, alohi, Szechuan broth	8.8	TEMPURA	
Chicken Yakitori	7.3	King Crab Dumplings	9.5	Shrimp & Vegetable	10.3
Filet Mignon Yakitori	12	Chicken Gyoza Ginger and soy chicken dumpling, scallion, sesame seeds, dumpling sauce	9	Vegetable	8
Spicy Grilled Filet Mignon Asparagus, shitake, pepper sauce	13	Shrimp Shumai	8.5	Shrimp	9
Black Miso Cod Grilled asparagus	16.8	Shishito Peppers Flash-fried, smoked salt	7.3	Spinach Sesame Chilled, steamed spinach, soy sauce	6
Tuna Tataki	13	Vegetable Spring Roll Pickled plum sauce	7	Crispy Duck Ginger-scallion jamate, black plum hoisin	12.7
Tuna Poke Diced tuna, scallion, avocado, rice, yuzu sesame	11			Tuna Tartare Miso vinaigrette, quail egg, taro chip	10.5
				Salmon Tartare Citrus jalapeno sauce, taro chip	10.5

SALADS

Sashimi Salad Shiro miso vinaigrette	15
Calamari Salad Fish-fried, miso-hone dressing	10
Field Greens Salad Mixed greens, ginger dressing	6.3
Wafu Seaweed Salad Sesame soy vinaigrette	8.5
Citrus Duck Salad Mandarin vinaigrette, roasted almond, navel orange, crispy wonton skin	9.8

SOUPS

Lemongrass Hot & Sour Soup Shrimp, scallops, havasame noodles	7
Miso Soup Tofu, seaweed, scallion	3

SEASONAL SPECIALS

Chelsea Roll Spicy blue crab and cucumber roll topped with tuna, tobiko, and yuzu tobiko served with a lemon chili mayo	18
Lobster Tacos Lobster, cucumber, avocado and cilantro tossed in jalapeno-pepper dressing, finished with sesame seeds and scallions, served in a crispy gyoza shell	15
Bluefin Crab & Corn Fritter Blue crab, corn, green onion, ginger and chili hash, served with an Old Bay dressing	8

HOT ENTRÉES

SERVED WITH RICE

Chicken Teriyaki Steamed vegetables	21.5	Hot Chili-Garlic Shrimp	23.8
Salmon Teriyaki Shitake, bok choy, taro chip, sesame	23.5	Crispy Duck Ginger-scallion pancake, black plum hoisin	26.5
Tuna Tataki Seared tuna, avocado salad, chili garlic ponzu	24	Yuzukosho-Chilean Bass Sake glazed vegetables, fried shallots	27.8
Filet Mignon Ohitashi spinach, potato-wasabi fritters, shitake-togarashi demi	28	Shrimp & Vegetable Tempura Tariyu sauce	20.5
Chicken Katsu Flash-fried, panko crusted Japanese eggplant	21		

SPECIALTY ROLLS

Granorcy Park Crunchy spicy albacore tuna and jalapeños wrapped with tuna, yellowtail and salmon, topped with lemon, cilantro, tobiko and yuzu miso sauce	18.8
Park Ave Spicy red and white tuna, mango, avocado, tempura flakes, topped with gold leaf	18
Spicy Titanic Salmon, avocado and caviar, wrapped around crunchy spicy tuna	18
Lobster Lobster, Boston lettuce, spicy mayo, avocado, cucumber, mango and tobiko	16
Super Dynamite Tempura style tuna, freshwater eel and asparagus, with Sriracha, spicy mayo and eel sauce	14
Rainbow Shrimp, striped bass, yellowtail, tuna and salmon, wrapped around kani and avocado	17.3
Strawberry Fin Crunchy spicy yellowtail, jalapeno and mango, topped with scallops, wasabi tobiko and fresh strawberry	17
Perfect Fantasy Avocado-wrapped shrimp tempura and asparagus, with spicy mayo	14
Spider Crispy soft shell crab with cucumber, lettuce and tobiko	16.5
Phoenix Spicy tuna wrapped around shrimp tempura and cucumber	18
Kiss of Fire Salmon, albacore tuna, jalapeno and wasabi tobiko, wrapped around crunchy spicy tuna and jalapeno	17.5
Dragon Eel and avocado wrapped around kani and cucumber	17.8
Shogatsu Tuna, salmon and albacore tuna-wrapped spicy shrimp and asparagus, topped with cilantro, mango, strawberry, tobiko and wasabi tobiko sauce	18

NIGIRI & SASHIMI

PRICE PER PIECE

Salmon	4.2	Striped Bass	3.2	Scallop	3.2
Tuna	4.2	Eel Avocado	4.9	Squid	3
Yellowtail	4.1	Mackerel	3	Octopus	3.1
Toro	11	Tobiko Caviar	3	Tamago	2.3
Albacore Tuna	4	Salmon Caviar	3.9	Inari	2
Spicy Tuna	4	Smoked Eel	4.6	King Crab	5.5
Smoked Salmon	3.9	Shrimp	3.6	Sea Urchin	6

SUSHI & HAND ROLLS

Spicy Tuna	7.1	Salmon Skin	5.9	Spicy Crab Caviar	9.7
Crunchy Spicy Salmon	7.1	Kamikaze	7.5	Vegetable Tempura	6.5
California	5.2	Haru Wasabi	11	Vegetable	5.9
Salmon Avocado	6.3	Eel Cucumber	7.5	Shitake Cucumber	4.8
Salmon Jalapeño	6.8	Eel Avocado	7.5	Cucumber	3.8
Toro Scallion	20	Yellowtail Scallion	6.9	Avocado	3.8
Tuna	5.4	Shrimp Tempura	7.4	Philadelphia	6.9

SUSHI ENTRÉES

Sushi & Sashimi for Two 4 tuna, 4 salmon, 2 shrimp, 2 yellowtail, 2 eel, 2 albacore tuna, 1 each Eel Cucumber, Tuna Avocado Caviar, Crunchy Spicy Salmon Rolls	61	Tekka Don 7 tuna sashimi on sushi rice	23.5
Sushi for Two 2 tuna, 2 yellowtail, 3 salmon, 2 eel, 2 albacore tuna, tobiko, 1 each California, Yellowtail Scallion Caviar, Spicy Tuna, Tuna Rolls	59.5	Samurai Spicy Tuna Roll, Yellowtail Jalapeño Roll, Crunchy Spicy Salmon Roll	20.5
Sushi & Sashimi 3 tuna, whitefish, salmon, 2 yellowtail, 2 albacore tuna, shrimp, Eel Cucumber Hand Roll, California Roll	28.5	Kabuki Yellowtail Scallion Roll, Tuna Roll, California Roll	16.8
Sashimi 3 tuna, 2 whitefish, 2 salmon, 2 yellowtail, 2 albacore tuna, 2 sashimi cucumber kani	27.8	Vegetarian Sushi Shitake, inari, pickled birdlock root, tofu, avocado, Japanese eggplant, asparagus, Avocado Cucumber Roll	17.5
Harumi 2 tuna, 2 salmon, 2 yellowtail sushi, California Roll or Tuna Roll	24	Chirashi Sushi 2 tuna, whitefish, salmon, albacore tuna, yellowtail, shrimp, 2 kani, octopus, tobiko, 2 tamago sashimi on sushi rice	23
Sushi 2 tuna, whitefish, salmon, yellowtail, albacore tuna, shrimp, tobiko, Tuna Roll or California Roll	24.5	Sumo Spicy Tuna Roll, Eel Cucumber Roll, Salmon Avocado Roll	20

Containing one or more cooked meats, poultry, seafood, shellfish or egg whites. Increase your risk of foodborne illness, especially if you have allergies. Some dishes may contain extra sesame, shellfish, soy, wheat, garlic, onions, ginger, etc. Please inform your server if you have any food allergies.

WINE

WHITE WINE			GLASS	CARAFE	BOTTLE
Sauvignon Blanc	Santa Rita '120'	Chile	10	15	37
Sauvignon Blanc	Whitehaven	New Zealand	13	19.5	50
Pinot Grigio	Bertani Velante	Italy	12	18	47
Riesling	Chateau Ste. Michelle	Washington	9.5	14	36
Chardonnay	Rodney Strong	Sonoma, CA	10.5	15.5	40
Sancerre	Domaine Jean-Paul Balland	France	15	22.5	58

Rosé	Belleruche	France	10.5	15.5	40
Plum Wine	Kinsen	Berkeley, CA	8	-	-

RED WINE			GLASS	CARAFE	BOTTLE
Pinot Noir	MacMurray Estate	Russian River, CA	14	21	54
Meritage	Orin Swift 'The Prisoner'	Napa Valley, CA	17	25.5	68
Malbec	Salentein Reserve	Argentina	11.5	17	45
Merlot	14 Honds	Washington	9.5	14	36
Cabernet	Chateau St. Jean	California	10.5	15.5	40
Cabernet	Estancia	Paso Robles, CA	12.5	18.5	50

RESERVE WINES

Chardonnay	Sonoma-Cutrer	Sonoma, CA			57
Chardonnay	Patz & Hall 'Dutch Ranch'	Russian River, CA			68
Riesling	Eroica	Washington			52
Pinot Noir	Etude	Carneras			65
Meritage	Dominus Estate	Napa Valley, CA			250
Cabernet	Sequoia Grove	Napa Valley, CA			74

SPARKLING WINES

Prosecco	Pasqua	Italy	9.5		36
Champagne	Veuve Clicquot	France	18		74

SEASONAL WINE ON TAP

		GLASS	CARAFE
Pinot Grigio	Coppola Blanco, California	9.5	14
Chardonnay	Franciscan Estate, Napa Valley	13	19.5
Pinot Noir	10 Span, Santa Barbara	10.5	15.5
Cabernet	Simi, Alexander Valley	15.5	23

BEER

Sapporo	6
Kirin	6
Seasonal	6
Kirin Light (12oz)	7
Asahi (12oz)	7
Hitachino Nest White Ale (11.2oz)	9
Heineken	6.5
Budweiser	6.3
Lagunitas IPA	6.8

JAPANESE WHISKIES

Nikka Coffey Grain	17
Yamazaki 18 yrs	35

BOTTLED WATER

Fiji still (1 lit)	8.5
Voss sparkling (800 ml)	8.5

CH 5/16

SAKE

	GLASS	BAMBOO	BOTTLE
SPECIAL SAKE			
Hana Lychee	9	27	-
Ty Ku Cucumber	10	30	-
Nigori Crème De Sake	-	-	24
Mio Sparkling	-	-	22

	GLASS	BAMBOO	BOTTLE
ARTISANAL SAKE			
Karatamba "Dry Wave"	9.8	29	-
Kubota	10.8	32.5	-
Koshu Masamune	7	20.5	-
Sho Chiku Bai Nigori	6.8	20.5	-
Suigei "Drunken Whale"	8.8	27	-
Suishin "Drunken Heart"	11.8	35	-
Wakatake "Demon Slayer"	13.8	41	-
Dassai 50 "Otter Fest"	14.8	44	-
Okunomatsu "Deep Pine Forest" (300ml)			31
Suijin "God of Water" (300ml)			33
Ohtouka "Cherry & Peach Blossom" (300ml)			26
Madoka (720ml)			55
Shoin (500ml)			50
Ty Ku Silver (720ml)			39

SAKE FLIGHTS *Four 2oz pours*

Discovery Flight	13
Lychee, Nigori, Koshu Masamune, Suigei	
Seasonal Flight	19
Karatamba, Dassai 50, Kubota, Suishin	

HOT SAKE

Small	6.8
Large	12

SEASONAL COCKTAILS | 13

Nippon Sour

Don Q Limón Rum, Junmai sake and Hendrick's Gin mixed with homemade yuzu lemonade

Gomo Colada

Don Q Coconut Rum shaken with Sho Chiku Bai Nigori Sake, coconut milk, black sesame

Red Lotus Martini

New Amsterdam Peach Vodka, crushed lychee, fresh lime juice, cranberry

SIGNATURE COCKTAILS | 13

Elderflower

Cucumber Crush

Langley's no. 8 London Gin, St. Germain, fresh cucumber, fresh lime

Lycheetini

Absolut Vodka, lychee purée, Cointier Liqueur D'Orange

Spicy Matcha-Rita

Avión Blanco Tequila, matcha powder, jalapeño, cucumber

Ultimat SakeTini

Ultimat Vodka, Junmai sake, plum wine, fresh cucumber

Tiki Taki

Martini

Svedka Mango-Pineapple Vodka, hibiscus syrup, Calypso

Berries & Bubbles

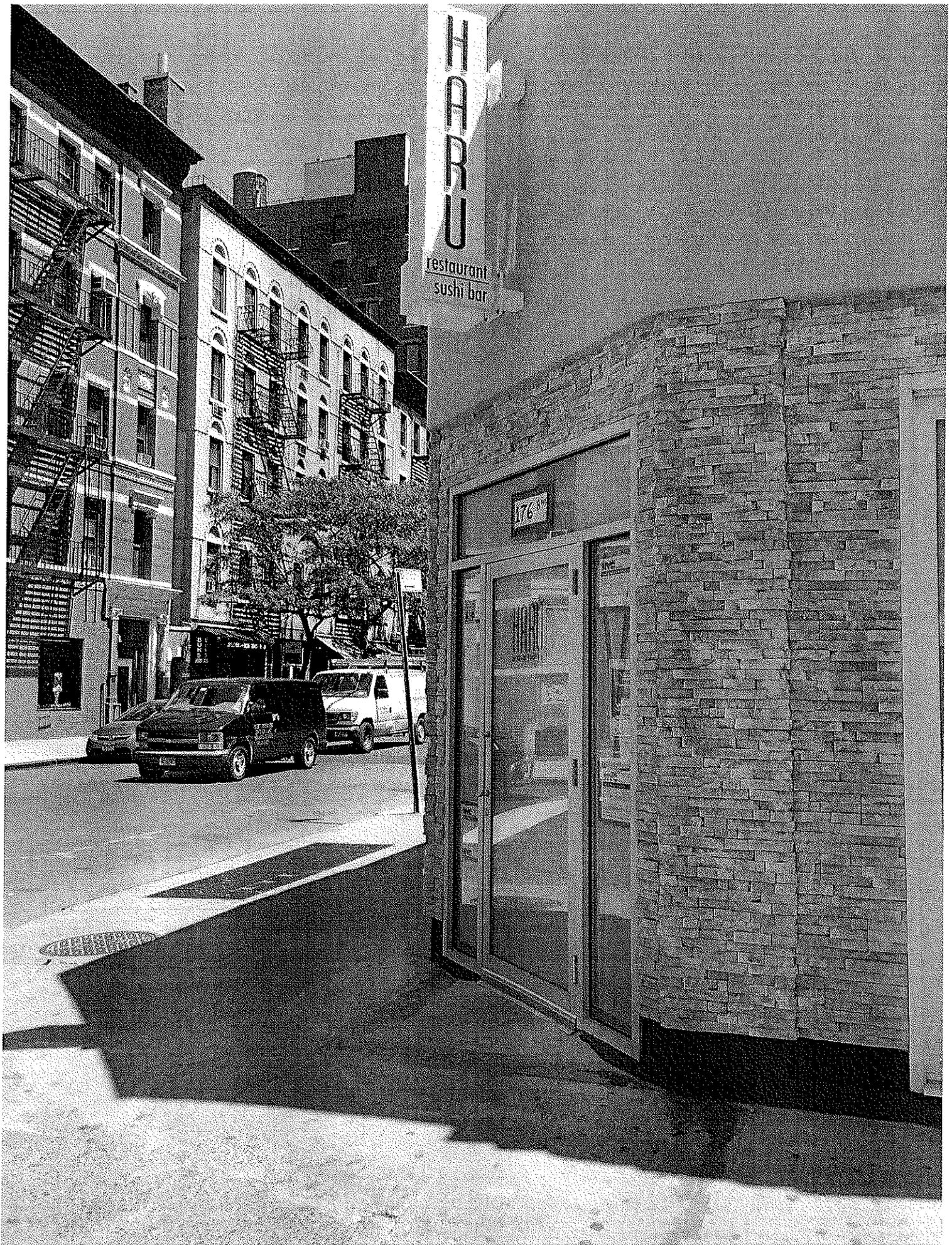
Prosecco, Svedka Raspberry Vodka, strawberry purée

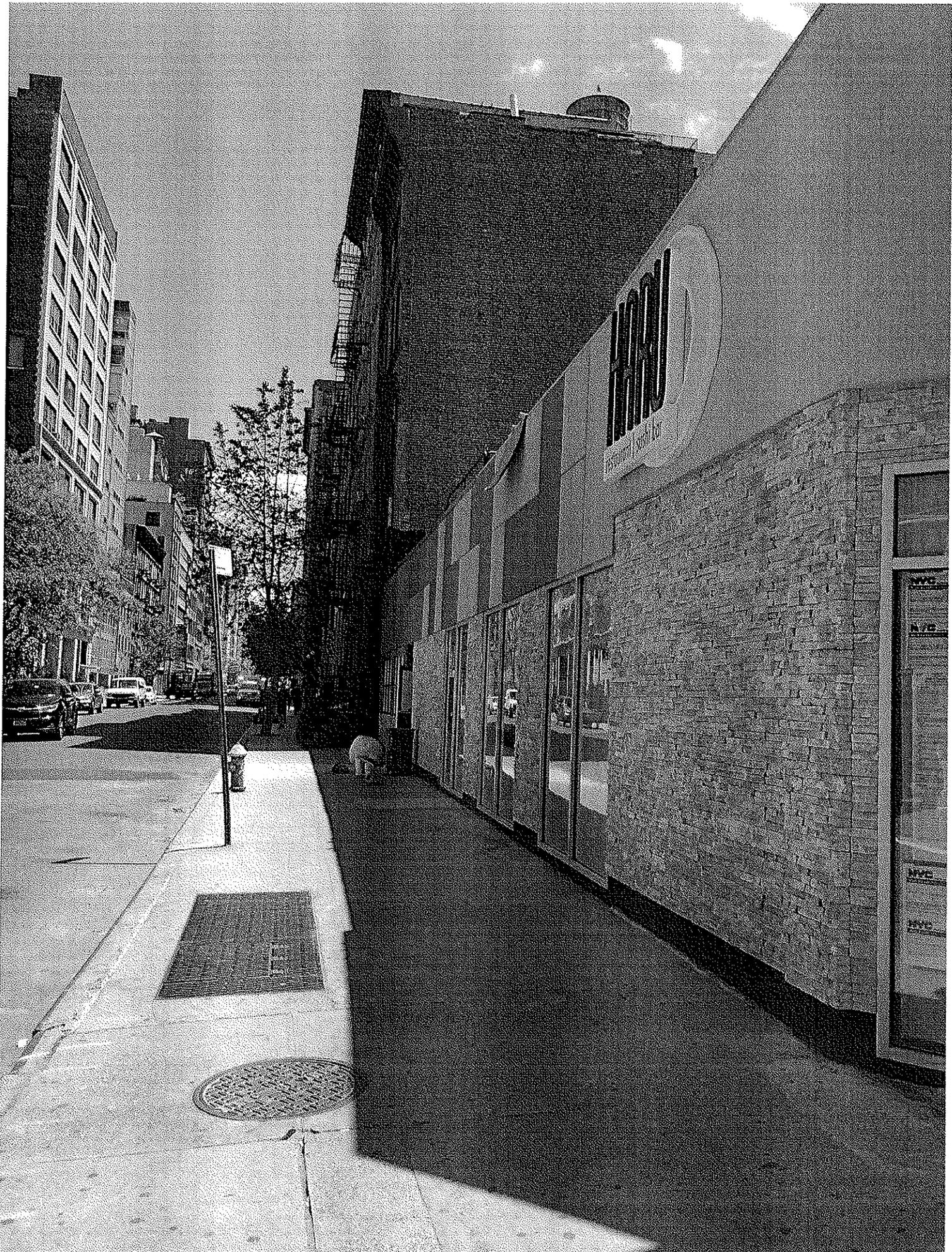
Rising Sun Margarita

Casa Noble Reposado Tequila, hibiscus, pomegranate, fresh lime

Haru's Premium Mojito

Don Q Rum mixed with fresh mint, lime juice. Choose from: Classic, Ginger, Coconut or Strawberry & Ginger





1 **Business License & Permits Committee**

Item #: 10

2
3 July 27, 2016

4
5 Vincent G. Bradley
6 Chairman
7 New York State Liquor Authority
8 80 S. Swan Street, 9th Floor
9 Albany, New York 12210

10
11 **Re: Momofuku 232 Eighth Avenue LLC**
12 **d/b/a Momofuku Nishi**
13 *232 8th Avenue (21/22)*
14 *Alteration to On-Premise Liquor License*
15

16 Dear Chairman Bradley:

17
18 Manhattan Community Board 4 (MCB4) recommends **denial** of an Alteration to On-Premise Liquor
19 License application for Momofuku 232 Eighth Avenue LLC d/b/a Momofuku Nishi – 232 8th Avenue
20 (21/22), **unless** the attached stipulations, agreed to and signed by the applicant, are part of the method of
21 operation for this establishment with hours of operation 11a.m. to 1a.m. Monday – Wednesday, 11a.m. to
22 2a.m. Thursday – Friday, 10a.m. to 2a.m. Saturday and 10a.m. – 1a.m. Sunday ; capacity of 74, 6
23 tables, 68 seats, and 1 stand-up bar with 7 seats.
24

25 Sincerely,

26
27
28 Delores Rubin
Chair

Burt Lazarin
Co-Chair
Business License & Permits
Committee

Frank Holozubiec
Co-Chair
Business License & Permits
Committee

29
30

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME Momofuku 232 Eighth Avenue LLC		DOING BUSINESS AS (DBA) Momofuku Nishi	
STREET ADDRESS 232 Eighth Avenue,		CROSS STREETS W 21st & W 22nd	ZIP CODE 10011
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Andrew Salmon	ATTORNEY/ REPRESENTAIVE	NAME: Elke A. Hofmann Law, PLLC
	PHONE: (212) 228-0031		PHONE: (212) 487-9100
	EMAIL: drew@momofuku.com		EMAIL: elke@eahlaw.com
MANAGER	NAME:	LANDLORD	NAME: 232 8th Avenue Realty Corp.
	PHONE:		PHONE: (212) 463-0505
	EMAIL:		EMAIL:
APPLICATION TYPE (Check One)			
<input type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
	What is/was the name and address of establishment?		
	What were the dates applicant was involved with this former premise?		
<input type="radio"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?	YES	NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input checked="" type="radio"/> Alteration	What is the current license # and expiration date?	1287643; exp. 10/31/2017	
Method of Operation Change	Please list/describe the nature of all the changes and attach the plans: This is for a change to the hours of operation only		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? if no, when do you plan to file?	YES	<input checked="" type="radio"/>	
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	YES	<input checked="" type="radio"/>	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	<input checked="" type="radio"/>	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/>	NO	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	11a.m. - 1a.m.	11a.m. - 1a.m.	11a.m. - 1a.m.	11a.m. - 2a.m.	11a.m. - 2a.m.	10a.m. - 2a.m.	10a.m. - 1a.m.
	Kitchen	11a.m. - 1a.m.	11a.m. - 1a.m.	11a.m. - 1a.m.	11a.m. - 2a.m.	11a.m. - 2a.m.	10a.m. - 2a.m.	10a.m. - 1a.m.
	Music		Background Music Only					
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="radio"/> BACKGROUND	<input type="radio"/> LIVE MUSIC	<input type="radio"/> DJ	<input type="radio"/> JUKE BOX	<input type="radio"/> KARAOKE	

OCCUPANCY

	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 Stand-Up Bar
INSIDE	74	74	6	68	0	1	7
OUTSIDE <i>(Other than sidewalk café)</i>							
SIDEWALK CAFÉ							

How many floors are there? What is the capacity for each floor? 1 dining floor and one basement

How frequently will the owner(s) be at the establishment? Weekly

Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?	YES	<input checked="" type="radio"/>	
Will applicant have bottle or table service for beverage alcohol?	YES	<input checked="" type="radio"/>	
Will you be hosting private; promotional or corporate events?	YES	<input checked="" type="radio"/>	
Will outside promoters be used on a regular basis? If yes please describe.	YES	<input checked="" type="radio"/>	
Will you have a security plan? If, yes please attach.	YES	<input checked="" type="radio"/>	
Will security plan be implemented?	YES	<input checked="" type="radio"/>	
Will State certified security personnel be used?	YES	<input checked="" type="radio"/>	
Will New York Nightlife Association and NYPD Best Practices be followed?	YES	NO	N/A
Will applicant be using delivery bicycles? If yes, how many?	<input checked="" type="radio"/>	NO	
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	<input checked="" type="radio"/>	NO	

Where will delivery bicycles be stored during the day when not in use?

LOCATION & ZONING

Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/>	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/>	NO	
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/>	
Are your plans filed with DOB?	<input checked="" type="radio"/>	NO	

Community Notification/Relations

NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	See below.
	# 2	
	# 3	
	# 4	
	# 5	
Please provide dates when applicant met with the groups listed above.	Meeting was not requested	
Who was your contact person at each group you met with?	Meeting was not requested	
When did applicant post the notice that was provided?	Week prior to meeting	
Where did applicant post the notice that was provided?	Week prior to meeting	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="radio"/>	NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	<input checked="" type="radio"/>	NO

Notification list

- 300 West 21st/22nd/23rd Streets Block Association: Eleanor Horowitz at eleanor@quiltedcorner.com
- 300 West 21st/22nd/23rd Streets Block Association: Andra Gabrielle at 300wba@gmail.com
- 300 West 21st/22nd/23rd Streets Block Association: Phyllis Waisman at phylliswaisman@gmail.com
- 300 West 21st/22nd/23rd Streets Block Association: Zazel Loven at zazeloven@yahoo.com
- Penn South 8th Ave/9th Ave (23-29) - Mario Mazzoni at education@pennsouth.coop
- West 25th Street Block Association: Carla Norstrom at west25thstreetproject@gmail.com
- Bill Borock at wborock@hotmail.com
- 400 West 21/22/23 Streets Block Association: Mary Swartz at mis@nyc.rr.com
- 400 West 21/22/23 Streets Block Association: Eileen McElduff at emce33@aol.com
- 400 West 21/22/23 Streets Block Association: Jean Blair at jblair@bobchristianson.com
- 400 West 21/22/23 Streets Block Association: Karen Jacob at w400ba@gmail.com
- 400 West 21/22/23 Streets Block Association: Joanne Downes at jdownesnyc@yahoo.com
- Elliot-Chelsea Houses Tenant Association: Florence Dent atfdenthunter@gmail.com
- Elliot-Chelsea Houses Tenant Association: Darlene Waters atdwatersh@gmail.com
- London Terrace Gardens: Andy Humm atandyhumm@aol.com
- Donna Langman Costumes: Donna Langman atdonna@donnalangman.com

BUILDING DESIGN			
State the name and type of business previously located in the space.	N/A		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	The applicant
Do you plan any changes to the existing façade? If yes, please describe.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the kitchen exhaust system extend to the roof?	<input type="radio"/> YES	<input type="radio"/> NO	N/A, existing
Will the establishment have an illuminated sign?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	N/A, existing		
When was the air conditioner installed?			

BS

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFE		
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO
Are the floorplans for the outdoor space(s) included?	YES	NO
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO
Will there be no amplified music, as per the law?	YES	NO
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO

BS

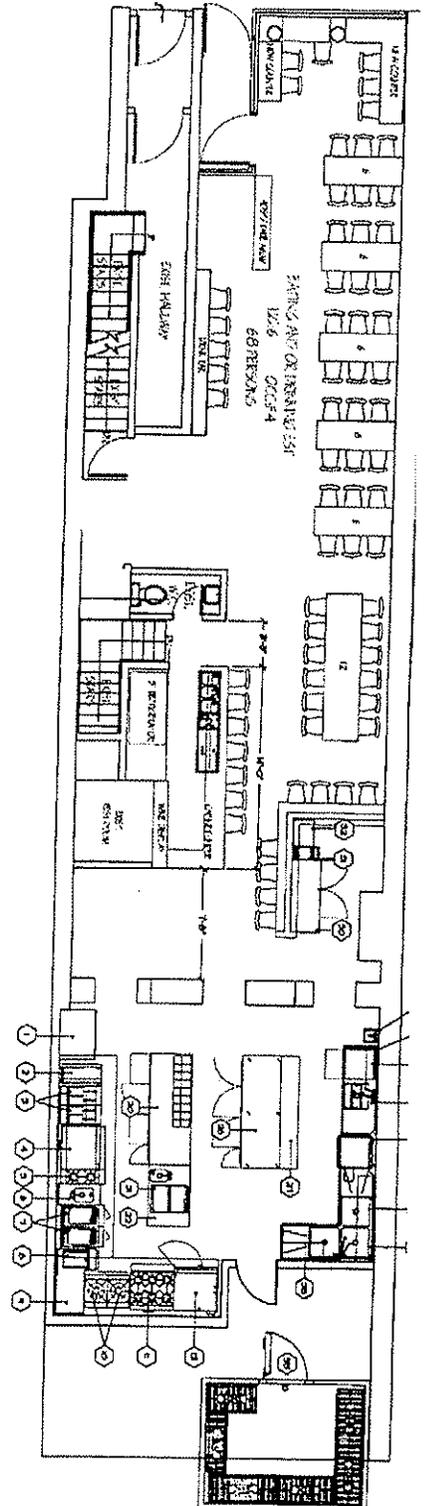
OUTDOOR ITEMS – SIDEWALK CAFÉ		
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO
Will applicant be applying for a sidewalk café now or in the future?	YES	NO
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES	NO
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO
Will applicant have a fighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO
Will applicant use umbrellas?	YES	NO
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO

ADDITIONAL STIPULATIONS: (Office Use Only)

- No use of rear yard by patrons or staff at any time
- Any storm enclosure will extend no further than 18" from building facade
- Hours of Operation: 11a.m. - 1a.m. Monday through Wednesday, 11a.m - 2a.m. Thursday through Friday, 10a.m. - 2a.m. Saturday, 10a.m. - 1a.m. Sunday

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

87.1 AVENUE

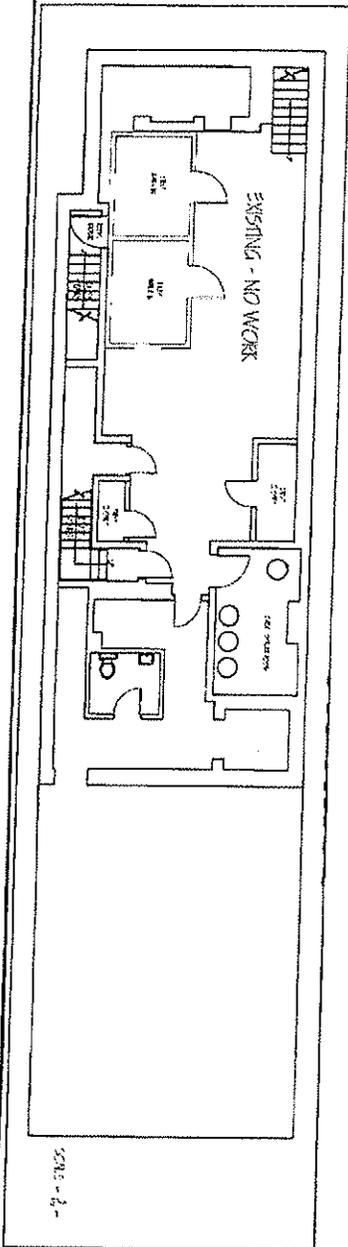


EQUIPMENT SCHEDULE

NO	DESCRIPTION CATEGORY	MANUFACTURER	MODEL NUMBER	EQUIPMENT NOTES
1	2ND FLOOR HALLWAY
2	3RD FLOOR HALLWAY
3	4TH FLOOR HALLWAY
4	5TH FLOOR HALLWAY
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20

EQUIPMENT SCHEDULE

NO	DESCRIPTION CATEGORY	MANUFACTURER	MODEL NUMBER	EQUIPMENT NOTES
1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20



SCALE - 1/4"

Nishi's Dinner menu

Menu last updated on June 25, 2016

Last edited 6/25/16

涼菜 **appetizer**

- Mackerel Tataki – yuzu, celery 15
- Red Snapper – grapefruit, pink peppercorn 16
- Diver Scallop – tiger's milk, shio kombu 17
- Raw Beef – watermelon radish, dashi ponzu 19
- Tomato Salad – tomato, basil oil 13
- Soft Tofu – soy milk, bonji 9
- Romaine – walnut & tamarind 13
- Papaya Salad – miso, toasted rice 12
- Mixed Greens – kimchi vinaigrette 10
- Fried Whole Shrimp – salt & sansho pepper 17

麵 **noodle**

- Butter Noodle – chickpea hozon, black pepper 17
- Clams Grand Lisboa – chow mein, oregano, cabbage 24
- Shanghai Noodle- chilled broth, pickled vegetable 16
- Spicy Beef – shells, mint, crispy shallots 21
- Chili Squid – lo mein, xo 23
- Jajangmyeon – pork sausage, pan mee 20

主菜 **entree**

- Roast Pork – asparagus, rye 27
- Ocean Trout– shishito, bok choy 27

小菜 **side dish**

- Grilled Squash & Perilla & Soy Bean 10
- Fried Potato & Smoked Yolk & Tarragon 11
- Grilled Sweet Potato & Anchovy 9
- Bitter Greens & Vegetarian XO 8

甜點 **dessert**

- Pistachio Bundt Cake 10

Strawberry Rhubarb Panna Cotta 8

Starting June 4th, Nishi's prices will no longer include gratuity.



nishi is part of momofuku group



1 **Business License & Permits Committee**

Item #: 11

2
3 July 27, 2016

4
5 Vincent G. Bradley
6 Chairman
7 New York State Liquor Authority
8 80 S. Swan Street, 9th Floor
9 Albany, New York 12210

10
11 **Re: Barragh Inc.**
12 **d/b/a Maggie Reilly's**
13 *340 Ninth Avenue (29th/30th Streets)*

14
15 Dear Chairman Rosen:

16
17 Manhattan Community Board 4 (MCB4) recommends denial of an alteration to the On-Premise Liquor
18 License for Barragh Inc. d/b/a Maggie Reilly's because the rear yard alcohol service sought in this
19 application would not serve, and would be contrary to, the public interest.

20
21 In our experience, extending the license to this establishment's rear yard (where the applicant seeks to
22 have 3 tables and 12 seats) would seriously disturb the scores of community residents whose windows
23 (often bedroom windows) face the courtyard of which the applicant's rear yard is one part.

24
25 The applicant presented this alteration application to MCB4's BLP Committee at its July 12, 2016
26 meeting. (The applicant had previously appeared before the BLP Committee in 2014 proposing to use
27 the same rear yard, but withdrew that application in the face of extensive community opposition.) In
28 connection with the current application, over a dozen neighbors and community members presented
29 their opposition to the use of the rear yard, either in person at the July 12th meeting or by emails to
30 MCB4. Community members whose windows faced the courtyard containing the applicant's rear yard
31 explained that noise travels readily through the courtyard and that any kind of eating and drinking in the
32 applicant's rear yard would be clearly heard in their apartments (as well as dozens of other apartments)
33 and would seriously compromise their quality of life. These residents noted that typically it is the
34 bedrooms of their apartments -- some occupied by small children -- that face the courtyard and would
35 bear the brunt of the noise from the applicant's rear yard. (Photos reflecting the close proximity
36 between the proposed rear yard space and just a few of the neighbors' windows are attached.)

37
38 CB4 also received, either attached to the application or directly, six emails/letters in support of the
39 applicant from the applicant's patrons and owners/managers of neighboring buildings. Three of those
40 letters, however, only support the applicant generally and do not mention the rear yard space. The
41 remaining three do not address and fail to counter the serious concerns raised by the neighboring
42 community members about the rear yard use.

43
44 Given the disruption and the harm to quality of life that use of this rear yard would cause for dozens and
45 dozens of neighboring community members, MCB4 accordingly urges denial of the present application.

46

1 Thank you for your attention and cooperation with this application.

2

3 Sincerely,

4

5

6

7

Delores Rubin
Chair

Frank Holozubiec
Co-Chair
Business Licenses & Permits
Committee

Burt Lazarin
Co-Chair
Business Licenses & Permits
Committee

8

DRAFT

1 **Business License & Permits Committee**

Item #: 12

2
3 July 27, 2016

4
5 Vincent G. Bradley
6 Chairman
7 New York State Liquor Authority
8 80 S. Swan Street, 9th Floor
9 Albany, New York 12210

10
11 **Re: Facility Concession Services, Inc.**
12 **d/b/a Spectrum Catering and Concessions**
13 *610 W. 56th Street (11)*
14 *Transfer On-Premise Liquor License*
15

16 Dear Chairman Bradley:

17
18 Manhattan Community Board 4 (MCB4) recommends **denial** of a Transfer On-Premise Liquor License
19 application for Facility Concession Services, Inc. d/b/a Spectrum Catering and Concessions – 610 W.
20 56th Street (11), **unless** the attached stipulations, agreed to and signed by the applicant, are part of the
21 method of operation for this establishment with hours of operation 2a.m. closing 20 days per year, 4a.m.
22 closing 10 days per year and 12:30a.m. closing all other days of the year; capacity of 3,708, 42 tables, 50
23 seats, 1 service-only bar and 6 stand-up bars with no seats; Rooftop Capacity of 280; 4 tables with 100
24 seats and 1 stand-up bar with no seats.

25
26 Sincerely,

27
28
29
30
31
Delores Rubin
Chair

Burt Lazarin
Co-Chair
Business License & Permits
Committee

Frank Holozubiec
Co-Chair
Business License & Permits
Committee

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
FACILITY CONCESSION SERVICES, INC.		SPECTRUM CATERING AND CONCESSIONS	
STREET ADDRESS		CROSS STREETS	ZIP CODE
610 W. 56TH STREET		11TH AVENUE	10019
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: SEE ATTACHED	ATTORNEY/ REPRESENTATIVE	NAME: BARBARA KWON <small>DANOW MCCULLAN & PANOFF PC</small>
	PHONE:		PHONE: 212-243-5900
	EMAIL:		EMAIL: BKWON@DMPCC.COM
MANAGER	NAME: JASON REED	LANDLORD	NAME: N.Y. BRAUSER REALTY CORP
	PHONE: 617-692-0011		PHONE: 212-243-5900
	EMAIL: JREED@SPECTRUMFCS.COM		EMAIL:
APPLICATION TYPE (Check One)			
<input type="radio"/> New	Has applicant owned or managed a similar business?	<input type="checkbox"/> YES	<input type="checkbox"/> NO
	What is/was the name and address of establishment?		
	What were the dates applicant was involved with this former premise?		
<input checked="" type="radio"/> Transfer	What is the prior license # and expiration date?	118394, 9/30/2017	
	Is applicant making any alterations or operational changes?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans.		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="checkbox"/> Liquor/Wine/Beer <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer		
ESTABLISHMENT TYPE	<input type="checkbox"/> Restaurant <input checked="" type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment LIVE MUSIC VENUE <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	TO BE DETERMINED
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

Manhattan CB4 Addendum:

Owners:

Name: David Smalley

Phone: 281-367-6163

Email: dsmalley@spectrumfcs.com

Name: David Anderson

Phone: 860-210-0882

Email: dandersonhoya@gmail.com

Previous License #;

Licensee: The Manhattan Music Group LLC

610 West 56th Street New York, NY 10019

1188394, expires 9/30/2017 (Cabaret Liquor License)

1188395, expires 9/30/2017 (Additional Bar License)

1188396, expires 9/30/2017 (Additional Bar License)

1220703, expires 9/30/2017 (Additional Bar License)

1250054, expires 9/30/2017 (Additional Bar License)

1292288, expires 9/30/2017 (Additional Bar License)

Operational Details

Pursuant to the stipulations of the current licensee;

- Alcohol service on rooftop and inside until 2 am 20 days/year and until 4 am 10 days/year
- All other days, alcohol service until 12:30 am
- Amplified sound in outdoor space until 10 pm on Sun-Thur; until 11 pm Fri-Sa.
- On most occasions, hours are expected to be 6-11 pm.

Notifications: All notifications were sent on 6/24/2016

- Harborview Houses Tenant Association: Maria Guzman
- Clinton Towers: Mary Somoza
- Helena Building: Daniela Lucchetto, Vice President, Property Management
- West 50th/51st Streets Block Association: Steve Belida at hk5051@gmail.com
- West 55th Street Block Association: Christine Gorman at west55ba@gmail.com or cgormanhealth@gmail.com
- 300 West 55th Street Block Association: Paul Loeb at ploeb315@aol.com
- Hudson Hotel Residents: rrlarios@hotmail.com
- Housing Conservation Coordinators: Sarah Desmond at sdesmond@hcc-nyc.org
- Midtown North Precinct Council: J.D. Noland at jeandaniel@aol.com
- Midtown North/South Precinct Council: John Mudd at john.mudd@usa.net
- Midtown North/South Precinct Council: William Otterson at bill@midtownsouthcc.org
- Oasis Gardens I at 10th Ave (51/52) - Nancy Kyriacou at nkyriacou@yahoo.com
- Oasis Gardens II (52/10) Gary DiPasquale at gdclay@att.net

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)									
HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	SEE ATTACHED ADDENDUM							
	Kitchen								
	Music								
If you plan to have music, what type(s)? (Circle all that apply)		BACKGROUND		LIVE MUSIC	DJ	JUKE BOX	KARAOKE		
OCCUPANCY									
	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 Stand-Up Bar		
INSIDE	3,708	3,080	42	50	1	6	0		
OUTSIDE (Other than sidewalk café)	280	280	4	100	0	1	0		
SIDEWALK CAFÉ	N/A	N/A	N/A	NA	N/A				
How many floors are there? What is the capacity for each floor? 3 PLUS ROOF: FLOOR 1: 2,468 FLOOR 2: 760 FLOOR 3: 480 ROOF: 280									
How frequently will the owner(s) be at the establishment? MANAGER WILL BE ON PREMISE									
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					<input checked="" type="radio"/> YES	<input type="radio"/> NO			
Will applicant have bottle or table service for beverage alcohol?					<input type="radio"/> YES	<input checked="" type="radio"/> NO			
Will you be hosting private; promotional or corporate events?					<input checked="" type="radio"/> YES	<input type="radio"/> NO			
Will outside promoters be used on a regular basis? If yes please describe.					<input type="radio"/> YES	<input checked="" type="radio"/> NO			
Will you have a security plan? If, yes please attach.					<input checked="" type="radio"/> YES	<input type="radio"/> NO			
Will security plan be implemented?					<input checked="" type="radio"/> YES	<input type="radio"/> NO			
Will State certified security personnel be used?					<input checked="" type="radio"/> YES	<input type="radio"/> NO			
Will New York Nightlife Association and NYPD Best Practices be followed?					<input checked="" type="radio"/> YES	<input type="radio"/> NO			
Will applicant be using delivery bicycles? If yes, how many?					<input type="radio"/> YES	<input checked="" type="radio"/> NO			
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?					<input type="radio"/> YES	<input type="radio"/> NO	N/A		
Where will delivery bicycles be stored during the day when not in use?					N/A				

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/>	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/>	NO	
Is a Public Assembly permit required?	<input checked="" type="radio"/>	NO	
Are your plans filed with DOB?	<input checked="" type="radio"/>	NO	

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	SEE ATTACHED	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.	N/A		
Who was your contact person at each group you met with?	SEE ATTACHED		
When did applicant post the notice that was provided?	6/27/2016		
Where did applicant post the notice that was provided?	NEAR ENTRANCE		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="radio"/>	NO	713-409-5868
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	<input checked="" type="radio"/>	NO	

BUILDING DESIGN			
State the name and type of business previously located in the space.	THE MANHATTAN MUSIC GROUP LLC		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	THE MANHATTAN MUSIC GROUP LLC
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/>	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/>	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/>	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	<input type="radio"/> FRENCH DOORS	<input type="radio"/> GARAGE DOORS	<input type="radio"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES	<input type="radio"/> NO	N/A
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input type="radio"/> NO	THERE IS AN ACOUSTICAL REPORT.
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the kitchen exhaust system extend to the roof?	YES	<input type="radio"/> NO	N/A
Will the establishment have an illuminated sign?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Where will the air conditioner be located? What type is it?	7 UNITS ON THE ROOF OF THE 60S/WEST 55TH ST SIDE OF THE BUILDING.		
When was the air conditioner installed?	PRIOR TO 1999		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFE			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/>	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	<input checked="" type="radio"/>	NO	ROOFTOP
Are the floorplans for the outdoor space(s) included?	<input checked="" type="radio"/>	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?		NO	CLOSED PER STIPULATIONS. SEE ATTACHED
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	<input checked="" type="radio"/>	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	<input checked="" type="radio"/>	
Will there be no amplified music, as per the law?	<input checked="" type="radio"/>		
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="radio"/>	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="radio"/>	NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/>	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="radio"/>	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/>	NO	

ERASED BY APPLICANT DUE TO ERROR IN COMPLETING THE FORM.

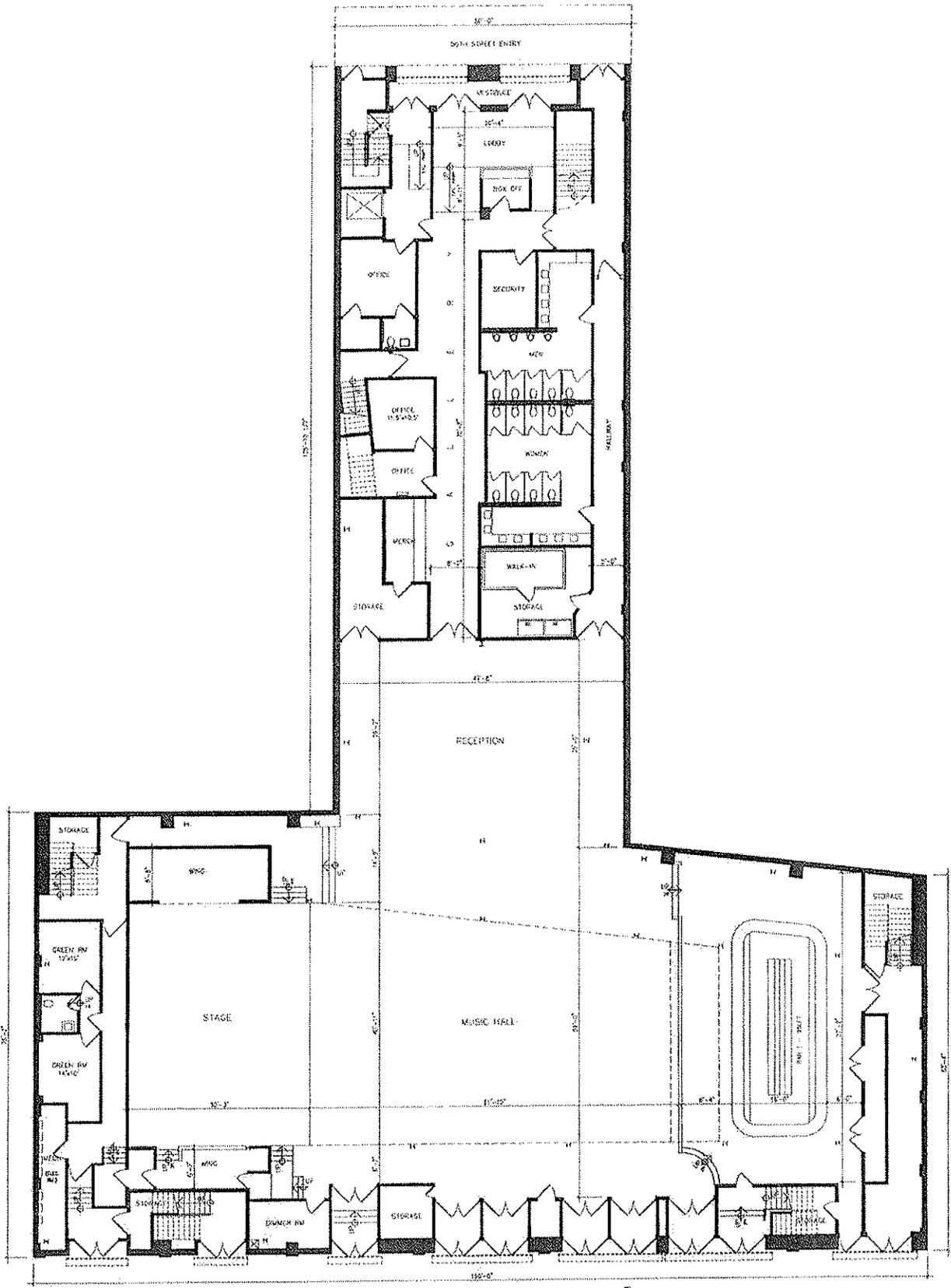
OUTDOOR ITEMS – SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be applying for a sidewalk café now or in the future?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant mark the perimeter of the café on the sidewalk?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will the sidewalk café not provide standing space for drinking or smoking?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant use umbrellas?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	<input type="radio"/> YES	<input type="radio"/> NO	N/A

ADDITIONAL STIPULATIONS: (Office Use Only)

Applicant agrees to continue following stips from 7/22/10 CB4 letter as revised:

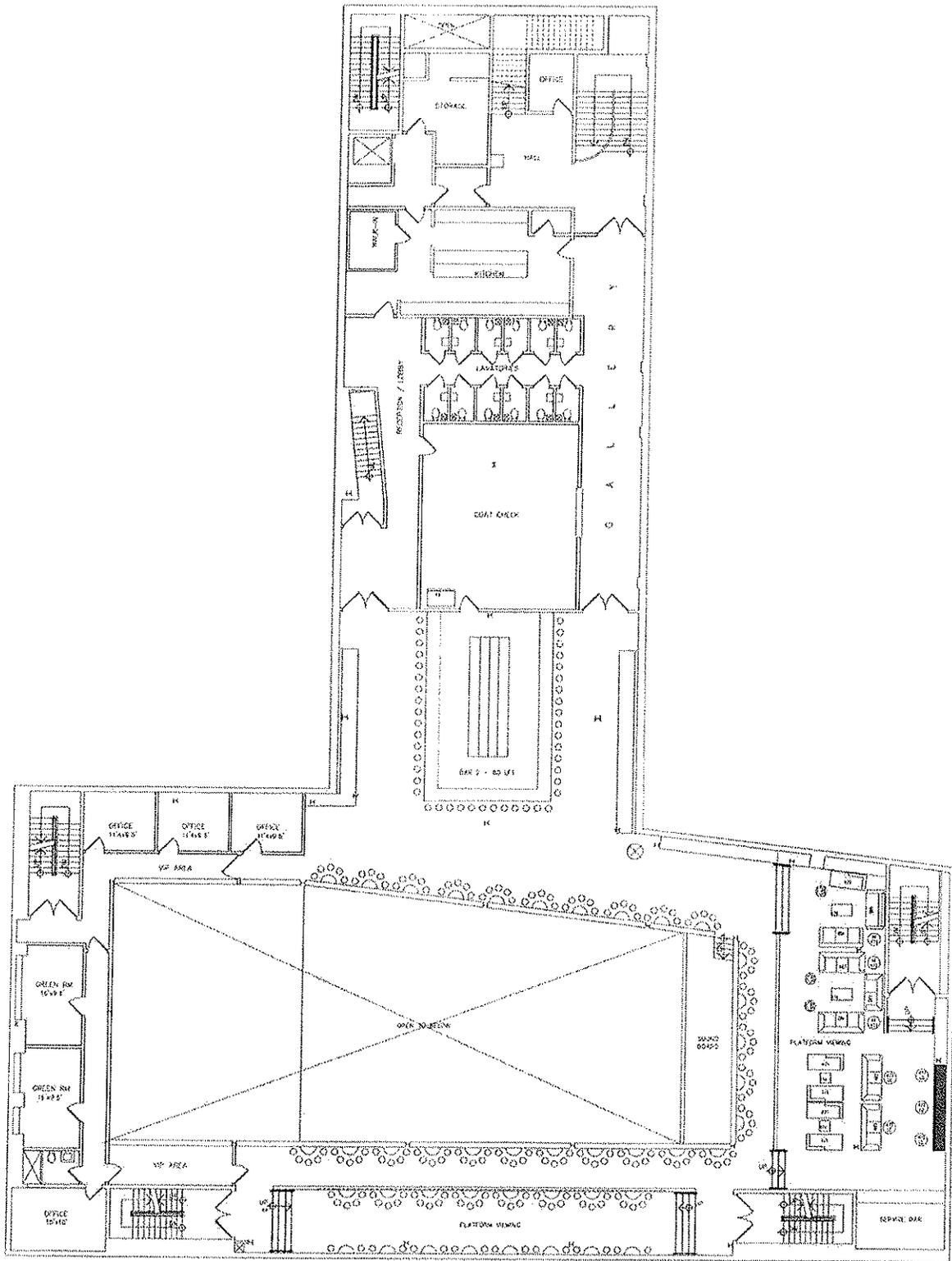
- Installation of a decibel limiter on the rooftop with a setting of no higher than 90 decibels
- When amplified music is played on the rooftop, it will only be background music. No live amplified music will be allowed
- The applicant may close at 2 a.m. twenty (20) days per year and 4a.m. ten (10) days per year. On all other days of the year the applicant will close no later than 12:30a.m.
- All amplified sound in the outdoor space must cease by 10p.m. on Sunday through Thursday and 11p.m. Friday & Saturday
- All stipulations will be provided to Spectrum Catering

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

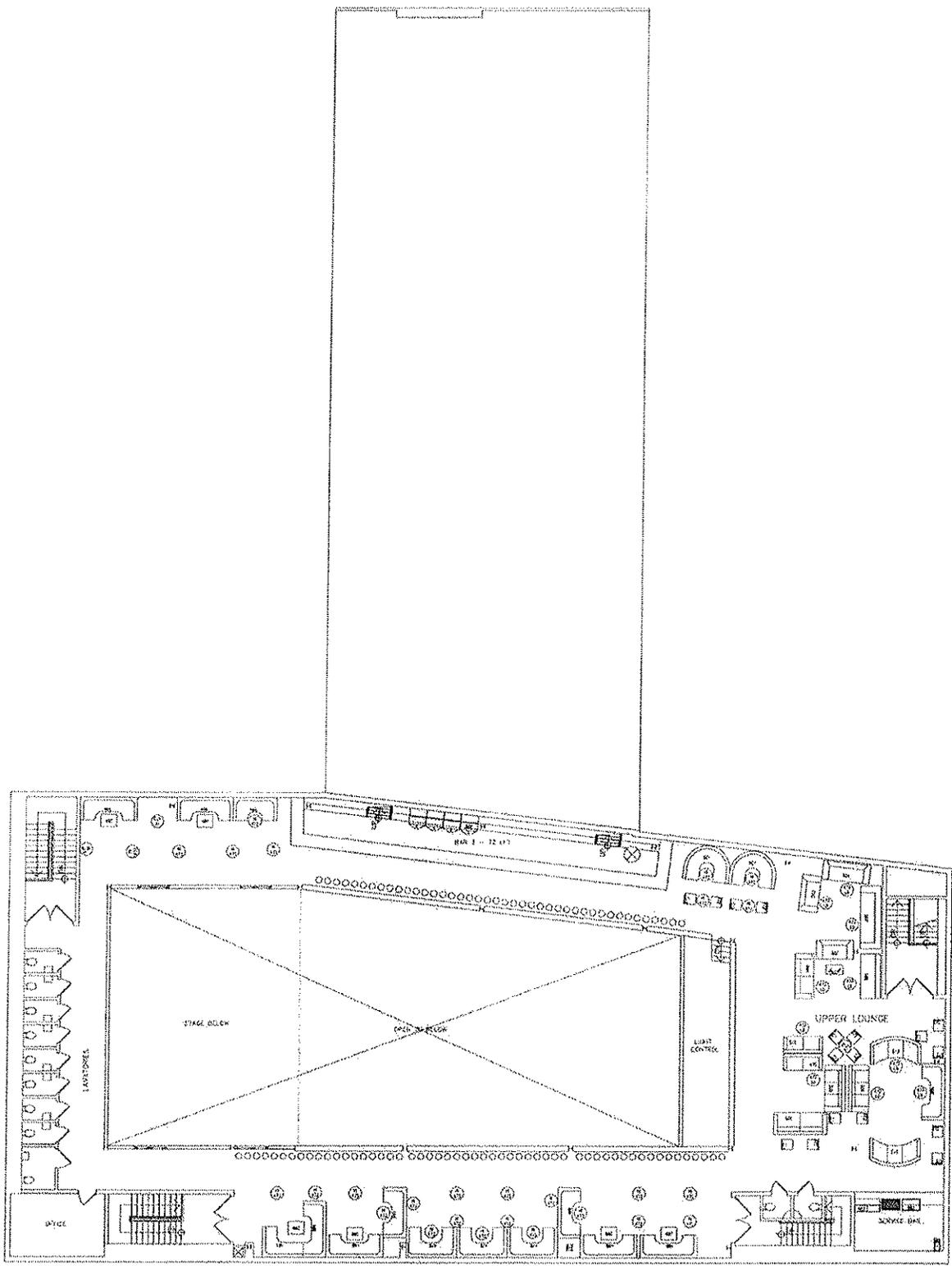


GROUND FLOOR PLAN



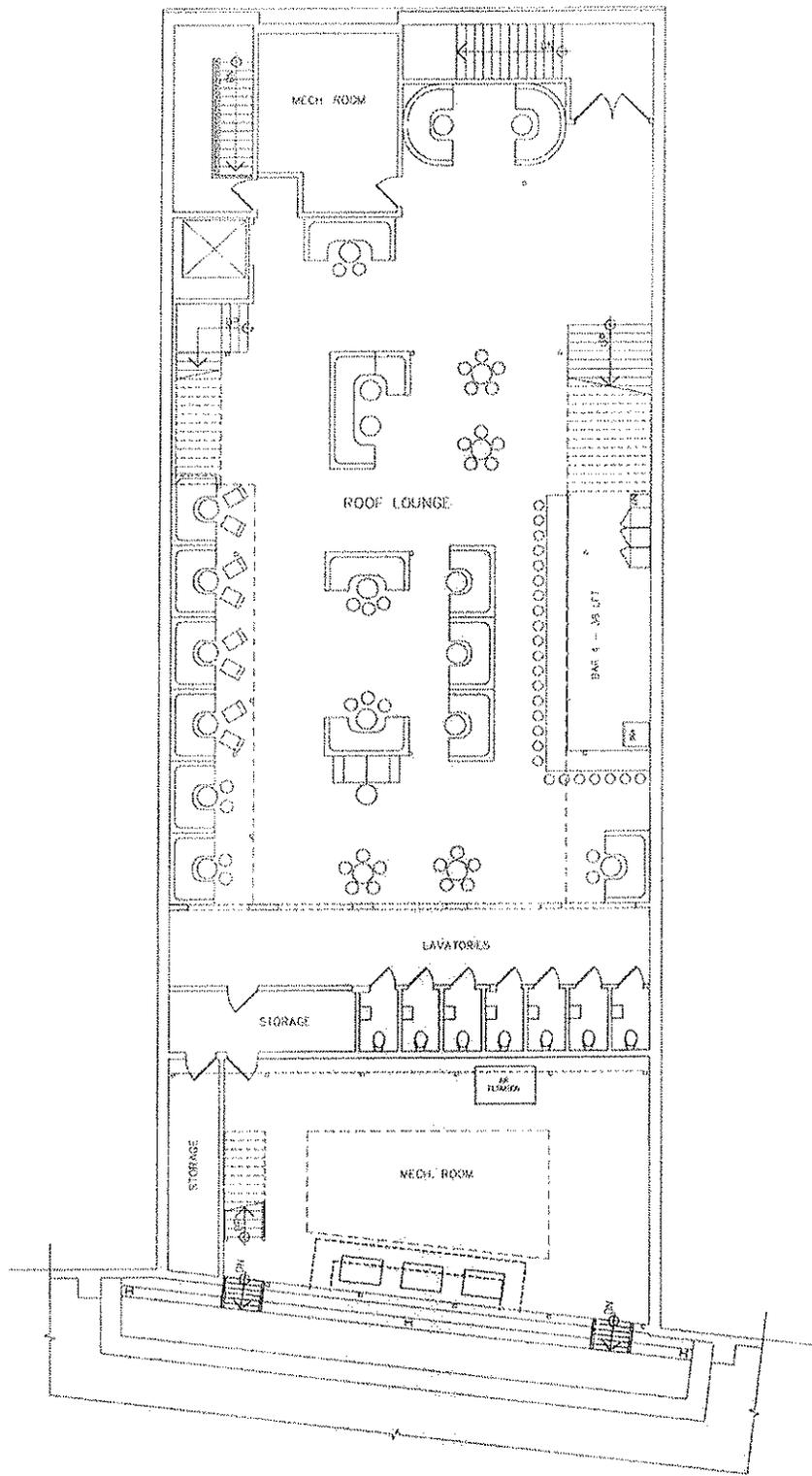


SECOND FLOOR PLAN

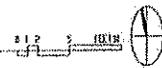


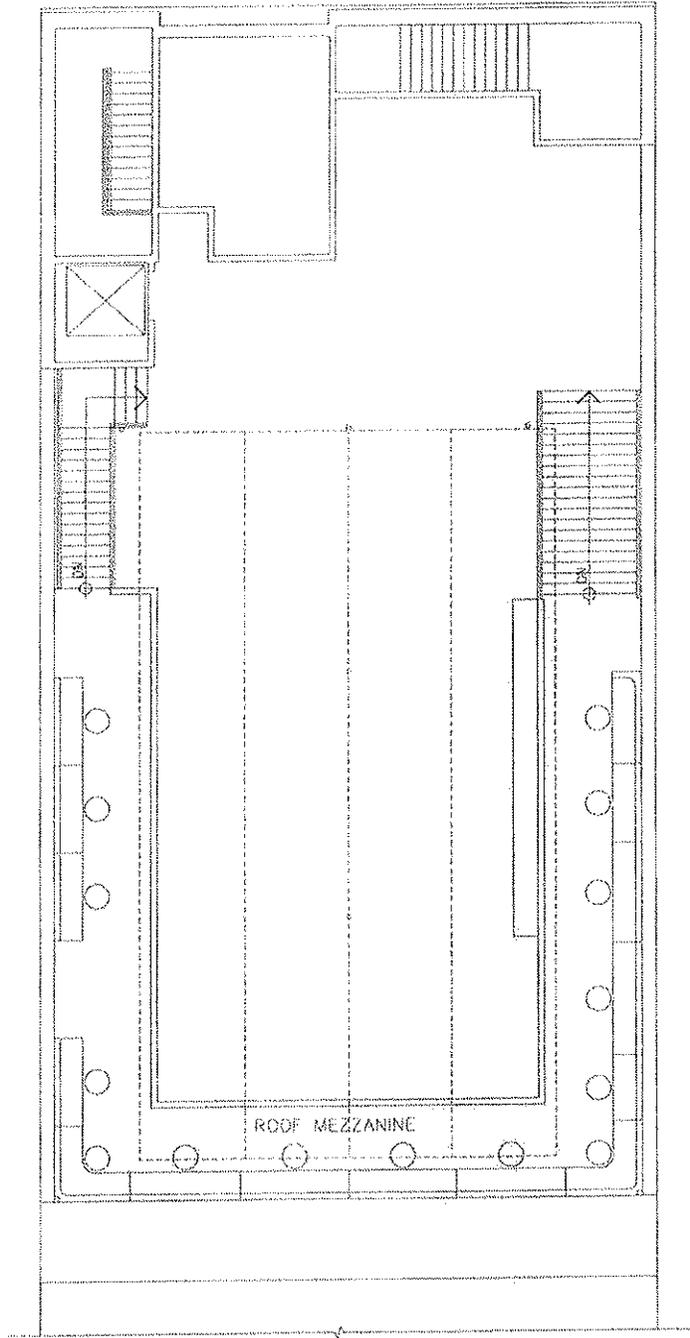
THIRD FLOOR PLAN





ROOF LOUNGE PLAN





ROOF LOUNGE MEZZ. PLAN



DRAFT

Terminal 5 Menu

VODKA

House	9
Ketel One	11
Stoli	11
Stoli O	11
Stoli V	11
Stoli Ras	11
Absolut	11
Abs. Citron	11
Abs. Mand	11
Abs. Vanilla	11
Abs, Pear	11
Grey Goose	12

GIN

House	9
tanqueray	11
Sapphire	12

RUM

House	9
Bacardi	11
Myers	11
Malibu	11
Cpt. Morgan	11

TEQUILA

House	9
Cuervo	11
Hornitos	11
Commenrativo	11
Patron Silver	12

SCOTCH

House	9
Dewars	11
JW Red	11
JW Black	12

WHISKEY

House	8
Seagrams 7	10

IRISH WHISKEY

Jameson	11
---------	----

BOURBON

House	9
Jack Daniels	11
Maker's	11
Makers 46	12

CORDIALS

Triple Sec	9
Peach Schn	8
SoCo	11
Sambuca	10
Amaretto	10
Jager	10
Gr. Marnier	11
Fire Ball	11

WINE

Red/ White	10
------------	----

BOTTLED BEER

Budweiser	8
corona	9
Amstel	9
Bub lite	8
Becks NA	8
Downeast Cider	9
Guinness can	9
Sera torpedo	9
Six points Crisp	9
Six Points Resin	9
Brooklyn	9
Redeberger	9
Founders	9
Schoffenhhofer	9
Newcastle Brown	9

DRAFT BEER

Bud	8
Bud lite	8
Stella	9
Seirra Navada	9
Brooklyn	9

MIXED DRINKS

Martini	13
Manhattan With MM	14
Margarita	13
Cosmo	13
LI tea	16

Red Bull And Vodka	14
Premium RB and vodka	15

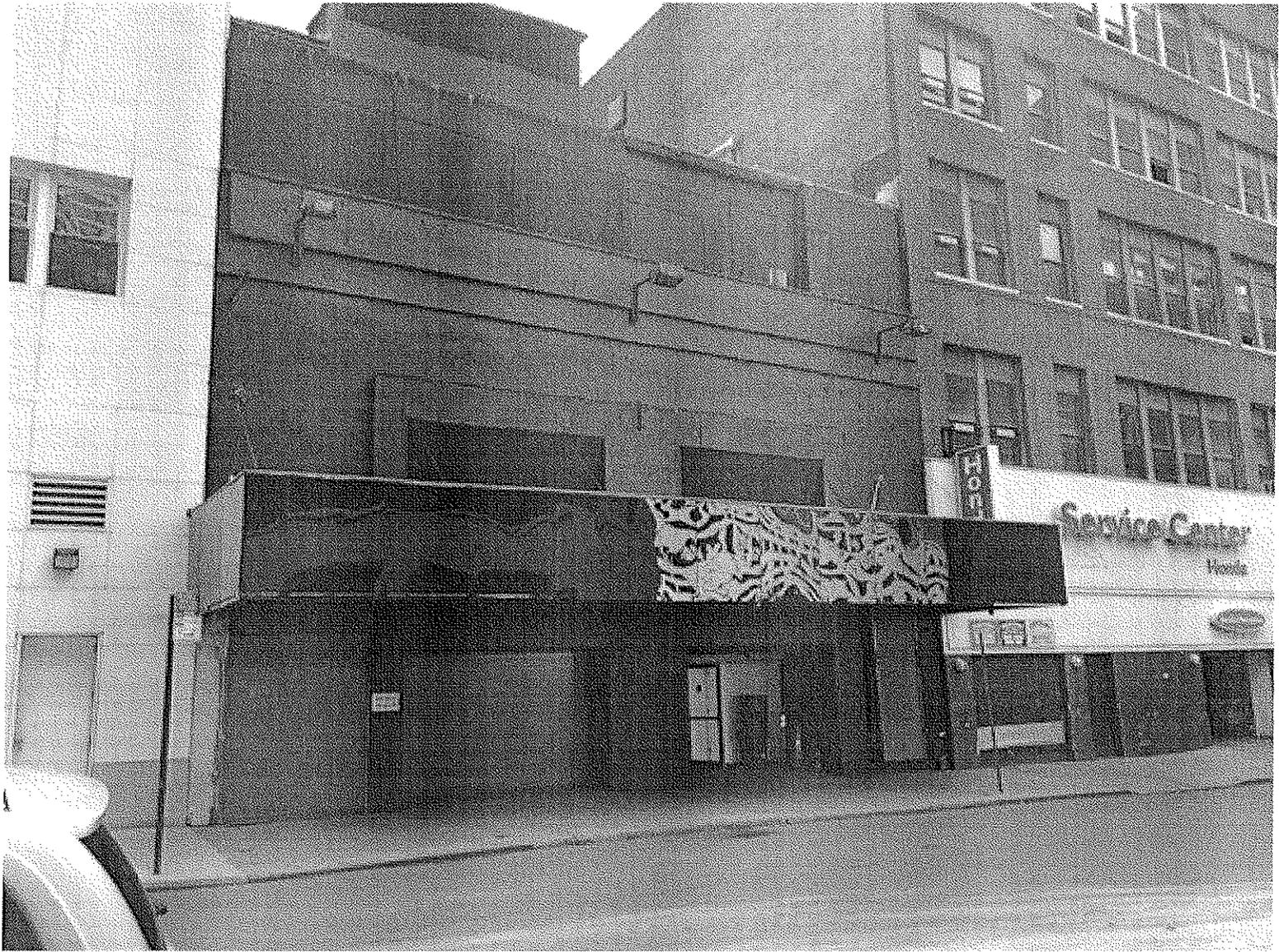
All mixed drinks with call
liquor \$1 up charge

OTHER

Juice	4
Soda	4
Bottled Water	4
Perrier	5
Red Bull	7

FOOD

Hot Pretzels	4
Ham & cheese pocket	5
Broccoli & cheese Pock	5
Personal sized pizza	6
Chicken nuggets	6
Mozzarella Sticks	6
Chips	3
Peanuts	3
Beef jerky	6
Snickers	3
M&Ms	3
Peanut M&Ms	3





SECURITY PLAN

This Security Plan constitutes the "Standard Operating Procedures" relating to physical and procedural security for **Terminal 5 (610 W56th St)**. The purpose of this plan is to create a safe environment for all patrons, and staff at "the venue" and its surrounding areas. It contains a comprehensive overview of the security program, and procedures to use to execute the security plan. Security personnel and venue managers shall be familiar with the information and procedures associated with this Security Plan.

SECURITY STAFF RESPONSIBILITIES:

Security staff will be a licensed and bonded third party security team hired by venue management. Their responsibilities include the following:

- Processing (physical search) of all patrons entering the venue to prohibit illegal contraband, as well as other restricted items from being brought in to the venue.
- Enforce alcohol compliance policies (removing all patrons in violation of policy)
- Enforce "venue" policies (removing all patrons in violation of policy)
- Emergency evacuation procedures
- Control access to restricted areas
- Safe egress from "the venue"
- Monitoring and patrolling the area surrounding the venue
- Security will be placed on both 55th and 56th St to direct patrons into and away from the venue to minimize impact in the surrounding residential areas

SECURITY PROCEDURES

This portion describes each of the procedures used by the security staff to execute the security plan

CREDENTIALS

All working staff and performing artists will be required to wear a day pass distributed by The Bowery Presents production. There will be multiple levels of passes per event that will have access to several restricted areas. A Security Key will be created to clearly identify the passes and define the restrictions on all credentials. Security will control the access to the restricted areas of the venue.

There will be a meeting with all department heads, and security staff to discuss and understand all details of the day's events, including beginning and end times, times of each performance, credential key, as well as venue emergency policies.

PROCESSING/LINE CONTROL

Queuing

- Patrons will be lined up on 56th St. From the front door headed west toward 12th Ave
- Security will man the area and announce the prohibited items list below to the patrons

Search

- Patrons will go through a bag check/pat down search based on the nightly assessment of Security Director and Venue Manager
- Patrons will be directed to dispose of any items found on them that appear on the prohibited items list
- Refusal to comply with policy will result in denial of entry to the venue
- Patrons under the age of 21 will be denied entry if they are found to possess any alcoholic beverages
- Patrons found to be intoxicated prior to entry will not be permitted into the venue

Prohibited Items

Weapons of any kind

Illegal Substances

Outside Food & Beverage, including Alcohol

Glass containers of ANY kind

Bicycles, Skateboards, Scooters or personal motorized vehicles

Fireworks and Explosives

Pets (except service dogs)

Video equipment - no video recording will be allowed

Audio recording equipment

No illegal vending is permitted - no unauthorized/unlicensed vendors allowed

ALCOHOL COMPLIANCE

- All patrons entering the venue will have their identification checked by “ID Checkers” at the main entrance of the venue.
- All patrons over the age of 21 will be given a wristband which will be on the security key allowing permission to purchase and consume alcoholic beverages within the venue’s lines of alcohol consumption.
- Any patron under the age of 21 will have a black “x” marked on each hand
- Any patron under the age of 21 found to be in possession of an alcoholic beverage within the venue will be immediately escorted out of the venue.
- Any patron found to be providing a patron under the age of 21 an alcoholic beverage will be immediately escorted out of the venue.
- Security will monitor bar areas to intervene with any patron found to be intoxicated.
- Security will escort intoxicated patrons to the lobby area to assess necessary action.
- Security will be posted at all exits of the venue and will stop alcoholic beverages from exiting the lines of alcohol consumption
- Beverages are distributed in different sized cups, to help differentiate between alcoholic and non-alcoholic drinks

EJECTION POLICY

Security will escort out of the venue any patron found to:

- Violate a stated venue policy
- Violate alcohol compliance policies
- Pose a danger to his or herself and other patrons within the venue
- Knowingly enter a restricted area without proper access credentials

COMMUNICATION

- Radios will be located at key security positions throughout the venue.
- A Security supervisor will be in direct radio contact with venue management as well as Bowery Presents production.

End of Event

- All exits will be checked by security to be clear of obstruction
- Security will direct patrons toward all exits
- Security will direct all patrons away from the venue in an orderly fashion
- Security will monitor surrounding area to minimize patron impact on the community
- Security will be posted in strategic locations around the surrounding area to direct patrons away from nearby residential areas in a quiet and orderly manner

EMERGENCY SITUATIONS

In the case of an emergency that may require an evacuation, security supervisors along with venue management will convene to discuss the details of the emergency and properly disseminate all information to venue staff. Announcements will be made from the stage informing the audience. Emergency lights will be activated. All Emergency Exits will be opened and prepared for evacuation. Security staff will direct all patrons to the nearest clearly defined emergency exits. Once outside, the venue security, will continue to direct patrons to a safe destination away from the venue.

ALCOHOL COMPLIANCE

All patrons entering the venue will have their identification checked by "ID Checkers" at the main entrance of the venue.

All patrons over the age of 21 will be given a wristband which will be on the security key allowing permission to purchase and consume alcoholic beverages within the venue's lines of alcohol consumption.

Any patron under the age of 21 will have a black "x" marked on each hand

Any patron under the age of 21 found to be in possession of an alcoholic beverage within the venue will be immediately escorted out of the venue.

Any patron found to be providing a patron under the age of 21 an alcoholic beverage will be immediately escorted out of the venue.

Security will monitor bar areas to intervene with any patron found to be intoxicated.

Security will escort intoxicated patrons to the lobby area to assess necessary action.

Security will be posted at all exits of the venue and will stop alcoholic beverages from exiting the lines of alcohol consumption

Beverages are distributed in different sized cups, to help differentiate between alcoholic and non-alcoholic drinks

EJECTION POLICY

Security will escort out of the venue any patron found to:

Violate a stated venue policy

Violate alcohol compliance policies

Pose a danger to his or herself and other patrons within the venue

Knowingly enter a restricted area without proper access credentials



June 24, 2016

Daniela Lucchetto
Vice President, Property Management
One Bryant Park
New York City, NY 10036

Re: Terminal 5 at 610 W. 56th Street

Ladies & Gentlemen:

We are Facility Concession Services, Inc. dba Spectrum Catering and Concessions ("Spectrum"). Spectrum is a concessions and catering company that operates 26 venues in 10 states nationwide, including the Kings Theatre located at 1027 Flatbush Avenue, Brooklyn, NY and The Westbury theater located at 960 Brush Hollow Road, Westbury, NY.

Spectrum is excited to be the new concessions operator at Terminal 5 located at 610 W. 56th Street, New York, NY, which is a currently licensed venue. **The general operations will remain the same and so will the General Manager, Hal Gould, who has been the General Manager of Terminal 5 for nine years.**

Please note that we will be meeting with the Business Licenses & Permits Committee of Community Board 4 on Tuesday, July 12 at 6:30 at the Intercontinental Times Square located at 300 W. 44th Street. Please feel free to contact me if you have any questions now or going forward. I can be reached at 713-409-5868 and by email: dmills@spectrumfcs.com.

Very truly yours,

Derek Mills

Derek Mills
CFO | Spectrum Catering and Concessions
713-409-5868
dmills@spectrumfcs.com
www.spectrumconcessions.com

PO BOX 7130, THE WOODLANDS, TX 77387

1 **Business License & Permits Committee**

Item #: 13

2
3 July 27, 2016

4
5 Vincent G. Bradley
6 Chairman
7 New York State Liquor Authority
8 80 S. Swan Street, 9th Floor
9 Albany, New York 12210

10
11 **Re: PGNV LLC**
12 **d/b/a Empanada Mama**
13 *765 9th Avenue (51/52)*
14 *Transfer On-Premise Liquor License*

15
16 Dear Chairman Bradley:

17
18 Manhattan Community Board 4 (MCB4) recommends **denial** of a Transfer On-Premise Liquor License
19 application for PGNV LLC d/b/a Empanada Mama – 765 9th Avenue (51/52), **unless** the attached
20 stipulations, agreed to and signed by the applicant, are part of the method of operation for this
21 establishment with hours of operation 24 hours a day seven days a week and all alcohol services ceasing
22 by 2a.m. Sunday through Wednesday and 4a.m. Thursday through Saturday; capacity of 105, 25 tables,
23 59 seats, and 1 stand-up bar with 14 seats.

24
25 Sincerely,

26
27
28 Delores Rubin
Chair

Burt Lazarin
Co-Chair
Business License & Permits
Committee

Frank Holozubiec
Co-Chair
Business License & Permits
Committee

29
30

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
PGNV LLC		Empanada Mama	
STREET ADDRESS		CROSS STREETS	ZIP CODE
765 9th Avenue		Between W 51st & W 52nd	10019
OWNER <i>(Attach a list of all the people that will be associated listed with the license)</i>	NAME:	Socrates Nanas	NAME: Joseph Levey
	PHONE:	917-686-8592	PHONE: 212-219-1193
	EMAIL:	pgnv@gmail.co,	EMAIL: Patty@helbraunlevey.com
MANAGER	NAME:	Tentomas	NAME: 765 9th Ave Corp
	PHONE:	718-877-4901	PHONE:
	EMAIL:	ntent11@yahoo.com	EMAIL:
ATTORNEY/ REPRESENTAIVE			
LANDLORD			
APPLICATION TYPE (Check One)			
<input type="radio"/> New	Has applicant owned or managed a similar business?		<input checked="" type="radio"/> YES <input type="radio"/> NO
	What is/was the name and address of establishment?		Empanada Mama - 763 9th Ave & 95 Allen St
	What were the dates applicant was involved with this former premise?		Since ~March, 2005 & May 2014
<input checked="" type="radio"/> Transfer	What is the prior license # and expiration date?		1225174, exp. 10/31/2017
	Is applicant making any alterations or operational changes?		<input checked="" type="radio"/> YES <input type="radio"/> NO
	If alterations or operational changes are being made, please describe/list all changes. painting, fixing the floor in the kitchen		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans.		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization - Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		YES	<input checked="" type="radio"/> NO
			After the Community Board meeting
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		<input checked="" type="radio"/> YES	<input type="radio"/> NO
			Attached in email
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		YES	<input checked="" type="radio"/> NO
			N/A
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="radio"/> YES	<input type="radio"/> NO

SEE ADDITIONAL STATUTORY FOR RULES OF ALCOHOL SERVICE

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)									
HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	RESTAURANT WILL BE OPEN 24 HOURS (WILL STOP SERVING BY 4AM)							
	Kitchen	ALL HOURS OF OPERATION ----->							
	Music	BACKGROUND ONLY, ALL HOURS OF OPERATION ----->							
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE		
OCCUPANCY									
	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 Stand-Up Bar		
INSIDE	105	<105	25	50	0	1	14		
OUTSIDE (Other than sidewalk café)	N/A	N/A	N/A	N/A	N/A	N/A	N/A		
SIDEWALK CAFÉ	N/A	N/A	N/A	N/A	N/A				
How many floors are there? What is the capacity for each floor?					2				
How frequently will the owner(s) be at the establishment?					7 days per week				
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	<input checked="" type="radio"/>			
Will applicant have bottle or table service for beverage alcohol?					YES	<input checked="" type="radio"/>			
Will you be hosting private; promotional or corporate events?					YES	<input checked="" type="radio"/>			
Will outside promoters be used on a regular basis? If yes please describe.					YES	<input checked="" type="radio"/>			
Will you have a security plan? If, yes please attach.					<input checked="" type="radio"/>	NO			
Will security plan be implemented?					<input checked="" type="radio"/>	NO			
Will State certified security personnel be used?					YES	<input checked="" type="radio"/>			
Will New York Nightlife Association and NYPD Best Practices be followed?					<input checked="" type="radio"/>	NO			
Will applicant be using delivery bicycles? If yes, how many?					<input checked="" type="radio"/>	NO	~3		
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?					<input checked="" type="radio"/>	NO			
Where will delivery bicycles be stored during the day when not in use?					cellar				

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/>	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/>	NO	
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/>	
Are your plans filed with DOB?	YES	<input checked="" type="radio"/>	N/A

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	Applicant notified all surrounding residential tenants	
	# 2	All block associations per MCB4 were notified, please see the attached	
	# 3	list in a separate email	
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		Pending	
Who was your contact person at each group you met with?		Pending	
When did applicant post the notice that was provided?		June 27th	
Where did applicant post the notice that was provided?		Posted on front of establishment, and handed out to neighbors	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="radio"/>	NO 917-686-8592
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="radio"/>	NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	The Cannery - Restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	existing vestibule
Will applicant use a storm enclosure?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	<input type="radio"/> FRENCH DOORS	<input checked="" type="checkbox"/> GARAGE DOORS EXISTING	<input type="checkbox"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	sound proofing is already installed
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have an illuminated sign?	<input type="radio"/> YES	<input type="radio"/> NO	unsure at this moment
Will the establishment have a canopy extending over the sidewalk?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	existing
Where will the air conditioner be located? What type is it?	existing air conditioner, in same location		
When was the air conditioner installed?	by the previous owner		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ	No Outdoor Space		
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	<input checked="" type="radio"/>	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	<input type="radio"/>	N/A
Are the floorplans for the outdoor space(s) included?	YES	<input type="radio"/>	N/A
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	<input type="radio"/>	N/A
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	<input type="radio"/>	N/A
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	<input type="radio"/>	N/A
Will there be no amplified music, as per the law?	YES	<input type="radio"/>	N/A
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	<input type="radio"/>	N/A
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	<input type="radio"/>	N/A
Will applicant agree to train staff to encourage a peaceful environment?	YES	<input type="radio"/>	N/A
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	<input type="radio"/>	N/A
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	<input type="radio"/>	N/A

OUTDOOR ITEMS – SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be applying for a sidewalk café now or in the future?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	In the future
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	N/A
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant mark the perimeter of the café on the sidewalk?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the sidewalk café not provide standing space for drinking or smoking?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use umbrellas?	<input type="radio"/> YES	<input type="radio"/> NO	Not sure at this point
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

- Will add three tables to bar area and will submit revised floor plan by 7/22
- Applicant will apply for a bike corral near NW corner of 51st and Ninth Ave, on 51st St.
- Licensed NYS Security Personnel will be on site Thursday, Friday and Saturday from 10p.m. to 6a.m. the following morning to monitor sidewalk and dispersal of patrons
- All alcohol services will cease by 2:00a.m. Sunday - Wednesday and 4:00a.m. Thursday - Saturday
- Tables: 25 with 59 seats

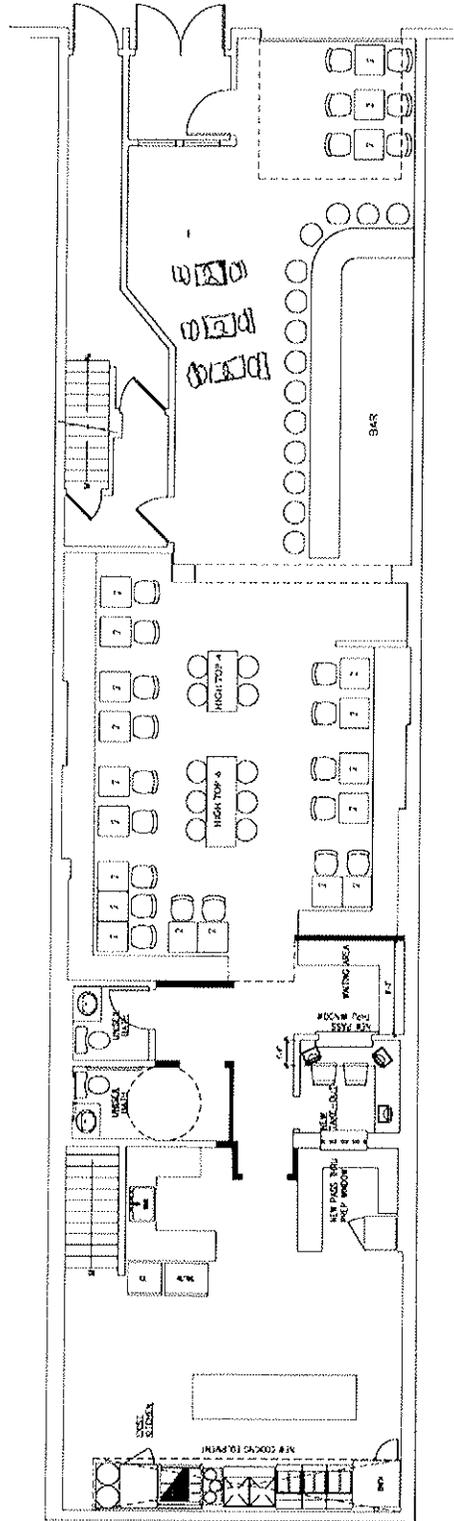
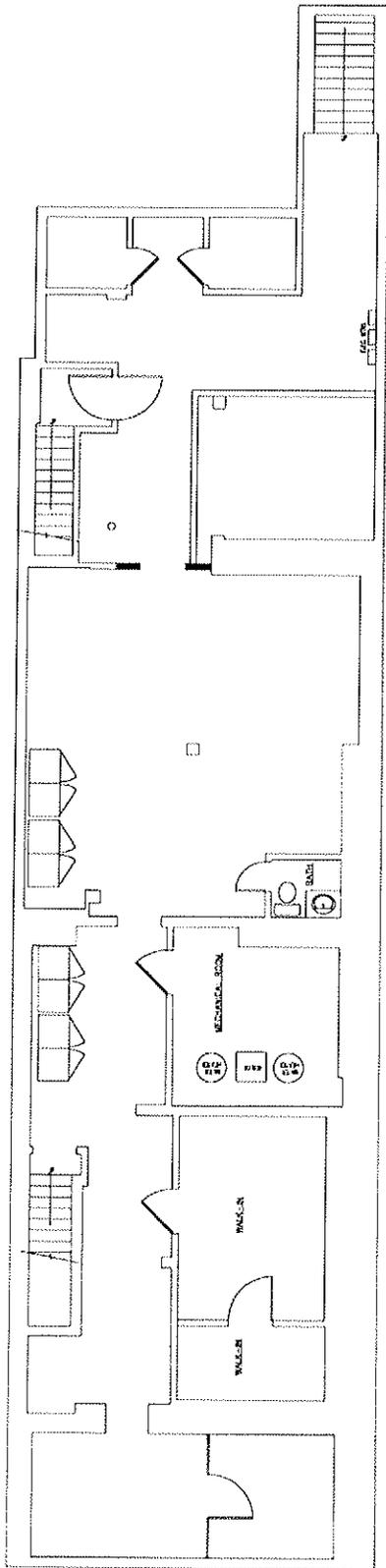
To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

Revised floor plans submitted 7/21

Project No. 12121	DATE 5/21/15	PROJECT AS NOTED	DATE 12/1/15	PROJECT NO. 12121
DATE 5/21/15	PROJECT AS NOTED	DATE 12/1/15	PROJECT NO. 12121	PROJECT NO. 12121
PROJECT AS NOTED	DATE 12/1/15	PROJECT NO. 12121	PROJECT NO. 12121	PROJECT NO. 12121
PROJECT AS NOTED	DATE 12/1/15	PROJECT NO. 12121	PROJECT NO. 12121	PROJECT NO. 12121
PROJECT AS NOTED	DATE 12/1/15	PROJECT NO. 12121	PROJECT NO. 12121	PROJECT NO. 12121
PROJECT AS NOTED	DATE 12/1/15	PROJECT NO. 12121	PROJECT NO. 12121	PROJECT NO. 12121
PROJECT AS NOTED	DATE 12/1/15	PROJECT NO. 12121	PROJECT NO. 12121	PROJECT NO. 12121
PROJECT AS NOTED	DATE 12/1/15	PROJECT NO. 12121	PROJECT NO. 12121	PROJECT NO. 12121
PROJECT AS NOTED	DATE 12/1/15	PROJECT NO. 12121	PROJECT NO. 12121	PROJECT NO. 12121
PROJECT AS NOTED	DATE 12/1/15	PROJECT NO. 12121	PROJECT NO. 12121	PROJECT NO. 12121

George Monasterio Architect
 Point Ledgepoint, New York 11569 917.371.2340
 Project: Commercial - New Facility
 MonasterioArchitect.com
 George@MonasterioArchitect.com

EXISTING FLOOR PLANS
 NEW YORK, NEW YORK
 ORIGINAL: KIPANADIAS MAKAS
 DATE: 12/1/15



Menu

entrées

- **Arroz Con Camarones\$16.25**

special for wednesday and friday. colombian style shrimps mixed with sofrito sauce, seasoned yellow rice, peas, onions and carrots. served with house salad. comes with green and red salsa

- **Arroz Con Pollo\$14.95**

colombian style boneless chicken mixed with sofrito sauce, seasoned yellow rice, peas, onions and red peppers. served with maduros (fried sweet plantains) comes with green and red salsa

- **Comes With Green And Red Salsa\$11.95**

traditional homemade colombian style tamales wrapped in a banana leaf (pork or chicken). comes with green and red salsa

- **Pollo Guisado\$14.25**

latin style chicken stew cooked slowly in sofrito sauce, yellow peppers, potato and garlic. served with white or yellow rice

- **Pollo A La Plancha\$15.45**

marinated chicken breast seasoned with traditional latin herbs and spices grilled to perfection. served with white or yellow rice, black or red beans, salad and chimichurri sauce

- **Palomilla A La Plancha\$18.45**

grilled sirloin, marinated with traditional latin herbs and spices. served with white or yellow rice, black or red beans, salad and chimichurri sauce

- **Entrana A La Plancha\$18.45**

grilled skirt steak marinated with traditional herbs and spices. served with white or yellow rice, black or red beans, salad and chimichurri sauce

- **Chuleta Empanizada\$16.75**

fried breaded pork chop, cooked golden and crispy on the outside, and soft and tender on the inside. served with a side of white or yellow rice, black or red beans and salad

- **Mexi-Burger\$9.95**

8oz. burger, toasted bun, chipotle mayo, pickled jalapenos, lettuce, tomato, red onions, avocado. served with home made potato chips

- **Mexi-Burger Add-On\$1.25**

add cheddar, mozzarella or brie cheese

- **Mexi-Burger Only\$7.50**

salads

- **Avocado Salad\$9.95**

avocado, cucumber, tomato, romaine and iceberg lettuces, cilantro and scallions, with either cumin dressing or a mustard vinaigrette

- **Endive Salad\$9.95**

romaine lettuce, red cabbage, endive, arugula with fresh lemon, olive oil, mustard, red wine vinegar, cayenne and shallots dressing

- **Greek Salad\$9.95**

romaine lettuce, tomatoes, cucumbers, kalamata olives, red onion, imported feta cheese, oregano with house vinaigrette

- **Persephone Salad\$9.95**

arugula, watercress, chicory and romaine, red onion, grapes, toasted walnuts, olive oil and red wine vinegar

Menu

- **Ensalada Pequeña \$5.50**

small green salad

tapas

- **Typical Colombian Breakfast \$7.75**

scrambled eggs with tomatoes and scallions. served with white rice mixed with red beans and arepa.

- **Typical Colombian Breakfast \$2.95**

add grilled colombian sausage

- **9th Ave Breakfast \$7.95**

scrambled eggs with melted cheddar cheese served with grilled hot dogs and our delicious home fries

- **Cheesesteak Fritata \$7.95**

served with yucca fries

- **Guacamole \$7.75**

with plantain chips (regular, mild, or hot)

- **Yuca Frita \$7.75**

fried cassava served with guacamole sauce

- **Tostones \$7.75**

mashed fried green plantains, served with garlic puree

- **Maduros \$6.25**

fried sweet plantains

- **Veal And Rice Balls \$7.75**

with lemon mushroom sauce and a splash of our albarino wine from galicia, spain

- **Colombian Sausage \$5.50**

with griddle cake and lemon

- **Homemade Cassava \$4.95**

mashed yuca dough stuffed with ground beef or oven roasted pork comes with green and red salsa

- **Sweet Corn Tamales \$6.45**

with mozzarella

- **Sweet Corn Tamales \$0.75**

extra mozzarella

- **Zapiekanka \$7.25**

sauteed mushrooms and onions, salt and pepper, over a baguette topped with brie cheese and parsley

arepas \$6.25

Plain Arepa \$3.75. Traditional South American White Corn Pattie Stuffed With Your Choice Of: Each Arepa Comes With Green And Red Salsa. Make Your Own Special Arepa - Add On Or Mix And Match. Additional Toppings - Add \$1.25. Add Avocado \$3.25

- **Shredded Beef**
- **Shredded Chicken**
- **Cheese**
- **Ham**
- **Pork**
- **Ground Beef**
- **Spinach**

specialty arepas \$7.25

- **Mozzarella**

sweet corn griddle cake with bits of melted mozzarella cheese

Menu

- **Cubana**

sofrito seasoned roast pork, ham, cuban style black beans and mozzarella cheese

- **Spicy Chicken**

slowly cooked chicken breast in mama's picante sauce.

- **Spicy Chicken \$0.75**

add on cheese for

- **Ham And Cheese**

a delicious ham and cheese melt

- **Cheeseburger**

ground beef cooked in traditional latin spices with cheddar cheese

- **Cheese Steak**

top round with mozzarella, red bell pepper, spanish onion and a latin twist

wheat flour

- **Desayuno Colombiano (Breakfast Empanada Available Anytime) \$2.85**

colombian sausage, cheddar cheese, eggs and spanish onion

- **Desayuno Americano (Breakfast Empanadas Available Anytime) \$2.85**

top round steak, cheddar cheese, eggs, spanish onion and a latin twist

- **Huevos Pericos (Breakfast Empanadas Available Anytime) \$2.85**

tomatoes, eggs and scallion

- **Brasil \$2.95**

traditional brazilian style empanada with ground beef, olives, sauteed onions, and potatoes

- **Spicy Chicken \$2.95**

chunks of chicken breast slowly cooked in mama's special picante sauce

- **Reggaeton \$2.95**

caribbean style roast pork with sofrito seasoned yellow rice and gandules (peas)

- **Cheese steak \$2.95**

skirt steak with mozzarella cheese and a latin twist

- **Mambo Italiano \$2.85**

roasted italian sweet sausage with red and green peppers, onions, mozzarella cheese and a touch of tomato sauce

- **Americano \$2.85**

juicy hot dog with cheddar cheese

- **Shredded Beef \$2.85**

with onion, slowly cooked beef marinated in traditional colombian spices

- **Beef & Broccoli Teriyaki \$2.85**

strips of beef sautéed with a teriyaki sauce and broccoli

- **Shredded Chicken \$2.85**

all-white chicken breast slowly cooked with sofrito sauce

- **Cheese \$2.85**

a simple and delicious empanada stuffed with mozzarella cheese

- **Ham And Cheese \$2.85**

Menu

mama+s ham and cheese melt

- **Chicken & Broccoli Teriyaki\$2.85**

pieces of chicken breast sautéed with a teriyaki sauce and broccoli

- **Viagra\$3.00**

mama+s seafood stew with shrimps, scallops, and crab meat

- **Hawaiian\$2.85**

pieces of ham with sautéed pineapples and mozzarella cheese

- **Cheeseburger\$2.85**

ground beef cooked in traditional latin spices with cheddar cheese

- **Cuban\$2.85**

slowly roasted pork, ham with mozzarella cheese and a touch of sofrito sauce

- **Pernil\$2.85**

marinated pork slowly roasted to perfection

- **Tuna Jalapeño\$2.85**

albacore tuna with jalapeños

- **Tjc\$2.85**

mama+s tuna melt with cheddar cheese and jalapeños

- **Polish\$2.85**

polish sausage (kielbasa) sautéed with sauerkraut

- **Pizza\$2.85**

tomato sauce and cheese

- **Pepperoni Pizza\$2.85**

slices of pepperoni with tomato sauce and cheese

- **Spinach & Cheese\$2.85**

mozzarella with sauteed spinach

**oven baked wheat flour
\$2.85**

- **Beef**

ground beef sautéed with onions, latin herbs and spices

- **Shredded Chicken**

sauteed chicken with sofrito sauce and red peppers

- **Mushrooms**

sauteed portobello & white mushrooms with onions

- **Greek Spinach Pie**

classic greek style empanada with spinach and feta cheese

- **Greek Sausage Pie**

greek sausage in traditional mediterranean spices

corn flour \$2.75

- **Ground Beef**

traditional colombian style ground beef

- **Chorizo**

ground pork sausage with classic latin herbs and spices

Menu

- **Shredded Chicken**

traditional colombian style chicken with peas and carrots

- **Veggie**

steamed potatoes, carrots and lima beans

- **Cheese**

a colombian classic corn empanada stuffed with mozzarella

- **Broccoli And Cheese**

mozzarella cheese and sautéed broccoli

- **Rice And Beans**

white rice and red beans

- **Chili And Beef**

slowly cooked ground beef with latin style spices and chili peppers

dessert wheat flour

\$2.95

- **Romeo And Juliet**

guava with mozzarella cheese

- **Belgian Milk Chocolate And Banana**

- **Figs, Caramel And Cheese**

- **Sweet Plantains And Cheese**

mashed sweet plantains with mozzarella cheese

- **Usa**

apples and cinnamon

- **Elvis**

peanut butter and bananas

- **Caramel And Cheese**

- **Belgian Milk Chocolate**

- **Add To Your Dessert Empanada**

a scoop of vanilla ice cream, whipped cream, chocolate syrup, caramel syrup.

SOUPS

- **Soup Of The Day\$7.00**

- **Mediterranean White Beans\$7.45**

(v,l,d).

- **Mediterranean White Beans\$3.25**

(v,l,d). add a spanish chorizo

- **Butternut Squash\$7.45**

(v,l). with a hint of ginger

- **Chicken\$7.95**

(d). colombian style chicken soup with a side of white rice.

- **Sancocho De Cola\$11.75**

(d). home made colombian style oxtail soup. prepared with yucca, green plantains, slices of corn on the cob, recaito, cilantro and onions with a side of white rice

sides

- **Rice And Beans\$5.00**

- **Guacamole\$5.25**

- **Sour Cream\$0.50**

- **Potato Chips\$2.75**

- **Red Or Green Salsa\$10.00 - \$4.00**

Menu

salsas will be served with empanadas, arepas, cassavas, arroz con pollo, arroz con camarones and tamales only.

- **Rice White Or Yellow\$3.25**
- **Beans Red Or Black\$3.75**
- **Plantain Chips\$2.75**
- **Garlic Puree\$0.95**
- **Chimichurri Sauce\$0.95**
- **Chipotle Mayo\$0.95**

natural fruit shakes

Made With Either Milk Or Water Add Romaine Lettuce, Spinach, Cucumber. Great Source Of Vitamins For Kids!!

- **Guava\$4.50**
- **Guava\$0.95**

add ice cream to your natural fruit shake

- **Guava\$0.50**

additional flavor

- **Green Orange\$4.50**
- **Green Orange\$0.95**

add ice cream to your natural fruit shake

- **Green Orange\$0.50**

additional flavor

- **Blackberry\$4.50**
- **Blackberry\$0.95**

add ice cream to your natural fruit shake

- **Blackberry\$0.50**

additional flavor

- **Soursop\$4.50**

- **Soursop\$0.95**

add ice cream to your natural fruit shake

- **Soursop\$0.50**

additional flavor

- **Strawberry\$4.50**
- **Strawberry\$0.95**

add ice cream to your natural fruit shake

- **Strawberry\$0.50**

additional flavor

- **Pineapple\$4.50**
- **Pineapple\$0.95**

add ice cream to your natural fruit shake

- **Pineapple\$0.50**

additional flavor

- **Passion Fruit\$4.50**
- **Passion Fruit\$0.95**

add ice cream to your natural fruit shake

- **Passion Fruit\$0.50**

additional flavor

- **Papaya\$4.50**
- **Papaya\$0.95**

add ice cream to your natural fruit shake

- **Papaya\$0.50**

additional flavor

- **Mango\$4.50**

Menu

- **Mango\$0.95**

add ice cream to your natural fruit shake

- **Mango\$0.50**

additional flavor

- **Banana Milkshake\$4.95**

- **Banana Milkshake\$1.25**

add ice cream to your natural fruit shake

- **Banana Milkshake\$0.95**

additional flavor

- **Banana Milkshake\$0.95**

add chocolate syrup

desserts

- **Flan\$4.75**

traditional colombian style flan

- **Fresh Fruit Platter\$4.95**

watermelon, apples, oranges and grapes

- **Fresh Fruit Platter\$0.95**

add organic agave nectar

cold beverages

- **Salpicon\$4.25**

home made - mixed fresh fruit cocktail made with: grapes, apples, watermelon, melon, bananas

- **Iced Tea\$2.50**

home made - with honey and lemon

- **Lemonade\$2.50**

home made

- **Mint Lemonade\$3.00**

home made

- **Watermelon Lemonade\$3.00**

home made

- **Cherry Lemonade\$3.00**

home made

- **Sodas\$2.50**

coke / diet coke / sprite / ginger ale

- **Postobon Sodas\$2.50**

colombiana / apple / sparkling

- **Juices\$2.50**

passion fruit / mango

- **Tropicana Orange Juice\$2.50**

- **Malta\$2.50**

- **Poland Spring Water\$2.00**

- **Iced Cappuccino\$3.50**

hot beverages

- **Homemade Hot Apple Cider\$4.00**

with cloves and cinnamon stick

- **Homemade Hot Apple Cider\$0.95**

add ice cream

- **Homemade Hot Apple Cider\$0.50**

Menu

with vanilla or hazelnut syrup

• Tea \$2.50

• Cafe Con Leche \$3.95

• Cafe Mocha \$3.95

• Espresso \$2.50 - \$4.00

• Cappuccino \$3.95

• Vanilla Cappuccino \$4.45

• Hazelnut Cappuccino \$4.45

• Colombian Hot Chocolate \$3.25

Security Plan

The establishment is supervised and managed at all times by a principal, manger, or both. All staff members are TIPS- and/or ATAP-trained, and are also trained on responsibility and awareness practices. The staff will also be trained to check and verify the identification of each guest in order to promote the safety of patrons and prevent the establishment from becoming disorderly.

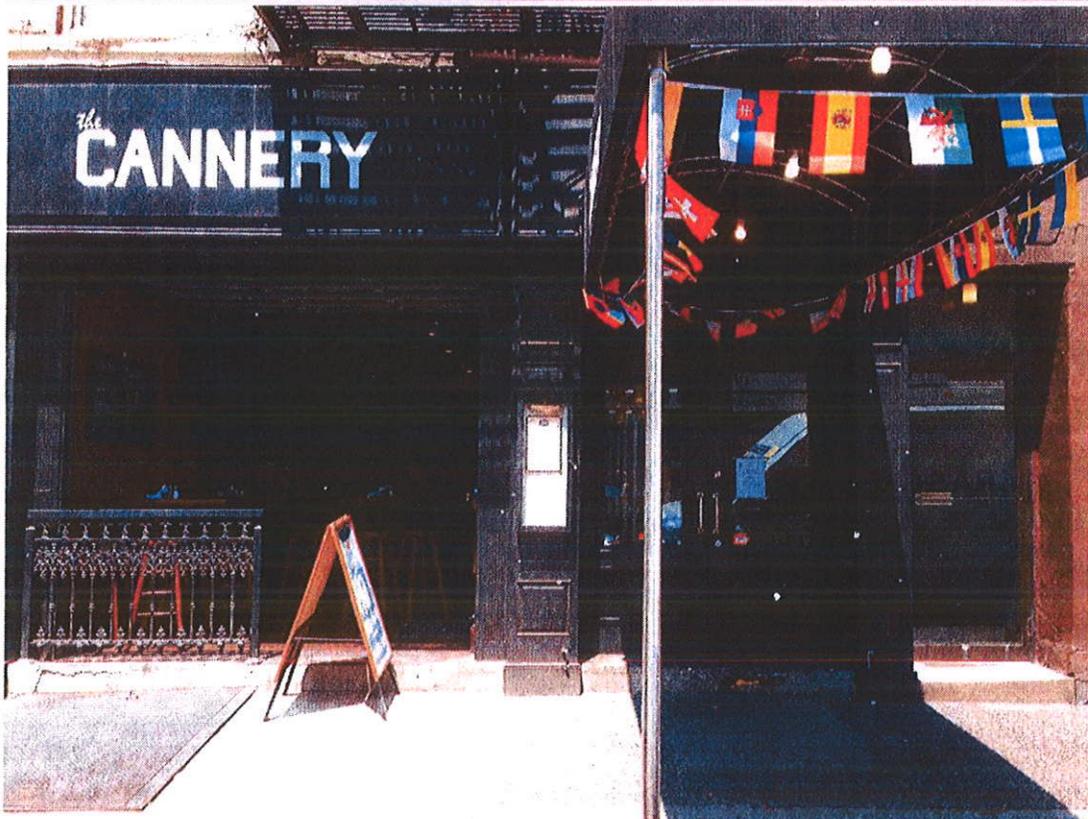
Block Association Reach Out

- West 46th Street Block Association: Allison Tupper at atallisontupper@verizon.net
- West 47th/48th Streets Block Association: Elke Fears at aefearshk@earthlink.net
- West 47th/48th Streets Block Association: Larry Roberts
at larrymichaelroberts@gmail.com
- West 47th/48th Streets Block Association: Kim Bagues at jamesbagues@gmail.com
- West 47th/48th Streets Block Association: Chuck Vassallo at chasmv@hotmail.com
- West 47th/48th Streets Block Association: Steven Riedl
at chluderemyc@yahoo.com
- West 47th/48th Streets Block Association: Nancy Roylance
at nancyroylance@ymail.com
- West 50th/51st Streets Block Association: Steve Belida at hk5051@gmail.com
- Oasis Gardens I Association: Nancy Kyriacou at nkyriacou@yahoo.com
- Oasis Gardens II Association: Gary DiPasquale at gdclay@att.net
- West 55th Street Block Association: Christine Gorman
at west55ba@gmail.com or orgormanhealth@gmail.com
- 300 West 55th Street Block Association: Paul Loeb at ploeb315@aol.com
- Hudson Hotel Residents: rrlarios@hotmail.com
- Housing Conservation Coordinators: Sarah Desmond at sdesmond@hcc-nyc.org
- Midtown North Precinct Council: J.D. Noland at jeandaniel@aol.com
- Midtown North/South Precinct Council: John Mudd at john.mudd@usa.net
- Midtown North/South Precinct Council: William Otterson
at bill@midtownsouthcc.org

PGNV LLC
765 9th Avenue
New York, NY 10016



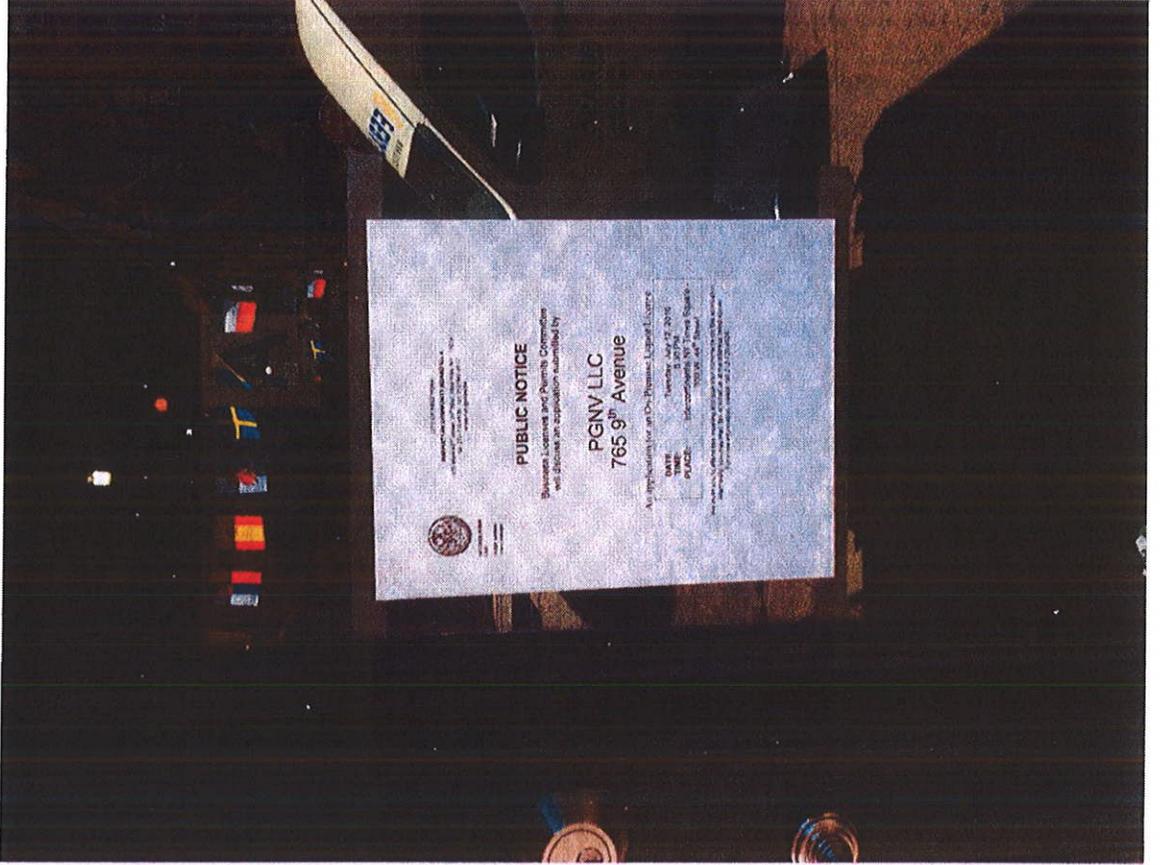
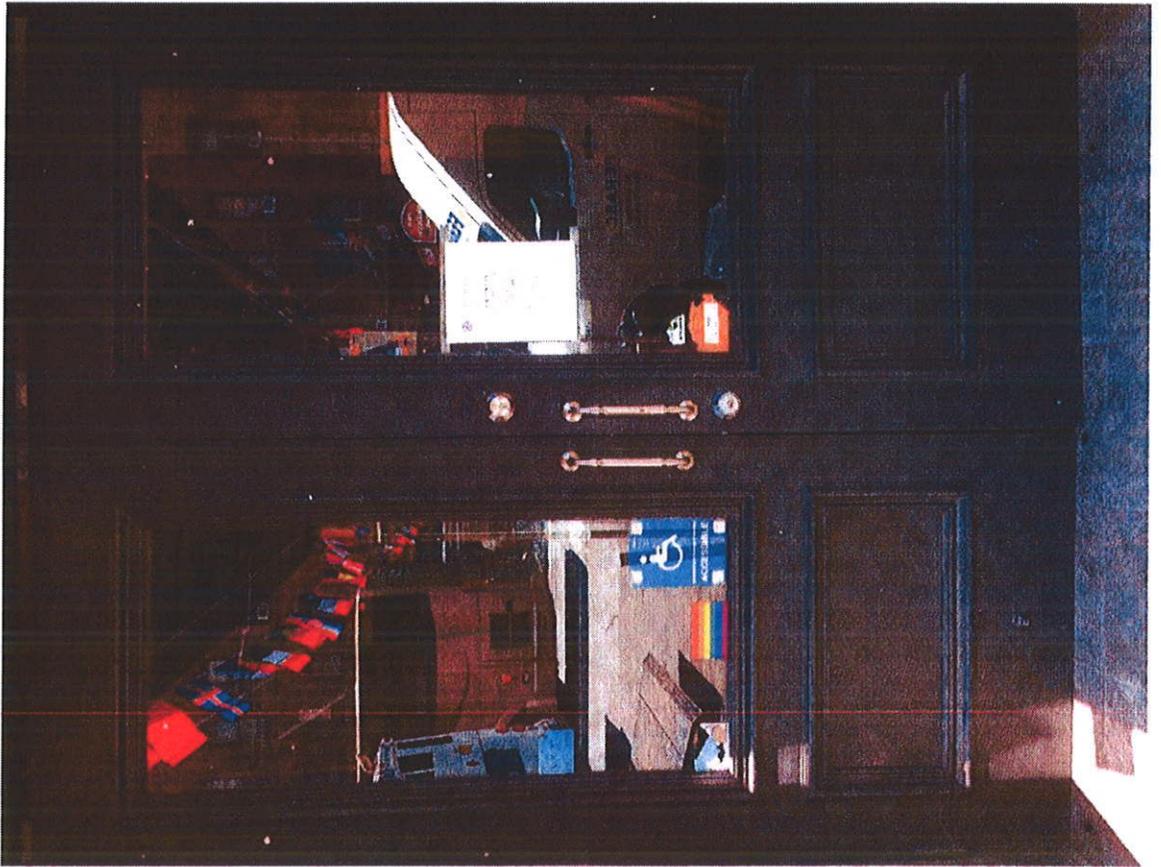
PGNV LLC
765 9th Avenue
New York, NY 10016



PGNV LLC
765 9th Avenue
New York, NY 10016



**PGNV LLC
765 9th Avenue
New York, NY 10016**



1 **Business License & Permits Committee**

Item #: 14

2
3 July 27, 2016

4
5 Vincent G. Bradley

6 Chairman

7 New York State Liquor Authority

8 80 S. Swan Street, 9th Floor

9 Albany, New York 12210

10
11 **Re: Chalait Chelsea, LLC**

12 **d/b/a Chalait**

13 *75 9th Avenue (9/15)*

14 *New Bar/Tavern Wine and Beer License*

15
16 Dear Chairman Bradley:

17
18 Manhattan Community Board 4 (MCB4) recommends **denial** of a New Bar/Tavern Wine and Beer
19 License application for Chalait Chelsea, LLC d/b/a Chalait – 75 9th Avenue (9/15), **unless** the attached
20 stipulations, agreed to and signed by the applicant, are part of the method of operation for this
21 establishment with hours of operation 8a.m. – 9p.m. seven days a week; capacity of 16, 2 tables, 4 seats,
22 and 1 stand-up bar with 4 seats.

23
24 Sincerely,

25
26
27 Delores Rubin
Chair

Burt Lazarin
Co-Chair
Business License & Permits
Committee

Frank Holozubiec
Co-Chair
Business License & Permits
Committee

28
29

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME		DOING BUSINESS AS (DBA)	
Chalait Chelsea, LLC		Chalait	
STREET ADDRESS		CROSS STREETS	ZIP CODE
75 9th Avenue		9th Avenue and 15th Street	10011
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME:	Michelle Puyane	NAME: Elke Hofmann
	PHONE:	203-252-6859	PHONE: 212-487-9100
	EMAIL:	michelle.puyane@chalait.com	EMAIL: elke@eahlaw.com
MANAGER	NAME:	John Shin	NAME: Jamestown Premier Chelsea Market, L.P.
	PHONE:	646-785-9416	PHONE: 212-652-2111
	EMAIL:	john.shin@chalait.com	EMAIL: Kevin.Hussey@JamestownLP.com
ATTORNEY/ REPRESENTAIVE			
LANDLORD			
APPLICATION TYPE (Check One)			
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?		<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
	What is/was the name and address of establishment?		Chalait, 224 W 4th Street, New York, NY 10014
	What were the dates applicant was involved with this former premise?		Dec 2014 to Present
<input type="checkbox"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?		<input type="checkbox"/> YES <input type="checkbox"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="checkbox"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input type="checkbox"/> Liquor/Wine/Beer <input type="checkbox"/> Beer <input checked="" type="checkbox"/> Wine & Beer		
ESTABLISHMENT TYPE	<input type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input checked="" type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization - Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		YES	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		YES	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		YES	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		YES	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)									
HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	8am-9pm	8am-9pm	8am-9pm	8am-9pm	8am-9pm	8am-9pm	8am-9pm	8am-9pm
	Kitchen	8am-9pm	8am-9pm	8am-9pm	8am-9pm	8am-9pm	8am-9pm	8am-9pm	
	Music								
If you plan to have music, what type(s)? (Circle all that apply)			BACKGROUND	LIVE MUSIC	DJ	JUKE BOX	KARAOKE		
OCCUPANCY									
	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 Stand-Up Bar		
INSIDE	16 (25sq / pp)	10-15	2	4	0	1	4		
OUTSIDE <i>(Other than sidewalk café)</i>	n/a								
SIDEWALK CAFE	n/a								
How many floors are there? What is the capacity for each floor?					1				
How frequently will the owner(s) be at the establishment?					Weekly				
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	<input checked="" type="checkbox"/>			
Will applicant have bottle or table service for beverage alcohol?					YES	<input checked="" type="checkbox"/>			
Will you be hosting private; promotional or corporate events?					YES	<input checked="" type="checkbox"/>			
Will outside promoters be used on a regular basis? If yes please describe.					YES	<input checked="" type="checkbox"/>			
Will you have a security plan? If, yes please attach.					YES	<input checked="" type="checkbox"/>			
Will security plan be implemented?					YES	<input checked="" type="checkbox"/>			
Will State certified security personnel be used?					YES	<input checked="" type="checkbox"/>			
Will New York Nightlife Association and NYPD Best Practices be followed?					<input checked="" type="checkbox"/>	NO	Not going to be open during latenights		
Will applicant be using delivery bicycles? If yes, how many?					YES	<input checked="" type="checkbox"/>			
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?					YES	NO	n/a		
Where will delivery bicycles be stored during the day when not in use?					n/a				

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="checkbox"/>	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/>	NO	
Is a Public Assembly permit required?	YES	<input checked="" type="checkbox"/>	
Are your plans filed with DOB?	YES	<input checked="" type="checkbox"/>	Filing at the beginning of July

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	100/200 West 15 St. Block Association: Stanley Bulbach at letters@bulbach.com	
	# 2	100/200 West 15 St. Block Association: Robert Boddington at rboddington@gmail.com	
	# 3	300 West 15 St. Block Association: Jim Jasper at jjasper@gc.cuny.edu	
	# 4	100 West 16 St. Block Association: Paul Groncki at paul@groncki.com or pgroncki@gmail.com	
	# 5	100 West 16 St. Block Association: Eric Bomze at eric.bomze@gmail.com	
Please provide dates when applicant met with the groups listed above.		June 20 - June 30, 2016	
Who was your contact person at each group you met with?		see above	
When did applicant post the notice that was provided?		July 1st, 2016	
Where did applicant post the notice that was provided?		Glass door by the entrance	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="checkbox"/>	NO 203-252-6859
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		YES	<input checked="" type="checkbox"/>

BUILDING DESIGN			
State the name and type of business previously located in the space.	Kingdom of Herbs - shop selling specialty items (hats, books, etc)		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	
Will applicant have a vestibule within the establishment?	YES	NO	
Will applicant use a storm enclosure?	YES	NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	NO	
Will applicant comply with the NYC noise code?	YES	NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES	NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	YES	NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	NO	
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	
Will the kitchen exhaust system extend to the roof?	YES	NO	
Will the establishment have an illuminated sign?	YES	NO	
Will the establishment have a canopy extending over the sidewalk?	YES	NO	
Where will the air conditioner be located? What type is it?	Yes, HVAC as part of the larger food hall		
When was the air conditioner installed?	Not sure		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFE			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO	
Are the floorplans for the outdoor space(s) included?	YES	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	

OUTDOOR ITEMS – SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES	NO	
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO	
Will applicant use umbrellas?	YES	NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO	

MATCHA

Shot of Everyday Grade

\$3.75

Shot of Top Grade

\$5.75

Matcha Americano

matcha green tea topped up with hot water

\$4.00

Matcha Cortado

matcha shot cut with a small amount of steamed milk

\$4.25

Matcha Latte

matcha shot and steamed milk

\$4.75

Chalait Hot Chocolate

matcha latte with chocolate sauce

\$5.25

Matcha Iced Tea

\$4.25

Iced Matcha Seasonal Fizz

iced matcha tea with seasonal cordial

\$4.50

Iced Matcha Latte

\$5.25

TEA

Black Tea

breakfast, earl grey

\$3.50

Green Tea

sencha, genmaicha

\$3.50

Herbal Tea

mint, chamomile, rooibos

\$3.25

Iced Tea

scarlet glow

\$3.50

Qolong Tea

qiantou four season, wood dragon

\$3.50

White Tea

white moonlight

\$4.00

Chai Latte

\$4.50

Hot Chocolate

\$4.00

COFFEE

Drip

\$2.75

Espresso

\$3.00

Latte

\$4.50

Cold Brew

\$3.75

Pour Over

MKT

TARTINE

Muesli Toast

greek yogurt, seasonal fruit, nuts, honey

\$9

Classic Avocado Toast

avocado smash, radish, hard-boiled egg, house vinaigrette

\$10

Miso Butter Toast

soft-boiled egg, miso butter, avocado, sesame, arugula salad

\$8

Smoked Salmon Benedict

ricotta, pea shoots, poppy seed vinaigrette, poached egg

\$11

SANDWICHES

Chalait Egg Sandwich

smoked salmon, egg salad, cucumber, dill butter

\$12

Ultimate Breakfast Sandwich

over easy egg, country ham, arugula, house made espresso aioli on a
croissant

\$9

The Greenwich

black bean masi, avocado, pickled red onions, radish, tomato,
cilantro, feta cheese, sriracha mayo

\$11

Farmhouse Crunch

country ham, cheddar, sweet pickled onions, kettle chips, arugula,
lemon aioli

\$11.50

SALADS

Warm Cauliflower + Squash Quinoa Bowl

cauliflower, butternut squash, quinoa, black beans, red onion, tomatillo,
arugula, avocado, chevre, cilantro, sesame seeds, fried egg, sriracha
tahini dressing

Butternut Arugula Salad

arugula, butternut squash, granny smith apple, cranberries, walnuts,
red onion, goat cheese, balsamic vinaigrette

PASTRIES

Plain Croissant

Almond Croissant

Pain au Chocolat

Banana Walnut Bread

Cookies

GRAB-N-GO

Bircher Muesli

Matcha Granola and Yogurt

Chia Yogurt Parfait

Kombucha

Cold Pressed Juices

Matcha Bark

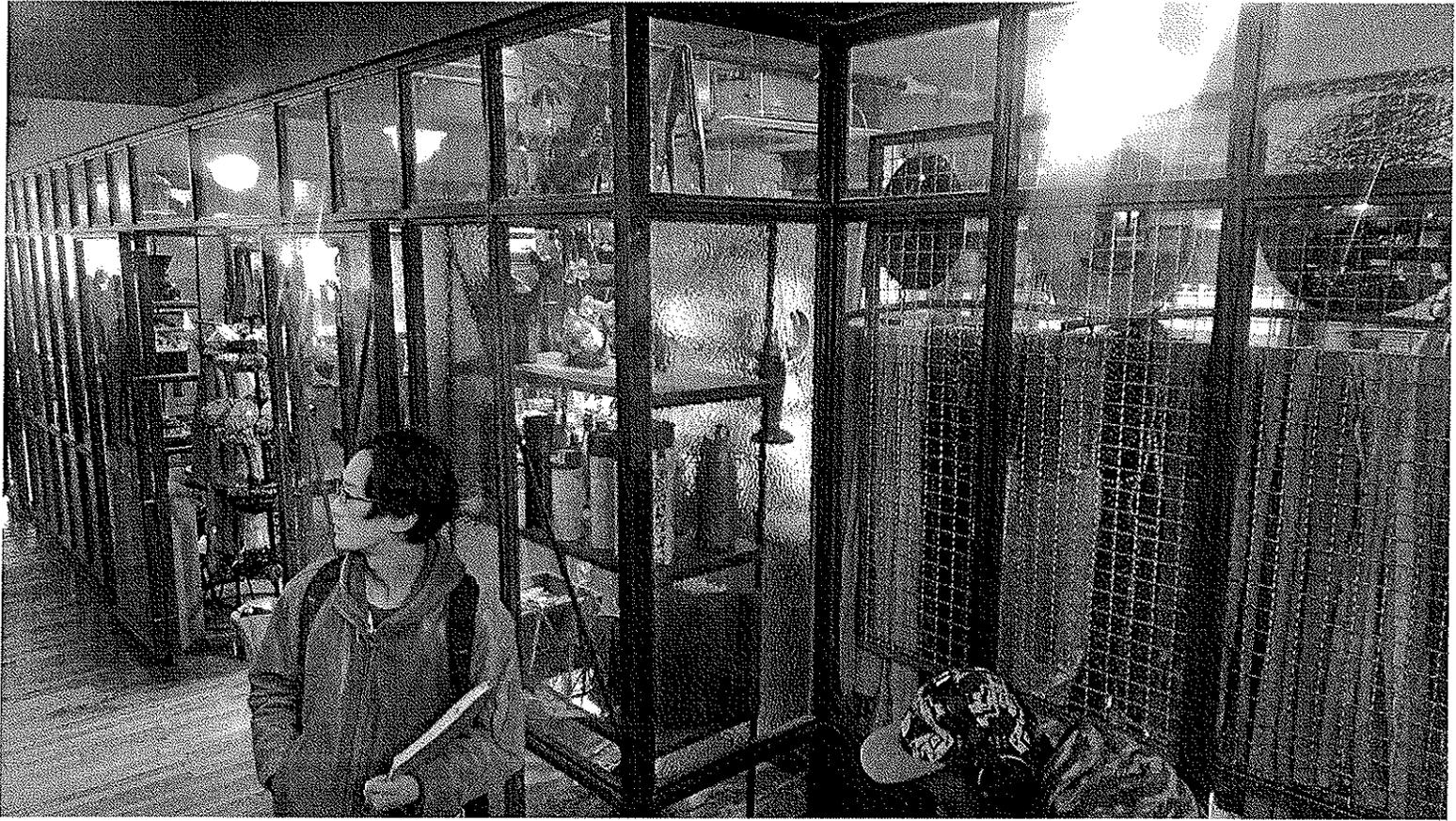
Still and Sparkling Water

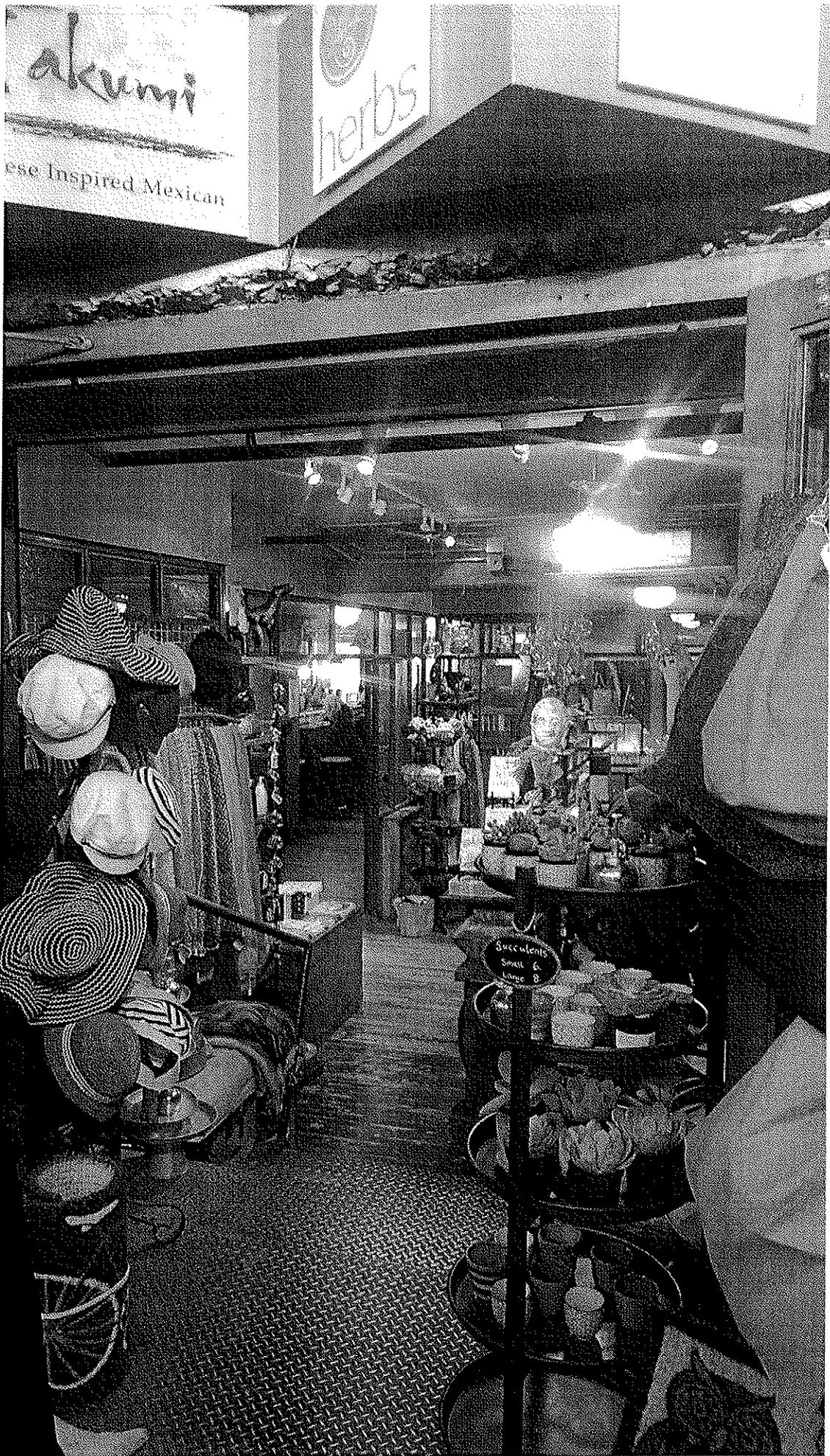
Superfood Bar

Energy Bites

Matcha Iced Tea

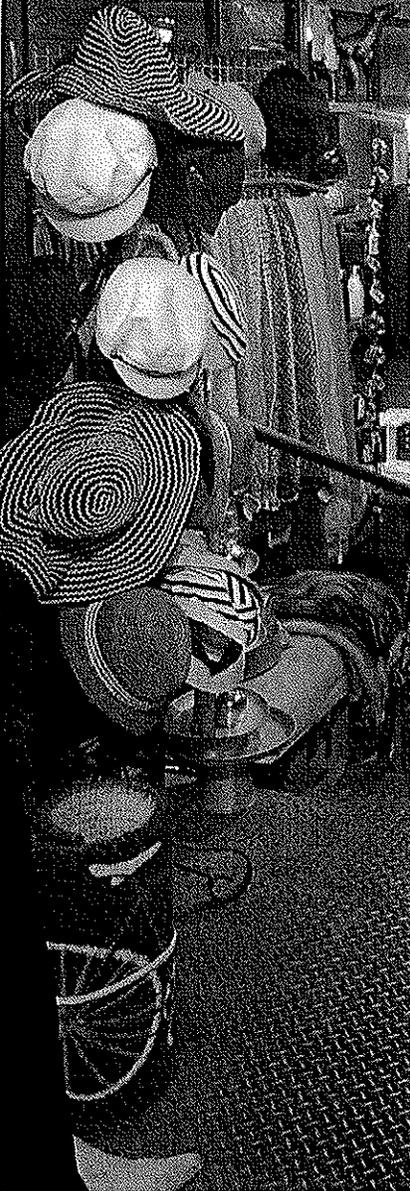






akumi
ese Inspired Mexican

herbs



Decorations
Small &
Large

1 **Business License & Permits Committee**

Item #: 15

2
3 July 27, 2016

4
5 Vincent G. Bradley
6 Chairman
7 New York State Liquor Authority
8 80 S. Swan Street, 9th Floor
9 Albany, New York 12210

10
11 **Re: Shorty Tang Noodle Shop Inc.**
12 *98 8th Avenue (14/15)*
13 *New Restaurant Wine and Beer License*

14
15 Dear Chairman Bradley:

16
17 Manhattan Community Board 4 (MCB4) recommends **denial** of a New Restaurant Wine and Beer
18 License application for Shorty Tang Noodle Shop Inc. – 98 8th Avenue (14/15), **unless** the attached
19 stipulations, agreed to and signed by the applicant, are part of the method of operation for this
20 establishment with hours of operation 11a.m. – 11p.m. Sunday to Thursday, 11a.m. – 12a.m. Friday to
21 Saturday; capacity of 45, 6 tables, 34 seats, and 4 stand-up bars with 1 seat.

22
23 Sincerely,

24
25
26 Delores Rubin
Chair

Burt Lazarin
Co-Chair
Business License & Permits
Committee

Frank Holozubiec
Co-Chair
Business License & Permits
Committee

27
28

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
Shorty Tang Noodle Shop Inc.			
STREET ADDRESS		CROSS STREETS	ZIP CODE
98 8th Avenue, New York, NY		West 14th St & West 15th St	10011
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: James Tang	ATTORNEY/ REPRESENTATIVE	NAME: James Wang
	PHONE: 917-365-4499		PHONE: 212-219-3070
	EMAIL:		EMAIL: j.y.wang.ny@gmail.com
MANAGER	NAME:	LANDLORD	NAME: 243 Third Ave. Associates Inc.
	PHONE:		PHONE:
	EMAIL:		EMAIL:
APPLICATION TYPE <i>(Check One)</i>			
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
	What is/was the name and address of establishment?		
	What were the dates applicant was involved with this former premise?		
<input type="checkbox"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?		YES <input type="checkbox"/> NO <input type="checkbox"/>
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>		
<input type="checkbox"/> Alteration	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans:</i>		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input type="checkbox"/> Liquor/Wine/Beer <input type="checkbox"/> Beer <input checked="" type="checkbox"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	plan to file on start of July
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)									
HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	11am-11pm	11am-11pm	11am-11pm	11am-11pm	11am-12am	11am-12am	11am-11pm	
	Kitchen	Same as above							
	Music	Same as above							
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE		
OCCUPANCY									
	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 Stand-Up Bar		
INSIDE	125	25 45	6	24	N/A	4 N/A	1 N/A		
OUTSIDE <i>(Other than sidewalk café)</i>	N/A			24					
SIDEWALK CAFE	N/A								
How many floors are there? What is the capacity for each floor?					1 Floor, 25 for each floor				
How frequently will the owner(s) be at the establishment?					Everyday				
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	<input checked="" type="checkbox"/> NO			
Will applicant have bottle or table service for beverage alcohol?					YES	<input checked="" type="checkbox"/> NO			
Will you be hosting private, promotional or corporate events?					YES	<input checked="" type="checkbox"/> NO			
Will outside promoters be used on a regular basis? If yes please describe.					YES	<input checked="" type="checkbox"/> NO			
Will you have a security plan? If, yes please attach.					YES	<input checked="" type="checkbox"/> NO			
Will security plan be implemented?					YES	<input checked="" type="checkbox"/> NO			
Will State certified security personnel be used?					YES	<input checked="" type="checkbox"/> NO			
Will New York Nightlife Association and NYPD Best Practices be followed?					YES	<input checked="" type="checkbox"/> NO			
Will applicant be using delivery bicycles? If yes, how many?					YES	<input checked="" type="checkbox"/> NO			
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?					YES	NO			
Where will delivery bicycles be stored during the day when not in use?									

JT
JT

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="checkbox"/> NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/> YES	NO	
Is a Public Assembly permit required?	YES	<input checked="" type="checkbox"/> NO	
Are your plans filed with DOB?	YES	<input checked="" type="checkbox"/> NO	

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	Stanley Bulbach	
	# 2	Robert Boddington	
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		06/20/2016	
Who was your contact person at each group you met with?		Stanley Bulbach & Robert Boddington	
When did applicant post the notice that was provided?		06/20/2016	
Where did applicant post the notice that was provided?		on the front door of the restaurant	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="checkbox"/> YES	NO 917-365-4499
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="checkbox"/> YES	NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	Mezza Luna Pizza and restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="checkbox"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="checkbox"/> NO	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="checkbox"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="checkbox"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="checkbox"/> YES	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/> YES	NO	
Will the establishment have any of the following: (circle all that apply) N/A	FRENCH DOORS		WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="checkbox"/> YES	NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="checkbox"/> YES	NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input checked="" type="checkbox"/> YES	NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="checkbox"/> YES	NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="checkbox"/> YES	NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="checkbox"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="checkbox"/> NO	
Where will the air conditioner be located? What type is it?	A/C		
When was the air conditioner installed?	unknown		

571
571

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFE			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO	
Are the floorplans for the outdoor space(s) included?	YES	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	

5/11

5/17

OUTDOOR ITEMS – SIDEWALK CAFÉ		
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO
Will applicant be applying for a sidewalk café now or in the future?	YES	NO
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	YES	NO
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO
Will applicant use umbrellas?	YES	NO
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO

ADDITIONAL STIPULATIONS: (Office Use Only)

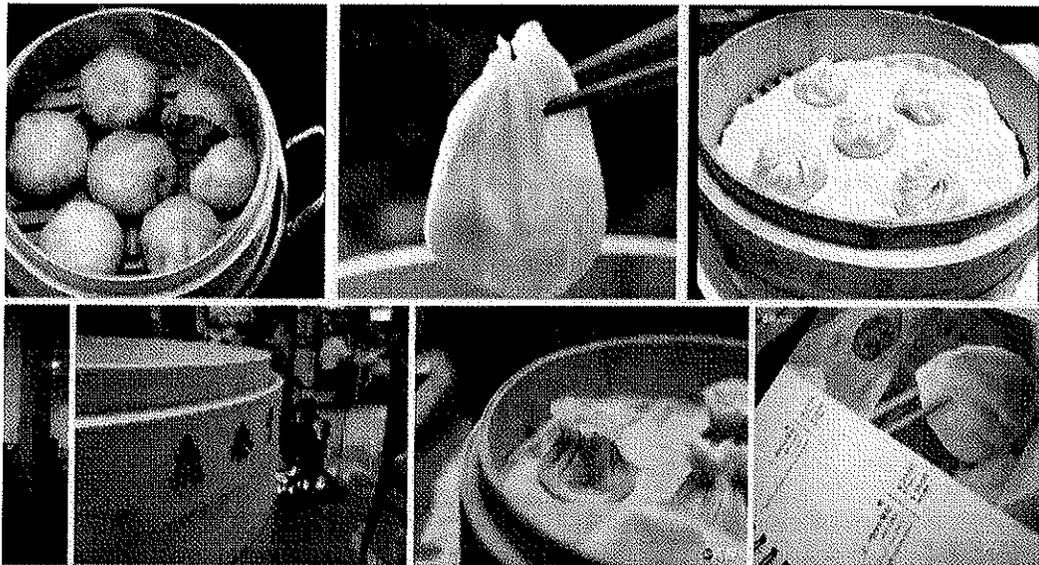
- Maximum number of persons anticipated occupying premises: 45
- Number of seats will be 34
- 4 Stand-up bars with 1 seat

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

SHORTY TANG NOODLE SHOP

**98 8TH AVENUE
NEW YORK NY 10011
917-855-6662**

**MONDAY-THURSDAY
11:00-11:00
FRIDAY-SUNDAY
11:00-12:00**





乾煸四季豆
Sautéed String Beans With Minced Pork
いんげんとはき肉炒め
어린 강낭콩을 볶은 요리
\$10



小菜
Din Tai Fung House Special
台湾おつまみ
두부, 디시마를 갖은 재료의
던타이양식 반찬
\$6



烤麸
Stewed Bean Curd
お鮎と野菜の煮付け
달달한 유부 김장조림
\$9



泡菜
Pickled Cabbage
キャベツの漬物
대만식 김치
\$6



醬焗苦瓜
Braised Bitter Melon
ゴーヤの醤油煮
어주 간장 찜
\$9



凉拌雪耳
Cold Dressed Fungus
きくらげの酢の物
목이버섯 구기자 생김 무침
\$9



辣味黄瓜
Spicy Pickled Cucumber
きゅうりのピリ辛漬
대만식 오이김치 (매운 맛)
\$5



寧式黃芽菜
Shanghai Style Soy Sprouts
まめやしのおえもの
콩나물 무침
\$5



酸菜
Pickled Mustard Greens With
Shredded Pork
高菜と豚肉の漬物
새콤하게 절인 야채 반찬
\$9



炸排骨
Fried Pork Chop
揚げチャーシュー (豚のスバラブ)
튀지김치 튀김
\$11



上海熏魚 (Cold Dish)
Shanghai-Style Deep-Fried Fish
魚の甘酢醤油漬
상하이식 방어 튀김
\$26(S) / \$36(L)



小籠包
Pork XiaolongBao
小籠包
돼지고기의 육즙이 든 사모뽕바오
\$12/ 6pcs



蟹粉小籠包
Crab Roe and Pork XiaolongBao
蟹みそ入り小籠包
게살과 돼지고기가 들어간 사모뽕바오
\$20/ 6pcs



雞肉小籠包
Chicken XiaolongBao
鶏肉入り小籠包
닭고기가 들어간 사모뽕바오
\$12/ 6pcs



綠瓜蝦仁小籠包
Green Squash and Shrimp XiaolongBao
ヘチマとえび入り小籠包
수세미와 새우살이 들어간 사모뽕바오
\$19/ 6pcs



松露小籠包
Truffle and Pork XiaolongBao
トリュフ小籠包
송우사모뽕바오
\$40/ 6pcs

蒸餃 / Dumplings / Steamed



蝦肉煎餃
Shrimp & Pork Pot Stickers
えびと豚肉入り焼餃子
사모뽕전자오
\$16/ 6pcs



菜肉蒸餃
Steamed Vegetable and Ground
Pork Dumplings
野菜と豚肉入り蒸餃子
야채와 돼지고기가 들어간 만두
\$10/ 6pcs



蝦肉蒸餃
Steamed Shrimp and Pork Dumplings
えびと豚肉入り蒸餃子
새우살과 돼지고기가 들어간 만두
\$13/ 6pcs



鮮魚蒸餃
Steamed Fish Dumplings
魚蒸し餃子
생선고기가 들어간 만두
\$12/ 6pcs



香菇素餃
Steamed Vegetarian Mushroom Dumplings
しいたけ入り野菜餃子(ベジタリアン)
표고버섯과 각종 야채가 들어간 만두
\$12/ 6pcs

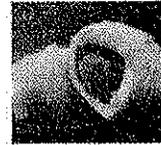


蝦仁燒賣
Steamed Shrimp and Pork Shiaomai
えびと豚肉入り焼売
참새우와 육즙이 들어있는 사모마이
\$18/ 6pcs



糯肉燒賣
Steamed Sticky Rice and Ground Pork
Shiaomai
もちごめと豚肉入り焼売
참쌀과 돼지고기가 들어간 사모마이
\$15/ 6pcs

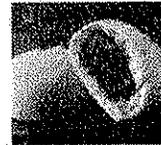
大包 / Buns



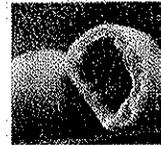
鮮肉大包
Pork Buns
にくまん
돼지고기가 들어간 왕만두
\$8/ 2pcs



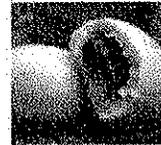
菜肉大包
Vegetable and Ground Pork Buns
野菜と豚肉入りまんじゅう
야채와 돼지고기가 들어간 왕만두
\$8/ 2pcs



香菇素包
Vegetarian Mushroom Buns
しいたけと野菜入りまんじゅう(ベジタリアン)
표고버섯과 각종야채가 들어간 왕만두
\$9/ 2pcs



豆沙大包
Red Bean Buns
あんまん
단팥 왕짬뽕
\$7/ 2pcs



芝麻大包
Sesame Buns
ごままん
참깨 왕짬뽕
\$7/ 2pcs



芋泥大包
Taro Buns
タロイモまん
토란 왕짬뽕
\$8/ 2pcs



迷你豆沙包
Mini Red Bean Buns
ミニあんまん
미니 단팥 왕꼬보
\$4/ 2pcs



迷你芝麻包
Mini Sesame Buns
ミニごままん
미니 참깨 왕꼬보
\$4/ 2pcs

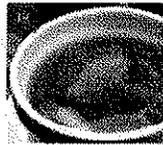


迷你芋泥包
Mini Taro Buns
ミニタロイモまん
미니 토란 왕꼬보
\$5/ 2pcs

上海 / Shanghai



无盐雞湯
House Steamed Chicken Soup
鶏肉スープ
닭고기탕
\$20



元盅牛肉湯
House Steamed Beef Soup
牛肉スープ(塩味)
소고기탕

\$20



红烧牛肉湯
Braised Beef Soup
牛肉スープ(醬油味)
대만식 홍시오 우육탕

\$19



菜肉餛飩湯
Vegetable and Ground Pork Wonton Soup
野菜と豚肉入りワンタンスープ
야채와 돼지고기 미니왕만두 탕

\$14/ 8pcs



蝦肉餛飩湯
Shrimp and Pork Wonton Soup
えびと豚肉入りワンタンスープ
새우와 돼지고기 미니왕만두 탕

\$16/ 8pcs



酸辣湯 (原味/辣味)
Hot-and-Sour Soup (Original/Spicy)
酸っぱいスープ
대만식 특유의 매콤새콤한 탕

\$20(L) / 14(M) / 8(S)



蕃茄豆腐蛋花湯
Egg Flower Soup With Tomato and Tofu
野菜玉子スープ
대만식 계란탕

\$16(L) / 12(S)



油豆腐細粉
Green Bean Noodle Soup With Fried Beancurd Puff and Pork Roll
春雨スープ (油揚げと豚肉湯灌巻入り)
두부 '와지고기' 탕면들이 들어간 탕면

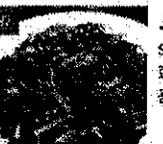
\$14

菜羹 / Dishes



高麗菜
Stir-Fry Cabbage
キャベツいため
양배추 볶음

\$17



豆苗
Stir-Fry Pea Shoot
豆苗いため
콩짜 볶음

\$17



菠菜百頁
Stir-Fry Spinach With Bean Curt Sheets
ほうれん草ゆば炒め
시금치 두부짜 볶음

\$17



菠菜
Stir-Fry Spinach
ほうれん草いため
시금치나물 볶음

\$17



空心菜
Stir-Fry Water Spinach
空心菜いため
콩채나물 볶음

\$17



茼菜
Stir-Fry Taiwanese Lettuce
A菜いため
참추 나물 볶음

\$17



豆苗蝦仁
Stir-Fry Pea Shoot With Shrimps
えびと豆苗炒め
콩짜 새우 볶음

\$24



清炒蝦仁
Sautéed Shrimp
えび炒め
새우 볶음 요리

\$20

炒麵 / Fried Noodles



蝦仁蛋炒飯 (白飯/糙米飯)
Shrimp Fried Rice (With Egg)
(White Rice / Brown Rice)
えびチャーハン(白米/玄米)
새우 계란 볶음밥 (흰쌀밥/현미밥)

\$20



肉絲蛋炒飯 (白飯/糙米飯)
Pork Fried Rice (With Egg)
(White Rice / Brown Rice)
豚肉チャーハン(白米/玄米)
돼지고기 계란 볶음밥 (흰쌀밥/현미밥)

\$16



排骨蛋炒飯 (白飯/糙米飯)
Pork Chop Fried Rice (With Egg)
(White Rice / Brown Rice)
バイコーチャーハン(豚のスペアリブ)
(白米/玄米)
갈비뼈갈기 계란 볶음밥 (흰쌀밥/현미밥)

\$20



蝦仁肉絲蛋炒飯 (白飯/糙米飯)
Shrimp and Pork Fried Rice (With Egg)
(White Rice / Brown Rice)
えびと豚肉チャーハン(白米/玄米)
돼지고기와새우 계란 볶음밥 (흰쌀밥/현미밥)

\$26

湯麵 / Noodle Soups



红烧牛肉麵
Braised Beef Noodle Soup
牛肉麵(醬油味)
대만식 홍시오 (매운) 우육면

\$22



元盅雞湯麵
House Steamed Chicken Noodle Soup
雞肉麵
닭고기 탕면

\$23



元盅牛肉麵
House Steamed Beef Noodle Soup
牛肉麵(塩味)
소고기 탕면

\$23



红烧牛肉湯麵
Braised Beef Noodle Soup
(Without Beef)
牛肉麵(醬油味)(肉なし)
대만식 홍시오 (매운) 우육탕면

\$12



酸菜肉絲麵
Noodle Soup With Pickled Mustard Greens and Shredded Pork
高菜と豚肉入り麵
절인야채를 채살어 고기와 곁들인 탕면

\$14



菜肉餛飩麵
Vegetable and Ground Pork Wonton Noodle Soup
野菜と豚肉入りワンタン麵
야채와 돼지고기 왕만두 국수

\$14/ 5pcs



蝦肉餛飩麵
Shrimp and Pork Wonton Noodle Soup
えびと豚肉入りワンタン麵
새우와 돼지고기 왕만두 국수

\$16/ 5pcs



蝦仁麵
Shrimp Noodle Soup
(With Vegetable and Bamboo Shoots)
えび麵
새우 '죽순채' 야채가 들어간 탕면

\$19



排骨麵
Pork Chop Noodle Soup
バーコー麵(豚のスペアリブ)
돼지갈비 탕면

\$18

什錦麵 / Souffles



酢醬麵
Noodles With Minced Pork Sauce
ジャージャー麵
대만식 짜장면

\$13



酸菜肉絲拌麵
Sauced Noodles With Pickled Mustard Greens and Shredded Pork
高菜と豚肉入り乾麵
절인 야채를 곁들인 비빔면

\$14



擔擔麵
Noodles With Spicy Sesame and Peanut Sauce
タンタン麵(ニンニク胡麻ソースあえ麵)
참깨와 땅콩소스가 곁들인 비빔면 (매운 맛)

\$10



紅油擔擔麵
Noodles With House Special Spicy Sauce
特製辛いソース麵
매운 기름 소스를 곁들인 면

\$9



麻醬麵
Noodles With Sesame and Peanut Sauce
ニンニク胡麻ソース和風麵
참깨와 땅콩소스가 곁들인 비빔면

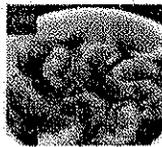
\$10

辣麵 / Truffle
トリエツ / 香魚버섯

辣味 / Spicy
辛い味 / 매운맛

素食 / Vegetarian
ベジタブル / 채식

Wontons



紅油抄手(蝦肉)
Spicy Shrimp and Pork Wonton
ピリ辛炒でワンタン(海老)
고추기름 소스첨 김치된 만두 (새우와 돼지고기)
\$16/ 8pcs



紅油抄手(菜肉)
Spicy Vegetable and Ground Pork Wonton
ピリ辛炒でワンタン(野菜)
고추기름 소스첨 김치된 만두 (야채와 돼지고기)
\$14/ 8pcs

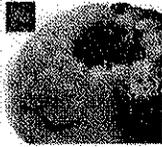


靚飽乾拌(蝦肉)
Shrimp and Pork Wonton With Special Sauce
えびワンタン醤油かけ
간장 소스첨 김치된 만두 (새우와 돼지고기)
\$16/ 8pcs

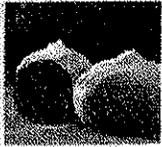


靚飽乾拌(菜肉)
Vegetable and Ground Pork Wonton With Special Sauce
野菜ワンタン醤油かけ
간장 소스첨 김치된 만두 (야채와 돼지고기)
\$14/ 8pcs

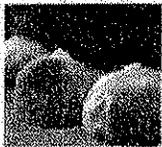
Dumplings & Rice Cakes



八寶飯(大)
Eight Flavored Sticky Rice Dessert (L)
中國風甘味おこわ(L)
단팥과 대만식 과일음료포함한 찹쌀밥(L)
\$20/ 1pc



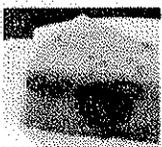
豆沙小籠包
Steamed Red Bean Dumplings
あん入り小籠包
단팥이 들어간 달콤한 미니 사모용비오
\$9/ 6pcs



芋泥小籠包
Steamed Taro Dumplings
タロイモ小籠包
호박이 들어간 달콤한 미니 사모용비오
\$10/ 6pcs



千層油糕
Steamed Chinese-Style Layer Cake
中國風蒸パン
차이나즈 스타일로 층층 만들어 쪄낸 떡
\$7/ 2pcs



赤豆鬆糕
Steamed Red Bean Rice Cake
あずき入り蒸しケーキ
단팥이 들어간 대만식 떡
\$7/ 2pcs



八寶飯(小)
Eight Flavored Sticky Rice Dessert (S)
中國風甘味おこわ(S)
단팥과 대만식 과일음료포함한 찹쌀밥(S)
\$7/ 1pc



筒釀湯圓
Bazama Mochi in Sweet Rice Wine Soup (hot)
甘酒のだんご
단팥을 발효하여 만든 새콤달콤한 디저트
\$10



豆沙粽子
Red Bean Sticky Rice Bun
あんちまキ
단팥을 넣고 대나무 잎으로 찜 찹쌀밥
\$7/ 1pc



元盅雞湯 / 牛肉湯禮盒
House Steamed Chicken Soup / House Steamed Beef Soup Gift Set
雞肉スープ, 牛肉スープ (燻味)
豚骨スープ, 소고기탕
\$120/ 6pcs
\$40/ 2pcs



湖州粽子禮盒(鮮肉/豆沙)
Pork Sticky Rice Bun / Red Bean Sticky Rice Bun Gift Set
肉ちまキ (燻味), あんちまキ
고추장 / 단팥을 넣고 대나무 잎으로 찜 찹쌀밥
\$76/ 10pcs / \$37/ 5pcs (鮮肉)
\$70/ 10pcs / \$35/ 5pcs (豆沙)



千層油糕禮盒
Steamed Chinese-Style Layer Cake Gift Set
中國風蒸パン
차이나즈 스타일로 층층 만들어 쪄낸 떡
\$42/ 1pc



赤豆鬆糕禮盒
Steamed Red Bean Rice Cake Gift Set
あずき入り蒸しケーキ
단팥이 들어간 대만식 떡
\$42/ 1pc



大八寶飯禮盒
Eight Flavored Sticky Rice Dessert Gift Set (L)
中國風甘味おこわ(L)
단팥과 대만식 과일음료포함한 찹쌀밥(L)
\$42/ 1pc



小八寶飯禮盒
Eight Flavored Sticky Rice Dessert Gift Set (S)
中國風甘味おこわ(S)
단팥과 대만식 과일음료포함한 찹쌀밥(S)
\$35/ 5pcs



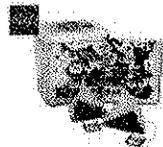
鳳梨酥禮盒(40枚裝)
Pineapple Cake Gift Set
パイナップル・ケーキ
짜인쇄용 케이크
\$38/ 10pcs
\$28/ 6pcs



米醋禮盒
Rice Vinegar Gift Set
お酢 (瓶入り)
생식초
\$15/ 1pc (500ml)



茶葉禮盒(每盒/全蛋鳥龍茶一入)
Tea Set (Gift Box)
신선차
\$55/ 2pcs



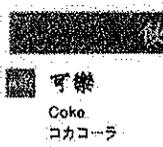
清新香片禮盒
Jasmine Tea Gift Set
ジャスミンティーパック
차스민차 선물 세트
\$30/ 12pcs



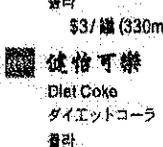
辣油禮盒
Chili Oil Gift Set
ラー油
고추기름
\$15/ 1pc (160ml)



鼎泰豐干貝XO醬禮盒
Din Tai Fung XO sauce
精製XO醬(ホタテ貝柱入り)
산타이펑 XO 소스
양념 새우, 관자, 썬 등의 재료를 아늑, 고추, 파 등으로 볶아 만든 풍미 가득 소스
\$55/ 1pc (160ml)



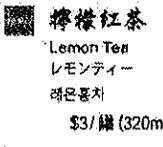
可樂
Coke
코카콜라
콜라
\$3/ 罐 (330ml)



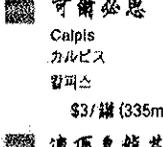
健怡可樂
Diet Coke
다이트코콜라
콜라
\$3/ 罐 (330ml)



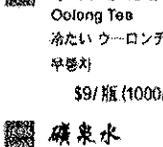
雪碧
Sprite
스프라이트
사이다
\$3/ 罐 (330ml)



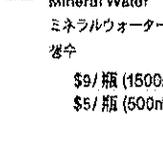
檸檬紅茶
Lemon Tea
레몬ティー
레몬홍차
\$3/ 罐 (320ml)



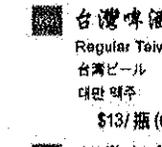
可爾必思
Calpis
칼피스
칼피스
\$3/ 罐 (335ml)



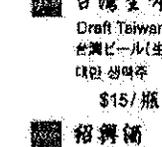
凍頂烏龍茶
Oolong Tea
冷たいウーロンチャ
우롱차
\$9/ 瓶 (1000ml)



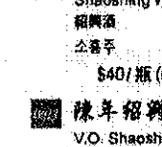
礦泉水
Mineral Water
ミネラルウォーター
생수
\$9/ 瓶 (1500ml)
\$5/ 瓶 (500ml)



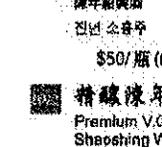
台灣啤酒
Regular Taiwan Beer
台灣ビール
대만 맥주
\$13/ 瓶 (600ml)



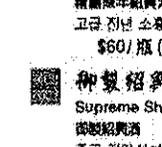
台灣生啤酒
Draft Taiwan Beer
台灣ビール(生)
대만 생맥주
\$15/ 瓶 (600ml)



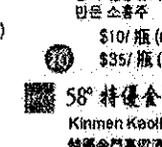
紹興酒
Shaoshing Wine
紹興酒
소흥주
\$40/ 瓶 (600ml)



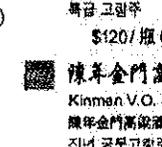
陳年紹興酒
V.O. Shaoshing Wine
陳年紹興酒
진년 소흥주
\$50/ 瓶 (600ml)



精釀陳年紹興酒
Premium V.O. Shaoshing Wine
精釀陳年紹興酒
 고급 진년 소흥주
\$60/ 瓶 (600ml)



柳製紹興酒
Supreme Shaoshing Wine
柳製紹興酒
중국 김장씨의 전통 방식으로 만든 소흥주
\$10/ 瓶 (600ml)
\$35/ 瓶 (150ml)



58° 特優金門高粱酒
Kinmen Kaoliang Liqueur
特優金門高粱酒
특급 고량주
\$120/ 瓶 (600ml)



陳年金門高粱酒
Kinman V.O. Kaoliang Liqueur
陳年金門高粱酒
진년 곁분고량주
\$420/ 瓶 (600ml)

假日 · 賞味限定 Weekends Only



小籠湯包供應時間 Available Time
NT\$ 162 / 12pcs