

Charalambos Nicolaou
Ted Arto, Inc.
harry@cinemartcinemas.com
(646) 592-5833
28th May 2020

RE: JUNE 8TH DCA/SLA MEETING - 78-80 EAST 4TH STREET - OP EXTENSION

Dear Community Board 3,

I understand the potential challenges of a Zoom meeting and thought a letter may help. I am requesting an extension of my license to include the cellar as the existing space was not sufficient for the needs of the business.

As you imagine, COVID-19 has posed some big challenges in the opening of my business. Despite being weeks away from opening before this pandemic, I was not able to qualify for any governmental aid, and no bank is willing to give a loan to a business in the hospitality industry. Unfortunately, the landlord was also not able to assist me with the rent, lacking any flexibility because of property taxes. However, the landlord did offer me the additional space in the cellar. This additional space is crucial in this time where restaurants and other places of assembly will be operating with limited capacity for the foreseeable future. I have already invested all my savings in this business and the additional space is my only hope to keep the business afloat in these uncertain times. In addition to that, the cellar can also work nicely for our method of operation and can also be beneficial to our neighbors.

Rainbow Inn will be a full service, Farm to Table restaurant. I have partnered with a young restaurateur (bio attached) who owns some of the most popular restaurants in Europe, one of which has 3 Michelin stars. We are working with a young chef who also currently works at a Michelin star restaurant, and will be offering carefully sourced, fresh, farm-to-table food. The first floor will be a full-time dining area, while the cellar will offer both dining and film. This allows the restaurant to continue operating without interruption while a film or film-related event is in session. We plan on screening classic, independent, and art films, hosting film related events such as Q&A's, Meet & Greet's, film premieres, panel and discussions, as well as hosting exhibitions for up and coming artists.

Through my experience in the film industry I see more and more artists lose the ability to interact with each other and with audiences. Everything is moving online, and while there are benefits to this movement, I also recognize the life and creativity that the human aspect of film, and generally art, inspire. My goal is to house this aspect of the arts in our neighborhood. We have partnered with festivals such as the Manhattan Film Festival, New York Shorts, Wildlife Conservation, African Diaspora, KINO, Socially Relevant, Workers Unite, and artists such as the Schnabels, Abel Ferrara, and Willem Dafoe. Our theater at 22 E 12th Street, Cinema Village, has been named a neighborhood institution for preserving and promoting the culture of the Village. And a film about my father's story premiered at the Tribeca Film Festival and was featured at MoMA last year; a story of an immigrant who fell in love with New York and through

his humble beginnings and American dream is preserving its legacy. I want to capture the essence of that. To preserve and promote the character of the Village and its many artists, as well as artists from all around the world. To be a home to artists and friends of the arts.

In consideration to and to the benefit of my neighbors, we will host anything film related only in the cellar, located 24 steps below grid, and below commercial space, with existing soundproofing in place. We will also move all TV's to the cellar. Any DJ's will only be in the cellar. The ground floor, located directly below residential apartments will only serve dining patrons and will only have ambient music. In order to alleviate potential noise from patrons waiting outside we have designated a waiting area in the cellar. The small one person bar in the cellar will service the waiting area but will mainly act as back up when films are in session and the main bar cannot be fully operational, and will also be a final prep station for food coming from upstairs. Furthermore, we will stop serving on the ground floor at 1 am and will use the floor as a waiting area to limit the amount of people outside during the late hours of the night. Only the kitchen and necessary back of house operation will continue on the ground floor. I have discussed all of these ideas with my neighbors and my plans for both the ground floor and cellar and they are on board.

I am asking for an extension of the premises with no changes to the stipulations except if possible:

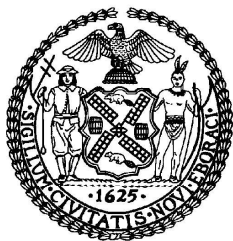
- 1) Change to hours of operation
from Mon to Fri 2pm-4am; Sat & Sun 12pm-4am
to Mon to Fri 12pm-4am; Sat & Sun 11am-4am
In order to be able to serve lunch on weekdays and brunch on the weekends.
- 2) Install cinema type sound system in the cellar to be able to play films as they were intended.

Even though small businesses are suffering I am optimistic that this opportunity will help me survive. I have put everything I have got into this business and I am determined to make my dream a reality. Thank you for your consideration!

A handwritten signature in black ink, appearing to read 'Charalambos Nicolaou', written in a cursive, flowing style.

Charalambos Nicolaou

Note: *Rainbow Inn* was the original name of the space. Attached is an old 1936-39 photo with a 4 story sign on the building, reading "*Rainbow Inn*".



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

www.cb3manhattan.org - mn03@cb.nyc.gov

Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Dear Applicants, Lawyers, Architects, and others who represent liquor license applicants,

Community Board 3 has received your notification of an application for a new or alteration liquor license. Your request has been placed on the agenda of the next meeting of the SLA (State Liquor Authority) & DCA (Department of Consumer Affairs) Licensing Committee of Community Board 3. This committee will meet virtually on

Monday, June 8, 2020 at 6:30pm

Online: <https://zoom.us/j/97070142588>

By Phone: +1 646 518 9805, +1 929 205 6099

Meeting ID: 970 7014 2588

Please see text of email invite for due date and directions on how to submit the questionnaire.

- Submit completed questionnaires (**with requested diagrams**) to the Community Board office **by the due date listed in the email invite**. ~~6 copies (double-sided) plus additional requested information should be brought to the meeting, including copies of petitions circulated and proof of conspicuous posting of Community Board 3 notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).~~ Please read questionnaire instructions carefully.
- Please inform the office of withdrawals by Friday noon before the Committee meeting. Notice must be in writing, by e-mail, stating that applicant will not file with the SLA until they appear before the Community Board. Applicant must submit a new notice to the Community Board to be included on agenda for a meeting at later date.
- Note that withdrawn applications **will not be rolled over** to next month as stated in previous paragraph.
- ~~Applications without completed information **including** petitions and proof of posting will not be heard at the committee meeting.~~
- Please note that the applicant must be present (online).

Thank you for your help and cooperation. If there are any questions, please call the office.

Sincerely,

Susan Stetzer
District Manager



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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
- ☐ Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: May 29th, 2020

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

If alteration, describe nature of alteration: extension of premises

Previous or current use of the location: eating & drinking

Corporation and trade name of current license: Ted Arto, Inc.

APPLICANT:

Premise address: 78-80 E 4th St, New York, NY 10003

Cross streets: 2nd Avenue

Name of applicant and all principals: Charalambos Nicolaou
Ted Arto, Inc.

Trade name (DBA): Rainbow Inn

PREMISE:

Type of building and number of floors: Mixed Use 4 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: No changes

5 tables and 14 chairs as previously agreed.

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? 150

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):

C2-5

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: Film related events including screenings of classic, independent and art films.

Q&A's, Meet & Greet's, film premieres, panels and discussions, and other film related events in the cellar.

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday to Friday 12pm - 4am; Saturday & Sunday 11am - 4am

Requesting to open 2 hours earlier on weekdays to be able to serve lunch and 1 hour on weekends for brunch.

Number of tables? [Upstairs: 6][Downstairs: 13] Total number of seats? [Upstairs: 56][Downstairs: 80]

How many stand-up bars/ bar seats are located on the premise? [Upstairs: 1 bar, 10 seats][Downstairs: 2 bars, 10 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): [1st FL: 24' P shaped] [Cellar: 25' straight, 7' straight in waiting area for prep/service]

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

French; Farm to Table

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? One or both during all hours of operation

How many employees will there be? 25

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

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 3 including cinema screen only in cellar

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 As previously agreed.

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

Please describe your sound system: Cinema sound system & entertainment level only in the cellar. First floor background only with no sub-woofers.

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? _____

"Events & Performances" only in cellar as part of method of operation.

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) One from 9pm

Ground floor restaurant will be used as waiting area after 1am.

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have sound proofing installed? ☒ Yes ☐ No

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

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Rainbow Inn

Address: 78-80 East 4th Street Community Board # 3

Dates of operation: _____

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 Cinema Village (Movie theater) Bio attached.

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.

LOCATION:

How many licensed establishments are within 1 block? 18

How many On-Premise (OP) liquor licenses are within 500 feet? 29

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 will operate a full-service restaurant, specifically a (type of restaurant) French,
Farm to Table, with a kitchen open and serving food during all hours of operation OR ☐ I have less than full-service kitchen but will serve food all hours of operation.
2. ☒ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
3. ☒ I will not have ☐ DJs, ☒ live music, ☒ promoted events, ☒ any event at which a cover fee is charged, ☐ scheduled performances, ☒ more than 2 DJs / promoted events per week, ☐ more than private parties per .
4. ☐ I will play ambient recorded background music only.
5. ☒ I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
6. ☒ I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7. ☒ I will not participate in pub crawls or have party buses come to my establishment.
8. ☐ I will not have a happy hour or drink specials with or without time restrictions OR ☒ I will have happy hour and it will end by 8pm.
9. ☒ I will not have wait lines outside. ☒ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10. ☒ Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.



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Phone (212) 533-5300

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Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations

I, an entity to be formed by principal
Charalambos Nicolau, as a qualified representative of 78-80 East 4th Street, located at 78-80 East 4th Street, New York, NY agree to the following stipulations:

1. ☒ I will operate a full-service restaurant, specifically a (type of restaurant) American restaurant, or
☐ I will operate a _____
☒ with a kitchen open and serving food during all hours of operation OR ☐ with less than a full-service kitchen but serving food during all hours of operation OR ☐ Other _____
2. My hours of operation will be 2:00 P.M. to 4:00 A.M. Mondays through Friday's and
12:00 P.M. to 4:00 A.M. Saturdays and Sundays
(I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)
3. ☐ I will not use outdoor space for commercial use OR 4. ☒ I will operate my sidewalk cafe for sit-down dining only
10:00 P.M. Monday through Friday's and
12:00 P.M. to 10:00 P.M. Saturday's and
Sunday's
5. ☐ I will employ a doorman/security personnel on the following days: _____
6. ☒ I will install soundproofing, CONSISTENT WITH THE RECOMMENDATIONS OF A SOUND ENGINEER
and in cooperation with adjacent building residents and sound will be inaudible in neighboring
7. ☐ I will close any front or rear facade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
☒ I will have a closed fixed facade with no open doors or windows except my entrance door will close by 10:00 P.M. apart-
ments or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
8. 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 _____ and scheduled
performances will only be for daily film showings as part of method of operation with sound
9. ☒ I will play ambient recorded background music only 9 A.M. to 12 P.M. and 2 P.M. to 10 P.M.
playing at background level
10. ☒ I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11. ☐ I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. ☒ I will not participate in pub crawls or have party buses come to my establishment.
13. ☒ I will not have unlimited drink specials, including boozy brunches, with food. slightly higher than
ambient level but still
inaudible in apartments
14. ☐ I will not have a happy hour or drink specials with or without time restrictions OR ☒ I will have happy hour and it will end by 8:00 P.M.
15. ☒ I will not have wait lines outside. ☐ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. ☒ Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: _____ Phone Number: _____

18. ☒ I will: NOT use the sidewalk cafe area for smoking or writing patrons when
cafe is not being used, will use the cafe for stated dining during its hours
of operation and will attend an evening over the cafe during its hours of operation

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed _____

Dated _____

Sworn to this _____ day of _____ 2018

Notary Public

9. Entity to be formed by Charalambos Nicolaou, 78-80 E 4th St btwn 2nd Ave & Cooper Sq (op)

**VOTE: TITLE: Community Board 3 Recommendation To Deny Unless Stipulations Agreed To—
Stipulations Attached**

WHEREAS, an entity to be formed by principal Charalambos Nicolau is seeking a full on-premises liquor license to operate a restaurant tavern in the premises located at 78-80 East 4th Street, between Second Avenue and Cooper Square, New York, New York; and

WHEREAS, the applicant is proposing to operate a restaurant tavern with a certificate of occupancy of one hundred fifty (150) people, twelve (12) tables and fifty-seven (57) seats inside and five (5) tables and fourteen (14) seats at a sidewalk café and use of the sidewalk café area as a smoking and waiting area after the café closes, a twenty-four (24) foot bar with ten (10) stools, hours of operation of 2:00 P.M. to 4:00 A.M. Mondays through Fridays and 12:00 P.M. to 4:00 A.M. Saturdays and Sundays inside and 12:00 P.M. or 2:00 P.M. to 10:00 P.M. all days outside, a kitchen serving food during all hours of operation consisting of a menu of burgers, hotdogs and salads, three (3) televisions and one (1) movie projector, recorded music and DJs at background and entertainment levels, movie screenings all days, security and happy hours to 8:00 P.M.; and

WHEREAS, the previous licensee operated a restaurant tavern with a full on-premises liquor license that was issued by the SLA on January 11, 2010; and

WHEREAS, there twenty-one (21) full on-premises liquor licenses within five hundred (500) feet of this location per the applicant but there are twenty-two (22) full on-premises liquor licenses and two (2) pending full on-premises liquor licenses within five hundred (500) feet of this location per the SLA LAMP map; and

WHEREAS, the purported public interest of adding another full on-premises liquor license to this area is that it would include regular showings of classic and independent films and films

WHEREAS, the applicant furnished petition signatures, thirty (30) of which are from area residents, in support of its application, although none were from the building where the business will be located; and

WHEREAS, the applicant has no experience operating a licensed business, but one principal has experience working in family-operated movie theatres and an unidentified café in Queens, New York, and the other principal has experience as a music director, DJ and hotel manager; and

WHEREAS, residents of the building appeared to complain that the existing soundproofing is inadequate because they could hear music and televisions from the previous business, doing business as Stillwater Bar and Grill, in their apartments and stated that they had been working with the community board and the Ninth Precinct to resolve their complaints; and

WHEREAS, consistent with these complaints, there were ten (10) 311 commercial noise complaints about the previous business within the past year; and

WHEREAS, the applicant has contracted with a sound engineer for recommendations about installing soundproofing and mitigating sound in the apartments above the business; and

WHEREAS, given the concerns expressed by neighboring residents but recognizing that this is a previously licensed location and the proposed method of operation will include the showing of classic and independent films, Community Board 3 would support this application for a full on-premises liquor license with stipulations governing the method of operation of the business which includes ensuring that sound is inaudible in neighboring apartments; now

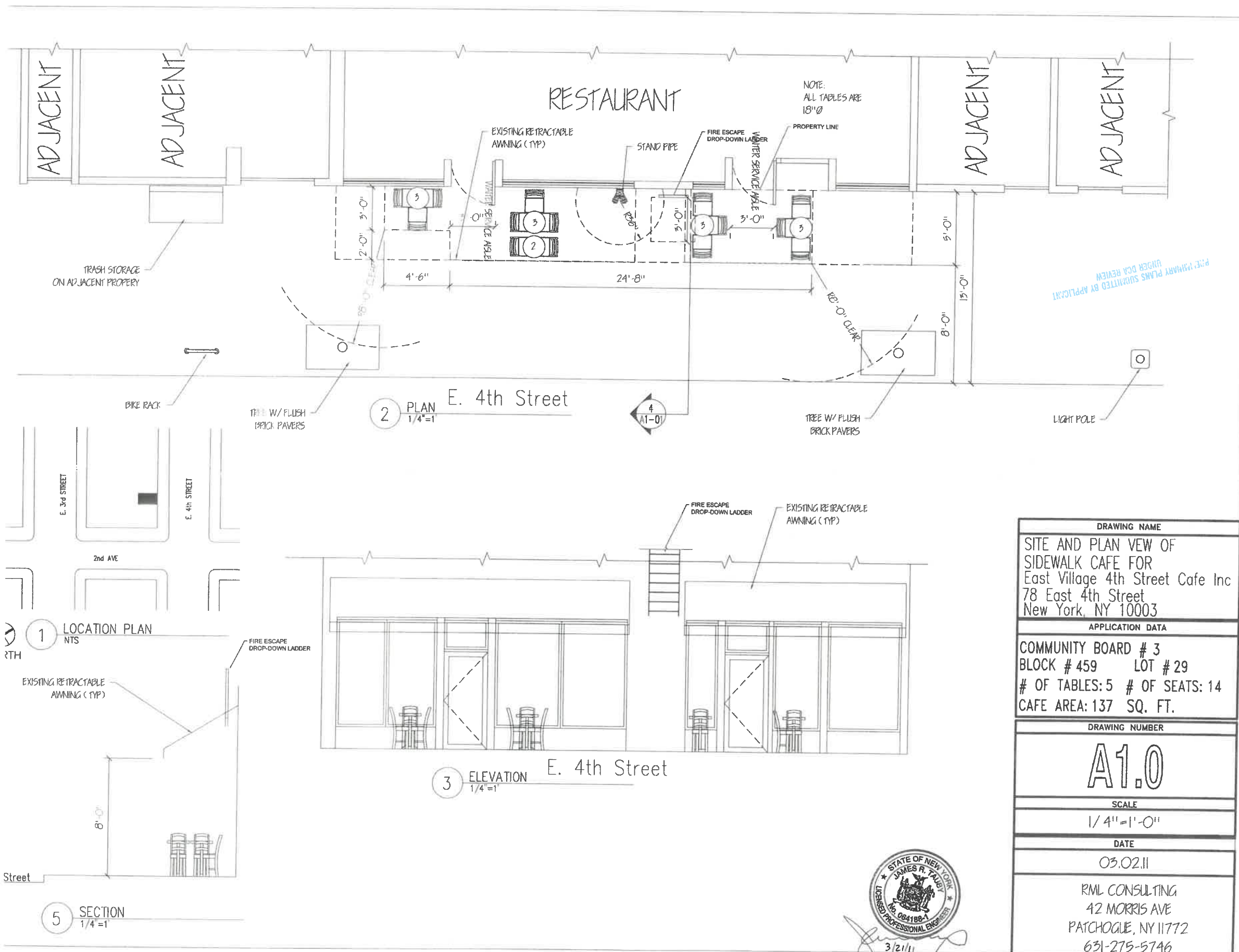
THEREFORE, BE IT RESOLVED that Community Board 3 recommends the denial of the application for a full on-premises liquor license for an entity to be formed by principal Charalambos Nicolaou, for the premises located at 78-80 East 4th Street, New York, New York, between Second Avenue and Cooper Square, unless the applicant agrees before the SLA to make as conditions of the license the following signed notarized stipulations that

- 1) it will operate as a full-service American restaurant, with a kitchen open and serving food during all hours of operation,
- 2) its hours of operation will be 2:00 P.M. to 4:00 A.M. Mondays through Fridays and 12:00 P.M. to 4:00 A.M. Saturdays and Sundays,
- 3) it will operate its sidewalk café for sit-down dining only, with an awning extended over the café during its hours of operation, its hours of operation will be 2:00 P.M. to 10:00 P.M. Mondays through Fridays and 12:00 P.M. to 10:00 P.M. Saturdays and Sundays and its sidewalk café area will not be used for waiting or smoking patrons while its café is not operating,
- 4) it will install soundproofing consistent with the recommendations of a sound engineer and in cooperation with affected building residents and sound from the business will be inaudible in neighboring apartments,
- 5) it will close any front or rear façade entrance doors at 10:00 P.M. every night or when amplified sound is playing and will otherwise have a closed fixed facade with no open doors or windows,
- 6) it will play ambient background music, consisting of recorded music generally and DJs two (2) times per week, and will not have live music, promoted events, scheduled performances or any event at which a cover fee will be charged but may have scheduled performances consisting only of daily film showings as part of its method operation with sound playing slightly higher than ambient level but still inaudible in neighboring apartments,
- 7) it will not apply for any alteration in its method of operation or for any physical alterations without first appearing before Community Board 3,
- 8) it may have "happy hours" to 8:00 P.M. each night,
- 9) it will not host pub crawls or party buses,
- 10) it will not have unlimited drink specials with food,
- 11) it will ensure that there are no wait lines outside and will designate an employee to oversee patrons and noise on the sidewalk,
- 12) it will conspicuously post this stipulation form beside its liquor license inside of its business, and
- 13) it will provide a telephone number for residents to call with complaints and immediately address any resident complaints.

TABLES: 6
SEATS: 46
BAR: 10



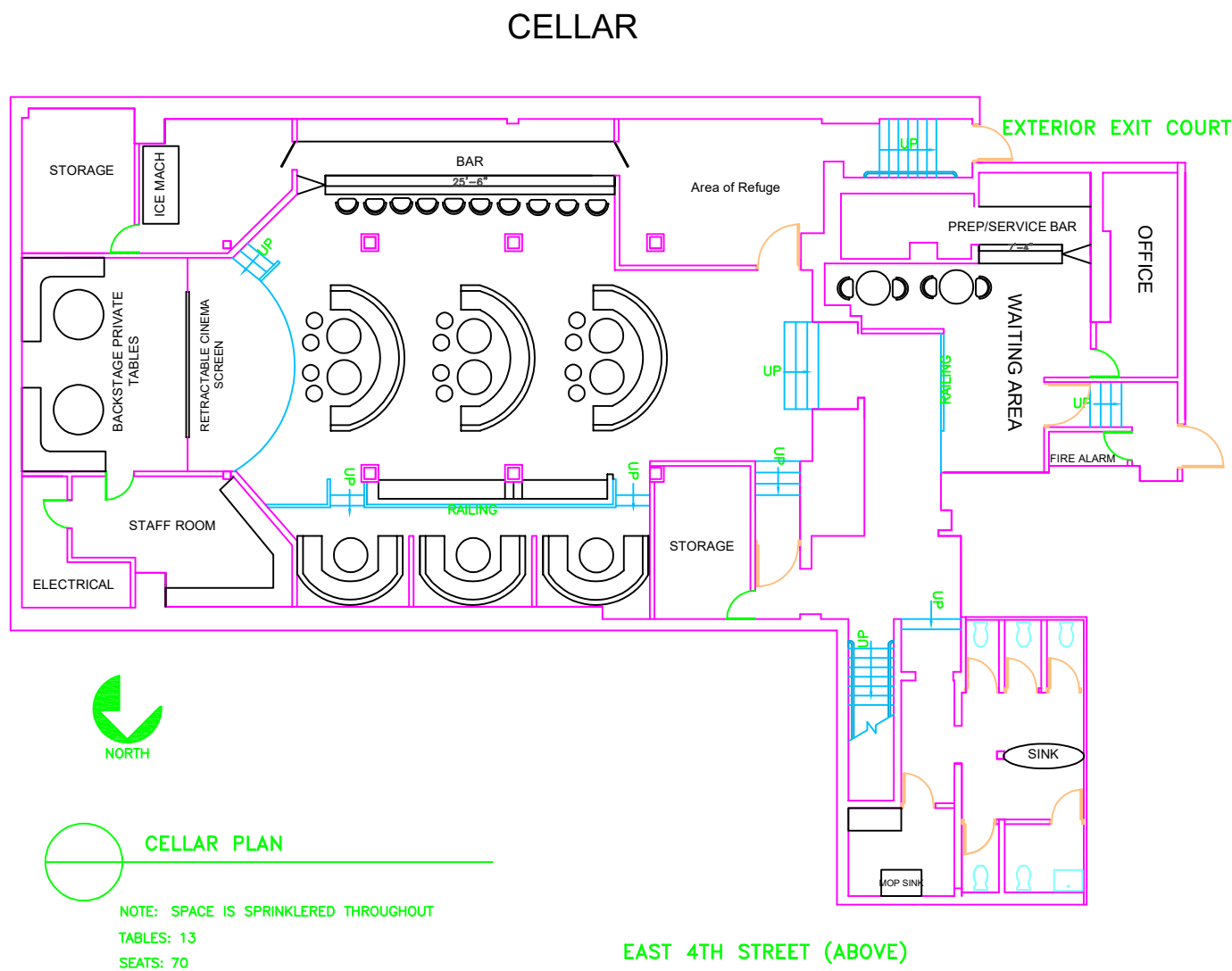
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
3/21/11

PRODUCED BY AN AUTODESK STUDENT VERSION

PRODUCED BY AN AUTODESK STUDENT VERSION




NORTH

 CELLAR PLAN

NOTE: SPACE IS SPRINKLERED THROUGHOUT

TABLES: 13
SEATS: 70
BAR SEATS: 10
TOTAL SEATS: 80

NOISE & TRAFFIC MANAGEMENT

- Sidewalk café will only be used for dining patrons and will have 5 tables and 14 chairs.
- There will be proper signage and personnel to ensure there is no loitering and loud behavior
- Patrons exiting the premises will be guided to 2nd Avenue.
- No smoking will be allowed on the front of premises.
- Personnel will direct patrons to a designated drop off/pick up spot located on the corner of 4th Street and 2nd Avenue where no parking is allowed.

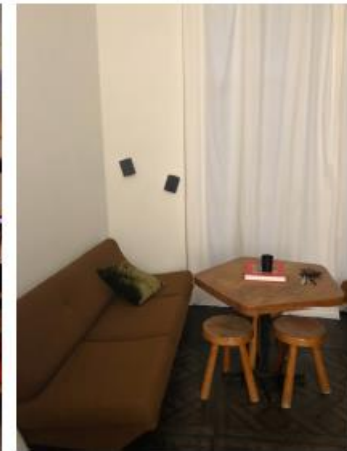
In order to minimize potential noise and minimize the number of patrons waiting in the street, the first floor of the restaurant will stop serving at 1am and will act as a waiting area.



An acoustical ceiling designed by the sound engineer; Al Fierstein is being installed.

In concern to fire safety, the cellar will have 3 exits with 3'8" doors, and an Area of Refuge.

RAINBOW INN MOOD BOARD





RAINBOW INN

78-80 EAST 4TH STREET, NEW YORK, NY, 10003

STARTERS — \$22

SMOKED BLACK COD W/ CREME FRAICHE

SCALLOP ROE DIP

MARINATED PRAWNS

BOCORONES WITH PICKLED PEPPERS

SALAD HERBS AND LETTUCES

FENNEL AVOCADO SALAD

VEGETABLES — \$16

GRILLED YUBA WITH LEMON AND OLIVE OIL

ROASTED CAULIFLOWER CURRANTS AND HAZELNUT AND SHERRY

CHARRED EGGPLANT WITH SALSA VERDE AND QUESO OAXACA

VEGETABLE TART WITH WARM STRACCIATELLA

POACHED ARTICHOKE WITH AOLI

PASTA & GRAINS — \$29

MASSA GNOCCHI WITH ARRABBIATA VERDE AND BOTTARGA

KHORASAN AND LEGUME RISOTTO

FERMENTED CHICKPEAS WITH PICKLED VEGETABLES

MAINS — \$32

OYSTERS OF THE DAY 6 \$18 12 \$36

MASSA GNOCCHI WITH ARRABBIATA VERDE AND BOTTARGA

MARINATED PRAWNS WITH POLENTA

GRILLED SCALLOPS IN THE SHELL WITH LEMON

ROASTED CAULIFLOWER CURRANTS AND HAZELNUT AND SHERRY

CHARRED EGGPLANT WITH SALSA VERDE AND QUESO OAXACA

GRILLED OCTOPUS (GF) SCORCHED CUCUMBER | HERB SALSA

ROASTED CAULIFLOWER HUMMUS (GF) (V) CAULIFLOWER | CHICKPEAS | LEMON CONFIT
ALMONDS & KALAMANSI CITRUS VINAIGRETTE

CHICKEN LIVERS (GF) PAN-FRIED CHICKEN LIVERS & SESAME SEEDS ALEPPO PEPPER
POMEGRANATE MOLASSES | MULUKHIYAH

MO' HOUSE SALAD (V) OUR TRADITIONAL MOROCCAN SALAD PEPPERS | TOMATOES
CORIANDER & LEMON VINAIGRETTE

STEAMED LANGOUSTINES WITH KELP, CAULIFLOWER AND BONITO MAYONNAISE.

RAVIOLI OF MORELS WITH A HINT OF COFFEE, GRATIN OF SWISS CHARD AND SPRING ONION.

"HOMMAGE TO CINEMAT" BLACK RICE, LOBSTER BISQUE, RED PEPPER, HORESERADISH CREAM.



RAINBOW INN

78-80 EAST 4TH STREET, NEW YORK, NY, 10003

COCKTAILS & DRINKS

COCKTAILS ANDES \$15 TANQUERAY NO. TEN GIN, ITALICUS ROSOLIO DI BERGAMOTTO AND GASTRIQUE TOPPED WITH LONDON ESSENCE TONIC WATER

WIMBLEDON \$14 KETEL ONE VODKA WITH ROSE FLOWER WATER, CLARIFIED STRAWBERRY AND AQUAFABA MERENGUE

MR BANANA \$15 RON ZACAPA 23 STIRRED WITH MR BLACK COLD BREW, CAROB AND BANANA

HACIENDA \$14 PATRON SILVER TEQUILA SHAKEN WITH COCCHI ROSA, LACTO FERMENTED PURPLE CARROT, TIO PEPE FINO SHERRY, VIDA MEZCAL, AGAVE NECTAR AND FRESHLY SQUEEZED LIME JUICE

ZEBRA \$15 HAVANA CLUB SELECCIÓN DE MAESTROS STIRRED WITH PORCINI CAMPARI, COCCHI DI TORINO VERMOUTH AND MEO NUTMEG ESSENCE

BELLSHOT \$15 ABSOLUT ELYX VODKA MIXED WITH MINUS 8 WINE VINEGAR, MUSHROOM, CELERY AND MISO A DISCRETIONARY SERVICE CHARGE OF 13% WILL BE ADDED TO YOUR BILL

COCKTAILS SUNFLOWER MARTINI \$14 HENDRICK'S GIN STIRRED WITH COCCHI AMERICANO AND NOILLY PRAT DRY VERMOUTH WITH JERUSALEM ARTICHOKE

GREEN PONY \$15 COPPERHEAD GIN WITH FALLEN PONY, LEMON, SPIRULINA & LONDON ESSENCE TONIC WATER

BARQUISIMETO \$14 DIPLOMATICO ANEJO RUM BUILD WITH ROASTED BUCKWHEAT CORDIAL, PIMENTO DRAM AND LAPSANG SOUCHONG KOMBUCHA

JAPANESE HIGHBALL \$15 JAPANESE TOKI WHISKY SERVED FIZZY FROM TAP MIXED WITH ORGEAT AND PEYCHAUD'S BITTERS

SANTIAGO \$15 MATUSALEM GRAN RESERVA RUM 15 YEARS OLD STIRRED WITH MUYU CHINOTTO NERO, COFFEE AROMA AND COCONUT WATER

MICHAEL & PETER \$15 MICTER'S BOURBON WHISKEY WITH CHESNUT, ANGOSTURA BITTERS AND PECAN NUT A DISCRETIONARY SERVICE CHARGE OF 13% WILL BE ADDED TO YOUR BILL

COCKTAILS OUR GIMLET \$14 OXLEY GIN WITH AGAVE, CASSIA, ORANGE FLOWER WATER

Charalambos Nicolaou

Principal



After completing his military service and graduating Fordham University's Business School, Harry, together with his father, has been operating their family-owned movie theaters.

Cinema Village - the oldest arthouse theater in Manhattan and 2020 award recipient from Greenwich Village Society for Historic Preservation.

Cinemart - the highest rated movie theater in NYC (if not the country) and the oldest cinema in the borough according to the Queens Historical Society. Cinemart was voted Best in Boro 2020.

Alpine - the oldest cinema in all five boroughs which they rescued from permanent closure and is now undergoing renovations and restoration of the original architecture.

Harry also operates *Theater Cafe* in Queens known for its cozy fire-place in the winter and spacious outdoor seating in the summer. The cafe offers a menu inspired by European, Mediterranean and American cuisines, a variety of coffees and a full bar.

Harry grew up in his family's theaters and is passionate about preserving NYC history. Inspired by his father's immigrant story, Harry is determined to make his first business a success for many years to come and to one day become a neighborhood institution.

Lounes Mazouz

Director of Operations

Raised in my family's restaurants, I grew up fascinated by the smells, noises, and people of that unique environment. This upbringing sparked a passion in me for understanding and desire to help food and beverage businesses tackle their biggest challenges.



With my help and the buzz I created, the bar doubled its revenues, and Momo's, the restaurant and cafe that housed it, saw a 30% increase in foot traffic.

My passion is at the heart of everything I do and motivates me to make a lasting impact on the industry. I look forward to connecting with you and helping you see your most ambitious projects come to fruition!

Lounes was born in Paris, France, when his father opened his first restaurant and spent most of his upbringing in London, UK. After graduating from the American University in London with a Business Administration degree, he worked for his family business and helped open two restaurants in the UAE (Dubai and Abu Dhabi). He moved back to London to work for one his family restaurant, Momo's--one of London's most emblematic restaurants.

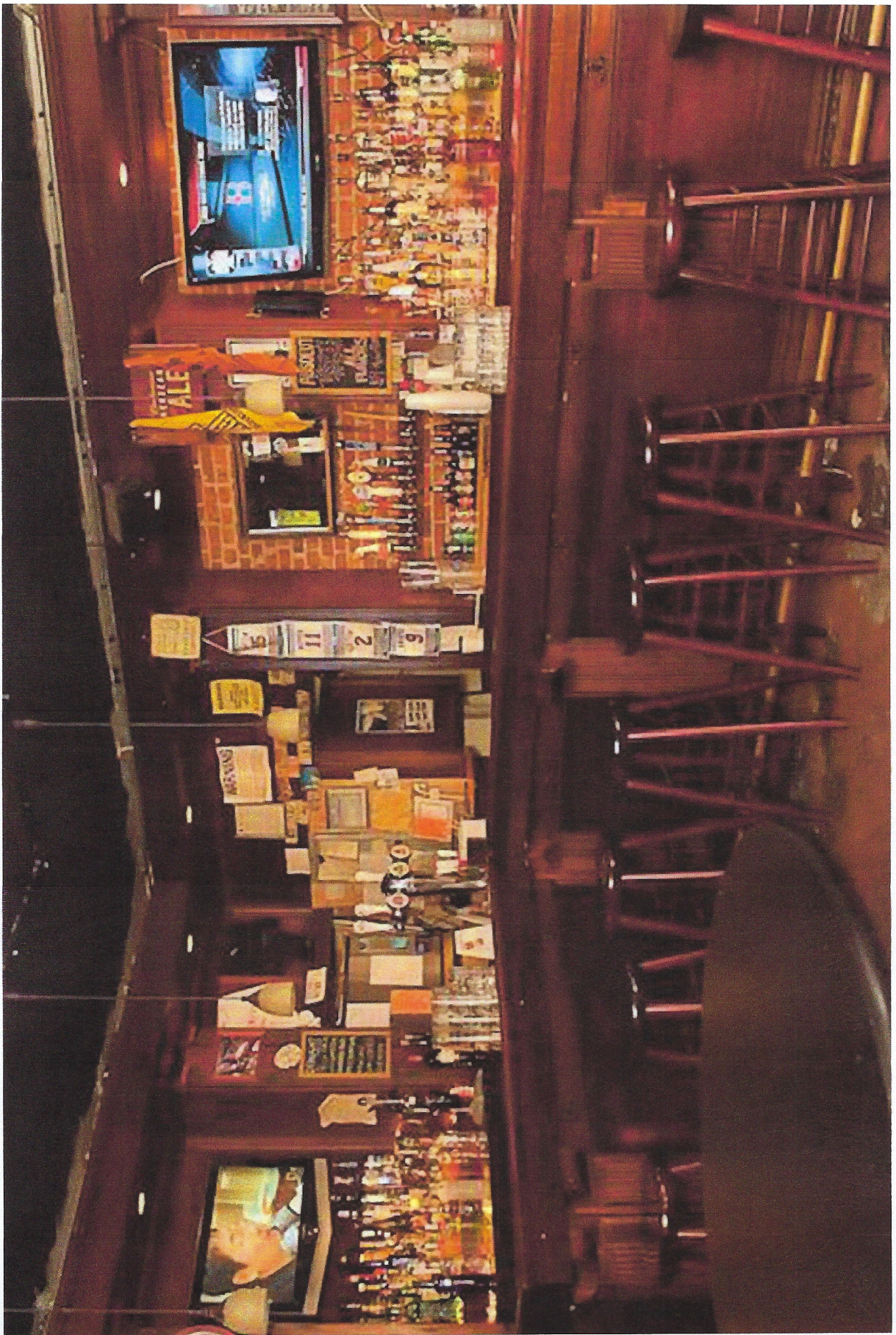
Drawing upon his experience and passion for the industry, he revitalized one of the family's bars by creating a successful new concept— Black Dice--a declining cocktail bar in London. Black Dice was very well received by the press, notably a four-page article dedicated on him in "Vogue L'Uomo." Lounes recently graduated from the Master of Management in Hospitality (MMH) at Cornell University's S.C. Johnson College of Business.

Today his family owns multiple award-winning restaurants and bars across London, Paris, and the UAE, such as the world's most photographed restaurant, Sketch, in London.











DAILY DRINK SPECIALS

SUN	\$4	12-17
MON	\$4	12-17
TUE	\$4	12-17
WED	\$4	12-17
THUR	\$4	12-17
FRI	\$4	12-17
SAT	\$4	12-17

ALL DAY EVERY DAY
HAPPY HOUR 11-5 P.M.
\$3.50 Budweiser, Pilsener, Iceberg
\$4.00 all others

H. Wagon

ALL DAY
11-5 P.M.
\$3.50 Budweiser, Pilsener, Iceberg
\$4.00 all others











BUREAU OF BUILDINGS

BOROUGH OF MANHATTAN, CITY OF NEW YORK

HVC **CERTIFICATE OF OCCUPANCY No.** **13125** **192 7**

Supersedes Certificate of Occupancy No. **12815**

To the owner or owners of the building:

New York **Oct. 22,** 19 **27**

THIS CERTIFIES that the building located on Block **459**, Lot **25, 26, 27, 29, 30, part of 24** known as **63-5 Second Avenue-82-84 East 4th Street**
48' 1" front

under a permit, Application No. **322 N.B. of** 19 **26**, conforms to the approved plans and specifications accompanying said permit and any approved amendments thereto, and to the requirements of the building code and all other laws and ordinances and to the rules and regulations of the board of standards and appeals, applicable to a building of its class and kind, except that in the case of a building heretofore existing and for which no previous certificate of occupancy has been issued and which has not been altered or converted since March 14, 1916, to a use that changed its classification as defined in the building code, this certificate confirms and continues the existing uses to which the building has been put; and

CERTIFIES FURTHER that the building is of **non-fireproof** construction within the meaning of the building code and may be used and occupied as a **business and residence** building as hereinafter qualified, in a **business** district under the building zone resolution, subject to all the privileges, requirements, limitations, and conditions prescribed by law or as hereinafter specified.

STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED			USE
		MALE	FEMALE	TOTAL	
Cellar				150	Restaurant, cabaret and storage
1st Story	120 & 40				Stores and tenement
2nd to 6th Story	40 on each				Tenement
<p>The number of persons given in this column includes employers, employees and patrons and is the maximum number approved for each story.</p>					

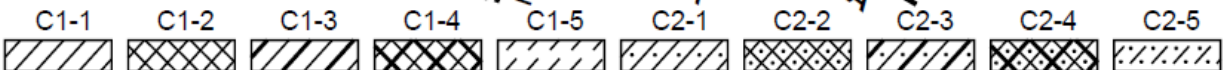
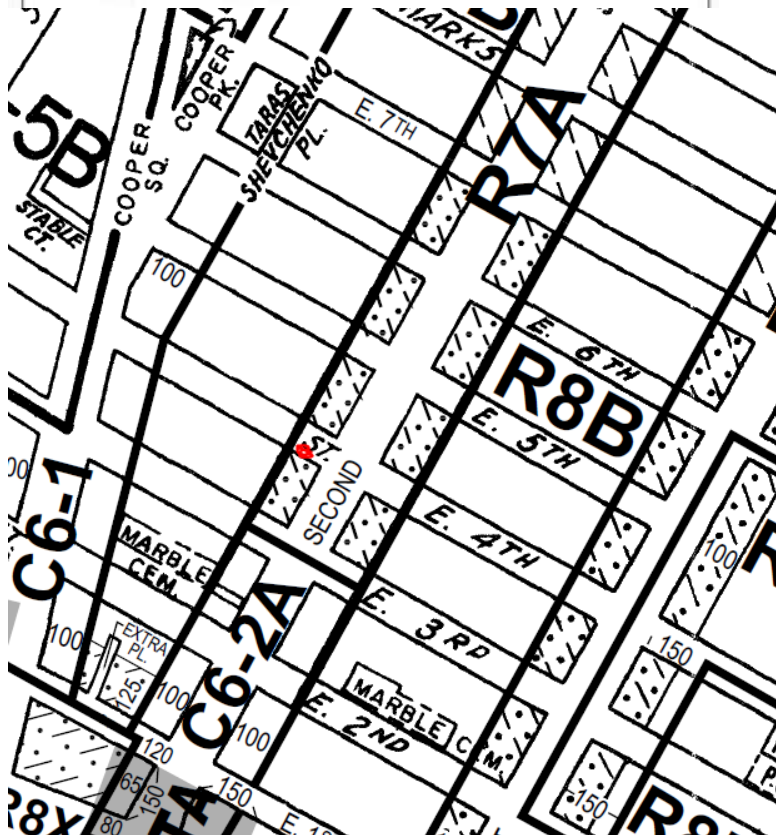
This certificate is issued to

Harry Minskoff,
76-82 East 4th Street, City., for the owner or owners.

ZONING

Borough: Manhattan Block: 459 Lot: 29
Police Precinct: 9
Owner: ZENON CHERNYK

Address: 82 EAST 4 STREET, NEW YORK 10003
Lot Area: 11002 sf
Lot Frontage: 48.08' Lot Depth: 150
Year Built: 1920
Number of Buildings: 1
Number of Floors: 6
Gross Floor Area: 45,426 sf (estimated)
Residential Units: 42 Total # of Units: 45
Land Use: Multi-Family Elevator Buildings
Zoning: R7A R8B
Commercial Overlay: C2-5
Zoning Map #: 12C



ZONING MAP

THE NEW YORK CITY PLANNING COMMISSION


Major Zoning Classifications:


The number(s) and/or letter(s) that follows an R, C or M District designation indicates use, bulk and other controls as described in the text of the Zoning Resolution.

R - RESIDENTIAL DISTRICT

C - COMMERCIAL DISTRICT

M - MANUFACTURING DISTRICT

 SPECIAL PURPOSE DISTRICT
The letter(s) within the shaded area designates the special purpose district as described in the text of the Zoning Resolution.

 AREA(S) REZONED

Effective Date(s) of Rezoning:

08-08-2018 C 180201 ZMM

Special Requirements:

For a list of lots subject to CEQR environmental requirements, see APPENDIX C.

For a list of lots subject to "D" restrictive declarations, see APPENDIX D.

For Inclusionary Housing designated areas and Mandatory Inclusionary Housing areas on this map, see APPENDIX F.

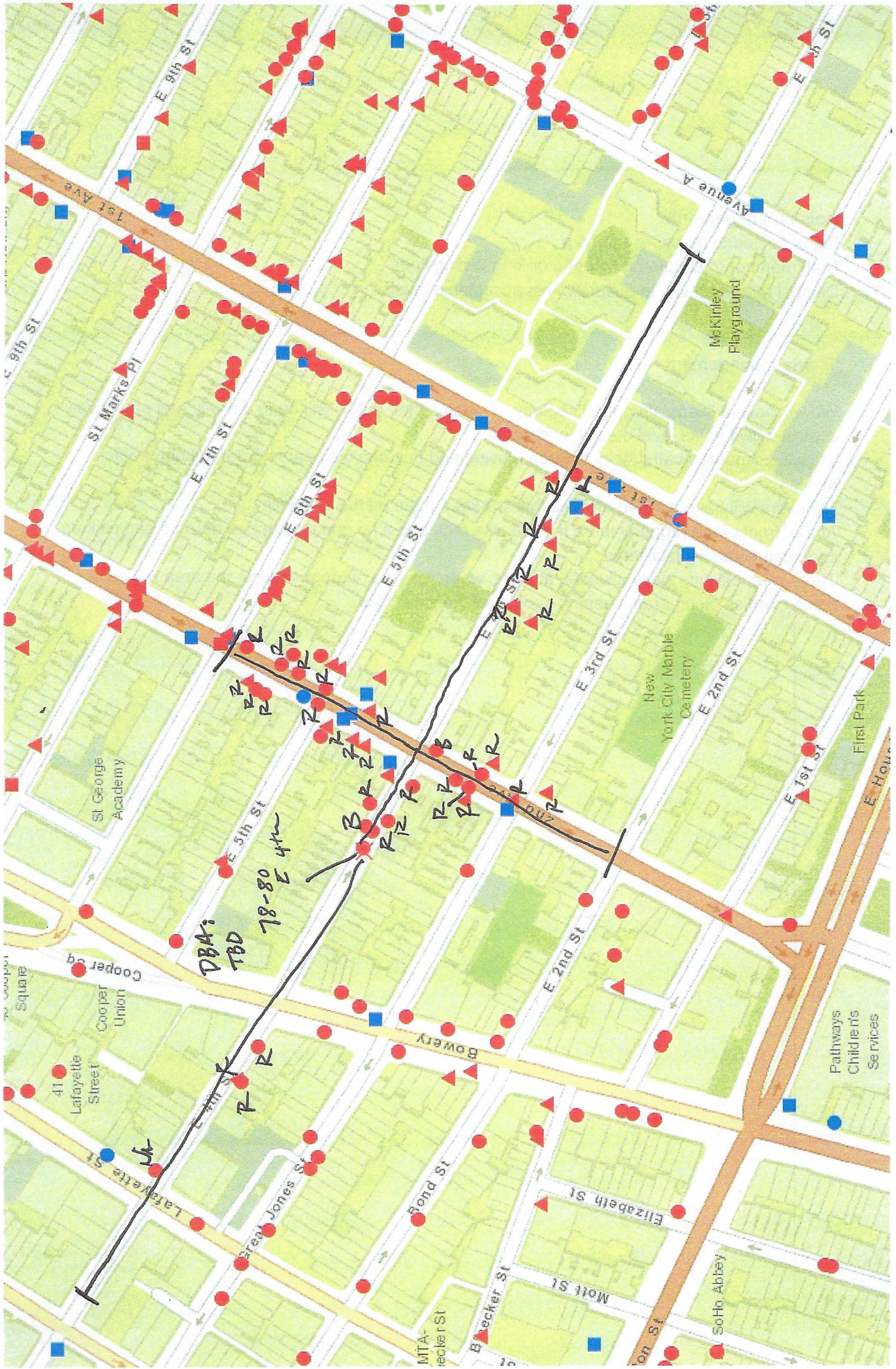
MAP KEY

8b	8d	9b
12a	12c	13a
12b	12d	13b

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ZONING MAP 12c

RED = ON PREMISE BLUE = OFF PREMISE



Proximity Report for Location:

May 28, 2020

78 E 4th St, New York, NY, 10003

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
S & P LIQUOR & WINE CORP	89 2ND AVE	385 ft
ASTOR WINES & SPIRITS INC	399 LAFAYETTE STREET	935 ft
MRN LIQUOR INC	16 SAINT MARKS PL	940 ft
JCCSM INC	45 1ST AVE	1030 ft
ELIZABETH & VINE INC	269 BOWERY	1230 ft
SAKAYA INC	324 E 9TH STREET (WEST STORE)	1325 ft
735 BROADWAY WINES INC	735 BROADWAY	1430 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
EAST VILLAGE 4TH STREET CAFE INC	78 80 E 4TH STREET	25 ft
KRAINE INTERNATIONAL INC	85 E 4TH ST	40 ft
KRAINE GALLERY BAR INC	85 E 4TH STREET	55 ft
J B MAX INC	86 E 4TH STREET	70 ft
I LIKE SIT DOWN COMEDY LLC	85 E 4TH ST	105 ft
CJFM LLC	84 E 4TH ST	170 ft
EAST THIRD RESTAURANT CORP	29 E 3RD ST STORE 2	220 ft
MEATH TRAILS INC	61 2ND AVENUE	245 ft
STUDIO CAFFE LLC	CHELSEA PIERS 59 2ND LEVEL	260 ft
WATERING HOLE OF 2ND AVE CORP,THE	68 2ND AVENUE	270 ft
BARE CITY TWO LLC	85 2ND AVE	285 ft
LIGHT SIDE CORP	60 2ND AVE.	300 ft
ROSS KELLY INC	237 E 5TH ST	345 ft
355 RESTAURANT GROUP LLC	355 BOWERY	345 ft
TRIM CASTLE CORP	87 2ND AVE AKA 239 E 5TH ST	355 ft
EAST PUB INC	359 361 BOWERY	370 ft
KITCHEN TABLE INC	88B 2ND AVE	385 ft

Name	Address	Approx. Distance
BOWERY F & B LLC AND E & S HOTEL OWNERS INC AS MGR	4 E 3RD ST	400 ft
575 PUB ON SECOND INC	93 2ND AVE	435 ft
DAK 92 SECOND AVE CORP	92 2ND AVENUE	440 ft
BOWERY TIME LLC AND AGUILA & SOL LLC AS MANAGER	354 356 BOWERY	445 ft
THE BOWERY HOTEL LLC	335 BOWERY AKA 4 E 3RD ST	455 ft
BOONSRI INC	95 2ND AVE	455 ft
88 2ND AVE FOOD CORP	88 2ND AVE	460 ft
POINT JUDITH LLC	96 2ND AVENUE	475 ft
WREN NEW YORK LLC, THE	344 BOWERY	480 ft
LOCAL 92 INC	92 2ND AVE NORTH STORE	485 ft
SCRATCHER CAFE INC,THE	209 EAST 5TH ST	500 ft
PAPI LUIS CORP	32 E 2ND STREET	500 ft
CALEXICO CINCO LLC	99 2ND AVE	500 ft
PASTA SHOP LLC	325 BOWERY	510 ft
BOWERY TECH RESTAURANT LLC	327 BOWERY	535 ft
GARDEN CAFE ASSOC LP SULCATA CORP GP & 3LPS	40 EAST 4TH ST	535 ft
MARLINSPIKE HALL LLC	54 GREAT JONES ST	550 ft
SECOND STREET RESTAURANT LLC	29 E 2ND ST	585 ft
KO EP LLC	8 EXTRA PL	605 ft
KISSAKI OMAKASE LLC	319 BOWERY	620 ft
MORARS LLC	36 E 4TH ST	620 ft
BYTELOGICS INC	304 E 6TH ST	625 ft
BRICKLANE CURRY HOUSE INC	306 308 E 6TH ST	640 ft
FUN HAT LLC	308 E 6TH ST	650 ft
COOPER AB LLC	25 33 COOPER SQ	670 ft
J F JONES INC	54 GREAT JONES STREET	685 ft
55 BOND STREET LLC	55 BOND ST	725 ft
PLAY EARTH INC	57 GREAT JONES STREET	730 ft
REINS INTERNATIONAL NEW YORK INC	34 COOPER SQUARE	730 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
HORSE TRADE MANAGEMENT GROUP	85 E 4TH ST	40 ft
TED ARTO INC	78 80 E 4TH ST	105 ft
JADEITE HOSPITALITY GROUP LLC	87 E 4TH ST	125 ft
ROMI RIPA LLC	75 2ND AVE	235 ft
GOLDEN WINGS 786 LLC	77 2ND AVE	250 ft
BOWERY SUSHI LLC	342 BOWERY	525 ft
GINO SORBILLO LLC	334 BOWERY	560 ft
AMIGO BY NAI LLC	29 2ND AVE	680 ft

Unmapped licenses within zipcode of report location

Name	Address
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