

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:

- 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: $\frac{12}{01/2022}$ Is location currently licensed?

✓ Yes

✓ No Type of license: _____ If alteration, describe nature of alteration: Change license hours to 3am on Friday and Saturday nights Previous or current use of the location: Our current license stipulates 2am as our closing time Corporation and trade name of current license: <u>JED Partners LLC</u> APPLICANT: 126 Ludlow Street, New York, NY 10002 Premise address: Cross streets: Ludlow Name of applicant and all principals: <u>Eric Kruvant, Darin Rubell, Jaime Felber</u> Trade name (DBA): Pretty Ricky's

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PREMISE:
Type of building and number of floors:Mixed Residential and Commercial, 6 floors
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
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
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) Sunday-Thursday: 12pm to 2am, Friday-Saturday: 12pm to 3am
Outdoor hours: 12pm to 10pm, all days
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? 16 Total number of indoor seats? 75
How many stand-up bars/bar seats are located on the premise (number, length, and location)
2 stand up bars, 15 total seats. Front bar is 20 feet. Back Bar is 10 feet.
(A stand-up bar is any bar or counter -with seating or not- where you can order, pay for, and receive alcoholy
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? 12pm to 2am, all days
Will a manager or principal always be on site?
How many employees will there be?
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 □ 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: Small speakers, mounted on cieling
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

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If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? None	
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) Yes, Friday and Saturday night	
How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. We have not had any noise complaints since opening in 2019.	
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:	
Deck in front of storefront. 8 total tables.	
APPLICANT HISTORY:	
Has this corporation or any principal been licensed for sale of alcohol previously? ☑ Yes ☑ No If yes, please indicate name of establishment: Mister Paradise, Boulton and Watt, Wiggle Room, Paper Da	iis
Address: 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. 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 above.	
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	

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 **B**ar, **R**estaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

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LC	LOCATION:		
Но	How many licensed establishments a	re within 1 block? 6	
Но	How many On-Premise (OP) liquor lic	censes are within 500 feet	31
ls t	s the premise within 200 feet on the sar	me street of any school or pla	ace of worship? Yes No
CC	COMMUNITY OUTREACH:		
imi coi ade	Please see the Community Board websit mmediate vicinity of your location for con community groups, but it is not required address, license for which you are apply establishment at the top of each page. (A	mmunity outreach. Applicar I. Also use provided petition ving, and the hours and metl	ts are encouraged to reach out to s, which clearly state the name, nod of operation of your
the	We are including the following que the meeting be faster and more effort plan to negotiate at the meeting	ïcient. Please answer pei	
1.	. My license type is: □ beer & cider	r 🗖 wine, beer & cider 🞽	liquor, wine, beer & cider
2.	2. I will operate a full-service restau modern ameri		staurant) restaurant, or
	I will operate a		
	with a kitchen open and serving to		
	service kitchen but serving food dur		
3.	My hours of operation will be:		
	Mon ; Tu	_{ue} 4pm to 2am	; Wed 4pm to 2am ;
	Thu 4pm to 2am ; Fi		_ ; Sat
	2pm to 3am ;Su	un	(I understand opening is "no
	later than" specified opening hour,		
	and all patrons are to be cleared fi	rom business at specified	closing hour.)
4.	I □ I will not use outdoor space fo	or commercial use (includin	g Open Restaurants) OR
	 My sidewalk café hours or oth 4pm to 10pm 	er outside hours (including	Open Restaurants) will be
5.	5. 💆 I will employ a doorman/security	personnel: Yes	
6	S		

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- 7. \(\begin{align*} \begin{alig
- 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.	will not have □ DJs, □ live music, □ third-party promoted events, □ any event at which a cover
	ee 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
	nappy hour and it will end by <u>8pm</u> .
13.	☐ I will not have wait lines outside. 💆 I will have a staff person responsible for ensuring no
	oitering, 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: Eric Kruvant
	Phone Number: 973-224-1749

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ATTENTION RESIDENTS &

Company/DBA Name and Contact Number for Questions Plans to open a (Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden at the following location **Building Number and Street Name (Address)** This establishment is seeking a license to serve Beer & Wine or Beer/Wine & Liquor There will be an opportunity for public comment on Monday, December 12, 2022 at 6:30 pm Online: https://zoom.us/j/ 92199317942 see www.cb3manhattan.org for zoom meeting detai Date/Time/Location

SLA & DCA Licensing Committee Meeting

公司名字(Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主想要在第 3 社區申請生意相關牌照擴展生意)

(請選擇/please choose)

酒吧(Bar)/餐館 (Restaurant) 戶外咖啡 (Sidewalk Café) or 或者 後院花園咖啡(Backyard Use)

Address/生意地址

seeking a license to serve(以上的店主想要請以下相關酒牌照)

(請選擇/please choose)

啤酒和酒牌照(Beer & Wine) or/或者 啤酒牌照 (Beer) or/或者 酒和烈酒牌照 (Wine & Liquor)

Public meeting for comments

第3社區的居民有權利提出自己的意見和建議.

(CB3 SLA & DCA Committee Meeting)

曼哈頓第3社區委員會

酒牌和紐約市消費局有關小商業牌照委員會

Monday, December 12, 2022 at 6:30 pm

Online: https://zoom.us/j/

92199317942

see www.cb3manhattan.org for zoom meeting deta ils

NEIGHBORING RESIDENTS VECINOS DE

Company Name/ Contact Info Nombre de la Compañía/el teléfono de contacto Plans to open a: Planifique abrir un/una: (Please choose) Bar/Restaurant(Favor de escoger) una Barra/un Restaurante sidewalk café/backyard use un café de acera o un patio de atrás address dirección Seeking a license to serve En buscada de una licencia para servir: Beer & Wine or Beer/Wine & Liquor Cerveza y vino o cerveza/vino y bebidas alcohólicas **Public meeting** Reunión público for comments para comentarios Monday, December 12, 2022 at 6:30 pm

Online: https://zoom.us/j/ 92199317942 see www.cb3manhattan.org for zoom meeting detai Is



de Licencias del SLA y del DCA

	Detition to Compart Draw	
Date:	Petition to Support Prop	•
		t the following liquor license (indicate the type
of license such as ful	I-liquor or beer-wine)	
to the following applic	ant/establishment (company and/o	or trade name)
Address of premises:		
This business will be	a: (circle) Bar Restaurant Other: _	
The hours of operation	will be:	
PLEASE NOTE: Signation the same street.	atures should be from <u>residents</u> of	building, adjoining buildings, and within 2-blo
Other information reg	arding the license:	
Name	Signature	Address and Apt # (required)

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



101 RIVINGTON STREET LOWER EAST SIDE, NEW YORK CITY

"A REAL GOOD TIME"



APPETIZERS

BREAD & BUTTER (V)	5
OYSTERS ON THE HALF SHELL	18 / 33
1/2 DOZEN OR DOZEN	
BAKED OYSTERS	18
HERB BUTTER, LEMON, BREADCRUMBS, PARMESAN	
MAC & CHEESE (V)	14
SHARP CHEDDAR, GRUYERE, BREADCRUMBS	
WARM MUSHROOM SALAD (V/GF)	16
OYSTER & TRUMPET MUSHROOMS, RADICCHIO, PECORINO, POMEGRANATE	
KALE SALAD (V,GF)	16
BABY KALE, RED APPLE, GRAPES, BLEU CHEESE, RED ONION, CANDIED WALNUTS	
THAI CHILI WINGS (GF)	19
HONEY, SESAME, CILANTRO	
SEASONAL VEGETABLES (VG)	19
HUMMUS, PICKLED & ROASTED VEGETABLES, OLIVES, NAAN	
FRENCH ONION SOUP (V)	14
SPANISH ONION, GRUYERE, TOASTED BAGUETTE	

HAPPY HOUR

TUESDAY TO FRIDAY 4PM-7PM

FOOD

BREAD & BUTTER (V)	5
OYSTERS ON THE HALF SHELL	9 / 18
1/2 DOZEN OR DOZEN	
BURGER	10
SHARP CHEDDAR, CRISPY ONIONS, TAVERN SAUCE, TOMATO, ONION,	
CRISPY CHICKEN SANDWICH	12
BUTTERMILK BRINED, SPICY SLAW, HOUSE PICKLES, CHIPOTLE AIOLI, BRIOCHE BUN	
FRENCH FRIES	5
COCKTAILS	
NEGRONI SBAGLIATO	10
CAMPARI, SWEET VERMOUTH, SPARKLING WINE	
ROME WITH A VIEW	10
CAMPARI, DRY VERMOUTH, LIME, SPARKLING WATER	
MOJITO	10
PLANTATION 3 STAR, MINT, LIME	
BOILER MAKER	8
SHOT OF RYE OR BOURBON & A NARRAGANSETT	



9

MONEY IPA (7.2%) BARRIER BREWING COMPANY, NY 120Z

DRAFT

DEAN MAHOGANY AMBER ALE (5.6%) SINGLECUT, NY	8
JAM UP THE MASH SOUR (5.2%) COLLECTIVE ARTS BREWING, ONTARIO	8
JUICE BOMB IPA (6.5%) SLOOP BREWING COMPANY, NY 120Z	7
AVAL CIDER (6%) CIDRE ARTISANAL, FR 100Z	8
KINGS KOLSCH (4.8%) KINGS COURT BREWING, NY	9
SUMI ZEST IMPERIAL STOUT (11.6%) GRIMM ARTISANAL ALES, NY 100Z	9
LEAF PILE PUMPKIN ALE (5.2%) GREENPORT HARBOR BREWING, NY	8
POCKET WRENCH PALE ALE (4.5%) INDUSTRIAL ARTS BREWING, NY	9
NARRAGANSETT LAGER (5%) NARRAGANSETT BREWING, RI 120Z	6
OMMEGANG WITTE WHEAT ALE (5.2%) BREWERY OMMEGANG, NY	8
VOLCANO SAUCE SOUR ALE (6%) ASLIN BEER COMPANY, VA 100Z	9
VIENNA LAGER (5.2%) VON TRAPP BREWING, VT 120Z	8
STRANGER THAN FICTION PORTER (5.5%) COLLECTIVE ARTS, NY	9
VLIET PILSNER (5.1%) THREES BREWING, NY	8
ZOMBIE DUST PALE ALE (6.2%) 3 FLOYDS BREWING, IN	8
CANS/BOTTLES	
SUNDAY BEER (3.9%) SUNDAY BEER CO, NY	7
LUNAR HARD SELZTER (4.7%) LUNAR, NY	8
RUN WILD IPA (NON-ALC) (0%) ATHLETIC BREWING COMPANY, CT	8



ENTREES

BURGER	18
SHARP CHEDDAR, CRISPY ONIONS, TAVERN SAUCE, TOMATO, ONION, FRIES	
MUSSELS (GF)	22
WHITE WINE, GARLIC CONFIT, TARRAGON, CHILI FLAKES, FRIES	
TAGLIATELLE PASTA	22
BRAISED PORK SHOULDER, SAN MARZANO TOMATOES, PARMIAGIANO REGGIANO, BASIL	
CRISPY CHICKEN SANDWICH	19
BUTTERMILK BRINED, SPICY SLAW, HOUSE PICKLES, CHIPOTLE AIOLI, BRIOCHE BUN	
EGGPLANT PARM (V)	22
CRISPY EGGPLANT, MARINARA, MOZZARELLA, BASIL	
STEAK FRITES	31
DRY AGED NEW YORK STRIP, BORDELAISE OR CHIMICHURRI, FRIES	
FISH & CHIPS	22
BEER BATTERED COD, FRENCH FRIES, TARTAR SAUCE	
SIDES	
SHISHITO PEPPERS (VG/GF)	12
SHERRY VINEGAR, MALDON SALT	
BRUSSELS SPROUTS (GF)	12
BACON, TOASTED PINE NUTS, AGED BALSAMIC	
BEER BATTERED ONION RINGS	8
FRENCH FRIES	8
DESSERT	
SLICE OF PETEE'S PIE A LA MODE	12
SEASONAL VARIETIES	



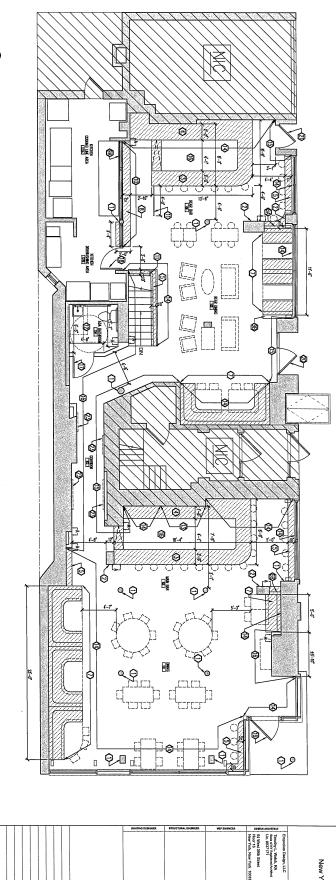
COCKTAILS

ELLE WOODS WOULD	15
NEW AMSTERDAM VODKA, SUZE, PINEAPPLE, LEMON	
DISCO SHRIMP REDUX	16
PATRON SILVER TEQUILA, ILEGAL MEZCAL, CUCUMBER, MINT, LIME	
(UME ME FEEL LIKE A) NATURAL WOMAN	15
DAHLIA CRISTALINO TEQUILA, UME PLUM LIQUEUR, CHILI DE ARBOL, LILLET BLANC, TONIC	
IO/10 RECOMMEND!	16
MICHTER'S BOURBON, BACARDI OCHO, NIXTA CORN LIQUEUR, BLACK WALNUT	
SPRITZER'S CORNER	- 15
KETEL ONE, PEACH, ORANGE BLOSSOM, SPARKLING WINE, BLANC VERMOUTH	
TOUCAN SAMUEL	16
DON PAPA RUM, COPALLI CACAO, DIPLOMATICO, ZACAPA 23, CAMPARI, PINEAPPLE, LIME	
ROLLER GIRL	16
SWEET GWENDOLINE GIN, EMPIRICAL SYMPHONY 6, LYCHEE, BLANC VERMOUTH	
ESPRESSO MARTINI	16
KETEL ONE VODKA, MR BLACK COFFEE LIQUEUR, COLD BREW	
CUFFING SEASON (FROZEN)	15
WILD TURKEY 101 BOURBON, PUMPKIN, CANELA, NUTMEG	



WHITE

14 / 56
13 / 52
13 / -
15 / 60
15 / 60
15 / 60
13 / -
-/100
15 / 60



Rivington Street

101

New York, NY

1) SOULE 1/4" = 1'-0"

REA NOT IN SCOPE

EXISTING DOOR & FRAME TO REMAIN XISTING DEMISING PARTITION TO REMAIN NEW PARTITION, SEE G-002 FOR MORE NFD. TIPE 1A UNLESS NOTED OTHERMSE DISTING PARTITION TO REMAIN

CUSTON WILLWORK, SEE ELVATION & DETAILS FOR MORE INFO. NEW DOCK, SEE G-002 FOR MORE INFO.

DOSE FURNITURE BY OWNER iriition type, see 0-002 for more info.

> GENERAL FLOOR PLAN NOTES BUILDING EGRESS TO REMAIN UNCHANGED.

CONTRACTOR TO FIELD VERBY ALL DISTING CONDITIONS & DUBBISIONS FROM TO THE START OF MORE, MAY COMPLICTS OR DISCREPANICIES ARE TO BROUGHT TO THE ATTENTION OF THE OWNER & ARCHITECT & RESOLVED PRIOR TO THE START OF WARK. FIRE RATED PERMETERS & TENANT DEMISING PARTITIONS TO REMAIN UNCHANGED.

ANY/ALL WORK PERFORMED ON WALLS, CELINGS, SHAFTS, DUCT ENCLOSMETS, AND/OR FLOORS COMMON TO OTHER HABTURE SPACES, PUBLIC SPACES, OR TO THE EXTENIOR SHALL NOT LOWER THE FIRE BAINGS.

FLOOR PLAN KEY NOTES

(1) DISTING COLUMN & FINSH TO REJUKI, PROTECT AS NECESSARY.
(2) DISTING COLUMN TO REJUKI, COLUMN TO RECEIVE FULL HEIGHT PT'D WOOD PANELING. OF TO COORD, FINAL HINSH BY DESIGN ARCH.

(3) BUILT-N BACKBAR W/ HILLWORK BASE & POURED CONCRETE TOP, 42" AFF.
SEE ELEVATIONS & SECTIONS FOR MORE INFO. BUILT-N BAR DE WALL TO RECOME ARTISTIC PLASTER TREATMENT, WOOD TRAI BAR TREST TO BE INSTALLED AT FACE OF DIE WALL OF TO COORD, THAI FINSH MY DESIGN HARD EXTE ELECTRONS & SECTIONS FOR MORE INFO, BAR TUP TO BE POLINED CONCRETE, 42° AFT.

Θ

(5) BUILT-IN DRINK RAIL BY SOLD WOOD TOP, 42" AFF. GC TO COORD. FANAL FINSH BY DESIGN ARCH. SEE BLEVATIONS & 4/307 FOR MORE MFD. BUILT-IN DRINK RAIL W/ SOLD WOOD TOP, 42° AFF, NEW HALF-HEIGHT GYP. BO, WALL BELOW TO RECEIVE ARTISTIC PLASTER TREATMENT, GC TO COORD, FINAL FINISH W/ DESIGN ARCH. SEE ELEVATIONS & 5/307 FOR MORE INFO.

BUILT-N DRINK RAIL BY SOLID WOOD TOP, 42" AFF, NEW HALF-HEIGHT GYP.
FINAL FINISH BY DESCRI ARCH, SEE ELEVATIONS & 5/207 FOR MORE INFO. igorplus igoplus igoplus

BUILT-N MILHORY STORAGE W/ WOOD TOP, 42" AFT. GC TO COORD. FINAL PINSH W/ DESIGN ARCH. SEE BLEVATIONS & SECTIONS FOR MORE INFO.

 $igoplus_{eta}$ her half-height gip. 80, wall, ±42° aff. To be installed aga to exist half-height gip. 80, wall

BY NEW HALF-HEIGHT GIP. BD. WALL, $\pm 42^{\circ}$ Aff. to be installed againg outline banqueties. See elemannes & sections for more ned.

(I) HER FRED PANEL RIBBED GLASS WHOOMS TO BE INSTALLED WITHIN OPENING BETTER HALF-HEIGHT GEP. BD. WALL, 427 AFF, AND EXIST SCHIFT ABOVE. GC. TO GOOD, FRAIL FINISH MY DESIGN ARCH. SEE ELEVATIONS & SECTIONS FOR MORE INFO.

FLOOR PLAN KEY NOTES (cont.)

PARTICLE SECTION OF THE AS OF DESIGNATION OF THE PROPERTY OF THE ASSOCIATION O

Substrate to recene artistic plaster treatment, go to cooko. Final princip w/ design arch, see elevations a sections for more info. DISTING EMPOSED BRICK MASKNRY TO KEMAIN, CLEMA, REPAIR, & SEAL FINSTING BRICK, ALL NEW BRICK/AURITAR TO MATCH EXIST. ADJ. GC. TO COORI RIVAL FINISH MY DESIGN ARCH.

SUBSTRATE TO RECEIVE FULL HEIGHT PTO WOOD PANELING, GC TO COORD, FINAL FINISH W/ DESIGN ARCH. SEE ELEVATIONS & SECTIONS FOR MORE INTO,

(I) KEM PTD SOLID CORE WOOD DOOR, Z'-10"x7"-0".

BUSTING KITCHEN DOOR TO REMAIN, Z'-10"x6"-8" 1

BEFINSHED/REPAINTED. SEE AH & AH2 FOR EQUIPMENT LYOUT AT BAR, INSTALL HEW FLOOR TILE

THE EQUIPMENT AT PICTURES ON HEW ROUGHING AS INDICATED, GC TO COORD.

THOM, EQUIPMENT & FIXTURE LOCATIONS BY OMEER & DESIM ARCH, FROM IT

INSTALLATION.

exstang kitchen door to remain, 2'—10" \pm 6"—8" vif. Prepare door to be refaished/repainted. exting eggess door to remain, $s'\!-\!e'ss'\!-\!o''$ we prepare door to be retinished/repainted.

6

 $\ensuremath{ \square}$ ensure cores door to remain, 3-0'x7-0" vg. Prepare door to be retinished/repainted. DISTING EGRESS DOOR TO REMAIN, 3'-4'x7'-0' VE. PREPARE DOOR TO BE REPAIRED/REPAINTED.

EXSTING WOOD FLOOR TO REJAINL PROTECT, PATCH, & REPAIR AS NECESSARY Floor to be samded & refinished, GC to coord, fluid, finish W/ design Arch.

 $igotimes_{igotimes_{a}}$ new surface with wirror, GC to provide blocking as Req.

EMPORIUM

1/4" = 1'-0" A-101.00 1 OF 1

1901.00

FLOOR PLAN

