

1 **Business License & Permits Committee**

Item #: 09

2  
3 June 1, 2016

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

10  
11 **Re: WOB Chelsea, LLC**  
12 **d/b/a World of Beer**  
13 *316 8<sup>th</sup> Avenue (8/26)*  
14 *New On-Premise Liquor License*  
15

16 Dear Chairman Bradley:

17  
18 Manhattan Community Board 4 (MCB4) recommends **denial** of a New On-Premise Liquor License  
19 application for WOB Chelsea, LLC d/b/a World of Beer – 316 8<sup>th</sup> Avenue (8/26), **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 11am. to 1a.m. Sundays through Wednesdays and 11a.m. to 2a.m.  
22 Thursdays through Saturdays; capacity of 150, 30 tables, 111 seats, and 1 stand-up bars with 25 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

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# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
WOB CHELSEA, LLC		WORLD OF BEER	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
316 8TH AVENUE		8TH AVE & W 26TH ST	10001
<b>OWNER</b> <i>(Attach a list of all the people that will be associated/listed with the license)</i>	<b>NAME:</b>	PAUL AVERY	<b>NAME:</b> LEONARD FOGELMAN
	<b>PHONE:</b>	813-926-9300	<b>PHONE:</b> 212-370-1530
	<b>EMAIL:</b>	PAUL.AVERY@WOBFRANCHISING.COM	<b>EMAIL:</b> LMF@FOGELMANLAWFIRM.COM
<b>MANAGER</b>	<b>NAME:</b>	TBD	<b>NAME:</b> CHELSEA W 26, LLC
	<b>PHONE:</b>	TBD	<b>PHONE:</b> 212-929-9404
	<b>EMAIL:</b>	TBD	<b>EMAIL:</b> GARY@PARKITNY.COM
<b>ATTORNEY/ REPRESENTATIVE</b>			
<b>LANDLORD</b>			
<b>APPLICATION TYPE (Check One)</b>			
<input checked="" type="radio"/> <b>New</b>	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?		WORLD OF BEER, MULTIPLE LOCATIONS
	What were the dates applicant was involved with this former premise?		ONGOING OWNERSHIP IS OTHER LOCATIONS
<input type="radio"/> <b>Transfer</b>	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?		<input type="radio"/> YES <input type="radio"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
<b>METHOD OF OPERATION</b>			
<b>TYPE OF ALCOHOL</b>	<input checked="" type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
<b>ESTABLISHMENT TYPE</b>	<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 MAY 10TH, 2016	
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"/> 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 checked="" type="radio"/> NO
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="radio"/> YES	<input type="radio"/> NO

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

HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	11 AM - 1 AM	→			11 AM - 2 AM	→		11 AM - 1 AM
	Kitchen	11 AM - 1 AM	→			11 AM - 2 AM	→		11 AM - 1 AM
	Music	X	X	X	X	TBD	TBD	X	

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	150	150	30	111	0	1	25	
OUTSIDE (Other than sidewalk café)	0	→						
SIDEWALK CAFÉ	0	→						

How many floors are there? What is the capacity for each floor?

ONE

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

ANNUALLY

Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?

YES     NO

Will applicant have bottle or table service for beverage alcohol?

YES     NO

Will you be hosting private; promotional or corporate events?

YES     NO

Will outside promoters be used on a regular basis? If yes please describe.

YES     NO

Will you have a security plan? If, yes please attach.

YES     NO

Will security plan be implemented?

YES     NO

Will State certified security personnel be used?

YES     NO

Will New York Nightlife Association and NYPD Best Practices be followed?

YES     NO

Will applicant be using delivery bicycles? If yes, how many?

YES     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

DNA

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

DNA

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	UNKNOWN
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO	122187908
Are your plans filed with DOB?	YES	NO	UNKNOWN

Community Notification/Relations			
<b>NOTIFICATION:</b> 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	DONNA LANGMAN COSTUMES; DONNA LANGMAN	
	# 2	100 W 26TH ST BLOCK ASSOCIATION; SUSAN BUTTENWEISER	
	# 3	100 W 26TH ST BLOCK ASSOCIATION; DAN SCHULMAN	
	# 4	PENN SOUTH; MARIO MAZZONI	
	# 5		
Please provide dates when applicant met with the groups listed above.		EMAILED ON 4/15/16	
Who was your contact person at each group you met with?		NAMED IN SECTION ABOVE	
When did applicant post the notice that was provided?		4/18/2016	
Where did applicant post the notice that was provided?		INSIDE THE SPACE, ON DOOR, ON STREET POST NEAR SPACE	
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"/> YES	NO 813-926-9300
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="radio"/> YES	NO

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.		WORLD OF BEER; RESTAURANT AND BAR	
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	
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)	<b>FRENCH DOORS</b>	<b>GARAGE DOORS</b>	<b>WINDOWS THAT CAN BE OPENED</b>
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 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 checked="" type="radio"/> YES	<input type="radio"/> NO	
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 type="radio"/> YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	EXISTING, LOCATED ON THE 2ND FLOOR OF BUILDING		
When was the air conditioner installed?	2015		

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

<b>OUTDOOR ITEMS – SIDEWALK CAFÉ</b>			
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 checked="" type="radio"/> NO	
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 type="radio"/> NO	DOES NOT APPLY - NOT IN POSSESSION OF OUTDOOR SPACE
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	↓
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant mark the perimeter of the café on the sidewalk?	<input 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 type="radio"/> YES	<input type="radio"/> NO	
Will the sidewalk café not provide standing space for drinking or smoking?	<input type="radio"/> YES	<input 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 type="radio"/> NO	
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	
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	
Will all furniture be stored inside between December 21 <sup>st</sup> and March 21 <sup>st</sup> , and any other day when it rains or snows?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant use umbrellas?	<input type="radio"/> YES	<input type="radio"/> 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="radio"/> YES	<input type="radio"/> NO	

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

- All live music/entertainment will cease no later than midnight nightly
- Live music/entertainment will be limited to Thursdays, Fridays and Saturdays only
- Applicant will be responsive to any noise complaints from neighbors

*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.*



## TAVERN SHARES

### GERMAN PRETZEL 9

ADD HOUSE-MADE BEER CHEESE (+3)

A WOB original & tavern favorite. A giant Bavarian pretzel baked soft on the inside, crispy on the outside & salted. Served with house-made stone ground mustard.  
*Try it with a Pale Lager.*

### CHIMICHURRI MEATBALLS 8

Latin-inspired beef and pork meatballs topped with fresh garlic and herb sauce, served with an arugula salad. *Pairs well with a Pale Ale.*

### TUSCAN HUMMUS 9

House-made pesto hummus with fresh tomato cucumber salad served with flatbread crackers. *Pairs nicely with a White Wheat.*

### SOUTHERN FRIED PICKLES 9

An assortment of dill pickle chips, pickled peppadews and spicy pickled green beans, hand-breaded to order & fried to perfection. Served with a local IPA dipping sauce.  
*Pairs nicely with a Kölsch.*

### MAC & CHEESE 9

Pasta shells and spiced pepper jack cheese sauce with bacon, topped with herbed bread crumbs for crunch. *Pairs nicely with a Brown Ale.*

### GOLDEN ALE SHRIMP 12

Dipped in a savory beer batter, lightly fried & tossed in our house-made Sriracha-lime aioli. *Complement them with a Pilsner.*

### TAVERN TATERS 9

Tater tots topped with our homemade beer cheese, jalapeños, crispy bacon, scallions & sour cream. *Pair them with an Amber Ale.*

### STREET TACOS TWO / 8 THREE / 11

Topped with freshly-made roasted tomato & corn salsa, shredded lettuce, avocado, fresh cilantro & queso fresco, served in lightly grilled tortillas.

Beer-Battered Shrimp + Sriracha Lime Aioli 1 IPA

Crispy Beer-Breaded Chicken + House-made Ranch 1 Pale Ale

Ahi Tuna (raw) + Sriracha Lime Aioli 1 Pilsner

### AHI TUNA POKE \* 19

Diced, raw ahi tuna tossed in a sesame soy dressing with tomato, cucumber, peaches, roasted peppers & avocado. Served with wonton chips. *Try it with a Pilsner.*

### ARTISAN SAUSAGE BOARD 19

Trio of jalapeño cheddar, cracked black pepper & hickory smoked sausages, served with spicy pickled green beans, peppadew peppers & our house-made stone ground mustard. *Ask your server for a flight recommendation.*

### WOB CHICKEN WINGS

5 PC / 8 10 PC / 13 20 PC / 24

Served with house-made blue cheese or ranch & celery.

Dry Rubbed 1 Pale Ale

Buffalo 1 IPA

Garlic Parmesan 1 Saison

Hot Honey BBQ 1 Brown Ale

Korean Spicy (Gochujang) 1 Pale Lager

## FLATBREADS

### MARGHERITA REGULAR / 10 FULL / 16

Freshly diced tomato & mozzarella over a basil & pine nut pesto, drizzled with a sweet balsamic glaze & topped with fresh arugula.  
*We suggest a Pilsner to complement.*

### CHIPOTLE BBQ CHICKEN REGULAR / 10 FULL / 16

Tender, grilled chicken with onions, peppers & bacon smothered in mozzarella cheese. Finished with a drizzle of chipotle BBQ.  
*We suggest an Amber Ale to complement.*

### BLACK & BLUE\* REGULAR / 10 FULL / 16

Blackened steak, caramelized onions & mushrooms, mozzarella & blue cheeses, finished with fresh arugula & a sweet balsamic glaze.  
*Pair it with a Doppelbock.*

## SANDWICHES & BURGERS

SERVED WITH YOUR CHOICE OF APPLE & KALE COLESLAW, TATER TOTS OR TAVERN FRIES  
BURGERS CAN BE SUBSTITUTED FOR A BLACK BEAN PATTY. ADD A SALAD (+2.5)

### GUINNESS BRATWURST 12

Guinness-infused Bratwurst with sauerkraut, sautéed onions & peppers and our house mustard in a toasted hoagie roll. *Pair it with a Stout.*

### CHIPOTLE CHICKEN SANDWICH 12

Grilled beer-brined chicken breast smothered in bacon, swiss cheese & chipotle sauce, served on a lightly toasted brioche bun with lettuce & tomato. *Pairs well with an IPA.*

### VEGGIE & HUMMUS WRAP 9

ADD GRILLED CHICKEN (+2.5)

Sundried tomato wrap with grilled red & green peppers, red onions, mushrooms, mozzarella cheese, tomatoes and basil & pine nut pesto, hummus. Served with apple & kale coleslaw and balsamic vinaigrette. *Try it with a Brown Ale.*

### CLASSIC REUBEN 14

Corned beef, sauerkraut & Swiss cheese with tangy dressing, pressed between two slices of toasted marble-rye bread. *We suggest an Imperial IPA to complement.*

### TURKEY CLUB 14

Triple stacked layers of oven-roasted turkey, crispy bacon, mayo, lettuce & tomato on toasted marble-rye bread. *Try it with a Vienna Lager.*

### PESTO GRILLED CHICKEN SANDWICH 14

Beer-brined chicken breast, grilled & topped with tomato & mozzarella, served with crisp arugula & basil pesto on lightly toasted hoagie roll. *Pair it with a Pilsner.*

### FLAT IRON STEAK SANDWICH\* 16

Sliced seasoned steak with sweet pickled red onions, fresh arugula, goat cheese & garlic aioli on a lightly toasted hoagie roll. *Pairs well with a Porter.*

### CLASSIC CHEESEBURGER\* 12

Fresh Angus beef burger served on a toasted brioche bun with lettuce & tomato. Choose your cheese: Cheddar, Swiss, Pepper Jack, or Danish Blue. Ask your server for a beer pairing.

### BBQ BACON BURGER\* 14

Fresh Angus beef burger topped with bacon, cheddar cheese & chipotle BBQ sauce. Served on a toasted brioche bun with lettuce & tomato. *Pair it with a Stout.*

### CHIMAY BURGER\* 16

Fresh Angus beef burger piled high with Chimay Classique cheese, sautéed mushrooms, & caramelized onions. Served on a brioche bun with house-made Chimay sauce. *Complement it with a Belgian Tripel.*

## FRESH GREENS

ADD GRILLED CHICKEN (+4) OR SALMON (+10) TO ANY OF THE SALADS LISTED BELOW.

### CAESAR SALAD 8

Romaine lettuce, zesty garlic croutons, parmesan cheese & creamy Caesar dressing. *Pair it with a Hefeweizen.*

### SPRING GREENS & KALE SALAD 9

Fresh spring greens & kale with goat cheese, apples, sweet pickled red onions & candied pecans tossed in a house-made Framboise vinaigrette. *Pair it with a Framboise.*

### THE WOB WEDGE 9

Boston Bibb lettuce, candied bacon, blue cheese crumbles, grape tomatoes, red onions, blue cheese dressing & balsamic glaze. *Try it with a White Wheat.*

### FLAT IRON STEAK SALAD\* REGULAR / 12 FULL / 18

Mixed greens, blue cheese crumbles, grape tomatoes, shredded carrots and red onions, tossed in our house dressing. Topped with steak grilled to order & crispy garbanzo beans. *Pairs nicely with a Doppelbock.*

## PLATES

### STEAK FRITES\* 19

Marinated flat-iron steak grilled & thinly sliced, served with steamed broccoli, fries & garlic aioli for dipping. *Complement them with a Belgian Dubbel.*

### FISH & TOTS 15

Crispy beer-battered cod served with tater tots, apple & kale coleslaw & house-made tartar sauce. *Complement them with an English Bitter.*

### BAKED CRAB CAKES 19

Drizzled with lemon-garlic aioli & served with house-made apple & kale coleslaw. *Pair them with a Saison.*

### ATLANTIC SALMON 18

Lightly seasoned, baked and served with garlic roasted red potatoes & steamed broccoli. Blackened or IPA Glaze. *Try it with a Pilsner.*

## SOUPS & SIDES

### COLORADO CHILI 7.5

Our rich & savory steak, chorizo & red bean chili is spiced up with roasted red chilies. Served with sour cream, onions, & cilantro on the side to mix in & make it your own.

### FRENCH ONION SOUP 7

Sweet caramelized onions in a rich Porter-infused beef broth topped with German Pretzel croutons & melted Gruyère cheese.

### TAVERN FRIES 5

### TATER TOTS 5

### APPLE & KALE COLESLAW 5

## SWEETS

### BELGIAN WAFFLE S'MORES 9

Light & crispy, fresh baked, Belgian beer-infused waffles with toasted marshmallow, drizzled with a Kahlúa fudge sauce, & topped with graham cracker crumbles & powdered sugar. *Try them with a Stout.*

### PRETZEL BREAD PUDDING 8

Bavarian pretzel pieces baked in a rich cinnamon custard, served warm with salted caramel. *Try it with a Belgian Quad.*

 Gluten-Friendly Item

\* Items may be served raw or undercooked, or may contain raw or undercooked ingredients. The consumption of raw or undercooked eggs, hamburgers, shellfish, poultry, fish and steaks may increase your risk of foodborne illness, especially if you have certain medical conditions.

# BEERUNCH

SERVED SATURDAY & SUNDAY FROM 11:00 AM - 3 PM

## MIMOSA 6

## BLOODY MARY 6

A savory blend of Tito's Handmade Vodka & Zing Zang Bloody Mary mix.

## BEERMOSA 4

White Wheat with fresh orange juice.

## SIGNATURE BLOODY MARY 12

A savory blend of Tito's Handmade Vodka & Zing Zang Bloody Mary mix topped with signature sausages, spicy pickled green beans, gourmet peppers & a lime. Served with an IPA beer shot!

## BELGIAN BEER WAFFLES 10

Light & crispy fresh baked Belgian beer-infused waffles with warm maple-bourbon syrup, topped with fresh whipped cream & powdered sugar. Pairs nicely with a *Belgian Dubbel*. Choose your style.

BLUEBERRY WHEAT BEER COMPOTE 1 FRESH STRAWBERRIES 1 ALMOND BUTTER & BLACKBERRY JAM (+1)

## "BLUEBERRY WHEAT" FRENCH TOAST 12

Maple-infused brioche bread, topped with a warm blueberry wheat beer compote, maple-bourbon syrup & fresh whipped cream. Try it with a *Blueberry Wheat*.

## ANCHO-CHIPOTLE BACON & EGG SANDWICH 12

Fresh egg omelette with jalapeños, peppers, onions & tomatoes with mozzarella cheese & served on lightly toasted Texas toast with bacon & ancho-chipotle sauce. Served with tater tots. Pair it with a *Kölsch*.

## BREAKFAST TACOS TWO / 10 THREE / 14

Grilled tortillas filled with pepperjack scrambled eggs, spicy jalapeño cheddar sausage, jalapeños, peppers & onions. Topped with roasted corn & tomato salsa & fresh cilantro. Served with tater tots. Try them with an IPA.

## CHICKEN & WAFFLE SANDWICH 14

Beer-brined & lightly breaded chicken breast topped with bacon & onion jam served between fresh baked Belgian beer-infused waffles, topped with powdered sugar & warm maple-bourbon syrup on the side for dipping. Served with tater tots. Try it with a *Porter*.

## GRILLED 3 CHEESE SANDWICH 10

Texas toast bursting with melted swiss, blue & american cheeses, topped with caramelized onions & applewood smoked Bacon. Served with tater tots. Try it with a *Pale Ale*.

## HANGOVER SKILLET 16

Scrambled eggs with peppers & onions, jalapeño & cheddar sausage, candied bacon & pepperjack cheese piled over crispy tater tots with Texas toast on the side. Try it with an *Imperial IPA*.

## CRAB CAKE BENEDICT 20

Two English muffin halves topped with baked crab cakes, poached eggs & creamy Hollandaise Sauce. Served with tater tots. Pair it with a *Pilsner*.

# A LA CARTE

ENGLISH MUFFIN 3

TEXAS TOAST 3

TATER TOTS 5

FRESH FRUIT 4

APPLEWOOD SMOKED BACON 4

CANDIED BACON 4

JALAPENO CHEDDAR SAUSAGE 5

MAC & CHEESE 8



CITY OF NEW YORK

MANHATTAN COMMUNITY BOARD No. 4

330 West 42<sup>nd</sup> Street, 26<sup>th</sup> floor New York, NY 10036  
tel. 212-736-4536 fax. 212-947-9512  
www.nyc.gov/mcb4

ISIDORE RUBIN  
Chair

OSSE BOBINE  
General Manager

## PUBLIC NOTICE

Business Licenses and Permits Commission  
will discuss an application submitted by

WOB Chelsea, LLC  
d/b/a World of Beer  
316 8<sup>th</sup> Avenue

An application for an On-Premise Liquor License

DATE:

Tuesday, May 10, 2011

TIME:

6:30 PM

PLACE:

Intercontinental NY Times

300 W. 44<sup>th</sup> Street

We invite you to attend this meeting and give your comments on the application.  
Alternately, you may mail, fax or email us at the address listed above.  
For more information, please call 212-736-4536.

**PLEASE USE  
OTHER DOOR**



**NOTICE**  
The City of New York  
Department of Sanitation  
has been notified that this  
door is not to be used.  
Please use the other door.  
Thank you for your cooperation.



# TAVERN FARE

316

W&B

SUNDAY - WEDNESDAY  
11:00am - 1:00am  
THURSDAY - SATURDAY  
11:00am - 2:00am

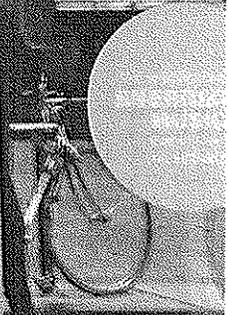
W&B

THURSDAY  
11:00am - 1:00am  
THURSDAY - SATURDAY  
11:00am - 2:00am

PLEASE CONNECTION  
FOR  
FIRE STAND PIPE  
AND SPRINKLER

We're  
**MOOD  
LIFTERS**  
who greet you with  
enthusiasm and treat  
you with respect.

THE GYM  
**MO  
AB  
MUS**



Closed  
For  
Maintenance  
Sorry!

  
MASSACHUSETTS DEPARTMENT OF ENVIRONMENTAL PROTECTION  
100 WATER STREET, SUITE 200, BOSTON, MA 02109  
TEL: 617-725-3300 FAX: 617-725-3301  
WWW.MDEP.GOV

**PUBLIC NOTICE**  
WOB Chelsea, LLC  
dba World of Beer  
316 8<sup>th</sup> Avenue

All applications for the Superior League License  
DATE: August 14th 2014  
TIME: 1:00pm  
PLACE: 316 8<sup>th</sup> Avenue  
BOSTON, MA 02109

**WOB**

SUNDAY - WEDNESDAY  
11:00am - 1:00am

OTHER DOOR



CELEBRE FUSCO  
Chair  
JESSE SJOGREN  
Deputy Manager

CITY OF NEW YORK  
MANHATTAN COMMUNITY BOARD No. 4  
305 NASSAU ST. SUITE 201 NEW YORK, NY 10010  
tel: 212-732-4535 fax: 212-641-5012  
www.nyc.gov/mc4

### PUBLIC NOTICE

Business Licenses and Permits Committee  
will discuss an application submitted by

**WOB Chelsea, LLC**  
d/b/a World of Beer  
316 8<sup>th</sup> Avenue

An application for an On-Premise Liquor License

DATE:	Tuesday, May 10, 2016
TIME:	6:30 PM
PLACE:	Intercontinental NY Times Square - 300 W. 44 <sup>th</sup> Street

*The public is invited to attend this meeting and give their comments on this application.  
If you have any questions, you may reach the staff at the address listed above.  
For more information, please call 212-732-4535.*

1 **Business License & Permits Committee**

Item #: 10

2  
3 June 1, 2016

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

10  
11 **Re: Fuber LLC**  
12 **d/b/a/ Bareburger**  
13 *103 W. 14<sup>th</sup> Street (6/7)*  
14 *New On-Premise Liquor License*  
15

16 Dear Chairman Bradley:

17  
18 Manhattan Community Board 4 (MCB4) recommends **denial** of a New On-Premise Liquor License  
19 application for Fuber LLC d/b/a Bareburger – 103 W. 14<sup>th</sup> Street (6/7), **unless** the attached stipulations,  
20 agreed to and signed by the applicant, are part of the method of operation for this establishment with  
21 hours of operation 11a.m. to 12a.m. seven days a week; capacity of 74, 12 tables, and 60 seats  
22

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

(All Fields Must Be Completed)

## Liquor License Stipulations Application

CORPORATION NAME <b>Fiber LLC</b>		DOING BUSINESS AS (DBA) <b>Bareburger</b>	
STREET ADDRESS <b>103 W. 14<sup>th</sup> Street</b>		CROSS STREETS <b>6<sup>th</sup> + 7<sup>th</sup> Avenue</b>	ZIP CODE <b>10011</b>
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: <b>Michael Pitsinos</b>	ATTORNEY/ REPRESENTATIVE	NAME: <b>Frank W. Palillo</b>
	PHONE: <b>646-287-1441</b>		PHONE: <b>(212) 227-1640</b>
	EMAIL: <b>michaelpitsinos@phoca.com</b>		EMAIL: <b>Fwpalillo@gmail.com</b>
MANAGER	NAME: <b>George Emexezidis</b>	LANDLORD	NAME: <b>Stonebenge LLC</b>
	PHONE:		PHONE: <b>646-878-2059</b>
	EMAIL:		EMAIL:
APPLICATION TYPE <i>(Check One)</i>			
<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
	What is/was the name and address of establishment?	<b>NGM Management LLC / Columbus Village LLC / 153 8<sup>th</sup> Ave, NY, NY 10011</b>	
	What were the dates applicant was involved with this former premise?	<b>153 8<sup>th</sup> Ave, NY, NY 10011 / Columbus Ave, NY, NY / 111 Fulton St, NY, NY</b>	
<input type="radio"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> 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="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	
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	
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	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

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

HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am
	Kitchen	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am
	Music	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am	11:00am-12:00am
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	74	74	12	60	-0-	-0-	X
OUTSIDE (Other than sidewalk café)							
SIDEWALK CAFÉ							

How many floors are there? What is the capacity for each floor?

1 - Ground floor

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

3-4 x 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"/> NO
Will applicant have bottle or table service for beverage alcohol?	YES	<input checked="" type="radio"/> NO
Will you be hosting private; promotional or corporate events?	YES	<input checked="" type="radio"/> NO
Will outside promoters be used on a regular basis? If yes please describe.	YES	<input checked="" type="radio"/> NO
Will you have a security plan? If, yes please attach.	YES	<input checked="" type="radio"/> NO
Will security plan be implemented?	YES	NO
Will State certified security personnel be used?	YES	<input checked="" type="radio"/> NO
Will New York Nightlife Association and NYPD Best Practices be followed?	<input checked="" type="radio"/> YES	NO
Will applicant be using delivery bicycles? If yes, how many?	<input checked="" type="radio"/> YES	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"/> YES	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	NO	Unknown
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

Community Notification/Relations			
<b>NOTIFICATION:</b> 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	Community Board 4	
	# 2		
	# 3	In the process of	
	# 4	contacting the block	
	# 5	associations as directed by	
Please provide dates when applicant met with the groups listed above.		CB#4	
Who was your contact person at each group you met with?			
When did applicant post the notice that was provided?			
Where did applicant post the notice that was provided?			
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	

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.			
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.	<input checked="" type="radio"/> YES	NO	new signage
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	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?	YES	<input checked="" type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	NO	
Will the establishment have any of the following: (circle all that apply)	<input checked="" type="radio"/> FRENCH DOORS	<input type="radio"/> GARAGE DOORS	<input checked="" 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?	<input checked="" type="radio"/> 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="radio"/> 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	<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	NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	NO	
Will the establishment have an illuminated sign?	<input checked="" type="radio"/> YES	NO	
Will the establishment have a canopy extending over the sidewalk?	YES	NO	TBD
Where will the air conditioner be located? What type is it?	TBD		
When was the air conditioner installed?	TBD		

<b>OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ</b>		
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	<input 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 type="radio"/> YES	<input checked="" type="radio"/> NO
Are the floorplans for the outdoor space(s) included?	<input checked="" type="radio"/> YES	<input type="radio"/> 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="radio"/> YES	<input type="radio"/> NO
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will there be no amplified music, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO

Sidewalk Cafe in the Future

**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	
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 type="radio"/> NO	
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	TBD
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 cafe?	<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 checked="" type="radio"/> YES	<input 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 type="radio"/> NO	TBD
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 <sup>st</sup> and March 21 <sup>st</sup> , 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	TBD
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	TBD







# B A R E BURGER

# BE THE BEE BURGER

**SOCAL**  
turkey, aged cheddar, guacamole,  
pickled red onions, alfalfa,  
sprout bun 10.85

**THE STANDARD**  
beef, colby, stout onions,  
dill pickles, special sauce,  
brioche bun 9.85

**COUNTY FAIR**  
beef, aged cheddar, dill pickles,  
red onions, tomatoes, green leaf, mayo  
brioche bun 9.65

**FARMSTEAD** *v or*  
sweet potato & wild rice,  
cauliflower hummus, tomatoes,  
baby kale, wrapped in collard green 9.65

**GRINDHOUSE**  
bison, manchego, country bacon,  
piquante relish, paprika mayo,  
brioche bun 12.35

**GUADALUPE**  
black bean, guacamole,  
pickled red onions, tomatoes,  
alfalfa, sprout bun 9.65

**BLUE BISON**  
bison, amish blue, country bacon,  
stout onions, tomato fig jam,  
sprout bun 12.15

**BUCKAROO**  
beef, aged cheddar,  
wild mushrooms, amoka sauce,  
brioche bun 11.70

**EL MATADOR**  
bison, queso fresco, guacamole,  
jalapenos, spicy pico de gallo,  
green leaf, brioche bun 12.65

**SUPREME**  
beef, colby, country bacon, onion rings,  
chopped fries, green leaf,  
special sauce, brioche bun 11.80



"We have tried over 30 different  
beef blends & grinds before we  
decided to go with this one."

- 8.80
- beef
- turkey
- grilled lemon chicken
- black bean v
- sweet potato & wild rice v or
- bison +2.15

## >> SIDES <<

- |                                |                                     |
|--------------------------------|-------------------------------------|
| french fries 2.80 <i>v or</i>  | sweet fries 3.85 <i>v or</i>        |
| onion rings 3.85               | rings & fries 4.70                  |
| rings & sweet fries 5.70       | baby kale 3.85 <i>v or</i>          |
| creamy slaw 3.85 <i>v or</i>   | salad 3.85 <i>v or</i>              |
| 100 year old family recipe     | wasabi carrot slaw 3.85 <i>v or</i> |
| spicy pickles 2.85 <i>v or</i> | dill pickles 2.85 <i>v or</i>       |
|                                | sweet pickles 3.60 <i>v or</i>      |

## B A R E SNACKS

- french fries *v or* special sauce, curry ginger ketchup 4.85
- sweet fries *v or* special sauce, buttermilk ranch 6.85
- onion rings paprika mayo, smoke sauce 7.95
- rings & fries smoke sauce, special sauce, habanero mayo, curry ginger ketchup 8.95
- rings & sweet fries smoke sauce, special sauce, habanero mayo, curry ginger ketchup 9.95
- pickles & slaws *v or* dill pickles, spicy pickles, sweet pickles, creamy slaw, wasabi carrot slaw 11.85

## CHOOSE YOUR BUN

- hemp seeds brioche bun
- corn on the cob sprout bun v
- krumkake honey milk bun +1.65
- pickles wrapped in collard green *v or*

## CHOOSE YOUR CHEESE

- colby queso fresco +1.20
- aged cheddar amish blue
- manchego

## CHOOSE YOUR BACON

- country bacon +1.65
- duck bacon +3.15

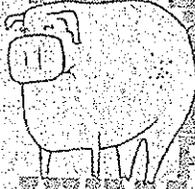
## CHOOSE YOUR VEGGIES

- alfalfa tomatoes
- green leaf dill pickles
- jalapenos sweet pickles
- raw red onions spicy pickles
- stout onions wild mushrooms
- pickled red onions

## CHOOSE YOUR SAUCE

- mayo
- special sauce
- habanero mayo
- pepprika mayo
- buttermilk ranch
- horseradish remoulade *v or*
- ketchup
- buffalo sauce
- stone mustard
- smoke sauce
- curry ginger ketchup
- piquante relish +1.15
- tomato & fig jam +1.15
- guacamole +2.20

ALL BAREBURGER MEATS ARE FREE-RANGE PASTURE RAISED HUMANELY RAISED ANTIBIOTIC, GLUTEN & HORMONE FREE



< 100 Year Old Family Recipe >



## GREENS

**GUAPD CHOP** v  
 chopped romaine hearts, jalapenos,  
 pickled red onions, spicy pico de gallo,  
 guacamole, corn tortilla chips,  
 avocado basil dressing 10.65

**THE HUDSON** v  
 baby kale, amish blue, duck bacon,  
 sunny side egg, hass avocado,  
 grape tomatoes, raw red onions,  
 buttermilk ranch 11.75

**CALI FRESH** v  
 baby kale, red quinoa, grape tomatoes,  
 watermelon radish, raw red onions,  
 alfalfa, cauliflower hummus,  
 lemon tahini dressing 11.40

**ROMAN HEARTS**  
 charred romaine hearts, manchego,  
 watermelon radish, croutons,  
 caesar dressing 8.35

**salad protein**  
 beef +3.65  
 turkey +3.65  
 grilled lemon chicken +3.65  
 black bean v +3.65  
 sweet potato & wild rice v +3.65  
 bison +5.80

“  
 say no to pesticides,  
 herbicides + ammonia  
 ”

## WICHES

**BUTTERMILK  
 BUFFALO**  
 8.70  
 buffalo fried chicken,  
 amish blue,  
 buttermilk ranch,  
 green leaf, brioche bun

**PICKLE  
 FRIED CHICKEN**  
 8.40  
 buttermilk fried chicken,  
 sweet pickles, green leaf,  
 horseradish remoulade,  
 brioche bun

**MAZUMA** v  
 8.90  
 smoked tempeh, wasabi carrot slaw,  
 pineapple relish, crispy lotus root, alfalfa, sprout bun



“  
 our fans eat worms  
 hence live yaks  
 are magical  
 ”

## BEVERAGES

**Ice Tea**  
 ginger green, white peach,  
 black tea raspberry 2.85

**Lemonades**  
 classic, strawberry,  
 rosemary limeade 2.95

“  
 Maine Root's 1st  
 truck runs on used  
 french fry oil  
 ”

**All Natural Sodas**  
 cola, diet cola, root beer,  
 diet root beer, ginger brew,  
 ginger ale, lemon lime,  
 mandarin orange,  
 sarsaparilla, blueberry 2.85

**Bottled Water** 1.50

**Cold Brewed Iced Coffee** 3.95

**Hot Coffee, Hot Tea** 2.25



## CUBBY FARE

served with apples

1. Choose your apples  
 apple juice, fruit punch,  
 milk, chocolate milk

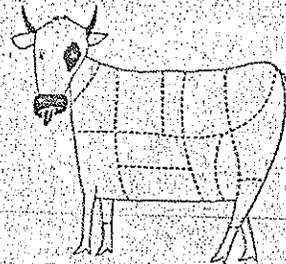
2. Choose your munchies or  
 salad, french fries,  
 sweet pies +1.00

3. Choose Your Meat:

**GRIZZLY**  
 kids cheeseburger  
 (beef or turkey),  
 colby, brioche bun 7.95

**POLAR**  
 colby cheese sandwich,  
 brioche bun 7.95

## I ♥ GRASS



## DESSERTS

**Bare Standard  
 Sammie**  
 6.85

**Choco Choco PB  
 Sammie**  
 6.85

**Baked Apple  
 Sammie**  
 6.85

**Snickerdoodle  
 Sammie**  
 6.85

**Vegan Carrot  
 Cake** v  
 7.95

“  
 All food never cooked in 100% Non-GMO Corn Oil  
 \* All meaty products contain nitrites, not nitrates  
 Composites never take cooked meat, so better to eat  
 and increase your risk of foodborne illness. Please  
 inform our staff if you have any food allergies  
 ”

“  
 \* Some meats contain nitrites that are labeled (HIDDEN-FRESH) and preserved  
 in a clean kitchen with the risk of nitrosamine formation. Please  
 inform our staff if you have any food allergies  
 \* Some meats contain nitrites that are labeled (HIDDEN-FRESH) and preserved  
 in a clean kitchen with the risk of nitrosamine formation. Please  
 inform our staff if you have any food allergies  
 ”

“  
 V = Vegan  
 GF = Gluten Free  
 N = Non  
 ”







1 **Business License & Permits Committee**

Item #: 11

2  
3 June 1, 2016

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

10  
11 **Re: India Kitchen Inc.**  
12 **d/b/a India Kitchen Inc.**  
13 *493B & 495A 9<sup>th</sup> Avenue (37/38)*  
14 *New Restaurant Wine and Beer License*

15  
16 Dear Chairman Bradley:

17  
18 Manhattan Community Board 4 (MCB4) recommends **denial** of a New Restaurant Wine and Beer  
19 License application for India Kitchen Inc. d/b/a India Kitchen Inc. – 493B & 495A 9<sup>th</sup> Avenue (37/38),  
20 **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 11:30a.m. to 10p.m. seven days a week;  
22 capacity of 10, maximum capacity of 19, 7 tables, and 2 seats

23  
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

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# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>CORPORATION NAME</b> India Kitchen Inc.		<b>DOING BUSINESS AS (DBA)</b> Same		
<b>STREET ADDRESS</b> 493B & 495A Ninth Avenue		<b>CROSS STREETS</b> 37th St & 38th St		<b>ZIP CODE</b> 10018
<b>OWNER</b> <small>(Attach a list of all the people that will be associated/listed with the license)</small>	<b>NAME:</b> Anu Saini	<b>ATTORNEY/ REPRESENTATIVE</b>	<b>NAME:</b> RBA Restaurant & Bar Alliance	
	<b>PHONE:</b> 347-328-2272		<b>PHONE:</b> 1-888-722-9595	
	<b>EMAIL:</b> indiakitchenNY@gmail.com		<b>EMAIL:</b> inform@rba.nyc	
<b>MANAGER</b>	<b>NAME:</b> Amarjit Rai	<b>LANDLORD</b>	<b>NAME:</b> 485-497 Ninth Ave partners, LLC c/o Meyerson Management, LLC	
	<b>PHONE:</b> 212-464-8028		<b>PHONE:</b> 212-760-0003	
	<b>EMAIL:</b> IndiaKitchenNY@gmail.com		<b>EMAIL:</b>	
<b>APPLICATION TYPE</b> (Check One)				
<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?		<b>YES</b>	<input checked="" type="checkbox"/> <b>NO</b>
	What is/was the name and address of establishment?			
	What were the dates applicant was involved with this former premise?			
<input type="radio"/> <b>Transfer</b>	What is the prior license # and expiration date?			
	Is applicant making any alterations or operational changes?		<b>YES</b>	<b>NO</b>
	If alterations or operational changes are being made, please describe/list all changes.			
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?			
	Please list/describe the nature of all the changes and attach the plans:			
<b>METHOD OF OPERATION</b>				
<b>TYPE OF ALCOHOL</b>	<input type="radio"/> Liquor/Wine/Beer		<input type="radio"/> Beer	<input checked="" type="radio"/> Wine & Beer
<b>ESTABLISHMENT TYPE</b>	<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?		<b>YES</b>	<input checked="" type="checkbox"/> <b>NO</b>	2/12/16
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.		<b>YES</b>	<input checked="" type="checkbox"/> <b>NO</b>	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		<b>YES</b>	<input checked="" type="checkbox"/> <b>NO</b>	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="checkbox"/> <b>YES</b>	<b>NO</b>	

**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	
	<b>Operation</b>	11:30 am 10:30 pm	11:30 am 10:30 pm	11:30 am 10:30 pm	11:30 am 10:30 pm	11:30 am 10:30 pm	11:30 am 10:30 pm	11:30 am 10:30 pm	11:30 am 10:30 pm
	<b>Kitchen</b>	11:30 am 10:30 pm	11:30 am 10:30 pm	11:30 am 10:30 pm	11:30 am 10:30 pm	11:30 am 10:30 pm	11:30 am 10:30 pm	11:30 am 10:30 pm	11:30 am 10:30 pm
	<b>Music</b>	<input checked="" type="checkbox"/>							

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
<b>INSIDE</b>	10	19	7	2	0	0	0
<b>OUTSIDE</b> <i>(Other than sidewalk café)</i>	n/a						
<b>SIDEWALK CAFÉ</b>	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     NO

Will applicant have bottle or table service for beverage alcohol?

YES     NO

Will you be hosting private, promotional or corporate events?

YES     NO

Will outside promoters be used on a regular basis? If yes please describe.

YES     NO

Will you have a security plan? If, yes please attach.

YES     NO

Will security plan be implemented?

YES     NO

Will State certified security personnel be used?

YES     NO

Will New York Nightlife Association and NYPD Best Practices be followed?

YES     NO

Will applicant be using delivery bicycles? If yes, how many?

YES     NO    1

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?

basement

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

<b>Community Notification/Relations</b>			
<b>NOTIFICATION:</b> 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	none	
	# 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?			
Where did applicant post the notice that was provided?			
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	<input type="checkbox"/> NO	347-328-2272 & 212-464-8028
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	<input type="checkbox"/> NO	

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	name unknown Exterminator, Use group 7 and store		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	unknown
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="checkbox"/>	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="checkbox"/>	
Will applicant use a storm enclosure?	YES	<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 checked="" type="checkbox"/>	
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/>	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	not applicable
	<input checked="" 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	NO	
	<input checked="" 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 checked="" type="checkbox"/>	not applicable
	<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	NO	
	<input checked="" type="checkbox"/>		
Will the kitchen exhaust system extend to the roof?	YES	<input checked="" type="checkbox"/>	
	<input checked="" type="checkbox"/>		
Will the establishment have an illuminated sign?	YES	<input checked="" type="checkbox"/>	
	<input checked="" type="checkbox"/>		
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="checkbox"/>	
	<input checked="" type="checkbox"/>		
Where will the air conditioner be located? What type is it?	<input checked="" type="checkbox"/> Hvac, basement		
When was the air conditioner installed?	<input checked="" type="checkbox"/> unknown		

**OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ**

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

## OUTDOOR ITEMS – SIDEWALK CAFÉ

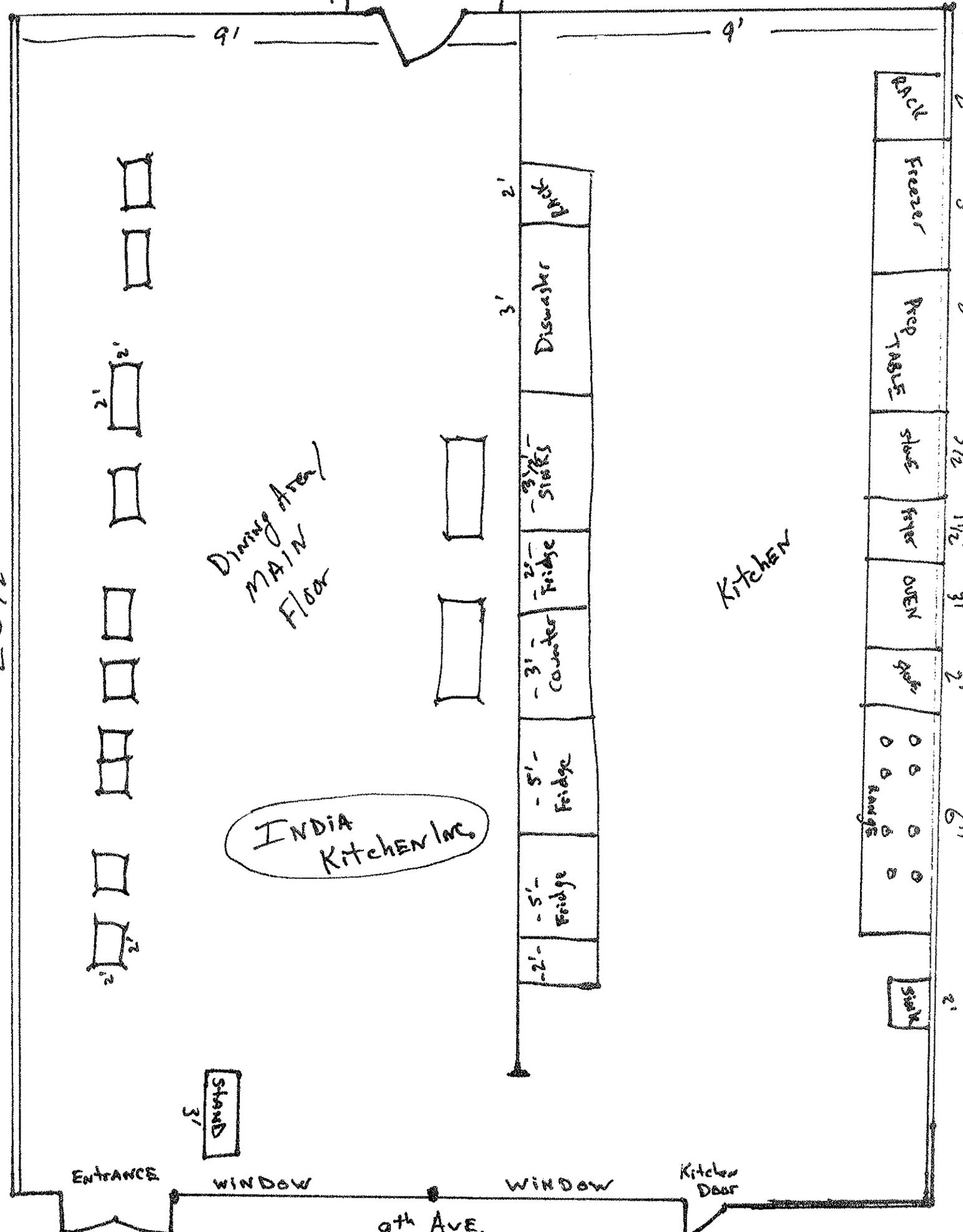
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO <input checked="" type="checkbox"/>	non applicable for all items
Will applicant be applying for a sidewalk café now or in the future?	YES	NO <input checked="" type="checkbox"/>	
Is applicant in this application seeking to include a sidewalk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

BATHROOM

9'

9'

21'9"



Dining Area  
MAIN  
Floor

INDIA  
Kitchen Inc.

Kitchen

ENTRANCE

WINDOW

WINDOW

Kitchen  
Door

9th Ave.

RACK

Freezer

Prep  
TABLE

Sink

Fridge

OVEN

3' -  
counter

- 5' -  
Fridge

- 5' -  
Fridge

- 2' -  
Fridge

- 3' -  
counter

- 2' -  
Fridge

- 3' -  
SINKS

3'

2'

2'

3'

2'

2'

5'

0'

2 1/2'

1 1/2'

3'

2'

6'

2'

2'

6'

2'

2'

2'

2'

2'

2'

2'

2'

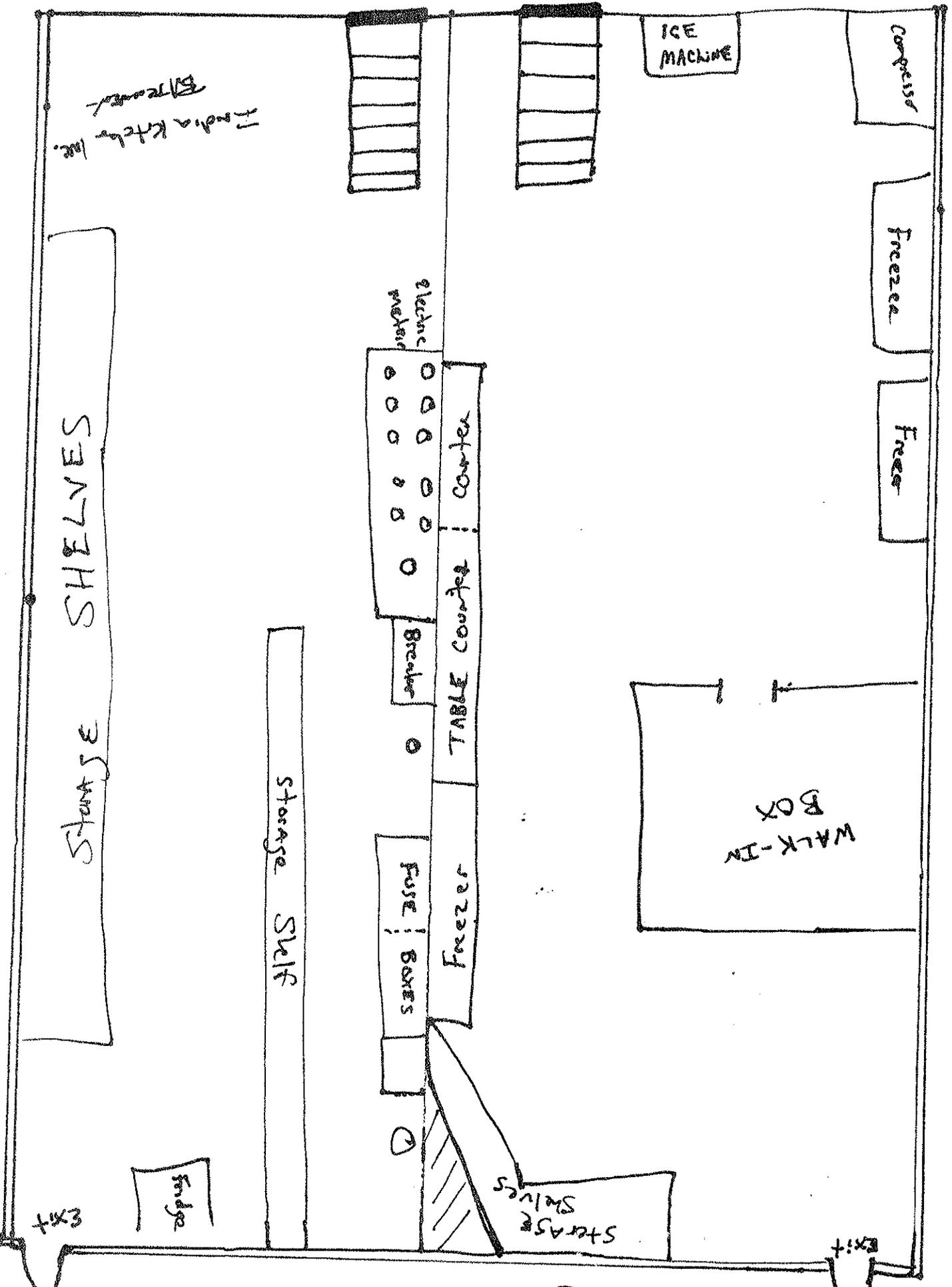
2'

2'

2'

2'

- BASEMENT -



Storage SHELVES

Storage Shelf

FUSE BOXES

Freezer

TABLE Counter

Freezer

Breaker

Electric meters

ICE MACHINE

Compressor

Freezer

Freezer

WALK-IN BOX

Storage SWIVES

Exit

Exit

India Kitchen  
Storage

Endge

1 **Business License & Permits Committee**

Item #: 12

2  
3 June 1, 2016

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

10  
11 **Re: TRG 17 Inc.**  
12 **d/b/a Totto**  
13 *458 W. 17<sup>th</sup> Street (9/10)*  
14 *New Restaurant Wine and Beer License*

15  
16 Dear Chairman Bradley:

17  
18 Manhattan Community Board 4 (MCB4) recommends **denial** of a New Restaurant Wine and Beer  
19 License application for TRG 17 Inc. d/b/a Totto – 458 W. 17<sup>th</sup> Street (9/10), **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 12p.m. to 12a.m. Monday through Saturday, 12p.m. – 11p.m.  
22 Sunday; capacity of 30, 6 tables plus food counter, and 23 seats

23  
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

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
TRG 17 Inc		TOTTO	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
458 West 17th Street		9th & 10th Avenues	10011
<b>OWNER</b> <i>(Attach a list of all the people that will be associated/listed with the license)</i>	<b>NAME:</b>	Masami Kudo	<b>NAME:</b>
	<b>PHONE:</b>	646-489-2407	<b>PHONE:</b>
	<b>EMAIL:</b>	masamiku@earthlink.net	<b>EMAIL:</b>
<b>MANAGER</b>	<b>NAME:</b>		<b>NAME:</b> Clinton Housing Dev. Co., Inc.
	<b>PHONE:</b>	Same as above	<b>PHONE:</b> 212-967-1644
	<b>EMAIL:</b>		<b>EMAIL:</b> DPOBLADOR@clintonhousing.org
<b>ATTORNEY/ REPRESENTAIVE</b>			
<b>LANDLORD</b>			
<b>APPLICATION TYPE (Check One)</b>			
<input checked="" type="radio"/> <b>New</b>	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?		See Rider
	What were the dates applicant was involved with this former premise?		
<input type="radio"/> <b>Transfer</b>	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?		<input type="radio"/> YES <input type="radio"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
<b>METHOD OF OPERATION</b>			
<b>TYPE OF ALCOHOL</b>	<input type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer		
<b>ESTABLISHMENT TYPE</b>	<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?		<input checked="" type="radio"/> YES	<input type="radio"/> 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.		<input type="radio"/> YES	<input checked="" type="radio"/> 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="radio"/> YES	<input checked="" type="radio"/> NO
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="radio"/> YES	<input type="radio"/> NO

Rider

1. **Ryuichi Munekata**  
(917) 597-9987  
r.munekata@madisonbaygroup.com
  
  2. Name and address of establishments for Masami Kudo:  
Spring Newell Inc.  
251 West 55<sup>th</sup> Street, 2<sup>nd</sup> Floor, New York, NY 10019  
  
MMMSG Inc.  
248 East 52<sup>nd</sup> Street, 2<sup>nd</sup> Floor, New York, NY 10022  
  
Underwood Management Corp.  
248 East 52<sup>nd</sup> Street, New York, NY 10022  
  
Name and address of establishments for Ryuichi Munekata:  
New Season Foods Corp.  
248 East 52<sup>nd</sup> Street, 1<sup>st</sup> Floor, New York, NY 10022  
  
Ramen Time Inc.  
464 West 51<sup>st</sup> Street, New York, NY 10019  
  
The sake Club Inc.  
211 East 43<sup>rd</sup> Street, New York, NY 10017  
  
Chez Noodle Inc.  
366 West 52<sup>nd</sup> Street, New York, NY 10019  
  
Teshigotoya Corp.  
213 East 45<sup>th</sup> Street, New York, NY 10017  
  
WMSG Corp.  
251 West 55<sup>th</sup> Street, 2<sup>nd</sup> Floor, New York, NY 10019
-

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

215

HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-11pm						
	Kitchen	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-11pm						
	Music	12pm - 3pm 5:30pm-12am	12pm - 3pm 5:30pm-11pm						

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	N/A	30	6+food counter	23	0	0	0
OUTSIDE (Other than sidewalk cafe)	N/A	0	0	0	0	0	0
SIDEWALK CAFÉ	N/A	0	0	0			

How many floors are there? What is the capacity for each floor?

1st Fl. Max 60 + Celler No specification

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="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	<input checked="" type="radio"/>	
Will applicant be using delivery bicycles? If yes, how many?	YES	<input checked="" type="radio"/>	
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="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"/>	

Community Notification/Relations			
<b>NOTIFICATION:</b> 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	300 W. 18/19 St. Block Association: Cheryl Kupper	
	# 2	300 W. 18/19 St. Block Association: Laura Evans	
	# 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?		April 22, 2016	
Where did applicant post the notice that was provided?		Front Door	
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	Masami Kudo (646) 489-2407
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	YES	<input checked="" type="radio"/>	

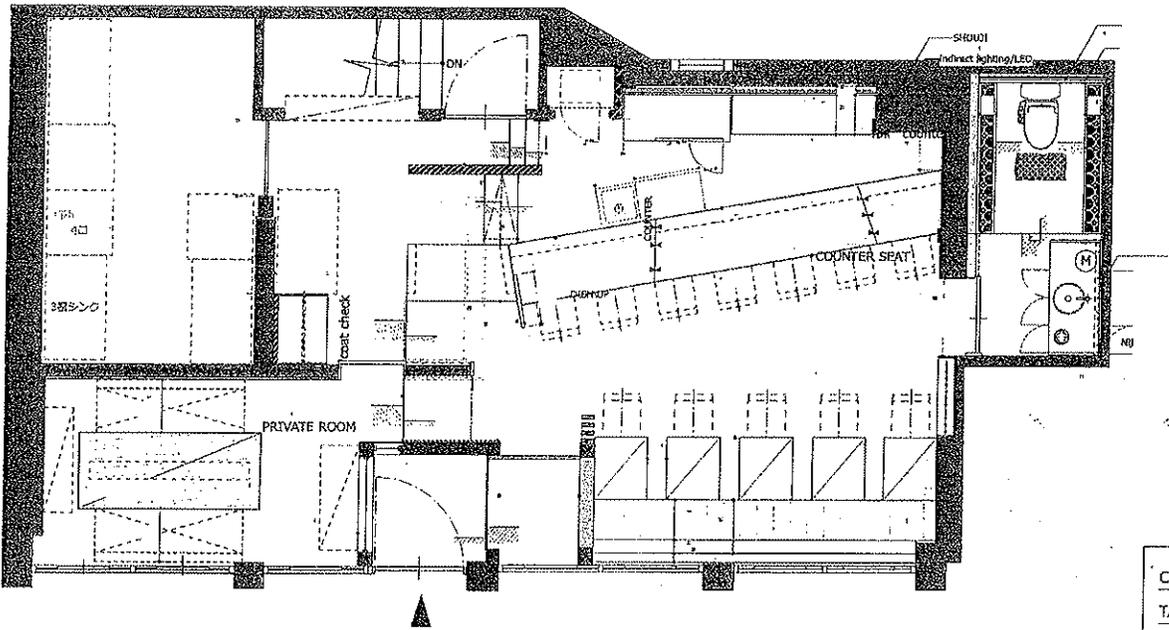
<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	Naka Naka, Japanese Restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Naka Naka, Inc.
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 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 type="radio"/> YES	<input checked="" 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) N/A	<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?	<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 type="radio"/> YES	<input type="radio"/> NO	N/A
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 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?	Above restroom		
When was the air conditioner installed?	About 10 years ago		

<b>OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ</b>			N/A
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	

<b>OUTDOOR ITEMS – SIDEWALK CAFÉ</b>		<b>N/A</b>	
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 <sup>st</sup> and March 21 <sup>st</sup> , 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	

# TOTTO

Floor plan



COUNTER	7
TABLE SEAT	10
PRIVATE ROOM	6
<b>23 SEATS</b>	

458 West 17<sup>th</sup> St  
 (9<sup>th</sup> & 10<sup>th</sup> Ave.)  
 TRG 17 INC.

Homemade Tofu	<b>Yakumi Zaru Tofu:</b> cold tofu in a bamboo basket scallion, bonito flake, ginger, sesame..... 8 薬味ザル豆腐
	<b>Tofu Salad W/ Lemon Dressing:</b> served w/ assorted vegetables..... 9 豆腐の香味野菜のつけ
Salad	<b>Totto's Salad:</b> Totto's special mix salad w/ chicken breast w/ shiso leaf dressing or mustard dressing ..... 8 鳥人サラダ(青じそ or カラシドレッシング)
	<b>Kyona &amp; Jyako, Onsen Tamago Salad:</b> kyona (greens) & deep-fried tiny silver fish salad w/ mildly cooked *egg & cream cheese .....10 京菜とカリカリジャコの温泉玉子サラダ
	<b>Avocado &amp; *Tuna Salad:</b> w/ * <i>tobiko</i> (flying fish roe) ..... 10 アボツナ
	<b>Kaisou Salad:</b> seaweed salad w/ japanese plum dressing ..... 8 海藻サラダ
	<b>Steamed Vegetable Salad:</b> served w/ bagna càuda sauce (anchovy, garlic & olive oil) ..... 10 バーニャカウダー & 温野菜
Soup	<b>Totto Soup:</b> chicken meatball w/ scallion & mushroom ..... 7 鳥人スープ
	<b>Miso Shiru:</b> miso soup (reddish brown miso · nameko mushroom · tofu) ..... 5 お味噌汁

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



Agedashi Tofu



Kyona Salad

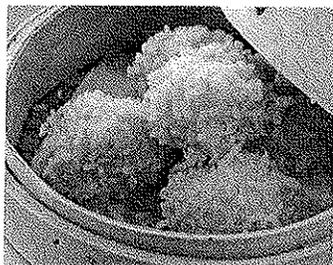


Steamed Veg. Salad

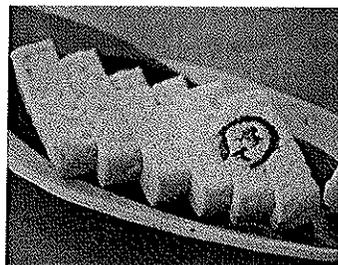


Bainiku Nagaimo Isobemaki

<b>Gyoza:</b> homemade pork dumplings (6 pieces) .....	9
手作り餃子	
<b>Croquette :</b> mixed beef & vegetables cutlet .....	8
お肉と野菜、具沢山コロッケ	
<b>Tori Dango:</b> steamed rice dumplings w/ chicken meatballs inside (*requires about 15 min. to prepare) .....	10
鳥団子の餅米蒸し	
<b>Dashi Maki Tamago:</b> japanese soft rolled omelette .....	10
出し巻玉子	
<b>Mizore Gake:</b> deep-fried eggplant & mochi w/ sweet spicy sauce containing daikon & nameko mushroom .....	9
米茄子と揚げ餅のナメコみぞれがけ	



Tori Dango



Dashi Maki Tamago

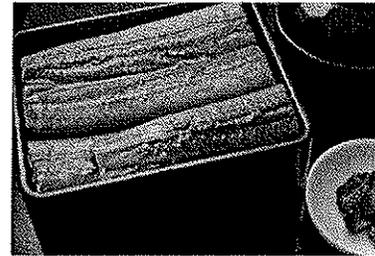
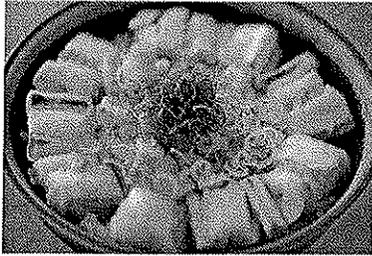


Mizore Gake



Aburi Shime Saba

<b>Negi Tori Don:</b> charcoal-broiled chicken & scallion w/ mildly cooked *egg over rice / choice of thigh or negima .....	reg: 13
ねぎ鶏丼 (温泉タマゴ付き) もも/ネギ間	spicy: 14
<b>Tori Zousui:</b> rice porridge w/ chicken, eggs & vegetables .....	12
鶏雑炊	
<b>Tokusen Oyako Don:</b> chicken, jidori *eggs & onion over rice .....	12
特選地鶏 親子丼	
<b>Una-Jyuu:</b> broiled eel served over rice a lacquered box.....	22
うな重	
<b>Jidori Donabe Gohan:</b> rice w/ chicken cooked in earthenware pot (*requires about 50 min. to prepare) .....	14
地鶏土鍋御飯	
<b>Ikura Don:</b> *salmon roe over rice .....	12
イクラ丼	
<b>Sato Yosuke's Inaniwa Udon</b> (Hot or Chilled): cold udon noodle served w/ dipping sauce & seasoning .....	14
佐藤養助の稲庭うどん (温 / 冷) *hot udon served w/ chicken, vegetables, & seaweed	
<b>Takana &amp; Jyako Gohan:</b> (w/ mildly cooked *egg) takana greens & deep-fried tiny silver fish over rice w/ miso soup .....	12
高菜とかりかりジャコの御飯 (温泉玉子入り)	
<b>Ocha Zuke:</b> rice in hot broth (japanese plum, salmon, *spicy cod roe, or dried salted kelp) .....	9
さらさらお茶漬 (梅・鮭・明太子・塩昆布)	
<b>Rice Ball:</b> japanese plum, salmon, *spicy cod roe, or dried salted kelp.....	4.5
おにぎり (梅・鮭・明太子・塩昆布)	



Negi Tori Don (Left: Regular / Right: Spicy)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

 Sweets

**Yawaraka Annin Tofu:** creamy apricot kernel tofu ..... 6  
 やわらか杏仁豆腐

**Ice Banana:** frozen banana served w/ coconut milk, tapioca & mint ..... 7  
 アイスバナナ

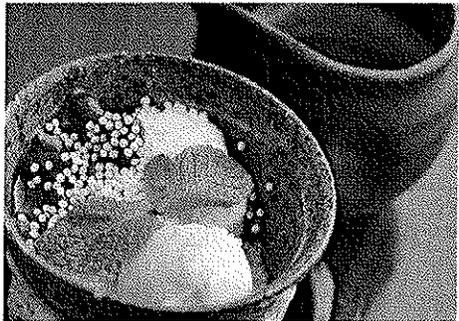
**Ice Cream:** vanilla or green tea ..... 6  
 アイスクリーム

**Mochi Ice Cream:** rice cake w/ ice cream & kinako powder (Green Tea, Vanilla or Black Sesame) ..... 7  
 もちアイス

**Green Tea Affogato:** sweet red beans, mochi & vanilla ice cream w/ green tea ..... 8  
 抹茶のアフォガート

**Custard Pudding** ..... 6

- ..... Topping トッピング .....
- Red Beans +2**  
小豆
  - Kinako & Dark Molasses +2**  
きなこ黒みつ



Green Tea Affogato

## PREMIUM SAKE SELECTIONS



Senshin

Junmai Daiginjo

洗心 純米吟醸

Niigata

Btl. 200

Rice: Takanenishiki

RPR: 28%

Acidity: 1.2

SMV: +2

*Extremely elegant and sophisticated, this sake is an absolute joy and delight. A true achievement! Senshin is milled to an astounding 28% of its original sake.*



Katsuyama Den

Junmai Daiginjo

勝山 無濾過 原酒 佐

Miyagi

Btl. 300

Rice: Yamada Nishiki

RPR: 35%

Acidity: 1.4

SMV: 0

*The crisp and clean umami stands out clear and lingers as a distinct aftertaste. It is an excellent choice for drinking with tuna sashimi or salmon sashimi. It also goes well with meat dishes, whether prepared in Japanese or Western style, and other such as foods that bring out umami.*



Okunomatsu

Daiginjo Shizuku

奥の松 十八代伊兵衛

Fukushima

Btl. 250

Rice: Miyama Nishiki

RPR: 45%

Acidity: 1.3

SMV: +3

*The 18th generation of Okunomatsu. The mellow and elegant ginjo aroma and the very soft and smooth finish. The high quality "SHIZUKU SAKE" or Dripped Filtered Sake.*



E502

NOTICE  
TFCG INC  
1000 10th St  
Tulsa, OK 74103  
Tel: 918.438.1234  
Fax: 918.438.1235  
www.tfcginc.com

TFCG INC

458

1 **Business License & Permits Committee**

Item #: 13

2  
3 June 1, 2016

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

10  
11 **Re: Vintner Café Inc.**  
12 **d/b/a Vintner Wine Market**  
13 *677 9<sup>th</sup> Avenue (46/47)*  
14 *Removal Wine and Beer License*

15  
16 Dear Chairman Bradley:

17  
18 Manhattan Community Board 4 (MCB4) recommends **denial** of a Removal Wine and Beer License  
19 application for Vintner Café Inc. d/b/a Vintner Wine Market – 677 9<sup>th</sup> Avenue (46/47), **unless** the  
20 attached stipulations, agreed to and signed by the applicant, are part of the method of operation for this  
21 establishment with hours of operation 12p.m. to 12a.m. Monday through Saturday, 12p.m. to 9p.m.  
22 Sunday; capacity of 74, 8 tables, 30 seats, and 1 stand-up bar with 5 seats

23  
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)

CORPORATION NAME <i>Vintner Cafe Inc</i>		DOING BUSINESS AS (DBA) <i>Vintner Wine Market</i>	
STREET ADDRESS <i>677 Ninth Ave</i>		CROSS STREETS <i>46 &amp; 47</i>	ZIP CODE <i>10036</i>
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: <i>Mitchel Cohen</i>	ATTORNEY/ REPRESENTATIVE	NAME: <i>Francis R. Buscemi</i>
	PHONE: <i>917-848-8815</i>		PHONE: <i>212 902 4088</i>
	EMAIL: <i>Mitch@VINTNER</i>		EMAIL: <i>FRBUSCEMI@AOL.COM</i>
MANAGER	NAME: <i>Mitchel Cohen</i>	LANDLORD	NAME: <i>Lesaga LLC</i>
	PHONE: <i>917 848 8815</i>		PHONE: <i>212.496.7322</i>
	EMAIL:		EMAIL:
APPLICATION TYPE (Check One)			
<input checked="" type="checkbox"/> New <i>removal</i>	Has applicant owned or managed a similar business?	YES	NO <i>Yes</i>
	What is/was the name and address of establishment?	<i>Vintner Cafe, Inc 677 Ninth Ave 2005 to present</i>	
	What were the dates applicant was involved with this former premise?	<i>2005 to present</i>	
	What is the prior license # and expiration date?		
<input type="checkbox"/> Transfer	is applicant making any alterations or operational changes?	YES	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 checked="" 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	NO	<i>on or about May 1</i>
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"/> 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 checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> YES	NO	

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

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS* (Indoor Only)	Operation	12-12	12-12	12-12	12-12	12-12	12-12	12-9
	Kitchen	12-12	12-12	12-12	12-12	12-12	12-12	12-9
	Music	12-12	12-12	12-12	12-12	12-12	12-12	12-9
If you plan to have music, what type(s)? (Circle all that apply)		<b>BACKGROUND</b>		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	74	40	8	30	0	1	5
OUTSIDE (Other than sidewalk café)	NO						
SIDEWALK CAFÉ	NO						

How many floors are there? What is the capacity for each floor?	1st FL + Basement storage	
How frequently will the owner(s) be at the establishment?	Daily	
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"/> NO
Will applicant have bottle or table service for beverage alcohol?	YES	<input checked="" type="radio"/> NO
Will you be hosting private, promotional or corporate events?	YES	<input checked="" type="radio"/> NO
Will outside promoters be used on a regular basis? If yes please describe.	YES	<input checked="" type="radio"/> NO
Will you have a security plan? If, yes please attach.	YES	<input checked="" type="radio"/> NO
Will security plan be implemented?	YES	<input checked="" type="radio"/> NO
Will State certified security personnel be used?	YES	<input checked="" type="radio"/> NO
Will New York Nightlife Association and NYPD Best Practices be followed?	YES	<input checked="" type="radio"/> NO
Will applicant be using delivery bicycles? If yes, how many?	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?	YES	<input checked="" type="radio"/> NO
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?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Clinton
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is a Public Assembly permit required?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Are your plans filed with DOB?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	

Community Notification/Relations		
<b>NOTIFICATION:</b> 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	West 44 <sup>th</sup> St Assoc. Linda Ashley, Rudi Pappin, #
	# 2	West 46 <sup>th</sup> St Assoc Allison Upper
	# 3	West 47/48 <sup>th</sup> Assoc Larry Roberts, Kim Boyves, to the
	# 4	West 50/51 <sup>st</sup> Assoc Steve Belida
	# 5	Manhattan Plaza Tenants Assoc.
	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?		APRIL 20, 2016
Where did applicant post the notice that was provided?		677 Ninth Ave / Window
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input type="radio"/> YES	<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 type="radio"/> YES	<input checked="" type="radio"/> NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	Deli		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	Do not know
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	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?	YES	<input checked="" type="radio"/> NO	sandwich board
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	NO	
Will the establishment have any of the following: (circle all that apply) <i>NONE</i>	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 checked="" type="radio"/> YES	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?	YES	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?	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?	YES	NO	N/A
Will the kitchen exhaust system extend to the roof?	YES	NO	N/A
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	rear yard		
When was the air conditioner installed?	pre existing		

<b>OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ</b>		
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

*NA*

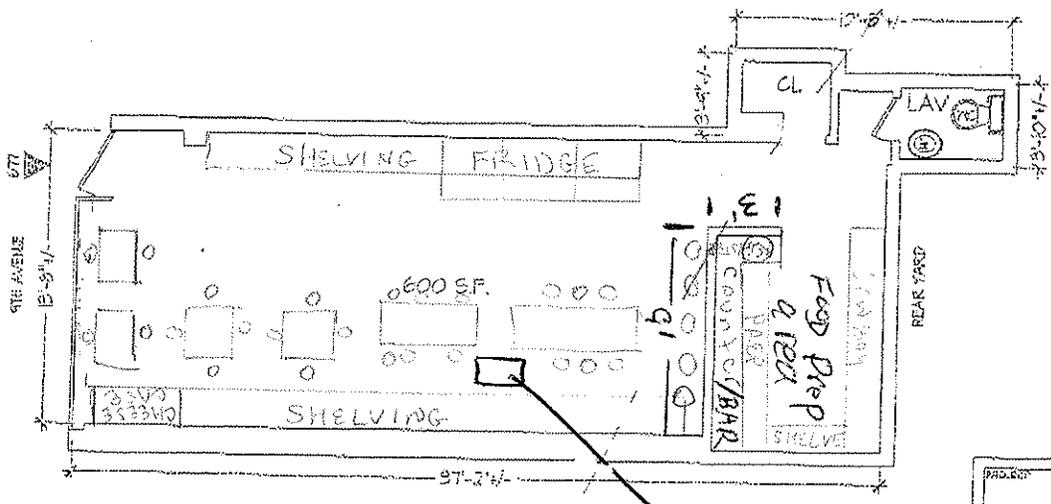
*NA*

<b>OUTDOOR ITEMS – SIDEWALK CAFÉ</b>		
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 <sup>st</sup> and March 21 <sup>st</sup> , 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)**

Will abide by all applicable rules and regulations regarding sidewalk signs and sandwich boards

***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.***



077 9TH AVE URBAN DELI PARTIAL FIRST FLOOR PLAN  
SCALE: 1/4" = 1'-0"

FLOOR HATCH TO BASEMENT

FLOOR PLANS 9TH AVENUE NEW YORK, NY 10036	
PLAN	
DATE: 2-10-2015	PROJECT NO:
DRAWING BY: A.V./A.G.	CHECKED BY: MARK LICALZI, P.E.
SHEET NO: A-004.00	
TOTAL SHEETS: 4 of 6	SCALE:

LUKE LICALZI, P.E., P.C.  
 CONSULTING ENGINEERS  
 27 WEST 20th STREET - SUITE 506 - NEW YORK, NEW YORK 10011

VINTNER CAFE (VWM)



## ARTISANAL SANDWICHES

### BREAKFAST-ALL-DAY SANDWICH

Three eggs with your choice of one meat & one cheese.  
Served on a baguette 9

**Meat:** bacon, ham OR chorizo

**Cheese:** goat fig jam, horseradish cheddar, gruyère, provolone, smoked gouda OR fresh mozzarella

**ROAST TURKEY** stuffing, cranberry spread and mixed greens 9

**SMOKED TURKEY** brie, lettuce, tomato and honey mustard 9

**COUSIN VINNY** grilled chicken with broccoli rabe, fontina cheese & chipotle mayo. Served on a ciabatta 10

**PORTOBELLO MELT** roasted portobello mushrooms, with a spinach artichoke spread, melted fontina cheese and roasted red peppers. Served on a ciabatta bread 11

**THE GOODFELLA** prosciutto, soppressata, ham, pepperoni and provolone cheese, with roasted red peppers. Served on a baguette 13

**VEGGIE ITALIANO** broccoli rabe with roasted red peppers, tomato & fresh mozzarella, with basil pesto mayo spread. Served on a baguette 10

## SIGNATURE SANDWICHES

Served with olives, on a baguette from Amy's Bread & available pressed on request

**BLT** bacon, lettuce, tomato & chipotle mayo 10

**HAM** smoked gouda, pears, mixed greens and balsamic vinaigrette 9

**MOZZARELLA** tomato and basil with mixed greens and olive oil 9 with prosciutto 12

**ROAST BEEF** horseradish cheddar, onions and mayonnaise 10

**CRAB SALAD HECTOR'S WAY** fresh crab meat salad over homemade pickles, topped with mixed greens 10

**PROSCIUTTO** fig jam & goat cheese spread 11

**SERRANO HAM** manchego, tomato & olive oil 11

**THE CATTLEMAN** USDA prime steak with a southwest dry rub, caramelized onions, roasted portobello mushrooms, with homemade steak sauce 15

## PITA DIPS

hummus, homemade olive tapenade, tomato pesto and figs in brandy One dip 7 • Four dips 18

## PANINI

Served with olives, on a ciabatta bread from Sullivan Street Bakery

**SPANISH** chorizo, manchego & quince paste 10

**SWISS** Emmenthaler, apples, asparagus, honey and almonds 10

**UNCLE** roast beef, smoked gouda, onions and chipotle mayo 11

**CHAWIWI** ham, fig jam, bacon, gorgonzola and mixed greens 11

**VINTNERS** turkey pastrami, manchego, onions and tomato pesto 10

**RAPHAEL** pepperoni, mozzarella, basil & olive oil 10

**GRILLED CHEESE** brie, manchego, cheddar, basil and tomato 10

**LITTLE PIGGY** grilled Black Forest ham with broccoli rabe, honey mustard spread, topped with melted fontina cheese 11

**TURKEY ITALIANO MELT** organic, all-natural tender turkey breast, with Genoa salami, spicy pepperoni, melted fontina cheese, balsamic vinaigrette, lettuce & tomato 12

**TUSCAN CHICKEN** grilled chicken with fresh mozzarella, tomato & basil pesto 10

**FRENCH DIP** roast beef warmed au jus with melted cheddar and a side of extra sauce for dipping 11

**THE CUBAN** pulled pork, Blackforest ham, melted Swiss and roasted garlic aioli, topped with homemade pickles 12

## CHEESE PLATES

Served with baguette from Amy's Bread

1 cheese for 9 • 3 cheeses for 18 • 6 cheeses for 29

**COW** Brie, Teleggio, Raclette, Aged Gouda

**SHEEP** Lamb Chopper, Manchego, Ewephoria

**GOAT** Drunken Goat, Boucheron, Goat Gouda

**BLUE** Stilton, Gorgonzola dolce, Bleu d'Auvergne

## MEAT PLATES

Served with baguette & olives

1 meat for 9 • 3 meats for 18

**CHOOSE FROM:** prosciutto, chorizo and salami

## SALADS

**4C CAESAR SALAD** four cheeses, romaine lettuce & homemade croutons 8 Add chicken 12

**CAPRESE** mozzarella, tomato, basil & olive oil 9

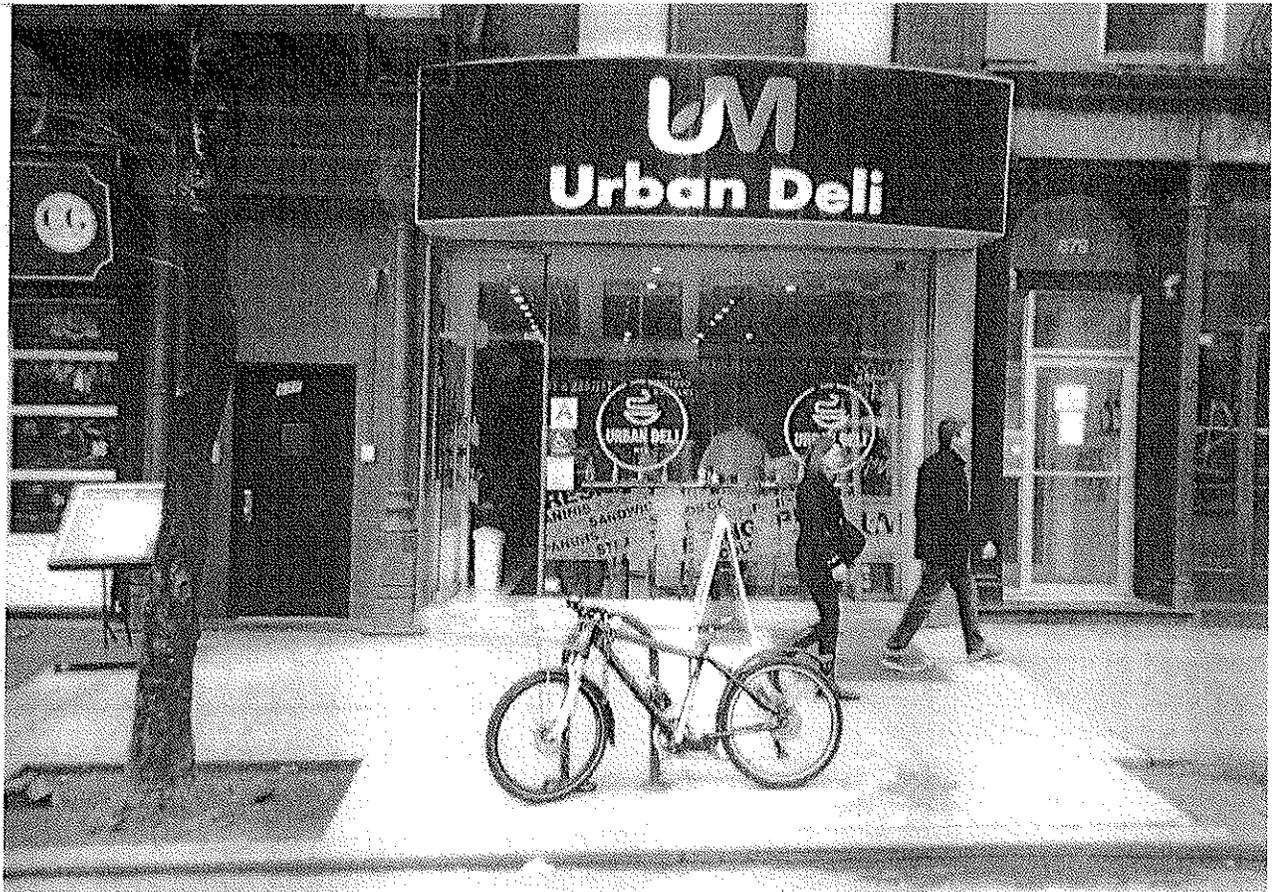
**CHORIZO** mixed greens, tomato, onions, cucumber, pecorino romano and balsamic vinaigrette 14

**BOUCHERON SALAD** goat cheese, mixed greens, tomato, almonds, red beets and balsamic vinaigrette 13

**BABY CUPID** apples, strawberries, romaine, gorgonzola, almonds & balsamic vinaigrette 14

**AWESOME** mixed greens, basil, cucumbers, chick peas, tomato & balsamic vinaigrette 10

VWM • 671 Ninth Avenue • NY, NY 10030 • 212-957-7500 • info@vintnerwinemarketny.com  
Having a party? Call us. We'll deliver party platters and over 500 varieties of beer.



1 **Business License & Permits Committee**

Item #: 14

2  
3 June 1, 2016

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

10  
11 **Re: BKUK 8 Corp.**  
12 **d/b/a Seranta**  
13 *111 W. 17<sup>th</sup> Street (6/7)*  
14 *Alteration On-Premise Liquor License*

15  
16 Dear Chairman Bradley:

17  
18 Manhattan Community Board 4 (MCB4) recommends **denial** of an Alteration On-Premise Liquor  
19 License application for BKUK 8 Corp. d/b/a Seranta – 111 W. 17<sup>th</sup> Street (6/7), **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 11a.m. to 11p.m. Sunday through Wednesday, 11a.m. to 12a.m.  
22 Thursday through Saturday; capacity of 74, 25 tables, 50 seats, and 1 stand-up bar with 14 seats and a  
23 front yard with 3 tables and 6 seats

24  
25  
26 Sincerely,

27  
28  
29 Delores Rubin  
Chair

Burt Lazarin  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

30  
31

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

Liquor License Stipulations Application

CORPORATION NAME <b>BKUK &amp; Corp.</b>		DOING BUSINESS AS (DBA) <b>See Attached</b>	
STREET ADDRESS <b>111 West 17th Street, NY, NY</b>		CROSS STREETS <b>6th + 7th Avenues</b>	ZIP CODE <b>10011</b>
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: <b>Besim Kukaj</b>	ATTORNEY/REPRESENTATIVE	NAME: <b>Rosa M Sanchez</b>
	PHONE: <b>201-962-0270</b>		PHONE: <b>646-619-1166</b>
	EMAIL: <b>BesimKukaj@yahoo.com</b>		EMAIL: <b>rosa@rosamsanchez.com</b>
MANAGER	NAME: <b>TBD</b>	LANDLORD	NAME: <b>Pajonet + Otter LLC</b>
	PHONE:		PHONE: <b>212-754-1212</b>
	EMAIL:		EMAIL:
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 <b>See attached rider</b>
	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?		<input type="checkbox"/> YES <input type="checkbox"/> 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?		
	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 checked="" 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	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	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	NO
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		YES	NO

Rider to Besim KUKAJ Personal Questionnaire

Active Licenses

9<sup>th</sup> Avenue Lime Jungle Inc  
803 9<sup>th</sup> Avenue  
53<sup>rd</sup> & 54<sup>th</sup> Street  
New York, NY 10019  
Serial# 1195004

Zucca Trattoria Inc  
Gallo Nero  
95 7<sup>th</sup> Avenue South  
Barrow St & Grove Street  
New York, NY 10014  
Serial# 1223197

B&R Sorrento Corp  
Intermezzo  
202 8<sup>th</sup> Avenue  
New York, NY 10011  
Serial# 1258239

BKUK Corporation  
Cara Mia  
654 9<sup>th</sup> Avenue  
New York, New York 10036  
Serial# 1273661

319 West 51<sup>st</sup> Street Rest Inc  
Maria Pia  
319 West 51<sup>st</sup> Street  
New York, New York 10019  
Serial# 1119055

Caswell Pearson Enterprises LTD & BKUK3  
Corporation as Mgr  
La Carbonara  
202 West 14<sup>th</sup> Street  
New York, New York 10013  
Serial# 1140242

BKUK 8 Corp  
Seranta  
111 W 17<sup>th</sup> Street  
New York, NY 10011  
Serial# 1292720

Inactive Licenses

BKUK 7 Corp  
TBD  
1 7<sup>th</sup> Avenue South  
New York, NY 10014  
Serial# 1292544

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)									
HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	11am-11pm	11-11pm	11-11pm	11-12am	11-12am	11-12am	11-12am	11-11pm
	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	74	74	25	50	0	1	14		
OUTSIDE (Other than sidewalk café)			3	6					
SIDEWALK CAFÉ	0								
How many floors are there? What is the capacity for each floor?					ground floor + basement				
How frequently will the owner(s) be at the establishment?					hours will vary between 1-2pm - will be at premises daily				
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	NO	✓		
Will applicant have bottle or table service for beverage alcohol?					YES	NO	✓		
Will you be hosting private; promotional or corporate events?					YES	NO	✓		
Will outside promoters be used on a regular basis? If yes please describe.					YES	NO	✓		
Will you have a security plan? If, yes please attach.					YES	NO	✓		
Will security plan be implemented?					YES	NO	✓		
Will State certified security personnel be used?					YES	NO	✓		
Will New York Nightlife Association and NYPD Best Practices be followed?					✓	NO			
Will applicant be using delivery bicycles? If yes, how many?					✓	NO	1-2		
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?					✓	NO			
Where will delivery bicycles be stored during the day when not in use?					inside & garage				

GRASS

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

Community Notification/Relations		
<b>NOTIFICATION:</b> 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 rider
	# 2	
	# 3	
	# 4	
	# 5	
Please provide dates when applicant met with the groups listed above.		all block were emailed
Who was your contact person at each group you met with?		
When did applicant post the notice that was provided?		
Where did applicant post the notice that was provided?		
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 <input type="checkbox"/> NO 201-962-0270
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 <input type="checkbox"/> NO

BKUK 8 Corp Block Associations Rider

- 200 West 16th Street Block Association: Will Rogers at [willrogers@gmail.com](mailto:willrogers@gmail.com)
- 100 West 17th/18th Streets Block Association: Craig Slutzkin at [craig.slutzkin@outlook.com](mailto:craig.slutzkin@outlook.com)
- 100 West 17th/18th Streets Block Association: Judy Klein at [jakmail@earthlink.net](mailto:jakmail@earthlink.net)
- 100 West 19th/10th/21st/22nd Streets Block Association: Sally Greenspan at [sallygmg@gmail.com](mailto:sallygmg@gmail.com)
- 100 West 19th/10th/21st/22nd Streets Block Association: Karen Bell at [kibphoto@gmail.com](mailto:kibphoto@gmail.com)
- 100 West 19th/10th/21st/22nd Streets Block Association: Bill Borock at [wborock@hotmail.com](mailto:wborock@hotmail.com)
- 100 West 19th/10th/21st/22nd Streets Block Association: Diane Nichols at [beacon195@aol.com](mailto:beacon195@aol.com)
- 100 West 19th/10th/21st/22nd Streets Block Association: Gerald Germany at [germanygerald@aol.com](mailto:germanygerald@aol.com)
- 100 West 19th/10th/21st/22nd Streets Block Association: Melissa Stern at [m@melissa-stern.com](mailto:m@melissa-stern.com)
- 100 West 19th/10th/21st/22nd Streets Block Association: Michael Walsh at [mwalshny@yahoo.com](mailto:mwalshny@yahoo.com)
- 200 West 19th/20th/21st/22nd/23rd Streets Block Association: Pamela Wolff at [pamela@angel.net](mailto:pamela@angel.net)
- 200 West 19th/20th/21st/22nd/23rd Streets Block Association: Dottie Francoure at [dfranco243@earthlink.net](mailto:dfranco243@earthlink.net)
- 200 West 19th/20th/21st/22nd/23rd Streets Block Association: Pat Cooke at [fcmgmt@me.com](mailto:fcmgmt@me.com)
- 200 West 19th/20th/21st/22nd/23rd Streets Block Association: Merle Lister at [merle.levine@gmail.com](mailto:merle.levine@gmail.com)

BUILDING DESIGN			
State the name and type of business previously located in the space.	Crema		
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"/>	
Do you plan any changes to the existing façade? If yes, please describe.	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will applicant have a vestibule within the establishment?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will applicant use a storm enclosure?	YES <input checked="" type="checkbox"/>	NO <input 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 checked="" type="checkbox"/>	NO <input 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"/>	n/a
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	n/a
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 checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Where will the air conditioner be located? What type is it?	Roof		
When was the air conditioner installed?	unknown		

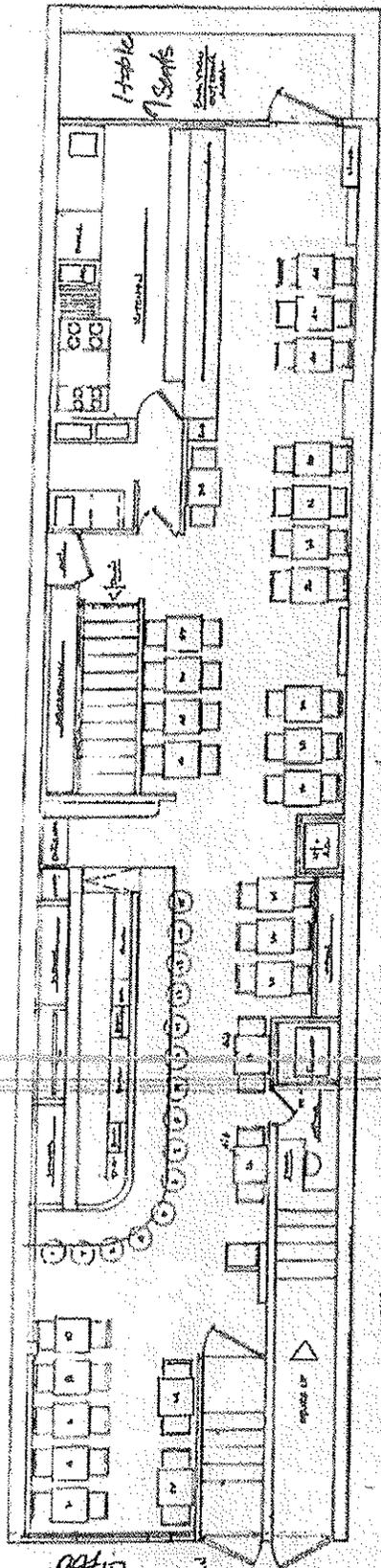
OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFE			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavillion, tents, deck or gazebo? If yes, which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

<b>OUTDOOR ITEMS – SIDEWALK CAFÉ</b> N/A		
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 <sup>st</sup> and March 21 <sup>st</sup> , 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 closest obstruction including construction barricades?	YES	NO

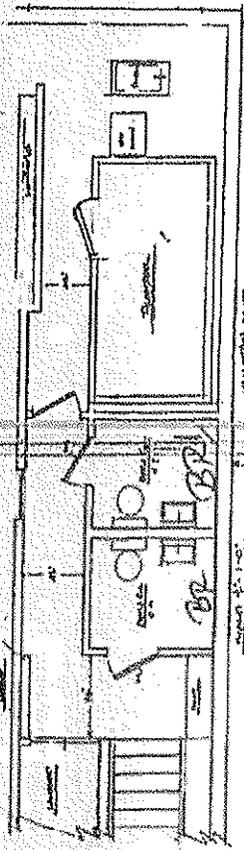
**ADDITIONAL STIPULATIONS: (Office Use Only)**

- There will be no more than 3 tables with 6 seats all located within the building's property line and NOT on the public sidewalk
- No tables, chairs, planters, signs, sandwich boards, or other sidewalk obstructions will be placed on any public sidewalk space
- There will be no use of the rear yard by any customers or staff at any time. Any doors and windows to the rear yard will be kept closed at all times
- Floor plan reflecting front yard tables to be submitted by 5/27

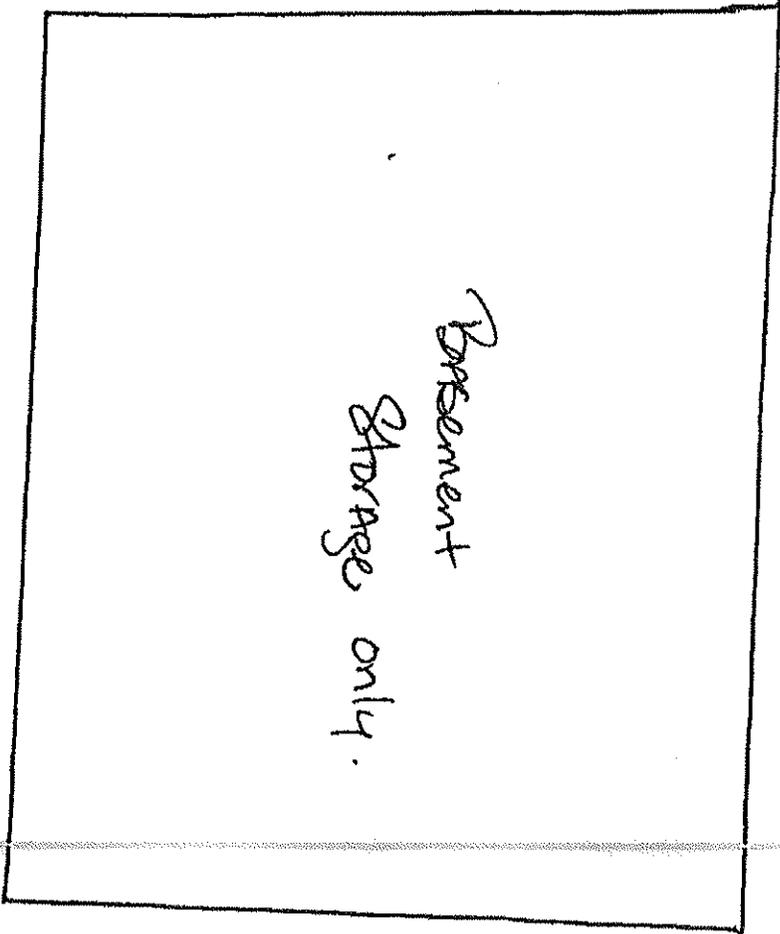
***To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.***



Serenata Restaurant III West 17th  
 Area 1-10



PATIO  
 3 tables 6 seats



Basement  
Storage only.

### PARA LA MESA

- Guacamole \$13
  - Traditional
  - Edamame \$3
  - Chorizo \$2
  - Bacon \$2
  - Camarón \$4
- Salsas
  - Chile tomate
  - Chile manzano

### ANTOJITOS

- Queso Fundido \$12
  - Melted Chihuahua cheese, jalapeño, pico de gallo, corn tortillas
  - chorizo
  - vegetarian
- Soup of the day \$9
- Ensalada de Betabel \$12
  - Herb roasted beets, mesclun greens, toasted almonds, requeson, fresh corn, avocado, blood orange-beet dressing
- Ensalada del Desierto \$14
  - Grilled cactus, roasted corn, grilled cipollini onions, wild mushrooms, grape tomatoes, avocado, dry dates, cilantro/sabilla vinaigrette, red & black lava/saffron salt
- Taqitos de Ropa Vieja (Beef) \$14
  - Slow cooked and shredded beef, olives, red bell peppers, guajillo chile sauce, Mexican cream
- Flautas de Pollo 12/22
  - Shredded chicken, black bean-pasilla chile sauce, queso fresco, romaine lettuce, pico de gallo

### CEVICHE

- Pulpo \$15
  - Grilled Spanish octopus marinated in squid ink and lime juice, Mexican chorizo, pickled radishes, crispy garlic chips.
- Aguachile de camarón \$15
  - Poached shrimp, serrano chiles, cucumber, avocado, cilantro, Chile Ajioponime salt, spicy roasted chickpeas
- Pescado \$14
  - Mahi-Mahi marinated in lime juice, leche de tigre (Lime juice, celery, red onions, ginger, cilantro, habanero pepper), potato cream sauce, chile manzano aioli

### TACOS

- Barbacoa de Pollo \$13/23
  - Shredded chicken, queso fresco, lettuce, salsa verde, Mexican radishes
- Came Asada \$14/25
  - Flank steak, refried beans, avocado, caramelized onions, pico de gallo
- Pescado \$14/25
  - Baja-style sea bass, guacamole, jalapeno-tartare sauce, citrus coleslaw
- Camarón \$13/24
  - Blackened shrimp, pineapple/mango escabeche, guacamole, red pickled onions
- Vegetariano \$12/22
  - Grilled cactus, mushrooms, fresh corn, requeson, refried beans, avocado

**ESPECIALIDADES DE LA CASA**

**Ave en Salsa de Cacahuete y Ajonjolí \$23**

Grilled chicken breast, pipian rojo, sweet plantain puree, spicy toasted pumpkin seeds

**Carne Asada \$29**

Grilled Rib Eye, wild mushroom-truffle bread pudding, nopales chimichurri, chile ancho romesco sauce, black truffle butter

**Pescado a la Plancha \$25**

Sautéed Mahi-Mahi, chileatole, squash spaghetti, pumpkin pesto, pickled radishes

**Codillo de Puerco \$24**

Braised pork shank, tamal de queso, zucchini-corn hash, salsa verde con guaje beans

**Chilaquiles Rojos de Filete Mignon \$28**

Grilled Filet Mignon, baked tortilla casserole, guajillo salsa, Chihuahua cheese, Mexican cream, avocado, poached egg

**Chile Relleno de Mariscos \$25**

Roasted and stuffed poblano pepper (shrimp and jumbo lump crab, bay scallops, white rice, ritz crackers, applewood smoked bacon), salsa oaxaqueña

**ACOMPANAMIENTOS \$5**

\*Frijoles Refritos

refried black beans

\*Arroz

Mexican rice

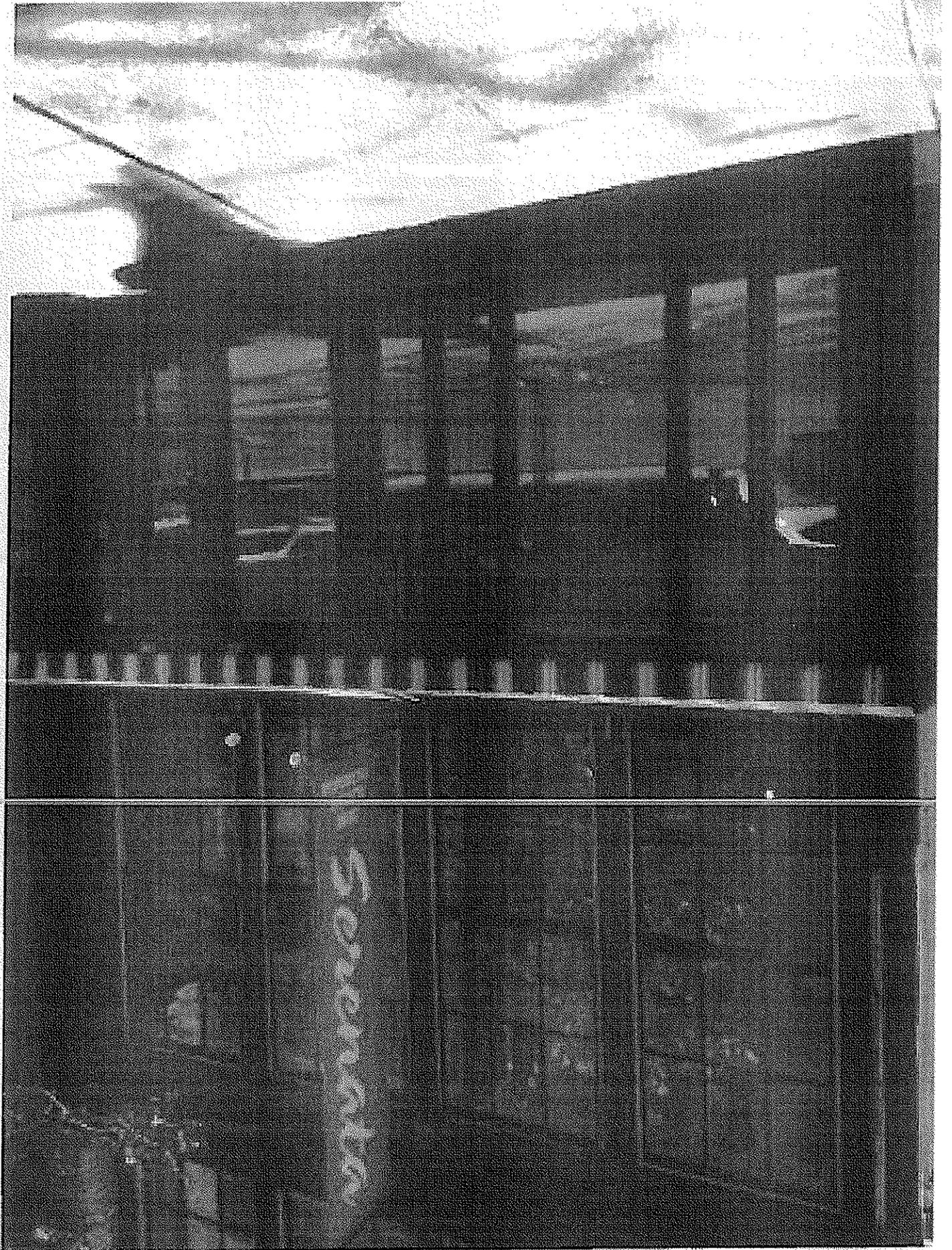
\*Esquites

Mexican street corn salad

\*Plátanos Maduros

sweet fried plantains

**Chef de Cuisine: Angel Sanchez**



1 **Business License & Permits Committee**

Item #: 15

2  
3 June 1, 2016

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

10  
11 **Re: Barney's Inc.**  
12 **d/b/a Fred's**  
13 *161 W. 16<sup>th</sup> Street (6/7)*  
14 *Alteration On-Premise Liquor License*

15  
16 Dear Chairman Bradley:

17  
18 Manhattan Community Board 4 (MCB4) recommends **denial** of an Alteration On-Premise Liquor  
19 License application for Barney's Inc. d/b/a Fred's – 161 W. 16<sup>th</sup> Street (6/7), **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 10a.m. to 11p.m. seven days a week; capacity of 150, 15 tables,  
22 138 seats, and 1 stand-up bar with 12 seats

23  
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 Barney's, Inc.		DOING BUSINESS AS (DBA) Fred's	
STREET ADDRESS 161 W. 16th St., aka 101 7th Avenue, Third Floor		CROSS STREETS 6th and 7th Avenues	ZIP CODE 10011
OWNER <i>(Attach a list of all the people that will be associated/linked with the license)</i>	NAME: Vince Phelan, officer	ATTORNEY/ REPRESENTATIVE	NAME: Robert Skene and Richard Nasca
	PHONE: 212-450-8639		PHONE: 732-727-5030
	EMAIL: Lfarina@skenelawfirm.com		EMAIL: Lfarina@skenelawfirm.com
MANAGER	NAME: Grace Fu	LANDLORD	NAME: Equity One Inc.
	PHONE: 212-450-8606		PHONE: 212-796-1760
	EMAIL: GFu@barneys.com		EMAIL:
<b>APPLICATION TYPE (Check One)</b>			
<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?	1292434, expiring 2/28/2018	
	Please list/describe the nature of all the changes and attach the plans: The only change is that the restaurant would like to extend their closing time until 11pm. There are no changes being made to the layout of the restaurant.		
<b>METHOD OF OPERATION</b>			
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?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	We will file after meeting with CB 4
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 type="checkbox"/> NO	Although the premises is within 500 feet of 3 or more currently licensed establishments, this is n/a because we are filing for an alteration and not seeking a new license.
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	

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

HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	10am-11pm						
	Kitchen	same						
	Music	same						

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	150	150	15	138	0	1	12
OUTSIDE (Other than sidewalk café)	n/a						
SIDEWALK CAFE	n/a						

How many floors are there? What is the capacity for each floor?      1 floor - 3rd level - capacity of approx. 150

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

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	store security will be engaged
	<input checked="" type="checkbox"/>		
Will security plan be implemented?	YES	NO	store security will be engaged as needed
	<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	NO	n/a
	<input checked="" type="checkbox"/>		
Will applicant be using delivery bicycles? If yes, how many?	YES	NO	3
	<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	
	<input checked="" type="checkbox"/>		
Where will delivery bicycles be stored during the day when not in use?	inside the store on the ground level		

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO <input checked="" type="checkbox"/>	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES <input checked="" type="checkbox"/>	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			
<b>NOTIFICATION:</b> 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	100 West 16th Street Block Association (Paul Groncki)	
	# 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 - April 22, 2016	
Where did applicant post the notice that was provided?		outside of the building entrance	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		YES <input checked="" type="checkbox"/>	NO
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"/>	NO

<b>BUILDING DESIGN</b>				
State the name and type of business previously located in the space.	Fred's Restaurant - within Barney's New York			
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"/>	The space is currently licensed to Barney's, Inc.	
Do you plan any changes to the existing façade? If yes, please describe.	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>		
Will applicant have a vestibule within the establishment?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	vestibule on ground level	
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 checked="" type="checkbox"/>	NO <input 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) none	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 <input 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 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 type="checkbox"/>	n/a	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES <input type="checkbox"/>	NO <input type="checkbox"/>	n/a	
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 type="checkbox"/>	NO <input checked="" type="checkbox"/>		
Will the establishment have a canopy extending over the sidewalk?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	on ground level of building	
Where will the air conditioner be located? What type is it?	located on roof - cooling tower			
When was the air conditioner installed?	unknown			

<b>OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ</b>		n/a - there are no outdoor areas which are part of the licensed premises.	
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	

<b>OUTDOOR ITEMS – SIDEWALK CAFÉ</b>			
n/a - no outdoor areas			
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 <sup>st</sup> and March 21 <sup>st</sup> , 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)**

See attached two pages of stipulations agreed to and signed by applicant

***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.***

## **LIQUOR LICENSE STIPULATIONS**

Barney's, Inc. – 161 W. 16<sup>th</sup> Street

Barney's, Inc. (the "Operator") hereby agrees that an approval of an on-premises liquor license by the New York State Liquor Authority shall be subject to compliance by the Operator with respect to its operation of a full-service restaurant called "Fred's" to be located on the Third Floor of the commercial unit at 161 W. 16<sup>th</sup> Street, and with catering events to be held on the Basement, First and Second Floors (the "Premises") with the following stipulations. These stipulations are subject to and conditioned upon the recommendation of Manhattan Community Board 4 (or its committee, as applicable) to approve this application:

### **Hours of Operation**

Liquor license shall read "Hours 10am – 11pm, 7 days per week". While the license shall read as such, the Operator agrees that normal dinner service will end by 10pm and catering events only will end at 11pm.

The Operator of the Premises agrees that every patron must be out of the Premises within thirty minutes after the closing time specified above in Hours of Operation.

### **Certificates, Permits and Related Documents**

The Operator shall obtain all required certificates, permits and related documents including a revised Certificate of Occupancy.

### **Number of Staff/Managers on Duty**

During all hours of operation of the Premises, the Operator will ensure that there will be at least one restaurant manager on duty.

### **Doors and Windows**

The Premises shall not have any open doors or windows. Doors and windows will be of double paned glass so as to ensure the mitigation of noise from within the Establishment.

### **Music and Containment of Noise**

The Operator shall permit background only music and shall not permit DJs or live music in the Premises.

Per the Operator's agreement with the residential co-op board above the Premises (the "Co-Op Agreement"), the Operator shall not use a loud speaker or other sound or advertising device as to create an unreasonable noise level outside of the Premises.

The Operator shall retain a professional HVAC contractor to ensure that all air HVAC equipment systems on the roof shall be within DEP guidelines as to not cause unreasonable noise levels outside of the premises. The Operator shall use commercially reasonable efforts to minimize the sound level of such HVAC equipment.

### **Ventilation**

The Operator shall retain a professional contractor to install the kitchen ventilation system, which shall eliminate fumes from the roof of the Commercial Unit only. The Operator shall use commercially reasonable efforts to eliminate or otherwise minimize any fumes or odors emanating from the kitchen ventilation system.

### **Signage and Sidewalk Café**

The Operator shall not post signage on discounted drink promotions of any kind by the windows of the Premises or on the exterior of the Premises or attempt to steer the public from the sidewalk into the Premises. The Operator shall not distribute any fliers on the sidewalk or street. The Operator shall not install signage on or within the Premises that will be lit by neon lighting so as to not disturb residents living across from the Premises and residents adjacent to and across the street.

There are no plans for a sidewalk café or outdoor area.

**Sanitation**

The Operator shall arrange trash pick up with a licensed refuse collector and will use commercially reasonable efforts to try to limit the noise from trucks that collect trash on the block.

Per the Co-Op Agreement, the Operator shall cause the trash from the store to be located within the Premises to be brought to a location by the refuse collector on Seventh Avenue and shall not be placed on 16<sup>th</sup> Street. Any obligation on the part of Barneys in the above regard shall be subject to the requirements of applicable law.

**Traffic and Crowd Management**

The Operator shall at all times work with the community to determine and address traffic congestion and noise issues that are identified as the Premises commences operations.

The Operator agrees not to request any changes to parking zones or access on West 16<sup>th</sup> Street.

The Operator agrees to receive all deliveries (both food and non-food) on 7<sup>th</sup> Avenue as opposed to 16<sup>th</sup> Street, and shall use commercially reasonable efforts to ensure vendors will not allow delivery trucks to turn onto 16<sup>th</sup> Street when making deliveries.

Per the Co-Op Agreement, the Operator agrees to exercise reasonable efforts to restrict its employees from congregating, for the purposes of smoking or otherwise, in the immediate area of the service entrance to the Premises located on 16<sup>th</sup> Street. The Operator agrees not to use the service entrance for entry into the Premises by its customer other than in extraordinary and exceptional situations and will not use 16<sup>th</sup> Street for a waiting line for entry of its customers into the Premises.

**Events**

The Operator shall not host third party promoted events.

**100 WEST 16<sup>TH</sup> STREET BLOCK ASSOCIATION**

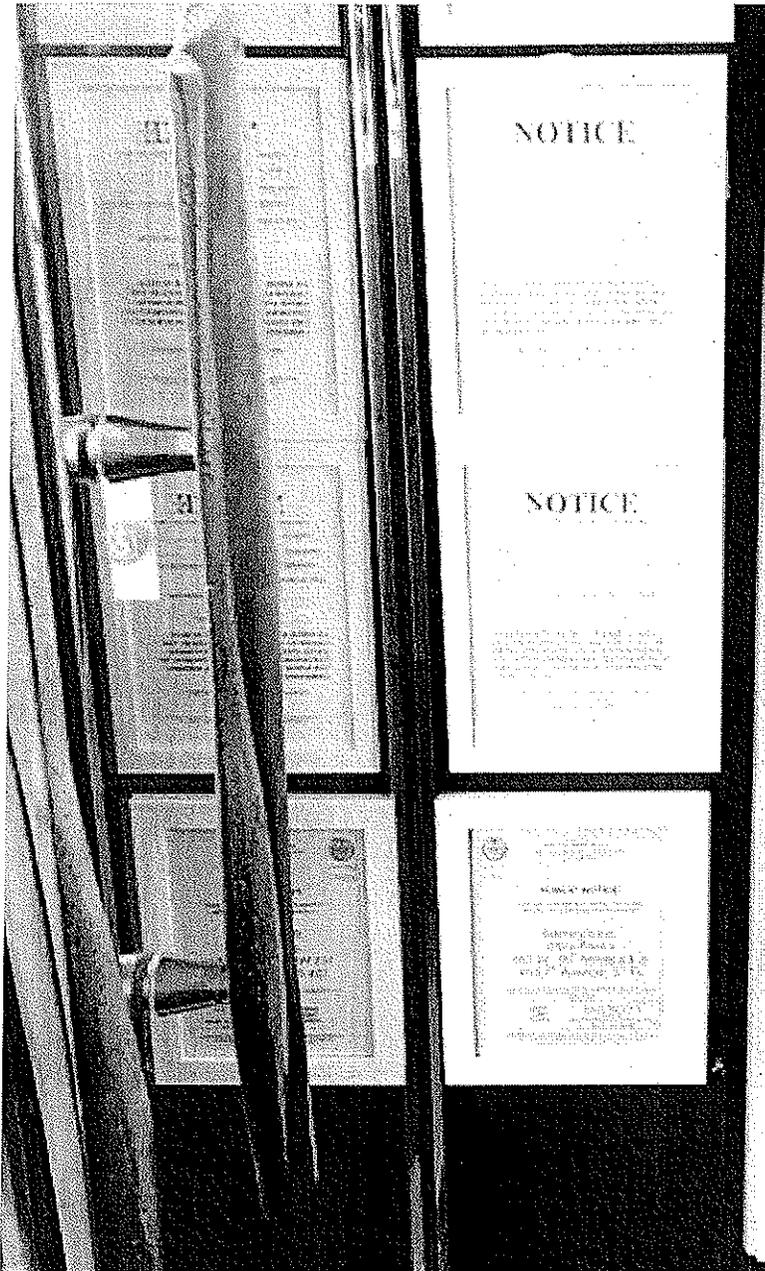
By: Paul Groncki  
Title: PAUL J. Groncki, Chair  
Date: 05/06/16

**BARNEY'S, INC.**

By: Grace Fu  
Title: Grace Fu, General Counsel  
Date: May 5, 2016







### NOTICE

### NOTICE

### NOTICE

1 **Business License & Permits Committee**

Item #: 16

2  
3 June 1, 2016

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

10  
11 **Re: KNS Wing Time Inc.**  
12 **d/b/a Atomic Wings**  
13 *528 9<sup>th</sup> Avenue (39/40)*  
14 *Transfer Restaurant Wine and Beer License*

15  
16 Dear Chairman Bradley:

17  
18 Manhattan Community Board 4 (MCB4) recommends **denial** of a Transfer Restaurant Wine and Beer  
19 License application for KNS Wing Time Inc. d/b/a Atomic Wings – 528 9<sup>th</sup> Avenue (39/40), **unless** the  
20 attached stipulations, agreed to and signed by the applicant, are part of the method of operation for this  
21 establishment with hours of operation 10a.m. to 10p.m. seven days a week; capacity of 30, 9 tables, and  
22 18 seats

23  
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

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
KNS WING TIME INC		ATOMIC WINGS	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
528 9TH AVENUE		W.39TH & W.40TH STREET	10018
<b>OWNER</b> <i>(Attach a list of all the people that will be associated/listed with the license)</i>	<b>NAME:</b> MI YOUNG KIM	<b>ATTORNEY/ REPRESENTAIVE</b>	<b>NAME:</b> N/A
	<b>PHONE:</b> 212-760-9090		<b>PHONE:</b> N/A
	<b>EMAIL:</b> atomicwings528@gmail.com		<b>EMAIL:</b> N/A
<b>MANAGER</b>	<b>NAME:</b> KENNY KIM	<b>LANDLORD</b>	<b>NAME:</b> ALAN WASSERMAN
	<b>PHONE:</b> 201-927-7272		<b>PHONE:</b> 914-637-6200
	<b>EMAIL:</b> ken3751@gmail.com		<b>EMAIL:</b> N/A
<b>APPLICATION TYPE (Check One)</b>			
<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?	SERIAL :1272477, EXP.9/30/15	
	Is applicant making any alterations or operational changes?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans:</i>		
<b>METHOD OF OPERATION</b>			
<b>TYPE OF ALCOHOL</b>	<input type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer		
<b>ESTABLISHMENT TYPE</b>	<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?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	After obtaining approval of 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 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	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons )									
HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	10am -10pm	10am -10pm	10am -10pm	10am-10pm	10am-10pm	10am-10pm	10am-10pm	10am-10pm
	Kitchen	same	same	same	same	same	same	same	
	Music	n/a	n/a	n/a	n/a	n/a	n/a	n/a	
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	Requested Letter of No objection from DOB	30	9	18	n/a	n/a	n/a		
OUTSIDE (Other than sidewalk cafe)	n/a								
SIDEWALK CAFE	n/a								
How many floors are there? What is the capacity for each floor?					Ground floor (25) and Basement (5)				
How frequently will the owner(s) be at the establishment?					Every day				
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?					<input checked="" type="checkbox"/>	NO			
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"/>	Manager will be on premise every day		
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			
Will applicant be using delivery bicycles? If yes, how many?					<input checked="" type="checkbox"/>	NO	FOUR		
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="checkbox"/>	NO			
Where will delivery bicycles be stored during the day when not in use?					IN THE BASEMENT REAR STORAGE AREA AS PER FLOOR PLAN				

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	There were no changes in occupancy for many years. No new plans were filed with DOB.

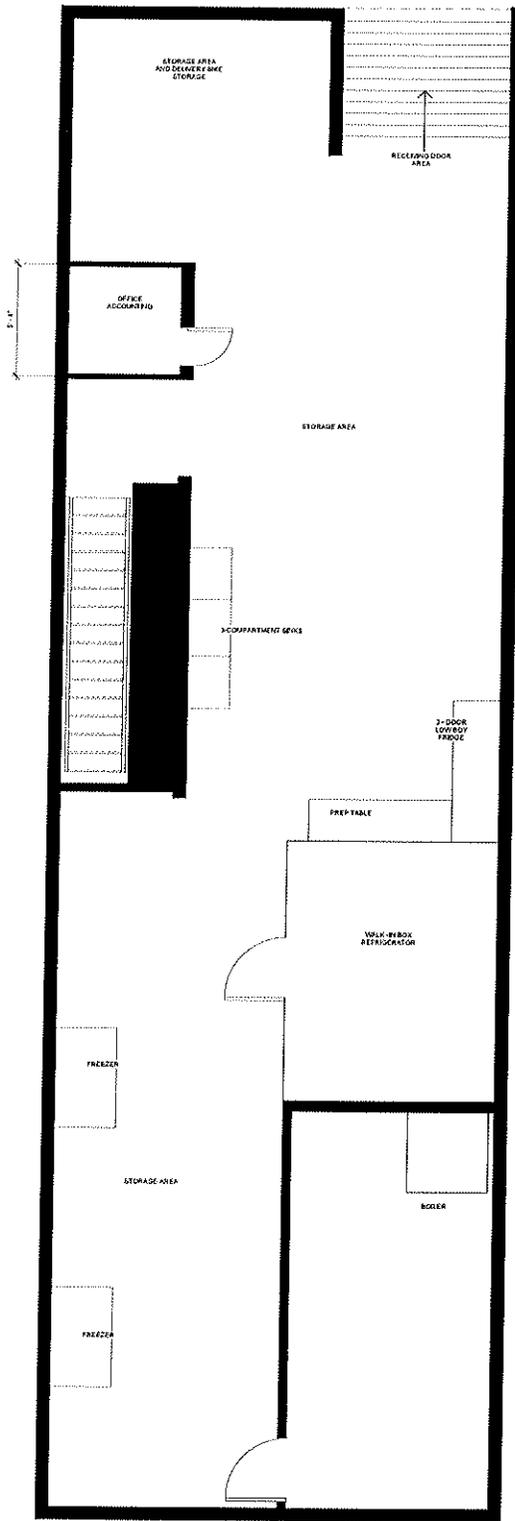
Community Notification/Relations			
<b>NOTIFICATION:</b> List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	Garment District Alliance, emailed on 4/29/16	
	# 2	West 46th Street Block Association Inc. Andrew Begg. Emailed on 4/29/16	
	# 3	West 36th Street Block Association. Frank Strock. Emailed on 4/29/16	
	# 4	HKNA Association. Kathleen Treat. Emailed on 4/29/16	
	# 5	Midtown North/South Precinct Council. William Otterson/John Mudd. Emailed on 4/29/16	
Please provide dates when applicant met with the groups listed above.		Spoke with John Mudd on 5/2/16 over email	
Who was your contact person at each group you met with?		Listed the contact names.	
When did applicant post the notice that was provided?		4/26/16	
Where did applicant post the notice that was provided?		On the window entrance door	
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
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

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	ATMIC WINGS - 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="checkbox"/> YES	<input type="checkbox"/> NO	PARK WINGS INC. ATOMIC WINGS
Do you plan any changes to the existing façade? If yes, please describe.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Will applicant have a vestibule within the establishment?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Will applicant use a storm enclosure?	<input type="checkbox"/> 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 type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the establishment have any of the following: (circle all that apply)	<input type="checkbox"/> FRENCH DOORS	<input type="checkbox"/> GARAGE DOORS	<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="checkbox"/> YES	<input type="checkbox"/> 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	<input type="checkbox"/> 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="checkbox"/> YES	<input checked="" type="checkbox"/> 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	<input type="checkbox"/> NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the establishment have an illuminated sign?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Where will the air conditioner be located? What type is it?	FRIEDRICH CHILL WINDOW AIR CONDITIONER. AT THE ENTRANCE		
When was the air conditioner installed?	PREVIOUSLY INSTALLED BY PREVIOUS OWNERS.		

<b>OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFE</b>			
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 type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Are the floorplans for the outdoor space(s) included?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
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 type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
If amplified sound is played inside the establishment, will windows and doors be closed?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
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 type="checkbox"/> YES	<input type="checkbox"/> NO	N/A

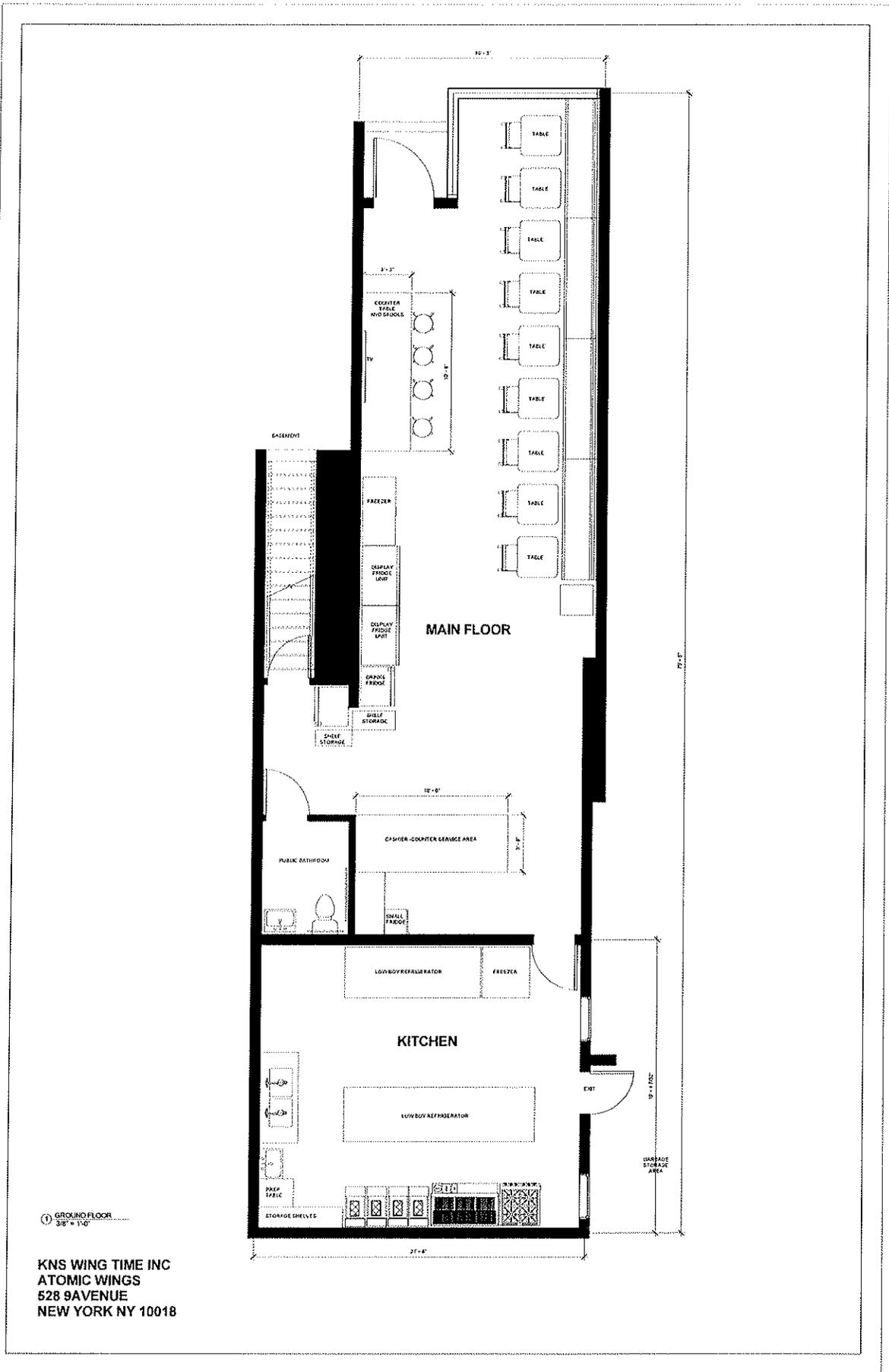
**OUTDOOR ITEMS – SIDEWALK CAFÉ**

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



① BASEMENT FLOOR PLAN  
38' x 112'

KNS WING TIME INC  
 ATOMIC WINGS  
 528 9 AVENUE  
 NEW YORK NY 10018



① GROUND FLOOR  
3/8" = 1'-0"

KNS WING TIME INC  
 ATOMIC WINGS  
 528 9 AVENUE  
 NEW YORK NY 10018



## CHOOSE YOUR:

### 1 STYLE

- BUFFALO WINGS
- BONELESS WINGS
- HALF & HALF COMBO

Served with blue cheese or ranch dipping sauce, carrots & celery

### 2 SIZE

- SINGLE [10] 600-880 cal. \$10.95
- DOUBLE [20] 1200-1760 cal. \$20.95
- BUCKET [50] 3000-4400 cal. \$49.95
- PARTY PLATTER [100] 6000-8000 cal. \$94.95

### 3 SAUCE

- MILD ABUSIVE SWEET & TANGY
- MEDIUM NUCLEAR TERIYAKI
- HOT SUICIDAL THAI CHILI
- JERK BBQ GARLIC PARMESAN
- EXTRA CARROTS & CELERY: \$1.75
- EXTRA BLUE CHEESE DIP: \$ .75
- HONEY BBQ
- CHIPOTLE BBQ
- LEMON PEPPER

## COMBO MEALS

Served with Waffle Fries and a can of soda or bottled water. Wings include Blue Cheese or Ranch dipping sauce, carrots and celery

- #1 BUFFALO WINGS [6] 600-880 cal. *Your choice*
- #2 BONELESS WINGS [6] 490-580 cal. **\$10.95**
- #3 HALF & HALF COMBO 510-640 cal.
- #4 BUFFALO BLEU WRAP 850 cal.
- #5 BURGER PLATTER 605-800 cal.



## BURGERS

- CHOOSE FROM A CHAR-GRILLED BURGER, VEGGIE BURGER, TURKEY BURGER OR GRILLED CHICKEN BREAST 445-640 cal.

Served with: Lettuce, Tomato, Onion, Pickle, Cole Slaw

Cheddar/Swiss/Mozzarella /American Pepper Jack Cheese 95 cal. +\$1.00

Bacon/Jalapenos/Grilled Onion/Grilled Peppers 85-110 cal. +\$1.00

*Your choice*  
**\$7.50**

## STARTERS

- WAFFLE FRIES 160-265 cal. SM \$4.50 /LG \$6.50
- ONION FRIES 530-885 cal. \$M4.50 /LG \$6.50
- COMBO FRIES (Waffle/Onion Fries) 575 cal. \$7.95
- SWEET POTATO FRIES 120-200 cal. SM \$4.50 /LG \$6.50
- SMOTHERED FRIES 810 cal. \$9.50
- MAC 'N CHEESE 270 cal. \$5.50
- MOZZARELLA STICKS [6] 550 cal. \$7.50
- POPCORN SHRIMP 590 cal. \$9.75
- QUESADILLA 710-990 cal. \$5.95
- Grilled Tortilla filled with Cheddar-Jack Cheese, Fresh Salsa. ADD Chicken or Beef 160-190 cal. +\$2.50
- EXTREME NACHOS 960 cal. \$11.95
- Homemade Nachos, Lettuce, Tomato, Cheese, Beef Chili, Salsa, Sour Cream, Guacamole, side of Jalapeño Slices
- COLE SLAW 110-220 cal. SM \$1.50 /LG \$2.50
- SALSA & CHIPS 530 cal. \$5.50
- GUAC & CHIPS 675 cal. \$7.50
- TOSSED SALAD 210 cal. \$5.95
- SIDE CAESAR SALAD 275 cal. \$5.95

## ENTRIS

- ATOMIC SAUCES 20-280 cal. \$0.75
- CARROTS & CELERY 30 cal. \$1.75
- BLUE CHEESE OR RANCH 170-190 cal. \$0.75

## WINGS

**BUFFALO BLEU CHICKEN 690-845 cal.**

Chicken, Spring Mix, Tomato, Crispy Onion Strings, Blue Cheese Crumbles, Blue Cheese Dressing (on the side), spinach herb tortilla

**CHIPOTLE BBQ 530-685 cal.**

Chicken, Chipotle BBQ Sauce, Lettuce, Tomato, Cheddar-Jack Cheese, spinach herb tortilla.

**THAI CHILI CHICKEN 420-580 cal.**

Chicken, Spring Mix, Tomato, almond slivers, crispy chow mein noodles, Thai chili dressing, spinach herb tortilla.

**CHICKEN CAESAR 590-745 cal.**

Chicken (Tenders or Grilled), Romaine, Croutons, Parmesan, Caesar Dressing, spinach herb tortilla.

*Your choice*

**\$8.25**

add waffle  
fries: +\$2.00

## SIGNATURE SALADS

**GRILLED CHICKEN CAESAR 750 cal.**

Grilled Chicken Tenders, Romaine Lettuce, Parmesan Croutons, Creamy Caesar

**BUFFALO BLEU CHICKEN SALAD 585 cal.**

Chicken, Spring Mix, Tomato, Crispy Onion Strings, Blue Cheese Crumbles, Blue Cheese Dressing (on the side).

**THAI CHILI CHICKEN SALAD 650 cal.**

Chicken, Spring Mix, Tomato, almond Slivers, Crispy Chow Mein Noodles, Thai Chili Dressing.

**ATOMIC WINGS®**  
Authentic. Awesome. Atomic.



*Authentic.*  
**AWESOME.**  
**ATOMIC.**

*Call us for delivery & catering!*

PHONE: 212-760-9090

ATOMIC WINGS HELL'S KITCHEN  
9TH AVE BETWEEN 39TH & 40TH STREET  
NEW YORK, NY

Order Online: [atomicwings.com/hellskitchen](http://atomicwings.com/hellskitchen)

## SOUPS & CHILI

**HOMEMADE CHICKEN SOUP**

250-530 cal.

SM \$3.95 / LG \$6.50

**BEEF CHILI 275-540 cal.**

SM \$3.95 / LG \$6.50

Choose a topping: Jalapeños, Sour Cream, Cheddar, Chopped Onions, Grilled Onions, Mushrooms, Peppers, Bacon, Choice of Sauce, Additional Toppings + 5.75

## DRINKS & DESSERT

**CANNED SODA 0-360 cal.**

\$1.25

**SNAPPLE 160-210 cal.**

\$1.95

**CHIPWICH 250 cal.**

\$3.25

**BEN & JERRY'S PINTS 490-710 cal.**

\$6.95

## SLIDERS

**PULLED PORK BBQ [3] 960-1120 cal.**

With Cheddar Jack & Chipotle BBQ Sauce.

**AWESOME VEGGIE [3] 870-1030 cal.**

With Cheddar cheese, lettuce & salsa.

**BUFFALO CHICKEN [3] 850-1010 cal.**

With hot sauce and blue cheese.

**CHIPOTLE FRIED SHRIMP [3] 790-950 cal.**

With cheddar jack, chipotle BBQ sauce, lettuce & tomato.

*Your choice*

**\$8.25**

add waffle  
fries: +\$2.00



1 **Business License & Permits Committee**

Item #: 17

2  
3 June 1, 2016

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

10  
11 **Re: TVB MCD Hospitality LLC**  
12 **d/b/a Tout Va Bien**  
13 *311 W. 51<sup>st</sup> Street (8/51)*  
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 TVB MCD Hospitality LLC d/b/a Tout Va Bien – 311 W. 51<sup>st</sup> Street (8/51), **unless** the  
20 attached stipulations, agreed to and signed by the applicant, are part of the method of operation for this  
21 establishment with hours of operation 12p.m. to 1a.m. Monday through Wednesday, 12p.m. to 2a.m.  
22 Thursday through Friday, 11a.m. to 2a.m. Saturday, and 11a.m. to 12a.m. Sunday; capacity of 45, 24  
23 tables, and 45 seats, and a front patio capacity of 15, 7 tables, and 15 seats  
24

25  
26 Sincerely,

27  
28  
29 Delores Rubin  
Chair

Burt Lizarin  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

30  
31

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
TVB MCD Hospitality LLC		Tout Va Bien	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
311 W 51st Street, NY, NY 10019		8th Ave and 51st St	10019
<b>OWNER</b> <i>(Attach a list of all the people that will be associated/listed with the license)</i>	<b>NAME:</b> Michael Touchard	<b>ATTORNEY/ REPRESENTATIVE</b>	<b>NAME:</b>
	<b>PHONE:</b> 646-295-6050		<b>PHONE:</b>
	<b>EMAIL:</b> mike@lebaratinny.com		<b>EMAIL:</b>
<b>MANAGER</b>	<b>NAME:</b> Michael Touchard	<b>LANDLORD</b>	<b>NAME:</b> 311 West 51st Street Owners, Inc.
	<b>PHONE:</b> 646-295-6050		<b>PHONE:</b> 212-265-0190
	<b>EMAIL:</b> mike@lebaratinny.com		<b>EMAIL:</b> Touchard7@yahoo.com
<b>APPLICATION TYPE (Check One)</b>			
<input type="radio"/> <b>New</b>	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"/> <b>Transfer</b>	What is the prior license # and expiration date?	1026445; Expires 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"/> <b>Alteration</b>	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
<b>METHOD OF OPERATION</b>			
<b>TYPE OF ALCOHOL</b>	<input checked="" type="checkbox"/> Liquor/Wine/Beer <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer		
<b>ESTABLISHMENT TYPE</b>	<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 type="checkbox"/> YES	<input checked="" 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.	<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 checked="" type="checkbox"/> YES	<input 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	

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

HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	12- <del>3</del> <sup>pm</sup> -1 AM	12- <del>3</del> <sup>pm</sup> -1 AM	12- <del>3</del> <sup>pm</sup> -1 AM	12- <del>3</del> <sup>pm</sup> -2 AM	12- <del>3</del> <sup>pm</sup> -2 AM	11- <del>3</del> <sup>pm</sup> -2 AM	11- <del>3</del> <sup>pm</sup> -12 AM
	Kitchen	12-3 / 5-11 PM	12-3 / 5-11 PM	12-3 / 5-11 PM	12-3 / 5-12 AM	12-3 / 5-12 AM	11-3 / 4-12 AM	11-3 / 4-11 AM
	Music	12-3 / 5-11 PM	12-3 / 5-11 PM	12-3 / 5-1 AM	12-3 / 5-2 AM	12-3 / 5-2 AM	11-3 / 4-2 AM	11-3 / 4 - 12 AM
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	
<b>INSIDE</b>	45	5	24	45	0	0	0	
<b>OUTSIDE</b> (Other than sidewalk café)	15	<del>10</del> 15	7	15	0	0	0	11/1
<b>SIDEWALK CAFÉ</b>	0	0	0	0				

How many floors are there? What is the capacity for each floor?

2 floors; 1st floor 65 people; Basement storage only

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

Daily

Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?

YES  NO

Will applicant have bottle or table service for beverage alcohol?

YES  NO

Will you be hosting private; promotional or corporate events?

YES  NO

Will outside promoters be used on a regular basis? If yes please describe.

YES  NO

Will you have a security plan? If, yes please attach.

YES  NO

Will security plan be implemented?

YES  NO

Will State certified security personnel be used?

YES  NO

Will New York Nightlife Association and NYPD Best Practices be followed?

YES NO

Will applicant be using delivery bicycles? If yes, how many?

YES  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?

N/A

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/>	NO	Special Clinton District
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"/>	No alterations so no plans to be filed

Community Notification/Relations			
<b>NOTIFICATION:</b> 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	West 50/51st Block Association; Steve Belida - Have not met yet (email only)	
	# 2	319 West 51st Street; Monique Perron	
	# 3	329 West 51st Street; Monique Perron	
	# 4	316 West 51st Street; Renee Pujol	
	# 5		
Please provide dates when applicant met with the groups listed above.		See above	
Who was your contact person at each group you met with?		See above	
When did applicant post the notice that was provided?		April 12, 2016	
Where did applicant post the notice that was provided?		Front window of 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="radio"/>	NO 646-295-6050
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

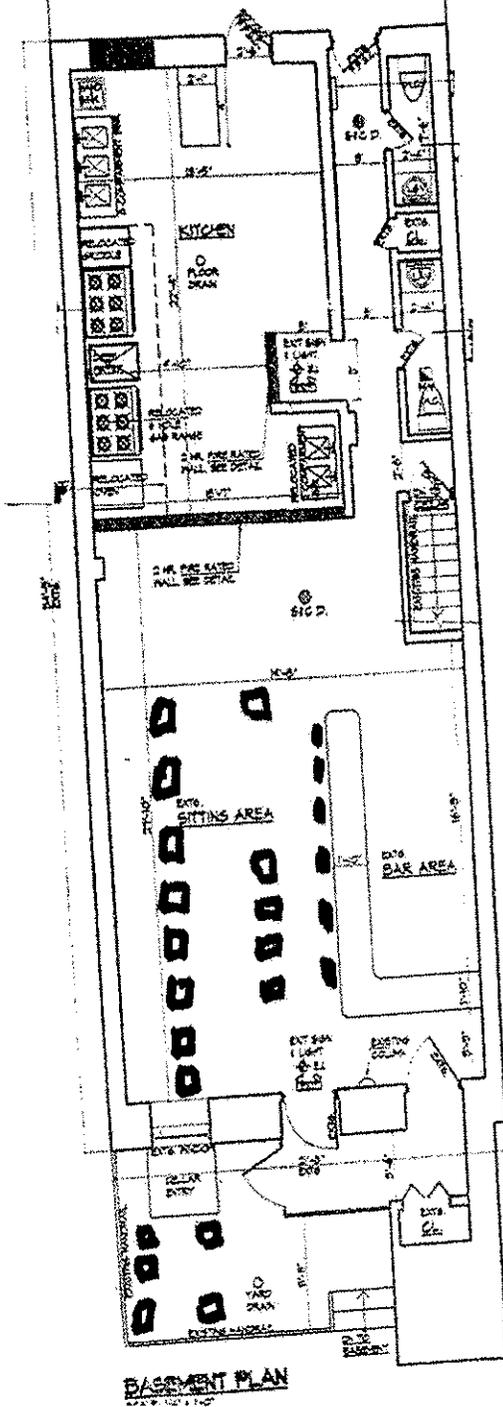
<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	Tout Va Bien		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Tout Va Bien
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	New awning and window
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	In the winter
Will applicant use a storm enclosure?	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 checked="" type="radio"/> FRENCH DOORS	<input type="radio"/> GARAGE DOORS	<input checked="" 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?	<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?	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	
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 checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	Back roof; wall-mounted Mitsubishi AC unit		
When was the air conditioner installed?	2013		

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, pavillion, tents, deck or gazebo? If yes, which one(s)?	<input checked="" type="radio"/>	NO	Front patio
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?	<input checked="" type="radio"/>	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input checked="" type="radio"/>	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input checked="" type="radio"/>	NO	
Will there be no amplified music, as per the law?	<input checked="" type="radio"/>	NO	
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	

<b>OUTDOOR ITEMS – SIDEWALK CAFÉ</b>			
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 checked="" type="radio"/> NO	
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 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 cafe?	<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 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 type="radio"/> YES	<input checked="" type="radio"/> NO	
Will all furniture be stored inside between December 21 <sup>st</sup> and March 21 <sup>st</sup> , 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 checked="" type="radio"/> 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 type="radio"/> YES	<input type="radio"/> NO	N/A

■ Bar stools  
 □ two tops

TOUT VA BIEN  
 311 West 51st Street



Note: The cellar space shown here also reflects the dining room setup one floor above behind the kitchen on the basement level.

51st Street

# TOUT VA BIEN

*Dinner*

## HORS D'ŒUVRES

<b>ESCARGOTS PERSILLADE</b> (6 OR 12) SNAILS WITH PARSLEY AND GARLIC BUTTER SAUCE	10 / 18
<b>PÂTÉ MAISON</b> WITH SALAD, CORNICHONS AND DIJON MUSTARD	10
<b>SALMON TARTARE</b> WITH SHALLOTS, DILL, OLIVE OIL AND LEMON	14
<b>SALADE DE CHÈVRE</b> GOAT CHEESE SALAD WITH WALNUTS, CRANBERRIES AND SEEDED MUSTARD VINAIGRETTE	10 / 16
<b>SALADE LYONNAISE</b> FRISÉE LETTUCE, BACON, CROUTONS, AND POACHED EGG WITH SEEDED MUSTARD VINAIGRETTE	12 / 18
<b>BEEF AND MANGO TARTARE</b> ROASTED BEEF AND MANGO TARTARE	12
<b>FOIE GRAS CRÈME BRÛLÉE</b> HOMEMADE CARAMELIZED FOIE GRAS CRÈME BRÛLÉE SPREAD SERVED WITH TOASTED BREAD	18
<b>BAKED BRIE</b> LIGHT PUFF PASTRY FILLED WITH MELTED BRIE AND TOPPED WITH HONEY AND A BALSAMIC REDUCTION	12
<b>SOUPE À L'OIGNON</b> TRADITIONAL FRENCH ONION SOUP	11

## À PARTAGER

<b>Pizza à la Truffe</b> 15 <i>flat bread with black truffle oil, crème fraîche, and emmental cheese</i>
<b>Trio of Tartare</b> 23 <i>selection of steak, salmon and vegetable tartar</i>
<b>Planche de Fromages</b> 15 <i>artisanal French cheese plate</i>
<b>Assiette de Charenterie</b> 15 <i>assortment of cured sausages, homemade pâté, cornichons, condiment</i>
<b>Assiette de Fromages et Charenterie</b> 28

## MUSSELS

SERVED WITH POMMES FRITES

<b>MOULES MARINIÈRES</b> 17 <i>parsley, shallots, garlic &amp; white wine</i>
<b>MOULES PROVENÇALE</b> 18 <i>parsley, shallots, garlic, thyme &amp; tomatoes</i>
<b>MOULES AU SAFRAN</b> 18 <i>parsley, shallots, garlic &amp; saffron</i>

## LES CLASSIQUES

<b>TARTARE DE BOEUF AU COUTEAU</b> 25 <i>TRADITIONAL HAND-CHOPPED STEAK TARTARE SERVED WITH POMMES FRITES AND SALAD</i>
<b>STEAK FRITES</b> 32 <i>NY STRIP STEAK TOPPED WITH YOUR CHOICE OF PEPPER, BORDELAISE, OR ROQUEFORT (+2) SAUCE AND SERVED WITH POMMES FRITES (ADD FOIE GRAS + 15)</i>
<b>COQ AU VIN</b> 24 <i>CHICKEN IN A RED WINE SAUCE WITH MUSHROOMS, CARROTS, PEARL ONIONS, BACON AND POTATO</i>
<b>GRILLED LAMB CHOPS</b> 32 <i>GRILLED LAMB CHOPS IN GARLIC BUTTER WITH MASHED POTATOES AND ASPARAGUS</i>
<b>CORDON BLEU</b> 24 <i>CHICKEN STUFFED WITH HAM AND CHEESE AND TOPPED WITH A CREAMY MUSHROOM SAUCE AND SERVED WITH CLASSIC MASHED POTATOES</i>
<b>MERGUEZ FRITES</b> 22 <i>LAMB SAUSAGE WITH POMMES FRITES AND SALAD</i>

## SIDES

MAC & CHEESE 10	ÉPINARDS A LA CRÈME 8 <i>(CREAMED SPINACH)</i>
GARLIC GREEN BEANS 7	PURÉE A LA TRUFFE 9 <i>(TRUFFLE MASHED POTATOES)</i>
POMMES FRITES 7	ASPERGES 8 <i>(ASPARAGUS SERVED CHILLED OR HOT)</i>
GREEN SALAD 7	

## ENTRÉES

<b>RAIE AUX CAPRES</b> 24 SAUTÉED SKATE IN A LIGHT LEMON, BUTTER AND CAPER SAUCE AND SERVED WITH SEASONAL VEGETABLES
<b>POULET RÔTI</b> 23 ROASTED TARRAGON CHICKEN SERVED WITH SAUTÉED SEASONAL VEGETABLES
<b>MAGRET DE CANARD</b> 32 GLAZED MULARD DUCK BREAST WITH FIG SAUCE SERVED WITH SEASONAL VEGETABLES AND POTATOES
<b>GNOCCHIS TRUFFÉS</b> 22 HOMEMADE WITH BLACK TRUFFLE OIL PESTO FILLING AND TOPPED WITH MUSHROOMS
<b>LEMON GNOCCHI WITH SPINACH AND PEAS</b> 22

## PLAT DE CHEF POUR DEUX

WITH SEASONAL VEGETABLES AND CHOICE OF SIDE

<b>CÔTE DE BOEUF</b> 48 / PERSON GRASS-FED RIB-EYE ON THE BONE FOR TWO WITH YOUR CHOICE OF PEPPER, BORDELAISE, OR ROQUEFORT (+2) SAUCE (ADD PAN SEARED FOIE GRAS + 10 / PERSON)
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*Le Burger Baratin* 16

WITH CAMEMBERT, RED ONION, LETTUCE AND TOMATO

*Salmon Burger* 18

SEASONED HAND-CHOPPED SALMON LIGHTLY GRILLED

*Croque Monsieur* 16

HAM AND EMMENTAL CHEESE WITH BÉCHAMEL  
ON TOASTED BRIOCHE (WITH EGG ON TOP +2)

*Bœuf Bourguignon Burger* 16

TRADITIONAL BŒUF BOURGUIGNON SERVED ON BRIOCHE

\*EACH SERVED WITH POMMES FRITES AND SALAD\*

## Ask about our selection of beers

### LES COCKTAILS

12

#### KIR ROYAL

CHAMPAGNE AND CRÈME DE CASSIS

#### BARATIN BELLINI

CHAMPAGNE AND PEACH PURÉE

#### BARATIN CHAMPAGNE MOJITO

CHAMPAGNE, MINT AND FRESH LIME JUICE

#### LE TOUT VA BIEN

CHAMPAGNE, CUCUMBER AND ORANGE

#### LILLET FIZZ

LILLET, CUCUMBER, MINT & FRESH LIME JUICE

#### PANACHÉ 8

CLASSIC FRENCH BEER & LEMONADE COCKTAIL

#### MONACO 9

PANACHÉ WITH GRENADINE

### LES CLASSIQUES APÉRITIFS

KIR	10
WHITE WINE AND CRÈME DE CASSIS	
MUSCAT	12
SWEET WHITE DESSERT WINE	
LILLET BLANC	12
WHITE WINE MADE WITH TROPICAL CITRUS FRUITS	
DUBONNET ROUGE	10
SWEET BLEND OF WINE, HERBS AND SPICES	

### WINE BY THE GLASS

Sauvignon Blanc  
Chardonnay  
Pinot Grigio  
Cabernet Sauvignon  
Pinot Noir  
Brut Sparkling  
Rosé Sparkling  
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## LISTE DES VINS

### VINS BLANCS

<b>BOURGOGNE</b> (100% Chardonnay)	GL/BTL
MACON VILLAGE 2012	40
CHABLIS	55
MEURSAULT	75
<b>LOIRE</b> (100% Sauvignon Blanc)	
MUSCADET DE SEVRE ET MAINE 2013	12/38
POUILLY FUME	45
SANCERRE JEAN-PIERRE VACHER & FILS 2013	15/56
<b>ALSACE</b>	
RIESLING	40

### VINS ROSES

DOMAINE DE JARRAS	10/40
CÔTES DE PROVENCE	13/48
CÔTES DE PROVENCE (3L)	235
« M » DE STE MAURE 2014 CRU CLASSE	60
« M » DE CHATEAU MINUTY (1.5L)	95

### CHAMPAGNE

POMMERY BRUT	90
POMMERY BRUT (1.5L)	199
POMMERY BRUT (3L)	499
VEUVE CLICQUOT ROSÉ	120
RUINART BLANC DE BLANC	160
MOET ET CHANDON DOM PERIGNON	320

### VINS ROUGES

<b>SUD DE France</b> (Malbec/Merlot/Abourioux)	GL/BTL
CAVE DU MARMANDAIS ABOURIOUX 2010	40
DOMAINE BOUSQUET 2014	12/44
<b>VALLÉE DU RHÔNE</b> (Grenache/Syrah/Mourvedre)	
CÔTES DU RHÔNE BELLERUCHE 2013	
M. CHAPOUTIER	12/40
<b>CROZES HERMITAGE LES FEES BRUNES 2011</b>	
JEAN-LUC COLOMBO	55
<b>CHÂTEAUNEUF-DU-PAPE DOMAINE JULIETTE</b>	
AVRIL 2012	69
<b>CHÂTEAUNEUF-DU-PAPE CLOS DE L'ORATOIRE</b>	
DES PAPES 2011	99
<b>BOURGOGNE/BEAUJOLAIS</b> (Gamay/Pinot Noir)	
BROUILLY CHÂTEAU DES TOURS 2012	12/42
CHOREY-LES-BEAUNES 2012 J.DROUHIN	58
GEVREY CHAMBERTIN J.DROUHIN 2011	96
<b>BORDEAUX</b> (Merlot/Cabernet Sauvignon/Cabernet Franc)	
BORDEAUX AOC	12/40
COTES DE BORDEAUX GRAVES 1000 ANGES	45
MÉDOC CHATEAU LABADIE 2011	52
SAINTE-ÉMILION CHT TOURBADON 2010	58
SAINTE-ÉSTEPHE CHÂTEAU DE COME 2010	70
MARGAUX BRANE CANTENAC LUTRON 2010	70
SAINTE JULIEN CHT DU GLANA 2008	99



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# TOUT VA BIEN

## *Weekend Brunch*

**BRIOCHE FRENCH TOAST** 14  
BRIOCHE FRENCH TOAST TOPPED WITH FRESH FRUIT

**CROQUE-MONSIEUR** 14  
**OU MADAME** (EGG ON TOP +2)  
HAM AND EMMENTAL CHEESE WITH BÉCHAMEL ON TOASTED BRIOCHE SERVED WITH POMMES FRITES AND SALAD

**QUICHE LORRAINE** 12  
BACON QUICHE SERVED WITH SAUTÉED POTATOES AND MIXED GREENS

**SALADE DE CHÈVRE** 14  
GOAT CHEESE SALAD WITH WALNUTS, CRANBERRIES AND SEEDED MUSTARD VINAIGRETTE

**SALADE LYONNAISE** 14  
FRISÉE LETTUCE, BACON, CROUTONS, AND POACHED EGG WITH SEEDED MUSTARD VINAIGRETTE

**SALMON TARTARE** 15  
WITH SHALLOTS, DILL, OLIVE OIL AND LEMON

**HAND-CHOPPED STEAK TARTARE** 16  
TRADITIONAL HAND-CHOPPED STEAK TARTARE SERVED WITH POMMES FRITES AND MIXED GREENS

**LE BURGER BARATIN** 16  
TOPPED WITH MELTED CAMEMBERT AND SERVED WITH POMMES FRITES

**SALMON BURGER** 16  
SEASONED SALMON WITH AIOLI AND SERVED WITH POMMES FRITES AND SALAD

**MERGUEZ FRITES** 16  
LAMB SAUSAGE SERVED WITH POMMES FRITES AND MIXED GREENS

**PIZZA À LA TRUFFE** 14  
FLAT BREAD WITH BLACK TRUFFLE OIL, CRÈME FRAICHE, AND EMMENTAL CHEESE

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## LES ŒUFS

*EACH SERVED WITH SAUTÉED POTATOES AND TOAST*

**Traditional Eggs Benedict** 13

**Egg and Spinach Au Gratin** 14  
2 poached eggs over spinach and mushroom béchamel topped with mozzarella and gruyère

**Classic Omelette** 12  
3 eggs with emmental cheese (each topping +1)

**3 Eggs any Style** 10

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## SIDES 6

*Bacon*                      *Sautéed Potatoes*  
*Mixed Green Salad*      *Pommes Frites*

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## BEVERAGES

Café American 3                      Espresso 4  
Cappuccino 4                          Café au Lait 4  
Iced Tea / Iced Coffee 3              Teas 4  
Perrier (*large*) 7                      Orange Juice 3

## À PARTAGER

**Planche de Fromages** 15  
*artisanal French cheese plate*

**Assiette de Charcuterie** 15  
*assortment of cured sausages with homemade pâté*

**Assiette de Fromages et Charcuterie** 28

## LES COCKTAILS

*GLASS 8 / CARAFE 30\**

**MIMOSA\***

**BARATIN BELLINI\***  
CHAMPAGNE, STRAWBERRY AND PEACH PURÉE

**BARATIN CHAMPAGNE MOJITO**  
CHAMPAGNE, MINT PURÉE AND FRESH LIME JUICE

**LE TOUT VA BIEN**  
CHAMPAGNE, CUCUMBER AND ORANGE

**KIR ROYAL\***  
CHAMPAGNE AND CRÈME DE CASSIS

**LILLET FIZZ**  
LILLET, CUCUMBER, BASIL & FRESH LIME JUICE

**PANACHÉ** 6  
CLASSIC FRENCH BEER & LEMONADE COCKTAIL

**MONACO** 6  
PANACHÉ WITH GRENADINE



