



## COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

[www.cb2manhattan.org](http://www.cb2manhattan.org)

P: 212-979-2272 F: 212-254-5102 E: [info@cb2manhattan.org](mailto: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: TBD

**APPLICANT INFORMATION:**

Name of applicant(s): Juiceire Nolita, LLC

Trade name (DBA): The Butcher's Daughter

Premises address: 19 Kenmare Street, East Unit, New York, NY 10012

Cross Streets and other addresses used for building/premise:  
Bowery, Janet Freeman Way

**CONTACT INFORMATION:**

Principal(s) Name(s): Heather Tierney

Office or Home Address: 19 Kenmare Street, East Unit

City, State, Zip: New York, NY 10012

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: 19 Kenmare Partners LLC c/o Citi Urban Management  
Eric Borkowski eric@citi-urban.com

Landlord's Telephone and Fax: (516) 466-3588

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Heather Tierney</u>	<u>* See attached Addendum</u>
<u>KarpReilly Investments, LLC</u>	

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):  
Plant based restaurant, cafe, and juice bar.

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**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.)

This location is presently occupied by Bluestone Lane and holds a full on premises liquor license under Serial No. 1316215.

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

Eating and Drinking Establishment

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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: \_\_\_\_\_

BL 98 Kenmare NY LLC , Serial No. 1316215, Exp Date: 6/30/2023

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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:

Travertine LLC ; 9/1/2017-8/31/19

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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: 6 Year Built : 1900

Describe neighboring buildings:  
Mixed Residential and Commercial Buildings

Zoning Designation: C6-1

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 478 / 12

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 Sidewalk Cafe

What is the proposed Occupancy? 48 (outdoors)

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?  
 no  yes (An LNO is pending, maximum occupancy will be 74)

If yes, what is the maximum occupancy for the premises? \_\_\_\_\_

If yes, what is the use group for the premises? \_\_\_\_\_

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: Signage will change.

**INTERIOR OF PREMISES:**

What is the total licensed square footage of the premises? 1,464 sq ft.

If more than one floor, please specify square footage by floors: Ground Floor is 840 sq ft. and cellar is 624 sq ft.

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?  
Sidewalk cafe is 550 sq ft. (55 ft wide and 10 ft deep)

If more than one floor, what is the access between floors? Interior staircase  
(cellar for office, storage, restrooms only)

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

Is there access to other parts of the building? no  yes, explain: Emergency exit in cellar

**OVERALL SEATING INFORMATION:**

Total number of tables? 20 Total table seats? 46

Total number of bars? 1 Total bar seats? 14

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

Total OVERALL number of seats in Premises : 60

**BARS:**

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 14

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: \_\_\_\_\_

\* 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: \_\_\_\_\_

What are the Hours of Operation? \*

\* The SIDEWALK CAFE will close at 10:00pm every night.

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

8am to 10pm 8am to 10pm 8am to 10pm 8am to 10pm 8am to 10pm 8am to 11pm 8am to 11pm

Will the business employ a manager? \_\_\_ no  yes, name / experience if known : \* See attached

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 : There are currently a set of existing accordion doors at the front of the restaurant.

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 (existing)

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

Please describe your sound system and sound proofing: There is an existing sound system in place from the previous tenant. The speakers are small and wall-mounted. There is no sub bass and the system is intended for background music.

Will you be permitting: \_\_\_ promoted events \_\_\_ scheduled performances \_\_\_ outside promoters

\_\_\_ any events at which a cover fee is charged?  private parties \* 1-5 times per year

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) \*

**\*Staff members will be responsible for insuring that crowds do not gather.**

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

We will have planters to create a barrier for our sidewalk cafe, similar to what we already using next door.

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: Rijicho of The Shinji Shumeikai of America \*

Address: 165 Elizabeth Street, New York, NY 10012 Distance: 139 ft

\* This building is not used exclusively as a place of worship

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: Heather Tierney Phone: [REDACTED]

Address: 19 Kenmare Street, East Unit, New York, NY 10012

Email : [REDACTED]

Application submitted on  
behalf of the applicant by:

*Heather Tierney*

\_\_\_\_\_  
Signature

Print or Type Name Heather Tierney

Title LLC Member

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  
Donna Raftery, Co-Chair  
Robert Ely, Co-Chair

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 Chattree, Assistant Secretary

## Community Board No. 2, Manhattan

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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.
  - For rear yard, show photos of yard and surrounding area, including upper view of adjacent buildings.

Name of Applicant: Juicerie Nolita, LLC

Address of Premises: 19 Kenmare Street, East Unit, New York, NY 10012

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

16 tables and 48 seats on Kenmare Street

\_\_\_\_\_ tables and \_\_\_\_\_ seats on \_\_\_\_\_ Street

Hours of sidewalk café: 8:00 am to 10:00 pm

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): No

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  Yes

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

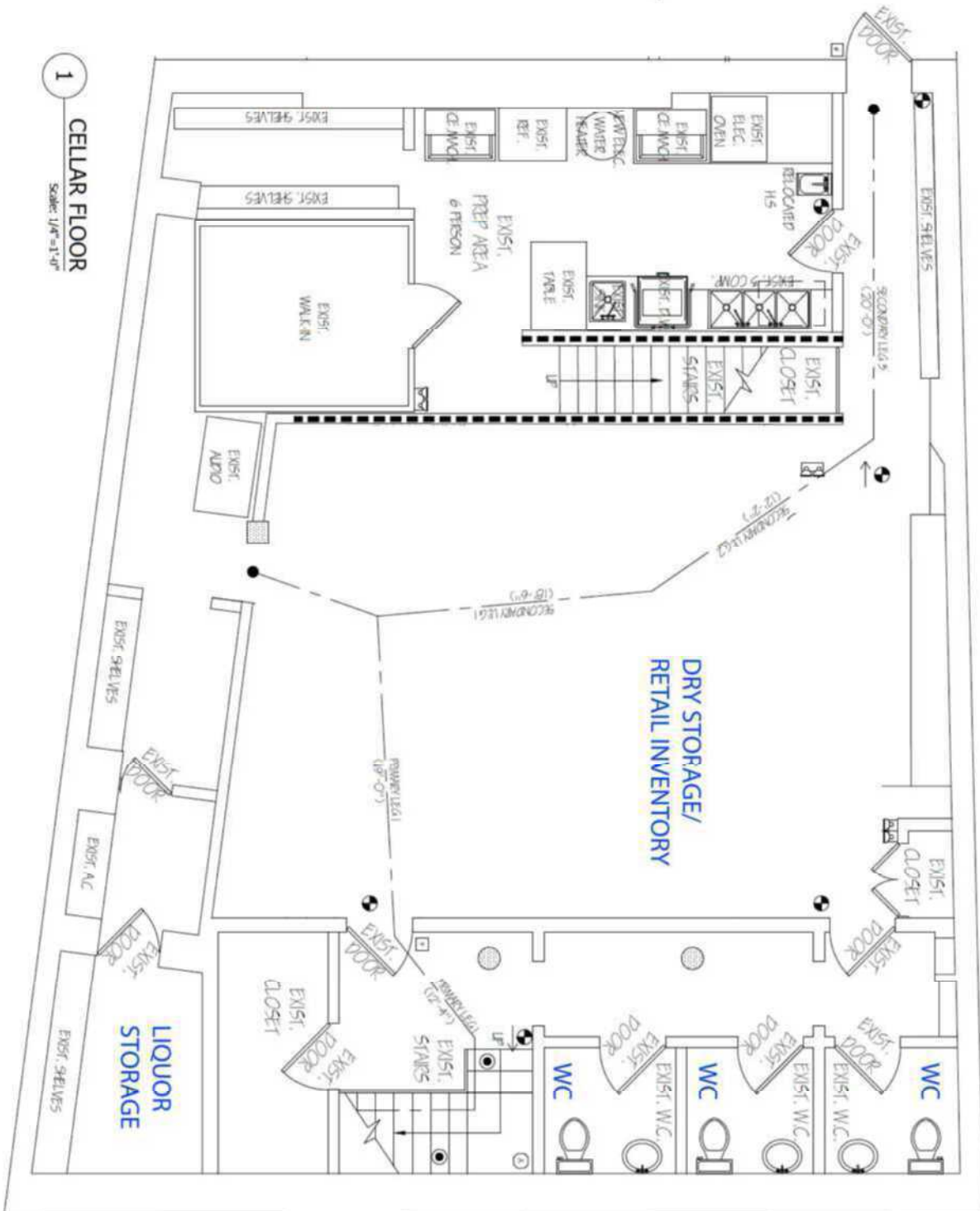
Will outdoor dining structures on the roadbed be enclosed on three (3) or more sides?  No  Yes

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

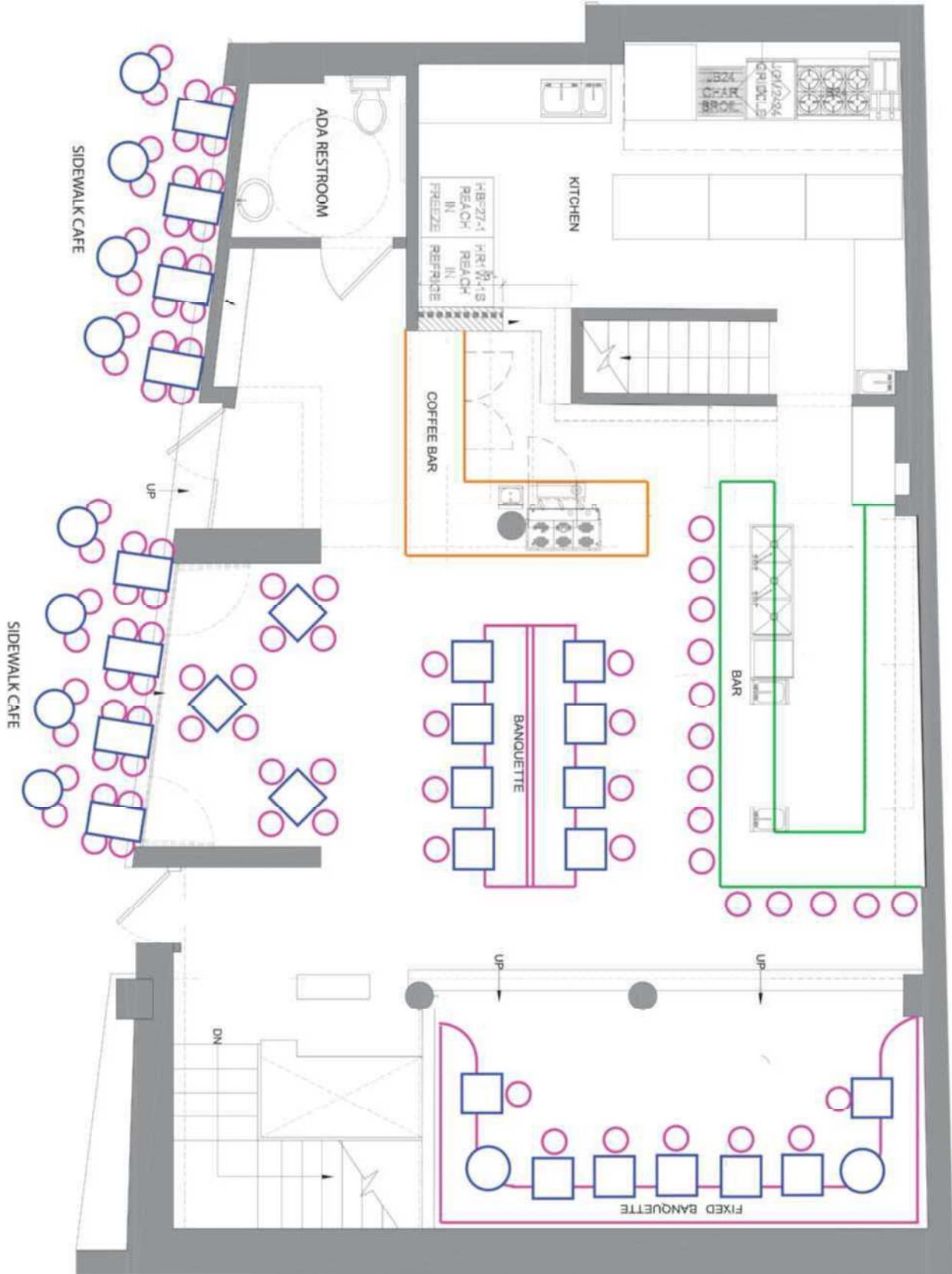
Will heating elements be used?  No  Yes, please describe: \_\_\_\_\_

\* Open-air, not enclosed, but planters on sidewalk to create an enclosure.





1 CELLAR FLOOR  
Scale: 1/4" = 1'-0"



## STARTERS

### CACIO E PEPE CAULIFLOWER \$16

CAULIFLOWER FLORETS, PECORINO, BUTTER, VEGGIE STOCK, BLACK PEPPER, PARSLEY (D)

### MEDITERRANEAN MEZZE \$17

SEASONAL HUMMUS, MUHUMMARA, BABA GANOUSH, SERVED WITH PICKLED VEGGIES,  
ANCIENT GRAIN CROSTINI, MARKET CRUDITE (V)(GF)(N) + HOUSEMADE PITA \$2

### MUSHROOM CALAMARI \$16

OYSTER MUSHROOMS, CALABRIAN AIOLI (V)(GF)

### DAILY SOUP \$10

SEASONAL MARKET VEGETABLES, TOASTED SOURDOUGH (V) + GF BREAD \$2

## SALADS

### AUTUMN HARVEST \$17

ARUGULA, SESAME LEAVES, BLOOD ORANGE, SHAVED FENNEL, ROASTED SWEET  
POTATOES, FETA CRUMBLES, PISTACHIO ZA'ATAR, BLOOD ORANGE-GOLDEN  
BALSAMIC CITRONETTE (V)(GF)(N) + AVOCADO \$3

### SPICY KALE CAESAR \$16

CHIPOTLE MARINATED KALE, CRISPY RED ONIONS, AVOCADO, TOASTED  
ALMONDS, ALMOND PARMESAN, CROUTONS (V)(GF)(N)

### FORBIDDEN GRAIN BOWL \$19

BLACK QUINOA, MILLET, HIBISCUS PICKLED CAULIFLOWER FLORETS,  
CHARRED BROCCOLINI, CRISPY MAITAKE MUSHROOMS, CUCUMBER RIBBON,  
BEET TAHINI (V)(GF) + AVOCADO \$3

## SANDWICHES + TOASTS

### NEW WAVE BLT \$17

CRISPY RICE BACON, GEM LETTUCE, FRIED GREEN TOMATOES, GINGER MISO MUSTARD, MAYO,  
SOURDOUGH BREAD (V)(S)

### FRIED 'CHICKEN' SANDWICH \$18

BUTTERMILK MARINATED YUBA, BLACK GARLIC & HORSE RADISH MAYO, CURTIDO SLAW, CALABRIAN BUFFALO  
SAUCE, BRIOCHE BUN (V)

### UMAMI PORTOBELLO SANDWICH \$19

GRILLED PORTOBELLO, HOUSEMADE CASHWAZZARELLA, FRIED LEMONS, MARINATED EGGPLANT,  
PICKLED FRESNO CHILI SLAW, NORI MAYO, SOURDOUGH BREAD (V)(N)(S)

### THE MELROSE BURGER \$19

MUSHROOM, MISO, & WILD RICE PATTY, TALEGGIO CHEESE, BABY SPINACH, GARLIC AIOLI, PICKLED RED  
ONIONS, FOCACCIA BUN, HOUSEMADE POTATO CHIPS (D) + SUB VEGAN CHEDDAR \$2

### THE IMPOSTOR \$22

IMPOSSIBLE SMASHED BURGER, SHREDDED LETTUCE, CHEDDAR CHEESE, SASSY SAUCE, BRIOCHE BUN,  
HOUSEMADE POTATO CHIPS (V)(D)(S) + SUB VEGAN CHEDDAR \$2

### CLASSIC AVOCADO TOAST HALF ORDER \$13 | FULL \$18

SOURDOUGH TOAST, CILANTRO, LIME, MUSTARD SEED + EGG \$2  
+ MAKE 'MELROSE STYLE' \$2: TURMERIC PICKLED SHALLOTS, PUFFED SORGHUM,  
CARROT RIBBONS, PICKLED MUSTARD SEEDS, TOGARASHI CRUNCH (V)

## MAINS

### BAJA 'FISH' TACOS \$19

CRISPY BANANA BLOSSOMS, FERMENTED SRIRACHA MAYO, SHREDDED CABBAGE, PICKLED RED ONIONS,  
MICRO CILANTRO, SALSA DE GUADALUPE (V)(GF)

### WHOLE ROASTED CAULIFLOWER \$22

MARINATED & ROASTED CAULIFLOWER, BUTTERED CAULIFLOWER MASH, POUR OVER PICCATA SAUCE (V)(GF)  
+ FRESH SHAVED BURGUNDY TRUFFLE \$MP

### LINGUINE AL LIMONE \$21

CRISPY ZUCCHINI 'NOODLES,' LEMON BUTTER, GLUTEN FREE BREAD CRUMBS, COASTAL HERBS (V)(GF)  
+ AGED PARMESAN OR VEGAN PARMESAN \$2

## STONE OVEN PIZZAS

### GOLD MARGHERITA \$21

MOZZARELLA, PARMESAN, YELLOW CHERRY TOMATOES, MICRO BASIL (D)

### THE BUTCHER IN NERANO \$22

ZUCCHINI CREAM, FRIED ZUCCHINI, IMPOSSIBLE POLPETTINE, TOFU STRACCIATELLA,  
FRESH BASIL (V)(S)

### GREEN ON GREENS \$22

ARUGULA PESTO, MOZZARELLA, FRESH MARKET GREENS (D)

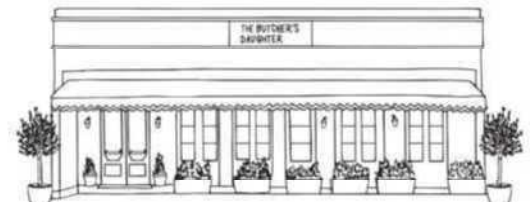
### WHITE TRUFFLE MUSHROOM \$23

MIXED MUSHROOMS, GARLIC CONFIT, MOZZARELLA, ARUGULA, WHITE TRUFFLE OIL  
+ FRESH SHAVED BURGUNDY TRUFFLE \$MP

SUB VEGAN MOZZARELLA (D) + \$2

SUB GLUTEN FREE CRUST (D/GF) + \$2

ADD EGG + \$2



\* (N) CONTAINS NUTS / (V) VEGAN / (GF) GLUTEN FREE / (D) CONTAINS DAIRY / (S) CONTAINS SOY\*

\* AN OPTIONAL 3% HEALTH AND WELLNESS FEE HAS BEEN ADDED TO THE BILL TO SUPPORT HEALTH INSURANCE FOR OUR STAFF.

\*WE ARE NOT LIABLE FOR ALLERGIES. PLEASE ALERT US IF YOU HAVE ANY ALLERGIES AS WE DO HAVE NUTS & GLUTEN IN HOUSE.

## ALL DAY BREAKFAST

### OVERNIGHT OATS \$13

ROLLED OATS, CINNAMON-OAT MILK, CHIA SEEDS, SEASONAL FRUIT (V)(GF)

### COCONUT YOGURT \$14

FROZEN BERRIES, PITAYA CHIA PUDDING, MIXED NUT BUTTER SUPER FUEL, SEEDED COCONUT GRANOLA, CACAO NIBS (V)(GF)(N)

### AÇAÍ BOWL \$13

SEASONAL FRUIT, HOUSEMADE GRANOLA, DEHYDRATED PINEAPPLE (V)(GF)(S)+ MIXED HOUSEMADE NUT BUTTER SUPERFUEL \$2

### BUCKWHEAT PANCAKES \$15

MATCHA-BASIL RAW SUGAR, COCONUT WHIPPED CREAM, RASPBERRY SYRUP (V)(GF)

### FARMSTEAD WAFFLE \$16

GINGERSNAP WAFFLE, GARDEN PERSIMMONS, POMEGRANATE, CARAMELIZED PECANS, CARDAMOM WHIPPED CREAM (V)(GF)(N)

### COUNTRY BREAKFAST \$19

FARM EGGS, BUTTERMILK BISCUIT, ITALIAN VEGAN SAUSAGE, GARLIC BRAISED KALE, ROSEMARY HASHBROWNS (5)

### THE BEST EGG SANDWICH \$16

SEASONAL GREENS OMELET, PROVOLONE CHEESE, CALABRIAN AIOLI, SOURDOUGH (D)

### SUNSET STRIP BURRITO \$15

FARM EGGS, CHEDDAR, TATER TOTS, SHREDDED CABBAGE, JALAPEÑO CREMA (D)(GF) + AVOCADO \$3

### BAGEL & 'LOX' \$16

HERB CASHEW CREAM CHEESE, LIGHTLY SMOKED CARROTS, CAPERS, SHISO, PICKLED RED ONIONS, EVERYTHING SPICE, HOUSEMADE BAGEL (V)(N)

**SEASONAL JUICE \$10**

**ELIZABETH STREET GARDEN VARIETY**  
 PEACH, SOUR CHERRY, CELERY, LEMON, GINGER, LEMON VERBENA, BASIL  
 \* 20% OF PROCEEDS DONATED TO ELIZABETH STREET GARDEN

**SEASONAL LATTE**

**CARDAMOM ROSE LATTE \$6.50**  
 +\$2 TO FOR EVERY DRINK SOLD TO BE DONATED TO PLANNED PARENTHOOD

**COLD PRESSED JUICES \$10**

**JUICE STRAIGHT UP**  
 ORANGE / PINEAPPLE / GRAPEFRUIT

**JUICE FLIGHT 4 oz / \$12**  
 CHOOSE ANY FOUR SIMPLE OR HERITAGE JUICES

**01 - RED**  
 ANJOU PEAR, BEET, GINGER, ROOIBOS  
 \*\$2 WILL BE DONATED TO RAZOM FOR UKRAINE

**02 - ORANGE**  
 TANGERINE, VALENCIA ORANGE, CARROT

**03 - YELLOW**  
 PINEAPPLE, JICAMA, LEMON

**04 - GREEN**  
 CUCUMBER, KALE, GREEN APPLE

**06 WATER FLOWER**  
 WATERMELON, FENNEL, HONEYDEW, LIME, LAVENDER

**08 HONEY BEE**  
 GRAPEFRUIT, TURMERIC, YUZU, ANJOU PEAR, HONEY, BEE POLLEN, ALMOND BLOSSOM TEA

**10 PURE PASSION**  
 PASSION FRUIT, PINEAPPLE, ORANGE, JICAMA, RASPBERRY, WHITE PEONY TEA

**13 GODDESS OF GREEN**  
 KALE, CUCUMBER, GREEN APPLE, FENNEL, PINEAPPLE, THYME, SPIRULINA

**ELIXIR SHOTS \$4**

**SQUEEZED ROOT**  
 PRESSED GINGER

**LIQUID VITALITY**  
 LEMON, GINGER, HONEY, YUZU

**VAMPIRE SLAYER**  
 GINGER, LEMON, GARLIC, CAYENNE

**ICED VITALITY \$5**  
 LIQUID VITALITY SHOT, SPARKLING WATER, MINT, CAYENNE

**COFFEES**

**DRIP COFFEE \$4**  
**COLD BREW ICED COFFEE \$5**  
**ESPRESSO \$4**  
**CAPPUCCINO / CAFE LATTE \$5**  
**ROSEMARY LATTE \$6.5**  
**CARDAMOM ROSE LATTE \$6.5**  
**FLAT WHITE \$5**  
 +SUB GOODMYLK ALMOND OR OAT MILK \$1

**WELLNESS LATTES & TEAS**

**GOLDEN STATE** BD HEIRLOOM TURMERIC, MAPLE, BLACK PEPPER & ALMOND MILK (8oz) \$7  
**MEXICAN CACAO ELIXIR** RAW CACAO POWDER, BD 'MAGIC MUSHROOM' POWDER, MAPLE, CAYENNE & ALMOND MILK (8oz) \$7  
**CARDAMOM CHAI** SPICED CHAI, CINNAMON, RAW HONEY & ALMOND MILK (8oz) \$7 + BD 'QI' BLEND [FOR ENERGY + VITALITY BOOST] \$1  
**MATCHA MASTER** MATCHA GREEN TEA POWDER, RAW HONEY & ALMOND MILK, BEE POLLEN (8oz) \$7 + BD 'DAILY GREENS' BLEND [FOR WELLNESS BOOST] \$1  
**IMMUNE ROCKET** LEMON, GINGER, RAW HONEY, HOT WATER & CAYENNE (8oz) \$7 + BD 'FORBIDDEN FRUIT' BLEND [FOR VITAMIN C BOOST] \$1  
**MUD WTR LATTE** CACAO, MASALA CHAI, TURMERIC, CHAGA, CORDYCEPS, REISHI, LIONS MANE, CINNAMON, SALT, MAPLE, ALMOND MILK \$8  
**RARE TEA COMPANY** MALAWI STEAMED GREEN | ENGLISH BREAKFAST | SILVER TIP WHITE | WILD AFRICAN ROOIBOS RED | EARL GREY  
 LEMON VERBENA & LEMONGRASS | GREEN TEA MINT | ICED BLACK TEA | ICED LEMON VERBENA \$7

**SMOOTHIES \$13**

**7 MINUTES IN HEAVEN** COCONUT | DATES | ALMOND BUTTER | ALMOND MILK | TOCOS + BD 'QI' BLEND [FOR ENERGY + VITALITY BOOST] \$1  
**SOLAR POWER** COCONUT WATER | SPINACH | PARSLEY | PINEAPPLE | MANGO | CUCUMBER | LEMON | GREEN APPLE & OMEGA 3 OIL  
 + BD 'DAILY GREENS' BLEND [FOR PROTEIN + ENERGY BOOST] \$1  
**BRAZILIAN BLAST** ACAI | BANANA | GOJI BERRIES | LOCAL BERRIES | ALMOND MILK | BD 'FORBIDDEN FRUIT' BLEND (N)  
**BRASS MONKEY** BANANA | PEANUT & ALMOND BUTTER | HONEY | ALMOND MILK | MACA ROOT (N)  
**MANGO LASSI** MANGO | COCONUT | COCONUT YOGURT | COCONUT WATER | PRESSED LIME | BEE POLLEN | BD HEIRLOOM TURMERIC

**SODAS & SPARKLING**

**BALADIN NATURAL SODA** CEDRATA | SPUMA \$8  
**OLIPOP NATURAL SODA** LEMON | STRAWBERRY \$6  
**FEVER TREE SODA** COLA | GINGER BEER \$6

## RAW BAR

**EGGPLANT OYSTERS \$9**  
MISO MARINATED CHINESE  
EGGPLANTS, TAPIOCA SHELL, BELUGA  
LENTIL CAVIAR, SCALLION ROUX,  
BORAGE FLOWERS  
(V)(GF)(S)

**WATERMELON CARPACCIO \$15**  
CURED WATERMELON, VEGAN  
STRACCATELLA, BASIL EMULSION,  
MICRO ARUGULA, TOMATO WATER  
DEW, EXTRA VIRGIN OLIVE OIL  
(GF)(S)(N)

**CHIPS & CAVIAR \$9**  
BELUGA LENTIL CAVIAR,  
HOUSEMADE POTATO CHIPS  
+ PAIR WITH A GLASS OF  
CHAMPAGNE \$24 OR PET NAT \$17

**BEEF TORO &  
AHI SASHIMI \$14**  
BRAISED BABY BEETS, PONZU,  
SESAME OIL, PICKLED MUSTARD  
SEEDS, AVOCADO ROSE  
(V)(GF)(S)

**MARKET CRUDITE \$9**  
SEASONAL RAW VEGETABLES,  
BUTCHER'S GREEN GODDESS DIP  
(V)(GF)

## STARTERS

**CHEF'S GRILLED CAVOLFIORE \$18**  
MARINATED & GRILLED GREEN CABBAGE, TOFU STRACCATELLA,  
CURTIDO BUTTERMILK, BASIL EMULSION, CRISPY CHICKPEAS,  
PICKLED RED ONION PEARLS (V)(GF)

**CACIO E PEPE CAULIFLOWER \$16**  
CAULIFLOWER FLORETS, PECORINO, BUTTER, VEGGIE STOCK,  
BLACK PEPPER, PARSLEY (D)

**MEDITERRANEAN MEZZE \$17**  
SEASONAL HUMMUS, MUHAMMARA, BABA GANOUSH, SERVED WITH  
PICKLED VEGGIES, ANCIENT GRAIN CROSTINI, MARKET CRUDITE (V)(GF)(N)  
+ HOUSEMADE PITA \$2

**MUSHROOM CALAMARI \$16**  
OYSTER MUSHROOMS, CALABRIAN AIOLI (V)(GF)

**BURRATA \$16**  
MARKET PERSIMMONS, CANDY CANE BEETS, FOREST FRUIT BALSAMIC,  
BASIL OIL, GRILLED SOURDOUGH (GF)(D)

**JUMBO LUMP "CRAB" CAKE \$15**  
JACKFRUIT, QUINOA-SWEET POTATO CAKE, FENNEL KIMCHI,  
HARISSA TARTARE (V)(GF)

## SIDES

**CHARRED BROCCOLINI \$8**  
SERVED WITH CALABRIAN AIOLI (V)(GF)

**HOUSEMADE POTATO CHIPS \$9**  
TRUFFLE OIL, CHIVES, MALDON SALT

**GRILLED ASPARAGUS \$9**  
WITH EVOO AND SEA SALT (V)(GF)

## SALADS

**AUTUMN HARVEST \$17**  
ARUGULA, SHISO LEAVES, BLOOD ORANGE, SHAVED FENNEL, ROASTED SWEET POTATOES, FETA CRUMBLETS,  
PISTACHIO ZA'ATAR, BLOOD ORANGE-GOLDEN BALSAMIC CITRONETTE (V)(GF)(N) + AVOCADO \$3

**SPICY KALE CAESAR \$16**  
CHIPOTLE MARINATED KALE, CRISPY RED ONIONS, AVOCADO, TOASTED ALMONDS, ALMOND PARMESAN,  
CROUTONS (V)(GF)(N)

**COASTAL CAPRESE \$17**  
CASHW MOZZARELLA, PERSIAN CUCUMBERS, CHERRY TOMATOES, RADISH, SHISO LEAVES, GAZPACHO CREAM,  
EXTRA VIRGIN OLIVE OIL, MICRO BASIL (V)(GF)(N)

## MAINS

**WHOLE ROASTED CAULIFLOWER \$22**  
MARINATED & ROASTED CAULIFLOWER, BUTTERED CAULIFLOWER MASH, POUR OVER PICCATA SAUCE (V)(GF)  
+ FRESH SHAVED BURGUNDY TRUFFLE \$MP

**THE MELROSE BURGER \$19**  
MUSHROOM, MISO, & WILD RICE PATTY, TALEGGIO CHEESE, BABY SPINACH, GARLIC AIOLI, PICKLED RED ONIONS,  
FOCACCIA BUN, HOUSEMADE POTATO CHIPS (D) + SUB VEGAN CHEDDAR \$2

**THE IMPOSTOR \$22**  
IMPOSSIBLE SMASHED BURGER, SHREDDED LETTUCE, CHEDDAR CHEESE, SASSY SAUCE, BRIOCHE BUN,  
HOUSEMADE POTATO CHIPS (V)(D)(S) + SUB VEGAN CHEDDAR \$2

**BAJA FISH TACOS \$19**  
CRISPY BANANA BLOSSOMS, FERMENTED SRIRACHA MAYO, SHREDDED CABBAGE, PICKLED RED ONIONS, MICRO  
CILANTRO, SALSA DE GUADALUPE (V)(GF)

## HANDMADE PASTAS

**LINGUINE AL LIMONE \$21**  
CRISPY ZUCCHINI "NOODLES," LEMON BUTTER, GLUTEN FREE BREAD CRUMBS,  
COASTAL HERBS (V)(GF)  
+ AGED PARMESAN OR VEGAN PARMESAN \$2

**GNOCCCHI IN PROSECCO \$23**  
CRISPY PRICKLY PEAR GNOCCHI, PROSECCO CREAM SAUCE,  
GRILLED ASPARAGUS, CARAMELIZED CHERRY TOMATOES,  
PISTACHIO DUKKAH (V)(GF)(N)

**THE SUN RAVIOLI \$23**  
HOMEMADE VEGAN RAVIOLI, STUFFED WITH LEMON-ZEST TOFU RICOTTA,  
WHITE TRUFFLE SAUCE, VERBENA, PARMESAN (V)(S)  
+ FRESH SHAVED BURGUNDY TRUFFLE \$MP

## STONE OVEN PIZZAS

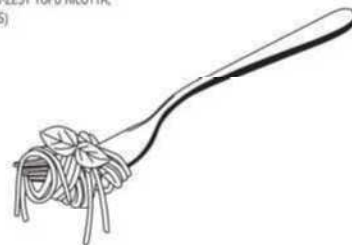
**GOLD MARGHERITA \$21**  
MOZZARELLA, PARMESAN, YELLOW CHERRY TOMATOES,  
MICRO BASIL (D)

**THE BUTCHER IN NERANO \$22**  
ZUCCHINI CREAM, FRIED ZUCCHINI, IMPOSSIBLE POLPETTINE, TOFU  
STRACCATELLA, FRESH BASIL (V)(S)

**GREEN ON GREENS \$22**  
ARUGULA-PESTO, MOZZARELLA, FRESH MARKET GREENS (D)

**WHITE TRUFFLE MUSHROOM \$23**  
MIXED MUSHROOMS, GARLIC CONFIT, MOZZARELLA, ARUGULA,  
WHITE TRUFFLE OIL + FRESH SHAVED BURGUNDY TRUFFLE \$MP

SUB VEGAN MOZZARELLA (D) + \$2  
SUB GLUTEN FREE CRUST (D)(GF) + \$2  
ADD EGG + \$2



## COCKTAILS

### MELROSE MARTINI \$18

BORDIGA OCCITAN GIN OR GREY GOOSE VODKA | COCCHI AMERICANO BIANCO  
CHARRED CASTELVETRANO OLIVES & BRINE

### COMIN' IN HOT \$17

MEZCAL | COCOA LEAF | PLUM-ARBOL SYRUP | LIME

### ITALIAN 'RITA \$17

BLANCO TEQUILA | NONINO | LIME

### EVENING IN THE STUDY \$19

RITTENHOUSE RYE WHISKEY | ROOBIOS TIZANE | MARIA DEL MONTE AMARO

### AMALFI COAST \$19

FUTURE GIN | COCCHI VERMOUTH DI TORINO | MELETTI | CAMPARI

### LOVE TRIANGLE \$19

YUJ BAAL MEZCAL | LUSTAU AMONTILLADO SHERRY | COCCHI EXTRA DRY VERMOUETH  
SERVED WITH 3 YR AGED GOUDA

### IN THE TROPICS \$17

BOMBAY SAPPHIRE GIN | BANANA COCONUT SYRUP | LIME | GINGER ALE

### GLORIA'S DAQUIRI \$17

WHITE RUM | GRAPEFRUIT JUICE | LIME | LEOPOLD MARASCHINO | FRAMBOISE VINGEGAR | SIMPLE SYRUP

### HIT REFRESH \$18

CAZADORES BLANCO TEQUILA | MEZCAL | MELON JUICE | COCCHI ROSA | LIME | SIMPLE SYRUP | SALT

## MOCKTAILS

### COOL AS A CUCUMBER \$12

PERSIAN CUCUMBER JUICE | SPARKLING NA WHITE WINE

### ZERO PROOF PALOMA \$14

SEEDLIP CITRUS SPIRIT | GRAPEFRUIT JUICE | LIME | SODA WATER | SIMPLE SYRUP

### MEDITERRANEAN SPRITZ \$11

SAN PELLEGRINO CHINOTTO SODA | FEVER TREE TONIC

## BY THE GLASS

### CHAMPAGNE

IER CRU BRUT J. LASSALLE, CHAMPAGNE, FRANCE NV \$24 | \$96

### SPARKLING

CHENIN BLANC DAMIEN MOYER EXTRA BRUT CREMANT, FRANCE NV \$17 | \$68

BLANC DE BLANC BUTCHERS DAUGHTER SAUCY BUBBLES, WASHINGTON, NV \$15 | \$60

BRUT ROSE OF MALBEC BUEYES, ARGENTINA, NV \$15 | \$60

LAMBRUSCO DI SORBARA BRUNO ZANASI, ITALY, '20 \$16 | \$64

### WHITE

SAUVIGNON BLANC BUTCHERS SASSY WHITE CHILE '21 \$14 | \$56

ALBARINO OS DUNARES, SPAIN, '20 \$15 | \$60

VERDELHO ACCENTI VINEYARDS, CALIFORNIA '21 \$14 | \$56

CHENIN BLANC FANATIC WINE COMPANY, CALIFORNIA '21 \$15 | \$60

CHARDONNAY THOMAS LABILLE, FRANCE '20 \$17 | \$68

### ROSE

CINSAULT BUTCHER'S DAUGHTER, SEXY ROSE, CALIFORNIA '21 \$14 | \$56

BOMBINO NERO MASSERIA FURFANTE, ITALY '20 \$15 | \$60

### ORANGE

SAUVIGNON BLANC KOBAL ROOTS, SLOVENIA '21 \$15 | \$60

ZILAVKA VINARIJA SKEGRO, BOSNIA '21 \$16 | \$64

### RED

CAB FRANC INO IS PITUKU CARBONIC (CHILLED), CHILE '21 \$15 | \$60

PINOT NOIR LE AMIS BUTCHER'S SULTRY RED, CALIFORNIA '21 \$15 | \$60

XINOMAVRO THYMIPOULOS YOUNG VINES, GREECE '20 \$15 | \$60

TEMPRANILLO MALCARACTER, SPAIN '20 \$16 | \$64

NEBBIOLO CASTELLO DI VERDUINO, ITALY '20 \$18 | \$72

## BEER

### DRAFT \$8

BAD HOMBRE BAJA LAGER BOOMTOWN | 4.8% ABV

RELAX HAZY IPA OFFSHOOT BEER COMPANY | 6.8% ABV

SEAFARER KOLSCH 3 WEAVERS | 4.8% ABV

GREENSLEEVES PILSNER CROWN & HOPS | 5% ABV

JIANT HARD KOMBUCHA ROTATING | 4.5% ABV

### BOTTLES + CANS

AMERICAN LAGER GILLY'S | 4.7% ABV \$7

WHITE RASCAL BELGIAN WHITE ALE AVERY | 5.6% ABV \$8

CITRAHOLIC IPA BEACHWOOD | 7.1% ABV \$11

SUN TRAP SESSION SOUR ALE THREE WEAVERS | 4.5% ABV \$8

HIBISCUS BLUEBERRY CIDER SHORELINE | 6.1% \$9

HARVEST APPLE CIDER JULIEN CIDER | 6.9% ABV \$8