Meeting Date: And U		
APPLICANT INFORMATION:		
Name of applicant(s): Bobby Khovram I'		
Trade name (DBA): DBT		
Premises address: 39 Kenmare Street		
Cross Streets and other addresses used for building/premise:		
CONTACT INFORMATION:		
Principal(s) Name(s): Coloby Knamn'		
Office or Home Address: 192 Grand Street		
City, State, Zip:	MI	· / 1
Telephone #: 4		
Landlord Name / Contact: 37 Elizabeth / Tran-L1 LLC		
Landlord's Telephone and Fax: _		
NAMES OF ALL PRINCIPAL(S): NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD		
Jonuthan Ross p		
Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on"): Amenican From Caravn T. Local and and expense for all		

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK A	LL THAT APPLY):
a new liquor license (XRestaurant _ 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 this is for a new application, please list previous use of location for the las	t 5 years:
Ramen Restruct With Wife Electronic Is any license under the ABC Law currently active at this location? If yes, what is the name of current / previous licensee, license # and expirations.	yesno
Have any other licenses under the ABC Law been in effect in the last 10 yesno	ears at this location?
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: __OL/Contract Type of Building: ___ Residential ___ Commercial ___ Mixed (Res/Com) ___ Other: __ Year Built : anic shop No One above 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? __yes 💢 no Is the premise located in a historic district? _____yes _____no (if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? _____ yes ____ no, please explain : Will any outside area or sidewalk café be used for the sale or consumption of algoholic beverages? (including sidewalk, roof and yard space) ____ no ____ yes : explain _____ yes : What is the proposed Occupancy? Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits? __no __dyes 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 ____no Do you plan to file for changes to the Certificate of Occupancy? _____ yes _X__ 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? yes, explain:
OVERALL SEATING INFORMATION: Total number of tables? Total table seats? Total number of bars? Total number of "other" seats? Soplease explain: Som Carry Table Seating.
Total number of bars? Total bar seats? Total bar seats? Total bar seats? Total number of athor seats?
Total OVERALL number of seats in Premises : 86
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? noXyes, describe: Che+ Counter W
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 1 Kar & Food 1 / Restaurant Club/ Cabaret Hotel Other:

What are the Hours of Operation?
Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday: Lo J
Will there be security personnel?
If yes, please describe :
Will you have TV's ? yes (how many?)
Type of MUSIC / ENTERTAINMENT: Live MusicLive DJJuke Box Ipod / CDsnone
Expected Volume level: Background (quiet) Entertainment level Amplified Music (check all that apply)
Do you have or plan to install soundproofing?yes
IF YES, will you be using a professional sound engineer?
Please describe your sound system and sound proofing:
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 utilizingropes movable barriersother outside equipment (describe)
Are your premises within 200 feet of any school, church or place of worship? 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 $\frac{1}{2}$ " x 11").
Indicate the distance in feet from the proposed premise:
Name of School / Church:
Dietance:

	h:	Distance
Address:		Distance.
lame of School / Churc	h:	
ddress:		Distance:
lease provide contact i	nformation for Residents / Community I	Board and confirm that if complaints are n
ou will address it imme	diately.	
\mathcal{O}	doby Whorram!	Phone:
Contact Person:	NU I VI V	
ddress		
imail:		
imail:		- d T
	Application submitted	
	behalf of the applican	ll by
	Signature	12
	그녀는 그 집에 그렇게 되었다.	1 1/1
	Ω	
	Print or Type Name	by Whorrami
	Print or Type Name	by Alhorrami

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 Jeanine Kiely, Chair Susan Kent, First Vice Chair Valerie De La Rosa, Second Vice Chair Mark Diller, District Manager



Antony Wong, Treasurer Amy Brenna, Secretary Ritu Chattree, Assistant Secretary

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

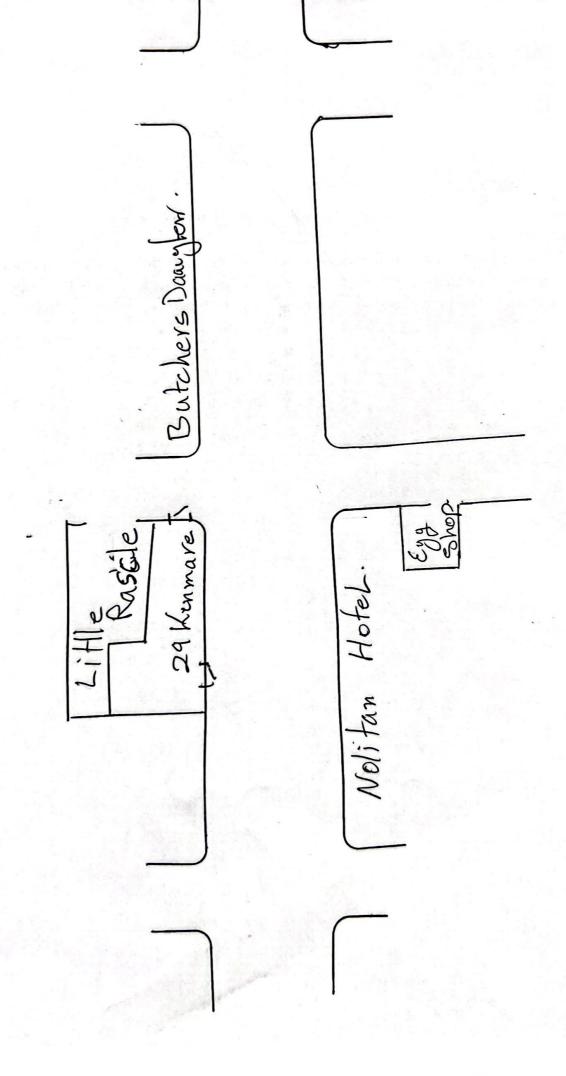
Greenwich Village
Little Italy
SoHo
NoHo
Hudson Square
Chinatown
Gansevoort Market

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

For a Liquor License Application that includes any outdoor areas, please complete the following:

- Submit a diagram of outdoor seating indicating length and width of area(s) and location of all tables and chairs. Include all obstructions (trees, fire hydrants, proximity to bus stops, bike racks, signs, etc.).
- Submit photos of the premises where the sidewalk café and/or roadbed will be located. Required photos show one frontal, one left and one right side view of proposed sidewalk café and/or roadbed.
 - Photos must show complete sidewalk and/or roadway area where sidewalk café and/or roadbed will be including views to curb and neighboring properties.
 - For rear yard, show photos of yard and surrounding area, including upper view of adjacent buildings.

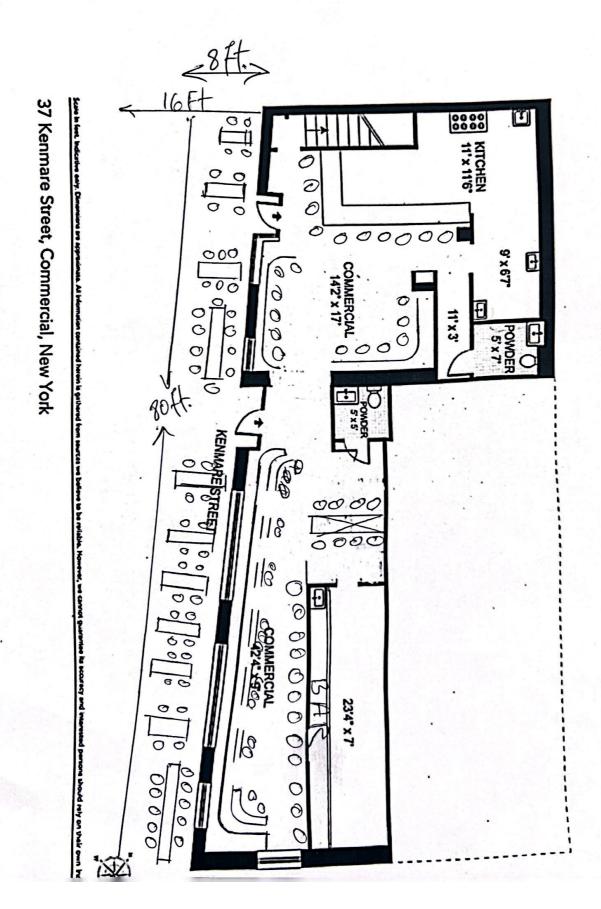
0 11/1	1
Address of Premises: 29 Kenmane	
Sidewalk café will have no more than (If premises is located on tables and seats on seats on Hours of sidewalk café: to	a comer please indicate for both streets): Street Street
Describe any obstructions (trees, fire hydrant, proximity to bus s	stop, etc):
Roadbed will have no more than (If premises is located on a contables and seats on	Street
Hours of roadbed: to Describe any obstructions (trees, fire hydrant, proximity to bus s	stop, etc):
Rear yard / Rooftop (circle) will have no more than Hours of rear yard / rooftop: to	tables and seats
Does seating extend beyond the business frontage?No	Yes
	(0)
Will outdoor dining structures on the sidewalk be enclosed on three	e (3) or more sides?NoYes
Will outdoor dining structures on the sidewalk be enclosed on three will outdoor dining structures on the roadbed be enclosed on three	
Will outdoor dining structures on the sidewalk be enclosed on three Will outdoor dining structures on the roadbed be enclosed on three sthere any outdoor music, speakers or TVs?NoYes, please.	e (3) or more sides?NoYes



From: Bobby Khorrami bobbykhorrami22@gmail.com

Date: Mar 24, 2023 at 9:08:53 PM

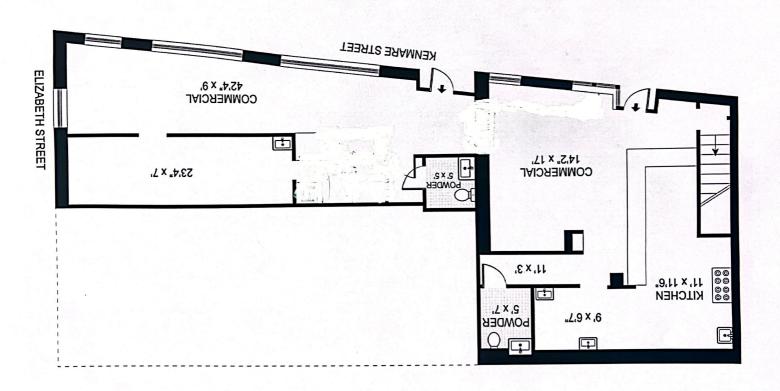
To: Bobby Khorrami bobby.khorrami22@gmail.com



37 Kenmare Street, Commercial, New York

Scale in feet. Indicative only. Dimensions are approximate. All information contained herein is gathered from sources we believe to be reliable. However, we cannot guarantee its accuracy and interested persons sonitained herein is gathered from sources we believe to be reliable. However, we cannot guarantee its accuracy and interested persons solving the persons s





Brunch

seed scone, croissant, cheese danish, blueberry muffin	\$12.00
SEASONAL BERRIES topped with yogurt & a spoonful of granola	\$12.00
PERFECT GRAPEFRUIT SEGMENTS sliced apples, honey & granola	\$10.00
MELON BOWL plain organic yogurt	\$12.00
FAVA BEAN HUMMUS black olive, chili, crudité, flat bread	\$14.00
SALADE PRINTEMPS kale, radicchio, strawberries, rhubarb, pecorino, almonds, nut oil vinaigrette	\$18.00
SOUPE AU PISTOU Nicoise vegetable soup, fusilli pasta, basil pesto	\$12.00
Entree	
GOAT CHEESE OMELETTE spinach, basil, petite salade, potatoes, toast	\$18.00
GRUYERE OMELETTE braised leeks & herbs, petite salade, potatoes, toast	\$19.00
AVOCADO OMELETTE avocado, cheddar cheese, chives, potatoes, salad, toast	\$20.00

FARMER'S FRITTATA spring harvest vegetables, feta, tomato, basil pesto, petite salad, potatoes, toast	\$22.00
CLASSIC EGGS BENEDICT griddled canadian bacon or smoked salmon, 2 poached eggs, english muffin, hollandaise, potatoes, salad	\$24.00
SPICY LAMB MERGUEZ SCRAMBLE tomato coulis, crème fraiche, salad, potatoes, toast	\$24.00
SHAKSHUKA baked eggs, spicy tomato sauce, cilantro, avocado, feta, warm flat bread	\$22.00
POMMES PAILLASSON crispy - shredded potato pancake, smoked salmon, sour cream, red onion, fried capers	\$26.00
VANILLA MALT WAFFLE mixed berries, whipped cream, vermont maple syrup	\$

ENDIVE AU ROQUEFORT mustard vinaigrette	LUNCH	\$17.00
GRILLED FRESH TUNA NICOISE SALAD pan seared tuna, haricot verts, olives nicoise, ar	nchoives, hard boiled egg	\$26.00
NAPOLEON SALAD roasted vegetable napoleon eggplant, zucchini	roasted red bell pepper	\$16.00
ARUGULA SALAD parmesan, apple, endives, lemon honey		\$16.00
FRISEE AUX LARDONS SALAD croutons, poached egg		\$17.00
ROASTED BEET & GOAT CHEESE SALAD pumpkin seed, honey lemon, mint dressing		\$15.00
CHICKEN COBB SALAD		\$24.00
Entrée		
HOUSE MADE GNOCCHI broccoli rabe, wild mushroom		\$24.00
MOULES MARINIERES flambée pernod, parmesan		\$26.00
SCOTTISH SALMON spanish, wild rice, honey mustard coulis		\$32.00
PAN-SEARED BRANZINO chilled vegetables, lemon oil		\$32.00

HOUSE MADE DUCK CONFIT	\$32.00
apple compote, calvados cider sauce	
ORGANIC HALF CHICKEN	\$28.00
half roast chicken, french fries or mashed potatoes	
STEAK FRITES	\$38.00
NY strip-steak served with french fries	
STEAK TARTARE	\$28.00
french fries	
Burgers & sandwich	
CROQUE MONSIEUR	\$21.00
traditional baked sourdough ham and swiss cheese sandwiches served with french fries.	
CROQUE MADAME	\$23.00
traditional baked sourdough ham, swiss cheese sandwiches, fried sunny side up egg served with french fries	
LEXPRESS BURGER	\$22.00
brioche bun, onions, lettuce, tomato, side of house-cut french fries	
LAMB BURGER	\$24.00
house-made ground lamb mixed with moroccan spices and fresh herbs served on a bun with a slice of onion, tomato, cornichMore	
TURKEY CLUB SANDWICH	\$21.00
house-cured turkey avocado, bacon, tomato, swiss cheese	
OPENFACE ORGANIC SALMON SCALLOPINI	\$24.00
roasted tomatoes, grilled onions, arugula, country bread, tartare sauce	
CHICKEN CAJUN SANDWICH	\$21.00
tomato, apple, balsamic dressing	

HORS d'OEUVRE DINNER	
SOUPE a l'OIGNON GRATINÉE beef broth, cave aged gruyere, crostini	\$15.00
PETITE BOUILLABAISSE monkfish, shrimp, mussels	\$19.00
FAVA BEAN HUMMUS piquillo coulis, extra virgin olive oil	\$14.00
ESCARGOTS EN PERSILLADE baguette crostini	\$16.00
FROGS LEGS PROVENÇALE spring garlic, parsley, tomatoes, olives	\$18.00
DUCK LIVER MOUSSE port wine gelée, sour cherries, grilled sourdough	\$19.00
SPRING RISOTTO peas, fava beans, green cecci, pea puree, grana	\$18.00
ARTICHOKE BARIGOULE served chilled with horseradish aioli	\$21.00
SALMON TARTARE	\$19.00
GRILLED OCTOPUS	\$23.00
green olive tapenade, fingerling potatoes, oven dried cherry tomatoes	

SALADE VERTE arugula, endive, cherry tomatoes, lemon vinaigrette	\$16.00
LITTLE GEM LETTUCE roquefort, tomato concassée, candied walnuts, shallot vinaigrette	\$18.00
JUMBO ASPARAGUS hollandaise, spring morels, organic free range egg	\$23.00
ENTREE	
POULET ROTI roast half chicken, potato mousseline, braised swiss chard, mushroom jus	\$32.00
DUCK LEG CONFIT ragoût of flageolet, tomato & zucchini	\$34.00
DAUBE OF BEEF SHORT RIBS buttered egg noodles, roasted rainbow carrots	\$36.00
VEGETABLE COUSCOUS zucchini, eggplant, cauliflower, carrots, purple potatoes, garbanzo beans, apricots, almonds, moroccan tomato sauce	\$26.00
MOULES FRITES MARINIERE shallots, garlic, butter, white wine bouillon, pommes frites	\$28.00
PASTA a la MARSEILLAISE spaghetti, manilla clams, shrimp, crab meat, mussels, calabrian chili, anchovy, confit tomatoes, citrus wine sauce	\$32.00
GRILLED SALMON brocccolini with sweet red pepper, onion & tomato fondue	\$34.00
BRANZINO eggplant purée, confit tomatoes, fish nage	\$36.00