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COMMUNITY BOARD No. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

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Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire and return to the Community Board 2 office by fax or mail to arrive at least **5 business days** before the Committee meeting. In addition, bring **10 copies plus supporting material requested** to the SLA committee meeting.

Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.

Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the following months meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover request will be granted per application. Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises within 500 ft. of this location including Beer and Wine.
2. Floor plans of the premise, including all tables and chairs and kitchen lay out to be licensed. Please also include any schematics for sidewalk café, backyard garden space and/or rooftop areas if applicable.
3. Provide any plans filed or to be filed with the Buildings Department.
4. Proposed menu, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises.
6. Letter of Understanding or Letter of Intent from the Landlord.
7. Provide proof of community outreach with signatures or letters from Residential Tenants at location and from surrounding buildings. (i.e. a letter from the neighborhood block association or petition in support.)
8. A copy of your NYS Liquor Authority application as it will be submitted to the SLA. (excluding financial information)

Meeting Date: May 5, 2020

APPLICANT INFORMATION:

Name of applicant(s):

HHLP Union Square Associates LLC, HHLP Union Square Lessee LLC, Hersha Hospitality Management LP and Union Square 4th F&B MGMT LLC

Trade name (DBA):

Hyatt Union Square , Bowery Road, Library of Distilled Spirits

Premises address:

76 East 13th Street, New York, New York 10003

Cross Streets and other addresses used for building/premise:

Fourth Avenue

CONTACT INFORMATION:

Principal(s) Name(s):

Naveen Kakarla

Office or Home Address: c/o Hersha Hospitality Management, 510 Walnut Street, 9th floor

City, State, Zip: Philadelphia, PA 19106

Telephone #: () - **email :**

Landlord Name / Contact:

HHLP Union Square Associates LLC

Landlord's Telephone and Fax:

NAMES OF ALL PRINCIPAL(s):

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Naveen Kakarla

See rider attached

Michael Murray

Ashish Parikh

Neil Shah

Bernard Schwartz

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

Hotel with restaurant (currently licensed)

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

☐ a new liquor license (☐ Restaurant ☐ Tavern / On premise liquor ☐ Other)

☐ an UPGRADE of an existing Liquor License

☐ an ALTERATION of an existing Liquor License

☐ a TRANSFER of an existing Liquor License

☐ a HOTEL Liquor License

☐ a DCA CABARET License

☐ a CATERING / CABARET Liquor License

☐ a BEER and WINE License

☐ a RENEWAL of an existing Liquor License

☐ an OFF-PREMISE License (retail)

☒ OTHER : Corporate Change

If upgrade, alteration, or transfer, please describe specific nature of changes:

(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

Corporate Change application of co-licensee Hersha Hospitality Management LP only

If this is for a new application, please list previous use of location for the last 5 years:

N/A. Currently licensed since 2012 under Hotel Liquor License (1264972/1294064)

Is any license under the ABC Law currently active at this location? ☒ yes ☐ no

If yes, what is the name of current / previous licensee, license # and expiration date: _____

HHLP Union Square Associates LLC, HHLP Union Square Lessee LLC, Hersha Hospitality Management LP and
Union Square 4th F&B MGMT LLC; 1264972/1294064, Expiration 2/28/2021

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

☒ yes ☐ no

If yes, please list DBA names and dates of operation:

76 East First Restaurant Corp. d/b/a One and One (OP licenses 2010-2012)

PREMISES:

By what right does the applicant have possession of the premises?

☒ Own ☐ Lease ☐ Sub-lease ☐ Binding Contract to acquire real property ☐ other: _____

Type of Building: ☐ Residential ☒ Commercial ☐ Mixed (Res/Com) ☒ Other: Office

Number of floor: 11 Year Built : 1910

Describe neighboring buildings:

Commercial; Mixed use

Zoning Designation: C6-1

Zoning Overlay or Special Designation (applicable) None

Block and Lot Number: 564 / 45

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? ☒ yes ☐ no

Is the premise located in a historic district? ☐ yes ☒ no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) N/A been approved by the LPC? ☐ yes ☐ no, please explain : _____

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages?

(including sidewalk, roof and yard space) ☐ no ☒ yes : explain Permitted sidewalk cafe

What is the proposed Occupancy? 650

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

☐ no ☒ yes

If yes, what is the maximum occupancy for the premises? 659

If yes, what is the use group for the premises? 4, 5, 6

If yes, is proposed occupancy permitted? ☒ yes ☐ no, explain : _____

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? ☐ yes ☐ no N/A

Do you plan to file for changes to the Certificate of Occupancy? ☐ yes ☒ no

(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise? ☒ no ☐ yes

(if yes, please describe: _____

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 78,174.07 sq. ft.

If more than one floor, please specify square footage by floors: Grnd: 10651.67 sq. ft.; Flrs. 2-roof: 6138.40 sq. ft.

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

Sidewalk Cafe: 450 sq. ft.

If more than one floor, what is the access between floors? Elevator, Stairs

How many entrances are there? 5 How many exits? 5 How many bathrooms ? 5

Is there access to other parts of the building? X no _____ yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 84 Total table seats? 218

Total number of bars? 2 Total bar seats? 22

Total number of "other" seats? 44 please explain : Sidewalk cafe: 20 tables, 40 seats

Total OVERALL number of seats in Premises : 282

BARS:

How many * stand-up bars / bar seats are being applied for on the premises? Bars ² Seats ²²

How many service bars are being applied for on the premises? 0

Any food counters? X no yes, describe :

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes:

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar Bar & Food X Restaurant Club/ Cabaret X Hotel Other:

What are the Hours of Operation?

Sunday: _____ Monday: _____ Tuesday: _____ Wednesday: _____ Thursday: _____ Friday: _____ Saturday: _____
Hotel 6:30am-4am daily / Restaurant 6:30am-2am daily / Sidewalk Cafe 7am-10pm
_____ to _____ _____ to _____ _____ to _____ _____ to _____ _____ to _____ _____ to _____

Will the business employ a manager? _____ no ☒ yes, name / experience if known : Already employed

Will there be security personnel? ☒ no _____ yes(if yes, what nights and how many?) _____

Do you have or plan to install French doors, accordion doors or windows that open? ☒ no _____ yes _____ no changes

If yes, please describe : Doors and windows close 10pm daily

Will you have TV's ? ☒ no _____ yes (how many?) _____

Type of MUSIC / ENTERTAINMENT: _____ Live Music _____ Live DJ _____ Juke Box ☒ Ipod / CDs _____ none

Expected Volume level: ☒ Background (quiet) _____ Entertainment level _____ Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? ☒ no _____ yes

IF YES, will you be using a professional sound engineer? _____

Please describe your sound system and sound proofing: The sound system consists of speakers playing background music in the restaurant, bar and lobby.

Will you be permitting: _____ promoted events _____ scheduled performances _____ outside promoters

_____ any events at which a cover fee is charged? ☒ private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? ☒ no _____ yes (if yes, please attach plans)

Will you be utilizing _____ ropes _____ movable barriers ☒ other outside equipment (describe) _____
Planer boxes and movable partitions (no changes)

Are your premises within 200 feet of any school, church or place of worship? ☒ no _____ yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 ½ " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: _____ Phone: _____

Address: _____

Email : _____

Application submitted on
behalf of the applicant by:

DocuSigned by:

_____

271B267DCC75413...

Signature

Print or Type Name Martha M. Redo

Title Attorney

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.





Community Board 2, Manhattan
SLA Licensing Committee
Carter Booth, Co-Chair
Robert Ely, Co-Chair

Current and previous licenses

Current Licenses Held

York Street Lessee DE LLC; York Street LLC & Hersha Hospitality Management LP
Serial # 1309768

Hersha Hospitality Management LP
Serial # 1158622

York Street Lessee DE LLC; York Street LLC & Hersha Hospitality Management LP
Serial #1277584

Hersha Hospitality Management LP and Graffiti Earth LLC
Serial #1240859

Hersha Hospitality Management LP
Serial #1209935

44 White Plains LLC & Hersha Hospitality Management LP
Serial #1309141

HCIN Maiden Hotel Assoc LLC, HCIN Maiden Hotel Lessee LLC, Hersha Hospitality Management LP
and Butler House 1 LLC
Serial #1219395

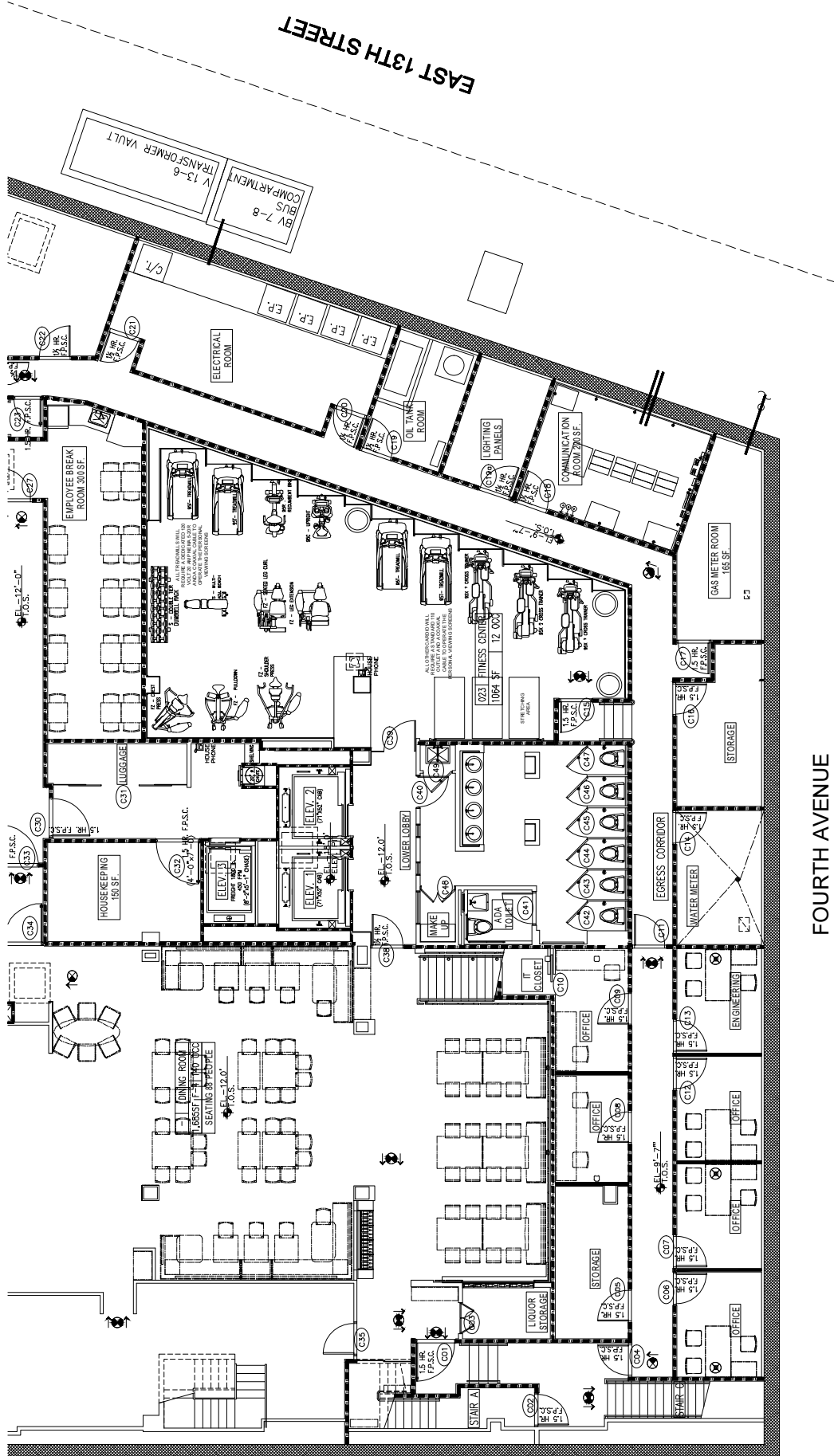
237 W. 54th Owners LLC, Hersha Hospitality Management LP and RLJ Rest LLC
Serial #1275859

Previous Licenses held

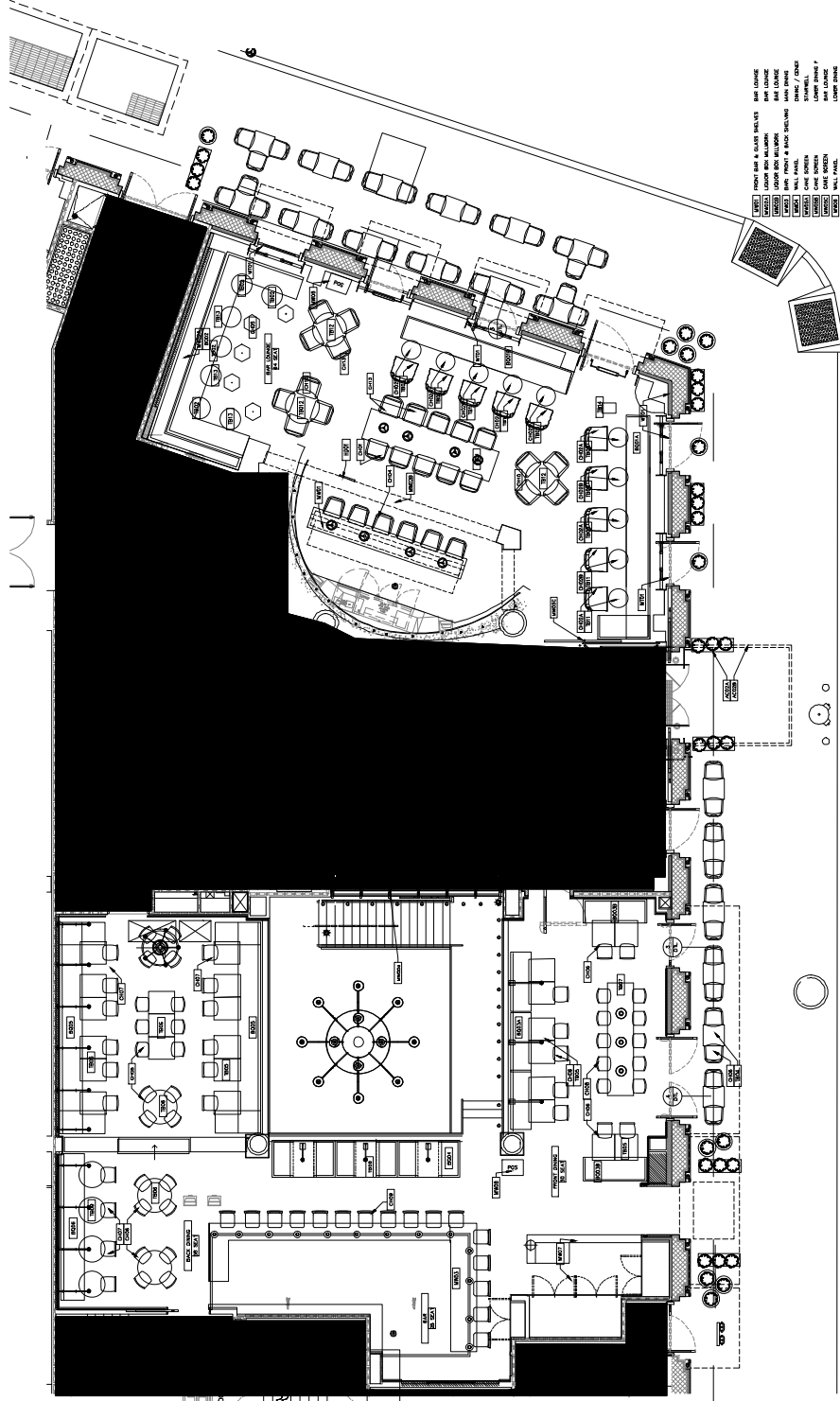
44 White Plains LLC & Hersha Hospitality Mgmt LP d/b/a Hyatt House White Plains
Serial #1212120

Risingsam Hospitality LLC d/b/a Sheraton JFK Airport Hotel
Serial #1189193

44 Pearl St Lessee LLC & Hersha Hospitality Mgmt LP d/b/a Hampton Inn Pearl Street
Serial #1296367

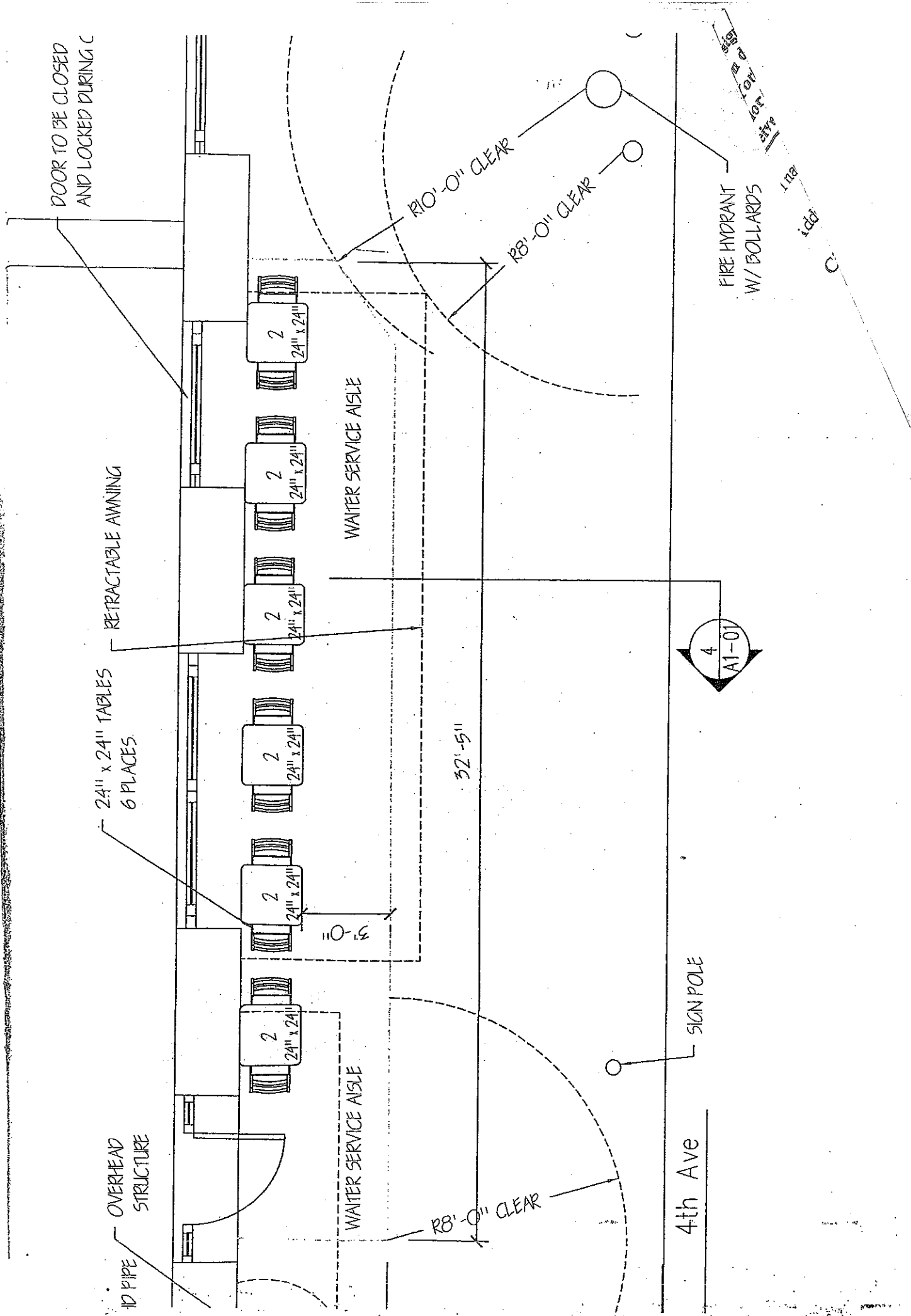


Ground floor

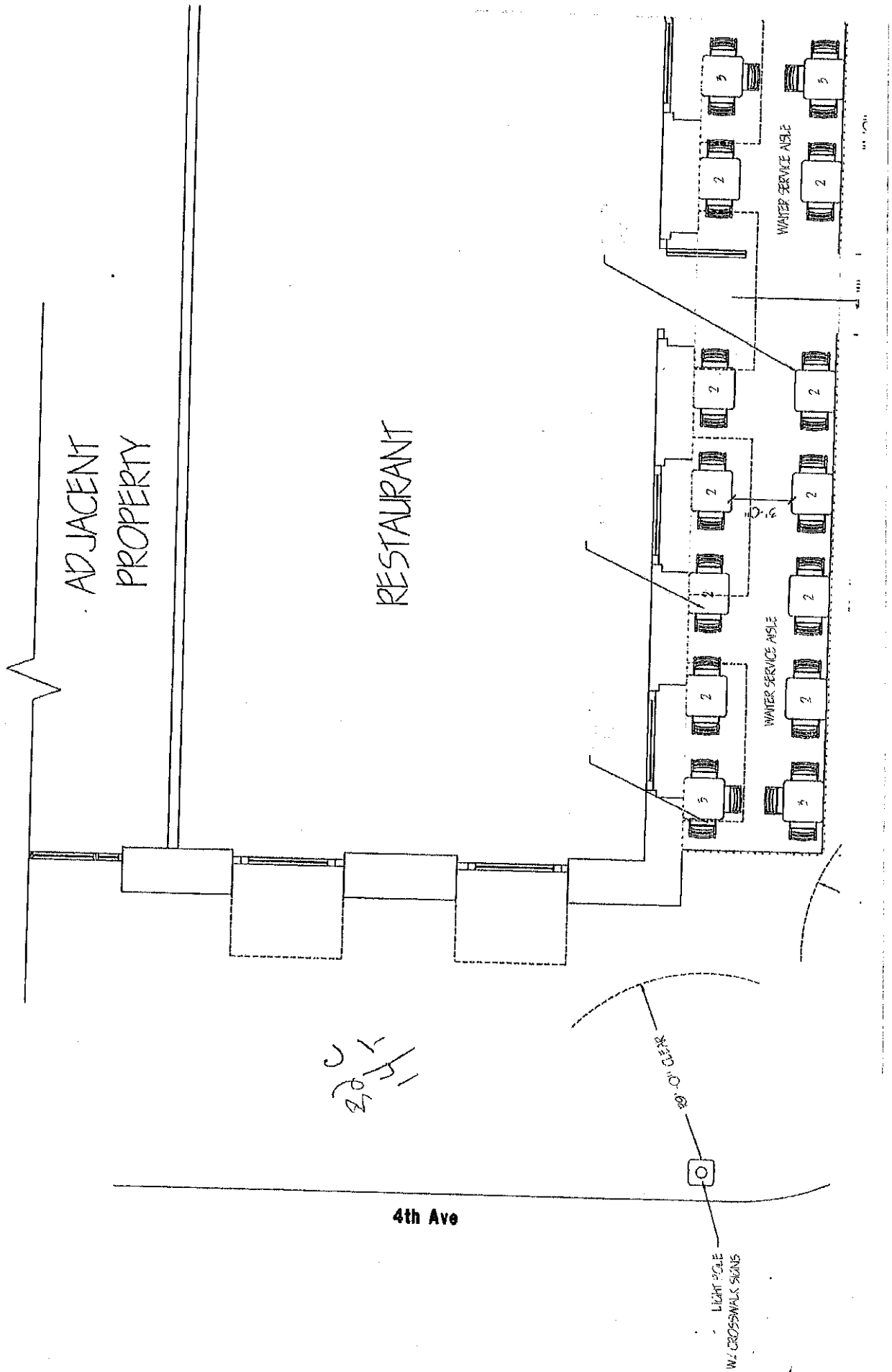


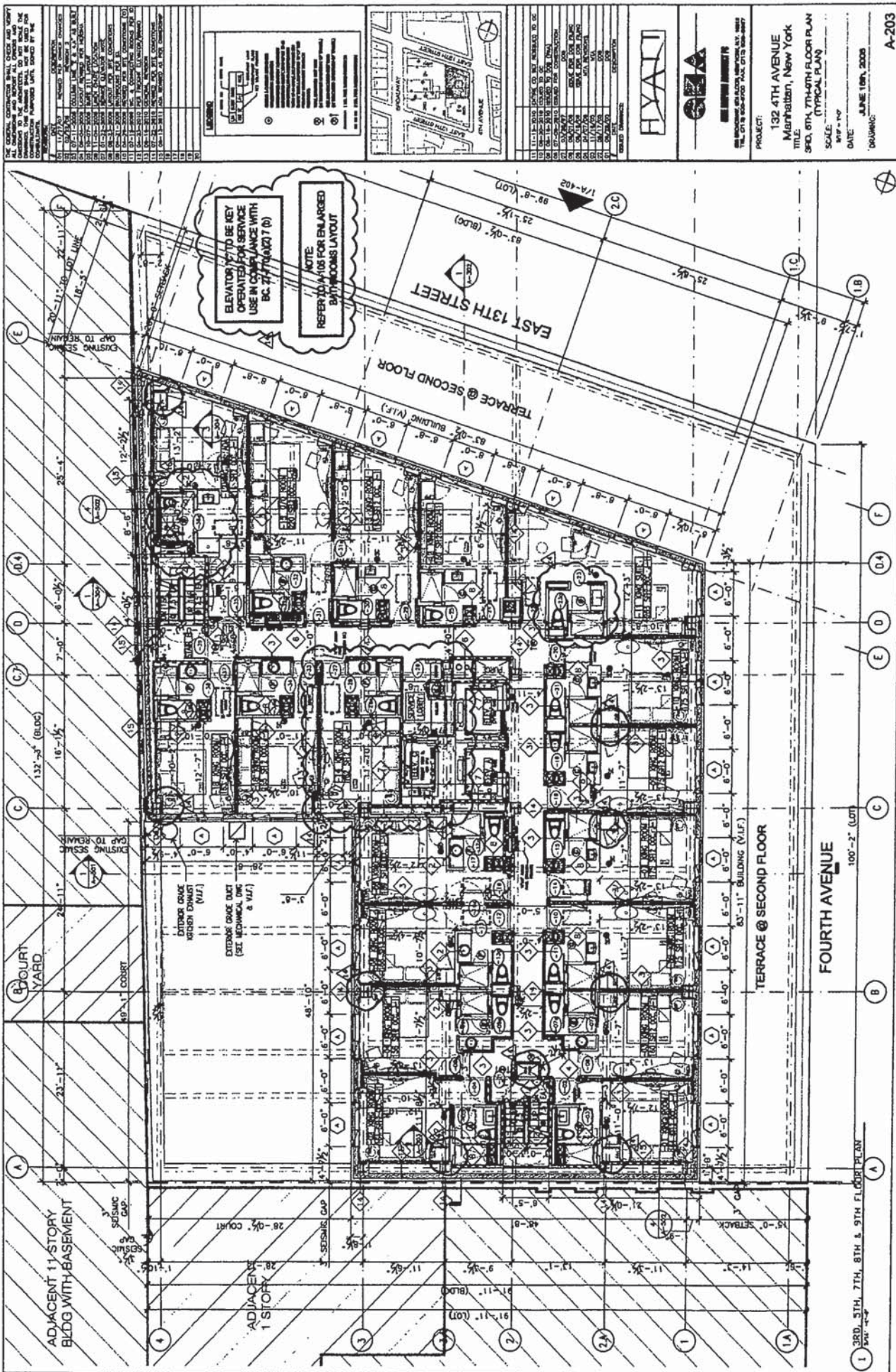
1 PLAN: STREET LEVEL
SCALE 1" = 1'-0"

Fourth Avenue Sidewalk Cafe



13th Street Sidewalk Cafe





BREAKFAST

FRESH BAKED PASTRIES 4

croissant, chocolate croissant, or muffin

RICOTTA 12

local honey, thyme

FRESH FRUIT & BERRIES 11

mint

GREEK YOGURT & GRANOLA 13

homemade granola, coconut milk, berries

ORGANIC GRAIN OATMEAL 13

brandy-poached fruit, seeds

TWO ORGANIC EGGS 14

potatoes, grilled country bread

ORGANIC EGG SANDWICH 15

bacon, fontina, swiss chard, sriracha aioli

GREENMARKET FRITTATA 16

mushroom, tomato, spinach, fontina

WEST COAST TOAST 17

avocado, poached eggs, anaheim chili salsa

CANADIAN BACON & CHEDDAR OMELETTE 14

fine herbs, mixed greens

SHORT RIB BENEDICT 16

grainy mustard hollandaise, potatoes

STEAK & EGGS 26

romesco, mixed greens

BRIOCHE FRENCH TOAST 15

strawberry, mascarpone cream

WHOLE GRAIN PANCAKES 15

blueberry, maple syrup

SMOKED SALMON 15

orwasher's everything bagel, fixings

SIDES 8

SMOKED BACON

CHICKEN APPLE SAUSAGE

SAUTÉED SPINACH, SHALLOT BUTTER

CRISPY POTATOES, PARMESAN

CONTINENTAL BREAKFAST 18

fresh baked pastries, juice,
and la colombe coffee

THE AMERICAN 25

two organic eggs,
chicken-apple sausage
or smoked bacon, potatoes,
toast, la colombe coffee, juice

JUICES

ORANGE 7

GRAPEFRUIT 7

NY STATE APPLE CIDER 7

GOOD MOOD cucumber, celery,
swiss chard, apple, kale, lime 8

CUP OF JOE

LA COLOMBE COFFEE 4

COLD-BREW ICED COFFEE 4.5

CAPPUCCINO 4.5

CAFÉ LATTE 5

CAFÉ MACCHIATO 4

ESPRESSO 4

MOCHA 5

POT OF TEA 4

EARL GREY

ENGLISH BREAKFAST

SENCHA GREEN

CHAMOMILE

PEPPERMINT

FRENCH VERVEINE

ROOIBOS

Consuming raw or undercooked foods may increase your risk of illness. Please inform your server if anyone in your party has a food allergy.

BRUNCH

DRINKS

JUST A REALLY GOOD BLOODY MARY	celery, horseradish, dijon, choice of spirit	13
SPRITZ	aperol, chardonnay, soda, orange	13
NITRO COLD BREW	from la colombe	6
GOOD MOOD	cucumber, celery, swiss chard, apple, kale, lime	8

DIPS, SPREADS & BREADS

WHITE BEAN HUMMUS 13
za'atar, olive oil, flatbread

RICOTTA 12
local honey, thyme

CRUSHED AVOCADO 13
chimichurri, seeded corn cracker

SMALL PLATES

FRESH FRUIT AND BERRIES 11
mint

GREEK YOGURT AND GRANOLA 13
homemade granola,
coconut milk, berries

ORGANIC GRAIN OATMEAL 13
brandy-poached fruit, seeds

LIONI BURRATA 14
charred baby carrots,
walnut pesto

BABY GEM SALAD 14
pickled butternut squash,
apple, fennel, pomegranate,
lemon tahini

STEAK TARTARE 15
grainy mustard, caper,
soft herbs

EGGS 'N SUCH

TWO ORGANIC EGGS 14
potatoes, grilled country bread

ORGANIC EGG SANDWICH 15
bacon, fontina, swiss chard,
sriracha aioli

GREENMARKET FRITTATA 16
mushroom, tomato,
spinach, fontina

WEST COAST TOAST 17
avocado, poached eggs,
anaheim chili salsa

HUEVOS RANCHEROS 16
chorizo, black beans, queso
fresco, salsa verde

WHOLE GRAIN PANCAKES 15
blueberry, maple syrup

BRIOCHE FRENCH TOAST 15
strawberry, mascarpone cream

LUNCH

CHOPPED SALAD 16
romaine, travisano, green beans,
carrot, avocado, feta, lemon
chicken 8 tuna 10

BOWERY BURGER 18
aged cheddar, caramelized onion,
special sauce, fries

USQ MARKET GRAIN BOWL 19
fried egg, wild rice, red quinoa,
lentils, broccoli, market greens,
mushroom, sunflower
chicken 8 salmon 10

RIGATONI 22
short rib ragu, fontina

STEAK & EGGS 28
romesco, mixed greens

FRIED CHICKEN & WAFFLE 19
togarashi spiced maple syrup

SMOKED SALMON 15
orwasher's everything
bagel, fixings

SIDES 8

SMOKED BACON

CHICKEN APPLE SAUSAGE

ROASTED BROCCOLI

CRISPY POTATOES

Consuming raw or undercooked foods may increase your risk of illness. Please inform your server if anyone in your party has a food allergy.

PRIX FIXE DINNER: 3 COURSES, \$39 PER GUEST

Choice of one Small Plate, one Dish, and one Dessert

SMALL PLATES

CRUSHED AVOCADO 13
chimichurri, seeded corn cracker

SWEET POTATO HUMMUS 13
pomegranate, za'atar flatbread

LIONI BURRATA 14
walnut pesto, sourdough

BABY GEM SALAD 14
pickled butternut squash, yogurt tahini,
soft herbs, seeds

WINTER SQUASH SOUP 12
pumpkin seed, roasted pear, coconut, lime

ROASTED BEETS 14
herb goat cheese, pistachios, citrus

SALMON TARTARE CRISPY RICE 14
spicy mayo, scallion, sesame

STEAK TARTARE 15
grainy mustard, caper, grilled sourdough

CRISPY BRUSSELS 13
clothbound cheddar, pecans,
bacon, maple mustard

BLOOMING MUSHROOM 14
togarashi, yuzu kosho aioli

ROASTED CAULIFLOWER 12
pine nut, grapes, chili-garlic vinaigrette

CLASSIC MEATBALLS 14
beef, creamy polenta, parmesan

SIDES

BROCCOLI RABE 10

FRENCH FRIES 8

CRISPY POTATOES 8
garlic, shallot butter

DISHES

EGGPLANT PARMESAN 21
jersey tomato, mozzarella, basil

USQ MARKET GRAIN BOWL 18
miso roasted squash, wild rice, quinoa, lentils,
market greens, mushroom, sunflower
chicken 8 salmon 10

SHORT RIB RIGATONI 22
roasted tomato, fontina

ROASTED SALMON 27
black barley, chorizo, lemon-saffron butter

GRILLED BRANZINO 28
dill potatoes, charred lemon, kale cream

MUSSELS AND GULF SHRIMP 27
braised fennel, spicy tomato, preserved lemon,
basil, garlic toast

HEARTH ROASTED CHICKEN 26
wild rice, swiss chard, market carrots, anaheim chili

BOWERY BURGER 18
aged cheddar, caramelized onion,
pickles, special sauce, fries

GRILLED ADOBO PORK CHOP 28
rancheros beans, apple sauce,
chili lime sweet potato

STEAK FRITES 29
broccoli rabe, pink peppercorn sauce

DESSERT

CHOCOLATE POT DE CRÈME 10
pistachio sandy

PUMPKIN CHEESECAKE 10
gingersnap crumb, spiced pear

COOKIES & MILK 10
salted chocolate chip

ICE CREAM & SORBET
one scoop 3
three scoops 9

Consuming raw or undercooked foods may increase your risk of illness. Please inform your server if anyone in your party has a food allergy.

BOWERY ROAD

ALL DAY IN ROOM DINING MENU
11:30AM-MIDNIGHT

TO SHARE

Pinto Bean Hummus 10
mole spice, seeds, flatbread

Ricotta 10
grilled country bread

Lioni Burrata 14
blackberries, mizuna, basil,
pistachio

SMALL PLATES

Snapper Crudo 14
pineapple gazpacho, radish, mint

Peekytoe Crab Toast 14
preserved lemon, jalapeno, basil

Steak Tartare 15
stout mustard, crispy sunchokes,
pecorino

Wedge Salad 12
sprouts, herbs, radish, buttermilk

Tomato & Melon Salad 14
ricotta salata, soft herbs

Endive Salad 14
local plums, kohlrabi, goat cheese,
hazelnuts

PLANTS & GRAINS

Summer Salad 14
pole beans, snap peas, feta,
gooseberries

Roasted Cauliflower 12
pine nut cream, grapes,
garlic-honey vinaigrette

USQ Market Grain Bowl 15
farro, quinoa, lentils, avocado,
broccoli, mushrooms, sunflower

DISHES

Seared Tuna Salad 18
asparagus, sweet potato, fennel,
six minute egg

Rigatoni 18
short rib-pork ragu, tomato,
caciocavallo

Bowery Burger 15
pat lafrieda beef, caramelized
onion, monterey jack, special
sauce, fries

Grilled Chicken Sandwich 14
jerk aioli, pickles, fries

Roasted Ora King Salmon 24
bulgur, apple, beets, buttermilk

Amish Beer Can Chicken 19
smoked wheat, labne, anaheim
chili salsa

Creekstone Skirt Steak 25
roasted fingerlings, scallions,
roasted garlic vinaigrette

SIDES

Sauteed Spinach 8
shallot butter

Crispy Potatoes 8
shallot cream, chive, bacon crumbs

French Fries 7

DESSERTS

'Almond Joy' Layer Cake 10
devil's food, coconut mousse,
almond ganache, chocolate glaze,
toasted coconut 10

**Greenmarket Strawberry
Cheesecake 10**
macerated strawberries, candied
pistachios, pistachio-graham
cracker crust, berry sorbet

BR Sundae 9
banana-butterscotch, brandied
cherry and rocky road ice creams,
salted caramel, whipped cream,
candied pecans, honeycomb

PLEASE DIAL 0 FOR IN ROOM DINING. THERE IS A \$5 DELIVERY CHARGE FOR IN ROOM DINING.

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF ILLNESS. PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

BOWERY ROAD

IN ROOM DINING BREAKFAST

6:00AM-11:30AM

Fresh Baked Pastries 4 croissant, chocolate croissant, muffin or scone

Ricotta 10 orange blossom honey, grilled bread

Fresh Fruit and Berries 10 mint, lime

Five Acre Farms Greek Yogurt and Granola 12 berries, coconut

Organic Grain Hot Cereal 12 brandy poached fruit, seeds

JAR OF JUICE 8

Orange

Grapefruit

NY State Apple Cider

CUP OF JOE

La Colombe Coffee 3.5

Cold-Brew Ice Coffee 4

Cappuccino 4

Café Latte 4.5

Café Macchiato 3.5

Espresso 3.5

Mocha 4.5

CONTINENTAL BREAKFAST 18

fresh baked pastries, juice and La Colombe coffee

Two Organic Eggs 13

five acre farm organic eggs,
potatoes, grilled country bread

Organic Egg Sandwich 14

bacon, fontina, swiss chard,
sriracha aioli

Egg White Frittata 15

zucchini, asparagus, tomato,
goat cheese

**Canadian Bacon-Cheddar
Omelette 14**

fine herbs, mixed greens

Steak and Eggs 25

sunny side up eggs, mixed greens

Almond Crusted French Toast 14

pineapple foster, devonshire cream

Whole Grain Pancakes 14

whipped ricotta, blueberry-maple
syrup

Smoked Salmon 14

orwasher's everything bagel, fixings

SIDES 6

Smoked Bacon

Chicken Sausage

Sauteed Spinach, shallot butter

Crispy Potatoes, parmesan

POT OF TEA 4.5

Early Grey

English Breakfast

Sencha Green

Chamomile

Peppermint

French Verveine

Rooibos

THE AMERICAN 25

two five acre farm eggs, chicken-apple sausage or smoked bacon,
potatoes, toast, La Colombe coffee, juice

PLEASE DIAL 0 FOR IN ROOM DINING BY 10:45AM IF YOU WOULD LIKE TO PRE-ORDER BREAKFAST FOR DELIVERY AFTER 6:45AM.

THERE IS A \$5 DELIVERY CHARGE FOR IN ROOM DINING.

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF ILLNESS. PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

PRIX FIXE LUNCH: 2 COURSES, \$22 PER GUEST

Choice of any Dip, Spread & Bread or Small Plate along with any Sandwich, Salad or Bowl.

DIPS, SPREADS & BREADS

CRUSHED AVOCADO 13
chimichurri, seeded corn cracker

SWEET POTATO HUMMUS 13
pomegranate, za'atar flatbread

LIONI BURRATA 14
walnut pesto, sourdough

SMALL PLATES

BABY GEM SALAD 14
pickled butternut squash, yogurt tahini,
soft herbs, seeds

ROASTED BEETS 14
herb goat cheese, pistachios, citrus

WINTER SQUASH SOUP 12
pumpkin seed, roasted pear, coconut, lime

SALMON TARTARE CRISPY RICE 14
spicy mayo, scallion, sesame

STEAK TARTARE 15
grainy mustard, caper, grilled sourdough

SIDES

BROCCOLI RABE 10

CRISPY POTATOES 8
garlic, shallot butter

FRENCH FRIES 8

SANDWICHES, SALADS & BOWLS

USQ MARKET GRAIN BOWL 18
miso roasted squash, wild rice, quinoa, lentils,
market greens, mushroom, sunflower
chicken 8 salmon 10

WEST COAST TOAST 17
avocado, poached eggs, anaheim chili salsa

CHOPPED SALAD 16
romaine, travisano, green beans,
carrot, avocado, feta, lemon
chicken 8 salmon 10

VEGGIE BURGER 17
green goddess, avocado, lettuce, tomato

SHORT RIB RIGATONI 22
roasted tomato, fontina

ROASTED TURKEY SANDWICH 15
fontina, red onion, herb aioli

FRIED CHICKEN SANDWICH 16
spicy slaw, chipotle aioli, pickled pineapple, fries

BOWERY BURGER 18
aged cheddar, caramelized onion,
pickles, special sauce, fries

SHORT RIB AND MUSHROOM PANINI 19
muenster, salsa verde, baby arugula

SPICY MUSSELS MARINARA 19
braised fennel, preserved lemon, basil, garlic toast

DISHES

ROASTED SALMON 27
black barley, chorizo, lemon-saffron butter

HEARTH ROASTED CHICKEN 26
wild rice, swiss chard, market carrots, anaheim chili

STEAK FRITES 29
broccoli rabe, pink peppercorn sauce

Consuming raw or undercooked foods may increase your risk of illness. Please inform your server if anyone in your party has a food allergy.

PRINCIPAL BARTENDER'S PRIVATE STUDY

MALA PALOMA 14

Cabeza Tequila, Aviation Gin, Grapefruit Soda, Honey, Cardamom

LAZY LOVER 14

Charbay Grapefruit Vodka, Dry Lavender Soda, Violette, Dolin Blanc

REVOLUTION CALLING 14

Cana Brava Rum, Plantation 3 Star, Rhum JM White, Mexican Coca-Cola, Branca Menta

PARLO AMERICANO 14

Tanqueray Gin, Dry Rhubarb Soda, Campari, Noilly Prat Dry Vermouth

YOUNG MULA 14

Luksusowa Vodka, Ginger Beer, Allspice, Orange Blossom

RED QUEEN 15

Luksusowa Vodka, Gooseberry, Lavender, Joseph-Cattin Sparkling Rosé

CHERRY COBBLER 15

Amontillado Sherry, Sour Cherry, Maurin Quina, Joseph Cattin Sparkling Rosé

DEVIL'S DAUGHTER 15

Del Maguey Vida Mezcal, Habanero, Campari, Pineapple, Allspice

TRYST IN MEXICO 15

Milagro Reposado Tequila, Illegal Joven Mezcal, Dates, Oloroso Sherry, Amaro Nonino, Black Cardamom

WESTERN ADDITION 15

Tapatio Blanco Tequila, Rhubarb, Sparkling Sake, Novo Fogo Aged Cachaca, Madagascar Peppercorn

EASY RIDER 15

Coconut Fat-washed Wild Turkey Rye, Amontillado Sherry, High West Campfire, St. George Apple Brandy, Pineapple, Lemongrass, Curry

I LIKE TO MATCHA 16

Encanto Barkeep's Whimsy Pisco, Plantation Pineapple, Matcha, Tonka Bean, Blume Apricot Eau-de-Vie, Egg White, Cream

CUPID'S SIN 16

Bombay Sapphire Gin, Strawberry, St. George Raspberry Brandy, Absinthe, Campari, Egg White, Cream

9 GODDESSES 16

Encanto Barkeep's Whimsy Pisco, Guava, Escubac, Bruto Americano, Tahini, Honey, Coriander

LUANA PASSION POTION 13

Mount Gay Black Barrel Rum, Passionfruit, Busnel Calvados, Orgeat, Laphroaig 10, Coconut

PRETTY BOY FLOYD 16

Honeydew-Infused Hendrick's Gin, Kaffir, Cocchi Americano, Fino Sherry

MADMAN 16

Suntory Toki Japanese Whiskey, Black Truffle, Honey, Cardenal Mendoza Spanish Brandy

BLACK ROSE 16

Rose Hip-Infused Jameson Black Barrel, Lustau Vermut, Byrrh, Yellow Chartreuse, Bruto Americano, Campari

CURATED CLASSIC COCKTAILS

MOJITO 13

Plantation 3 Star, Cane Brava Rum, Rhum JM, Mint, Lime

MAI TAI 13

Appleton Signature Blend, Rhum Clement VSOP, Orgeat, Dry Curacao, Lime

HEMINGWAY DAIQUIRI 13

Plantation 3 Star, Cane Brava Rum, Rhum JM, Luxardo Maraschino, Grapefruit, Lime

AVIATION 13

Aviation Gin, Luxardo Maraschino, Creme de Violette, Lime

TOMMY'S MARGARITA 13

Cabeza Tequila, Agave, Lime

MANHATTAN COCKTAIL OLD

FORMULA NO. 2 15

Rittenhouse Rye, Dolin Rouge, Grand Marnier, Angostura Bitters

MINT JULEP 15

Four Roses Bourbon, Mint, Sugar

SAZERAC 15

Rittenhouse Rye, Absinthe, Peychaud's Bitters, Angostura Bitters, Demerara

FOR AN EXPANDED LIST OF CLASSIC COCKTAILS, PLEASE INQUIRE WITH YOUR SERVER OR BARTENDER.

DIPS SPREAD & BREAD

FAVA BEAN

HUMMUS 10
whole wheat
flatbread

RICOTTA 10

grilled country
bread

CRUSHED

AVOCADO 12
salsa, seeded corn
cracker

LIONI

BURRATA 14
blood orange,
mizuna, basil

SANDWICHES

GRILLED CHICKEN

SANDWICH 14
jerk aioli,
monterey jack,
pickles, fries

SMALL PLATES

PEEKYTOE CRAB

TOAST 14
preserved lemon,
jalapeno, basil

SNAPPER CRUDO 14

pinapple gazpacho,
radish, mint

STEAK TARTARE 15

stout mustard,
crispy sunchokes,
pecorino

CRISPY BAKED

POTATO 10
french onion cream,
bacon, chive

LAMB RIBS 16

tamarind, yogurt

BLOOMING

MUSHROOM 12
togarashi, yuzu
kosho aioli

BOWERY BURGER 16

pat lafrieda beef,
caramelized onion,
monterey jack,
special sauce,
fries

WINES BY THE GLASS

SPARKLING

Billecart-Salmon
Brut Reserve NV
Champagne,
France
19
Domaine Joseph
Cattin, Crémant
d'Alsace Brut
Rosé NV, France
13
Desiderio Jeio
Prosecco Brut NV,
Veneto, Italy
11

ROSE

Chêne Bleu Rosé
Vaucluse, Rhone,
France 2016
12

DRAUGHT 7

Green Flash Brewing Co. IPA
Bell's Brewery Oberon Wheat Ale
Two Roads Worker's Comp Saison
Firestone Walker Pivo Pils
Wölffer Rosé Cider

WHITE

Chardonnay,
Sandhi, Santa
Barbara County,
California 2014
14
Sauvignon Blanc,
Jean-Paul Bal-
land, Sancerre,
France 2015
12
Muscadet
Sèvre-et-Maine
Sur Lie, Domaine
Michel Brégeon,
Loire Valley,
France 2014
11
Chenin Blanc,
The Terraces,
Clarksburg,
California 2015
13
Riesling, Ansgar
Clüsserath Trit-
tenheimer
Apotheke, Kabi-
nett, Mosel,
Germany 2015
14

RED

Cabernet
Sauvignon,
Routestock,
Napa Valley,
California 2015
14
Pinot Noir,
Elouan,
Oregon 2015
13
Nebbiolo,
Produttori di
Carema Classico,
Piedmont, Italy
2014
15
Grenache, Bonny
Doon Vineyard,
Clos de Gilroy,
Monterey County,
California 2015
12
Malbec, Terra
Rosa, Old Vine,
Mendoza,
Argentina 2014
11

BOTTLES & CANS 6

Montauk Summer Ale
Bluepoint Toasted Lager
Allagash White
Yuengling Lager
Fat Tire Amber Ale
Sankaty Light Lager

PRIVATE DINING

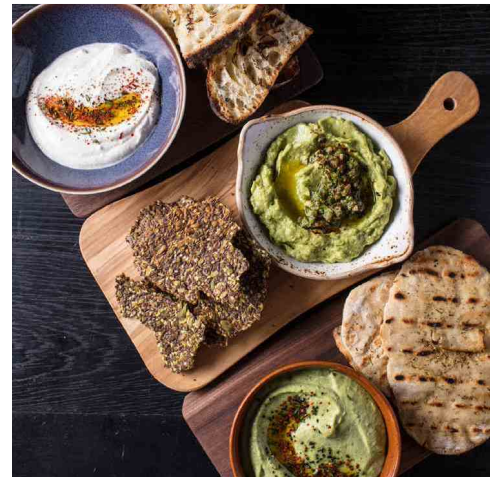
BOWERY
ROAD

SPRING 2019



PRIVATE DINING AT BOWERY ROAD

Bowery Road is a neighborhood American restaurant. Chef Ron Rosselli serves flavorful and thoughtfully prepared dishes inspired by long relationships with local farmers and purveyors, and loaded with produce from the Union Square Greenmarket. Located in a landmark building, Bowery Road's sophisticated yet relaxed design incorporates oak panels, blackened steel and rich leather banquettes, all inspired by the historic Bowery District in which the restaurant sits. A 30-foot custom chandelier with topaz glass sconces spans the upper and lower floors, inviting guests to explore the cellar level private and semi-private dining areas.



IN-HOUSE EVENTS

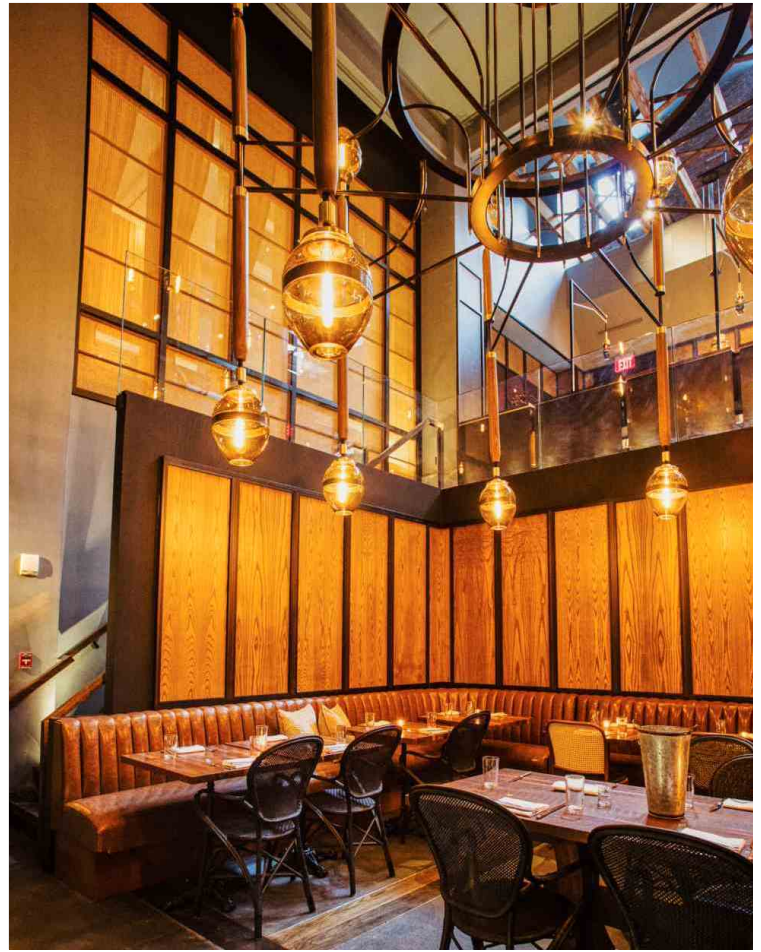
THE CHANDELIER ROOM

Seated: 40

Reception: 60

Food & Beverage Minimums:

Lunch: \$500, Dinner: \$2,000



IN-HOUSE EVENTS

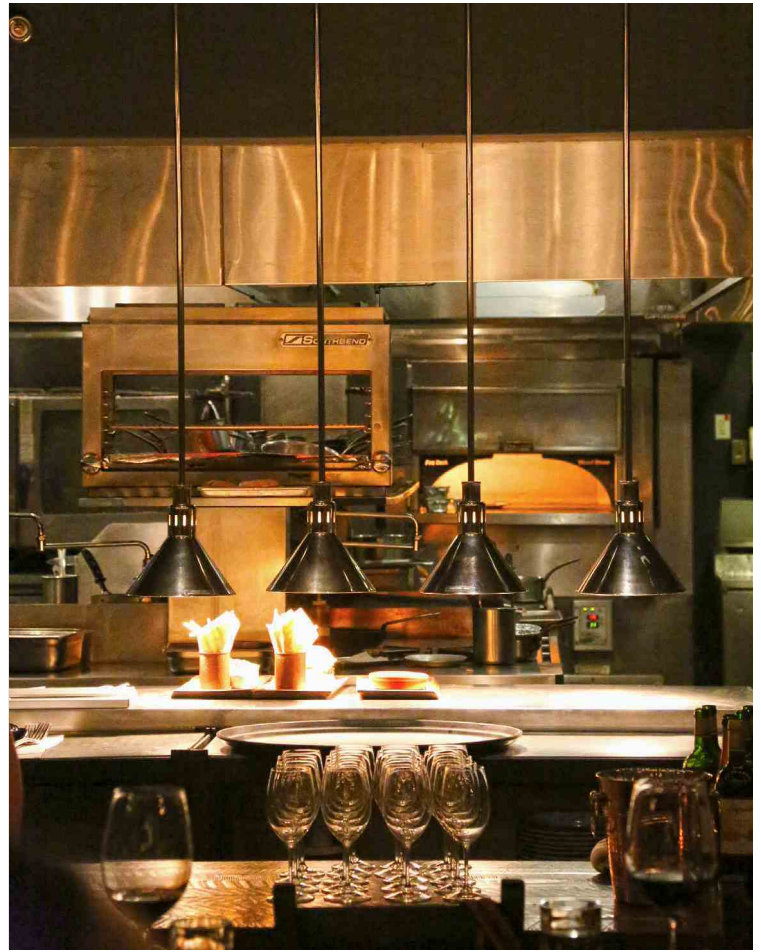
THE CHEFS TABLE

Seated: 40

Reception: 60

Food & Beverage Minimums:

Lunch: \$500, Dinner: \$2,500

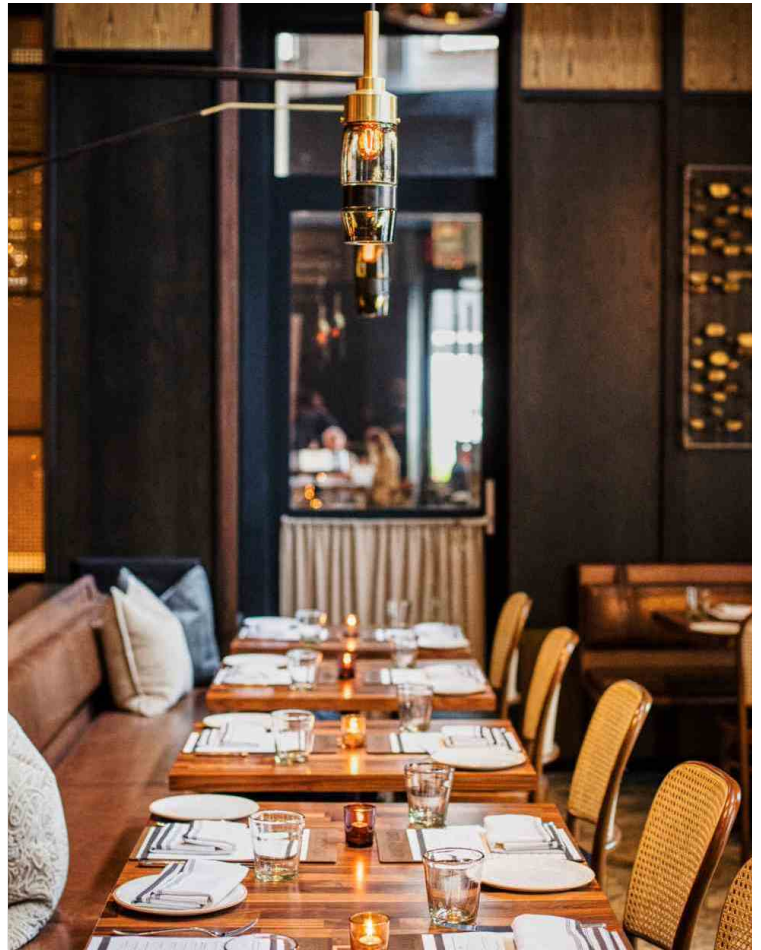


IN-HOUSE EVENTS

FULL RESTAURANT

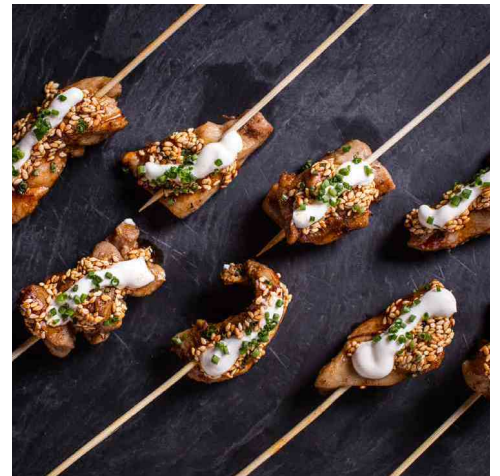
Reception: 150

**Based on date & time.
Please inquire for buyout
pricing options.*



PRIVATE DINING MENUS & BEVERAGE PACKAGES

Bowery Road offers a memorable variety of passed, plated and large format menu options. Pair your selections with handcrafted cocktails, or choose from over 1,000 spirits housed at our sister bar, The Library of Distilled Spirits. Our Private Events Team will help craft your menu and provide personalized service throughout your event.



"I have hosted many wine dinners and to date none have been as delicious, thoughtful, warmly hosted, and beautifully paired as last night. I am so grateful for your hospitality. We look forward to returning soon!"

- LAURA B.

"Staff was fantastic!!"

- TOM S.

BREAKFAST

\$30/guest, served family-style

STARTERS

included

PASTRY BASKET

croissant, chocolate croissant,
muffin, cinnamon roll

GREEK YOGURT AND GRANOLA

berries, coconut

FRESH FRUIT AND BERRIES

mint

MAIN COURSES

choose 3 items

EGGS BENEDICT

grainy mustard hollandaise

SOFT SCRAMBLED EGGS

gruyere, fine herbs, mixed greens,
grilled country bread

SMOKED SALMON

orwaser's everything bagel, fixings

GREEN MARKET FRITTATA

english peas, broccoli, spinach,
tomato, fontina cheese

WAFFLE

blueberry, maple syrup

BRIOCHE FRENCH TOAST

strawberries, mint, devonshire cream

WEST COAST TOAST

avocado, poached eggs,
anaheim chili salsa

STEAK AND EGGS

romesco sauce,
mixed greens

SIDES

choose 2 items

SMOKED BACON

CHICKEN SAUSAGE

SAUTEED GREENS, SHALLOT BUTTER

CRISPY POTATOES, PARMESAN

BRUNCH

\$40/guest, served family-style

APPETIZERS

choose 3 items

PASTRY BASKET

croissant, chocolate croissant,
blueberry muffin, coffee cake

WHITE BEAN HUMMUS

za'atar, olive oil, whole wheat flatbread

CRUSHED AVOCADO

chimichurri, seeded corn cracker

MARKET SALAD

green goddess, puffed grains

RICOTTA

orange blossom honey, grilled bread

FRESH FRUIT AND BERRIES

mint

GREEK YOGURT AND GRANOLA

berries, coconut

SMOKED SALMON

orwasher's everything bagel, fixings

PEEKYTOE CRAB TOAST

chipotle aioli, jalapeño, basil

LIONI BURRATA

snap peas, gooseberries, tomato vinaigrette

MAIN COURSES

choose 3 items

ORGANIC GRAIN OATMEAL

brandy poached fruit, seeds

SOFT SCRAMBLED EGGS

gruyere, fine herbs, mixed greens,
grilled country bread

WEST COAST TOAST

avocado, poached eggs,
anaheim chili salsa

GREEN MARKET FRITTATA

english peas, broccoli, onion, spinach,
fontina cheese

EGGS BENEDICT

grainy mustard hollandaise

BRIOCHE FRENCH TOAST

strawberries, mint, devonshire cream

SEARED TUNA SALAD

watercress, black radish,
cucumber, poke vinaigrette

USQ MARKET GRAIN BOWL

wild rice, quinoa, lentils, avocado,
broccoli, mushrooms, sunflower

FRIED CHICKEN & WAFFLES

togarashi spiced maple syrup

STEAK & EGGS

romesco sauce, mixed greens

SIDES

choose 2 items

SMOKED BACON

CHICKEN SAUSAGE

SAUTEED GREENS, SHALLOT BUTTER

CRISPY POTATOES, PARMESAN

LUNCH

\$40/guest, served family-style

APPETIZERS

choose 3 items

WHITE BEAN HUMMUS

za'atar, olive oil,
flatbread

CRUSHED AVOCADO

chimichurri, seeded corn cracker

RICOTTA

orange blossom, grilled country bread

LIONI BURRATA

sugar snap peas, gooseberries,
tomato vinaigrette

MARINATED BEETS

citrus, yogurt, spiced pistachios

LAMB MEATBALLS

tomato, grits

MARKET SALAD

green goddess, puffed grains

CAESAR WEDGE

parmesan, croutons

PEEKYTOE CRAB TOAST

jalapeño, basil, chipotle aioli

MAIN COURSES

choose 3 items

BOWERY BURGER

aged cheddar, caramelized onion,
special sauce, fries

GRILLED CHICKEN SALAD

shaved vegetables, olives,
lemon-herb vinaigrette

CERTIFIED ANGUS BAVETTE CUT

romesco, watercress salad

USQ MARKET GRAIN BOWL

wild rice, quinoa, lentils, avocado, broccoli,
mushrooms, sunflower

ROASTED TURKEY SANDWICH

gruyère, pickled pepper, herb aioli

ALBACORE TUNA SALAD

confit tuna, watercress, radish,
cucumber, sesame vinaigrette

WHOLE GRAIN TRUMPET PASTA

pesto genovese

RIGATONI

bolognese, parmesan

ROASTED SALMON

black barley, chorizo,
lemon-saffron butter

HEARTH ROASTED CHICKEN

red rice, swiss chard,
market carrots, anaheim chili

DESSERT

included

STRAWBERRY CHEESECAKE TIRAMISU

CHOCOLATE CAKE

ASSORTED COOKIES

DINNER

\$65/guest, served family-style

FIRST COURSE

choose 3 items

WHITE BEAN HUMMUS

za'atar, olive oil,
flatbread

CRUSHED AVOCADO

chimichurri, seeded
corn cracker

RICOTTA

orange blossom, grilled
country bread

LIONI BURRATA

sugar snap peas, gooseberries,
tomato vinaigrette

MARINATED BEETS

citrus, yogurt, spiced pistachio

LAMB MEATBALLS

creamy grits, tomato

MARKET SALAD

lemon vinaigrette

CAESAR WEDGE

parmesan, croutons

PEEKYTOE CRAB TOAST

lemon, jalapeño, basil, chipotle aioli

WARM ASPARAGUS

herb hollandaise, chorizo, frisée

STEAK TARTARE

stout mustard, crispy
sunchokes, pecorino

MAIN COURSE

choose 3 items

WHOLE GRAIN TRUMPET PASTA

pesto genovese

GRAIN BOWL

squash, broccoli, radish, mushroom

RIGATONI

bolognese, parmesan

ROASTED SALMON

black barley, chorizo, saffron butter

GRILLED BRANZINO

crushed potatoes

CERTIFIED ANGUS BAVETTE CUT

romesco, watercress salad

HEARTH ROASTED CHICKEN

red rice, swiss chard,
market carrots, anaheim chili

SIDES

choose 2 items

BRUSSELS SPROUTS

CRISPY POTATOES

FRENCH FRIES

SAUTEED BROCCOLINI

ROASTED CAULIFLOWER

DESSERT

included

STRAWBERRY CHEESECAKE TIRAMISU

CHOCOLATE CAKE

ASSORTED COOKIES

COCKTAIL RECEPTION

MARKET BUFFET TABLE

\$40 per guest

SPICED NUTS

MIXED OLIVES

CRUDITE

green goddess

CAULIFLOWER SALAD

gooseberries, radish, crème blanc

BEET SALAD

CHARCUTERIE

prosciutto, soppressata, fennel salumi

CHEESE BOARD

brie, aged cheddar, parmigiano cheese,
honeycomb, crackers

PASSED

choose 5 items, \$35 per guest

CRUSHED AVOCADO TOAST

radish, jalapeno

CRAB TOAST

lemon aioli, basil, chipotle aioli

RICOTTA CROSTINI

thyme

SHRIMP COCKTAIL

new orleans remoulade

STEAK TARTARE

stout mustard, pecorino, sunchokes

SALMON POKE

sesame, crispy rice bowl

LOBSTER ROLL

yuzu aioli

TRUFFLE ARANCINI

fontina cheese

JAPANESE FRIED

CHICKEN SKEWER

bourbon glaze

BOWERY BURGER SLIDER

american cheese, pickles

GRILLED STEAK SKEWERS

salsa verde

FALAFEL

green tahini

LAMB MEATBALLS

tomato, parmesan

TOMATO AND MOZZARELLA

saba vinegar

DESSERT BITES

choose 3 items, \$8 per guest

please note that we cannot cancel the dessert station within 48 hours of your event date

ASSORTED COOKIES

CHOCOLATE CAKE

CHEESECAKE

PRIVATE DINING BEVERAGE PACKAGES

PREMIUM BAR

\$70 PER GUEST/\$20 PER ADDITIONAL HOUR

Full premium open

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juices, soda, regular coffee & tea

Sparkling & still water service

OPEN BAR

\$60 PER GUEST/\$20 PER ADDITIONAL HOUR

Choice of 3 signature cocktails

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & sparkling water service

LIMITED BAR

\$45 PER GUEST/\$15 PER ADDITIONAL HOUR

Sommelier's selections red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & Sparkling water service

NOTES

Open Bar pricing is charged per person for a minimum of 3 hours

Each additional hour is charged per person

Shots are not included in bar packages

Tax, gratuity, 4% administrative fee are additional

PRIVATE DINING BEVERAGE PACKAGES

PREMIUM BAR

\$70 PER GUEST/ \$20 PER ADDITIONAL HOUR

Full premium open

Sommelier's selection of red, white & sparkling wine

Craft domestic beers on draft

Non-alcoholic beverages including juices, soda, regular
coffee & tea

Sparkling & still water service

OPEN BAR

\$60 PER GUEST / \$20 PER ADDITIONAL HOUR

Choice of 3 signature cocktails

Sommelier's selection of red, white & sparkling wine

Craft domestic beer on draft

Non-alcoholic beverages including juice, soda, regular
coffee & tea

Still & sparkling water service

LIMITED BAR

\$45 PER GUEST / \$15 PER ADDITIONAL HOUR

Sommelier's selections red, white & sparkling wine

Craft domestic beer on draft

Non-alcoholic beverages including juice, soda, regular
coffee & tea

Still & Sparkling water service

NOTES

Open Bar pricing is charged per person for a minimum
of 3 hours

Each additional hour is charged per person

Shots are not included in bar packages

Tax, gratuity and 3% administrative fee are additional

COCKTAIL RECEPTION

MARKET TABLE

SPICED NUTS
MIXED OLIVES
CRUDITE
green goddess
ROASTED CAULIFLOWER SALAD
pine nutes, grapes

BEET SALAD
CHARCUTERIE
red table-big chet's, Olympia-salumi
cotto, olli-hot chorizo
CHEESE BOARD
bayley hazen blue, sartori
sarvecchio, parmigiano cheese

PASSED

choose 5 items

CRUSHED AVOCADO TOAST
radish, jalapeno
CRAB TOAST
creole aioli, basil
RICOTTA CROSTINI
espelette, thyme
SHRIMP COCKTAIL
new orleans remoulade
RED SNAPPER CRUDO
pineapple, jalapeno, cilantro
STEAK TARTARE
stout mustard, pecorino, sunchokes
TUNA POKE
sesame, crispy rice bowl
TRUFFLE ARANCINI
lemon, black pepper

ROASTED CAULIFLOWER
guajillo chili, crema, cotija cheese
LOBSTER ROLL
yuzu aioli
FISH NO CHIPS
wasabi aioli, chive
JAPANESE FRIED CHICKEN SKEWER
yuzu aioli
BOWERY BURGER SLIDER
bowery style
GRILLED STEAK SKEWERS
salsa verde
FALAFEL
green tahini
LAMB MEATBALLS

DESSERT

AFTER DINNER MINTS
BUTTERFINGER BITES
ASSORTED MINI CUPCAKES
TRUFFLES
MALLOMARS

CHOCOLATE CARAMEL BITES
MINI CHEESECAKE
CITRUS TART
ASSORTED BAKED COOKIES

Certificate of Occupancy

CO Number: 104339235T027

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules and regulations for the uses and occupancies specified. No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued. *This document or a copy shall be available for inspection at the building at all reasonable times.*

A. Borough: Manhattan Address: 132 4 AVENUE Building Identification Number (BIN): 1009211	Block Number: 00564 Lot Number(s): 45 Building Type: Altered	Certificate Type: Temporary Effective Date: 02/14/2020 Expiration Date: 05/14/2020
<i>For zoning lot metes & bounds, please see BISWeb.</i>		
B. Construction classification: 1-C (1968 Code) Building Occupancy Group classification: J-1 (1968 Code) Multiple Dwelling Law Classification: HAEB		
No. of stories: 11 Height in feet: 131 No. of dwelling units: 178		
C. Fire Protection Equipment: Standpipe system, Fire alarm system, Sprinkler system		
D. Type and number of open spaces: None associated with this filing.		
E. This Certificate is issued with the following legal limitations: None		
Outstanding requirements for obtaining Final Certificate of Occupancy: There are 15 outstanding requirements. Please refer to BISWeb for further detail.		
Borough Comments: None		



Borough Commissioner



Commissioner

Certificate of Occupancy

CO Number: 104339235T027

Permissible Use and Occupancy						
All Building Code occupancy group designations are 1968 designations, except RES, COM, or PUB which are 1938 Building Code occupancy group designations.						
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
CEL	20	OG	E		5	OFFICES
CEL	140	OG	F-4		6	EATING & DRINKING
CEL	10	OG	B-2		5	STORAGE
CEL		OG	D-2		5	MECHANICAL ROOMS, METER ROOM
CEL	12	OG	F-3		5	EXERCISE ROOM
CEL	7	OG	D-2		5	KITCHEN
001	35	100	E		4	ACCESSORY OFFICE (35)
001	135	100	F-4 E F-1B		5	EATING/DRINKING
001	240	100	F-4 E		4	COMMUNITY FACILITY WITH CAFETERIA/LECTURE ROOM CAFETERIA (205 PERSONS), ACCESSORY OFFICE (35)
001	60	100	J-1		5	HOTEL LOBBY/BAR LOUNGE
002		40	J-1	17	5	(17) HOTEL ROOMS
003		40	J-1	18	5	(18) HOTEL ROOMS
004		40	J-1	18	5	(18) HOTEL ROOMS



Borough Commissioner



Commissioner

DOCUMENT CONTINUES ON NEXT PAGE

Certificate of Occupancy

CO Number: 104339235T027

Permissible Use and Occupancy						
All Building Code occupancy group designations are 1968 designations, except RES, COM, or PUB which are 1938 Building Code occupancy group designations.						
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
005		40	J-1	18	5	(18) HOTEL ROOMS
006		40	J-1	18	5	(18) HOTEL ROOMS
007		40	J-1	18	5	(18) HOTEL ROOMS
008		40	J-1	18	5	(18) HOTEL ROOMS
009		40	J-1	18	5	(18) HOTEL ROOMS
010		40	J-1	18	5	(18) HOTEL ROOMS
011		40	J-1	17	5	(17) HOTEL ROOMS
RO F	60	100	J-1		5	OUTDOOR TERRACE
RO F		100	D-2		5	BULKHEAD & BOILER ROOMS
END OF SECTION						



Borough Commissioner



Commissioner

END OF DOCUMENT

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