



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

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

The following items and questionnaire package are due by date listed in email invite:

- 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.

The following items are due by noon Friday before the meeting:

- 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: 06/28/2022

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

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Two and Eight Gourmet LTD d/b/a Dallas BBQ

APPLICANT:

Premise address: 132 Second Avenue

Cross streets: St. Marks Place/East 9th Street

Name of applicant and all principals: Entity to be Formed by Curt Huegel; Curt Huegel, Paul McDaid, Ronan Carter

Trade name (DBA): TBD

PREMISE:

Type of building and number of floors: Six story multi unit

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 118

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): R7A

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) Indoors: 11am - 4am (seven days per week); Outdoors: 11am - 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: _____

Number of indoor tables? 28 Total number of indoor seats? 88

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
2 customer bars on ground floor; Bar No. 1: 31'3" with 7 stools, Bar No. 2: 26'11" with 9 stools

*(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 _____

What are the hours the kitchen will be open? 11 am- 4am (all hours of operation)

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

How many employees will there be? 50

Do you have or plan to install French doors accordion doors or windows? 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 DJs 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: Standard bar/restaurant sound system installed throughout the restaurant to disburse sound evenly at a comfortable level throughout the store.

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

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

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.") Staff will monitor sidewalk to prevent crowds and vehicular congestion.

Will there be security personnel? Yes No (If Yes, how many and when) 1 person, Thursday-Saturday

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

Please attach plans. Applicant will not have late night loud music. Music will be played at a consistent level. If there are noise complaints, applicant will work with the persons to ensure the problems are dealt with. Any concerned neighbors can have our direct cell phone number.

Is sound proofing installed? Yes No Unknown

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: 34 tables, 68 seats on sidewalk of Second Avenue and Saint Marks Place

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: See attached

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 See attached

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? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 20

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) American fusion 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 11am - 4am; Tue 11am - 4am; Wed 11am - 4am;
Thu 11am - 4am; Fri 11am - 4am; Sat 11am - 4am;
Sun 11am - 4am. (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 11am - 12pm
5. I will employ a doorman/security personnel: 1 person (Thursday - Saturday)
6. I will install soundproofing, if not already installed

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 1 private parties per year
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 7 pm.
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: Ronan Carter

Phone Number: (917) 600-3096

Curt Huegel's New York Liquor Licenses:

Local West LLC d/b/a Local West

One Penn Plaza, West Store Roof
New York, NY 10019
10/2004-present
Manhattan Community Board 5

Red One Plaza LLC d/b/a Lucy's Cantina Royal

One Penn Plaza (NW)
New York, NY 10019
03/2008-present
Manhattan Community Board 5

LDV 23 LLC d/b/a Barchetta

461 West 23rd Street
New York, NY 10011
08/2011-08/2017
Manhattan Community Board 4

PH Cafe LLC and Corso Coffee 46 Management

235 West 46th Street
New York, NY 10036
02/2013-
Manhattan Community Board 5

Camp 1382 LLC

1382 1st Avenue
New York, NY 10021
10/2014-present
Manhattan Community Board 8

Host RG 40 LLC d/b/a Printers Alley

215 West 40th Street
New York, NY 10018
10/2015-present
Manhattan community Board 8

45 Mercer Restaurant LLC d/b/a Galli

45 Mercer Street
New York, NY 10013
04/2012-present
Manhattan Community Board 2

Host RG 54 LLC d/b/a Bill's

57 East 54th Street
New York, NY 10022
03/2016-present
Manhattan Community Board 5

Host 1373 LLC d/b/a Sefton

1373 1st Avenue
New York, NY 10021
03/2019-present
Manhattan Community Board 8

Curt Huegel, Ronan Carter and Paul McDaid's New York Liquor License:

Host 213 LLC d/b/a Jackdaw

213 2nd Avenue
New York, NY 10003
01/2019-present
Manhattan Community Board 3

Alexandra Calderwood

From: Michael Paleudis
Sent: Tuesday, June 21, 2022 7:16 AM
To: hello@8saintmarks.com
Cc: Alexandra Calderwood
Subject: 132 Second Avenue (between St. Marks Place and 9th Street); Application to Liquor Authority

Dear Ms. Schropp:

Our law firm represents an Entity to be Formed by Curt Huegel. Our client has submitted a 30 Day Notice to Manhattan Community Board No. 3 (CB3) of its intention to file an application to the New York State Liquor Authority for a liquor license to be sited at 132 Second Avenue.

As you may know, this location has been licensed with a full liquor license since at least as early as 1989. Our client will close at or before 4 am every night. Our client is scheduled to meet with CB3 on July 13, 2022.

Please do not hesitate to write or call if your association has any questions or concerns about this application or would like to meet with our client to discuss the project in advance of its meeting with CB3.

Thank you,

Michael J. Paleudis, Esq.

212.837.8482 (Direct)

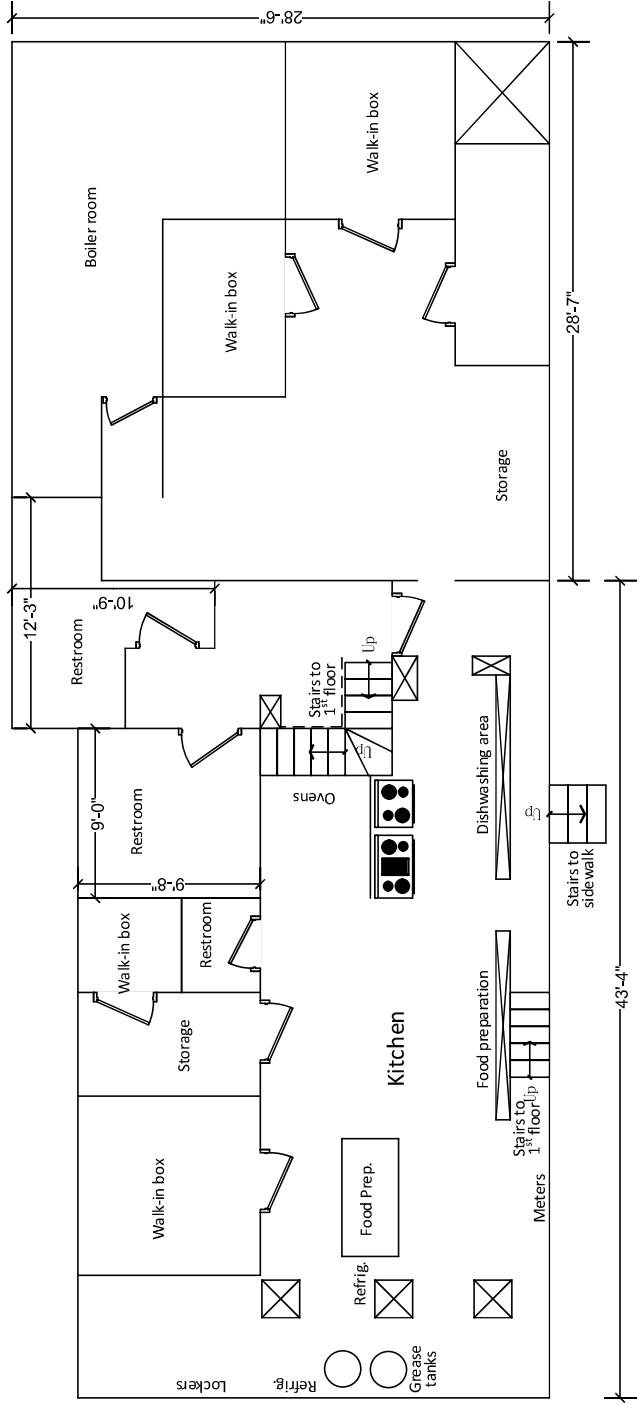
212.835.6768 (Main)

mjp@kplawyers.com

www.kplawyers.com



New York | New Jersey | Pennsylvania



INTERIOR DIAGRAM – Basement
 132 2nd Avenue
 New York, NY
 June 22, 2022
 NOT TO SCALE

Saint Marcs Place

WINE

RED

Chloe Pinot Noir <i>California 2016</i>	12/42
Los Cardos Malbec <i>Argentina 2016</i>	12/42
Seaglass Cabernet Sauvignon <i>California 2016</i>	12/42
Unshackled By Prisoner Red Blend * <i>California 2019</i>	16/58
La Crema * <i>California 2019</i>	17/60
WHITE	
Danzante Pinot Grigio <i>Italy 2017</i>	12/42
Gerard Bertrand Cote Des Rosés, Sauvignon Blanc <i>France 2019</i>	14/48
50th Riesling <i>Germany 2017</i>	13/45
Benzinger Chardonnay <i>California 2017</i>	13/45
Mionetto IL Prosecco <i>Italy</i>	12/42
Stags Leap Sauvignon Blanc * <i>California 2020</i>	18/65
Chalk Hill Chardonnay * <i>Sonoma County, 2020</i>	15/55
Nicholas Feuillate Réserve Champagne * <i>France</i>	21/78
ROSE	
Gerard Bertrand Crémant De Limoux * <i>France 2019</i>	17/60
Gerard Bertrand Cote Des Rosés <i>France 2018</i>	14/48
Whispering Angel, Chateau Desclaux * <i>France 2018</i>	15/48

BEERS

Corona	7
Miller High Life	5
Lagunitas IPNA (Non-Alcoholic) <i>Pacifico</i>	6
Nobo Brewing Crushable Haze	7
Allagash White	7
3 Daughters Key Lime Cider	7
Topo Chico Hard Seltzer	7
Pompano Beach Brewing <i>Southlight Session IPA</i>	7
Sea Dog Brewing <i>Blue Paw Blueberry Ale</i>	7
Prosperity Brewers Boca <i>Clutch Pale IPA</i>	7
South Beach Brewing <i>Strawberry Orange Mimosa Sparkling Ale</i>	7

FRESH JUICES & BEVERAGES

Fresh Juice <i>Choice Of Orange, Grapefruit & Pineapple Juice</i>	5
Hangover Cure <i>Pineapple, Orange, Ginger, Cucumber</i>	8
Pineapple Grove <i>Pineapple, Mint, Strawberry</i>	8
Lulu's Greens <i>Apple, Kale, Cucumber, Lemon</i>	8
Mexican Coke	4

GIN

Pick Your Gin & Tonic

Gins	Tonics
• Dingle Irish Gin	• Elderflower Tonic
• Durnshanbo Gunpowder Gin	• Cucumber Tonic
• The Botanist	• Mediterranean Tonic
• Avation	• Citrus Tonic
	• Aromatic Tonic

14

SPECIALS

All Day Until Close

Monday Margaritas (+1 for flavor)	7
Tuesday Half Price Bottles of Wine (excl. Wines with an asterisk*)	
Wednesday Seasonal Sangria	8
Thursday Frozen Drinks (+1 for flavor)	8
Sunday Happy Hour 4PM Until Close	

HAPPY HOUR

Mon-Fri Until 7PM

Margaritas Picante	7
Frozen Margarita (+1 for flavor)	8
Piña Colada	8
Rosé Sangria	8
Old Fashioned	7
Pacifico	5
Nobo Crushable Haze	5
Pinot Grigio	7
Montes Malbec 2017 Chile	7
Gerard Bertrand Rosé	8

** Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

WINE

RED

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Stags Leap Sauvignon Blanc * <i>California 2020</i>	18/65
Chalk Hill Chardonnay * <i>Sonoma County, 2020</i>	15/55
Nicholas Feuillate Réserve Champagne * <i>France</i>	21/78
Banana Rum Old Fashioned	14
Strawberry Fields **	14
Rosé Sangria	14

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BEERS

Corona	7
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Allagash White	7
3 Daughters Key Lime Cider	7
Topo Chico Hard Seltzer	7
Pompano Beach Brewing <i>Southern Session IPA</i>	7
Sea Dog Brewing <i>Blue Paw Blueberry Ale</i>	7
Prosperity Brewers Boca <i>Clutch Pale IPA</i>	7
South Beach Brewing <i>Strawberry Orange Mirrosa Sparkling Ale</i>	7

FRESH JUICES & BEVERAGES

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HAPPY HOUR

Margaritas Picante	7
Frozen Margarita (+1 for flavor)	8
Piña Colada	8
Rosé Sangria	8
Old Fashioned	7
Pacifico	5
Nobo Crushable Haze	5
Pinot Grigio	7
Montes Malbec 2017 Chile	7
Gerard Bertrand Rosé	8

SHAREABLES

Available After 5PM Daily

Charcuterie Board

Pick 3 (17) Or Pick 5 (23)
Served With Crackers, Fig Jam, Honey, Grapes, Olives

Cheese

- Irish Cheddar
- Blue Cheese
- Brie
- Gouda
- Gorgonzola
- Goat Cheese

Meats

- Prosciutto
- Spanish Chorizo
- Soppressata

Pork Belly Bao Buns

Pork Belly, Hoisin, Sriracha Mayo, Pickled Cucumber and Jalapeño

16

Shrimp Bao Buns

Shrimp, Lettuce, Crispy Onions, Sriracha Mayo

16

Hummus Bowl

Housemade Hummus Served with Pita Bread and Mixed Vegetables (Add Chicken Shawarma +4)

15

Nachos Bites

Cheddar, Pinto Beans, Sour Cream, Pico de Gallo, Salsa Verde and Lettuce (Add Chipotle Chicken +3, Shrimp +4)

14

Mac & Cheese

White & Yellow Cheddar, Baked Breadcrumbs, Parsley (Bacon +2, Buffalo or Grilled Chicken +4, Add Scallop (2) +7)

14

Steak Skewers

Fillet Mignon, Singapore Slaw, Glaze, Quinoa

17

Bang Bang Wings

Asian Style Crispy Chicken Wings, Sambal Ranch

14

Tostadas

Crispy Mini Tostadas, Queso Fresco, Avocado, Citrus, Salsa Verde, Pico De Gallo Cilantro, Chile Serrano (Choice of Shrimp or Chicken)

14

Lemon Basil Scallops

Scallops In A Lemon Basil Avocado Purée Served On A Frisée Pomegranate Gastrique

24

PLATES

Served with French Fries or Mixed Greens

Steak Sandwich **

Grilled Fillet Steak, Sautéed Mushrooms And Onions, Garlic Butter, Toasted Baguette

18

Fried Chicken Sandwich

Crispy Fried Chicken Korean Style, Spicy Mayo, Sweet Chili, Toasted Sesame Bun

16

Parmesan Breaded Chicken

Chicken Breaded In Herbs And Parmesan, Brown Butter Mashed Fingerling Potatoes, Roasted Garlic Broccolini, Chicken Gravy

22

Steak Frites

8oz New York Strip, Mushrooms, Onions, Fries, Truffle Aioli, Peppercorn Sauce

22

Chef's Pasta

Fusilli, Blistered Tomato Basil Cream Sauce, Parmigiano-Reggiano (Add Chicken +3, Add Shrimp +4, Add Scallop (2) +6)

16

Cheeseburger **

Double Patty 3oz, American Cheese, Shredded Lettuce, Tomato, Crispy Onion, Potato Bun (Add Bacon +2)

16

Buffalo Chicken Sandwich

Buttermilk Fried Chicken, Buffalo Sauce, Blue Cheese, Applewood Bacon, Lettuce, Tomato, Toasted Sesame Bun

17

Falafel Burger

Homemade Falafel Patty, Lettuce, Tomato, Cucumber, Tahini Vinaigrette

15

Turkey Burger

Avocado, Peppers, Tomato, Bacon, Lettuce, Sambal Ranch, Sesame Bun

16

Lulu's Panini Burger

Ground Beef, Arugula, Tomato, Sweet Chili, Mayo, White Cheddar On A Toasted Panini

16

BOWLS & SALADS

Add Chicken +3, Shrimp +4, Smoked Salmon +5 to any Salad

Brussel Sprouts Caesar **

Shaved Brussel Sprouts, Pullmans Croutons, Poached Egg, Caesar Dressing

15

Brasica Bowl **

Charred Broccolini, Brussel Sprouts, Kale, Hummus, Soft Poached Egg, Avocado, Pickled Shallots, Chili Oil, Seeds

16

Buddha Bowl

Quinoa, Sweet Potato, Chickpeas, Baby Kale, Avocado, Pickled Shallots, Lemon Vinaigrette

15

Burrata Salad

Burrata And Arugula Salad With Seasonal Fruits, Prosciutto, Balsamic Reduction

16

DESSERTS

Bread Pudding

Homemade Bread Pudding, Fresh Whipped Cream And Whiskey Cream Sauce

12

Lit's Irish Scones

Assorted Irish Scones, Fresh Whipped Cream And Homemade Mixed Berry Jam

10

Caramel Squares

Shortbread Biscuit, Caramel, Chocolate

10

TEA & COFFEE

Coffee	4	Breakfast Tea	4
Espresso	4	Hot Chocolate	5
Cappuccino	4	Iced Latte	5
Double Espresso	5	Matcha	5
Latte	5	Cold Brew	4

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BRUNCH

Served 8am-3pm Daily

- Ovenight Oats**
Oat Milk, Granola, Banana, Blueberries, Strawberries, Chia Seeds, Local Honey **10**
- Acai Bowl**
Blended Acai Topped With Mango, Blueberries, Granola, Coconut Flakes, Nut Butter, Local Honey **13**
- Avocado Toast ****
Smashed Avocado, Cherry Tomatoes, Power Seeds, Chili Oil, Lemon, Multigrain, Avugula Salad (Add Poached Egg *2) **14**
- Maple Butter Pancakes**
Buttermilk Pancakes, Seasonal Berries, Housemade Maple Butter (Add Chocolate Chips or Blueberries *2) **14**
- Croissant Sandwich ****
Scrambled Egg, White Cheddar, Bacon, Sriracha Mayo, Multigrain Croissant **14**
- Eggs Your Way ****
Two Eggs Any Style, Choice Of Smoked Bacon Or Applewood Sausage, Served With Home Fries, Sourdough **14**
- French Toast**
Brioche Bread, Cinnamon, Orange Zest, Berries, Whipped Cream **15**
- Eggs Benedict ****
Poached Eggs, English Muffin, Hollandaise, Smoked Salmon, Home Fries, Side Salad **16**
- Breakfast Burrito ****
Scrambled Eggs, Beans, White Cheddar, Jalapeños, Bacon, Avocado, Salsa Verde, Home Fries **14**
- Breakfast Burger ****
Double 3oz Patty, Fried Egg, Bacon, White Cheddar, Aioli, Home Fries **15**
- Steak & Eggs ****
Grilled Strip Steak, Mushrooms, Onions, Garlic Butter, Two Fried Eggs, Sourdough, Home Fries **18**

SANDWICHES

Served with French Fries or Mixed Greens

- Steak Sandwich ****
Grilled Filet Steak, Sautéed Mushrooms And Onions, Garlic Butter, Toasted Baguette **18**
- Fried Chicken Sandwich**
Crispy Fried Chicken Korean Style, Spicy Mayo, Sweet Chili, Toasted Sesame Bun **15**
- Cheeseburger ****
Double Patty, 3oz, American Cheese, Shredded Lettuce, Tomato, Crispy Onion, Potato Bun (Add Bacon *2) **15**
- Buffalo Chicken Sandwich**
Buttermilk Fried Chicken, Buffalo Sauce, Blue Cheese, Applewood Bacon, Lettuce, Tomato, Toasted Sesame Bun **16**
- Falafel Burger**
Homemade Falafel Patty, Lettuce, Tomato, Cucumber, Tahini Vinaigrette **15**
- Turkey Burger**
Avocado, Peppers, Tomato, Bacon, Lettuce, Sambal Ranch, Sesame Bun **15**
- Lulu's Panini Burger**
Ground Beef, Avugula, Tomato, Sweet Chili, Mayo, White Cheddar On A Toasted Panini **15**
- Bowls & Salads**
Add Chicken *3, Shrimp *4, Smoked Salmon *5 to any Salad
- Brussels Sprouts Caesar ****
Shared Brussel Sprouts, Pullmans Croutons, Poached Egg, Caesar Dressing **15**
- Brassicas Bowl ****
Charred Broccolini, Brussel Sprouts, Kale, Hummus, Soft Poached Egg, Avocado, Pickled Shalloots, Chili Oil, Seeds **16**
- Buddha Bowl**
Quinoa, Sweet Potato, Chickpeas, Baby Kale, Avocado, Pickled Shalloots, Lemon Vinaigrette **15**
- Burrata Salad**
Burrata And Avugula Salad With Seasonal Fruits, Prosciutto, Balsamic Reduction **16**

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BRUNCH COCKTAILS

Unlimited Cocktails With Food Item For 90mins

+20

- Frozen Margarita**
Tequila, Lime, Agave (Flavors +1: Watermelon, Pineapple, Mango, Passionfruit)
- Piña Colada**
Gold Rum, Dark Rum, Pineapple, Lime, Coconut
- Margarita Picanté**
Jalapeño Infused Tequila, Lime, Agave, Pineapple, Apple, Tajin Rim
- Cold Brew Martini**
Cold Brew Coffee, Café Borghetti, Orange Curaçao
- Rosé Sangria**
Rosé, Marthilde Pêche, Apry, Orange, Strawberry, Apple, Peach
- Bloody Mary**
Vodka Or Tequila
- Brunch Punch**
Pierre Ferrand Dry Orange Curaçao, Seasonal Fruit Mix, Prosecco

DESSERTS

- Bread Pudding**
Homemade Bread Pudding, Fresh Whipped Cream And Whiskey Cream Sauce **12**
- Liz's Irish Scones**
Assorted Irish Scones, Fresh Whipped Cream And Homemade Mixed Berry Jam **10**
- Caramel Squares**
Shortbread Biscuit, Caramel, Chocolate **10**

TEA & COFFEE

- Coffee** **4**
- Espresso** **4**
- Cappuccino** **4**
- Double Espresso** **5**
- Latte** **5**
- Breakfast Tea** **4**
- Hot Chocolate** **5**
- Iced Latte** **5**
- Matcha** **4**
- Cold Brew** **4**



































