

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)	
Kashkaval Kitchen LLC		Kashkaval Garden	
STREET ADDRESS		CROSS STREETS	
852 9 th Avenue		W 55 th & 56 th Street	
OWNER	NAME:	D. Assaf & C. Damuels	ATTORNEY
	PHONE:	917-945-0118	NAME:
	FAX:	646-381-9766	PHONE:
MANAGER	NAME:		LANDLORD
	PHONE:		NAME:
	FAX:		PHONE:
			FAX:
			FAX:

DESCRIPTION OF BUSINESS

Establishment Type:

Bar/Tavern
 Bed & Breakfast
 Eating Place Beer
 Cabaret
 Night Club
 Hotel
 Restaurant

Catering Establishment
 Club (Fraternal Organization – Members Only)

Other (Explain): Bar/Arcade

Method of Operation:

Restaurant
 Dance Club
 Sports Bar
 Adult Entertainment
 Wine Bar
 Pizzeria
 Cafe

Other (Explain): Bar/Arcade

License Type:

On-Premise
 Wine
 Beer
 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 #?	1266444	
		What is the expiration date on the current license?	12/31/14	
Please describe the nature of the alterations and attach the plans: Alteration to include Rear Enclosure and additional interior seating				

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	11am – 2am	11am – 2am	11am – 2am	11am – 3am	11am – 3am	11am – 3am	11am – 12am
	Music	11am – 2am	11am – 2am	11am – 2am	11am – 3am	11am – 3am	11am – 3am	11am – 12am
	Kitchen	11am – 1am	11am – 1am	11am – 1am	11am – 2am	11am – 2am	11am – 3am	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
	74	70	12	35	0	1	10	20	8

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?	YES	<input checked="" type="radio"/> 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?	<input checked="" type="radio"/> 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	<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)	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
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	<input type="radio"/> LIVE MUSIC	<input type="radio"/> 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.	<input checked="" type="radio"/> 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?	<input checked="" type="radio"/> 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.)	<input checked="" type="radio"/> YES	NO	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	Enclosed backyard
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 type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A	We hope to be able to keep it open later since it is enclosed & soundproof
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	As it will be enclosed, smoking is not permitted
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:	<input checked="" type="radio"/> R-8	Overlay (If Applicable):	C-1-5
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input 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 type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
Is a Public Assembly permit required?	<input 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 type="radio"/> N/A
Building Type	<input type="radio"/> Residential <input checked="" 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	See attached	
	# 2		
	# 3		



Kashkaval Garden
852 9th Avenue

**Application for Amendment to OP
License to Include Rear Garden**

Community Board 4

May, 2013

About Us

Daniel Assaf and **Corey Samuels** both hail from Montreal, Quebec and moved to New York in the late 1990s. Before moving to New York City, Daniel received his Bachelor's Degree in Economics from McGill University, in Montreal; Corey received a Bachelor's Degree in Engineering also from McGill University.

Corey and Daniel, both Hell's Kitchen residents for over ten years, opened Kashkaval Wine Bar / Cheese Market, located at 856 9th Avenue, in the fall of 2004.

Since opening, Kashkaval has received many positive reviews and awards, including being Michelin recommended, highly rated in Zagat, and included in many popular New York City tour books.

Kashkaval has also become a popular community meeting and eating place and our clientele includes a rich mix of local Hell's Kitchen residents, actors, musicians, and artists, and tourists.

At Kashkaval Garden our aim is to keep many of the aspects of Kashkaval that our customers enjoy (low-key ambiance, affordable food and drinks, healthy and homemade food) and innovate on our menu and interior design.

We are very excited about the rear garden enclosure as we think this will be a distinct and unique space in both our neighborhood and in New York City.

Please feel free to contact us directly if you have any questions:

Corey: corey@kashkavalgarden.com

Daniel: daniel@kashkavalgarden.com

Community Notifications

On April 15th, 2013 we met with our closest neighbors, Mr. Musero & Mr. Galan, who live in the Pembroke at 357 West 55th St. Their bedroom window adjoins the rear yard. We showed them our revised architectural plans for the garden, and discussed our plans for soundproofing both the enclosure, and their adjoining windows if necessary.

On April 24th, we emailed invites to the coop board of directors at the Pembroke, Mr Musero and Mr Galan, and Ms Christine Gorman of the 55th Street Block Association for a meet-and-greet wine and cheese at Kashkaval Garden to see the plans and meet personally. This event will take place on Sunday, May 5th.

Additionally, we posted notices at all adjoining buildings regarding both the Wine and Cheese event on May 5th, and the Community Board Meeting on May 14th.

The buildings included are:

- 354 West 56th Street
- 352 West 56th Street
- 350 West 56th Street
- 348 West 56th Street
- 356 9th Avenue
- The Pembroke on West 55th Street

We also spoke with the superintendent at the Pembroke and gave him the notices to post on the building's bulletin board.

Letter to Neighbors Regarding Wine and Cheese Meet-and-greet



April 23rd, 2013

Dear Neighbors,

“Kashkaval Garden” will be opening in the next few weeks at 852 9th Avenue, right down the block from our current location “Kashkaval”, which is located at 856 9th Avenue.

As many of you know, the location at 852 9th Avenue has a desolate rear yard that we are hoping to turn into a beautiful garden space with trees, bushes, flowers, and vegetables and an enclosed patio area for customers.

Both owners are longtime Hell's Kitchen residents and are very sensitive to issues of privacy, noise, and aesthetics when it comes to rear garden usage; with that in the forefront of our minds, we've worked with our architect to come up with a design for the garden which we think addresses those concerns and at the same time will be functional for the restaurant.

We'd like to invite you to a wine and cheese both so that you have a chance to see the plans, and also to give us a chance to get to know you personally. This will take place on Sunday, May 5th at 3pm, at “Kashkaval Garden”, at 852 9th Avenue.

Also, we will be presenting our plans at the next Community Board 4 meeting on Tuesday, May 14th at 6:30pm at the Intercontinental NY Time Square located at 300 West 44th Street.

We very much hope to see you at both events and look forward to meeting you.

Daniel Assaf and Corey Samuels
Kashkaval Owners

p.s. If you would like to contact us or have any questions, please feel free to email us at corey@kashkavalgarden.com.

Kashkaval Garden Proposed Menu

Soups

Summer:

Carrot with Cumin and Lime

Watermelon Gazpacho with Mint Feta

Winter:

Chicken Ciorba

White Bean Soup (vegetarian)

Cauliflower with Smoked Paprika (vegetarian)

Salads

Watermelon with feta cheese

Rocket with lemon, scallions, and heirloom tomatoes, shaved pecorino

Olive Salad with Heart of Palm and Cherry Tomatoes

Pear & Smokey Blue Cheese

Israeli Salad

Bruschettas

Mix and match, One \$4, Any three \$11, Any five \$18

Chorizo with melted manchego and fresh parsley

Soujouk with fried Halloumi and chopped tomatoes

Chopped eggplant with tomato paste and

Fresh Mozzarella with chopped tomatoes and basil

Sliced Prosciutto, Fuji Apple Marmalade & Parmigiano

Kebabs

One \$7, Any three \$19, Any Five \$31

Served with Tzatziki

Warm

Hungarian Smoked Paprika Chicken with Red Pepper and eggplant

Spiced Ground Lamb with Brussel Sprouts

Mustard Seed Chicken with Curried Cauliflower and Roasted Tomato

Roast chicken with Spicy Soujouk and Green Bell Pepper

Turkey Koefta with Roasted Beets

Roasted eggplant, artichoke, olives (vegetarian)

Salmon Dolma, artichokes, roast tomato

Cold

Watermelon, Feta and olive

Fresh mozzarella, tomato, basil, calamata olives

Tapas

One \$7, Three \$12, Five \$18

Tapenades (served with warm pita bread)

Classic Hummus
Porcini Almond tapenade
Curry Tapenade
Asparagus Tapenade
Spinach Tapenade
Sun Dried Tomato tapenade
Pinto Bean meze
Spicy Muhambara Tapenade
Beet skordalia
Almond Hummus
Chickpea and Roasted Red Pepper Tapenade

Meze and Salads

Spicy baked tofu
Quinoa salad
Kishi
Lebani (walnut and garlic)
Roasted Celery Root
String Bean Meze
Roasted Artichoke
Greek Pasta Salad
Roasted Asparagus
Roasted Pepper Humus

Fondues

Truffle Cheese
Kashkaval and Pinot Blanc
Smokey Blue with Ale

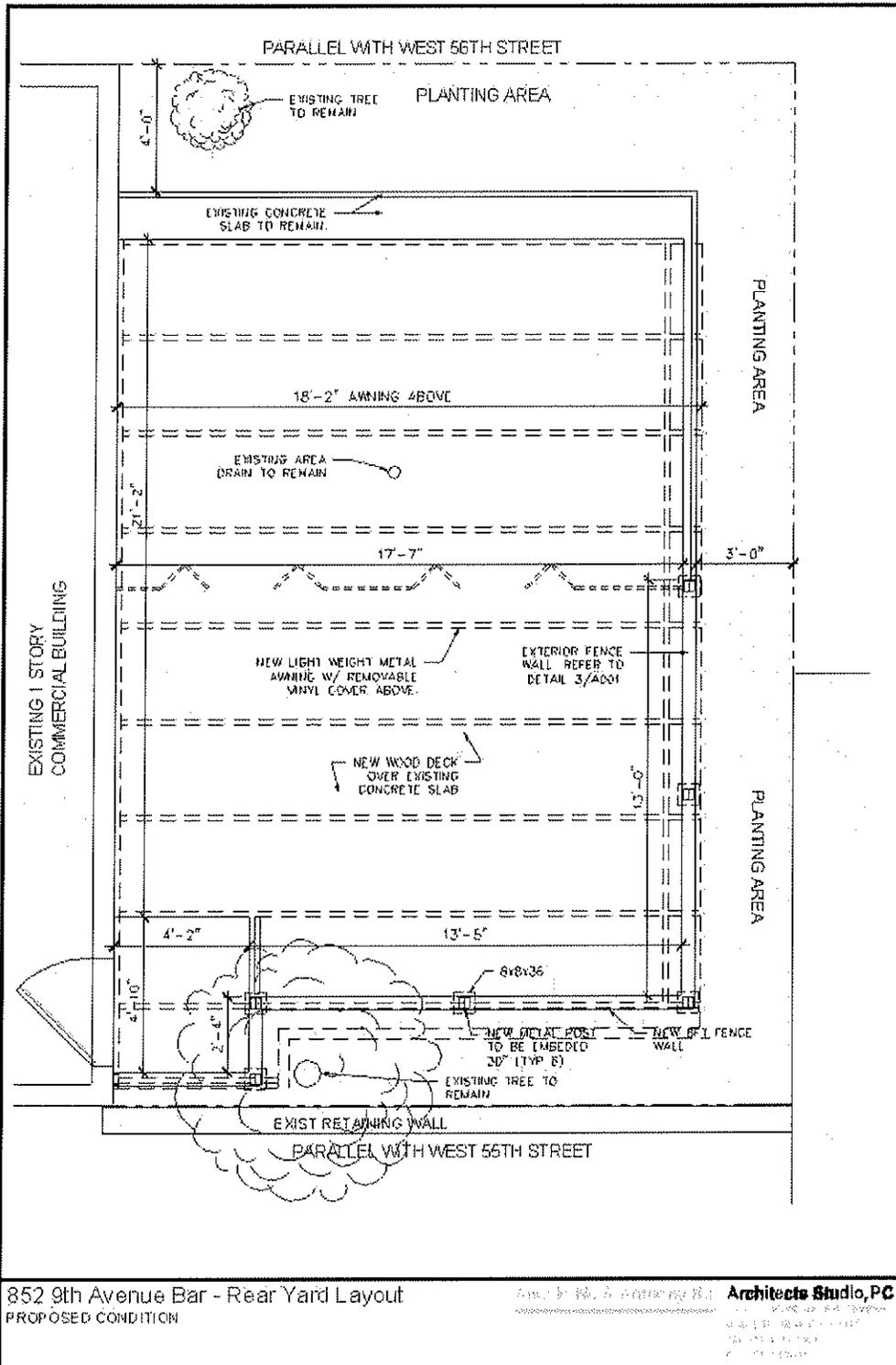
Mains

Sundried Pepper Pasta with olives, broccoli, and shaved pecorino
Smoked paprika chicken with roasted artichokes and Kishi
Spicy tofu with roasted celery root and asparagus

Desserts

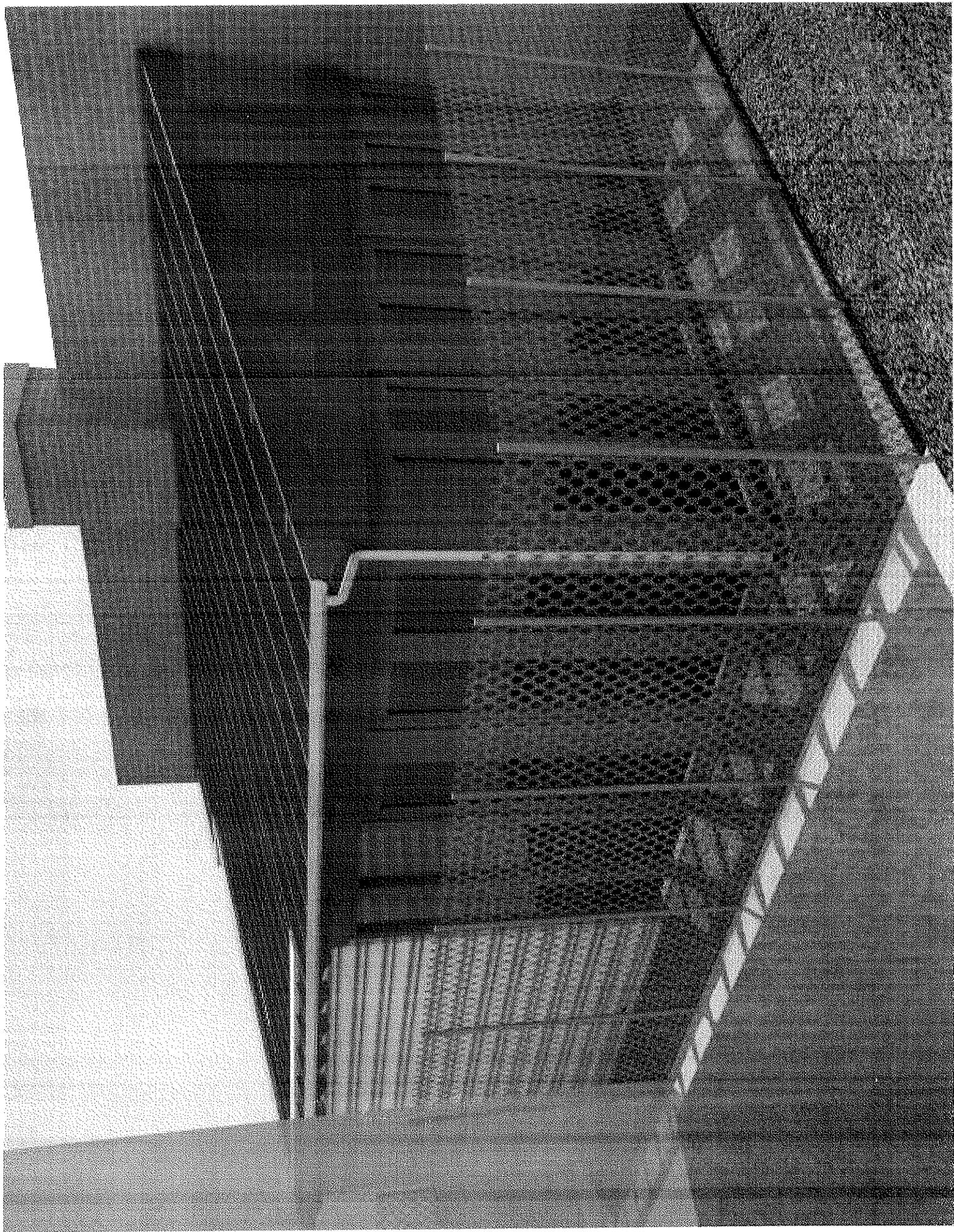
Assorted Pastries
Cheese Cake Drizzled with Greek honey
Fresh Fruit Plate with Melted Dark Chocolate for Dipping

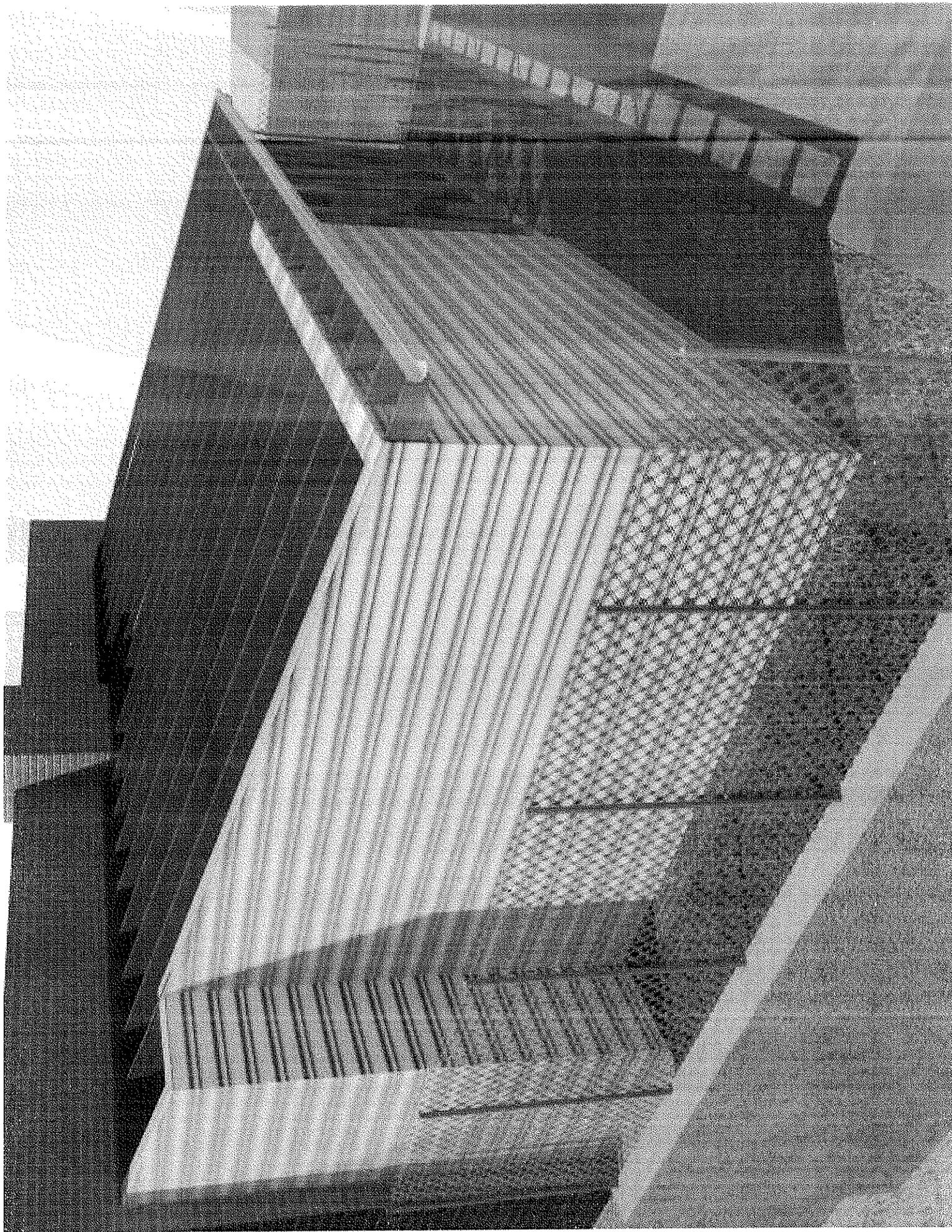
Architect's Plans Filed With DOB



Photos of Existing Rear Yard







CONTRACT NOTES:

1. SEE ALL NOTES ON DRAWINGS.
2. ALL DIMENSIONS TO BE FIELD UNLESS OTHERWISE NOTED.
3. ALL DIMENSIONS TO BE FIELD UNLESS OTHERWISE NOTED.
4. ALL DIMENSIONS TO BE FIELD UNLESS OTHERWISE NOTED.
5. ALL DIMENSIONS TO BE FIELD UNLESS OTHERWISE NOTED.
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7. ALL DIMENSIONS TO BE FIELD UNLESS OTHERWISE NOTED.
8. ALL DIMENSIONS TO BE FIELD UNLESS OTHERWISE NOTED.
9. ALL DIMENSIONS TO BE FIELD UNLESS OTHERWISE NOTED.
10. ALL DIMENSIONS TO BE FIELD UNLESS OTHERWISE NOTED.

CONSTRUCTION NOTES:

1. DO NOT SCALE THE DRAWINGS.
2. ALL DIMENSIONS TO BE FIELD UNLESS OTHERWISE NOTED.
3. ALL DIMENSIONS TO BE FIELD UNLESS OTHERWISE NOTED.
4. ALL DIMENSIONS TO BE FIELD UNLESS OTHERWISE NOTED.
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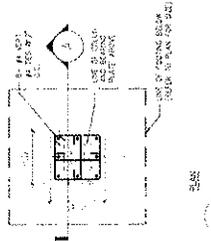
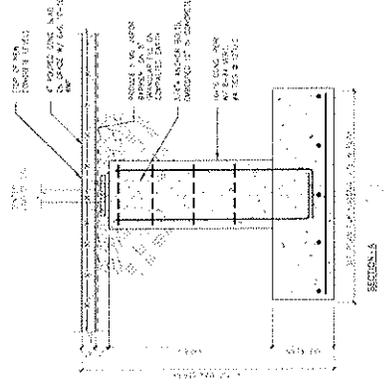
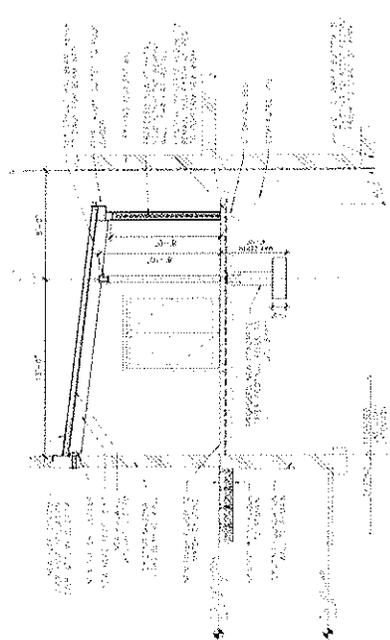
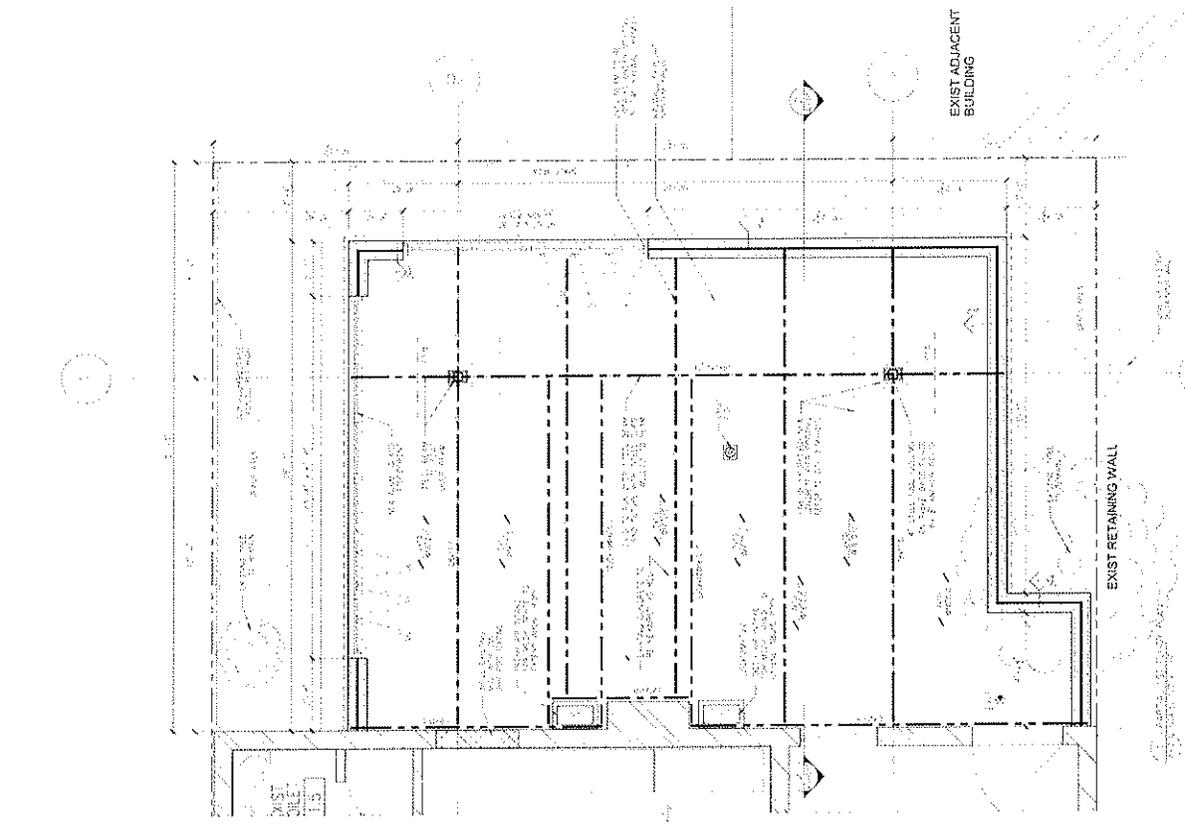
ANGELINO & ANTHONY INC.
ARCHITECTS STUDIO, P.C.
 100 WEST 11TH STREET
 NEW YORK, NY 10011
 TEL: 212-255-1111
 FAX: 212-255-1112

PROPOSED RESTAURANT

RESTAURANT
 NEW YORK, NY

**PROPOSED
 1ST FLOOR EXTENSION PLAN,
 SECTION AND DETAIL**

A-011.00



SECTION A-A

SECTION B-B

SECTION C-C

SECTION D-D

SECTION E-E

SECTION F-F

SECTION G-G

SECTION H-H

SECTION I-I

SECTION J-J

SECTION K-K

SECTION L-L

SECTION M-M

SECTION N-N

SECTION O-O

SECTION P-P

SECTION Q-Q

SECTION R-R

SECTION S-S

SECTION T-T

SECTION U-U

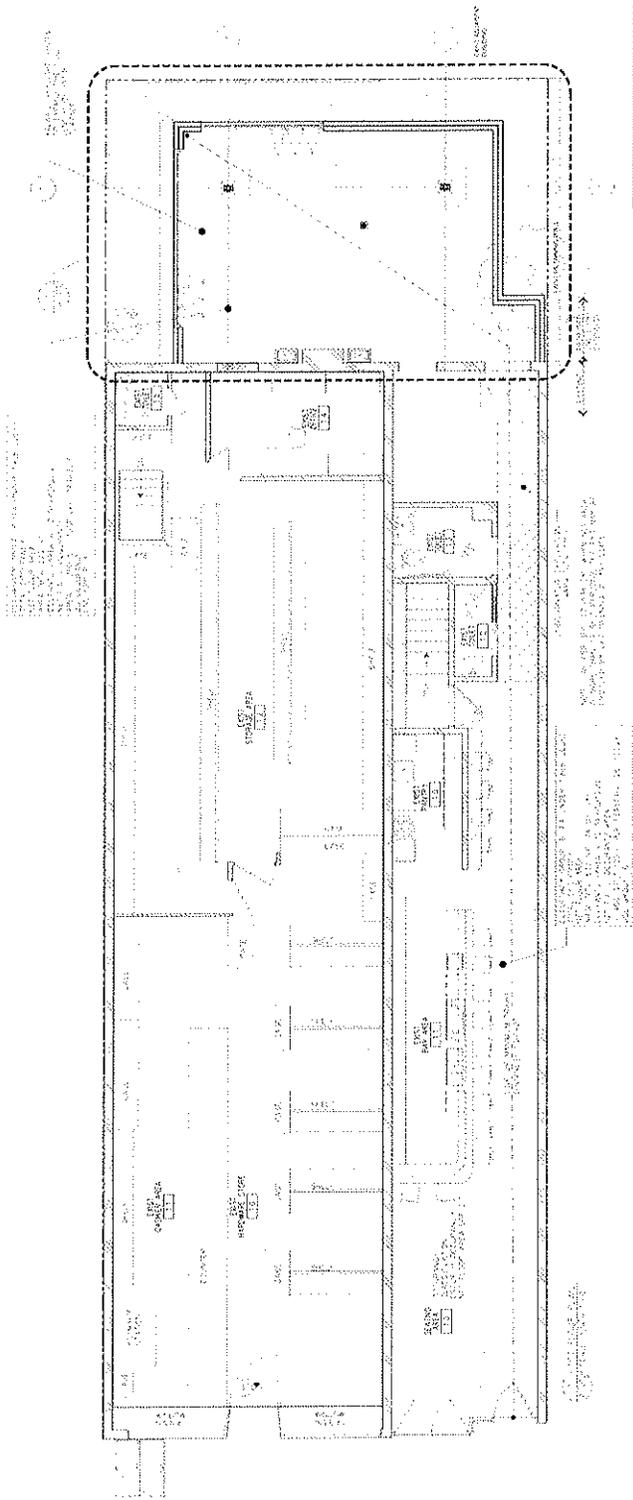
SECTION V-V

SECTION W-W

SECTION X-X

SECTION Y-Y

SECTION Z-Z

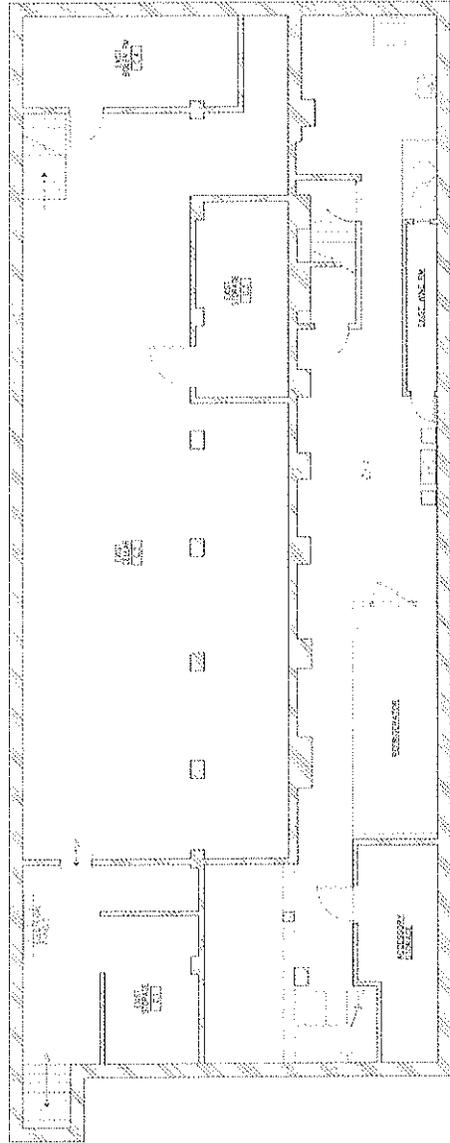


ANGELO NG & ANTHONY NG
 ARCHITECTS STUDIO P.C.
 100 WEST 11TH STREET
 NEW YORK, NY 10011
 TEL: 212 512 1234
 FAX: 212 512 1234
 WWW: WWW.ANGONGARCHITECTS.COM

PROPOSED RESTAURANT
 625 W 11th St
 NEW YORK, NY

PROPOSED
 EXTERIOR EXTENSION TO 1ST FLOOR

A-010.00



Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
Better Being Inc.		Better Being		
STREET ADDRESS		CROSS STREETS		
537 9 th Avenue		Between 39 th & 40 th Streets		
OWNER	NAME:	M.K. Washko + Shari Drewett	ATTORNEY NAME:	Joseph Levey
	PHONE:	212-353-1986	PHONE:	212-219-1193
	FAX:	212-475-7450	FAX:	212-226-7554
MANAGER	NAME:	M.K. Washko + Shari Drewett	LANDLORD NAME:	Chris Meskouris
	PHONE:	212-353-1986	PHONE:	516-616-4491
	FAX:	212-475-7450	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?	<input checked="" type="radio"/> YES <input type="radio"/> NO	
		What is/are the name of establishment?	Better Being Inc. (this applicant)	
		What is/are the address of the establishment?	537 9 th Ave	
		What were the dates the applicant was involved with this former premise?	2012 - 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				

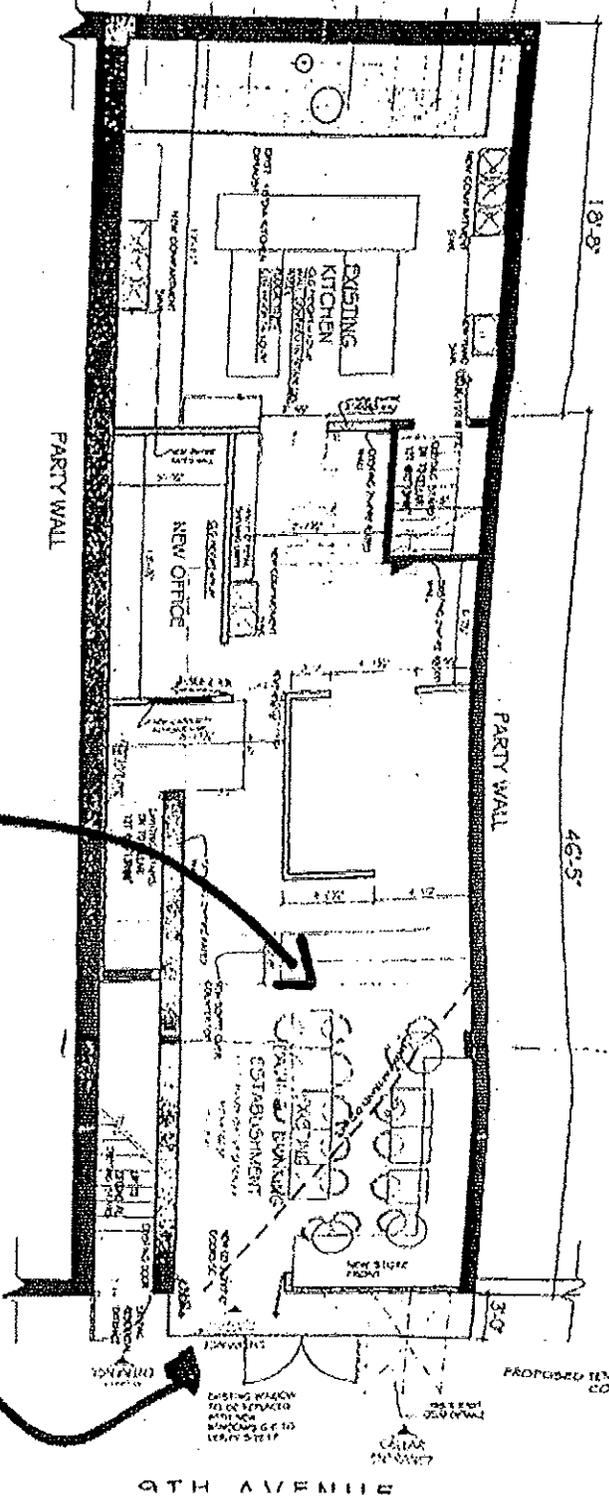
OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	8 AM - 11 PM	8 AM - 11 PM	8 AM - 11 PM	8 AM - 11 PM	8 AM - 11 PM	11 AM - 11 PM	11 AM - 11 PM		
	Music	8 AM - 11 PM	8 AM - 11 PM	8 AM - 11 PM	8 AM - 11 PM	8 AM - 11 PM	11 AM - 11 PM	11 AM - 11 PM		
	Kitchen	8 AM - 11 PM	8 AM - 11 PM	8 AM - 11 PM	8 AM - 11 PM	8 AM - 11 PM	11 AM - 11 PM	11 AM - 11 PM		
OCCUPANCY	INDOOR				D.A.I.			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	
	less than 74	less than 74	10	24	0	1	0	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	<input type="radio"/> 2	<input type="radio"/> 3	less than 74		
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	<input type="radio"/> N/A			
Will applicant have bottle service?					YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A			
Will you be hosting private parties and promotional events?					<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	occasional private parties		
Will outside promoters be used?					YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A			
Will the security plan submitted be implemented?					YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A			
Will State certified security personnel be used?					YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input 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	<input type="radio"/> N/A			
Will the applicant be applying for a Sidewalk Cafe now or in the future? (please respond in space provided)					YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	<input type="radio"/> 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	<input type="radio"/> NO	<input type="radio"/> 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	<input type="radio"/> NO	<input type="radio"/> N/A			
If you plan to have music, what type(s)?					<input checked="" type="radio"/> BACKGROUND	<input type="radio"/> LIVE MUSIC	<input type="radio"/> 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.					<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input 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?					YES	<input type="radio"/> 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	<input type="radio"/> NO	<input type="radio"/> N/A			

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" 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 checked="" 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 checked="" 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 checked="" 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 checked="" 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 checked="" 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 checked="" type="radio"/> N/A

LOCATION & ZONING			
Primary Zoning District:	C1-7A	Overlay (If Applicable):	N/A
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input 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?	YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggerred? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	<input checked="" type="radio"/> N/A
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	<input type="radio"/> 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: What organizations / community groups have you notified regarding your application?	# 1	Raushenbusch Foundation	
	# 2	Clinton Housing	
	# 3	Mark Fisher Fitness	

FIRE SUPPRESSION SYSTEM APPROVED UNDER SEPARATE APPLICATION JOB #101038944
 EXISTING STAINLESS STEEL HOOD ABOVE THE COOKING RANGE AND 1 1/2" DIA. DUCT TO OUTSIDE WINDOW

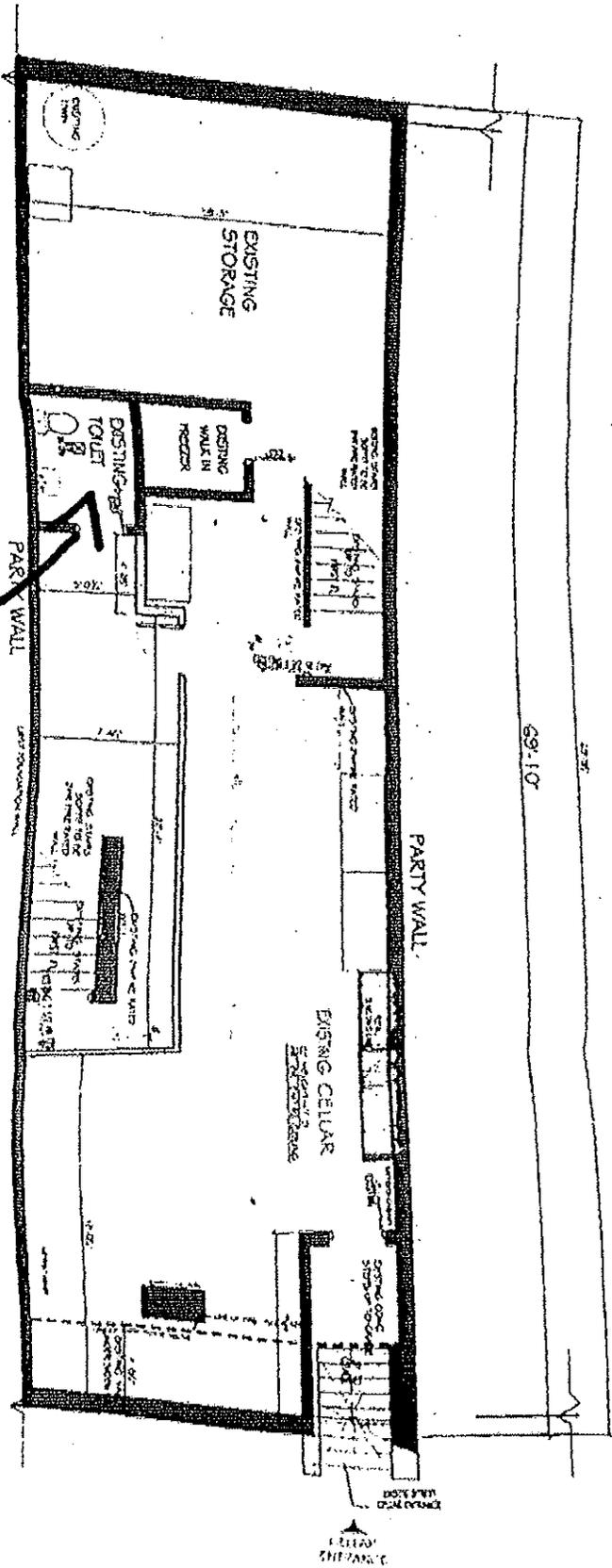
PROPOSED FIRST FLOOR PLAN
 SCALE: 1/4" = 1'-0"



Dining Area
 Entrance
 EXIT

9TH AVENUE

PROPOSED TEMPORARILY PLUMB CONST. FENCE



PROPOSED CELLAR FLOOR PLAN

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

Bathroom
Down Stairs

RARELY PLYWOOD ON
CEILING

Menu

- Smokey Robinson *smoked short rib/sirloin burger w/tomato confit, thick cut bacon, charred red onions,cheddar, bb re-moulade, brioche*..... 14.99
- The Buffalo St. Luke *buttermilk battered chicken, buffalo hot sauce, celery, bleu cheese, toasted brioche bun*..... 9.99
- Chopped Chick Pea Salad *mixed greens, confit fingerling potatoes, haricot vert, tomatoes /bb ranch dressing*..... 10.99
- Salted Apple Crumb Bar..... 3.50

Today's Menu

- Fried Shishitos *w/tortillas and maldon salt*..... 6.99
- Cauliflower Gratin..... 6.99
- Spicy Noodles *w/tofu, broccolini & egg*..... 6.99
- Sauteed Spaghetti Squash *w/toasted pepitas*..... 6.99
- Seven Grain Avocado Toast *w/side salad*..... 9.99
- Hand Cut Fruit..... 4.99
- Green Chile Mac N Cheese..... 3.99 6.99
- Soup *carrot & ginger*..... 3.99 5.99
- 3 Bean & Beef Chili *w/tortilla strips*..... 4.99 6.99
- Tomato Basil..... 4.99 6.99

Salads

- Warm Moroccan Pulled Chicken *mixed greens, arugula, radish, grape tomatoe, lebneh*..... 11.99
- Grilled Salmon *greens, edamame, crispy shiitakes,pickled ginger vin*..... 14.50
- Sauteed Wild Mushrooms *spinach, garlic roasted tomatoes, parmesan*..... 12.99
- Marinated Kale *brussels sprouts, squash, walnuts, shallot vin*..... 10.99

Sandwiches

Includes A Bag Of Joe Chips

- The Fu Man Chew *grilled korean bbq murray's chicken, kimchi chi slaw, sriracha mayo, whole wheat square*..... 9.99
- The Caulibaba *roasted cauliflower, tahini, cabbage, lebanese pita*..... 9.99
- The Stumdog Millionaire *tandoori murray's chicken, spinach,curry mayo,naan*..... 9.99
- The Greenburger *herbed turkey burger, grilled tomatillo, crispy leeks, sweet potato shoestrings, basil mayo on a toasted english muffin*..... 10.99
- The St Luke *fried murray's chicken, pickles, and brioche bun w/ chipotle or rosemary horseradish mayo*..... 9.99
- The Nuyorican *sofrito braised chicken, plantain, peppercorn mayo, avo*..... 9.99
- The Squashbuckler *squash, manchego, red onions, kale, sour-dough*..... 10.99
- The 940 Club *chimichurri chicken blt w/avo*..... 10.99
- The Za'atar *moroccan bbq pulled chicken, lebneh, radishes, flat-bread*..... 9.99
- Carmelita *crispy eggplant, fresh tomato, mozzarella, basil pesto on pressed grandaisy bianca bread*..... 9.99
- The Jerk Fish *grilled tilapia, pepperonata, jerk habanero mayo, cress*..... 10.99

Sweets & Treats

- Sweet Potato Empanada..... 2.99
- Banana Cake *w/brown butter frosting*..... 3.75
- Chocolate Crinkle Cookies..... 3.99
- Peanut Butter Cookies *gluten free!*..... 3.99
- White Chocolate Cranberry Oatmeal Cookies..... 3.99
- Chocolate Truffle Cookies *w/walnuts (gluten free!)*..... 3.99





Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT Ngan's Viet Grill Inc.		DOING BUSINESS AS (DBA) Chelsea Cottage		
STREET ADDRESS 206 9th Avenue, New York, NY 10011		CROSS STREETS West 22nd and 23rd Streets		
OWNER	NAME: Allen Ngan	ATTORNEY	NAME:	
	PHONE: (212) 366-0558		PHONE:	
	FAX: (212) 366-1912		FAX:	
MANAGER	NAME: Allen Ngan	LANDLORD	NAME: Sidney Rubell	
	PHONE: (212) 366-0558		PHONE: (212) 243-2370	
	FAX: (212) 366-1912		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 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="radio"/> 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	<input type="radio"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	11am-4am	11am-4am	11am-4am	11am-4am	11am-4am	11am-4am	11am-4am	11am-4am	
	Music									
	Kitchen	11am-4am	11am-4am	11am-4am	11am-4pm	11am-4am	11am-4am	11am-4am	11am-4am	
OCCUPANCY	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	
	33	38	7	28	0	0	0	0	0	
	How many floors are there? What is the capacity for each floor? (please respond in space provided)									
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?					<input checked="" type="radio"/> YES	<input type="radio"/> NO	N/A			
Will you be hosting private parties and promotional events?					YES	<input checked="" type="radio"/> NO	N/A			
Will outside promoters be used?					YES	<input checked="" type="radio"/> NO	N/A			
Will the security plan submitted be implemented?					YES	<input checked="" type="radio"/> NO	N/A			
Will State certified security personnel be used?					YES	<input checked="" type="radio"/> NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	<input checked="" type="radio"/> 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)					<input checked="" type="radio"/> YES	<input type="radio"/> NO	N/A	Yes, have apply to DOT.		
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	<input type="radio"/> 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	<input type="radio"/> 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	<input type="radio"/> NO	N/A			
If you plan to have music, what type(s)?			<input checked="" type="radio"/> BACKGROUND	<input type="radio"/> LIVE MUSIC	<input type="radio"/> 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	<input type="radio"/> 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?					YES	<input type="radio"/> 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.)					YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A			

OUTDOOR TERMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" 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 checked="" 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 checked="" 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 checked="" 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 checked="" 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 checked="" 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 checked="" type="radio"/> N/A

LOCATION & ZONING			
Primary Zoning District:	Chelsea C7	Overlay (if Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" 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	N/A
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	N/A
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> 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: What organizations / community groups have you notified regarding your application?	# 1	Community Board #4	
	# 2		
	# 3		

Block Plot Diagram for NGAN'S VIET GRILL INC.

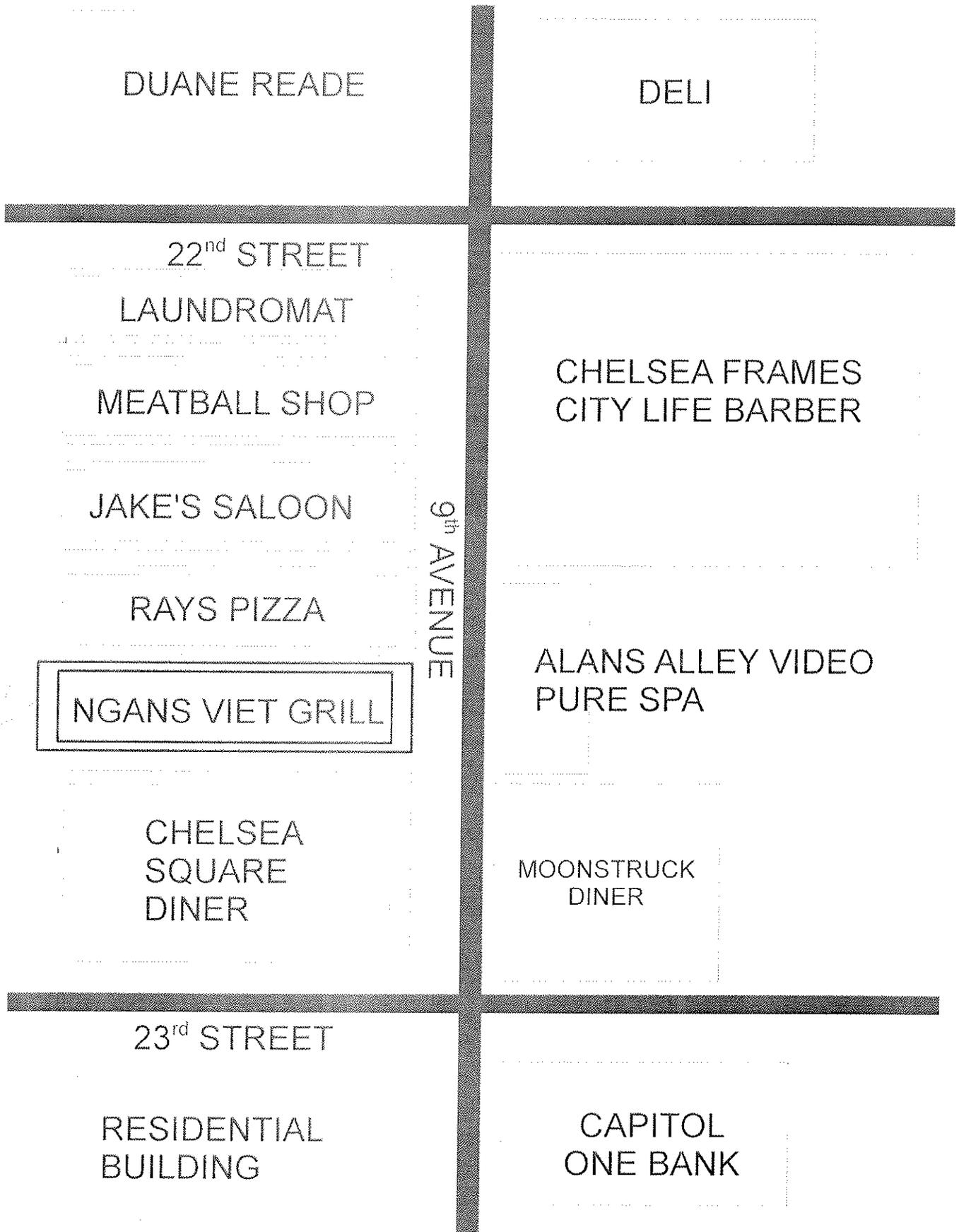


DIAGRAM OF INTERIOR (BASEMENT)

Name: Ngan's Viet Grill Inc.
DBA: Chelsea Cottage
206 9th Avenue
New York, NY 10011

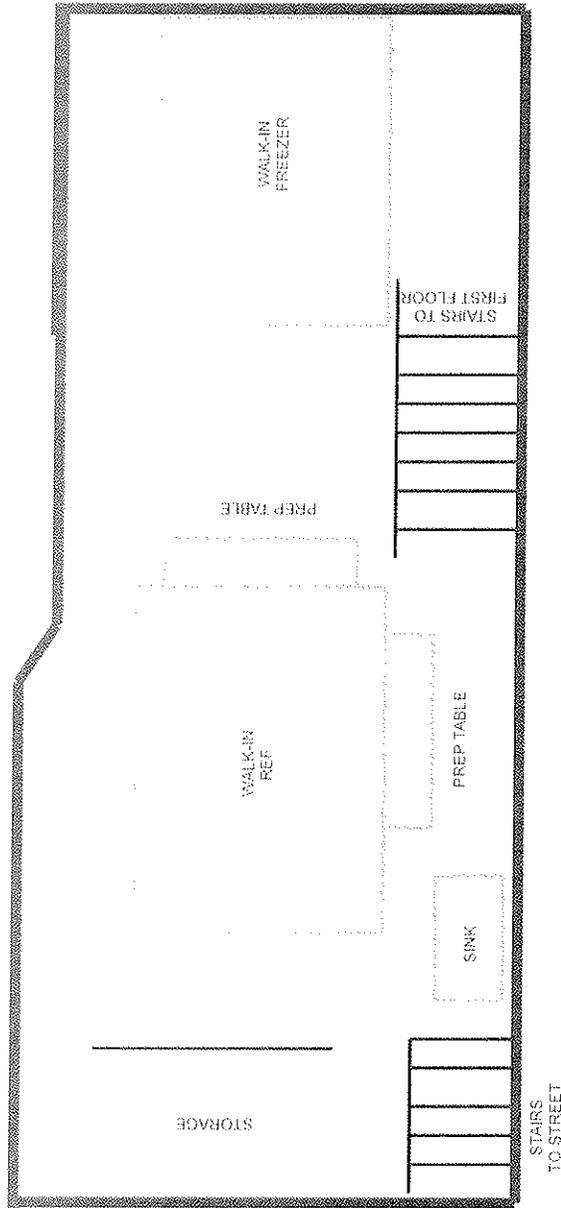
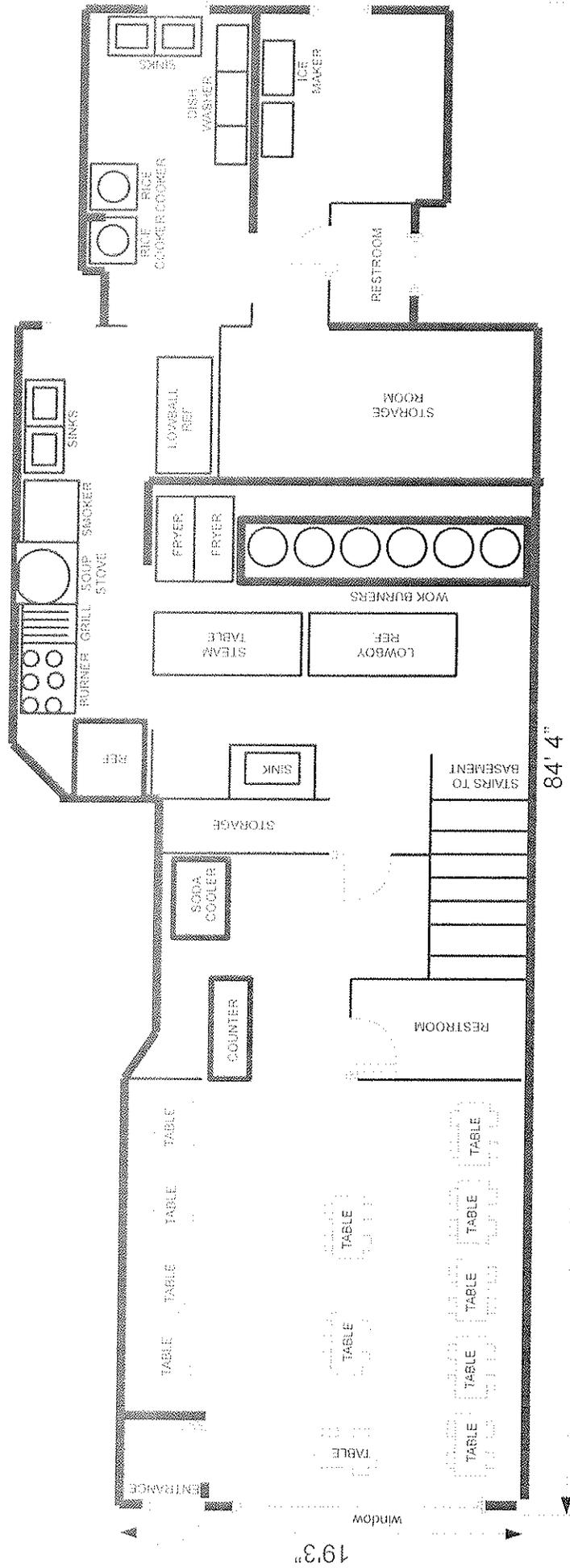


DIAGRAM OF INTERIOR (GROUND FLOOR)

Name: Ngan's Viet Grill Inc.
DBA: Chelsea Cottage
206 9th Avenue
New York, NY 10011





喜雀樓
Chelsea Cottage
Chinese & Vietnamese Cuisine
Viet Grill
TEL: 212-366-1881

喜雀樓
206
TEL: 212-366-4881
CHELSEA COTTAGE

36 West 23rd Street
368 West 23rd Street

Summer Roll
HUMAN BEE
ASIAN CHICKEN
HONG PAO CHICKEN
Peking Duck
Szechuan Beef
Szechuan Pork
Szechuan Chicken
Szechuan Fish
Szechuan Lamb
Szechuan Mutton
Szechuan Turkey
Szechuan Veal
Szechuan Pork
Szechuan Chicken
Szechuan Fish
Szechuan Lamb
Szechuan Mutton
Szechuan Turkey
Szechuan Veal



喜雀樓
Chelsea Cottage
Chinese & Vietnamese Cuisine
Viet Grill
TEL: 212-366-4881

喜雀樓
206
TEL: 212-366-4881

368 West 23rd Street

Pho - Beef Noodle Soup
Summer Roll
Viet Chicken
Bang Pao Chicken

DENGIQU

Manhattan Community Board 4
(All Fields Must Be Completed)

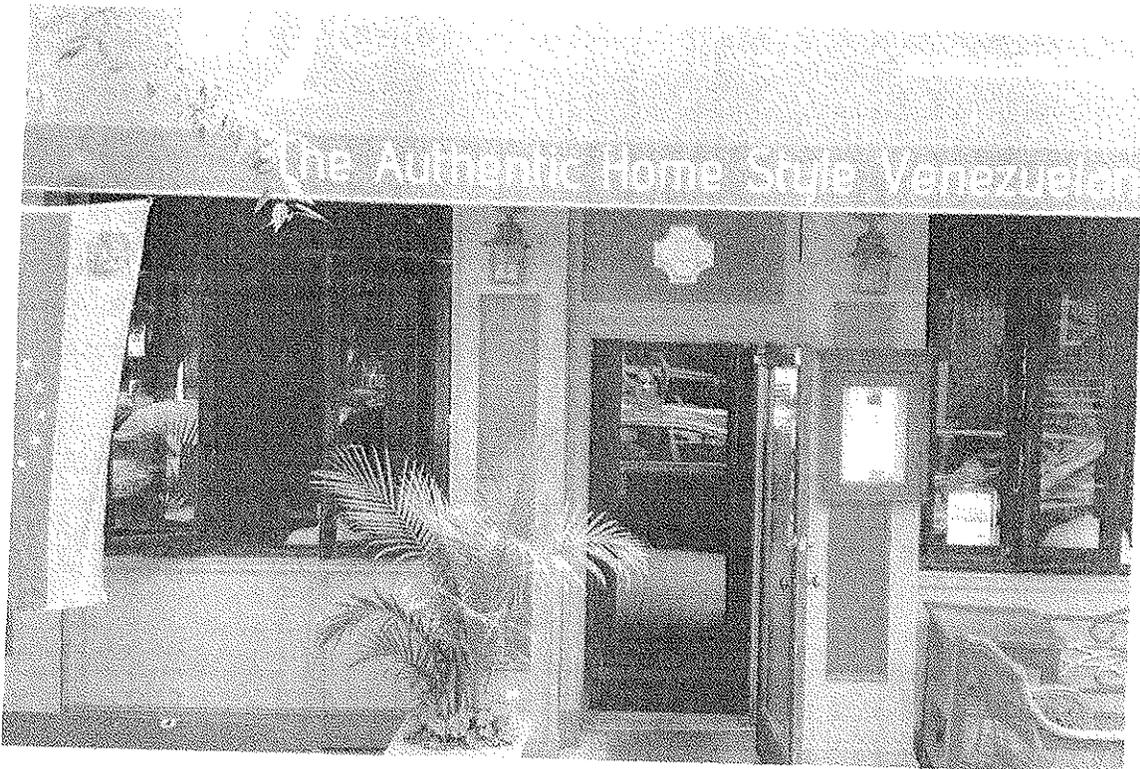
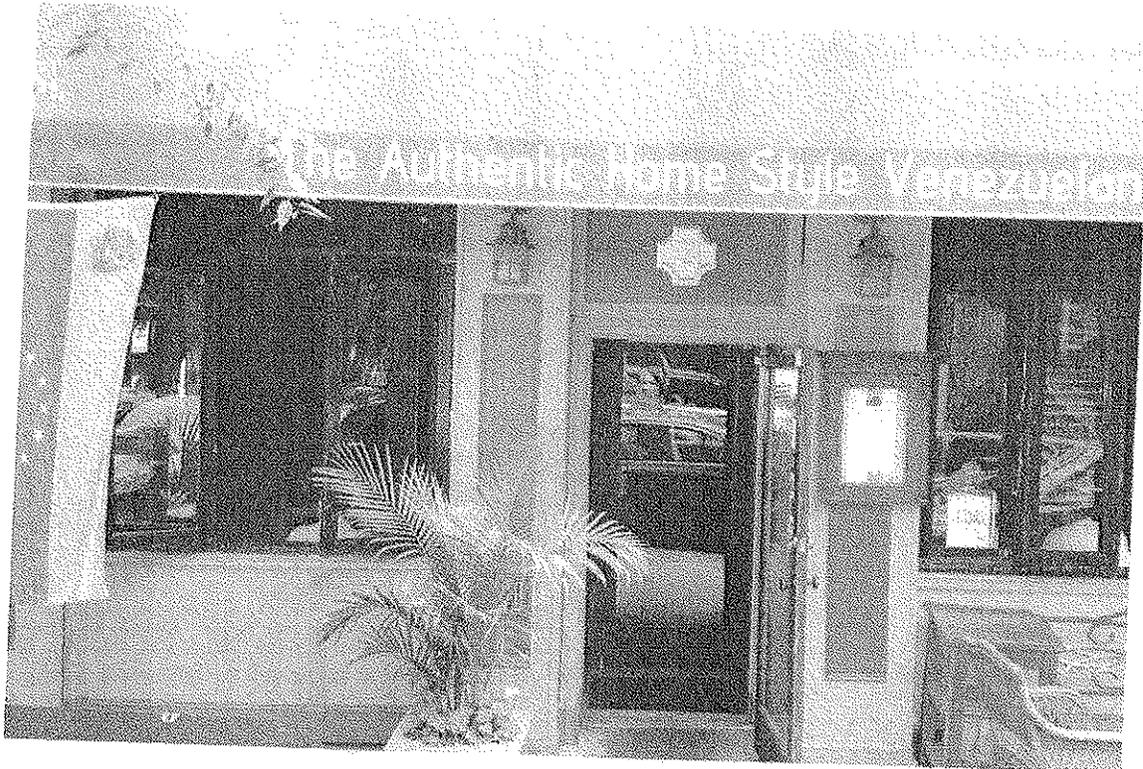
Liquor License Stipulations Application

APPLICANT <i>El Cocotero Inc</i>		DOING BUSINESS AS (DBA)	
STREET ADDRESS <i>228 West 18th Street</i>		CROSS STREETS <i>18th Street btw 7 & 8 Avenues</i>	
OWNER	NAME: <i>Miriam Navarez</i>	Representative ATTORNEY	NAME: <i>Marcel Schardt, Representative</i>
	PHONE: <i>(973) 955-8395</i>		PHONE: <i>(212) 361-6164</i>
	FAX: <i>(866) 929-4534</i>		FAX: <i>(866) 929-4534</i>
MANAGER	NAME: <i>Miriam Navarez</i>	LANDLORD	NAME: <i>R Humb W 18 LLC</i>
	PHONE: <i>(973) 955-8395</i>		PHONE: <i>312-757-2758</i>
	FAX: <i>(866) 929-4534</i>		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 type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer		
APPLICATION TYPE <i>(check one)</i>	<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?	<i>El Cocotero</i>
		What is/was the address of the establishment?	<i>228 W. 18th Street</i>
		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?	<input type="radio"/> YES <input type="radio"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>	
	<input type="radio"/> Alteration	What is the current license #?	
		What is the expiration date on the current license?	
<i>Please describe the nature of the alterations and attach the plans</i>			

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	11 AM-10 PM	←				11-11	10-11	12-9	
	Music	11-10	←				11-11	10-11	12-9	
	Kitchen	11-10	←				11-11	10-11	12-9	
OCCUPANCY	INDOOR				BAIL			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	
	74	48	22	43	0	0	0	0	0	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	Ground 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			
Will applicant have bottle services?					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			
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	DI	pre-recorded		
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			
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 checked="" 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 checked="" 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 checked="" 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 checked="" 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 checked="" 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 checked="" 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 checked="" type="radio"/> N/A

LOCATION & ZONING			
Primary Zoning District:	C6-2A		Overlay (If Applicable):
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" 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 LNO
Is the 500 Foot Rule or 200 Foot Rule Triggerred? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="radio"/> YES	NO	N/A
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	N/A
Are your plans filed with DOB?	YES	NO	<input checked="" 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	Community Board 4	
	# 2		
	# 3		





 CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD No. 4
 330 West 42nd Street 26th floor New York, NY 10026
 tel: 212-730-4535 fax: 212-247-2517
 www.nyc.gov/mc4

CHRISTINE BERTHET
 Chair
 ROBERT J. BERKATTO, JR., PhD
 District Manager

PUBLIC NOTICE
 Business Licenses and Permits Committee
 will discuss an application submitted by
El Cocotero Inc.
228 W 18th Street

An application for a Restaurant Wine and Beer
 License

DATE:	Tuesday, July 8, 2014
TIME:	6:30 PM
PLACE:	Intercontinental NY Times Square 300 West 44 th Street

Note: In order to attend this meeting, and given your standing as an applicant, you are invited to attend this meeting. Should you have any questions or need more information, please call 212-258-4535.

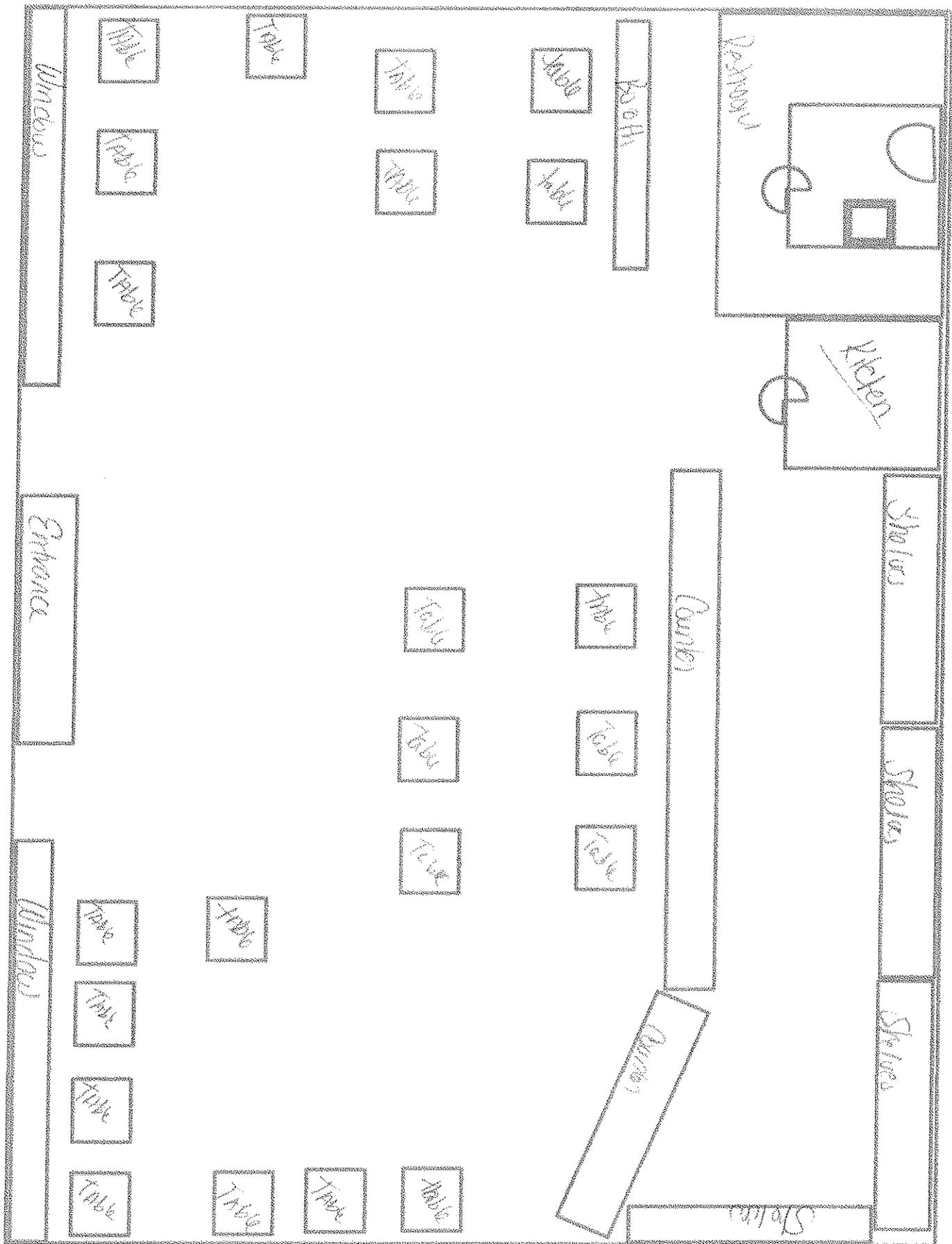


 CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD No. 4
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 tel: 212-730-4535 fax: 212-247-2517
 www.nyc.gov/mc4

CHRISTINE BERTHET
 Chair
 ROBERT J. BERKATTO, JR., PhD
 District Manager

PUBLIC NOTICE
 Business Licenses and Permits Committee
 will discuss an application submitted by

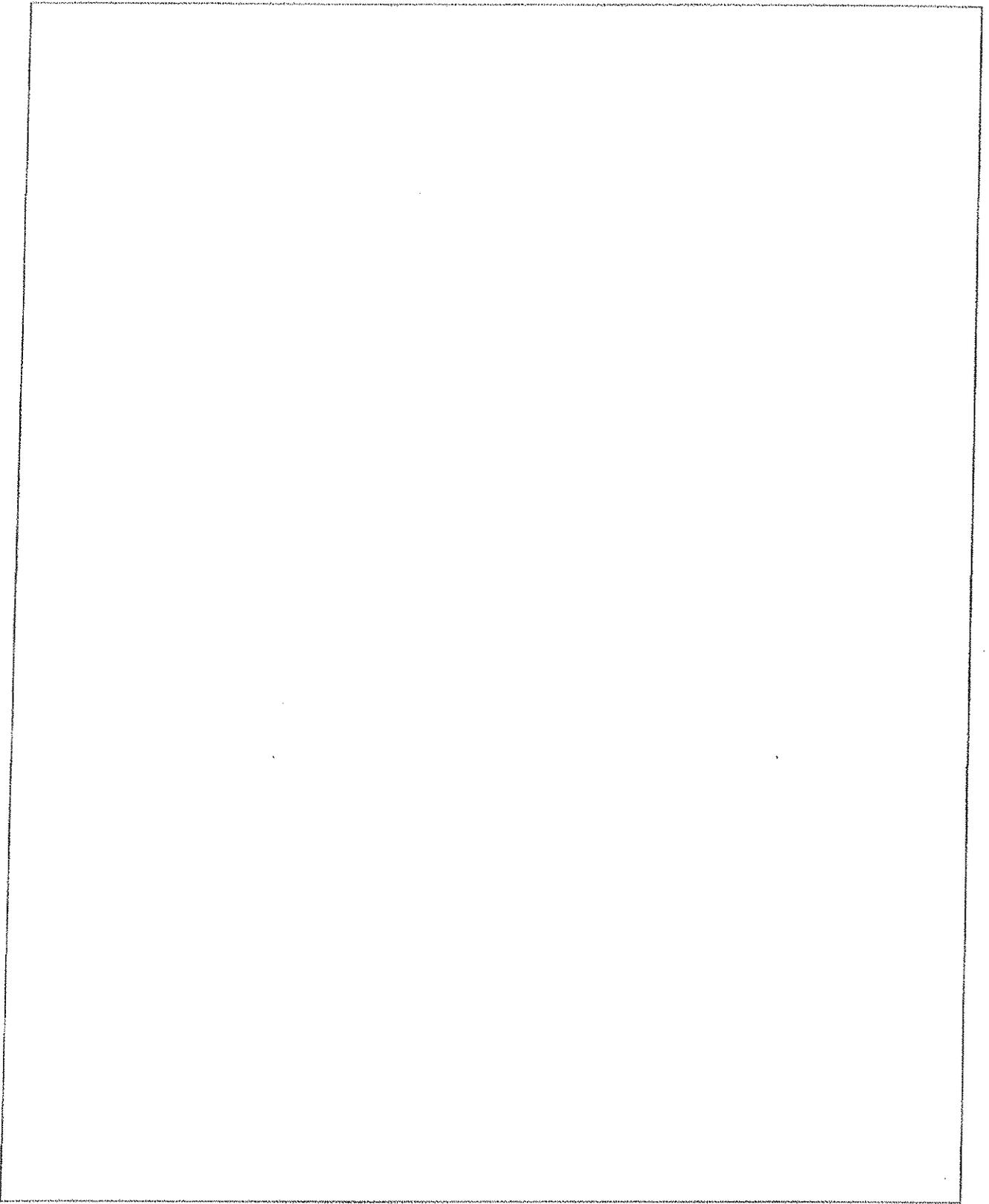
WEDNESDAY, JUNE 18, 2014
BUSCH-LEAGUE METS
 NATIONAL FOOTBALL LEAGUE
 NEW YORK METS



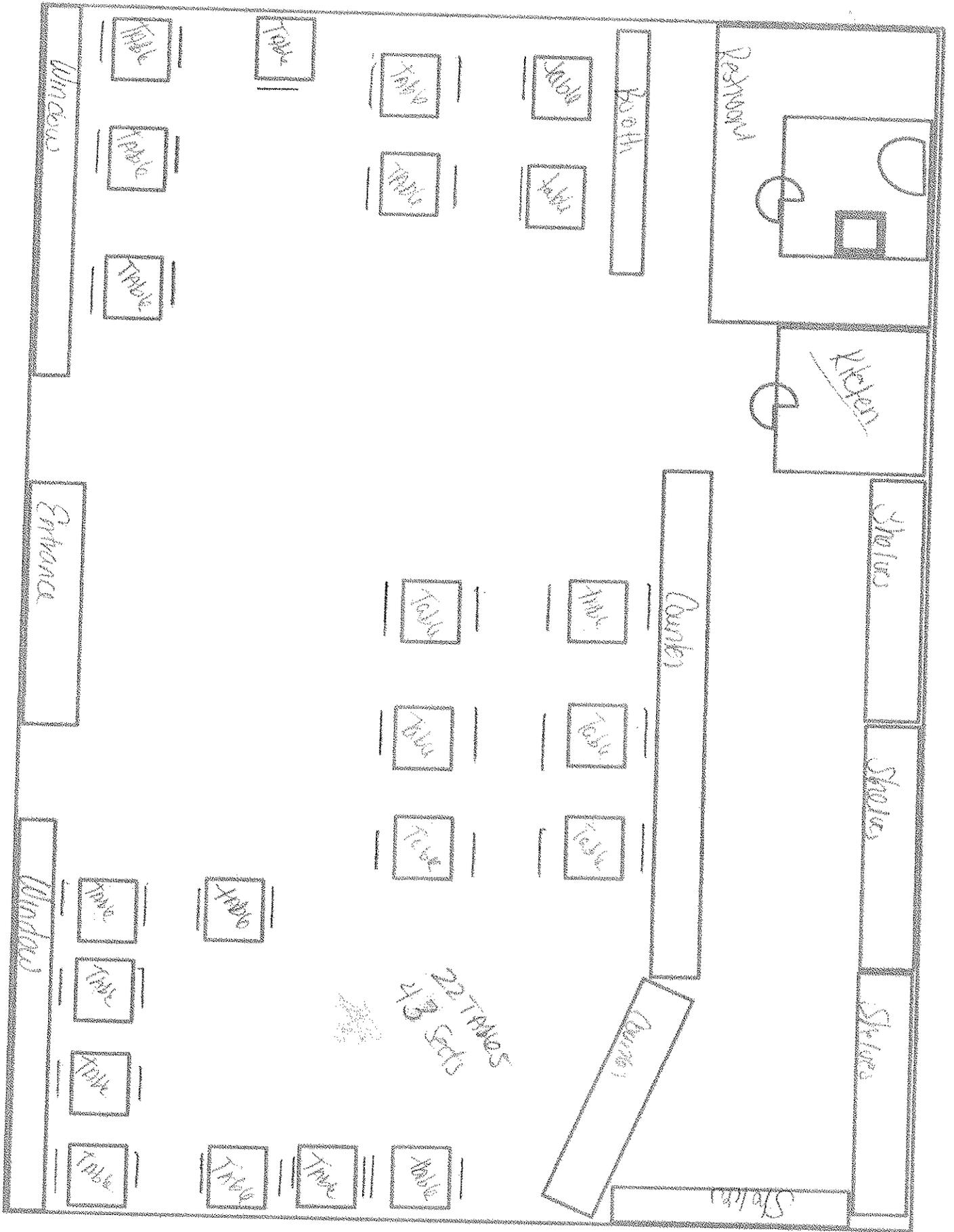
ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

ADDITIONAL STIPULATIONS: (Office Use Only)



Manhattan Community Board 4 (MCB4) recommends:		<input type="radio"/> Denial unless all agreed to by applicant is part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval
CB4 REPRESENTATIVES		
Nelly Gonzalez <i>CB4 Assistant District Manager</i>	Frank Holozubiec <i>CB4 BLP Committee Co-Chair</i>	Paul Seres <i>CB4 BLP Committee Co-Chair</i>
APPLICANT AGREEMENT WITH THE COMMUNITY		
Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.		
SIGN HERE 	SIGNATURE OF APPLICANT	DATE



El Cocotero

228 W 18th St
New York, NY 10011
Btwn 7th & 8th Ave

212 206-8930

Page 2 of 2

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MenuPages **PRIME** Advertising

for more info: www.menupages.com

Carne Mechada <i>stewed shredded flank steak</i>	
arepa	8.00
patacón	10.00
Pollo Mechado <i>stewed shredded chicken</i>	
Dominó <i>refried black beans with grated white cheese</i>	
arepa	6.00
patacón	8.00
Jamón Y Queso <i>ham and sliced white cheese</i>	
arepa	8.00
patacón	9.00
Perico <i>scrambled eggs, onion, tomatoes and grated cheese</i>	
arepa	7.00
patacón	8.00
La Gatira <i>chicken and grated cheddar cheese</i>	
arepa	8.00
patacón	10.00
La Rumbera <i>roasted pork and grated cheddar cheese</i>	
arepa	8.00
patacón	10.00
Atún <i>tuna, tomatoes, red onions, cilantro and lime juice</i>	
arepa	8.00
patacón	9.00
Prosciutto <i>prosciutto, swiss cheese and tomato</i>	
arepa	9.00
patacón	11.00
Santa Bárbara <i>guayanés cheese and sweet plantain</i>	
arepa	8.00
patacón	9.00
La Maracucha <i>mortadella, tomatoes and mayo</i>	
arepa	8.00
patacón	9.00
Na' Guará <i>guayanés cheese and chorizo</i>	
arepa	8.00
patacón	9.00
Las Mercedes <i>yellow grated cheddar cheese and tomatoes</i>	
arepa	8.00
patacón	9.00

Especialidades De La Casa

El Cocotero's Specialties

Pabellón Criollo <i>Especialidades De La Casa venezuelan national dish. served with shredded beef, white rice, black beans, sweet plantain and a selection of el cocotero homemade stews</i>	19.00
Carne Mechada <i>Especialidades De La Casa shredded flank steak house special</i>	19.00
Cazón <i>Especialidades De La Casa shredded white fish house special</i>	19.00
Pollo Mechado <i>Especialidades De La Casa shredded chicken house special</i>	17.00
Pollo Al Horno <i>Especialidades De La Casa roasted chicken house special</i>	15.00
Vegetariano <i>Especialidades De La Casa vegetarian house special</i>	15.00
Hallaca <i>Especialidades De La Casa venezuelan-style corn tamale, stuffed with a stew of chicken, beef, pork, olives, raisins and capers. wrapped in banana leaves, served with venezuelan's potato salad</i>	19.00
Chivo En Coco <i>Especialidades De La Casa stewed young goat in a coconut red and green pepper sauce, rice tostones and black beans</i>	19.00
Camarones Cocotero <i>Especialidades De La Casa sautéed shrimp in cilantro pesto, crispy green plantains and tostones with green salad</i>	20.00
Churrasco <i>Especialidades De La Casa grilled 12oz. loin strip steak with yucca mash and salad</i>	23.00
Asado Negro <i>Especialidades De La Casa slow braised eye round beef cooked in red wine, onions and panela. served with rice, beans and tostones</i>	19.00
Pernil Horneado O Chuletas Al Horno <i>Especialidades De La Casa roasted pork or pork chops with rice, beans, sweet plantains or salad with tostones</i>	18.00
pernil horneado o chuletas al horno; pernil horneado, chuletas al horno.	

sweet plantains or salad with tostones: sweet plantains, salad with tostones.	
Bistec Encebollado <i>Especialidades De La Casa sautéed skirt steak with onions, yucca mash and salad</i>	19.00
Pasta Con Salsa De Carotas Negras <i>Especialidades De La Casa slow braised black beans in tomato based sauce over farfalle pasta</i>	13.00
La Bandeja Doña Barbara <i>Especialidades De La Casa grilled beef, crackling pork rind, fried egg, rice, red beans, sweet plantain, chorizo and avocado</i>	23.00
Pollo Al Horno <i>Especialidades De La Casa orange-glazed slow-roasted chicken, fried yucca and green pepper mojo with green salad</i>	13.00

Platos Adicionales

Side Dishes

Arroz Y Caraotas <i>white rice with choice of black or red beans</i>	6.00
frijoles negro o rojo: black beans, red beans.	
Tajadas <i>fried sweet plantain, grated cheese</i>	4.00 1.50
Tostones <i>fried crisp green plantains with green pepper mojo</i>	5.00
Yuca Con Mojo <i>boiled yucca with green pepper mojo</i>	6.00
Papas Fritas <i>French fries</i>	4.00
La Viuda <i>plain arepa</i>	2.00
Guasacaca <i>venezuelan-style guacamole</i>	4.00

Postres \$5.50

Desserts

Tres Leches <i>three milk cake</i>	
Quesillo <i>crème caramel</i>	
Arroz Con Leche <i>rice pudding</i>	
Bienmesabe <i>sponge cake in sweet coconut milk topped with whipped coconut cream and toasted coconut flakes</i>	
Papelón Con Limón <i>brown sugar cane and lime juice infused limeade</i>	5.00
Chicha <i>cinnamon rice milkshake</i>	5.00

Behidas Tradicionales

Traditional Street Drinks

Cerelac <i>wheat and milk cereal beverage</i>	5.00
Toddy <i>(caliente o frío) hot or cold chocolate milkshake</i>	5.00
caliente o frío: hot, cold.	
Cocada <i>sweet coconut milkshake</i>	6.00
Maltin <i>polar non-alcoholic malt beverage</i>	3.00

Jugos Naturales

Juice Bar

Patilla <i>watermelon (seasonal)</i>	5.00
Parchita <i>passion fruit</i>	5.00
Tamarindo <i>tamarind</i>	5.00
Naranja <i>fresh squeezed orange</i>	5.00
Fresa <i>strawberry</i>	6.00
Guanabana <i>soursop</i>	6.00
Lechosa <i>papaya</i>	5.00
Lechosa Con Leche <i>papaya milkshake</i>	6.00
Camburada <i>banana milkshake</i>	5.00
Camburada Con Fresas <i>banana and strawberry milkshake</i>	6.00

Refrescos

Refreshments

Frescolita <i>venezuelan soda pop</i>	2.50
Assorted Sodas	2.00
soda choice: coke, diet coke, ginger ale, sunkist.	
Spring Water	2.00
Acqua Panna	5.00
San Pellegrino sm 2.75 lg 6.00	

Café Y Té

Coffee And Tea

Negrito <i>espresso</i>	3.00
Doble <i>double espresso</i>	3.50
Café Con Leche <i>latte</i>	4.50
Café Con Leche Fría <i>iced latte</i>	4.50
Guayoyo <i>extra light black coffee</i>	2.50
Marroncito <i>macchiato</i>	4.50
Marrón <i>large macchiato</i>	4.50
Toddyccino <i>mochaccino</i>	6.00
Americano sm 2.75 lg 3.00	
Café Frío <i>iced american coffee</i>	3.50
Té Caliente O Frío <i>hot or cold tea</i>	3.00

(V) Vegetarian.

El Cocotero

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Page 1 of 2

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Desayunos

Breakfast Served All Day.

Criollo scrambled eggs with onions and tomatoes, arepitas, black beans, nata and grated white cheese. 9.00

Sol Maracучо sunny-side up eggs, fried sweet plantain and grated white cheese. 9.00

Llanero shredded beef, scrambled eggs, arepitas, black beans, nata and grated cheese. 12.00

Oriental chorizo, scrambled eggs, black beans and arepitas. 12.00

Antojitos

Appetizers.

Degustación sampling, bite size crispy arepas, crispy yucca, tostones and four sampling toppings of: shredded beef, chicken, reina pepiada and dominó. (for 2) 19.00 (for 4) 32.00 (for 6) 42.00

Mandocas Maracuchas fritters of corn flour, cheese, sweet plantain and panales with nata. 7.25

Tequeños traditional venezuelan cheese steaks with lucho's sauce. 5.25

Tequeñon individual cheese stick with lucho's sauce. 2.50

Arepitas Con Nata four bit size crispy corn arepas with nata. 5.00

Yuca Frita Con Nata Y Guasacaca crispy cassava guacamole with nata. 6.00

Queso Blanco Frito fried white cheese. 6.00

Chorizo Latino grilled latin chorizo. 6.00

Sopas Del Día

Pequeno / Grande. Homomado Soups.

Lenteja (v). lentil soup. 5.00 9.00
Carotas Negras O Rojas (v). red or black bean soup. 5.00 9.00

Sopa De Pollo chicken broth with veggies. 6.00 9.00

Sancocho short ribs and vegetable soup. 8.00 12.00

Sopa E'Pescado white fish and vegetable soup. 8.00 12.00

Mondongo diced tripe with vegetable soup. 8.00 12.00

Ensalada

Salads. Served With House Dressing. House Dressing Choice: Soybean Oil, Dijon Mustard, Orange & Lime Juice Pepper.

Ensalada La Cocotero grilled chicken breast over lettuce, tomatoes and red onions. 12.00

Ensalada Atún tuna salad over greens, tomato, red onions, cilantro and lime juice. 10.00

Ensalada Calamares crispy calamari over greens, tomatoes and red onions. 10.00

Ensalada Aguacate hass avocado. 9.00

Ensalada Palmito marinated hearts of palm over greens, tomatoes and red onion. 11.00

Ensalada Gallina potato salad with carrots, shredded chicken, apples and mayo. 6.00

Ensalada Verde Pequeño small green salad. 5.00

Sandwiches & Pressed Sandwiches \$9

Served With Small Green Salad.

El Venezolando paisa white cheese, tomatoes and guasacoco. 10.00

Pernil slow-roasted pork, swiss cheese, tomatoes and mayo. 10.00

Carne Machada shredded beef. 10.00

Cubanzo roasted pork, ham, swiss cheese, pickles and mustard. 11.00

Pollo Con Aguacate grilled chicken, tomatoes and guasacoco. 11.00

Vegetariano paisa white cheese, hearts of palm, tomatoes and guasacoco. 11.00

Jamón Y Queso swiss cheese, ham, tomatoes and lucho's sauce. 11.00

Pepito sautéed skirt steak with onions and tomatoes. 11.00

Perico scrambled eggs with onions, tomatoes, swiss cheese and lucho's sauce. 11.00

Tostadas \$6

Home-Style Arepa Chips.

Guasacca guacamole. 8.00
Carotas black bean spread. 8.00

Pastelitos \$4

Round Fried Pastries.

Pollo Pastelitos shredded chicken. 5.00

Carne Pastelitos shredded beef. 5.00

Queso Pastelitos cheese. 5.00

Jamón Y Queso Pastelitos ham and cheese. 5.00

Queso Con Mermelada Pastelitos cheese and guava preserve. 5.00

Empanadas

White Corn Turnovers.

Pollo Empanada shredded chicken. 5.00

Cazón Empanada white fish. 5.00

Carne Empanada shredded beef. 5.00

Queso Empanada cheese. 4.00

Jamón Y Queso Empanada ham and cheese. 5.00

Pabellón Empanada shredded beef, sweet plantains, black beans and cheese. 6.00

Dominó Empanada refried black beans with grated white cheese. 5.00

Greiga Empanada sautéed spinach and crumbled feta cheese. 5.00

Cachapas

Fresh Sweet Corn Pancakes. Extra Cheese \$2. 10.00

Queso Paisa O Guaynés Cachapas venezuelan-style cheese white cheese. 10.00

Jamón Y Queso Cachapas ham and white cheese. 11.00

Pollo Mechado Cachapas stewed shredded chicken. 11.00

Pernil Asado Cachapas slow-roasted pork. 11.00

Carne Machada Cachapas stewed shredded beef. 11.00

Asado Negro venezuelan-style pot roast. 11.00

Delicias De El Cocotero

El Cocotero's Delights. Arepa / Patacón Additions (\$2); Extra Queso, Extra Tajadas.

Miss Venezuela smear of guasacoco, avocado and tomatoes. 7.00

arepa 8.00

patacón 8.00

La Dayana Mendoza shredded beef, grated cheese and sweet plantains. 8.00

arepa patacón 10.00

La Moronta pernil, avocado, cilantro and tomatoes. 9.00

arepa patacón 11.00

La Morillo stewed young goat in coconut sauce and tomatoes. 8.00

arepa patacón 11.00

La Chiquinquira guasacoco, guayanés cheese, avocado and tomatoes. 9.00

arepa patacón 11.00

Daniel Sarcos lucho's sauce, guayanés cheese, ham, avocado and tomatoes. 9.00

arepa patacón 10.00

Pabellón shredded beef, black beans, sweet plantain and grated white cheese. 9.00

arepa patacón 11.00

Reina Pepiada pulled roasted chicken, avocado, cilantro and mayo. 8.00

arepa patacón 10.00

La Guayanesa venezuelan farmer's cheese. 8.00

arepa patacón 9.00

Pernil slow-roasted pork and green pepper mojo. 8.00

arepa patacón 9.00

Pepito sautéed skirt steak with onions and tomatoes. 8.00

arepa patacón 10.00

Asado Negro venezuelan-style pot roast. 8.00

arepa patacón 10.00

Cazón stewed white fish. 8.00

arepa patacón 10.00

Pelúa shredded beef and grated cheddar cheese. 8.00

arepa patacón 10.00

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT Piki LLC		DOING BUSINESS AS (DBA) Goggan		
STREET ADDRESS 364 W 46th Street		CROSS STREETS 8th Ave & 9th Ave		
OWNER	NAME: Park, Hyunshin	ATTORNEY	NAME: Jae Yu	
	PHONE: (646) 763-0758		PHONE: (718) 445-5050	
	FAX:		FAX: (718) 445-4195	
MANAGER	NAME: Mia Park	LANDLORD	NAME: Musigny LLC	
	PHONE: (646) 763-0758		PHONE: (646) 763-0695	
	FAX:		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 <i>(check one)</i>	<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?	Alto & Brasche	
		What is/was the address of the establishment?	424 W 33rd Street	
		What were the dates the applicant was involved with this former premise?	02/2008 - 07/2013	
	<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
	<i>If alterations or operational changes are being made, please attach the plans to this form.</i>			
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	11am-12am	11am-12am	11am-12am	11am-12am	11am-12am	11am-12am	11am-12am	11am-12am	
	Music									
	Kitchen	11am-12am	11am-12am	11am-12am	11am-12am	11am-12am	11am-12am	11am-12am	11am-12am	
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	
	45	40	10	34	0	1	6	2	1	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	45 persons for 1 st floor		
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			
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	Background				
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			
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?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	Patio in front
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 type="radio"/> 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.	<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 type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> N/A	

LOCATION & ZONING				
Primary Zoning District:		Overlay (If Applicable):		
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> N/A	Clinton
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 type="radio"/> NO	<input type="radio"/> N/A	
Is a Public Assembly permit required?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	
Are your plans filed with DOB?	<input type="radio"/> YES	<input type="radio"/> NO	<input checked="" 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	Manhattan Community Board 4		
	# 2			
	# 3			



CITY OF MADISON
MADISON, WISCONSIN 53703
OFFICE OF THE CLERK OF COURTS
COURT REPORTS OF THE
CITY OF MADISON

PUBLIC NOTICE

Business Licenses and Permits Committee
will review an application submitted by

**PIKL LLC
d/b/a Goggan
364 W. 46th Street**

An application for an On-Premise Liquor License

DATE: Tuesday, July 8, 2024
TIME: 10:00 AM
PLACE: 364 West 46th Street

For more information, please contact the Clerk of Courts at 608-261-3333 or visit the City of Madison website at www.cityofmadison.com.

GOGGAN

Using locally sourced, seasonal ingredients we utilize a wide range of Korean, Japanese, French and American flavor profiles to create an exciting culinary experience.

Combined with New York's modern approach to food this New American cuisine is steeped in the diverse cultural history of this city.

[Menu]

"Gul"	Oyster, Perilla Leaves, Jalapeno Granita.....	\$10
"GyeranJjim"	Egg Custard, Daikon Kimchi.....	\$7
"YookHwe"	Dry Aged Beef Tartar, Pear, Gochujang.....	\$13
"MakHwe"	Cuttle Fish, Fluke, Yellow Tail, Gochujang Aigre-Doux.....	\$15
"HaemulTang"	Korean Bouillabaisse, Red Snapper, Shrimp, Mussel.....	\$15
"Bossam"	Soy Braised Pork Belly, Kimchi, Ssamjang.....	\$17
"Galbi"	All Day Braised Short Rib Stew, Chestnut.....	\$20
"Bulgogi"	Chared Sirloin Beef, Scallion Cream, Ganjang.....	\$20
"Deonjang"	Soy Bean Broth, Fried Tofu.....	\$12

[Vegetable]

"SSAM"	Vegetable Fondue, Honey Soy Deonjang Cream.....	\$10
"Bibim Guksu"	Spicy Buckwheat Noodle, Kimchi, Market Vegetable.....	\$12
"Vegetable-Jabchae"	Stir Fried Glass Noodle, Shishito Ganjang.....	\$12

[Special]

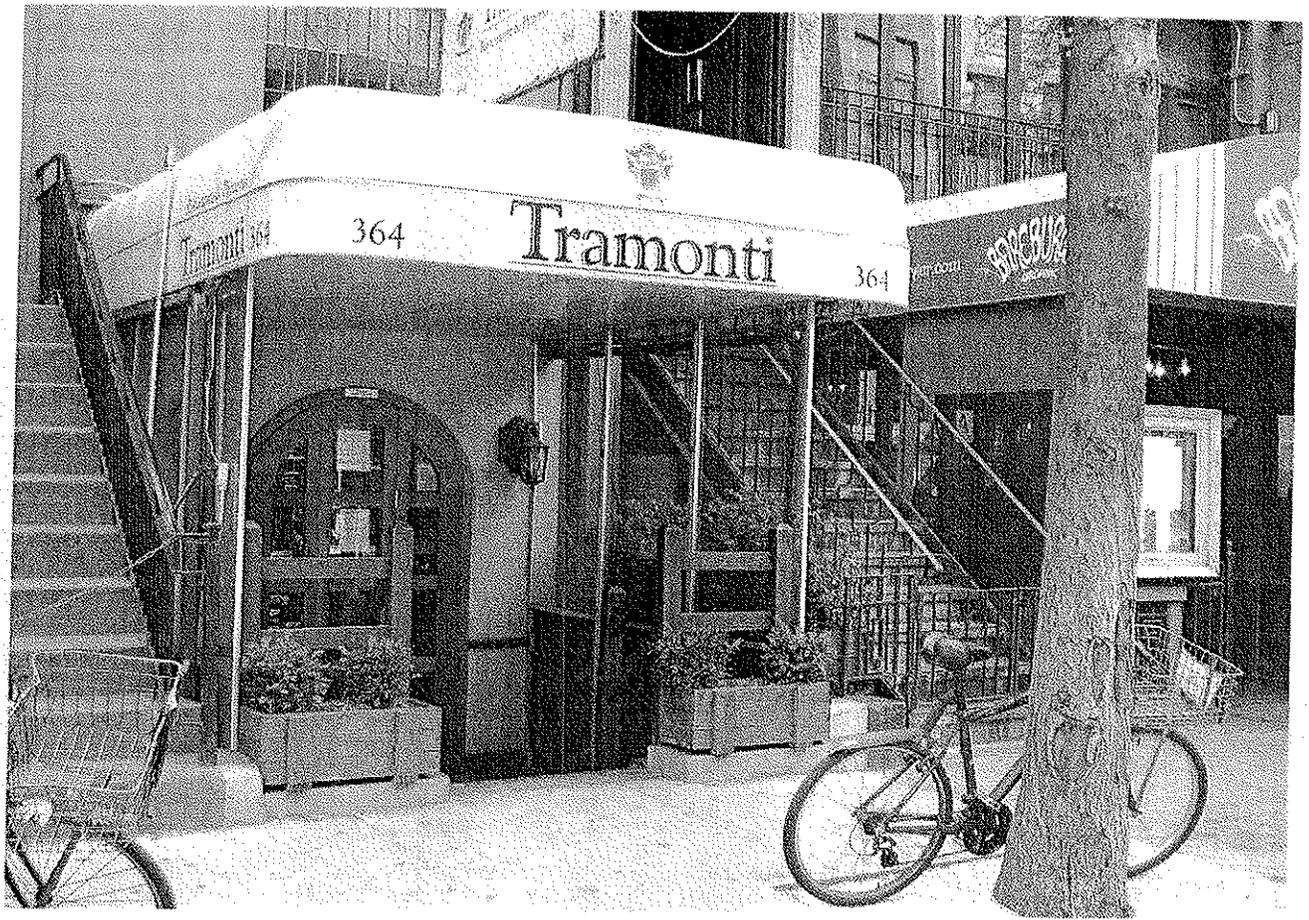
All Day Braised Short Rib, Mushroom a La Greque.....	\$22
Pigs Trotters, Korean Honey Mustard.....	\$23
Sweet and Spicy Whelk Salad, Cucumber, Green Cabbage, Scallion.....	\$15
Red Pepper Braised Chicken, Potato, Carrot, Crystal Noodle.....	\$17
Braised Pork Belly, Wild Mushroom Porridge.....	\$17
A la Plancha Stripe Bass, Bean Cassoulet, Miso Cream.....	\$21
Chili Braised Short Rib, Rice Cake, Bean Sprout.....	\$15
Herb Roasted Cuttlefish, Herb Rice, Gochujang Ailoli.....	\$17

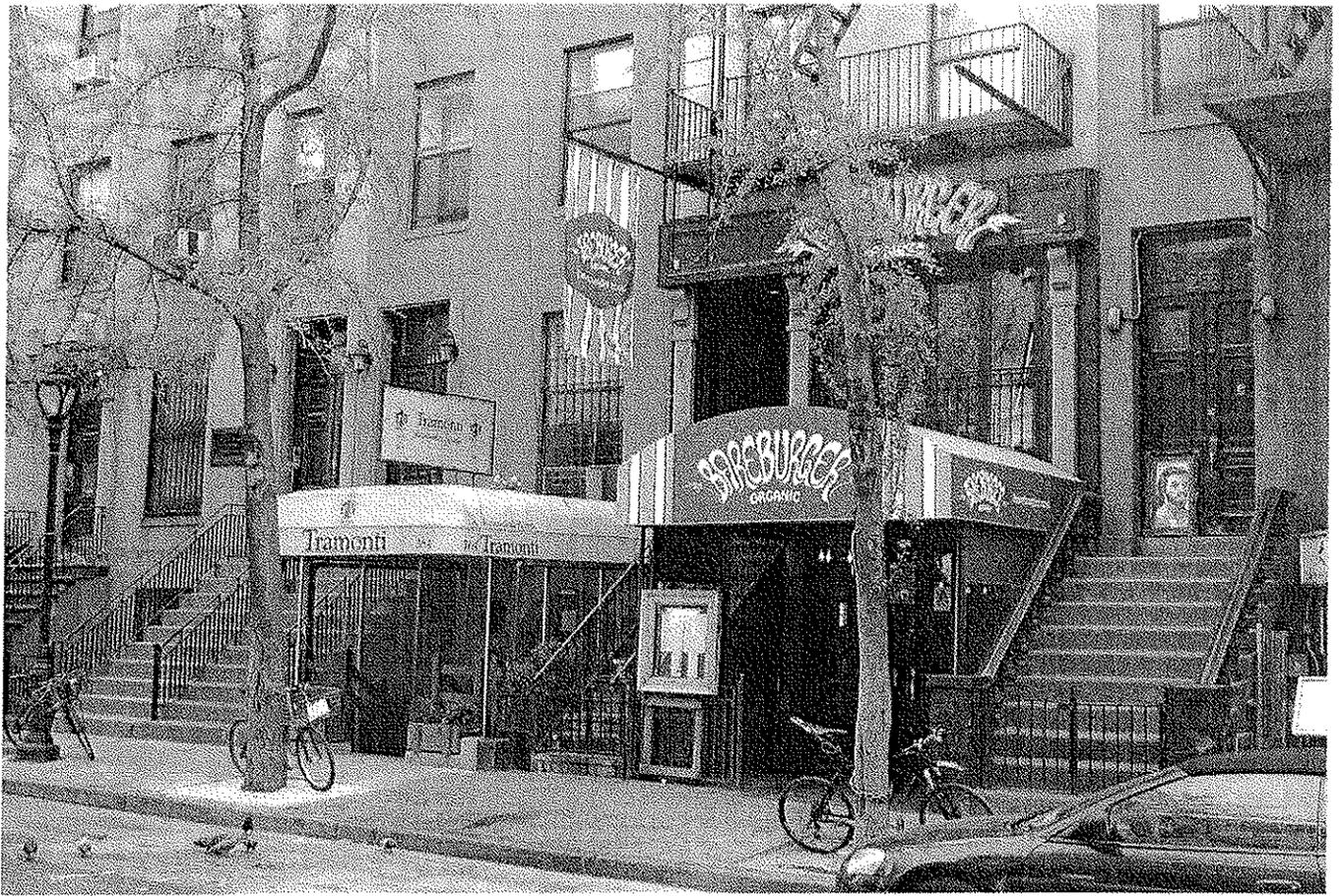
[Ramen and Rice]

SHIM Ramen, Braised Pork, Mung Bean, Spicy Broth.....	\$13
Doenjang Ramen, Braised Duck, Scallion.....	\$12
Yukgaejang, Ramen, Beef Brisket, Scallion.....	\$12
Kimchi Fried Rice, Nori, Gochujang, Runny Egg.....	\$11
Sundubu, Spicy Bacon, Hen Egg, Kalguksu.....	\$12

[Snacks and Sweets]

Sea Urchin, Fried Nori, Pickled Red Onion, Crisp Wild Rice.....	\$10
Pork Buns, Chili, Honey Cream.....	\$8
Bulgogi Sloppy Joe, Soy syrup Pickled Jalapeno.....	\$10
Black Sesame Panna Cotta, Rice Tuille, Maple Syrup Glaze.....	\$7
Rice Cake Waffle, Chocholate Glaze, Vanilla Ice Cream.....	\$7
Boyeh Fried Chicken, Goejujang Honey.....	\$10



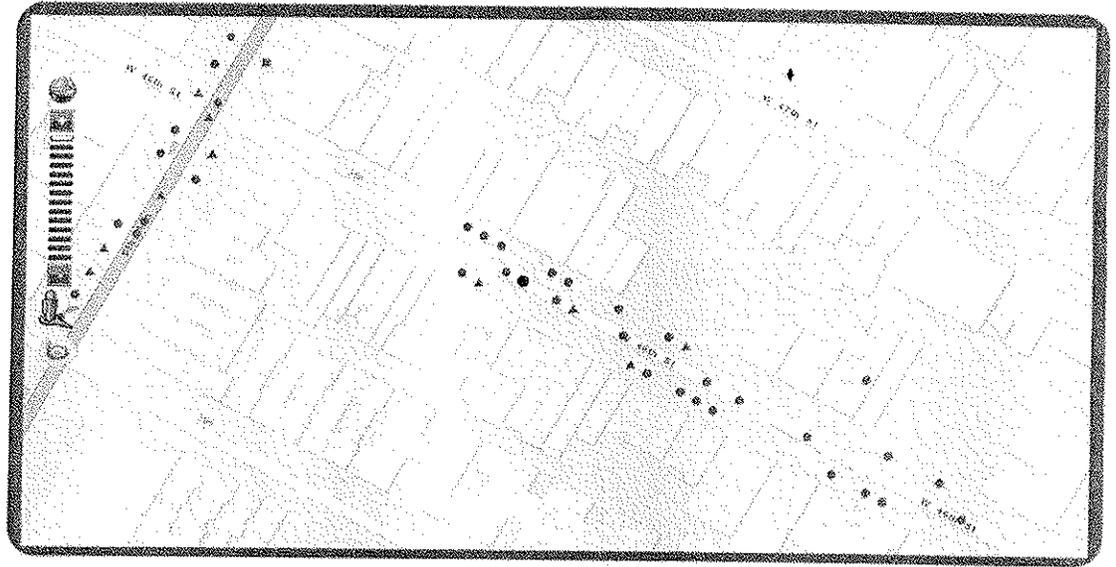


500FT

Legend

LEGEND

- On Premises Licenses
 - On Premises Liquor
 - On Premises Wine and Beer
 - On Premises Beer
- Off Premises 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
- Channels
 -
- Schools
 -
- Zones
 -
- Community_Boards
 -
- State_Precincts
 -
- Courts
 -



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

Proximity Report for Location:

June 18, 2014

364 W 46TH ST, New York, 10036

* 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
NINTH AVENUE VINTNER LTD	669 9TH AVENUE	350 ft
REIDY WINE & LIQUOR CO INC	762 8TH AVENUE	625 ft
RAY & FRANK LIQUOR STORE INC	706 9TH AVENUE	680 ft
589 NINTH AVENUE CORP	589 9TH AVENUE	1115 ft
GRACE WINE & SPIRITS INC	610 10TH AVENUE	1325 ft
SHON 45 LIQUORS INC	840 8TH AVENUE	1360 ft
ADRIATIC WINE & LIQUOR LLC	714 10TH AVENUE	1435 ft

Churches within 500 Feet

Name	Approx. Distance
Congregation Ezrath Israel	310 ft

Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
BARE CITY THREE LLC	366 W 46TH ST	20 ft
363 WEST 46TH STREET TAVERN INC	363 W 46TH ST	30 ft
CATHERINE (USA) GROUP INC	360 W 46TH ST	35 ft
G CUBED CORP	369 W 46TH ST	40 ft
ERMINIA RESTAURANT CORPORATION	361 W 46TH STREET	40 ft
POMAIRE INC	371 WEST 46TH STREET	55 ft
KINSALE ROAD INC	370 WEST 46TH STREET	55 ft
BETTI BAR INC	373 W 46TH STREET	70 ft
POLA RESTAURANT INC	355 W 46TH STREET	90 ft
353 LIVE LIMITED LIABILITY COMPANY	353 W 46TH ST	105 ft
LA BUCA REST CORP	349 W 46TH ST	140 ft
CDDF RESTAURANT INC	346 348 W 46TH ST	140 ft
MESON SEVILLA LTD	344 WEST 46TH ST	175 ft
DTM PB CORP	343 W 46TH ST	190 ft
WEST J & R INC	342 W 46TH STREET	195 ft
340 WEST 46TH STREET CORP	340 W 46TH STREET	210 ft
JANDA LATINO 46 LLC	338 W 46TH ST	225 ft

Name	Address	Approx. Distance
BRAZIL 46 RESTAURANT ROW INC	328 330 W 46TH ST	295 ft
656 NINTH AVENUE PUB CORP	656 9TH AVENUE	310 ft
NINTH AVE KITCHEN CORP	662 9TH AVE	320 ft
STATION HOUSE LLC	315 W 46TH ST	320 ft
326 RESTAURANT CORP	326 W 46TH STREET	330 ft
BREEZE NYC RESTAURANT LLC	661 9TH AVE	345 ft
TUM TUM BKK CORP	650 652 9TH AVE	345 ft
667 9TH AVE REST CORP	667 9TH AVE	345 ft
659 REST INC	659 9TH AVE	345 ft
ROMCARGIO LLC	653 9TH AVE	350 ft
PHO 66 INC	673 9TH AVE	350 ft
BARBETTA RESTAURANT INC	319 321 323 W 46TH STREET	365 ft
W F RESTAURANTS INC	322 W 46TH STREET	365 ft
RESTAURANT & CAFE ON NINTH CORP	653 9TH AVENUE	365 ft
CONVO 47 LLC	675A 9TH AVE	370 ft
THREE TWENTY REST ROW CORP	318 320 W 46TH STREET	385 ft
JPDT REST INC	675B 9TH AVE	390 ft
PARADISO 679 INC	679 9TH AVE	390 ft
647 NINTH AVE CORP	647 9TH AVE	400 ft
DARDURO LLC	328 W 45TH ST	410 ft
SHNY RESTAURANT GROUP LLC	643 645 9TH AVENUE	415 ft
317 RESTAURANT LLC	317 WEST 46TH STREET	420 ft
683 NINTH AVENUE INC	683 NINTH AVE AKA 401 W 47TH	435 ft
CORNER 47TH RESTAURANT CORP	683 9TH AVENUE	435 ft
ANNALISA ITALIA LTD	313 W 46TH ST	450 ft
SETA RESTAURANT CORP	686 688 NINTH AVENUE	470 ft
AAM HOLDING CORP	316 318 320 WEST 45TH STREET	475 ft
689 JING RESTAURANT INC	689 9TH AVE	485 ft
JUJAMCOYN THTRS LLC & SWEET HOSPITALITY GRP AS MGR	302 W 45TH ST	490 ft
NINTH AVENUE TOMATO INC	635 9TH AVENUE	495 ft
NAHM INC.	690 9TH AVENUE	495 ft
BALKAN BUREK LLC	691 9TH AVE	505 ft
LA SCALA RESTAURANT LLC	630 NINTH AVE	510 ft
DANAS LLC	630 NINTH AVE	510 ft
PONENTE LLC	628 9TH AVENUE	530 ft
HONO LLC	356 W 44TH ST	530 ft
THOMPSON REST INC	358 W 44TH ST	550 ft
ILURAS LLC	358 W 44 ST 2ND FLOOR	550 ft
PROGETTO INC	352 W 44TH ST	555 ft
300 WEST 46TH STREET CORP	729 8TH AVENUE	565 ft
NINTH AVENUE SALOON INC	627 9TH AVENUE	575 ft
BMJ CORP	307 W 47TH ST	585 ft
KENJI KODAMA INC	301 W 45TH STREET	605 ft
LEO & EMMAS REST CORP	700 9TH AVENUE	610 ft
CHIPOTLE MEXICAN GRILL OF COLORADO LLC	620 9TH AVE AKA 358 W 44 ST	610 ft
732 EIGHTH AVENUE CORP	732 8TH AVENUE	615 ft
PORTICI RESTAURANT INC	621 9TH AVE	630 ft

500 Foot Hearing Public Interest Statement:

This restaurant is located in the heart of Hell's Kitchen and the Theatre District. This establishment will be serving New American cuisines consisting of Korean, Japanese, French and American origins using locally sourced & seasonal ingredients. Having liquor will be a great addition to their modern menu especially when paired together. This restaurant will be a good addition to this diverse and cultured neighborhood and therefore we believe the issuance of the license would be in the public interest.

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT MS RESTAURANT OWNERS LLC		DOING BUSINESS AS (DBA) MORNING STAR RESTAURANT		
STREET ADDRESS 879 9TH AVENUE, NEW YORK, NY 10019		CROSS STREETS CORNER OF 9TH AVENUE & 57TH STREET		
OWNER	NAME: COSTAS NESTOROS	ATTORNEY	NAME:	
	PHONE: 212-246-1593		PHONE:	
	FAX: 212-246-1644		FAX:	
MANAGER	NAME: N/A	LANDLORD	NAME: 401-403 REALTY CORP.	
	PHONE:		PHONE: 914-741-6632	
	FAX:		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?	MORNING STAR RESTAURANT	
		What is/was the address of the establishment?	879 NINTH AVENUE NEW YORK, NY 10019	
		What were the dates the applicant was involved with this former premise?	SINCE JUNE 1, 1989	
	<input type="radio"/> Transfer	What is the prior license #?	SERIAL #1260166	
		What is the expiration date on the prior license?	FEBRUARY 28, 2014	
		Are you making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	7am - 11 pm	7am - 11pm	7am-11pm	7am-11pm	7am-11pm	7am-11pm	7am-11pm
	Music	Radio	Radio	Radio	Radio	Radio	Radio	Radio
	Kitchen	7am - 11 pm	7am - 11pm	7am-11pm	7am-11pm	7am-11pm	7am-11pm	7am-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
	55	55	14	50	1	0	3-4	0	0

How many floors are there? What is the capacity for each floor? (please respond in space provided)	1st	2nd	3rd	Only one floor street level		
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?	YES	<input checked="" type="radio"/> 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)	YES	NO	<input checked="" type="radio"/> N/A	Morning Star holds an enclosed sidewalk cafe license #0832749		
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	8 tables, 24 seats		
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?	YES	NO	<input checked="" type="radio"/> 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	<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?	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.)	YES	NO	<input checked="" type="radio"/> N/A			

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" 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 checked="" 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 checked="" 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 checked="" 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 checked="" 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 checked="" 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 checked="" type="radio"/> N/A

LOCATION & ZONING			
Primary Zoning District:	MIXED		Overlay (If Applicable):
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" 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 Attached
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	NO	N/A Attached
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	N/A
Are your plans filed with DOB?	YES	NO	<input checked="" 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	Community Board #4	
	# 2	Notice to be displayed on both 9th avenue and 57th street (copy attached)	
	# 3	Notices in daily and weekly newspapers per State Liquor Authority Specifications.	

ADDITIONAL INFORMATION: (Applicant Use)

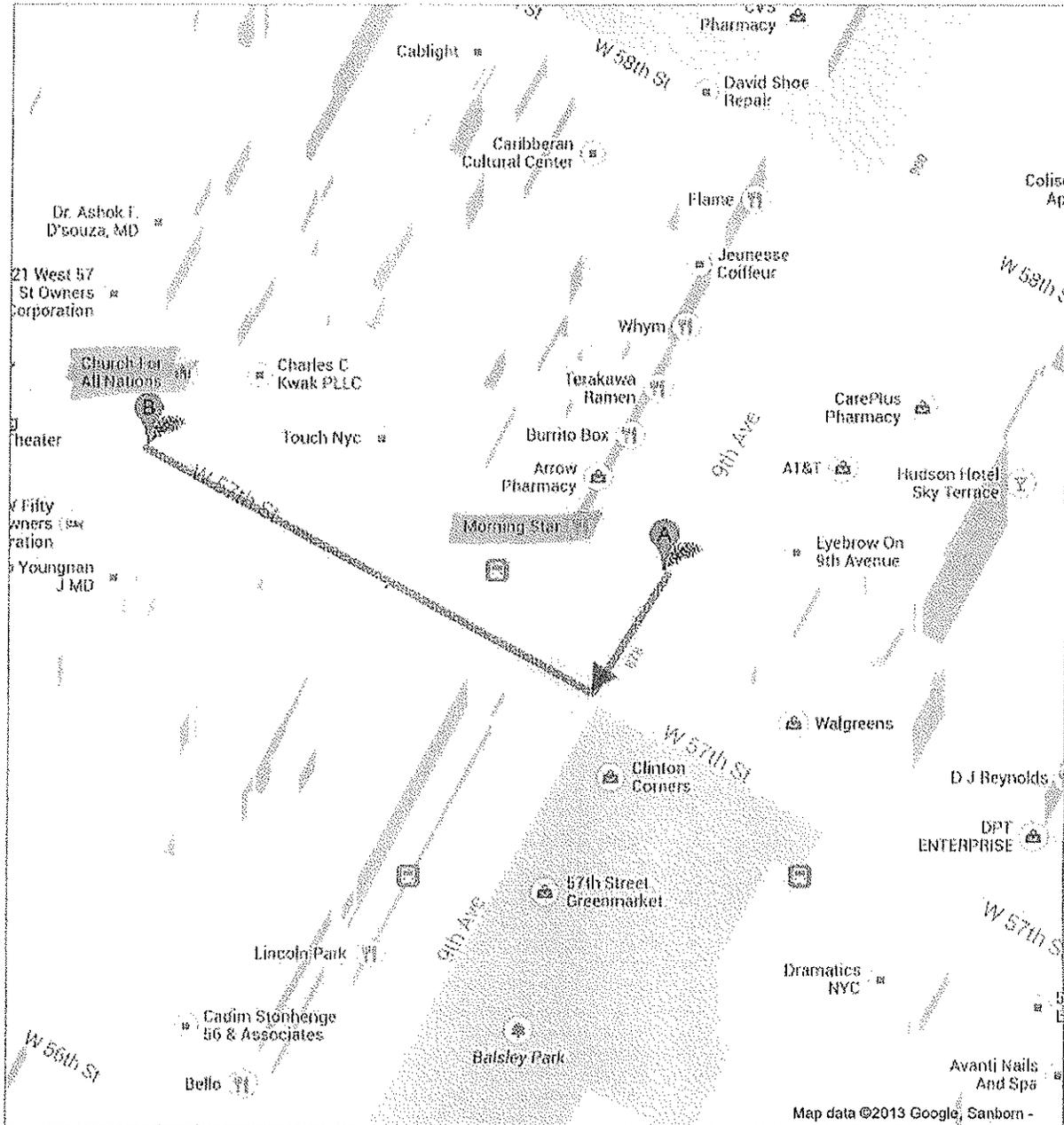
Although Morning Star currently holds a Beer & Wine license since 1989, we are applying for a full liquor license because we have added an extensive dinner menu to our breakfast and lunch fare, and a lot of our customers are asking for cocktails while they wait for their meal which is cooked to order, of course.

The restaurant closes at 11 pm and the kitchen closes before that, so it will never be a bar where people can just hang out and drink.

ADDITIONAL NOTES: (Office Use Only)

200 ft rule

Google



Walking directions are in beta.

Use caution – This route may be missing sidewalks or pedestrian paths.

Walking directions to 417 W 57th St, New York, NY 10019

 879 9th Ave

DEPARTMENT OF BUILDINGS

BOROUGH OF **MANHATTAN**, THE CITY OF NEW YORK

No. **19782**

Date **February 21, 1961**

CERTIFICATE OF OCCUPANCY

(Standard form adopted by the Board of Standards and Appeals and issued pursuant to Section 616 of the New York Charter, and Sections C.26-181.0 to C.26-187.0 inclusive Administrative Code 2.1.3.1. to 2.1.3.7. Building Code.)

This certificate supersedes C. O. No. **19782**

To the owner or owners of the building or premises:

THIS CERTIFIES that the ~~new~~ altered ~~structure~~ building premises located at

401 West 57th street

Block **1067** Lot **31, 32**

conforms substantially to the approved plans and specifications, and to the requirements of the building code and all other laws and ordinances, and of the rules and regulations of the Board of Standards and Appeals, applicable to a building of its class and kind at the time the permit was issued; and

CERTIFIES FURTHER that, any provisions of Section 646F of the New York Charter have been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent.

~~NEW~~ Alt. No. **1640-1959**

Construction classification--

Class 3 Nonfireproof

Occupancy classification-- **Old Law Tenement, Class "A" Mult. Dwelling.**

Height **5** stories, **55** feet.

Date of completion **February 16, 1961**

Located in **Restricted Retail** Use District.

B Area **2 1/2** Height Zone at time of issuance of permit **775-1960**

This certificate is issued subject to the limitations hereinafter specified and to the following resolutions of the Board of Standards and Appeals: (Article numbers to be inserted here)

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED			USE
		MALE	FEMALE	TOTAL	
Cellar	On ground				Boiler room and storage.
1st story	40 & 120			56	One (1) apartment and stores.
2nd to 5th story, incl.	40				Seven (7) apartments on each story.
					Fuel Oil Fire Department Permit #0-197086 issued March 1, 1960.

THIS CERTIFICATE SHALL ALSO BE CONSIDERED A CERTIFICATE OF COMPLIANCE OR OCCUPANCY UNDER SECTION 301 OF THE DWELLING LAW.

Sec. 6.1.23 sub-4 Building Code, C.26-273.0 Adm. Code
Prior to the occupancy of a structure erected or altered after January 1, 1933, the authorized occupancy of each floor of said structure as stated in the certificate of occupancy shall be permanently posted under glass and maintained in the main entrance hall of such structure.

Thomas V. Bunker
Borough Superintendent

NO CHANGES OF USE OR OCCUPANCY NOT CONSISTENT WITH THIS CERTIFICATE SHALL BE MADE UNLESS FIRST APPROVED BY THE BOROUGH SUPERINTENDENT

Unless an approval for the same has been obtained from the Borough Superintendent, no change or rearrangement in the structural parts of the building, or affecting the light and ventilation of any part thereof, or in the exit facilities, shall be made; no enlargement, whether by extending on any side or by increasing in height shall be made; nor shall the building be moved from one location or position to another; nor shall there be any reduction or diminution of the area of the lot or plot on which the building is located.

The building or any part thereof shall not be used for any purpose other than that for which it is certified.

The superimposed, uniformly distributed loads, or concentrated loads producing the same stresses in the construction in any story shall not exceed the live loads specified on reverse side; the number of persons of either sex in any story shall not exceed that specified when sex is indicated, nor shall the aggregate number of persons in any story exceed the specified total; and the use to which any story may be put shall be restricted to that fixed by this certificate except as specifically stated.

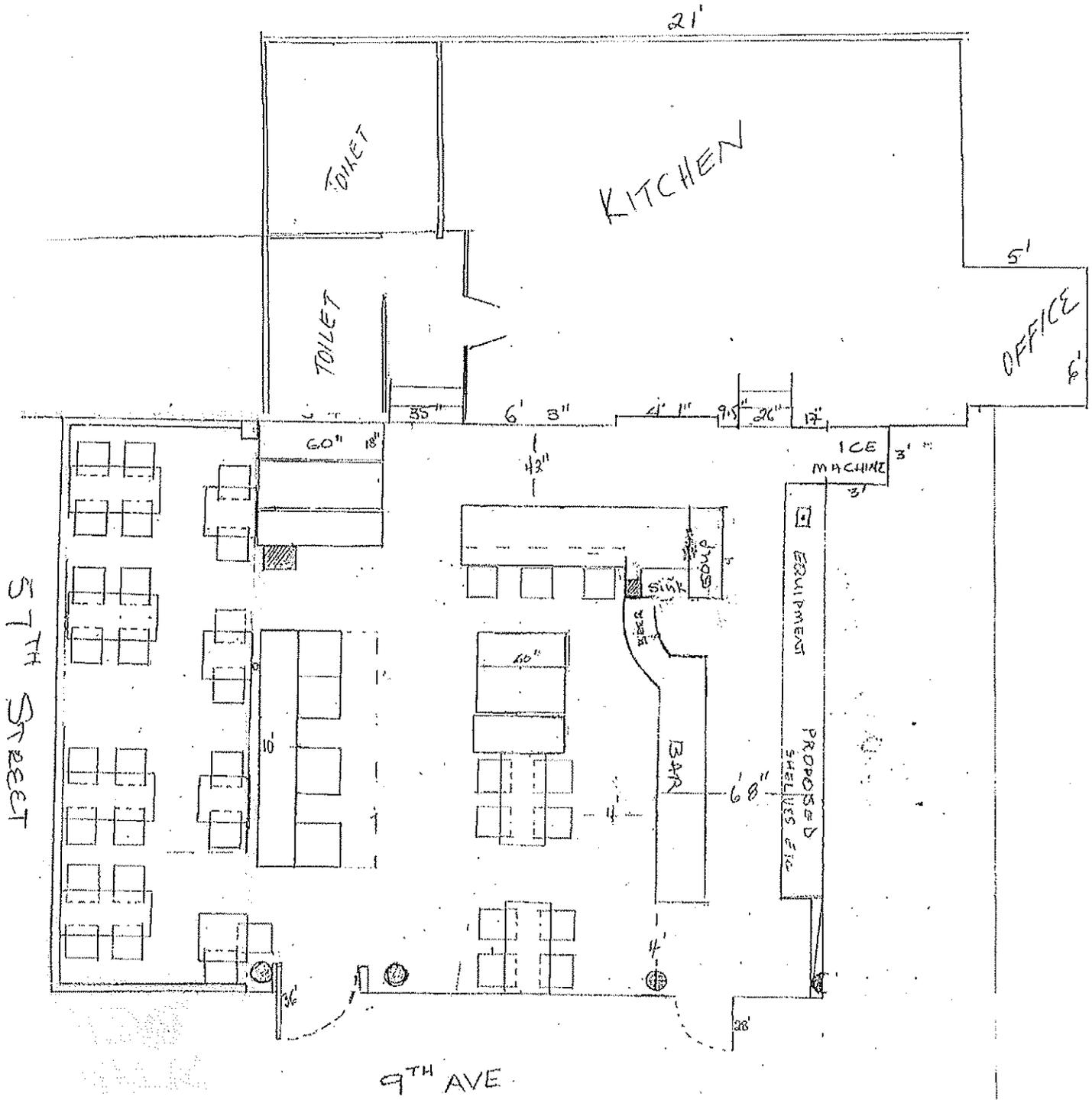
This certificate does not in any way relieve the owner or owners or any other person or persons in possession or control of the building, or any part thereof from obtaining such other permits, licenses or approvals as may be prescribed by law for the uses or purposes for which the building is designed, or intended; nor from obtaining the special certificates required for the use and operation of elevators; nor from the installation of fire alarm systems where required by law; nor from complying with any lawful order for additional fire extinguishing appliances under the discretionary powers of the fire commissioner; nor from complying with any lawful order issued with the object of maintaining the building in a safe or lawful condition; nor from complying with any authorized direction to remove encroachments into a public highway or other public place, whether attached to or part of the building or not.

If this certificate is marked "Temporary", it is applicable only to those parts of the building indicated on its face, and certifies to the legal use and occupancy of only such parts of the building; it is subject to all the provisions and conditions applying to a final or permanent certificate; it is not applicable to any building under the jurisdiction of the Housing Division unless it is also approved and endorsed by them, and it must be replaced by a full certificate at the date of expiration.

If this certificate is for an existing building, erected prior to March 14, 1916, it has been duly inspected and it has been found to have been occupied or arranged to be occupied prior to March 14, 1916, as noted on the reverse side, and that on information and belief, since that date there has been no alteration or conversion to a use that changed its classification as defined in the Building Code, or that would necessitate compliance with some special requirement or with the State Labor Law or any other law or ordinance; that there are no notices of violations or orders pending in the Department of Buildings at this time; that Section 646P of the New York City Charter has been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent, and that, so long as the building is not altered, except by permission of the Borough Superintendent, the existing use and occupancy may be continued.

§ 646 P. No certificate of occupancy shall be issued for any building, structure, enclosure, place or premises wherein containers for combustibles, chemicals, explosives, inflammables and other dangerous substances, articles, compounds or mixtures are stored, or wherein automatic or other fire alarm systems or fire extinguishing equipment are required by law to be or are installed, until the fire commissioner has tested and inspected and has certified his approval in writing of the installation of such containers, systems or equipment to the Borough Superintendent of the borough in which the installation has been made. Such approval shall be recorded on the certificate of occupancy."

Additional copies of this certificate will be furnished to persons having an interest in the building or premises, upon payment of a fee of fifty cents per copy.



BREAKFAST

Complimentary coffee with any breakfast plate. 7 am - 11 am Monday-Friday (excluding holidays).

FRUITS AND JUICES		10 oz 16 oz	English Breakfast	13.00
Fresh Squeezed Orange Juice	4.50	5.50	2 Eggs, Irish Bacon, Sausage, Mushrooms, Grilled Tomato, Baked Beans & Toast	
Cranberry Juice	4.00	5.00	Irish Breakfast	14.00
Tomato, Grapefruit or Apple	3.00	4.00	2 Eggs, Black Pudding, White Pudding, Irish Bacon, Sausage, Grilled Tomato, Baked Beans & Toast	
Half Grapefruit		3.50	Cypriot Breakfast	14.00
Melon (when in season)		4.00	2 eggs, Halloumi, Lountza, Loukaniko, Potatoes and Toast	
Fresh Fruit Salad		5.00	Eggs Benedict	13.00
TWO EGGS, ANY STYLE			Poached Eggs, Canadian Bacon & Hollandaise Sauce on English Muffin	
Two Eggs, any Style or Two Egg Omelette		6.50	Salmon Benedict	16.00
Add			Poached Eggs, Smoked Salmon & Hollandaise on English Muffin	
Ham or Bacon or Sausage	2.50		Eggs Florentine	13.00
Turkey Bacon or Canadian Bacon or Beef Sausage	3.50		Poached Eggs, Sautéed Spinach & Hollandaise on English Muffin	
Corn Beef Hash or Pastrami	3.50		CEREALS AND YOGURT	
Halloumi Cheese or Loukaniko or Irish Bacon	4.00		Cereal	3.50
Steak and Eggs		22.00	Hot Oatmeal	4.50
Ham Steak and Eggs		15.00	Greek Yogurt (Zero Fat)	5.00
Grilled Chicken and Eggs		15.00	Add:	
Onion or Mushroom or Spinach Omelette	9.00		Fruit	3.00
Broccoli or Mushroom or Spinach or Zucchini	9.00		Walnuts	2.00
Cheese Omelette or Scrambled Eggs with Cheese	9.00		Granola	1.00
THREE EGG OMELETTE COMBINATIONS			PANCAKES AND TOAST	
Western	10.00		Pancakes or French Toast	7.00
Ham or Bacon or Sausage with any Cheese	10.00		with Two Eggs	9.50
Beef Sausage or Turkey Bacon with any Cheese	11.00		with Ham or Bacon or Sausage	9.50
Pastrami with any Cheese	11.00		with Turkey Bacon or Beef Sausage	10.50
Goat Cheese with Herbs	12.00		with Two Eggs and Bacon or Ham or Sausage	12.00
Lox with Onions or Scallions	14.00		with Two Eggs and Turkey Bacon or Beef Sausage	13.00
Broccoli or Mushroom or Spinach with any Cheese	10.00		with One Scoop of Ice Cream or Fresh Fruit	10.00
Peppers or Mushrooms with Onions	10.00		Cinnamon Raisin French Toast	8.00
Spinach with Onions or Tomato	10.00		Banana or Blueberry Pancakes	9.50
Mushroom and Spinach	10.00		Chocolate Chip Pancakes	9.50
Feta Cheese with Tomato or Spinach	10.00		Pancakes with Ice Cream or Yogurt, Fresh Fruit and Chocolate Syrup	12.00
Vegetarian (onion, tomato, mushroom & pepper)	12.00		Maple Syrup - 2.50 each	
<i>Served with Toast and your choice of Home Fries, French Fries or Grits</i>			BAGELS, TOASTS AND MUFFINS	
Choices of cheese: American, Swiss, Cheddar, Muenster, Feta			Bagel, English Muffin, Roll or Toast	1.85
Extra:			Cream Cheese or 2 slices American, Cheddar or Swiss	3.35
Baked Potato or Sweet Potato Fries	1.50		Muffin	2.50
Goat Cheese	3.50		Cinnamon Toast	2.50
Egg Whites	1.00		Pizza Bagel	4.50
Bagel, English Muffin or Multi Grain Toast	1.00		Toasted Bagel with Cream Cheese and Lox	10.00
Additional items	1.00		Toasted Bagel with Cream Cheese, Lox, Lettuce, Tomato, Kalamata Olives, Red Onion and a Hard Boiled Egg	13.00
EGG SANDWICHES			SIDE ORDERS	
Fried or Scrambled (1 egg)	2.50		Bacon or Ham or Sausage	5.00
Western Omelette	5.00		Turkey Bacon, Irish Bacon, Canadian bacon or Beef Sausage	6.00
Extra:			Halloumi, Lountza, Loukaniko or Corn Beef Hash	6.00
Cheese	1.00		Grilled Mushrooms & Onions	4.00
Bacon or Ham or Sausage	2.50		Grilled Tomato	3.00
Turkey Bacon or Beef Sausage	3.50			
Fresh Turkey, or Pastrami	3.50			
Additional Egg	1.00			
Sliced Tomato	0.50			
Bagel or English muffin	1.00			

LUNCH

OUR FAMOUS BURGERS

Beef Burger	6.50
Steak Burger Top Sirloin	7.00
Bison Burger	8.00
Turkey Burger	7.00
Veggie Burger	7.00
Pizza Burger	8.00
Chili Burger	8.50

Deluxe 3.00 Extra

Lettuce, Tomato, Cole slaw, Pickle and French fries

Toppings:

Cheese or Mushrooms or Fried Onions - 1.00

Lettuce and Tomato - 1.00 Bacon - 2.50

Turkey Bacon - 3.50 Avocado - 3.00

Substitute French Fries for:

Onion Rings or Baked Potato or Sweet Potato Fries 1.50

Cheese on Fries 1.00

CLUB SANDWICHES

Roasted Turkey, Bacon, Lettuce, Tomato	12.00
Grilled Chicken, Bacon, Lettuce Tomato	14.00
Virginia Ham, Swiss Cheese, Lettuce, Tomato	12.00
Tuna Salad, Sliced Egg, Lettuce, Tomato	12.00
Chicken Salad, Bacon, Lettuce, Tomato	12.00
Egg Salad, Bacon, Lettuce, Tomato	12.00
<i>Served with French Fries, Pickle and Cole Slaw</i>	
Extra: Avocado	3.00
Turkey Bacon or Sweet Potato Fries	1.00

SANDWICHES

Grilled Chicken	8.50
Egg Salad or Sliced Egg	5.50
Chicken or Tuna Salad	7.00
Individual Tuna	7.50
Fish Fillet	8.00
Tuna Melt	8.00
Cheese	4.50
Grilled Cheese	4.50
BLT Bacon Lettuce and Tomato	6.50
Turkey Bacon BLT	7.50
Lettuce and Tomato sandwich	4.00
Extra: Ham or Bacon - 2.50, Turkey Bacon - 3.50	
Deluxe: Lettuce, Tomato, Pickle, Coleslaw, Fries	3.00

FROM THE CARVING BOARD

Fresh Turkey (all white meat)	8.50
Roast Beef	8.50
Hot Pastrami or Corned Beef	8.50
Baked Meatloaf	8.50
Virginia Ham	7.50
Reuben with French Fries	13.00
Add	
Deluxe- Lettuce, tomato, pickle coleslaw french fries	3.00
Cheese	1.00
Tomato	0.50
Avocado	3.00

QUICHES AND PIES

Quiche Lorraine	11.00
Vegetarian Quiche of the day	11.00
Spinach Pie with small Greek Salad	14.00

SALADS

Chef's Salad	15.00
Lettuce, Tomato, Cucumber, Onion, Green Pepper, Hard Boiled Egg, Swiss Cheese, Virginia Ham, Turkey and Roast Beef	
Avocado	10.00
Stuffed with Tuna or Chicken salad	
Greek Antipasto	14.00
Lettuce, Tomato, Cucumber, Onion, Green Pepper, Feta Cheese, Hard Boiled Egg, Olives, Stuffed Grape Leaves, Anchovies, Taramosalata	
Greek	14.00
Lettuce, Tomato, Cucumber, Onion, Green Pepper, Feta Cheese, Olives, Stuffed Grape Leaves & Anchovies	
Caesar	8.00
Romaine Lettuce, Caesar Dressing, Parmigiano	
Green	10.00
Romaine Lettuce, Dill, Scallion, Feta Cheese, Olive Oil & Lemon	
Health	10.00
Lettuce, Tomato, Cucumber, Onion, Green Pepper, Carrot Mixed greens	12.00
with Walnuts, Sliced Orange, Cranberries	
Goat Cheese & Balsamic Vinaigrette	
Add Grilled Chicken	4.00
Grilled Shrimp	7.00
Grilled Salmon	7.00

COLD SALAD PLATTERS

Served on Bed of Lettuce with Tomato, Cucumber, Green Pepper, Cole Slaw and Bread Sticks	
Tuna Salad or Chicken Salad	10.00
Individual Tuna	12.00
Hard Boiled Eggs (2)	8.00

LOW-CALORIE SPECIALTIES

Grilled Chicken	9.00
Beef Burger	7.00
Turkey Burger	7.50
Scoop of Tuna or Chicken Salad	7.50
Served on a bed of Lettuce and Tomato	
Add Scoop of Cottage Cheese	2.00
Cup of Fruit Salad	3.00
Cole Slaw	1.00
Cantaloupe with scoop of Cottage Cheese	6.00
Fruit Salad, Cottage Cheese and Jello	10.00

HERO SANDWICHES

Chicken Parmesan	8.50
Veal Parmesan	9.50
Eggplant Parmesan	7.50
Meatball Parmesan	7.50

LUNCH

<p>WRAPS 13.00</p> <p><i>Served with French Fries or Salad</i></p> <p>Grilled Chicken Caesar Chicken, Avocado, Beans, Tomato, Cilantro, Jalapeño Mediterranean Chicken, Lettuce, Tomato, Cucumber, Onion Tuna Salad, Lettuce, Tomato, Onions Grilled Vegetables, Mozzarella Balsamic Vinaigrette Turkey, Bacon, Swiss, Mustard, Lettuce Tomato</p> <p>SOUPS</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td>Made fresh daily</td> <td style="text-align: center;">Cup</td> <td style="text-align: center;">Bowl</td> </tr> <tr> <td>Soup of the Day</td> <td style="text-align: right;">3.50</td> <td style="text-align: right;">4.50</td> </tr> <tr> <td>Matzo Ball</td> <td style="text-align: right;">4.50</td> <td style="text-align: right;">5.50</td> </tr> <tr> <td>French Onion</td> <td></td> <td style="text-align: right;">6.00</td> </tr> <tr> <td>Chili</td> <td></td> <td style="text-align: right;">6.00</td> </tr> </table> <p>APPETIZERS AND SNACKS</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td>Hummus or Baba Ganoush or Tzatziki</td> <td style="text-align: right;">6.00</td> </tr> <tr> <td>- All three with Pita bread</td> <td style="text-align: right;">12.00</td> </tr> <tr> <td>Feta Cheese</td> <td style="text-align: right;">6.00</td> </tr> <tr> <td>Grilled Halloumi Cheese</td> <td style="text-align: right;">8.00</td> </tr> <tr> <td>Zucchini or Mozzarella Sticks with Marinara Sauce</td> <td style="text-align: right;">6.00</td> </tr> <tr> <td>Fried Calamari with Marinara Sauce</td> <td style="text-align: right;">10.00</td> </tr> <tr> <td>Crab Cakes</td> <td style="text-align: right;">12.00</td> </tr> <tr> <td>Chicken Strips</td> <td style="text-align: right;">8.00</td> </tr> <tr> <td>Buffalo Wings</td> <td style="text-align: right;">8.00</td> </tr> <tr> <td> Appetizer Sampler: 2 Chicken Strips, 2 Buffalo Wings</td> <td style="text-align: right;"> 14.00</td> </tr> <tr> <td>2 Mozzarella Sticks, French Fries and Onion Rings</td> <td></td> </tr> </table> <p>STEAKS AND CHOPS</p> <p><i>Served with Salad or Soup, Potato and Vegetable</i></p> <table style="width: 100%; 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DESSERTS AND BEVERAGES

DESSERTS

Chocolate Chip Pancakes with Ice Cream, Strawberries, Blueberries and Chocolate Syrup	12.50
Cheese Cake	5.50
Chocolate Cake	5.50
Cake (special seasonal)	5.50
Slice of Pie	4.50
Pie A La Mode	8.00
Greek Style Yogurt with Fruit	8.00
Greek Style Yogurt with Honey and Walnuts	7.00
Danish Pastry	2.50
Muffin	2.50
Rice Pudding	4.00
Jello	3.00
Ice Cream -1 scoop	3.00
Ice Cream -2 scoops	4.50
Ice Cream Sundae	6.50

HOT BEVERAGES

Coffee - regular or decaf	1.75
Coffee with a shot of espresso	4.00
Tea	1.75
Herbal Tea	2.00
Hot Chocolate	2.00
Hot Chocolate - made with all milk	2.50
Espresso	3.00
Espresso - Double	5.00
Cappuccino	5.00
Mochaccino	5.00
Café Con Leche	5.00
Café Americano (bold)	3.00

WINE

White

	Glass	Bottle
Estrella Proprietor's Reserve		
Cardonay, Napa Valley, 2012	8.00	
Canaletto Pinot Grigio, Italy 2013	8.00	28.00
Bloom Riesling, Washington 2012	9.00	33.00
Silene Estates Sauvignon Blanc		
New Zealand 2013	10.00	35.00
Auspicion Cardonay, California 2012		40.00

Le Grand Courtage Brut

Sparkling Wine, France	10.00	35.00
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Red

Coastal Vines Cabernet Sauvignon		
California 2011	8.00	
Crane Lake Merlot, California 2012	8.00	
Goulart Classico Malbec, Argentina 2011	9.00	33.00
Hahn Pinot Noir, California 2011	9.00	33.00
Leese-Fitch Cabernet Sauvignon		
Sonoma, California 2011		40.00

SMOOTHIES

6.50

Made with Non-Fat Vanilla Frozen Yogurt	
Mixed Berries, Cranberry Juice	
Mixed Berries, Banana, Orange Juice	
Strawberries, Banana, Orange Juice	
Banana, Pineapple, Orange Juice	
Blueberries, Banana, Cranberry Juice	
Kiwi, Banana	

FROM THE FOUNTAIN

	2 scoop	3 scoop
Milk Shake	4.50	5.50
Ice Cream Soda	4.50	
Egg Cream		2.75

COLD BEVERAGES

Iced Tea or Iced Coffee	2.00
Iced Cappuccino, Mochaccino,	5.00
Iced Frapuccino, Macchiato	5.00
Coke, Diet coke, Sprite, Orange Soda	2.00
Seltzer	1.50
Spring Water	1.75
Lemonade	2.50
Sparkling Water Bottle: Small \$2.50 Large \$5.00	

	10 oz	16 oz
Freshly Squeezed Orange Juice	4.50	5.50
Cranberry Juice	4.00	5.00
Tomato Juice	3.00	4.00
Grapefruit Juice	3.00	4.00
Apple Juice	3.00	4.00
Milk	2.00	3.00
Chocolate Milk	2.50	3.50

WINE COCKTAILS

Bellini	8.00
Mimosa	8.00
	Pitcher
White Wine Sangria	35.00
Red Wine Sangria	35.00

BEER

Draft	
Samuel Adams Boston Lager	7.00
Blue Moon	7.00
White Belgian style Wheat Ale	
Carlsberg - Denmark	7.00

Bottle

Budweiser	5.50
Bud Light	5.50
Amstel Light (Holland)	6.00
Corona (Mexico)	6.00
Heineken (Holland)	6.00
Keo (Cyprus)	6.50

APPETIZERS

- Hummus** chickpea and tahini dip served with pita bread - 6
- Eggplant Salad** herb-roasted eggplant drizzled with olive oil and lemon juice served with pita bread - 6
- Tzatziki** yogurt, cucumber and herb dip served with pita bread - 6
- Cold Appetizer Trio** hummus, tzatziki & eggplant salad served with pita bread - 12
- Halloumi Cheese** - our delicious grilled greek-cypriot cheese served hot with pita bread - 8
- Loukaniko** - wine marinated and smoked Greek sausage, grilled and served with pita bread - 8
- Keftedes** - our lightly fried greek meatballs served with tzatziki sauce - 10
- Hot Appetizer Trio** - halloumi, loukaniko & keftedes - 20
- Saganaki** - kasseri cheese flambé - 8
- Toast Trio** - tomato and feta cheese, white bean spread and our olive paté - 9
- Calamari** - battered and lightly fried, served with our very own marinara sauce - 10
- Crab Cake** - served with our lemon & housemade parsley aioli sauce - 12
- Grilled Octopus** char-grilled to perfection - 15

SOUPS

- Soup of the Day** homemade daily with fresh ingredients - cup 3.50 - bowl 4.50
- French Onion Soup** homemade with just the right amount of onions and cheese - 7
- Beef and Bean Chili** homemade daily. served with cheddar cheese and sour cream - 8

SALADS

- Caesar** - romaine lettuce with our caesar dressing and shaved parmigiano cheese - 10
- Greek** - lettuce, tomato, cucumber, onion, feta cheese with olive oil and vinegar - 14
- Mixed Green** - walnuts, sliced apple, goat cheese, cranberries, with our housemade vinaigrette - 14
- Add** grilled chicken - 4 grilled shrimp or salmon - 7

ENTREES

Roast Duck A L' Orange - 27

Sautéed Calf's Liver *with mushrooms, onions in wine sauce* - 18

Pork Chops *broiled and served with apple sauce* - 22

Pork Chops *broiled and served with our house made mango brandy sauce* - 27

Lamb Chops *broiled and served with french fries* - 28

Veal Chop *stuffed with prosciutto and provolone* - 35

Served with soup or house salad and your choice of potato and vegetable

FISH AND SEAFOOD

Calamari - *fried and served with french fries and cole slaw* - 16

Fillet of Sole - *broiled or fried served with potato salad and broccoli* - 19

Salmon - *broiled with lemon dill sauce. served with mashed potato and spinach* - 20

Red Snapper - *blackened or broiled with scallions and cherry tomatoes. served with mashed potato and spinach* - 22

Shrimp Scampi - *sautéed with herbs, garlic and olive oil. served with rice and broccoli* - 20

Scallops - *pan seared with rosemary garlic lemon sauce. served with yellow rice and green beans* - 24

Crab Meat Stuffed Mushrooms - *with shrimp on top served on rice with scampi sauce* - 27

Shrimp Santorini - *sautéed in olive oil, garlic, fresh spinach, feta cheese and tomato* - 22

STEAKS - CERTIFIED BLACK ANGUS

16 oz T-Bone - 32

12 oz New York Strip - 26

12 oz Steak au Poivre - 30

8 oz Filet Mignon - 30

Fire grilled to your liking and served with soup or house salad and your choice of potato and vegetable

PASTA

Served with house salad or soup

Spaghetti - *with classic housemade hearty tomato and tender ground beef sauce* - 16

Penne Seafood - *shrimp, scallops and calamari sautéed in olive oil, garlic and herbs, shaved parmigiano* - 25

Ravioli - *spinach and cheese or four cheese ravioli in tomato or cream sauce* - 16

Lobster Ravioli - *in a crab, tomato and cream sauce* - 27

Linguini - *with sautéed mushrooms, onions, garlic, extra virgin olive oil and romano cheese* - 16

Fettuccini Alfredo - *housemade romano cheese, egg and cream sauce* - 15

Penne - *with sautéed vegetables, extra virgin olive oil and garlic* - 16

Penne Ala Vodka - **with our own housemade Vodka sauce** - 16

Ziti - *with sautéed eggplant, fresh tomato, garlic and mozzarella cheese* - 16

Add: grilled chicken - 4 **Add:** grilled shrimp or scallops - 7

** Any one of our pasta dishes may be served with whole wheat spaghetti or gluten free pasta for an additional \$3*

CHICKEN

Chicken with Artichokes - *sautéed with lemon dill sauce* - 18

Chicken Francese - *battered and sautéed in a lemon sauce* - 18

Chicken Piccata - *sautéed with capers and mushrooms in a lemon wine sauce* - 18

Chicken Marsala - *sautéed with mushrooms in a marsala wine sauce* - 18

Served with soup or salad and your choice of potato and vegetable

SIDE ORDERS

House Salad - 6 French Fries - 4.50 Sweet Potato Fries - 5.50
Sautéed Vegetable: Zucchini or Mushroom or Spinach or Broccoli - 7

BURGERS

Served with Lettuce Tomato, Coleslaw and French Fries

Beef Burger - 12

Steak Burger - 13

Turkey Burger - 12

Bison Burger - 14

Veggie Burger - 13

Add: Bacon, Ham or Chili - 3 Mushrooms, or Sautéed Onions - 1 Turkey Bacon or Avocado - 4
Cheese : (American, Swiss, Cheddar, Muenster, Mozzarella) - 1

EGGS ANY STYLE or OMELETTE

Served with Sliced Tomato and French Fries or Home Fries - 8

Add:

Ham, Bacon or Sausage - 3

Turkey Bacon, Canadian Bacon or Beef Sausage - 4

Halloumi Cheese, Loukaniko or Irish Bacon - 5

Pastrami or Corned Beef Hash - 4

Cheese - 1 (American, Swiss, Cheddar, Muenster, Mozzarella, or Feta)

Vegetable - 2 (Mushrooms, Onion, Pepper, Spinach, Broccoli, Zucchini or Tomato)

CLUB SANDWICHES, PANNINIS AND WRAPS

Served with your choice of Salad or French Fries

Grilled Chicken Club - with Bacon Lettuce and Tomato - 15

Roast Turkey Club - with Bacon Lettuce and Tomato - 12

Halloumi and Lountza Panini with Tomato and Cucumber on Pita Bread - 13

Grilled Chicken Panini With Tomato, Mozzarella and Basil - 15

Chicken Caesar Wrap - Grilled Chicken and Caesar Salad -13

Tuna Wrap - Fresh Grilled Tuna with Mixed Greens and Sesame Ginger Dressing -15

Mediterranean Chicken Wrap - Grilled chicken and Greek Salad - 15

FRENCH TOAST OR PANCAKES

Plain French Toast or Pancakes - 8

With:

Bacon, Ham or Sausage - 11

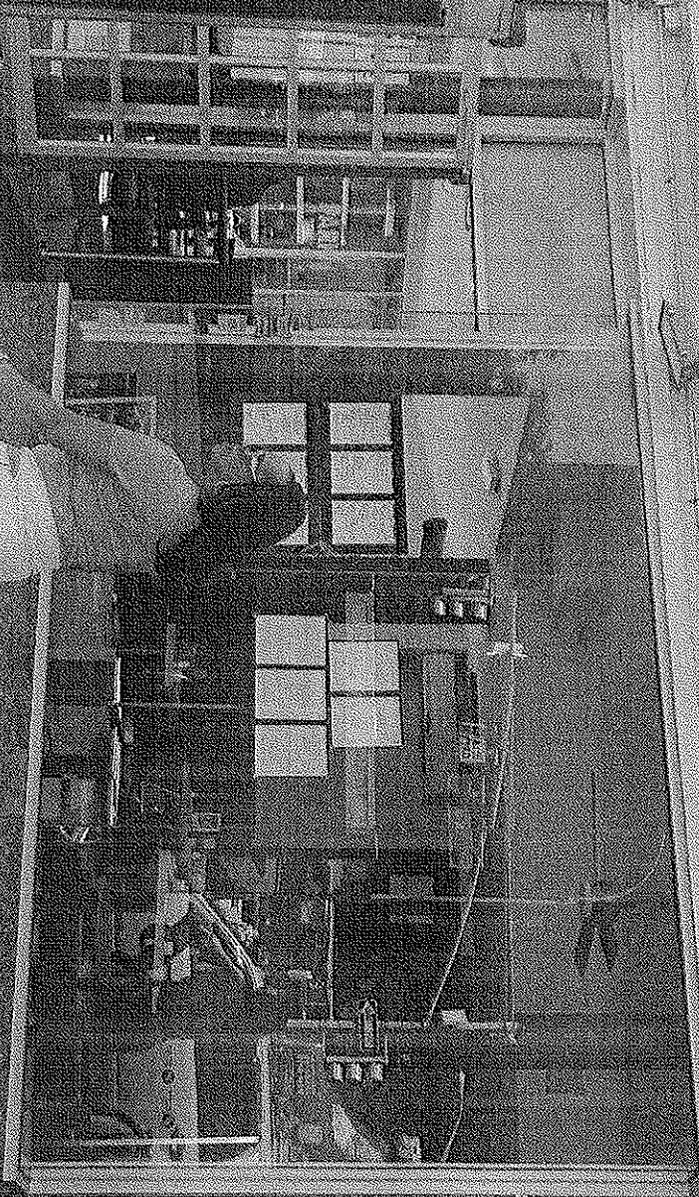
Beef Sausage or Turkey Bacon - 12

Blueberries, Sliced Banana or Chocolate Chips - 11

Fruit Salad or Ice Cream - 12

MORNING STAR RESTAURANT

150
MORNING STAR RESTAURANT



MORNING STAR RESTAURANT

