

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: 01/03/2023

Is location currently licensed? ☒ Yes ☐ No Type of license: Beer/Wine and Cider License

If alteration, describe nature of alteration:

N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Essex Project LLC d/b/a Char Sue

APPLICANT:

Premise address: 119 Essex Street, New York NY 10002

Cross streets: Delancey and Rivington Streets

Name of applicant and all principals: Cool Culinary LLC

Noah Cohon

Trade name (DBA): TBD

PREMISE:

Type of building and number of floors: Mixed; 5 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 Pending

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 to Saturday: 12pm-2am

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? 26 Total number of indoor seats? 54

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____

1 bar; ground floor/L-Shaped

(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 _____

New American Cuisine

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

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

How many employees will there be? approx. 5

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

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: _____

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 be on-site during catered events to prevent vehicular traffic and crowds on the sidewalk.

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. Sound proofing is installed in the premises and applicant will train staff to ensure noise levels is in compliance with all local laws and regulations.

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:

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: N/A

Address: N/A Community Board # N/A

Dates of operation: N/A

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 _____

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? 1

How many On-Premise (OP) liquor licenses are within 500 feet? 34

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)

_____ restaurant, or

☒ I will operate a Catering Facility for private events only,

☐ 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
Catered events

3. My hours of operation will be:

Mon 12pm-2am; Tue 12pm-2am; Wed 12pm-2am;

Thu 12pm-2am; Fri 12pm-2am; Sat 12pm-2am;

Sun 12pm-2am. (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

5. ☐ I will employ a doorman/security personnel: N/A

6. ☐ I will install soundproofing, Preexisting sound proofing

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: _____ Noah Cohon

Phone Number: _____ 310-402-1090

Noah Cohon

195 Broadway, Brooklyn, NY 11211

Phone: 1 (310) 402-1090 E-Mail: noah@nocofoods.org

Education

Carnegie Mellon University – B.A. Economics 2015

Qualifications

I have spent the past decade oscillating between a pursuit of education and work experience. My education in Economics and culinary knowledge have guided my ability to create, transform and succeed in the restaurant industry.

Work Experience

Noco Foods LLC - Chef/Founder

August 2022 – Present – Los Angeles/NYC

I created Noco Foods in order to further my work in the culinary world. Noco Foods encapsulates my work consulting on the creation, building, maintenance, and furthered success of restaurants. I work on developing and costing food and beverage programs, as well as overseeing operations. I also work as a catering chef for a host of private clients. I have the ability to cook anything from intimate dinner parties to large scale cocktail parties.

Private Chef/Culinary & Restaurant Consultant

June 2020 – August 2022 – United States

Worked as a private chef in multiple capacities including long-term in home work. I split my time between working for clients doing meal preps and small parties and gatherings. I also consult for various food concepts and restaurants covering various styles of cuisine. Most importantly, I work to oversee budget direction and cost limiting measures.

Naya Group - Consulting Corporate Chef

May 2021 – August 2021 – New York City, NY

Worked as a chef overseeing all culinary elements of running a restaurant group. Developed culinary systems for growth, expansion, cost and quality control. This included recipe development, food costing, food cost management, and vendor relations. Worked extensively on Restaurant365 to create a system of oversight which allowed me to maintain control of 9 storefronts and a commissary without having to personally watch stores in person. This allowed me to build a system of financial transparency and accountability, which led to a significant improvement in profit margins. Trained staff on new systems to make the group more efficient and profitable without losing the overall quality by streamlining procedures and trimming unnecessary aspects of day to day operations.

Birba - Seasonal Executive Chef**December 2020 – May 2021 – Palm Springs, CA**

Worked as a seasonal chef overseeing a successful kitchen. I developed new menus, hired staff, maintained the highest level of quality and worked on the financial side of the restaurant.

Mint Kitchen - Culinary Operations Manager**October 2019 – June 2020 – New York City, NY**

Operations leader focused on operational efficiency and culinary standards. I worked on developing relationships with new and existing vendors to maintain the highest level of product. Created new menu items based on seasonality and market demand. Developed hiring and staffing plans compliant with all state and federal laws and regulations. Worked on strategy to recreate how the cold and hot lines function to improve quality, consistency, and speed of operations.

Lalou – Opening Executive Sous Chef**September 2019 – New York City, NY**

Assisted in leading the culinary aspects of a new restaurant.

Major Food Group – Kitchen Tournant/Expo**August 2018 – August 2019 – New York City, NY**

Led culinary teams at both Carbone and The Pool as lead line cook. Trained to be a manager at both locations. Executed a high level of fine dining cuisine as well as provided quality checks on the team.

Jean-Georges Beverly Hills – Kitchen Tournant**May 2017 – July 2018 – Los Angeles, CA**

Part of the opening team to get the restaurant operational and successful. Assist in all aspects of production including prep. Work as a line cook on every station.

GOFIO (Michlin *)– Stage/Cook**February 2017 – March 2017 – Madrid, ES**

Started as a stage helping when necessary. Worked cooking and plating with the team to execute the menu of Canarian cuisine. Assisted in breaking down and butchery of fish, poultry, and meats.

Chi SPACCA - Pantry/Oven/Grill**January 2016 - December 2016 - Los Angeles, CA**

Worked on all facets of kitchen operations including preparations and cooking of all dishes on the menu. Worked with a wood-fire grill and oven. Assisted as part of the meat-curing and charcuterie process.

Blanca (Michelin **)/Roberta's – Stage**November 2015 – Brooklyn, NY**

Worked preparing fresh pastas and also worked as a pizza cook. Worked preparing mise en place for Blanca as well as assisted in plating for the tasting menu.

Osteria dei Pazzi – Prep Cook/Cook**July 2015 - October 2015 – Rome, IT**

Worked filling the role of a sous chef. Prepared most all dessert items. Filleted all fish. Made all pastas. Made sauces and crèmes. During service worked as the pastry chef and also assisted the chef in main courses.

Sapore di Mare – Prep Cook**July 2015 – September 2015 – Rome, IT**

Cleaned and cooked vegetables, fileted fish and plated starters.

Casbah – Garde Manger**September 2014 – April 2015 – Pittsburgh, PA**

Prepared most of my entire station from start to finish. Worked on the line preparing salads, cold, and hot appetizers. Filled in on the rest of the line when help was needed, mostly on grill.

Tender Greens Restaurant – Dishwasher/Prep Cook/Cook**Summer 2014 – Los Angeles, CA**

Worked washing dishes. Worked preparing foods including marinating proteins and chopping vegetables. Worked on the line preparing and plating salads as well as managing the line when needed.

Skills: Menu Creation, Team Leadership, Financial Management, Budget Creation and Oversight, Excel, Restaurant 365, Training Procedures and Implementation

Languages: English, Spanish (Moderate), Italian (Light)

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.

Proximity Report For:

Location **119 Essex St, New York, New York, 10002**

Geocode **Latitude: 40.71959**
longitude: -73.98785

Report Generated On **1/3/2023**

8 Closest Liquor Stores

Name	Address	Distance
SALGIRAH CORP Ser #: 1276123	141 ESSEX ST NEW YORK, NY 10002	293 ft
PET NAT LLC Ser #: 1306926	115 DELANCEY ST NEW YORK, NY 10002	483 ft
VIJAYA GROUP INC Ser #: 1326346	100 STANTON ST NEW YORK, NY 10002	647 ft
EAST VILLAGE WINE & LIQUORS INC Ser #: 1281322	80-82 CLINTON ST NEW YORK, NY 10002	803 ft
YI DING FA CORP Ser #: 1339668	101 ALLEN ST NEW YORK, NY 10002	852 ft
ORANGE GLOU LLC Ser #: 1330686	264 BROOME ST NEW YORK, NY 10002	868 ft
TURTLE DOVE LLC Ser #: 1271455	28 30 CLINTON ST STORE B NEW YORK, NY 10002	1,006 ft
EAST HOUSTON STREET WINE & LIQUOR INC Ser #: 1266928	250 E HOUSTON ST STORE #13 NEW YORK, NY 10002	1,114 ft

Schools within 500 feet

Name	Address	Distance
No Schools within 500 feet		

Churches within 500 feet	
Name	Distance
First Roumanian American Congregation	310 ft

Pending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
JURAKU INC Ser #: 1347601	121 LUDLOW ST NEW YORK, NY 10002	232 ft
ATLANTIC BAR GROUP LLC Ser #: 1355476	146 ORCHARD ST NEW YORK, NY 10002	458 ft
ALLEN STREET HOSPITALITY ORCHARD F&B LLC, Ser #: 1346590	139 ORCHARD ST NEW YORK, NY 10002	467 ft
GRIFFON Q LLC & ZODIAC CLUB LLC Ser #: 1339607	119 ORCHARD ST AKA 120 ALLEN ST NEW YORK, NY 10002	513 ft
SAUCE MANAGEMENT II LLC Ser #: 1354602	78 84 RIVINGTON ST NEW YORK, NY 10002	521 ft
HELEN'S KITCHEN LLC Ser #: 1343839	172 ORCHARD ST NEW YORK, NY 10002	724 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
SWOON CORP Ser #: 1024141	121 ESSEX ST NEW YORK, NY 10002	41 ft
CAMILLE PRODUCTIONS LLC Ser #: 1120448	110 RIVINGTON STREET ESSEX & LUDLOW STREETS NEW YORK, NY 10002	140 ft
PENNSYLVANIA JAYCOX INC Ser #: 1112506	118 RIVINGTON STREET ESSEX AND NORFOLK STS/ NEW YORK, NY 10002	145 ft
RIVINGTON CAFE CORP Ser #: 1024132	123 RIVINGTON STREET NEW YORK, NY 10002	146 ft
DOWNTOWN LLC,THE Ser #: 1144147	107 RIVINGTON ST LUDLOW & ESSEX NEW YORK, NY 10002	158 ft
133 ESSEX RESTAURANT LLC Ser #: 1255201	133 ESSEX ST NEW YORK, NY 10002	162 ft
JED PARTNERS LLC Ser #: 1311871	126 LUDLOW ST NEW YORK, NY 10002	175 ft
122-124 RIVINGTON CORP Ser #: 1131317	122-124 RIVINGTON ST. ESSEX ST & LUDLOW STREET NEW YORK, NY 10002	197 ft

Active On Premises Liquor Licenses within 750 feet

Name	Address	Distance
KELTIC LOUNGE INC Ser #: 1181425	132 LUDLOW ST NEW YORK, NY 10002	214 ft
JMDR 127 LUDLOW LLC Ser #: 1278006	127 LUDLOW ST NEW YORK, NY 10002	222 ft
120 ESSEX MARKET LLC Ser #: 1316835	124 RIVINGTON ST NEW YORK, NY 10002	236 ft
BG BAR INC Ser #: 1136412	113 LUDLOW ST LUDLOW & ORCHARD STREETS NEW YORK, NY 10002	259 ft
SWEATSHOP LES LLC Ser #: 1338868	110 DELANCEY ST BASEMENT NEW YORK, NY 10002	267 ft
FOUNDATION LOUNGE CORP Ser #: 1280506	137 ESSEX ST NEW YORK, NY 10002	268 ft
SERAFINA LUDLOW CORP Ser #: 1296274	98 RIVINGTON ST NEW YORK, NY 10002	276 ft
SOHO-LUDLOW INC Ser #: 1272412	139 LUDLOW ST NEW YORK, NY 10002	314 ft
NORFOLK HOSPITALITY INC Ser #: 1333691	106 NORFOLK ST NORTH STORE NEW YORK, NY 10002	347 ft
106 LA CONTENTA LLC Ser #: 1318274	106 NORFOLK ST - SOUTH STORE NEW YORK, NY 10002	350 ft
GUAPO BODEGA LLC Ser #: 1246348	146 ESSEX STREET NEW YORK, NY 10002	360 ft
CUATRO LOBOS INC Ser #: 1283883	140 142 ORCHARD ST NEW YORK, NY 10002	398 ft
LA CONTENTA INC Ser #: 1282570	102 NORFOLK ST NEW YORK, NY 10002	412 ft
A HALIBUT INC Ser #: 1270101	138 ORCHARD ST NEW YORK, NY 10002	420 ft
TRAPIZZINO LES LLC Ser #: 1334274	144 ORCHARD ST NEW YORK, NY 10002	435 ft
BURGERS AND CHISMIS LLC Ser #: 1327911	143 ORCHARD ST NEW YORK, NY 10002	450 ft
120 ORCHARD BAR LLC Ser #: 1331956	120 ORCHARD ST NEW YORK, NY 10002	451 ft
FOURTHGEN LLC Ser #: 1274614	127 ORCHARD ST NEW YORK, NY 10002	452 ft
GOOD THANKS CAFE LLC Ser #: 1331880	131 ORCHARD ST NEW YORK, NY 10002	465 ft

Active On Premises Liquor Licenses within 750 feet

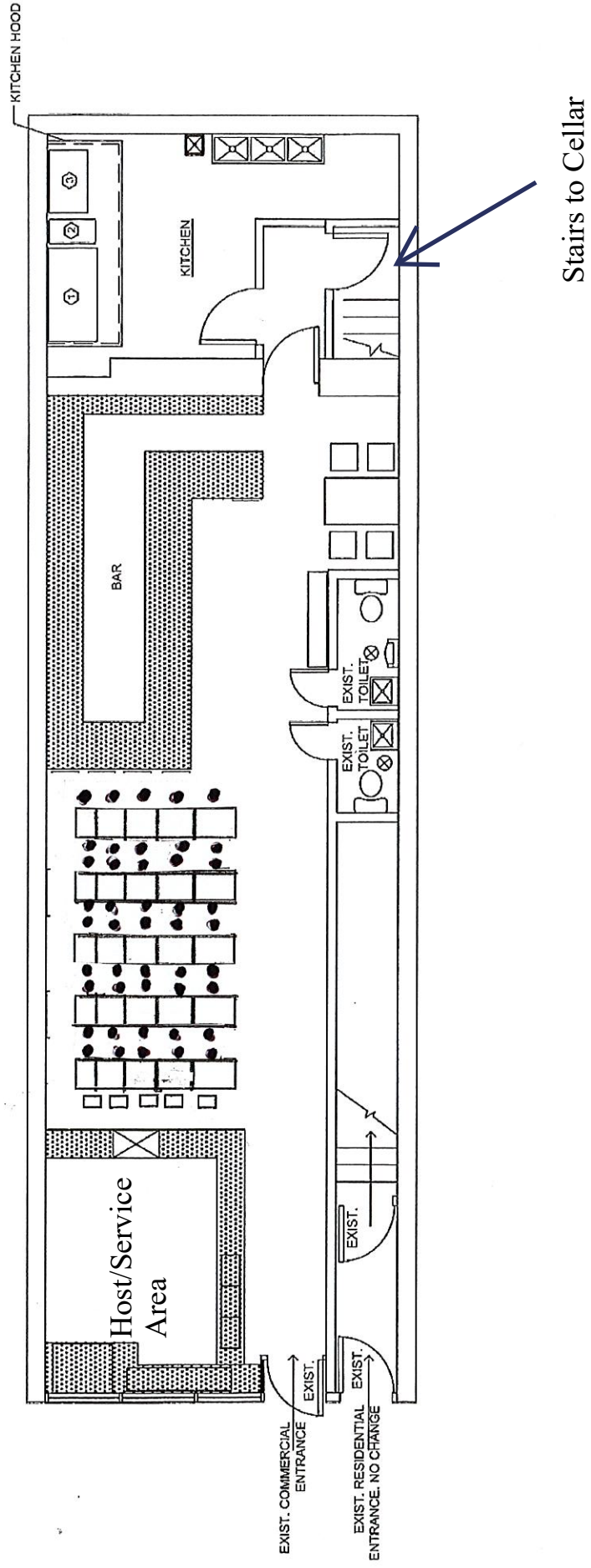
Name	Address	Distance
ALPHA 129 REST LLC Ser #: 1154329	127 129 ORCHARD STREET DELANCEY & RIVINGTON STREETS NEW YORK, NY 10002	471 ft
93 LUDLOW ST INC Ser #: 1254332	95 DELANCEY ST NEW YORK, NY 10002	482 ft
OWLINGS INC Ser #: 1170538	152 LUDLOW STREET RIVINGTON & STANTON STREETS NEW YORK, NY 10002	485 ft
ESSEX PEARL BY AQUABEST LLC Ser #: 1334037	115 DELANCEY ST BASEMENT SITE 2, RESTAURANT 13 NEW YORK, NY 10002	496 ft
REGAL CINEMAS INC Ser #: 1313783	115 DELANCEY ST NEW YORK, NY 10002	496 ft
SITE 2 MARKET LINE RESTAURANT LLC Ser #: 1328150	115 DELANCEY ST NEW YORK, NY 10002	497 ft
DSA PHASE 1 BEER HALL LLC Ser #: 1318775	115 DELANCEY ST AKA 81 NORFOLK STREET NEW YORK, NY 10002	497 ft
SOCIETY OF THE EDUCATIONAL ARTS INC Ser #: 1326289	107 SUFFOLK ST NEW YORK, NY 10002	502 ft
IT'S THERE HOSPITALITY LLC Ser #: 1336772	154 ORCHARD ST STORE C NEW YORK, NY 10002	516 ft
SAUCE MANAGEMENT LLC Ser #: 1296794	78 84 RIVINGTON ST NEW YORK, NY 10002	521 ft
PROLETARIAT V, INC Ser #: 1157183	98 102 NORFOLK AKA 138 DELANCY RIVINGTON ST & DELANCY STREET NEW YORK, NY 10002	533 ft
DANIEL CABA Ser #: 1332083	117 STANTON ST NEW YORK, NY 10002	539 ft
GOOD PAL CHANTELE CORP Ser #: 1329790	92 LUDLOW ST NEW YORK, NY 10002	546 ft
SAKAMAI LLC Ser #: 1263563	157 LUDLOW ST NEW YORK, NY 10002	555 ft
UBER CAFFE LLC Ser #: 1268136	116 STANTON ST NEW YORK, NY 10002	563 ft
158 LUDLOW REST LLC Ser #: 1131361	158 LUDLOW STREET STANTON & RIVINGTON NEW YORK, NY 10002	578 ft
FORREST INTERNATIONAL INC Ser #: 1310419	162 ORCHARD ST NEW YORK, NY 10002	584 ft

Active On Premises Liquor Licenses within 750 feet

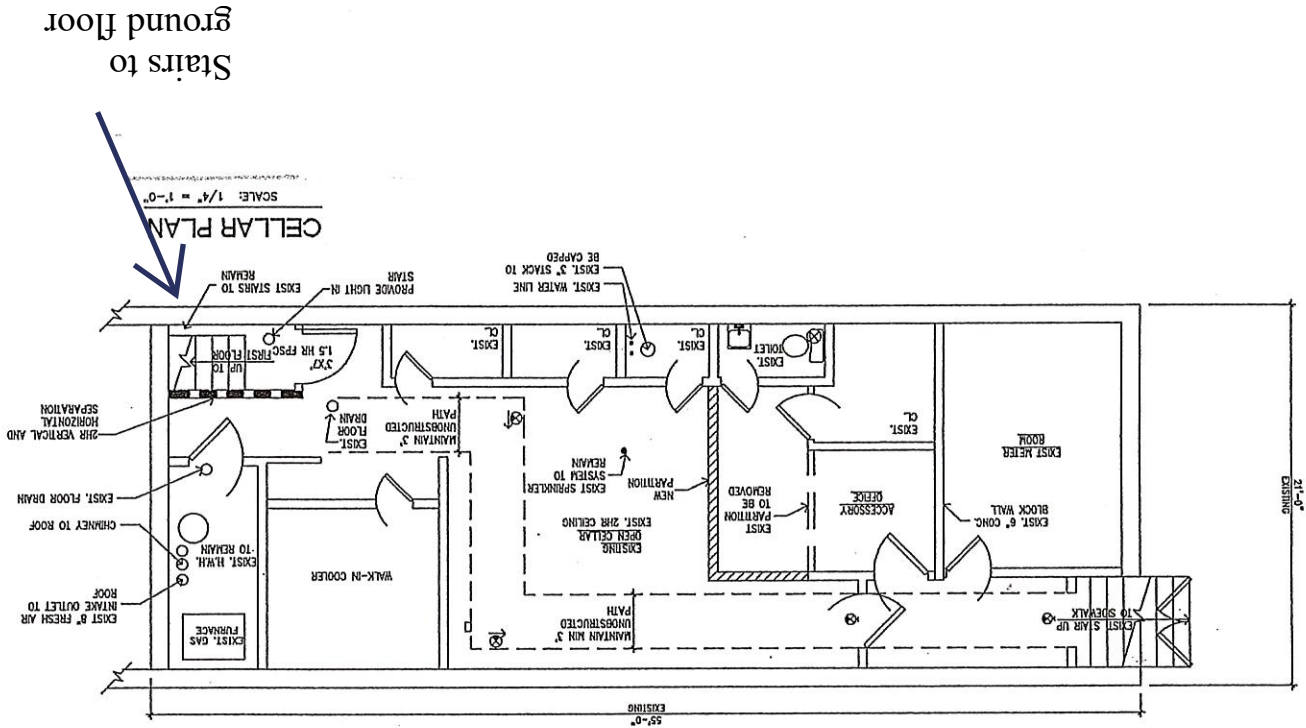
Name	Address	Distance
LOCO 111 INC Ser #: 1131031	105 STANTON ST NEW YORK, NY 10002	594 ft
TOKYO SUSHI 168 INC Ser #: 1339190	151 RIVINGTON ST UPPER LEVEL* NEW YORK, NY 10002	609 ft
LULLABY DOWNTOWN LLC Ser #: 1337307	151 RIVINGTON ST LOWER LEVEL NEW YORK, NY 10002	610 ft
95 STANTON STREET REST INC Ser #: 1024159	95 STANTON ST NEW YORK, NY 10002	643 ft
SC DELANCEY LLC & LJP PRODUCTIONS Ser #: 1268637	148-150 DELANCEY ST NEW YORK, NY 10002	647 ft
GHVILLE INC Ser #: 1254436	167 ORCHARD ST 2ND & 3RD FL NEW YORK, NY 10002	655 ft
BARNORTH GROUP LLC Ser #: 1261959	77 DELANCEY ST NEW YORK, NY 10002	667 ft
TENEMENT PARTNERS LLC Ser #: 1339077	161 LUDLOW ST NEW YORK, NY 10002	671 ft
SAN PEPPAS JERK CHICKEN EXPRESS INC IV Ser #: 1334619	90 96 STANTON ST #3& BASEMENT,AKA 172 ORCHARDST NEW YORK, NY 10002	674 ft
168 ORCHARD ST PARTNERS INC Ser #: 1255449	168 170 ORCHARD ST NEW YORK, NY 10002	681 ft
ORCHARD FLAVOR PARTNERS LLC Ser #: 1336151	167 ORCHARD ST NEW YORK, NY 10002	681 ft
MFM BRANDY LLC Ser #: 1273635	157 ALLEN ST NEW YORK, NY 10002	690 ft
JOHANNGPRO LLC Ser #: 1289900	96 ORCHARD ST NEW YORK, NY 10002	706 ft
GUTTER BAR LES LLC THE Ser #: 1324160	242 BROOME ST BASEMENT LEVEL NEW YORK, NY 10002	707 ft
ORCHID STREET ENTERPRISES LLC Ser #: 1156178	174 ORCHARD STREET HOUSTON & STANTON STREETS NEW YORK, NY 10002	709 ft
BANTER NOLITA LLC Ser #: 1313517	65 RIVINGTON ST NEW YORK, NY 10002	712 ft
EAST VILLAGE HOSPITALITY GROUP LLC Ser #: 1322518	115 ALLEN ST NEW YORK, NY 10003	729 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
JERSEY BOYS LLC Ser #: 1273888	173 LUDLOW ST NEW YORK, NY 10002	739 ft

Cool Culinary LLC
119 Essex Street
New York, NY 10002
Ground Floor Diagram



New York, NY 10002
Cellar Diagram





Menu Choices *Pricing Upon Request*

Salads

Baby Kale Green Goddess *Kohlrabi, Toasted Pepitas*

Arugula Pear, *Ricotta Salata, Shaved Baby Artichoke*

Caesar Salad *Garlic Croutons, Anchovy*

Roasted Root Vegetables *Citrus Vinaigrette, Cavolo Nero*

Little Gems *Oregano & Caramelized Shallot Vinaigrette, Pecorino, Mustard Seeds*

Breads, Cheese, & Cured Meats

Burrata *Caponata*

Charcuterie Selection

Grilled Flatbread *Tomato, Mozzarella*

Assorted Grilled Flatbreads with Seasonal Vegetables

Pastas

Penne alla Vodka *Calabrian Chili*

Linguine *Market Seafood*

Cavatelli *Mushrooms, Truffle*

Lasagna *Oxtail Ragu*

Uni Pasta (+20pp) *Uni Butter Sauce*



Proteins

Seared Tuna *Salsa Verde*

Duck Breast *Sour Cherry Jus*

Chorizo Stuffed Calamari *Ink Aioli*

Bone In Steak *Garlic Confit*

Butter Poached Halibut *Charred Peppers*

Roasted Chicken *White Beans, Basil*

Whole Stuffed Arctic Char *Herb Salad*

Lamb Roulade *Peperonata*

Braised Short Rib *Cooking Liquid Jus*

Sides

Brussels Sprouts *Balsamic*

Baby Carrots *Spiced Honey*

Broccolini *Garlic, Lemon*

Japanese Sweet Potato *Hazelnut Aillade*

Whole Cauliflower *Pickled Peppers, Cilantro*

Pumpkin *Candied Walnut Brown Butter*

Or

Assortment of Grilled Seasonal Vegetables



Dessert Choices

Seasonal Fruit Tart Tatin *Caramel*

Chocolate Cake *Sicilian Sabayon*

Bread Pudding *Brandy Glaze*

Pavlova *Passion Fruit*

Beignets *Jam*

Assorted Cookies

Fresh Fruit











