



THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
 Phone: (212) 533-5300 - Fax: (212) 533-3659  
 www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

Please bring the following items to the meeting:

**NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.**

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Letter of notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:  
[http://www.nyc.gov/html/mancb3/html/sla/community\\_groups.shtml](http://www.nyc.gov/html/mancb3/html/sla/community_groups.shtml)
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license       alteration of an existing liquor license       corporate change

Check if either of these apply:

- sale of assets       upgrade (change of class) of an existing liquor license

Today's Date: 02/25/2014

**If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.**

Type of license: OP 252 Is location currently licensed?  Yes  No

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Sigmund Pretzel Shop Inc.

**APPLICANT:**

Premise address: 29 Avenue B, New York, NY 10009

Cross streets: Between East 2nd and East 3rd Streets

Name of applicant and all principals: Sigmund Pretzel Shop Inc.

Trade name (DBA): \_\_\_\_\_

**PREMISE:**

Type of building and number of floors: Mixed Use premises; 6 floors

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?  
(includes roof & yard)  Yes  No If Yes, describe and show on diagram: \_\_\_\_\_

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use?  Yes  No

Indoor Certificate of Occupancy 74 Outdoor Certificate of Occupancy N/A  
(fill in maximum NUMBER of people permitted)

Do you plan to apply for Public Assembly permit?  Yes  No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

R7A / C-1

Is this premise wheel chair accessible?  Yes  No

**PROPOSED METHOD OF OPERATION:**

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?

Restaurant

Will any other business besides food or alcohol service be conducted at premise?  Yes  No

If yes, please describe what type: \_\_\_\_\_

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) No change in hours of operation

Number of tables? 6 Number of seats at tables? 20

How many stand-up bars/ bar seats are located on the premise? 1 bar, 7 seats

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): 10 x 9'8" U shaped bar

Any food counters?  Yes  No If Yes, describe: \_\_\_\_\_

Does premise have a full kitchen  Yes  No?

Does it have a food preparation area?  Yes  No (If any, show on diagram)

Is food available for sale?  Yes  No If yes, describe type of food and submit a menu

American (see attached menu)

What are the hours kitchen will be open? All open hours

Will a manager or principal always be on site?  Yes  No If yes, which? Principal

How many employees will there be? 6

Do you have or plan to install  French doors  accordion doors or  windows?

Will you agree to close any doors and windows at 10:00 P.M. every night?  Yes  No

Will there be TVs/monitors?  Yes  No (If Yes, how many?) \_\_\_\_\_

Will premise have music?  Yes  No

If Yes, what type of music?  Live musician  DJ  juke box  Tapes/CDs/iPod

If other type, please describe \_\_\_\_\_

What will be the music volume?  Background (quiet)  Entertainment level

Please describe your sound system: Small stereo system

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? No

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. There will be no waiting outside to be seated in restaurant.

Will there be security personnel?  Yes  No (If Yes, how many and when) \_\_\_\_\_

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. The premises will be operating under its usual MOOP and at present the noise level is not substantial enough to affect neighbors.

Do you  have or  plan to install sound-proofing?

#### APPLICANT HISTORY:

Has this corporation or any principal been licensed previously?  Yes  No

If yes, please indicate name of establishment: Sigmund Pretzel Shop Inc.

Address: 29 Avenue A, New York, NY 10009 Community Board # Same

Dates of operation: December 2009 to present

**If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.**

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume. Currently operating Sigmund Pretzel Shop

**LOCATION:**

How many licensed establishments are within 1 block? 6

How many On-Premise (OP) liquor licenses are within 500 feet? 17

Is premise within 200 feet of any school or place of worship?  Yes  No

**COMMUNITY OUTREACH:**

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

*We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.*

1. I agree to close any doors and windows at 10:00 P.M. every night?  Yes  No
2. I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  
 scheduled performances,  more than \_\_\_\_ DJs/ promoted events per \_\_\_\_,  more than \_\_\_\_ private parties per \_\_\_\_
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license. Or seek an upgrade at a later date. N/A  my business pl
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. Or  Happy hour will end by 7:00 pm.
8. I will not have wait lines outside.  There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

OFFICE USE ONLY		
<input type="radio"/> Original	<input type="radio"/> Amended	Date

### ESTABLISHMENT QUESTIONNAIRE

In this section you must describe the premises to be licensed. Answer ALL questions completely. Please do not answer "see attached" to any question. Any incomplete answer may delay or prevent the processing of the application.

**Helpful Hint: Drawing your diagram and reviewing your photographs may assist you in completing this section. See sample diagrams at the end of this application.**

#### 1. Zoning

1a. State what the area is zoned for:   
(ie. Residential, Business, Mixed)

1b. If applying for an on premises license does the premises have a **VALID CERTIFICATE OF OCCUPANCY** and **ALL** appropriate permits?  YES  NO

#### 2. Premises

2a. Describe the type of building in which the premises will be located.

2b. Has the building/premises been known by any other address?  YES  NO

If YES, please specify:

2c. Is there currently or has there ever been an active license to traffic in alcoholic beverages at this location?  YES  NO  Do Not Know

Name of Licensee:  License Serial Number:

2d. Are there any disciplinary actions pending against the applicant, current licensee, or prior licensee?  YES  NO  Do Not Know

**Any pending disciplinary action may delay a determination on this application or result in the disapproval.**

2e. If the location has never been licensed, what was prior use?

2f. Is any other floor or area of the building currently licensed?  YES  NO

b. Name of Licensee:  License Serial Number:

**3. Premises (Interior):**

3a. List the number of floors of the establishment to be licensed including the basement, if any:

3b. Where is the alcohol stored?

3c. Is there interior access to any other floor(s) or area(s) that will not be part of the premises to be licensed? Show the means of access on the interior diagram(s).  YES  NO

3d. Are the premises to be licensed divided in any way, by a public or private passageway, etc., over which the applicant does not have exclusive possession and control? Example: hallway, stairwells, common areas, etc.  YES  NO

If YES, describe:

3e. How many public bathrooms? If less than two(2) public bathrooms you must request a waiver of the two(2) bathroom rule in writing. Show bathrooms on diagram.

3f. List the Maximum Occupancy of the premises:

3g. Number of tables?  3h. Number of seats at tables?  3i. Number of seats at bar or counter?

**4. BARS:**

4a. How many bars\* for customers are located on the premises? (\*A bar is where customers may order, purchase, or receive alcoholic beverages.)

4b. How many service bars\*? (Service bar is for wait staff use exclusively.)

4c. Describe each bar in the fields below:

Bar 1	Bar 2	Bar 3	Bar 4
Bar Type <input type="text" value="Customer Bar"/>	Bar Type <input type="text"/>	Bar Type <input type="text"/>	Bar Type <input type="text"/>
Length <input type="text" value="10' x 9'8\"/>	Length <input type="text"/>	Length <input type="text"/>	Length <input type="text"/>
Shape <input type="text" value="Irregular"/>	Shape <input type="text"/>	Shape <input type="text"/>	Shape <input type="text"/>

Attach additional sheets if needed if there are more than 4 bars.

**5. KITCHEN**

5a. Does premises have a kitchen?  YES  NO

If NO, does premises have a food preparation area?  YES  NO

**Show Kitchen or Food Preparation Area on the Interior Diagram.**

**NOTE: FOOD MUST BE AVAILABLE FOR SALE DURING ALL HOURS OF OPERATION; SUMIT A MENU**

5b. Is a chef/cook employed at the premises?  YES  NO

If YES, list hours of day chef/cook will devote to the premises:

**6. HOTEL or BED & BREAKFAST**

6a. How many floors?

6b. How many rooms?  N/A

6c. For Hotels Only: Is there a restaurant in the building(s) housing the proposed hotel?  YES  NO

**7. OUTDOOR AREAS**

7a. Are there any outside areas used for the sale or consumption of alcoholic beverages?  YES  NO

7b. Check all types that apply: There must be access from the interior of the premises to be licensed to any outdoor area(s) that you wish to license. Show access on diagram.

- Sidewalk Cafe     Deck     Patio     Porch     Gazebo
- Rooftop     Yard     Balcony     Pavilion     Tent
- Other

7c. Is the outdoor area(s) divided by any public or private passageway or area that the applicant does not have exclusive control? If Yes, how is it divided?  YES  NO

7d. How is the outdoor area(s) contained? Check all that apply and show enclosure on diagram.

- Fencing     Wall     Shrubbery     Roping     Stanchions
- Other

7e. Is a permit required by locality for outside area(s)?  YES  NO

If yes, submit a copy of the permit.

OFFICE USE ONLY		
<input type="radio"/> Original	<input type="radio"/> Amended	Date

### METHOD OF OPERATION

*This form satisfies Section 110 of the ABC Law requiring that a statement be submitted indicating the type of establishment operated at the premises.*

The information provided in this section will be the method of operation you are approved for and will be binding. Should you wish to deviate from this method of operation in any way, you must first apply for and receive permission from the Authority.

1a. Select the type(s) of alcohol you intend to serve at the premises:

- Beer Only                     
 Beer & Wine Only                     
 Beer, Wine & Liquor

1b. Select the type(s) of establishment you are applying for from the list below (based upon your intended method of operation):

- Restaurant                     
 Catering Establishment                     
 Club (Not For Profit, Fraternal Organization - Members Only)
- Bar/Tavern                     
 Arena / Ball Park / Stadium                     
 Sports Bar                     
 Country Club / Golf Course
- Cabaret                     
 Night Club / Dance Club                     
 Adult Entertainment                     
 Bed & Breakfast                     
 Hotel
- Other (Explain)

2. Will any other business of any kind be conducted in said premises?  YES  NO

*(If YES, provide details on a separate sheet)*

3. Will premises have music?  YES  NO

3a. If yes:  LIVE  RECORDED  DJ  JUKE BOX  KARAOKE

4. Will the premises permit dancing?  YES  NO

4a. If YES, and are located in NYC, do you have a Cabaret permit issued by the City of New York?

- YES     NO     PENDING

If Yes, submit a copy of the permit. If Pending, a copy must be submitted prior to issuance of the license.

4b. If dancing is permitted, who will be permitted to dance?

- Patrons     Employees for entertainment     Both

4c. If YES, will there be exotic dancing including, but not limited to, topless entertainment, pole dancing and/or lap dancing?

- YES     NO

5. Will there be topless entertainment?

- YES     NO

continued on next page



OFFICE USE ONLY		
<input type="radio"/> Original	<input type="radio"/> Amended	Date

6. Will the business employ a manager?  YES  NO

6a. If NO, will principal(s) manage?  YES  NO

7. How many employees? (Excluding principals and security personnel.)

7a. If answer is "0" provide explanation.

**NYS Law requires businesses to carry workers' compensation and disability insurance.**  
*(see instructions)*

If applied for and pending, please indicate.

Workers' Compensation Carrier Name and Policy Number:

Disability Insurance Carrier Name and Policy Number:

**Security personnel you hire may be required to be registered in accordance with NYS Security Guard Registration.**  
**Please contact the NYS Department of State to obtain information.**

8. Will there be security personnel?  YES  NO 7a. If YES, how many?

8b. If Yes, are they registered in accordance with New York State Security Guard Registration?  YES  NO

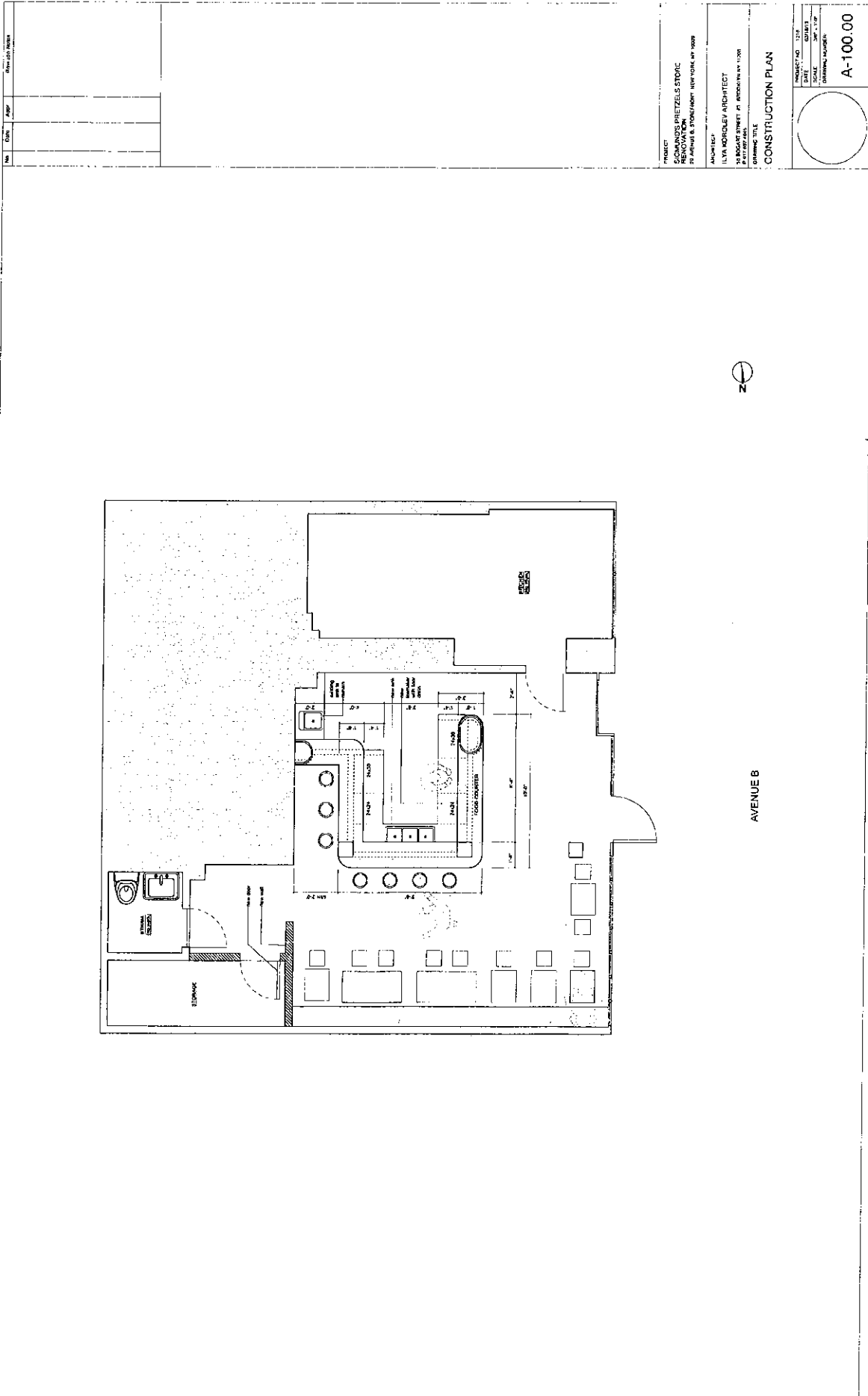
If NO, explain: (ie. Not Required)

9. Provide a detailed plan of supervision for the premises to be licensed. Attach additional sheets if necessary.

Principal will be on the premises at all open hours to supervise and manage establishment.

**ALCOHOLIC BEVERAGES MAY ONLY BE CONSUMED, SOLD OR GIVEN AWAY DURING THE HOURS APPROVED BY THE COUNTY WHERE THE PREMISES IS LOCATED UNLESS FURTHER RESTRICTED BY THE AUTHORITY**

# Sigmund Pretzel Shop Inc.



NO.	DATE	APP.	REVISION

PROJECT	12/14
SIGMUND PRETZELS STORE	DATE
RENOVATION	12/14
27 AVENUE B, BROOKLYN, NEW YORK 11208	SCALE
ARCHITECT	1/4" = 1'-0"
LYRA MORLEY ARCHITECT	DRAWING NUMBER
30 BROADWAY STREET, 7TH FLOOR, NEW YORK, NY 10008	A-100.00
PHONE: 212.921.4443	
DRAWING TITLE	
CONSTRUCTION PLAN	

February 27, 2014

NEWS  
SHOOT

Officer James Li - on the job for less than two months - is cared for on a sidewalk in Crown Heights Wednesday after he was wounded in a shootout with a suspected fare-beater. Li was hit twice in his legs while his rookie partner escaped injury.

wounded  
by  
fare-beater

# ATTENTION RESIDENTS & NEIGHBORS

Sigmund Pretzel Shop 646-410

Company/DBA Name and Contact Number for Questions

Plans to open a

Bar / Restaurant

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

29 Avenue B

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer / wine + Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Community Board 3 Office

59 East 4th Street (btwn 2nd Ave & Bowery)

646-410-0333

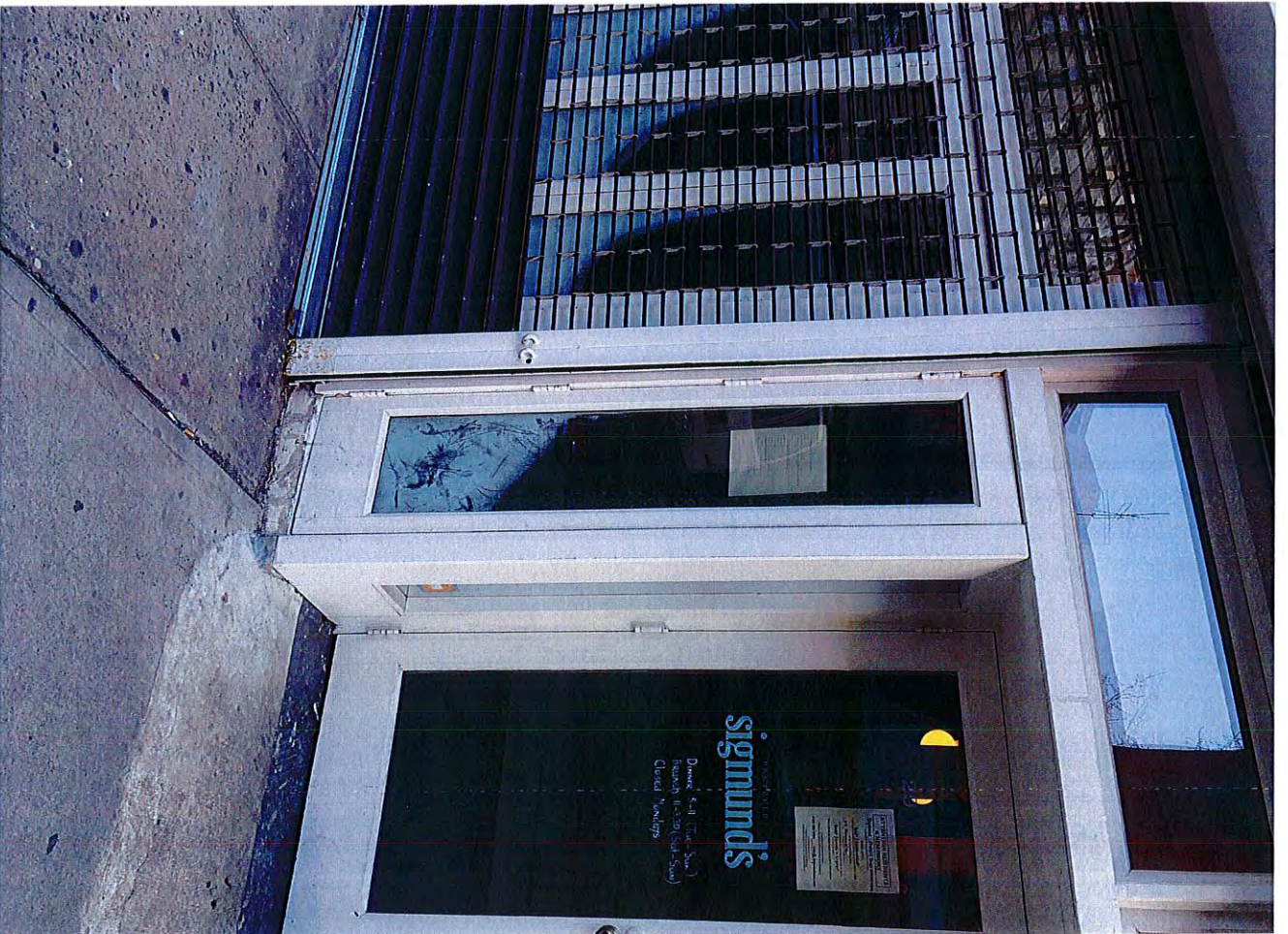
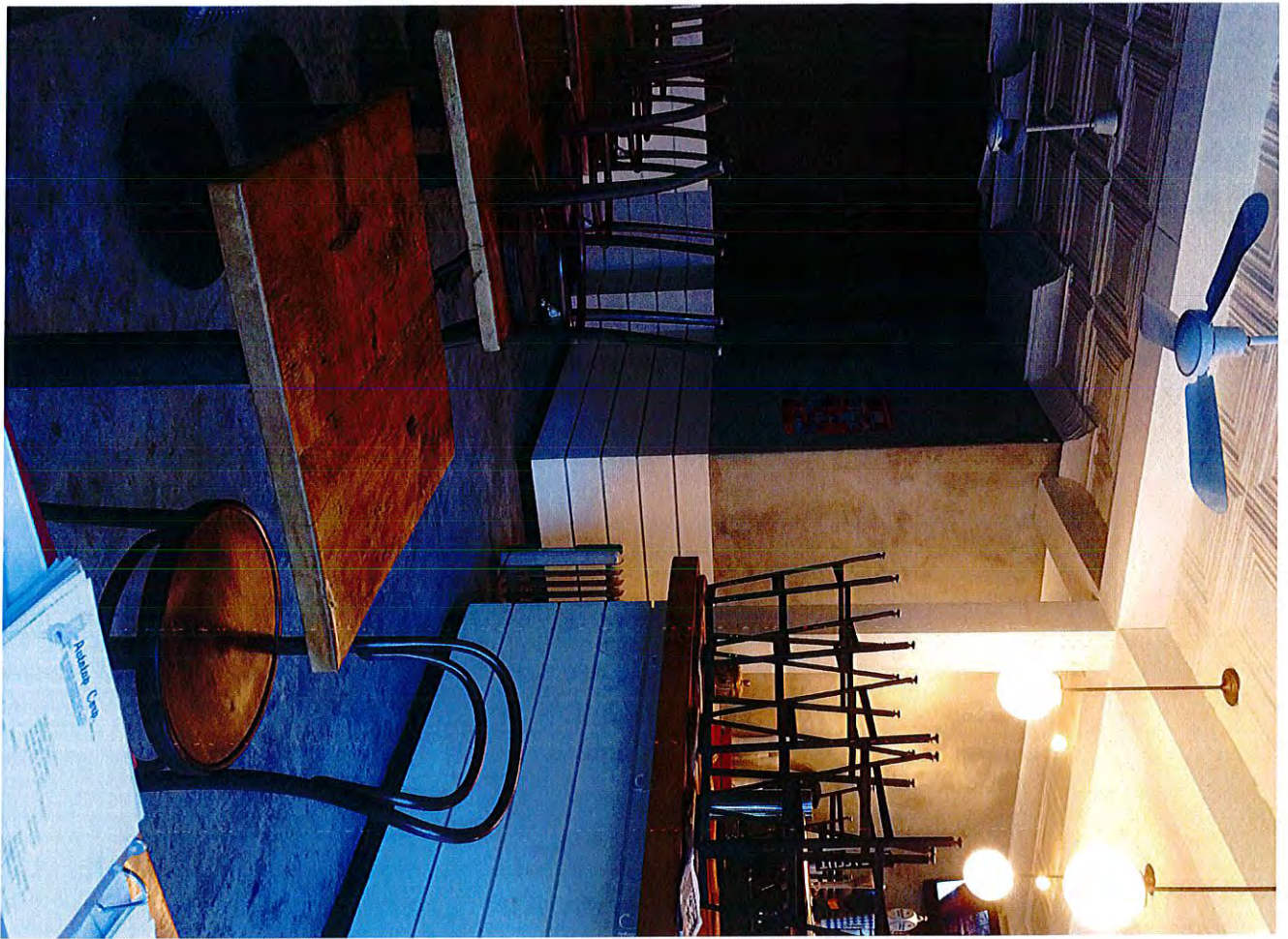
info@sigmundnyc

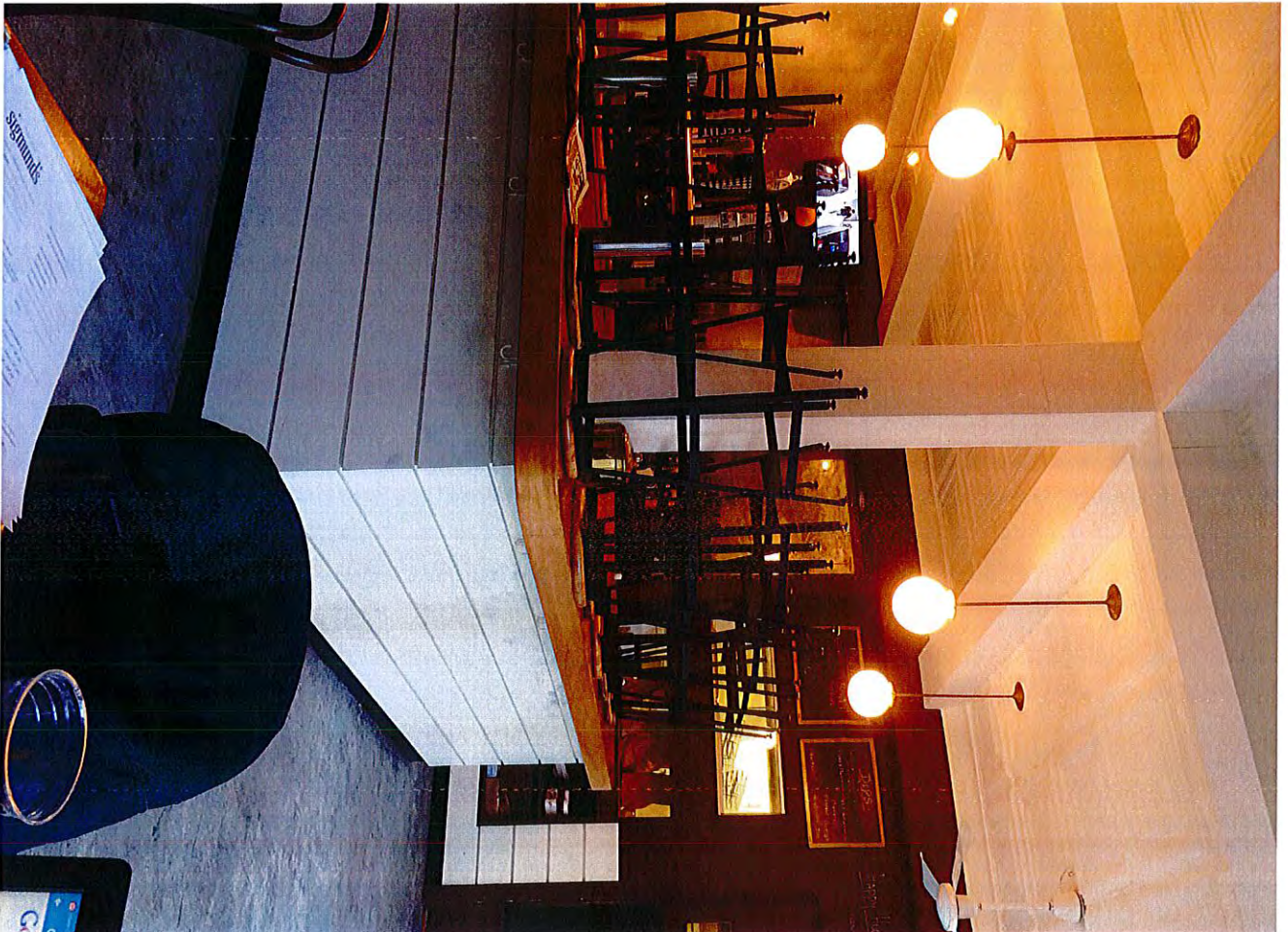
Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

info@cb3manhattan.org - www.cb3manhattan.org









location: 29 ave B at 3rd str; Citybike station on 2nd and ave B; F train to 2 ave.

hours: DINNER (Tue-Sun): 5pm-11pm; BRUNCH (Sat, Sunday): 11am-3.30pm

seasonal specials: summer 2013 - Pickled Watermelon, Chilled Cucumber Sorrel Soup, Duck over Fresh Corn Grits, Fish Stew.

private events & catering: please email [info@sigmundnyc.com](mailto:info@sigmundnyc.com) or call 646.410.0333

[DINNER](#)    [BRUNCH](#)    [BEER & WINE](#)

### SMALL PLATES & BITES TO SHARE

<b>Pretzel</b> <i>daily selection with dip (see blackboard)</i>	\$4.00
<b>Pirogies of the day</b> <i>served with bacon, sour cream, chives</i>	\$12.00
<b>100% Crab Cake</b> <i>grilled corn salad, mustard</i>	\$13.00
<b>Kale Salad</b> <i>apples, pistachio, creme fraiche</i>	\$9.00
<b>Apple and Celery Root Soup</b>	\$8.00
<b>Sigmund's Fondue</b> <i>pretzel, kielbasa, apple</i>	\$12.00
<b>Antipretzel Plate</b> <i>chicken liver mousse, housemade pickles, two meats, two cheeses, grilled pretzel bread</i>	\$15.00

### SLIDERS

<b>Beef</b> <i>fontina cheese, garlic-mustard mayo, tomatoes, pickles</i>	\$12.00
<b>Chicken Liver</b> <i>sauteed organic chicken livers, apple and fennel slaw</i>	\$12.00
<b>Pork Belly</b> <i>green chili &amp; beer braised pork belly, spicy pickled onions, hoisin bbq</i>	\$12.00
<b>Roasted Beet</b> <i>oat cheese, arugula</i>	\$10.00

### LARGE PLATES

<b>Short Rib Goulash</b> <i>buttered and grilled pretzel bread</i>	\$18.00
<b>Grilled Sausage Plate</b> <i>bratwurst, kielbasa, kraut, potato salad</i>	\$16.00
<b>Seared Duck</b> <i>creamed sweet corn grits, horseradish, greens</i>	\$18.00
<b>Beer Battered Cod</b> <i>roasted cauliflower, lemon, herbs, capers</i>	\$17.00
<b>Spaetzle</b> <i>naked with wild mushrooms or hunter style</i>	\$16.00

### SANDWICHES & ROLLS

*served on pretzel bread*

<b>Reuben</b> <i>corned beef, sauerkraut, Swiss</i>	\$12.00
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*cornea veef, kraut, gruyere,  
house made thousand island dressing*

Roasted Turkey \$12.00  
*brie cheese, apples, honey mustard*

Pickled Herring \$10.00  
*apples, potatoes, creme fresh*

Dogs Both Ways \$7.00  
*new york & chicago, pretzel bun*

VEGETARIAN SIDES  
*served on pretzel bread*

*roasted beets in vinegrette/roasted cauliflower/sauteed lemon kale/house kraut* \$5.00

DESSERT

Three Bomboloni \$7.00  
*nutella, raspberry, vanilla cream*

Apple Strudel \$7.00  
*vanilla ice cream*

Warm Chocolate Whiskey Cake \$8.00  
*coffee toffee sauce*

Assorted sorbet \$7.00





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DINNER      BRUNCH      BEER & WINE

**BRUNCH \$22**

*Includes Sigmund's pretzel basket & dips, choose one house favorites or sandwich and one specialty brunch drink, coffee or tea*

**HOUSE FAVORITES**

<b>Pretzel Benedict</b> <i>pretzel roll, poached eggs, hollandaise (choose kielbasa, bacon, short ribs, pork belly or greens)</i>	\$9.00
<b>Baked Eggs</b> <i>gruyere, truffled wild mushrooms, herbs, crostini</i>	\$10.00
<b>Corned Beef Hash</b> <i>yukon gold potatoes, sauerkraut, poached egg</i>	\$10.00
<b>Soft Scrambled Eggs</b> <i>marinated feta, tomatoes, black olives</i>	\$10.00
<b>Lemon Ricotta Pancakes</b> <i>seasonal compote, maple syrup</i>	\$8.00

**SANDWICHES**

<b>Breakfast Sandwich</b> <i>egg, bacon, kielbasa or ham, fontina cheese, heirloom tomato</i>	\$10.00
<b>Beef Sliders</b> <i>fontina cheese, garlic-mustard mayo, tomatoes, sweet and sour pickles</i>	\$10.00
<b>Ruben</b> <i>corned beef, sauerkraut, gruyere cheese, house made thousand island</i>	\$12.00
<b>Pickled Herring</b> <i>apples, heirloom potatoes, arugula</i>	\$12.00
<b>BLT</b> <i>Schaller &amp; Webber double smoked bacon, heirloom tomatoes, horseradish, romaine</i>	\$10.00

**SIDES & THINGS TO SHARE**

<b>Sigmund's Fondue</b> <i>pretzel bites, kielbasa, apple</i>	\$12.00
<b>Quinoa Tabouleh</b> <i>green market tomatoes, cucumbers, herbs, sunflower oil</i>	\$8.00
<b>Cheese and Charcuterie</b> <i>two meats &amp; two cheeses, accoutrements</i>	\$12.00
<b>Kale Salad</b> <i>creme fraiche, apples, pistachio</i>	\$9.00
<b>Chicken Liver Mousse</b> <i>orange &amp; fennel slaw, grilled bread</i>	\$9.00
<b>Market Fruit Cup</b> <i>greek yogurt, honey, granola</i>	\$6.00

**ADDITIONS**

Poached Eggs	\$4.00
Grilled Kielbasa	\$3.00
Home Fries	\$3.00
Grilled Ham	\$3.00
Bacon	\$4.00
Cinnamon Raisin Pretzel	\$3.00

BRUNCH DRINKS

ANY OF FOUR SELECTION OF BEER AND WINE

COCKTAILS

MIMOSA	\$5.00
GOOD MORNING SUNSHINE <i>founders dirty bastard and cold brew coffee</i>	\$8.00
NYC SUNRISE <i>weihenstephan and cranberry syrup</i>	\$8.00
BLOODY SUNSHINE <i>vermouth and spicy bloody mary mix with pickle garnish</i>	6.00
SIGMUND'S SANGRIA <i>red and white blends</i>	\$7.00

JUICE

FRESH SQUEEZED ORANGE JUICE	\$4.00
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[DINNER](#)    [BRUNCH](#)    [BEER & WINE](#)

#### DRAFT BEER

HefeWeiss Erdinger Oktoberfest, Germany	\$8.00
Hard Apple Cider Crispin, California	\$8.00
Belgian Ale Duval, Belgium	\$9.00
Ipa Singlecut Half Watt, Queens	\$9.00
Pumpkin Ale Blue Point, Long Island	\$8.00
Pilsner Wursburger Hofbrau, Germany	\$8.00
Lager Coney Island Freaktoberfest, Brooklyn	\$8.00

#### BOTTLED BEER

Kolsche Ale Schlafly, St.Louis	\$5.00
Pale Ale Palm, Belgium	\$5.00
Bock Shiner, TX	\$5.00

#### WHITE WINE

BERGER gruner veltliner, Austria	\$6.00/\$18.00
RIESLING Faust, Germany	\$9.00/\$27.00
PINOT GRIS, Szoke Matyas, Hungary	\$9.00/\$27.00

#### RED WINE

ZINFANDEL Peirano estate, California	\$9.00/\$23.00
Cotes Du Rhone Cairrane, France	\$10.00/\$25.00
Zweigel (Austrian grape close to Pinot Noir), 1 liter, Geyerhof, Austria	\$9.00/\$36.00

#### SPARKLING

Torley Gala, Hungary	\$7.00/\$21.00
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