Jeannine Kiely Chair Susan Kent, First Vice Chair Valerie De La Rosa Second Vice Chair Bob Gormley, District Manager



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 <u>5</u> <u>business days</u> before the Committee meeting. In addition, bring <u>10 copies plus supporting material</u> <u>requested</u> 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. <u>Speak to Florence Arenas at the Board Office</u>. 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 **<u>required</u>** 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)

APPLICANT INFORMATION:

Name of applicant(s): Restaurant Associates, Inc.

Trade name (DBA): N/A

Premises address:

550 Washington Street, 6th Floor, New York, NY 10014

Cross Streets and other addresses used for building/premise:

W Houston Street, West St

CONTACT INFORMATION:

Principal(s) Name(s):

c/o Skene L	_aw Firm,	P.C.
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Office or Home Address: City, State, Zip: _ Telephone #: email Landlord Name / Contact: Google LLC Landlord's Telephone and Fax: NAMES OF ALL PRINCIPAL(s): NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

See attached rider.

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

Catering Establishment serving liquor, wine, cider and beer for private Google events only.

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

- <u>x</u> a new liquor license (<u>Restaurant</u> Tavern / On premise liquor <u>x</u> 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
- x 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:

Office space.

Is any license under	the ABC Law	currently activ	ve at this loca	ation?	yes	X	_ no	

If yes, what is the name of current	previous licensee, license	<pre># and expiration date: _</pre>	N/A
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Have any ot	ner licenses under tl	ne ABC Law been	i in effect in the	last 10 years	at this location?
yes <u>X</u>	_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?

OwnLeaseSub-leaseBinding Contract to acquire real propertyother: Food and Beverage
Services Agreement Type of Building: Residential X Commercial Mixed (Res/Com) Other:
Number of floor: <u>12</u> Year Built : <u>2019</u>
Describe neighboring buildings: Commercial buildings
Zoning Designation: <u>Commercial & Office Building</u> s (C6-3)
Zoning Overlay or Special Designation (applicable) <u>None</u>
Block and Lot Number: <u>Block 596</u> / Lot 7502
Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? X yes _ no
Is the premise located in a historic district? yes _X 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 : <u>_N/A</u>
Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) <u>x</u> no yes : explain
What is the proposed Occupancy? 588
Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?
<u>×</u> noyes *TBD
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 $\underline{\chi}$ no
Do you plan to file for changes to the Certificate of Occupancy? yes no N/A (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? <u>X</u> no <u>yes</u>

(if yes, please describe: <u>N/A</u>

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 108,696 sq. ft.

If more than one floor, please specify square footage by floors: _____N/A - One floor.

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

N/A - No outdoor area.

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

How many entrances are there? <u>10</u> How many exits? <u>10</u> How many bathrooms ? <u>4</u>

Is there access to other parts of the building? ____ no __X yes, explain: <u>Access with authorized security per</u>missions based upon job function via keycard.

OVERALL SEATING INFORMATION:

Total number of tables? <u>54</u> Total table seats? <u>299</u>

Total number of bars? 2 Total bar seats? Varies

Total number of "other" seats? <u>0</u> please explain : <u>N/A</u>

Total OVERALL number of seats in Premises : 299

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars _2_ Seats Varies

How many service bars are being applied for on the premises? _0____

Any food counters? X no ____ yes, describe : _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: <u>N/A</u>

* 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 ___XOther: Catering Establishment

What are the Hours of Operation? ***Varies per catered event.

Sunday:	Monday:	Tuesday:	Wednesday:	Thursday:	Friday:	Saturday:
to	^{8:30am} to <u>3:30pm</u>	8:30am 3:30pm	8:30am to	8:30am 3:30pm to	8:30am to 3:30pm	to
Will the bu	siness employ	a manager? _	no <u>_X</u> _yes,	name / experie Director of Hudson	ence if known : Campus for Restaura	Nicolas Bassolino, nt Associates at Google
			o <u>X</u> yes(if ye ors, accordion d) All hours 24/7. Minimum 24 personnel NO YES
lf yes, plea	se describe : _	N/A				
Will you ha	ve TV's? <u>X</u>	noyes	(how many?) _			
Type of M	USIC / ENTER		Live Music	Live DJ	Juke Box I	pod / CDs <u>x</u> none
	/olume level: hat apply)		nd (quiet) E	Entertainment lev	vel Amplif	ied Music
Do you ha	ve or plan to in	stall soundproo	ofing? <u>x</u> no _	yes		
IF YES, wi	ll you be using	a professional	sound engineer	? <u>N/A</u>		
Please des	scribe your sou	ind system and	sound proofing:	_N/A		
Will you be	permitting:	promoted ev	vents sche	duled performan	ces outsi	de promoters
any e	vents at which	a cover fee is	charged? <u>x</u> p	vrivato nartioe `	Private events suc beaking engagem	h as conferences and ents)
establishm	ent? <u>X</u> no *Not applical	yes(if ye	es, please attach	n plans)		walk caused by your
-		ropes m	ovable barriers	other outsid	de equipment (
N	Ά					
Are your p	remises within	200 feet of any	v school, church	or place of wors	hip? <u>x</u> no _	yes
please su	bmit a block p		r area map sho			r on the same block, to your applicant

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

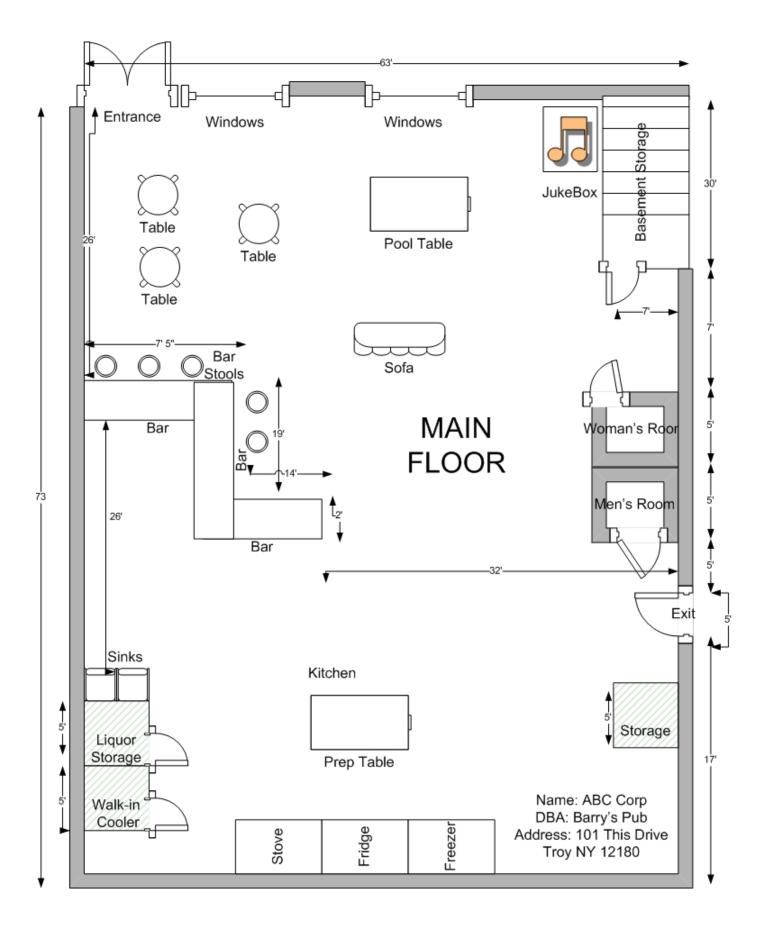
Name of School / Church:				
Address:			_ Distance:	
Name of School / Church:				
Address:			_ Distance:	
Please provide contact information you will address it immediately.	on for Residents / Co	ommunity Board and	confirm that if complaints a	are made
Contact Person: <u>Richard Bender</u>		Phone: _		_
Address:	-			_
Email :				_
		n submitted on e applicant by:		
	Anna Tobin	un offuro		
	Sig	Inature		
Print	or Type Name <u>Anna</u>	a Tobin		
	Title_Para	legal		

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.

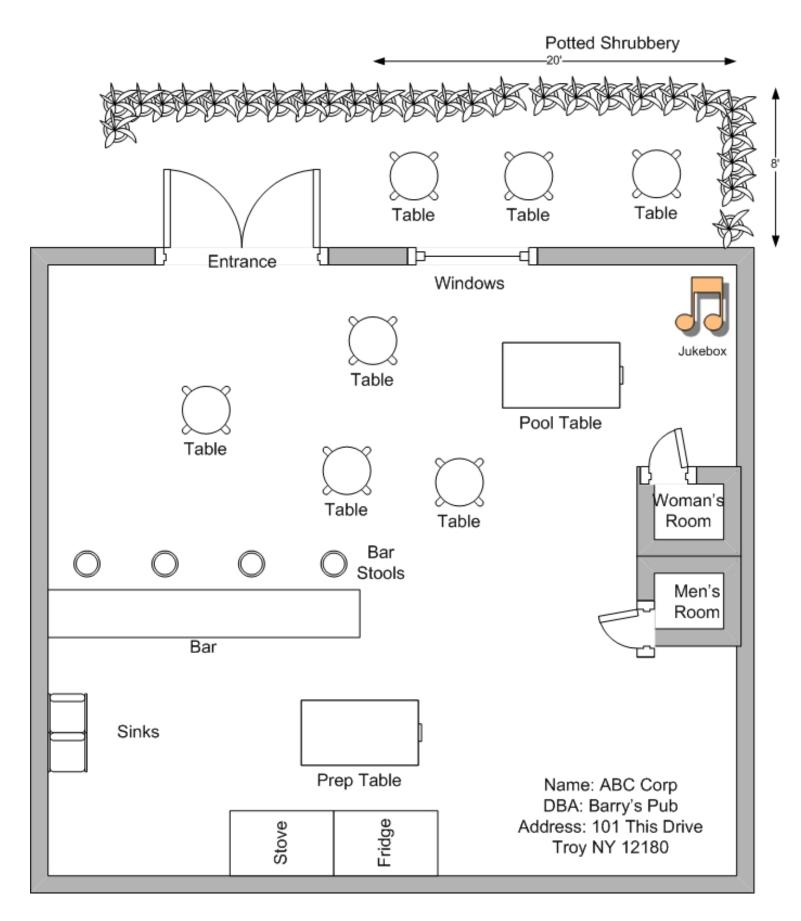
Dunitatie

Community Board 2, Manhattan SLA Licensing Committee Donna Raftery, Co-Chair Robert Ely, Co-Chair

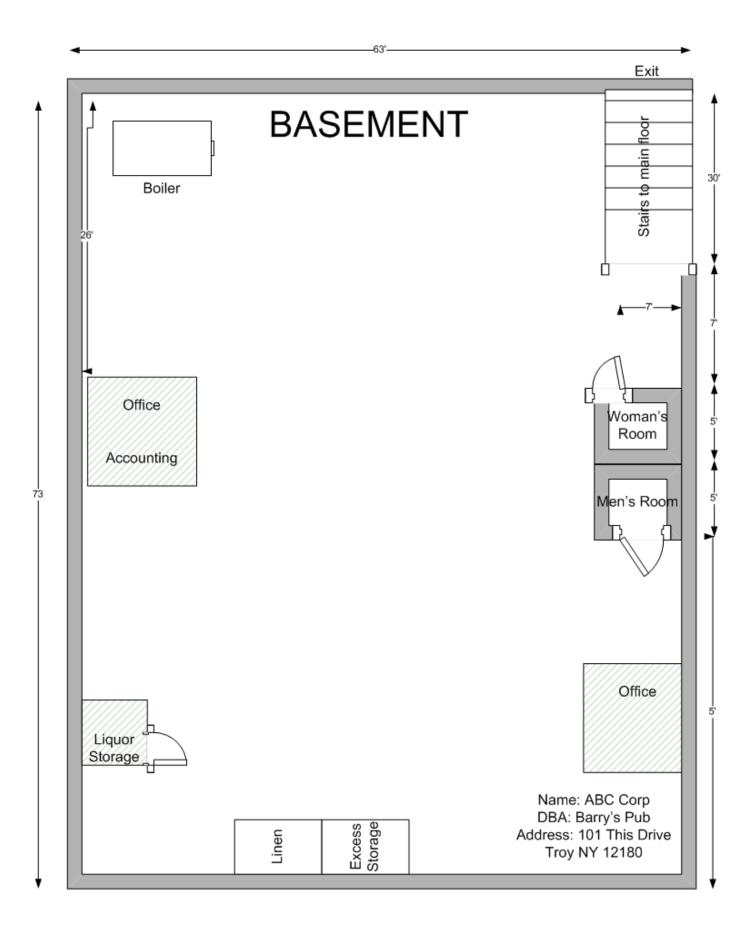
EXAMPLE INTERIOR (GROUND FLOOR)



EXAMPLE INTERIOR WITH OUTDOOR AREA (GROUND FLOOR)



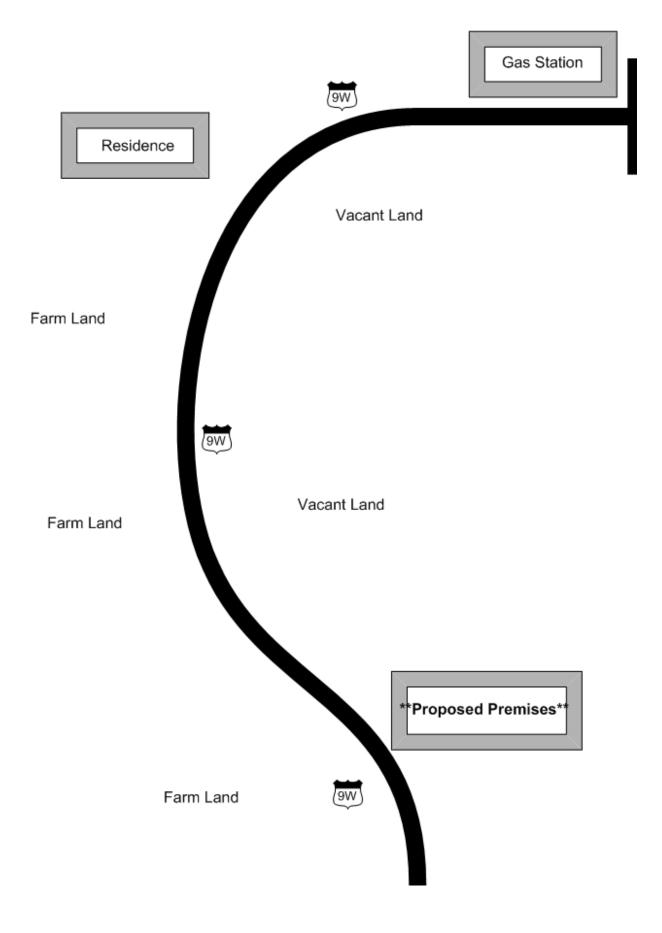
EXAMPLE INTERIOR (BASEMENT)



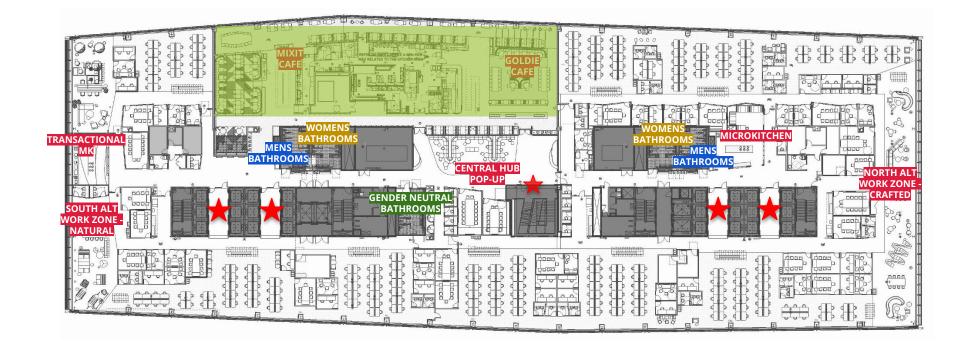
EXAMPLE OF A BLOCK PLOT DIAGRAM (CITY/TOWN)

Grocery Store First Avenue	Main Street	Main Street Tavern First Avenue
Laudromat		Book Store
Residence	Main Street	Vacant
Proposed Premises	Street	Office Space
Hair Salon		Residence
Second Street		Second Street
Hardware Store	Main Street	Residence

EXAMPLE OF A BLOCK PLOT DIAGRAM (RURAL AREA)



6TH FLOOR PLAN



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Bry Topping 1 Always offered Dry Topping 2 Always offered Seed Tere nut (almond) Almond Almond Dry Topping 2 Always offered Seed Seed Pepta Sunflower Seed			Dry		corn chip					
Dry Topping 1 Aways offered Por Topping 2 Aways offered Aways offered Dry Topping 3 Aways offered Aways offered Dried Frait Lee Number Dried Cranberry Almond Dry Topping 4 Aways offered Dry Topping 4 Aways offered Dried frait Dried Cranberry Dried Cranberry Dressing 1 Seasonal alcohol, sulfur, soy Seame Miso Dressing alcohol, mustard, sulfur Zinfandel Vinaigertte Canola Oil, Ree Vinegar, Seame Oil, White Miso, Salt, Pepper, Xanthan Gum, Sugar, Xanthan Gum, Salt, Pepper Dressing 3 Aways Offered alcohol, mustard, sulfur mustard, mustard, Caesar Dressing Canola Oil, Ree Vinegar, Seame Oil, White Miso, Salt, Pepper, Xanthan Gum, Sugar, Xanthan Gum, Salt, Pepper Dressing 4 Aways Offered soy, fin fish, milk, mustard, Caesar Dressing Caesar Dressing Canola Oil, Ree Vinegar, Seame Oil, White Miso, Salt, Pepper, Xanthan Gum, Salt, Pepper Veganaise, Extra Virgin Oilve Oil, Lemon Juice, Parmesan Cheese, Roasted Garlic Puree, Nother Signature solut, fin fish, milk, mustard, Seame Noodler Soba Noodle, Spinach, Napa Cabbage, Cucumber, Corn, Tomato, Ginger-Koji Tofu, Seame Furikake, Seame Miso Vinaigrette Signature alcohol, mustard, sulfur, fish Say, gluten (wheat, barley) cult Salad Salamon Caesar Salamon Caesar Veekly Special Salad Aller	-	-			Sesame Furikake					
Dry Topping 2 Aways offered Dry Topping 3 Aways offered Aways offered Seed Pepita Pepita Pepita (Pumpkin Seed) Dry Topping 4 Aways offered Seed Sunflower Seed Sunflower Seed Sunflower Seed Dressing 1 Seasonal alcohol, sulfur, soy Seasem Miso Dressing Conola Oil, Rice Vinegar, Seasem Oil, White Miso, Salt, Pepper, Xanthan Gum Dressing 2 Seasonal alcohol, mustard, sulfur Zinfandel Vinaigrette Carola Oil, Rice Vinegar, Seasem Oil, Lemon Juice, Garlic Puree, Shallot Puree, Dijon Mustard Suntak, Annthan Gum Dressing 3 Aways Offered soy, fin fish, milk, mustard, Zinfandel Vinaigrette Caesar Dressing Carola Oil, Red Wine Vinegar, Lemon Juice, Parmesan Cheese, Roasted Garlic Puree Kosher Salt, Anchovy Fillet, Pepper, Xanthan Gum U signature soy, fin fish, milk, mustard, Seasem Noodler Soba Noodle, Spinach, Napa Cabbage, Curumber, Corn, Tomato, Ginger-Koji Tofu, Seame FurikAse, Seame Miso Vinaigrette Signature Signature Salad 2 alcohol, mustard, suff, fin fish, soy, gluen (wheat, barley) soy, milk, alcohol, mustard, gluen (wheat, barley) soy, milk, alcohol, mustard, pork, suffur Salmon Caesar Salmon Caesar Salmon Caesar Salmon Caesar Salmon vith Mustard and Tarragon, Romaine, Kale, Jicama, Olive Oil		-	Nut	ture a must (alma a mal)	0 lm an d	Almond				
Dry Topping 3 Always offered Seed Sunflower Seed Sunflower Seed Dry Topping 4 Always offered Dried fruit Dried Cranberry Dried Cranberry Core Dressing 1 Seasonal alcohol, sulfur, soy Seasonal Chill-Oregano Dressing Dressing 2 Seasonal alcohol, sulfur, soy Seasonal Canola Oil, Rice Vinegar, Seame Oil, White Miso, Salt, Pepper, Xanthan Gum Dressing 3 Always Offered alcohol, mustard, sulfur Zinfandel Vinaigrette Canola Oil, Red Wine Vinegar, Lemon Juice, Parnesan Cheese, Roasted Garlic Puree, Shallot Puree, Djion Mustard, sulfur mustard, mustard, mustard, mustard, mustard, sulfur Caesar Dressing Caesar Dressing Caesar Dressing Soba Noodle, Spinach, Napa Cabbage, Lorch Napased Chicken, Black Bean, Corn, Tomato, Ginger-Koji Tofu, Seame Vikik, Sulfur Soba Noodle, Spinach, Napa Cabbage, Lorch Napased Chicken, Black Bean, Corn, Tomato, Soliga, Torulla Chip, Cilantro, Chill-Oregano Vinaigrette Signature alcohol, mustard, sulfur Baja Salmon with Mustard and Tarragon, Romaine, Kale, Jicama, Olive Oil Crouton, Salad 2 Veek V Specials Name of dish Name of dish Romaine, Tomato, Avocado, Olive Oil Crouton, Arugula, Bacon, Tomato, Gungertete Signature Sald 1 Saldonol, mustard, sulfur Name o				tree nut (aimond)						
Dry Topping 4 Always offered Dried fruit Dried Cranberry Dried Cranberry Core Dressing Seasonal Image: Core Dressing Dried Cranberry Dried Cranberry Dressing 1 Seasonal alcohol, sulfur, soy Seaame Miso Dressing Canola Oil, Red Wine Vinegar, Lemon Juice, Garlie Purce, Shallot Purce, Dijon Mustard, Sulfur, Soy, fin fish, milk, mustard, Zinfandel Vinaigrette Canola Oil, Red Wine Vinegar, Lemon Juice, Garlie Purce, Shallot Purce, Dijon Mustard, Sugar, Mantha Gum, Salt, Pepper, Xanthan Gum, Salt, Pepper Signature alcohol, buckwheat, safty Seaame Noodler Seaame Niso Vinaigrette Signature alcohol, mustard, sulfur, fin fish, soy, gluten (wheat, barley), gluten (wheat, barley), gluten (wheat, barley), soy, milk, alcohol, mustard, sulfu										
Core Dressing Core Dressing 1 Seasonal Chili-Oregano Dressing Dressing 2 Seasonal alcohol, suffur, soy Sesame Miso Dressing Canola Oil, Rice Vinegar, Sesame Oil, White Miso, Salt, Pepper, Xanthan Gum Dressing 3 Always Offered alcohol, mustard, suffur Zinfandel Vinaigrette Canola Oil, Red Wine Vinegar, Lemon Juice, Garlic Puree, Shallot Puree, Dijon Mustard, Sugar, Xanthan Gum, Salt, Pepper Dressing 4 Always Offered soy, fin fish, milk, mustard, Caesar Dressing Veganaise, Extra Virgin Olive Oil, Lemon Juice, Parmesan Cheese, Roasted Garlic Puree, Shallot Puree, Shallot Puree, Shallot Puree, Shallot Puree, MiXIT Sample Menu Cameo Signature alcohol, buckwheat, sesame, soy, sulfur Sesame Noodler Soba Noodle, Spinach, Napa Cabbage, Cucumber, Corn, Tomato, Ginger-Koji Tofu, Sesame Furikake, Sesame Miso Vinaigrette Signature alcohol, mustard, sulfur, fin fish, soy, gluten (wheat, barley) sulfur Sealad 2 Solahon Caesar Salad 3 alcohol, mustard, sulfur, fin fish, soy, gluten (wheat, barley) soy, milk, alcohol, mustard, sulfur Salmon Caesar Salmon Caesar Secial 3alad 3 Allergen Name of dish Ingredients Week 1 Special Salad Special Salad Special Ingre										
Dressing 1 Seasonal Chill-Oregano Dressing Canola Oil, Rice Vinegar, Sesame Oil, White Miso, Salt, Pepper, Xanthan Gum Dressing 3 Always Offered alcohol, sulfur, soy Sesame Miso Dressing Canola Oil, Rice Vinegar, Sesame Oil, White Miso, Salt, Pepper, Xanthan Gum Dressing 3 Always Offered alcohol, mustard, sulfur Zinfandel Vinaigrette Canola Oil, Rice Wine Vinegar, Lemon Juice, Garlic Puree, Shallot Puree, Dijon Mustard, Sugar, Xanthan Gum, Salt, Pepper Dressing 4 Always Offered soy, fin fish, milk, mustard, mustard, mustard, mustard, mustard, mustard, mustard, slaft Caesar Dressing Veganalse, Extra Virgin Olive Oil, Lemon Juice, Oarnesan Cheese, Roasted Garlic Puree, Shalot Puree, Dijon Mustard, Salad 1 Signature alcohol, buckwheat, sesame, soy, sulfur Sesame Noodler Sesame Furikake, Sesame Miso Vinaigrette Signature Milk, Sulfur Baja Salanon Caesar Salamon Caesar Signature gluten (wheat, barley) Salmon Caesar Salmon Caesar Salmon With Mustard and Tarragon, Romaine, Kale, Jicama, Olive Oil Crouton, Radish, Clasic Caesar Dressing Veek 1 Special Salad Image dish Image dish Image dish Sulfur, fin fish, soy, gluten (wheat, barley) Sulfur, fin fish, soy, gluten (wheat, barley)					,					
Dressing 3 Always Offered alcohol, mustard, sulfur Zinfandel Vinaigrette Canola Oil, Red Wine Vinegar, Lemon Juice, Garlic Puree, Shallot Puree, Dijon Mustard, Sugar, Xanthan Gum, Salt, Pepper Dressing 4 Always Offered soy, fin fish, milk, mustard, Caesar Dressing Veganaise, Extra Virgin Olive Oil, Lemon Juice, Parmesan Cheese, Roasted Garlic Puree, Kosher Sait, Anchovy Fillet, Pepper, Xanthan Gum Signature Salad 1 alcohol, buckwheat, sesame, soy, sulfur Soba Noodle, Spinach, Napa Cabbage, Cucumber, Corn, Tomato, Ginger-Koji Tofu, Sesame Furikake, Sesame Miso Vinaigrette Signature Salad 2 Mik, Sulfur Soba Noodle, sesame, Soy, sulfur Soba Noodle, Spinach, Napa Cabbage, Cucumber, Corn, Tomato, Ginger-Koji Tofu, Sesame Furikake, Sesame Miso Vinaigrette Signature Salad 3 alcohol, mustard, sulfur, fin fish, soy, gluten (wheat, barley) soy, milk, alcohol, mustard, pork, sulfur Salmon Caesar Romaine, Spinach, Red Cabbage, Herb-Roasted Chicken, Black Bean, Corn, Tomato, Cotija, Tortilla Chip, Cilantro, Chill-Oregano Vinaigrette Veek 1 Special Salad Allergen Name of dish Ingredients gluten (wheat, barley) soy, milk, alcohol, mustard, pork, sulfur BLTA Romaine, Tomato, Avocado, Olive Oil Crouton, Arugula, Bacon, Tabasco-Red Wine Vinaigrette Canola Oil, Oilw Cille, Oil (Negar, Tabasco, Sriracha, Dijon Mustard, Xanthan Guno, Salt, Pepper Ganola Oil, Oilw Cille, Coulo, Arugula, Bacon, Spec	-	Seasonal			Chili-Oregano Dressing					
Dressing 3 Nivays Offered alcohol, mustard, Sullur Zintander Vinagrette Sugar, Xanthan Gum, Salt, Pepper Dressing 4 Always Offered soy, fin fish, milk, mustard, Caesar Dressing Veganaise, Extra Virgin Olive Oil, Lemon Juice, Parmesan Cheese, Roasted Garlic Pure-Kosh Covy Fillet, Pepper, Xanthan Gum Signature Salad 1 alcohol, buckwheat, sesame, soy, sulfur Sesame Noodler Soba Noodle, Spinach, Napa Cabbage, Cucumber, Corn, Tomato, Ginger-Koji Tofu, Sesame Furikake, Sesame Miso Vinaigrette Signature Salad 2 Milk, Sulfur Baja Romaine, Spinach, Red Cabbage, Herb-Roasted Chicken, Black Bean, Corn, Tomato, Cotija, Tortilla Chip, Clantro, Chill-Oregano Vinaigrette Signature Salad 2 alcohol, mustard, guiter, (metat, barley) onling Salmon Caesar Salmon Caesar Salmon Caesar Salad 3 gluten (wheat, barley) onling Salmon Caesar Romaine, Tomato, Avocado, Olive Oil Crouton, Arugula, Bacon, mustard, pork, sulfur BLTA Tabasco-Red Wine Vinaigrette Week 1 Special Salad gluten (wheat, barley) soy, milk, alcohol, mustard, sulfur BLTA Bacon Bacon Special Ingredient #1 pork Bacon Bacon Bacon Special Ingredient #2 Special Ingredient #3 Special Ingredient #3 Special Ingredient #3<	Dressing 2	Seasonal		alcohol, sulfur, soy	Sesame Miso Dressing	Canola Oil, Rice Vinegar, Sesame Oil, White Miso, Salt, Pepper, Xanthan Gum				
Dressing 4 Always Offered soy, inn nsn, mik, mustard, mustard, mustard, mustard, mustard, mustard, alcohol, buckwheat, sesame, soy, sulfur Caesar Dressing Kösher Salt, Anchovy Fillet, Pepper, Xanthan Gum Signature Salad 1 alcohol, buckwheat, sesame, soy, sulfur Sesame Noodler Soba Noodle, Spinach, Napa Cabbage, Cucumber, Corn, Tomato, Ginger-Koji Tofu, Sesame Furikake, Sesame Miso Vinaigrette Signature Salad 2 Milk, Sulfur Sesame Noodler Romaine, Spinach, Red Cabbage, Herb-Roasted Chicken, Black Bean, Corn, Tomato, Cotija, Tortilla Chip, Cilantro, Chill-Oregano Vinaigrette Signature Salad 3 alcohol, mustard, sulfur, fin fish, soy, gluten (wheat, barley) soy, milk, slow, gluten (wheat, barley) soy, milk, alcohol, mustard, pork, sulfur Salmon Caesar Salmon with Mustard and Tarragon, Romaine, Kale, Jicama, Olive Oil Crouton, Radish, Classic Caesar Dressing Veek 1 Special Salad gluten (wheat, barley) soy, milk, alcohol, mustard, pork, sulfur Romaine, Tomato, Avocado, Olive Oil Crouton, Arugula, Bacon, mustard, pork, sulfur Special Vinaigrette alcohol, mustard, gutfur Tabasco Red Wine Vinaigrette Canola Oil, Olive Oil, Red Wine Vinegar, Tabasco, Sriracha, Dijon Mustard, Xanthan Gum, Salt, Pepper Special Ingredient #1 pork Bacon Bacon Special Ingredient #2 Special Ingredient #3 Salon Special Ingredient #3 Special Ingredient #3 Special Ingredient #3	Dressing 3	Always Offered		alcohol, mustard, sulfur	Zinfandel Vinaigrette	Canola Oil, Red Wine Vinegar , Lemon Juice, Garlic Puree, Shallot Puree, Dijon Mustard , Sugar, Xanthan Gum, Salt, Pepper				
Signature Salad 1 alcohol, buckwheat, sesame, soy, sulfur Sesame Noodler Soba Noodle, Spinach, Napa Cabbage, Cucumber, Corn, Tomato, Ginger-Koji Tofu, Sesame Furikake, Sesame Miso Vinaigrette Signature Salad 2 Milk, Sulfur Baja Romaine, Spinach, Red Cabbage, Herb-Roasted Chicken, Black Bean, Corn, Tomato, Cotija, Tortilla Chip, Cliantro, Chill-Oregano Vinaigrette Signature Salad 3 alcohol, mustard, sulfur, fin fish, soy, gluten (wheat, barley) Salmon Caesar Salmon with Mustard and Tarragon, Romaine, Kale, Jicama, Olive Oil Crouton, Radish, Classic Caesar Dressing Week 1 Special Salad gluten (wheat, barley) soy, milk, alcohol, mustard, pork, sulfur Name of dish Ingredients Special Vinaigrette alcohol, mustard, sulfur BLTA Tabasco-Red Wine Vinaigrette Special Ingredient #1 pork Bacon Special Ingredient #2 Salcon Special Ingredient #3 Special Ingredient #3 Special Ingredient #3 Special Ingredient #3	Dressing 4	Always Offered			Caesar Dressing	Veganaise, Extra Virgin Olive Oil, Lemon Juice, Parmesan Cheese, Roasted Garlic Puree, Kosher Salt, Anchovy Fillet, Pepper, Xanthan Gum				
Signature Salad 1 alcohol, buckwheat, sesame, soy, sulfur Sesame Noodler Soba Noodle, Spinach, Napa Cabbage, Cucumber, Corn, Tomato, Ginger-Koji Tofu, Sesame Furikake, Sesame Miso Vinaigrette Signature Salad 2 Milk, Sulfur Baja Romaine, Spinach, Ned Cabbage, Herb-Roasted Chicken, Black Bean, Corn, Tomato, Cotija, Tortilla Chip, Cilantro, Chill-Oregano Vinaigrette Signature Salad 3 alcohol, mustard, sulfur, fin fish, soy, gluten (wheat, barley) milk Salmon Caesar Salmon with Mustard and Tarragon, Romaine, Kale, Jicama, Olive Oil Crouton, Radish, Classic Caesar Dressing Veek 1 Special Salad Ingredients Ingredients gluten (wheat, barley) soy, milk, alcohol, mustard, pork, sulfur BLTA Tabasco-Red Wine Vinaigrette Special Salad special Salad Tabasco Red Wine Vinaigrette Canola Oil, Olive Oil, Red Wine Vinegar, Tabasco, Sriracha, Dijon Mustard, Xanthan Gum, Salt, Pepper Special Ingredient #1 pork Bacon Bacon Special Ingredient #2 Special Ingredient #3 Special Ingredient #3 Special Ingredient #3 Special Ingredient #3 Special Ingredient #3					MiXiT Sample Menu	Cameo				
Signature Salad 2 Milk, Sulfur Baja Romaine, Spinach, Red Cabbage, Herb-Roasted Chicken, Black Bean, Corn, Tomato, Cotija, Tortilla Chip, Cilantro, Chili-Oregano Vinaigrette Signature Salad 3 alcohol, mustard, sulfur, fin fish, soy, gluten (wheat, barley) Salmon Caesar Salmon Caesar Week1 Special Salad Allergen Name of dish mustard, pork, sulfur Ingredients Week 1 Special Salad BLTA Tabasco Red Wine Vinaigrette Conia Oil, Olive Oil Crouton, Arugula, Bacon, mustard, pork, sulfur Special Ingredient #1 pork Bacon Bacon Special Ingredient #2 Special Ingredient #3 Bacon Special Protein Special Protein Bacon						Soba Noodle, Spinach, Napa Cabbage, Cucumber, Corn, Tomato, Ginger-Koji Tofu,				
Signature Signature Salad 3 alcohol, mustard, sulfur, fin fish, soy, gluten (wheat, barley) oulk Salmon Caesar Salmon with Mustard and Tarragon, Romaine, Kale, Jicama, Olive Oil Crouton, Radish, Classic Caesar Dressing Veek 1 Special Salad Allergen Name of dish Ingredients gluten (wheat, barley) oulk gluten (wheat, barley) soy, milk, alcohol, mustard, pork, sulfur BLTA Romaine, Tomato, Avocado, Olive Oil Crouton, Arugula, Bacon, mustard, pork, sulfur Special Vinaigrette alcohol, mustard, sulfur Tabasco Red Wine Vinaigrette Canola Oil, Olive Oil, Red Wine Vinaigrette Special ingredient #1 pork Bacon Bacon Special Ingredient #2 Special Ingredient #3 Special Protein	Signature					Romaine, Spinach, Red Cabbage, Herb-Roasted Chicken, Black Bean, Corn, Tomato,				
Signature Salad 3 Sulfur, fin fish, soy, gluten (wheat, barley) Salmon Caesar Salmon with Mustard and Tarragon, Romaine, Kale, Jicama, Olive Oil Crouton, Radish, Classic Caesar Dressing Image: Computer Section Sectio	Salad 2			alaabat oo oo t	Ваја	couja, roruna emp, enanulo, enni-oregano vinaigrette				
Salad 3 Content of Salimon Caesar Radish, Classic Caesar Dressing Weekly Specials Week 1 Special Salad Allergen Name of dish Ingredients Week 1 Special Salad gluten (wheat, barley) soy, milk, alcohol, mustard, pork, sulfur BLTA Tabasco-Red Wine Vinaigrette Special Vinaigrette alcohol, mustard, sulfur Tabasco Red Wine Canola Oil, Olive Oil, Red Wine Vinegar, Tabasco, Sriracha, Dijon Mustard, Xanthan Gum, Salt, Pepper Special ingredient #1 pork Bacon Bacon Special Ingredient #2 Special Ingredient #3 Special Protein Ingredient #3				sulfur, fin fish, soy,						
Allergen Name of dish Ingredients gluten (wheat, barley) soy, milk, alcohol, mustard, pork, sulfur gluten (wheat, barley) soy, milk, alcohol, mustard, pork, sulfur Romaine, Tomato, Avocado, Olive Oil Crouton, Arugula, Bacon, Tabasco-Red Wine Vinaigrette Special Vinaigrette alcohol, mustard, sulfur Tabasco-Red Wine Vinaigrette Canola Oil, Olive Oil, Red Wine gum, Salt, Pepper Special ingredient #1 pork Bacon Bacon Special Ingredient #2 Special Ingredient #3 Special Protein	Salad 3									
Week 1 Special Salad gluten (wheat, barley) soy, milk, alcohol, mustard, pork, sulfur BLTA Romaine, Tomato, Avocado, Olive Oil Crouton, Arugula, Bacon, Tabasco-Red Wine Vinaigrette Special Vinaigrette alcohol, mustard, sulfur Tabasco-Red Wine Vinaigrette Canola Oil, Olive Oil, Red Wine gur, Tabasco, Sriracha, Dijon Mustard, Xanthan Gum, Salt, Pepper Special ingredient #1 pork Bacon Special ingredient #2 Special Ingredient #3 Special Protein Special Protein				Allorgen						
Week 1 Special Salad soy, milk, alcohol, mustard, pork, sulfur BLTA Romaine, Tomato, Avocado, Olive Oil Crouton, Arugula, Bacon, Tabasco-Red Wine Vinaigrette Special Vinaigrette alcohol, mustard, sulfur Tabasco Red Wine Vinaigrette Canola Oil, Olive Oil, Red Wine Vinegar, Tabasco, Sriracha, Dijon Mustard, Xanthan Gum, Salt, Pepper Special ingredient #1 pork Bacon Special Ingredient #2 Special Ingredient #3 L Special Protein Instructure Instructure				-	Name of dish					
Special Vinaigrette alcohol, mustard, sulfur Tabasco Red Wine Vinaigrette Canola Oil, Olive Oil, Red Wine Vinegar, Tabasco, Sriracha, Dijon Mustard, Xanthan Gum, Salt, Pepper Special ingredient #1 pork Bacon Special ingredient #2 Bacon Special Ingredient #3 Special Ingredient #3 Special Protein Image: Comparison of the second s	Week 1	Special Salad		soy, milk, alcohol,	BLTA					
Special ingredient #1 pork Bacon Special ingredient #2 Special Ingredient #3 Special Protein			ette		Tabasco Red Wine	Canola Oil, Olive Oil, Red Wine Vinegar, Tabasco, Sriracha, Dijon Mustard, Xanthan				
Special ingredient #2 Image: Comparison of the system Special Ingredient #3 Image: Comparison of the system Special Protein Image: Comparison of the system										
Special Protein										
		Special Ingredi	ent #3							
Special Greens										
		Special Greens								

	Concept = Curate	d Salads and grain	bowls					
MiXiT Menu	Service style = Meals made to order							
Framework	Portion size = Complete meals Menu rotation = Seasonal menu with weekly specials							
MiXiT SEASON - Sum	MINIT Desine Inc	lev	5,					
	Rotation	Туре	Allergen	Name of dish	Ingredients			
					Romaine, Herb-Roasted Chicken, Egg, White Cheddar, Salami, Piquillo Pepper, Pickled			
			egg milk, alcohol,		Red Onion, Zinfandel Vinaigrette			
Week 2	Special Salad		mustard, pork, sulfur	Choppy Chop				
	Special Vinaig Special ingred		Milk	White Cheddar				
	Special ingred		pork	Salami				
	Special Ingred		pork	Piquillo Pepper				
	Special Protei							
	Special Green							
					Summer Melon, Cucumber, Romaine, Arugula, Cotija Cheese, Sunflower Seed, Mint,			
Week 3	Special Salad		milk	Melon.Chili.Lime	Chili Lime Dressing			
				Chilling David	Canola Oil, Lime Juice, Garlic Confit, Roasted Jalapeno, Cumin, Chili Powder, Coriander,			
	Special Vinaig			Chili Lime Dressing	Xanthan Gum, Salt, Pepper			
	Special ingred			Melon	Watermelon, Cantalope, Honeydew			
	Special ingred			Sunflower Seed	Sunflower Seed			
	Special ingred			Mint	Mint			
	Special Protei	n						
	Special Green	s						
Week 4	Special Salad			Sesame Pita	Hummus, Cucumber, Tomato, Za'atar-Roasted Chickpea, Pita Chip, Feta, Arugula, Pepperoncini, Sesame-Tahini Dressing			
Week 4	Special Salad			Jesamerica				
	Special Vinaig	rette		Sesame-Tahini Dressing				
	Special ingred	ient #1		Hummus				
	Special ingred	ient #2		za'atar-roasted chickpea				
	Special ingred	ient #3		Feta				
	Special Protei			Pepperoncini				
	Special Green	s						
Week 5	Special Salad		beef, gluten (wheat), mollusk, soy	Shaking Beef	Brown Rice, Oyster Sauce Beef , Tomato, Watercress, Romaine, Red Onion, Lime Black Pepper Vinaigrette			
	Special Vinaig	rette		Lime Black Pepper Dressing	Canola Oil, Lime Juice, Lime Zest, Xanthan Gum, Salt, Black Pepper			
	Special ingred	ient #1		Red Onion	Red Onion			
	Special ingred	ient #2		Tomato	Early Girl Tomato			
	Special ingred	ient #3		Brown Rice	Brown Rice, Salt			
	Special Protei		beef, gluten (wheat), mollusk, soy	Oyster Sauce Beef	Beef, Oyster Sauce, Soy Sauce, Honey, Garlic			
	Special Green	s		Watercress	Watercress			
Optional Hot								
Program	Special			Southwest Spud	Sweet Potato, Black Beans, Corn, Tomato, Cotija , Cornchip, Cilantro, Chili-Oregano Vinaig			
	Special Vinaig	rette / Sauce						
	Special ingred	ient #1		Baked Sweet Potato				
	Special ingred	ient #2		Salsa Roja				
	Special ingred	ient #3						