



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)
- ☐ 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/communitygroups/community\\_group\\_listings.shtml](http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.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: 04/30/2015

**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.**

Is location currently licensed? ☒ Yes ☐ No    Type of license: On-Premise Liquor License

If alteration, describe nature of alteration: Expansion of Sidewalk Cafe (additional tables/seats)

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Hearth Restaurant Investors, LLC d/b/a Hearth

**APPLICANT:**

Premise address: 403 East 12th Street, New York, NY 10009

Cross streets: Corner of 1st Avenue

Name of applicant and all principals: Hearth Restaurant Investors, LLC

Marco Canora

Trade name (DBA): Hearth

**PREMISE:**

Type of building and number of floors: 5-story building; ground floor restaurant; floors 2-5 residential.

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: \_\_\_\_\_

9 tables/18 seats with enclosure -- 2 tables/4 seats on 1st Avenue; 7 tables/14 seats on East 12th Street.

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? ☒ Yes ☐ No What is maximum NUMBER of people permitted? \_\_\_\_\_

\*DCA Permit allows for 9 tables/18 seats configured as set forth above (copy attached).

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

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

**PROPOSED METHOD OF OPERATION:**

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) Inside & Sidewalk Cafe Hours of Operation:

Sunday from 11 am to 10 pm; Monday-Thursday 5:30-10 pm; Friday 5:30-11 pm; Saturday 11 am to 11 pm.

Number of tables? 27 inside/9 outside Total number of seats? 82 inside/18 outside

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

(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): \_\_\_\_\_

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

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

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

How many employees will there be? 45-50

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

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: \_\_\_\_\_

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

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

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.

N/A Do you have sound proofing installed? ☐ Yes ☐ No

If not, do you plan to install sound-proofing? ☐ Yes ☐ No

N/A **APPLICANT HISTORY:**

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

If yes, please indicate name of establishment: \_\_\_\_\_

Address: \_\_\_\_\_ Community Board # \_\_\_\_\_

Dates of operation: \_\_\_\_\_

**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.

Does any principal have other businesses in this area? ☐ Yes ☐ No If Yes, please give trade name and describe type of business \_\_\_\_\_

Has any principal had SLA reports or action within the past 3 years? ☐ Yes ☐ No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar**, **Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

# Consumer Affairs Unenclosed Sidewalk Cafe License

**Business Name:**  
HEARTH RESTAURANT INVESTORS, LLC

**DBA/Trade Name:**  
HEARTH

**Business Address:**  
403 E 12TH ST  
NEW YORK, NY 10009-4024

**License Number:** 2011212-DCA  
**Issued:** 12/23/2014 **Expires:** 12/15/2016  
**Maximum # of Tables:** 9  
**Maximum # of Chairs:** 18



\*7515-2014-ASWC\*

New York City Department of Consumer Affairs  
42 Broadway, New York, NY 10004



To file a complaint about this business, contact 311 or go to [nyc.gov/consumers](http://nyc.gov/consumers)

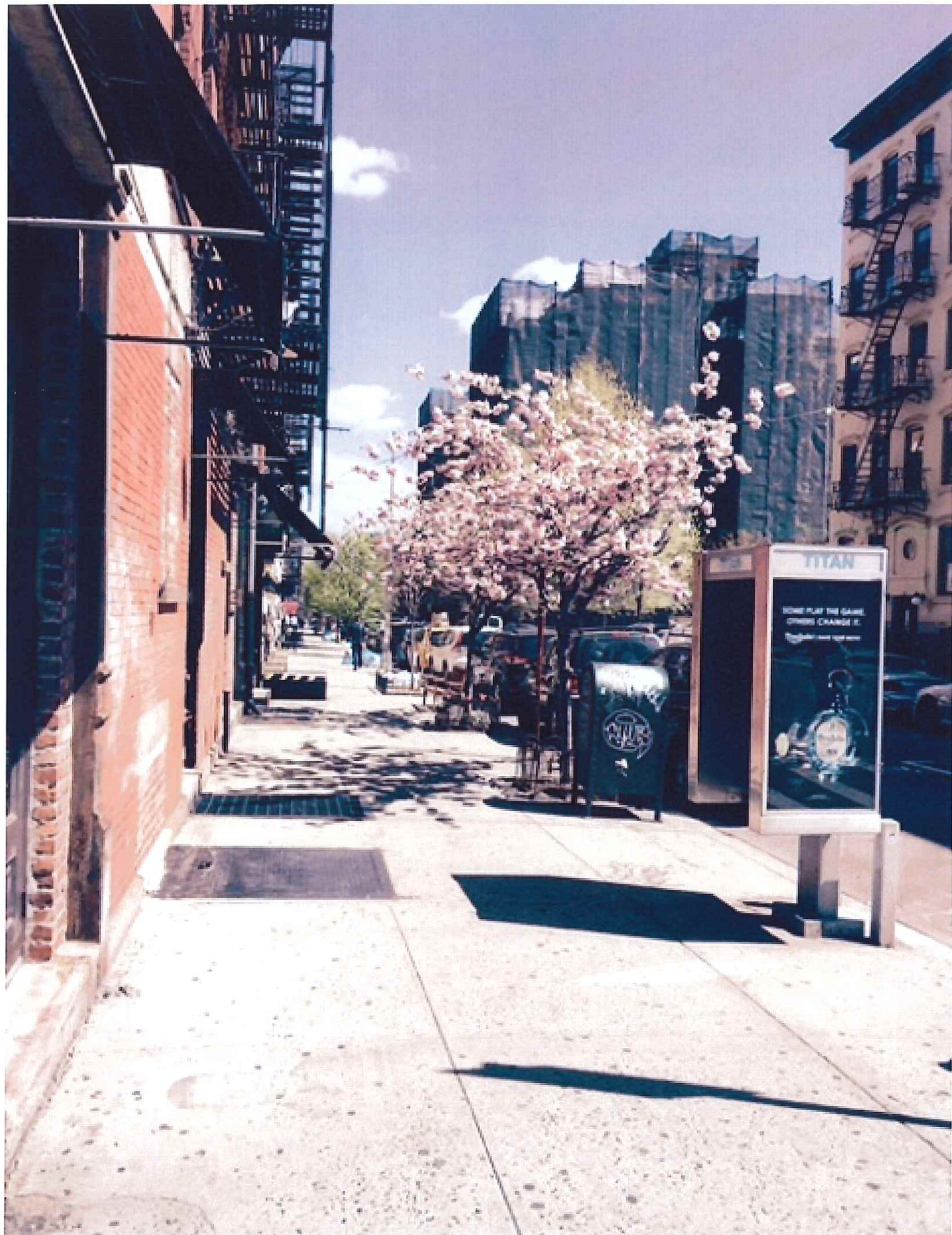


















## First

SULLIVAN STREET  
MULTIGRAIN BREAD &  
HIGH LAWN FARM

### ASPARAGUS & CUCUMBER SALAD

RED ONION, DILL, CALABRIAN CHILE,  
ALMONDS, BUTTERMILK 15.

### FAVA BEAN SALAD

SPRING ONION, PECORINO TOSCANO,  
PARSLEY, GRILLED BREAD 16.

### ARUGULA & FENNEL SALAD

MARINATED WHITE ANCHOVIES,  
PICKLED CIPOLLINI ONIONS,  
BREADCRUMBS 13.

### STUFFED ARTICHOKE

BREADCRUMBS, PARMIGIANO, LEMON,  
OLIVE OIL 14.

### CARROT & BEET TARTARE

CHERVIL, SHALLOT, BREADCRUMBS,  
CURED EGG YOLK 15.

### FAVA BEAN SOUP

CURED OLIVES, PRESERVED LEMON 14.

### GRILLED OCTOPUS

## Tasting Menu

### A Six-Course Tour of the Menu

Tasting Menu 78.  
Beverage Pairing 50.

*WE KINDLY REQUEST THE PARTICIPATION  
OF THE ENTIRE TABLE FOR THE TASTING  
MENU.*

## Dishes to Share

### HOUSE-MADE CHARCUTERIE

RABBIT BALLOTINE, DUCK HAM, WHIPPED LARDO,  
PORK RILLETTE, PIG'S HEAD TERRINE, CHICKEN  
LIVER PATÉ.

GRILLED BREAD, PICKLED VEGETABLES, BEER  
MUSTARD 46.

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WHOLE ROASTED FISH OF THE DAY  
ROASTED POTATOES, FENNEL, RED ONION 68.

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SPATCHCOCK SPRING CHICKEN  
RAMPS, SNAP PEAS, CALABRIAN CHILE, LEMON  
66.

FENNEL, POTATO, RHUBARB & TOMATO  
PASSATA 21.

### GRILLED QUAIL

FARRO, QUAIL'S EGG, TOMATO 19.

### GRILLED BEEF SAUSAGE

WILD SPINACH, SPRING ONION, LEMON,  
RICOTTA 14.

## Fish

### BUTTER ROASTED HALIBUT

RAMPS, MORELS, ASPARAGUS,  
SPRING GARLIC SOUBISE, FREEKAH 32.

### PESTO-CRUSTED

### WILD STRIPED BASS

LITTLE NECK CLAMS, CALABRIAN CHILI,  
PINE NUTS, SQUID INK GNOCCHI DI SARDI 33.

### CACCIUCCO

HEAD-ON PRAWNS, CLAMS, MUSSELS,  
LIMARI, WILD STRIPED BASS, CROUTON 32.

## Meat

### PORK CHOP MILANESE

SNOW & SNAP PEAS, WATERCRESS, SPRING  
POTATO SALAD 30.

### BRAISED GRASS-FED BEEF

BEA PURÉE, SPRING VEGETABLES, ARUGULA  
36.

### VEAL & RICOTTA MEATBALLS

SPRING MENU, APRIL 28<sup>TH</sup>, 201

CHEF

CHEF DE CUISINE  
LUIGI PETROCELLI

SOUS CHEF LAUREN  
FOUGERE

SOUS CHEF DANA GERSON



"CACIO E PEPE" POLENTA 31.

**Pasta**

FUSILLI

PEAS, FAVA BEANS, RAMPS,  
SNAP PEAS, PECORINO 29.

**CANESTRI**

PORK RAGU, WHIPPED RICOTTA, ROSEMARY  
30.

**Sides**

GNOCCHI 12.

HOUSE-MILLED POLENTA 10.

SAUTÉED MARKET RAPINI 11.

HEN OF THE WOODS 14.

SUPPORTING  
LOCAL FARMERS  
AND KNOWING  
WHERE  
OUR FOOD COMES  
FROM  
HAS ALWAYS BEEN

SPRING MENU, APRIL 28<sup>TH</sup>, 2015

MARCO CANORA

CHEF

CHEF DE CUISINE  
LUIGI PETROCELLI

SOUS CHEF LAUREN  
FOUGERE

SOUS CHEF DANA GERSON



## Our Purveyors

### BUTTER

HIGH LAWN FARM, LEE, MA  
GRASS AND NON-GMO GRAIN-FED  
HORMONE AND ANTIBIOTIC-FREE

### SALT

AMAGANSETT SEA SALT COMPANY, LONG ISLAND, NY

### BEEF

CREEKSTONE FARMS, ARKANSAS CITY, KS  
GRASS-FED AND NON-GMO BARLEY-FINISHED  
HORMONE AND ANTIBIOTIC-FREE

### PORK

"BERKSHIRE BREED," NIMAN RANCH, LARGEST CO-OP OF  
FAMILY FARMS IN THE U.S.  
100% VEGETARIAN DIET  
HORMONE AND ANTIBIOTIC-FREE

### CHICKEN

CRYSTAL VALLEY, ORLAND, IN  
AIR-CHILLED, 100% VEGETARIAN DIET  
HORMONE AND ANTIBIOTIC-FREE

### RABBIT

SUNRISE RABBITRY, VASSAR, MO  
ALFALFA HAY, OAT AND BARLEY-FED  
HORMONE AND ANTIBIOTIC-FREE

### VEAL

MILK-FED NATURAL VEAL, SCHILLER FARMS, LEBANON  
COUNTY, PA  
HORMONE AND ANTIBIOTIC-FREE

### QUAIL

"COTURNIX" BREED, COLUMBIA, SC  
100% VEGETARIAN DIET  
HORMONE AND ANTIBIOTIC-FREE

### VEGETABLES

(THANKS TO GROWN NYC)

WINDFALL FARMS, ORANGE COUNTY, NY

LANI FARM, BORDENTOWN, NJ

BODHITREE FARM, BORDENTOWN, NJ

BERRIED TREASURES, DELAWARE COUNTY, NY

CARDONNA FARMS, MILTON, NY (MARCO'S HOMETOWN)

CAYUGA PURE ORGANICS, BROOKTONTDALE, NY

CHERRY LANE FARM, CUMBERLAND COUNT, NJ

ECKERTON HILL FARMS, BERKS COUNTY, PA

FANTASY FRUIT FARM, CHENANGO COUNTY, NY

LOCUST GROVE FARMS, ULSTER COUNTY, NY

ITHACA MILK COMPANY, ITHACA, NY

MIGLIORELLI FARM, DUTCHESS COUNTY, NY

MOUNTAIN SWEETBERRY FARM, SULLIVAN COUNTY, NY

NORWICH MEADOW FARM, NORWICH, NY

PAFFENROTH GARDENS, ORANGE COUNTY, NY

PHILLIPS FARM, HUNTERDON COUNTY, NJ

STOKES FARM, BERGEN COUNTY, NJ

SYCAMORE FARMS, ORANGE COUNTY, NY

# Brunch

## IVIIIIIS

### Starters

APPLE CIDER DOUGHNUT HOLES  
5.

RHUBARB POUND CAKE 3.

BUTTERMILK RAMP BISCUITS WITH  
HONEY BUTTER & LOCAL JAM 7.

BACON & CHIVE DEVILED EGGS  
7.

WILD MUSHROOM TRIFOLATI &  
RICOTTA  
ON GRILLED BREAD 9.

FAVA BEANS WITH PECORINO  
& GRILLED BREAD 11.

### Sides

SMOKED BACON 6.

PORK SAUSAGE 6.

MIXED GREENS SALAD 6.

STEWED FARMER'S POTATOES 4.

WHOLE GRAIN TOAST 2.

THREE LOCAL JAMS 3.

TWO EGGS ANY STYLE 5.

BLUEBERRY BUTTERMILK  
PANCAKES

MAPLE SYRUP, BUTTERMILK CRÈME 15.  
(GLUTEN FREE AVAILABLE ON REQUEST)

CREAM LINE YOGURT  
GRANOLA, FRUIT 10.

TOMATO AND EGGS  
GRILLED BREAD 14.

SEASONAL VEGETABLE FRITTATA  
15.

SAUTÉED MARKET GREENS  
POACHED EGGS, GRILLED BREAD 14.

TUSCAN KALE & PORK SAUSAGE  
POACHED EGGS, SOFFRITTO 16.

ROASTED CHICKEN SALAD  
SANDWICH

SPRING GARLIC PESTO, CARAMELIZED ONION,  
ROASTED RED PEPPER 15.

GRASS-FED BEEF HASH  
FRIED EGGS, POTATO, ONION, THYME 19.

### Cocktails \$10

BLOODY MARYS (CHOOSE ONE)  
CLASSIC / JALAPENO / SMOKED OLIVE /  
PINEAPPLE

BLOODY BRODO  
HEARTH BLOODY MARY WITH GRASS-FED  
BEEF BROTH \$11

MIMOSAS (CHOOSE ONE)  
CLASSIC / BLOOD ORANGE / GRAPEFRUIT  
THYME

DENNIS COLES  
GREENHOOK GIN, BYRRH, GINGER, LEMON,  
HABAÑERO

ELGIN TURNER  
COCCHI AMERICANO, BRAULIO, EARL GREY,  
LEMON, BROOKLYN LAGER

BRUNCH PUNCH!  
BOODLE'S GIN, CAMPARI, DOLIN BLANC,  
GRAPEFRUIT, CUCUMBER  
(MAKE IT A DOUBLE FOR \$16)

### Brunch-y Bottles

BUBBLES (WE'LL THROW IN OJ FOR  
MAKE-YOUR-OWN MIMOSAS)

PROSECCO, IL COLLE, NV, VENETO  
35.

CAVA, TOTUS TUUS, VINOS DEL  
ATLANTICO, NV, PENEDES 43.

ROSÉ

CHEF

CHEF DE CUISINE LUIGI  
PETROCELLI

MARCO CANORA

SPRING BRUNCH MENU APRIL 26<sup>TH</sup>, 2015



# WINES BY THE GLASS

## SPARKLING

PROSECCO, IL COLLE, NV, VENETO

6 oz 3 oz  
10.75  
5.50

PÉTILLANT NATUREL MALVASIA BIANCA, BIRICHINO, 2013, MONTEREY

16.00 8.25

## WHITE

RIESLING KABINETT, VON HOVEL, 2011, MOSEL

11.00 5.50

PINOT BLANC, #12 CHESTNUT, MINIMUS, 2013, WILLAMETTE VALLEY

16.00 8.25

MELON, LIEU DIT, 2014, SANTA MARIA VALLEY

14.00 7.25

COLLIO SAUVIGNON, MUZIC, 2013, FRIULI

13.50 7.00

PIGATO, CYGNUS, POGGIO DEI GORLERI, 2013, LIGURIA

14.50 7.50

MALVASIA, CARAVAGLIO, 2014, SALINA

12.50 6.50

ASSYRTIKO, HATZIDAKIS, 2013, SANTORINI

13.00 6.75

SAVENNIÈRES ROCHE-AUX MOINES, DOMAINE AUX MOINES, 1999, LOIRE

17.00 8.75

VALLEY

AIRÉN, VINOS AMBIZ, 2013, MADRID

12.00 6.25

## ROSÉ

GAMAY, SAINT POURÇAIN, FAMILLE LAURENT, 2014, AUVERGNE

11.00 5.75

PINOT NOIR, TOUS ENSEMBLE, COPAIN, 2014, RUSSIAN RIVER VALLEY

13.50 6.75

(FROM MAGNUM)

## RED

PINOT NOIR, WESTREY, 2012, WILLAMETTE VALLEY

16.00 8.25

CARIGNAN, BROCC CELLARS, 2013, ALEXANDER VALLEY

17.00 8.75

SANKT LAURENT, ROSI SCHUSTER, 2012, BURGENLAND

14.50 7.50

St. MAGDALENER CLASSICO, WALDGRIES, 2013, TRENTINO-ALTO ADIGE

15.00 7.75

# BEER

ITHACA BEER COMPANY, DAY DREAMER, KOLSCH, NEW YORK

8.

AVERY, JOES, PREMIUM AMERICAN PILSNER, COLORADO

8.

BROOKLYN LAGER, NEW YORK

8.

KLOSTERBRAUEREI REUTBERG, EXPORT KLOSTER, GERMANY

13.

PEAK ORGANIC, SIMCOE, SPRING ALE, MAINE

8.

SIXPOINT, SWEET ACTION, CREAM ALE, NEW YORK

8.

SCHLAFLY, APA, MISSOURI

8.

MAINE BEER COMPANY, MO, PALE ALE, MAINE

17.

SINGLE CUT, HALF STACK, IPA, NEW YORK

15.

THE WILD BEER CO., IDUNA CRU, ENGLAND

19.

ANDERSON VALLEY, 128, BLOOD ORANGE GOSE, CALIFORNIA

9.

SMUTTYNOSE, OLD BROWN DOG ALE, NEW HAMPSHIRE

8.

EINBECKER, NON-ALCOHOLIC, GERMANY

8.

## JUICES \$4

ORANGE

GRAPEFRUIT

CRANBERRY

PINEAPPLE

## BEVERAGE \$5

LEMONADE

ARNOLD PALMER

BOYLAN'S ROOT BEER

Q GINGER BEER

SAN PELLEGRINO LIMONATA

## COFFEE: La Colombe

Torrefaction

COFFEE CORSICA BLEND 3.75

DECAF MONTE CARLO BLEND 3.75

ESPRESSO 4.25

CAPPUCCINO 4.75

LATTE 4.75

## TEA: In Pursuit of Tea 5.00

EARL GREY, SRI LANKA

MINT, GREECE

SCARLET GLOW, AFRICA

LEMON VERBENA, MOROCCO

HOJICHA, JAPAN

JASMINE PEARLS, CHINA

PU-ERH LEAF, CHINA

YUNNAN GOLD, CHINA



# 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

## Sidewalk Café License Application Questionnaire

Fill out completely or application will not be considered.

Bring 6 copies (double sided) of this questionnaire to the SLA & DCA Licensing Committee meeting to be considered. Otherwise the Committee will write to the DCA notifying the agency of your failure to cooperate with the community review process. This application must also be completed and returned to the Community Board office as soon as possible.

For maximum public notification of your application, display the enclosed poster in a visible location on the outside of your establishment and adjacent buildings for 7 DAYS prior to the meeting

Check which you are applying for:

- ☒ a new sidewalk café license for an ☐ enclosed ☒ unenclosed café.  
☐ an alteration of an existing sidewalk license  
☐ a renewal of an existing sidewalk license

marco

When you return this form, you must include the following attachments:

- ☐ Photographs of the inside and outside of your establishment  
☐ Schematics/floor plans of the inside of your establishment and sidewalk café schematics  
☐ Petition signatures from residents in surrounding buildings

Name of Corporation: Hearth Rest. Investors LLC DBA: Hearth

Address: 403 E 12<sup>TH</sup> ST Cross Streets: E 12<sup>TH</sup> & E 13<sup>TH</sup>  
Corner of 1<sup>ST</sup> Ave N/E corner of 1<sup>ST</sup> Ave

Applicant's Name on DCA Documents: Marco Canora

Applicant's Address: 315 W 23<sup>RD</sup> ST NY, NY 10011

Telephone: (646) 602-1300 E-Mail: \_\_\_\_\_

Describe nature of alteration, if applicable: \_\_\_\_\_

Is this establishment handicap accessible? ☒ Yes ☐ No If "Yes" please attach photo.

Hours of Operation (indicate if different for sidewalk or back yard): \_\_\_\_\_

|                           |                   |                   |                      |
|---------------------------|-------------------|-------------------|----------------------|
| Seating Capacity Inside   | Tables: <u>27</u> | Chairs: <u>82</u> | Bar Stools: <u>6</u> |
| Seating Capacity Sidewalk | Tables: <u>19</u> | Chairs: <u>38</u> | Bar Stools: _____    |
| Seating Capacity Backyard | Tables: _____     | Chairs: _____     | Bar Stools: _____    |
| TOTALS                    | <u>46</u>         | <u>120</u>        | _____                |

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

If yes, please indicate name of establishment: Has an OP License at Premise.

Address: \_\_\_\_\_ Community Board #: \_\_\_\_\_

Cross Street: \_\_\_\_\_ Dates: \_\_\_\_\_



Tree 190 1<sup>st</sup> Ave  
Neptune 194 1<sup>st</sup> Ave

403 E12

How many sidewalk cafés are within 1 block? \_\_\_\_\_ Please use the schematic below to indicate the location and total number of sidewalk cafés within this one block area.

|  |             |  |  |  |  |
|--|-------------|--|--|--|--|
|  | A<br>V<br>E |  |  |  |  |
|  | STREET      |  |  |  |  |
|  |             |  |  |  |  |
|  |             |  |  |  |  |
|  |             |  |  |  |  |
|  |             |  |  |  |  |

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).

**PLEASE NOTE:**

Community Board 3 requests that Sidewalk Cafés cease operation no later than midnight on weekends and 11 p.m. on weekdays. We urge you to consider closing at 11 p.m. and 10 p.m. respectively. Unenclosed sidewalks cafés (railings, chairs, and tables) must be removable and put away at the end of each night. Until you receive your license from the city, you are not licensed to operate your sidewalk café and may be fined for doing so.

For full regulations governing sidewalk cafés, please consult the City Code, Article 1, Chapter 4, Sections 14-11 through 14-43. (Available from the Department of Consumer Affairs.)

403 E 12

We ask that you provide contact information for residents and that if complaints are made, you act immediately to resolve the offending condition.

Contact Person: Marco Canora

Phone Number: (646) 602-1300

Address: 315 W 23<sup>rd</sup> ST Ny, Ny 10011

Name: Michael Kelly

Signature:  Date: 6/30/14