



# 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

Andrea Gordillo, 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: 5/29/24

Is location currently licensed? ☒ Yes ☐ No    Type of license: Full liquor licence

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Bar & Restaurant

Corporation and trade name of current license: East PUB INC DBA PHEBES TAVERN & Grill

### **APPLICANT:**

Premise address: 361 Bowery, NY, NY, 10003

Cross streets: 4th & Bowery

Name of applicant and all principals: Coral Cosgrave, Ryan Brienhead

Derek Kierons

Trade name (DBA): Phebes Tavern & Grill

**PREMISE:**

Type of building and number of floors: Full building, main floor + basement.

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 Temporary COC, 250

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/dotit/nycitymap/> - please give specific zoning designation, such as R8 or C2): C6-1

**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 - Weds 12pm - 2am Thurs 12pm - 2am

Fri 12pm - 4am Saturday 11am - 4am Sun 11am - 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? 35 Total number of indoor seats? 115

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

for main bar 23 stools 30ft approx Back Bar 11 seats 10ft.

(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 \_\_\_\_\_

Typical & American fare pub food, see menu.

What are the hours the kitchen will be open? 11am - 11pm

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

How many employees will there be? 25 - 30

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: Ambient & Entertainment on weekends

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? No promoting

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.") On weekend nights when extra congestion occurs we will have extra security

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when)

Thurs 1-4 security Fri + Sat 6-8 security

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

Please attach plans. All doors & windows closed and audio system has a sound limiter.

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:

we will have outside street dining on 4th street for food and beverage consumption

#### APPLICANT HISTORY:

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

If yes, please indicate name of establishment: East Pub Inc

Address: 361 Bowery, NY 10003 Community Board # E 3

Dates of operation: Sept 2004 - May 2024

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 Answer included in attachment.

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? 1How many On-Premise (OP) liquor licenses are within 500 feet? 7Is 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)

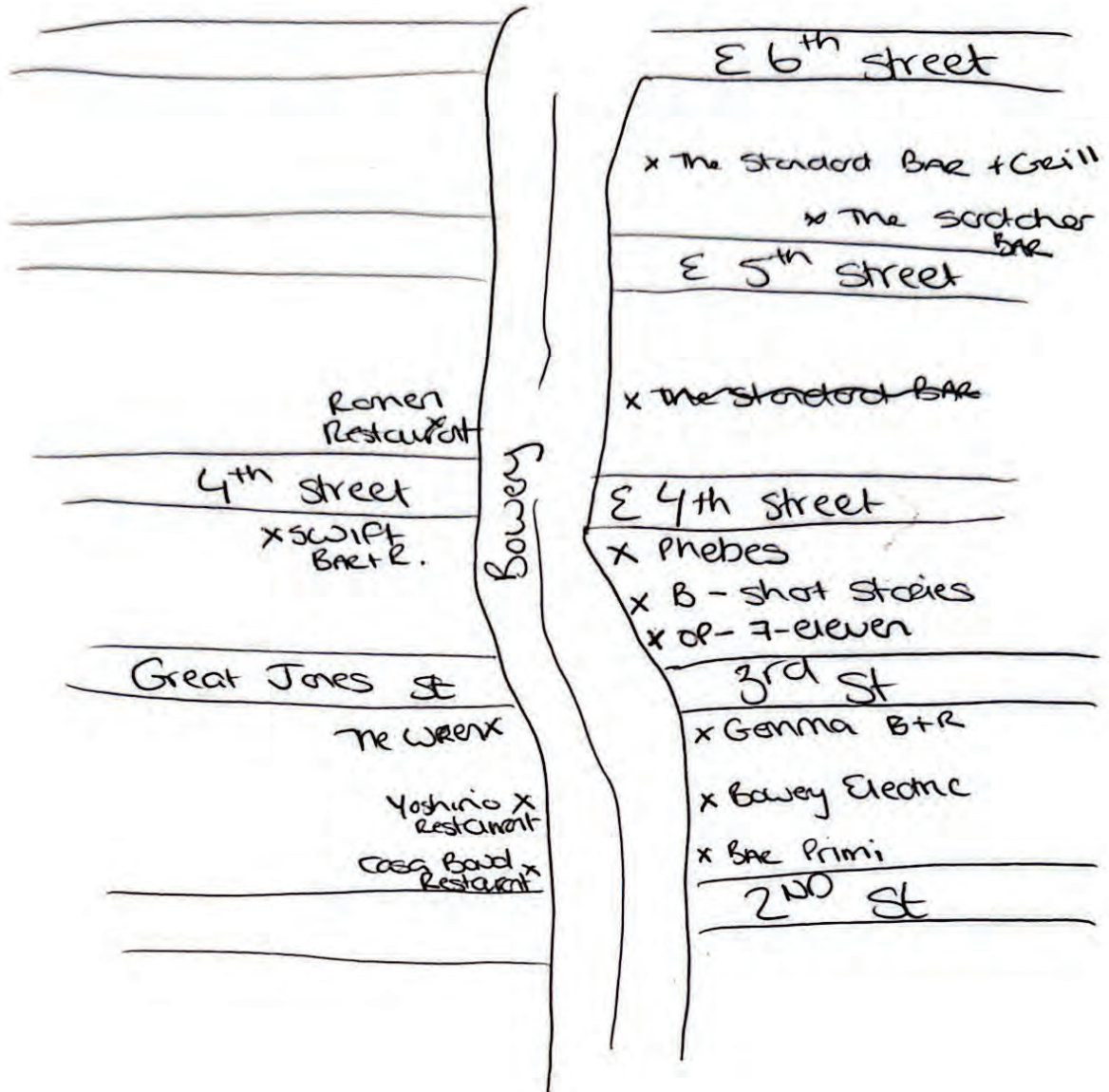
*We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.*

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)  
full liquor, beer, wine + cider 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  
food hours will be 11am (weekend) 12am weekdays - 10/11pm
3. My hours of operation will be:  
Mon 12pm - 2am; Tue 12pm - 2am; Wed 12pm - 2am;  
Thu 12pm - 2am; Fri 12pm - 4am; Sat 11am - 4am;  
Sun 11am - 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  
☒ I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
5. ☒ I will employ a doorman/security personnel: Same protocol as last 20 years
6. ☒ I will install soundproofing, 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 10 DJs per month ☐ more than 120 private parties per year
9. ☐ I will play ambient recorded background music only.
10. ☒ I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11. ☐ I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. ☒ I will not participate in pub crawls or have party buses come to my establishment.
13. ☒ I will not have unlimited drink specials, including boozy brunches, with food.
14. ☐ I will not have a happy hour or drink specials with or without time restrictions OR ☒ I will have happy hour and it will end by 8pm.
15. ☐ I will not have wait lines outside. ☒ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. ☒ Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Cora Cosgrave

Phone Number: 646-262-7606



Principal Work History in the Proposed Business and other Businesses Owned:

Ryan Birkenhead and Derek Kierans have owned and operated bars and restaurants on 3<sup>rd</sup> Ave in NYC since September of 2004, those include East Pub Inc DBA Phebe's Tavern and Grill (361 Bowery), East County Louth Inc DBA The Penny Farthing and Linen Hall (103 and 101 3<sup>rd</sup> Ave), East Drogheda DBA The Gem Saloon (365 3rd Ave) and East Clare Inc DBA Bella Union (411 3<sup>rd</sup> Ave).

Carol Cosgrave has managed all the above establishments in some capacity since 2017.

# MAINS

**COMPLIMENTARY BRUNCH COCKTAIL WITH ENTRÉE**  
mimosa, bellini or bloody mary

## EGGS BENEDICT

poached eggs, English muffin, homemade hollandaise & home fries with smoked salmon...18 with Canadian bacon...16

## STEAK & EGGS

grilled sirloin steak, two eggs any style, sourdough toast & home fries...22

## AVOCADO TOAST

multi-grain toast topped with two poached eggs, mashed avocado, chili flakes, lime zest & olive oil...15

## BUTTERMILK PANCAKES



pancake stack with mixed berries & maple syrup ...15

## BREAKFAST BOWL

home fries, scrambled eggs, bacon & avocado, covered with cheddar cheese. Served with spicy Sriracha sauce...15

## BREAKFAST BAP

biscuit, sausage patty, egg, American cheese, sweet chili mayo, served with home fries...15

## FRENCH TOAST

classic brioche French toast and strawberries...12

## BOWERY WAFFLES

caramelized cinnamon apple waffles...14

## HOME STYLE BREAKFAST

scrambled eggs, bacon, sausage, waffle corners, white toast & home fries...18

# PHEBE'S

## TAVERN & GRILL

BRUNCH

Sat & Sun 11am-4pm

# DRINKS

## \$12

MIMOSA

BELLINI

BLOODY MARY

BLOODY MARIA

APEROL SPRITZ

BAILEYS COFFEE

## THE PHEBE'S ESPRESSO MARTINI

vodka, espresso, coffee liquor, chocolate bitters, Guinness infused simple syrup



# SIDES

\$7

HOME FRIES  
WHITE TOAST  
MULTI-GRAIN TOAST  
TWO EGGS  
BACON  
SAUSAGE PATTY  
FRUIT BOWL

# BRUNCH

LUNCH  
Monday to Friday  
11am-4pm

# PHEBE'S

TAVERN & GRILL

## lunch

### SOUPS & SALADS

#### SOUP DU JOUR

made fresh daily ... 8

#### COBB SALAD

Boston lettuce, tomatoes, bacon, blue cheese crumbles, hard boiled egg, avocado, red wine vinaigrette... 12

#### FESTIVAL BOWL

Romaine lettuce, sweet corn, black beans, roasted sweet potato, tomatoes, avocado, cilantro lime chipotle vinaigrette... 13

### HANDHELDS & MAINS

#### ROAST BEEF SANDWICH

6oz top round roast beef, arugula, swiss cheese, Worcestershire mayo, choice of side... 14

#### BBQ TURKEY BURGER

Bacon, lettuce, pickle, pepper jack cheese, sesame brioche, choice of side... 14

#### BEEF FAJITAS

Mixed peppers, onions, cilantro, tomatoes, sour cream, guacamole, served with four flour tortillas... 14

#### MAC AND CHEESE

Classic baked mac and cheese with crispy bacon crumbles... 12

## SIDES

\$8

hand-cut fries  
sweet potato fries  
roasted brussel sprouts buffalo  
cauliflower  
mashed potato  
sautéed kale  
sautéed spinach  
garlic broccoli  
mixed green salad  
waffle fries



# PHEBE'S

## TAVERN & GRILL



### cocktails

\$16

#### LAVENDER COLLINS

Fords London Dry gin, botanicals, citrus, lavender

#### VEGAN WHISKEY SOUR

Jefferson's Small Batch bourbon, Aquafaba, lemon juice, simple syrup, amarena cherry

#### THE ROSÉ ROYALE

Reyka Icelandic vodka, lemon, grapefruit bitters, simple syrup, rosé prosecco

#### THE PHEBE'S ESPRESSO MARTINI

Vodka, espresso, coffee liquor, chocolate bitters, Guinness infused simple syrup

#### YOUR PAL MEZCAL

400 Conejos Joven mezcal, pineapple, agave, lime juice, ginger beer float

#### BLACK BERRY BONANZA

Woodford Reserve rye, blackberries, honey, lemon juice, zest

#### HOT TODDY

Tullamore Dew Irish whiskey, honey, lemon, cloves

#### LOST IRISH COFFEE

Lost Irish whiskey, coffee, cane sugar, fresh cream, nutmeg

## Beer

### CANS

Bud Light Seltzers  
Nütrl Hard Vodka Seltzers  
Tecate  
High Noon

\*ASK ABOUT OUR  
ROTATIONAL CANNED BEERS

### BOTTLES

Amstel Light  
Budweiser  
Bud Light  
Coors Light  
Corona  
Heineken  
Heineken OO  
Lagunitas IPA  
Magners Cider  
Michelob Ultra  
Modelo  
Red Stripe  
Stella Artois  
Stella Cidre

### DRAFT

Blue Moon  
Blue Point Seasonal  
Brooklyn Lager  
Bud Light  
Coney Island Mermaid Pilsner  
Down East Cider  
Goose Island IPA  
Goose Island Bear Hug IPA  
Guinness  
Hoegaarden  
Kona Big Wave  
Pacífico  
Peak Organic IPA  
Shiner Bock  
Stella Artois

### CINCINATTI BENGALS

*fans*

EVERY Game Day  
come in for  
Food & Drink Specials

**WHO DEY!**

### wines

#### WHITES

Rosé...La Jolie Fleur, France...13/40  
Pinot Grigio...Gabbiano, Italy...12/38  
Reisling...Pacific Rim "J", Washington...12/38  
Chardonnay...Murphy Goode, California...13/44  
Sauvignon Blanc...Kendall-Jackson, California...14/52

#### REDS

Malbec...Trivento, Argentina...13/42  
Cabernet Sauvignon...Silver Palms, California...14/48  
Pinot Noir...Murphy Goode, California...12/42  
Merlot...Columbia, Washington...12/38

#### BUBBLES

Prosecco...Zonin, Italy...12/38  
Rosé Prosecco...Luca Paretto, Italy...12/38  
Cava...Segura Vuidas, Spain...10/34



BOOK A PARTY WITH US!  
scan here or send an email to  
events@phebesnyc.com

# PHEBE'S

## TAVERN & GRILL

BRUNCH Sat & Sun 11am-4pm  
LUNCH Mon - Fri 12pm-4pm  
DINNER Everyday 4pm-10pm  
HAPPY HOUR Mon - Fri 4pm-7pm

### SHAREABLES

**CHICKEN WINGS** choice of: homemade buffalo, bbq, or dry rub. Served with celery, carrots, & bleu cheese...  
[6pc...10] [12pc...14]

**QUESADILLA** flour tortilla, cheese, tomatoes, onions, sliced jalapeños. Choice of: chicken or mushroom. Served with sour cream...16  
[add guacamole...2]

**FRIED CALAMARI** lightly breaded & served with spicy avocado & marinara dipping sauces...18

**CHICKEN TENDERS** breaded chicken served with honey mustard ...15

**SPINACH ARTICHOKE DIP** artichoke hearts, mixed cheese & spinach, with corn chips & mixed market vegetables...14

**NACHOS** monterey jack, cheddar, jalapeños, salsa, sour cream, guac...14  
[add grilled chicken or ground beef...7]

**AVOCADO HUMMUS** served with fresh pita & market vegetables...16

**MINI BURGERS** American cheese, pickles, ketchup, brioche...15

**SHORT RIB MINI BURGERS** shredded braised short rib, red wine sauce, coleslaw...16

**TRADITIONAL VENEZUELAN TEQUEÑO** white cheese wrapped in a fine dough fried to & served with sriracha aioli...14

## HANDHELDS

[comes with your choice of side]

**PHEBE'S BLACKJACK BURGER** 8oz grass fed beef, smothered in Jack Daniels, pepper jack cheese, bacon...18

**DOUBLE CHEESEBURGER** two beef patties, American cheese, lettuce, thousand island, sesame bun...18

**VEGGIE BURGER** homemade vegetable patty on a sesame bun...16

**BUFFALO CHICKEN SANDWICH** lightly breaded buffalo chicken, lettuce, carrot celery slaw, ranch, sesame brioche bun...20

**CRISPY FRIED CHICKEN SANDWICH** lettuce, tomato, pickle, house sauce, brioche bun...20

**STEAK SANDWICH** sliced NY strip steak, sautéed mushrooms & onions, provolone cheese, Cajun aioli...22

**GRILLED CHICKEN SANDWICH** tomato, avocado, cheddar cheese, with sriracha mayo on ciabatta bread...20

**CAJUN SALMON BURGER** fresh caught Atlantic salmon, cajun spices, served on an English muffin with arugula, tomato & pesto mayo...20

## MAINS

**PHEBE'S PASTA** linguine, jumbo shrimp, portobello mushrooms, heirloom tomatoes, arugula, garlic, parmesan & olive oil...20

**CHICKEN ENCHILADAS** corn tortillas filled with chicken & swiss cheese, topped with tomatillo sauce, shredded lettuce, red onion, cilantro, queso fresco and Mexican crema...20

**NY STRIP STEAK** grilled with a choice of two sides...28

**ROASTED SALMON** pan roasted salmon with sweet chili sauce & choice of two sides...25

**FISH & CHIPS** beer battered Atlantic cod, hand cut fries, tartar sauce...22

**BRAISED BEEF SHORT RIB** red wine sauce and served with a choice of two sides...22

## DESSERTS

\$8

BREAD & BUTTER PUDDING  
CHOCOLATE LAVA CAKE

## SOUPS

**SOUP DU JOUR** made fresh daily 8

**FRENCH ONION** beef broth, swiss cheese, sourdough crouton, topped with parmesan ...8

## SALADS

[add chicken...6 add shrimp or steak...10]

**SPICY KALE SALAD** kale, almonds, chickpeas, parmesan, seeded sourdough croutons & spicy caesar...16

**BUFFALO BOWL** buffalo cauliflower, kale, avocado, radish, celery & bleu cheese crumbles light spicy ranch...16

**STEAK SALAD** grilled strip steak, arugula, roasted potatoes, grilled onions, red beans, tomatoes & horseradish with white balsamic vinaigrette...20

**FARRO & TUSCAN KALE BOWL** roasted sweet potato, beets, sunflower seeds, manchego cheese & fennel with hazelnut manchego vinaigrette...16

**PEAR SALAD** bosc pear, mixed greens, toasted caramelized walnuts, dried cranberries, blue cheese crumbles & red wine vinaigrette...16

## SIDES

\$8

hand-cut fries  
sweet potato fries  
roasted brussel sprouts buffalo  
cauliflower  
mashed potato  
sauteed kale  
sauteed spinach  
garlic broccoli  
mixed green salad  
waffle fries

1 PLACE ASSEMBLY NOTES

APPLICABLE BUILDING CODES NEW YORK 1998 BUILDING CODE NOTES

SUBCHAPTER 3 USE AND OCCUPANCY CLASSIFICATION

27-535 (b) OCCUPANCY GROUP IS A-2, NO SCENERY OR SCENIC ELEMENTS SHALL BE USED IN THE PLACE OF ASSEMBLY, INCLUDING ON OR ABOVE THE PLATFORM.

SUBCHAPTER MEANS OF EGRESS

PLACE OF ASSEMBLY EGRESS FACILITIES SHALL COMPLY WITH ALL REQUIREMENTS OF THE SUBCHAPTER FOR A-2 OCCUPANCY.

27-536 EXISTING PERMISSIBLE USE AND OCCUPANCY WERE ESTABLISHED UNDER APPLICATION ALT. 587/73

SUBCHAPTER 8 PLACES OF ASSEMBLY

27-538 PLACE OF ASSEMBLY IS NOT LOCATED WITHIN 250 FEET OF ANY OCCUPANCY CONTAINING EXPLOSIVE CONTENTS.

27-537 ASSEMBLY AREA SHALL HAVE CONSPICUOUSLY POSTED A SIGN WHICH MEETS ALL REQUIREMENTS OF THIS SECTION INDICATING THE MAXIMUM NUMBER OF PERSONS WHO MAY LEGALLY OCCUPY THAT AREA.

27-539 A COPY OF THE APPROVED SEATING PLAN SHALL BE KEPT ON THE PREMISES AND READILY AVAILABLE FOR INSPECTION. IT SHALL PROVIDE ALL THE INFORMATION REQUIRED BY THIS SECTION.

27-540 INTERIOR FINISHES IN THE PLACE OF ASSEMBLY SHALL COMPLY WITH TABLES 5-4, DRAPES AND CURTAINS HAVING FLAME SPREAD RATINGS EXCEEDING 75 SHALL BE FLAME-PROOFED.

27-539 PLACE OF ASSEMBLY SHALL BE PROVIDED WITH EXIT FACILITIES THAT COMPLY WITH ALL REQUIREMENTS OF THIS SUBCHAPTER FOR A-2 OCCUPANCY.

27-53(A) 5 ALL SEATING IN ASSEMBLY AREA SHALL COMPLY WITH ALL REQUIREMENTS OF THIS SECTION.

27-532 ALL AISLES AND CROSS AISLES PROVIDING ACCESS TO EXITS SHALL COMPLY WITH ALL REQUIREMENTS OF THIS SECTION.

27-533 TRAVEL DISTANCE TO EXITS SHALL COMPLY WITH ALL REQUIREMENTS OF THIS SECTION. IN THE CASE OF EXITS WITH A DISTANCE AT LEAST 25 FEET SHALL BE AVAILABLE TO EACH SEAT IN THE ASSEMBLY SPACE.

27-534 EXIT OPENINGS SHALL COMPLY WITH ALL REQUIREMENTS OF THIS SECTION AND TABLE 6-1

27-535 SAFE AREAS SERVING THE PLACE OF ASSEMBLY SHALL COMPLY WITH ALL REQUIREMENTS OF THIS SECTION.

27-540 MEANS OF EGRESS EXIT LIGHTING IN THE PLACE OF ASSEMBLY SHALL COMPLY WITH ALL REQUIREMENTS OF SUBCHAPTER 8 ARTICLE 2 AND SUBCHAPTER 6 ARTICLE 6.

27-538(a) AN ILLUMINATION LEVEL OF AT LEAST 2 FOOT CANDLES MEASURED AT THE FLOOR LEVEL SHALL BE MAINTAINED CONTINUOUSLY DURING OCCUPANCY.

27-540(a) SIGN AREAS SHALL BE ILLUMINATED AT ALL TIMES DURING OCCUPANCY AN ILLUMINATION LEVEL OF AT LEAST 5 FOOT CANDLES SHALL BE PROVIDED AT THE LEVEL OF THE FLOOR.

27-541 EXIT SIGNS SHALL BE PROVIDED IN THE PLACE OF ASSEMBLY THAT COMPLY WITH ALL REQUIREMENTS OF SUBCHAPTER 8 ARTICLE 2 AND SUBCHAPTER 6 ARTICLE 7 ALL EXITS SIGNS SHALL BE PLACED SO THAT THEY ARE CLEARLY VISIBLE FROM ALL PARTS OF THE ASSEMBLY SPACE. THE BOTTOM OF ALL SIGNS SHALL BE AT LEAST SEVEN FEET ABOVE FLOOR LEVEL. EXIT SIGNS SHALL BE ILLUMINATED BY ELECTRICAL MEANS. EXIT SIGNS SHALL BE BATTERY EQUIPMENT INDEPENDENT OF GENERAL LIGHTING OR POWER CIRCUITS. SIGNS SHALL BE LIGHTED AT ALL TIMES DURING OCCUPANCY.

27-538(a) THE LETTERS OF INTERNALLY LIGHTED EXIT SIGNS SHALL BE TRANSLUCENT RED. THE BACKGROUNDS SHALL BE EITHER LIGHT GRAY OR WHITE.

27-538(d) SIGNS SHALL HAVE LETTERS OF 8" MINIMUM HEIGHT WITH 3/4" MINIMUM STROKES.

27-542 EMERGENCY LIGHTING IN PLACE OF ASSEMBLY SHALL COMPLY WITH ALL REQUIREMENTS OF SUBCHAPTER 8 ARTICLE 2. SUCH LIGHTING SHALL BE CONNECTED TO STORAGE BATTERY EQUIPMENT ARRANGED TO OPERATE AUTOMATICALLY IN THE EVENT OF FAILURE OF THE NORMAL LIGHTING SYSTEM.

DOS DIRECTIVE

N65 1979 EMERGENCY LIGHTING SHALL BE PROVIDED AT LEAST FIVE FOOT CANDLES OF ILLUMINATIONS AT THE FLOOR LEVEL AT EXIT AREAS. INTENSITY OF ILLUMINATION AT CROSS AISLES SHALL NOT BE DIMINISHED TO LESS THAN 1 FOOT CANDLE AT 18" A.F.F.

27-532(a)(9) SIGNS AND CROSS AISLES SHALL BE PROVIDED AT ALL TIMES WITH AT LEAST ONE-HALF FOOT CANDE OF ARTIFICIAL ILLUMINATION BY ELECTRICAL MEANS. ILLUMINATION SHALL BE ARRANGED SO THAT FAILURE OF ANY SINGLE LIGHTING UNIT SUCH AS BURNING OUT OF ELECTRIC BULBS WILL NOT LEAVE ANY AREAS IN DARKNESS. ALL EMERGENCY LIGHTS AND EXIT SIGNS SHALL HAVE A VALID ISA CALENDAR NUMBER.

LC26-501.18 EMERGENCY LIGHTING - ALL ASSEMBLY SPACES SHALL BE PROVIDED WITH EMERGENCY LIGHTING SUFFICIENT TO PROVIDE AT LEAST FIVE FOOT CANDLES OF ILLUMINATION AT THE FLOOR LEVEL AT EXIT AREAS. EMERGENCY LIGHTING SHALL BE SEPARATE FROM THE GENERAL LIGHTING AND POWER CIRCUITS. EITHER TAKEN OFF AND ON OF THE MAIN SWITCH OR CONNECTED TO A SEPARATE EMERGENCY LIGHTING AND POWER

SOURCE AND BE ARRANGED TO OPERATE AUTOMATICALLY IN THE EVENT OF FAILURE OF THE NORMAL LIGHTING SYSTEM. THE PROVISIONS OF THIS SECTION SHALL APPLY TO ALL AREAS OF THE PLACE OF ASSEMBLY INCLUDING AREAS CLASSIFIED IN OCCUPANCY GROUP F-3 AND F-4 OR ARE CHANGED TO SUCH CLASSIFICATION UNDER THIS CODE IN ACCORDANCE WITH THE FOLLOWING SCHEDULE AND SPECIFICATION.

1. CABARETS, DANCE HALLS, NIGHT CLUBS, AND TAVERNS HAVING AN OCCUPANT LOAD EXCEEDING 100 PERSONS SHALL BE PROVIDED WITH EMERGENCY LIGHTING LOCATED BY THIS SECTION ON OR BEFORE APRIL TWELFTH, NINETEEN HUNDRED SEVENTY NINE.

2. CABARETS, DANCE HALLS, NIGHT CLUBS, AND TAVERNS HAVING AN OCCUPANT LOAD EXCEEDING 100 PERSONS SHALL BE PROVIDED WITH EMERGENCY LIGHTING LOCATED ON OR BEFORE OCTOBER TWELFTH, NINETEEN HUNDRED SEVENTY NINE.

3. SPACES OCCUPIED EXCLUSIVELY AS RESTAURANTS SHALL COMPLETE SUCH INSTALLATION ON OR BEFORE OCTOBER TWELFTH, NINETEEN HUNDRED EIGHTY.

4. ALL OTHER SPACES IN OCCUPANCY GROUPS F-3 AND F-4 SHALL COMPLETE SUCH INSTALLATION ON OR BEFORE JANUARY TWELFTH, NINETEEN HUNDRED EIGHTY.

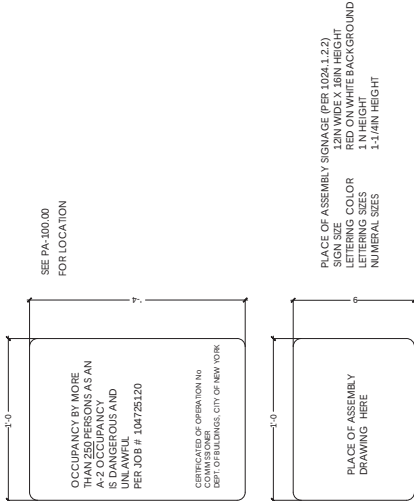
5. THE WIRING SHALL CONFORM WITH THE ELECTRICAL CODE OF THE CITY OF NEW YORK, AND HAVE THE SAME PROTECTION AS SPECIFIED FOR WIRING IN REFERENCE STANDARDS, RS 17-3, RS 17-3A OR 17-3B.

6. STORAGE BATTERY EQUIPMENT MAY BE USED AS THE SOLE SOURCE OF ENERGY PROVIDED IT CONFORMS WITH THE PROVISIONS OF SECTION OF REFERENCE STANDARD RS 17-3 OR CONSIST OF TWO BATTERY PACKS LISTED BY AN ACCEPTABLE TESTING LABORATORY OR CONFORMS WITH NATIONALLY ACCEPTED STANDARDS FOR SUCH SOURCE OF EMERGENCY ENERGY.

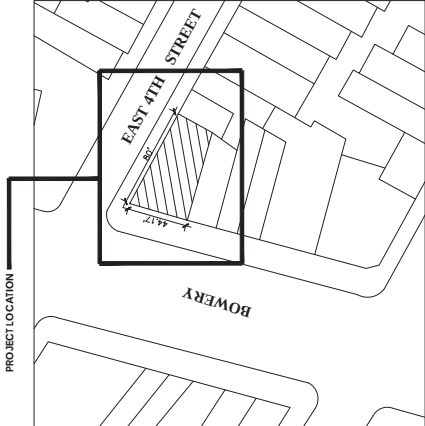
2 EGRESS DOOR CALCULATION

|                                                                |
|----------------------------------------------------------------|
| EGRESS DOOR CALCULATION                                        |
| BC 1906 TABLE 8-1                                              |
| EGRESS DOOR 1 (DB PRSC)                                        |
| EGRESS DOOR 2 (DB PRSC)                                        |
| EGRESS DOOR 2 (DB PRSC)                                        |
| UNIT WIDTH CALCULATION                                         |
| 108 / 22 = 5 UNITS                                             |
| ONE UNIT ACCOMMODATES 50 PERSONS FOR F-4 ASSEMBLY (RESTAURANT) |
| MAX. ALLOWABLE OCCUPANCY                                       |
| 50 PERSONS / WIDTH UNIT X 50 = 250 PERSONS                     |
| TOTAL OCCUPANCY PROPOSED = 250 PERSONS                         |
| 250 PERSONS < 250 PERSON > OK                                  |
| *EACH DOOR CAN ACCOMMODATE OVER 50% OF THE OCCUPANTS.          |

3 PLACE OF ASSEMBLY CAPACITY SIGNAGE STANDARD



4 PLOT PLAN



5 SITE DESCRIPTION

|                                                  |                                  |
|--------------------------------------------------|----------------------------------|
| BLOCK:                                           | 469                              |
| LOT:                                             | 10                               |
| ADDRESS:                                         | 359 BOWERY<br>NEW YORK, NY 10003 |
| LOT AREA:                                        | 2857 S.F.                        |
| LOT FRONTAGE:                                    | 44.17'                           |
| LOT DEPTH:                                       | 64.17'                           |
| YEAR BUILT:                                      | 1920                             |
| # BUILDINGS:                                     | 1                                |
| # FLOORS:                                        | 4.5                              |
| GROSS FLOOR AREA:                                | 8,622 SF                         |
| RESIDENTIAL UNITS:                               | 4                                |
| TOTAL UNITS:                                     | 4                                |
| ZONING:                                          | C6-1                             |
| CONSTRUCTION CLASSIFICATION:                     | III                              |
| CONSTRUCTION CLASSIFICATION - COMMERCIAL OFFICE: | 11C                              |
| ZONING MAP #:                                    | NA                               |
| LITTLE E RESTRICTION:                            | NA                               |
| LANDMARK BUILDING:                               | NA                               |
| HISTORIC DISTRICT:                               | NA                               |



JOB TITLE:  
DATE:  
NEW YORK, NY 10003

DRAWING TITLE:  
PA AND ITS SITE DESCRIPTION,  
PA SIGN DIAGRAMS

SEA AND SIGNATURE

OFF/TEAM NAME

RD/ECT No

D - 0 - 4006

DRAWING CG

CHECKED BY RH

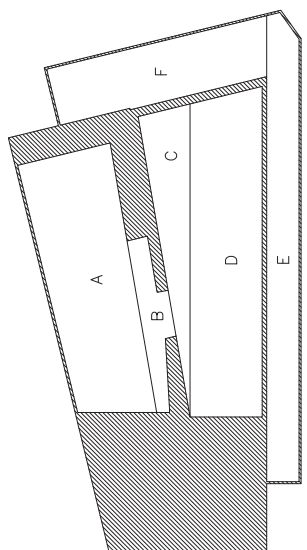
DATE 05.9.2017

DRAWING NO

PA-000.01  
SHEET 1 OF 3

LEGEND

EMERGENCY EXIT SIGN  
EMERGENCY LIGHTING  
EXIT SIGN AND LIGHT  
FIRST FLOOR TRAVEL PATH  
SECONDARY FLOOR TRAVEL PATH  
REMOTE POINT  
OCCUPANT COUNT  
2HR FIRE RATED PARTITION  
REQUIRED CLEAR SPACE



| OCCUPANCY LOAD- A + B + C + D (INTERIOR)       |                               |                                          |               |
|------------------------------------------------|-------------------------------|------------------------------------------|---------------|
| FLOOR-1                                        | GROSS FLOOR AREA              | NET USABLE AREA<br>(OCCUPANT LOAD ALLOW) | PER TABLE-4.2 |
| A+B+C+D                                        | 787+68+352+740=TOTAL 1,928 SF | 1,928 SF/12 SF/PER=160 PERS.             |               |
| OCCUPANCY LOAD- E + F (EXTERIOR ENCLOSED CASE) |                               |                                          |               |
| FLOOR-1                                        | GROSS FLOOR AREA              | NET USABLE AREA<br>(OCCUPANT LOAD ALLOW) | PER TABLE-4.2 |
| E+F                                            | 400+380=TOTAL 780 SF          | 780 SF/12 SF/PER=65 PERS.                | 250           |

| TABLE 6-2 OCCUPANT LOAD REQUIREMENTS<br>NET AREA TABLE |                                       |                          |                                                         |
|--------------------------------------------------------|---------------------------------------|--------------------------|---------------------------------------------------------|
| NET AREA FOR DINING=2,112 SQ.FT                        |                                       |                          |                                                         |
| F-4-RESTAURANT                                         | UNCONCENTRATED<br>(TABLES AND CHAIRS) | 12 SQ.FT PER<br>OCCUPANT | 2,112/12=176<br>MAX. PEOPLE<br>AS PER C.O. #10488995210 |
| OCCUPANT LOAD                                          |                                       |                          |                                                         |
| PROPOSED # OF SEATS (DINING AREA)                      | = 120                                 |                          |                                                         |
| PROPOSED # OF SEATS (BAR AREA)                         | = 40                                  |                          |                                                         |
| PROPOSED # OF STANDEES                                 | = 46                                  |                          |                                                         |
| PROPOSED # OF EMPLOYEES                                | = 25                                  |                          |                                                         |
| TOTAL                                                  | = 231                                 |                          |                                                         |
| EATING & DRINKING FACILITY ESTABLISHMENT               |                                       |                          |                                                         |
| OCCUPANCY :                                            | F-4 (RESTAURANT)                      |                          |                                                         |
| FLOOR AREA :                                           | 2,117 SQ.FT.                          |                          |                                                         |
| MAX. CAPACITY :                                        | 250 AS PER C.O.                       |                          |                                                         |
| MAX OCCUPANCY ALLOWABLE IS 250                         |                                       |                          |                                                         |
| AS PER C.O. #10488995210                               |                                       |                          |                                                         |
| ALT 1 : #10488995210                                   |                                       |                          |                                                         |

| TRAVEL DISTANCE ANALYSIS ON 1ST FLOOR<br>NYC BUILDING CODE 1968 C26-27-357 TABLE 8-1 |          |          |    |
|--------------------------------------------------------------------------------------|----------|----------|----|
| F-4 RESTAURANT                                                                       | PROVIDED | REQUIRED | OK |
| 85 FEET                                                                              | 30'-0"   | 30'-0"   | OK |
| 1ST FLOOR                                                                            | 30'-0"   | 30'-0"   | OK |
| PRIMARY PATH                                                                         | 30'-0"   | 30'-0"   | OK |
| TRAVEL DISTANCE ANALYSIS ON 1ST FLOOR<br>NYC BUILDING CODE 1968 C26-27-357 TABLE 8-1 |          |          |    |
| F-4 RESTAURANT                                                                       | PROVIDED | REQUIRED | OK |
| 124 FEET                                                                             | 37'-0"   | 37'-0"   | OK |
| 1ST FLOOR                                                                            | 37'-0"   | 37'-0"   | OK |
| SECONDARY PATH                                                                       | 37'-0"   | 37'-0"   | OK |
| TRAVEL DISTANCE ANALYSIS ON 1ST FLOOR<br>NYC BUILDING CODE 1968 C26-27-357 TABLE 8-1 |          |          |    |
| F-4 RESTAURANT                                                                       | PROVIDED | REQUIRED | OK |
| 86 FEET                                                                              | 30'-0"   | 30'-0"   | OK |
| 1ST FLOOR                                                                            | 30'-0"   | 30'-0"   | OK |
| PRIMARY PATH                                                                         | 30'-0"   | 30'-0"   | OK |
| TRAVEL DISTANCE ANALYSIS ON 1ST FLOOR<br>NYC BUILDING CODE 1968 C26-27-357 TABLE 8-1 |          |          |    |
| F-4 RESTAURANT                                                                       | PROVIDED | REQUIRED | OK |
| 124 FEET                                                                             | 37'-0"   | 37'-0"   | OK |
| 1ST FLOOR                                                                            | 37'-0"   | 37'-0"   | OK |
| SECONDARY PATH                                                                       | 37'-0"   | 37'-0"   | OK |

| NO OCCUPANT ON CELLAR FLOOR                                            |            |            |    |
|------------------------------------------------------------------------|------------|------------|----|
| OCCUPANT LOAD ANALYSIS IN 1ST FLOOR NYC BUILDING CODE 1968 (TABLE 6-2) |            |            |    |
| NET AREA FOR DINING=2112 SQ. FT                                        | PROVIDED   | REQUIRED   | OK |
| 12 SQ. FT. PER OCCUPANT                                                | 176 PEOPLE | 176 PEOPLE | OK |
| UNOCCUPIED AREA (TABLES AND CHAIRS)                                    | 176 PEOPLE | 176 PEOPLE | OK |
| PROPOSED # OF SEATING ON 1ST FLOOR = 157                               | 157        | 157        | OK |
| PROPOSED # OF STAFF ON 1ST FLOOR = 25                                  | 25         | 25         | OK |
| 157 + 25 = 182 < 250                                                   | 182        | 250        | OK |

| DOOR WIDTH ANALYSIS ON 1ST FLOOR<br>NYC BUILDING CODE 1968 (TABLE 8-1) |              |              |    |
|------------------------------------------------------------------------|--------------|--------------|----|
| F-4 RESTAURANT                                                         | PROVIDED     | REQUIRED     | OK |
| 5 UNIT WIDTH                                                           | 5 UNIT WIDTH | 5 UNIT WIDTH | OK |
| 250 PERSONS                                                            | 250 PERSONS  | 250 PERSONS  | OK |
| 10'-0" WIDE                                                            | 10'-0" WIDE  | 10'-0" WIDE  | OK |
| 5 UNIT WIDTH                                                           | 5 UNIT WIDTH | 5 UNIT WIDTH | OK |

| ACCESSIBLE WHEELCHAIR SPACES<br>NYC BUILDING CODE 1968 (C26-801.7) 27-531 |                   |                   |    |
|---------------------------------------------------------------------------|-------------------|-------------------|----|
| TOTAL OCCUPANT LOAD = 250 PERSONS                                         | PROVIDED          | REQUIRED          | OK |
| 20 TO 300                                                                 | 20 TO 300         | 20 TO 300         | OK |
| WHEELCHAIR SPACES                                                         | WHEELCHAIR SPACES | WHEELCHAIR SPACES | OK |
| WHEELCHAIR SPACES                                                         | WHEELCHAIR SPACES | WHEELCHAIR SPACES | OK |

| 1ST FLOOR RESTAURANT MINIMUM NUMBER OF PLANNED FEATURES<br>OCCUPANCY LOAD ANALYSIS |                        |                        |                        |
|------------------------------------------------------------------------------------|------------------------|------------------------|------------------------|
| MIN. #                                                                             | NUMBER OF              | MIN. #                 | NUMBER OF              |
| REQUIRED                                                                           | PROVIDED               | REQUIRED               | PROVIDED               |
| 201-300                                                                            | 201-300                | 201-300                | 201-300                |
| 03 FUTURE FOR EACH SEX                                                             | 03 FUTURE FOR EACH SEX | 03 FUTURE FOR EACH SEX | 03 FUTURE FOR EACH SEX |
| 250                                                                                | 250                    | 250                    | 250                    |

1 PLACE OF ASSEMBLY PLAN- FIRST FLOOR  
SCALE 1/8"=1'-0"

EAST 4TH ST

