

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

Paul Rangel, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please email echan@cb.nyc.gov by 12pm the Friday before the meeting with the following items:

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:
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>
(this is not required but strongly suggested if a relevant group exists)
- ☐ 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: 01/22/2022

Is location currently licensed? ☐ Yes ☒ No Type of license: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 196-198 ALLEN ST, NEW YORK, NY 10002

Cross streets: Between E Houston Street and Stanton Street on Allen Street

Name of applicant and all principals: Beloved Cafe LLC/ Kambiz Fahim Gilani

Trade name (DBA): Beloved Cafe

PREMISE:

Type of building and number of floors: Attached ground and basement building

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

☒ Yes ☐ No What is maximum NUMBER of people permitted 48

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): C4-4A;C6-2A

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) MON TO SUN /8AM TO 12AM

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ☒ Yes ☐ No

If yes, please describe what type: Signature teas packs, Gemstone, Crystals, Jewelry.

Number of indoor tables? 11 Total number of indoor seats? 27

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1 bar and 11 stools size of 3'x28'

(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

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 100% organic sourdough breads and vegetarian menu

What are the hours the kitchen will be open? 7am

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

How many employees will there be? 4

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? We have a glass garage door.

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) We have one projector and one screen.

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☒ Live musician ☐ DJ ☒ Streaming services/playlists

If other type, please describe _____

What will be the music volume? ☒ Background (conversational) ☒ Entertainment (live music venue level) Please describe your sound system: PREVIOUS OWNER HAD THE WALLS SOUND-PROOFED

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? _____

Yes, we will have occasional live music, poetry & story telling nights.

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? Social Media.

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.") _____

We will have a person outside that is directing vehicular traffic and a designated place where people can line up that does not obstruct the foot traffic.

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 windows and doors will be closed at 10pm, music volume will be moderated to consider the neighbors. Music is also tailored to provide background music for dining.

Is sound proofing installed? ☒ Yes ☐ No

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

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (*includes roof & yard*) ☒ Yes ☐ No If Yes, describe and show on diagram:

5 tables and 10seats in front of the restaurant.

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously? ☐ Yes ☒ No

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

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. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area? ☒ Yes ☐ No If Yes, please give trade name, address and describe the business Owner of business has two other locations. The first has been in operation since 2008 and the other in San Francisco has been open since 2017. These businesses are both still open and are respected by the neighborhood.

Has any principal had SLA reports or action within the past 5 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? 11

How many On-Premise (OP) liquor licenses are within 500 feet? 30

Is the premise within 200 feet on the same street 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, but it is not required. 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. My license type is: ☐ beer & cider ☒ wine, beer & cider ☐ liquor, wine, beer & cider
2. ☒ I will operate a full-service restaurant, specifically a (type of restaurant)
Vegetarian & Organic Brunch, Lunch & Dinner 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

3. My hours of operation will be:
Mon 8am to 12am; Tue 8am to 12am; Wed 8am to 12am;
Thu 8am to 12am; Fri 8am to 12am; Sat 8am to 12am;
Sun 8am to 12am. (I understand opening is "no later than" specified opening hour,
and all patrons are to be cleared from business at specified closing hour.)
4. ☐ I will not use outdoor space for commercial use (including Open Restaurants) OR
☒ My sidewalk café hours or other outside hours (including Open Restaurants) will be
8am-10pm
5. ☐ I will employ a doorman/security personnel: _____
6. ☐ I will install soundproofing, _____

7. ☒ 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, or during unamplified performances or televised sports. ☐ I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have ☐ DJs, ☐ live music, ☐ third-party promoted events, ☐ any event at which a cover fee is charged, ☐ scheduled performances, ☐ more than _____ DJs per _____, ☐ more than _____ private parties per _____.
9. ☐ I will play ambient recorded background music only.
10. ☐ I will not participate in pub crawls or have party buses come to my establishment.
11. ☐ I will not have unlimited drink specials, including boozy brunches, with food.
12. ☐ 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 _____.
13. ☐ I will not have wait lines outside. ☒ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
14. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
15. ☒ 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: Kambiz fahim Gilani

Phone Number: (646)455-0017

ATTENTION RESIDENTS & NEIGHBORS

BELOVED CAFE LLC.

Company/DBA Name and Contact Number for Questions

Plans to open a

BAR & RESTAURANT WITH FRONT OPEN DINING AREA

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

at the following location

196-198 ALLEN STREET

Building Number and Street Name (Address)

This establishment is seeking a license to serve

BEER AND WINE LICENSE

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Wednesday, February 16, 2022 at 6:30pm

Online: <https://zoom.us/j/92199317942>

see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

(646)455-0017

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

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



BELOVED

ORGANIC CAFE & RESTAURANT

We make *everything* in-house. From scratch.
Using high-quality organic and local ingredients.

BRUNCH ALL DAY

EGGS - FREE RANGE - ORGANIC

FRENCH OMELETTE | 17

Filled with goat cheese, and fresh herbs, topped with roasted red pepper romesco sauce. Served with a side salad.

BEST BREAKFAST SANDWICH IN THE LOWER EAST SIDE | 16

Our house-made sourdough bread toasted, scrambled egg, cheddar cheese, roasted tomato, and garlic herb mayo.

Make it vegan with our vegan scrambled eggs! (v)

PERSIAN SHAKSHUKA | 17

House-made garlic tomato sauce, baked with eggs, topped with fresh herbs and feta cheese, served with fresh sourdough bread.

SCRAMBLED EGG BREAKFAST | 17

Fluffy scrambled eggs with your choice of any 3 ingredients, sourdough toast, roasted potatoes, and trumpet mushroom bacon.

Choose up to 3: goat cheese, mozzarella, mild cheddar, feta, gruyere, parmesan, pesto sauce, tomato, mushroom, fresh herbs, baby kale, onion, green peppers

Add Avocado | +3

HOUSE FAVORITES

WHOLE SOME BOWL | 16 (v)

Toasted farro, sautéed mushrooms, kale, pickled carrots and radishes, potatoes, avocado topped with your choice of sauce: red pepper romesco, pesto, or tahini. Add a fried, poached, or scrambled egg | +4

CLASSIC AVO TOAST | 13 (v)

Our sourdough toast topped generously with creamy avocado, cherry tomato, radish, and microgreens.

VEGAN SCRAMBLE | 17 (v)

Like no other vegan scramble you've had! Organic tofu, toasted walnuts, onions, and green peppers. Served with roasted potatoes and salad.
Add sourdough toast | +2.5
Add avocado | +3

Vegan = (v)

ON THE SWEETER SIDE

SOURDOUGH DONUT FRENCH TOAST | 16

This is the most heavenly french toast you've ever tasted! Our fresh house-made sourdough donuts lightly dusted with maple sugar, cinnamon, and orange zest, baked to absolute buttery french toast perfection. Topped with fresh fruit and maple syrup. (Limited supply)

PALEO BANANA WAFFLE | 16

Fluffy warm grain-free banana waffle, topped with coconut cream and blueberry compote.

CREAMY CINNAMON APPLE OATMEAL | 13

Creamy oatmeal topped with cashew cream and caramelize cinnamon apples. (v option)

FRESH FRUIT PARFAIT | 12

Thick creamy artisan greek yogurt, topped with our house-made granola, seasonal fruit compote, fresh fruit, and hemp seeds.
Add almond butter | +3

SAFFRON CHIA SEED PARFAIT | 12 (v)

Saffron cardamom chia seed pudding, fresh fruit, seasonal fruit compote, and pistachio.
Add almond butter | +3

DONUTS, PASTRIES & BREAD

ORGANIC SOURDOUGH DONUTS

Maple sugar & cinnamon | 4 (v)
Coconut Custard filled | 5 (v)
Donut cream sandwich filled with seasonal jam | 6.5

ASSORTMENT OF PASTRIES (SEE DISPLAY CASE)

ORGANIC SOURDOUGH BREAD LOAF | 8

SIDES

ROASTED POTATOES | 7 (v)

TRUMPET MUSHROOM BACON | 6 (v)

SAUTEED SPECIALTY MUSHROOMS | 7 (v)

EGG (ANY STYLE) | 4

AVOCADO | 3

SOURDOUGH 1/4 LOAF

olive oil | 6 seasonal jam | +1.5
cultured butter | 6 cultured vegan butter | 7.5

BELOVED

ORGANIC CAFE & RESTAURANT

LUNCH & DINNER



STARTERS & SIDES

SEASONAL ROASTED VEGETABLES | 8 (v)
A selection of seasonal vegetables roasted to perfection

SAUTEED GREENS & GARLIC | 7 (v)
Hearty greens lightly sauteed in olive oil and garlic

MIXED HOUSE PICKLES | 5 (v)
A selection of seasonal vegetables pickled in-house.

ROASTED POTATOES | 7 (v)

SAUTEED SPECIALTY MUSHROOMS | 7 (v)

TASTES OF THE MEDITERRANEAN | 19 (v option)
Slices of fresh sourdough bread with sides of olive oil, plant-based prosciutto, tomato, feta cheese, fig jam, olive tapenade, and Maldon salt.
Add a selection of house sauces | +4

SALADS

KALE CAESAR SALAD | 16 (v option)
House caesar dressing, tossed with baby kale, crunchy seasoned chickpea croutons, radish and parmesan cheese.

SEASONAL FAVORITE SALAD | 16 (v option)
Fresh mixed greens, butternut squash, pumpkin seeds, herbs, pomegranate seeds, and feta cheese.

SOUPS

MISO-ROASTED CAULIFLOWER | 12
A savory smooth blend of miso-roasted cauliflower, topped with pomegranate seeds, olive oil and sourdough croutons.

ROASTED BUTTERNUT SQUASH | 12
Roasted butternut squash and white turnips make this a nourishing seasonal favorite. Topped with toasted butternut squash seeds and olive oil.

BOWL OF HEALTH | 12 (v)
Simple yet nourishing bowl of vegetable bean soup made with ashwagandha, and nettle broth. This soup is mineral rich and an excellent immune booster and nervous system tonic.

HOUSE FAVORITES

VEGETABLE POT PIE | 18
Our favorite home comfort food. A nourishing and savory bowl of vegetables, mushroom, and pearl onions, in a creamy herb broth, topped with a buttery pastry crust.

VEGETABLE CASSOULET | 16 (v)
A hearty slow-simmered stew of vegetables, mushrooms, herbs, and cannellini beans. Served with sourdough bread or toasted farro.

SANDWICHES & TARTINES

BUTTERNUT SQUASH TARTINE | 17 (v option)
A seasonal favorite. Roasted butternut squash, caramelized onions, feta cheese, and fresh herbs

RICOTTA MEATBALL TARTINE | 17
Savory ricotta (meat free) meatballs in a light tomato sauce, topped with fresh herbs, parmesan cheese, and olive oil.

MUSHROOM SHAWARMA | 17 (v option)
Marinated roasted portobello mushrooms, topped with fresh vegetables, feta cheese, tzatziki sauce and herbs (vegan option: tahini sauce)

GRUYERE & APPLE JAM GRILLED CHEESE | 16
The perfect pair, apple jam and gruyere cheese, grilled inside our sourdough bread. Served with a side salad

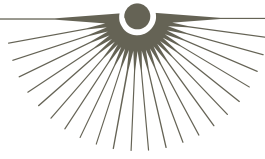
PESTO MOZZARELLA GRILLED CHEESE | 16
Classic grilled cheese sandwich with basil pesto sauce. Served with a side salad.
Make it vegan with plant-based mozzarella +1.5 (v option)

CAPRESE TARTINE | 16
Mozzarella, tomato, basil, olive oil, and balsamic vinegar. Served with a side salad.
Add plant-based prosciutto | +4

Vegan = (v)

ORGANIC SOURDOUGH BREAD LOAF | 8
BAKED FRESH DAILY USING ORGANIC GRAINS FROM UPSTATE NY

BELOVED



COFFEE

House Blend Coffee 3.75

Ground Control

Cafe Au lait 4

Espresso 3.75

Americano 4

Macchiato 4.25

Special: Mocha Macchiato +0.75

Cortado 4.50

Cappuccino 4.75

Cafe Latte 5

Organic Housemade Vegan Syrups | +1.5

Coconut Caramel Latte

Rose Latte

Pumpkin Spice Latte

Vanilla Bean Latte

Mocha 4.75 (8oz) 5.75 (12oz)

made with raw organic cacao

Cold Brew 4.25

Special: Basil Honey Cold Brew +1.5

Chai Latte 5

Housemade with Oat Milk

Matcha Latte 8

Ceremonial grade, 2021 harvest

Specials: Basil Honey Matcha +1.5

Rose Matcha, Vanilla Bean Matcha

Hot Chocolate 4.25 (8oz) 5.25 (12oz)

made with raw organic cacao

Golden Milk Latte 8

Our signature turmeric latte, caffeine free, lightly sweet, deeply nourishing, absolutely delicious

EXTRAS

Iced Drinks Add +1

Extra Shot Add +1.5



WE USE LOCAL ORGANIC
FARMSTEAD FARM A2 WHOLE MILK
& HOUSEMADE ORGANIC ALMOND MILK

LOOSE LEAF TEAS

Herbal Teas (Caffeine Free) 8/pot

Loose leaf, locally & organically grown

See tea menu

Puerh, Black, Green, Oolong

Traditional Fine Teas

See tea menu for price and selection

FRESH JUICE

Organic and made-to-order

16oz | 9

FRESH SQUEEZED OJ

CARROT JUICE

CELERY JUICE

MORNING GLOW

Orange, carrot, ginger, turmeric

GOLDEN SHIELD

Grapefruit, orange, ginger, turmeric

HEARTBEAT

Beat, orange, carrot

BEAUTY ELIXIR

Cucumber, pineapple, basil, parsley, mint, kale

GREEN DETOX

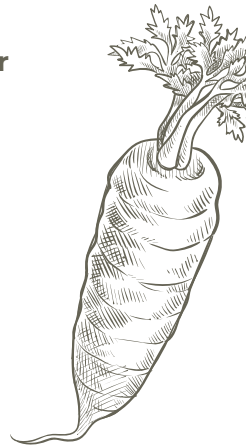
Dandelion greens, celery, cucumber, kale, parsley, lime, and ginger

CUCUMBER LIMEADE

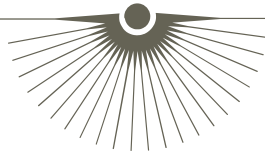
Cucumber, lime, apple, mint

WELLNESS SHOT | 7

Ginger, turmeric, lemon, apple cider vinegar, Celtic gray sea salt, honey



BELOVED



FINE TEAS

Traditionally crafted teas. Each tea brews between 10-20 times.

TANZANIA BLACK 10

Classic Black tea - rich and flavorful
Year: 2021

LOTUS IN THE BLACK LAGOON 12

Black tea - smooth, slightly toasty, sweet
Year: 2021 (Fresh harvest)

GREEN GUARDIAN 12

Green tea - Bright, green, invigorating
Year: 2021 (Fresh harvest)

TIE GUAN YING 12

Oolong - Sweet, fragrant, floral
Year: 2021 (Fresh harvest)

SUPREME QUEEN 12

White tea - Gentle, soothing, cleansing
Year: 2021 (Fresh harvest)

SHERPA PEAK 12

Shou Puerh
Year: 2021 | Elevation: 1800m
Region: Yunnan, old growth forests
Flavor profile: smooth, earthy, camphor

KING OF EAST WIND 12

Shou Puerh
Year: 2019 | Elevation: 1800m
Region: Yunnan, old growth forests, high mountains
Flavor profile: pure mountain spring water, earthy fields

ANCESTRAL GARDEN 14

Sheng Puerh
Year: 2015 | Elevation: 1900m
Region: Bangdong Village, Lincang, Yunnan
Ancient tree forest, harvested from 500 year old tea trees.
Flavor profile: bright, green, uplifting, with slightly sweet, floral aftertaste

GOLD LABEL 16

Shou Puerh & Sticky Rice Herb
Year: 2013
Our house favorite. Pressed in 2019 using 2013 shou puerh and combined with *Semnostachya Menglaensis*, an herb found in traditional Chinese medicine that naturally tastes like sticky rice.
Flavor profile: rich, smooth, full-bodied, rice, detoxifying

HEAVEN'S THUNDER 18

Sheng Puerh
Year: 2010 | Elevation: 1900m
Region: Yunnan, Daxueshan Village, the name means "big snow mountain."
Flavor profile: smokey, slightly sweet, full flavor, enlivening and grounding

HERBAL TEA 8

Loose leaf, caffeine free
locally & organically grown

CHAMOMILE

The ultimate soothing herb for heart, mind, and belly

CHILL TEA

Tulsi, lemon balm, nettles, blue vervain, chamomile

EARTH STAR

Lemon verbena, tulsi, rose, calendula, oat tops, and golden ginkgo

FIREFLY CHAI

Ginger root, cinnamon bark, red rooibos tea, cardamom, cloves, and nutmeg.

HAPPY MAN ~ HAPPY HEART

Dandelion root, eleuthero root, burdock root, marshmallow root, hawthorn berries, fennel seed, nettle root, oatstraw, saw palmetto berry, and licorice root.

IMMUNE TEA

Blue hyssop, calendula, feverfew, wild bergamot, elderflower, anise hyssop, boneset, echinacea, goldenrod

MENTAL CLARITY

Ginkgo leaf, rosemary, lemon balm, lemon verbena

MORNING RITUAL

CAFFEINE FREE COFFEE ALTERNATIVE

cacao, chaga, chickory, cinnamon, roasted dandelion, and ginger

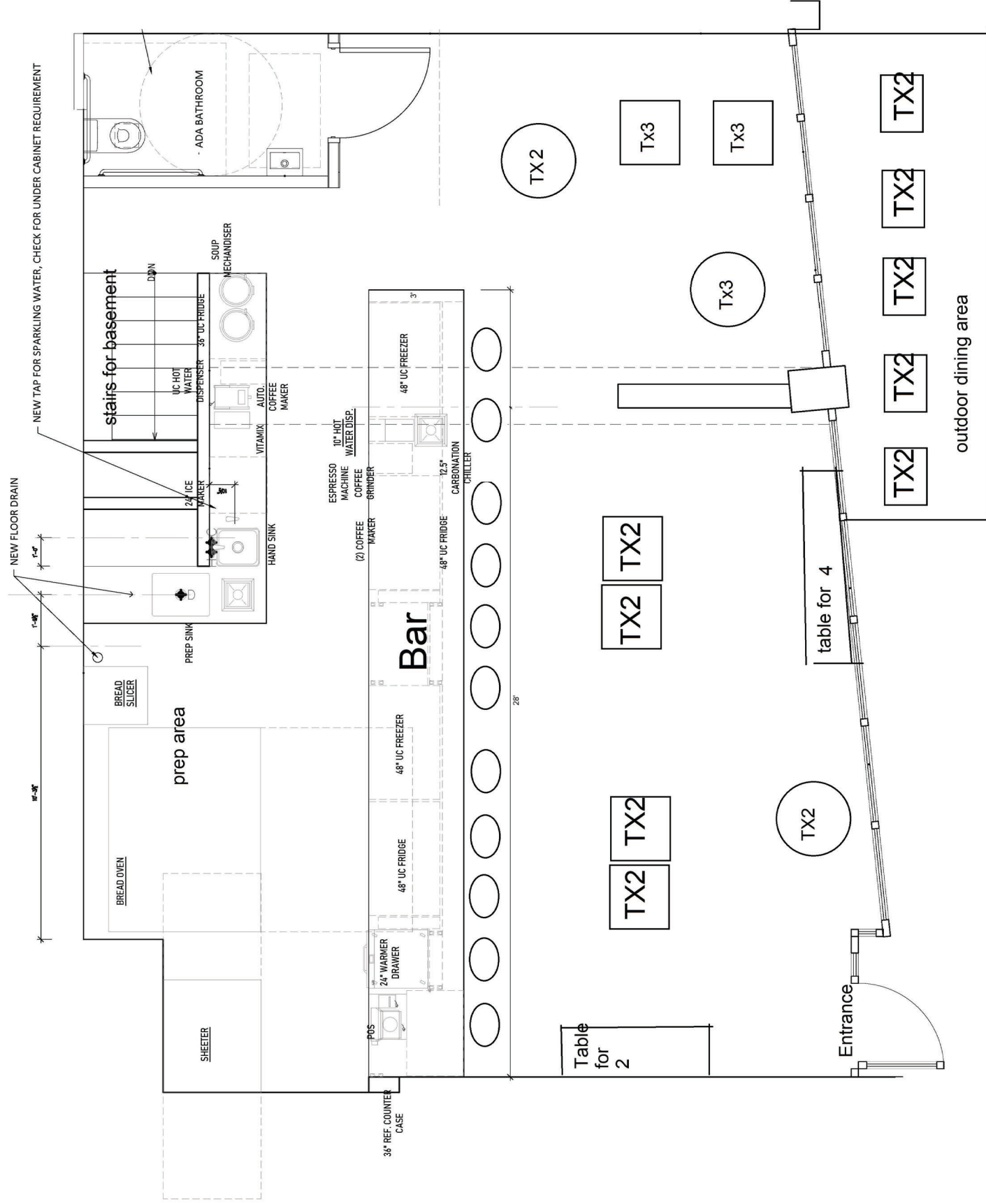
NUTRITIVE TEA

Nettles, purple archangel, red clover, goldenrod

WISE WOMEN'S BREW

Raspberry leaf, nettles, linden, lemon verbena, vitex, lemon peel, cinnamon rose, stevia

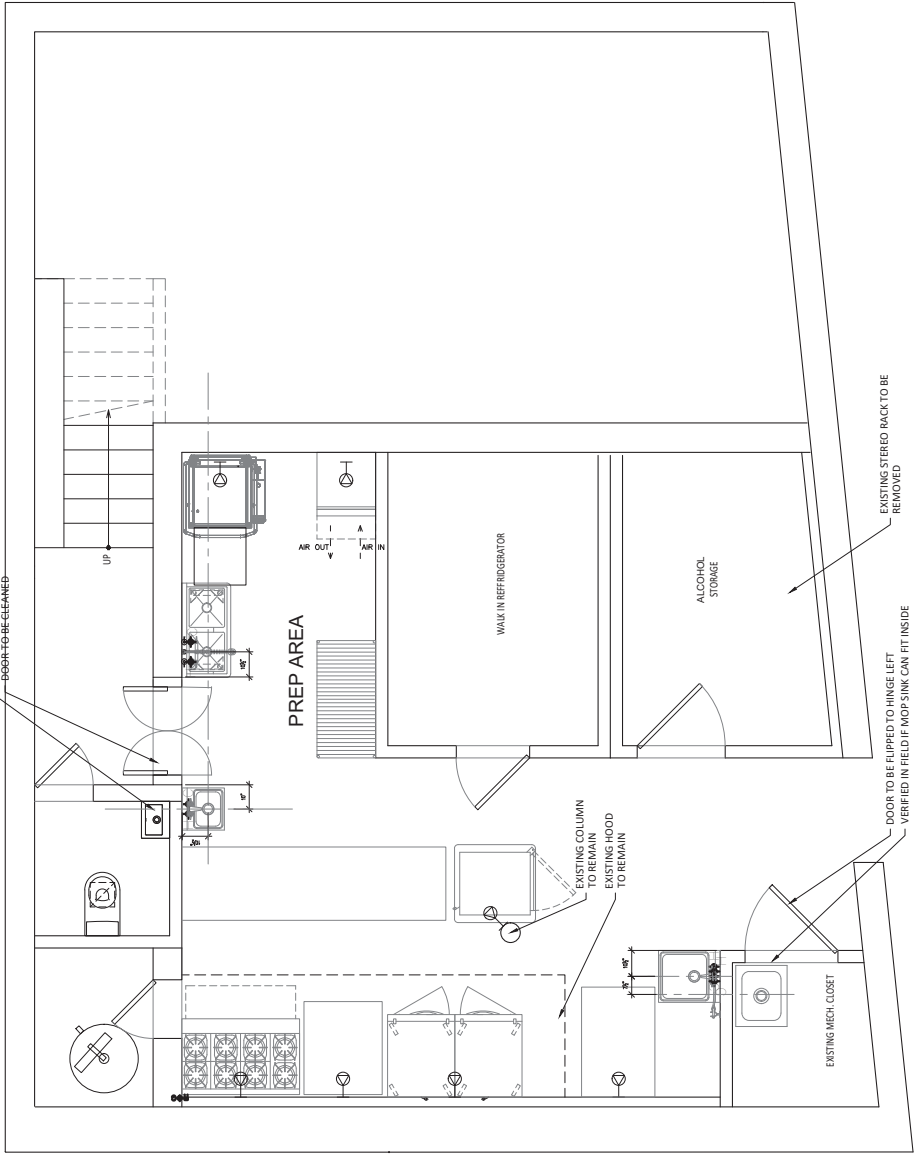




1 PROPOSED GROUND FLOOR
SCALE 1/2" = 1'-0"

GENERAL STAGING/SITE NOTES:

1. NO ON SITE CONTRACTOR PARKING IS AVAILABLE.
2. STAGING AREAS SHALL BE DISCUSSED AT THE PRE-CONSTRUCTION MEETING.
3. THE ACCESS WILL BE UPON THE STAGING AREA AND BE LOCKED WHEN NOT IN USE. EXACT LOCATION MAY BE DETERMINED AT THE PRE-CONSTRUCTION MEETING.
4. CONTRACTOR SHALL PROVIDE A TAB MAN AT CONTRACTOR'S COST, TO DIRECT TRAFFIC, WHEN ACCEPTING MATERIAL DELIVERIES.
5. ALL BUILDING EGRESS SHALL BE MAINTAINED AT ALL TIMES.
6. THE CONTRACTOR SHALL COORDINATE STAGING AREA, ACCESS, PARKING, DELIVERY & STORAGE WITH OWNER'S REPRESENTATIVE.
7. THE CONTRACTOR SHALL MAINTAIN ALL EXISTING CONDITIONS AND OPEN UP FOR OCCUPANT CIRCULATION DURING THE WORK OF THE PROJECT. COORDINATE EXISTING LOCATIONS WITH EXISTING DOORS AT SITE.
8. IN COORDINATION WITH THE OWNER'S REPRESENTATIVE, REPAIR ANY DAMAGE TO EXISTING CONSTRUCTION AND SITE WORK INCLUDING BUT NOT LIMITED TO: LANDSCAPING, CURBS, CONCRETE WALKWAYS, OVERHEAD SIGNAGE AND ASPHALT PAVING) CAUSED BY THE WORK OF THIS PROJECT. REPAIRS TO MATCH ADJACENT SURFACES.



1 PROPOSED BASEMENT PLAN
SCALE 1/2" = 1'-0"

ALL EQUIPMENTS MUST BE
VERIFIED WITH OWNER



Project

198 Allen Street,
New York, NY 10002

Architects

OGAWA/DEPARDON ARCHITECTS
77 Chambers Street - 2nd Floor
New York, NY 10007
212.627.7590 / 212.627.9681

1 2023.04.20 ISSUED FOR REVIEW

Project

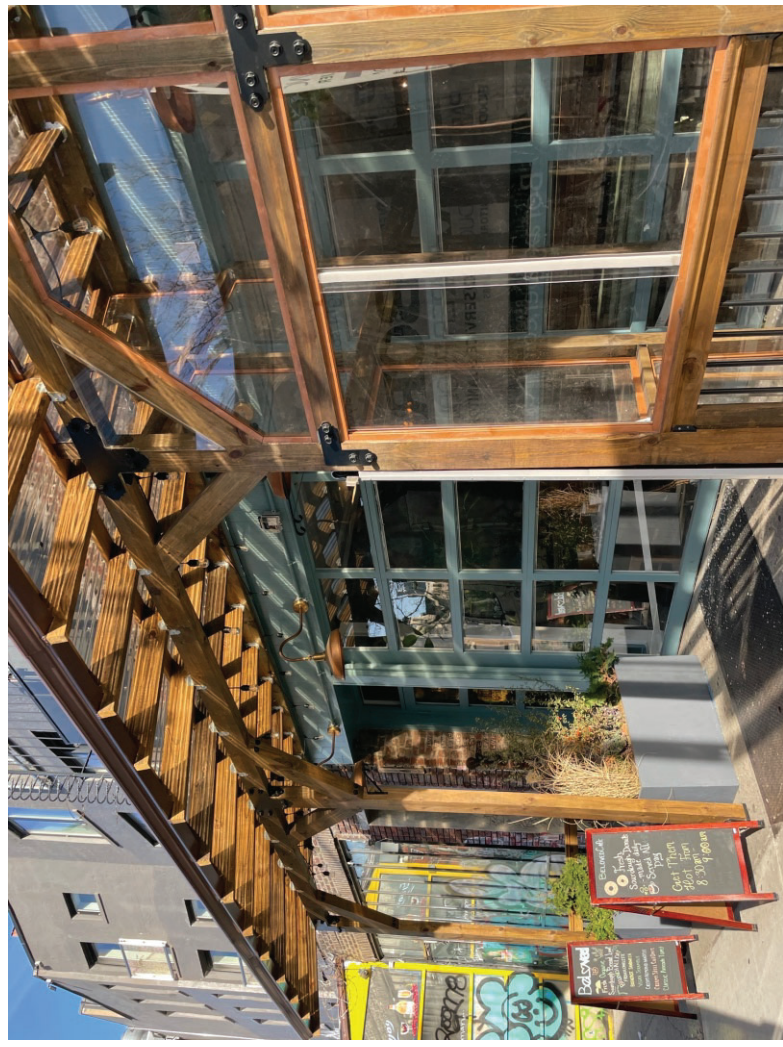
198 Allen Street,
New York, NY 10002

PROPOSED
BASEMENT
PLAN

DATE	2023.04.20
PROJECT NAME	198 ALLEN STREET
ARCHITECT	OGAWA/DEPARDON ARCHITECTS
DRAWING NO.	021
CHECKED BY	R.O. & S.O.
SCALE	1/2" = 1'-0"
NO.	A-100.00
REVISION	7/2/23

Beloved Café LLC.

196-198 Allen Street, New York, NY 10002



Beloved Café LLC.

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