



## 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)

**Meeting Date:** \_\_\_\_\_

**APPLICANT INFORMATION:**

Name of applicant(s):

Restaurant Associates, Inc.

Trade name (DBA):

N/A

Premises address:

550 Washington Street, Floors 1-4, 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 Law Firm, P.C.

Office or Home Address:

[REDACTED]

City, State, Zip:

[REDACTED]

Telephone #:

[REDACTED]

email :

[REDACTED]

**Landlord Name / Contact:**

Google LLC

Landlord's Telephone and Fax: (212) 565-4716

**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):**

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.)

N/A

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

Office space.

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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: N/A

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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:

N/A

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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: Food and Beverage Services Agreement

Type of Building:  Residential  Commercial  Mixed (Res/Com)  Other: \_\_\_\_\_

Number of floor: 12 Year Built : 2019

Describe neighboring buildings:

Commercial buildings

Zoning Designation: Commercial & Office Buildings (C6-3)

Zoning Overlay or Special Designation (applicable) None

Block and Lot Number: Block 596 / Lot 7502

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 Outdoor terrace on 4th floor

What is the proposed Occupancy? Floor 1: 1,714 Floor 2: 1,502  
Floor 3: 1,684 Floor 4: 1,963

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

no  yes \*TBD

If yes, what is the maximum occupancy for the premises? TBD

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

If yes, is proposed occupancy permitted?  yes  no, explain : TBD

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 \*C of O TBD  
(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: N/A

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 512,285 sq. ft.

If more than one floor, please specify square footage by floors: Fl 1: 137,540 sq. ft. Fl 2: 156,481 sq. ft.

Fl 3: 116,900 sq. ft. Fl 4: 101,364 sq. ft.

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

Outdoor terrace area on 4th floor is 8,060 sq. ft.

If more than one floor, what is the access between floors? Accessible via elevators or stairwells

How many entrances are there? 22 (including stairwells and elevators separately on each floor) How many exits? 22 How many bathrooms? 13 total

Is there access to other parts of the building? no X yes, explain: Access with authorized security permissions based upon job function via keycard.

## OVERALL SEATING INFORMATION:

Total number of tables? 146 Total table seats? 607

Total number of bars? 8 Total bar seats? Varies per event.

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

Total OVERALL number of seats in Premises: 621

## BARs:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 8 Seats Varies per event.

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: N/A

\* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

## PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar Bar & Food Restaurant Club/ Cabaret Hotel X Other: Catering Establishment

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

Sunday: \_\_\_\_\_ to \_\_\_\_\_ Monday: 8:30am to 3:30pm Tuesday: 8:30am to 3:30pm Wednesday: 8:30am to 3:30pm Thursday: 8:30am to 3:30pm Friday: 8:30am to 3:30pm Saturday: \_\_\_\_\_ to \_\_\_\_\_

Will the business employ a manager?  no  yes, name / experience if known : Nicolas Bassolino,  
Director of Hudson Campus for Restaurant Associates at Google.

Will there be security personnel?  no  yes( if yes, what nights and how many?) All hours 24/7. Minimum 24 personnel  
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  Ipod / CDs  none

Expected Volume level:  Background (quiet)  Entertainment level  Amplified Music  N/A  
(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: N/A

Will you be permitting:  promoted events  scheduled performances  outside promoters

any events at which a cover fee is charged?  private parties (Private events such as conferences and speaking engagements).

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)

\*Not applicable

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

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: \_\_\_\_\_

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: Richard Bender Phone: 

Address: 

Email : 

Application submitted on  
behalf of the applicant by:

*Anna Tobin*

\_\_\_\_\_  
Signature

Print or Type Name Anna Tobin

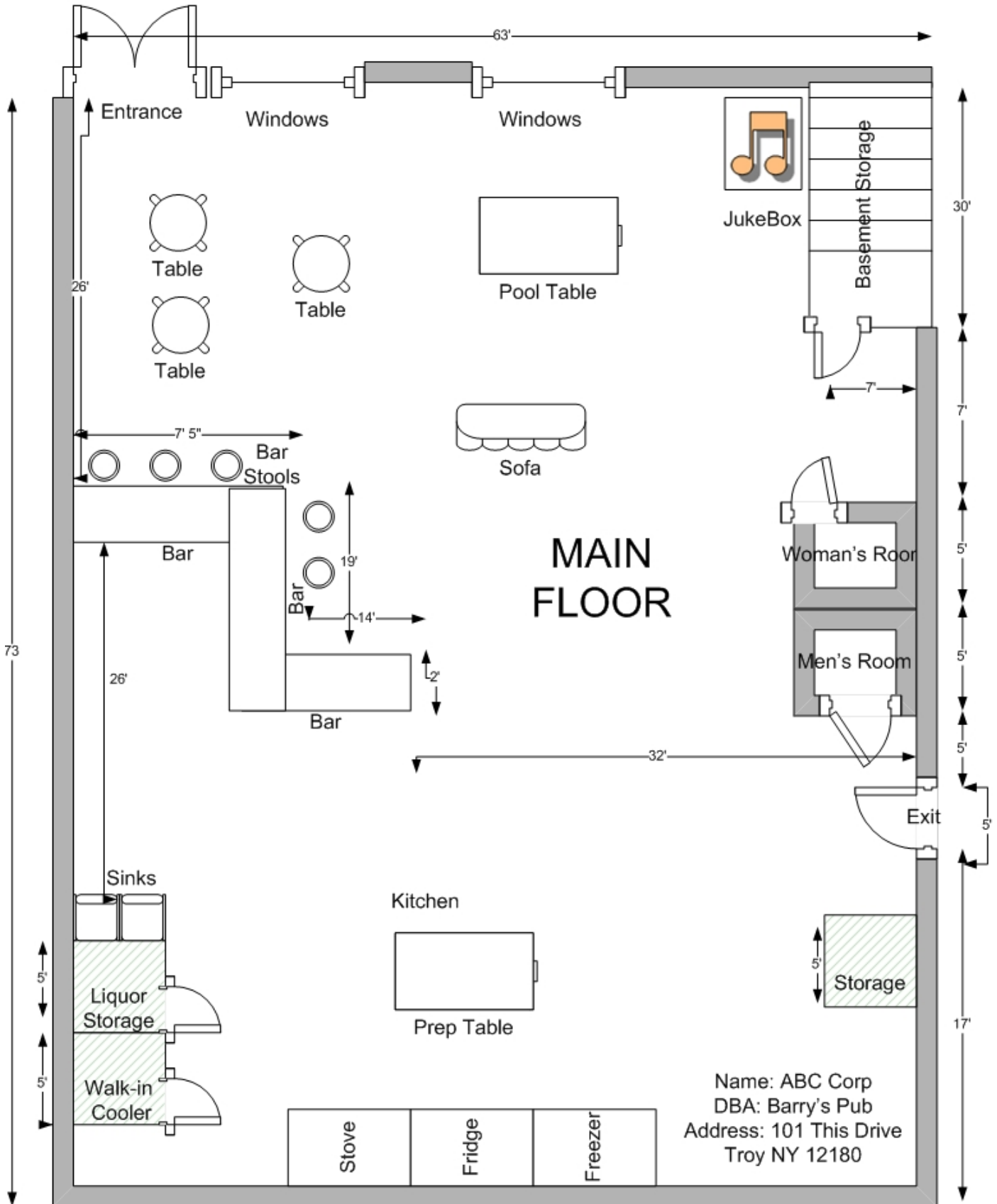
Title Paralegal

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.



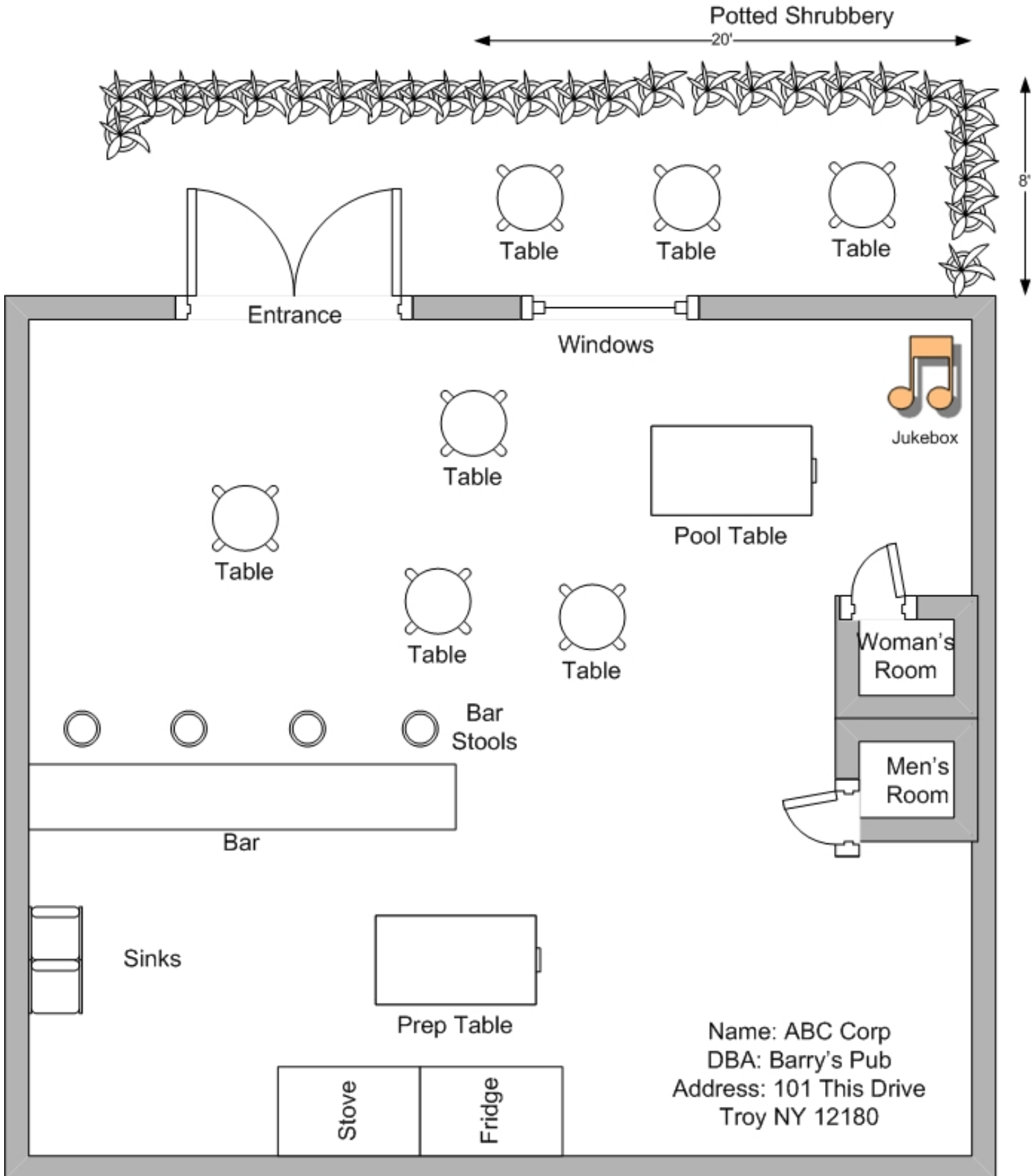
Community Board 2,  
Manhattan SLA Licensing Committee  
Donna Raftery, Co-Chair  
Robert Ely, Co-Chair

# EXAMPLE INTERIOR (GROUND FLOOR)

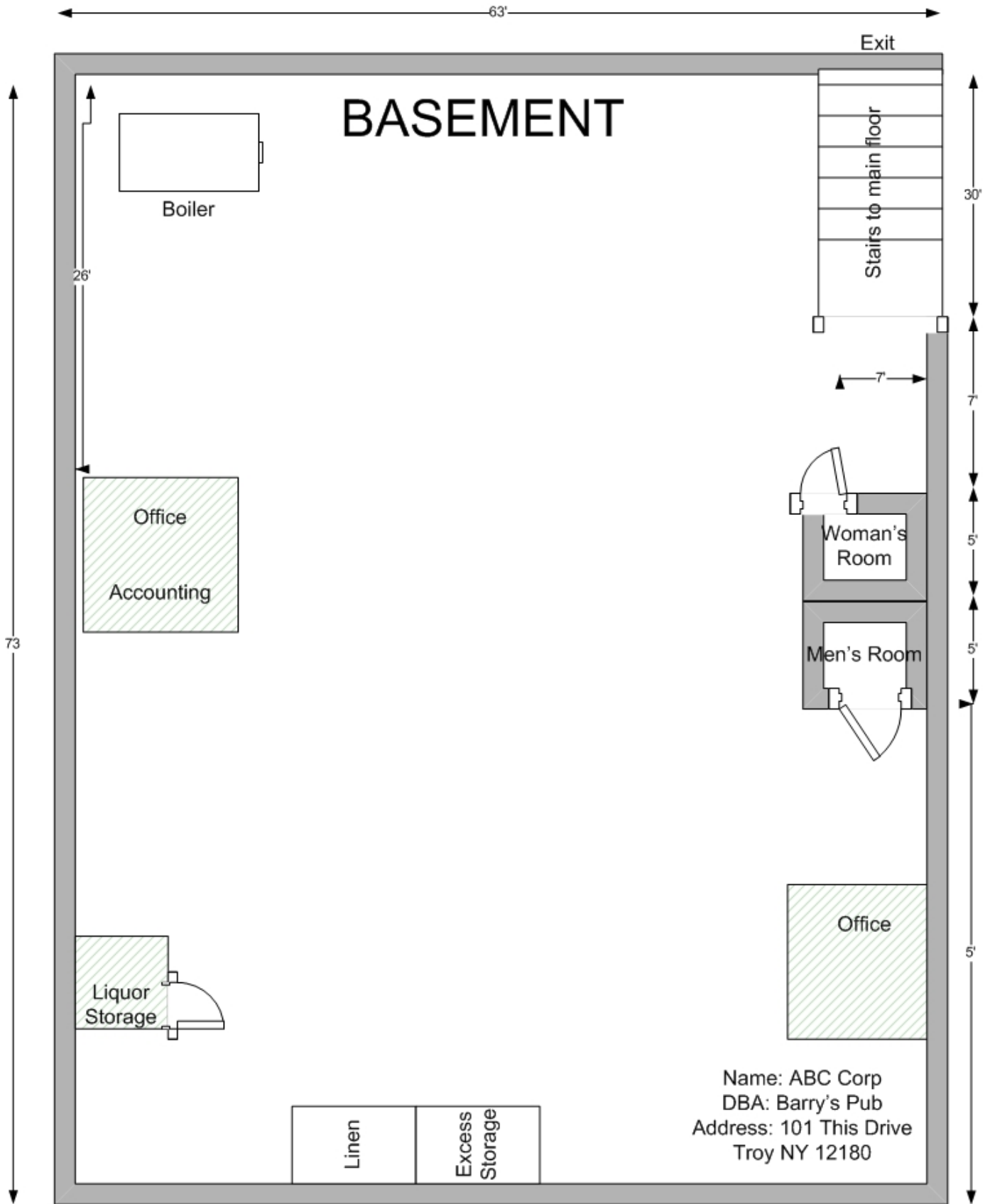




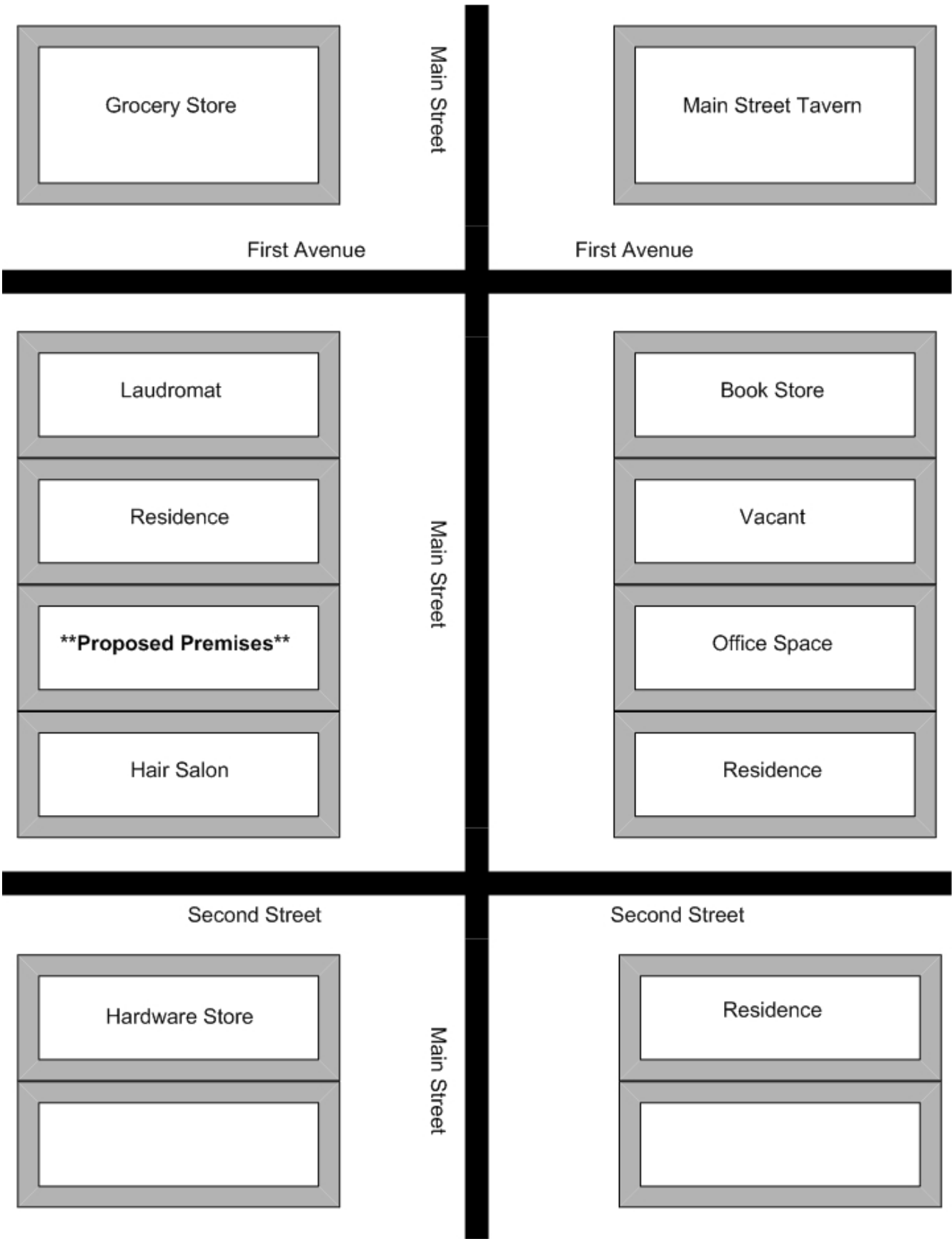
# EXAMPLE INTERIOR WITH OUTDOOR AREA (GROUND FLOOR)



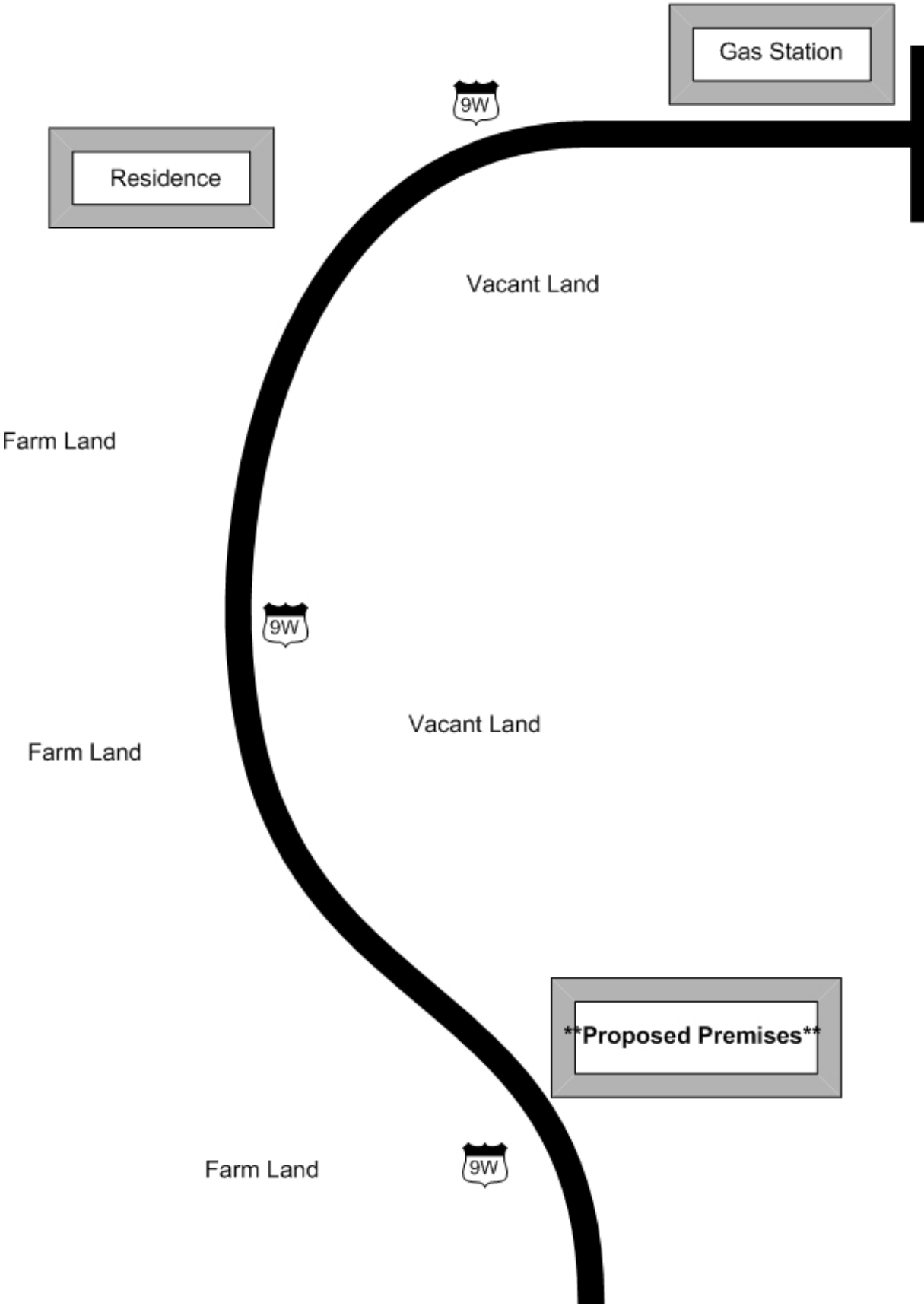
# EXAMPLE INTERIOR (BASEMENT)



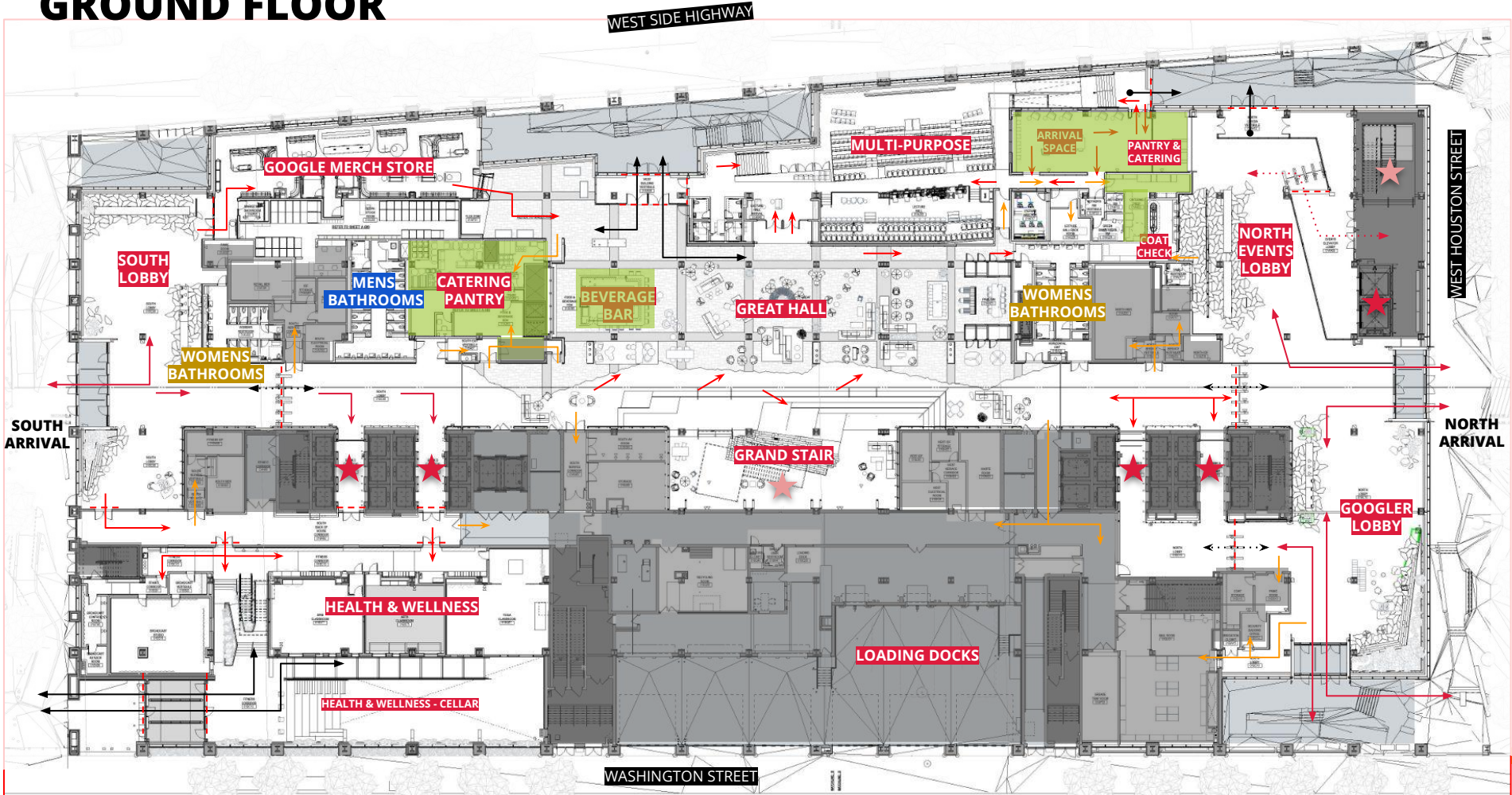
# EXAMPLE OF A BLOCK PLOT DIAGRAM (CITY/TOWN)



# EXAMPLE OF A BLOCK PLOT DIAGRAM (RURAL AREA)

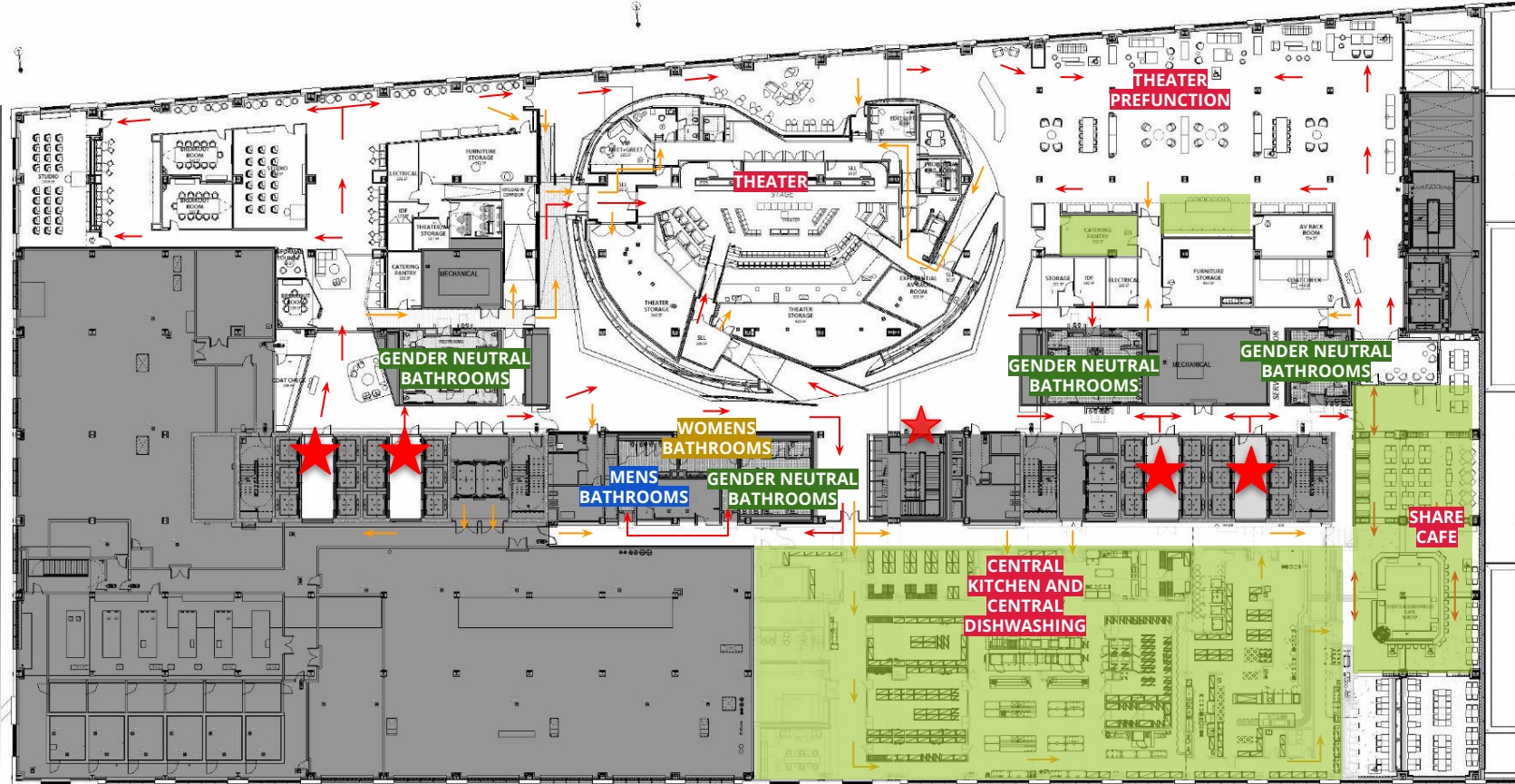


# GROUND FLOOR





# 3RD FLOOR PLAN







# MiXiT Menu Framework

Concept = Curated Salads and grain bowls  
 Service style = Meals made to order  
 Portion size = Complete meals  
 Menu rotation = Seasonal menu with weekly specials  
 MiXiT Recipe Index

## MIXIT SEASON - Summer

	Rotation	Type	Allergen	Name of dish	Ingredients
<b>Salad Greens</b>					
Greens 1	Always offered	Leafy		Arugula	Arugula
Greens 2	Always offered	Leafy		Mesclun	Mesclun
Greens 3	Always offered	Hearty		Kale	Kale
Greens 4	Always offered	Crunchy		Romaine	Romaine
Greens 5	Weekly				
<b>Cold Well Ingredients - static</b>					
Mixin' 1	Always offered	Raw vegetable		Avocado	Avocado, Avocado Pulp, Lemon Juice
Mixin' 2	Always offered	Raw vegetable		Carrot	Carrot, Shredded
Mixin' 3	Always offered	Raw vegetable		Cucumber	Cucumber
Mixin' 4	Always offered	Raw vegetable		Tomato	Grape Tomato
Mixin' 5	Always offered	Cheese	milk	<b>Parmesan Cheese</b>	<b>Parmesan Cheese</b>
Mixin' 6	Always offered	Cold Protein	egg	<b>Egg</b>	<b>Hard Cooked Egg</b>
<b>Cold Well Ingredients - seasonal</b>					
Mixin' 7	Seasonal	Seafood	FinFish	Salmon	
Mixin' 8	Seasonal			Corn	Corn
Mixin' 9	Seasonal			Cilantro	Cilantro
Mixin' 10	Seasonal		milk	Jicama	Jicama
Mixin' 11	Seasonal			Radish	Radish
Mixin' 12	Seasonal			Black Bean	Black Bean
Mixin' 13	Weekly				
Mixin' 14	Weekly				
Mixin' 15	Weekly				
<b>Hot Well Ingredients</b>					
Hot Item	Weekly	Grain		Quinoa	Quinoa
Hot Item	Weekly	Vegetarian	alcohol, soy, sulfur	<b>Ginger Koji Tofu</b>	<b>Tofu, Ginger, Shio Koji</b>
Hot Item	Always Offered			Herb Roasted Chicken	Chicken, Garlic, Parsley, Oregano, Rosemary, Olive Oil, Salt, Pepper
Hot Item	Optional			Roast Sweet Potato	
<b>Dry Toppings - Behind Line</b>					
Dry Mixin' 1	Always offered	Dry	gluten (wheat), Barley, Milk, Soy	<b>Olive Oil Crouton</b>	<b>White Bread, Olive Oil, Salt, Pepper</b>
Dry Mixin' 2	Seasonal	Dry		corn chip	
Dry Mixin' 3	Weekly			Sesame Furikake	
<b>Dry Toppings - Self Served</b>					
Dry Topping 1	Always offered	Nut	tree nut (almond)	<b>Almond</b>	<b>Almond</b>
Dry Topping 2	Always offered	Seed		Pepita	Pepita (Pumpkin Seed)
Dry Topping 3	Always offered	Seed		Sunflower Seed	Sunflower Seed
Dry Topping 4	Always offered	Dried fruit		Dried Cranberry	Dried Cranberry
<b>Core Dressing</b>					
Dressing 1	Seasonal			<b>Chili-Oregano Dressing</b>	
Dressing 2	Seasonal		alcohol, sulfur, soy	<b>Sesame Miso Dressing</b>	Canola Oil, Rice Vinegar, <b>Sesame Oil, White Miso</b> , Salt, Pepper, Xanthan Gum
Dressing 3	Always Offered		alcohol, mustard, sulfur	<b>Zinfandel Vinaigrette</b>	Canola Oil, <b>Red Wine Vinegar</b> , Lemon Juice, Garlic Puree, Shallot Puree, <b>Dijon Mustard</b> , Sugar, Xanthan Gum, Salt, Pepper
Dressing 4	Always Offered		soy, fin fish, milk, mustard,	<b>Caesar Dressing</b>	<b>Veganise</b> , Extra Virgin Olive Oil, Lemon Juice, <b>Parmesan Cheese</b> , Roasted Garlic Puree, Kosher Salt, <b>Anchovy Fillet</b> , Pepper, Xanthan Gum
<b>MiXiT Sample Menu Cameo</b>					
Signature Salad 1			alcohol, buckwheat, sesame, soy, sulfur	<b>Sesame Noodler</b>	<b>Soba Noodle</b> , Spinach, Napa Cabbage, Cucumber, Corn, Tomato, <b>Ginger-Koji Tofu, Sesame Furikake, Sesame Miso Vinaigrette</b>
Signature Salad 2			Milk, Sulfur	<b>Baja</b>	Romaine, Spinach, Red Cabbage, Herb-Roasted Chicken, Black Bean, Corn, Tomato, <b>Cotija</b> , Tortilla Chip, Cilantro, <b>Chili-Oregano Vinaigrette</b>
Signature Salad 3			alcohol, mustard, sulfur, fin fish, soy, gluten (wheat, barley) milk	<b>Salmon Caesar</b>	<b>Salmon with Mustard and Tarragon</b> , Romaine, Kale, Jicama, <b>Olive Oil Crouton</b> , Radish, <b>Classic Caesar Dressing</b>
<b>Weekly Specials</b>					
			<b>Allergen</b>	<b>Name of dish</b>	<b>Ingredients</b>
Week 1	<b>Special Salad</b>		gluten (wheat, barley) soy, milk, alcohol, mustard, pork, sulfur	<b>BLTA</b>	Romaine, Tomato, Avocado, <b>Olive Oil Crouton</b> , Arugula, <b>Bacon, Tabasco-Red Wine Vinaigrette</b>
	<b>Special Vinaigrette</b>		alcohol, mustard, sulfur	<b>Tabasco Red Wine Vinaigrette</b>	Canola Oil, Olive Oil, <b>Red Wine Vinegar</b> , Tabasco, <b>Sriracha, Dijon Mustard</b> , Xanthan Gum, Salt, Pepper
	<b>Special ingredient #1</b>		pork	<b>Bacon</b>	<b>Bacon</b>
	<b>Special ingredient #2</b>				
	<b>Special ingredient #3</b>				
	<b>Special Protein</b>				
	<b>Special Greens</b>				

**MiXiT Menu Framework**

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MIXIT SEASON - Summer					
	Rotation	Type	Allergen	Name of dish	Ingredients
Week 2	Special Salad		egg milk, alcohol, mustard, pork, sulfur	<b>Choppy Chop</b>	Romaine, Herb-Roasted Chicken, Egg, White Cheddar, Salami, Piquillo Pepper, Pickled Red Onion, Zinfandel Vinaigrette
	Special Vinaigrette				
	Special ingredient #1		Milk	<b>White Cheddar</b>	
	Special ingredient #2		pork	<b>Salami</b>	
	Special ingredient #3			Piquillo Pepper	
	Special Protein				
	Special Greens				
Week 3	Special Salad		milk	<b>Melon.Chili.Lime</b>	Summer Melon, Cucumber, Romaine, Arugula, <b>Cotija Cheese</b> , Sunflower Seed, Mint, Chili Lime Dressing
	Special Vinaigrette			Chili Lime Dressing	Canola Oil, Lime Juice, Garlic Confit, Roasted Jalapeno, Cumin, Chili Powder, Coriander, Xanthan Gum, Salt, Pepper
	Special ingredient #1			Melon	Watermelon, Cantalope, Honeydew
	Special ingredient #2			Sunflower Seed	Sunflower Seed
	Special ingredient #3			Mint	Mint
	Special Protein				
	Special Greens				
Week 4	Special Salad			<b>Sesame Pita</b>	Hummus, Cucumber, Tomato, Za'atar-Roasted Chickpea, Pita Chip, Feta, Arugula, Pepperoncini, Sesame-Tahini Dressing
	Special Vinaigrette			<b>Sesame-Tahini Dressing</b>	
	Special ingredient #1			Hummus	
	Special ingredient #2			za'atar-roasted chickpea	
	Special ingredient #3			Feta	
	Special Protein			Pepperoncini	
	Special Greens				
Week 5	Special Salad		beef, gluten (wheat), mollusk, soy	<b>Shaking Beef</b>	Brown Rice, <b>Oyster Sauce Beef</b> , Tomato, Watercress, Romaine, Red Onion, Lime Black Pepper Vinaigrette
	Special Vinaigrette			Lime Black Pepper Dressing	Canola Oil, Lime Juice, Lime Zest, Xanthan Gum, Salt, Black Pepper
	Special ingredient #1			Red Onion	Red Onion
	Special ingredient #2			Tomato	Early Girl Tomato
	Special ingredient #3			Brown Rice	Brown Rice, Salt
	Special Protein		beef, gluten (wheat), mollusk, soy	<b>Oyster Sauce Beef</b>	<b>Beef, Oyster Sauce, Soy Sauce</b> , Honey, Garlic
	Special Greens			Watercress	Watercress
Optional Hot Program	Special			Southwest Spud	Sweet Potato, Black Beans, Corn, Tomato, <b>Cotija</b> , Cornchip, Cilantro, Chili-Oregano Vinaigrette
	Special Vinaigrette / Sauce				
	Special ingredient #1			Baked Sweet Potato	
	Special ingredient #2			Salsa Roja	
	Special ingredient #3				