

Meeting Date: March 7 or March 9

APPLICANT INFORMATION:

Name of applicant(s): 45 Mercer Restaurant LLC

Trade name (DBA): TBD

Premises address: 45 Mercer Street

Cross Streets and other addresses used for building/premise: Broome / Grand

CONTACT INFORMATION:

Principal(s) Name(s): Curt Huegel, Host RG 45, LLC

Office or Home Address: [REDACTED]

City, State, Zip: New York, NY 10001

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: Peachy Mercer LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
Curt Huegel, Host RG 45, LLC	See Addendum

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
Restaurant and bar serving breakfast, lunch, and dinner and serving an elevated contemporary American menu.

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 : Method of Operation Change

If upgrade, alteration, or transfer, please describe specific nature of changes:
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

Licensee seeks to add an additional bar in a private room in the rear of the premises, add an additional restroom, and change its hours of operation to 8:00am to 2:00am daily.

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

n/a

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: _____

Serial No. 1262152, issued July 21, 2012, expires June 30, 2024

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:

n/a

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: 5 (inc ground) Year Built : 1868

Describe neighboring buildings: Mixed (Res/Com)

Zoning Designation: Mixed Residential & Commercial Buildings, M1-5/R7X

Zoning Overlay or Special Designation (applicable) SoHo-Cast Iron Historic Distric

Block and Lot Number: Block 474/ Lot 18

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 Existing roadbed seating under Open Restaurants

What is the proposed Occupancy? 72

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? 72

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 n/a

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: * Name Change Only

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? Approximately 2,800

If more than one floor, please specify square footage by floors: 1500 (ground floor) / 1300 (cellar)

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

Roadbed seating is approximately 200 square feet in size

If more than one floor, what is the access between floors? Stairs (cellar not for patron use)

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

Is there access to other parts of the building? no yes, explain: common corridors to lobby and elevator

OVERALL SEATING INFORMATION:

Total number of tables? 22 Total table seats? 40

Total number of bars? 2 Total bar seats? 16

Total number of "other" seats? n/a please explain: n/a

Total OVERALL number of seats in Premises: 56

BARS:

How many ^{*}stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 16

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

Any food counters? no yes, describe: n/a

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?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
8am to 2am 8am to 2am 8am to 2am 8am to 2am 8am to 2am 8am to 2am 8am to 2am

Will the business employ a manager? ___ no yes, name / experience if known : Clodagh Culkin
(current manager)

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 : n/a

Will you have TV's ? no ___ yes (how many?) _____

Type of MUSIC / ENTERTAINMENT: ___ Live Music ___ Live DJ ___ Juke Box Recorded Music

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: _____

Soundproofing was installed in 2012 at time of initial construction

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)

Staff member will be dedicated to monitor and disburse crowds, if any

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

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: n/a

Name of School / Church: _____

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: Clodagh Culkin Phone: [REDACTED]

Address: 45 Mercer Street, New York, New York

Email : [REDACTED]

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name Curt Huegel

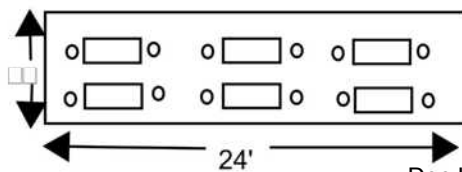
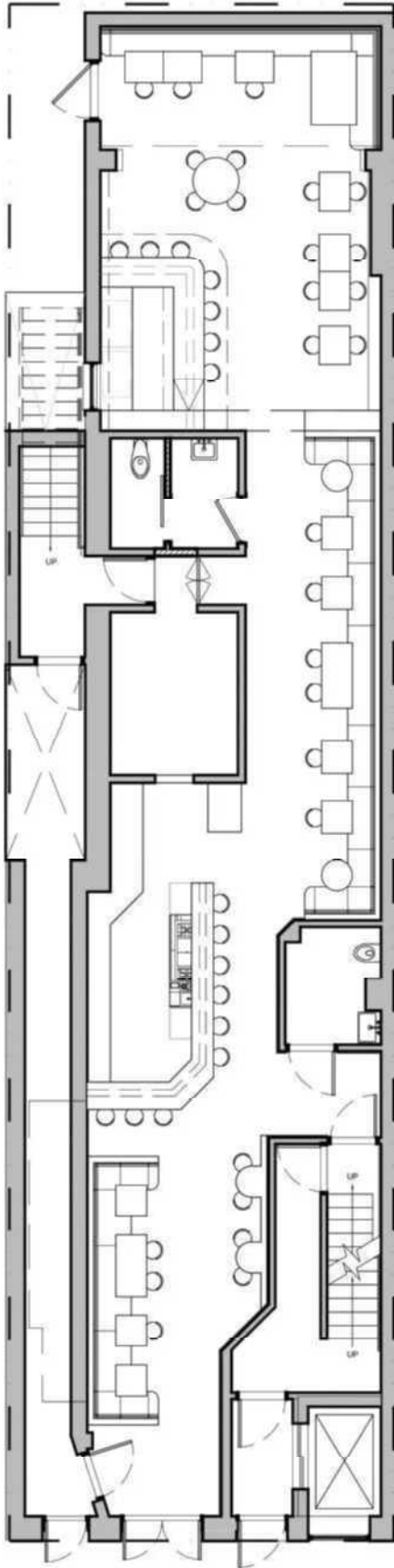
Title Principal

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.

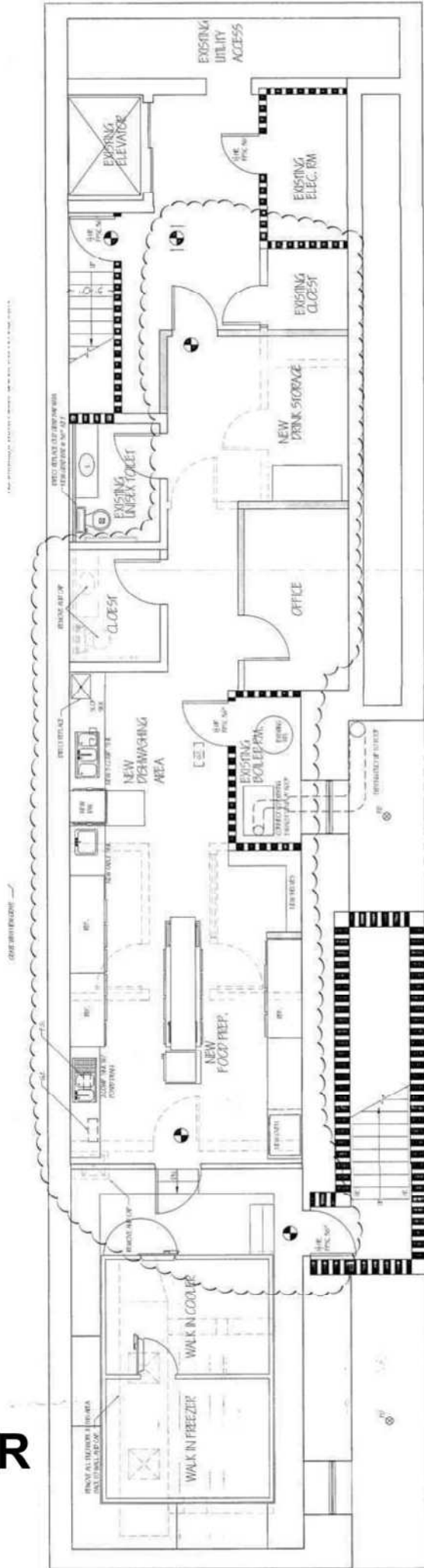


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COMMUNITY BOARD 2 APPLICATION FOR A STATE LIQUOR AUTHORITY LICENSE ADDENDUM FOR OUTDOOR SEATING

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: Mercer Restaurant LLC

Address of Premises: 45 Mercer Street

Sidewalk café 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 sidewalk café: to .

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):

6 tables and 12 seats on Mercer Street

 tables and seats on Street

Hours of roadbed: 8:00am to 10:00pm.

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): none

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: Electric heaters during cold months

MENU

Breakfast / Lunch

Classic French Omelette au Formage - gruyere cheese, chervil herb, chives, brushed with clarified butter. \$14

Eggs in a Basket - quiche shells or Puff pastry filled with melted Spanish Manchego Cheese, Free Range eggs sunny side up, toasted Smoked Paprika, herb de provance, topped with Crispy Spanish Jamon. \$16

Galli Breakfast Sandwich - cage free Fried eggs, thin crispy slices of garlic, southern spanish coast Salmorejo coulis, topped with perfectly aged Northern Italian Prossuitto, on a French round / Croissant. \$18

Japanese style Souflee Pancakes - mixed Berry & mint Compote, refined powdered sugar \$14

Roasted Yemen Apple Gallet Tartin - topped with toasted cinnamin dust & house made caramel folded cream. \$15

Share Plates:

Charred Asparagus, formage fondu on a bed of Ceviche de Tomate, topped with crispy Ham & house made pickled lilac onions. \$21

Charred Brussel sprouts - dehydrated cranberries, toasted spiced walnuts, house cured bacon lardon, herb de provance, topped with a Blackberry balsamic glaze. \$14

The Devils Eggs - 5 spice herbed crusted fried egg white, toasted smokey espellete pepper, topped with baby dill & Crispy spanish jamon. \$21

Fried Chicken Skins - topped with house made Hot Honey & Fresh Thyme. \$18

Duck Confit Tostada - 8hr shredded duck, blue maiz tostada, crisp baby raddishes, house made queso fresco, topped with cilantro lime horseraddish crema, house made pickled lilac onions. \$25

Spicy Avocado & Roasted herbed Tomato Tartar - with crisp raddishes, lilac onions, topped with house made spicy olive oil & served with house made Sumac dusted Plantain chips. \$16

Pulpo a la Gallega - Roasted garlic & mix herbed smashed potatos, spanish chorizo, on a bed of salmorejo & splash of EVOO. \$16

Charcuterie Board - Mix of Cured Meats, Cheeses, olives, jams, mustards. \$28

Ensaladas:

Soho Frisee - crisp, refreshing french baby frisee, crisp apple slices, house made smoked bacon lardon, house made french round smoked cumin croutons, topped with a Champagne Vinnagrette. \$18

Plates:

Duck Frites - served with roasted garlic & herbed baby potatoes deep fried in Duck Fat. Topped with a Roasted Cherry onglaze. \$33

Duck Confit Ragu Buccatini - 15hr slow brassed ragu, topped with house made Duck Chicharon & mix herbed Ricotta. \$36

Galli Wood Smoked Burger - Speacial House Blend, delicate sauteed onions, Roasted mix herbed tomatoes, roasted garlic, Roasemary & Thyme Remoulade, topped with creamy Brie Cheese, on a toasted & Smoked French Round. \$26

All White Everything - wood fire Halibut / Cod, smoked sun choke puree, white tipped asparagus, with charred lemon burr blanc. \$34

Morrocan Spiced Lemon Chicken with Zaffron Orzo - dried cranberries, Toasted Cumin Spiced Nuts, cilantro leaves, served with a Cocont Curry coulis. \$32

Pizzas:

Buffalo Margarita - Fresh house made Buffalo Mozz, Roasted Tomatoe sauce, Fresh Organic Basil. \$14

Prosuitto & Roasted Figs - mix herbed Ricotta, crisp arugula. \$18



