

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT		DOING BUSINESS AS (DBA)	
TBB Tavern Corp.		House of Brews	
STREET ADDRESS		CROSS STREETS	
302 W 51 st Street		8 th & 9 th Avenue	
OWNER	NAME: Brian Connell	ATTORNEY	NAME: Robert Bookman
	PHONE: 917-653-7390		PHONE: 212-513-1988
	FAX: 212-245-0562		FAX: 212-385-2235
MANAGER	NAME: Keith Santangelo	LANDLORD	NAME: Daphne Realty
	PHONE: 212-541-7080		PHONE: 212-977-7834
	FAX: 212-541-7074		FAX: 212-977-7793

DESCRIPTION OF BUSINESS

Establishment Type: Bar/Tavern Bed & Breakfast Eating Place Beer Cabaret Night Club Hotel Restaurant

Catering Establishment Club (Fraternal Organization – Members Only)

Other (Explain): _____

Method of Operation: Restaurant Dance Club Sports Bar Adult Entertainment Wine Bar Pizzeria Cafe

Other (Explain): _____

License Type: On-Premise Wine Beer Wine & Beer

APPLICATION TYPE <i>(check one)</i>	<input type="checkbox"/> New	Has applicant owned or managed a similar business?	YES	NO
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input type="checkbox"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	YES	NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input checked="" type="checkbox"/> Alteration	What is the current license #?	1026424	
		What is the expiration date on the current license?	February 28, 2013	
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	11 a.m. – 4 a.m.	11 a.m. – 4 a.m.	11 a.m. – 4 a.m.	11 a.m. – 4 a.m.	11 a.m. – 4 a.m.	11 a.m. – 4 a.m.	11 a.m. – 4 a.m.	12 p.m. – 4 a.m.	
	Music									
	Kitchen	11 a.m. – 4 a.m.	11 a.m. – 4 a.m.	11 a.m. – 4 a.m.	11 a.m. – 4 a.m.	11 a.m. – 4 a.m.	11 a.m. – 4 a.m.	11 a.m. – 4 a.m.	11 a.m. – 4 a.m.	
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	203	203	21	52	0	2	26	6	3	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	1 st Floor: 74; 2 nd Floor: 129		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A			
Will you be hosting private parties and promotional events?					YES	NO	N/A			
Will outside promoters be used?					YES	NO	N/A			
Will the security plan submitted be implemented?					YES	NO	N/A			
Will State certified security personnel be used?					YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A			
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A			
If you plan to have music, what type(s)?			BACKGROUND	LIVE MUSIC	DJ					
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A			
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	N/A			
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A			

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

LOCATION & ZONING				
Primary Zoning District:	C6-2 and C6-4		Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A	
Is a Public Assembly permit required?	YES	NO	N/A	
Are your plans filed with DOB?	YES	NO	N/A	
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1			
	# 2			
	# 3			

ADDITIONAL INFORMATION: (Applicant Use)

- This application is for an additional bar in the dining area on the second floor

ADDITIONAL NOTES: (Office Use Only)

ADDITIONAL STIPULATIONS: (Office Use Only)

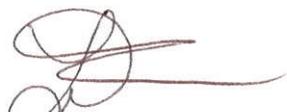
- Applicant is turning a service bar into a stand-up bar

Manhattan Community Board 4 (MCB4) recommends:

Approval Denial unless all agreed to by applicant is part of the
method of operation Denial

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Community Associate


Lisa Daglian
CB4 BLP Committee Co-Chair


Paul Seres
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →


SIGNATURE OF APPLICANT

Tuesday, June 12, 2012

DATE

House of Brews
302 W. 51st St.

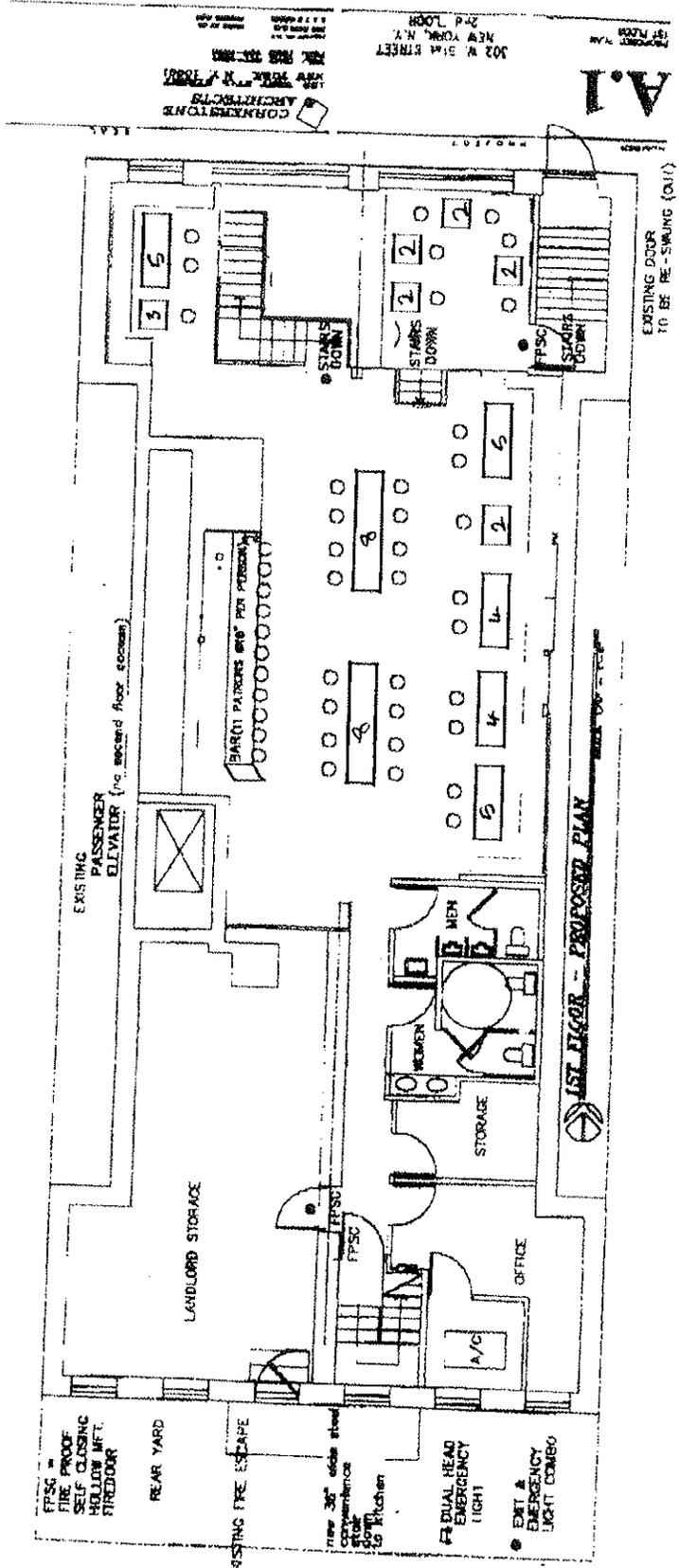
Second Floor

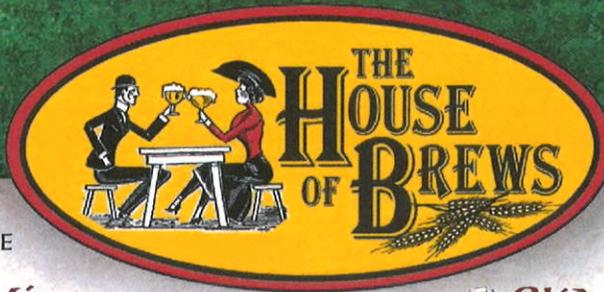
Bar = 11 Seats

Tables = 13

Seats @ tables = 52

Total Seats = 63





= HOUSE FAVORITE

Appetizers Starters & Soups

Soups and Chili Served in a Bread Bowl

CORN AND SEAFOOD CHOWDER 9

HOUSE OF BREWS CHILI BOWL 10

**BUILD YOUR OWN APPETIZER PLATTER
ANY 3 APPETIZERS 29**

HUMMUS PLATTER 12

Creamy Hummus with Pita Bread, Feta Cheese, Tomatoes, Parsley Oil and Kalamata Olives

FRIED MOZZARELLA STICKS 9

Beer Battered Mozzarella Sticks Served with Marinara Sauce

CHICKEN TENDERS 11

Boneless Chicken Tenders Served with Honey Mustard, Carrots and Celery. Can also be Tossed in Buffalo Sauce with Bleu Cheese Dressing



WINGS 11

10 Wings Fried with Your Choice of Buffalo, Garlic Parmesan, BBQ or Sweet Chili Style

NACHOS 12

Tri-colored Corn Tortilla Chips, Cheddar and Jack Cheeses, Tomatoes, Jalapenos, Black Olives, Scallions, Salsa, Sour Cream and Guacamole

Add Spicy Chicken 3 - Add Chili 3

VEGETARIAN, Add Black Beans 2



CRISPY FRIED CALAMARI 12

Sliced Cherry Peppers, Scallions, Shallots, Served with Marinara Sauce.

Tossed in Buffalo Sauce ADD 1

**TUSCAN SPINACH AND
ARTICHOKE DIP 12**

Served with Pita Bread and Tortilla Chips

LOADED POTATO SKINS 10

Potato Skins with Cheddar Cheese, Green Onion and Bacon with Chive Sour Cream

BREWS CHEESE FRIES 10

House of Brews Fries Topped with Cheddar, Monterey Jack Cheese and Bacon with Spring Onion

VEGETABLE QUESADILLA 12

Grilled Quesadilla with Mushrooms, Onion, Mozzarella Cheese and Guacamole.

Served with Grilled Chicken ADD 3

BELGIUM FRIES 8

BEER BATTERED ONION RINGS 8



Sliders

Get a Platter of 15 for 39

BREWS SLIDERS 11

Three Miniature Burgers Topped with Cheese and Bacon

JALAPENO AND RED ONION SLIDERS 12

Ground Beef and Jalapeno Peppers with Red Onion and a Chipotle Aioli

CHICKEN SALAD SLIDERS 11

Diced Chicken Breast in a Pesto Mayo with Lettuce and Tomato

Entrees



**BREW MASTERS CHAR GRILLED
NY STRIP 21**

12oz Strip Steak Served with a Mushroom Gravy, Baked Potato and Seasonal Vegetables

LINGUINI WITH SWEET ITALIAN SAUSAGE 15

Linguini Tossed with Julienne Of Vegetables with Sweet Italian Sausage in a Vodka Sauce

HOMEMADE LASAGNA 13

Baked Three Cheese Lasagna with Ground Beef, Ricotta, Mozzarella and Parmesan Cheese

BANGERS AND MASH 13

Fried Pork Sausage Served Over Mashed Potatoes with Onion Gravy

BROILED FILLET OF ATLANTIC COD 15

Served over Vegetable Fried Rice

CHICKEN CURRY 14

Grilled Breast of Chicken Served Over White Rice Smothered in a Rich Curry Sauce Garnished with Apple Chutney

WILD MUSHROOM RAVIOLI 13

Served with a Pink Tomato Sauce Garnished with a Julienne of Vegetables ADD Sweet Italian Sausage or Chicken 3



SHEPHERD'S PIE 15

Seasoned Ground Beef, Peas, Carrots Topped with Mashed Potatoes

DUBLIN FISH AND CHIPS 16

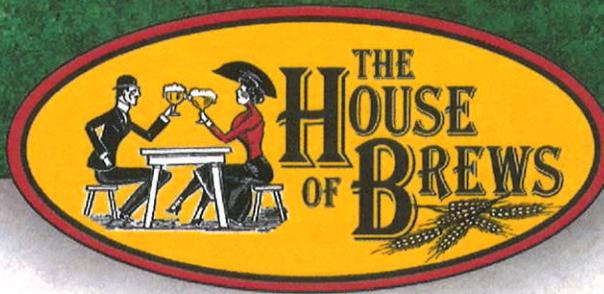
Deep-Fried Golden Battered Atlantic Cod Served with French Fries, Coleslaw and Tartar Sauce

MOM'S BAKED MAC AND CHEESE 10

ADD Buffalo Chicken 4



MORE ON THE OTHER SIDE



Specialty Sandwiches

All Sandwiches are Served with French Fries

HOUSE OF BREWS REUBEN 12

Thin Slices of Brisket Topped with Sauerkraut,
Swiss Cheese on Sour Dough Bread
With 1000 Island Dressing and a Pickle

GRILLED CHICKEN PANINI 13

Grilled Breast of Chicken with Monterey Jack Cheese,
Red Onion and Peppers with a Chipotle Mayonnaise

BUFFALO CHICKEN WRAP 12

Breaded and Fried Chicken Breast with Tomatoes,
Red Onion, Field Greens and Blue Cheese Dressing
Wrapped in a Flour Tortilla

GRILLED CHICKEN BLT 13

Double Decker Club with Grilled Chicken, Bacon,
Lettuce, Tomato and Chipotle Mayonnaise

GREEK SALAD WRAP 12

Romaine Lettuce, Feta Cheese, Tomatoes and Olives, Wrapped
in a Sun Dried Tomato Tortilla, Served with Crispy Potato Wedges

BEER AND A BURGER* DEAL 10 (Available Monday - Friday from 11am to 5pm)

Gourmet Burgers

All Premium Burgers Are Built on a Brioche Bun with Beef Steak
Tomato, Lettuce, Red Onion with French Fries and a Pickle Spear

BREWS BURGER 12*

1/2 Pound Burger Seasoned to Perfection

MUSHROOM SWISS BURGER 13*

1/2 Pound Burger with Swiss Cheese
& Sautéed Mushrooms

BBQ BURGER 13*

1/2 Pound Burger with Cheddar,
BBQ Sauce & Crisp Bacon

FIRE PIT BACON BURGER 13*

1/2 Pound Burger Topped with Pepper Jack Cheese and
Smoked Bacon Smothered with Chipotle Spread

ROQUEFORT BURGER 13*

1/2 Pound Burger with Roquefort Cheese Spread,
Bacon and Caramelized Onions

TURKEY BURGER 12*

Fresh Ground Turkey Topped with Sautéed
Mushrooms and Onions

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase
Your Risk of Food Borne Illness, Especially if you Have Certain Medical Conditions.

GARDEN BURGER 13

Vegetarian Burger Topped with Mozzarella,
Mushrooms, Roasted Peppers and Fresh Greens

ADDITIONAL BURGER TOPPINGS

Bacon, Mushroom, Cheese or Onion 1

Salads

HOUSE SALAD 8

Assorted Field Greens, with Tomato, Cucumber, Carrots,
Red Cabbage, Croutons and Your Choice of Dressing

CAESAR SALAD 9

Romaine Lettuce Tossed with Croutons, Parmesan Cheese
& Caesar Dressing - Add Grilled Chicken 4

COBB SALAD 12

Grilled Diced Chicken, Bacon, Cheddar Cheese, Egg, Black
Olives, Tomatoes and Crumbled Bleu Cheese on Salad Greens

FIESTA CHICKEN SALAD 13

In A Fried Tortilla Bowl Served with Grilled Marinated
Chicken, Corn and a Black Olive Salsa

Grilled Pizzas

All Pizzas Served with Field Greens

TRADITIONAL MARGHERITA 9

Plum Tomatoes, Fresh Basil and Mozzarella

BUFFALO CHICKEN PIZZA 11

Fried Buffalo Chicken, Mozzarella and Red Onion,

ROASTED PEPPERS AND

ITALIAN SAUSAGE 11

With Marinara Sauce and Mozzarella

PIZZA AND A BEER* DEAL 10 (Available Monday - Friday from 10pm to Close (Traditional Margherita))

Sides 8

BEER BATTERED ONION RINGS 8

BELGIUM FRIES Served with a Selection of Dipping Sauces 8

BAKED POTATO With Chive Sour Cream 5

VEGETABLE FRIED RICE 5 - CURRY SAUCE 4

ASK YOUR SERVER ABOUT OUR DESSERT SELECTIONS

