

1 **Business License & Permits Committee**

Item #: 02

2  
3 March 1, 2016

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

10  
11 **Re: Vegg 58<sup>th</sup> LLC**  
12 **d/b/a Masseria Dei Vini**  
13 *887-889 9<sup>th</sup> Avenue (57/58)*  
14 *Tables: 9/18 seats*

15  
16  
17 Dear Chairman Rosen:

18  
19 Manhattan Community Board 4 (MCB4) recommends **denial** of a new Unenclosed Sidewalk Cafe  
20 License application for Vegg 58<sup>th</sup> LLC d/b/a Masseria Dei Vini – 887-889 9<sup>th</sup> Avenue (57/58), **unless**  
21 the attached stipulations, agreed to by the applicant, are part of the method of operation for this  
22 establishment with 8 tables and 16 seats.

23  
24 Sincerely,

25  
26  
27  
28 Delores Rubin  
Chair

Burt Lazarin  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

CORPORATION NAME <b>VEGG 58TH LLC</b>		DOING BUSINESS AS (DBA) <b>MASSERIA DEI VINI</b>	
STREET ADDRESS <b>887-889 9TH AVE</b>		CROSS STREETS <b>W 57TH AND W 58TH ST</b>	ZIP CODE <b>10019</b>
OWNER <small>(Attach a list of all the people that will be associated listed with the license)</small>	NAME: <b>GIUSEPPE COLADONATO</b>	ATTORNEY/ REPRESENTATIVE	NAME: <b>MICHAEL KELLY</b>
	PHONE: <b>212-582-2111</b>		PHONE: <b>914-632-6036</b>
	EMAIL: <b>mdvoffice@aol.com</b>		EMAIL: <b>KELLYMLK@AOL.COM</b>
MANAGER	NAME: <b>GUISEPPE COLADONATO</b>	LANDLORD	NAME: <b>400WEST 58TH ST PROPERTIES CORP</b>
	PHONE: <b>212-582-2111</b>		PHONE: <b>718-423-4545</b>
	EMAIL: <b>mdvoffice@aol.com</b>		EMAIL:
<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 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?	<b>1277352 EXPIRES 11/30/16</b>	
	Please list/describe the nature of all the changes and attach the plans: <b>ADDITION OF SIDEWALK CAFE</b>		
<b>METHOD OF OPERATION</b>			
TYPE OF ALCOHOL	<input checked="" type="checkbox"/> Liquor/Wine/Beer <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<b>NO. WE WILL FILE AFTER FEB 10TH</b>
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	<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.	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<b>NO</b>
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<b>YES</b>

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 - 12AM	11AM - 12AM	11AM - 12AM	11AM - 1AM	11AM - 1AM	11AM - 1AM	11AM - 11PM
	Kitchen	11AM - 12AM	11AM - 12AM	11AM - 12AM	11AM - 1AM	11AM - 1AM	11AM - 1AM	11AM - 11PM
	Music	11AM - 12AM	11AM - 12AM	11AM - 12AM	11AM - 12AM	11AM - 12AM	11AM - 12AM	11AM - 11PM
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="radio"/> BACKGROUND	<input type="radio"/> LIVE MUSIC	<input type="radio"/> DJ	<input type="radio"/> JUKE BOX	<input type="radio"/> KARAOKE	
OCCUPANCY								
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar	
INSIDE	107	107	26	82	1	1	15	
OUTSIDE (Other than sidewalk café)	n/a	n/a	n/a	n/a	n/a	n/a	n/a	
SIDEWALK CAFE	18	20	18	110				
How many floors are there? What is the capacity for each floor?					1 FLOOR WITH CAPACITY OF 120			
How frequently will the owner(s) be at the establishment?					AN OWNER WILL BE ON PREMISE AT ALL TIMES			
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	NO	N/A	
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	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?	<input checked="" 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"/>	NO	
Is a Public Assembly permit required?	<input checked="" type="radio"/>	NO	
Are your plans filed with DOB?	<input checked="" type="radio"/>	NO	

Community Notification/Relations			
<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	HK5051@GMAIL.COM	
	# 2	WEST 55 BA	
	# 3	C GORMAN	
	# 4	HUDSON HOTEL RESIDENTS	
	# 5		
Please provide dates when applicant met with the groups listed above.		DECEMBER 24 2015	
Who was your contact person at each group you met with?		NOTIFIED VIA EMAIL	
When did applicant post the notice that was provided?		1/26/16	
Where did applicant post the notice that was provided?		IN WINDOW OF PREMISE AND LAMP POSTS ON OUR BLOCK	
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 (212) 315-2888
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="radio"/>	NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	CURRENTLY A 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	WE CURRENTLY HAVE A LIQUOR LICENSE
Do you plan any changes to the existing façade? If yes, please describe.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	<input checked="" 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	WE WILL ONLY HAVE BACKGROUND MUSIC
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input type="radio"/> YES	<input type="radio"/> NO	IF NECESSARY BUT 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 checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	WILL PUT RETRACTABLE AWNING OVER SIDEWALK
Where will the air conditioner be located? What type is it?	AIR CONDITIONING IS EXISTING ON 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?	YES	NO	N/A
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="radio"/> NO	
Are the floorplans for the outdoor space(s) included?	YES	NO	N/A
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	N/A
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	N/A
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	N/A
Will there be no amplified music, as per the law?	YES	NO	N/A
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	N/A
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	N/A
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	N/A
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	N/A
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A

OUTDOOR ITEMS – SIDEWALK CAFE		
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 checked="" type="radio"/> YES	<input type="radio"/> NO
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant close and vacate the sidewalk café by <u>11 PM on Friday &amp; Saturday and 10 PM on all other days?</u>	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant mark the perimeter of the café on the sidewalk?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will the sidewalk café not provide standing space for drinking or smoking?	<input 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?	YES	<input checked="" type="radio"/> NO
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will all furniture be stored inside between December 21 <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?	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 checked="" type="radio"/> YES	<input type="radio"/> NO

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

- Applicant will remove one of the three tables
- Applicant will plant a new tree

*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.*

All ideas, designs, concepts and plans submitted in response to this bidding are owned by and property of Smart Choice Architects, and are hereby acknowledged in use by and in connection with the project proposed, those of each firm, design, architecture or class shall be used by or disclosed to any persons, firm or corporation in any project without written permission of Smart Choice Design, A.P.C.

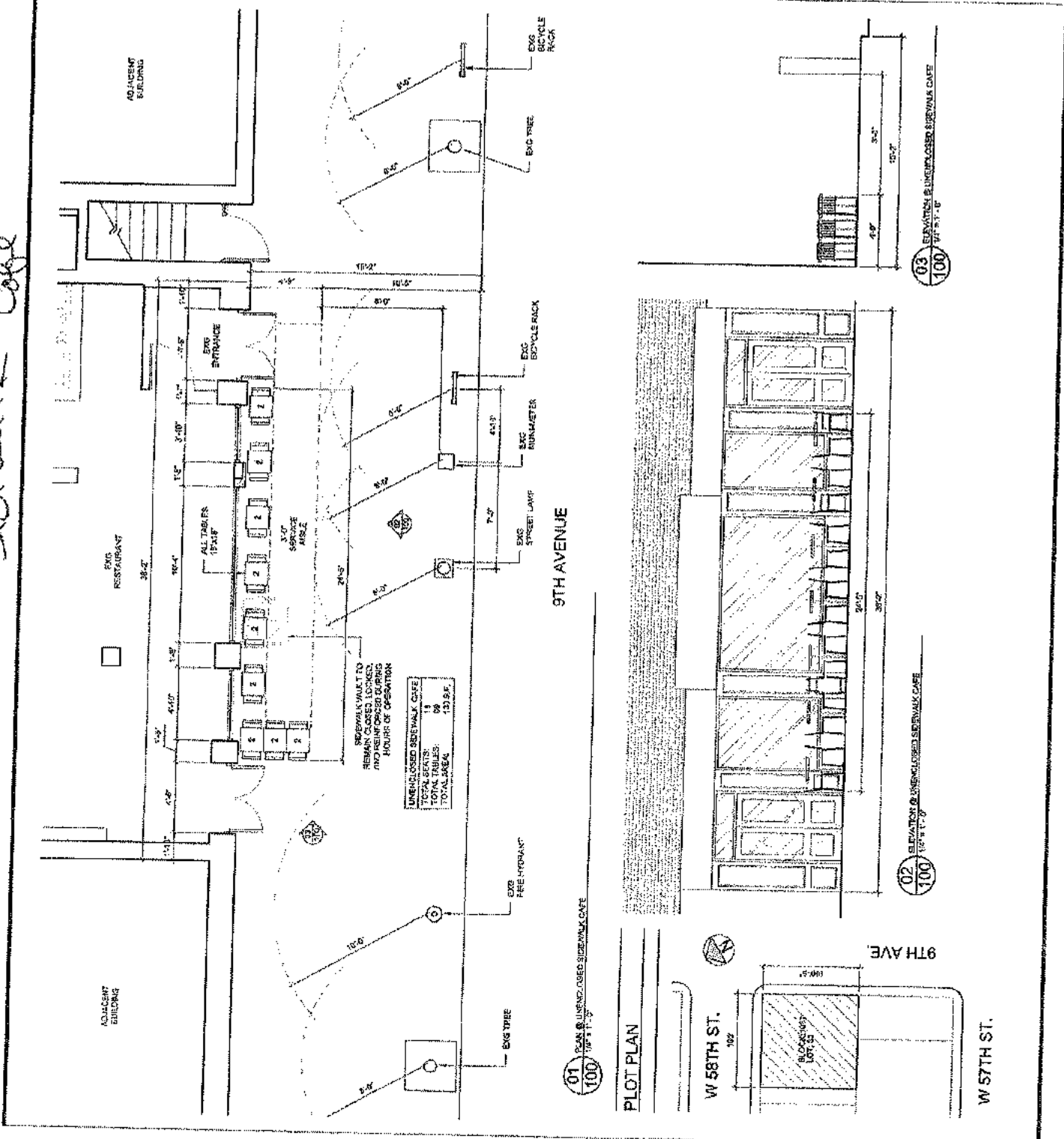
Issue: \_\_\_\_\_ Date: \_\_\_\_\_

1404 -  
MASSERIA  
DEI VINI  
385 5th Avenue  
New York, NY 10019

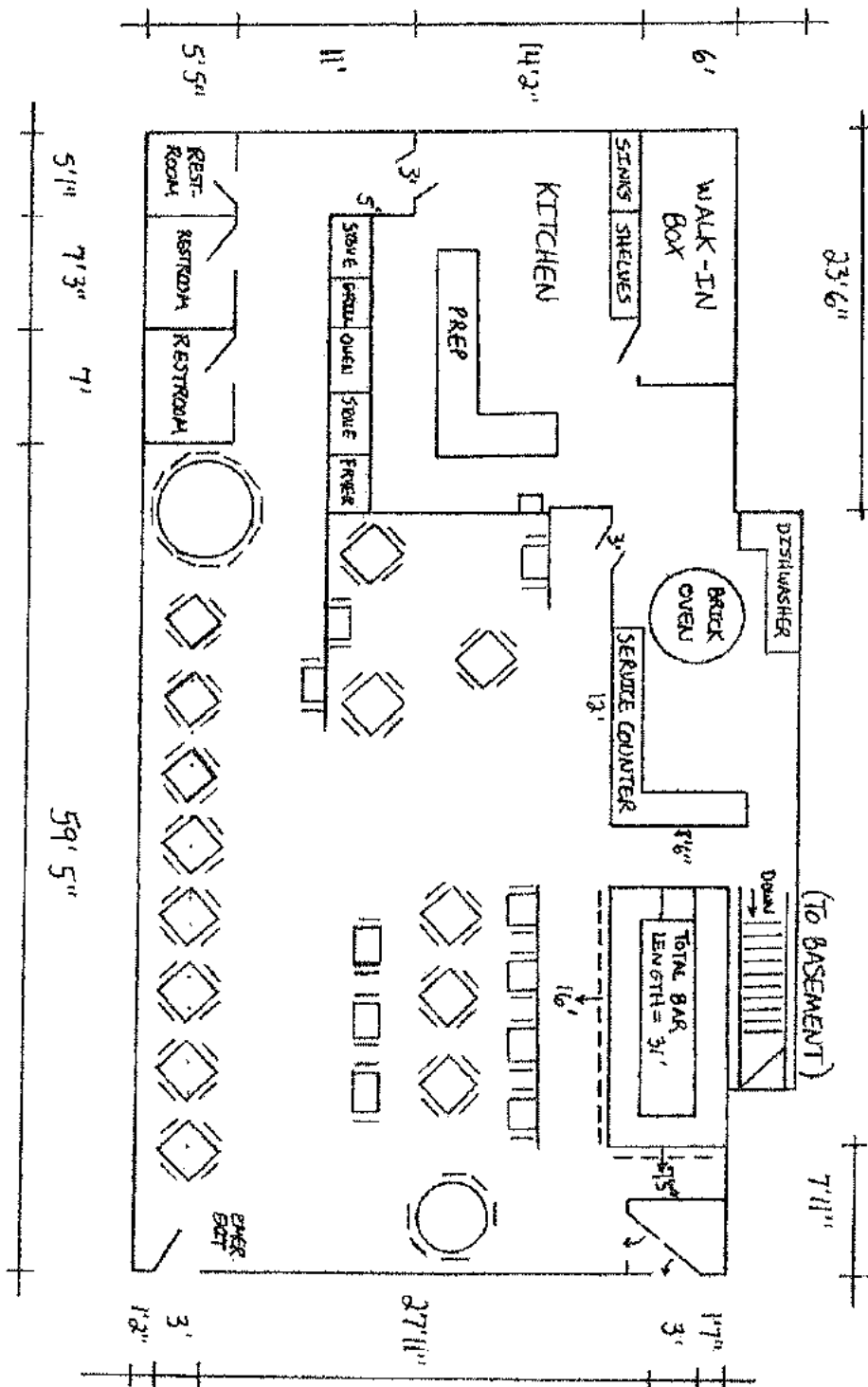
NOTE:  
DIMENSIONS & OPERINGS SMALL  
ALL DIMENSIONS WITH LEADS F.O.B. NEW YORK  
A177185

Daniel O'Connor Architects

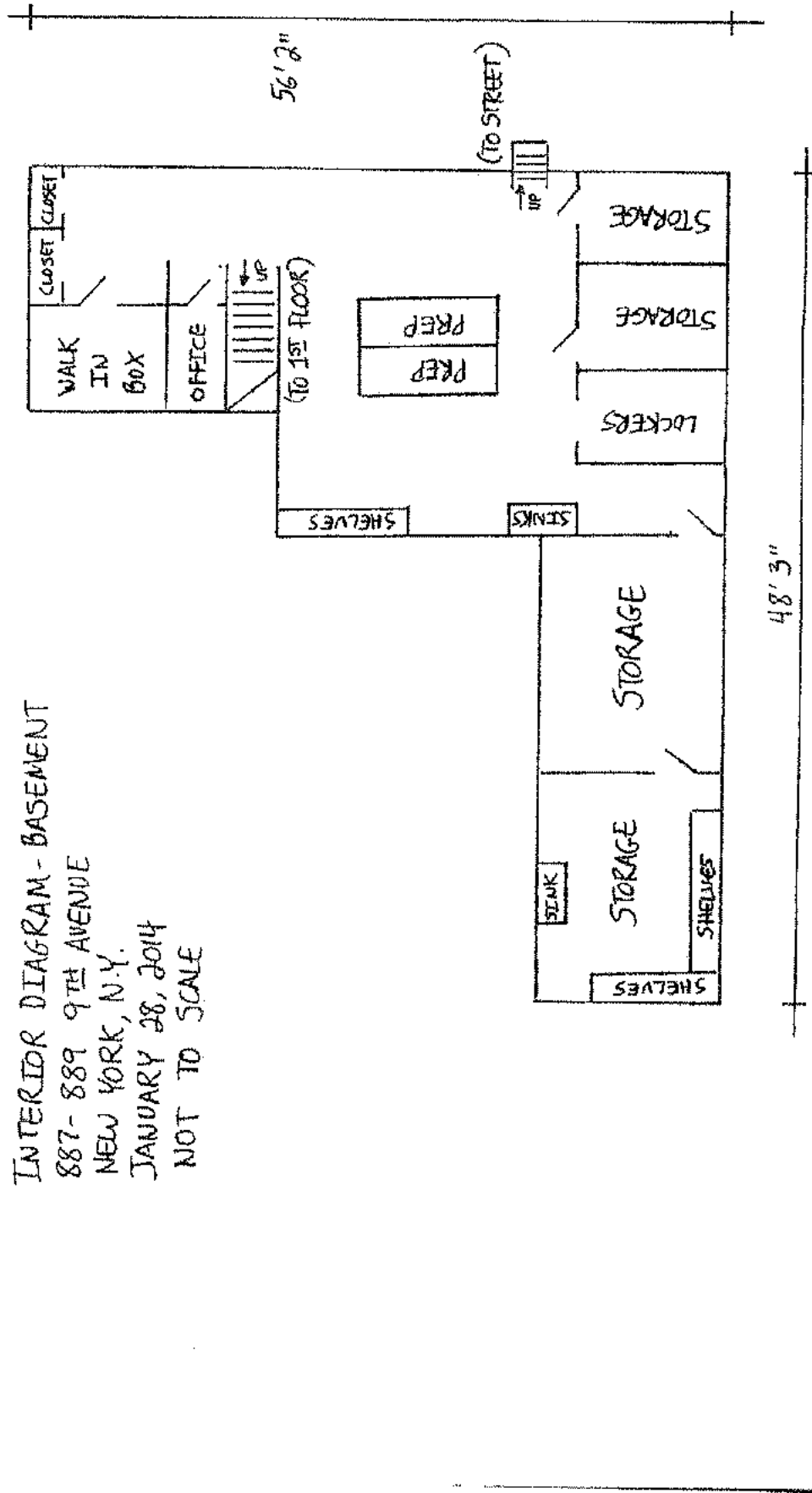
<b>SW</b>	<b>UNENCLOSED</b>	<b>SIDEWALK CAFE</b>	<b>DON TEL.</b>	<b>\$6,110.75</b>
			<b>PROJECT NO.</b>	<b>148</b>
			<b>DATE OF B'DY</b>	<b>9/2/82</b>
			<b>SCALE</b>	<b>1/4" = 1'-0"</b>
			<b>PASSED FOR:</b>	<b>500</b>
			<b>DWG NO.</b>	
			<b>SW-100.00</b>	
			<b>PAGE NO.</b>	<b>1 of 1</b>
			<b>CND FILE</b>	



INTERIOR DIAGRAM - PROPOSED  
 887-889 9TH AVENUE  
 NEW YORK, N.Y.  
 JANUARY 28, 2014  
 NOT TO SCALE



INTERIOR DIAGRAM - BASEMENT  
 887- 889 9TH AVENUE  
 NEW YORK, N.Y.  
 JANUARY 28, 2014  
 NOT TO SCALE



**LE CARNI & I PESCI**  
Entrées

BATTUTA DI POLLO ALLA GRIGLIA CON PORRI BRASATI Grilled thinly pounded chicken breast with braised leeks	18.50
POLLO NOVELLO AL MATTONE Grilled young chicken old country style	26.50
BOCCONCINI DI POLLO AL VIN COTTO, FUNGHI E SALSICCIA Chunks of boneless chicken with Mushrooms & sausage, in a red wine And shallots sauce	19.75
CONIGLIO ALLA CAPRESE Queen roasted rabbit with fresh herbs & wine sauce	29.50
COSTOLETTA DI VITELLO ALLA MILANESE Thinly pounded breaded veal chop with rugola e tomato salad	39.50
LOMBATA DI VITELLO Grilled t-bone veal chop with fresh herbs	39.50
COSTATA DI MANZO AI FERRI CON PATATINE FRITTE Grilled aged prime rib eye steak served with shoestring fries	39.50
FEGATO DI VITELLO SPADELLATO ALL'ACETO DI MIRTILLI Calf liver sauté with onions & blueberry vinegar	25.50
ORATA DEL MEDITERRANEO Grilled whole Mediterranean Sea Bream	28.50
TRANCIO DI SALMONE CON SALSA ALLA MOSTARDA Grilled salmon fillet, with grilled Zucchini & Mustard sauce	24.50
GAMBERONI ALLA TORRE SARACENA Grilled prawns over a mix greens & tomato salad	32.50
QUANTO IL MARE HA DATO What the sea gave	P A



**La Masseria**

Authentic Italian Cuisine

235 West 48th Street New York, NY 10036  
Tel (212) 562 2111 • Fax (212) 562 2420

**DINNER MENU**

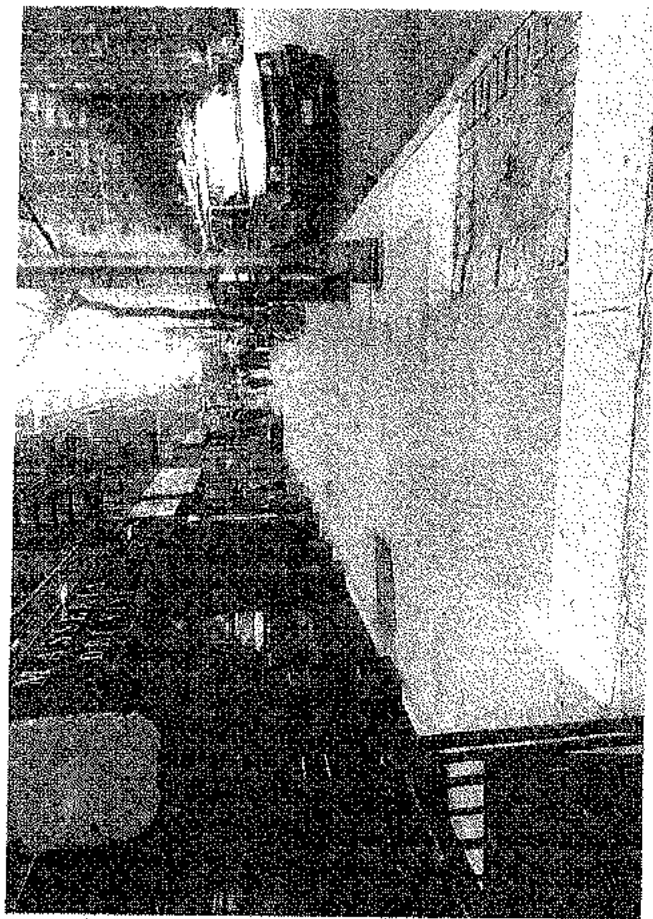


**La Masseria**

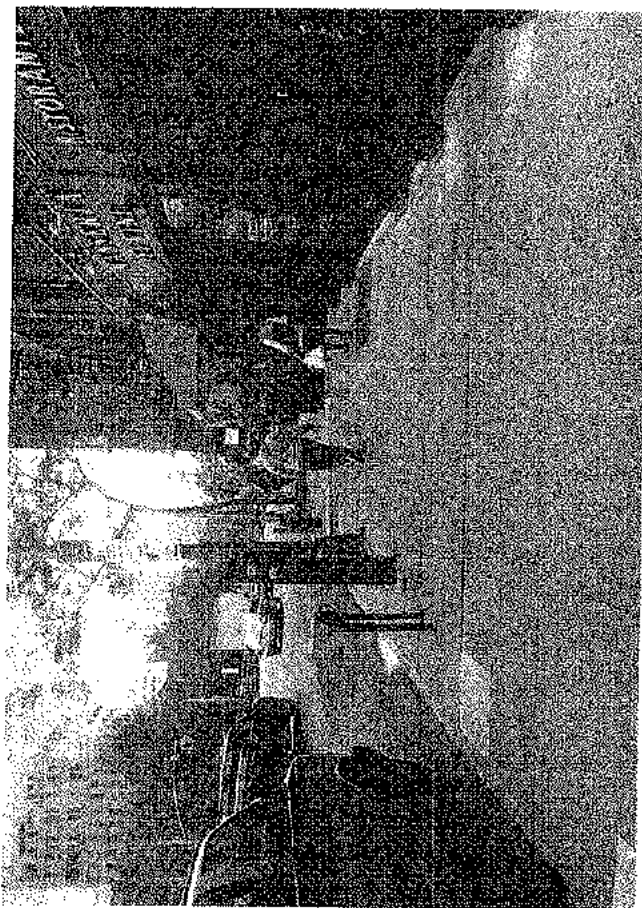
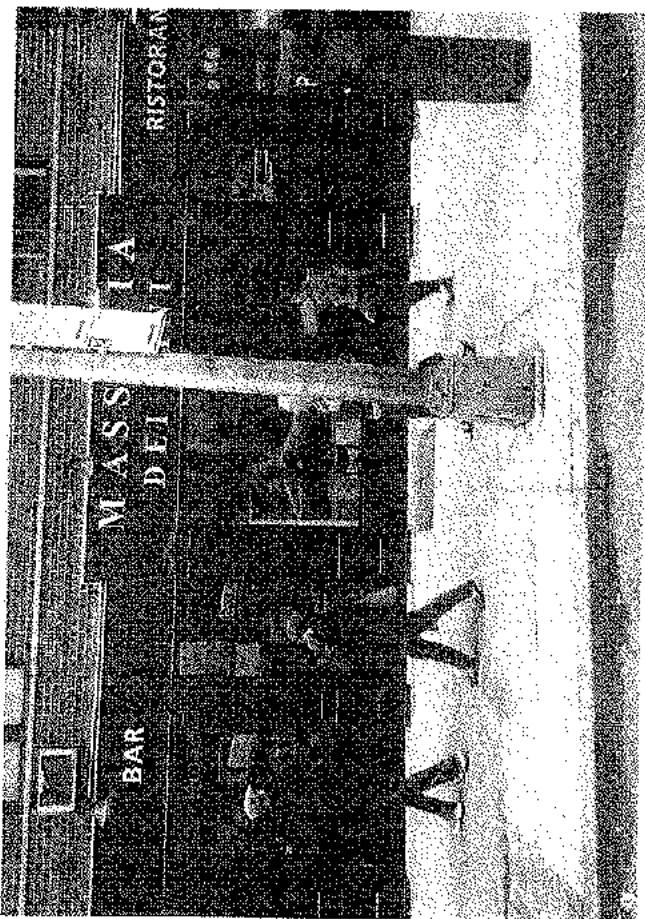
Authentic Italian Cuisine

**ANTIPASTI**  
Appetizers

ZUPPA DEL GIORNO Soup of the day	P A
I CUCUZZIELLI FRITTI ALLA PINO Crispy fried zucchini	8.00
MOZZARELLA FARCITA DELLO CHEF Home made stuffed fresh mozzarella	13.50
CARPACCIO DI MANZO Thinly sliced raw beef with parmesan cheese, rugola salad & hearts of palm	15.00
TAVOLACCIO DEL SALUMIERE Assortment of Italian cured meats and cheese	18.50
MELENZANE RIPIENE DEL GARGANO Stuffed eggplant with smoked mozzarella	14.50
CAPELANTE E CARCIOFI GRIGLIATI Combination of grilled sea scallops and artichokes hearts	19.50
TERRA MARE DEL TAVOLIERE Grilled baby octopus & cuttlefish, with broccoli rabe on a bed of fava beans puree	18.50
FRITTO MISTO DEL MARE Golden fried calamari, shrimps & sea scallops	18.50
POLPETTE DI MANZO DELLA MASSERIA Fresh Daily Made Meat Balls With Tomato Sauce and Basil	17.00



Vegg 58th LLC  
889 9th Ave  
NY 10019



1 **Business License & Permits Committee**

Item #: 03

2  
3 March 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: Variety 57<sup>th</sup> Street Holdings, LLC**  
12 *311 W. 57<sup>th</sup> Street (8/9)*  
13 *Transfer On-Premise Liquor License*  
14

15 Dear Chairman Bradley:

16  
17 Manhattan Community Board 4 (MCB4) recommends **denial** of a transfer On-Premise Liquor License  
18 application for Variety 57<sup>th</sup> Street Holdings, LLC – 311 W. 57<sup>th</sup> Street (8/9), **unless** the attached  
19 stipulations, agreed to and signed by the applicant, are part of the method of operation for this  
20 establishment with hours of operation 11a.m. – 1a.m. Sunday & Monday with 20 exemptions until  
21 4a.m., and 11a.m. – 4a.m. Tuesday – Saturday; capacity of 599, approximately 54 tables, approximately  
22 277 seats, and 1 Service-Only Bar and 3 Stand-up Bars with approximately 45 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

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
Variety 57th Street Holdings, LLC		To be determined.	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
311 West 57th Street		Btwn. 8th Ave. & 9th Ave.	10019
<b>OWNER</b> <small>(Attach a list of all the people that will be associated/linked with the license)</small>	<b>NAME:</b> Murtaza Akbar, Edward Weiner, and Simon Hammerstein	<b>ATTORNEY/ REPRESENTATIVE</b>	<b>NAME:</b> Victor & Bernstein, P.C.
	<b>PHONE:</b> (929) 266-6916		<b>PHONE:</b> (212) 486-6000
	<b>EMAIL:</b> info@varietyww.com		<b>EMAIL:</b> dbernstein@victorbernstein.com, avictor@victorbernstein.com
<b>MANAGER</b>	<b>NAME:</b> Jennie Willink	<b>LANDLORD</b>	<b>NAME:</b> 309 Realty LLC c/o David Associates Agents
	<b>PHONE:</b> (929) 266-6916		<b>PHONE:</b> (718) 297-0888
	<b>EMAIL:</b> info@varietyww.com		<b>EMAIL:</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 attached.	
	What were the dates applicant was involved with this former premise?	See rider attached.	
<input checked="" type="radio"/> <b>Transfer</b>	What is the prior license # and expiration date?	1153651. Exp.: September 30, 2016	
	Is applicant making any alterations or operational changes?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
	If alterations or operational changes are being made, please describe/list all changes. The operation will include a dinner-theater component.		
<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 checked="" type="radio"/> Cabaret <input checked="" 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 checked="" 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="radio"/> YES	<input checked="" type="radio"/> NO	Plan to file after appearing before CB4's BLP committee.
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	The premises are within a 500 foot radius of three or more licensed establishments but the premises have been continuously licensed since prior to November 1, 1993.
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	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)								
		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>HOURS*</b> (Indoor Only)	Operation	11am-4:30am	11am-4:30am	11am-4:30am	11am-4:30am	11am-4:30am	11am-4:30am	11am-4:30am
	Kitchen	11am-4am	11am-4am	11am-4am	11am-4am	11am-4am	11am-4am	11am-4am
	Music	11am-4am	11am-4am	11am-4am	11am-4am	11am-4am	11am-4am	11am-4am
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	750	750 or less	Approx. 54	Approx. 277	1	3	Approx. 45	
OUTSIDE (Other than sidewalk cafe)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	
SIDEWALK CAFE	N/A	N/A	N/A	N/A	N/A			
How many floors are there? What is the capacity for each floor?					Basement: 200 Ground Fl.: 300 Second Fl.: 250			
How frequently will the owner(s) be at the establishment?					Approx. 1-3x per week, a manager will be present daily during all hours of operation.			
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					<input checked="" type="radio"/> YES	<input type="radio"/> NO	There will be a variety of entertainment in addition to dancing by entertainers and patrons.	
Will applicant have bottle or table service for beverage alcohol?					<input checked="" type="radio"/> YES	<input type="radio"/> NO	It will be available if requested but not necessary for admittance to dinner-theater shows.	
Will you be hosting private, promotional or corporate events?					<input checked="" type="radio"/> YES	<input type="radio"/> NO	The premises will be available for private, promotional or corporate events on occasion.	
Will outside promoters be used on a regular basis? If yes please describe.					<input type="radio"/> YES	<input checked="" type="radio"/> NO	The applicant/licensee will be in control of the premises at all times.	
Will you have a security plan? If, yes please attach.					<input checked="" type="radio"/> YES	<input type="radio"/> NO	See attached.	
Will security plan be implemented?					<input checked="" type="radio"/> YES	<input type="radio"/> NO		
Will State certified security personnel be used?					<input checked="" type="radio"/> YES	<input type="radio"/> NO		
Will New York Nightlife Association and NYPD Best Practices be followed?					<input checked="" type="radio"/> YES	<input type="radio"/> NO		
Will applicant be using delivery bicycles? If yes, how many?					<input type="radio"/> YES	<input checked="" type="radio"/> NO		
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?					<input type="radio"/> YES	<input checked="" type="radio"/> NO	N/A	
Where will delivery bicycles be stored during the day when not in use?					N/A			

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Midtown
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	See attached.
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	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	Manhattan Community Board 4 Maria Guzman, Harborview Terrace T.A. (mariagnys@aol.com) Ellen Ceinik, The Aurora (ecelnik@actorsfund.org)	
	# 2	Richard Pimental, The Aurora (rpimental@commonground.org) Derrick Sage, The Aurora (dsage@commonground.org) Paul Loeb, 300 West 55th Street (ploeb315@aol.com)	
	# 3	Christine Gorman, West 55th Block Association (west55ba@gmail.com) Raul Larios, Hudson Hotel Residents (rlarios@hotmail.com) Amanda Cernitz, 333 West 57th Street (acernitz@gmail.com) Susan Lehn, 345 West 56th Street (slahn@aol.com)	
	# 4	Pasquale D'Onofrio (pat301cpp@aol.com) Maria Rodriguez (ladyrod57@aol.com) Patrick MacMurray, 353 West 56th Street (pamacmurray@gmail.com)	
	# 5	Anita McDonagh, 333 West 56th Street (awm3333@aol.com) Demi Xidas, 333 West 57th Street (d_xidas@hotmail.com) Jack Terebelo, 301 West 57th Street (JTerebelo@halstead.com)	
Please provide dates when applicant met with the groups listed above.		Initial email and letters to building sent/distributed on or before December 28, 2015. Numerous emails since then. Had a meeting on January 22, 2016.	
Who was your contact person at each group you met with?		See above.	
When did applicant post the notice that was provided?		On or before December 28, 2015. Notice to be re-posted on or before February 2, 2016.	
Where did applicant post the notice that was provided?		At the premises and at the corners of 57th Street and 8th Avenue and 57th Street and 9th Avenue.	
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	<input type="radio"/> NO (929) 266-6916
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	<input type="radio"/> NO Yes, to the extent such job openings do not require applicants to possess any specialized talent or skills.

BUILDING DESIGN			
State the name and type of business previously located in the space.	Providence (nightclub, restaurant, and event space)		
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	Metronome Events Inc., d/b/a Providence
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Other than signage.
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use a storm enclosure?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Except if advisable or necessary for box office queuing.
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 checked="" type="radio"/> GARAGE DOOR	<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?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Premises already have soundproofing materials (Sound Silencer) installed throughout by Acoustical Surfaces, Inc.
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	We plan to use the existing system but will work with our acoustical engineers to ensure the system and soundproofing in place can control and mitigate the potential for noise to be heard outside of the premises.
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	Yes, similar to existing.
Will the establishment have a canopy extending over the sidewalk?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes, similar to existing.
Where will the air conditioner be located? What type is it?	Same as existing (installed in interior ceilings/exterior basement level, split units.		
When was the air conditioner installed?	Approx. 8 years ago.		

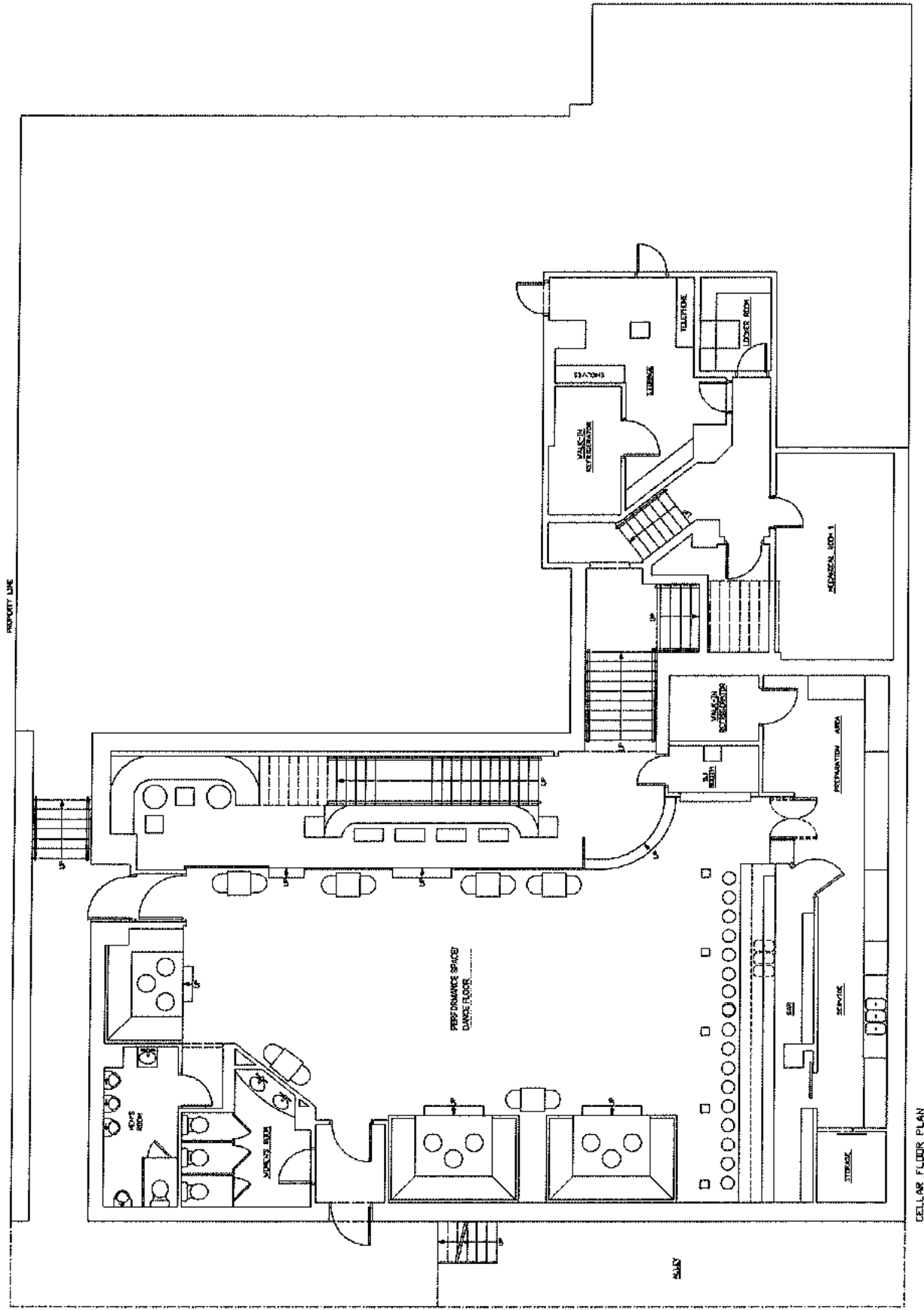
OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFE <b>**Not Applicable**</b>			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO	
Are the floorplans 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	

OUTDOOR ITEMS – SIDEWALK CAFÉ <b>**Not Applicable**</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 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	

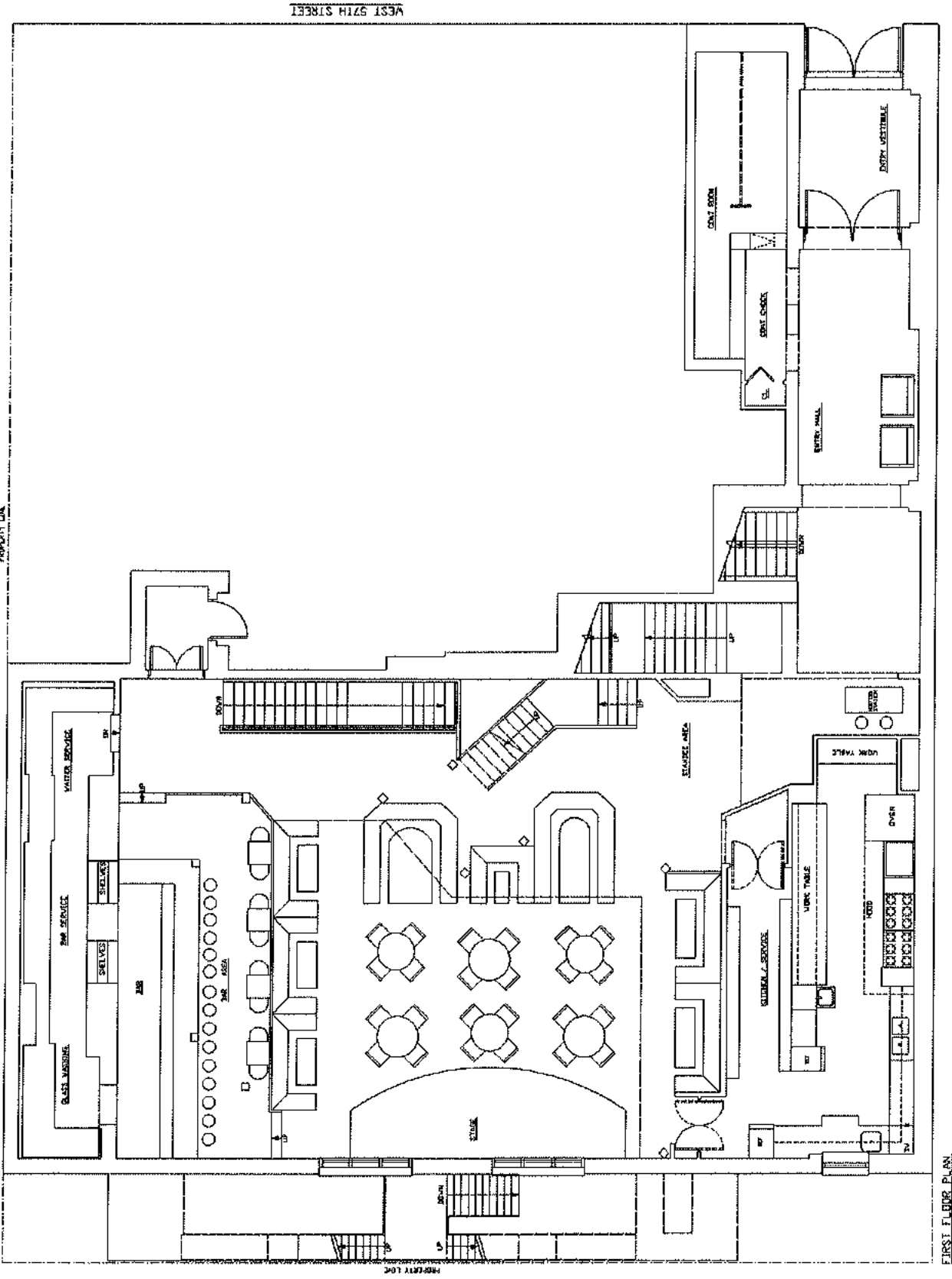
**ADDITIONAL STIPULATIONS: (Office Use Only)**

- Applicant will have no more than 599 total capacity
- At events with over an expected 350 performance, a minimum security on the stree in front of 301 W 27th Street and 315 W 57th Street
- Applicant agrees to no steel barricades unless specifically requested by NYPD; barricades will not remian on the street
- Applicant will do additional outreach
- Sunday/Monday 1 a.m. closing with 20 exemptions until 4 a.m.; Tuesday - Saturday 4 a.m. closing

*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.*

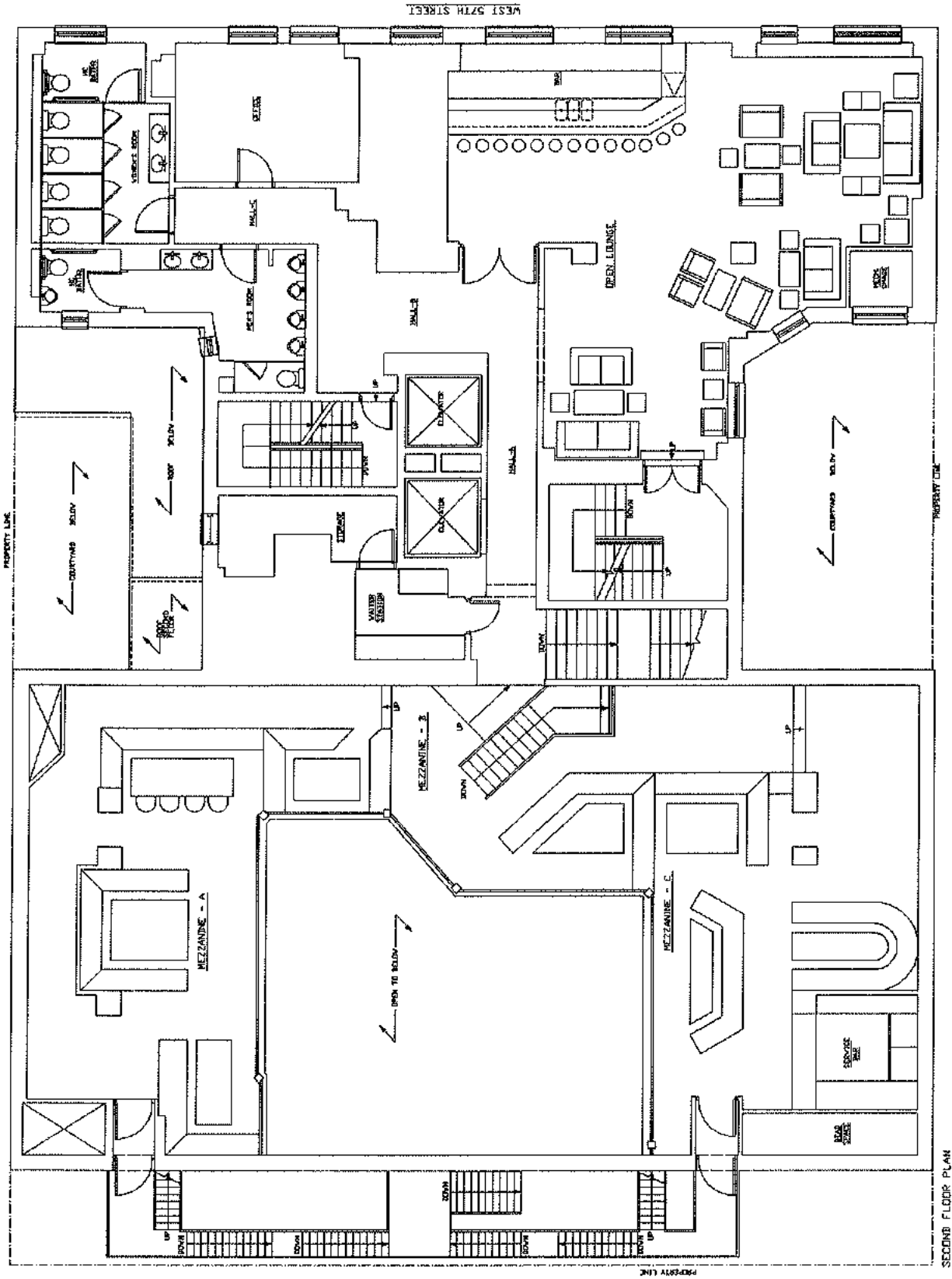


CELLAR FLOOR PLAN



WEST 97TH STREET

FIRST FLOOR PLAN



SECOND FLOOR PLAN



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***Sample/Proposed Dinner Theater Menu***

**Canapes:**

Baked Hummus Balls stuffed with pickled jalapeno

Pomegranate Infused Smoked Salmon on Persian cucumber, meyer lemon gilet

Faux Bacon Foam on medjool date, cayenne rice puff

**Entrees:**

Salmon Wellington, Wild Atlantic Salmon 4lb skin off filet, fresh lemon, broccolini, puff pastry

Organic Farm Raised 3lb Chicken Salt and Pepper Crusted, Black truffle popovers

10lb Bone in Leg of Lamb, green and yellow squash gratin, Hari Cots Verts, pickled shallots

Vegetable Risotto, Calasparra rice, seasonal vegetables, nutritional yeast, fried green scallions

Purple, Yellow, Green roasted Cauliflower, Red, Yellow and Green Peppers

Roasted Potatoes green scallions, truffle vinaigrette

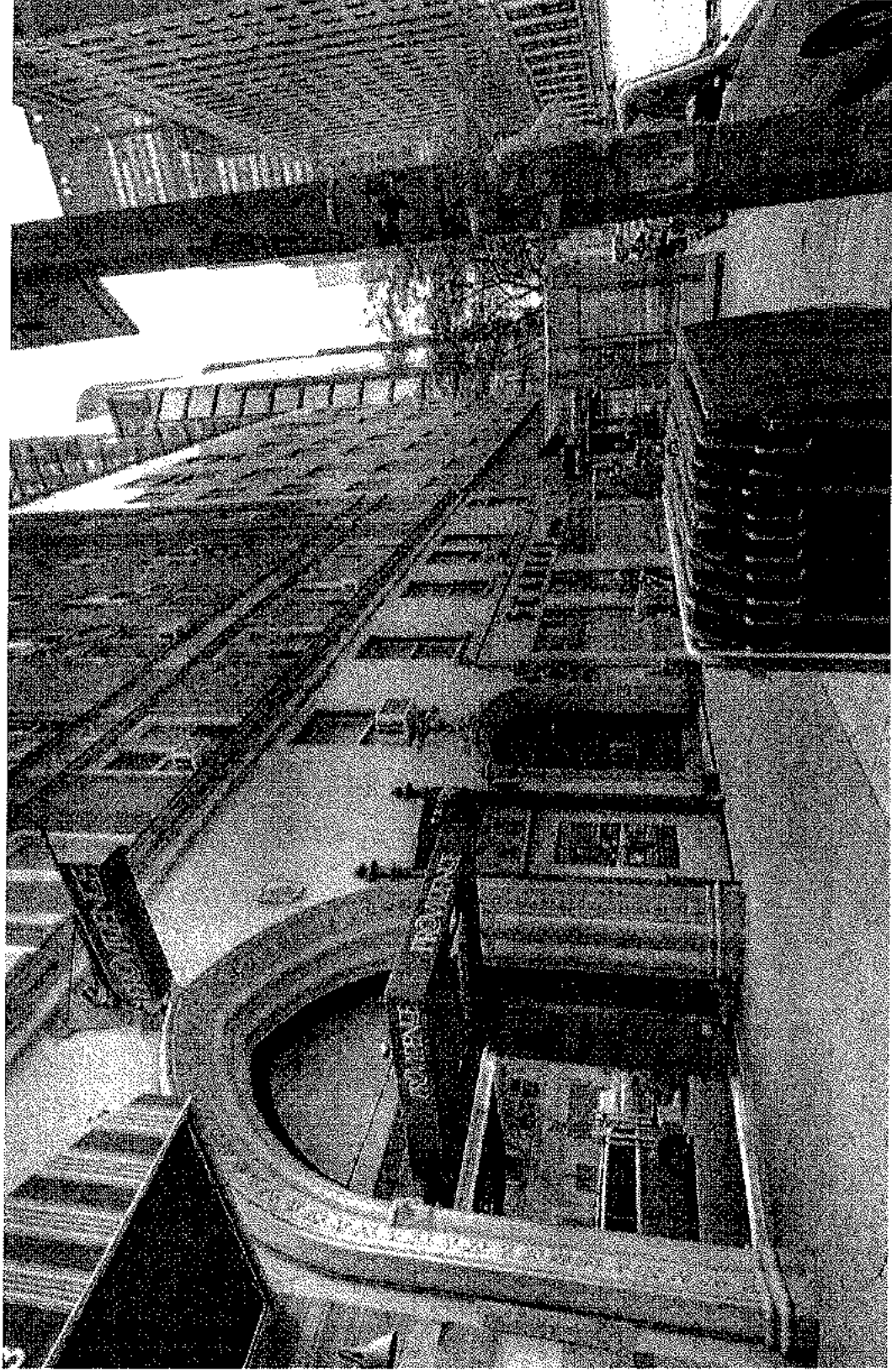
Kale Salad, roasted red pepper dressing

**Dessert:**

Chocolate Hazelnut Dacquoise

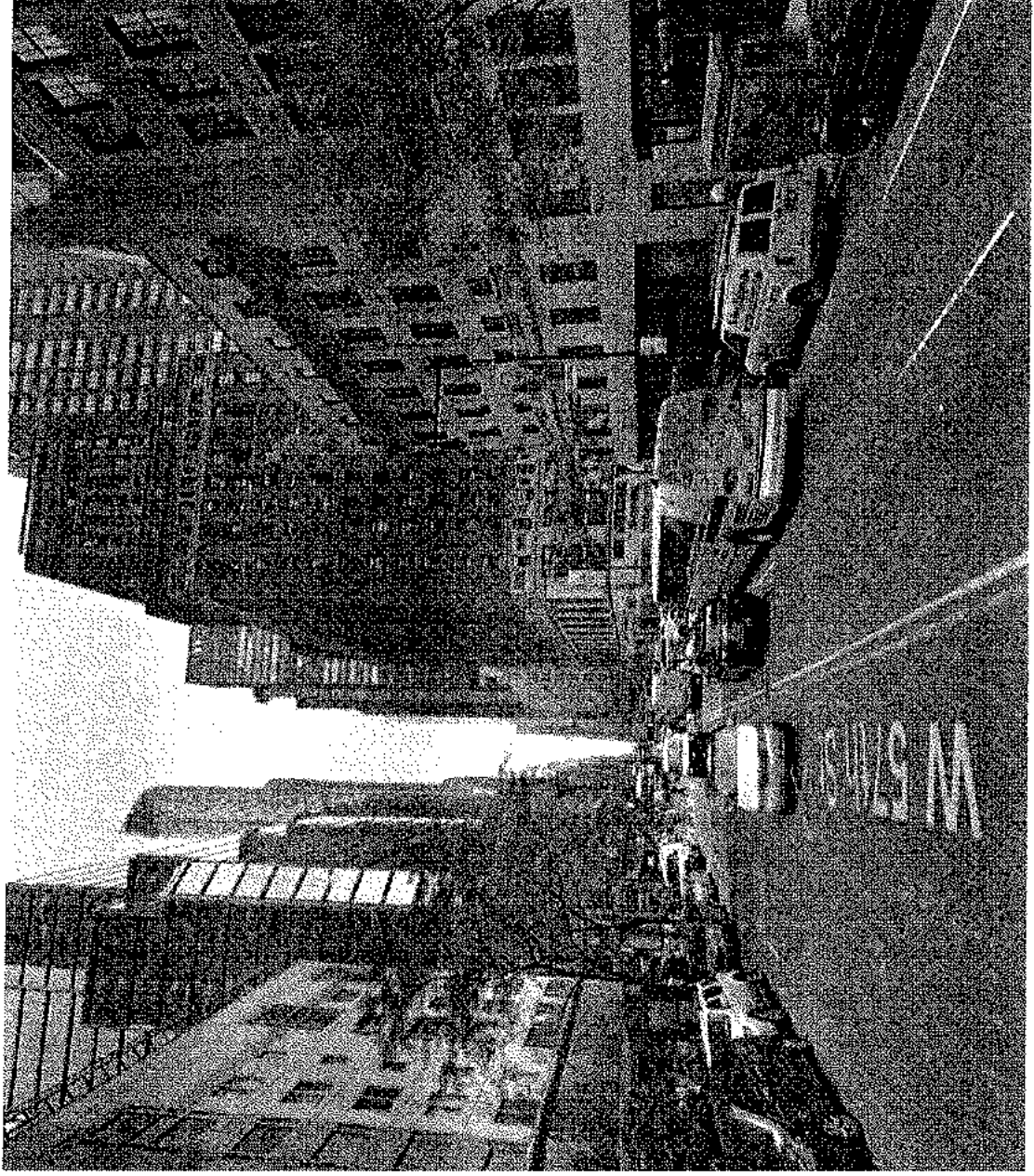
311 West 57<sup>th</sup> Street  
New York, New York 10019

*Area Photographs*



311 West 57<sup>th</sup> Street  
New York, New York 10019

*Area Photographs*



1 **Business License & Permits Committee**

Item #: 04

2  
3 March 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: ERS Restaurant Inc.**  
12 **d/b/a Zia Maria**  
13 *312 W. 23<sup>rd</sup> Street (8/9)*  
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 ERS Restaurant Inc. d/b/a Zia Maria – 312 W. 23<sup>rd</sup> Street (8/9), **unless** the attached  
20 stipulations, agreed to and signed by the applicant, are part of the method of operation for this  
21 establishment with a capacity of 100, 25 tables, 80 seats, and 1 Stand-up Bar with 6 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

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
ERS Restaurant Inc.		Zia Maria	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
312 West 23rd Street, New York, NY		8th & 9th Avenue	10011
<b>OWNER</b> <small>(Attach a list of all the people that will be associated/disted with the license)</small>	<b>NAME:</b>	Iyad Hamsho	<b>ATTORNEY/ REPRESENTATIVE</b>
	<b>PHONE:</b>	347-528-4671	
	<b>EMAIL:</b>	ehamsho@gmail.com	
<b>MANAGER</b>	<b>NAME:</b>	TBD	<b>LANDLORD</b>
	<b>PHONE:</b>		
	<b>EMAIL:</b>		
<b>APPLICATION TYPE (Check One)</b>			
<input type="radio"/> New	Has applicant owned or managed a similar business?		YES NO Yes
	What is/was the name and address of establishment?		La Bella Vita (163 Mulberry Street)
	What were the dates applicant was involved with this former premise?		Presently operating
<input checked="" type="radio"/> Transfer	What is the prior license # and expiration date?		1103001 (April 30, 2017)
	Is applicant making any alterations or operational changes?		YES NO Yes
	If alterations or operational changes are being made, please describe all changes. Enhanced Menu & hours reduction. Upgrade to full liquor		
<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:		
<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 NO	No. Will file after appearing before Community Board 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.		YES NO	Yes. See attached.
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	No
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		YES NO	Yes

<b>OPERATIONAL DETAILS</b> (*Closing time will be when establishment is vacated of all patrons)								
		<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>	<b>SATURDAY</b>	<b>SUNDAY</b>
<b>HOURS*</b> <i>(Indoor Only)</i>	<b>Operation</b>	11am - 11pm	>>>>>>>>>>>>	>>>>>>>>>>>>	>>>>>>>>>>>>	11am-12pm>>>>>>>>		11am-10pm
	<b>Kitchen</b>	11am - 11pm	>>>>>>>>>>>>	>>>>>>>>>>>>	>>>>>>>>>>>>	11am-12pm>>>>>>>>		11am-10pm
	<b>Music</b>	11am - 11pm	>>>>>>>>>>>>	>>>>>>>>>>>>	>>>>>>>>>>>>	11am-12pm>>>>>>>>		11am-10pm
If you plan to have music, what type(s)? (Circle all that apply)			<b>BACKGROUND</b>	<b>LIVE MUSIC</b>	<b>DJ</b>	<b>JUKE BOX</b>	<b>KARAOKE</b>	
<b>OCCUPANCY</b>								
	<b>Capacity (Certificate of Occupancy)</b>	<b>Maximum # of Persons You Anticipate Occupying Premises (Including Employees)</b>	<b>Number of Tables</b>	<b>Number of Seats</b>	<b>Number of Service Only Bars</b>	<b>Number of Stand-Up Bars</b>	<b>Number of Seats at Stand-Up Bar</b>	
<b>INSIDE</b>	100	90-100	25	80	0	1	6	
<b>OUTSIDE</b> <i>(Other than sidewalk café)</i>	N/A							
<b>SIDEWALK CAFE</b>	TBD	8	4	8				
How many floors are there? What is the capacity for each floor?					1st Floor and Basement (Basement is for Storage Only)			
How frequently will the owner(s) be at the establishment?					5-7 Days per week			
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	NO	No	
Will applicant have bottle or table service for beverage alcohol?					YES	NO	No	
Will you be hosting private, promotional or corporate events?					YES	NO	No promotions. Possible small dinner parties.	
Will outside promoters be used on a regular basis? If yes please describe.					YES	NO	Never	
Will you have a security plan? If, yes please attach.					YES	NO	No. Simple restaurant with limited hours.	
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	Yes, where applicable.	
Will applicant be using delivery bicycles? If yes, how many?					YES	NO	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?					YES	NO	Secured to sidewalk bike racks in front of establishment	
Where will delivery bicycles be stored during the day when not in use?					Basement			

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	No
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	Yes
Is a Public Assembly permit required?	YES	NO	Yes
Are your plans filed with DOB?	YES	NO	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	See attached list of associations.	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		February 1, 2016	
Who was your contact person at each group you met with?		See attached list of associations.	
When did applicant post the notice that was provided?		February 1, 2016	
Where did applicant post the notice that was provided?		Front Window of Establishment	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	YES	NO	347-528-4671
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	YES	NO	Yes

### **Block and Community Associations**

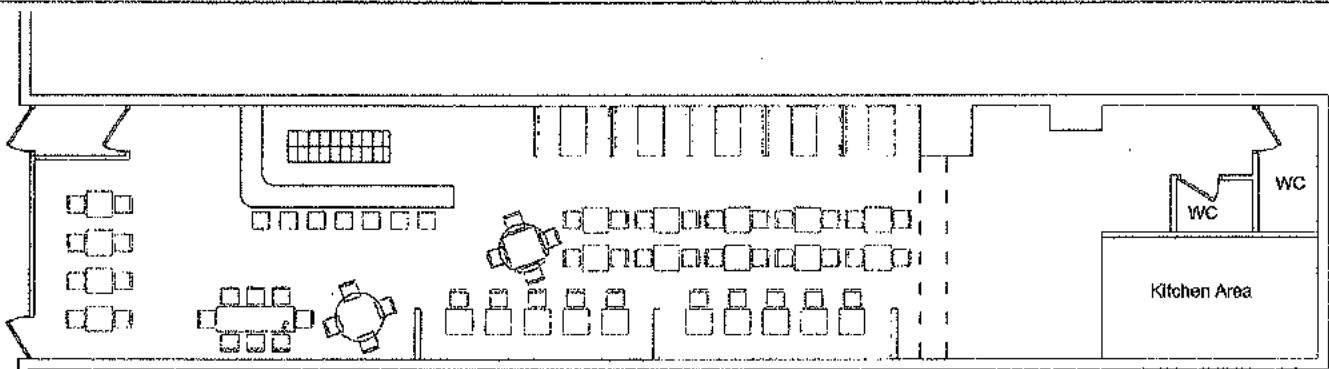
1. 200 West 19th/20th/21st/22nd/23rd Streets Block Association: Pamela Wolff  
at [pamela@angel.net](mailto:pamela@angel.net)
2. 200 West 19th/20th/21st/22nd/23rd Streets Block Association: Dottie Francoure  
at [dfranco243@earthlink.net](mailto:dfranco243@earthlink.net)
3. 200 West 19th/20th/21st/22nd/23rd Streets Block Association: Pat Cooke  
at [fcmgt@me.com](mailto:fcmgt@me.com)
4. 200 West 19th/20th/21st/22nd/23rd Streets Block Association: Merle Lister  
at [merle.levine@gmail.com](mailto:merle.levine@gmail.com)
5. 300 West 21st/22nd/23rd Streets Block Association: Eleanor Horowitz  
at [eleanor@quiltedcorner.com](mailto:eleanor@quiltedcorner.com)
6. 300 West 21st/22nd/23rd Streets Block Association: Andra Gabrielle  
at [300wba@gmail.com](mailto:300wba@gmail.com)
7. 300 West 21st/22nd/23rd Streets Block Association: Phyllis Waisman  
at [phylliswaisman@gmail.com](mailto:phylliswaisman@gmail.com)
8. 300 West 21st/22nd/23rd Streets Block Association: Zazel Loven  
at [zazelloven@yahoo.com](mailto:zazelloven@yahoo.com)
9. 400 West 20th Street Block Association: Lesley Doyel at [lesley@lyrichord.com](mailto:lesley@lyrichord.com)
10. 400 West 21/22/23 St. Block Association: Eileen McElduff at [emce33@aol.com](mailto:emce33@aol.com)
11. 400 West 21/22/23 St. Block Association: Jean Blair at [jblair@bobchristianson.com](mailto:jblair@bobchristianson.com)
12. 400 West 21/22/23 St. Block Association: Karen Jacob at [w400ba@gmail.com](mailto:w400ba@gmail.com)
13. 400 West 21/22/23 St. Block Association: Joanne Downes at [jdownesnyc@yahoo.com](mailto:jdownesnyc@yahoo.com)
14. 400 West 21/22/23 St. Block Association: Allen Oster at [aoster@earthlink.net](mailto:aoster@earthlink.net)
15. Bill Borock at [wborock@hotmail.com](mailto:wborock@hotmail.com)

BUILDING DESIGN				
State the name and type of business previously located in the space.	Patsy's Pizzeria			
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	Patsy's Pizzeria	
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	New Signage	
Will applicant have a vestibule within the establishment?	YES	NO	No	
Will applicant use a storm enclosure?	YES	NO	Not yet determined	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	NO	Yes	
Will applicant comply with the NYC noise code?	YES	NO	Yes	
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	Yes	
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	Yes	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	NO	No	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO		
Will the kitchen exhaust system extend to the roof?	YES	NO	Yes	
Will the establishment have an illuminated sign?	YES	NO	No	
Will the establishment have a canopy extending over the sidewalk?	YES	NO	No	
Where will the air conditioner be located? What type is it?	Central Air			
When was the air conditioner installed?				

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

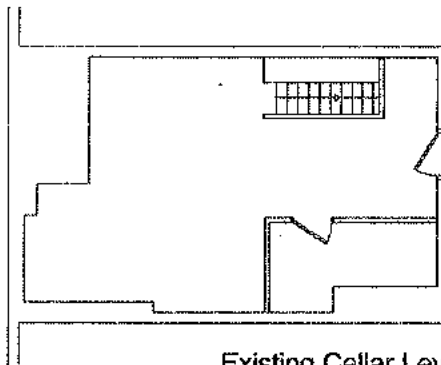
OUTDOOR ITEMS – SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	Yes
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	Yes
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	No
If yes, has applicant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

\*\*\*Applicant plans to apply for a small sidewalk café in a future application, but in the interests of full disclosure, is advising the CB about the proposed café at this time.



Existing Ground Floor Plan

Scale 1/8"=1'-0"



Existing Cellar Level Floor Plan

Scale 1/8"=1'-0"

# *Antipasti*

## **Fried Calamari 13**

Flour semolina dusted and flash fried served with marinara sauce

## **Cracked Pepper Lemon Mussels 13**

P.E.I. mussels served in a cracked pepper and lemon broth

## **Mussels Oreganata 13**

Jumbo mussels topped with seasoned bread crumb

## **Baked Clams 13**

## **Mozzarella Caprese 11**

Buffalo mozzarella, tomato and basil drizzled with aged balsamic glaze

## **Beef Carpaccio 11**

Tender filet thinly sliced served with arugula salad, shaved parma & truffle dressing

## **Eggplant Rollatini 11**

Eggplant stuffed with ricotta cheese, topped with marinara and melted mozzarella

## **Bruschetta 11**

Toasted bread topped with fresh tomato, basil garlic salsa

## **Buffalo Mozzarella Prosciutto 13**

in balsamic reduction

## **Hot Antipasto 24 (2 people)**

Mussels, clams, shrimp, calamari, eggplant rollatini, mushroom,

## **Soup of the Day 7**

# *Insalata*

## **Mixed Seafood Salad 18**

Calamari, shrimp, scallops, celery, cherry tomato, and toasted garlic served cold or warm

**Watercress salad 9**

Watercress, truffle infused goat cheese, roasted beets

**Bella Vita Salad 13**

Mixed greens, balsamic vinaigrette topped with salami, prosciutto, sopressata

**Arugula Salad 13**

Arugula, mixed greens, sliced apple, candied walnuts, gorgonzola cheese, lemon vinaigrette

**House Salad 9**

Mixed greens, tomato, sliced onions, balsamic vinaigrette

**Spinach Salad 13**

walnuts, gorgonzola cheese, red onion, balsamic vinaigrette dressing

**Caesar salad 11**

## *Pasta Lovers*

**Pappardelle Bolognese -15**

**Spaghetti Garlic and Olive Oil -13**

**Penne Vodka 15**

**Risotto Funghi-18**

**Fettuccine Alfredo-15**

**Fettuccine Meatballs-18**

**Cheese Ravioli -17**

**Lobster Ravioli- 19**

Spaghetti Carbonara 19

Shrimp Scampi 21

Gnocchi Napoletana 19

Garganelli Boscaiola 19

Gnocchi Pesto with Mussels 21

Linguini Frutti Di Mare 29

Tagliatelle Pescatore 25

Spaghetti Vongole 24

Home made Lasagna 19

"Pasta substitution Whole Wheat and Gluten Free"

## *Secondi*

Grilled Siriloin Steak 34

Grilled Rib Eye Steak 37

Branzino Modena 34

Grilled Salmon 29

Bella Vita Chicken 25/ Veal 26

stuffed with mozzarella, prosiutto, parmigiano, gorgonzola creamy sauce

Chicken Florentine/Francese 25/ Veal 26

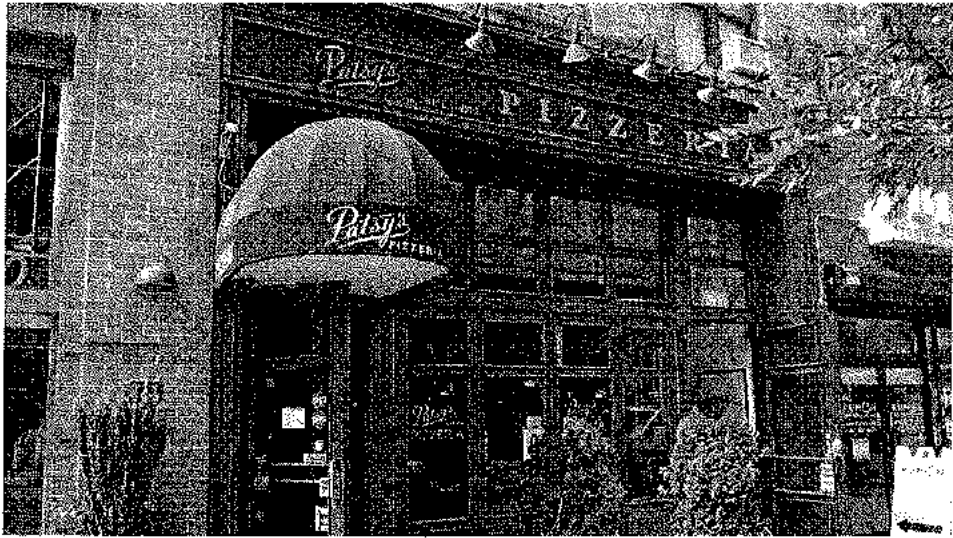
lemon sauce, topped with spinach and mozzarella

**Chicken allo Scarpariello 25**  
potato, pepper, lemon brown sauce

**Veal Picatta 26**  
lemon caper sauce

**Chicken Marsala 25**  
**Chicken Cacciatore 25**  
**Chicken alla Parmigiana 25**  
**Chicken Limone 25**

**Veal Spiedini 26**  
**Veal Cacciatore 26**  
**Veal Sorrentina 26**  
**Veal Milanese 26**







1 **Business License & Permits Committee**

Item #: 05

2  
3 March 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: Mamma Anna 730 LLC**  
12 **d/b/a Abitino's Pizza**  
13 *730 10<sup>th</sup> Avenue (49/50)*  
14 *New Restaurant Wine and Beer License*  
15

16 Dear Chairman Bradley:

17  
18 Manhattan Community Board 4 (MCB4) recommends **denial** of a Restaurant Wine and Beer License  
19 application for Mamma Anna 730 LLC d/b/a Abitino's Pizza – 730 10<sup>th</sup> Avenue (49/50), **unless** the  
20 attached stipulations, agreed to and signed by the applicant, are part of the method of operation for this  
21 establishment with a capacity of less than 74, 5 tables, 16 seats, and 1 Stand-up Bar with no seats.  
22

23  
24 Sincerely,

25  
26  
27 Delores Rubin  
Chair

Burt Lizarin  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
Mamma Anna 730 LLC		Abitino's Pizza	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
730 10th Avenue		West 49th and West 50th	10019
<b>OWNER</b> <small>(Attach a list of all the people that will be associated/involved with the license)</small>	<b>NAME:</b>	Mario Abitino, Jr.	<b>NAME:</b> Kathleen E. Negri Stathopoulos, Esq.
	<b>PHONE:</b>	347-538-1465	<b>PHONE:</b> 718-567-2990
	<b>EMAIL:</b>	mario@abitinogroup.com	<b>EMAIL:</b> negriesq@aol.com
<b>MANAGER</b>	<b>NAME:</b>	N/A	<b>NAME:</b> Marsac Realty LLC
	<b>PHONE:</b>		<b>PHONE:</b> 212-595-5565
	<b>EMAIL:</b>		<b>EMAIL:</b>
<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="checkbox"/> YES <input type="checkbox"/> NO
	What is/was the name and address of establishment?		Abitino Foods Inc. 1435 Broadway NY, NY
	What were the dates applicant was involved with this former premise?		June 2005 to Present
<input type="radio"/> <b>Transfer</b>	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/attach 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 type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Within 2 weeks
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	9:30-11	9:30-11	9:30-11	9:30-11	9:30-11	9:30-11	11-11
	Kitchen	Same	Same	Same	Same	Same	Same	Same
	Music	Same	Same	Same	Same	Same	Same	Same
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE	
OCCUPANCY								
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar	
INSIDE	Less than 74	30	5	16	0	1	0	
OUTSIDE (Other than sidewalk café)	N/A							
SIDEWALK CAFE	N/A							
How many floors are there? What is the capacity for each floor?					1 / Less than 74			
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 <input checked="" type="checkbox"/>		
Will applicant have bottle or table service for beverage alcohol?					YES	NO <input checked="" type="checkbox"/>		
Will you be hosting private, promotional or corporate events?					YES	NO <input checked="" type="checkbox"/>		
Will outside promoters be used on a regular basis? If yes please describe.					YES	NO <input checked="" type="checkbox"/>		
Will you have a security plan? If, yes please attach.					YES	NO <input checked="" type="checkbox"/>		
Will security plan be implemented?					YES	NO <input checked="" type="checkbox"/>		
Will State certified security personnel be used?					YES	NO <input checked="" type="checkbox"/>		
Will New York Nightlife Association and NYPD Best Practices be followed?					YES <input checked="" type="checkbox"/>	NO		
Will applicant be using delivery bicycles? If yes, how many?					YES <input checked="" type="checkbox"/>	NO	1 - 3	
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?					YES <input checked="" type="checkbox"/>	NO		
Where will delivery bicycles be stored during the day when not in use?					On Sidewalk Near Curb			

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	NO <input checked="" type="checkbox"/>	
Is a Public Assembly permit required?	YES	NO <input checked="" type="checkbox"/>	
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		
	# 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?		January 28, 2016	
Where did applicant post the notice that was provided?		Front of Store	
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 <input type="checkbox"/> 347-538-1465
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 <input type="checkbox"/>

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

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

OUTDOOR ITEMS – SIDEWALK CAFE			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO <input checked="" type="checkbox"/>	No SW Cafe
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	

- W. 49TH ST. -

GARAGE	THE ORIGINAL TX-MX
--------	--------------------

- 10TH AVE. -

- W. 50TH ST. -

TUTORING CENTER	FAST FOOD
-----------------	-----------

AREA SURVEY  
732 10TH AVENUE  
NEW YORK, N.Y.  
DECEMBER 28, 2015 - NOT TO SCALE

GROCERY	APPLICANT	RESIDENTIAL	COMPUTER REPAIR	DELT	CLEANERS	BUILDER SUPPLIES	COMMERCIAL OFF.	ADRIATIC WINES & LIQUOR
---------	-----------	-------------	-----------------	------	----------	------------------	-----------------	-------------------------

GROCERY	MOCC MOCC	LIBRARY	GROCERY	123 BURGER SHOT BEER	WAYDON LOUNGE	VACANT (UNDER CONSTRUCTION)
---------	-----------	---------	---------	----------------------	---------------	-----------------------------

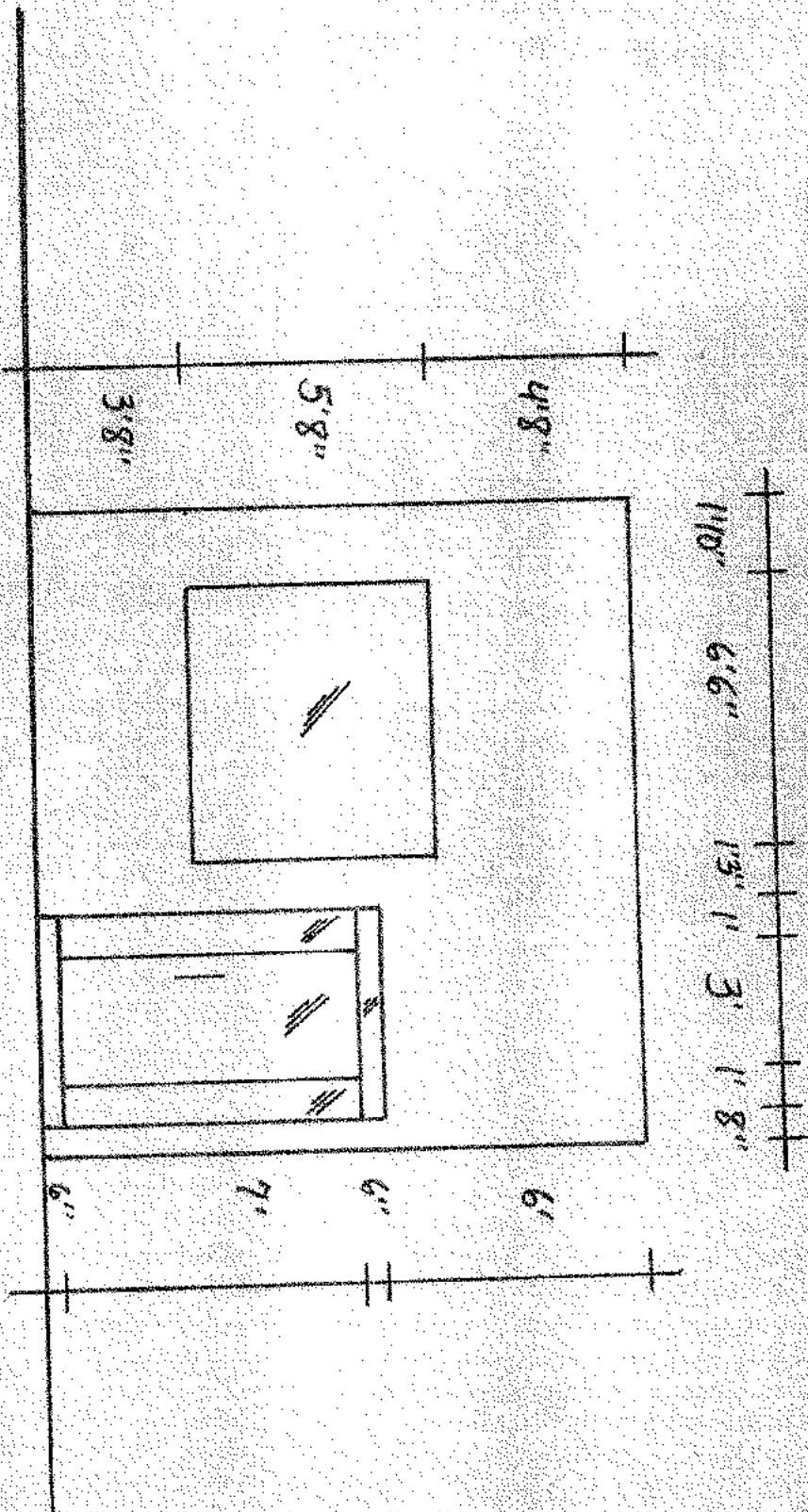
FRONT ELEVATION

732 10<sup>TH</sup> AVENUE

NEW YORK, N.Y.

DECEMBER 28, 2015

SCALE - 1/4" = 1'0"



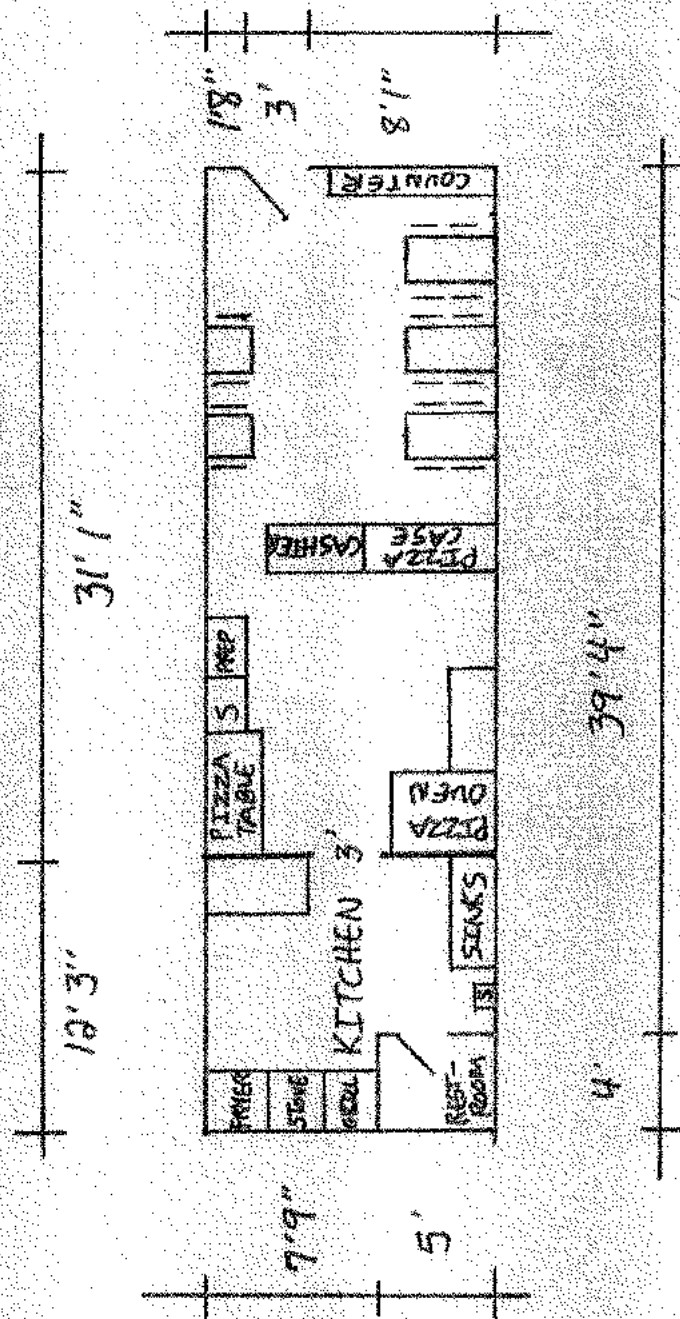
# INTERIOR DIAGRAM

732 10TH AVENUE

NEW YORK, N.Y.

DECEMBER 28, 2015

NOT TO SCALE



Also Serving: [Pizza Menu for New York City Restaurants](#)



[Home](#) > [Murray Hill / Greenvy](#) > [East 32nd](#) > [Abitino's Pizzeria](#)

### Similar and Nearby Restaurants

[Cibo](#)  
[Royal Pizzeria](#)  
[Abitino's Pizzeria & Restaurant](#)  
[Sant's Place](#)  
[La Stenza](#)  
[Giuseppe's Pizzeria](#)  
[Everyday Gourmet Deli](#)  
[Notaro's Ristorante](#)  
[Fagiolini](#)  
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[Rostini's](#)  
[La Gloria](#)  
[Rocky's Number 11](#)  
[Pizza & Pita](#)  
[Margarita Bar](#)  
[Brick Oven Pizza 33](#)  
[Pizza King](#)  
[NY Imperial Pizza aka La Bella's Imperial](#)  
[Cafe Bonjour](#)  
[Marchi's](#)  
[Dough Boys](#)  
[Piccolo Cafe](#)  
[Vezzo](#)  
[Trattoria Belvedere](#)  
[Silo Cafe](#)  
[Bravo Pizza](#)  
[Sistango](#)  
[Garden Trattoria Toscana](#)  
[Joey Pepparoni Pizza](#)  
[Little Italy Pizza](#)

## Abitino's Pizzeria

\$ Italian, Pizza  
 733 2nd Ave, New York 10016  
 (Btwn 39th & 40th St)  
 (646) 808-3351

Order Online  
with Seamless

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### Abitino's Pizzeria

733 2nd Ave - Btwn 39th & 40th St. (646) 808-3351

click map to interact



Bruschetta tomato, shallot, basil with extra virgin olive oil	7.00
Fried Calamari pan-fried calamari served with our delicious homemade tomato sauce.	9.50
Fried Zucchini tossed with garlic and herbs served with a side of tomato sauce.	7.00
Eggplant Rollatini Appetizer fresh rolled eggplant filled with ricotta and topped with tomato sauce and melted mozzarella.	8.50
Mozzarella Sticks classic mozzarella sticks served with a side of tomato sauce.	7.50
Buffalo Rock Shrimp crispy rock shrimp tossed in our signature buffalo sauce, served with blue cheese crumbles.	9.75
Crispy Shrimp With French Fries	9.50
Chicken Fingers freshly-breaded golden brown tenders served with honey mustard or bbq sauce.	8.00
Buffalo Chicken Tenders freshly-breaded golden brown tenders in our signature buffalo sauce topped with crumbled blue cheese and served with ranch dressing on the side.	9.00
Homemade Garlic Bread	3.45
French Fries With Cheese	4.95
Buffalo Chicken Wings our delicious chicken wings are served with blue cheese, celery sticks and your choice of sauce.	(24) 23.50 (8) 7.95 (50) 46.95
French Fries	3.95
Homemade Garlic Bread With Cheese mozzarella cheese.	4.25
Garlic Knots	1.50

#### Salads

Abitino's Signature Salad delicate mesclun greens dressed in balsamic vinaigrette and topped with crispy granny smith apples and raisins, accented with blue cheese crumbles and walnuts.	9.75
Mozzarella Caprese Salad fresh ovchine mozzarella, roma tomatoes and fresh basil in olive oil.	8.75
Organic House Salad romaine hearts, organic baby greens, roma tomatoes, cucumbers, red onion and your choice of dressing.	6.95
Classic Caesar Salad fresh romaine lettuce with our caesar dressing, homemade croutons and shaved parmesan cheese.	7.50
Summer Salad roma tomatoes, cucumber, red onions and balsamic vinaigrette.	7.95

1/13/2016 12:00 PM

1/27/2016

## Abitino's Pizzeria - New York Restaurant - MenuPages Italian Pizza Restaurant Search - Menu

Chicken Parmigiana Hot Hero	8.75
Eggplant Parmigiana Hot Hero	8.75
Meatball Parmigiana Hot Hero	8.75
Shrimp Parmigiana Hot Hero	9.50
Sausage, Peppers And Onions Hot Hero	8.75
Sausage Parmigiana Hot Hero	8.75
Crisped Chicken Hot Hero with lettuce, tomato and mayo.	8.75
Crispy Chicken Hot Hero with lettuce, tomato and mayo.	8.75
Sausage & Broccoli Rabe sauteed with fresh garlic & olive oil	12.00

## Rolls &amp; Calzones \$6.50

Chicken Roll With Sauce & Mozzarella
Meatball Roll With Sauce & Mozzarella
Pepperoni Roll With Mozzarella
Sausage Roll With Peppers, Onions & Mozzarella
Eggplant Roll With Ricotta & Mozzarella
Cheese Calzone With Ricotta & Mozzarella
Spinach Roll With Mozzarella
Meat Stromboli
Vegetable Stromboli

## Pizza By The Slice

Regular Slice	3.00
Margherita Slice	3.75
Grandma Slice	3.95
Sicilian Slice	3.95

## Abitino's Pizza Pies

Cheese Pizza	(14") 15.50 (12") 9.00 (18") 17.50
Sicilian Pie 12 slices	21.00

## Specialty Pizzas

Margherita Pizza thin crust square pie topped with mozzarella & tomato sauce on a garlic bread crust.	18.00 9.95 21.00
Caprese diced tomato and fresh mozzarella with basil.	9.95 21.00 18.00
Pizza Bianca combination of three cheeses: ricotta, mozzarella and parmesan.	16.00 9.95 21.00
Creamy Spinach Pizza creamy spinach and artichoke sauce, topped with mozzarella cheese.	22.00 20.00 9.95
Vegetable Lover Pizza fresh garden vegetables with tomato sauce and mozzarella.	18.00 9.95 21.00
Buffalo Chicken Pizza chunks of chicken in our secret buffalo sauce with mozzarella and topped off with crumbled blue cheese.	9.95 23.00 19.00
Chicken Marsala Pizza chicken sauteed in a marsala wine sauce with mushrooms and mozzarella.	19.00 9.95 23.00
Meat Lover Gourmet Pizza a combination of pepperoni, meatballs, sausage and ham.	23.40 19.00 9.95
San Gennaro Gourmet Pizza fresh Italian sweet sausage, peppers and onions.	19.00 9.95 23.00
Chicken Supreme Gourmet Pizza grilled chicken, onions and diced tomatoes with tomato sauce and mozzarella.	9.95 23.00 19.00
The Works Gourmet Pizza meatball, pepperoni, sausage, peppers, mushrooms and onions.	19.00 9.95 23.00
Grandma Pizza 12 slices, thin crust square pie topped with mozzarella & tomato sauce on a garlic bread crust.	23.00

\$2.50

<b>Pasta With Meatballs</b> our homemade Italian meatballs served with our homemade tomato sauce.	10.75
<b>Pasta With Sausage</b> sweet Italian sausage served in our homemade tomato sauce.	10.75
<b>Pasta With Garlic &amp; Oil</b> fresh garlic simmered in olive oil and served with your favorite pasta.	9.75
<b>Pasta Alla Vodka</b> homemade tomato sauce with vodka and a touch of cream.	10.75
<b>Pasta With Alfredo Sauce</b> classic cream sauce with parmigiana cheese and egg yolk.	10.75
<b>Pasta With Bolognese Sauce</b> our homemade tomato sauce with seasoned ground beef.	10.75
<b>Sausage &amp; Broccoli Rabe</b> sauced with fresh garlic & olive oil.	12.00
<b>Pasta With Clam Sauce</b> fresh little neck clams sautéed with garlic and olive oil.	12.90
<b>Pasta With Marinara Sauce</b> fresh plum tomatoes sauced and simmered in olive oil, garlic and basil.	9.75
<b>Pasta With Homemade Tomato Sauce</b> made from real Italian peeled tomatoes.	9.75
<b>Pasta Primavera</b> fresh vegetables in a garlic and oil sauce.	10.75
<b>Pasta With Butter Sauce</b> pasta with butter, a kid's favorite.	9.75

### Specialty Pasta Dishes

<b>Gnocchi Serrantino</b> potato dumpling pasta cooked in our homemade tomato sauce with fresh mozzarella and basil.	11.50
<b>Lobster Ravioli</b> pasta pillows filled with fresh lobster and ricotta cheese in a pink creamy tomato sauce.	11.95
<b>Meat Stuffed Shells</b> pasta shells filled with creamy ricotta in our tomato sauce and topped with mozzarella.	10.75
<b>Baked Ziti</b> penne pasta with ricotta, tomato sauce and mozzarella.	10.75
<b>Baked Lasagna</b> our homemade lasagna is made with ricotta cheese, ground beef and our tomato sauce and topped with mozzarella.	10.75
<b>Baked Ravioli</b> pasta pillows filled with creamy ricotta in our tomato sauce and topped with mozzarella.	10.75

### Salads

<b>Chicken Parmigiana</b> crispy chicken breast with tomato sauce and mozzarella cheese.	14.99
<b>Chicken Marsala</b> chicken breast sautéed with mushrooms and marsala wine sauce.	14.90
<b>Chicken Francese</b> chicken breast sautéed in a lemon butter sauce.	14.50
<b>Chicken Abitino</b> crispy chicken baked with sautéed spinach and broccoli, then topped with fresh mozzarella and marinara sauce.	15.50
<b>Eggplant Parmigiana</b> breaded eggplant topped with tomato sauce & mozzarella.	13.50
<b>Eggplant Rollatini Entree</b> eggplant stuffed with ricotta, parmigiana and mozzarella cheese, served with homemade tomato sauce.	15.05
<b>Shrimp Parmigiana</b> breaded shrimp with tomato sauce and mozzarella.	15.95
<b>Shrimp Marinara</b> shrimp sautéed in our fresh marinara sauce with fresh basil.	15.95
<b>Calamari Marinara</b> calamari sautéed with our fresh marinara sauce with fresh basil.	14.95
<b>Frank Sinatra</b> shrimp, calamari, mussels and clams in our fresh spicy marinara.	16.95

### Side Orders

<b>Meatballs</b> 3 per order.	6.95
<b>Italian Sweet Sausage</b>	6.95
<b>Broccoli</b> sautéed in garlic and oil.	6.95
<b>Spinach</b> sautéed in garlic & oil.	6.95
<b>Sautéed Broccoli Rabe</b>	7.90

### Desserts

<b>Cannoli</b>
<b>Tiramisu</b>

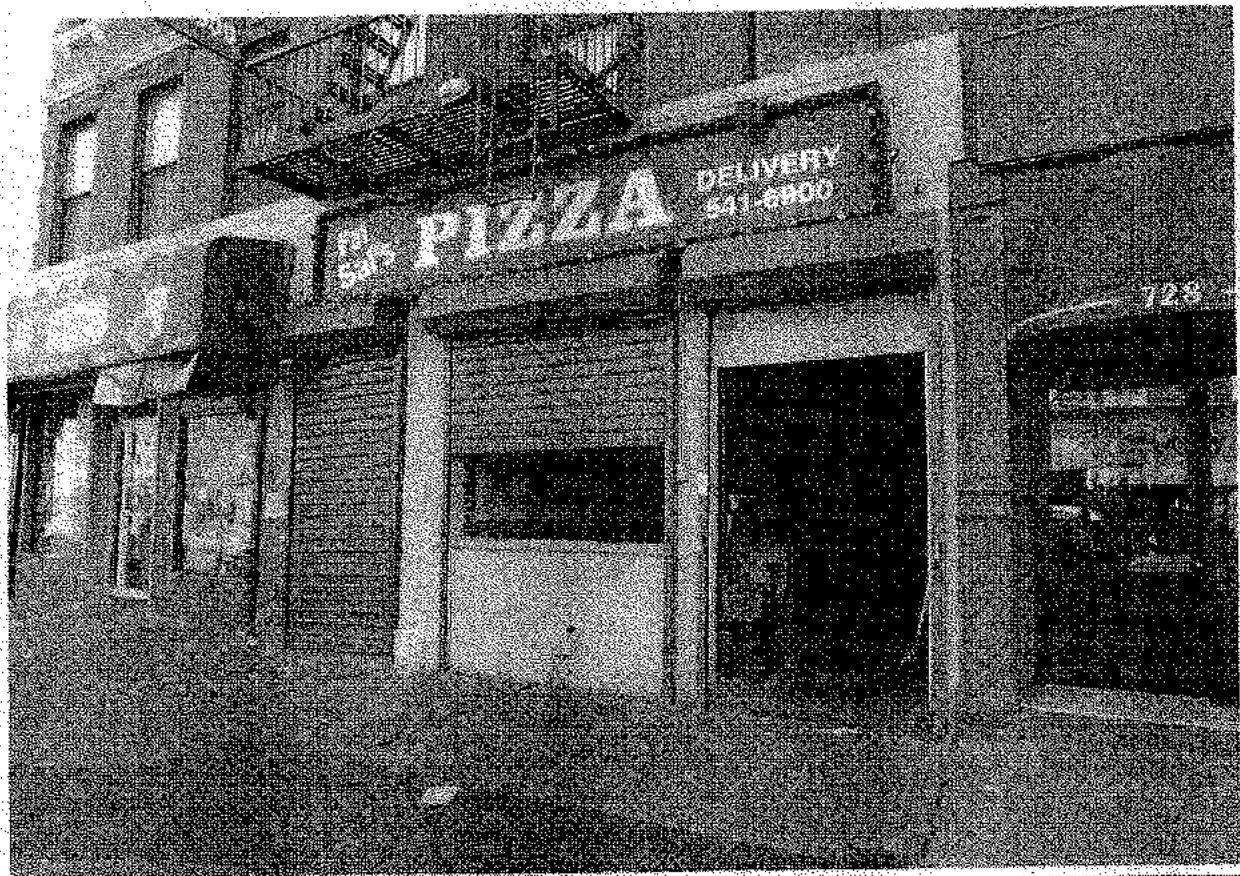
1/27/2016

Abitino's Pizzeria - New York Restaurant - MenuPages Italian, Pizza Restaurant Search - Menu

Cheese Cake

BEVERAGES

Bottled Soda popsi, diet popsi, popsi max, ginger ale, sierra mist, seltzer, brisk ice tea, welch grape, orange crush, mountain dew, hawain punch	(20oz) 1.90
2 Liter Soda popsi, diet popsi, orange crush, ginger ale, brisk ice tea	3.50
Spring Water	(16oz) 1.75
Panna Water	(16.9oz) 2.50
San Feiligrino Sparkling Water	(16.9oz) 2.50
Nantucket cranberry juice, apple juice, orange juice, half lemonade half lemon	4.50
Snapple lemon iced tea, diet iced tea, peach iced tea, diet peach iced tea, snapple apple, fruit punch, raspberry, raspberry peach, cranberry raspberry, diet raspberry, lemonade	2.00



ALIDATI

3/22/200

Dept of Tax  
and Finance

DTF-17-A (7/03)

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1 **Business License & Permits Committee**

Item #: 06

2  
3 March 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: Wisdom Foods Columbus Circle, LLC**  
12 **d/b/a Ellary's Greens**  
13 *1000S 8<sup>th</sup> Avenue (57/58-Underground Subway Platform)*  
14 *New On-Premise Liquor License*  
15

16 Dear Chairman Bradley:

17  
18 Manhattan Community Board 4 (MCB4) recommends **denial** of an On-Premise Liquor License  
19 application for Wisdom Foods Columbus Circle, LLC d/b/a Ellary's Greens – 1000S 8<sup>th</sup> Avenue  
20 (57/58), **unless** the attached stipulations, agreed to and signed by the applicant, are part of the method of  
21 operation for this establishment with a capacity of 24, 5 tables, and 5 seats.  
22

23 Sincerely,

24  
25  
26 Delores Rubin  
Chair

Burt Lazarin  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

27  
28

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>CORPORATION NAME</b> Wisdom Foods Columbus Circle, LLC		<b>DOING BUSINESS AS (DBA)</b> Ellary's Greens	
<b>STREET ADDRESS</b> 1000S Eighth Avenue, Store #5, New York, NY		<b>CROSS STREETS</b> Underground Subway Platform between 57th and 58th Street	<b>ZIP CODE</b> 10019
<b>OWNER</b> <small>(Attach a list of all the people that will be associated/linked with the license)</small>	<b>NAME:</b> Leth Hill	<b>ATTORNEY/ REPRESENTATIVE</b>	<b>NAME:</b> James D. DiPasquale
	<b>PHONE:</b> 646-664-4481		<b>PHONE:</b> 646-383-4607
	<b>EMAIL:</b> info@ellarysgreens.com		<b>EMAIL:</b> james@dlgnyc.com
<b>MANAGER</b>	<b>NAME:</b> TBD	<b>LANDLORD</b>	<b>NAME:</b> Columbus Turnstyle LLC
	<b>PHONE:</b>		<b>PHONE:</b> 917-716-7140
	<b>EMAIL:</b>		<b>EMAIL:</b>
<b>APPLICATION TYPE (Check One)</b>			
<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?		<b>YES</b> <b>NO</b>
	What is/was the name and address of establishment?		Ellary's Greens (Carmine Street Location)
	What were the dates applicant was involved with this former protocol?		Presently operating
<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 all changes.		
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?		
	Please 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?		<b>YES</b>	<input checked="" type="radio"/> <b>NO</b>
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="radio"/> <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="radio"/> <b>NO</b>
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="radio"/> <b>YES</b>	<b>NO</b>

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)								
		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>HOURS*</b> (Indoor Only)	Operation	7 Days Per Week, 7:00 a.m. to 9:00 p.m.	>>>>>>>>	>>>>>>>>	>>>>>>>>	>>>>>>>>	>>>>>>>>	>>>>>>>>
	Kitchen	7 Days Per Week, 7:00 a.m. to 9:00 p.m.	>>>>>>>>	>>>>>>>>	>>>>>>>>	>>>>>>>>	>>>>>>>>	>>>>>>>>
	Music	7 Days Per Week, 7:00 a.m. to 9:00 p.m.	>>>>>>>>	>>>>>>>>	>>>>>>>>	>>>>>>>>	>>>>>>>>	>>>>>>>>
If you plan to have music, what type(s)? (Circle all that apply)			BACKGROUND	LIVE MUSIC	DJ	JUKE BOX	KARAOKE	
<b>OCCUPANCY</b>								
	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>	TBD	24	5	5	0	0	0	
<b>OUTSIDE</b> (Other than sidewalk café)	N/A							
<b>SIDEWALK CAFÉ</b>	N/A							
How many floors are there? What is the capacity for each floor?					1 Floor			
How frequently will the owner(s) be at the establishment?					5 to 7 Days Per Week			
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	<input checked="" type="radio"/> 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?								

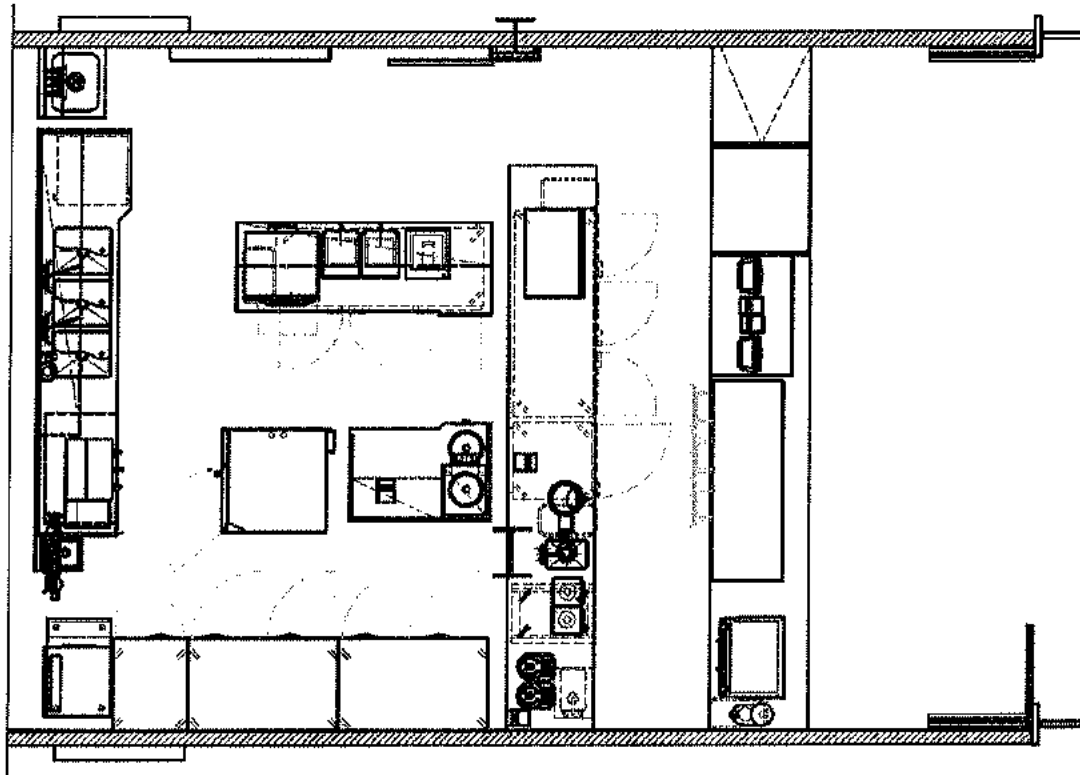
LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	Pending
Is a Public Assembly permit required?	YES	NO	
Are your plans filed with DOB?	YES	NO	

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 50th/51st Streets Block Association (Steve Belida)	
	# 2	West 55th Street Block Association (Christine Gorman)	
	# 3	300 West 55th Street Block Association (Paul Loeb)	
	# 4	300 West 55th Street Block Association	
	# 5		
Please provide dates when applicant met with the groups listed above.		Emailed the above Block Associations on 2/1/16	
Who was your contact person at each group you met with?		See above	
When did applicant post the notice that was provided?		2/1/2016	
Where did applicant post the notice that was provided?		Storefront	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		YES	NO 646-664-4481
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		YES	NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	N/A		
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="radio"/> NO	
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	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)	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	
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?	YES	<input checked="" type="radio"/> NO	
Will the kitchen exhaust system extend to the roof?	YES	<input checked="" type="radio"/> NO	
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?	N/A		
When was the air conditioner installed?			

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



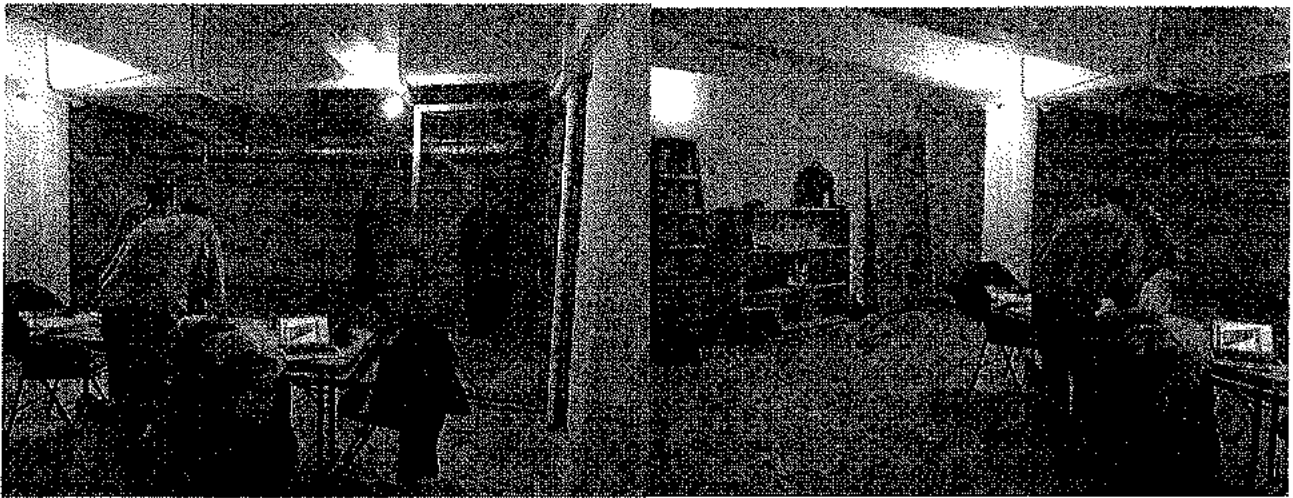
Interior Floor Plan  
Wisdom Foods Columbus Circle, LLC  
10005 Eighth Avenue, Store #5, New York, NY 10019  
a/k/a Store #5 MTA Passageway under 57<sup>th</sup> & 58<sup>th</sup> Street on Eighth Avenue

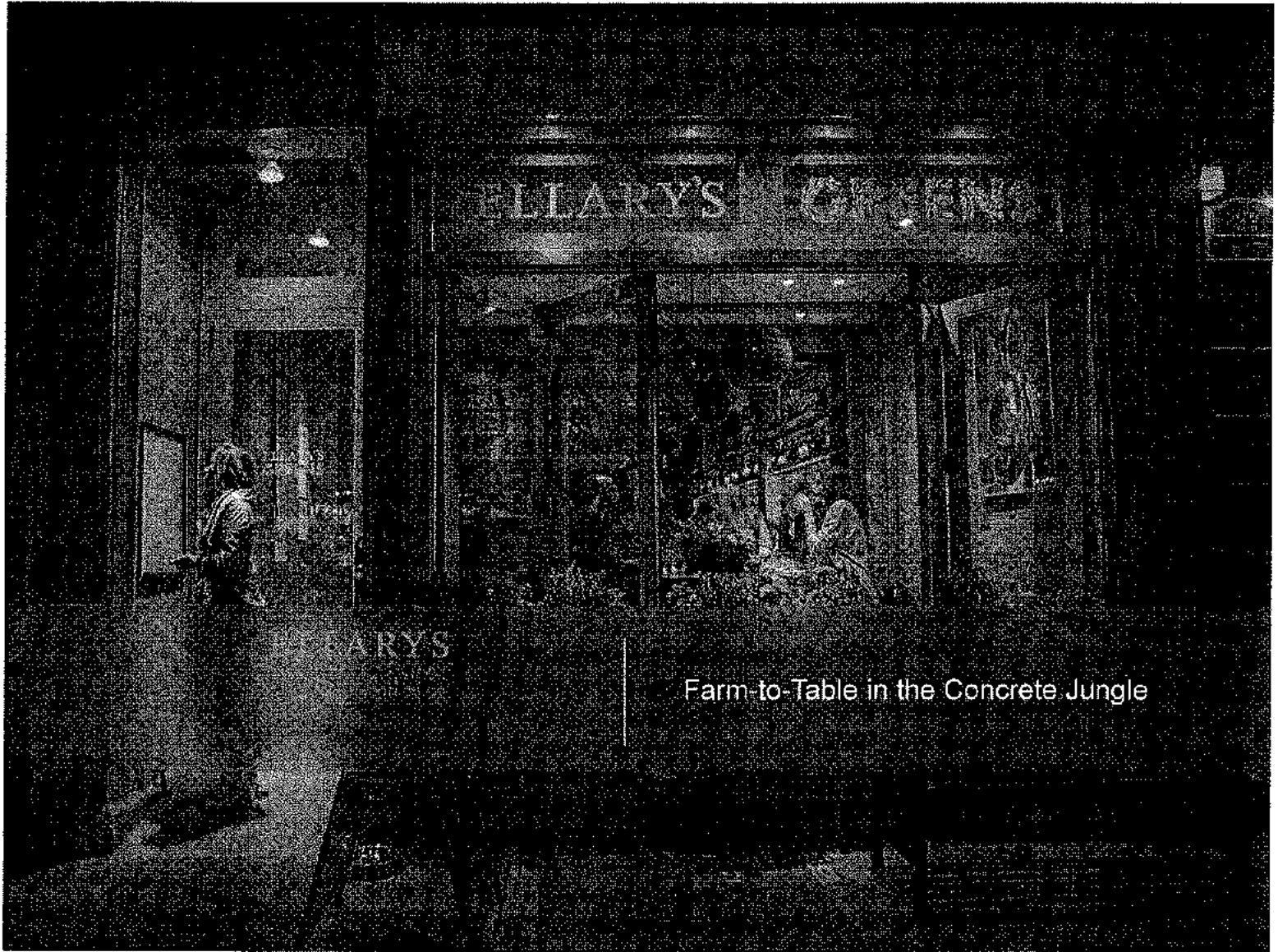




Artist's Rendering  
Wisdom Foods Columbus Circle, LLC  
1000S Eight Avenue, Store #5, New York, NY 10019  
a/k/a Store #5 MTA Passageway under 57<sup>th</sup> & 58<sup>th</sup> Street on Eighth Avenue

Present Condition Photographs





ELLARY'S

Farm-to-Table in the Concrete Jungle

ELLARY'S ORGANIC MARKET  
1234 Main Street  
New York, NY 10001  
Phone: (212) 555-1234  
www.ellarysorganic.com

# ELLARY'S GREENS

DINNER

Ellary's Greens  
33 Carline Street  
New York, NY  
[ellarysgreens.com](http://ellarysgreens.com)



## SALADS

add chicken +6 | add salmon +6 | add house-smoked tofu +4 | add avocado +4

<input type="checkbox"/> <input type="checkbox"/>	<b>Vietnamese Brown Rice Noodle</b> with shrimp, egg ribbons, ginger, cucumbers, carrots, bean sprouts, nuoc cham, cilantro, & fish sauce	18
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Seasonal Mushroom Salad</b> with spinach, celery root, white beans, hard-boiled egg, & piquillo peppers	16
<input checked="" type="checkbox"/> <input type="checkbox"/>	<b>Tuscan Kale</b> with eggplant, feta, roasted tomatoes, roasted peppers, & hummus vinaigrette*	16
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Moroccan Lentil</b> with roasted carrots, almonds, & toasted cumin vinaigrette*	16
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Bee's Salad</b> with hearts of palm, green beans, avocado, frisée, walnuts, & raspberry-caper vinaigrette	15
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Ellary's Mixed Greens</b> assorted seasonal greens with pepitas, sunflower seeds, & choice of vinaigrette: cider, hummus, creamy cashew, raspberry-caper	Lg 12 Sm 8

## SANDWICHES

We offer gluten-free wraps; please request.

	<b>Salmon Burger</b> with red onions, alfalfa sprouts, tomatoes, & tzatziki sauce served on a house-made whole-grain English muffin*	15
<input type="checkbox"/>	<b>BLT</b> with house-cured bacon, frisée, & marinated tomatoes*	12
<input checked="" type="checkbox"/> <input type="checkbox"/>	<b>Chicken Burger</b> with escarole & roasted tomato jam on house-made whole-grain English muffin	10

## SPECIALS

Ask your server for tonight's specials!

## SOUPS

Large 8 | Small 6

<input type="checkbox"/> <input type="checkbox"/>	<b>Chicken Vegetable</b> - fresh freebird chicken with seasonal vegetables
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Daily Special Soup</b> - ask your server

## BITES

<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>House-Smoked Organic Deviled Eggs</b>	10
<input checked="" type="checkbox"/> <input type="checkbox"/>	<b>Seasonal Hummus</b> with pita chips*	10
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Savory Spiced Nuts</b>	6
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Lemon Olives</b> fresh & local from Viridis Arium	6



Vegan



Vegetarian



Gluten-Free  
Ingredients



Dairy-Free

Please inform us of any food allergies \*These items contain alcohol and/or gluten





Great for pairing or sharing!

## PROTEINS

○	<b>Grass-fed Bison Strip Loin</b> with cherry-date glaze, almonds, yogurt-lemon sauce, & served with chickpea fries <sup>†</sup>	24
○ □	<b>Grilled Salmon</b> served with a salad of cucumbers, fennel, tarragon, lemon, & fingerling potatoes <sup>†</sup>	19
○ □	<b>Crispy Roasted Chicken Breast</b> with purée of seasonal vegetables & fresh herbs <sup>†</sup> <i>Takes 20 minutes, but it's well worth it!</i>	16
○ □	<b>Steamed Chicken Breast</b> with ginger-scallion sauce <sup>†</sup> <i>Takes 20 minutes, but it's well worth it!</i>	16
○ □	<b>Shrimp Scampi</b> with zucchini, tomatoes, garlic, rosemary, & lemon <sup>†</sup>	16
▽ ○ □	<b>Green Thai Tofu Curry</b> with seasonal vegetables, ginger, & coconut milk served with brown rice on the side <sup>†</sup> substitute shrimp for tofu substitute chicken for tofu	16 18 16

## VEGETABLES

▽ ○	<b>Stuffed Spanish Poblano Pepper</b> with quinoa, black eyed peas, sofrito, & cucumber dill yogurt sauce <sup>†</sup>	12
▽ ○ □	<b>Medley of Seasonal Mushrooms</b> with cashew cream, fresh herbs, white wine, & shallots <sup>†</sup>	12
▽ ○ □	<b>Roasted Brussels Sprouts</b> with butternut squash, walnuts, & orange zest	10
▽ ○ □	<b>Roasted Cauliflower</b> with thyme, red chili flakes, & lemon confit	10
○ □	<b>White Cannellini Beans</b> with house-cured bacon, leeks, & oven-dried tomatoes	10
▽ ○ □	<b>Red Swiss Chard</b> with roasted cremini mushrooms, pine nuts, & pine vinaigrette <sup>†</sup> <i>made with house-made pine vinegar from locally foraged pine needles</i>	10
▽ ○ □	<b>Sautéed Baby Bok Choy</b> with garlic, pickled ginger, & shiitake mushrooms <sup>†</sup>	10
▽ ○ □	<b>Steamed Kale</b> with red quinoa, peas, & rice	10

## ROOTS & GRAINS

○	<b>Bacon Mac &amp; Cheese</b> with quinoa-corn pasta, gruyère, cheddar, kale, house-cured bacon, & onions <sup>†</sup>	15
▽	<b>Spinach Ricotta Gnocchi</b> with parmigiano-reggiano, cremini mushrooms, & swiss chard	14
▽ ○ □	<b>Pan Roasted Sweet Potatoes</b> with pickled zucchini & cilantro	10
▽ ○ □	<b>Fingerling Potatoes</b> sautéed with garlic confit & rosemary <sup>†</sup>	10
▽ ○ □	<b>Mashed Yukon Gold Potatoes</b> with olives, fresh herbs, & sliced almonds	10
▽ ○ □	<b>Chickpea Fries</b> with rosemary & poblano-sofrito aioli	10

▽  
Vegan

▽  
Vegetarian

○  
Gluten-Free  
Ingredient

□  
Dairy-Free

Please inform us of any food allergies. † These items contain subtle seasonal spins.





## ORGANIC FRESH JUICES

SMALL \$7 12OZ LARGE \$9 16OZ

### OUR COMBINATIONS

- ✓ ◻ **GO!** carrot, apple, beet, celery, cucumber, & spinach
  - ✓ ◻ **All Greens** spinach, kale, cucumber, celery, & parsley
  - ✓ ◻ **Sunshine** carrot, apple, lemon, ginger, & mint
  - ✓ ◻ **Blary's Greens** kale, green apple, & lime
  - ✓ ◻ **The Lunatic** celery, cucumber, apple, cilantro, ginger, & cayenne
  - ✓ ◻ **V-7** carrot, kale, spinach, parsley, celery, cucumber, & beet
  - ✓ ◻ **Super** carrot, beet, garlic, spinach, cucumber, & vitamin c
  - ✓ ◻ **Wellness** cucumber, celery, parsley, lemon, ginger, & orange juice
  - ✓ ◻ **Cleanse** cucumber, lemon, cayenne, & maple syrup
  - ✓ ◻ **Lighten Up** apple, lemon, & lemon
  - ✓ ◻ **Detox** kale, spinach, celery, cucumber, apple, parsley, & lemon
  - ✓ ◻ **Beauty** cucumber, aloe vera juice, & mint
- add ginger +1 | add wheatgrass +2

### YOUR OWN

#### Pick up to five.

- |             |          |
|-------------|----------|
| apple       | carrot   |
| green apple | kale     |
| pear        | spinach  |
| orange      | beet     |
| grapefruit  | cucumber |
| pineapple   | celery   |
| lemon       | parsley  |
| lime        | lemon    |
| watermelon  | garlic   |
| (seasonal)  | cayenne  |

- add ginger +1  
add wheatgrass +2

### SHOTS

- |                                 |                 |
|---------------------------------|-----------------|
| Remedy ginger, garlic, & lemon  | 4               |
| Zinger lemon, ginger, & cayenne | 4               |
| Ginger or Wheatgrass            | Set 3<br>Shot 5 |

## SMOOTHIES

ONE SIZE \$9 18OZ

- ✓ ◻ **Banana Berry** blueberries, strawberries, bananas, & choice of organic milk
- ✓ ◻ **Just Peachy** peaches, strawberries, bananas, apple juice, & cinnamon
- ✓ ◻ **Skin Deep** mangoes, strawberries, bananas, coconut water, & flax oil
- ✓ ◻ **Tropical Delight** pineapples, mangoes, bananas, strawberries, & coconut water
- ✓ ◻ **Relax** bananas, coconut milk, & lemongrass
- ✓ ◻ **Black Beauty** blueberries, blackberries, bananas, aloe vera juice, & choice of organic milk
- ✓ ◻ **Cold Buster** bananas, strawberries, peaches, orange juice, & vitamin c
- ✓ ◻ **Banana-Cacao Chip** bananas, raw cacao nibs, agave, ice, & choice of organic milk
- ✓ ◻ **Mint Cacao Chip** coconut water, coconut milk, raw cacao nibs, coconut sugar, fresh mint, & ice

add whey, soy, rice protein +2 | add bee pollen +2

### HOT

- ✓ ◻ **SerendipitiTea Organic Tea** breakfast, decaf, Earl Grey, masala chai, chloa green, jasmine, peppermint, strawberry, chamomile, black & blue (black tea with blueberry)
- ✓ ◻ **Coffee organic & fair trade**
- ✓ ◻ **Iced Tea or Iced Coffee**

### COLD

- ✓ ◻ **Harmless Harvest Organic Coconut Water** Sm 3.50 | Lg 4.75
- ✓ ◻ **Bruce Coast Ginger Ale** 3.50
- ✓ ◻ **Mountain Valley Water Sparkling** Sm 3 | Lg 6
- ✓ ◻ **Spindrift Sparkling Soda** Grapefruit, Blackberry, Half & Half, or Orange Mango 3.50

or you can get your own blend for other shots or smoothies

- |       |       |                         |            |
|-------|-------|-------------------------|------------|
| ✓     | ✓     | ◻                       | ◻          |
| Vegan | Vegan | Gluten Free Ingredients | Dairy-Free |

We use filtered water for all beverages and for making ice

# WINE & BEER

## WHITE

GLS | ETL

<b>Palmer Vineyards 2013</b> Pinot Blanc Long Island, NY, USA	<b>11   42</b>
<b>La Cadenora 2013</b> Pinot Grigio Alto Adige, Italy	<b>11   42</b>
<b>Domaine Bellevue 2014</b> Touraine Sauvignon Blanc Loire Valley, France	<b>12   45</b>
<b>Masera, Gavi 2013</b> Cortese Piedmont, Italy	<b>12   45</b>
<b>Leth, Steinagrand 2014</b> Grüner Veltliner Wagram, Austria	<b>12   45</b>
<b>Palmer Vineyards 2014</b> Albariño Long Island, NY, USA	<b>14   54</b>
<b>Palmer Vineyards 2010</b> Reserve Chardonnay Long Island, NY, USA	<b>14   54</b>

## SPARKLING

<b>Raventos i Blanc 2012</b> L'Hortet 1497 Cataluña, Spain	<b>12   45</b>
<b>Fleury, Champagne Fleury Brut</b> Champagne, France	<b>85</b>

## RED

<b>Domaine Rolet, Arbois Rouge 2009</b> Trousseau, Pinot Noir, Poulsard Jura, France	<b>11   42</b>
<b>Ville Sparina, Barbera 2013</b> Barbera Piedmont, Italy	<b>12   45</b>
<b>Tire Pé 2012</b> Merlot Bordeaux, France	<b>11   42</b>
<b>Corte Sant'Alda 2010</b> Valpolicella Ripasso Corvina, Corvina Grosse, Rondinella Veneto, Italy	<b>64</b>
<b>Miraflore 2011</b> Dolcetto D'Alba Piedmont, Italy	<b>14   54</b>
<b>Girasole Vineyards 2013</b> Cabernet Sauvignon Mendocino, USA	<b>12   45</b>
<b>Château Saint Julian 2011</b> Bordeaux Supérieur Bordeaux, France	<b>11   42</b>
<b>Alain Graillot, Syrocco Zenata 2011</b> Syrah Rabat-Casablanca, Morocco	<b>12   45</b>

## ROSÉ & SANGRIA

<b>Rosé, Organic Seasonal Selection</b>	<b>12   45</b>
<b>Sangria, House-made</b> Fresh fruit marinated in red or white Bordeaux	<b>12   40</b>

## BEER

ABV

<b>Peak, Fresh Cut Pils</b> Maine, USA, Organic	<b>4.2% 7</b>
<b>Samuel Smith, Organic Lager</b> Yorkshire, Great Britain, Organic	<b>5.0% 8</b>
<b>Samuel Smith, Apricot Lager</b> Yorkshire, Great Britain, Organic	<b>5.0% 18</b>
<b>St. Peter, English Ale</b> Suffolk, Great Britain, Organic	<b>4.5% 9</b>
<b>Blue Point, Toasted Lager</b> Long Island, USA	<b>5.1% 7</b>
<b>Captain Lawrence, Liquid Gold</b> New York State, USA	<b>4.0% 8</b>
<b>Green's Quest, Triple Blond</b> Flanders, Belgium, Gluten-Free	<b>8.5% 16</b>
<b>Brunchout, Amber Ale</b> Wallonia, Belgium, Organic Gluten-Free	<b>6.5% 9</b>
<b>Six Point, Bengal Tiger, IPA</b> Brooklyn, USA	<b>6.2% 8</b>
<b>Samuel Smith, Chocolate Stout</b> Yorkshire, Great Britain, Organic	<b>5.0% 12</b>
<b>Original Sin, Hard Cider</b> New York State, USA, Gluten-Free	<b>6.0% 8</b>
<b>J.K.'s Scrumpy, Hard Cider</b> Michigan, USA, Organic, Gluten-Free	<b>6.0% 18</b>

# ELLARY'S GREENS

LUNCH

Ellary's Greens  
33 Carmine Street  
New York, NY  
[ellarysgreens.com](http://ellarysgreens.com)



## SALADS

add chicken +6 | add salmon +6 | add house-smoked tuna +4 | add avocado +4

○ □	<b>Chicken Salad</b> with hazelnuts, capers, celery, red onions, chives, & lemon-thyme aioli*	16
✓ ○ □	<b>Seasonal Mushroom Salad</b> with spinach, celery root, white beans, hard-boiled egg, & piquillo peppers	16
○ □	<b>Vietnamese Brown Rice Noodle</b> with shrimp, egg ribbons, ginger, cucumbers, carrots, bean sprouts, mae chae, cilantro, & fish sauce	16
✓ ○ □	<b>Three Bean Salad</b> with swiss chard, romano beans, yellow wax beans, green beans, shallots, tomatoes, red quinoa, & creamy cashew vinaigrette*	15
✓ ○ □	<b>Beet Salad</b> with hearts of palm, green beans, avocado, frisée, walnuts, & raspberry-caper vinaigrette	15
✓ ○ □	<b>Curly Kale</b> with millet, pattypan squash, roasted sunchoke, & cider vinaigrette*	14
✓ ○ □	<b>Moroccan Lentil</b> with roasted carrot, almonds, & toasted cumin vinaigrette*	14
✓ ○	<b>Tuscan Kale</b> with eggplant, feta, roasted tomatoes, roasted peppers, & hummus vinaigrette*	14
✓ ○ □	<b>Ellary's Mixed Greens</b> assorted seasonal greens with pepitas, sunflower seeds, & choice of vinaigrette: cider, hummus, creamy cashew, raspberry-caper	Lg 12 Sm 8

## SANDWICHES

We offer gluten-free wraps; please request.

	<b>Salmon Burger</b> with red onions, alfalfa sprouts, tomatoes, & tzatziki sauce served on a house-made whole-grain English muffin*	15
□	<b>Poached Tuna</b> with grilled eggplant, roasted tomatoes, kale, white-bean spread, & olive tapenade	14
□	<b>BLT</b> with house-cured bacon, frisée, & marinated tomatoes*	12
	<b>House-Smoked Chipotle Chicken Panini</b> with roasted zucchini, ancho aioli, & queso fresco*	12
□	<b>Chicken Salad</b> with hazelnuts, capers, celery, red onions, lemon confit, & rosemary aioli*	12
✓	<b>Grilled Cheese Panini</b> with comté cheese, caramelized onions, parsley, & dijon mustard*	10
	add house-cured bacon*	+4
✓	<b>Roasted Artichoke Panini</b> with green bell peppers, lemon zest, basil, & ricotta*	10
✓	<b>Roasted Beef</b> with walnut-bian cheese spread, grated horseradish, pickled black mission figs, chives, & arugula*	10
✓ □	<b>Chickpea Burger</b> with osamonic & roasted tomato jam on house-made whole-grain English muffin	10
✓ □	<b>Portobello Mushroom</b> with chipotle-chickpea spread, grilled onions, spinach, & sauerkraut*	10
✓ □	<b>Garden Wrap</b> with sprouts, avocado, tomatoes, chives, cucumbers, & red pepper hummus in a spinach wrap	10

## SOUPS

Large 8 | Small 6

○ □	<b>Chicken Vegetable</b> - fresh freibird chicken with seasonal vegetables
✓ ○ □	<b>Daily Special Soup</b> - ask your server

✓  
Vegan

✓  
Vegetarian

○  
Gluten-Free  
Ingredients

□  
Dairy-Free

Please inform us of any food allergies. \*These items contain certain allergenic foods.



Great for pairing or sharing!



## PROTEINS

	<input type="checkbox"/>	<input type="checkbox"/>	<b>Grilled Salmon</b> served with a salad of cucumber, fennel, tarragon, lemon, & fingerling potatoes*	<b>16</b>
	<input type="checkbox"/>	<input type="checkbox"/>	<b>Crispy Roasted Chicken Breast</b> with purée of seasonal vegetables & fresh herbs† <i>takes 20 minutes, but it's well worth it!</i>	<b>18</b>
	<input type="checkbox"/>	<input type="checkbox"/>	<b>Steamed Chicken Breast</b> with ginger-scallion sauce* <i>takes 20 minutes, but it's well worth it!</i>	<b>15</b>
✓	<input type="checkbox"/>	<input type="checkbox"/>	<b>Green Thai Tofu Curry</b> with seasonal vegetables, ginger, & coconut milk served with brown rice on the side* substitute shrimp for tofu substitute chicken for tofu	<b>14</b> <b>+8</b> <b>+6</b>

## VEGETABLES

✓	<input type="checkbox"/>	<input type="checkbox"/>	<b>Medley of Seasonal Mushrooms</b> with cashew cream, fresh herbs, white wine, & shiitake†	<b>12</b>
✓	<input type="checkbox"/>	<input type="checkbox"/>	<b>Roasted Brussels Sprouts</b> with butternut squash, walnuts, & orange zest	<b>10</b>
✓	<input type="checkbox"/>	<input type="checkbox"/>	<b>Roasted Cauliflower</b> with thyme, chili flakes, lemon confit	<b>10</b>
✓	<input type="checkbox"/>	<input type="checkbox"/>	<b>Steamed Kale</b> with red quinoa, pepitas, & lime	<b>10</b>

## ROOTS & GRAINS

	<input type="checkbox"/>	<input type="checkbox"/>	<b>Bacon Mac &amp; Cheese</b> with quinoa-corn pasta, Gruyère, cheddar, kale, house-cured bacon, & onions*	<b>14</b>
✓	<input type="checkbox"/>	<input type="checkbox"/>	<b>Pan Roasted Sweet Potatoes</b> with pickled zucchini & cilantro	<b>10</b>
✓	<input type="checkbox"/>	<input type="checkbox"/>	<b>Fingerling Potatoes</b> sautéed with garlic confit & rosemary†	<b>10</b>
✓	<input type="checkbox"/>	<input type="checkbox"/>	<b>Chickpea Fries</b> with rosemary & poblano-tofu aioli*	<b>10</b>

## BITES

✓	<input type="checkbox"/>	<input type="checkbox"/>	<b>House-Smoked Organic Deviled Eggs</b>	<b>10</b>
✓	<input type="checkbox"/>	<input type="checkbox"/>	<b>Seasonal Hummus</b> with pita chips*	<b>10</b>
✓	<input type="checkbox"/>	<input type="checkbox"/>	<b>Savory Spiced Nuts</b>	<b>6</b>
✓	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lemon Olives</b> fresh & local from Viridic Aromas	<b>6</b>



Vegan



Vegetarian



Gluten-Free  
Ingredients



Dairy-Free

Please inform us of any food allergies. † These items contain allergens or gluten.



# DRINK

## ORGANIC FRESH JUICES

SMALL \$7 12OZ LARGE \$9 18OZ

### OUR COMBINATIONS

- ▽ ◻ G01 carrot, apple, beet, celery, cucumber, & spinach
  - ▽ ◻ All Greens spinach, kale, cucumber, celery, & parsley
  - ▽ ◻ Sunshine carrot, apple, lemon, ginger, & mint
  - ▽ ◻ Ellary's Greens kale, green apple, & lime
  - ▽ ◻ The Lunatic celery, cucumber, apple, cilantro, ginger, & cayenne
  - ▽ ◻ V-7 carrot, kale, spinach, parsley, celery, cucumber, & beet
  - ▽ ◻ Super carrot, beet, garlic, spinach, b-complex, & vitamin c
  - ▽ ◻ Wellness cucumber, celery, parsley, lemon, ginger, & orange juice
  - ▽ ◻ Cleanse cucumber, lemon, cayenne, & maple syrup
  - ▽ ◻ Lighten Up apple, lemon, & fennel
  - ▽ ◻ Detox kale, spinach, celery, cucumber, apple, parsley, & lemon
  - ▽ ◻ Beauty cucumber, aloe vera juice, & mint
- add ginger +1 | add wheatgrass +2

### YOUR OWN

#### Pick up to five.

- |                       |          |
|-----------------------|----------|
| apple                 | carrot   |
| green apple           | kale     |
| pear                  | spinach  |
| orange                | beet     |
| grapefruit            | cucumber |
| pineapple             | celery   |
| lemon                 | parsley  |
| lime                  | fennel   |
| watermelon (seasonal) | garlic   |
|                       | cayenne  |

add ginger +1  
add wheatgrass +2

### SHOTS

- |                                 |               |
|---------------------------------|---------------|
| Remedy ginger, garlic, & lemon  | 4             |
| Zinger lemon, ginger, & cayenne | 4             |
| Ginger or Wheatgrass            | Sq 3<br>Dbl 5 |

## SMOOTHIES

ONE-SIZE \$9 18OZ

- ▽ ◻ Banana Berry blueberries, strawberries, bananas, & choice of organic milk
- ▽ ◻ Just Peachy peaches, strawberries, bananas, apple juice, & cinnamon
- ▽ ◻ Skin Deep mangoes, strawberries, bananas, coconut water, & flax oil
- ▽ ◻ Tropical Delight pineapples, mangoes, bananas, strawberries, & coconut water
- ▽ ◻ Relax bananas, coconut milk, & lemongrass
- ▽ ◻ Black Beauty blueberries, blackberries, bananas, aloe vera juice, & choice of organic milk
- ▽ ◻ Cold Buster bananas, strawberries, peaches, orange juice, & vitamin c
- ▽ ◻ Banana-Cacao Chip bananas, raw cacao nibs, agave, ice, & choice of organic milk
- ▽ ◻ Mint Cacao Chip coconut water, coconut milk, raw cacao nibs, coconut sugar, fresh mint, & ice

add whey, soy, rice protein +2 | add bee pollen +2

### HOT

- |   |   |
|---|---|
| Serendipity Organic Tea breakfast, decaffeinated, earl grey, masala chai, chiu green, jasmine, peppermint, strawberry, chamomile, black & blue (black tea with blueberry) | 3 |
| Coffee organic & fair trade   | 3 |
| Iced Tea or Iced Coffee   | 4 |

### COLD

- |   |                   |
|---|-------------------|
| Harmless Harvest Organic Coconut Water  | Sm 3.50   Lg 6.75 |
| Bruce Coast Ginger Ale  | 3.50              |
| Mountain Valley Water Sparkling   | Sm 3   Lg 4       |
| Spindrift Sparkling Soda Grapefruit, Blackberry, Half & Half, or Orange Mango | 3.50              |

Be sure to ask your server about our other drink options

▽  
Vegan

▽  
Vegetarian

○  
Gluten-Free  
Ingredients

◻  
Dairy-Free

We use filtered water for all beverages and for making ice

# WINE & BEER

## WHITE

GLS | RTL

Palmer Vineyards 2013 Pinot Blanc Long Island, NY, USA	11   42
La Cedafora 2013 Pinot Grigio Alto Adige, Italy	11   42
Domaine Bellevue 2014 Touraine Sauvignon Blanc Lore Valley, France	12   45
Masera, Gavi 2013 Cortese Piedmont, Italy	12   45
Leth, Steinaggrund 2014 Grüner Veltliner Wagram, Austria	12   45
Palmer Vineyards 2014 Albariño Long Island, NY, USA	14   54
Palmer Vineyards 2010 Reserve Chardonnay Long Island, NY, USA	14   54

## SPARKLING

Raventos i Blanc 2012 L'Hortu 1497 Cataluña, Spain	12   45
Fleury, Champagne Fleury Brut Champagne, France	85

## RED

Domaine Rolet, Arbois Rouge 2009 Trousseau, Pinot Noir, Poulsard Jura, France	11   42
Villa Sperina, Barbera 2013 Barbera Piedmont, Italy	12   45
Tiro Pè 2012 Merlot Bordeaux, France	11   42
Corte Sant'Aida 2010 Vignola, Corvina, Rondinella Veneto, Italy	64
Mirafiori 2011 Dolcetto D'Alba Piedmont, Italy	14   54
Girasole Vineyards 2013 Cabernet Sauvignon Mendocino, USA	12   45
Château Saint Julian 2011 Bordeaux Supérieur Bordeaux, France	11   42
Alain Graillet, Syrocco Zonata 2011 Syrah Rabat-Casablanca, Morocco	12   45

## ROSÉ & SANGRIA

Rosé, Organic Seasonal Selection	12   45
Sangria, House-made Fresh fruit marinated in red or white Bordeaux	12   40

## BEER

ABV

Peak, Fresh Cut Pils Maine, USA, Organic	4.7% 7
Samuel Smith, Organic Lager Yorkshire, Great Britain, Organic	5.0% 8
Samuel Smith, Apricot Lager Yorkshire, Great Britain, Organic	5.0% 18
St. Peter, English Ale Suffolk, Great Britain, Organic	4.5% 9
Blue Point, Toasted Lager Long Island, USA	5.3% 7
Captain Lawrence, Liquid Gold New York State, USA	6.0% 8
Green's Quest, Triple Blond Flanders, Belgium, Gluten-Free	9.5% 16
Brunchaut, Amber Ale Wallonia, Belgium, Organic Gluten-Free	6.0% 9
Six Point, Bengali Tiger, IPA Brooklyn, USA	6.0% 8
Samuel Smith, Chocolate Stout Yorkshire, Great Britain, Organic	5.0% 12
Original Sin, Hard Cider New York State, USA, Gluten-Free	6.0% 8
J.K.'s Scrumpy, Hard Cider Michigan, USA, Organic, Gluten-Free	6.0% 18



## ORGANIC EGGS

We use local, cage-free eggs

✓	○	□	Two Eggs Any Style with salad or home fries*	8
			egg whites only	+2
✓	○	□	Two Egg Omelette with salad or home fries*	8
			egg whites only	+3
			smoked salmon or house-cured bacon*	+4
			gruyère, ricotta, or feta	+2
			swiss chard, roasted tomatoes, roasted eggplant, or caramelized onions*	+2
✓	○	□	Tofu Scramble fresh herbs, tomatoes, & swiss chard with salad or home fries*	9
✓			Quiche of the Day with salad	12

## SANDWICHES

We offer gluten-free wraps; please request.

			Salmon Burger with red onions, alfalfa sprouts, tomatoes, & tzatziki sauce served on a house-made whole-grain English muffin*	15
			Smoked Salmon Sandwich with red onions, cucumbers, hard-boiled egg, & dill cream cheese*	12
	□		Open-Faced BLT with house-cured bacon, frisée, tomatoes, & fried egg*	12
	□		Chicken Salad Sandwich with hazelnuts, capers, celery, chives, lemon-thyme aioli, escarole, & red onions*	12
✓	□		Chickpea Burger with escarole & roasted tomato jam on house-made whole-grain English muffin*	10
✓			Grilled Cheese Panini with comté cheese, caramelized onions, parsley, & dijon mustard*	10
			add house-cured bacon*	+4
✓	□		AB&B with almond butter & bananas - the perfect combo!	8

## FROM THE GRIDDLE

○			Bacon Mac & Cheese with quinoa-corn pasta, gruyère, cheddar, kale, house-cured bacon, & onions*	15
○	□		Chicken Paillard with horicol varts, tomatoes, & parsley pesto*	14
✓	□		Whole Wheat French Toast with house-made fruit compote & coconut whipped cream	12
✓	○	□	Blueberry-Lemon Waffles with fresh fruit & coconut whipped cream	12
✓	□		House-Made Almond-Spelt Pancakes with fresh fruit & coconut whipped cream	12

## SALADS

			chicken +6   salmon +6   cracker/ salmon +6   bacon +4   house-smoked tofu +4   avocado +4	
✓	○		Tuscan Kale with eggplant, feta, roasted tomatoes, roasted peppers, & hummus vinaigrette*	16
	□		Chicken Salad with hazelnuts, capers, celery, red onions, lemon confit, & rosemary aioli*	16
✓	○	□	Ellary's Mixed Greens assorted seasonal greens with pepitas, sunflower seeds, & choice of vinaigrette: cider, hummus, creamy cashew, raspberry-caper	12
✓	○	□	Fruit Salad with fresh seasonal fruit & mint	10
✓	○		Parfait with yogurt, fresh berries, & house-made granola	8
✓	○	□	Chia Seed Pudding fruit kanten, chia seeds, tapioca, & granola	8
✓	○	□	House-Made Granola topped with fresh fruit & choice of organic milk	8

## SIDES

✓	○	□	Chickpea Fries with rosemary & poblano-tofu aioli*	10
	○	□	Smoked Salmon	10
	○	□	House-Cured Bacon*	8
✓	○	□	Home Fries*	5

## DRINKS

			Mimosa	12
			Cava & orange juice	
			Bullini	12
			Cava & peach purée	
			Sangria	12
			Fresh fruit marinated in red wine	



Vegan



Vegetarian



Gluten-Free  
Ingredients



Dairy-Free

Please inform us of any food allergies. \* Some items contain pork or other pork products. We are a 501(c)(3) non-profit organization. All beverages and for making ice.

# DRINK

## ORGANIC FRESH JUICES

SMALL \$7 12OZ LARGE \$9 18OZ

### OUR COMBINATIONS

- ▽ ◻ G01 carrot, apple, beet, celery, cucumber, & spinach
  - ▽ ◻ All Greens spinach, kale, cucumber, celery, & parsley
  - ▽ ◻ Sunshine carrot, apple, lemon, ginger, & mint
  - ▽ ◻ Elary's Greens kale, green apple, & lime
  - ▽ ◻ The Lunatic celery, cucumber, apple, cilantro, ginger, & cayenne
  - ▽ ◻ V-7 carrot, kale, spinach, parsley, celery, cucumber, & beet
  - ▽ ◻ Super carrot, beet, garlic, spinach, b-complex, & vitamin c
  - ▽ ◻ Wellness cucumber, celery, parsley, lemon, ginger, & orange juice
  - ▽ ◻ Cleanse cucumber, lemon, cayenne, & maple syrup
  - ▽ ◻ Lighten Up apple, lemon, & fenel
  - ▽ ◻ Detox kale, spinach, celery, cucumber, apple, parsley, & lemon
  - ▽ ◻ Beauty cucumber, aloe vera juice, & mint
- add ginger +1 | add wheatgrass +2

### YOUR OWN

#### Pick up to five.

- |                       |          |
|-----------------------|----------|
| apple                 | carrot   |
| green apple           | kale     |
| pear                  | spinach  |
| orange                | beet     |
| grapefruit            | cucumber |
| pineapple             | celery   |
| lemon                 | parsley  |
| lime                  | fenel    |
| watermelon (seasonal) | garlic   |
|                       | cayenne  |

add ginger +1  
add wheatgrass +2

### SHOTS

- |                                 |                |
|---------------------------------|----------------|
| Remedy ginger, garlic, & lemon  | 4              |
| Zinger lemon, ginger, & cayenne | 4              |
| Ginger or Wheatgrass            | Sgl 3<br>Dbl 5 |

## SMOOTHIES

ONE SIZE \$9 18OZ

- ▽ ◻ Banana Berry blueberries, strawberries, bananas, & choice of organic milk
- ▽ ◻ Just Peachy peaches, strawberries, bananas, apple juice, & cinnamon
- ▽ ◻ Sidu Deep mangoes, strawberries, bananas, coconut water, & flax oil
- ▽ ◻ Tropical Delight pineapples, mangoes, bananas, strawberries, & coconut water
- ▽ ◻ Relax bananas, coconut milk, & lemongrass
- ▽ ◻ Black Beauty blueberries, blackberries, bananas, aloe vera juice, & choice of organic milk
- ▽ ◻ Cold Buster bananas, strawberries, peaches, orange juice, & vitamin c
- ▽ ◻ Banana-Cacao Chip bananas, raw cacao nibs, agave, ice, & choice of organic milk
- ▽ ◻ Mint Cacao Chip coconut water, coconut milk, raw cacao nibs, coconut sugar, fresh mint, & ice

add whey, soy, rice protein +2 | add bee pollen +2

### HOT

- Serendipity Organic Tea breakfast, decaffeinated, earl grey, masala chai, rhine green, jasmine, peppermint, strawberry, chamomile, black & blue (black tea with blueberry)
- Coffee organic & fair trade
- Iced Tea or Iced Coffee

3

3

4

### COLD

- Harmless Harvest Organic Coconut Water
- Bruce Coast Ginger Ale
- Mountain Valley Water Sparkling
- Spindrift Sparkling Soda Grapefruit, Blackberry, Half & Half, or Orange Mango

Sm 3.50 | Lg 6.75

3.50

Sm 3 | Lg 6

3.50

for more info on our products and services, visit us online at [www.brucecoast.com](http://www.brucecoast.com)

- ▽ Vegan
- ▽ Vegetarian
- ◻ Gluten-Free Ingredients
- ◻ Dairy-Free

We use filtered water for all beverages and for making ice

1 **Business License & Permits Committee**

Item #: 07

2  
3 March 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 *111 W 17<sup>th</sup> Street (6/7)*  
13 *New On-Premise Liquor License*  
14

15 Dear Chairman Bradley:

16  
17 Manhattan Community Board 4 (MCB4) recommends **denial** of an On-Premise Liquor License  
18 application for BKUK 8 Corp. 111 W 17<sup>th</sup> Street (6/7), **unless** the attached stipulations, agreed to and  
19 signed by the applicant, are part of the method of operation for this establishment with a capacity of 74,  
20 25 tables, and 50 seats; 1 stand-up bar with 14 seats.  
21

22 Sincerely,

23  
24  
25 Delores Rubin  
Chair

Burt Lazarin  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

CORPORATION NAME <b>BKUK 8 Corp.</b>		DOING BUSINESS AS (DBA) <b>TBD</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/linked with the license)</small>	NAME: <b>Besim Kukaj</b>	<del>ATTORNEY/REPRESENTATIVE</del>	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>Pajoet + 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 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 all changes.		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans.		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="checkbox"/> Liquor/Wine/Beer <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input 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 <input checked="" type="checkbox"/> NO <input type="checkbox"/>	<b>After CB meeting</b>
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	

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

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 - 11 PM	11 AM - 11 PM	11 AM - 11 PM	12 AM	12 M	12 M	11 PM
	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)	0							
SIDEWALK CAFÉ	0							
How many floors are there? What is the capacity for each floor?					9 ground floor + basement			
How frequently will the owner(s) be at the establishment?					hours will vary between locations - 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?					YES	NO		
Will applicant be using delivery bicycles? If yes, how many?					YES	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?					YES	NO		
Where will delivery bicycles be stored during the day when not in use?					inside of premises			

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 1/21/16
Who was your contact person at each group you met with?		
When did applicant post the notice that was provided?		January 25, 2016
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 <input checked="" type="checkbox"/>	NO <input type="checkbox"/> 201-962-0270
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 <input type="checkbox"/>

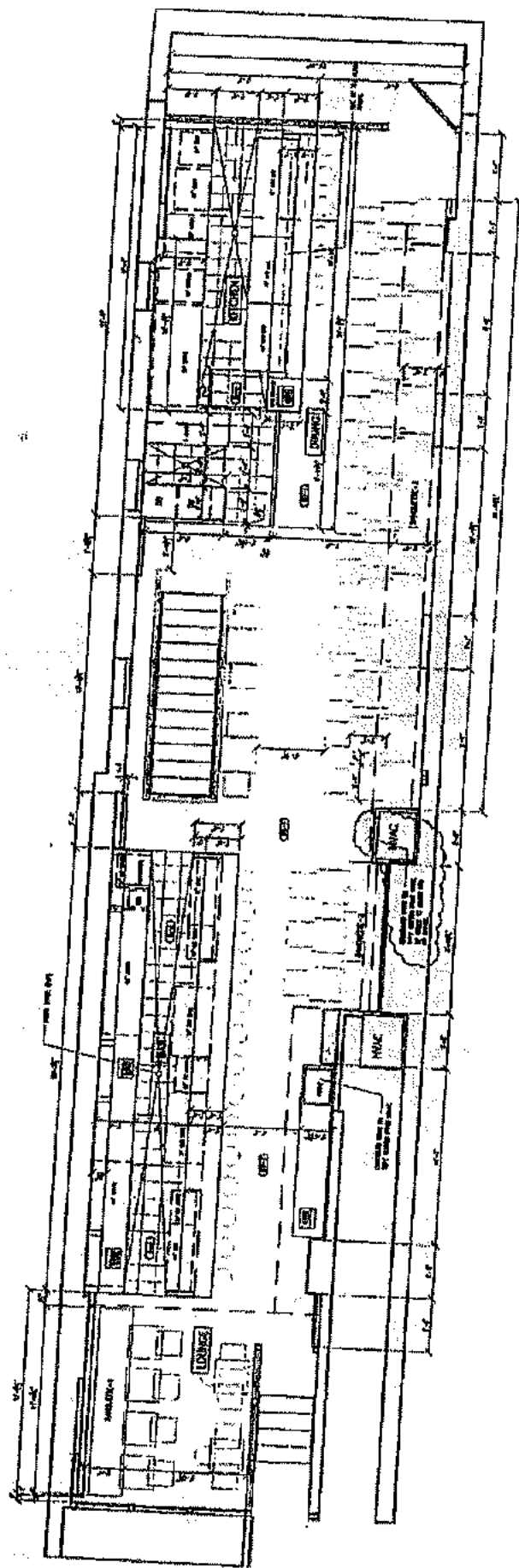
**BKUK 8 Corp Block Associations Rider**

- 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 [fcmt@me.com](mailto:fcmt@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.			
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 checked="" type="checkbox"/> Crema
Do you plan any changes to the existing façade? If yes, please describe.		YES <input checked="" type="checkbox"/>	NO <input checked="" type="checkbox"/>
Will applicant have a vestibule within the establishment?		YES <input checked="" type="checkbox"/>	NO <input checked="" type="checkbox"/>
Will applicant use a storm enclosure?		YES <input checked="" 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 checked="" type="checkbox"/>
Will applicant comply with the NYC noise code?		YES <input checked="" type="checkbox"/>	NO <input checked="" type="checkbox"/>
Will the establishment have any of the following: (circle all that apply)		FRENCH DOORS <input checked="" type="checkbox"/>	GARAGE DOORS <input checked="" type="checkbox"/> WINDOWS THAT CAN BE OPENED <input checked="" 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 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 <input checked="" type="checkbox"/>	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"/>	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 checked="" type="checkbox"/> n/a
Will the kitchen exhaust system extend to the roof?		YES <input checked="" type="checkbox"/>	NO <input checked="" type="checkbox"/>
Will the establishment have an illuminated sign?		YES <input checked="" type="checkbox"/>	NO <input checked="" type="checkbox"/>
Will the establishment have a canopy extending over the sidewalk?		YES <input checked="" type="checkbox"/>	NO <input checked="" 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			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	

OUTDOOR ITEMS - SIDEWALK CAFÉ 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	



1st Floor

BAR EQUIP.	SIZE (WxDxH)	POWER REQ.	QUANTITY
90" BEFRIG	90" x 28 x 36"	AS PER K.B.	2
48" SINK	48" x 18"		2
12" SINK	12" x 14"		2
24" ICE CHEST	24" x 18"	AS PER K.B.	1
50" BAR BACK	50" x 28 x 32"	AS PER K.B.	2
24" ICE MAKER	24" x 24 x 40"	AS PER K.B.	2
CAPPUCCINO	24" x 18"	AS PER K.B.	1
COFFEE	26" x 20"	AS PER K.B.	2

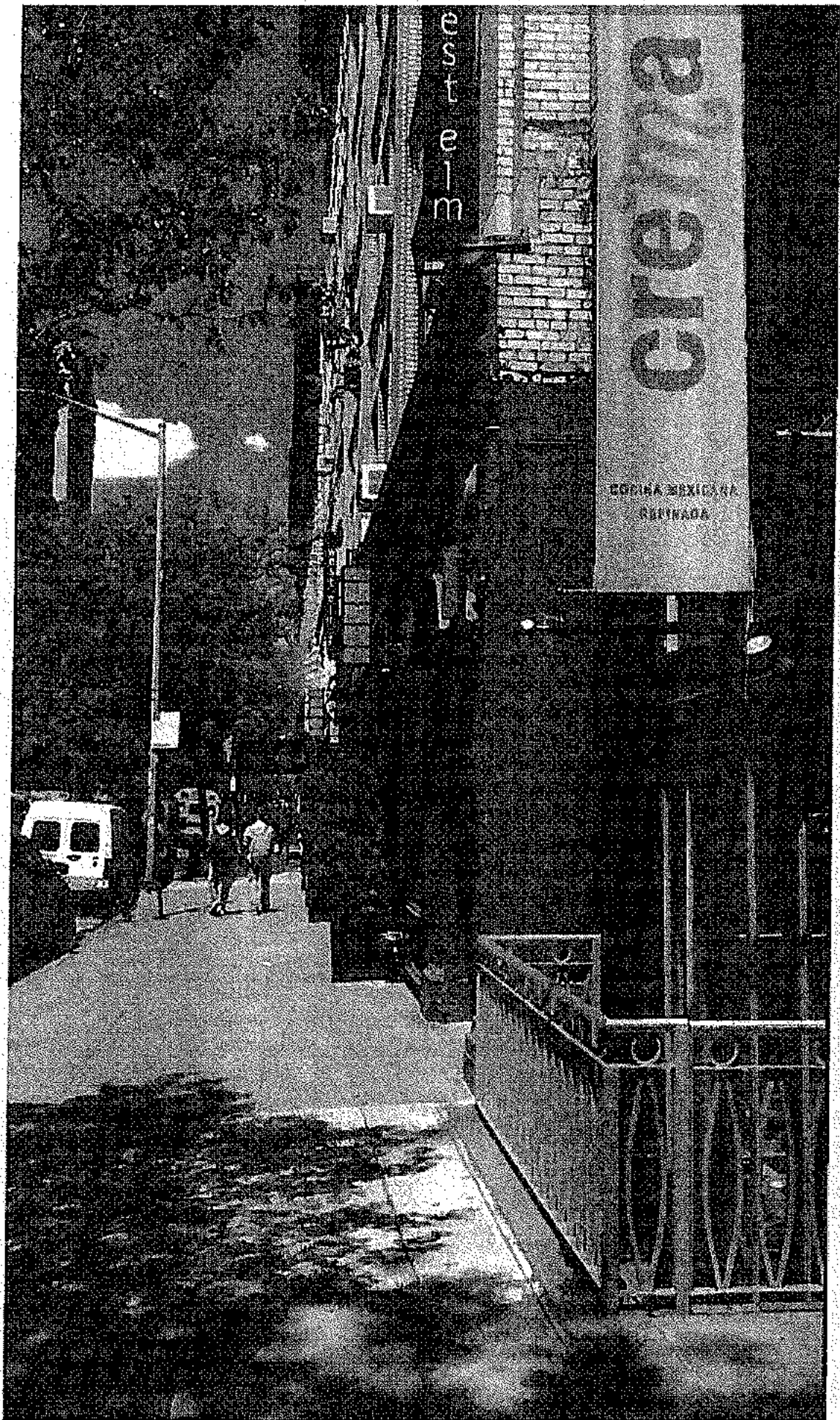
SEE PLAN DETAILS A-49 AND A-46.

KITCHEN EQUIP.	SIZE (WxDxH)	POWER REQ.	QUANTITY
DISHWASHER	24" x 24"	AS PER K.B.	2
3 SINK UNIT	60" x 24"		1
12" STOVE	24" x 34 x 37"	AS PER K.B.	1
24" BROWLER	24" x 34 x 37"	AS PER K.B.	1
28" FRYER	28" x 30 x 46"	AS PER K.B.	1
40" DOUBLE OVEN	30" x 26 x 65"	AS PER K.B.	1
24" SINK	24" x 24"		1
48" LOW BOY	48" x 30 x 36"	AS PER K.B.	2
32" LOW BOY	32" x 30 x 36"	AS PER K.B.	1
VENTILATION HOOD	AS PER K.B.	AS PER K.B.	1

Crema Restaurant LLC

111 W 17 ST

NY, NY 10011



### 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 Aleppo/lime 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
- Carne 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 \$26**

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 Rellano de Mariscos \$26**

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

\*Esquiles

Mexican street corn salad

\*Plátanos Maduros

sweet fried plantains

**Chef de Cuisine: Angel Sanchez**

1 **Business License & Permits Committee**

Item #: 08

2  
3 March 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: Tulip NYC Inc.**  
12 *544 W. 27<sup>th</sup> Street (10/11)*  
13 *New On-Premise Liquor License*  
14

15 Dear Chairman Bradley:

16  
17 Manhattan Community Board 4 (MCB4) recommends **denial** of an On-Premise Liquor License  
18 application for Tulip NYC Inc. – 544 W. 27<sup>th</sup> Street (10/11), **unless** the attached stipulations, agreed to  
19 and signed by the applicant, are part of the method of operation for this establishment with hours of  
20 11a.m. – 1a.m. Sunday – Wednesday, 5p.m. – 2a.m. Thursday and 11a.m. – 2a.m. Friday – Saturday, a  
21 capacity of 358, 52 tables, 128 seats, and 2 Stand-Up Bars with 16 seats.  
22

23 Sincerely,

24  
25  
26 Delores Rubin  
Chair

Burt Lazarin  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

27  
28

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
TULIP NYC INC		N/A	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
544 WEST 27TH STREET		10TH & 11TH AVENUE	10001
<b>OWNER</b> <small>(Attach a list of all the people that will be associated listed with the license)</small>	<b>NAME:</b> AKBARALI B. HIMANI	<b>ATTORNEY/ REPRESENTATIVE</b>	<b>NAME:</b> TEDDY GONZALEZ
	<b>PHONE:</b> 212-475-1183		<b>PHONE:</b> 212-566-6002
	<b>EMAIL:</b> NONE		<b>EMAIL:</b> TEDDYGONZALEZ14@AOL.COM
<b>MANAGER</b>	<b>NAME:</b> AHTESHAM A. RIZVI	<b>LANDLORD</b>	<b>NAME:</b> SYDNEYSOL GROUP LTD
	<b>PHONE:</b> 201-696-7222		<b>PHONE:</b> 212-947-3185
	<b>EMAIL:</b> jimmyrizvi@gmail.com		<b>EMAIL:</b>
<b>APPLICATION TYPE (Check One)</b>			
<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?		YES NO YES
	What is/was the name and address of establishment?		ALIFINE DINING INC,
	What were the dates applicant was involved with this former premise?		2056 HILLSIDE AVE, NEW HYDE PARK
<input type="radio"/> <b>Transfer</b>	What is the prior license # and expiration date?		RESTAURANT
	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="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 checked="" 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 NO	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	YES
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	NO
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		YES NO	YES

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)								
		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>HOURS*</b> (Indoor Only)	Operation	11AM-3PM			5PM-2AM	11AM	4AM	11AM-2AM
	Kitchen	11AM-3PM			5PM-2AM	11AM	4AM	11AM-2AM
	Music	11AM-3PM			5PM-2AM	11AM	4AM	11AM-2AM
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="checkbox"/> BACKGROUND	<input checked="" type="checkbox"/> LIVE MUSIC	<input checked="" type="checkbox"/>	<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	358	250	52	128	NONE	TWO	16	
OUTSIDE (Other than sidewalk café)	N/A							N/A
SIDEWALK CAFE	N/A							N/A
How many floors are there? What is the capacity for each floor?					2 FLOORS <del>64</del> GROUND & 64 FIRST 294			
How frequently will the owner(s) be at the establishment?					EVERYDAY WHEN OPEN & OPERATING.			
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	NO	YES	
Will applicant have bottle or table service for beverage alcohol?					YES	NO	YES	
Will you be hosting private, promotional or corporate events?					YES	NO	YES	
Will outside promoters be used on a regular basis? If yes please describe.					YES	NO	NO	
Will you have a security plan? If, yes please attach.					YES	NO	YES	
Will security plan be implemented?					YES	NO	YES	
Will State certified security personnel be used?					YES	NO	YES	
Will New York Nightlife Association and NYPD Best Practices be followed?					YES	NO	YES	
Will applicant be using delivery bicycles? If yes, how many?					YES	NO	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	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?	YES	NO	NO
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	YES
Is a Public Assembly permit required?	YES	NO	YES
Are your plans filed with DOB?	YES	NO	YES

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	Bill Borock at wborock@hotmail.com	
	# 2	Penn South Block Association education@pennsout.coop	
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		PENDING	
Who was your contact person at each group you met with?		EMAIL	
When did applicant post the notice that was provided?		JANUARY 21, 2016	
Where did applicant post the notice that was provided?		FRONT GATE	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		YES	NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		YES	NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	SON CUBANO /RESTAURANT		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	YES
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	NO
Will applicant have a vestibule within the establishment?	YES	NO	YES
Will applicant use a storm enclosure?	YES	NO	NO
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	NO	NO
Will applicant comply with the NYC noise code?	YES	NO	YES
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	YES
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	YES
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	NO	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	YES
Will the kitchen exhaust system extend to the roof?	YES	NO	YES
Will the establishment have an illuminated sign?	YES	NO	NO
Will the establishment have a canopy extending over the sidewalk?	YES	NO	NO
Where will the air conditioner be located? What type is it?			
When was the air conditioner installed?	INSTALLED BY PREVIOUS TENANTS		

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

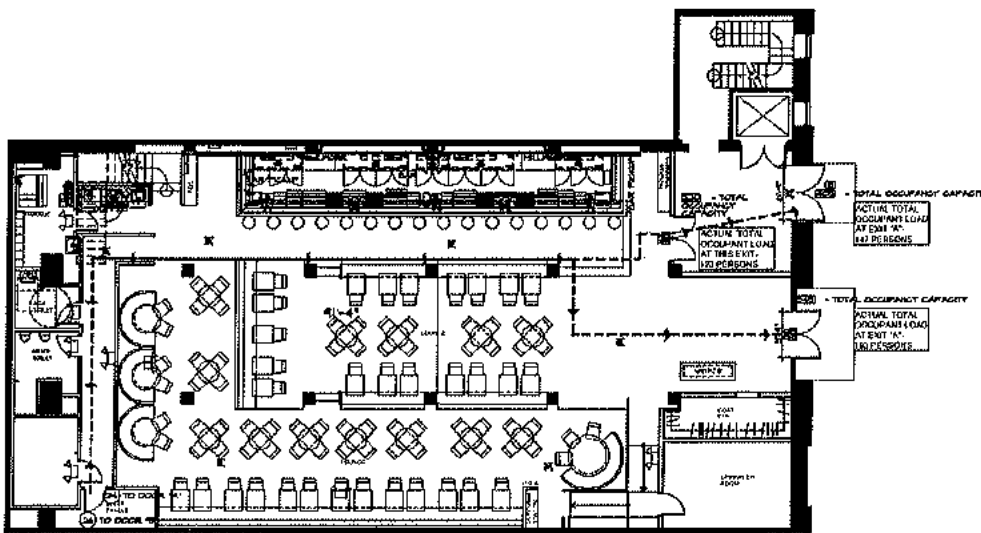
OUTDOOR ITEMS – SIDEWALK CAFE			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	N/A
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	N/A
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	NO
If yes, has applicant 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 café?	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

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

- Applicant will provide an acoustical report by Full Board Meeting 3/2/16
- Applicant will provide a security report Full Board Meeting 3/2/16; including control of street activity
- Community outreach person

Thursday - Saturday 2 a.m. closing; Sunday - Wednesday 1 a.m. closing; 20 exceptions on weekends to 4 a.m.; will notify the Community Board and Precinct Council of the 4 a.m. closing by 12 p.m. on Wednesdays before

*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.*



PLOT PLAN

SCALE: 1/8" = 1'-0"

### ZONING CHARACTERISTICS

ZONE: H-5  
 SUBPLOT: 61  
 BLOCK: 648  
 MAP: 30  
 USE GROUP: A-2  
 CONTROL: INSPECTION  
 EGRESS: EMERGENCY LIGHTING

TABLE 1: MIN. CLEARANCE PER OCCUPANT	
STAIRWAYS	0.60 ft.
DOORS, RAMP, CORRIDORS	0.30 ft.
DOOR WIDTH	
SINGLE LEAF - 32"	80
DOUBLE LEAF - 36"	100
DOUBLE LEAF - 44"	120
DOUBLE LEAF - 50"	140

TABLE 2: ALLOWED BUILDING OCCUPANT LOAD ASSEMBLY	
CONCENTRATED (CHAIR) - 1 SF. NET OCCUPANT	82
UNCONCENTRATED (TABLES) - 1 CHAIR 18 SF. NET OCCUPANT	4
PLATFORM - 1 SF. NET OCCUPANT, 18" X 12" SF.	5
RECEIVING	5
TOTAL ALLOWABLE OCCUPANT LOAD	284

PROPOSED GROUND FLOOR PLAN

SCALE: 3/8" = 1'-0"



PROPOSED BLDG.  
 CUBANO RESTAURANT  
 34th STREET  
 NEW YORK, NY 10001  
 EUB- 648 LOT 11-102 11-5

FOUNDATION  
 FOUNDATION

FOUNDATION  
 FOUNDATION

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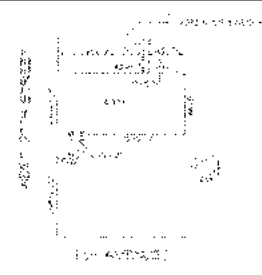
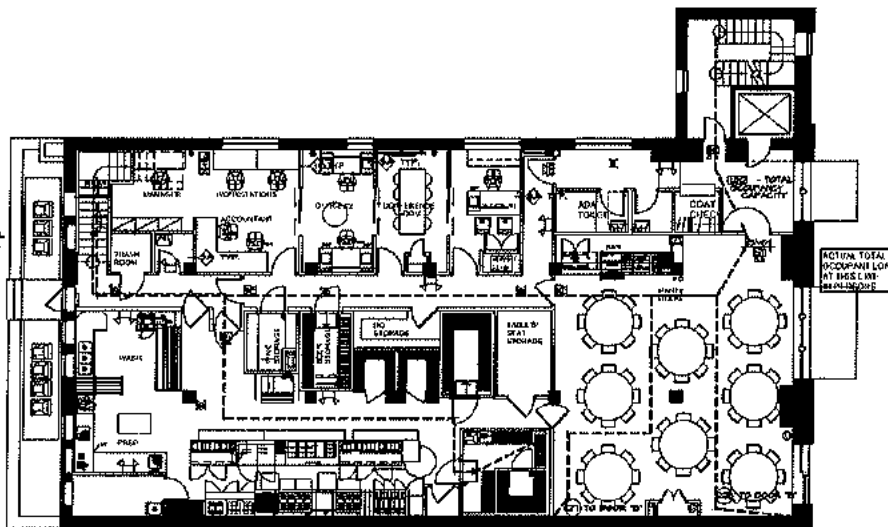
FOUNDATION  
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 FOUNDATION



PLOT PLAN SCALE 1/4" = 1'-0"

**ZONING CHARACTERISTICS**

ZONE: H-3  
 SUB-PLAT: B1  
 USE: RESTAURANT  
 USE GROUP: A-2  
 EGRESS CLASS: BY SEAVY TRIMMER  
 CONTROL, RESTRICTION: EMERGENCY LIGHTING

TABLE 1. MIN. CLEARANCE WITH EYE OCCUPANT	0.30 IN
STAIRWAYS	0.30 IN
DOORS, RAMP, CORRIDORS	0.30 IN
DOOR WIDTH	OCCUPANT LOAD CAPACITY
SINGLE LEAF - 30"	60
SINGLE LEAF - 36"	80
DOUBLE LEAF - 36"	120
DOUBLE LEAF - 48"	160
DOUBLE LEAF - 60"	200

TABLE 2. ALLOWED BUILDING OCCUPANT LOAD (UNOCCUPANT)	OCCUPANT LOAD
CONCENTRATED (CHAIRS) - 10 SP. UNOCCUPANT	82
UNCONCENTRATED (TABLES) - 1 CHAIR 10 SP. UNOCCUPANT	28
PLATFORM - 8 SP. UNOCCUPANT - 10.22 SP.	2
STAIRWAYS	2
TOTAL ALLOWABLE OCCUPANT LOAD	204
ACTUAL OCCUPANCY	282
PLATFORM (TOTAL SEAT)	282
STAIRWAYS	2
TOTAL ALLOWABLE OCCUPANT LOAD	284

NOTE:  
 ACTUAL OCCUPANCY IS BASED ON THE ACTUAL  
 SEATING PROVIDED & NUMBER OF EMPLOYEES

PROPOSED SECOND FLOOR PLAN

SCALE 3/8" = 1'-0"

PROPOSED 2ND FLOOR RESTAURANT

25th STREET

NEW YORK, NY 10003

PLA. AND LOT. 41 ZONE H-3

OWNER:

ARCHITECT:

ENGINEER:

DATE:

**EAB**

ARCHITECTURAL & ENGINEERING

100 WEST 14th STREET, NEW YORK, NY 10011

TEL: (212) 254-1000 FAX: (212) 254-1001

PROPOSED SECOND FLOOR PLAN

DATE: 10/1/01

SCALE: 3/8" = 1'-0"

NO. 10

NO. 11

NO. 12

NO. 13

NO. 14

NO. 15

NO. 16

NO. 17

NO. 18

NO. 19

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NO. 94

NO. 95

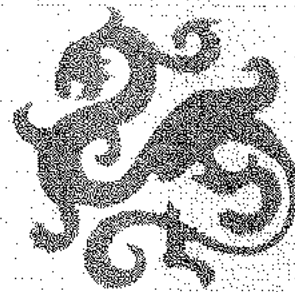
NO. 96

NO. 97

NO. 98

NO. 99

NO. 100



## *Lunch Special \$9.99*

(Served With Soup, Soda, Entree & Jasmine Rice or Brown Rice)

### **Soda** (Choice Of One)

Soda, Diet Soda, Orange, Iced Tea, Ginger Ale, Club Soda

### **Soups** (Choice Of Vegetables or Chicken) Sweet Corn or Hot & Sour

### **Entrees**

#### **Chicken Hong Kong Style**

Diced Chicken Cooked With A Spicy Blend Of Red Pepper, Onion And Cashew Nut

#### **Basil Ginger Chicken**

Sliced Breast Of Chicken Stir-fried In A Spicy Basil And Ginger Sauce

#### **Chicken Peanut Sauce**

Sliced Chicken With Broccoli, Carrots And Onions Cooked In Peanut Sauce

#### **King Sod Chicken**

Sliced Chicken With Young Ginger, Onion, Pepper, Mushroom Cooked  
In A Chili Bean Sauce

#### **Hakka Chili Chicken**

Diced Chicken Stir Fried And Cooked In Chili Sauce

#### **Chicken Manchurian**

Chicken Dumpling Cooked In A Spicy Manchurian Sauce

#### **Chicken Black Bean Sauce**

Authentic Blend Of Chinese Spices, Onion And Pepper In Black Bean Sauce

#### **Thai Chicken Curry**

Great Thai Curry Prepared With Basil, Bamboo Shoot And Coconut Milk With A Choice  
Of Red, Green or Panang

#### **Minced Chicken With Thai Basil**

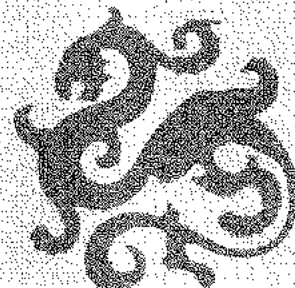
Minced Chicken With Bell Pepper, Onion And Garlic With A Spicy Thai Basil Sauce

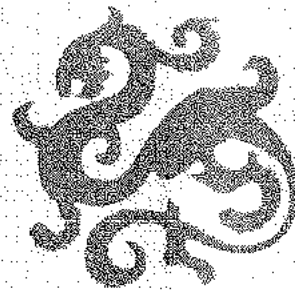
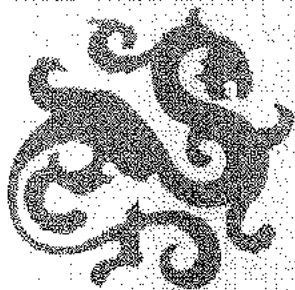
#### **Chicken Hot Garlic**

Sliced Chicken Sautéed In A Hot Garlic Sauce

#### **Ginger Chicken**

Stir Fried Chicken With Fresh Ginger Flavored Sauce





## *Appetizers*

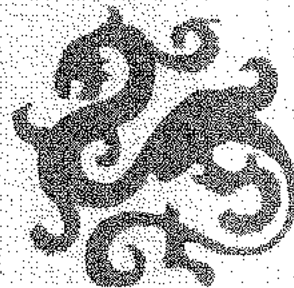
<b>Veg. Dumplings</b> (Steamed or Fried)	6.99
<b>Spring Roll</b> (Vegetable or Chicken)	6.99
<b>Crispy Lotus Wheel</b>	6.99
<b>Veg. Fried Wonton</b>	6.99
<b>Veg. Manchurian - Dry</b>	6.99
<b>Cauliflower Manchurian - Dry</b>	6.99
<b>Tofu / Chili Paneer - Dry</b>	6.99
<b>Garlic Paneer</b>	6.99
<b>Chicken Satay</b>	7.99
<b>Volcanic Chicken</b>	7.99
<b>Drums Of Heaven</b>	7.99
<b>Chicken Dumpling</b> (Steamed or Fried)	7.99
<b>Fried Shrimp Chili Garlic</b>	9.99
<b>Grilled Lamb Chops</b>	10.99

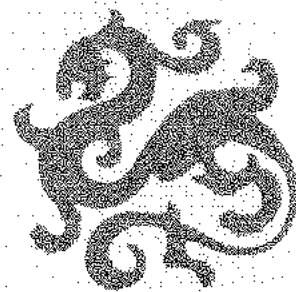
## *Beverages*

<b>Hot Coffee</b>	1.99
<b>Hot Tea</b>	1.99
<b>Jasmine or Green Tea</b>	2.99
<b>Thai Iced Tea</b>	3.99
<b>Thai Iced Coffee</b>	3.99

## *Mocktails*

<b>Bangkok Galore</b>	3.99
An Exotic Combination Of Pineapple, Papaya And Mango Juice	
<b>Pattaya Nights</b>	3.99
A Blended Yogurt And Combination Of Strawberry, Banana And Milk	
<b>Nanking Delight</b>	3.99
Tropical Mix Of Mango, Pineapple And Orange Juice	





**Chicken Broccoli**

Slice Chicken & Broccoli Cooked In Brown Sauce

**Shredded Chicken With Sting Beans**

Shredded Chicken Delicately Cooked With String Beans

**Coriander Garlic Chicken**

Wok Stir Fried Chicken With Onion, Bell Pepper And Crushed Garlic

**Sweet & Sour Chicken**

Tender Chicken, Onion, Red And Green Pepper Cooked To Perfection

**Ginger Lamb**

Stir Fried Lamb With Green Pepper In Ginger Flavored Sauce

**Lamb With String Beans**

Shredded Lamb Delicately Cooked With String Beans

**Chili Fish**

Sliced Fish Cooked In Hot Chili Sauce

**Fish Hot Garlic**

Sliced Fish Cooked In Hot Garlic Sauce

**Shrimp Chili**

Tiger Shrimp Sautéed With Fresh Hot Chili And Onions

**Shrimp Hot Garlic, Black Bean Or Szechuan**

Shrimp Sautéed With Vegetables With Your Choice Lot Garlic,  
Black Bean Or Szechuan Sauce

**Thai Shrimp Curry**

A Hot Curry With Shrimp Cooked In Coconut Milk  
In Your Choice Of Red, Green or Panang

**Nanking Vegetable**

A Delicate Combination Of Vegetables Cooked In Your Choice Of Garlic, Szechuan,  
Hot Chili Or Black Bean Sauce

**Vegetables Manchurian**

Vegetables Dumpling Finished In A Spicy Manchurian Sauce

**Braised Chili Tofu**

Bean Curd Cooked With Chinese Mushroom And Bamboo Shoots

**Bangkok Vegetable**

Seasonal Vegetable With Tofu And Basil Cooked In Homemade Fresh Chili Sauce

**Vegetable Thai Curry**

A Great Curry From Thailand, Cooked In Coconut Milk And Bamboo Shoot In Your  
Choice Of Red, Green Or Panang

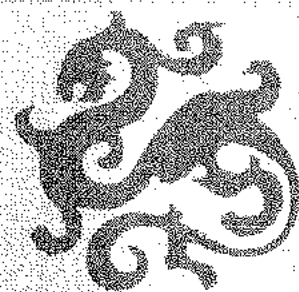
**Chili Paneer**

Cottage Cheese With Fresh Chili, Onion  
And Bell Pepper Cooked In Spicy Chili Sauce

**Chili Garlic Fried Rice**

A Spicy Version Of The Traditional Fried Rice  
With A Tinge Of Garlic Flavor,  
Choice Of Vegetables or Chicken





**Chinese Fried Rice**

An Authentic Chinese Fried Rice Cooked To Your Choice  
With Vegetable, Chicken, or Egg

**Szechuan Fried Rice**

A Spicy Home-style Fried Rice Szechuan Style Cooked  
To Your Choice Of Vegetable or Chicken

**Hakka Noodles**

A Traditional Fried Noodles, Hakka Style, Cooked  
To Your Choice Of Vegetables or Chicken

**Chili Garlic Noodles**

Stir Fried Noodles with Chili and Garlic

**Pad Thai**

Flat Rice Noodles With Vegetables, Tofu, Bean Sprouts And Ground Peanuts  
Cooked With Your Choice Of Vegetables or Chicken

**Pad Kee Mao**

Sautéed Wide Rice Noodles With Bell Pepper, Onion And Thai Basil Cooked With  
Your Choice Of Vegetable or Chicken

**Pad See Ew**

Sautéed Wide Rice Noodles With Carrot And Chinese Broccoli With Your Choice Of  
Vegetables or Chicken

Degree Of Spices Can Be Varied Upon Request – Mild, Medium or Spicy

**Dessert**

**Choice Of Ice Cream \$4.99**

Vanilla, Strawberry Or Chocolate

**Pistachio Kulfi Ice Cream \$6.99**

**Date Pancake With Ice Cream \$6.99**

Hot Date Pancake Served With Vanilla Ice Cream

**F.B.I \$6.99**

Fried Banana Served With Vanilla Ice Cream

**Tropical Delight \$6.99**

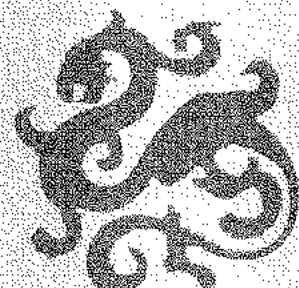
Pineapple And Coconut Ice Cream With Fresh Fruit

**Vanilla Mousse Cake \$5.99**

**Chocolate Mousse Cake \$5.99**

**Lickee With Ice Cream \$6.99**

All Prices Are Subject To Tax And 15% Service Charge



1 **Business License & Permits Committee**

Item #: 09

2  
3 March 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: LTF Club Operations Company, Inc.**  
12 **d/b/a Life Time Fitness**  
13 *605 W. 42<sup>nd</sup> Street (42/11)*  
14 *New On-Premise Liquor License*  
15

16 Dear Chairman Bradley:

17  
18 Manhattan Community Board 4 (MCB4) recommends **denial** of an On-Premise Liquor License  
19 application for LTF Operations Company, Inc. d/b/a Life Time Fitness – 605 W. 42<sup>nd</sup> Street (42/11),  
20 **unless** the attached stipulations, agreed to and signed by the applicant, are part of the method of  
21 operation for this establishment with a capacity of 986, 18 tables, 75 seats, and a Rooftop capacity of  
22 338, Tables TBD and 300 seats.  
23

24 Sincerely,

25  
26  
27 Delores Rubin  
Chair

Burt Lazarin  
Co-Chair  
Business License & Permits  
Committee

Frank Holozubiec  
Co-Chair  
Business License & Permits  
Committee

28  
29

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
LTF Club Operations Company, Inc.		Life Time Fitness	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
605 West 42nd Street		West 42nd Street & 11th Ave.	10036
<b>OWNER</b> <small>(Attach a list of all the people that will be associated/linked with the license)</small>	<b>NAME:</b>	Life Time Fitness, Inc.	<b>NAME:</b> Adam Luebke
	<b>PHONE:</b>	(952) 947-0000	<b>PHONE:</b> (952) 401-2570
	<b>EMAIL:</b>	licensing@lifefitness.com	<b>EMAIL:</b> ALuebke@lifefitness.com
<b>MANAGER</b>	<b>NAME:</b>	Ioanna Zacharopoulou	<b>NAME:</b> 605 West 42nd Owner LLC
	<b>PHONE:</b>	212-564-1300	<b>PHONE:</b> 212-808-4000
	<b>EMAIL:</b>	IZacharopoulou@lifefitness.com	<b>EMAIL:</b> mitchell@moiniangroup.com

<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"/> <b>YES</b>	<input type="radio"/> <b>NO</b>
	What is/was the name and address of establishment?	- Please see attached. -	
	What were the dates applicant was involved with this former premise?	Current	
<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"/> <b>YES</b>	<input type="radio"/> <b>NO</b>
	If alterations or operational changes are being made, please describe 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?	<input type="radio"/> <b>YES</b>	<input checked="" type="radio"/> <b>NO</b>	We will file after the Community Board 4 Meeting.
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	<input checked="" type="radio"/> <b>YES</b>	<input type="radio"/> <b>NO</b>	- Please see attached. -
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"/> <b>YES</b>	<input checked="" type="radio"/> <b>NO</b>	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> <b>YES</b>	<input type="radio"/> <b>NO</b>	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)								
HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	5 AM - 11 PM	5 AM - 11 PM	5 AM - 11 PM	5 AM - 11 PM	5 AM - 10 PM	7 AM - 10 PM	7 AM - 10 PM
	Kitchen	TBD	TBD	TBD	TBD	TBD	TBD	TBD
	Music	5 AM - 11 PM	5 AM - 11 PM	5 AM - 11 PM	5 AM - 11 PM	5 AM - 10 PM	7 AM - 10 PM	7 AM - 10 PM
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="radio"/> BACKGROUND	<input type="radio"/> LIVE MUSIC	<input type="radio"/> DJ	<input type="radio"/> JUKE BOX	<input type="radio"/> KARAOKE	
OCCUPANCY								
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar	
INSIDE	986	750	18	75	0	0	0	
OUTSIDE (Other than sidewalk cafe)	338	300	TBD	300	0	0	0	
SIDEWALK CAFE	-	-	-	-				
How many floors are there? What is the capacity for each floor?					4 Floors: Cellar 267; 1st Floor - 35; 3rd Floor - 684 Second Floor is not used as part of the club			
How frequently will the owner(s) be at the establishment?					At least monthly			
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?					<input checked="" type="radio"/> YES	<input type="radio"/> NO		
Will you be hosting private, promotional or corporate events?					<input checked="" type="radio"/> YES	<input type="radio"/> NO	Occasionally	
Will outside promoters be used on a regular basis? If yes please describe.					YES	<input checked="" type="radio"/> NO	Bldg. complex has a door man.	
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?								

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
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 checked="" type="radio"/> YES	<input 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	- Please see attached. -
	# 2	- Please see attached. -
	# 3	- Please see attached. -
	# 4	- Please see attached. -
	# 5	- Please see attached. -
Please provide dates when applicant met with the groups listed above.		Sent notification e-mails on 1/20; mailed letters 1/21
Who was your contact person at each group you met with?		- Please see attached. -
When did applicant post the notice that was provided?		Sent notification e-mails on 1/20; mailed letters 1/21
Where did applicant post the notice that was provided?		Sent notification e-mails on 1/20; mailed letters 1/21
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 Please call club at 212-564-1300
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 <input type="radio"/> NO <a href="https://apply.lifetimefitness.com/jobs?page=1&amp;brand=Club">https://apply.lifetimefitness.com/jobs?page=1&amp;brand=Club</a>

BUILDING DESIGN			
State the name and type of business previously located in the space.	N/A - New Construction		
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="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Construction in progress
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	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES	<input type="radio"/> NO	N/A
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	YES	<input type="radio"/> NO	N/A - Outdoor area will close at either 7 PM or 9 PM depending on time of year
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?	YES	<input checked="" type="radio"/> NO	Extends to north elevation at 3rd floor
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?	2nd Fl mezzanine - Main Supply; Above 3rd Fl Ceiling and Cellar		
When was the air conditioner installed?	Pool Equipment Room - Health Club Type: Titus DTQP-04 and 06 and Daikin CAH006GHAC respectively Installed within the last 5 months		

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, pavilion, tents, deck or gazebo? If yes, which one(s)?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Rooftop
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	Outdoor space closes either at 7 PM or 9 PM depending on the time of year
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input type="radio"/> YES	<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"/> YES	<input type="radio"/> NO	No smoking is allowed.
Will there be no amplified music, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	No amplified music.
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	All applicable noise laws will be enforced.
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	All applicable laws will be enforced.
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	

OUTDOOR ITEMS – SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	YES	NO	
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	
Will the service and consumption of alcohol in the sidewalk café only be via sealed 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	

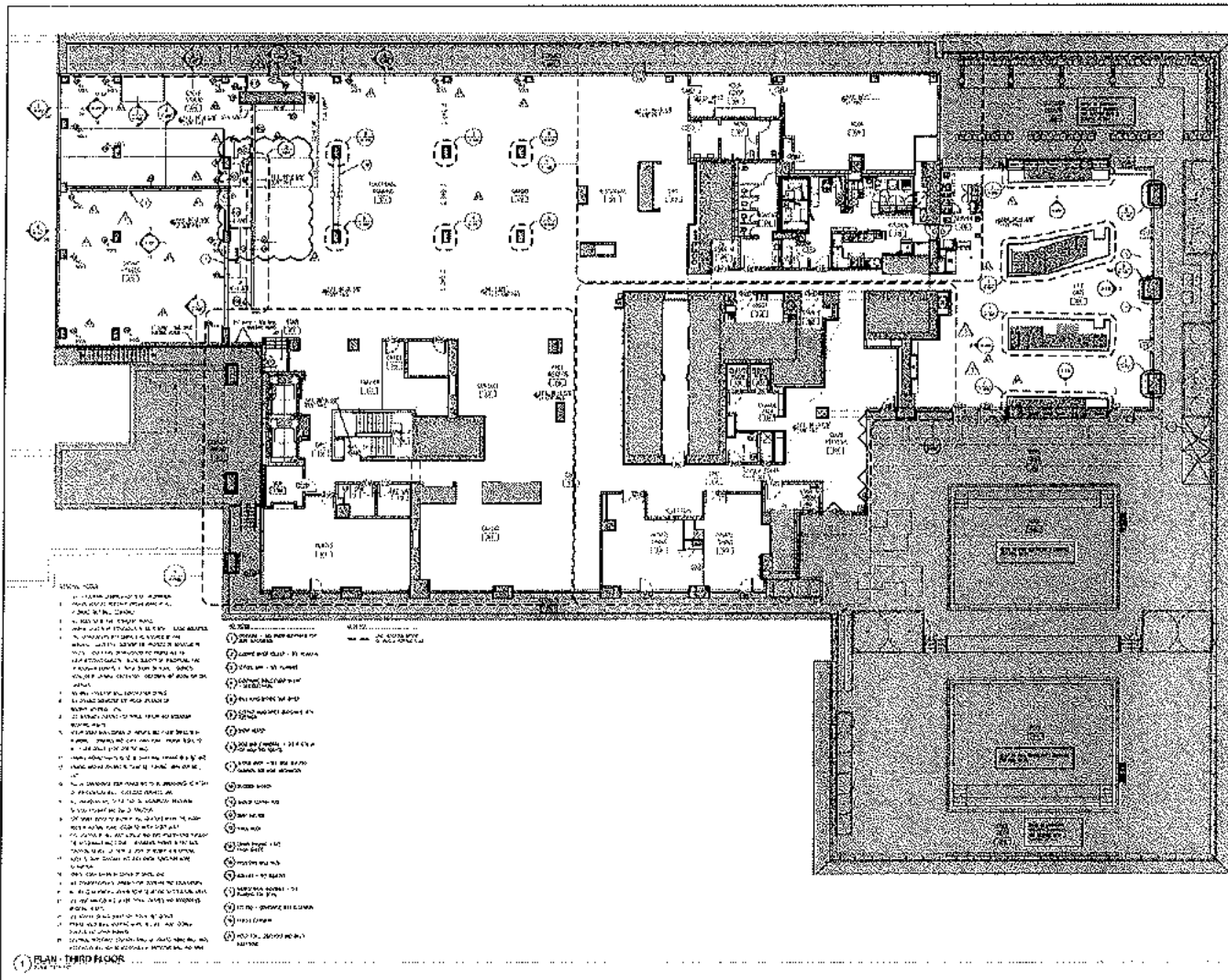
**ADDITIONAL STIPULATIONS: (Office Use Only)**

- No amplified sound outside

***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.***



- 1. 1/2" = 1'-0" SCALE
- 2. 1/4" = 1'-0" SCALE
- 3. 1/8" = 1'-0" SCALE
- 4. 1/16" = 1'-0" SCALE
- 5. 1/32" = 1'-0" SCALE
- 6. 1/64" = 1'-0" SCALE
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**LIFETIME**  
ARCHITECTURAL

**605 W. 42nd Street**  
New York, New York

**PLAN - THIRD FLOOR**

**A-103.00**

**LISTED FOR CONSTRUCTION**

LCDS153212

LifeCafe 42<sup>nd</sup> Street Athletic Menu Copy

11/17/15

**Breakfast**

**Charge up your morning**

**Omelet of the Day 8.49**

Chef's choice made with organic cage-free eggs & served with ancient-grains roll & organic butter

NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.

**Crisp Bacon & Egg Sandwich 7.99**

Organic cage-free eggs, nitrate-free bacon, Swiss cheese & red pepper mayo on toasted ciabatta

731 CAL 28g PROTEIN 56g CARB 42g FAT 2g FIBER

**Black Bean Hummus Wrap 8.99**

Black bean hummus, tomatillo salsa, three-cheese blend, guacamole & Spanish rice in whole wheat tortilla

710 CAL 26g PROTEIN 98g CARB 26g FAT 20g FIBER

**Power Plate Breakfast 8.79**

Grass-fed beef with red onion, peppers (green, poblano & red), achiote-chipotle sauce with tomatillo salsa served with ancient-grains roll & organic butter

532 CAL 24g PROTEIN 28g CARB 34g FAT 4g FIBER

**Coffee & Tea**

**Buttery Coconut Coffee 12, 16, 20oz \$3.79/4.29/4.79**

Lavazza coffee blended with coconut oil, (deleted cocoa nibs) cinnamon & organic butter

16oz serving: 236 Cal                      0g Protein                      2g Carb                      26 Fat    1g Fiber

	12oz	16oz	20oz
Regular or Decaf Coffee	1.89	2.19	2.49
Latte or Cappuccino	3.39	3.89	4.39
Americano	2.89	3.19	3.89

Espresso	2.49	2.79	3.09
Organic Hot Tea	1.99	2.39	2.79

### **Shakes & Smoothies**

#### **Made with organic fruit, milk and orange juice**

#### **Green Tea Matcha Shake      \$6.99**

Organic coconut milk, avocado, Greek yogurt, honey, matcha & vanilla grass-fed whey protein

671 Cal      30g Protein      29g Carb      52g Fat      7g Fiber

#### **Cocoa Matcha Shake      \$7.49**

Almond milk, honey, organic cocoa nibs, matcha & chocolate grass-fed whey protein

322 Cal      25g Protein      34g Carb      14g Fat      9g Fiber

#### **Body Builder Shake \$7.49**

Organic 2% milk, two organic fruits, Greek yogurt, creatine & vanilla grass-fed whey protein

321 Cal      47g Protein      16g Carb      7g Fat      0g Fiber

#### **Mocha Madness Shake      \$6.99**

Organic 2% milk, Mocha Java Boost & vanilla grass-fed whey protein

350 Cal      30g Protein      37g Carb      9g Fat      1g Fiber

#### **Strawberry Sunrise Smoothie      \$6.99**

Organic strawberries & banana, organic orange juice & vanilla grass-fed whey protein

259 Cal      22g Protein      40g Carb      3g Fat      3g Fiber

#### **Napa Valley Smoothie      \$6.99**

Organic orange juice, organic beet puree & strawberries, coconut & vanilla grass-fed whey protein

274 Cal      22g Protein      30g Carb      9g Fat      3g Fiber

#### **The Ultimate Protein      \$7.49**

Includes 20 grams of grass-fed whey protein and you choose:

<b>Your Base:</b>	<b>Add Two:</b>	<b>Boost It for \$1.25</b>
Almond milk	Avocado	Mango
Organic coconut milk	Banana	Peanut Butter
Organic milk	Beet Puree	Pineapple
Organic OJ	Blueberry	Raspberry
	Coconut	Spinach
	Kale	Strawberry
		Chia, Flax or Hemp Seeds
		Cocoa Nibs
		Dynamic Greens
		Energy Boost
		Generation UCAN®
		Grass-Fed Whey Protein
		L-Glutamine
		VeganMax <sup>SM</sup>

Nutritional information available upon request.

Ultimate Bowls  
Layer on the flavor

#### **Southwest Bowl      \$7.49**

Spinach, red onion, peppers (green, poblano & red), achiote-chipotle sauce & Spanish rice. Served with guacamole, tomatillo salsa, cilantro crema & two corn tortillas.

692 Cal      12g Protein      77g Carb      39g Fat      12g Fiber

-Chef recommends adding Mahi Mahi-

#### **Asian Bowl      \$7.49**

Kale slaw, red onion, snow peas, carrot, green beans, red cabbage, bok choy & sesame oil with quinoa, brown rice & lentils served with house-made curry vinaigrette. Served with a sesame seed bun & organic butter.

681 Cal      10g Protein      59g Carb      47g Fat      10g Fiber

-Chef recommends adding Chicken Breast-

#### **Mediterranean Bowl      \$8.79**

Arugula, zucchini, yellow squash, mushroom, red pepper, broccoli, asparagus, onion, carrot & herb blend with quinoa. Served with tandoori naan bread, tzatziki & Drew's® Greek olive dressing.

510 Cal      19g Protein      65g Carb      21g Fat      8g Fiber

-Chef recommends adding Sockeye Salmon-

#### **All-Out Veggie Bowl      \$9.29**

Spinach & arugula with zucchini, yellow squash, red pepper, broccoli, asparagus, onion, carrot & balsamic-marinated portabella mushroom served with house-made pesto

711 Cal      17g Protein      31g Carb      62 Fat      8g Fiber

**Alpha Bowl     \$14.99**

Spinach and arugula with zucchini, yellow squash, mushrooms, red pepper, broccoli, asparagus, onion & carrot with brown rice, quinoa, lentils & an Alpha serving of your choice of protein. Served with pesto & tzatziki

648 Cal            20g Protein     50g Carb            44g Fat            9g Fiber

**Hand-Tossed Salads**

Served with ancient-grains roll & organic butter, finished with super seed blend

**Greek Olive     \$8.99**

Romaine, kalamata olives, red onion, feta, tomato & cucumber tossed with Drew's Greek olive dressing

343 Cal            11g Protein     20g Carb            26g Fat            9g Fiber

~~Chef recommends adding Sockeye Salmon-~~

**Orchard Harvest     \$8.29**

Spinach & romaine, red apple, roasted sweet potato, raisins & candied walnuts tossed with house-made apple cider vinaigrette

695 Cal            9g Protein        62g Carb            42g Fat            12g Fiber

~~-Chef recommends adding Turkey Burger-~~

**Caprese Portabella     \$8.49**

Spinach, roasted portabella mushroom, tomato, mozzarella & basil tossed with Drew's® rosemary balsamic dressing

517 Cal            17g Protein     28g Carb            39g Fat            7g Fiber

~~-Chef recommends adding Chicken Breast-~~

**LifeCafe Spinach     \$8.99**

Spinach, red onion, candied walnuts, raisins & blue cheese tossed with Drew's® rosemary balsamic dressing

588 Cal            15g Protein     42g Carb            37g Fat            8g Fiber

~~-Chef recommends adding Beef Burger-~~

**Add protein to your bowl or salad**

Black Bean Burger \$ 3  
Cage-Free Chicken Breast \$3  
Cajun-Spiced Turkey Burger \$4  
Grass-Fed Beef Burger \$4  
Nitrate-Free Bacon \$3  
Wild-Caught Sockeye Salmon \$6

**Drew's\* Natural Dressings**

Chipotle Ranch	74 Cal
Greek Olive	79 Cal
Ranch	74 Cal
Rosemary Balsamic	91 Cal
Tahini Goddess	79 Cal

**Sandwiches**

Served with a seasonal side

**Pesto Chicken Sandwich \$9.29**

Cage-free chicken breast, tomato, pesto, goat cheese & arugula on toasted ciabatta

782 Cal	44g Protein	58g Carb	43g Fat	3g Fiber
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**Pecan Crusted Salmon \$10.29**

Sockeye salmon, tomato, spinach, mustard tarragon vinaigrette on toasted gluten-free seeded bun

716 Cal	32g Protein	39g Carb	48g Fat	4g Fiber
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**Grass-Fed Beef Burger Single \$9.29 Alpha \$13.29**

Grass-fed beef burger, romaine, tomato, cheddar & house-made black pepper mayo on toasted gluten-free seeded bun

837 Cal	30g Protein	36g Carb	62g Fat	2g Fiber
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**Pesto Turkey Burger Single \$9.29 Alpha \$13.29**

Cajun-spiced turkey burger, pesto, Swiss, tomato & romaine on toasted gluten-free seeded bun

657 Cal	45g Protein	40g Carb	38g Fat	3g Fiber
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**Turkey Avocado ~~\$8.99~~**

Oven-roasted turkey, romaine, avocado & tomato with house-made black pepper mayo on toasted ciabatta

667 Cal      34g Protein      59g Carb      35g Fat      5g Fiber

**California Chicken      ~~\$9.49~~ \$9.99**

Cage-free chicken breast, Swiss cheese, red pepper, romaine, avocado & tomato with house-made black pepper mayo on toasted ciabatta

757 Cal      35g Protein      60g Carb      40g Fat      4g Fiber

**Ancient-Grains Flatbread**

Nutrient-rich and naturally gluten-free

**Pesto Chicken      \$10.99**

Cage-free chicken breast with house-made pesto, tomato and three-cheese blend

953 Cal      40g Protein      69g Carb      58g Fat      4g Fiber

**Pepperoni & Mushroom      \$10.99**

Nitrate-free pepperoni, balsamic-marinated portabella and three-cheese blend

829 Cal      21g Protein      88g Carb      44g Fat      5g Fiber

**BBQ Chicken      \$10.99**

Cage-free chicken breast & BBQ sauce, three-cheese blend garnished with cilantro

810 Cal      39g Protein      102g Carb      27g Fat      3g Fiber

**Caprese Portabella      \$10.99**

Balsamic-marinated portabella mushroom, spinach, mozzarella & tomato

636 Cal      14g Protein      81g Carb      30g Fat      5g Fiber

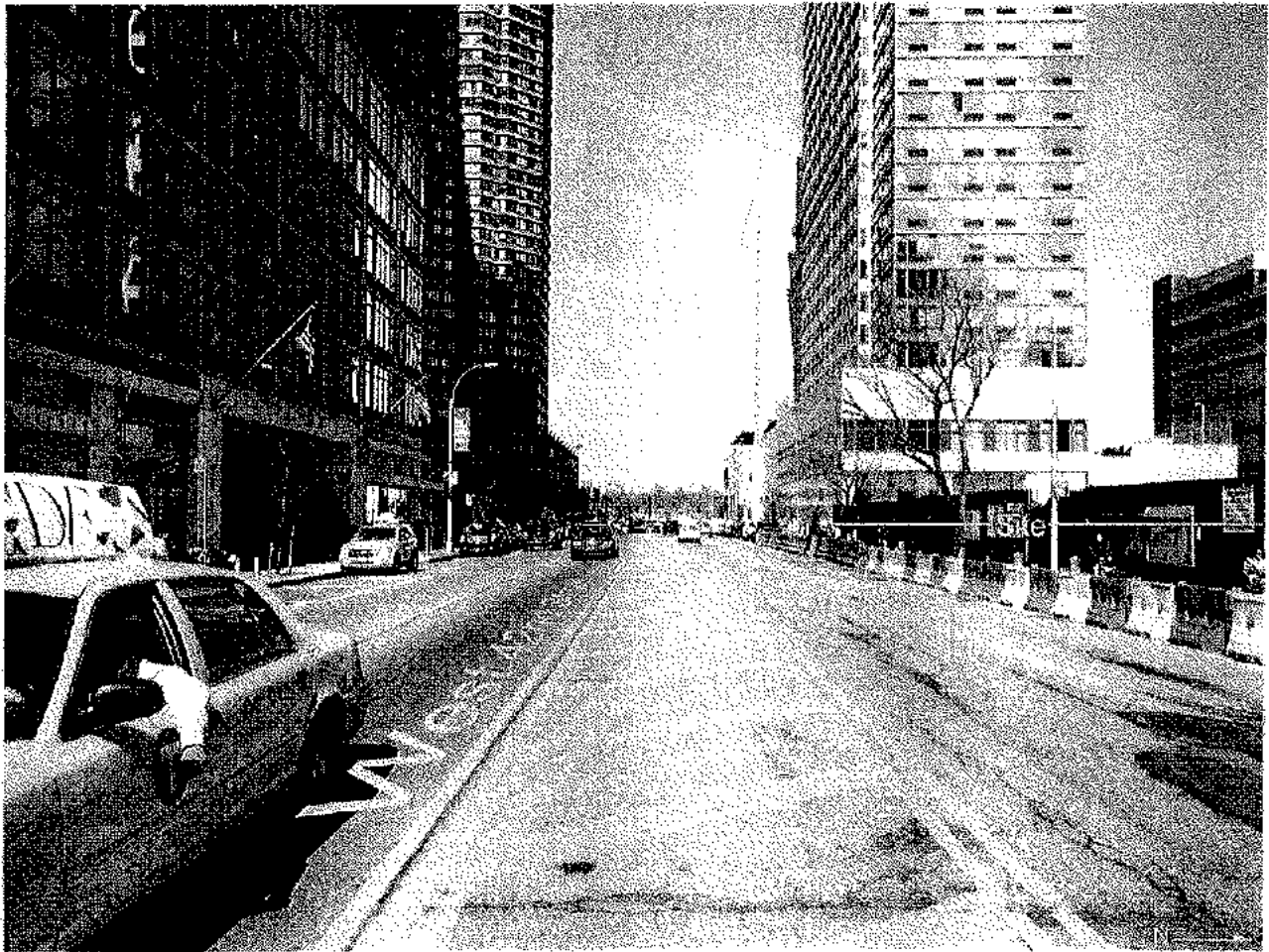
**Four Cheese      \$9.99**

Pizza sauce & four-cheese blend with Italian seasoning

676 Cal      27g Protein      74g Carb      30g Fat      3g Fiber

605 West 42nd Street, Manhattan  
Block 1090, Lot 23

Photo #1



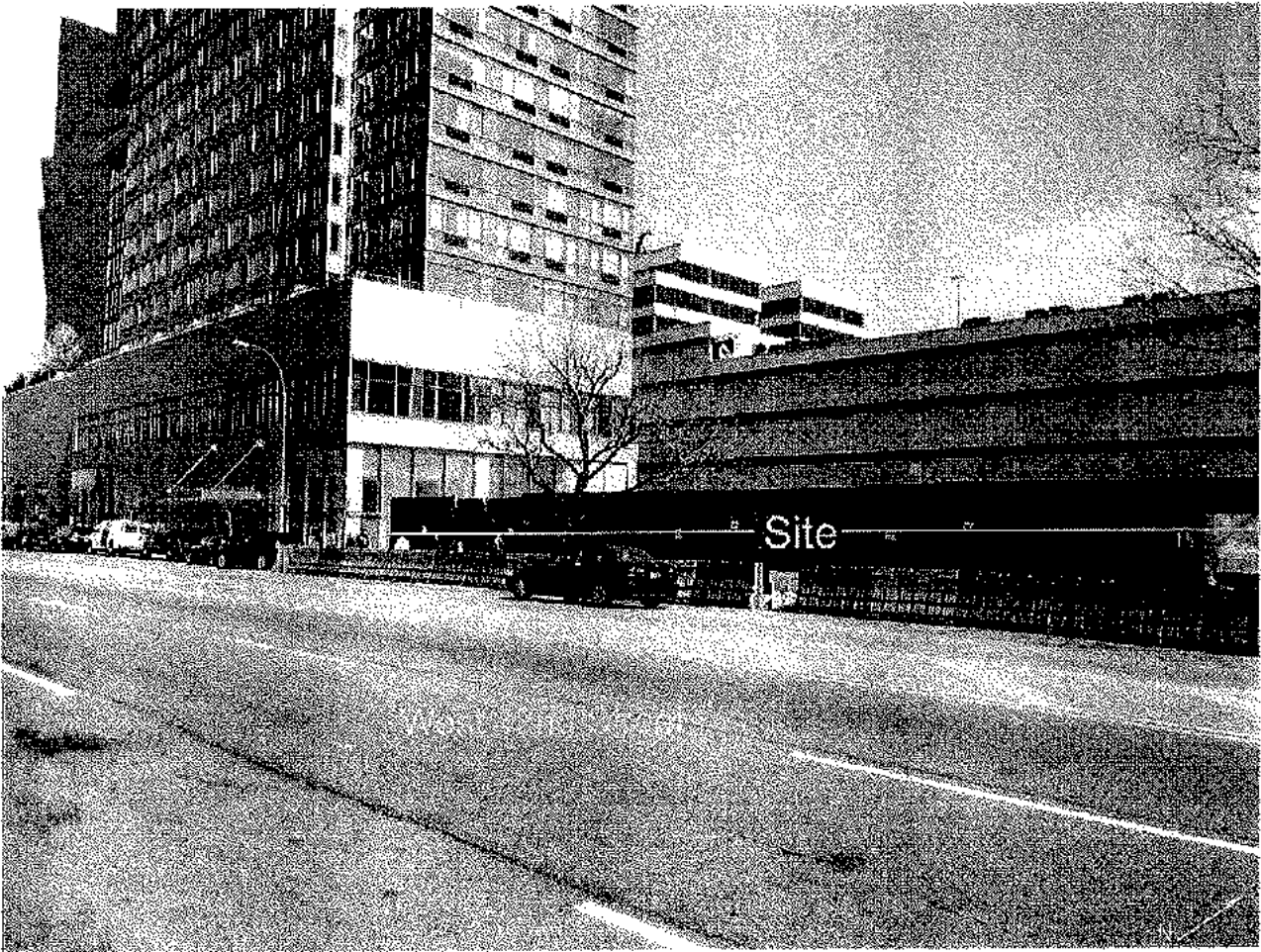
606 West 42nd Street, Manhattan  
Block 1090, Lot 23

Photo #3



605 West 42nd Street, Manhattan  
Block 1090, Lot 23

Photo #4



605 West 42nd Street, Manhattan  
Block 1090, Lot 23

Photo #5

