

APPLICANT INFORMATION:

Name of applicant(s): BEN CROFTON

Trade name (DBA): MANUELA

Premises address: 130 Prince Street

Cross Streets and other addresses used for building/premise:

Prince Street, Wooster Street

CONTACT INFORMATION:

Principal(s) Name(s): BEN CROFTON

Office or Home Address: [REDACTED] N [REDACTED]

City, State, Zip: 10012

Telephone #: [REDACTED]

Landlord Name / Contact: ENGLEWOOD PARTNERS LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s): NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Iwan and Manuela Wirth Manuela's, 907 E 3rd St, Los Angeles, CA 90013

Roth Bar & Grill, Bruton, Somerset, UK Fife Arms, Braemar, Scotland

Audley Public House and Mount Street Restaurant, Mayfair, London

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

We will be opening a restaurant and cafe/bar with artist interventions offering a community/neighborhood vibe. Dur menu is modern heritage American with regenerative agriculture and sustainability at its forefront.

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.)

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

RETAIL + OFFICE SPACE

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: _____

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:

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: 6 Year Built : 1925

Describe neighboring buildings: 140 Prince Street - multi-family co-op elevator building
115 Wooster Street - Mixed residential & commercial retail

Zoning Designation: Zoning District: M1-5/R7Z
Zoning Use Group: 6, 16

Zoning Overlay or Special Designation (applicable) SNX

Block and Lot Number: 501 / 15

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 : Modifications will be submitted for LPC review/approval prior to submitting for permit

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 _____

What is the proposed Occupancy? 261 on ground floor, 10 in cellar

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? Bar/Cafe: 27; Interior Dining: 116

If yes, what is the use group for the premises? UG6

If yes, is proposed occupancy permitted? YES 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 pending approval of current CofO application
(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 pending LPC approval

(if yes, please describe: _____)

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? Cellar: 2,644sf; Ground Floor 4,415 sf

If more than one floor, please specify square footage by floors: 4,295 USF on the Ground Floor, 1,168 USF in the Cellar

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?
Sidewalk cafe, approx 285sf

If more than one floor, what is the access between floors? A stair and an elevator will be provided

How many entrances are there? 5 How many exits? 5 How many bathrooms? 8

Is there access to other parts of the building? no yes, explain: the back of house kitchen and restrooms will serve the black box theater in the cellar

OVERALL SEATING INFORMATION:

Total number of tables? 36 Total table seats? 116

Total number of bars? 2 Total bar seats? 27

Total number of "other" seats? _____ please explain : _____

Total OVERALL number of seats in Premises : 143

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 27

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

Any food counters? no yes, describe : _____

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 Restaurant Club/ Cabaret Hotel Other: JUST RESTAURANT, not Bar & F

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
8am to 11pm 8am to 11pm 8am to 11pm 8am to 11pm 8am to 11pm 8am to 12am 8am to 12am

Will the business employ a manager? no yes, name / experience if known: NOT KNOWN

Will there be security personnel? no yes (if yes, what nights and how many?) _____
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?) 1

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? yes

Please describe your sound system and sound proofing: sound isolated ceilings and equipment, full height and insulated walls between tenants, acoustic treatments on walls as needed

Will you be permitting: promoted events scheduled performances outside promoters

0 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)

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 1/2 " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: N/A

Address: _____ Distance: _____

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: Ben Crofton Phone: [REDACTED]

Address: _____

Email : ben.crofton@artfarm.com

Application submitted on
behalf of the applicant by:

Matthew D. Viggiano
Signature

Print or Type Name Matthew D. Viggiano

Title Vice President, Real Estate
Kasirer

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

Community Board No. 2, Manhattan

3 Washington Square Village
NEW YORK 10012-1899

www.cb2manhattan.org

P: 212-979-2272 F: 212-251-1102 E: info@cb2manhattan.org

Greenwich

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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):

0 Twelve (12) tables and 0 24 seats on Prince Street

0 tables and 0 seats on _____ Street

Hours of sidewalk café: 8am - 11pm (Sunday - Thursday) to 8am - 12am (Friday - Saturday) Sunday - Thursday (8am - 11pm); Friday - Saturday (8am - 12am)

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):

0 tables and 0 seats on _____ Street

0 tables and 0 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 0 tables and 0 seats

Hours of rear yard: _____ to _____

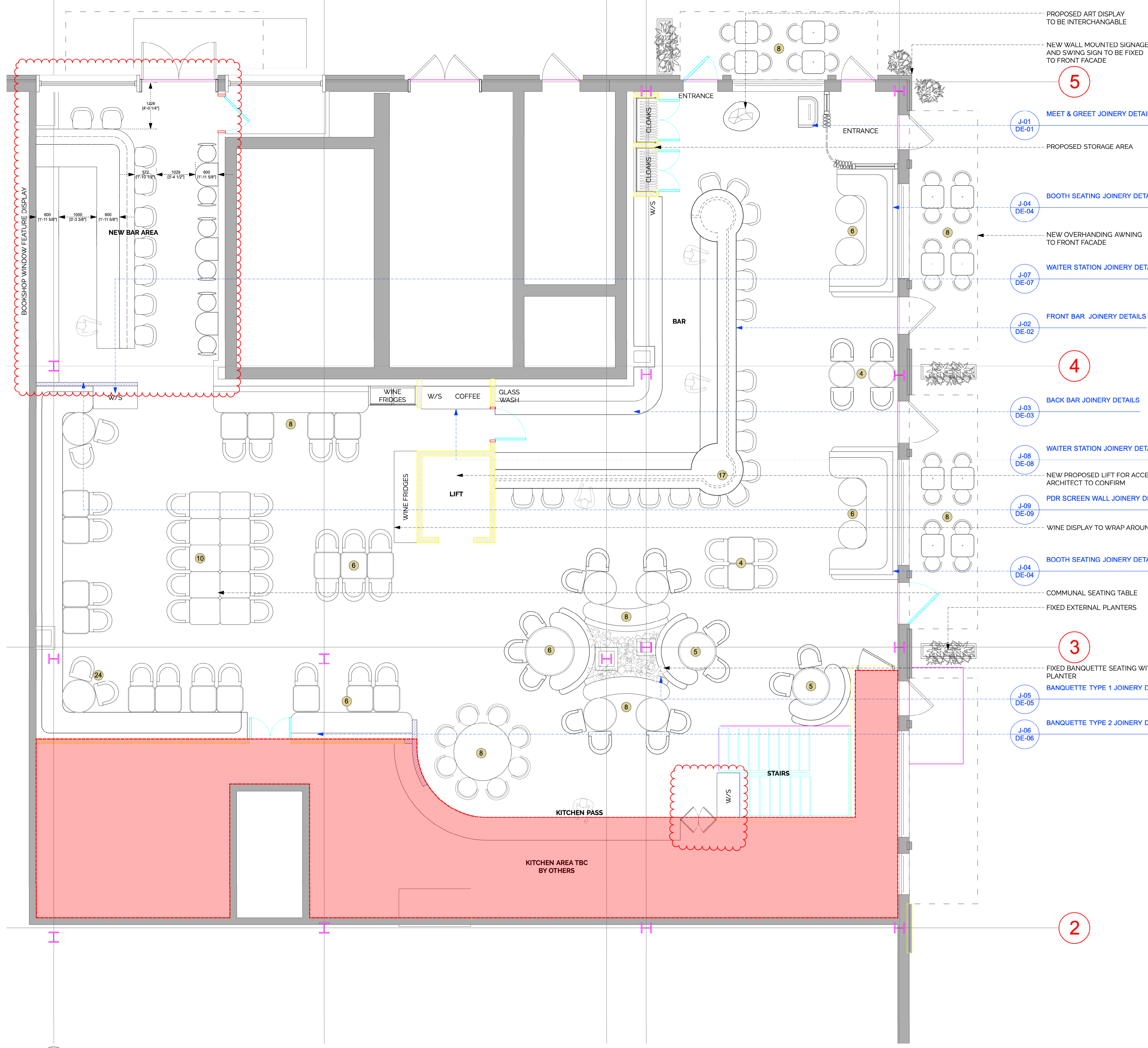
Does seating extend beyond the business frontage? No Yes

Will outdoor dining structures **on the sidewalk** be enclosed on three (3) or more sides? 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? No Yes, please describe: _____

Will heating elements be used? No Yes, please describe: _____



PROPOSED ART DISPLAY TO BE INTERCHANGABLE

NEW WALL MOUNTED SIGNAGE AND SWING SIGN TO BE FIXED TO FRONT FACADE

5

J-01 DE-01 MEET & GREET JOINERY DETAILS

PROPOSED STORAGE AREA

J-04 DE-04 BOOTH SEATING JOINERY DETAILS

NEW OVERHANDING AWNING TO FRONT FACADE

J-07 DE-07 WATER STATION JOINERY DETAILS

J-02 DE-02 FRONT BAR JOINERY DETAILS

4

J-03 DE-03 BACK BAR JOINERY DETAILS

J-08 DE-08 WATER STATION JOINERY DETAILS

NEW PROPOSED LIFT FOR ACCESS TO BASEMENT ARCHITECT TO CONFIRM

J-09 DE-09 PDR SCREEN WALL JOINERY DETAILS

WINE DISPLAY TO WRAP AROUND LIFT

J-04 DE-04 BOOTH SEATING JOINERY DETAILS

COMMUNAL SEATING TABLE

FIXED EXTERNAL PLANTERS

3

FIXED BANQUETTE SEATING WITH INTERGRATED PLANTER

J-05 DE-05 BANQUETTE TYPE 1 JOINERY DETAILS

J-06 DE-06 BANQUETTE TYPE 2 JOINERY DETAILS

2

GENERAL NOTES:
 DRAWINGS ARE FOR DESIGN INTENT PURPOSES ONLY
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 FOR FINISHES REFER TO RSS FINISHES SCHEDULE.
 REFER TO RSS SPEC INDEX FOR A LIST OF ALL ITEMS INCLUDED IN FF&E.
 ALL EXISTING FURNITURE TO BE REMOVED FROM SITE UNLESS STATED OTHERWISE BY THE CLIENT

COVERS
 BAR HOLDING: 17
 DINING HEIGHT: 114
 NEW BAR: 15
 EXTERIOR: 24
TOTAL COVERS: 170

REVISIONS:		
CODE	DATE	DESCRIPTION
-	21.10.22	FIRST ISSUE
A	24.10.22	NEW STAIR LAYOUT
B	11.11.22	AMENDMENTS AS PER CLIENT COMMENTS
B	NY1	XX



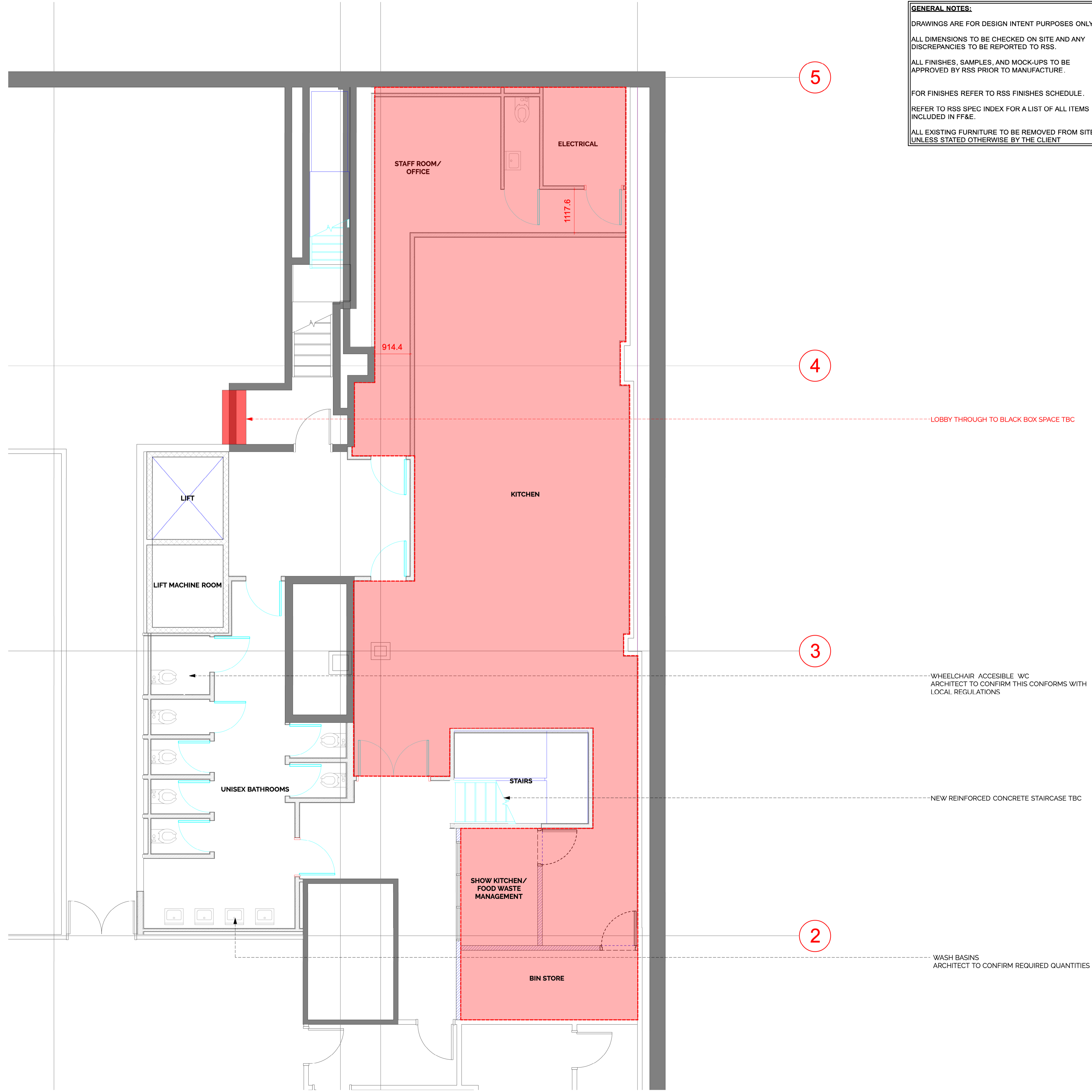
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DRAWING STATUS: **FOR INFORMATION**

CLIENT:		ARTFARM	
PROJECT NO:	PROJECT:	MANUELA NYC	
5296			
DATE:	DRAWN:	CHECKED:	SCALE:
OCT 22	CL	LK	1:25 @ A1 1:50 @ A3
TITLE:			
GROUND FLOOR GENERAL ARRANGEMENT PLAN			
DWG. NO:			REV:
5296-PL-GF.01			C



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REVISIONS:		
CODE:	DATE:	DESCRIPTION:
-	21.10.22	FIRST ISSUE
A	24.10.22	NEW STAIR LAYOUT
B	11.11.22	FORMAL ISSUE

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 russellsagestudio.co.uk

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DRAWING STATUS: **FOR INFORMATION**

CLIENT: ARTFARM			
PROJECT NO:	PROJECT: MANUELA NYC		
DATE: OCT 22	DRAWN: CL	CHECKED: LK	SCALE: 1:25 @ A1 1:50 @ A3

TITLE: CELLAR FLOOR GENERAL ARRANGEMENT PLAN

DWG. NO: **5296-PL-C.01** REV: **B**











Manuela

SOHO, NYC - MOCK SUMMER MENU/2023*

appetizers

Olives, coriander, fennel, citrus 6
Smoked albacore dip & Carolina gold rice crackers 13
Cream biscuits, steen's butter, Colonel Newsom's aged country ham 12
Cast iron cornbread, hooks aged cheddar, poblano, cultured honey butter 12
Potted rillette, Pimento cheese, house pickles, peach mostarda, grilled sourdough 13
Potted pink shrimp, cocktail sauce, benne wafers 14
Hamachi ceviche, ground cherries, Serrano, coriander, Okinawa purple potato chips 18
Ocean trout tartare, red onion, capers, colatura vinaigrette, garlic toast 19
Gold Coast Oysters (CA), lemon verbena fennel mignonette, lemon 18
Barbecued gulf oysters (FL), ramp butter, parmesan, bread crumbs 18
Akara pea fritters, farmer's cheese, agave 11
Purple barley crisps & garden of lettuces, green goddess, shallot spice 10

salads

Baby lettuces, red onion, radish, basil, sunflower dukkha, lemon & dill 12
Lentils du puy, garden mustard greens, poached egg, toasted shallot vinaigrette 14
Wild arugula, brooks cherries, Holmquist hazelnuts, cana de cabra 15
Siberian kale, watermelon radish, mexicola avocado, fiore sardo, olive oil & lemon 15
Nectarines, chicories, red onion, guindilla pepper, oregano 15
Cherokee tomatoes, blue crab dressing, scallion, benne seeds 19
Burrata, charred cucumber, smoked trout roe, urfa pepper 19

market vegetables

Ember roasted romanesco and cauliflower, date vinegar, almonds, parsley 12
Blistered snap peas, black quinoa, sesame date butter, feta 12
Ember roasted endive, raclette, pickled pepper 14
Charred Broccolini, pickled garlic vinaigrette, cumin yogurt, virginia red skinned peanuts 14
Grilled okra, house ricotta, smoked tomato vinaigrette 14
Brentwood corn esquites, roasted poblano, coriander 12
Ember roasted elm oyster mushroom, charred leek aioli, sorrel, malt vinegar 20
Crisp butterball potatoes, creme fraiche, pickled onion, shishito, fresh horseradish 12

plates

Venison burger, brioche, pickled green tomato, fried leeks, roasted garlic aioli 24.
Bouchot mussels, collards, pot liquor, smoked turkey leg, grilled bread 24
Pitman Farms half chicken, chili de arbol spices, white bbq sauce, pea tendrils, lemon 32
Ember roasted prawns, green garlic, lime leaf & avocado butter, toasted seeds 34
Grilled king salmon, smoked pasilla, corn & tomato salad, labneh 35
Roasted skate wing, warm olives, grated tomato, olive oil, soft herbs 36
Smoked Mt Lassen trout, wax beans, crisp shallots, brown butter pecans 31
Moulard duck breast, Pluot, charred spring onion vinaigrette 43
Peads & Barnetts pork chop, fennel marmalade, mustard seed oil 38
30-day dry aged Holstein prime ribeye, tallow chimichurri 71