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Antony Wong, *Treasurer*
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COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899

www.cb2manhattan.org

P: 212-979-2272 F: 212-254-5102 E: info@cb2manhattan.org

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

COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

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

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

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

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

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

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

Meeting Date: 8/9/2022, 8/4/2022

APPLICANT INFORMATION:

Name of applicant(s): Shake Shack New York LLC

Trade name (DBA): Shake Shack

Premises address: 820 Washington St, New York, NY 10014

Cross Streets and other addresses used for building/premise:

Gansevoort Street, Little West 12 Street

CONTACT INFORMATION:

Principal(s) Name(s):

Randall Garutti, Daniel Meyer, Zachary Koff, Tara Comonte

Office or Home Address:

[Redacted]

City, State, Zip:

Telephone #:

[Redacted]

email :

[Redacted]

Landlord Name / Contact:

NYC Department of Parks and Recreation

Friends of the Highline

Sherr

Landlord's Telephone and Fax:

[Redacted]

[Redacted]

NAMES OF ALL PRINCIPAL(s):

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Daniel Meyer

See annexed list of all licenses held.

Zachary Koff

See annexed list of all licenses held.

Tara Comonte

See annexed list of all licenses held.

Randall Garutti

See annexed list of all licenses held.

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

We are a family and community oriented fast casual restaurant serving fast casual American cuisine

consisting of hamburgers, hotdogs, French fries, and shakes.

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

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

This space was occupied by the restaurant, Santana, from 2014-2021

Is any license under the ABC Law currently active at this location? yes no
as of 7/26/2022

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

Premises Name: Highline Restaurant LLC, DBA Santana. Serial: 1276676, cert: 928897 Expiration 11/30/2022

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:

Santina (2014-2021)

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: 4 Year Built : 2011

Describe neighboring buildings: Commercial

Zoning Designation: M1-5

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 644 / 10

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 See attached zoning map for confirmation

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? yes N/A 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 Outdoor Patio

What is the proposed Occupancy? ~112 occupants

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

no yes not yet as of 7/26/2022

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

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

If yes, is proposed occupancy permitted? TBD 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: Construction finished on 6/30/2022

INTERIOR OF PREMISES:

1,600 sf inside
1,575 sf exterior space
Totaling 3,175 sf

What is the total licensed square footage of the premises? _____

If more than one floor, please specify square footage by floors: _____ N/A

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

_____ 1,575 sf for outdoor patio space

If more than one floor, what is the access between floors? _____ N/A

How many entrances are there? 1 How many exits? 4 How many bathrooms ? 2

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

OVERALL SEATING INFORMATION:

Total number of tables? 8 Total table seats? 46

Total number of bars? 1 Total bar seats? 0

Total number of "other" seats? 40 please explain : Outdoor seating for 40 on the outside patio

Total OVERALL number of seats in Premises : 86 seats

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 0

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

Any food counters? _____ no 1 yes, describe : There is one counter where customers can pick their food/drink orders

For Alterations and Upgrades:

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

N/A

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

PROPOSED METHOD OF OPERATION:

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

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

What are the Hours of Operation?

Sunday: 11am to 11pm Monday: 11am to 11pm Tuesday: 11am to 11pm Wednesday: 11am to 11pm Thursday: 11am to 11pm Friday: 11am to 11pm Saturday: 11am to 11pm

Will the business employ a manager? ___ no yes, name / experience if known : Jeremy Graf a GM with many years of experience managing NYC Shake Shacks

Will there be security personnel? no ___ yes(if yes, what nights and how many?) ___ N/A

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

If yes, please describe : N/A

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? ___ N/A

Please describe your sound system and sound proofing:

This location does not have any speakers outside. There are 4 speakers inside playing radio music in the dining room

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

___ any events at which a cover fee is charged? private parties Seldomly we might rent out the space for a private event. But this would be very uncommon

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

Will you be utilizing ___ ropes ___ movable barriers ___ other outside equipment (describe) ___

Delivery drivers park on the North side of the restaurant, and pickup order through a delivery window on this side of the building. Drivers will never park on the side walk, and if they do, they will be told to move

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 1/2 " x 11").

Indicate the distance in feet from the proposed premise:

(this is the closest school. Well over 200 ft away)

Name of School / Church: West Village Nursery

Address: 73 Horatio St, New York, NY 10014 Distance: ~554 feet

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

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

Contact Person: Patrick Dowd Phone:

Address:

Email:

Application submitted on 7/26/2022
behalf of the applicant by:



Signature

Print or Type Name Patrick Dowd

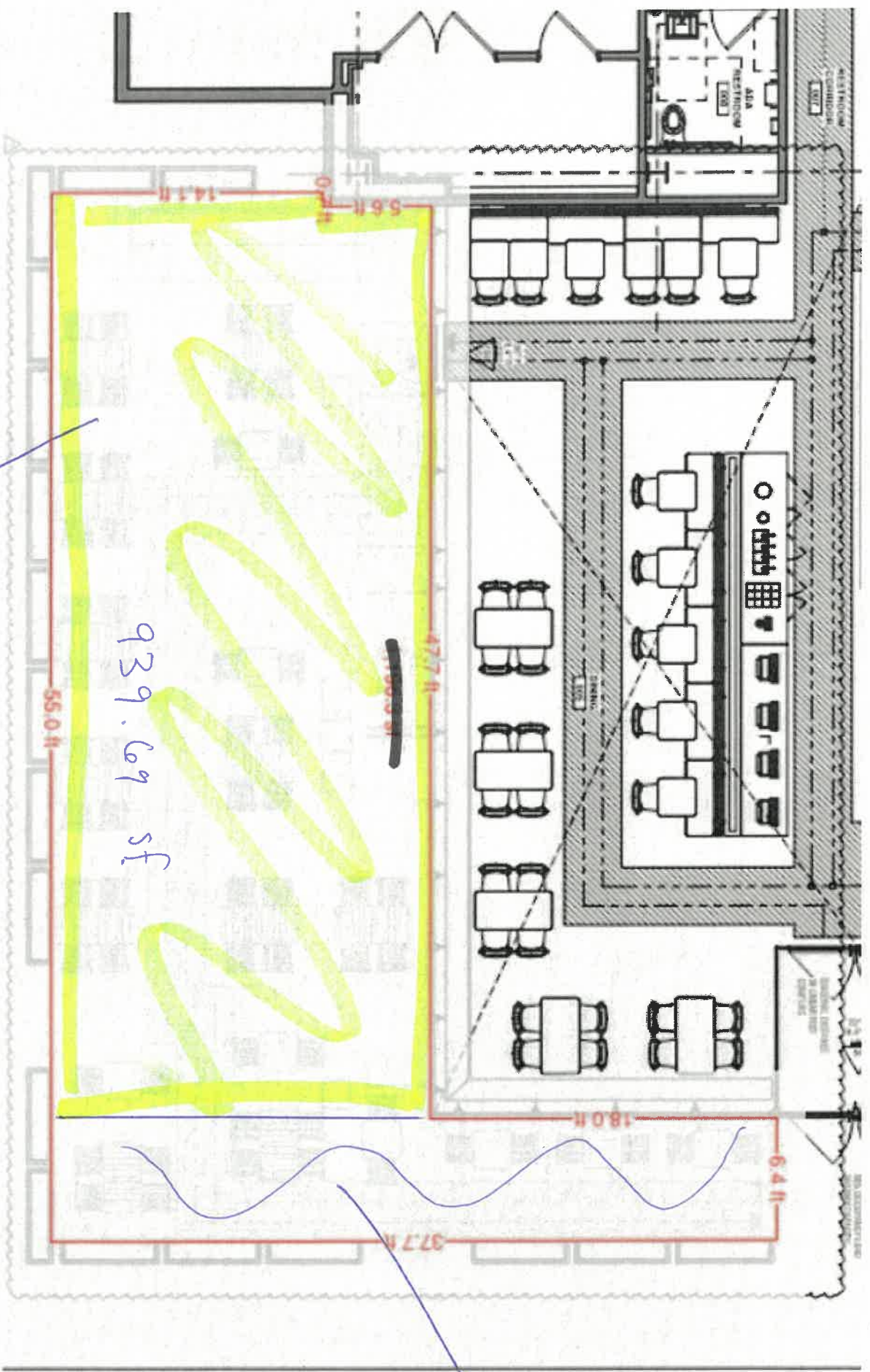
Title Alcohol Compliance and Licensing Manager
for Shake Shack

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





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



47.7 ft x 19.7 ft

This is the only seating area outside

This area was removed



CALCULATIONS

FIRE EXTINGUISHER SCHEDULE

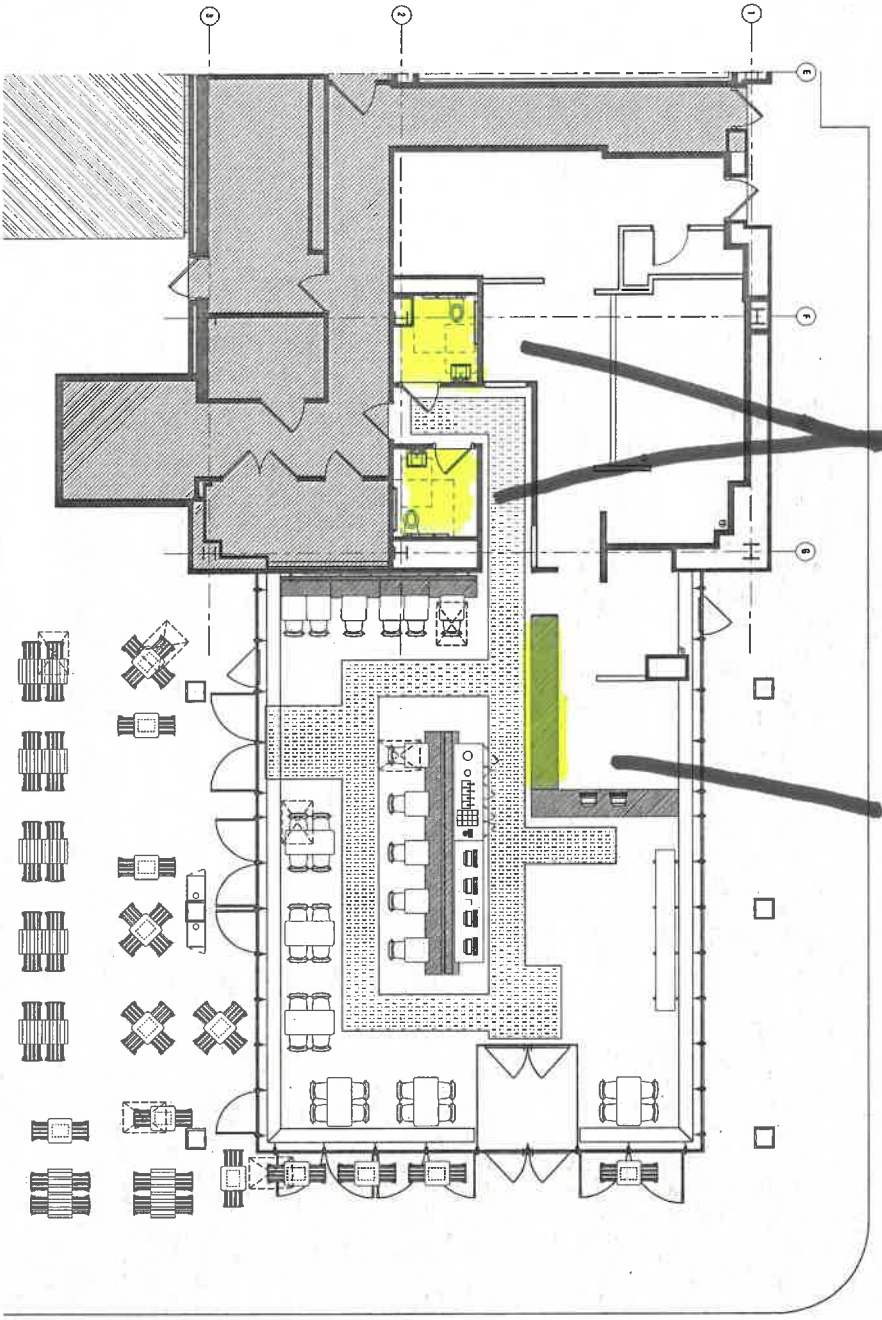
SYMBOL LEGEND

GENERAL NOTES

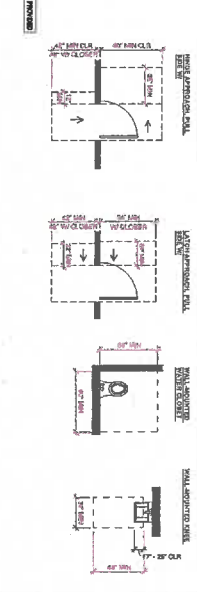
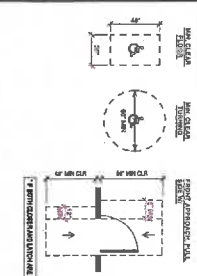


1/4" = 1'-0"

2 x Bathrooms Customer Bar



ACCESSIBILITY & LIFE SAFETY ANALYSIS PLAN



SYMBOL LEGEND

SYMBOL	DESCRIPTION
[Symbol]	STAIRS
[Symbol]	NEW ADDITION (FILL HATCH)
[Symbol]	EXISTING ARCHITECTURE
[Symbol]	EXISTING ROOM
[Symbol]	NEW ROOM
[Symbol]	EXISTENCE
[Symbol]	N.A.C.

ADA TABLE

SYMBOL	DESCRIPTION
[Symbol]	ADA TABLE
[Symbol]	ADA TABLE SEATING
[Symbol]	ADA TABLE SEATING

ADA TABLE & SEATING MATRIX

SEATING TOTAL: 111 SEATING x 4 ACCESSIBLE SEATING

1/4" = 1'-0"

SHAKE SHACK
SHAKE SHACK - HIGH LINE
800 WASHINGTON STREET
NEW YORK, NEW YORK 10014
SPACE # 1005

PROJECT	Shake Shack
ARCHITECT	Empire Design, LLC 7th Floor, 400 Broadway, New York, NY 10013 Phone: (212) 921-1000
DATE	2014.09
SCALE	1/4" = 1'-0"

SHAKE SHACK
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800 WASHINGTON STREET
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SPACE # 1005

EMPIRE DESIGN

ACCESSIBILITY PLAN

G-002.00
1/4" = 1'-0" 04 OF 23
2014.09

Empire Design, LLC
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Phone: (212) 921-1000

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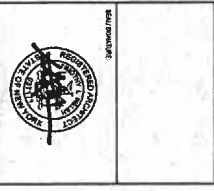
EMPIRE DESIGN

ACCESSIBILITY PLAN

G-002.00
1/4" = 1'-0" 04 OF 23
2014.09

Empire Design, LLC
400 Broadway, New York, NY 10013
Phone: (212) 921-1000

Project Name	Shake Shack
Project Address	80 WASHINGTON STREET, NEW YORK, NY 10014
Client	SHAKE SHACK LLC
Architect	EMPIRIUM ENGINEERS
Engineer	EMPIRIUM ENGINEERS
Scale	1/8" = 1'-0"
Date	03 DE 23



ACCEPTED

Date: 03/23/23

EMPIRIUM ENGINEERS

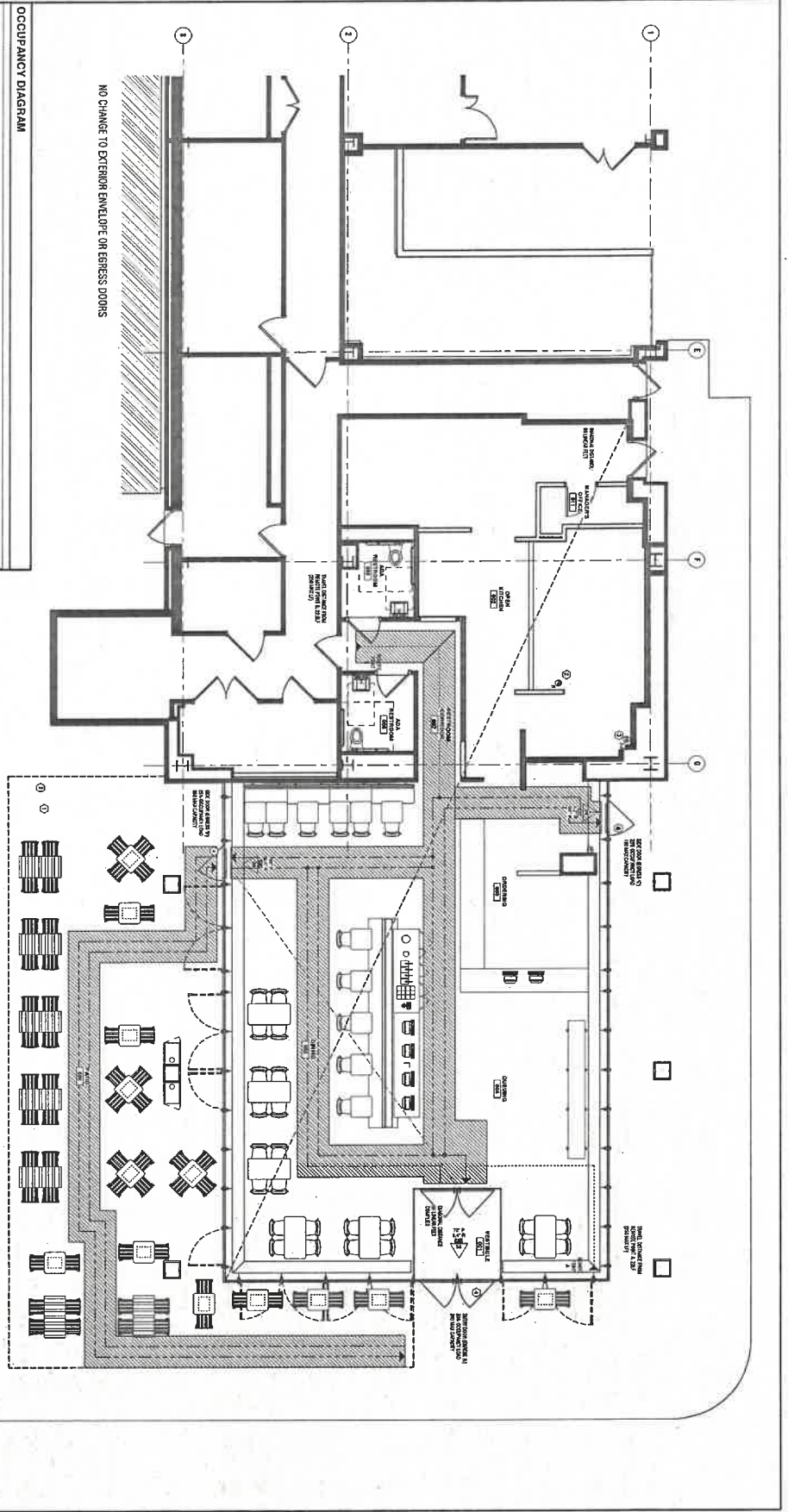
CODE ANALYSIS & EGRESS PLAN

G-001.00

As indicated 03 DE 23

2014.00

Project Name	Shake Shack
Project Address	80 WASHINGTON STREET, NEW YORK, NY 10014
Client	SHAKE SHACK LLC
Architect	EMPIRIUM ENGINEERS
Engineer	EMPIRIUM ENGINEERS
Scale	1/8" = 1'-0"
Date	03 DE 23



ROOM NO.	ROOM NAME	AREA (SQ FT)	USE	TYPE OF OCCUPANCY	PERMITTED OCCUPANCY	PERMITTED OCCUPANCY (MAX)	PERMITTED OCCUPANCY (MIN)
101	REAR KITCHEN	1,000	KITCHEN	101	101	101	101
102	FRONT KITCHEN	1,000	KITCHEN	101	101	101	101
103	BAR	1,000	BAR	101	101	101	101
104	SEATING AREA	1,000	SEATING	101	101	101	101
105	RESTROOMS	100	RESTROOM	101	101	101	101
106	STORAGE	100	STORAGE	101	101	101	101
107	MECHANICAL	100	MECHANICAL	101	101	101	101
108	UTILITY	100	UTILITY	101	101	101	101
109	STAIRS	100	STAIR	101	101	101	101
110	ELEVATOR	100	ELEVATOR	101	101	101	101
111	MECHANICAL	100	MECHANICAL	101	101	101	101
112	STAIRS	100	STAIR	101	101	101	101
113	ELEVATOR	100	ELEVATOR	101	101	101	101
114	MECHANICAL	100	MECHANICAL	101	101	101	101
115	STAIRS	100	STAIR	101	101	101	101
116	ELEVATOR	100	ELEVATOR	101	101	101	101
117	MECHANICAL	100	MECHANICAL	101	101	101	101
118	STAIRS	100	STAIR	101	101	101	101
119	ELEVATOR	100	ELEVATOR	101	101	101	101
120	MECHANICAL	100	MECHANICAL	101	101	101	101

Historic Zone



X

TAX LOT | BBL 1006440010

820 WASHING

Manhattan (Borough 1) | Blo

Zoning District: **M1-5**

INTERSECTING MAP LAYERS

- FRESH Zone
- Coastal Zone
- Flood Zone Effective Flood Insr
- Flood Zone Preliminary Flood In

- Owner Type
- Owner
- Land Use
- Lot Area
- Lot Frontage
- Lot Depth
- Year Built
- Building Class
- Number of Buildings
- Number of Floors
- Gross Floor Area
- Total # of Units
- Building Info **1**
- Property Records **1**
- Housing Info

Menu



SHAKE SHACK®



EST. 2004 in NYC

Stand For Something Good®



Burgers

100% all-natural Angus beef. No hormones and no antibiotics ever. Our proprietary Shack blend is freshly ground and served on a non-GMO potato bun.

	ShackBurger® *	<u>Cal</u>
	Cheeseburger with lettuce, tomato, ShackSauce	
\$5.29	Single	550
\$8.09	Double	855
	SmokeShack® *	
	Cheeseburger with all-natural smoked Niman Ranch bacon, chopped cherry pepper, ShackSauce	
\$6.84	Single	620
\$9.64	Double	925
\$6.99	'Shroom Burger	490
	Crisp-fried portobello mushroom filled with melted muenster and cheddar cheeses, topped with lettuce, tomato, ShackSauce	
\$9.59	Shack Stack® *	795
	Cheeseburger and a 'Shroom Burger with lettuce, tomato, ShackSauce	
	Hamburger*	
	Let us know if you would like lettuce, tomato, pickle or onion	
\$4.29	Single	385
\$6.59	Double	620
	Add bacon +\$1.55	70



Chicken

100% all-natural cage-free chicken. No hormones and no antibiotics ever. Served on a non-GMO potato bun.

	Chick'n Shack	595
\$6.29	Crispy chicken breast with lettuce, pickles, buttermilk herb mayo	



Flat-Top Dogs

100% all-natural Vienna beef. No hormones and no antibiotics ever. Served on a non-GMO potato bun.

\$4.25	Shack-cago Dog®	<u>Cal</u>
	Dragged through the garden with Rick's Picks Shack relish, onion, cucumber, pickle, tomato, sport pepper, celery salt, mustard	
\$3.30	Hot Dog	350
	Add Shack cheese sauce +\$0.50	70
\$4.59	Chicken Dog	320
	Shake Shack chicken, apple and sage sausage	



Crinkle Cut Fries

Yukon potatoes. No artificial ingredients.

\$2.99	Fries	420
\$3.99	Cheese Fries	560



Frozen Custard

Dense, rich, creamy ice cream, spun fresh all day. Our custard base is made from all-natural sugar, never from corn syrup.



Shakes

\$5.29	Hand-spun vanilla, chocolate, salted caramel, black & white, strawberry, peanut butter, coffee Fair Shake	<u>Cal</u>
	Make it malted +\$0.50	60
	Add whipped cream +\$0.50	75
\$5.59	Shake of the Week	
	Featured custard flavor	
\$5.29	Floats	510
	Root beer, purple cow, creamsicle	



Cups & Cones

	Vanilla, chocolate, flavor of the week	
\$3.59	Single Dip	220-280
\$4.59	Double Dip	450-540
\$5.99	Pints To Go	770-910



Concretes

	Frozen custard blended with mix-ins	
\$4.59	Single	390-545
\$6.79	Double	780-1090

Shack Attack

Chocolate custard, fudge sauce, chocolate truffle cookie dough and Mast Brothers Shake Shack dark chocolate chunks, topped with chocolate sprinkles

Pratt St. Pie Oh My

Vanilla custard and slice of Dangerously Delicious blueberry pancake pie

Salty Balty

Chocolate and vanilla custard, chocolate truffle cookie dough, cheesecake blondie and sea salt

5% of sales from our Salty Balty concrete support Moveable Feast, providing nutritious meals at no cost to those in need.

Design Your Own Concrete

\$3.59	Single	280-320
\$4.79	Double	560-640

Mix-Ins

+\$0.60 each	<ul style="list-style-type: none"> Chocolate truffle cookie dough Chocolate toffee Strawberry purée Fudge sauce Salted caramel sauce Peanut butter sauce Marshmallow sauce Dark chocolate chunks
--------------	--



Drinks

	Shack-made Lemonade	<u>Cal</u>
	Original or featured flavor	
\$2.80	Small	130-155
\$3.55	Large	195-235
	Organic Fresh Brewed Iced Tea	
\$2.30	Small	0
\$2.80	Large	0
	Fifty/Fifty™	
	Half lemonade, half organic iced tea	
\$2.55	Small	80
\$3.30	Large	115
	Fountain Soda	
	Coke, Diet Coke, Coke Zero, Sprite, Fanta Orange, Fanta Grape, Dr Pepper	
\$2.30	Small	0-180
\$2.80	Large	0-270
	Abita Draft Root Beer	
\$2.80	Small	180
\$3.55	Large	270
\$4.75	Stumptown Cold Brew Coffee	3
	Brewed with Direct Trade beans	
\$1.90	Honest Kids Organic Apple Juice	40
\$2.40	SHACK :O® Bottled Water	0
	1% supports the cleanup of water sources	



Beer

	ShackMeister® Ale	
	Brewed exclusively for Shake Shack by Brooklyn Brewery	
\$5.69	Draft, 16oz.	190
\$7.69	Draft, 24oz	285



Wine

	Shack Red or White	
	Made exclusively for Shake Shack by Frog's Leap, Napa Valley, CA	
\$7.89	White, 6oz. Glass	120
\$8.89	Red, 6oz. Glass	125



Woof

	Treats for those with four feet.	
\$3.99	Pooch-ini®	
	ShackBurger dog biscuit, peanut butter sauce, vanilla custard Not intended for small dogs.	
\$7.99	Bag O' Bones	
	5 ShackBurger dog biscuits by Bocce's Bakery	

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Please inform your cashier if a person in your party has a food allergy. Peanuts, nuts and other food allergens are present at Shake Shack. We cannot guarantee that our products will be free of the eight major allergens identified by the FDA.

*Notice: consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.