



Department of
Consumer Affairs

January 23, 2014

First Deputy Alba Pico
Commissioner

42 Broadway
New York, NY 10004

Dial 311
(212-NEW-YORK)

nyc.gov/consumers

The Honorable Robert J. Benfatto

330 W 42nd St 26th Fl
New York, Ny, 10036

UNENCLOSED SIDEWALK CAFÉ REQUEST FOR RECOMMENDATION

TO:

The Honorable Melissa Mark-Viverito
The Honorable Gale Brewer
Robert J. Benfatto, Com Board #104
Council Member Corey Johnson

FROM:

ENTITY NAME: HIGHLANDERS 756, INC

D/B/A NAME: VYNL

ADDRESS: 756 9TH AVE NEW YORK, NY 10019-6633

BOROUGH/STATE/ZIP: Manhattan/NY/10019-6633

LICENSE/APPLICATION #: 785-2014-ASWC

Enclosed please find Application for a **New Unenclosed** Sidewalk Café with
9 tables and **18** chairs.

The Department of Consumer Affairs (DCA) must receive Community Board recommendations
for the above no later than March 09, 2014

**See below for the section of Title 6 of the Rules of the City of New York, which explains
Community Board action:**

§2-44 Action by the Department on Petition. (a) When a petitioner agrees to revise a petition or plan to resolve objections raised by the Community Board, any such agreed revisions, along with new blueprints showing the revised plan, must be submitted by the petitioner to the Department in writing, and signed by both the applicant and the chairperson of the Community Board, not later than five (5) days before the Department is required to hold its public hearing on the petition. Such agreed revisions shall be incorporated into, and be deemed to modify, the original petition in accordance with its terms. The Department shall then hold its public hearing based on the petition as so modified. If such written agreements to modify an original petition to address objections raised are not received within the time specified, the Department shall hold its public hearing based on the original petition and the objections to it that have been raised.



785-2014-ASWC

Feb 11th
BLP Agenda

Department of
Consumer Affairs

Alba Pico
First Deputy Commissioner

Danielle L. Crawford
Special Applications Unit
Dcrawford@dca.nyc.gov

42 Broadway
5th Floor
New York, NY 10004

+1212 436 0066 tel

+1646 500 5906 fax

nyc.gov/consumers

Date: 01/27/2014

Manhattan Community Board # 1
49-51 Chambers St, (Rm 715), NY NY 10007

**Re: Application to request recommendation for Amusement
Arcade License.**

Please find attached application to request recommendation for a
Amusement Arcade license. Details are as follows:

Licensee Name: Barcade New York LLC

Address: 148 W. 24th Street, Ground Floor NY NY 10011

☐ The Community Board does not object

☐ The Community Board Objects:

Questions? Please contact Danielle Crawford 212-436-0066 or Shirley
Foster 212-436-0075.



42 Broadway
5th Floor
New York, NY 10004

Dial 311
(212-NEW-YORK)

nyc.gov/consumers

APPLICATION TO REQUEST AN INSPECTION/ RECOMMENDATION

Please complete the form below and DCA will submit your request to relevant parties (i.e., Community Board, Council Member, Fire Department, and Police Department).

Check the applicable License Category:	<input checked="" type="checkbox"/> Amusement Arcade <input type="checkbox"/> Cabaret <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Commercial Lessor <input type="checkbox"/> Gaming Café														
Legal Name of Business:	BARCADE NEW YORK, LLC														
Business's Trade or Doing-Business-As (DBA) Name, if applicable:															
Business Address:	148 WEST 24 th ST.														
Community Board Number:	4														
Council Member District:	3														
Hours of Operation:	<table border="1"><tr><td>Monday</td><td>12P-4A</td></tr><tr><td>Tuesday</td><td>12P-4A</td></tr><tr><td>Wednesday</td><td>12P-4A</td></tr><tr><td>Thursday</td><td>12P-4A</td></tr><tr><td>Friday</td><td>12P-4A</td></tr><tr><td>Saturday</td><td>12P-4A</td></tr><tr><td>Sunday</td><td>12P-4A</td></tr></table>	Monday	12P-4A	Tuesday	12P-4A	Wednesday	12P-4A	Thursday	12P-4A	Friday	12P-4A	Saturday	12P-4A	Sunday	12P-4A
Monday	12P-4A														
Tuesday	12P-4A														
Wednesday	12P-4A														
Thursday	12P-4A														
Friday	12P-4A														
Saturday	12P-4A														
Sunday	12P-4A														
Contact Name:	PAUL KERMIZIAN														
	917-279-9931														
City:	<table border="1"><tr><td>Room 1</td><td>Room 2</td><td>Room 3</td><td>Room 4</td></tr><tr><td>200</td><td>X</td><td>X</td><td>X</td></tr></table>	Room 1	Room 2	Room 3	Room 4	200	X	X	X						
Room 1	Room 2	Room 3	Room 4												
200	X	X	X												

at falsification of any statement made herein is an offense punishable
prisonment or both.

[Signature] 12/6/13
Date

U.S. Postal Service
CERTIFIED MAIL RECEIPT
(Domestic Mail Only; No Insurance Coverage Provided)

For delivery information visit our website at www.usps.com

OFFICIAL USE

Postage	\$
Certified Fee	
Return Receipt Fee (endorsement Required)	
Restricted Delivery Fee (endorsement Required)	
Total Postage & Fees	\$

Postmark
Here

MCB#1
11/27/14

Mail To

Street, Apt. No.,
PO Box No.
City, State, ZIP+4

Manhattan Community Board

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)	
West 37 th Street Operator LLC		Homewood Suites by Hilton New York Midtown Manhattan Times Square - South	
STREET ADDRESS		CROSS STREETS	
312 West 37 th Street, New York, NY 10018		8 th Avenue & 9 th Avenue	
OWNER	NAME:	West 37 th Street Operator LLC <i>Principals:</i> David B. Pollin Robert E. Buccini	REPRESENTATIVE
	PHONE:	202-835-1400	
	FAX:	202-835-1037	
MANAGER	NAME:	Karl E. Baugher (General Manager)	LANDLORD
	PHONE:	212-244-0644 / 917-374-0982	
	FAX:	212-216-9721	
DESCRIPTION OF BUSINESS			
Establishment Type:		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input checked="" type="radio"/> Hotel <input type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain):	
Method of Operation:		<input type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input checked="" type="radio"/> Other (Explain): Hotel Beer and Wine	
License Type:		<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer	
APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	YES – affiliates of Applicant
		What is/was the name of establishment?	See enclosed list of hotels
		What is/was the address of the establishment?	See enclosed list of hotels
		What were the dates the applicant was involved with this former premise?	Affiliates of Applicant have been in business of managing hotels since 1996.
		What is the prior license #?	

Our Hotels:



District of Columbia

- Hampton Inn & Suites Navy Yard
(under development)
1st & N Street SE,
Washington, DC

Virginia

- Embassy Suites
Dulles-North
44610 Waxpool Road
Dulles, Virginia
(703) 723-5300
- Homewood Suites
Dulles-North
44620 Waxpool Road
Dulles, Virginia
(703) 723-7500
- Aloft by W Hotels
Dulles-North
22390 Flagstaff Plaza
Dulles, Virginia
(703) 723-6969
- Hilton Garden Inn
Dulles-North
22400 Flagstaff Plaza
Dulles, Virginia
(703) 723-8989

- Comfort Inn Gunston Corner
8180 Silverbrook Road
Lorton, Virginia
(703) 643-3100

- Hampton Inn Potomac Mills /
Woodbridge
(management only)
1240 Annapolis Way,
Woodbridge, Virginia
(703) 490-2300

- Fairfield Inn & Suites Dulles
Airport Chantilly
(management only)
3960 Corsair Court
Chantilly, Virginia
(703) 435-1111

Maryland

- Hilton Baltimore BWI Airport
1739 West Nursery Road
Linthicum, Maryland
(410) 694-0808
- Aloft by W Hotels
Baltimore BWI Airport
1741 West Nursery Road
Linthicum, Maryland
(410) 691-6969

- Hilton Garden Inn
Baltimore/Arundel Mills
7491-A New Ridge Road
Hanover, Maryland
(410) 878-7200

- Homewood Suites
Baltimore/Arundel Mills
7491-B New Ridge Road
Hanover, Maryland
(410) 878-7201

- Comfort Inn Capital Beltway
4050 Powder Mill Road
Beltsville, Maryland
(301) 572-7100

Delaware

- Embassy Suites Newark-
Wilmington/South
654 South College Avenue
Newark, Delaware
(302) 368-8000

- Homewood Suites Newark-
Wilmington/South
640 South College Avenue
Newark, Delaware
(302) 453-9700

- Westin Wilmington Riverfront
(under construction)
South Justison Street
Wilmington, Delaware

- Hampton Inn & Suites Christiana
(under development)
Old Churchmans Road
Newark, Delaware

New Jersey

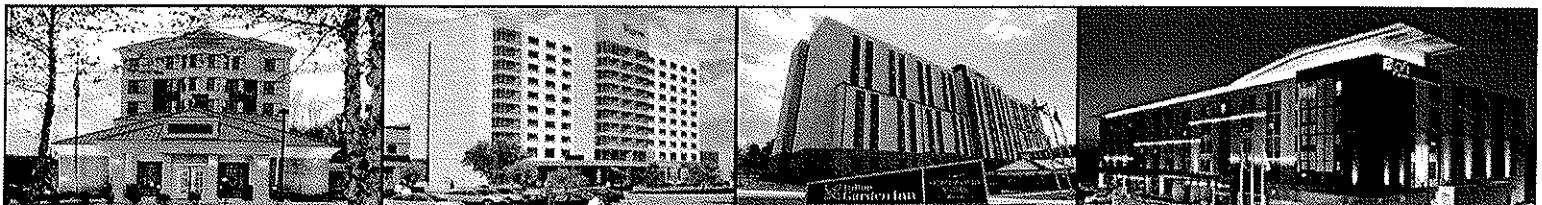
- Sheraton Edison Hotel Raritan
Center
125 Raritan Center Parkway
Edison, New Jersey
(732) 225-8300

- Sheraton Meadowlands Hotel &
Conference Center
2 Meadowlands Plaza
East Rutherford, New Jersey
(201) 896-0500

New York

- Homewood Suites New York
Midtown Manhattan Times
Square South
(under construction)
312 West 37th Street
New York, New York

- Embassy Suites New York
Midtown Manhattan
(under development)
62 West 37th Street
New York, New York



		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	YES	NO
	If alterations or operational changes are being made, please attach the plans to this form.			
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
Please describe the nature of the alterations and attach the plans				

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	24 Hours	24 Hours	24 Hours	24 Hours	24 Hours	24 Hours	24 Hours	
	Music	Recorded	Recorded	Recorded	Recorded	Recorded	Recorded	Recorded	
	Kitchen	6AM to 11AM 5PM to 7PM	6AM to 11AM 5PM to 7PM	6AM to 11AM 5PM to 7PM	6AM to 11AM 5PM to 7PM	6AM to 11AM	6AM to 11AM	6AM to 11AM	
OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	897 Entire Building	897	(40+6) 46	(71+24) 95	0	0	0	15	3

How many floors are there? What is the capacity for each floor? (please respond in space provided)

21 Story Hotel + Cellar
Cellar = 51 PP
First Floor = 254 PP
2nd Floor = 32 PP
3rd thru 7th Floor = 34PP Per Floor
8th thru 16th Floor = 32 PP Per Floor
17th thru 20th Floor = 24 PP Per Floor
21st Floor = 6 PP
PP = People

Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)

No

Will applicant have bottle service?

No

Will you be hosting private parties and promotional events?

YES

Will outside promoters be used?

No

Will the security plan submitted be implemented?

Will State certified security personnel be used?

YES

Will New York Nightlife Association recommendations and NYPD Best Practices be followed?

YES

Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)

N/A

We do not deliver.

Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)			<input checked="" type="checkbox"/> No		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)				<input checked="" type="checkbox"/> N/A	Our hotel will not have a sidewalk café area.
Will applicant provide contact information to neighbors and respond to complaints that arise?		<input checked="" type="checkbox"/> YES			Yes, we are a 24 hour business and there is a staff member on duty 24/7.
If you plan to have music, what type(s)?	BACKGROUND				DMX Music System

BUILDING DESIGN

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.	<input checked="" type="checkbox"/> YES			There will be no amplified sound.
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="checkbox"/> YES			
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)	<input checked="" type="checkbox"/> YES			

OUTDOOR ITEMS

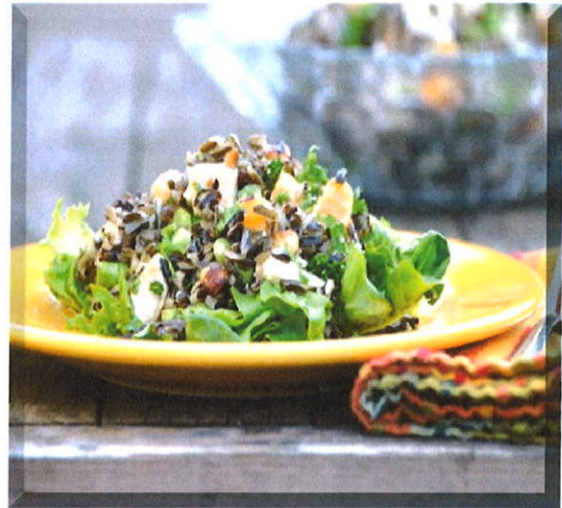
Will applicant use the rooftop, rear yard or any outdoor space?	<input checked="" type="checkbox"/> YES			Roof Top and Ground Level Rear Garden Space to be used.
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	<input checked="" type="checkbox"/> YES			
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	<input checked="" type="checkbox"/> YES			
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	<input checked="" type="checkbox"/> YES			
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	<input checked="" type="checkbox"/> YES			
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	<input checked="" type="checkbox"/> YES			
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="checkbox"/> YES			

LOCATION & ZONING

Primary Zoning District:	Garment Center GCP#2	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="checkbox"/> YES		Clinton
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?		<input checked="" type="checkbox"/> No	TCO is being applied for

Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.		<input checked="" type="checkbox"/> YES			500 Ft. Rule
Is a Public Assembly permit required?		<input checked="" type="checkbox"/> YES			
Are your plans filed with DOB?		<input checked="" type="checkbox"/> YES			
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: <u>Hotel</u>				
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____				
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	N/A			
	# 2	N/A			
	# 3	N/A			
ADDITIONAL INFORMATION: (Applicant Use)					
<p>This Building is a hotel and open 24 hours a day, 7 days a week. Breakfast is served 7 days a week while there is an evening reception to include dinner & drinks Monday thru Thursday evening between the hours of 5PM and 7PM.</p> <p>The Homewood Suites Midtown Manhattan is a Hilton branded hotel managed by PMHS (Pollin/Miller Hospitality Strategies, Inc.) based out of Washington DC. PMHS is a professional management company in the hospitality industry and currently manages a portfolio of various limited service and full service hotels. Phone: 202-835-1000 Fax: 202-835-1036</p>					
ADDITIONAL NOTES: (Office Use Only)					

Catering Menu Content



s
nent Rentals
nformation

Breaks

\$40.00 per person

it Cup

cs

Cake

s

Cream Cheese

els

y Package

2.00 per person

cs

Cake

it Cup

Cream Cheese

y Package

22.00 per person

cs

Brownies

els

y Package

Beverages Provided All Day - \$10.00 per person

Regular and Decaffeinated Coffee

Assortment of Hot Teas

Assorted Coca Cola Products

Bottled Water



Themed Breaks

- \$18.00 per person

nk Selection

\$17.00 per person

nuts

ak - \$16.00 per person

nd Cake with Citrus Icing

ite

Beverage Break - \$10.00 per person

Regular and Decaffeinated Coffee

Assortment of Hot Teas

Assorted Coca Cola Products

Bottled Water

Dessert Time Break - \$18.00 per person

Assorted Cake Slices

Assorted Pie Wedges

Vanilla & Chocolate Pudding with Vanilla Wafers

Fresh Fruit Cup with Whipped Cream

Assorted Petifores

Healthy Life Break - \$17.00 per person

Granola Squares

Vanilla Yogurt and Granola

Fresh Fruit Cup

Selection of Dried Fruits and Nuts

Vegetable Sticks w/Lite Dipping Sauces

***Each Themed Break is 1 Hour of Service.**

Breakfast Selections

Buffet – \$14.95 per person

including Orange & Apple
Fruits and Berries
including Bagels, Croissants & English

Savory Muffins

5
& Bananas

is
ed in All Day Package



Full Breakfast Buffet – \$19.95 per person

1 Hour of Service

Fresh Scrambled Eggs
Choice of Breakfast Meats
Skillet Potatoes or Hash Browns
Assortment of Juices including Orange & Apple
Sliced Fresh Seasonal Fruits and Berries
Assortment of Breads including Bagels, Croissants & English Muffins
Fresh Baked Sweet & Savory Muffins
Selection of Sweet Rolls
Whole Oranges, Apples & Bananas
Cold Cereal Station
Selection of Condiments
Same Beverages Provided in All Day Package

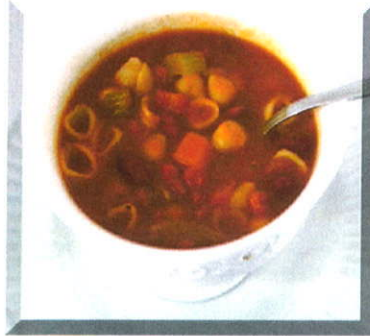


Lunch Selections

5 per person

ican Deli Meats
s, Lettuce Onion, Tomato
d Wraps

ii Salad



Soups & Bread Sticks...

With Entrée' - \$3.95 per person

Without Entrée' - \$6.95 per person

Chili Con Carne
Chicken Noodle Soup
New York Claim Chowder
Oven Roasted Tomato Basil Soup
Minestrone Soup
Vegetable Soup



Salad...

With Entrée' - \$3.95 per person

Without Entrée' - \$6.95 per person

Salad Bar with Assorted Toppings & Dressings - \$12.95
Plated Iceberg Side Salad
Plated Mesclun Side Salad
Plated Caesar Side Salad



beans

y

Please ask your sales coordinator about many more dining selections. We also will customize your order with pleasure!

Dinner Selections

1



non
ls (Meatless)

ket



Soups & Bread Sticks...

With Entrée' - \$3.95 per person

Without Entrée' - \$6.95 per person

Chili Con Carne

Chicken Noodle Soup

New York Clam Chowder

Oven Roasted Tomato Basil Soup

Minestrone Soup

Vegetable Soup



Salad...

With Entrée' - \$3.95 per person

Without Entrée' - \$6.95 per person

Salad Bar with Assorted Toppings & Dressings - \$14.95

Plated Iceberg Side Salad

Plated Mixed Greens Side Salad

Plated Caesar Side Salad

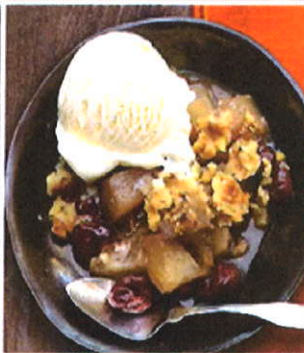
All Entrée's come with an assortment of warm dinner rolls and butter.
All soups come with crackers. A selection of salad dressings is available
unless salad specifically calls for specific dressing.

Please ask your sales coordinator about many more dining selections.
We also will customize your order with pleasure!

Dessert Selection

ake – \$5.95

Cake - \$5.95



er Piece unless otherwise stated.

Appetizer Selection

ion

Canapes - \$95.00

\$75.00

Tail Sauce - \$125.00

\$75.00

Latter - \$65.00

res - \$55.00



Hot Hors d'Oeuvres Selection

Miniature Crab Cakes w/Remoulade Sauce - \$125.00

Miniature Beef Wellington - \$125.00

Chicken Fingers - \$95.00

Selection of Dipping Sauces

Assorted Miniature Quiche - \$75.00

Bacon Wrapped Scallops - \$95.00

Chicken Skewers - \$75.00

Selection of Dipping Sauces

Beef Skewers - \$95.00

Selection of Dipping Sauces

Vegetable Spring Rolls w/Plum Sauce - \$65.00

Coconut Shrimp w/Dipping Sauce - \$95.00

Pigs in a Blanket - \$65.00

Selection of Dipping Sauces

***Appetizer Pricing Based on 50 Pieces with No Butler Service**

Audio / Visual Rentals

- \$50.00



en - \$175.00

er - \$15.00

n - \$5.00

bles - \$10.00

General Information

its...

Both in the planning and serving of your selections presented here not fulfill your know as we welcome the challenge to custom needs. Thank you for choosing the Manhattan, we'll dedicated to making your

premises must be supplied and prepared by the hotel having no control of how food is prepared after it leaves the premise, no functions may be taken from the hotel. **Notice:** Cooked beef, steak, meats, poultry, seafood, use your risk of food-born illness, especially if conditions.

As served on the hotel premise (or elsewhere with a beverage license) for the function must be served by bartenders and bartenders. Alcoholic beverages may be served to those who appear to be intoxicated or are under age. Bartenders are certified by TIPS. TIPS is the global training for the responsible service, sale and consumption of alcohol. TIPS is a skill-based training program that is designed to reduce underage drinking and drunk driving.

Rooms can be reserved for your guests. All overnight rates are available for our facilities. We will make our best rates available for your guests.

Tax and Service Charge...

A customary 20% service charge and applicable sales taxes will be added to all food & beverage charges as well as any audio / visual charges as specified on the contract and Banquet Event Order. Applicable sales tax will be added to all meeting room rental as specified on the contract and Banquet Event Order. All banquet functions require a minimum number of attendees. Any banquet function not attaining listed minimums will be subject to a \$125.00 surcharge in addition to the customary service charge and sales tax. Service fees for bartenders, food station attendants and other additional staff are applicable. All beverage services and hospitalities on the premise require the services of a bartender or attendant. All personnel service fees are for up to 3 hours, additional hours are at a pre-determined rate per contract.

Parking...

The hotel is not responsible for loss or damage to guest's automobiles or their contents while parked and attending a function on premise. The parking facility is owned and managed by a separate company.

Special Events...

Our staff will be more than pleased to assist you with any recommendations for floral arrangements, decoration services, photographers, on-site entertainment and much more. If there is anything you need, please allow us to assist to make your special occasion a memorable one.

General Information

its...

11 to 10:00AM

11 to 11:00AM

st offers you a variety of great tasting and
r you're counting points, carbs or calories, you
enient to just grab something on the go,
endant for a "to go" bag or tray. Breakfast

• **breakfast for \$15.95 per person plus state**

10PM to 8:00PM

of dinner & drinks in our main lobby. Monday
different entrée along with a salad bar and
tment of complimentary beverages including

laws. Must be of legal drinking age.

Lost & Found...

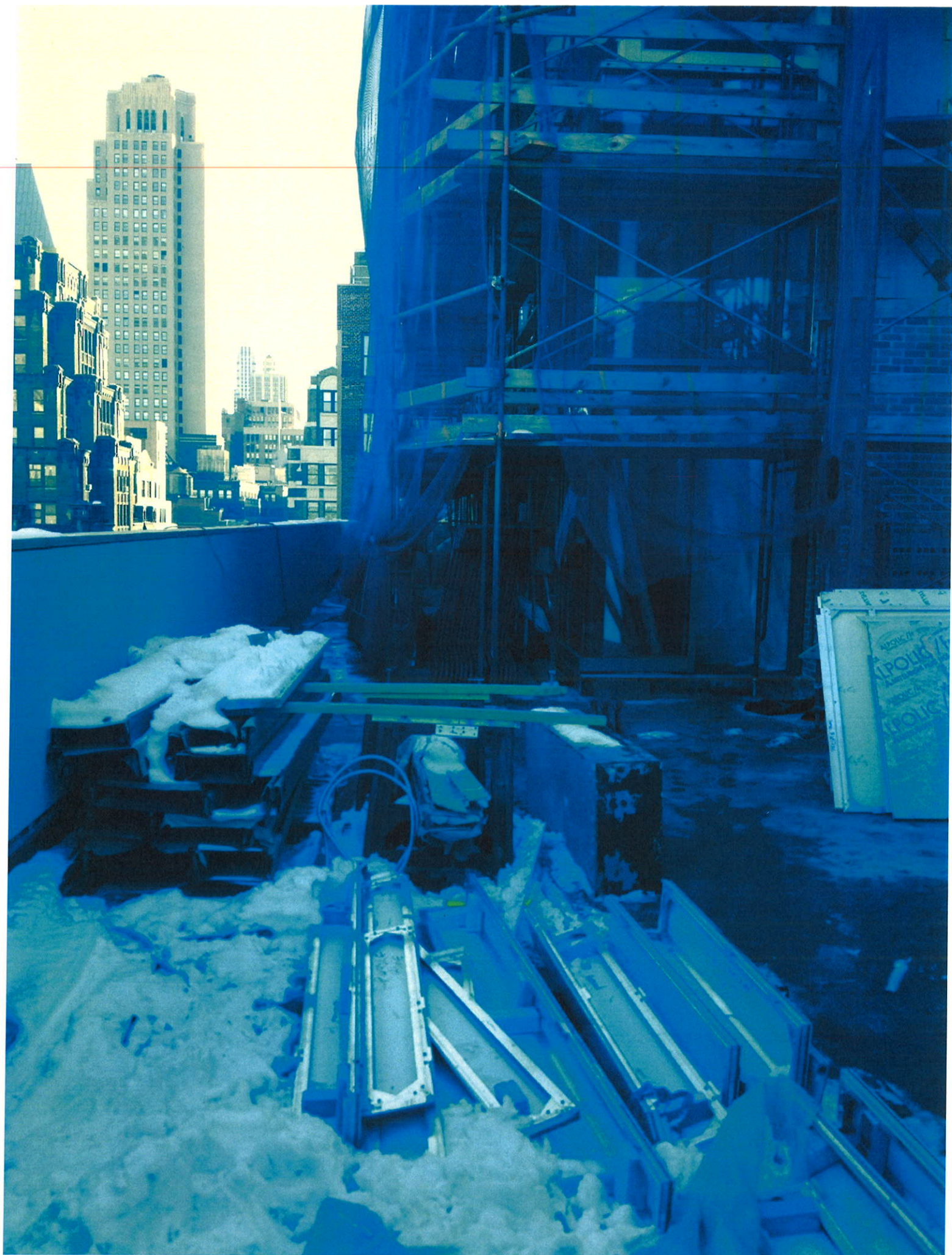
The housekeeping department administers Lost & Found. The hotel can not be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event or meeting. Please ensure you do a final sweep of your function space before leaving so you can be confident all guest items have been taken.

Our Sales Department...

The members of our sales and management team can assist you in planning your event. We are a one stop shop for a listing of local visitors guides, maps, activities and more. Come see us for more information, these services are complimentary.

Transportation...

The Homewood Suites does not provide transportation. However, we will be more than happy to arrange a car service for you.















Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
LDV 23 LLC		Barchetta		
STREET ADDRESS		CROSS STREETS		
461 West 23rd Street		Between 9th Avenue and 10th Avenue		
OWNER	NAME:	LDV 23 LLC	ATTORNEY	
	PHONE:	(212) 255-7400		
	FAX:	N/A		
MANAGER	NAME:		LANDLORD	
	PHONE:			
	FAX:			
DESCRIPTION OF BUSINESS				
Establishment Type:		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): Bar/Arcade		
Method of Operation:		<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade		
License Type:		<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
APPLICATION TYPE (check one)	<input type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input type="radio"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	YES	NO
		If alterations or operational changes are being made, please attach the plans to this form.		
	<input checked="" type="radio"/> Alteration	What is the current license #?	1256434	
		What is the expiration date on the current license?	08/31/2015	
Please describe the nature of the alterations and attach the plans Addition of sidewalk cafe (approx. 207 sq. ft) with 9 tables and 18 seats. Rearranging interior furniture. See floor plans attached.				

OPERATIONAL ISSUES									
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	11:30am - 12:00am	11:30am - 12:00am	11:30am - 12:00am	11:30am - 1:00am	11:30am - 1:00am	11:00am - 1:00am	11:00am - 12:00am	
	Music	11:30am - 12:00am	11:30am - 12:00am	11:30am - 12:00am	11:30am - 1:00am	11:30am - 1:00am	11:00am - 1:00am	11:00am - 12:00am	
	Kitchen	11:30am - 11:00pm	11:30am - 11:00pm	11:30am - 11:00pm	11:30am - 12:00am	11:30am - 12:00am	11:00am - 12:00am	11:00am - 11:00pm	
OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	73	73	21	52	0	1	6	18	9
How many floors are there? What is the capacity for each floor? (please respond in space provided)					<input checked="" type="radio"/> 1-2	<input type="radio"/> 3-4	<input type="radio"/> 5+		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	<input checked="" type="radio"/> NO	N/A		
Will applicant have bottle service?					YES	<input checked="" type="radio"/> NO	N/A		
Will you be hosting private parties and promotional events?					<input checked="" type="radio"/> YES	NO	N/A		
Will outside promoters be used?					YES	<input checked="" type="radio"/> NO	N/A		
Will the security plan submitted be implemented?					YES	NO	<input checked="" type="radio"/> N/A		
Will State certified security personnel be used?					YES	NO	<input checked="" type="radio"/> N/A		
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	<input checked="" type="radio"/> N/A		
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	<input checked="" type="radio"/> NO	N/A		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					<input checked="" type="radio"/> YES	NO	N/A		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					<input checked="" type="radio"/> YES	NO	N/A	Plans attached, not yet submitted to DCA.	
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="radio"/> YES	NO	N/A		
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					<input checked="" type="radio"/> YES	NO	N/A		
If you plan to have music, what type(s)?			<input checked="" type="radio"/> BACKGROUND	LIVE MUSIC	DJ				
BUILDING DESIGN									
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	<input checked="" type="radio"/> N/A		
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					<input checked="" type="radio"/> YES	NO	N/A	Foundation Audio report previously submitted with original application.	
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	<input checked="" type="radio"/> N/A		

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	Sidewalk Cafe
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	Midnight during the week; 1:00AM on Friday and Saturday.
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	

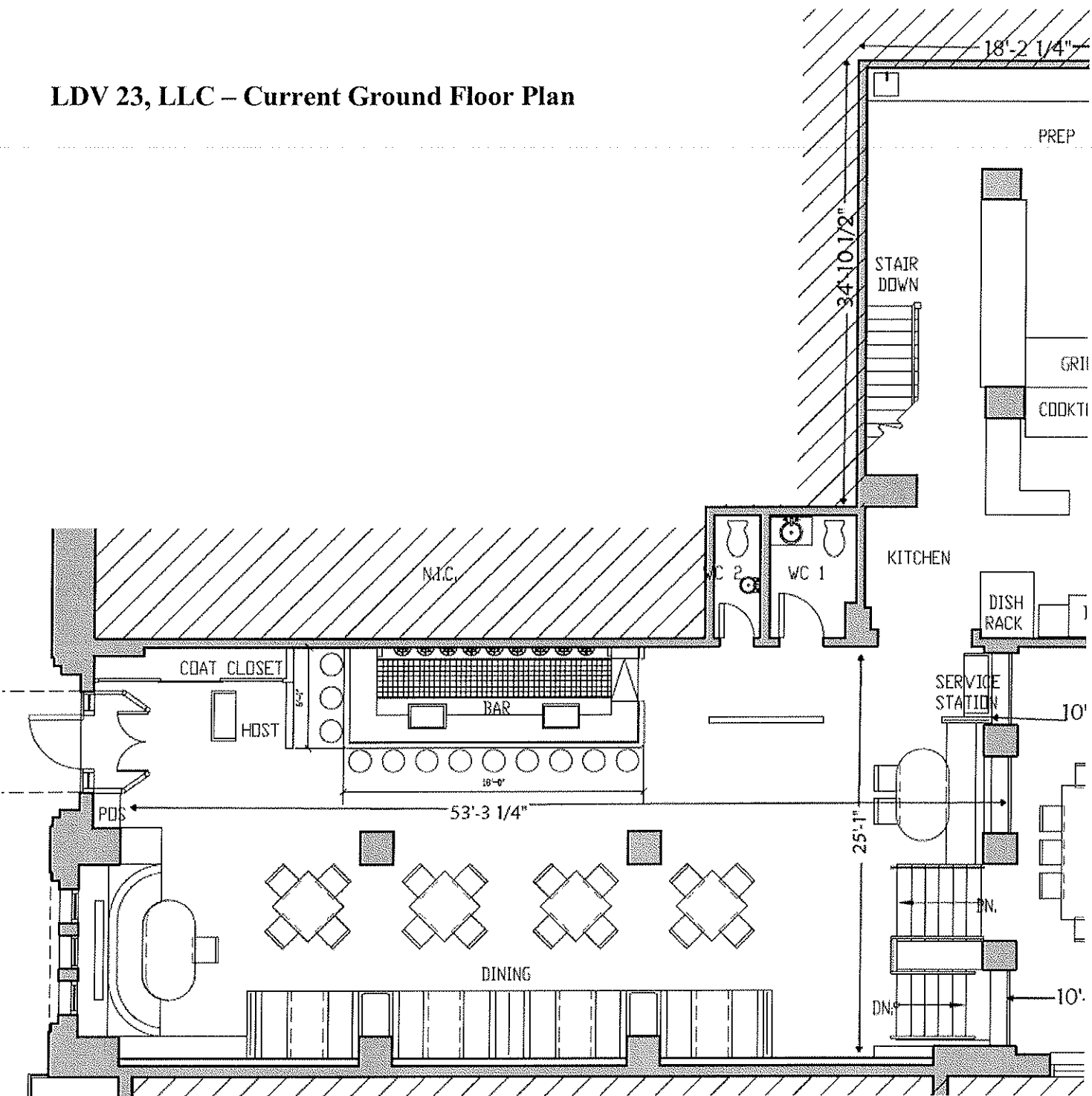
LOCATION & ZONING				
Primary Zoning District:	R8A		Overlay (If Applicable):	None
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	Not an application for a new license.
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A	
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	Community Board 4		
	# 2	Public Notice Postings		
	# 3	300 West 21-22-23rd Street Block Associations and Council Chelsea Block Association: (1) Andra Gabrielle (andranyc@gmail.com) (2) Zazel Loven (zloven@hearst.com) (3) Eleanor Horowitz (eleanor@quiltedcorner.com) (4) Ed Kirkland (ch.kirk@verizon.net) (5) Phyllis Waisman (phyllis.waisman@gmail.com) (6) Bill Borock (wborock@gmail.com)		

****To be contacted prior to Feb. 11 meeting**

TAB 2

CURRENT INTERIOR FLOOR PLAN

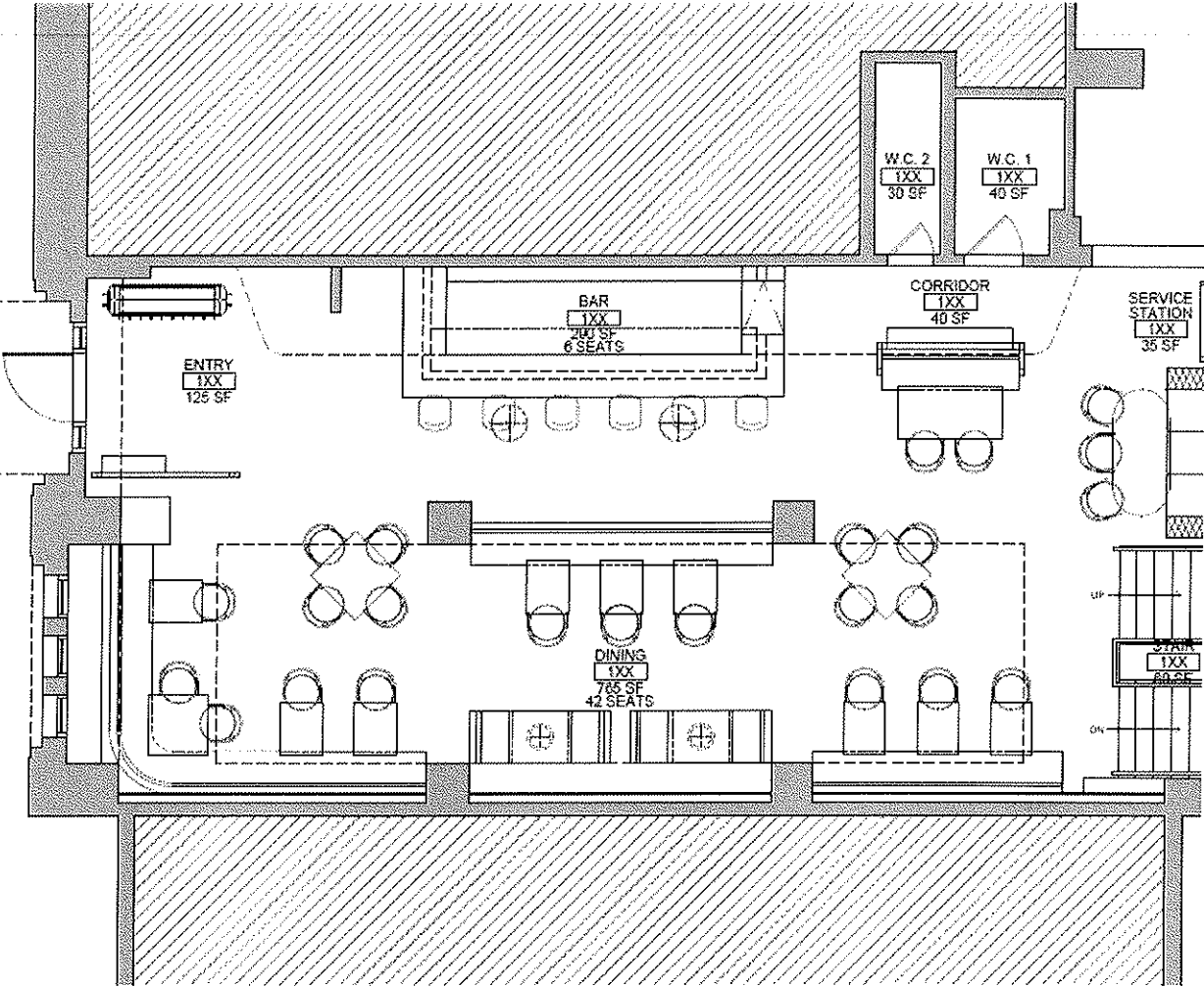
LDV 23, LLC – Current Ground Floor Plan



TAB 3

PROPOSED INTERIOR FLOOR PLAN

LDV 23, LLC – Proposed Ground Floor Plan



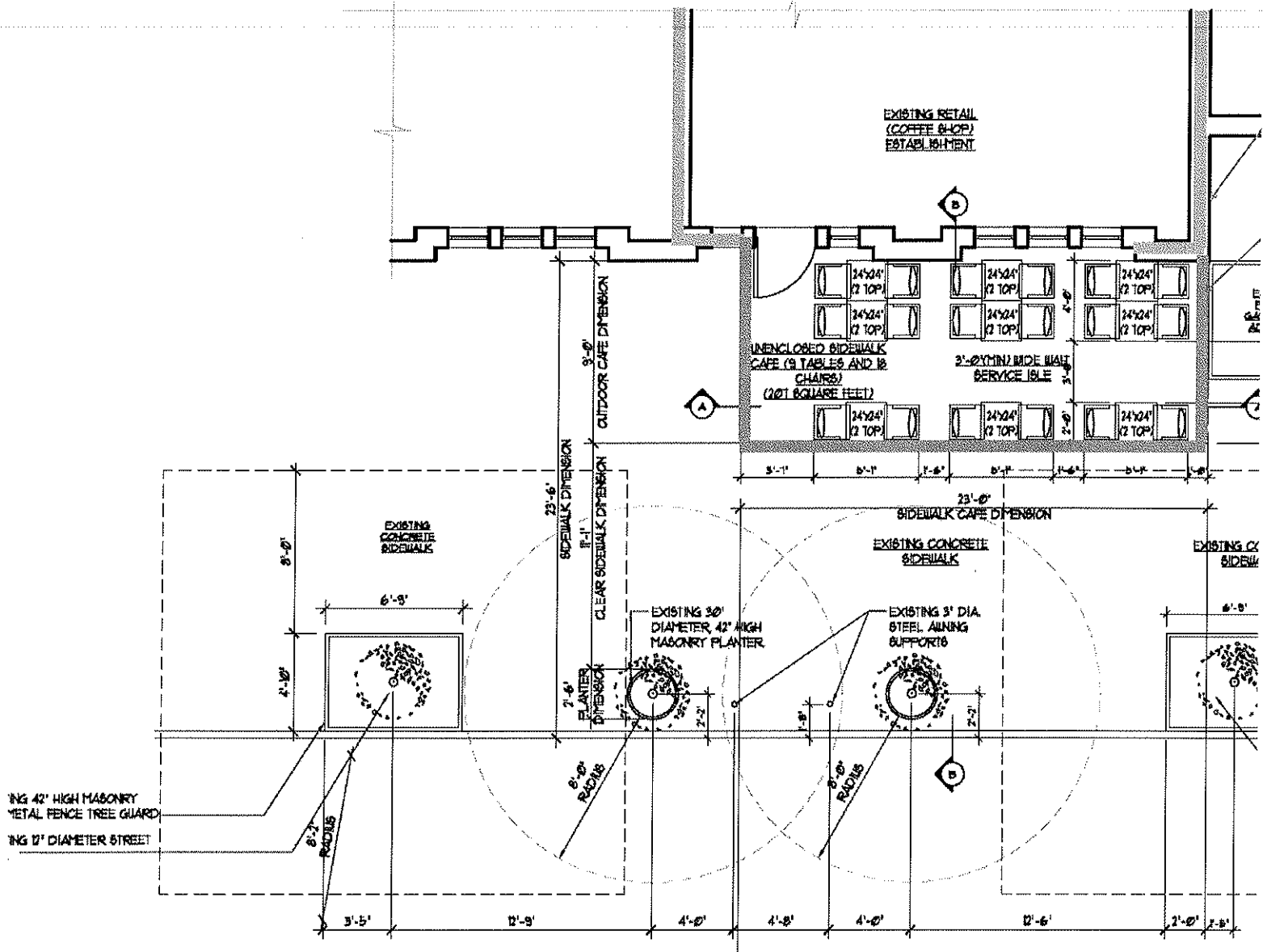
FLOOR / FURNITURE PLAN

SCALE: 1/4" = 1'-0"

TAB 4

PROPOSED SIDEWALK CAFÉ
FLOOR PLAN & RENDERING

LDV 23, LLC – Proposed Sidewalk Café Plan





ARCHETTA / 461 W. 23rd STREET / New York, NY
Exterior Sketch 27 January 2014

TAB 5

MENU

Barchetta

Crudo

NANTUCKET BAY SCALLOPS *chevre* 23
PINK SNAPPER *black lava salt* 18
FLUKE *sea bass + radish* 20
DIVER SCALLOP *tangerine pressed olive oil* 18
RED GROUPER *seaweed salt* 18
BLACK SEA BASS *toasted pine nuts* 18
MONTAUK COD *wild juniper salt* 18
BLACKFISH *muglio (pine bud syrup)* 18
MAHI MAHI *Sicilian dried cherry tomato* 21
LOCAL YELLOWFIN TUNA *olive oil from Chianti* 21
TORO seared "*au poivre*" 21
SPANISH MACKEREL *Baeta olive aioli* 18
RAZOR CLAM *ceviche, chilis, scallions + mint* 20

Antipasti

BIANCHETTI "*French fries of the sea*" 18
UOVO DI POLLO *jumbo lump crabmeat + tarragon* 22
CAPITONE *crispy local eel Meapolitan style* 18
SALMONE AFFUMICATO *daikon radish +
hackleback caviar* 25
FEGATO DI PESCATRICE *heirloom apples + greens* 18
INSALATA DI AMARA *butternut squash + apple
cider vinaigrette* 19
BURRATA *gem lettuce + smashed sardine vinaigrette* 20
INSALATA DI PUNTARELLA *chicory + anchovy
vinaigrette* 18
CALAMARI *hot red pepper + local radish* 17
VERDURA MISTA *sheep's milk ricotta + vinaigrette* 18

Primi

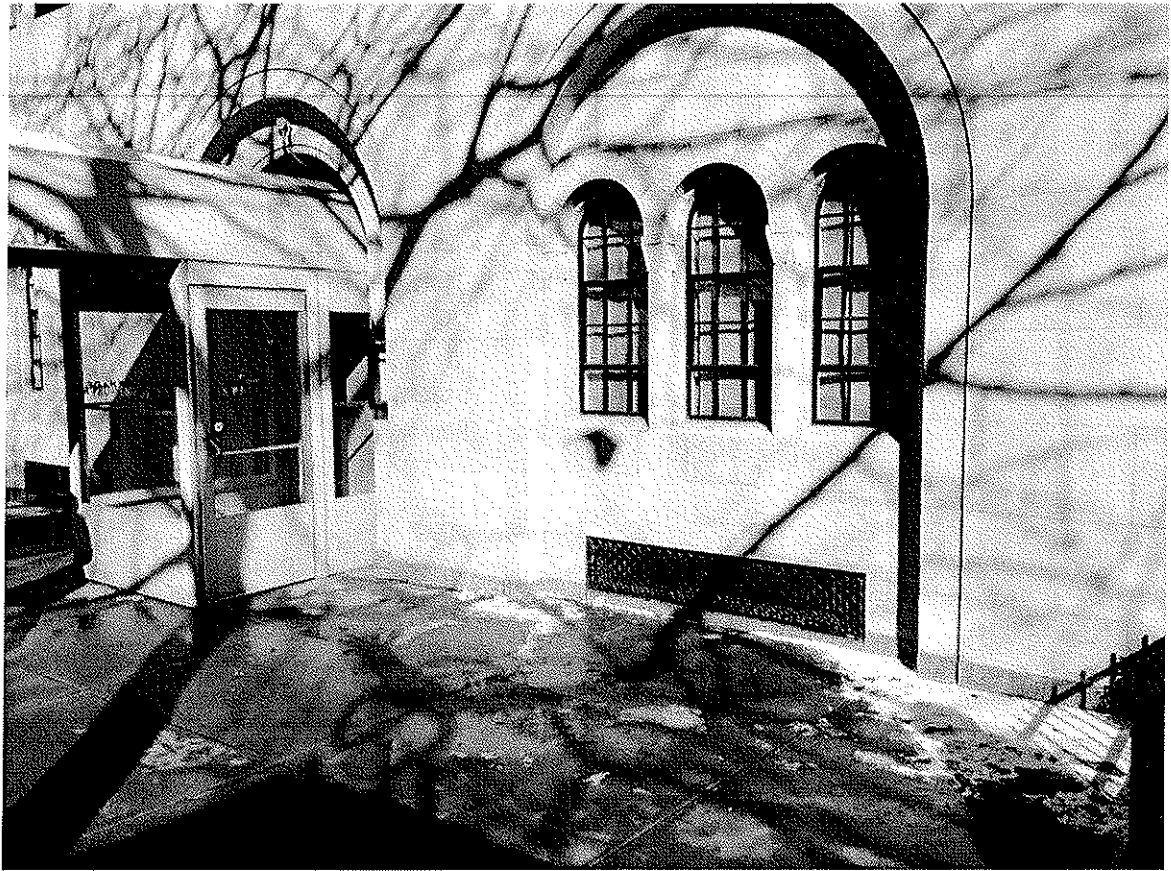
SPAGHETTI *with a one pound lobster, chilis + mint* 30
SPAGHETTI NERI *squid ink spaghetti with seppia, green chilis + scallions* 26
LINGUINE *medley of briny clams, red hot pepper + pancetta* 26
PAPPARDELLE *house made flat ribbon pasta + tuna bolognese* 28
TAGLIERINI *Piedmontese style spaghetti, medley of shrimp + just dug horseradish* 28
MACCHERONI ALLA CHITTARA *house made guitar cut spaghetti, sea urchin + crab meat* 28
GNOCCHI DI RICOTTA *Old Chatham sheep's milk ricotta gnocchi, tomato, basil
+ bufala mozzarella* 25

Secondi

BRANZINO PER DUE *whole Mediterranean sea bass for two cooked in sea salt* 72
SPIGOLA NERA PER DUE *whole roasted black sea bass for two with caperberries + olives* 74
TRIGLIA *whole pan roasted red mullets with hazelnuts, almonds, pine nuts,
pumpkin seeds + sage* 36
ORATA AMERICANA *whole grilled local porgy, salsa verde* 36
CUORE *seared Nantucket bay scallops, local carrots stewed with tangerine + prosecco* 38
SALMERINO ALPINO *grilled Icelandic arctic char, Brussels sprouts roasted with pancetta* 36
ZUPPA DI PESCE *Sicilian style fish soup* 30
FRITTO MISTO AMALFITANO *crispy mixed seafood* 33
POLLO *four story hills farm chicken, primo olives, fregula + lemon* 34

TAB 6

EXTERIOR & INTERIOR PHOTOGRAPHS





TAB 7

SLA MAP & PROXIMITY REPORT

461 West 23 Street

Legend

LEGEND

On-Premise Licenses

- On-Premises Liquor
- ▲ On-Premises Wine and Beer
- On-Premises Beer

Off-Premise Licenses

- Off-Premises Liquor
- ▲ Off-Premises Wine
- Off-Premises Beer

Wholesale Licenses

-

Pending Licenses

All Licenses

- On-Premises Liquor
- ▲ On-Premises Wine and Beer
- On-Premises Beer
- Off-Premises Liquor
- ▲ Off-Premises Wine
- Off-Premises Beer
- Wholesale
- Pending

Churches

- ◆

Schools

- ◆

Zones

-

Community Boards

-

Police Precincts

-

Councils

-



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party source

Proximity Report for Location:

January 24, 2014

461 W 23RD ST, New York, 10011

* 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
ALGA WINES & SPIRITS LTD	221 9TH AVENUE	555 ft
MIDTOWN SPIRITS INC	177 9TH AVE UNIT C	840 ft
IN A GLASS LLC	156 10TH AVENUE, SOUTH STORE	915 ft
SUEBOB LIQUOR INC	312 W 23RD STREET	1365 ft
FORAGERS WINES CHELSEA LLC	231 8TH AVE	1485 ft
DELAUREN WINES INC	332 8TH AVE	1750 ft
CHELSEA WINERY LTD	75 9TH AVENUE	2005 ft

Churches within 500 Feet

Name	Approx. Distance
------	------------------

Schools within 500 Feet

Name	Address	Approx. Distance
------	---------	------------------

On-Premise Licenses within 500 Feet

Name	Address	Approx. Distance
LDV 23 LLC	461 W 23RD ST	20 ft
210 TENTH AVENUE LLC	210 212 10TH AVE	355 ft
RED CAT LLC,THE	227 10TH AVENUE	385 ft
LANNIE & YOU CORP	207 10TH AVENUE	420 ft
AUNT PAUL INC	205 10TH AVE	430 ft
242 TENTH AVENUE LLC	242 10TH AVE	440 ft
505-23 BAR INC	505-507 WEST 23RD STREET	445 ft
BOTTINO CORP	246 248 10TH AVE	490 ft

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
La Cola 1 Inc		COLA'S cucina e vino		
STREET ADDRESS		CROSS STREETS		
148 8th Avenue New York, NY 10011		8th Avenue between W. 17th & 18th Street		
OWNER	NAME:	Thomas Dugal	ATTORNEY	
	PHONE:	917.509.6669		
	FAX:	Please fax representative		
MANAGER	NAME:	Thomas, info above	LANDLORD	
	PHONE:			
	FAX:			
		NAME:	Gen Ceballos Rezzonator Services Representative	
		PHONE:	347.642.5077 email info@rezzonatorservices.com	
		FAX:	888.502.5620	
		NAME:	St. Francis of the Poor Rev John Felice	
		PHONE:	212.206.1466	
		FAX:	N/A	
DESCRIPTION OF BUSINESS				
Establishment Type:		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): Bar/Arcade		
Method of Operation:		<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade		
License Type:		<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer		
APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
		What is/was the name of establishment?	Thomas Dugal Catering Inc. Private function catering company	
		What is/was the address of the establishment?	Used kitchen at 74 Trinity Place New York, NY 10006	
		What were the dates the applicant was involved with this former premise?	Used Kitchen as needed since 2004	
	<input type="radio"/> Transfer	What is the prior license #?	N/A - New Applicant	
		What is the expiration date on the prior license?	N/A - New Applicant	
		Are you making any alterations or operational changes?	YES	NO
		If alterations or operational changes are being made, please attach the plans to this form. N/A - New Applicant		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
Please describe the nature of the alterations and attach the plans				

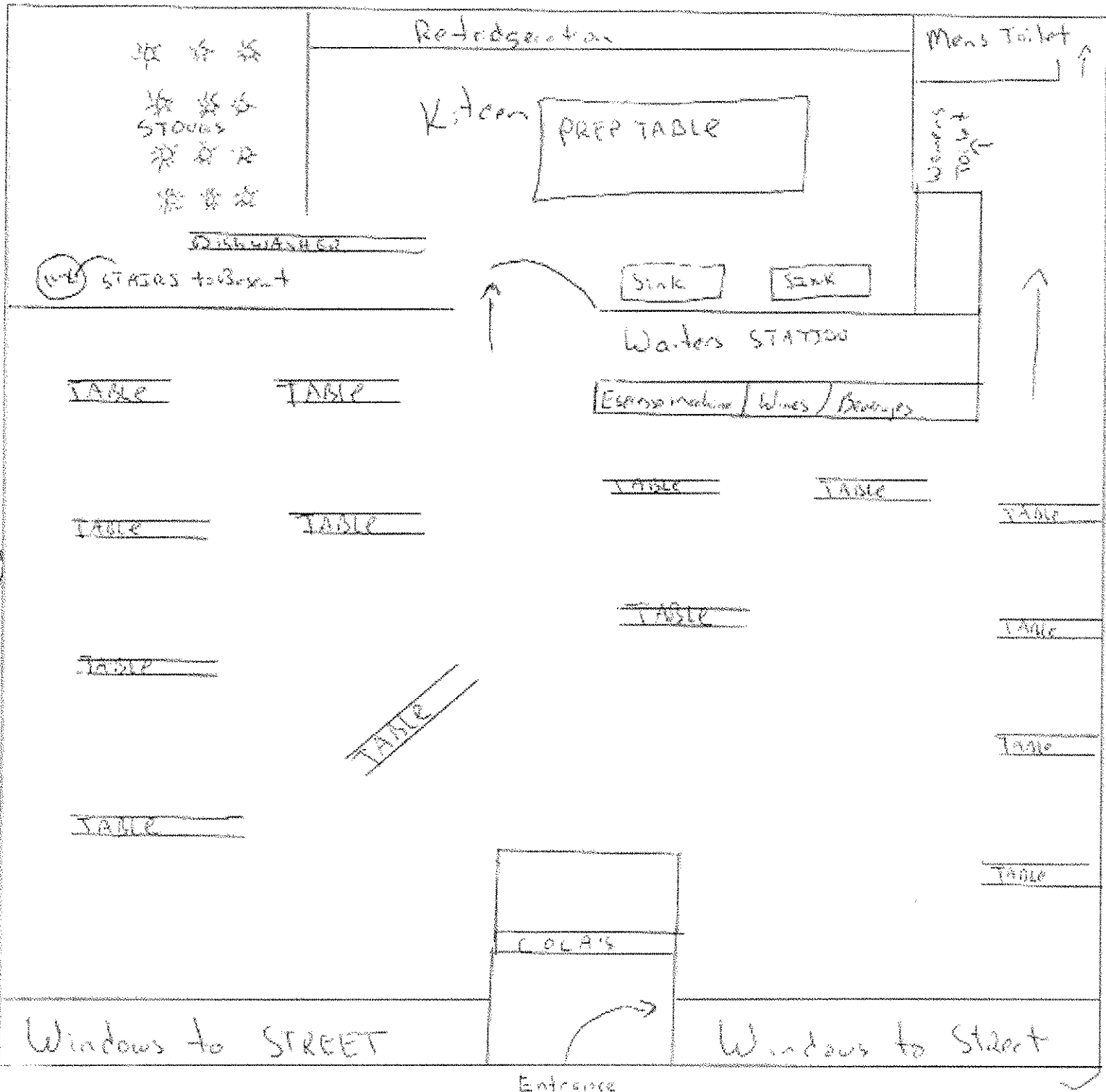
OPERATIONAL ISSUES										
		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
HOURS	Operation	7am -11pm proposed hours will be the same on all days Monday - Sunday								
	Music	Same as hours of operation above								
	Kitchen	6am -11pm on all days Monday - Sunday								
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	137 (occupancy for multiple units)	35 Persons Total	10 Tables	2 or 4 per table	None	None	None	None	None	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	6 floors in building. 5 floors are apartments. applicant will occupy 1st floor only		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A	No		
Will applicant have bottle service?					YES	NO	N/A	No		
Will you be hosting private parties and promotional events?					YES	NO	N/A	possibly small scale private parties if booked by patrons		
Will outside promoters be used?					YES	NO	N/A	No		
Will the security plan submitted be implemented?					YES	NO	N/A	Yes		
Will State certified security personnel be used?					YES	NO	N/A	Not necessary. small space dine in only		
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A	N/A		
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A	No		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A	No		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A	N/A		
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A	Yes		
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					YES	NO	N/A	Yes		
If you plan to have music, what type(s)?			BACKGROUND	LIVE MUSIC	DJ	Background/Ambiance only				
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A	N/A Background musing only		
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	N/A	N/A Background musing only		
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A	N/A No outdoor area to be used		

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	No
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A	N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A	N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A	N/A

LOCATION & ZONING				
Primary Zoning District:	C1-6A	Overlay (If Applicable):		None
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	No
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	Certificate of Occupancy
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A	None Beer & Wine applicant only
Is a Public Assembly permit required?	YES	NO	N/A	No
Are your plans filed with DOB?	YES	NO	N/A	Yes
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe:			
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe:			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1			
	# 2			
	# 3			

COLA'S FLOORPLAN

25' X 25'



DINNER

5pm - 11pm

ANTIPASTI

BRUSCHETTA TOMATO & LIVED REGGIANO	6.95
GRILLED PORTOBELLO ARUGULA SHAVED PECORINO	7.75
ANTIPASTO DELLA CASA PROSCIUTTO CALABRESI, SOPRESSATA, PROVOLONE & OLIVES	9.75
BUFFALO MOZZARELLA & TOMATO CAPRESE (IMPORTED)	9.75
GRILLED PORTUGUESE OCTOPUS POTATOES, BASIL OIL & ARUGULA	10.95
CALAMARI FRITTI	8.95
WILD BOAR MEATBALLS	8.95

INSALATE

ORGANIC MESCULUN, CHERRY TOMATOES & CUCUMBERS (EXCEPTIONAL \$2 EXTRA)	6.95
BEET & ARUGULA SALAD	7.95
CAESARE SEMOLINA CROQUONS (GRILL) CHICKEN BREAST \$6 EXTRA	7.95
ARUGULA, TOMATO & FRESH FENNEL	8.95
FRESH ARTICHOKE & ASPARAGUS ROMANA	8.95
ZUPPA DEL GIORNO 1/2 MARINATED NOCELLARA OLIVES 4.75	

PASTA

LASAGNA CLASSICA FRESH PASTA WITH RICOTTA, VEAL MEAT SAUCE	12.95
GNOCCHI DI CASA GORGONZOLA DOLCE	11.95
WHOLE WHEAT PENNE GIARDINO WITH MUSHROOMS, ASPARAGUS, TOMATOES & FENNEL	11.95
RIGATONI BOLOGNESE VEAL MEAT SAUCE, FRESH MOZZARELLA	12.95
RIGATONI POLLO PAZZO LREE POMODORO	12.95
SPAGHETTINI SALMONE BASIL PESTO & LIGHT TOMATO OIL	13.95
PAPPARDELLE WILD MUSHROOM VEAL RAGU	13.95
SPAGHETTINI FRUTTI DI MARE SHRIMP, CALAMARI, CRABS & LIGHT TOMATO	14.95

ENTREE

CHICKEN BREAST ROMANA WITH LEMON & FRESH ARTICHOKE	15.95
PORK LOIN WITH WILD MUSHROOM & FRESH SAGE	15.95
EGGPLANT ROLATINI PARMIGIANA WITH RIGATONI POMODORO	15.95
VEAL MILANESE CAPRICCIOSA VEAL CUTLET WITH TOMATO, FENNEL & FRESH GREEN SALAD	17.95
FILET OF SOLE PANTELLERIA PRE SERVED LEMON & CAPERS	17.95
GRILLED SALMON SALSA VERDE	16.95
JUMBO PRAWNS POSITANO TOMATO, FRESH CUCUMBER & CHIVE	18.95
VEAL SATIMBOCA	17.95
GRILLED HANGER STEAK SALAD	17.95

SIDES

ROASTED POTATOES • STRING BEANS WITH OLIVE OIL • SPINACH ALLI AGIO	5.95
--	------

DAILY MARKET
FISH AND PASTA SPECIALS

• WE CATER PARTIES •

COLA'S

CUCINA ITALIANA

148 EIGHT AVE ♦ 212.633.8020

ZAGAT SURVEY

After several years in business "still there and they're still inexpensive". Still shows that this little restaurant does things right.

COLA'S EXTRA VIRGIN OLIVE OIL \$11 FOR 1/2 LT.

LUNCH.
STARTING AT \$6.95

PANINI PRESSED ON BALTHAZAR CIABATTA W/SIDE SALAD

CHICKEN BREAST PESTO, TOMATO, ARUGULA	8.95
FRESH MOZZARELLA, TOMATO & BASIL	7.95
TUNA IN OLIVE OIL ARUGULA, TOMATO, CAPERS	7.95
PROSCIUTTO, MOZZARELLA, TOMATO & ARUGULA	8.95
EGGPLANT ROLATINI RICOTTA, SHARP PROVOLA	6.95
SICILIAN EGGPLANT CAPONATA RICOTTA SALATA	6.95

SALADS & APETIZERS

FIELD GREENS (CUCUMBER/ONION \$7 EXTRA)	5.75
CESAR SLMONIA CROUTONS (GRILLED CHICKEN \$2 EXTRA)	5.75
MOZZARELLA & TOMATO CAPRESE	6.95
SARDINIAN SHEPARD'S SALAD RICOTTA SALATA, CUCUMBERS & TOMATOES	7.75
GRILLED HANGER STEAK SALAD	11.95

ZUPPA DEL GIORNO \$ 9.95

PASTA & ENTREES

PENNE CAPRESE TOMATOES, FRESH MOZZARELLA, BASIL	6.95
WHOLE WHEAT PENNE WILD MUSHROOMS, ASPARAGUS, TOMATOES, PEAS	6.95
SPAGHETTINI OR PENNE PUM TOMATOES & BASIL OR OLIVE OIL & GARLIC	6.95
RAVIOLI GRANDE RICOTTA, TOMATO, BASIL	7.95
RIGATONI POLLO PAZZO CHICKEN, PUM TOMATO, PEAS, LIGHT TOMATO CREAM	7.95
SPAGHETTINI SALMONE BASIL PESTO, LIGHT TOMATO CREAM	9.75
RIGATONI BOLOGNESE VEAL MEAT SAUCE, FRESH MOZZARELLA	8.75
EGGPLANT PARMIGIANA RICOTTA, PROVOLA, RIGATONI POMODORO	8.75
LASAGNA CLASSICA FRESH PASTA, RICOTTA, VEAL MEAT SAUCE	8.75
SPAGHETTINI FRUTTI DI MARE SHRIMP, CREAM, CLAMS	11.75
CHICKEN PARMIGIANA VERA PUM TOMATOES, FRESH MOZZARELLA, PASTA	10.75
VEAL MILANESE VESTITA TOMATOES & ARUGULA SALAD	11.75
GRILLED SALMON SALSA VERDE ASPARAGUS	11.75
FILET OF SOLE PANTELLERIA LEMON, CAPERS	11.75

\$2⁰⁰ OFF

ANY ORDER OVER \$25 DELIVERY ONLY

Not to be combined with any other offer. Expires 12/1/2013





Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)			
BK 19 Inc.		To be determined			
STREET ADDRESS		CROSS STREETS			
400 West 43 rd Street, New York, NY 10036		9 th Ave			
OWNER	NAME:	Babak Khorrami	ATTORNEY		
	PHONE:	212-470-0931			
	FAX:				
MANAGER	NAME:	Babak Khorrami	LANDLORD		
	PHONE:	212-470-0931			
	FAX:				
		NAME:	Carreras & McCallen PLLC		
		PHONE:	212-732-3640		
		FAX:	212-732-3640		
DESCRIPTION OF BUSINESS					
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): _____				
Method of Operation:	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): _____				
License Type:	<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer				
APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?		YES	<input checked="" type="checkbox"/> NO
		What is/was the name of establishment?		PB Empire Inc. and PB Empire II Corp.	
		What is/was the address of the establishment?		48 Carmines St./635 Amsterdam Ave	
		What were the dates the applicant was involved with this former premise?		Inactive since 12/31/2010/Inactive since 12/31/2011	
	<input type="radio"/> Transfer	What is the prior license #?			
		What is the expiration date on the prior license?			
		Are you making any alterations or operational changes?		YES	NO
		If alterations or operational changes are being made, please attach the plans to this form.			
	<input type="radio"/> Alteration	What is the current license #?			
		What is the expiration date on the current license?			
Please describe the nature of the alterations and attach the plans					

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	12pm- 12am	12 p.m. –1 2 a.m.	12 p.m. – 12 a.m.	12 p.m. – 1 a.m.	12 p.m. – 1 a.m.	12 p.m. – 1a.m.	12 p.m. – 12 a.m.	
	Music	Ambient	Music all	Through	Operating days				
	Kitchen	Food/Dinner	Served all	Through	Operating Times				
OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
		30-40	11	28	1	1	9		

How many floors are there? What is the capacity for each floor? (please respond in space provided)	1-2	3-4	5+	Ground Floor (74 persons) and no basement
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	NO	N/A	
Will applicant have bottle service?	YES	NO	N/A	
Will you be hosting private parties and promotional events?	YES	NO	N/A	Occasional
Will outside promoters be used?	YES	NO	N/A	
Will the security plan submitted be implemented?	YES	NO	N/A	
Will State certified security personnel be used?	YES	NO	N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	NO	N/A	
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	YES	NO	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	NO	N/A	Possible Future Venture
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	NO	N/A	
Will applicant provide contact information to neighbors and respond to complaints that arise?	YES	NO	N/A	
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	YES	NO	N/A	

If you plan to have music, what type(s)?

BACKGROUND

LIVE MUSIC

DJ

BUILDING DESIGN

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.	YES	NO	N/A	Doors and windows always closed
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO	N/A	
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)	YES	NO	N/A	As needed

OUTDOOR ITEMS

Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A	
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A	
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A	
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A	
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A	

LOCATION & ZONING

Primary Zoning District:	M-2-4	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A
Is a Public Assembly permit required?	YES	NO	N/A
Are your plans filed with DOB?	YES	NO	N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: Building occupies the entire block		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	Manhattan Community Board 4	
	# 2		
	# 3		

ADDITIONAL INFORMATION: (Applicant Use)

MENU

400 West 43rd Street

MAISON SALAD \$12

House blend lettuce, grape tomato, Persian
cucumber, radish, fine herbs vinaigrette

RED BABY BEETS \$13

With Coach Farm Goat Cheese

FRISEE SALADE \$14

Candied walnuts, Roquefort, smoked bacon,
sourdough crouton, granny smith apple,
roasted shallot vinaigrette
Country poached egg

FRENCH ONION SOUP \$10

Sourdough, Gruyere, Emmental,
local sweet onions

CARPACCIO OF BLACK SEA BASS \$14

With Lime, Coriander and Mint

TUNA TARTARE \$14

Avocado puree, baby cucumber & radish
salad, red chili aioli, pickled jalapeno

STEAK TARTARE \$13

Toast points, Dijon, capers,
onions, parsley

Three Cheese Ravioli \$17

with tomato sauce and basil

SEA SCALLOP CERVICHE \$17

Cauliflower puree, onion confit, warm curry
vinaigrette, apple celery leaf salad

CHARCUTERIE \$18

Pate, speck, cornichons, & grain mustard

RAW BAR M/P

Seafood Platter □ chilled lobster, shrimp cocktail, mussels, oysters and
littleneck clams

Oysters (priced per pc.) □

1/2 Dozen Littleneck Clams

Shrimp Cocktail

PIZZA

Oven Roasted Spinach Fontina and Mozzarella \$13

Mozzarella Tomato and Basil \$11 □

Black Truffle and Fontina Cheese \$14

Ricotta and Broccoli Rabe with Spicy Salami \$11

DESSERT

VALRHONA CHOCOLATE CAKE
Cocoa Bean Brittle, Vanilla Ice Cream

CHEESECAKE
Crushed Raspberries, Orange Flower Honey and Raspberry Sorbet

BUTTERSCOTCH PUDDING
Salted Caramel and Crème Fraiche

SORBET TRIO

FIG AND GREEN APPLE SUNDAE
Cinnamon Streusel Crunch, Spiced Whipped Cream

Cappuccino, Espresso, Tea

WINE

CHAMPAGNE & VIN PETILLANT

Selim, De Concillii, (Fiano/Aglianico), Campania, Italy	NV	36
Domaine de La Taille Aux Loups 'Triple Zero', Montlouis-Sur-Loire	NV	37
Chartogne-Taillet, "Cuvee St. Anne"	NV	60
Lanson, Brut	NV	68
Goutourbe, Rose, Vallee de la Marne	NV	82
Marie Courtin, "Resonance", Extra Brut	NV	84
Krug, "Grand Cuvee" 375 ML	NV	86
Egly-Ouriet, Brut Tradition	NV	102
Larmandier-Bernier, Rose de Saignee Extra Brut, 1er Cru Cote de Blancs	2009	107
Dom Ruinart, Rose	NV	126
Billecart-Salmon, Cuvee Nicholas Francois Billecart	2000	135
Salon, Brut, Blanc de Blancsd, Cote de Blancs	1999	375

VIN BLANC

ALSACE

Daniel Dampf, 1er Cru, "Vaillons"	2010	52
Riesling, Grand Cru, "Saering", Vendage Tardive, Dirler Cade	2009	54
Daniel-Etienne Defaix, 1er Cru, "Les Lys"	2002	74
Riesling, "Cuvee Frederich Emile", Trimbach	2005	83
Riesling, "Clos St. Hune", (Rosacker Vineyard), Trimbach	2005	225

BURGUNDY/MACONNAIS

Pugliny Montrachet, Jean Marc Boillot	2011	32
Saint Veran, "La Grand Bruyere", Domaine Jean-Paul Paquet	2010	36
Pugliny Montrachet, Jean Marc Boillot 375 ml	2011	59
Auxey-Duresses, Fichet	2010	64
Meursault, "Les Charrons", Jean-Marc Boillot	2011	87
Chassagne-Montrachet, 1er Cru, "Chenevottes", Jean-Marc Morey	2006	103
Corton-Charlemagne, Grand Cru, Louis Latour	2007	110
Meursault, 1er Cru, "Perrieres", Jean-Michel Ganoux	2007	140
Corton-Charlemagne, Grand Cru, Bonneau Du Martray	2010	246

LOIRE VALLEY/

SOUTHWESTERN FRANCE

Montlouis Sur Loire, "Clos de Volagre"	2008	33
Clos de la Briderie		
Muscadet Sevre et Maine, Orthogneiss, Domaine de L'Ecu	2010	35
Sancerre, "Cuvee Silex", Domaine Serge Laloue	2011	42
Vouvray, Sec, Clos du Bourg, Huet	2011	47
Vouvray, Demi-Sec, Philippe Foreau	2009	54
Palette, Chateau Simone	2007	85

JURA

Arbois, Chardonnay 'LES Bruyeres' Domaine Andre Et Mireilles Tissot	2010	61
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RHONE VALLEY

St. Peray, Francois Villard	2011	44
Chateauneuf du Pape, Domaine du Vieux Lazaret	2010	56
Condrieu, "La Petite Cote", Yves Cuilleron	2011	92
Chateauneuf du Pape, Clos de Papes	2010	170

WHITE WINES OF THE WORLD

Riesling, Nahe, Spatlese, Dr. Crusius, Traiser, Germany	2009	38
Riesling, Rheingau, Grunlack Spatlese, Schloss Johannisberg, Germany	2011	76

WINE

VIN ROUGE

BEUJOLAIS

Jean-Folliard, 'Cote du Py', Morgon 2011 55

BORDEAUX-LEFT BANK

Chateau Lalande Borie, St-Julien 2009 68

Chateau Lafon Rochet, 4th Growth, St-Estephe 2006 74

Chateau D'Armailhac, 5th Growth, Pauillac 1996 110

Chateau Leoville-Las-Cases, 2nd Growth 1999 295

Chateau Pichon Lalande, 1996 375

Comtesse de Lalande, 2nd Growth Pauillac

BORDEAUX-RIGHT BANK

Chateau La Croix Romaine, 2010 49

Lalande de Pomerol

Chateau Vignot, Grand Cru, St-Emilion 2005 71

Chateau Lassegue, Grand Cru, St-Emilion 2005 155

Chateau Certan de May, Pomerol 2005 180

Chateau Trotanoy, Pomerol 1975 850

BURGUNDY

Chorey-Les-Beaunes, Vieilles Vignes, 2008 46

Michel Gay et Fils

Bourgogne, "Les Pince Vin", Alain Burguet 2008 54

Marsannay, 'Les Grasses Tete' 2009 67

Domaine Bruno Clair

Gevrey Chambertin, 1er Cru, "Lavaux St. 2006 120

Jacques", Domaine Harmand Geoffroy

Morey St. Denis, "La Rue de Vergy" 2009 132

Perrot-Minot

Nuits-St-Georges, Emmanuel Rouget 2010 170

Vosne-Romanee, Emmanuel Rouget 2010 195

Vosne-Romanee, 1er Cru, "Clos Des Reas" 2010 205

Monopole Domaine Michel Gros

Echezeaux, Grand Cru, Emmanuel Rouget 2010 395

LANGUEDOC & PROVENCE

Minervois, La Liviniere, "Les Planels" Syrah, 2009 42

Chateau Maris

Bandol, "Longue Garde" Domaine Le Galatin 2000 61

RED WINES OF THE OLD WORLD

Nerello Mascalese, "Passopisciaro", 2009 64

Sicily, Italy

Barbaresco, "Cichin", Ada Nada, 2007 72

Piedmont, Italy

Barolo, Scazzello, Piedmont, Italy 2005 91

Merlot/Cabernet Franc, "Valadorna", 2007 95

Chianti Classico, Tuscany, Italy

Brunello di Montalcino, Collemattoni, 2006 125

Tuscany, Italy

Barolo, "Pajana" Riserva, Seghesio, 1996 140

Piedmont, Italy

RHONE

Vacqueras, Domaine Le Couroulu 2009 39

St. Joseph, "Les Vinsonnes", Alain Voges 2009 58

Chateauneuf du Pape, Chateau Macoill 2009 64

Cornas, "Les Chailles", Alain Voges 2009 76

Chateauneuf du Pape, "Cuvee Traditional" 2010 86

Chateau de la Gardine

Cote-Rotie, "La Germinie" Domaine Duclaux 2006 96

Hermitage, Gilles-Robin 2009 110

Chateauneuf du Pape, Domaine du Pegau, 2009 165

Reservee

Chateauneuf du Pape, Chateau de Beaucastel 1994 180

Chateauneuf du Pape, Chateau de Beaucastel 2003 200

Cote-Rotie, "La Landonne", Rene Rostaing 2006 205

Chateauneuf de Pape, Chateau de Beucastel 2000 225

Chateauneuf du Pape, Chateau de Beucastel 1995 240

Chateauneuf du Pape, Chateau de Beucastel 1998 240

Chateauneuf du Pape, Chateau de Beucastel 1999 240

RED WINES OF THE UNITED STATES

Cabernet Franc, Element, Finger Lakes, NY 2010 41

Petit Syrah, Lytton Estate, Ridge Vineyards, 2010 48

Sonoma Valley, CA

Pinot Noir, "Narcisse", Sonoma Coast, CA 2009 69

Pinot Noir, De Lancelotti, 2010 84

Chehalem Mountains, OR

Cabernet Sauvignon, Anakota, Knights Valley, 2003 87

Sonoma, CA

Cabernet Sauvignon/Merlot, "Ciel du Cheval" 2009 88

Andrew Will, Walla Walla, WA

Cabernet Sauvignon, Anakota, Knights Valley, 2005 89

Sonoma, CA

Cabernet Sauvignon, Anakota, Knights Valley, 2004 94

Sonoma, CA

Cabernet Sauvignon, Mt. Brave, Mount Veeder, 2009 103

Napa Valley, CA

Pinot Noir, "L'Esperance", Soliste, 2010 105

Russian River Valley, Sonoma, CA

Cabernet Sauvignon, Freemark Abbey, 1984 120

Napa Valley, CA

Cabernet Franc/Merlot, "Le Desir", Verite, 2007 450

Sonoma Valley, CA

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)	
Darduro LLC		Beer Culture	
STREET ADDRESS		CROSS STREETS	
328 W 45th Street		8th & 9th Avenues	
OWNER	NAME:	Matthew Gebhard	ATTORNEY
	PHONE:	917-494-5846	
	FAX:	212-487-9131	
MANAGER	NAME:		LANDLORD
	PHONE:		
	FAX:		
DESCRIPTION OF BUSINESS			
Establishment Type:		<input checked="" type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input checked="" type="radio"/> Other (Explain): <u>Beer Store & Bar</u>	
Method of Operation:		<input type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input checked="" type="radio"/> Other (Explain): <u>Beer Bar</u>	
License Type:		<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer	
APPLICATION TYPE (check one)		<input type="radio"/> New	
		Has applicant owned or managed a similar business?	
		YES NO	
		What is/was the name of establishment?	
		What is/was the address of the establishment?	
		What were the dates the applicant was involved with this former premise?	
		<input type="radio"/> Transfer	
		What is the prior license #?	
		What is the expiration date on the prior license?	
		Are you making any alterations or operational changes?	
YES NO			
If alterations or operational changes are being made, please attach the plans to this form.			
**Method of Operation Change - Extension of operating hours		<input checked="" type="radio"/> Alteration	
		What is the current license #?	
		1270551	
		What is the expiration date on the current license?	
		06/30/2015	
		Please describe the nature of the alterations and attach the plans	

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	12am -2am	12am -2am	12am -2am	12am - 2am	12am - 2am	12am - 2am	12am - 2am		
	Music	12am -2am	12am -2am	12am -2am	12am -2am	12am -2am	12am - 2am	12am - 2 am		
	Kitchen	All hours	All hours	All hours	All hours	All hours	All hours	All hours		
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	50	40	5	15	0	1	15	0	0	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	1		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A			
Will applicant have bottle service?					YES	NO	N/A			
Will you be hosting private parties and promotional events?					YES	NO	N/A			
Will outside promoters be used?					YES	NO	N/A			
Will the security plan submitted be implemented?					YES	NO	N/A			
Will State certified security personnel be used?					YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A			
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A			
If you plan to have music, what type(s)?				BACKGROUND	LIVE MUSIC	DJ				
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A			
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	N/A	sound proofing installed		
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A			

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input type="radio"/> NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	<input type="radio"/> N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	<input type="radio"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	<input type="radio"/> N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	<input type="radio"/> N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	<input type="radio"/> N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	<input type="radio"/> N/A

LOCATION & ZONING			
Primary Zoning District:	C6-2	Overlay (If Applicable):	N/A
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input type="radio"/> NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	<input type="radio"/> N/A
Is a Public Assembly permit required?	YES	<input type="radio"/> NO	N/A
Are your plans filed with DOB?	YES	NO	<input type="radio"/> N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		

Beer | CULTURE

Small Plates:

Pickles 4

Olives 5

Pretzel/Beer mustard 5

Pickled eggs (2) 3

Chips 4

Plates:

Cheese plate — 3 or 5 cheeses 9 / 15

Meat and cheese — 3 meats and
3 cheeses 19

Pressed sandwiches:

Italian Panini — prosciutto, Mortadella, genoa salami, mozzarella, cherry peppers, fresh basil, olive oil & Vinegar 9

Ham & SWISS — Serrano ham, Emmentaler Swiss, fresh basil, mayonnaise and mustard 8

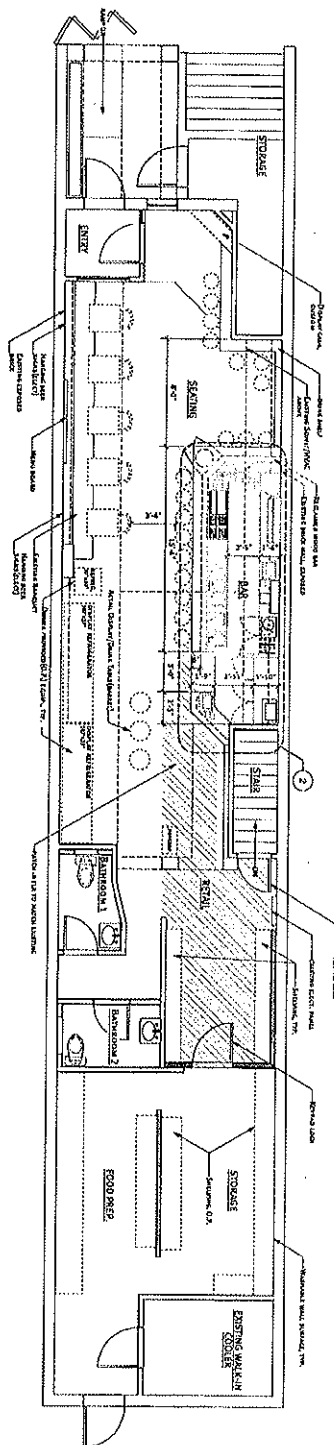
Grilled three cheese — Manchego, cheddar, smoked gouda, arugula and olive oil 7

Sweets:

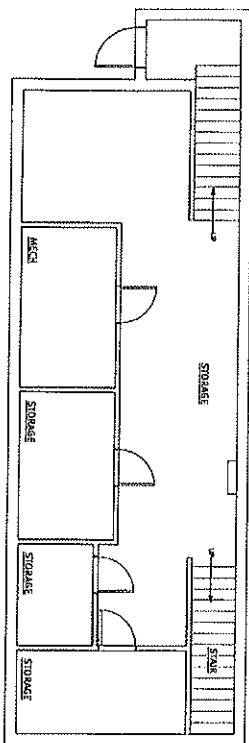
Chocolate and fruit 7

List of Licenses within 500ft

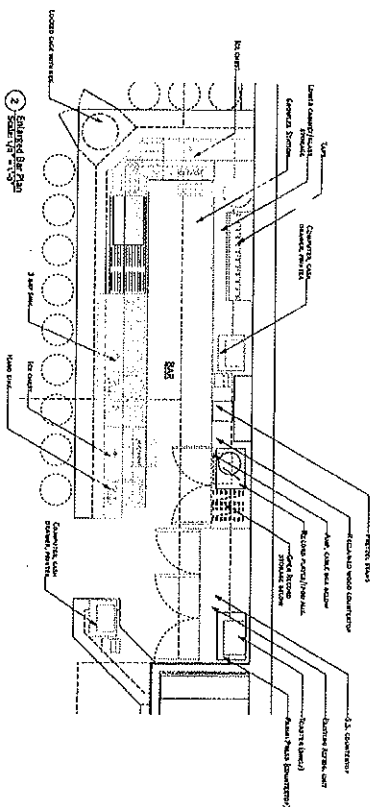
Name	Address	Approx. Distance
GARRITY WALSH CORP	35 W 8TH STREET	25 ft
37 WEST 24TH STREET LLC	40 42 W 8TH ST	35 ft
BULOG ENTERPRISES INC	45 W 8TH STREET	90 ft
47 W 8TH STREET OPERATING GROUP INC	47 W 8TH ST	115 ft
SUSHI YAWA INC	25 W 8TH STREET	135 ft
8TH ST WINE CELLAR NYC CORP	28 W 8TH STREET	150 ft
COOKERY LAFAYETTE INC	21 23 W 8TH ST	200 ft
LITTLEWATER LLC	61 W 8TH STREET	205 ft
"CELLAR OF AMELIE LLC, THE"	22 W 8TH STREET	235 ft
LION RESTAURANT GROUP LLC THE	62 W 9TH STREET	250 ft
KIMUTA CORP	15 W 8TH STREET	295 ft
"WASHINGTON SQUARE HOTEL, LLC"	101 105 WAVERLY PLACE	300 ft
CAFE C III LLC	103 WAVERLY PLACE	300 ft
315 THIRD FLOOR CORP	16 22 W 8 STREET	325 ft
WALKAM GROUP INC	16 W 8TH ST STORE 1	325 ft
AUGUST VENTURES LLC	61 W 8TH ST	335 ft
BABBO LLC	110 WAVERLY PLACE	370 ft



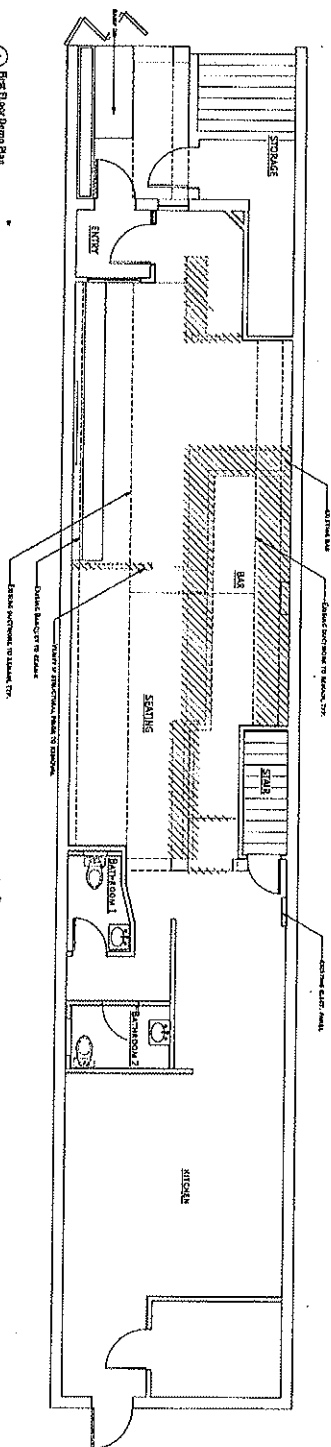
1
 First Floor Plan
 SCALE: 1/8" = 1'-0"



2
 Second Floor Plan
 SCALE: 1/8" = 1'-0"



3
 Third Floor Plan
 SCALE: 1/8" = 1'-0"



4
 Fourth Floor Plan
 SCALE: 1/8" = 1'-0"



Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)	
Fonda Chelsea LLC		Fonda	
STREET ADDRESS		CROSS STREETS	
189 9th Avenue, New York, NY 10011		21st & 22nd Street	
OWNER	NAME:	Roberto Santibanez	ATTORNEY
	PHONE:	917-476-1950	
	FAX:	212-677-4099	
MANAGER	NAME:	Roberto Santibanez	LANDLORD
	PHONE:	917-476-1950	
	FAX:	212-677-4099	
		NAME:	Elke A. Hofmann
		PHONE:	212-487-9100
		FAX:	212-487-9131
		NAME:	189 9th Avenue Corp. c/o Harry Langer
		PHONE:	
		FAX:	
DESCRIPTION OF BUSINESS			
Establishment Type:		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): _____	
Method of Operation:		<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): _____	
License Type:		<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer	
APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES <input type="radio"/> NO
		What is/was the name of establishment?	Venadito & La Botaneria
		What is/was the address of the establishment?	Fonda Avenue D LLC
		What were the dates the applicant was involved with this former premise?	1/24/2012 to present
	<input type="radio"/> Transfer	What is the prior license #?	
		What is the expiration date on the prior license?	
		Are you making any alterations or operational changes?	<input type="radio"/> YES <input type="radio"/> NO
		If alterations or operational changes are being made, please attach the plans to this form.	
	<input type="radio"/> Alteration	What is the current license #?	
		What is the expiration date on the current license?	
		Please describe the nature of the alterations and attach the plans	

OPERATIONAL ISSUES									
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	11 AM to 11 PM	11 AM /11PM	11AM/12AM	11AM/12AM	11AM/12AM	11AM/12AM	11AM /11PM	
	Music	11 AM to 11 PM	11AM /11PM	11AM/12AM	11AM/12AM	11AM/12AM	11AM/12AM	11AM /11PM	
	Kitchen	11 AM to 11 PM	11AM /11PM	11AM/12AM	11AM/12AM	11AM/12AM	11AM/12AM	11AM /11PM	
OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	65	75		65	0	1	12	N/A	N/A
How many floors are there? What is the capacity for each floor? (please respond in space provided)					<input checked="" type="radio"/> 1-2	<input type="radio"/> 3-4	<input type="radio"/> 5+		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	<input checked="" type="radio"/> NO	N/A		
Will applicant have bottle service?					YES	<input checked="" type="radio"/> NO	N/A		
Will you be hosting private parties and promotional events?					<input checked="" type="radio"/> YES	NO	N/A	Private parties; birthdays, etc...	
Will outside promoters be used?					YES	<input checked="" type="radio"/> NO	N/A		
Will the security plan submitted be implemented?					YES	NO	<input checked="" type="radio"/> N/A		
Will State certified security personnel be used?					YES	NO	<input checked="" type="radio"/> N/A		
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	<input checked="" type="radio"/> N/A		
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					<input checked="" type="radio"/> YES	NO	N/A		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	<input checked="" type="radio"/> NO	N/A		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	<input checked="" type="radio"/> N/A		
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="radio"/> YES	NO	N/A		
If you plan to have music, what type(s)?			<input checked="" type="radio"/> BACKGROUND	LIVE MUSIC	DJ				
BUILDING DESIGN									
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	<input checked="" type="radio"/> N/A	Fixed Facade	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	<input checked="" type="radio"/> N/A		
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					<input checked="" type="radio"/> YES	NO	N/A		

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A

LOCATION & ZONING			
Primary Zoning District:	R7B	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A
Is a Public Assembly permit required?	YES	NO	N/A
Are your plans filed with DOB?	YES	NO	N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION:	# 1		
What organizations / community groups have you notified regarding your application?	# 2		
	# 3		

DINNER MENU

APPETIZERS

GUACAMOLE 11

(serves two)
Guacamole made to order, served with hand pressed tortillas, chips and pasilla de Oaxaca salsa.

SOPA DEL DIA 7

Fresh made daily soup.

SOPA DE TORTILLA 7

Grilled chicken, Chihuahua cheese, avocado and crema served with a roasted tomato pasilla broth.

FLAUTAS DE POLLO 8

Two crispy tortillas filled with shredded chicken, topped with salsa verde, pasilla de Oaxaca salsa queso fresco and crema.

TLACOYO CON HONGOS 8

Black bean masa "boat" spring pea spread, sautéed mushrooms, salsa verde, salsa chipotle, queso fresco and crema.

TACO DE PESCADO 8

Northern style fish taco in a soft corn tortilla with cabbage, smoky salsa, avocado salsa and pickled relish.

MELTED CHEESE WITH GRILLED CHORIZO 11

Mexican chorizo with Oaxaca and Chihuahua cheeses, fresh tomatillo-serrano salsa and soft corn tortillas.

DUCK ZARAPE 11

Soft corn tortillas filled with braised duck with roasted tomato – habanero cream sauce.

FISH SALPICON 11

Chopped white fish with lime juice, onions, serrano chiles, cilantro and hand presses tortillas.

TAQUITOS

Three soft corn tortillas filled with your choice of:

CARNE ASADA 8

Grilled marinated skirt steak with onions, cilantro and chile de arbol salsa.

DE POLLO 8

Pulled crispy guajillo chicken with onions, cilantro and salsa verde.

AL PASTOR 8

Chopped marinated pork with pineapple, onions, cilantro and avocado tomatillo sauce.

SALADS

ENSALADA DE SANDIA 8

Cool watermelon chunks, diced cucumbers and queso fresco, lime juice, extra virgin olive oil, pepitas and chives.

ENSALADA DE AGUACATE Y ZANAHORIAS 8

Avocados, roasted carrots and mixed sprouts, vinaigrette, toasted pecans, sesame seeds, dollop of soft goat cheese

FONDA SALAD 9

Arugula, radishes and red onions tossed with a simple lemon, olive oil vinaigrette.

With grilled chicken 14

With grilled skirt steak 17

With grilled jumbo shrimp 18

ENTREES

ENCHILADAS SUIZAS 16

Pulled chicken filled tortillas with creamy tomatillo sauce, baked with Chihuahua and Oaxaca cheeses.

ENCHILADAS DE MOLE NEGRO OAXAQUEÑO 17

Soft corn tortillas filled with braised chicken topped with a stone ground Oaxaca Black Mole, chopped onions, cream, queso fresco, cilantro and sesame seeds.

VEGETARIAN ENCHILADAS 16

Soft corn tortillas filled with roasted eggplant, zucchini, chayote and diced potatoes, served with chopped cauliflower, cilantro, queso fresco and crema topped with your choice of a tomatillo serrano sauce or a roasted tomato habanero sauce

CHILE RELLENO DE ESPINACAS 17

Roasted Poblano pepper filled with spinach, raisin and pine nuts. Served with a roasted tomato chipotle sauce and epazote goat cheese.

POLLO NORTEÑO 18

Boneless achiote marinated chicken tossed with melted Chihuahua cheese. Served in a skillet topped with chiles serranos "toreados" and cured red onions, side of charro beans and warm hand press tortillas

CAMARONES ADOBADOS 20

Yucatan style pan seared jumbo shrimp, served over spicy creamy green rice and a black bean velvet sauce

SHRIMP AND SCALLOPS 21

Pan seared jumbo shrimp and diver scallops over a hazelnut chipotle mole topped with red onion jalapeno relish, crispy tortilla bits, and chives.

PESCADO AL SARTEN 20

Pan seared guajillo marinated wild striped bass served with avocados, cherry tomatoes and red onions.

CARNE ASADA CON HONGOS 21

Grilled marinated skirt steak with a sweet corn mushroom sauce, served with green bean escabeche.

FONDA BURGER 14

Guajillo beef burger with avocado slices, pico de gallo, smoky salsa and sweet potato fries.

COCHINITA PIBIL 18

Yucatan style achiote marinated slow baked pork shoulder with oregano pickled onions.

TORTAS

FONDA SPECIALTY SANDWICHES

All tortas are served warm with black bean spread, mayo, onions, pickled jalapeños and avocado slices.

SLOW BRAISED PORK 8

Adobo marinated pull pork with cured red onions.

GRILLED CHICKEN 8

Guajillo marinated grilled chicken, chopped red onions and pickle jalapeños.

VEGETARIAN 8

Queso fresco lettuce and tomatoes.

POLLO 8

Guajillo marinated grilled chicken and roasted peppers.

CARNE ASADA 12

LUNCH BEVERAGES

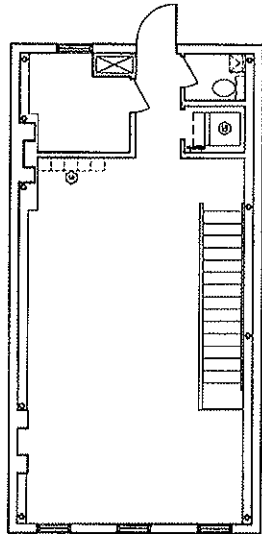
FROZEN ROSALITA 5

Our signature frozen margarita

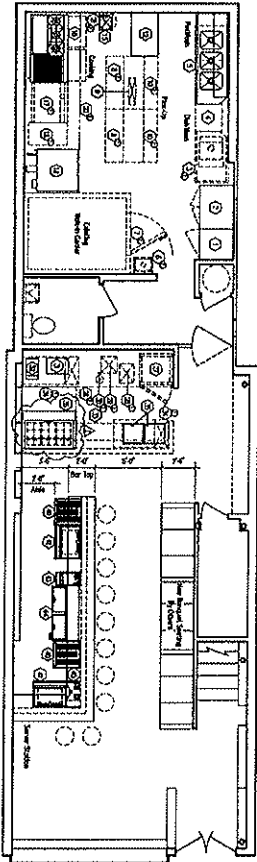
UNLIMITED AGUA FRESCA DEL DIA 2.50

SANGRIA RED & WHITE OR

MARGARITAS CLASICA 5



SECOND FLOOR
SCALE - 1/4" = 1'-0"



GROUND FLOOR
SCALE - 1/4" = 1'-0"

IT NO.	QTY	DESCRIPTION	REMARKS
1	1	Refrigerator - 1 Section	
2	1	Refrigerator - 2 Section	
3	1	Refrigerator - 3 Section	
4	1	Refrigerator - 4 Section	
5	1	Refrigerator - 5 Section	
6	1	Refrigerator - 6 Section	
7	1	Refrigerator - 7 Section	
8	1	Refrigerator - 8 Section	
9	1	Refrigerator - 9 Section	
10	1	Refrigerator - 10 Section	
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55	1	Refrigerator - 55 Section	

Progress Print
Not-For -Construction

On-Premise Licenses within 500 Feet

Name	Address	Approx. Distance
PASTAI INC	186 9TH AVE	50 ft
200 NINTH RESTAURANT LLC	200 9TH AVE	175 ft
TUAM NEW YORK INC	202 9TH AVENUE	225 ft
400 WEST 23RD STREET REST CORP	400 W 23RD STREET	390 ft
SPEAK INTEGRATED CORP	167 9TH AVE	455 ft
SAIGON FOOD CORP	158 NINTH AVE	465 ft
TASTY BISCUIT LLC	156 9TH AVE	495 ft

Statement of Public Interest:

**Fonda Chelsea, LLC
189 9th Avenue, New York, NY 10011**

The issuance of an on-premises liquor license to Fonda Chelsea, LLC is in the public interest of the community for the following reasons:

The proposed establishment at 189 9th Avenue, New York, NY 10011, will be taking over the space previously occupied by the Indian restaurant, Bombay Talkie. This will be the 3rd location for the Fonda restaurant group, owned and operated by chef Roberto Santibanez. Much like its sister restaurants in the East Village and Brooklyn, this will be a neighborhood restaurant serving contemporary Mexican comfort food. Its menu and price point will have broad appeal to both residents and visitors alike.

With three other licensed establishments in the New York City area, Roberto Santibanez, the sole member, is an experienced restaurant owner/operator in the city; he will actively manage the restaurant operations once it opens.