

Manhattan Community Board 4

(All Fields Must Be Completed)

APPLICANT BD Stanhope LLC.		DOING BUSINESS AS (DBA) Tao	
STREET ADDRESS 363 W 16 th Street		CROSS STREETS 9 th Avenue	
OWNER	NAME: Marc Packer	ATTORNEY	NAME: Warren Pesetsky
	PHONE: 212-399-6000/917-324-2020		PHONE: 212-513-1988
	FAX: 212-399-3160		FAX: 212-385-0564
MANAGER	NAME: Paul Goldstein	LANDLORD	NAME:
	PHONE: 914-714-2775		PHONE:
	FAX: 212-584-0300		FAX:

DESCRIPTION OF BUSINESS

Establishment Type:

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

Catering Establishment
 Club (Fraternal Organization – Members Only)

Other (Explain): _____

Method of Operation:

Restaurant
 Dance Club
 Sports Bar
 Adult Entertainment
 Wine Bar
 Pizzeria
 Cafe

Other (Explain): _____

License Type:

On-Premise
 Wine
 Beer
 Wine & Beer

APPLICATION TYPE (check one)	<input type="radio"/> 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="radio"/> 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="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	
	Music	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	
	Kitchen	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 a.m. – 4 a.m.	1130 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	
	450									
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	100/350		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	<input type="checkbox"/> NO	N/A			
Will you be hosting private parties and promotional events?					<input checked="" type="checkbox"/> YES	NO	N/A			
Will outside promoters be used?					YES	<input type="checkbox"/> NO	N/A			
Will the security plan submitted be implemented?					<input checked="" type="checkbox"/> YES	NO	N/A			
Will State certified security personnel be used?					<input checked="" type="checkbox"/> YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					<input checked="" type="checkbox"/> 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	<input type="checkbox"/> NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	<input type="checkbox"/> 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	<input type="checkbox"/> N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="checkbox"/> YES	NO	N/A			
If you plan to have music, what type(s)?			<input checked="" type="checkbox"/> BACKGROUND	LIVE MUSIC		<input type="checkbox"/> 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.					<input checked="" type="checkbox"/> 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?					<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	<input checked="" type="checkbox"/> 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.).	<input checked="" type="checkbox"/> 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.	<input checked="" type="checkbox"/> YES	NO	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="checkbox"/> YES	NO	N/A

LOCATION & ZONING			
Primary Zoning District:		Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="checkbox"/> NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> N/A
Is a Public Assembly permit required?	<input checked="" type="checkbox"/> YES	NO	N/A
Are your plans filed with DOB?	<input checked="" type="checkbox"/> YES	NO	N/A
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input 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	Stonehenge – The Olivia (neighboring apartment building)	
	# 2	Vornado (neighboring office building)	
	# 3	US Postal Service (post office is across the street from the premise)	

ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

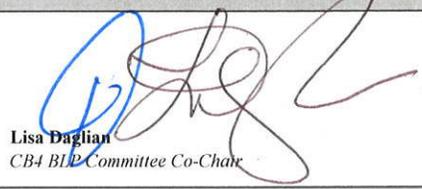
ADDITIONAL STIPULATIONS: (Office Use Only)

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

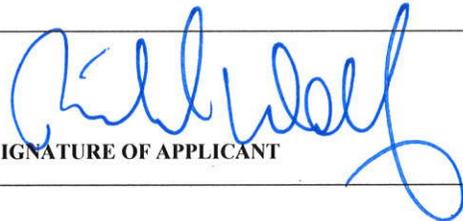

Lisa Daglian
CB4 BLP Committee Co-Chair


Paul Seres
CB4 BLP Committee Co-Chair

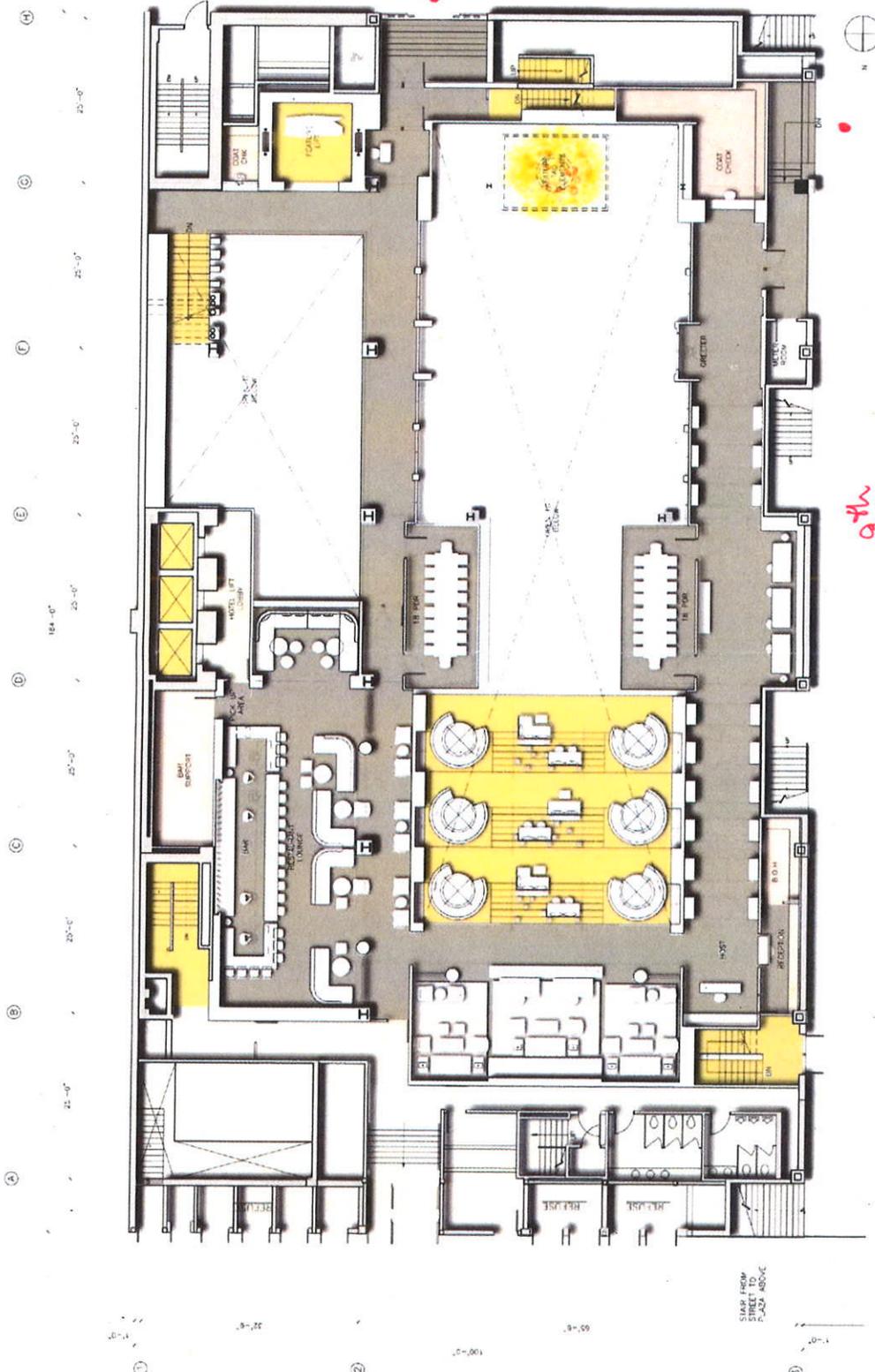
APPLICANT AGREEMENT WITH THE COMMUNITY

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 →

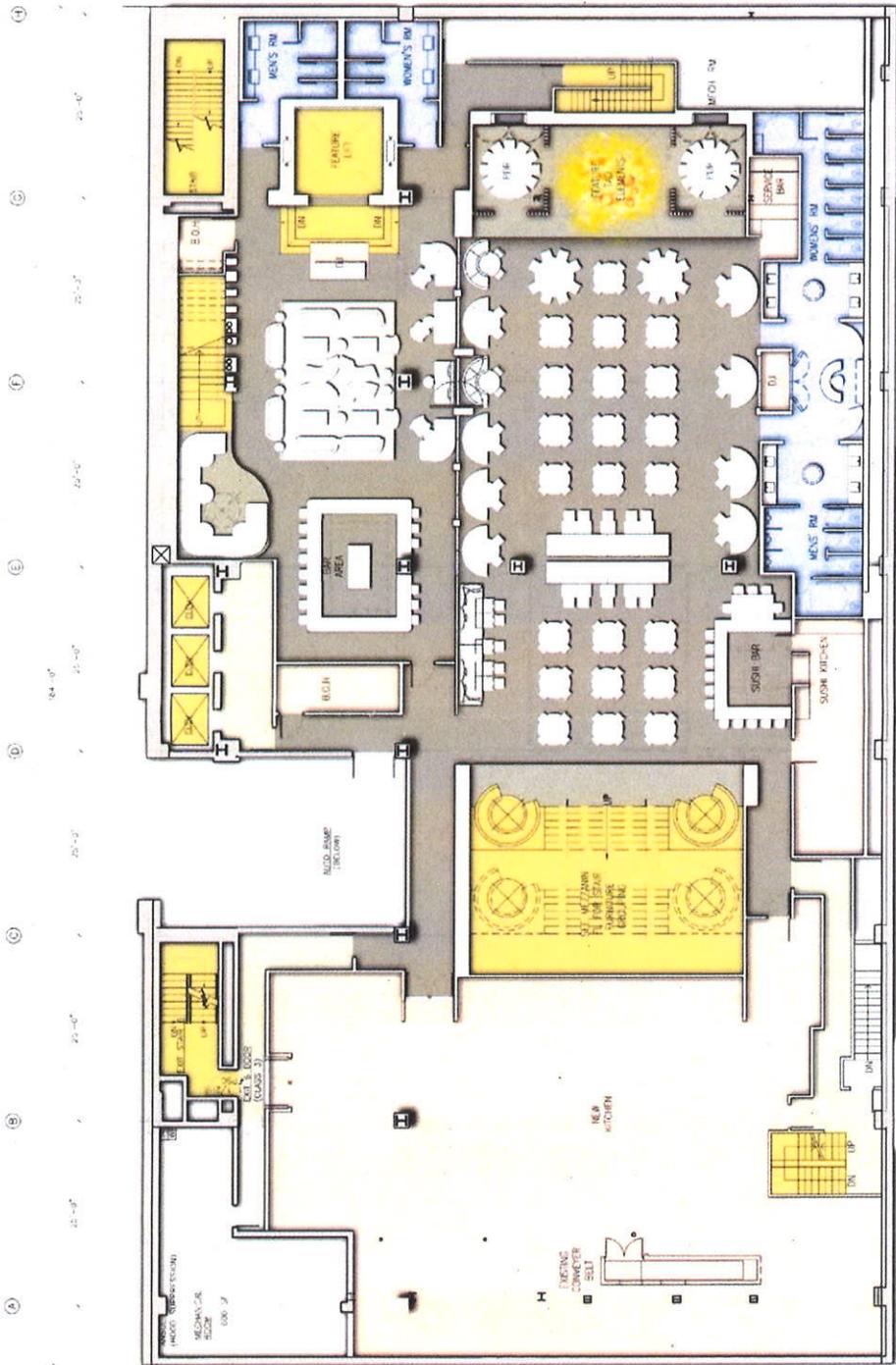

SIGNATURE OF APPLICANT

Tuesday July 10, 2012
DATE



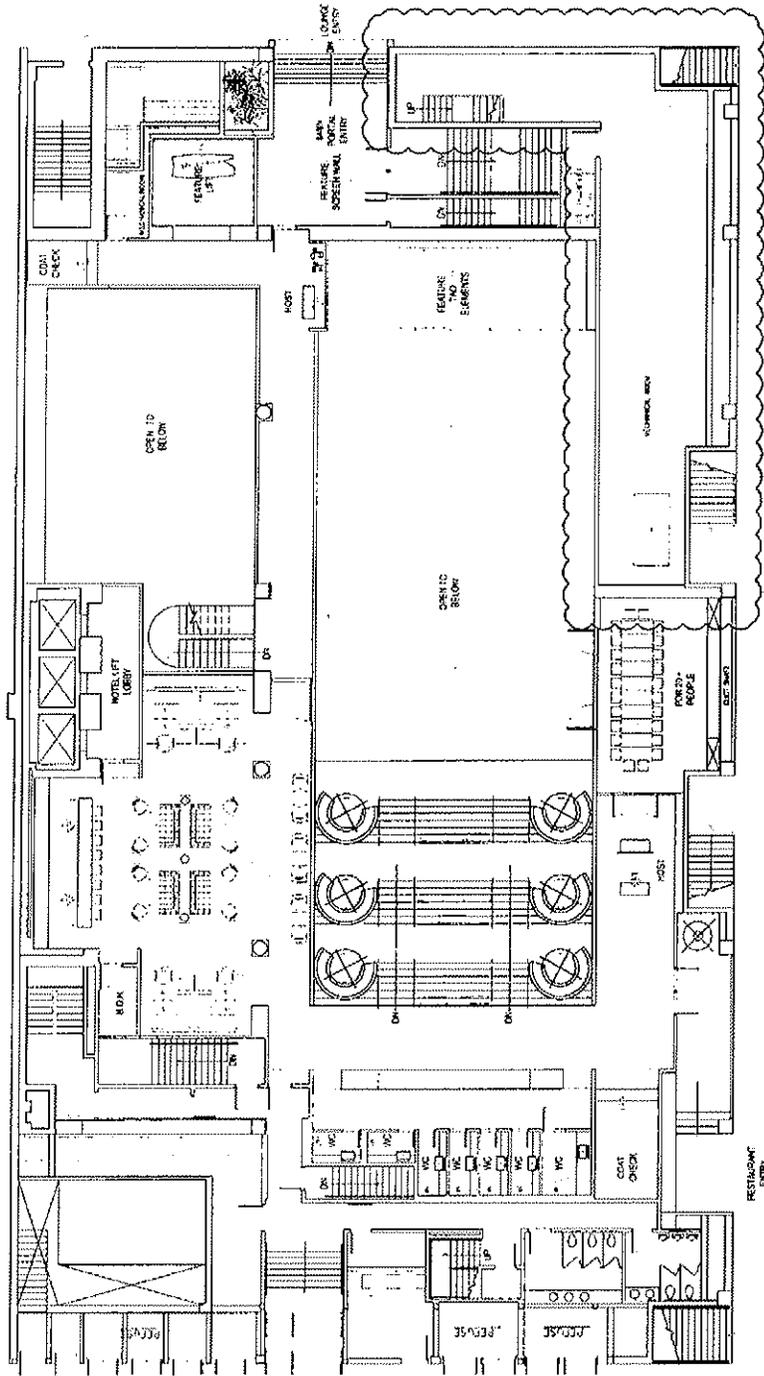
MEZZANINE PLAN





CELLAR PLAN





Potential new entrance location
 please advise if any infrastructure issues

蒸餃

DUMPLINGS

Bamboo Steamed Vegetable Dumplings with Crunchy Cucumbers 12

Chicken Gyoza with Napa Cabbage and Soy Dipping Sauce (steamed or pan fried) 12

Pork Potstickers with a Chili Sesame Glaze 14

春卷

SPRING ROLLS

Imperial Vegetable Egg Roll 12

Pork Spring Roll with Thai Chili Sauce 13

Peking Duck Spring Roll with Hoisin Sauce 16

Lobster and Shrimp Spring Roll with Shiitake Mushrooms and Spicy Pineapple Sauce 19

燒烤

BBQ

Lacquered Roast Pork 13

Chinese Five Spice Short Ribs 16

Dragon Tail Spare Ribs 17

天婦羅

TEMPURA

Sweet Onion Rings 4 Sweet Potato 4 Eggplant 5

Garlic Green Beans 5 Asparagus 6 Avocado 5 Scallop 9

海鮮

NOBLE TREASURES FROM THE SEA

Soy Ginger Glazed Salmon with Udon Noodles and Spinach 29

Hong Kong XO Shrimp with Long Beans and Jasmine Rice 29

Crispy Coconut Shrimp with Spicy Thai Peanut Sauce 31

* Grilled Red Snapper with Steamed Bok Choy and Ginger, Kaffir Lime Vinaigrette 31

Diver Sea Scallops with Red Curry and Thai Basil 32

Grilled Rare Tuna with Asian Green Stir Fry and Peppercorn Sauce 34

Miso Glazed Chilean Sea Bass with Wok Vegetables 38

Sand Pot Lobster, Shrimp, and Scallops with Black Bean Sauce 42

Typhoon Lobster with Fingerling Potatoes and Spicy Stir Fry 48

鷄鴨

FROM THE SKY

Crispy Orange Chicken 27

* Roasted Thai Buddha Chicken 27

Kung Pao Chicken 28

Peking Duck for two 36 per person

肉類

FROM THE LAND

TAO SHABU SHABU

Kobe Beef or Filet Mignon Cooked in a Ginger Scallion Broth with Wasabi Dipping Sauce

Filet Mignon 38 Kobe Sirloin 18 per oz.

Grilled 12 oz. Kobe Ribeye with Yuzu Cilantro Butter 85

* Filet Mignon Pepper Steak 36

Wok Seared New York Sirloin with Shiitake Mushrooms and Szechuan Potatoes 36

Wasabi Crusted Filet Mignon with Tempura of Onion Rings 39

齋菜

FROM THE SIDES

Buddha's Harmonized Vegetable Feast for the Minor Gods with Udon Noodles 9/17

Spicy Hoi Yin Eggplant 11

* Asian Green Stir Fry 11

Chinese Broccoli with Black Bean Sauce 12

XO Chinese Long Beans 12

* Sake Braised Shiitake Mushrooms 13

麵飯

SOPHISTICATED NOODLES AND RICE

Jasmine White Rice 5 * Vegetable Fried Brown Rice 13 TAO Lo Mein with Roast Pork 14

Mandarin Sizzled Fried Rice with Roast Pork or Peking Duck 15 with Shrimp 18

* Pad Thai Noodles 16 with Chicken 19 with Shrimp 22

Chinese Sausage Fried Rice with Fried Egg 18 Lobster and Kimchee Fried Rice 22

* Singapore Mei Fun Noodles 26

壽司 刺身

SUSHI & SASHIMI

Price per Piece

Suzuki Striped Bass	3	Botan Ebi Sweet Shrimp	5
Ebi Cooked Shrimp	4	Tako Octopus	5
Katsuo Baby Tuna	4	Hotate Sea Scallop	6
Shiro Maguro White Tuna	4	Kampachi Wild Yellowtail	6
Ikura Salmon Roe	4	Maguro Tuna	6
Arctic Char	4	Unagi Fresh Water Eel	6
Smoked Sake Smoked Salmon	4	Charred Tuna	6
Sake Salmon	5	Kobe Beef	6
Hamachi Yellowtail	5	Uni Sea Urchin	8

Toro Fatty Tuna 15 per piece

EXTRAS - Udama Quail Egg 2 Temaki Handroll 2 Maki Roll 5 Soy Paper 2

SPECIAL DISHES

Salmon Sashimi with Avocado, Crispy Onions, Sweet and Spicy Sesame Sauce	14
Yellowtail Sashimi with Jalapeño and Ponzu Sauce	15
White Tuna Sashimi with Spicy King Crab	18
* Trio of Salmon, Tuna, and Yellowtail Sashimi with Wasabi Salsa	28
Omakase Chef's Choice Sushi and/or Sashimi	38/48/58 and up

SPECIAL ROLLS

Shrimp Tempura Roll with Curry Sauce	14
King Crab California Roll 14 • Crunchy Spicy Yellowtail Roll with Crushed Onion	15
Spicy Smoked Salmon Roll with Sweet Wasabi Sauce	15
TAO Angry Dragon Roll with Eel and Kabayaki Sauce	16
Crispy Spicy Tuna Roll with Avocado and Soy Paper	17
Chef's Roll with Tuna, Salmon, Tobiko, Avocado	17
Spicy King Crab, Shrimp and Asparagus Roll	17
Crispy Soft Shell Crab and Shiso Roll with Yuzu Mayonnaise	17
Spicy Lobster Roll with Shiso and Black Tobiko	19
Toro Toro Roll with Sweet Chili Sauce and Soy Paper	20
Surf and Turf Roll	30

20% SUGGESTED GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE
PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

*GLUTEN FREE

道

Following the tradition of Asian cultures, we have designed our menu for sharing. We suggest that you pass our plates amongst your friends and companions and embrace this custom as well.

Our servers are here to guide you, so please call upon them for the smallest of favors. TAO has no set rules. Be creative, live long, be happy and follow your own path. ... And the Emperor said, "let the party begin!"

頭檯

SMALL PLATES

* Hot or Cold Edamame	9
Roasted Shishito Peppers with Yuzu	9
TAO Temple Salad	10
Satoy of Chicken with Peanut Sauce	12
Squab Lettuce Wraps	14
Salmon, Tuna and Albacore Tataki with a Trio of Seaweed	15
Crispy Tuna Sashimi Roll with Edamame	16
Jumbo Shrimp Tempura with Garlic Chile Sauce	16
Spicy Tuna Tartare on Crispy Rice	17
Lobster Wontons with Shiitake Ginger Broth	18
Satoy of Chilean Sea Bass with Wak Roasted Asparagus	19
Thai Crab Cakes with Mango Chili Sauce	19
Kobe Tartare Tempura	20
Sashimi of Kobe Beef with Fresh Wasabi Sauce	26

湯水

SOUPS

Hot and Sour Soup with Shrimp Toast	10
* Miso Soup with Tofu and Mahogany Clams	11
Spicy Thai Dumpling Soup	12

