

Meeting Date: \_\_\_\_\_

**APPLICANT INFORMATION:**

Name of applicant(s):  
Pine & Polk LLC

Trade name (DBA):  
Pine & Polk, Pacific Standard

Premises address:  
300 Spring St. New York, NY 10013

Cross Streets and other addresses used for building/premise:

Spring street between Hudson St. and Greenwich St.

**CONTACT INFORMATION:**

Principal(s) Name(s):  
Alyssa Golub & Lindsay Weiss

Office or Home Address: \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

Telephone #: \_\_\_\_\_ email : \_\_\_\_\_

**Landlord Name / Contact:**

KCL Realty Partners, LLC - 73 Bardonia Rd, Bardonia, NY 10954

Landlord's Telephone and Fax: \_\_\_\_\_

**NAMES OF ALL PRINCIPAL(s):**

Alyssa Golub

Lindsay Weiss

**NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**

N/A

N/A

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

An artisanal retail shop, focusing on food and culinary offerings alongside an eating and drinking establishment.

While each space will have its own characteristics and personalities, they will operate as a single business. As a women-found company, a focus will be placed on female talent. From bartenderes to chefs, talented women and a diverse staff will be featured in many aspects of the business.

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

- ☒ a new liquor license ( ☐ Restaurant ☒ Tavern / On premise liquor ☐ Other )
- ☐ an UPGRADE of an existing Liquor License
- ☐ an ALTERATION of an existing Liquor License
- ☐ a TRANSFER of an existing Liquor License
- ☐ a HOTEL Liquor License
- ☐ a DCA CABARET License
- ☐ a CATERING / CABARET Liquor License
- ☐ a BEER and WINE License
- ☐ a RENEWAL of an existing Liquor License
- ☐ an OFF-PREMISE License (retail)
- ☐ OTHER : \_\_\_\_\_

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

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

N/A

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

Union Bar & Kitchen (2014-2019) - restaurant and bar

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

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

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

☒ yes ☐ no

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

Lomito: 2010-2012

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Cherry Wood Kitchen - 2013-2014

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## PREMISES:

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

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

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

Number of floor: 7 Year Built : 2005

Describe neighboring buildings:

Google offices, Sweetgreen, Dinsey Headquarters (being built), a few residential buildings, Coco Pazzo restaurant, Lazy Point bar/restaurant, & Paul's Casablanca cocktail lounge

Zoning Designation: C6-2A

Zoning Overlay or Special Designation (applicable) \_\_\_\_\_

Block and Lot Number: 00594 / 77

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

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

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

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) ☐ no ☒ yes : explain 5 two-top tables

What is the proposed Occupancy? 70

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

☐ no ☒ yes

If yes, what is the maximum occupancy for the premises? 70

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

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

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

Do you plan to file for changes to the Certificate of Occupancy? ☐ yes ☒ no  
(if yes, please provide copy of application to the NYC DOB)

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

(if yes, please describe: New logo and potentially new entrance doors/awning

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 3,127 sq. ft.

If more than one floor, please specify square footage by floors: Ground Floor: 2,000 s. ft.; Basement: 1,000 sq. ft.

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

If more than one floor, what is the access between floors? two means of egress to storage basement

How many entrances are there? 1 How many exits? 1 How many bathrooms ? 2

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

## OVERALL SEATING INFORMATION:

Total number of tables? 11 Total table seats? 35

Total number of bars? 2 Total bar seats? 12

Total number of "other" seats? 0 please explain : \_\_\_\_\_

Total OVERALL number of seats in Premises : 47

## BARS:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 12

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

Any food counters? X no yes, describe : \_\_\_\_\_

### ***For Alterations and Upgrades:***

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

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

## PROPOSED METHOD OF OPERATION:

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

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



What are the Hours of Operation?

Sunday:      Monday:      Tuesday:      Wednesday:      Thursday:      Friday:      Saturday:  
9am to 1am    9am to 1am    9am to 1am    9am to 1am    9am to 2am    9am to 2am    9am to 2am

Will the business employ a manager? ☐ no ☒ yes, name / experience if known : tbd

Will there be security personnel? ☐ no ☒ yes( if yes, what nights and how many?) all operating evenings  
Do you have or plan to install French doors, accordion doors or windows that open? ☒ no ☐ yes

If yes, please describe : \_\_\_\_\_

Will you have TV's ? ☒ no ☐ yes ( how many? ) \_\_\_\_\_

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

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

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

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

Please describe your sound system and sound proofing: \_\_\_\_\_

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

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

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? ☐ no ☒ yes ( if yes, please attach plans) 90% reservation only. Any queing will be maintained inside the retail portion. No outdoor queing.

Will you be utilizing ☐ ropes ☐ movable barriers ☐ other outside equipment (describe) \_\_\_\_\_  
no

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

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

Indicate the distance in feet from the proposed premise:

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

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

Contact Person: Lindsay Weiss Phone: [REDACTED]

Address: [REDACTED]

Email : [REDACTED]

Application submitted on  
behalf of the applicant by:

Lindsay Weiss  
Signature

Print or Type Name Lindsay Weiss

Title Co-founder, Pine & Polk, LLC

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

Carter Booth

[Signature]

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

OFFICE USE ONLY	
<input type="radio"/> Original	<input type="radio"/> Amended      Date _____

## ESTABLISHMENT QUESTIONNAIRE

In this section you must describe the premises to be licensed. Answer ALL questions completely. Please do not answer "see attached" to any question. Any incomplete answer may delay or prevent the processing of the application.

***Helpful Hint: Drawing your diagram and reviewing your photographs may assist you in completing this section.  
See sample diagrams at the end of this application.***

### 1. Zoning

1a. State what the area is zoned for:  
(e.g., Residential, Business, Mixed etc.)

1b. Does the premises have a **VALID CERTIFICATE OF OCCUPANCY** and **ALL** appropriate permits? Yes      No      Pending

### 2. Premises

2a. Describe the type of building in which the premises will be located.

2b. Is or has the building/proposed premises been known by any other address? Yes      No

If YES, please specify:

*If the address was changed due to a 911 update or other government action, please include documentation for the change.*

2c. Is there currently an active license or has there ever been a license to traffic in alcoholic beverages at this location?

Currently Licensed      Previously Licensed      Never Licensed      Do Not Know

Name of Licensee:

License Serial Number:

2d. Are there any disciplinary actions pending against the applicant, current licensee or prior licensee?

Yes      No      Do Not Know

***Any pending disciplinary action may delay a determination on this application or result in the disapproval.***

2e. If the proposed premises has never been licensed, what was the prior use?

2f. Is any other floor or area of the building currently licensed? Yes      No

Name of Licensee:

License Serial Number:

OFFICE USE ONLY		
<input type="radio"/> Original	<input type="radio"/> Amended	Date _____

### 3. Premises (interior):

3a. List the total number of floors of the business establishment to be licensed, including the basement:

3b. List the floor(s) where the proposed premises will be located:  
(e.g., basement, ground floor, 2nd & 3rd floor, etc.)

3c. Where is the alcohol stored?

3d. Is there interior access to any other floor(s) or area(s) that will not be part of the premises to be licensed?  
If yes, show the means of access on the interior diagram(s).

☐ Yes ☒ No

3e. Are the premises to be licensed divided in any way, by a public or private passageway, over which the applicant does not have exclusive possession and control?  
(e.g., hallway, stairwells, common areas, etc.)

☐ Yes ☒ No

If YES, describe:

3f. How many public restrooms? If less than two (2) public restrooms, you must request a waiver of the two (2) restroom rule in writing. Please show restrooms on diagram.

3g. List the maximum occupancy of the premises:  3h. Number of tables?

3i. Number of seats at tables?  3j. Number of seats at bar or counter?

### 4. Bars:

4a. How many customer bars are located on the premises?  
(a customer bar is where patrons may order, purchase or receive alcoholic beverages)

4b. How many service bars? (a service bar is for wait staff use exclusively)

4c. Describe each bar in the fields below:

#### Bar 1

Bar Type:   
Length:   
Shape:   
Location:

#### Bar 2

Bar Type:   
Length:   
Shape:   
Location:

#### Bar 3

Bar Type:   
Length:   
Shape:   
Location:

\*Refrigerator selling beer for off-premises consumption

**Attach additional sheets if there are more than 3 bars.**

OFFICE USE ONLY	
<input type="radio"/> Original	<input type="radio"/> Amended
Date	_____

## 5. Kitchen:

5a. Does the premises have a full kitchen?      Yes      No

If NO, does the premises have a food preparation area?      Yes      No

**Show Kitchen or Food Prep Area on the Interior Diagram**

**NOTE: FOOD MUST BE AVAILABLE FOR SALE DURING ALL HOURS OF OPERATION; SUBMIT A MENU**

5b. Is a chef/cook employed at the premises?      Yes      No

If YES, please list hours of day chef/cook  
will devote to the premises:

## 6. Hotel or Bed & Breakfast:

6a. How many floors?

6b. How many guest rooms?

6c. For Hotels Only: Is there a public restaurant on the hotel premises?      Yes      No

## 7. Outdoor Areas:

7a. Are there any outside areas used for the sale or consumption of alcohol?      Yes      No

7b. If YES, what is the outside occupancy?

7c. Check all types that apply:  
(there must be direct access from the interior of the premises to any  
outdoor area(s) that you wish to license. Show access on diagram)

Sidewalk Cafe	Deck	Patio	Porch	Gazebo
Rooftop	Yard	Balcony	Pavilion	Tent
Other (describe):				

7d. Is the outdoor area(s) divided by any public or private passageway  
or area that the applicant does not have exclusive control?      Yes      No

If YES, how is it divided?

7e. How is the outdoor area(s) contained? Check all that apply and show enclosure on diagram.

Fencing	Wall	Shrubbery	Roping	Stanchions
Other (describe):				

7f. Is a permit required by the locality for outside area(s)?      Yes      No

If yes, submit a copy of the permit.

☐ Original☐ Amended

OFFICE USE ONLY

Date

## PROPOSED METHOD OF OPERATION

*This form satisfies Section 110 of the ABC Law requiring that a statement be submitted indicating the type of establishment operated at the premises.*

The information in this section will be the method of operation you are approved for and will be binding. Should you wish to deviate from this method of operation in any way, you must first apply for and receive permission from the Authority.

1. Will any other business of any kind be conducted in said premises?  
(If YES, please provide details on a separate sheet)

Yes

No

1a. If the premises *is not* a catering establishment, will the premises periodically close to host private events?

Yes

No

If YES, how frequently?

2. Will the premises have music?      Yes      No

2a. If YES, check all that apply:      Recorded      DJ      Juke Box      Karaoke

Live Music (give details: e.g., rock bands, acoustic, jazz, etc.):

2b. Will the premises use the services of an Event Promoter?      Yes      No

3. Will the premises permit dancing?      Yes      No

3a. If dancing is permitted, who will be permitted to dance?      Patrons      Employees for Entertainment      Both

3b. If dancing is permitted, will there be exotic dancing including, but not limited to, topless entertainment, pole dancing and/or lap dancing?      Yes      No

4. Will there be topless entertainment?      Yes      No

5. Will the business employ a manager?      Yes      No

5a. If NO, will principal(s) manage?      Yes      No

6. How many employees? (excluding principals and security personnel)

6a. If answer is "0" please provide an explanation:

OFFICE USE ONLY		
<input type="radio"/> Original	<input type="radio"/> Amended	Date

7. NYS Law requires businesses to carry workers' compensation and disability insurance (see instructions).  
If applied for and pending, please indicate.

Workers' Compensation Carrier  
Name and Policy Number:

Disability Insurance Carrier Name  
and Policy Number:

**If you are exempt from Workers' Compensation and/or Disability Benefits Insurance coverage, submit an approved Certificate of Attestation of Exemption from NYS Workers' Compensation and/or Disability Benefits Insurance Coverage from the NYS Workers' Compensation Board. The application is available on their website: <http://www.wcb.ny.gov> or you may contact them by phone at: (877) 632-4996**

8. Will security personnel be used at the premises?      Yes      No

9a. If YES, how many?

9b. If YES, provide your **Proprietary Security Guard Employer Unique Identification Number** assigned to the business by the NYS Department of State Division of Licensing Services or the name of the security company through which the security personnel will be hired:

***The Licensee is responsible for assuring that hired security personnel are registered in accordance with NYS Security Guard Registration Guidelines. Please contact the NYS Department of State to obtain information.***

9. Provide a detailed plan of supervision for the premises to be licensed. Clearly describe how you will maintain control and order over the licensed premises. How will you monitor alcohol sales and prevent sales to minors and sales to intoxicated persons? How will you handle unruly patrons, altercations, etc., to prevent the premises from becoming disorderly? Include additional sheets if necessary.

10. Are all responses provided in this application consistent with the information provided to the municipality or Community Board within the Standardized Notice Form for Providing 30-Day Advance Notice?

Yes      No

10a. If NO, please explain:

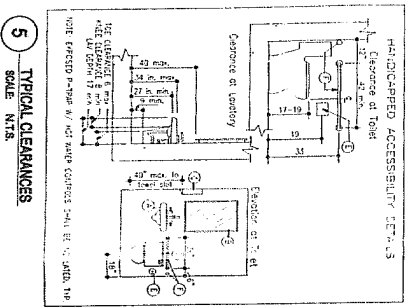
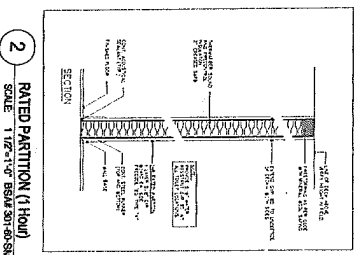
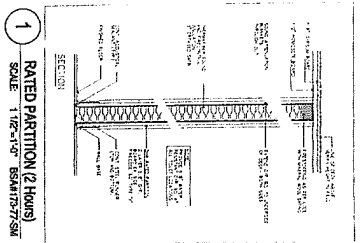
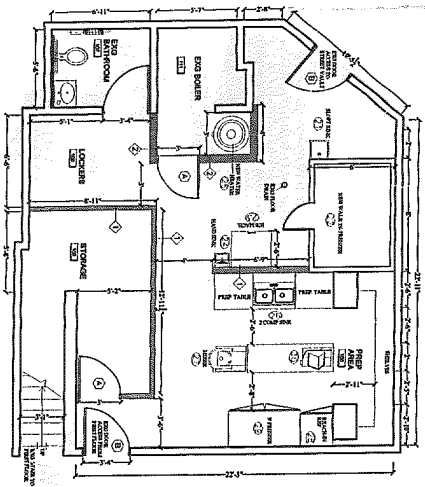
**ALCOHOLIC BEVERAGES MAY ONLY BE CONSUMED, SOLD OR GIVEN AWAY DURING THE HOURS APPROVED BY THE COUNTY WHERE THE PREMISES IS LOCATED UNLESS FURTHER RESTRICTED BY THE AUTHORITY**

A list of county closing hours is available at the following link:  
<http://sla.ny.gov/provisions-for-county-closing-hours>



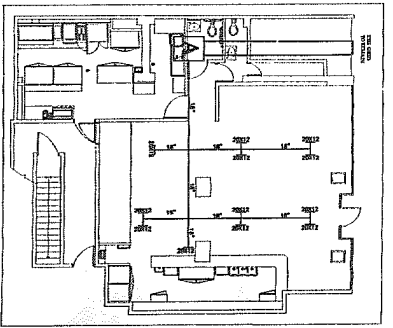


NO CHANGE OF USE EGRESS OR OCCUPANCY



EMERGENCY LIGHTS LEGEND	
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⊕	2. LOCATION OF LIGHT FIXTURE
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4 AC DIAGRAM  
SCALE: N.T.S.



HVAC SCHEDULE			
QTY	HVAC	BRAND	SIZE
1	AIR-DRYER	YORK	10 TON
			64H110-424
			218-84-E

**Lomito Restaurant**  
300 SPRING STREET  
SOHO, NY

**Daniel O'Connor Architects**

ALT. II-2

60 Madison Avenue, Suite 1000  
New York, NY 10017  
Tel: (212) 697-1100  
Fax: (212) 697-1101  
E-mail: daniel@doconnor.com

# PACIFIC STANDARD

## STARTERS

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### CHEESE & CHARCUTERIE

*Daily selection of three cheeses and meats, fresh & dried fruit, fig jam, crackers*

### BAR SNACKS

*Spiced nuts, castelvetrano olives, sweet & salty popcorn, za'atar spiced chickpeas*

### VEGGIES & DIPS

*Mix of pickled, roasted & raw veggies, homemade hummus, baba ghanoush & tzatziki*

*\*mix and match any of the above to create your own nosh board*

## PLATES & PLATTERS

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### FALL GREENS

*Arugula, fennel, endive, apple, delicata squash, herbed balsamic dressing*

*\*add chicken, steak, cauliflower*

### MEDITERRANEAN PLATTER

*Homemade falafel, pita, Israeli salad, roasted red pepper dip, labneh aioli*

### TRIO OF TACOS (mix and match your favorites)

*Roasted sweet potato, mushrooms, sweet onion jam, cotija, avocado*

*Pulled roasted chicken, mole, pickled onion, spiced pumpkin seeds*

*Skirt steak, pico de gallo, lime crema, cilantro*

### SURF & TURF

*NY Strip, broiled lobster tail, seasonal roasted vegetables, pureed potato*

### ROASTED CAULIFLOWER

*Whole cauliflower, pomegranate seeds, tahini dressing, crouton crumbles*

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## CAVIAR BUMPS

*Add a bump of caviar to any drink or food order, for a little something extra*

### **\*PS...**

*We are happy to accommodate any dietary needs/restrictions*

*95% of produce sourced locally*

*All meats & seafood are 100% sustainable/grass fed/wild caught*





## SOMETHING SWEET

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### JUST A BITE

*Trio of "Miss Mona Makes Ice Cream" seasonal flavors served by the spoonful*

*Single serving dark or milk chocolate bar*

*Peanut butter stuffed date*

### CHOCOLATE BOARD

*Various tastings of artisanal chocolate bars, dried & fresh fruits, homemade nut butters, coconut whipped cream*

### MYLK & COOKIES

*Homemade chocolate chunk and walnut cookies, almond mylk milkshake*

*(add rum to make it boozy)*

### MASON JAR CAKE SAMPLER

*Chocolate mousse, carrot, cheesecake*





## MARKET MENU

### GRAB N' GO

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*DAILY SELECTION OF JUICES & SMOOTHIES*

*CHIA SEED PUDDING*

*OVERNIGHT OATS*

*HOMEMADE MYLKS (ALMOND, CASHEW, MAC NUT, PISTACHIO)*

*TWO HARD BOILED EGGS, EVERYTHING BUT THE BAGEL SEASONING (OAKTOWN SPICES)*

*PICNIC PACK - SELECTION OF CHEESES, DRIED FRUITS, CHARCUTERIE*

*DAILY SELECTION OF SANDWICHES AND SALADS*

*SELECTION OF ENERGY BITES -- DATES, HONEY, CHIA SEED, PEANUT BUTTER*



# pine + polk

A market featuring a selection of small batch food and beverage products, pine + polk focuses on artisan producers, interesting flavors, and beautifully made goods. The shop will carry a range of highly curated items such as unique cheeses and chocolates, your new favorite cracker, food and beverage accessories, cookbooks, and more. The shop will also act as an incubator for acclaimed local chefs, featuring packaged products they've created. Our pine + polk chef will create grab-and-go housemade specialty items that are healthy and delicious, including alternative mylks, pressed juices/smoothies, raw protein bites, mason jar salads, and more.

Our goal is to highlight vendors with a story to tell and specialty products to offer. pine + polk is a culinary destination.



The shop is bright, airy, curated. We call the shop Pine + Polk because that's where the spark of this idea really began.



# the market







# one space, **two concepts**

Living under one roof, two distinct concepts will coexist effortlessly. An artisanal retail shop, focusing on food and culinary offerings, will be complemented by a secret bar.

While each space will have their own characteristics and personalities, commonalities will be woven throughout. Our favorite products will be featured in cocktails and on the menu in the secret bar, while our beautiful glassware and cocktail accessories will be sold in the shop. There will also be hidden references that patrons can discover throughout their journey within each space.

As a women-found company, a focus will be placed on female talent. From bartenders to chefs, talented women will be featured in all aspects of the business.

Hospitality will be a key focus, making each patrons' experience memorable regardless of which space they visit.



# pacific standard {PS}

Through pine + polk's retail shop, open the hidden door and discover a respite from the buzz of New York City. You'll find handcrafted cocktails and a dimly lit corner to share with friends and lovers. The menu will offer a range of cocktails seasonally driven from local ingredients and small batch producers.

A focus will be placed on serving delicious bites on beautiful boards. Guests will be able to choose from an array of board options, some expected and some less traditional. Not only will the boards encourage sharing, grazing, and lingering, but they will also highlight the pine + polk brand ethos. Many of the specialty items found on the boards will also be available in the retail shop, blending the two experiences seamlessly.

Things we love:

- Walk-around caviar bumps
- Highlighting our favorite vendors (food and non-food items) and chefs
- Delicious but healthful options (some GF, Veg, Vegan)
- Beautiful presentations
- Boards with various themes
- Farmer's market produce and products
- Sustainably sourced meats
- Grazing, sharing, nibbling
- Pairs well with cocktails
- Pick your own adventure (salts for popcorn, jams for cheese, etc.)



# all the boards





# all the boards





## about alyssa

Born and raised in New Jersey, Alyssa graduated from Cornell's School of Hotel Administration with a focus in food and beverage operations. She moved to Maui to work as an F&B Manager for the Four Seasons Wailea. While there, she found herself becoming more and more interested in wine and beverage programs. After that, she moved on to manage within the Michael Mina restaurant group in San Francisco, simultaneously studying and becoming a Certified Sommelier. Her passion for not only wine, but also technology and how it is changing the industry, led her into the startup space (specifically SaaS/B2B).

For the past 7 years, Alyssa has gained experience in business development, sales and customer experience working directly with owners and operators of restaurant groups and hotels. She always knew she wanted to open and operate her own hospitality concept.

Alyssa is co-founder and CFO/COO at pine + polk, LLC.



# about lindsay

Lindsay is an experienced event marketing professional with over 15 years spent in the industry. She has managed experiential programming, marketing strategy, and a wide range of events for both large corporate clients and smaller niche brands.

Lindsay loves bringing a creative vision to life and utilizing her extensive rolodex of luxury partners and vendors to add a unique surprise to any program.

Her projects often involve working with celebrity chefs, wineries, and restaurants, but her passion and expertise spans a wide range of genres. Lindsay spent much of her career planning culinary events and programming for American Express, followed by time as a consultant for clients such as The James Beard Foundation, The New York Times, Auberger Resorts, CookUnity, and more.

Lindsay is co-founder, CMO/CCO at pine + polk, LLC.







# Certificate of Occupancy

CO Number: 103730786F

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

<b>A.</b>	<b>Borough:</b> Manhattan	<b>Block Number:</b> 00594	<b>Certificate Type:</b> Final
	<b>Address:</b> 300 SPRING STREET	<b>Lot Number(s):</b> 77	<b>Effective Date:</b> 09/14/2007
	<b>Building Identification Number (BIN):</b> 1010309		
	<b>Building Type:</b> New		
<i>For zoning lot metes &amp; bounds, please see BISWeb.</i>			
<b>B.</b>	<b>Construction classification:</b> 1-D	<b>Number of stories:</b> 7	
	<b>Building Occupancy Group classification:</b> J2:	<b>Height in feet:</b> 88	
	<b>Multiple Dwelling Law Classification:</b> HAEA	<b>Number of dwelling units:</b> 9	
<b>C.</b>	<b>Fire Protection Equipment:</b> Sprinkler system		
<b>D.</b>	<b>Type and number of open spaces:</b> None associated with this filing.		
<b>E.</b>	<b>This Certificate is issued with the following legal limitations:</b> None		
<b>Borough Comments:</b> None			

  
Borough Commissioner

Borough Commissioner



Commissioner



# Certificate of Occupancy

CO Number: 103730786F

Permissible Use and Occupancy							
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code habitable rooms	Building Code occupancy group	Zoning dwelling or rooming units	Zoning use group	Description of use
CEL	7	OG		E			OFFICE
CEL		OG		K			GAS METER ROOM, WATER METER ROOM, ELECTRONIC ROOM, BOILER ROOM, TRASH ROOM, ELEVATOR MACHINE ROOM, STORAGE ROOM.
001	70	100		C		6	RETAIL STORE
002 004		40	3	J-2	2	2	TWO (2) APARTMENTS PER FLOOR
005		40	3	J-2	1	2	ONE (1) APARTMENT
006		40	3	J-2	1	2	ONE (1) APARTMENT
007		40	3	J-2	0.5	2	ONE-HALF (1/2) APARTMENT
ROF		100					ROOF TOP RECREATION AREA
PEN		40	1	J-2	0.5	2	ONE-HALF (1/2) APARTMENT ONE PENTHOUSE ROOF DECK
END OF SECTION							

*Christopher M. Santilli*

Borough Commissioner

Borough Commissioner

*[Signature]*

Commissioner

Jeanine Kiely, *Chair*  
Susan Kent, *First Vice Chair*  
Valerie De La Rosa, *Second Vice Chair*  
Bob Gormley, *District Manager*



Antony Wong, *Treasurer*  
Eugene Yoo, *Secretary*  
Ritu Chatterjee, *Assistant Secretary*

## Community Board No. 2, Manhattan

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

### COMMUNITY BOARD 2 APPLICATION FOR A STATE LIQUOR AUTHORITY LICENSE ADDENDUM FOR OUTDOOR SEATING

For a Liquor License Application that includes any outdoor areas, please complete the following:

- Submit a diagram of outdoor seating indicating length and width of area(s) and location of all tables and chairs. Include all obstructions (trees, fire hydrants, proximity to bus stops, bike racks, signs, etc.).
- Submit photos of the premises where the sidewalk café and/or roadbed will be located. Required photos show one frontal, one left and one right side view of proposed sidewalk café and/or roadbed.
  - Photos must show complete sidewalk and/or roadway area where sidewalk café and/or roadbed will be including views to curb and neighboring properties.
  - If seating is in a rear yard show photos of yard and surrounding area, including upper view of adjacent buildings.

**Sidewalk café** will have no more than *(If premises is located on a corner please indicate for both streets):*

5 tables and 10 seats on Spring Street

       tables and        seats on        Street

Hours of sidewalk café: 9:00 am to 11:00 pm .

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc):       

**Roadbed** will have no more than *(If premises is located on a corner please indicate for both streets):*

       tables and        seats on        Street

       tables and        seats on        Street

Hours of roadbed:        to        .

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc):       

**Rear yard** will have no more than        tables and        seats

Hours of rear yard:        to        .

Does seating extend beyond the business frontage?    No   X   Yes

Will outdoor dining structures **on the sidewalk** be enclosed on three (3) or more sides?   X   No    Yes

Will outdoor dining structures **on the roadbed** be enclosed on three (3) or more sides?    No    Yes

Is there any outdoor music, speakers or TVs?   X   No    Yes, please describe:       

Will heating elements be used?    No   X   Yes, please describe: Heat lamps during winter