



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone: (212) 533-5300 - Fax: (212) 533-3659
 www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

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

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- 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:
http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

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: 3/29/2016

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed? Yes No Type of license: Restaurant Wine

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: 177 Ludlow Franchise, LLC d/b/a 100 Montaditos

APPLICANT:

Premise address: 177 Ludlow Street, New York, New York 10022

Cross streets: Houston Street and Stanton Street

Name of applicant and all principals: Downwind from Pastrami, LLC (Applicant), Michael Stillman (Principal), Kevin Dillon (Principal), Steven Jolton (Principal)

Trade name (DBA): Quality Eats

PREMISE:

Type of building and number of floors: Residential; 5 stories

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? Yes No What is maximum NUMBER of people permitted? 74

Do you plan to apply for Public Assembly permit? Yes No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/dott/nycitymap/> -

please give specific zoning designation, such as R8 or C2):

12C - Commercial

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? Yes No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Sunday - Wednesday (11am - 11pm); Thursday - Saturday (11am - 12:30am)

Number of tables? 16 Total number of seats? 52

How many stand-up bars/ bar seats are located on the premise? 12

(A stand up bar is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): 1 square bar

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

We are a family friendly restaurant that will focus on providing a quality neighborhood American restaurant to New York City patrons.

What are the hours kitchen will be open? Same as above

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

How many employees will there be? 10 at any given time

Do you have or plan to install French doors accordion doors or windows?

Will there be TVs/monitors? Yes No (If Yes, how many?) _____

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: Speakers around the ceiling

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

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.")
Our reservation system uses text messages so people can leave the premises while they are waiting for their tables.
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.

Do you have sound proofing installed? Yes No

If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: See the attached list.

Address: See the attached list. Community Board # multiple

Dates of operation: The restaurants listed are currently in operation with the exception of Park Avenue Cafe which has now closed its doors.
If you answered "Yes" to the above question, please provide a letter from the community

board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business _____

Has any principal had SLA reports or action within the past 3 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? ⁸ _____

How many On-Premise (OP) liquor licenses are within 500 feet? ⁴⁰ _____

Is premise within 200 feet 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. 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. I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances.
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than ____ DJs/ promoted events per ____, more than ____ private parties per _____.
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. I will have happy hour and it will end by _____.
8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

With respect to managing noise inside and outside the business, we plan to hire a sound engineer to ensure proper sound attenuation. As we will not have live entertainment or DJs, sound will be minimal and we do not anticipate noise issues. We believe the building walls and outer structure will be sufficient to contain any inside noise.

Rider to Page 3 – Applicant History

Note that the applicant entity holds no liquor licenses. However, the company principals of the applicant entity are also principals of the entities which hold liquor licenses at the below restaurants:

37 East 50th Street Corp and Restaurant Group Management (d/b/a Maloney & Porcelli)
37 E. 50th Street, New York, NY
Serial no. 1027111

Atlantic & Pacific Grill Associates, LLC (d/b/a Park Avenue Café)
575 Park Avenue, New York, NY
Serial no. 1026572
Note that this location is no longer in business

Manhattan Ocean Club Associates, LLC (d/b/a Quality Meats)
57 W. 58th Street, New York, NY
Serial no. 1026431

United Chicken Fingers, LLC (d/b/a Park Avenue & Riff Raffs)
360 Park Ave. S. New York, NY
Serial no. 1245917

St. James Associates, LP (d/b/a Smith and Wollensky)
201 07 East 49th Street, New York, NY
Serial no. 1027034

Baked Ziti, LLC (d/b/a Quality Italian)
57 W. 57th Street
New York, NY 10019
Serial no. 1271246

Off Cuts, LLC (d/b/a Quality Eats)
19 Greenwich Street
New York, NY
Serial no. 1288502

Stipulations

Affidavit

STATE OF NEW YORK)

ss:

COUNTY OF NEW YORK)

I, Michael Stillman on behalf of Quality Branded Restaurants, being first duly sworn, hereby deposes and says:

1. I am the duly authorized representative acting as principal Downwind from Pastrami, LLC d/b/a Quality Eats ("Applicant") for an on-premise liquor license ("OP") on the ground floor and basement located at 177 Ludlow Street New York, New York (the "Premises");
2. I am aware that the community surrounding the Premises may have specific concerns with the operation at this location and I hereby covenant and agree to run the establishment in a manner that has the least deleterious impact on the community and I hereby covenant and agree to be a good and responsive neighbor;
3. I make this Affidavit as an inducement to LES Dwellers ("Dwellers") to support this application for an on-Premises liquor license for the Premises and agree that this Affidavit shall create an agreement in good faith to uphold the following stipulations and conditions to presented before Community Board 3 and agreed to be incorporated into the Method of Operation as part of the liquor license application submitted by Applicant to the New York State Liquor Authority;
4. I hereby represent that:
 - a. the Premises consists of approximately 2,000 square feet on the first floor inclusive of kitchen, preparation, storage, toilet, and approximately 1,000 square feet for the basement for storage use only;
 - b. the Premises is a restaurant space with one patron stand-up bar on the ground floor with food available for consumption during all operating hours;
 - c. the Premises will not have a service bar or stand-up bar or patrons on the basement level;
 - d. the Premises will have 20 tables with 60 seated patrons occupying the Premises on the first floor in various configurations;
 - e. the maximum capacity of the the area operated by Applicant is 74 persons;
 - f. the Premises includes one patron stand-up bar on the first floor with 12 bar stools;
 - g. the Premises will operate as a full-service "Casual American" restaurant;
5. I hereby covenant and agree that Applicant shall
 - a. agree to hours of the Premises of operation from 11:00am to 11:00pm Sunday through Wednesday and 11:00am to 12:30am Thursday through Saturday. Furthermore, the last seating in the restaurant shall be no later than 1 hour before closing;

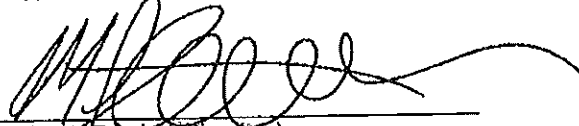
- b. agree to close accordion doors on facade by 9pm daily.
- c. agree to not apply for a cabaret license;
- d. being that this is a full-service restaurant, there will not be security of any kind, either stationed outside or inside of the establishment checking ids upon entering the establishment;
- e. at all times use best efforts to (i) maintain order both inside and outside of the Premises; (ii) ensure that patrons enter and leave the Premises in a peaceful, quiet and respectful manner; (iii) discourage patrons from congregating outside the Premises, and (iv) use best efforts to clear the area outside the Premises of all patrons immediately after closing;
- f. agree to never use a DJ and shall restrict all music to passive, pre-arranged unamplified sound with no active manipulation of music, no vinyl records, and no live music;
- g. agree to contain ambient sound within the Premises so as to prevent disturbance to residences in nearby buildings;
- h. agree to install soundproofing enhancements which are required to be based on and supervised by a recognized sound engineer who has prepared a comprehensive report including recommendations. To the extent after the business has opened the soundproofing enhancements prove inadequate Applicant agrees to authorize a sound engineer to undertake further review and agree to implement engineer's additional recommendations;
- i. agree to never use or hire outside promoters to promote parties, scheduled entertainment and shows, and / or events focused on drink specials at the Premises;
- j. not utilize an exterior "velvet door" policy nor allow external queuing for entrance;
- k. implement a call-back over-flow seating plan where patrons waiting to be seated are called, text or sat at the bar to eliminate an outside holding area in front of Premises;
- l. agree to no cover fees;
- m. agree that private shall be deemed included in restaurant use and but promoter-driven and or hosted public events are specifically excluded from use. Furthermore private is defined as pre-paid dinner parties only not open to the public and excludes the use of DJs, live music, entertainment;
- n. agree to not install television monitors with the exception of electronic menu monitors;
- o. agree to keep front door closed at all times with exception of normal function of entering and exiting Premises;
- p. obtain an appropriate Certificate of Occupancy;

- q. hire professional sound engineer in order to ensure proper sound attenuation and limitation of noise to within DEP compliance. Also, work with building residents to ensure nuisance does not arise within apartments and is with DEP compliant levels;
 - r. hire professional HVAC engineering in order to ensure that a) compressor units on roof are within DEPT compliant levels and b) exhaust vent runs above apartments or fumes/odors do not intrude apartments;
 - s. agree construction during build-out stage of Premises will commence on or after 7:30am and conclude no later than 7:00pm;
 - t. shall provide a hotline to a live manager or owner during all hours of operation to immediately address any complaints from the community.
6. Should I ever contemplate a transfer of my interest as operator or principal in the operation at the Premises ("transfer" being deemed to include a change in control of an entity or the transfer of a majority interest in an entity), notice shall be given to CB3 and the Dwellers.
7. Should I ever contemplate a transfer of my interest as applicant so that I do not have a controlling management interest in Applicant ("transfer" being deemed to include a change in control of an entity of the transfer of a majority interest in an entity), notice shall be given to CB3 and the Dwellers before such transfer is made. In order to obtain a liquor license, any transferee shall be required to agree to the then-current stipulations or new substantially similar stipulations amenable to the LES Dwellers that will be incorporated into the Method of Operation as part of the liquor license application submitted by Applicant to the New York State Liquor Authority;
8. These agreements, stipulations and conditions will be incorporated into the Method of Operation as part of the liquor license application submitted by Applicant to the New York State Liquor Authority, a copy of which shall be simultaneously submitted to CB3 and the Dwellers.

AGREED AND ACKNOWLEDGED:

3/14/16
Date

MICHAEL J. STILLMAN
Applicant / Principal (Print Name)


Applicant / Principal (Signature)

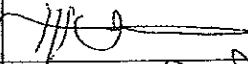
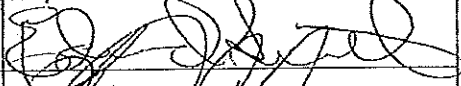






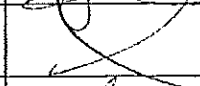
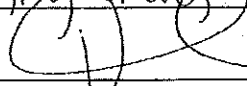

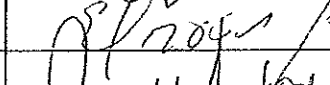
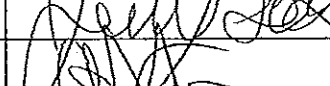

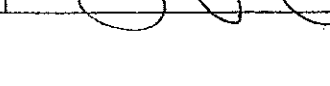

STATE OF NEW YORK
COUNTY OF NEW YORK

I, the undersigned Notary Public, do hereby affirm that MICHAEL J. STILLMAN personally appeared before me on the 14th day of MARCH, and signed the above Affidavit of free and voluntary act and deed.

Maria A. Chang
Notary Public **MARIA A. CHANG**
Notary Public, State of New York
No. 01CH6093157
Qualified in New York County
Commission Expires June 2, 2019


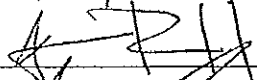
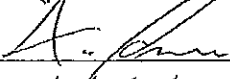
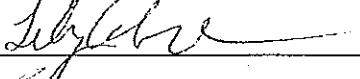

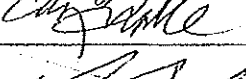

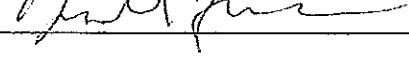
PETITION IN SUPPORT OF QUALITY EATS AT 177 LUDLOW STREET

I am a resident of Manhattan Community Board 3 living in the affected area of the Premises located at 177 Ludlow Street and I support the application of Quality Eats for a Full OP liquor license for a restaurant at this location from 11am until 11pm Sunday through Wednesday and 11am until 1230am Thursday through Saturday.

NAME	ADDRESS	SIGNATURE
Pharm	180 Ludlow	
Edward Smith	158 Ludlow	
Lloyd McDaniel	158 Ludlow PIANO'S	
Rob + Anne	100 Stanton	
Vegan Barry	108 Stanton Apt 4	
Ashley Morse	188 Ludlow	
TOD KUPATZKE	173 Ludlow ST 3F	
HEATHER KUPATZKE	↓	
Ving Cheng	188 Ludlow St	
	241 Eldridge	
Flanny T	180 Ludlow	
Erin T	180 Ludlow	
Jennifer Lashin	165 Ludlow St. 2A	
Ariel Munoz	165 Ludlow St 2A	
Stephanie Parrizot	165 Ludlow St. 2A	

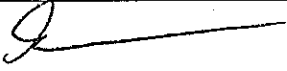
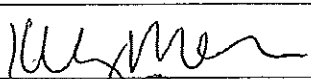

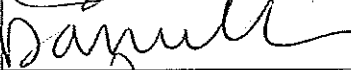
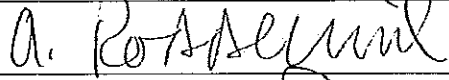

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NAME	ADDRESS	SIGNATURE
EVAN PHILLIPS	176 LUDLOW ST	
GREG PUNELL	176 LUDLOW ST	
Anwar Tasseer	176 Ludlow st	
Lily Cohen	176 Ludlow ST.	
Chris Poon	55 Mchury st	
Craig Burke	8 Delancy	
Mike Lind	55 West	
Brendan Ference	161 Ludlow	

PETITION IN SUPPORT OF QUALITY EATS AT 177 LUDLOW STREET

I am a resident of Manhattan Community Board 3 living in the affected area of the Premises located at 177 Ludlow Street and I support the application of Quality Eats for a Full OP liquor license for a restaurant at this location from 11am until 11pm Sunday through Wednesday and 11am until 1230am Thursday through Saturday.

NAME	ADDRESS	SIGNATURE
ALEX KARAS	304 EAST 5 th ST. #1-A	
Kelly Morris	7 Stuyvesant Canal, 5	
Chad Sinsheimer	449 E 14 th St	
Danielle Mor	300 1 st Ave, 3 E	
Ali Rosslund	32 Ave A #3	
Stewart Davis	65 Cooper Square #3D	

SALADS

CRUDITÉ SALAD	Buttermilk Dressing, Ranch Herbs	12.
HOUSE CAESAR	Cured Lemons, Peppadew Peppers	13.
ENDIVE & CAMBAZOLA	Grapes, Pecans, Thai Chili Vinaigrette	12.
BABY LETTUCES	Shallot-Mustard Vinaigrette	11.

STARTERS

BUTTERNUT SQUASH SOUP	Apple Cider Vinegar, Pepitas	11.
U-6 SHRIMP COCKTAIL	House Sauces	17.
GRILLED NUESKE'S BACON	Peanut Butter, Jalapeño Jelly	15.
GRILLED BUCHERON CHEESE	Arcade's Pear Baguette	13.
ROASTED BEET TABBOULEH	Kabocha Squash Hummus	13.
SAUSAGE & PEPPER TOAST	Faicco's Sausage, B&G Peppers	14.
HAMACHI CRUDO	Roasted Pistachio & Cherries	15.
STEAK TARTARE	Bone Marrow Butter, Radishes	15.
CRAB & AVOCADO	Jumbo Lump, Cilantro, Citrus	16.

NATURAL STEAKS FROM CREEKSTONE FARMS AND BRANDT BEEF

STEAKS

BAVETTE CUT		19.
TOPBLADE-FLATIRON		23.
LONG-BONE SHORT RIB STEAK		25.
THE HANGER		25.
GRILLED SKIRT		28.
THE DON AMECHE		29.
JERK BRISKET & FIXIN'S (FOR TWO)		35.PP

MAINS

RED WATTLE PORK CHOP	Cherries & Cherry Peppers	27.
GRILLED OCTOPUS	Rice Beans, Beluga Lentils	23.
MEDITERRANEAN BRANZINO	Artichoke Sauce Vierge	25.
SEARED SCALLOPS	Black Sesame, Spinach	24.
THE PATTY MELT CLUB BURGER	Spicy Slaw	17.
LEMON-CHARRED CHICKEN	Grilled Herbs	23.

TABLE

BUTTERNUT BRIOCHE BREAD PUDDING	8.	CHICKPEA-SKILLET RICE	8.
BROWN-BAG CURLY FRIES	8.	CREAMED-SPINACH HUSH PUPPIES	9.
SAUTÉED GREENS	7.	SCALLOPED SUNCHOKES	8.
CACIO E PEPE ORZO	8.	SIMPLE SPINACH OR HARICOTS VERTS	7.



BAKED POTATO MONKEY BREAD 6.

MANHATTAN COMMUNITY BOARD FIVE

Vikki Barbero, Chair

450 Seventh Avenue, Suite 2109
New York, NY 10123-2199
212.465.0907 f-212.465.1628

Wally Rubin, District Manager

Susan Stetzer
District Manager
Community Board Three
59 East 4th Street
New York, NY 10003

March 25, 2016

Dear Ms. Stetzer:

Please be advised that Community Board Five has previously approved liquor license applications for:

1) 37 East 50th Street Corp and Restaurant Group Management (d/b/a Maloney & Porcelli)
37 E. 50th Street, New York, NY

2) Manhattan Ocean Club Associates, LLC (d/b/a Quality Meats)
57 W. 58th Street, New York, NY

3) United Chicken Fingers, LLC (d/b/a Park Avenue & Riff Ruffs)
360 Park Ave. S. New York, NY

4) Baked Ziti, LLC (d/b/a Quality Italian)
57 W. 57th Street, New York, NY

We have no record of complaints from any of these establishments at this time.

Sincerely,



Nicholas Athanail, Chair
Public Safety and Quality of Life Committee
Community Board Five

RICHARD EGGERS
CHAIR

CLAUDE L. WINFIELD, FIRST VICE-CHAIR
MOLLY HOLLISTER, SECOND VICE-CHAIR



JESÚS PÉREZ
DISTRICT MANAGER

BEATRICE DISMAN, TREASURER
KATHY THOMPSON, SECRETARY
AARON HUMPHREY, ASST. SECRETARY

THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD SIX
866 UNITED NATIONS PLAZA, SUITE 308
NEW YORK, NY 10017

March 22, 2016

Susan Stetzer
District Manager
Community Board Three
59 East 4th Street
New York, NY 10003

**RE: Lic. # 1027034-St. James Assocs A Ltd Partnership-Chamblair Realty Inc. dba Smith
& Wollensky, 797 3rd Ave. @ E. 49th St.**


Dear Ms. Stetzer:

We are writing with regard to an establishment located in Community Board Six. To the best of our knowledge the above listed establishment does not have any adverse history within Community Board 6.

Our records indicate that this establishment has no recent community complaints.

Please feel free to contact the Board office with any additional questions or concerns.

Yours truly,


Karen Ward-Gamble
Community Coordinator

Cc: Kerri O'Brien
Nathan Kaylan, Esq., Attorney

STIPULATIONS FOR 19 GREENWICH AVENUE PAGE 1 OF 4

The undersigned, Brian McGrory, the Operator, hereby agrees that an approval of an on-premises liquor license for Whitehall NYC, LLC, the Establishment, by the New York State Liquor Authority shall be subject to compliance by the Initial Operator and any subsequent operator (a "Subsequent Operator" and, together with the Initial Operator, the "Operator") of the premises located at 19 Greenwich Avenue (the "Establishment") with the following stipulations:

Hours of Operation

Sunday: 9am – 12:30am
Monday: 9am – 12:30am
Tuesday: 9am – 12:30am
Wednesday: 9am – 12:30am
Thursday: 9am – 12:30am
Friday: 9am – 2:00am
Saturday: 9am – 2:00am

The Operator of the Establishment agrees that every patron must be out of the Establishment *within thirty minutes* of the closing time specified above in Hours of Operation.

Certificates, Permits and Related Documents

The Operator shall obtain all required certificates, permits and related documents including a revised Certificate of Occupancy.

Number of Staff/Managers on Duty

During all hours of operation of the Establishment, the Operator will ensure that there will be three staff managers on duty, a floor manager, the kitchen manager/chef, and a general manager of the restaurant. There will be 10 staff members on duty.

Security

The Operator shall have a general manager and/or a manager on duty, capable of adequately communicating with residents of the community, to be present at the Establishment during all hours of operation. The Operator shall have security personnel at the entrance to the Establishment on Friday and Saturday evenings until closing. This shall be subject to review by the Operator and the community (West 10th Street Block Association and residents of 33 Greenwich Avenue) should additional evenings be required. The Operator shall be notified in writing or by email by the aforementioned community should security personnel be needed on other days of operation of the Establishment.

STIPULATIONS FOR 19 GREENWICH AVENUE PAGE 2 OF 4

Noise Control

The Operator shall hire a certified acoustical consultant to make recommendations such that Whitehall NYC will meet or exceed the current New York City Noise Code guidelines for residential areas. The Operator shall use its best efforts to soundproof the Establishment according to said recommendations to ensure that noise does not emanate from the Establishment, or its equipment, in any direction and meets or exceeds New York City noise code. Subsequent to any necessary soundproofing, the Operator shall hire a certified acoustical consultant to perform a "Commissioning Test" to ensure that such measures are installed correctly. The Operator shall provide proof of a successful "Commissioning Test" to the Community Board and the State Liquor Authority.

Should the Operator of the Establishment need to install any additional commercial equipment (such as HVAC equipment, air handlers, compressors and fans, etc.) the Operator will shall also hire a certified acoustical consultant to perform a "Commissioning Test" to ensure that such equipment is installed correctly and meets or exceeds New York City noise code. The Operator shall provide proof of a successful "Commissioning Test" of any additional equipment to the Community Board and the State Liquor Authority.

Doors and Windows

The Operator shall not permit any doors or windows of the Establishment to be open prior to the opening of the Establishment as specified in "Hours of Operation" and after 9:00PM on each day of operation. Doors and windows will be of double paned glass so as to ensure the mitigation of noise from within the Establishment.

Music

The Operator shall not permit DJs, live music or outside promoters in the Establishment except by permit.

Signage and Sidewalk Café

The Operator shall not post signage on discounted drink promotions of any kind by the windows of the Establishment or on the exterior of the Establishment or attempt to steer the public from the sidewalk into the Establishment. The Operator shall not distribute any fliers on the sidewalk or street. The Operator shall not install signage on or within the Establishment that will be lit by neon lighting so as to not disturb residents living across from the Establishment and residents adjacent to and across the street. The Operator agrees to waive the right to set up a sidewalk café for the first six months of operation and will not apply for a sidewalk café permit should the the signees of these stipulations who represent the community object after the first six months of operation.

STIPULATIONS FOR 19 GREENWICH AVENUE PAGE 3 OF 4

Signage and Sidewalk Café

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Traffic Congestion and Containment of Noise

The Operator of the Establishment will work with the community and local FDNY Squad 18 firehouse to determine and address traffic congestion and noise issues that are identified.

Events

The Operator shall not host third party private events. Should the Operator have private events at the Establishment, additional security personnel shall be provided at the Establishment in order to mitigate any noise and ensure crowd control.

Sanitation

The Operator shall not store garbage or garbage dumpsters outside of the Establishment. The Operator shall not place refuse at the curb. The Operator shall arrange trash pick up with a nearby merchant to try to limit the noise from trucks that collect trash on the block.

Meetings with Residents on a Routine Basis

The Operator of the Establishment and the General Manager of the Establishment will hold monthly meetings with representatives of the community during the first six months of operation and quarterly thereafter to address any issues raised by the community.

Notification Of Change Of Ownership

The Operator shall notify the Community Board in the event of a change of ownership. The above mentioned agreement is to be added to Brian McGrory's SLA application for an on-premise liquor license at 19 Greenwich Avenue.

STIPULATIONS FOR 19 GREENWICH AVENUE PAGE 4 OF 4

Agreed:

By:

K. Atabai

Name: Kamyar Atabai

Title: Mid-West 10th St. Block Association
Resident, 33 Greenwich Avenue

Date: 7/20/2011

Agreed:

By:

B. McRory

Name: BRIAN McRORY

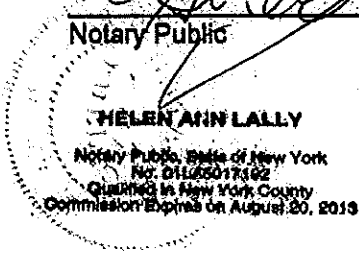
Title: OWNER

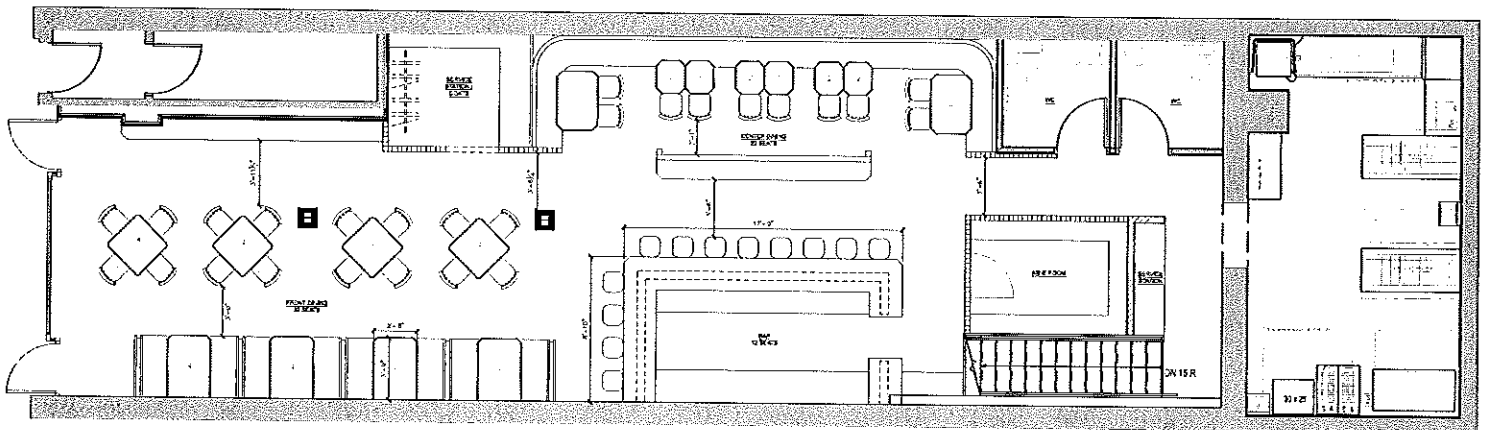
Date: 21st July 2011

Sworn to before me this 20 day of July, 2011

[Signature]

Notary Public





NO.	QTY
100%	100%

① OPTION 1
FURNITURE PLAN
SCALE: 3/8" = 1'-0"

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Universidad de Puerto Rico, 1161, 787-5010

Company Name / Impacto de la

Nombre de la Compañía / el teléfono de contacto

Plans to open at:

Planifique abrir en/una:

Address
Oficina (dónde) / Bar, Restaurant,
etc. / Calle, P.O. Box, etc.

Address
(Dónde se aboga) / una oficina, restaurante,
etc. / un calle o correo a un punto de venta

117 East 4th Street
Address

Address

Seeking a license to serve

En búsqueda de una
licencia para servir:

Bar, wine and liquor
Bar & Wine or Beer, Wine & Liquor

Barra y vino o cerveza, vino y bebidas alcohólicas

Public meeting
for comments

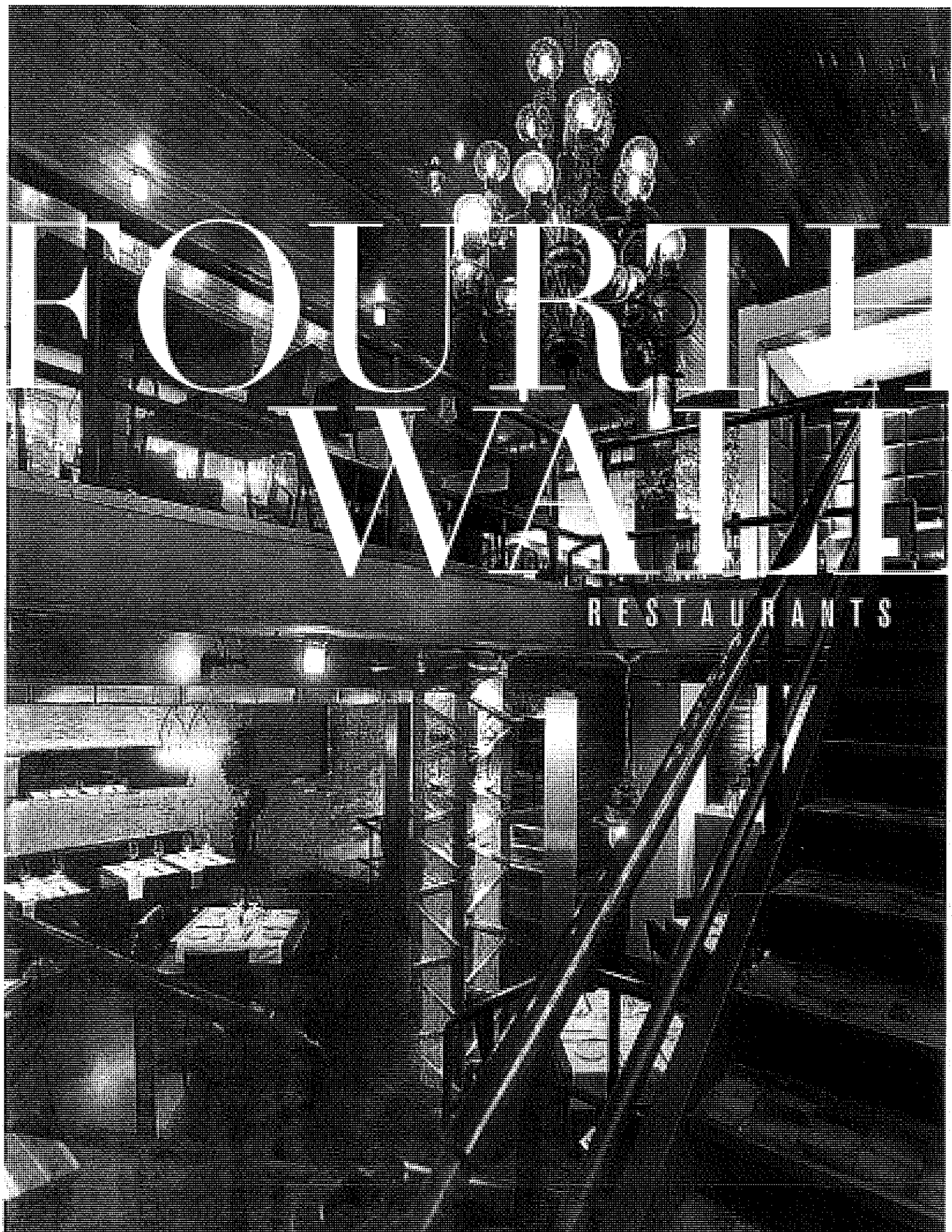
Reunión público
para comentarios

Monday, April 18, 2016 at 6:30pm
Community Board 3 Office
59 East 4th Street (btwn 2nd Ave & Bowery)

AT COMMUNITY BOARD 3
SLA & DCA Licensing
Committee Meeting

En la JUNTA COMUNITARIA 3
La reunión del Comité
de Licencias del SLA y del DCA

info@cb3manhattan.org • www.cb3manhattan.org



FOUR WAYS

RESTAURANTS

FOURTH WALL RESTAURANTS

PARK AVENUE

QUALITY ITALIAN

SMITH & WOLKINSKY

QUALITY MEATS

MAHONEY & FIORELLI

A CHRONICLE

Although Fourth Wall Restaurants is a relatively new restaurant group, several members of its senior management have a proven track record of conceiving, opening, and managing restaurants throughout the New York City and surrounding county. There are over 100 employees in the current Fourth Wall group and have been working together for over 20 years. All aspects of the restaurants, from operations to marketing

to finance benefit from the invaluable knowledge these people have gained over their long careers in the restaurant industry. Fourth Wall Restaurants was founded by acclaimed father-son restaurateurs Alan and Michael Silman in 1997. The group is comprised of specialty restaurants in New York City and Miami Beach, which are owned or managed by the group, including the legendary Smith & Wolkowsky location, Anthony

& Fiorelli, Quality Meats, Quality Italian and Park Avenue. The newer concepts of the group, Quality Meats, Quality Italian, and Park Avenue, benefit from the wealth of knowledge brought by senior managers. Their extraordinary depth of experience, combined with a fresh new vision for design and cuisine, uniquely positions these new concepts from Fourth Wall for success.



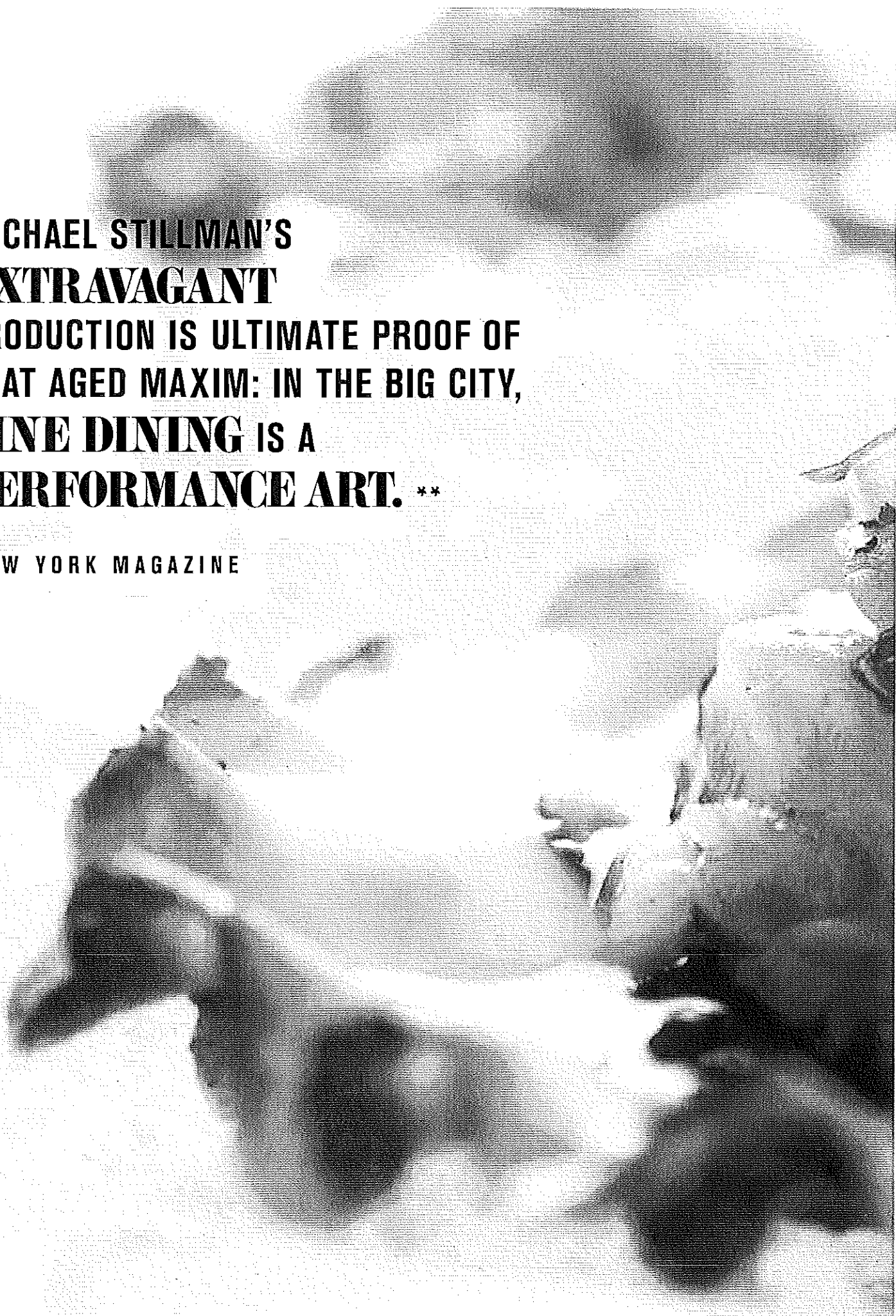
**THREE OF THE SIX
CONCEPTS WERE INCLUDED
IN THE 2009 RESTAURANTS & INSTITUTIONS
LISTING OF THE TOP 100
INDEPENDENT RESTAURANTS
IN THE COUNTRY ****

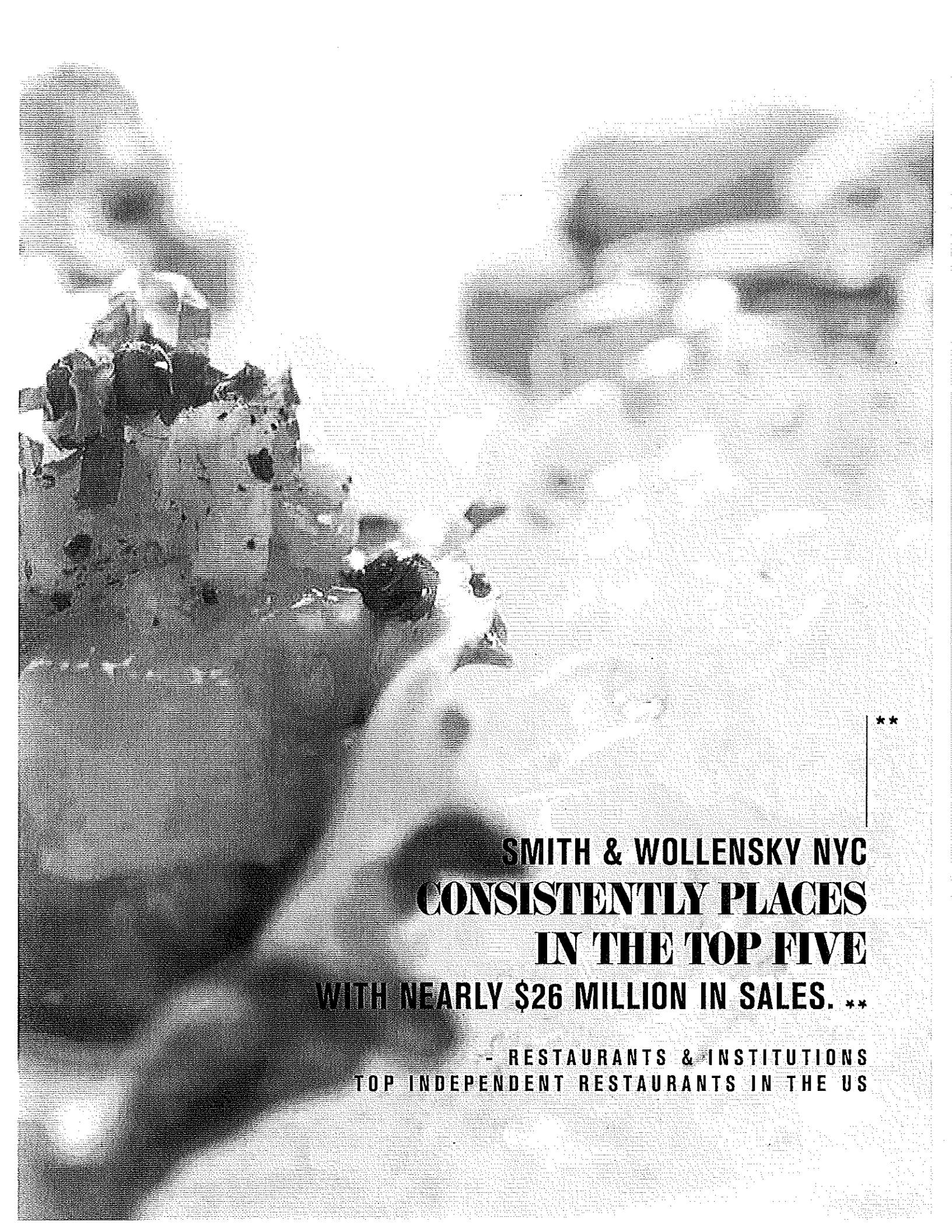
© 2009 THE UNIVERSITY OF TEXAS AT AUSTIN

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**MICHAEL STILLMAN'S
EXTRAVAGANT
PRODUCTION IS ULTIMATE PROOF OF
THAT AGED MAXIM: IN THE BIG CITY,
FINE DINING IS A
PERFORMANCE ART. ****

- NEW YORK MAGAZINE





**SMITH & WOLLENSKY NYC
CONSISTENTLY PLACES
IN THE TOP FIVE
WITH NEARLY \$26 MILLION IN SALES. ****

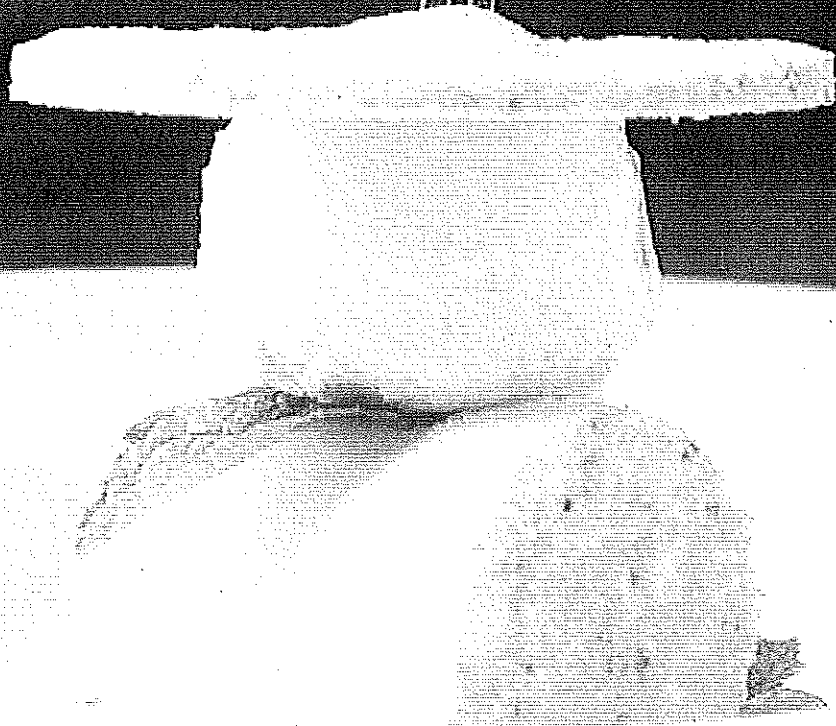
**- RESTAURANTS & INSTITUTIONS
TOP INDEPENDENT RESTAURANTS IN THE US**

**

**

IN 2007 THE PUBLIC COMPANY
THE SMITH & WOLLENSKY
RESTAURANT GROUP
WAS SOLD FOR A SALE PRICE OF
\$100,000,000. **

THE FOUN



MICHAEL STILLMAN

FOUNDER AND PARTNER, S&W HOLDINGS

As the son of one of the country's leading real estate developers, Michael grew up with a special talent for real estate. He was mentored by his father, Michael learned from a young age how to deal with underappreciated and overlooked real estate. He utilized his talent to build his own real estate portfolio.

Michael learned from his father the importance of the location of the real estate. He learned that the location of the real estate is the most important factor in determining its value. He learned that the location of the real estate is the most important factor in determining its value.

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DEERS

ALAN STILLMAN

FOUNDER AND PARTNER, S&W HOLDINGS

Alan Stillman and his father, Michael, were real estate developers and investors. They built a large real estate portfolio in the New York City area. They built a large real estate portfolio in the New York City area. They built a large real estate portfolio in the New York City area.

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CRAIG KOKETSU IS ONE OF
NEW YORK'S HOTTEST
YOUNG CHEFS

MARTIN

THE PLAYERS

FOUR-STAR KITCHEN EXPERIENCE

COLLECTS ACADEMIES

MENTORED BY JEREMIAH TOMER,
JOYCE GOLDSTEIN, ERIC KOPF,
AND CHRISTIAN DELCOURTIER

FORMER CHEF DE CUISINE AT
THE FAMED LESPIROUSE

CRAIG KOKETSU

FOUNDER, CHEF, AND PARTNER

Craig Koketsu followed his passion by pursuing knowledge and lived by cooking with a cultured chef from one of the world's best. Koketsu began his culinary career at Elan in Park Ave. Park as a young restaurateur under Jeremiah Tomer and Joyce Goldstein. He received the distinction of being named "chef of the year" for all private cooking at Elan, which allowed him to create lunches and dinners at home. Koketsu received his first move to New York City when he joined with the chef he admired.

Once in New York, Koketsu landed his position of chef de cuisine with Gary Katz at the renowned restaurant Lespirose. The young chef was offered the opportunity to work with another remarkable talent, Christian Delcourtier, who made an entry into his signature from

London. Koketsu moved to Delcourtier's new team and became an assistant, which was the first time he had ever worked as a chef. He worked for the New York Times, Koketsu was then promoted with his highest position in Delcourtier's kitchen, chef de cuisine. Koketsu was honored to create the culinary concept and menu of Quality Inn, which he executed with a great reputation. Koketsu worked for culinary director of Fourth Ward's most exciting Park Avenue Suites (Amara, Jones, Spring, Quality, Talon, and Sun Quality Inn) in New York and Miami Beach, New York, Virginia and England. Koketsu also worked at home during New York's top up and serving chef.

PUBLIC RELATIONS EXPERIENCE

**FOUR-STAR CHEFS
BOLT & COMPANY
VISA USA
FRIGATEHOUSE COFFERS
CHARLES SCHWAB
HEWLETT-PACKARD**

ALLISON GOOD

VP OF MARKETING & COMMUNICATIONS, FORTIN WILD RESTAURANT

After six years of handling public relations from writing the corporate check such as Visa USA, Frigatehouse Coffers, Charles Schwab, and Hewlett Packard, Allison pursued her personal interest in restaurant food and wine professionally by becoming an account manager in boutique public relations firm Bolt & Company, working with clients such as Charles Schwab, Frigatehouse Coffers, Marine Service and Food Channel, in addition to Mr. Frank Wherry and Hatter's Co. Allison joined The South & Westaway Restaurant Group in 2014 to head the public relations efforts for its

New York City restaurant. Her role quickly grew to include public relations for all of the South & Westaway restaurant venues for catering, travel, for relations for the public company, advertising and all marketing partnerships. At Fortin Wild Restaurant, Allison is a partner and responsible for all public relations, advertising, advertising, partnerships and cross-promotions for all of its owned and managed restaurants, as well as creating the communication strategy for the company's growth.

10

**15 YEARS OF EXPERIENCE IN
FINANCIAL ANALYSIS, REPORTING,
AND BUDGETING**

**DIRECTOR OF FINANCE OF
STARBUCKS COFFEE COMPANY**

**RESPONSIBLE FOR 23.5
BILLION IN ANNUAL REVENUES**

STEVEN JOLTON

CHIEF FINANCIAL OFFICER, FORTIN WILD RESTAURANT

Steven Jolton is the chief financial officer of Fortin Wild Restaurants, where his responsibilities include oversight of financial issues, including operational finance for Fortin Wild's restaurant units owned from 100 restaurants and developing proforma and budgets for new openings. Prior to his current role, Jolton was the director of finance of Starbucks Coffee Company, responsible for 1,500 stores and \$3.5 billion in annual revenues for the Eastern half of the United States. He joined Starbucks in

1994 as a financial analyst where the company had 400 stores. During the following years with the company, Jolton handled a wide variety of financial issues, including financial analysis, reporting and budgeting, as well as playing an integral role in new store development. During the time Starbucks grew to over 15,000 stores, Jolton led finance Starbucks, which was a financial manager at The Coffee Connection, which was acquired by Starbucks in 1994.

11

**INDUSTRY AND COMPANY VETERAN
WITH NEARLY 30 YEARS OF EXPERIENCE**

KEVIN DILLON

CHIEF OPERATIONS OFFICER, FORTIN WILD RESTAURANT

Industry and company veteran with over thirty years of experience, Kevin Dillon, the chief operations officer at Fortin Wild Restaurants, oversees the restaurant operations for Fortin Wild. After graduating from Florida International University with a degree in Hospitality Management in 1982, he joined South & Westaway in New York City, handling the restaurant's business from a variety of front-of-house positions. He subsequently worked with a team over detail and hospital and was later named general manager of the group's restaurants The Ford House and Manhattan Green Cafe, and was quickly promoted manager of Fortin Green Cafe and Manhattan & Fortin.

With an in-depth knowledge of the restaurant's operations, Kevin was selected as manager of New York City restaurant operations and was then named acting chief operating officer of The South & Westaway Restaurant Group. When Fortin Wild Restaurants was formed, Dillon had the specialized knowledge and experience to help oversee and be involved with the day-to-day decisions to manage the restaurant operations. In this role, he also supervised the human resources function for Fortin Wild and the information technology department as it relates to restaurant operations.

**MASTERS BOONED IN HUMAN
RESOURCES & DEVELOPMENT**

UNION SQUARE HOSPITALITY GROUP

MAREN CALLOWAY

MANAGER OF HUMAN RESOURCES

With over 10 years' professional experience in the hospitality industry, Maren leads all human resources activities in the company, developing HR strategy, managing compliance, developing recruitment, and managing new hires. Prior to Food Work, Maren worked as a general manager at Little St. James, a private island in the US

Virgin Islands, and as a hotel manager at Union Square Hospitality Group's The Modern and City Hotel. Maren holds a Bachelor's degree in Human Resources Management, a Master's of Science in HR Management & Development from New York University, and a Certificate Degree from Caspita Macchigona University.

**OVER 33 YEARS OF COMPANY
EXPERIENCE IN MANAGEMENT AND
OPERATIONS OF THE RESTAURANTS**

DENNIS MARTIN

MANAGER OF OPERATIONS, UNION SQUARE HOSPITALITY

Dennis Martin has over 33 years of experience in restaurant operations, development, and construction. He was hired as a general manager 33 years ago in December, 1987, when he joined Smith & Wollensky as a manager of City Street and Third Avenue. When the adjacent Wollensky's Grill opened a few years later, he was named its general manager. Martin's capability, eye for detail, and reputation led him to be named operating general manager for Manhattan Ocean Club, Club, and Park Avenue Club Chicago. In addition, Martin led the general contracting for three new markets, managing

multiple teams of architects, fabricators, planters, and construction crews including in their work on fire and/or ledges. As The Smith & Wollensky Restaurant Group grew, Martin assisted in its expansion to new markets across the country, leading all restaurant build outs by hiring and coordinating the work of all vendors, architects, designers, and engineers. When Food & Wine Restaurant was founded, Martin became a partner in charge of all matters relating to all new construction and remodeling the physical plant of all restaurants.

**THE DONNA KAFAN COMPANY
SIMPSON THATCHER & BARTLETT LLP
PRACTICES INTELLECTUAL PROPERTY
LAW**

JENNIFER RACKOFF

GENERAL COUNSEL

Jennifer is General Counsel of Food & Wine Restaurants, LLC, a New York based restaurant group that owns, manages and develops unique restaurant concepts, including Grandly Meats, Daily Italian, Marzoni & Proccoli, Smith & Wollensky New York, Red Rooster, and The restaurant at Park Avenue. Her practice includes all areas of law affecting the hospitality industry, including managing employee relations, wage and hour matters, drafting and negotiating advertising, public relations and other related agreements, handling food service licenses and liquor regulations,

and providing advice with respect to litigation and real estate property matters. Jennifer was previously associate counsel at The Donna Kavan Company, where she primarily focused on licensing and trade dress, physical and trademark matters. Before law, she spent several years at Simpson Thacher & Bartlett LLP specializing in trade dress and property transactions with and without. Jennifer earned her B.S. degree with honors from Cornell University and her J.D. from Lewis and Clark University School of Law.

2

CERTIFIED SOMMELIER

RECOGNIZED WITH HONORS AND
DISTINCTION

TRAINING TOWARDS MASTER
SOMMELIER

3

DANIEL

CLEVER CLUB

HIGH KEY BAR

MARC PASSER

FRANCISCA D'AMICO

Marc Passer, a certified sommelier who received his training with honors and distinction from Sommelier Society of America, and a former in-flight sommelier, is working to advance the hospitality industry. With five years of being in the industry, Marc has produced himself as a manager with a passion for wine and quality, and promoted to his current role, covering all aspects of the beverage program,

including events and management of all restaurants, while working with, creating and maintaining wine and beverage lists at each property. Marc also manages the Pacific Wine Active program and representation of South & Westwines. He has spent time in wineries and vineyards all over the world, attending seminars and working with harvest. Marc is a graduate of Tulane University, a full American school of business.

BRYAN SCHNEIDER

DAVE D'AMICO

Over 20 years, Bryan Schneider has created cocktails by some of the most renowned bars and restaurants in New York City. From Manhattan's iconic Daniel in Brooklyn's Lower East Side and rooftop Manhattan's Green Room, Schneider has collaborated with an award-winning and diverse list of chefs and restaurateurs, while creating some of the most popular and sophisticated cocktails in the city. Schneider and his cocktails have been featured in top food sources such as The New York Times, Time Out New York, Zagat Magazine and Living Table.

Known for his open attitude and experimentation behind the bar, Schneider is particularly pushing the boundaries of cocktail culture, with drinks that are simultaneously playful and surprising. The mantra is simple: "Cocktails should be like a good job: light-hearted, innovative, witty, and most importantly, easy to swallow." At Green Room, Schneider's cocktail programs are framed by the seasonal nature of the restaurants, and he has created thousands of drinks and cocktails using a variety of herbs, botanicals, oils, and brines.



KEY OPERATING DATA FOR 2014

\$77.4 MILLION IN SALES 848,000 COVERS

HOW WE DO BUSINESS

Although the South West Restaurant Team is a variety of concepts and designs, there is a very high operational and management level that is provided in all of the restaurants in order to build and manage a great dining experience. In experience, service and bar tenders are trained to provide the needs of our customers first and to provide them with a great dining experience. The restaurant management is authorized to make decisions independently to build rapport with their guests. In addition, we provide additional services and technology to all our managers to enable them to learn their strengths and providing their guests with a great dining experience.

In order to support the success of the team, team support and services in the restaurant, we ensure that the restaurant is always being supported with our program support and strong public relations, our training and educational programs. The company understands a working and public relations program in a way that is provided to attract a

multicultural, knowledgeable consumer. For example, take a job for our team's staff. South West Restaurant has continued to build their brand, which is a great dining which guests are offered in a variety of ways for \$99. We provide a number of training and services and events throughout the year for our customers. South West is one of the only restaurants that have a growing restaurant through their focus on building public relations, such as the New York Times. We partner with various media advertising agencies to keep our restaurants with the best brands, and related to our business objectives.

Two distinctive programs also support the management and improve hotel and private experiences and the other, our best customer. South West continues regular outreach and events with the marketing campaigns to keep them involved in our offerings and also to keep our customers on top of their needs when visiting

restaurants in the area. We also have an exclusive, multi-city VIP for our best customers. As a VIP member, guests are given a special for the month that is called having lunch a day for guests in private restaurants and a multi-city section of our website with special VIP experiences and offers.

In addition, we understand our role as a local employer that we continue to our restaurants. We partner with hospitals and local health care centers to provide certain kinds of services that are only available at our restaurants and work with private doctors of several primary care (PC) to provide health care to our patients. We have also worked with specialty hospitals to provide certain kinds of health care for our restaurants. These services, which although not our restaurants' goal, we continue to improve ourselves, our staff and our business to ensure our best and long-term plan to ensure strong performance under any other for our guests.

YEARS IN THE BUSINESS

38

SMITH & WOLLENSKY
NEW YORK CITY

23

PARK AVE CAFE/
SUMMER, AUTUMN, WINTER, SPRING

19

MALONEY & PORCELLI

9

QUALITY MEATS
ESTABLISHED 2000

2

QUALITY ITALIAN
ESTABLISHED 2003

GONE, BUT NOT FORGOTTEN

34

THE POST HOUSE

21

MANHATTAN OCEAN CLUB

18

CITE

NEWBORN

QUALITY MEATS
ESTABLISHED 2011

**

THERE ARE OVER
160 EMPLOYEES
IN THE CURRENT FOURTH
WALL GROUP THAT HAVE BEEN
WORKING TOGETHER
FOR OVER 10 YEARS. **





**SINCE 2008, OUR RESTAURANTS
OWNED OR MANAGED BY FOURTH WALL
AVERAGED NEARLY
\$1,000 IN SALES
PER SQUARE FOOT
AND OVER \$46,000
IN SALES PER SEATER**

PARK AVENUE

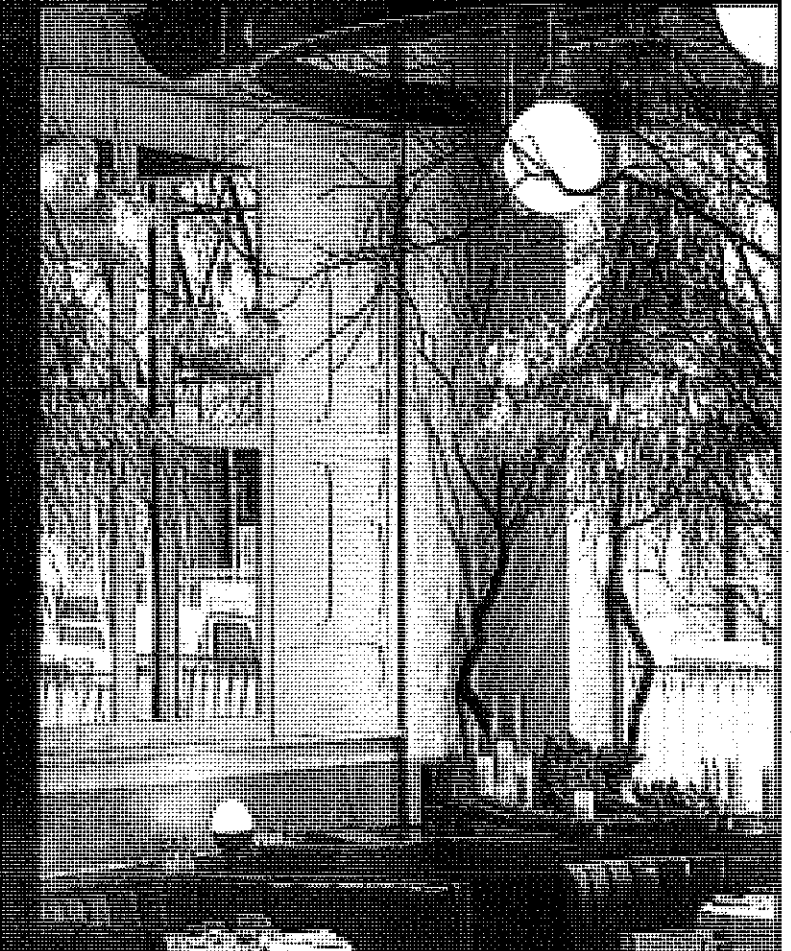
"PARK AVENUE (SCHMERTZELLER/PATRICK)
HAS TAKEN THE LOCAL MOVEMENT TO NEW EXTREMES"

MAXIM MAGAZINE



SPRING SUMMER

AUTUMN WINTER

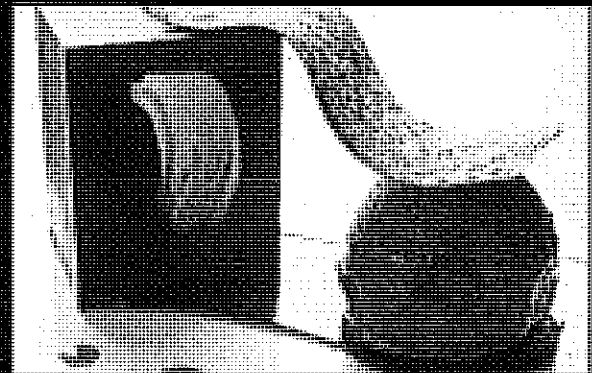




RE-OPENED:
SEPTEMBER 2014

EXECUTIVE CHEF:
ZENE FLINN

CAPACITY:
170 PERSONS

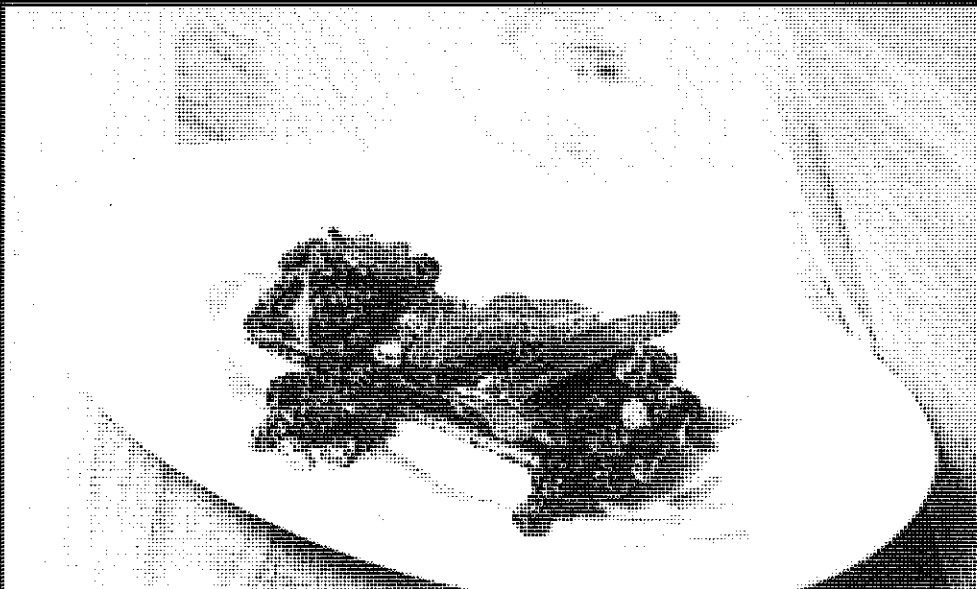
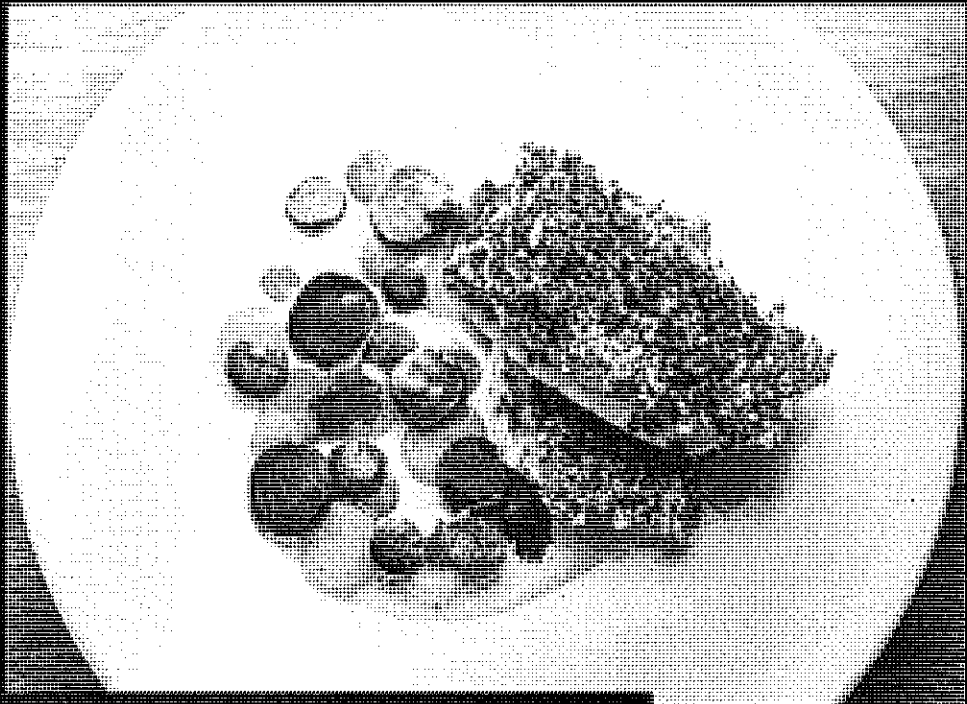


BEST UP AND COMING CHEFS

- NEW YORK MAGAZINE/NEW YORK TIMES

ONE OF THE BEST NEW RESTAURANTS

- NEW YORK TIMES/NEW YORK OBSERVER

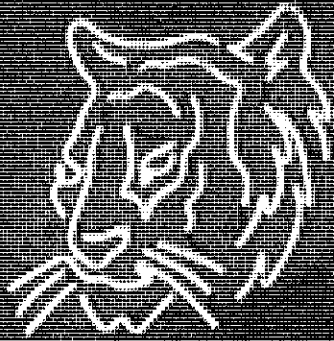


Park Avenue Cafe recently opened on Park Avenue and 63rd Street in 1992 to much critical and popular acclaim. The fine dining restaurant with American decor flourished for many years as one of New York City's best restaurants for New American cuisine. Park Avenue re-opened its doors at Park Avenue and 28th street in the fall of 2014. The beloved restaurant will again transform with the owners, changing menu, decor, beverage program to create a comprehensive reinvention. Dining at Park Avenue during each season has become a coveted must-visit "only in New York City" occasion.

Thursday Styles

By The Editors

Mirror Images in the D.J. Booth



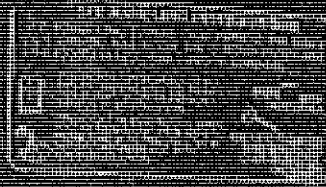
RUFF RAFF'S

Ruff Raff's is the late night party venue located in Park Avenue. Ruff Raff's has had many hot dance music groups, as well as performances by Cat Coops, Cherise, & Pocat the People. Ruff Raff's has hosted private events for Sporting Community, Friends, and Rag & Bone.

WHAT THIS RESULTS IN IS **THE KIND OF EVENING** THAT BEGINS WITH YOU SIPPING HIGHBALL COCKTAILS IN A BANQUETTE AND ENDS WITH YOU DANCING TO LIVE MUSIC WHILE **DRINKING FROM A GARGANTUAN PLASTIC FLAMINGO** PUNCH FOUNTAIN. THAT'S ABLAZE WITH SPARKLERS. IT'S ALL JUST THE **RIGHT AMOUNT OF CRAZY.** **

- ORBANDADDY



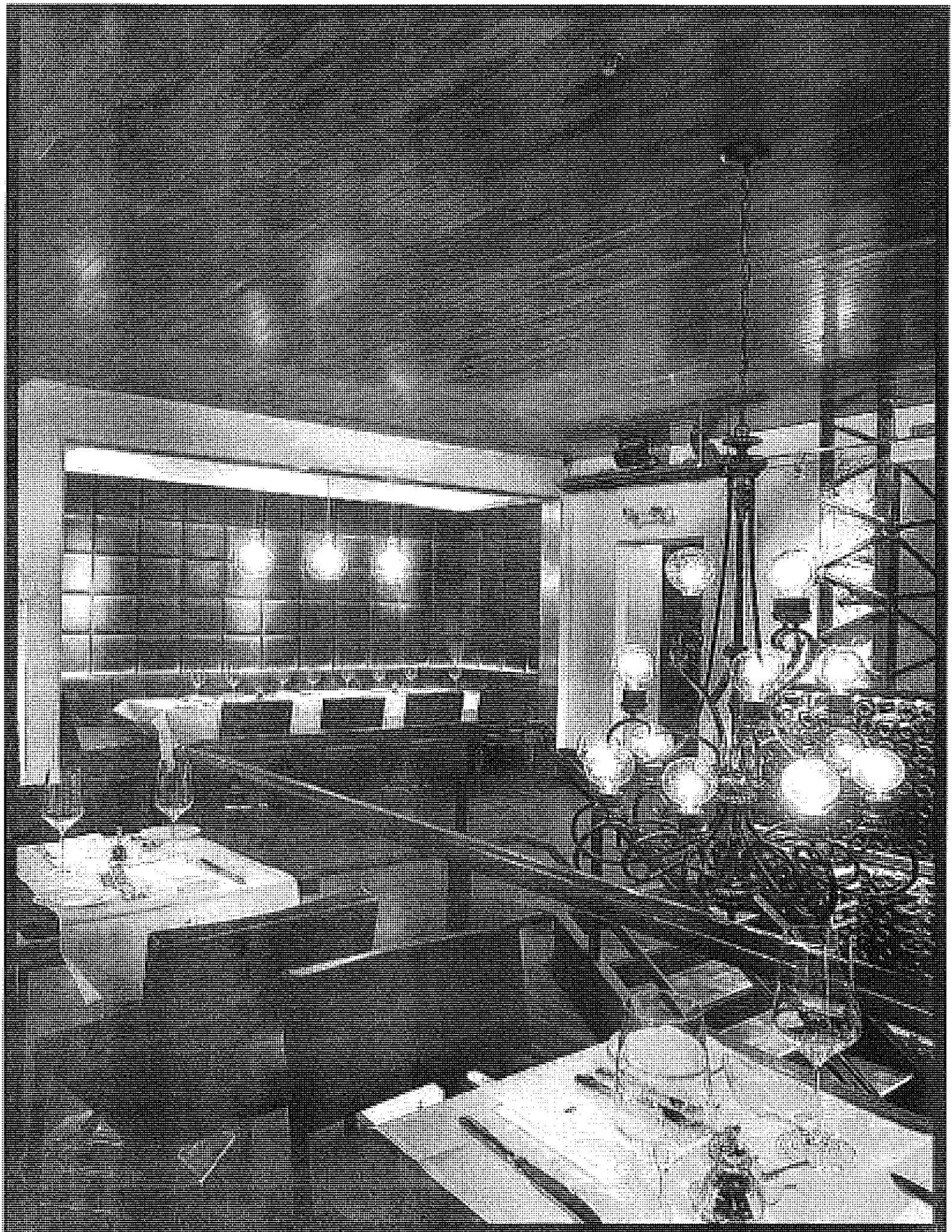


QUALITY MEATS

NEW YORK

"THIS IS PRECISELY THE PLACE TO GO WHEN
YOU WANT TRADITIONAL STEAKHOUSE FOOD, WITHOUT
THE ACING MEN'S CLUB ATMOSPHERE."

- DETAILS



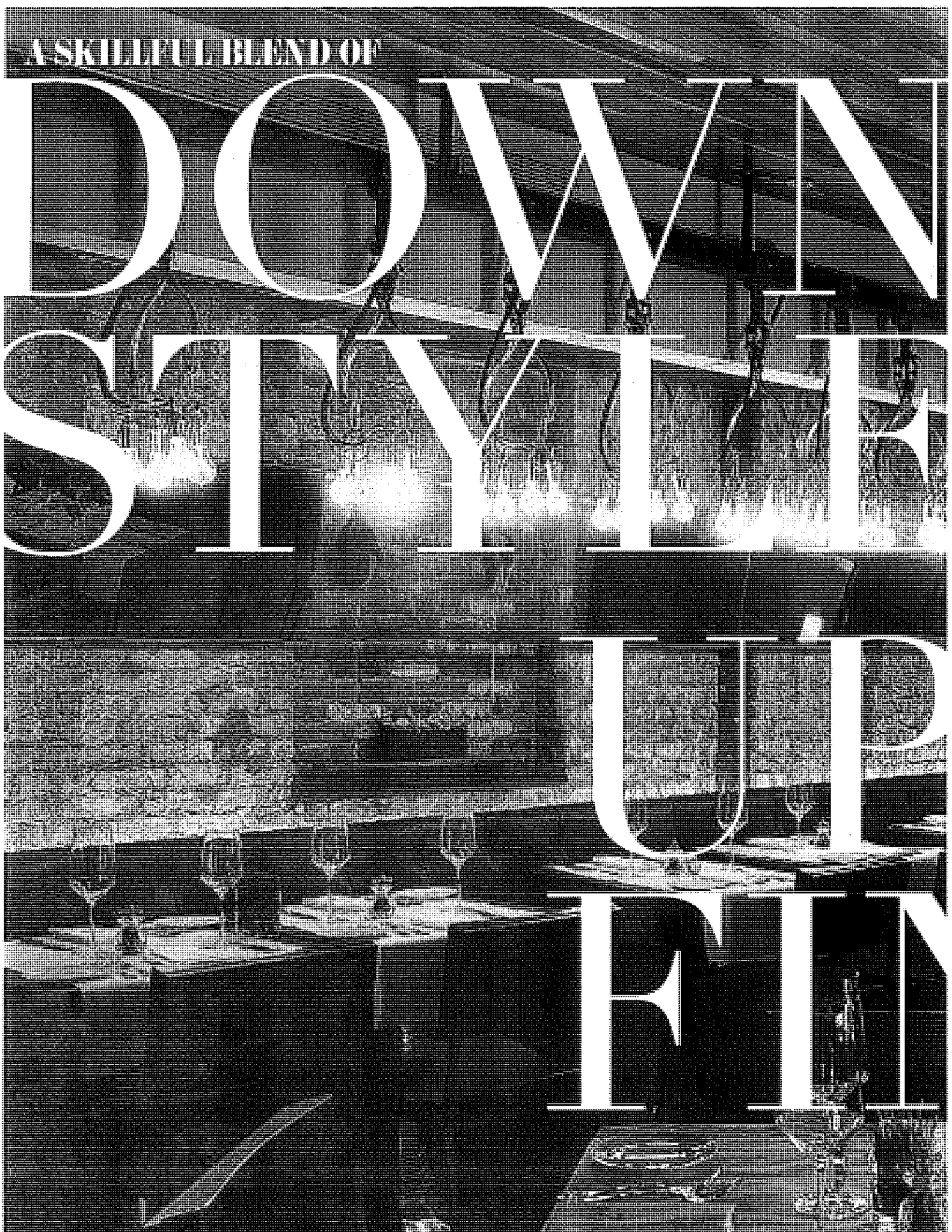
A SKILLFUL BLEND OF

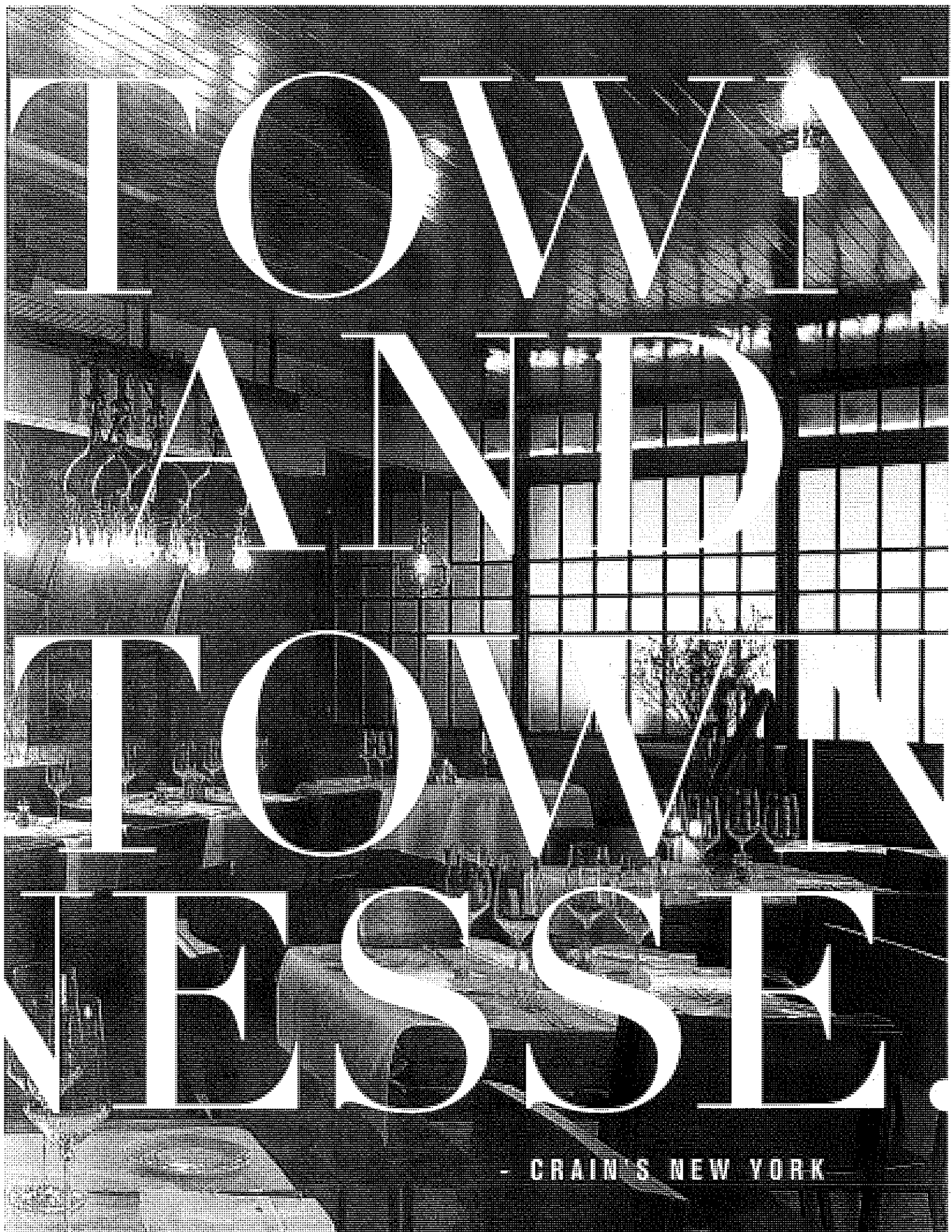
DOWN

STYLISH

UP

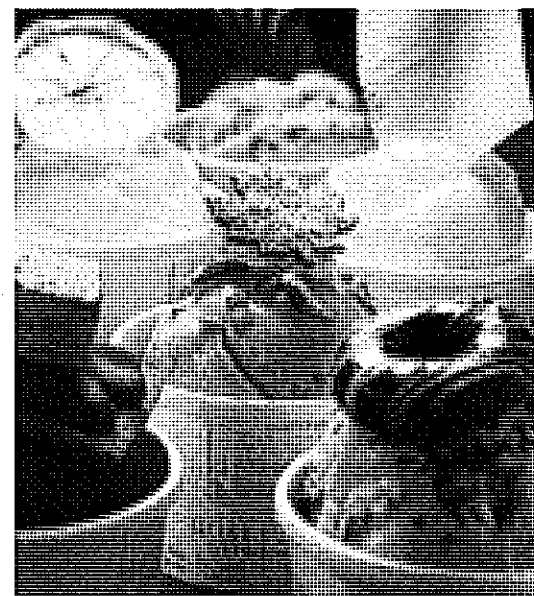
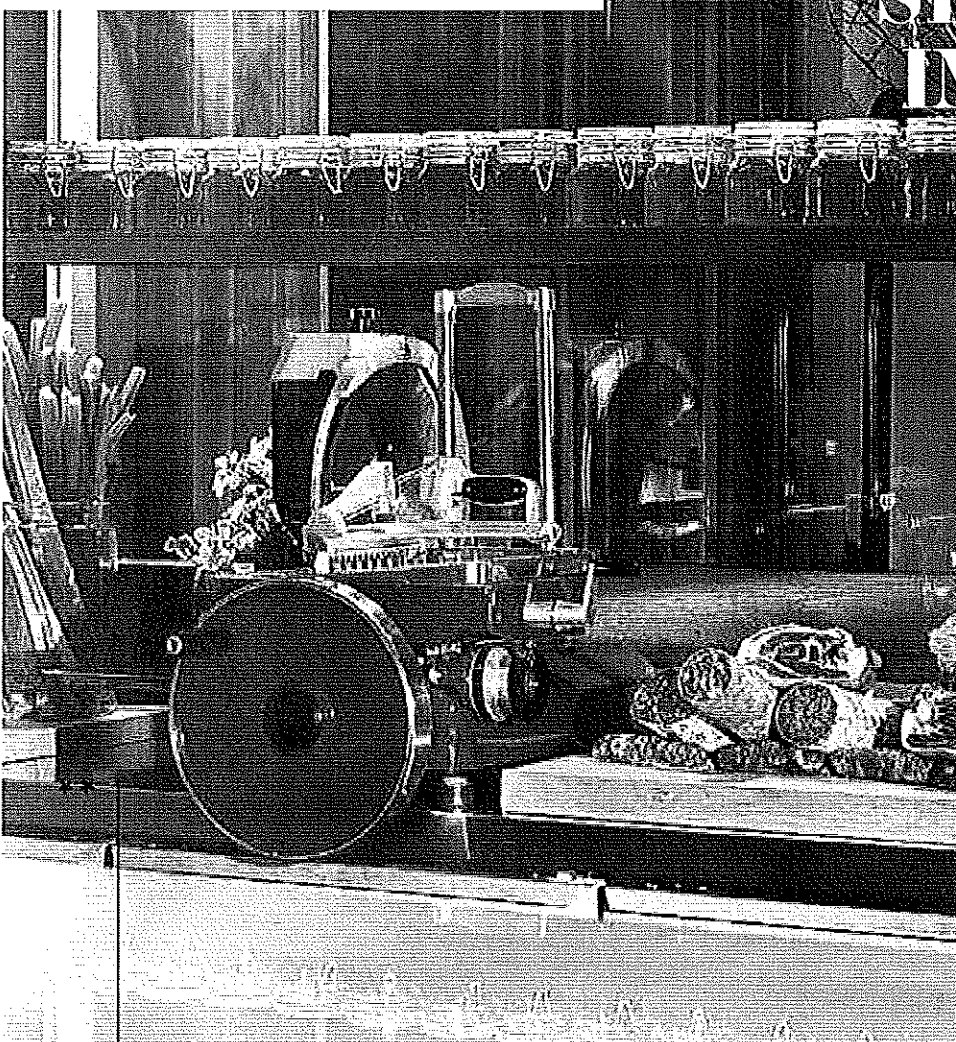
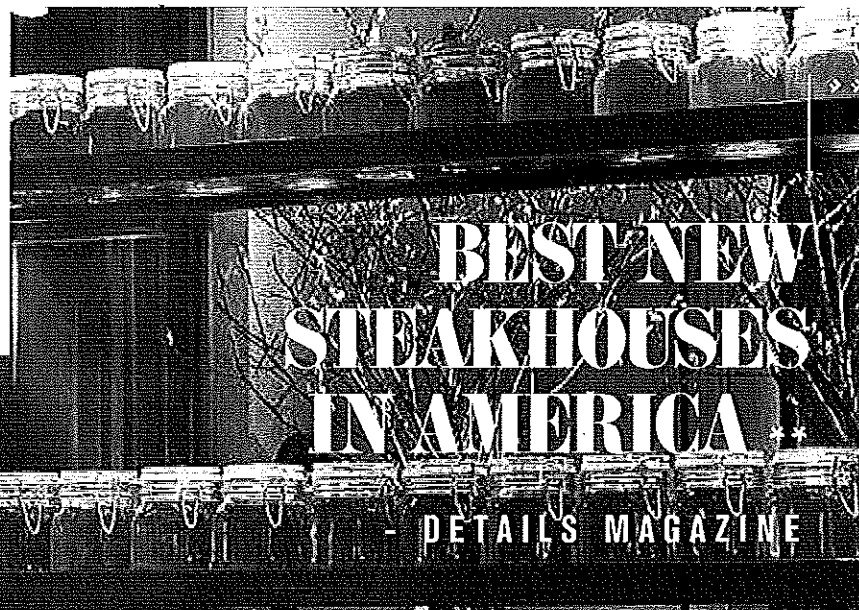
PERFECT





TOWN AND TOWN RESSE

- CRAIN'S NEW YORK



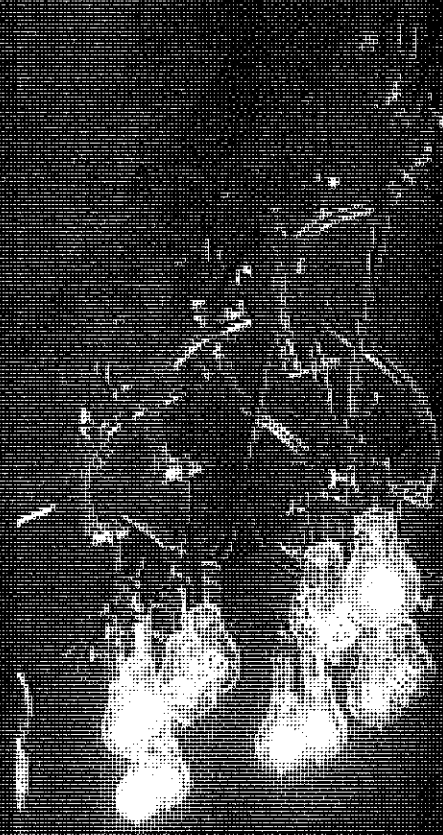
In April 2006, the Stillmans partnered with award-winning design firm AvroKO to create the decor and graphics for Quality Meats, a rustic new American concept in Midtown. Chef Craig Koketsu created a menu with contemporary versions of classic flavor combinations and was recognized as one of the best new steakhouses in America by Details Magazine.

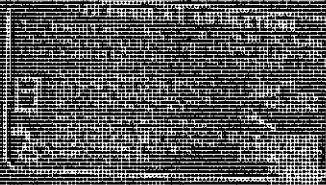


QUALITY MEATS PROVED
**THE MOST RELIABLE OF THE
 NEW BREED.**
**SOLID STEAKS, AN INDUSTRIAL
 SETTING FAR COOLER THAN
 THE CLASSIC COW PALACES. ****

- BUSINESS WEEK

QUALITY WINES
 FINEST
 CABERNET SAUVIGNON
 NAPA VALLEY
 1981





QUALITY MEATS
MIAMI BEACH

"IN A TOWN WHERE THE STEAKHOUSE IS KING,
QUALITY MEATS IS WORTHY OF ITS THRONE."

Miami Herald

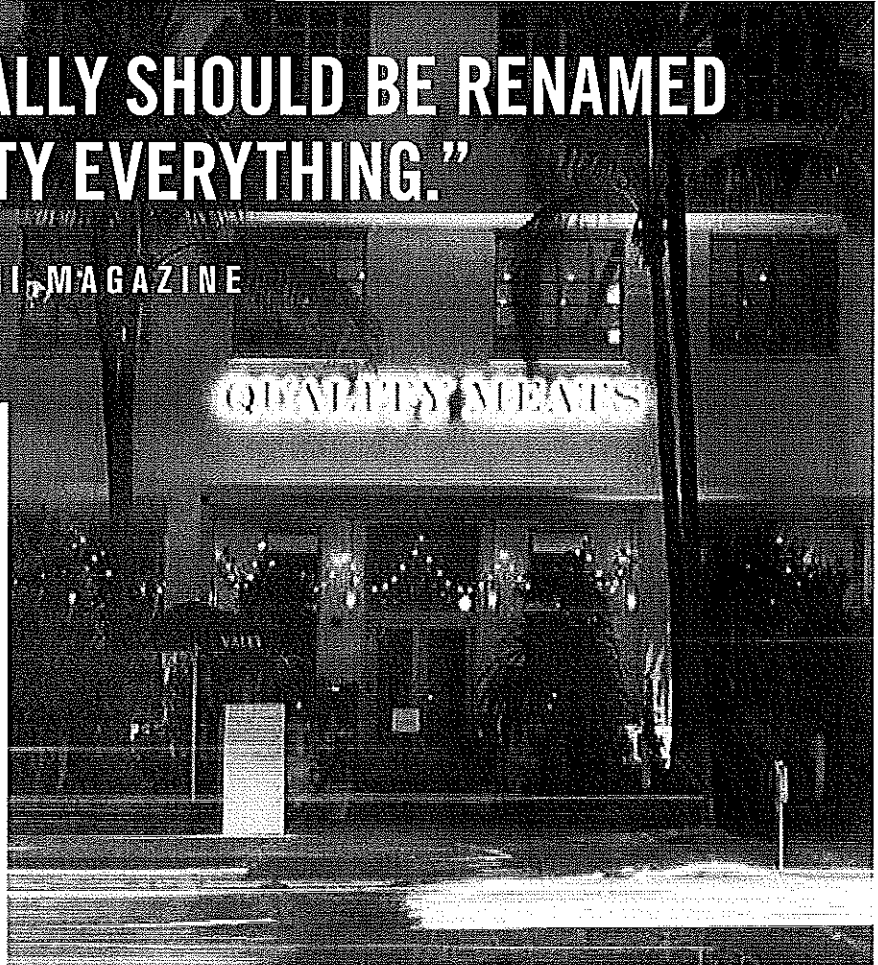


Q M

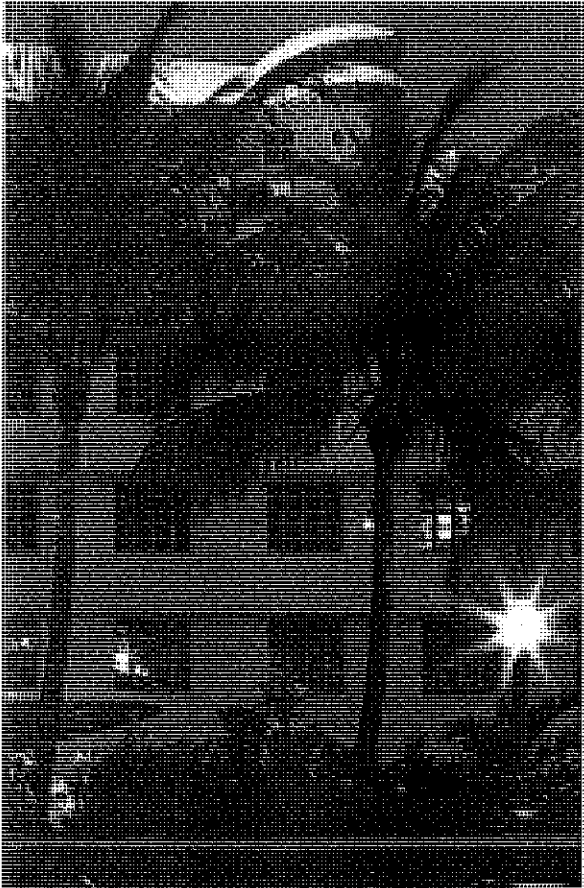


**"...REALLY SHOULD BE RENAMED
QUALITY EVERYTHING."**

- MIAMI MAGAZINE



In February, 2015 the second location of acclaimed Manhattan restaurant Quality Meats opened in a historic Art Deco hotel in the heart of South Beach. The family-owned butcher shops found throughout New York City inspired the flagship Quality Meats, and here the concept is married with the beauty of worn Art Deco details in a Miami setting.

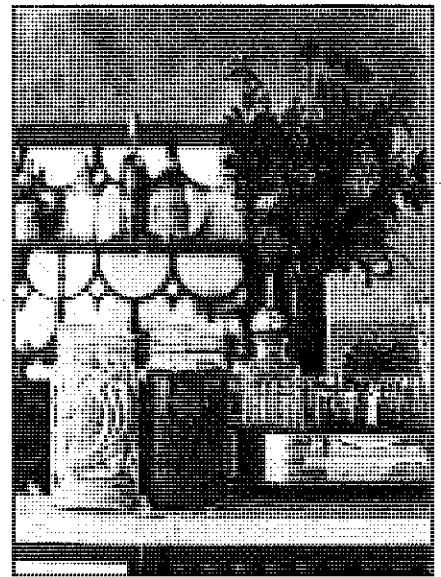


OPENED:
FEBRUARY 2015

EXECUTIVE CHEF:
PATRICK REBHOLZ

EXECUTIVE PASTRY CHEF:
CORY COLTON

CAPACITY:
220 PERSONS

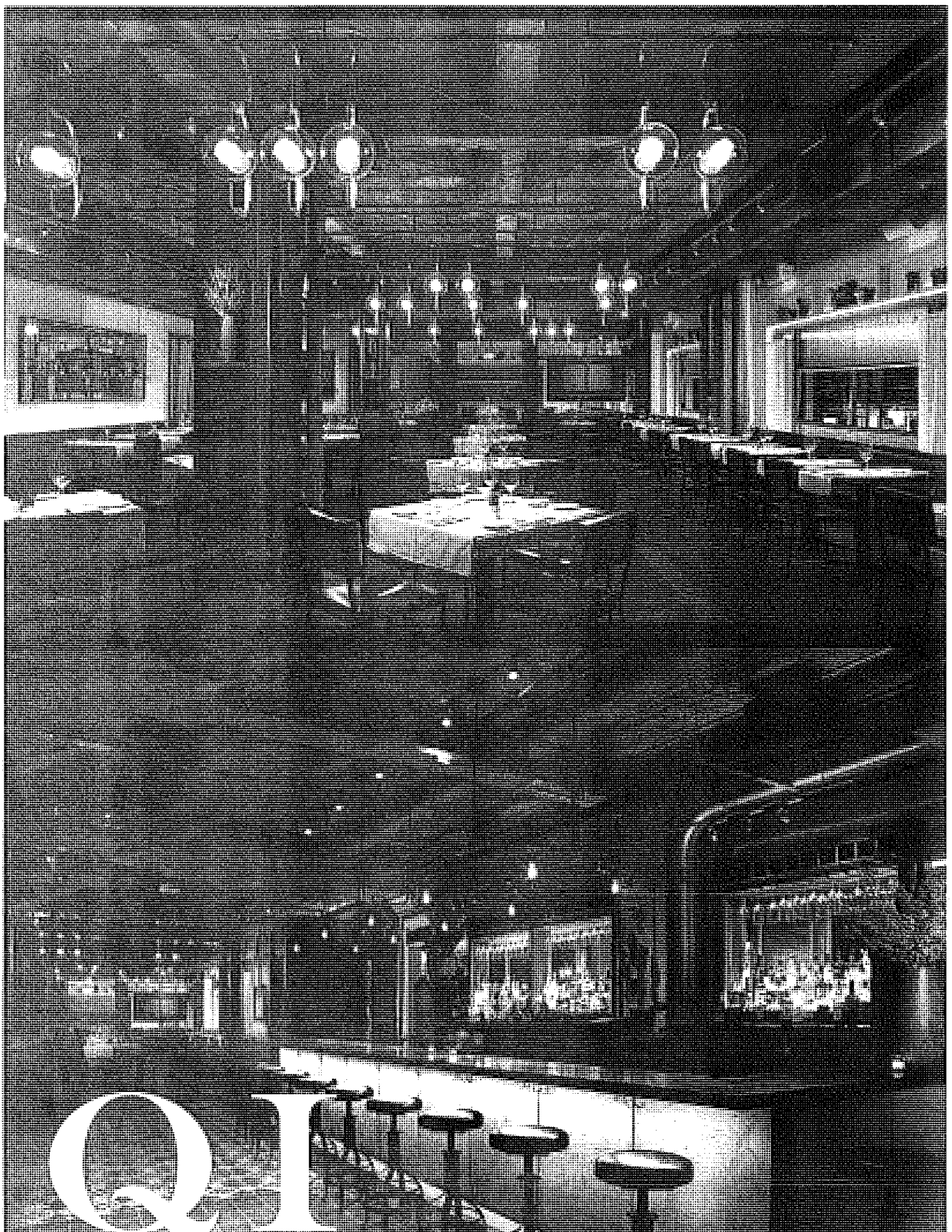




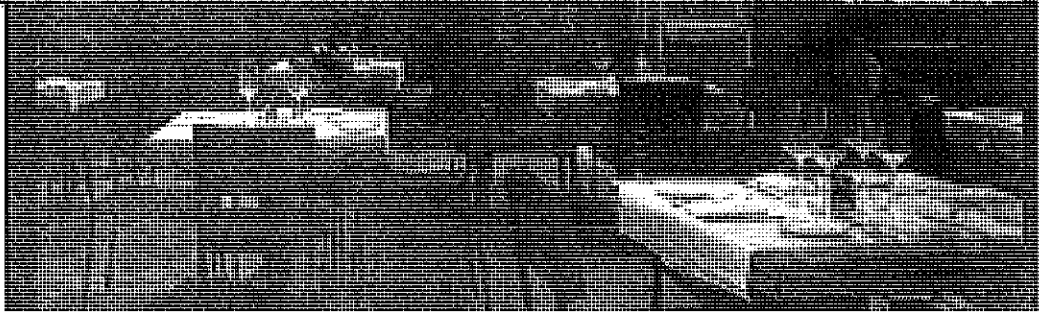
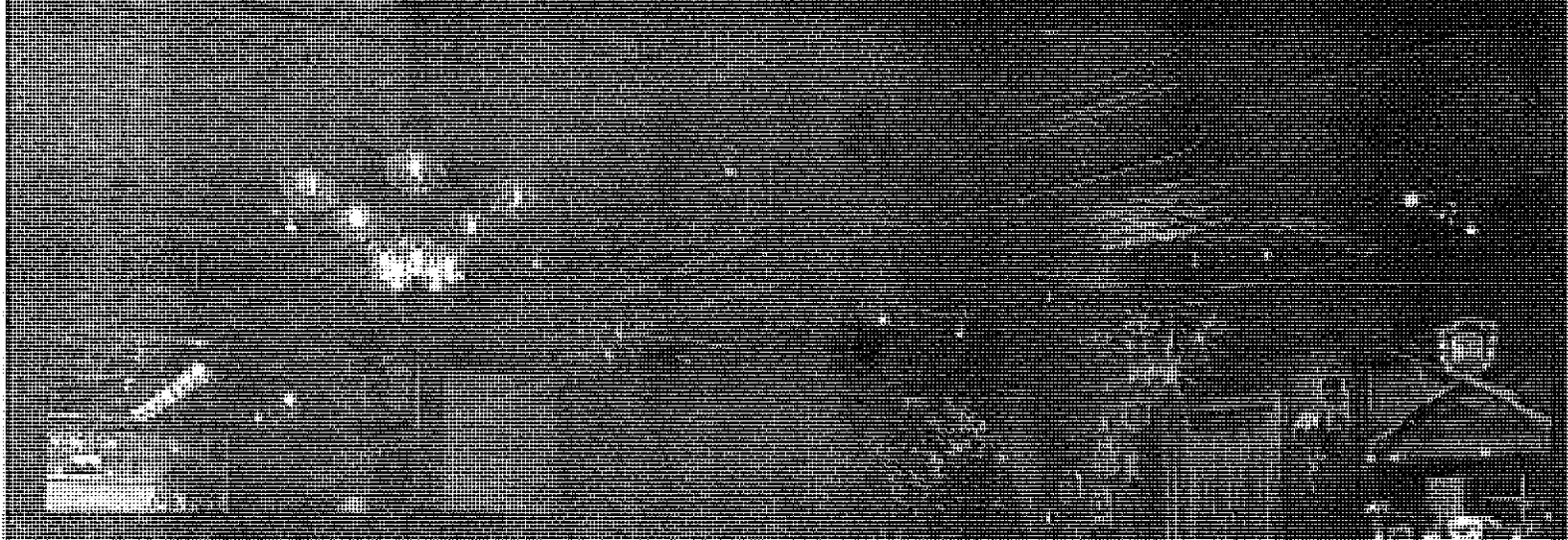
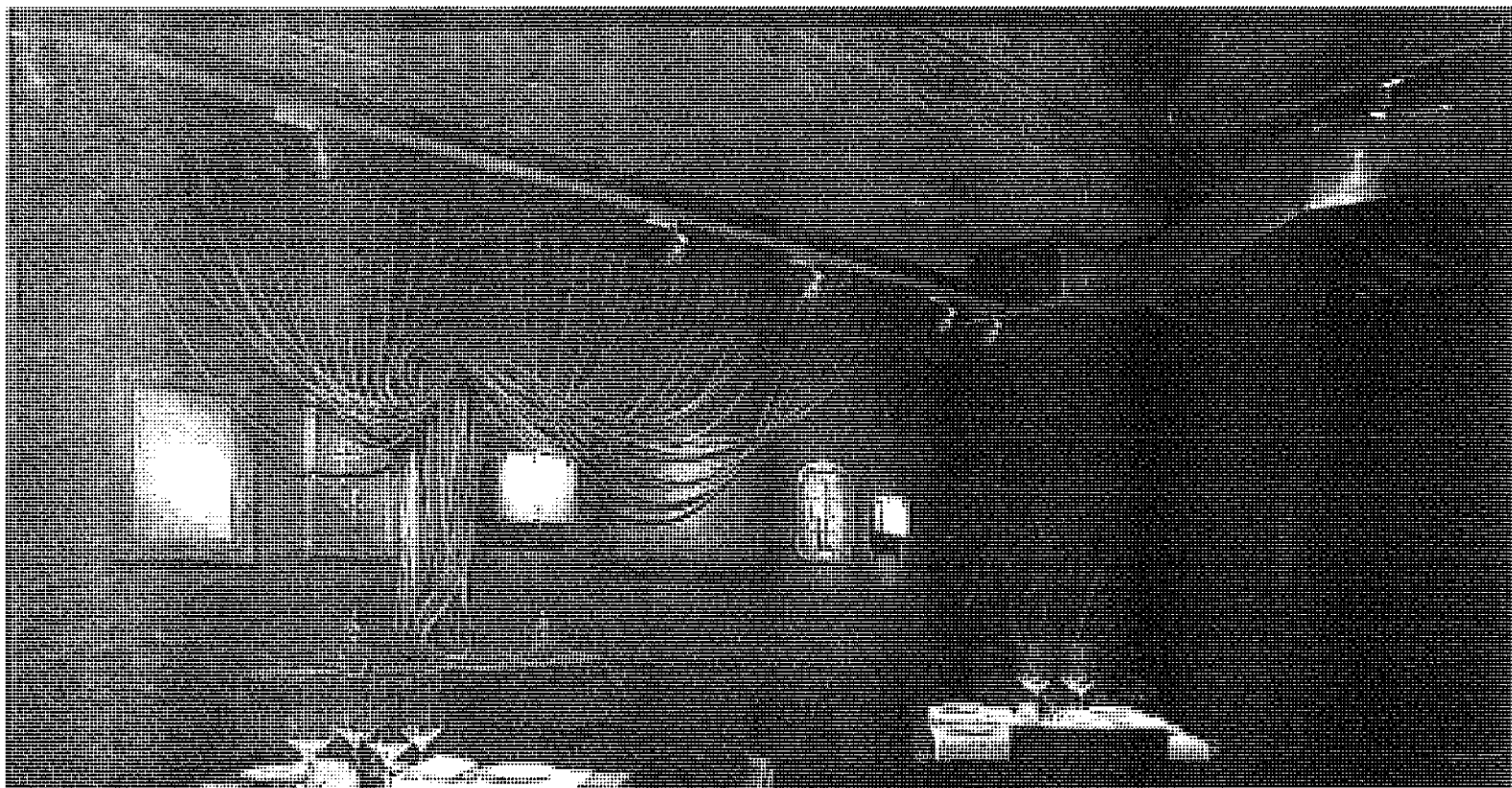
QUALITY ITALIAN

Quality Italian presents a menu of modern day adaptations of traditional Italian-American staplehouse fare. Combining the tradition of a solid restaurant with a menu, Quality Italian references and adds modern style to its unique design, drawing inspiration from the traditional Italian style found throughout Italy.





QI



OPENED
JULY 2013

EXECUTIVE CHEF:
SCOTT TACINELLI

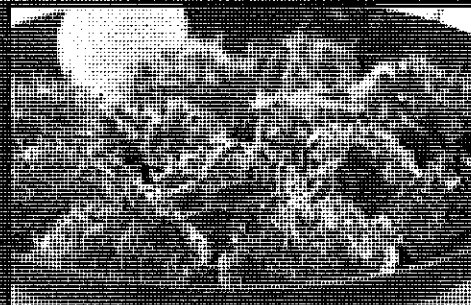
EXECUTIVE PASTRY CHEF:
GARY COLTON

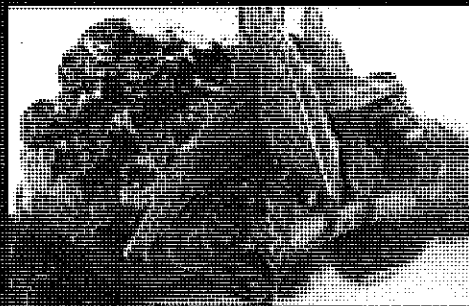
CAPACITY:
300 PERSONS



WHERE TO EAT IN 2014

ADAM PLATT/NEW YORK MAGAZINE

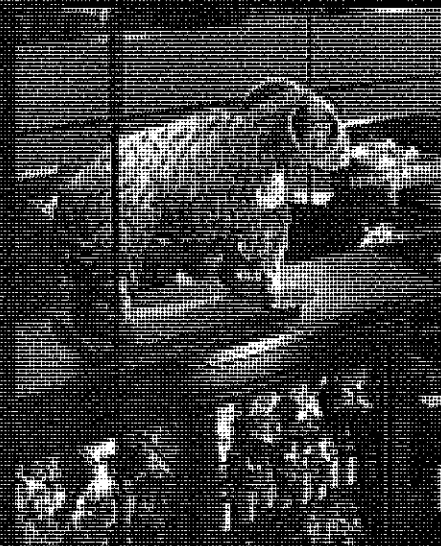
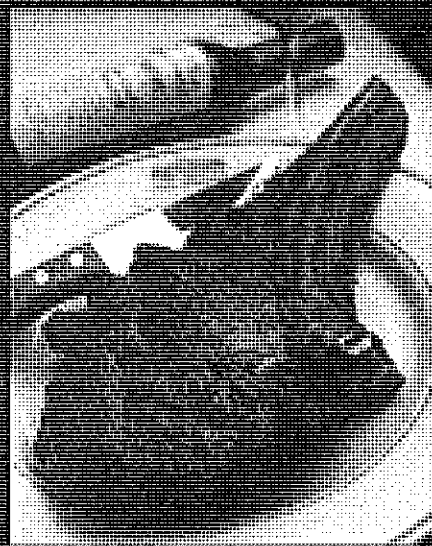




THE ORIGINALS

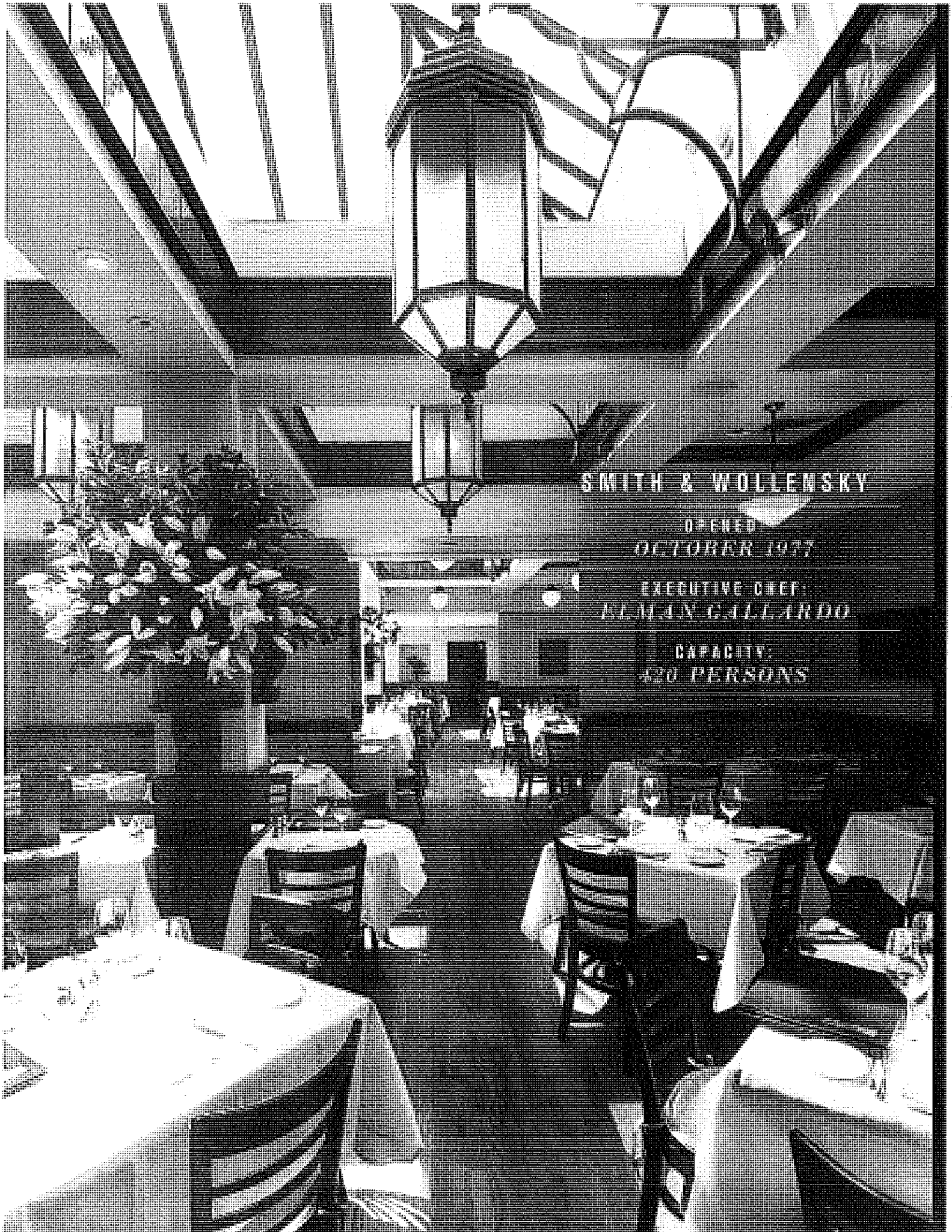
SMITH & WOLLENSKY

MALONEY & PORCELLI



"SERIOUS BEAR, SERIOUS BEEF, SERIOUS DEAL-MAKING...
THAT ABOUT SUMS IT UP FOR THIS CLASSIC NEW YORK
STEAKHOUSE, WHOSE GREEN-AND-WHITE FACADE MIGHT
AS WELL BE ON THE LIST OF CITY LANDMARKS."

—NEWSDAY



SMITH & WOLLENSKY

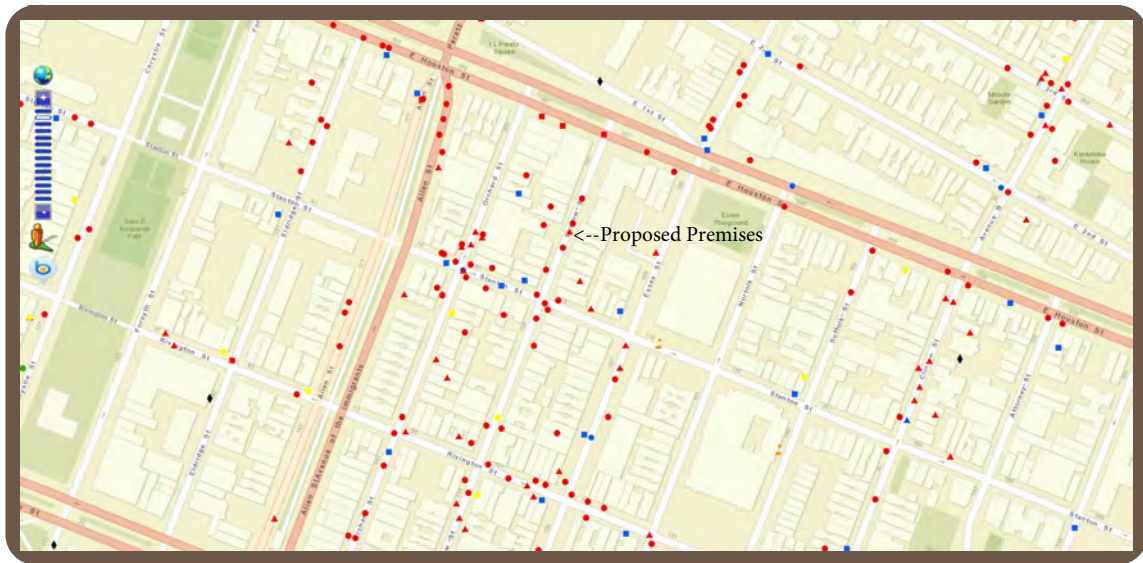
OPENED
OCTOBER 1977

EXECUTIVE CHEF:
EL MAN GALLARDO

CAPACITY:
420 PERSONS

177 ludlow block plot

Red circles indicate On Premises Liquor Licenses; Red Triangles indicate Restaurant Wine Licenses; Blue Squares indicate Package Stores and Yellow Circles indicate locations which have a pending application for various liquor license types.



Please see the attached GIS report for details on the nearby licensed locations depicted above.

Proximity Report for Location:

February 5, 2016

177 Ludlow St, New York, NY, 10002

* 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.

Closest Liquor Stores

Name	Address	Approx. Distance
FLYNN MCCLURE INC	100 STANTON ST	320 ft
EAST HOUSTON STREET WINE & LIQUOR INC	250 E HOUSTON ST	580 ft
SALGIRAH CORP	141 ESSEX ST	610 ft
JCCSM INC	45 1ST AVE	955 ft
TURTLE DOVE LLC	28 30 CLINTON ST	1035 ft
DISCOVERY WINES LLC	16 AVE B	1115 ft
NIZGA CORP	58 AVENUE A	1145 ft

Churches within 500 Feet

Name	Approx. Distance
Saint Nicholas Roman Catholic Church	315 ft

Schools within 500 Feet

Name	Address	Approx. Distance
PS 20 ANNA SILVER SCHOOL	166 ESSEX ST	435 ft

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
LUDLOW HOTEL OPERATING LLC & LUDLOW HOTEL FOOD	180 184 LUDLOW ST	40 ft
OSTERIA GRANO LLC	175 LUDLOW ST	45 ft
SWEET CHICK LES LLC	178 LUDLOW ST	60 ft
180 ORCHARD OWNER LLC, IHG MGMT MARYLAND LLC & GG	171 LUDLOW ST	85 ft
JERSEY BOYS LLC	173 LUDLOW ST	120 ft
GEORGIA'S EASTSIDE BBQ INC	192 ORCHARD ST	120 ft
GREY ASSOCIATES LLC	165 167 LUDLOW STREET	185 ft
BARRAZA FOODS INC	198B ORCHARD STREET	235 ft
S W MONTE INC	217 E HOUSTON ST	240 ft
161 LUDLOW FOOD LLC	161 LUDLOW ST	250 ft
TWO ALMONTES CORP	108 STANTON ST	255 ft
MISSION CANTINA LLC	172 ORCHARD ST	260 ft
LOCO 111 INC	105 STANTON ST	270 ft
158 LUDLOW REST LLC	158 LUDLOW STREET	285 ft

Name	Address	Approx. Distance
ESX GROUP INC	225 E HOUSTON ST	285 ft
ORCHARD STREET RESTAURANT LLC	187 ORCHARD STREET	290 ft
ORCHID STREET ENTERPRISES LLC	174 ORCHARD STREET	295 ft
95 STANTON STREET REST INC	95 STANTON ST	305 ft
SAKAMAI LLC	157 LUDLOW ST	310 ft
168 ORCHARD ST PARTNERS	168 170 ORCHARD ST	325 ft
A CASA FOODS LLC	173 ORCHARD ST	325 ft
STANTON SURF CLUB LLC	99 STANTON ST	335 ft
ALLEN OPERATING COMPANY LLC & ORCHARD ST REST LLC	190 ALLEN STREET	345 ft
THE MEATBALL SHOP	84 STANTON ST	345 ft
STANTON RESTAURANT CORP	82 STANTON STREET	350 ft
KENROCK ENTERPRISES LLC	192 ALLEN ST	370 ft
ROCKWOOD MUSIC CORP	194 ALLEN ST STORE B5, B6	380 ft
OWLINGS INC	152 LUDLOW STREET	380 ft
ROCKWOOD ENTERTAINMENT INC	196 ALLEN ST B4	395 ft
GHVILLE INC	167 ORCHARD ST 2ND & 3RD FL	400 ft
GHVILLE INC	167 ORCHARD ST	400 ft
JETHOU LLC	167 ORCHARD ST	400 ft
CRAWFORD FLICK INC	7 AVENUE A	410 ft
DOWNTOWN DINING LLC	5 AVENUE A	410 ft
LA PALA LLC	184 198 ALLEN ST	420 ft
WASSAIL LLC	162 ORCHARD ST	425 ft
JJD GROUP LLC	9 AVE A	430 ft
MUNDO NEW YORK INC	205 ALLEN ST AKA 159 E HOUSTON	450 ft
SOUTH CENTRAL RESTAURANT LLC	151 ESSEX ST	475 ft
ADARP INC	244 E HOUSTON ST	480 ft
DIDDLER DOYLE CORP	12 AVENUE A	505 ft
12 FIRST AVE RESTAURANT CORP	76 E 1ST ST	525 ft
DOUBLE DOWN NYC LLC	14 AVENUE A	530 ft
ALLYN LLC	16 1ST AVE	535 ft
CANAS RESTAURANT INC	23 AVENUE A	550 ft
A & P RESTAURANT CORP	245 E HOUSTON ST	560 ft
REQUISITE BOOTIE INC	14 1ST AVENUE	560 ft
GUAPO BODEGA LLC	146 ESSEX STREET	565 ft
GOLDEN C HOSPITALITY INC	13 1ST AVE	565 ft
SWAUTO LTD	25 AVENUE A	570 ft
ALLEGRA ALLEGRA INC	15 1ST AVENUE	595 ft
FOUNDATION LOUNGE CORP	137 ESSEX ST	595 ft
159 HUNTINGTON HOLDINGS INC	159 E HOUSTON ST	600 ft
PUB 138 INC	138 LUDLOW STREET	605 ft
BRACKLUINN REST INC	137 LUDLOW STREET	610 ft
DISH 165 INC	165 ALLEN STREET	615 ft
CALLE CATORCE LLC	157 E HOUSTON ST	620 ft
STEPS LLC	163 ALLEN STREET	640 ft
247 LUV NYC LLC	247 ELDRIDGE ST	645 ft
SAFF INC	249 ELDRIDGE STREET	665 ft
SPIEGEL INC	26 1ST AVE	665 ft

Name	Address	Approx. Distance
98 RIVINGTON RESTAURANT LLC	98 RIVINGTON ST	665 ft
SOHO NEW YORK LODGING LLC	151 E HOUSTON ST	670 ft
JACOB & KELLY INC	235 ELDRIDGE ST	670 ft
3B RESTAURANT CORP	217 ELDRIDGE ST	685 ft
RAGUBOY CORP	156 EAST 2ND STREET	690 ft
MFM BRANDY LLC	157 ALLEN ST	690 ft
ALEGRE ORCHARD LLC	146 ORCHARD ST	695 ft
KELTIC LOUNGE INC	132 LUDLOW ST	705 ft
133 ESSEX RESTAURANT LLC	133 ESSEX ST	720 ft
CAMILLE PRODUCTIONS LLC	110 RIVINGTON STREET	720 ft
LIQUID SAMURAI LLC	245 ELDRIDGE ST	720 ft
DOWNTOWN LLC THE	107 RIVINGTON ST	725 ft
NYCJB S LLC	112 RIVINGTON STREET	730 ft
CODA DI BUE LLC	78 84 RIVINGTON ST	740 ft
FOOLS GOLD NYC LLC	145 E HOUSTON ST	750 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
HEATHER JOSEPHINE JANSEN	164 ORCHARD ST	410 ft
SOHO-LUDLOW INC	139 LUDLOW ST	580 ft
SAM'S 1 LOUNGE INC	103 E 2ND ST	640 ft

Unmapped licenses within zipcode of report location

Name	Address
SUN SHINE SEAFOOD RESTAURANT INC	27 29 DIVISION ST



