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)

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s):

Trade name (DBA):

Premises address:

Cross Streets and other addresses used for building/premise:

CONTACT INFORMATION:

Principal(s) Name(s):	
City, State, Zip:	
Telephone #:	email :
Landlord Name / Contact:	
	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

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

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.)

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

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:	

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?						
OwnLeaseSub-leaseBinding Contract to acquire real propertyother:						
Type of Building: Residential CommercialMixed (Res/Com) Other:						
Number of floor: Year Built :						
Describe neighboring buildings:						
Zoning Designation:						
Zoning Overlay or Special Designation (applicable)						
Block and Lot Number://						
Does the premise occupy more than one building, zoning lot, tax lot or more than one floor?yesno						
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						
What is the proposed Occupancy?						
Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?						
noyes						
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? yesno						
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? If more than one floor, please specify square footage by floors: If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area? If more than one floor, what is the access between floors? How many entrances are there? _____ How many exits? _____ How many bathrooms ? _____ Is there access to other parts of the building? ____ no ____ yes, explain: _____ **OVERALL SEATING INFORMATION:** Total number of tables? Total table seats? Total number of bars? _____ Total bar seats? _____ Total number of "other" seats? _____ please explain : _____ Total OVERALL number of seats in Premises : BARS: How many *stand-up bars / bar seats are being applied for on the premises? Bars _____ Seats _____ How many service bars are being applied for on the premises? Any food counters? ____ no ____ yes, describe : _____ For Alterations and Upgrades: Please describe all current and existing bars / bar seats and specific changes:

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

PROPOSED METHOD OF OPERATION:

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

___Bar ___Bar & Food ___Restaurant ___Club/ Cabaret ___Hotel ___Other: _____

What are th	e Hours of Op	eration?						
Sunday:	Monday:	Tuesday:	Wednesday:	Thursday:	Friday:	Saturday:		
to	to	to	to	to	to	to		
Will the bus	iness employ	a manager? _	noyes,	name / experier	nce if known :	·		
Will there be Do you have	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							
lf yes, pleas	se describe : _							
Will you hav	/e TV's ?	no yes ((how many?)					
Type of MU	JSIC / ENTER		Live Music	_Live DJJ	uke Box	Ipod / CDsnone		
Expected V (check all th		Backgrour	nd (quiet) E	ntertainment lev	el Ampl	ified Music		
Do you hav	e or plan to ins	stall soundproc	ofing?no	yes				
IF YES, will	you be using	a professional	sound engineer?					
Please deso	cribe your sou	nd system and	sound proofing:					
Will you be	permitting:	_ promoted ev	ventssched	luled performanc	ces out	side promoters		
any ev	ents at which	a cover fee is o	charged? p	rivate 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)								
-			ovable barriers					
			school, church o					
please sub	mit a block p		r area map show			or on the same block, ty to your applicant		
Indicate the	distance in fe	et from the pro	posed premise:					
Name of Sc	hool / Church:	·						
Address:					Distance:			

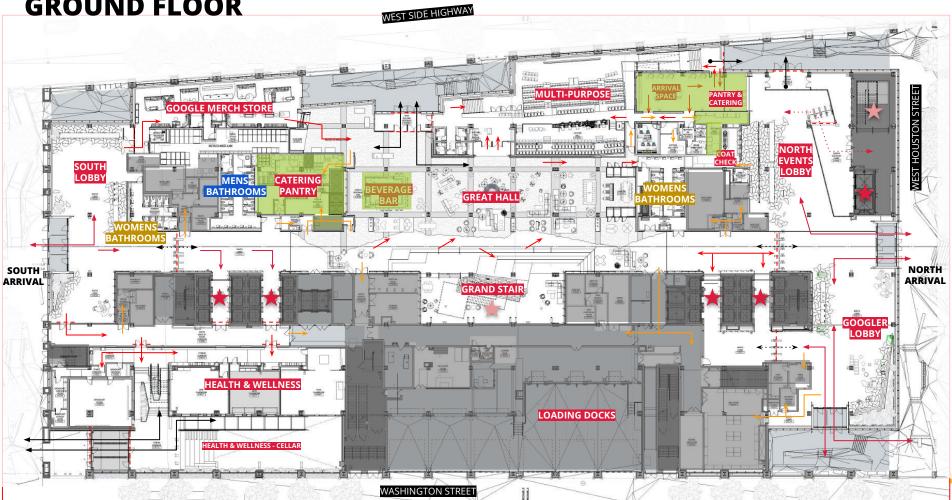
Name of School / Church:	
Address:	Distance:
Name of School / Church:	
Address:	Distance:
Please provide contact information for Resid you will address it immediately.	dents / Community Board and confirm that if complaints are made
Contact Person:	Phone:
Address:	
Email :	
	pplication submitted on ehalf of the applicant by:
Anna	z Tobin Signature
Print or Type Na	me
-	Title

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.

Junitatie

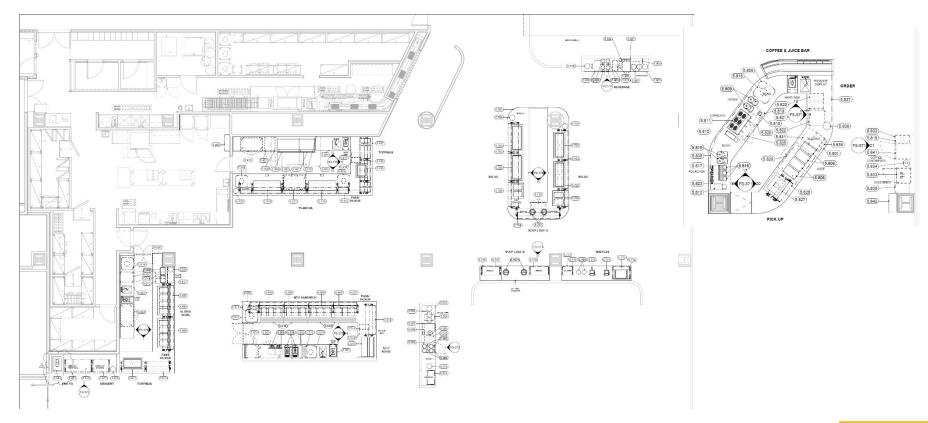
Community Board 2, Manhattan SLA Licensing Committee Donna Raftery, Co-Chair Robert Ely, Co-Chair

GROUND FLOOR

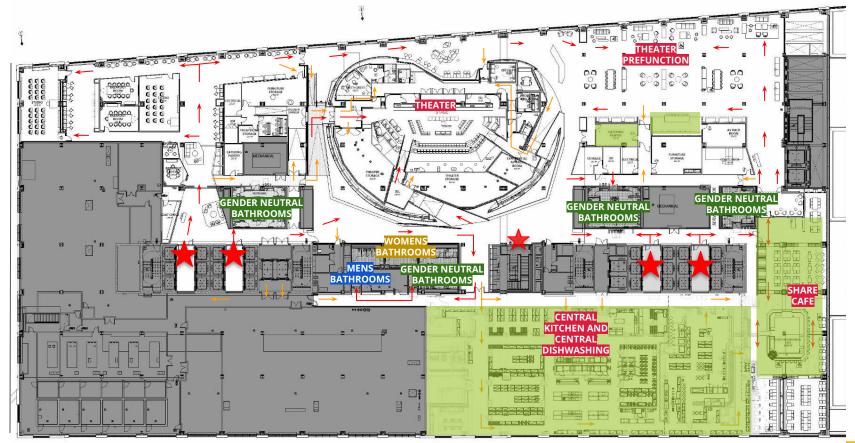


2ND FLOOR PLAN

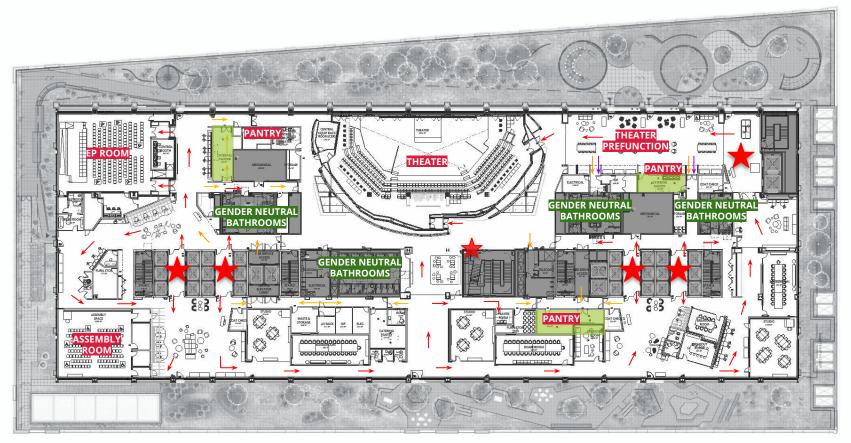
There is a full anchor cafe and Juice Bar on 2 that is on hold at this time: Global Bowl, Deli and Plancha grill with Salad Bar. Probably will not change once reactivated

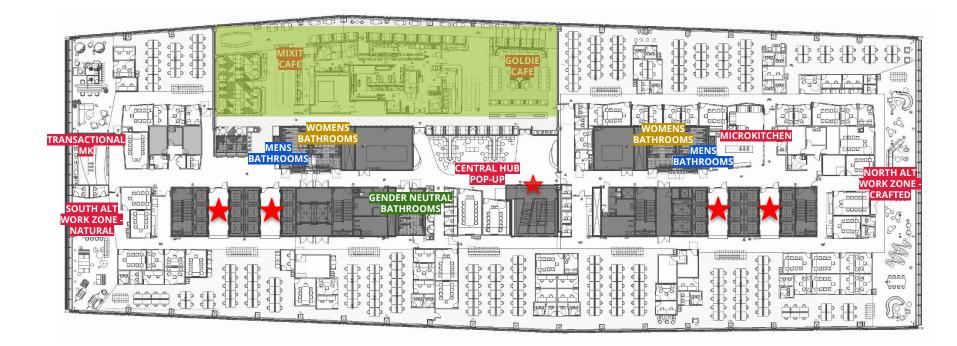


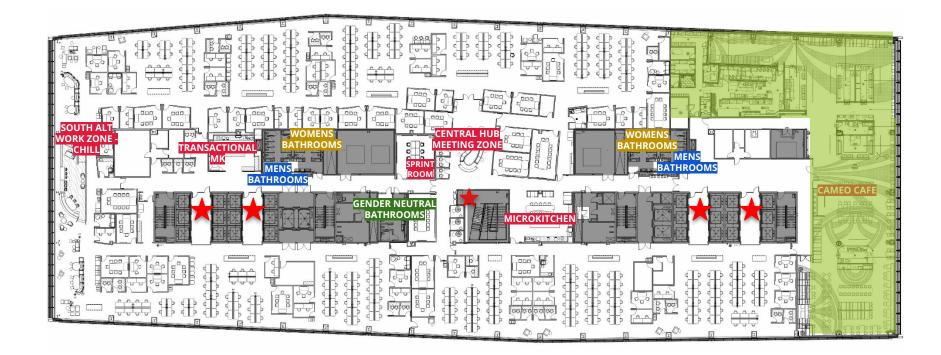
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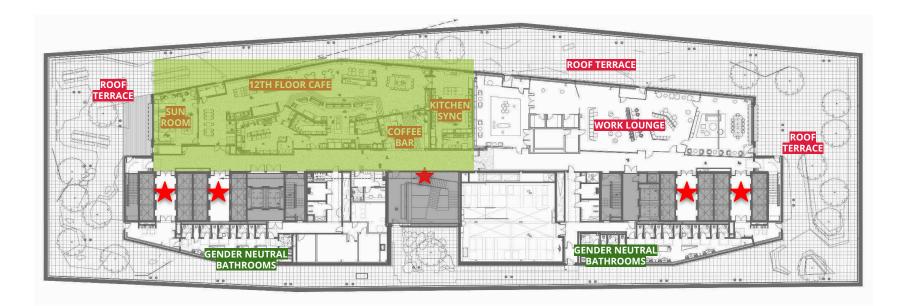


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tot item Optional Reast Sweet Potato Difference Difference Dry Mixin 1 Always offered Dry gluten (wheat), Barley, Milk. Sov. Olive Oil Crouton White Bread, Olive Oil, Sait, Pepper Dry Mixin 2 Season all Dry Mixin 3 Weekly Seame Furkake White Bread, Olive Oil, Sait, Pepper Dry Toppings - Self Served Eeame Furkake Pepta Pepta Pepta Pupting Dry Topping 3 Always offered Seed Seaded Sunflower Seed Sunflower Seed Dry Topping 4 Always offered Seed Dried Cranberry Dried Cranberry Dried Cranberry Dressing 3 Always Offered alcohol, mustard, salad 1 Chili-Oregano Dressing alcohol, mustard, suffur Canalo Dit, Rice Vinegar, Seame Oil, White Miso, Sait, Pepper, Xanthan Gum Dressing 3 Always Offered signature Salad 1 soy, fin fish, milk, mustard, salad 2 Caesar Dressing alcohol, mustard, suffur, fifts, sty, sy, gluten (wheat, barley); gluten (wheat,			Vegetarian	alcohol, soy, sulfur			
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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 Sola Noodle, Spinach, Red Cabbage, Horeh Nased Chicken, Black Bean, Corn, Tomato, Soliga, Torulla Chip, Cilantro, Chill-Oregano Vinaigrette Signature alcohol, mustard, sulfur Baja Salmon Caesar Signature alcohol, mustard, sulfur Name of dish Romaine, Spin				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 mustard, sulfur Tabasco Red							
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 Week 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 3 alcohol, mustard, guiter, (meat, barley) onling Salmon Caesar Salmon Caesar Salad 3 alcohol, mustard, sulfur, fin fish, soy, gluten (wheat, barley) onling Salmon Caesar Salmon Caesar Week 1 Special Salad gluten (wheat, barley) soy, milk, alcohol, mustard, sulfur BLTA Romaine, Tomato, Avocado, Olive Oil Crouton, Arugula, Bacon, Tabasco, Sriracha, Dijon Mustard, Xanthan Gum, Salt, Pepper Week 1 Special Salad BLTA Bacon Bacon Special Ingredient #1 pork Bacon Bacon Bacon Special Ingredient #2	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 Noodler 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 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 Bacon Special Ingredient #2 Special Ingredient #3 Special Ingredient #3 Special Ingredient #3 Special Protein Special Protein					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: Salad 3 Image: Sal	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				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		· ·			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 Greens							
		Special Greens					

	Concept = Curated 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 - Summer							
	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 Vinaigrette		Milk	White Cheddar			
	Special ingredient #1 Special ingredient #2		pork	Salami			
	Special Ingred		pork	Piquillo Pepper			
	Special Protei			riquito r epper			
	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			Baked Sweet Potato			
	Special ingred	ient #2		Salsa Roja			
	Special ingred	ient #3					