

Noho Cultural Society Inc.  
Zero Bond  
0 Bond Street  
a/k/a 670 Broadway, New York, NY 10012  
Application for Permission to Make Alterations  
Application for Change in Method of Operations

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Manhattan Community Board 2  
3 Washington Square Village  
New York, New York 10012  
March Liquor Licensing Committee Meeting

#### CB2 Questionnaire

- Current and Proposed Floor Plan
- Menu
- Photographs
- Area Survey and Proximity Report

**BERNSTEIN REDO & SAVITSKY, P.C.**  
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New York, NY 10036  
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## 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 month's 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)



**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 : Change in Method

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

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

Alteration application to update the layout of the 6th floor including exterior seating. The change in method is to

add DJ's (up to 12x a year) to the approved method of operation

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: \_\_\_\_\_

Noho Cultural Society Inc. d/b/a Zero Bond (#1307607) Expiration: 7/31/2024

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:

## 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:

Commercial, Industrial, Residential

Zoning Designation: M1-5B

Zoning Overlay or Special Designation (applicable) n/a

Block and Lot Number: 530 / 1

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 : n/a

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 Rooftop

What is the proposed Occupancy? 450

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? 450

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

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: \_\_\_\_\_)

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? Approximately 17,112 SF

If more than one floor, please specify square footage by floors: 4th: 3500 SF, 5th: 10,000 SF, 6th: 1,464 SF (6th floor indoor only)

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

Rooftop with 10 tables, 36 seats; 2,148 SF

If more than one floor, what is the access between floors? Stairs and elevator

How many entrances are there? 1 How many exits? 3 How many bathrooms? 4

Is there access to other parts of the building?  no  yes, explain: \_\_\_\_\_

## OVERALL SEATING INFORMATION:

Total number of tables? 61 Total table seats? 220

Total number of bars? 3 Total bar seats? 25

Total number of "other" seats? 50 please explain: 1 counter, 8 counter stools; 42 additional lounge seats

Total OVERALL number of seats in Premises: 294

## BARS:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 3 Seats 25

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

Any food counters?  no  yes, describe: omakase bar, 8 counter stools

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

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

4th floor stand-up: 26' straight with 10 bar stools; 5th floor stand-up: 29' circular, with 8 bar stools. 6th floor stand-up: 30' square with 7 bar stools

\* 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: Members Club

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

4th floor close by 1am Sunday to Wednesday

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

Will there be security personnel?  no  yes( if yes, what nights and how many?) After 10pm

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? n/a

Please describe your sound system and sound proofing: Existing sound proofing in place

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)

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 1/2 " x 11").***

Indicate the distance in feet from the proposed premise:

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: \_\_\_\_\_ Phone: \_\_\_\_\_

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

Email : \_\_\_\_\_

Application submitted on  
behalf of the applicant by:

*Donald Bernstein*

\_\_\_\_\_  
Signature

Print or Type Name Donald M. Bernstein

Title Attorney

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



Noho Cultural Society Inc.  
 4th Floor Plan - No Changes  
 13 tables, 44 seats  
 20 additional lounge seats  
 1 stand-up bar, 10 bar stools

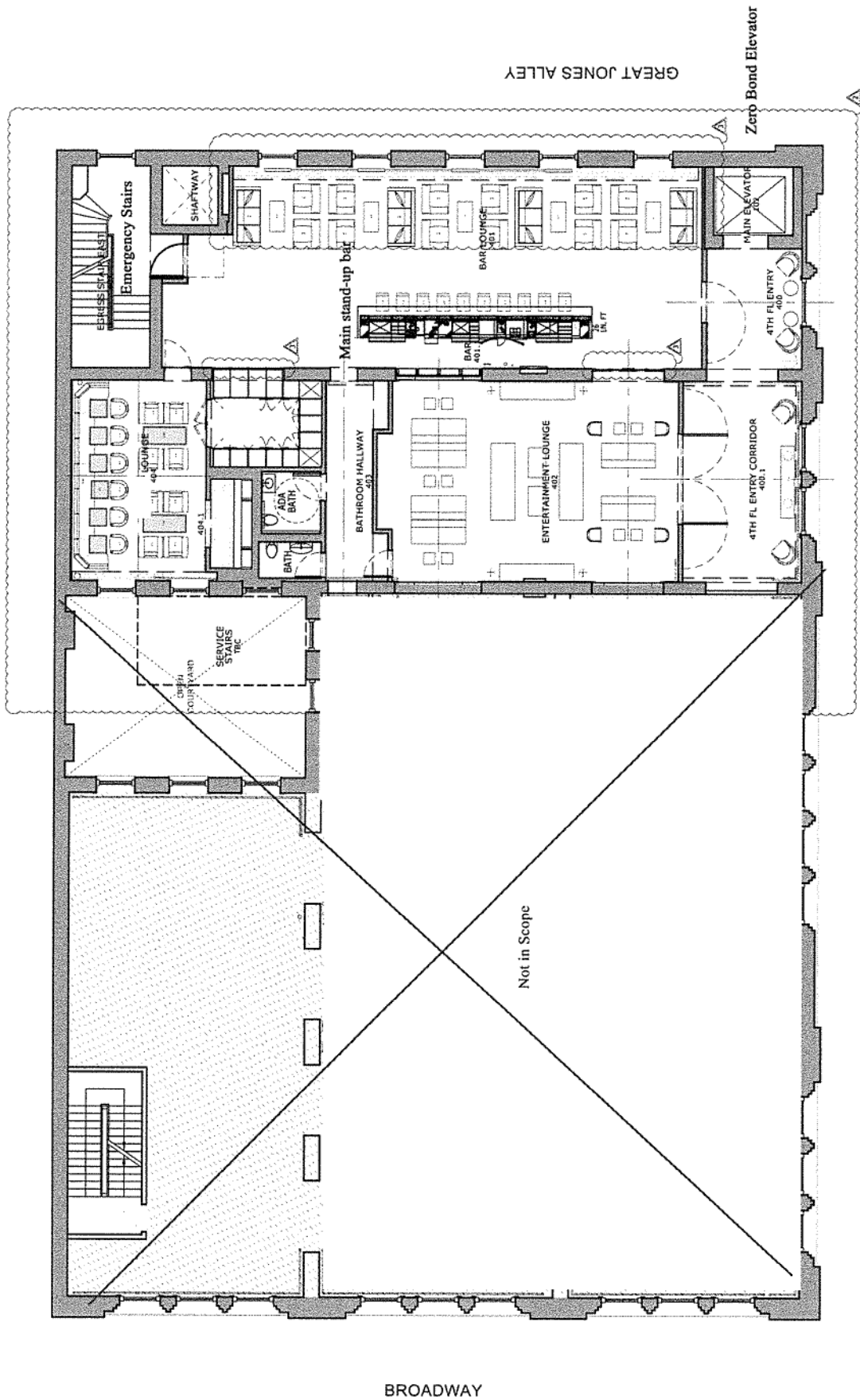
FOR DESIGN INTENT ONLY

DRAWING # 103.10

4TH FLOOR FURNITURE PLAN  
 SCALE: 3/32" = 1'-0"

SOFFIELD STUDIO  
 12 APRIL 2019

ZERO BOND  
 NEW YORK, NEW YORK



BOND STREET  
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BROADWAY

- Noho Cultural Society Inc.
- 5th Floor Plan - No Changes
- 42 tables, 154 seats
- 1 counter, 8 counter seats
- 22 additional lounge seats
- 1 stand-up bar, 8 bar stools

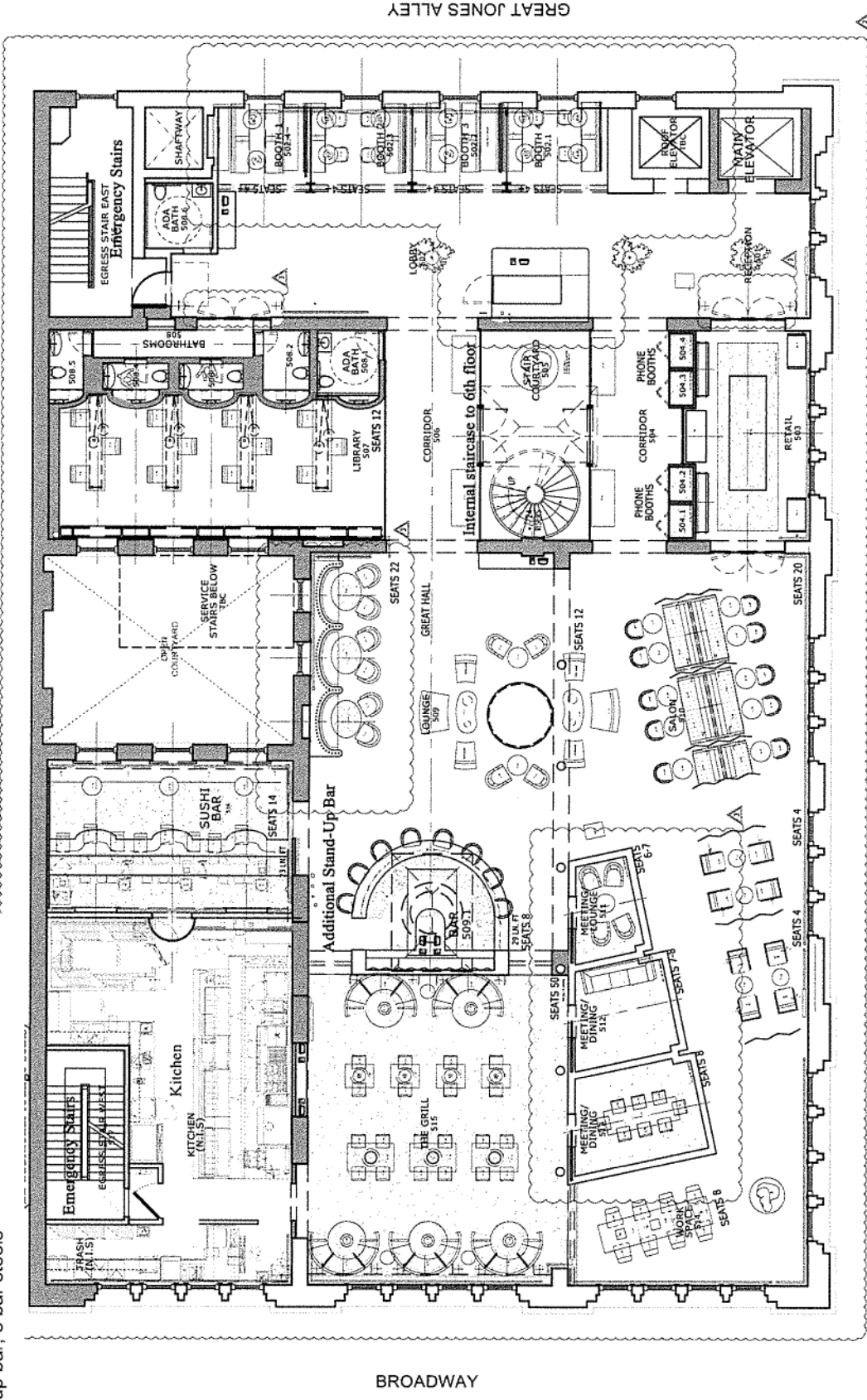
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DRAWING # 103.20

SCALE: 3/32" = 1'-0"

STUDIO SOFIELD  
12 APRIL 2019

ZERO BOND  
NEW YORK, NEW YORK

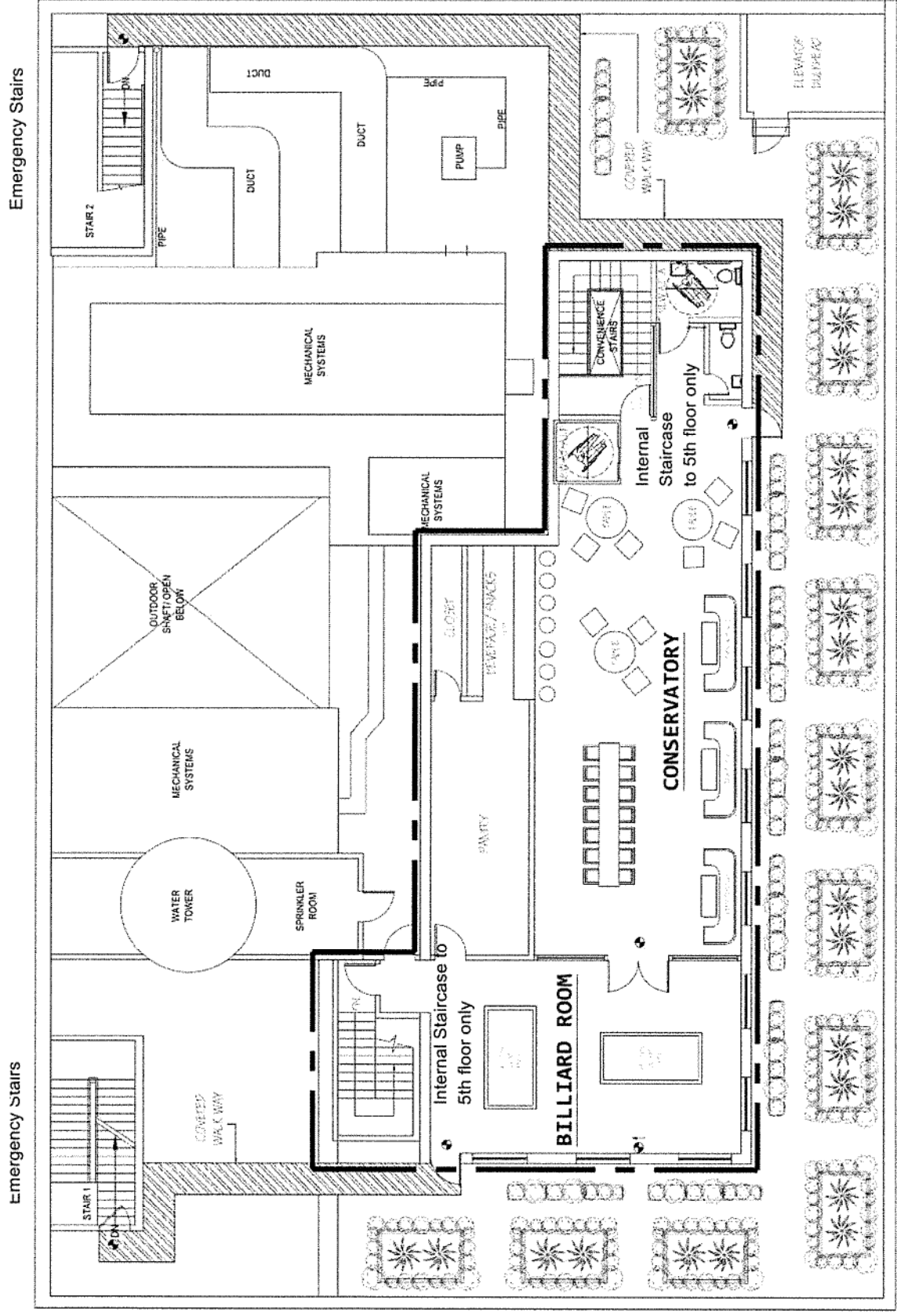


BOND STREET

BROADWAY

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Noho Cultural Society Inc.  
 6th Floor Current Plan  
 7 tables, 50 seats  
 1 stand-up bar, 7 bar stools



**BOND STREET**

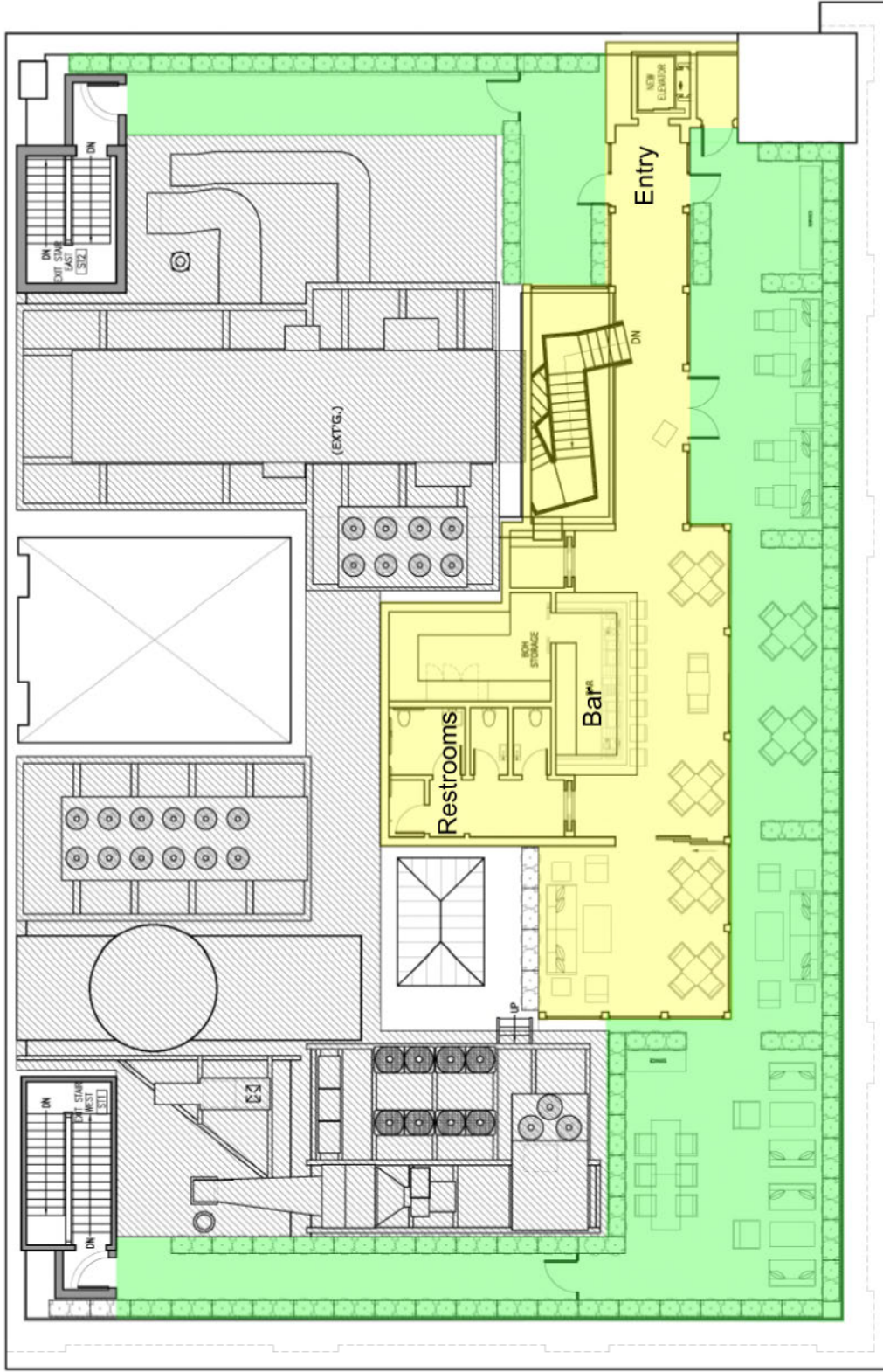
MEETING WALL  
 16' x 6'  
 40 SEATING

Noho Cultural Society Inc.  
 6th floor proposed  
 Interior:  
 6 tables, 22 seats  
 1 stand-up bar, 7 bar stools

Exterior:  
 10 tables, 36 seats

FOR DESIGN INTENT ONLY

■ INTERIOR SPACE / COVERED  
 ■ EXTERIOR SPACE / UNCOVERED



DRAWING #

ROOF FURNITURE PLAN  
 SCALE: 3/32" = 1'-0"

STUDIO SOFIELD  
 10 FEBRUARY 2023

ZERO BOND  
 NEW YORK, NEW YORK



## SPICY TUNA ROLL

*Pickled Radish 20*

## OSHINKO ROLL

*Braised Mushroom, Pickled Carrots*

*Pickled Ginger 22*

## TORO SCALLION ROLL

*Pickled Radish 24*

## AMBERJACK SASHIMI

*Yuzu-Chili Vinegar, Shio Kombu*

*Crispy Shallots, Micro Greens 27*

## SHRIMP TEMPURA FUTOMAKI

*Spicy Tuna, Crab Stick*

*Yuzu Tobiko, Cucumber 34*

## TUNA NIGIRI

*Toro, Marinated Tuna 34*

## PORK BELLY & UNAGI ROLL

*Cabbage, Pickled Chiles,*

*Pickled Ginger, Avocado 38*

## CHEF'S SELECTION SASHIMI 6PCS

*Fluke, Snapper, King Salmon 50*

## UNI 4PCS

*Hokkaido, Santa Barbara 68*

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## STARTERS

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### HOMEMADE BREAD

Assorted Butter 9

### BABY GEM LETTUCE (VE)

Spicy Peanut Butter, Avocado 16

### MEDITERRANEAN CHOPPED SALAD (VE)

Mixed Greens, Chickpeas, Tri-Colored Pepper,  
Cucumber, Cherry Tomato, Red Onion,  
Olives, Red Wine Vinaigrette 19

### SHIITAKE MUSHROOM COCONUT SOUP

Kumamoto Oyster 25  
add Petrossian Kaluga Caviar 38

### SEAFOOD CEVICHE

Lobster, Stone Crab, Shrimp,  
Tapioca, Celery, Granny Smith  
Apple, Ginger 38

### BLUEFIN TUNA TARTARE

Ginger Dressing,  
Taro Chips 28

### PARMESAN SPAGHETTI

Reggiano Sauce 18  
add Petrossian Kaluga Caviar 38  
add Winter Black Truffle 48

### SEAFOOD BALCONY

Lobster Tail, Shrimp Cocktail,  
Crab Claws, Oysters  
165

### PETROSSIAN CAVIAR SERVICE

Royal Kaluga or  
Special Reserve Ossetra  
195

### TOMAHAWK RIBEYE 38oz

Roasted Seasonal  
Vegetables  
205

### KATSU SANDO 8oz

Snow Aged A5, Housemade Milk  
Bread, Japanese Barbecue Sauce  
200

### JAPANESE A5 WAGYU SNOW AGED

Maitake Mushroom  
30 / oz

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## ENTRÉES

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### ROASTED CAULIFLOWER (VE)

Tahini, Turmeric, Pistachio, Quinoa 18

### RIGATONI (V)

Mint Pistachio Pesto 24

### ZERO BOND BURGER

Smoked Tomato, White Cheddar,  
French Fries, Onion Rings 25

### ORGANIC ROASTED CHICKEN

Braised Sunchoke, Celery,  
Chestnut 28

### MUSCOVY DUCK BREAST

Duck Leg Confit, Potato Gratin,  
Pineapple Ginger Sauce 39

### CARBONARA BUCATINI

Iberico Pork, Pecorino Romano 32

### WILD ALASKAN SALMON

Ginger Braised Bok Choy,  
Shiso Sauce 34

### WILD ALASKAN HALIBUT

Chorizo Braised White Beans,  
Saffron Sauce 45

### STEAK FRITES 12oz

Black Angus NY Strip, Carmelized Onion,  
Red Wine Shallot Reduction, French Fries 49

### PARMESAN CRUSTED BERKSHIRE PORK CHOP

Celery, Sweet and Sour Apple Tatin,  
Maple Bourbon Reduction 45

### DOVER SOLE

Sweet English Peas Fricasse 75

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## SIDES 14

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GRILLED BROCCOLINI

BRAISED BABY BOK CHOY

ROASTED MAITAKE MUSHROOM

EXECUTIVE CHEF RICHARD FARNABE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# Lunch

## Daily Lunch Special

Soup of the Day with Choice of Salad or Sandwich



### Starters

BlueFin Tuna Tartare <i>Ginger, Taro Crisps</i>	28
Artichoke & White Bean Salad <i>(VE) Crispy Artichoke, White Beans, Herb Dressing</i>	17
Kale Brussels Sprout Salad <i>(V) Shaved Parmesan, Sherry-Mustard Dressing</i>	18
Mediterranean Chopped Salad <i>(VE) Mixed Greens, Chickpea, Tri-Colored Pepper, Cucumber, Cherry Tomato, Red Onion, Olives, Red Wine Vinaigrette</i>	19
<i>Add Chicken 10 Add Salmon 4oz 10   8oz 20 Add Shrimp 14</i>	

### Pizzas

Margherita <i>(V) Tomato, Basil, Mozzarella</i>	18
Soppressata <i>Spicy Salami, Tomato, Mozzarella</i>	20
Bianca <i>Wild Mushroom, Ricotta Cheese, Pickled Spring Onion</i>	29
<i>Add Mushrooms 3 Add Ground Sausage 3 Add Prosciutto 4</i>	

### Sandwiches & Plates

Veggie Burger <i>(VE) Pickled Avocado, Tarragon Dressing</i>	20
Chicken BLT <i>7 Grain Bread, Avocado, Bacon, Lettuce, Tomato, Chipotle Aioli, French Fries</i>	22
Crispy Maitake Mushroom Pita Bread <i>(VE) Pine Nuts Puree, Avocado, Chili Oil</i>	22
Rigatoni <i>(V) Mint Pistachio Pesto, Parmesan Cheese</i>	24
Zero Bond Burger <i>Special Blend, Smoked Tomato Marmalade, White Cheddar, Onion Ring, French Fries</i>	25
Chicken Paillard <i>Oven Roasted Tomato, Frisée Salad, Shaved Parmesan</i>	28
Orecchiette Bolognese <i>Beef &amp; Veal Ragu, Parmesan Cheese</i>	30
Wild Alaskan Salmon <i>Ginger Braised Bok Choy, Shiso</i>	34
Wagyu Skirt Steak <i>Grilled Broccoli, Maitake Mushroom, Black Peppercorn Reduction</i>	49

## Sushi Nigiri & Rolls

Cucumber & Eel <i>Smoked Japanese Unagi</i>	18
Oshinko <i>Braised Mushroom, Pickled Carrots, Pickled Ginger, Cucumber, Shiso</i>	22
Toro & Scallion Roll <i>Pickled Radish</i>	24
Tuna Nigiri 4pcs <i>Fatty Tuna, Marinated Tuna</i>	38

# Dinner

## Petrossian Caviar Service

Royal Kaluga or Special Reserve Ossetra 195

### Starters

Minestrone Soup (VE) <i>Carrots, Celery, Tomato, Cannellini Beans, Macaroni</i>	14
Cheese & Charcuterie Board <i>Chef's Selection</i>	20
Black Truffle Artichoke Dip (V) <i>Artichoke Heart, Mascarpone, Parmesan, Tortilla Chips</i>	21
Sashimi & Crispy Rice <i>Bluefin Tuna, Chipotle Mayonnaise, Honey Soy</i>	24
Bluefin Tuna Tartare <i>Ginger, Taro Crisps</i>	28
Seafood Paella Rolls <i>Lobster, Stone Crab, Shrimp, Saffron Aioli</i>	27
Petrossian Grilled Cheese <i>Smoked Salmon, Ossetra Caviar</i>	38

### Salads & Vegetables

Bibb Lettuce & Watercress Salad (VE) <i>Broccoli, Watermelon Radishes, Ginger Dressing</i>	17
Artichoke & White Bean Salad (VE) <i>Crispy Artichoke, White Beans, Herb Dressing</i>	17
Kale Brussels Sprout Salad (V) <i>Shaved Parmesan, Sherry-Mustard Dressing</i>	18
Mediterranean Chopped Salad (VE) <i>Mixed Greens, Chickpea, Tri-Colored Peppers, Cucumber, Cherry Tomato, Red Onions, Olives, Red Wine Vinaigrette</i>	19
<i>Add Chicken 10 Add Salmon 4oz 10 8oz 20 Add Shrimp 14</i>	
Roasted Cauliflower (VE) <i>Tahini, Turmeric, Pistachio, Quinoa</i>	18

### Pastas

Rigatoni (V) <i>Mint Pistachio Pesto, Parmesan Cheese</i>	24
Orecchiette Bolognese <i>Beef &amp; Veal Ragù, Parmesan Cheese</i>	30
Lumache <i>Rock Shrimp, Fra di Diavolo</i>	32

### Pizzas

Margherita (V) <i>Tomato, Basil, Mozzarella</i>	18
Soppressata <i>Spicy Salami, Tomato, Mozzarella</i>	20
Bianca (V) <i>Wild Mushroom, Ricotta Cheese, Pickled Onions</i>	29
<i>Add Mushrooms 3 Add Ground Sausage 3 Add Prosciutto 4</i>	

### Sandwiches & Plates

Veggie Burger (VE) <i>Pickled Avocado, Tarragon Dressing, French Fries</i>	20
Zero Bond Burger <i>Special Blend, Smoked Tomato Marmalade, White Cheddar, Onion Rings, French Fries</i>	25
Chicken Paillard <i>Oven Roasted Tomato, Frisée Salad, Shaved Parmesan</i>	28
Wild Alaskan Salmon <i>Ginger Braised Bok Choy, Shiso</i>	34
Grilled Swordfish <i>celeriac, baby leeks, wild mushroom puree</i>	34
Steak Frites <i>Black Angus NY Strip, Red Wine Shallot Reduction, French Fries</i>	49
Wagyu Skirt Steak <i>Grilled Broccoli, Maitake Mushroom, Black Peppercorn Reduction</i>	49

### Sides 14

Grilled Broccoli | Braised Baby Bok Choy | Roasted Maitake Mushroom

### Sushi Nigiri & Rolls

Spicy Tuna <i>Pickled Radish</i>	20
Oshinko <i>Cucumber, Braised Mushroom, Pickled Ginger, Pickled Carrots, Shiso</i>	22
Toro Scallion Roll <i>Pickled Radish</i>	24
Amberjack Sashimi <i>Yuzu-Chilli Vinegar, Shio Kombu, Crispy Shallots, Micro Greens</i>	27
Shrimp Tempura Futomaki <i>Spicy Tuna, Crab Stick, Yuzu Tobiko, Cucumber</i>	34
Tuna Nigiri <i>4pcs Fatty Tuna, Marinated Tuna</i>	38
Pork Belly & Unagi Roll <i>Cabbage, Pickled Chiles, Pickled Ginger, Avocado</i>	38
Chef Selection <i>6pcs Fluke, Sea Bream, King Salmon</i>	50
Uni <i>4pcs Hokkaido, Santa Barbara</i>	68



# Standard

Noho Margarita <i>Olmecca Los Altos Tequila, Chili Infused Cointreau Blend, Topo Chico, Citric, Cucumber Ice</i>	18
Bond Old Fashion <i>George Dickel Rye, UME Plum Liqueur, Shiso Bitters, Angostura, Tart Cherry &amp; Salted Plum Sake Reduction</i>	18
La Bohemia <i>Del Maguey Vida Mezcal, Pineapple, Habañero, Lime, Angostura, Saffron Flower</i>	18
12 Carats <i>Grey Goose Vodka, Dry Sake, Citric Adjusted Pamplemousse, Makrut Leaf</i>	19

# Warm Delights

Green Tea Toddy <i>Toki Japanese Whisky, Peach Reduction, Lemon, Citrus Bitters</i>	19
Chai Tea Hot Chocolate <i>Tepezan Anejo Tequila, Hibiscus Reduction, Chai Tea, Lemon, Mexican Chocolate Bitters</i>	22

# Elegant

Leave Me (High & Dry) <i>Botanist Gin, St Germain, Campari, Blood Orange, Citrus Bitters</i>	18
Harvest Moon <i>American Harvest Vodka, Pomelo Oil, Rosemary, Fig, Lychee, Lemon, Cranberry</i>	18
Brown Butter Sage French 75 <i>Remy Martin 1738 Cognac, Brown Butter Wash, Sage Reduction Lemon, Champagne</i>	22
Hit List <i>Hornitos Reposado Tequila, Shishito, Aperol, Saffron Lime, Pear, Chili Tincture, Psychauds</i>	20
Cacao Monte Carlo <i>Toki Japanese Whisky, Cacao Benedictine, Angostura</i>	19
Fortune 500 <i>Tepezan Reposado Tequila, Madre Black Mezcal, Mango, Lychee, Lemon</i>	22
Trillionaire <i>Makers Mark Bourbon, Aperol, Dried Chili, Blood Orange, Egg White, Lemon, Sage</i>	20

## After Dinner

Gatsby	20
<i>Cazadores Cristalino Tequila, Italicas Creme de Cacao, Lime Leaf, Matcha, Lime</i>	
Carajillo	16
<i>Licor 43, Espresso</i>	
Amaro & Digestifs	
<i>Amaro Caffo Vecchio Del Capo</i>	16
<i>Amaro Nonino Quintessentia</i>	20
<i>Amaro Montenegro</i>	17
<i>Caffo Sambuca Scolare</i>	16
<i>Chartreuse Green</i>	22
<i>Chartreuse Yellow</i>	22
<i>Chartreuse Yellow V.E.P.</i>	42
<i>Cynar</i>	18
<i>Fernet Branca</i>	18
<i>Grand Marnier</i>	18
<i>Pernod Absinthe</i>	20

## Non-Alcoholic

Saffron & Passion Fruit Mule	12
<i>Saffron Saffron &amp; Passion Fruit Elixir; Ginger, Lime, Club Soda</i>	
Lychee & Tonic	12
<i>Lychee, Lemon, Organic Cane, Mediterranean Tonic</i>	

## Beer

Stella Artois	9
<i>Pilsner; Belgium 5.2% alc</i>	
Estrella Jalisco	9
<i>Lager, Mexico 4.5% alc</i>	
Sunday Light & Tight	9
<i>Lager, Brooklyn, NY 3.8% alc</i>	
Other Half Forever Ever (16oz)	12
<i>IPA, Brooklyn, NY 5% alc</i>	
Echigo Lager (17oz)	14
<i>Lager, Japan 5% alc</i>	
Athletic Upside Dawn (Non-Alcoholic)	7
<i>Golden Ale, Stratford, CT</i>	

## By The Glass

<b>Sparkling</b>	
Cremant D'Alsace, Pierre Sparr, Brut Réserve, Alsace, FR NV	19
Champagne, Perrier-Jouët, Grand Brut, Épernay, Champagne, FR NV	28
Champagne, Lanson, Black Label Brut, Reims, Champagne, FR NV	32
Rosé Champagne, Champagne Lombard, Brut Rosé, Épernay, Champagne, FR NV	34
<b>White</b>	
Vermentino Bianco, Terenzuola, Liguria, IT 2021	17
Grüner Veltliner, Leth, Ried, Steingrund, Wagram, AT 2020	19
Sauvignon Blanc, Isabelle & Pierre Clément, Menetou-Salon, Loire Valley, FR 2021	24
Chardonnay, Domaine Laroche, Saint Martin, Chablis, Burgundy, FR 2021	25
Chardonnay, Jordan Vineyards, Russian River Valley, CA USA 2019	26
<b>Rosé</b>	
Grenache, Rumor, Côtes de Provence, FR 2020	22
<b>Red</b>	
Pinot Noir, Ponzi Vineyards, Tivola Vineyard, Willamette Valley, OR 2019	25
Pinot Noir, David Moreau, 1er Cru, Clos des Moanches, Burgundy, FR 2020	35
Nerello Mascalese+, Benanti, Etna Rosso, Sicily, IT 2019	24
Sangiovese+, Prelus, Prile, Tuscany, IT 2015	32
Cabernet Sauvignon+, Château Tronquoy-Lalande, Saint-Esèphe, Bordeaux, FR 2011	34
Cabernet Sauvignon+, Harvey & Harriet, San Luis Obispo, CA 2020	30

# Late Night

## Starters

Black Truffle Artichoke Dip <i>(V) Artichoke Heart, Mascarpone, Parmesan, Tortilla Chips</i>	21
BlueFin Tuna Tartare <i>Ginger, Taro Crisps</i>	28

## Sushi Nigiri & Rolls

Spicy Tuna <i>Pickled Radish</i>	20
Toro Scallion Roll <i>Pickled Radish</i>	24
Shrimp Tempura Futomaki <i>Spicy Tuna, Crab Stick, Yuzu Tobiko, Cucumber</i>	34

## Pizzas

Margherita <i>(V) Tomato, Basil, Mozzarella</i>	18
Soppressata <i>Spicy Salami, Tomato, Mozzarella</i>	20
Bianca <i>(V) Wild Mushroom, Ricotta Cheese, Pickled Onions</i>	29
<i>Add Mushrooms 3 ADD Ground Sausage 3 ADD Prosciutto 4</i>	

## Mains

Veggie Burger <i>(Ve) Pickled Avocado, Tarragon Dressing, French Fries</i>	20
Zero Bond Burger <i>Special Blend, Smoked Tomato, White Cheddar, Onion Rings, French Fries</i>	25
Chicken Paillard <i>Oven Roasted Tomato, Frisée Salad, Shaved Parmesan</i>	28

## Bites

Matcha Popcorn	5
Chili Popcorn	5

## Dessert

Chocolate Chip Cookies	10
Cheesecake <i>Blueberry Compote</i>	12
Matcha Tart <i>White Chocolate Ganache, Cream Matcha</i>	14

## DESSERTS

ASSORTED ICE CREAM & SORBET 2 Scoops	8
FRUIT PLATE (VE) Assorted Seasonal Fruit	9
CHOCOLATE CHIP COOKIES	10
CHEESECAKE Blueberry Compote	12
MATCHA TART White Chocolate Ganache, Cream Matcha	14
APPLE PIE Granny Smith Apples, Caramel Sauce, Greek Yogurt	14
CARAMEL CHOCOLATE TARTE Bourbon Caramel, Chocolate Ganache	16

## DESSERT WINES

CHÂTEAU LES JUSTICES Sauternes 2016	16
GRAHAM'S 20 Year Tawny Port	20

## AFTER DINNER DRINKS & SPIRITS

D'USSE VSOP	17
PIERRE FERRAND 10	17
REMY MARTIN 1738	26
GATSBY Cazadores Cristalino Tequila, Italicus, Creme de Cacao, Lime Leaf, Matcha, Lime	19
ESPRESSO MARTINI Grey Goose, Cold Brew Liqueur, Espresso	19

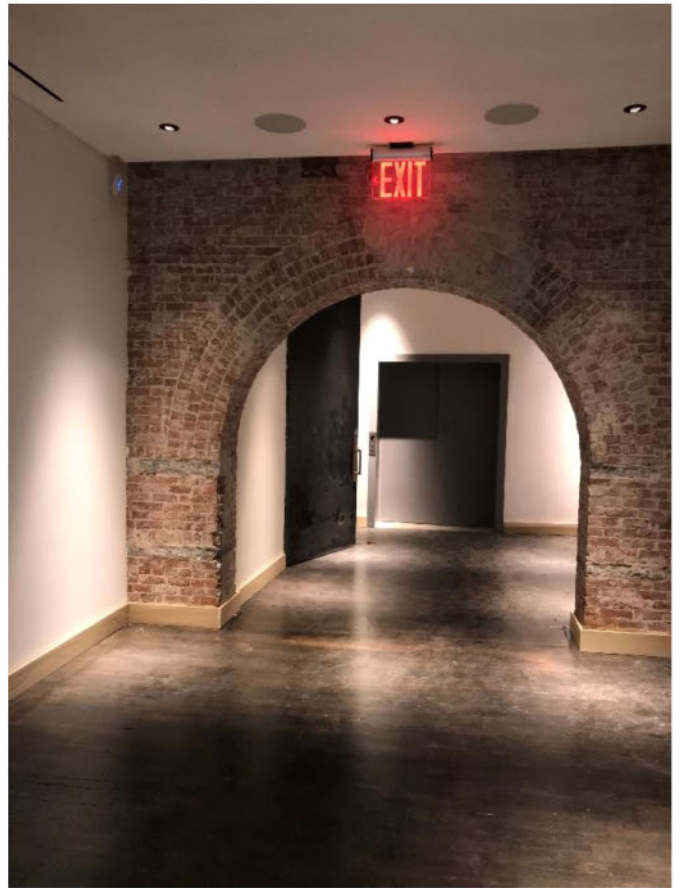
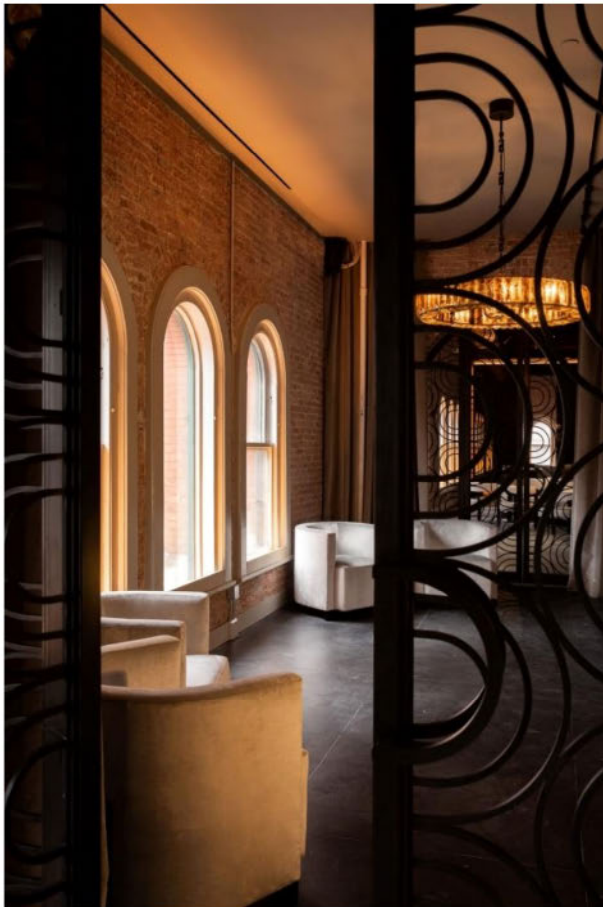
## COFFEE & TEA

COLD BREW	6	ENGLISH BREAKFAST	6
ESPRESSO	4	EARL GREY	6
MACCHIATO	5	JASMINE	6
CAPPUCCINO	6	GENMAICHA	6
LATTE	6	CHAMOMILE	6
MATCHA	7	MINT	6
		LEMON GINGER	6

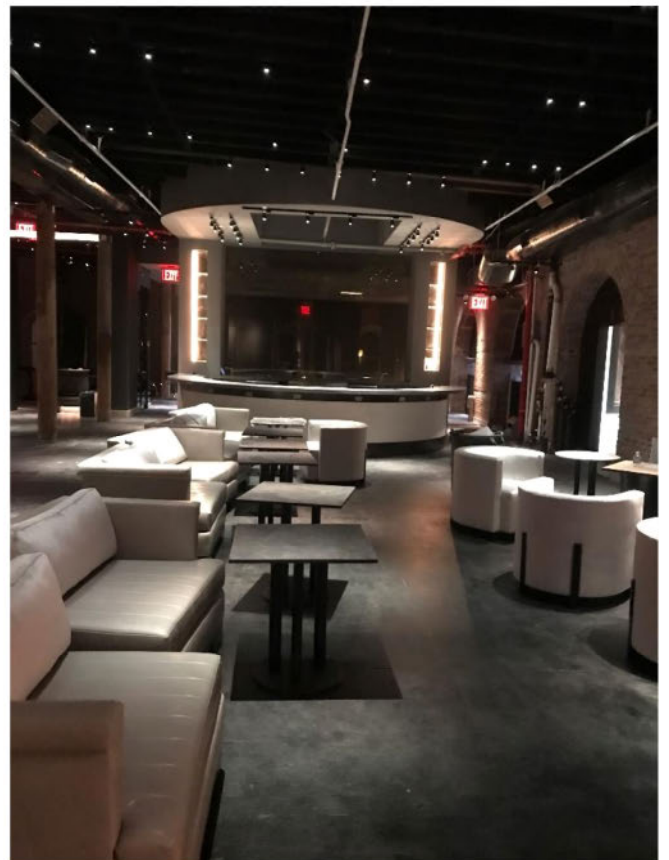
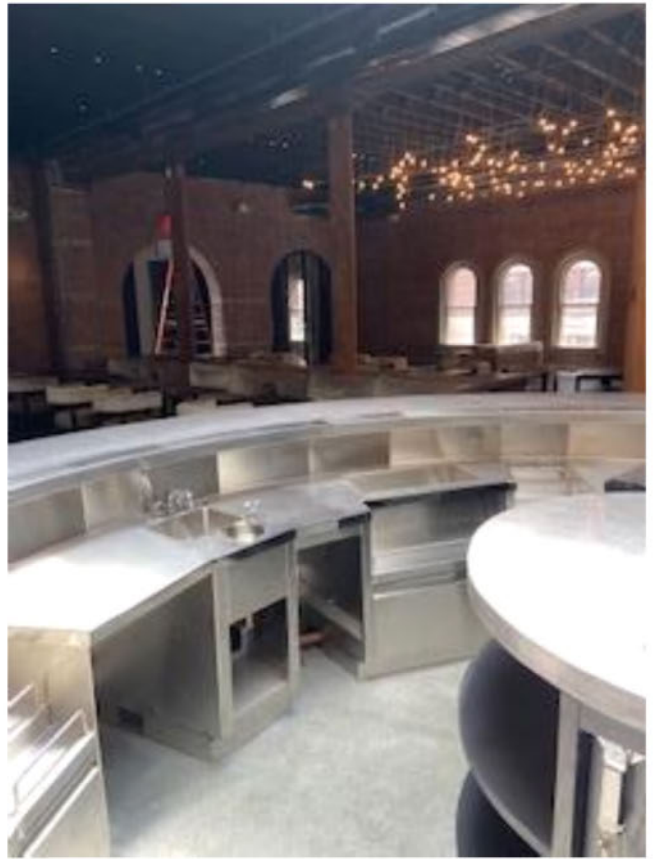
Zero Bond  
Photographs



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Photographs



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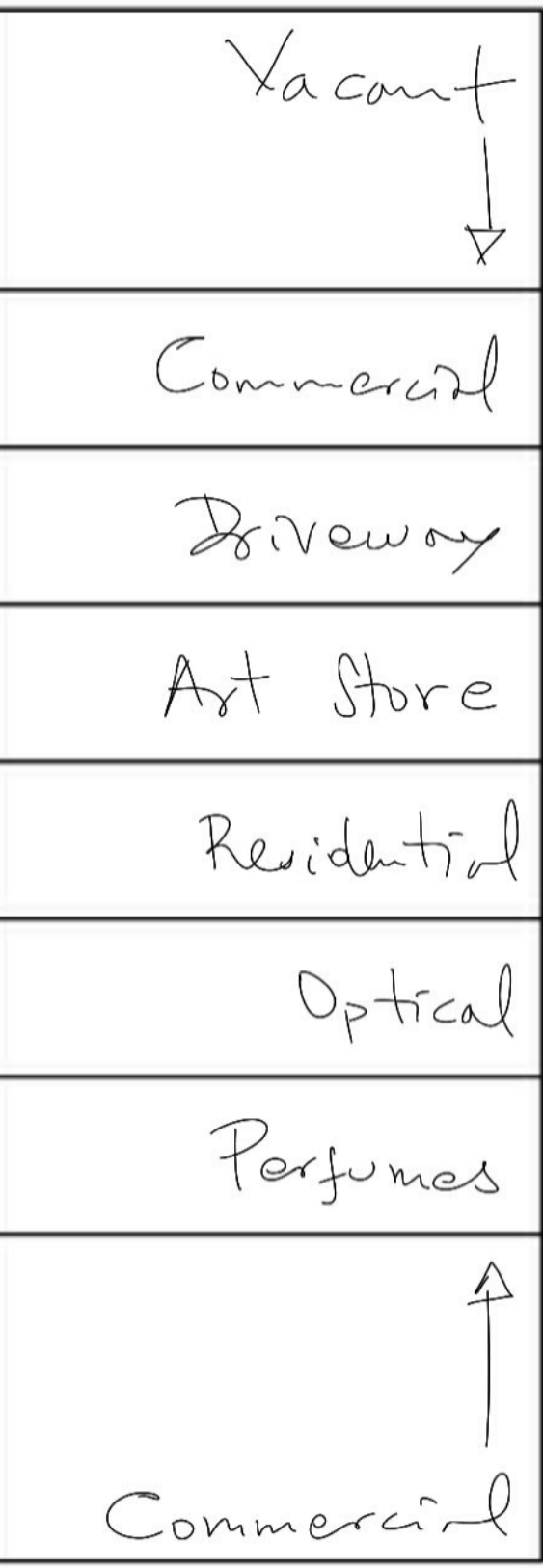


Zero Bond  
Photographs









Bond Street

NOT TO SCALE

Block Plot  
 Zero Bond Street  
 AKA 670 Broadway  
 New York, NY  
 October 25, 2017

Broadway



Lafayette Street