



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 Liquor License Stipulations

The original signed and notarized form must be returned to the CB2 office by Monday, April 3, 2020

I, Ben Crofton as a qualified representative of ArtFarm Food Inc. d/b/a Manuela located at 130 Prince Street, New York, New York 10012 agrees to the following stipulations:

Application Type: [X] OP Restaurant/Tavern [ ] RW [ ] TW [ ] Alteration [ ] Other:

[X] Premise will be advertised and operated as a restaurant and cafe / bar.

[X] Hours of operation:

Sunday: 8:00AM to 11:00PM Thursday: 8:00AM to 11:00PM
Monday: 8:00AM to 11:00PM Friday: 8:00AM to 12:00AM
Tuesday: 8:00AM to 11:00PM Saturday: 8:00AM to 12:00AM
Wednesday: 8:00AM to 11:00PM

(Premises will open no later than stated opening time and NO patrons will remain after stated closing time.)

- [X] Will operate a full-service restaurant, specifically a community restaurant with a menu focused on modern heritage American food with regenerative agriculture and sustainability at the forefront, composting 90% of their food waste with the compost being donated to Project Eats with the kitchen open and full menu items available until closing every night.
[X] Will not operate as a Lounge, Tavern or Sports Bar or allow any portion of premises to be operated in that manner.
[X] Will not operate a backyard garden or any other outdoor area for commercial purposes including any sidewalk cafe and/or roadbed seating operating under the Open Restaurants program
[X] Will play quiet ambient recorded background music only with the exception of private events which may include live, acoustic music (no brass or percussion or amplified sound) played at background levels. No music will be audible in any adjacent residences at any time.
[X] Will have no more than one (1) television no larger than 60". There will be no projectors and TV will operate in "closed caption" mode only without sound.
[X] Will close all doors and windows at all times, allowing only for patron ingress and egress.
[X] Will not install or have French doors, operable windows or open facades.
[X] Will have the main entrance on the corner of Prince and Wooster Streets.
[X] Patron use of the cellar is limited to the private dining room consisting of not more than ten (10) seated patrons and patron bathrooms. There will be no service of food or alcohol in the cellar to areas outside of the private dining room.
[X] Will not make changes to the existing facade except to change signage or awning.
[X] Will comply with NYC Department of Buildings Regulations and will obtain Place of Assembly Certificate and keep current at all times required Permits and Certificates.
[X] Will provide a Letter of No Objection or Certificate of Occupancy permitting eating and drinking for store front premises proposed to be licensed to CB2 prior to opening.
[X] Will not have unlimited drink or unlimited food and drink specials. Will not have "boozy brunches." No pitchers of beer.
[X] There will be no "bottle service" or the sale of bottles of alcohol except for the sale of bottles of beer or wine products.
Will not have: [X] Dancing [X] DJs [X] Live Music [X] Promoted Events [X] Any event where cover fee is charged
[X] Scheduled Performances [X] Velvet ropes or metal barricades [X] Security Personnel/Dorman.
[X] Will appear before CB2, Manhattan prior to submitting any changes to any stipulation agreed to herein.
[X] Will appear before CB2, Man. for alteration to license prior to submitting plans for permanent sidewalk or roadbed seating

Residents may contact the Manager/Owner at the following phone number. Any complaints will be addressed immediately

Name: BEN CROFTON Phone Number: 332-252-1664

Signed: [Signature] BEN CROFTON 4-4-23
Print Name Dated
Sworn to this 4 day of April 2020 [Signature] Notary Public

CB2 and Applicant/Licensee request that the SLA add these stipulations to the method of operation/conditions of license.

MAX BOOKMAN
NOTARY PUBLIC-STATE OF NEW YORK
No 02BO6334211
Qualified in New York County
My Commission Expires 12-14-2023

**APPLICANT INFORMATION:**

Name of applicant(s): ARTFARM FOOD INC.

Trade name (DBA): MANUELA

Premises address: 130 Prince Street

Cross Streets and other addresses used for building/premise:  
Prince Street, Wooster Street

**CONTACT INFORMATION:**

Principal(s) Name(s): BEN CROFTON

Office or Home Address: #9, 59 THOMPSON STREET, NY 10012

City, State, Zip: 10012

Telephone #: 332-282-1664 email: ben.crofton@artfarm.com

Landlord Name / Contact: ENGLEWOOD PARTNERS LLC

Landlord's Telephone and Fax: 212-759-9001

**NAMES OF ALL PRINCIPAL(S):      NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**

Iwan and Manuela Wirth      Manuela's, 907 E 3rd St, Los Angeles, CA 90013

     Roth Bar & Grill, Bruton, Somerset, UK      Fife Arms, Braemar, Scotland

     Audley Public House and Mount Street Restaurant, Mayfair, London

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

We will be opening a restaurant and cafe/bar with artist interventions offering a community/neighborhood vibe. Our menu is modern heritage American with regenerative agriculture and sustainability at its forefront.

**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.)

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

RETAIL + 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: \_\_\_\_\_

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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:

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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: \_\_\_\_\_

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

Number of floor: 6 Year Built : 1925

Describe neighboring buildings: 140 Prince Street - multi-family co-op elevator building  
115 Wooster Street - Mixed residential & commercial retail

Zoning Designation: Zoning District: M1-5/R7Z  
Zoning Use Group: 6, 16

Zoning Overlay or Special Designation (applicable) SNX

Block and Lot Number: 501 / 15

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 : Modifications will be submitted for LPC review/approval prior to submitting for permit

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? 261 on ground floor, 10 in cellar

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?  
 no  yes

If yes, what is the maximum occupancy for the premises? Bar/Cafe: 27; Interior Dining: 116

If yes, what is the use group for the premises? UG6

If yes, is proposed occupancy permitted?  YES yes  no, explain : \_\_\_\_\_

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit?  yes  no

Do you plan to file for changes to the Certificate of Occupancy?  yes  no pending approval of current CofO application  
(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 pending LPC approval

(if yes, please describe: \_\_\_\_\_

**INTERIOR OF PREMISES:**

What is the total licensed square footage of the premises? Cellar: 2,644sf; Ground Floor 4,415 sf

If more than one floor, please specify square footage by floors: 4,295 USF on the Ground Floor, 1,168 USF in the Cellar

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?  
Sidewalk cafe, approx 285sf

If more than one floor, what is the access between floors? A stair and an elevator will be provided

How many entrances are there? 5 How many exits? 5 How many bathrooms? 8

Is there access to other parts of the building?  no  yes, explain: the back of house kitchen and restrooms will serve the black box theater in the cellar

**OVERALL SEATING INFORMATION:**

Total number of tables? 36 Total table seats? 116

Total number of bars? 2 Total bar seats? 27

Total number of "other" seats? \_\_\_\_\_ please explain : \_\_\_\_\_

Total OVERALL number of seats in Premises : 143

**BARS:**

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 27

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

Any food counters?  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  Other: JUST RESTAURANT, not Bar & F

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:  
8am to 11pm 8am to 11pm 8am to 11pm 8am to 11pm 8am to 11pm 8am to 12am 8am to 12am

Will the business employ a manager?  no  yes, name / experience if known: NOT KNOWN

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

If yes, please describe: \_\_\_\_\_

Will you have TV's?  no  yes (how many?) 1

Type of MUSIC / ENTERTAINMENT:  Live Music  Live DJ  Juke Box  Ipod / CDs  none

Expected Volume level:  Background (quiet)  Entertainment level  Amplified Music  
(check all that apply)

Do you have or plan to install soundproofing?  no  yes

IF YES, will you be using a professional sound engineer? yes

Please describe your sound system and sound proofing: sound isolated ceilings and equipment, full height and insulated walls between tenants, acoustic treatments on walls as needed

Will you be permitting:  promoted events  scheduled performances  outside promoters

0 any events at which a cover fee is charged?  private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment?  no  yes (if yes, please attach plans)

Will you be utilizing  ropes  movable barriers  other outside equipment (describe) \_\_\_\_\_  
No

Are your premises within 200 feet of any school, church or place of worship?  no  yes

***If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 1/2 " x 11").***

Indicate the distance in feet from the proposed premise:

Name of School / Church: N/A

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

Name of School / Church: \_\_\_\_\_

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

Name of School / Church: \_\_\_\_\_

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

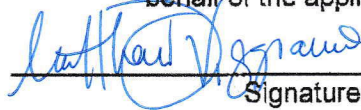
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Ben Crofton Phone: 332-282-1664

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

Email : ben.crofton@artfarm.com


Application submitted on  
behalf of the applicant by:

  
Signature

Print or Type Name Matthew D. Viggiano

Title Vice President, Real Estate  
Kasirer

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  
Carter Booth, Co-Chair  
Robert Ely, Co-Chair

Community Board No. 2, Manhattan

3 Washington Square Village  
NEW YORK 10012-1899

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Greenwich

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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.
  - If seating is in a rear yard show photos of yard and surrounding area, including upper view of adjacent buildings.

**Sidewalk café** will have no more than (If premises is located on a corner please indicate for both streets):

0 Twelve (12) tables and 0 24 seats on Prince Street

0 tables and 0 seats on \_\_\_\_\_ Street

Hours of sidewalk café: 8am - 11pm (Sunday - Thursday) to 8am - 12am (Friday - Saturday) Sunday - Thursday (8am - 11pm); Friday - Saturday (8am - 12am)

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): \_\_\_\_\_

**Roadbed** will have no more than (If premises is located on a corner please indicate for both streets):

0 tables and 0 seats on \_\_\_\_\_ Street

0 tables and 0 seats on \_\_\_\_\_ Street

Hours of roadbed: \_\_\_\_\_ to \_\_\_\_\_

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): \_\_\_\_\_

**Rear yard** will have no more than 0 tables and 0 seats

Hours of rear yard: \_\_\_\_\_ to \_\_\_\_\_

Does seating extend beyond the business frontage?  No  Yes

Will outdoor dining structures **on the sidewalk** be enclosed on three (3) or more sides?  No  Yes

Will outdoor dining structures **on the roadbed** be enclosed on three (3) or more sides?  No  Yes

Is there any outdoor music, speakers or TVs?  No  Yes, please describe: \_\_\_\_\_

Will heating elements be used?  No  Yes, please describe: \_\_\_\_\_



OFFICE USE ONLY
<input type="radio"/> Original <input type="radio"/> Amended     Date _____

## ESTABLISHMENT QUESTIONNAIRE

In this section you must describe the premises to be licensed. Answer ALL questions completely. Please do not answer "see attached" to any question. Any incomplete answer may delay or prevent the processing of the application.

**Helpful Hint: Drawing your diagram and reviewing your photographs may assist you in completing this section. See sample diagrams at the end of this application.**

### 1. Zoning

1a. State what the area is zoned for:   
 (e.g., Residential, Business, Mixed etc.)

1b. Does the premises have a **VALID CERTIFICATE OF OCCUPANCY** and **ALL** appropriate permits?      Yes      No      Pending

### 2. Premises

2a. Describe the type of building in which the premises will be located.

2b. Is or has the building/proposed premises been known by any other address?      Yes      No

If YES, please specify:

*If the address was changed due to a 911 update or other government action, please include documentation for the change.*

2c. Is there currently an active license or has there ever been a license to traffic in alcoholic beverages at this location?  
 Currently Licensed      Previously Licensed      Never Licensed      Do Not Know

Name of Licensee:      License Serial Number:

2d. Are there any disciplinary actions pending against the applicant, current licensee or prior licensee?  
 Yes      No      Do Not Know

***Any pending disciplinary action may delay a determination on this application or result in the disapproval.***

2e. If the proposed premises has never been licensed, what was the prior use?

2f. Is any other floor or area of the building currently licensed?      Yes      No

Name of Licensee:      License Serial Number:

### 3. Premises (interior):

3a. List the total number of floors of the business establishment to be licensed, including the basement:

3b. List the floor(s) where the proposed premises will be located:   
(e.g., basement, ground floor, 2nd & 3rd floor, etc.)

3c. Where is the alcohol stored?

3d. Is there interior access to any other floor(s) or area(s) that will not be part of the premises to be licensed?  
If yes, show the means of access on the interior diagram(s).      Yes      No

3e. Are the premises to be licensed divided in any way, by a public or private passageway, over which the applicant does not have exclusive possession and control?  
(e.g., hallway, stairwells, common areas, etc.)      Yes      No

If YES, describe:

3f. How many public restrooms? If less than two (2) public restrooms, you must request a waiver of the two (2) restroom rule in writing. Please show restrooms on diagram.

3g. List the maximum occupancy of the premises:      3h. Number of tables?

3i. Number of seats at tables?      3j. Number of seats at bar or counter?

### 4. Bars:

4a. How many customer bars are located on the premises?   
*(a customer bar is where patrons may order, purchase or receive alcoholic beverages)*

4b. How many service bars? *(a service bar is for wait staff use exclusively)*

4c. Describe each bar in the fields below:

**Bar 1**

Bar Type:  ▼

Length:

Shape:  ▼

Location:  ▼

**Bar 2**

Bar Type:  ▼

Length:

Shape:  ▼

Location:  ▼

**Bar 3**

Bar Type:

Length:

Shape:

Location:

**Attach additional sheets if there are more than 3 bars.**

OFFICE USE ONLY <input type="radio"/> Original <input type="radio"/> Amended    Date _____
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**5. Kitchen:**

5a. Does the premises have a full kitchen?     Yes     No

If NO, does the premises have a food preparation area?     Yes     No

**Show Kitchen or Food Prep Area on the Interior Diagram**

**NOTE: FOOD MUST BE AVAILABLE FOR SALE DURING ALL HOURS OF OPERATION; SUBMIT A MENU**

5b. Is a chef/cook employed at the premises?     Yes     No

If YES, please list hours of day chef/cook will devote to the premises:

All hours of operation.

**6. Hotel or Bed & Breakfast:**

6a. How many floors?

6b. How many guest rooms?

6c. For Hotels Only: Is there a public restaurant on the hotel premises?     Yes     No

**7. Outdoor Areas:**

7a. Are there any outside areas used for the sale or consumption of alcohol?     Yes     No

7b. If YES, what is the outside occupancy?

7c. Check all types that apply:  
(there must be direct access from the interior of the premises to any outdoor area(s) that you wish to license. Show access on diagram)

- |   |                               |                                  |                                   |                                 |
|---|-------------------------------|----------------------------------|-----------------------------------|---------------------------------|
| <input checked="" type="checkbox"/> Sidewalk Cafe   | <input type="checkbox"/> Deck | <input type="checkbox"/> Patio   | <input type="checkbox"/> Porch    | <input type="checkbox"/> Gazebo |
| <input type="checkbox"/> Rooftop  | <input type="checkbox"/> Yard | <input type="checkbox"/> Balcony | <input type="checkbox"/> Pavilion | <input type="checkbox"/> Tent   |
| <input type="checkbox"/> Other (describe): <input style="width: 650px; height: 20px;" type="text"/> |                               |                                  |                                   |                                 |

7d. Is the outdoor area(s) divided by any public or private passageway or area that the applicant does not have exclusive control?     Yes     No

If YES, how is it divided?

7e. How is the outdoor area(s) contained? Check all that apply and show enclosure on diagram.

- |   |                               |   |                                 |                                     |
|---|-------------------------------|---|---------------------------------|-------------------------------------|
| <input type="checkbox"/> Fencing  | <input type="checkbox"/> Wall | <input checked="" type="checkbox"/> Shrubbery | <input type="checkbox"/> Roping | <input type="checkbox"/> Stanchions |
| <input type="checkbox"/> Other (describe): <input style="width: 650px; height: 20px;" type="text"/> |                               |   |                                 |                                     |

7f. Is a permit required by the locality for outside area(s)?     Yes     No  
If yes, submit a copy of the permit.

OFFICE USE ONLY <input type="radio"/> Original <input type="radio"/> Amended    Date
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## PROPOSED METHOD OF OPERATION

*This form satisfies Section 110 of the ABC Law requiring that a statement be submitted indicating the type of establishment operated at the premises.*

The information in this section will be the method of operation you are approved for and will be binding. Should you wish to deviate from this method of operation in any way, you must first apply for and receive permission from the Authority.

1. Will any other business of any kind be conducted in said premises?  Yes  No  
*(If YES, please provide details on a separate sheet)*

1a. If the premises *is not* a catering establishment, will the premises periodically close to host private events?  Yes  No

If YES, how frequently?

2. Will the premises have music?  Yes  No

2a. If YES, check all that apply:  Recorded  DJ  Juke Box  Karaoke

Live Music (give details: e.g., rock bands, acoustic, jazz, etc.):

2b. Will the premises use the services of an Event Promoter?  Yes  No

3. Will the premises permit dancing?  Yes  No

3a. If dancing is permitted, who will be permitted to dance?  Patrons  Employees for Entertainment  Both

3b. If dancing is permitted, will there be exotic dancing including, but not limited to, topless entertainment, pole dancing and/or lap dancing?  Yes  No

4. Will there be topless entertainment?  Yes  No

5. Will the business employ a manager?  Yes  No

5a. If NO, will principal(s) manage?  Yes  No

6. How many employees? (excluding principals and security personnel)

6a. If answer is "0" please provide an explanation:

OFFICE USE ONLY <input type="radio"/> Original <input type="radio"/> Amended    Date
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7. NYS Law requires businesses to carry workers' compensation and disability insurance (see instructions).  
 If applied for and pending, please indicate.

Workers' Compensation Carrier Name and Policy Number:

Disability Insurance Carrier Name and Policy Number:

**If you are exempt from Workers' Compensation and/or Disability Benefits Insurance coverage, submit an approved Certificate of Attestation of Exemption from NYS Workers' Compensation and/or Disability Benefits Insurance Coverage from the NYS Workers' Compensation Board. The application is available on their website: <http://www.wcb.ny.gov> or you may contact them by phone at: (877) 632-4996**

8. Will security personnel be used at the premises?  Yes  No

9a. If YES, how many?

9b. If YES, provide your **Proprietary Security Guard Employer Unique Identification Number** assigned to the business by the NYS Department of State Division of Licensing Services or the name of the security company through which the security personnel will be hired:

***The Licensee is responsible for assuring that hired security personnel are registered in accordance with NYS Security Guard Registration Guidelines. Please contact the NYS Department of State to obtain information.***

9. Provide a detailed plan of supervision for the premises to be licensed. Clearly describe how you will maintain control and order over the licensed premises. How will you monitor alcohol sales and prevent sales to minors and sales to intoxicated persons? How will you handle unruly patrons, altercations, etc., to prevent the premises from becoming disorderly? Include additional sheets if necessary.

Management will be on premises at all times of operation to supervise and control the establishment and ensure ABC law compliance at all times. All employees will receive training upon hiring and will know how to effectively prevent service of alcohol to minors, intoxicated individuals, and how to handle disorderly patrons.

10. Are all responses provided in this application consistent with the information provided to the municipality or Community Board within the Standardized Notice Form for Providing 30-Day Advance Notice?

Yes  No

10a. If NO, please explain:

**ALCOHOLIC BEVERAGES MAY ONLY BE CONSUMED, SOLD OR GIVEN AWAY DURING THE HOURS APPROVED BY THE COUNTY WHERE THE PREMISES IS LOCATED UNLESS FURTHER RESTRICTED BY THE AUTHORITY**

A list of county closing hours is available at the following link:  
<http://sla.ny.gov/provisions-for-county-closing-hours>

# Memorandum

**To:** Ben Crofton, ARTFARM  
**From:** Don Tone, P.E.  
**Date:** December 2, 2022  
**Re:** 130 Prince Street - Traffic and Parking Study  
**Project No:** #22-01-1750

## Introduction

Sam Schwartz Engineering (Sam Schwartz) has performed a traffic assessment of the proposed restaurant and bar to be located at 130 Prince Street in Manhattan, New York (the “site”). The project is expected to consist of a first-floor restaurant/bar with a carry-out bakery component.

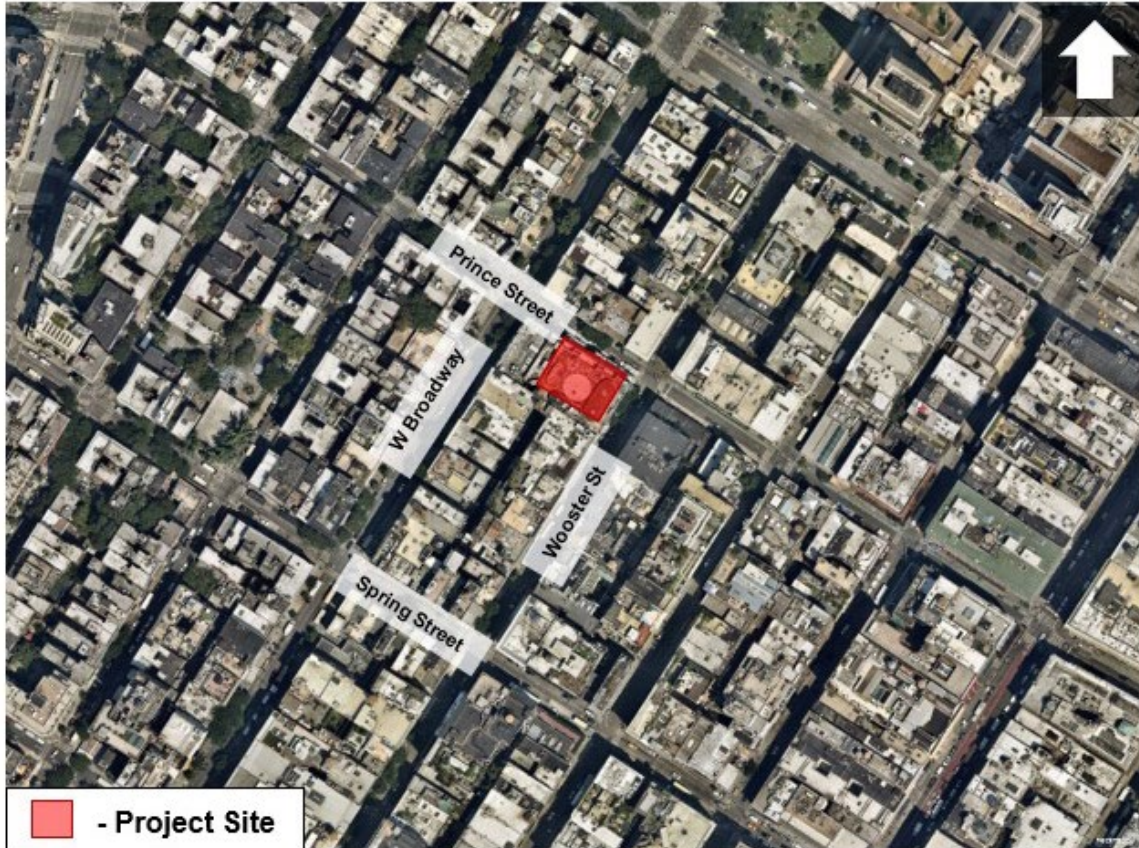
Under the proposed plan, the restaurant would operate from 8AM to 12AM and have a capacity of 150 indoor seats and 24 outdoor seats. The indoor space would include seating for 133 patrons and a bar with 17 seats. The carry-out bakery would operate from 8AM to 7PM. The gross area of the restaurant would be approximately 7,500 square-feet.

To determine the potential effect of the proposed development on the surrounding roadway network, Sam Schwartz collected traffic data along Prince Street and performed site observations of current traffic conditions and pedestrian activity. Vehicular volumes expected to be generated by the proposed development were conservatively estimated based upon standard traffic engineering procedures, NYC DOT methodology and then adjusted based upon consideration of data obtained from observations of the site and other similar developments. Our projections for the site were then assessed for potential traffic-related issues. The parking demand expected to be generated by the site and the available capacity of nearby off-street garage parking was also assessed. Our findings and recommendations for the proposed development are summarized in this memorandum.

## Project Location

The site is located at 130 Prince Street, between Broadway and Wooster Street, on the south side of the street as shown in **Figure 1**.

**Figure 1: Site Location –130 Prince Street**



Prince Street is a one-way westbound minor arterial roadway with one vehicular travel lane, one conventional bike lane and a parking lane. Prince Street originates at Sixth Avenue and runs east for a half mile before terminating at Bowery.

Overall, the site is very well served by many forms of public transit. The site has access to multiple subway lines, as presented in **Figure 2**. The Prince Street Station (R and W trains) is three blocks to the east (0.2 miles), the Bleeker Street Station (6 train) is six blocks to the northeast (0.3 miles), the Broadway-Lafayette Street Station (B, D, F and M trains) is five blocks (0.3 miles) to the northeast, the Spring Street Station (6 train) at Lafayette Street is six blocks to the southeast (0.3 miles), the Spring Street Station (C and E trains) at Sixth Avenue is four blocks to the southwest (0.2 miles), and the Houston Street Station (1 train) is six blocks to the northwest (0.3 miles).

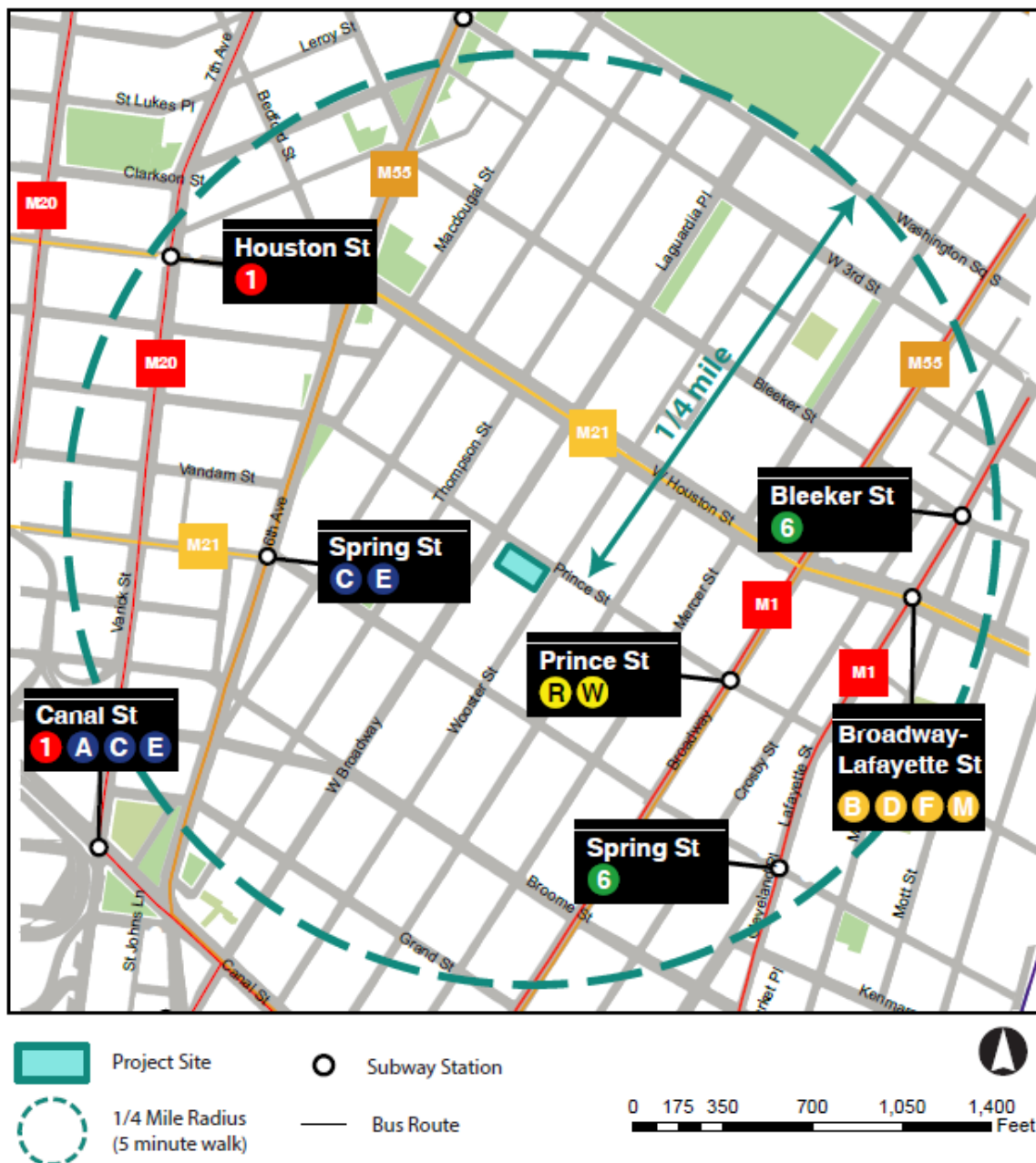
The site is also served by the MTA M11, M55 and M21 buses. The southbound M1 bus and M55 bus have a stop on Broadway and Prince Street, three blocks from the project site. The northbound M55 bus has a stop on Sixth Avenue and Prince Street, three blocks from the project site. The M1 bus has a stop on Lafayette Street and Spring Street, six blocks from the project site and the M21 bus has a stop on Houston Street and West Broadway, one block from the project site.

The MTA M1 bus provides local and limited stop service between the East Village and Harlem via Fifth Avenue and Madison Avenue. The MTA M55 bus provides local service between W44th Street and South

Ferry via Fifth Avenue and Sixth Avenue. The MTA M21 bus provides local crosstown service between the Lower East Side and the West Village via Houston Street.

There is a Citi Bike station one half block north of the site on Broadway. There are also approximately 8 other nearby Citi Bike stations within 0.25-mile radius of the site. Designated bike lanes are provided on Prince Street, Spring Street, Lafayette Street, and Bleecker Street. The locations of the nearby Citi Bike stations and bike lanes are presented in **Figure 3**.

**Figure 2: Transit Map**





**Figure 3: Citi Bike Stations**



The parking regulations on the south curb of Prince Street, between Broadway and Wooster Street are temporarily set as “No Stopping Anytime” due to construction activity on the south side of the street (along the site frontage). It is expected that this work will be complete by the time the project site commences operations. At that time, it is expected that the regulations would revert to “No Parking Monday-Friday 8am-6pm”. The “No Parking” regulation does permit the passenger drop offs and pickups in the parking lane, provided it is done expeditiously. The parking regulations on the north curb of Prince Street, between Broadway and Wooster Street is set as “No Stopping Anytime” to accommodate a bike lane along the north curb.

### **Traffic Volume Data**

Sam Schwartz conducted qualitative observations of traffic during the evening hours (from 7pm to 9pm) on a Friday, when site-generated vehicular activity and the existing vehicular activity in the neighborhood would each be at their peak. The “peak” period for the site-generated activity is anticipated to be from approximately 5 pm to 10 pm (when the restaurant is expected to experience an increase in activity) while the “peak” period for the existing roadway network is generally from 2 pm to 6 pm. While there is an overlap in the two “peak” periods, Prince Street was observed to generally operate well (a mid-Level of Service of D or better) with limited vehicle delay.

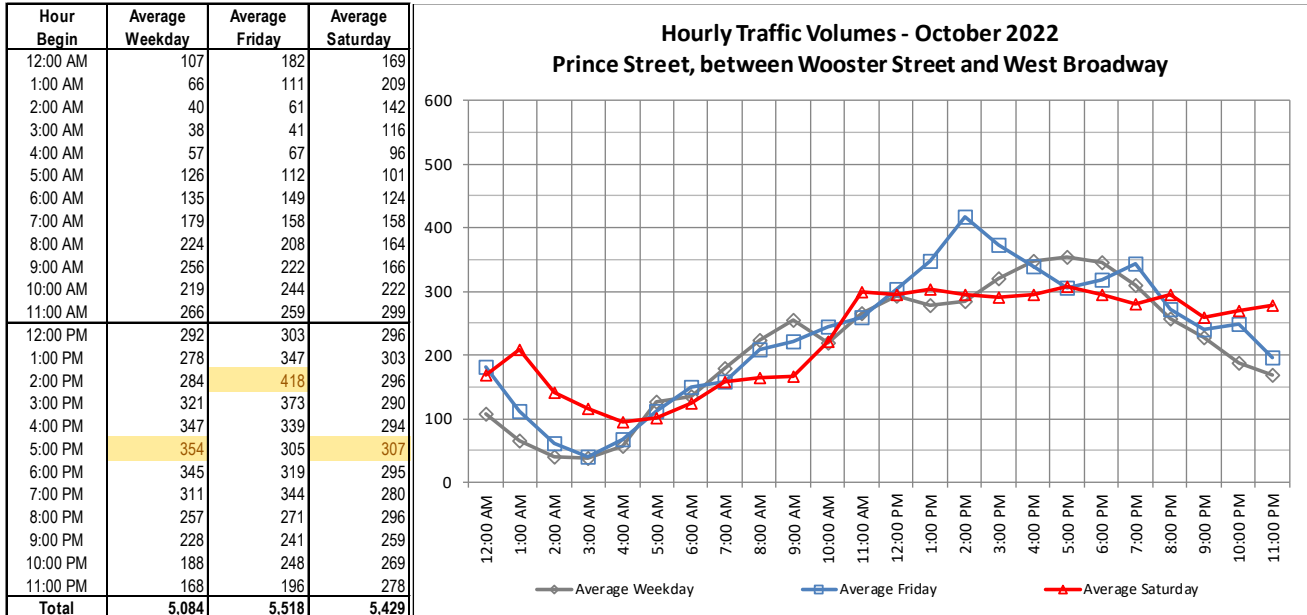
In addition to qualitative observations, Sam Schwartz utilized Automatic Traffic Recorders (ATRs) to collect hourly traffic volumes along Prince Street. The data was collected over a ten-day period between Thursday, October 13 thru Monday, October 24, 2022. The average hourly traffic volume data for a typical weekday, Friday and Saturday is presented in **Figure 4**. Based on the data collected, Prince Street experienced a maximum demand during the following peak periods:

- Westbound Average Weekday = 354 vehicles at 5:00PM
- Westbound Average Friday = 418 vehicles at 2:00PM
- Westbound Average Saturday = 307 vehicles at 5:00PM

Based on the data collected, traffic on Prince Street on weekdays typically builds up throughout the day before peaking at 5pm and then slowly tapering off until 8pm when a more significant decreasing trend occurs. On Fridays, traffic on Prince Street typically builds up throughout the morning, peaking at 2pm, and then dropping significantly until 1pm, where a slow decreasing trend occurs, with a slight spike at 7pm. On Saturdays, traffic on Prince Street typically builds up throughout the morning, peaking at 11am, and remaining consistent throughout the day.

During the projected period of activity at the restaurant (5 pm to 10 pm), the data shows that Prince Street carried a volume of approximately 300 to 350 vehicles on weekdays and Saturdays. To contextualize these traffic volumes, the theoretical capacity for a typical minor roadway, as determined by standard traffic engineering guidelines is approximately 600 to 800 vehicles per hour per lane.

**Figure 4: Hourly Traffic Volumes – Prince Street (Westbound)**



**Trip Generation**

Peak hour vehicle trips generated by the proposed development were estimated for a typical weekday and Saturday peak hours. The trip generation factors were developed based upon standard traffic engineering procedures, NYCDOT methodology and recently approved environmental review documents, and engineering judgement.

The trip generation factors and assumptions are summarized in **Table 1** for the weekday morning, midday evening and Saturday peak hour conditions.

**Table 1: Trip Generation Factors**

Land Use:		Sit-Down Restaurant	
<b>Program Size</b>	<b>Size Unit</b>	7.500 area (sf/1000)	
<b>Daily Person Trip Generation Rate</b>	<b>Weekday Saturday Unit</b>	246.0 358.0 per day/1000 sf	
<b>Modal Split</b>	<b>Auto</b>	10.0%	15.0%
	<b>Taxi/FHV</b>	25.0%	30.0%
	<b>Subway/Bus</b>	35.0%	30.0%
	<b>Local - Walk/Bike</b>	30.0%	25.0%
	<b>Total</b>	100.0%	100.0%
<b>Vehicle Occupancy</b>	<b>Auto</b>	2.20	2.20
	<b>Taxi</b>	2.30	2.30
<b>Linked Trips</b>		0%	0%
<b>Temporal Distribution</b>	<b>Weekday AM</b>	1.0%	
	<b>Weekday Midday</b>	10.8%	
	<b>Weekday PM</b>	10.6%	
	<b>Saturday Peak</b>	13.0%	
<b>Directional Distribution</b>	<b>Weekday AM</b>	50.0%	50.0%
	<b>Weekday Midday</b>	50.0%	50.0%
	<b>Weekday PM</b>	50.0%	50.0%
	<b>Saturday Peak</b>	50.0%	50.0%

The assumptions in **Table 1** were used to project the peak hour vehicle trips to/from the site, as summarized in **Table 2**. Although some of the modal split and trip characteristics as presented in **Table 1** may vary slightly for a weekday versus a weekend, the overall volumes are similar because those uses are relatively small as compared to the overall development size. For example, the modal splits indicate a higher auto share and for-hire vehicles on a Saturday as compared to a weekday. Conversely the weekday conditions are anticipated to experience a slightly greater mode share of walk trips (possibly from nearby offices) and transit trips as compared to a Saturday. The projected peak hour vehicle trips as presented in **Table 2** represent a typical AM, Midday and PM peak hour for a weekday and a Saturday peak hour condition.

**Table 2: Projected Peak Hour Vehicle Trips**

PEAK HOUR	VEHICLE TYPE	VEHICLE TRIPS		
		In	Out	Total
Weekday AM Peak	Auto	1	1	2
	Taxi/FHV	2	2	4
	<b>Total</b>	<b>3</b>	<b>3</b>	<b>6</b>
Weekday Midday	Auto	5	5	10
	Taxi/FHV	17	17	34
	<b>Total</b>	<b>22</b>	<b>22</b>	<b>44</b>
Weekday PM Peak	Auto	5	5	10
	Taxi/FHV	17	17	34
	<b>Total</b>	<b>22</b>	<b>22</b>	<b>44</b>
Saturday Peak	Auto	12	12	24
	Taxi/FHV	35	35	70
	<b>Total</b>	<b>47</b>	<b>47</b>	<b>94</b>

Note: A 50% taxi overlap rate was assumed (i.e., 50% of inbound full taxis are assumed to be available for outbound demand), based on the 2014 CEQR Technical Manual.

As presented in **Table 2**, vehicle volumes generated by the project would consist of both automobiles and taxis. In general, the highest volume of vehicle trips would be experienced during the weekday midday and PM peak hour and Saturday when the restaurant is most active. A majority of the vehicle trips are anticipated to be taxi and for-hire vehicles. These rates were conservatively estimated based upon standard traffic engineering procedures, NYCDOT methodology and then adjusted based upon consideration of data obtained from observations of the site and other similar developments.

During the weekday midday and evening PM peak hours, the site is anticipated to experience a total of 44 vehicle trips (22 inbound and 22 outbound). A majority of the vehicle trips (approximately 77-percent) are anticipated to be taxi and for-hire vehicles, or 34 drop-offs/pick-ups.

During the Saturday peak hour, the project site is anticipated to experience an increase in vehicle trips as compared to the weekday condition as more patrons are likely to either drive or use a for-hire vehicle. It is anticipated to experience a total of 94 vehicle trips (47 inbound and 47 outbound). A majority of the vehicle trips (approximately 75-percent) are anticipated to be taxi and for-hire vehicles, or 70 drop-offs/pick-ups.

### Parking Generation

To estimate the parking demand associated with the development, an hourly parking accumulation analysis was prepared for a typical weekday and Saturday. The projected weekday and Saturday hourly parking demand are summarized in **Table 3**.

As shown in **Table 3**, it is estimated that the peak parking demand for the proposed development would be 13 vehicles starting at 7:00PM on weeknights and 29 vehicles also starting at 7:00PM on Saturdays. An inventory of public parking facilities within 1/4-mile (5-minute walk) of the site was also conducted to understand how the local off-street parking supply may be affected.

**Figure 5** shows the off-street parking locations in the 1/4-mile radius of the project site. The result of the off-street parking survey is shown in **Table 4**.

As shown in **Figure 5** and **Table 4**, there are more than 15 off-street parking facilities within a ¼-mile (5-minute walk) of the project site with a combined capacity of over 3,000 spaces, indicating sufficient availability to accommodate all of the project-generated parking demand in every period surveyed.

**Table 3: Projected Parking Demand – Weekday and Saturday**

<b>TIME BEGINS</b>	<b>WEEKDAY</b>	<b>SATURDAY</b>
8:00AM	1	3
9:00AM	1	3
10:00AM	2	4
11:00AM	9	19
12:00PM	9	19
1:00PM	11	23
2:00PM	5	10
3:00PM	3	7
4:00PM	1	1
5:00PM	3	7
6:00PM	11	23
7:00PM	13	29
8:00PM	8	18
9:00PM	3	7
10:00PM	1	3
11:00PM	1	3
12:00AM	1	1
<b>Total</b>	<b>84</b>	<b>183</b>

Figure 5: Nearby Parking Facilities Map



**Table 4: Inventory of Public Off-Street Parking (¼-mile radius from site)**

<b>No.</b>	<b>PARKING GARAGE</b>	<b>LOCATION</b>	<b>CAPACITY</b>
1	Minetta Garage	122 W 3 <sup>rd</sup> Street	300
2	Park It Management	221 Thompson Street	235
3	NYU Village	3 Washington Square Village	670
4	Edison ParkFast	375 Lafayette Street	67
5	Icon Parking Systems LLC	610 Broadway	126
6	VIP Capital Parking Corp	298 Mulberry Street	21
7	Enterprise Parking Systems	284 Mott Street	62
8	Lafayette Parking	258-262 Lafayette Street	60
9	iPark Imperial Parking Systems	7 Van Dam Street	63
10	Icon Parking Systems LLC	114-122 Varick Street	86
11	Edison ParkFast	272-76 Spring Street	160
12	LAZ Parking Limited LLC	294 Hudson Street	43
13	Sam Parking LLC	360 W Broadway	180
14	City PArking	311 W Broadway	93
15	Park It Management	6-10 Wooster Street	225
16	City Parking	40 Mercer Street	100
17	Park It Management	395 Broome Street	318
18	Park It Management	27 N Moore Street	220
<b>Total =</b>			<b>3,029</b>



## Conclusion

During the busiest peak hour (Saturday evening), the project site is conservatively projected to generate an approximate peak of 94 vehicle trips (47 inbound and 47 outbound). These trips would include 24 total auto trips (12 inbound and 12 outbound) that would likely utilize off-street parking.

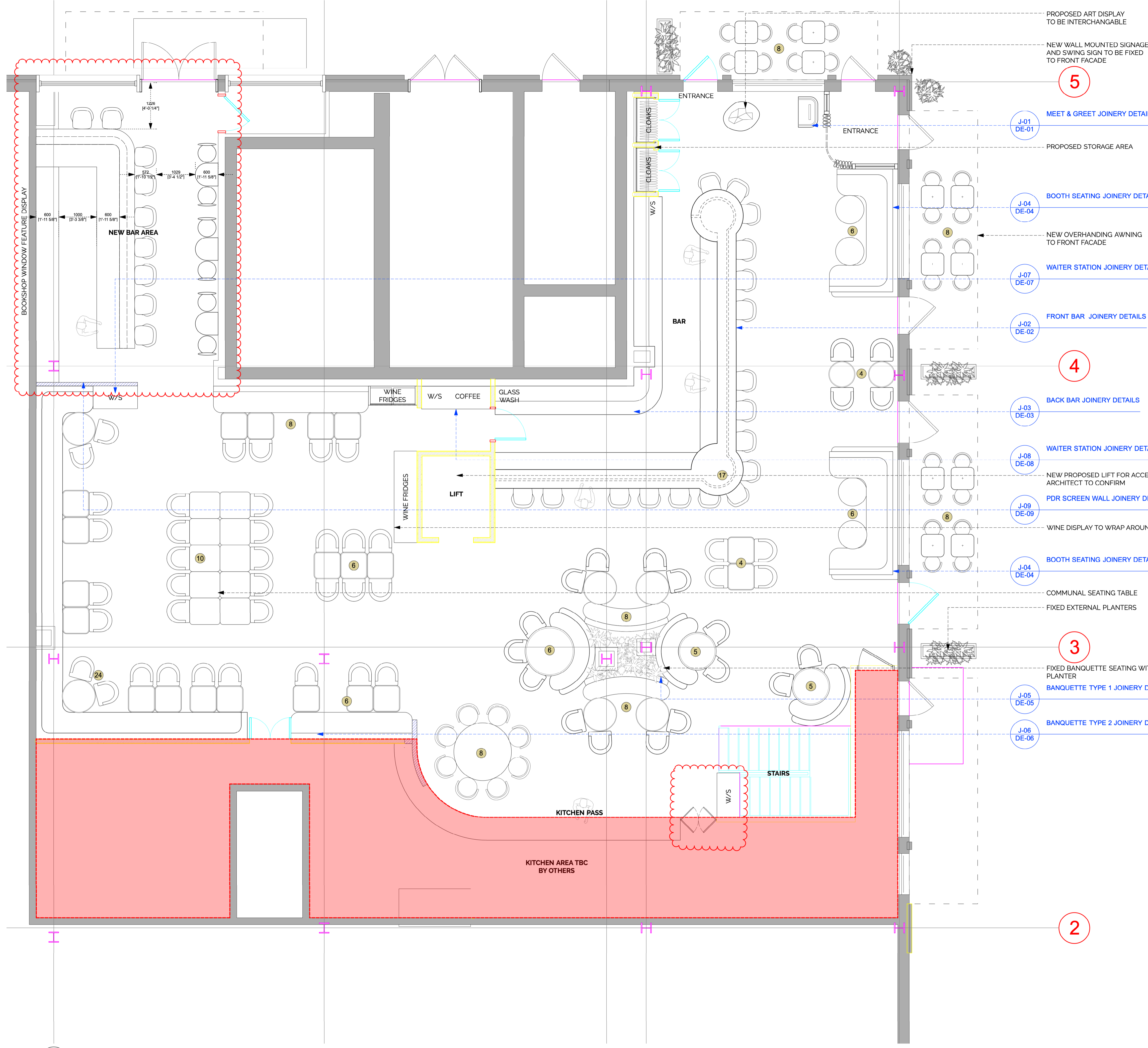
A majority of the vehicle trips are anticipated to be taxi and for-hire vehicles, approximately 35 drop-offs and/or pick-ups (or 70 roundtrips) during the busiest peak hour. Based on qualitative observations of traffic flow, the anticipated number of additional vehicles that would be generated by the restaurant would not have a significant effect on roadway operations and the "No Parking" zone until 6 pm along the curb in front of the project site would facilitate taxi pick-up/drop-off activity during peak weekday commuter hours, so that these vehicles would be prevented from blocking the flow of through traffic.

Further, an inventory of off-street parking facilities indicated that there are 18 parking garages within a 5-minute walk of the project site. This indicates that adequate off-street parking is available during all hours of operation at the restaurant.

Lastly, Sam Schwartz recommends the following traffic management strategies:

- Designate staff to monitor the efficiency of pick-up/drop-off activity along Prince Street during the evening peak hours, when pedestrian and vehicular traffic along Prince Street is most active.
- During the later evening hours, the staff should also be responsible for discouraging vehicle drop-off and picks-ups in active travel lanes, keeping the adjacent sidewalk clear, trash-free and keeping noise-levels at a minimum.
- A single point of contact should also be established to serve as a Traffic Management Liaison. The liaison would be responsible to effectively manage the restaurant's frontage including sidewalk and curb lane and be directly accessible to the community and local police should any issue arise, so they are documented and addressed immediately.

Overall, based upon conservative estimates and accepted industry practices and considering the existing traffic conditions in the area, the traffic that is likely to be generated by operation of the restaurant and the other described uses would be accommodated by and absorbed into the existing transportation network and would not have any significant effect on either traffic operations or parking.



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**COVERS**  
 BAR HOLDING: 17  
 DINING HEIGHT: 114  
 NEW BAR: 15

EXTERIOR: 24  
**TOTAL COVERS: 170**

**REVISIONS:**

CODE	DATE	DESCRIPTION
-	21.10.22	FIRST ISSUE
A	24.10.22	NEW STAIR LAYOUT
B	11.11.22	AMENDMENTS AS PER CLIENT COMMENTS
B	NY1	XX



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**FOR INFORMATION**

CLIENT: ARTFARM

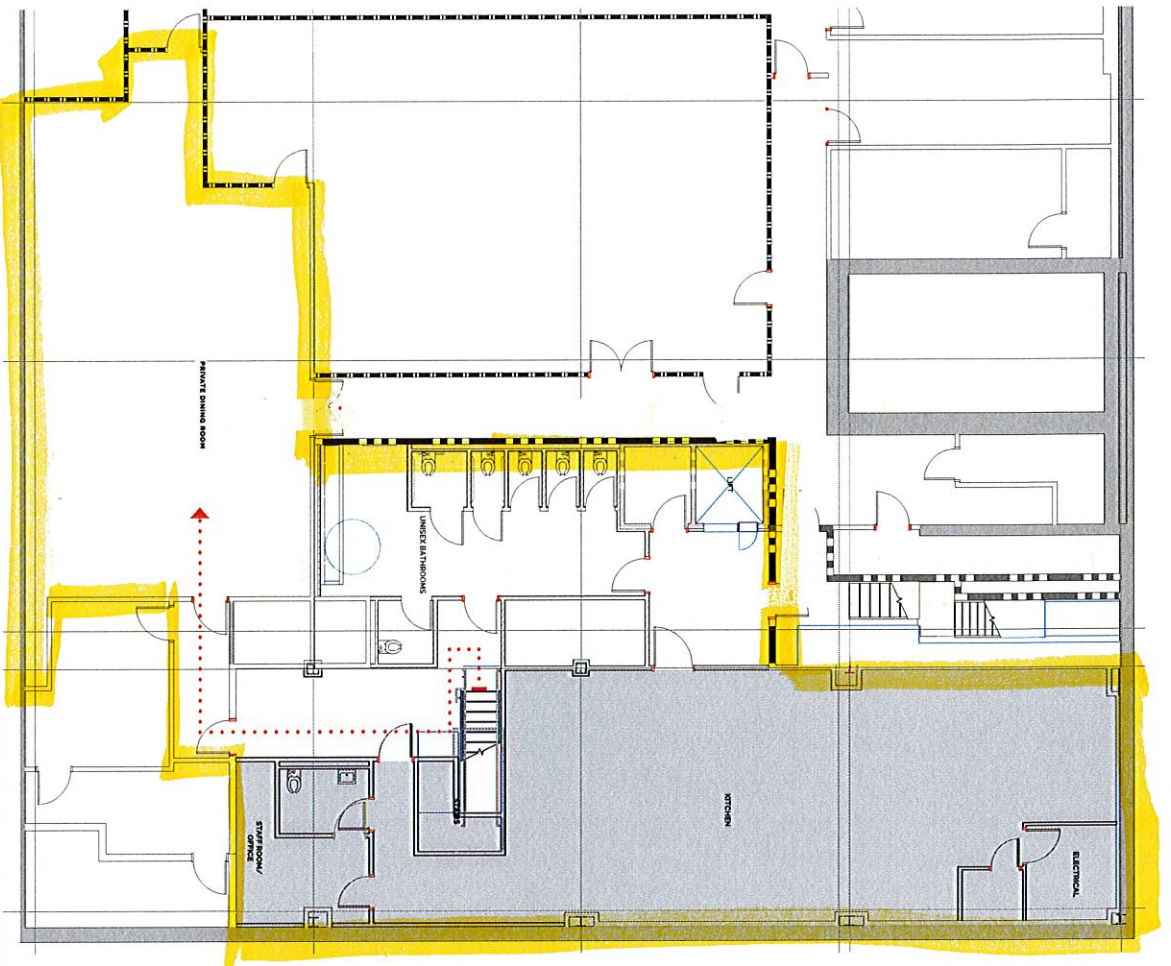
PROJECT NO: 5296 PROJECT: MANUELA NYC

DATE: OCT 22	DRAWN: CL	CHECKED: LK	SCALE: 1:25 @ A1 1:50 @ A3
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TITLE: GROUND FLOOR GENERAL ARRANGEMENT PLAN

DWG. NO: 5296-PL-GF.01 REV: C

CELLAR FLOOR PLAN  
*Manuela NYC*















# Manuela

SOHO, NYC - MOCK SUMMER MENU/2023\*

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## appetizers

Olives, coriander, fennel, citrus 6  
Smoked albacore dip & Carolina gold rice crackers 13  
Cream biscuits, steen's butter, Colonel Newsom's aged country ham 12  
Cast iron cornbread, hooks aged cheddar, poblano, cultured honey butter 12  
Potted rilette, Pimento cheese, house pickles, peach mostarda, grilled sourdough 13  
Potted pink shrimp, cocktail sauce, benne wafers 14  
Hamachi ceviche, ground cherries, Serrano, coriander, Okinawa purple potato chips 18  
Ocean trout tartare, red onion, capers, colatura vinaigrette, garlic toast 19  
Gold Coast Oysters (CA), lemon verbena fennel mignonette, lemon 18  
Barbecued gulf oysters (FL), ramp butter, parmesan, bread crumbs 18  
Akara pea fritters, farmer's cheese, agave 11  
Purple barley crisps & garden of lettuces, green goddess, shallot spice 10

## salads

Baby lettuces, red onion, radish, basil, sunflower dukkha, lemon & dill 12  
Lentils du puy, garden mustard greens, poached egg, toasted shallot vinaigrette 14  
Wild arugula, brooks cherries, Holmquist hazelnuts, cana de cabra 15  
Siberian kale, watermelon radish, mexicola avocado, fiore sardo, olive oil & lemon 15  
Nectarines, chicories, red onion, guindilla pepper, oregano 15  
Cherokee tomatoes, blue crab dressing, scallion, benne seeds 19  
Burrata, charred cucumber, smoked trout roe, urfa pepper 19

## market vegetables

Ember roasted romanesco and cauliflower, date vinegar, almonds, parsley 12  
Blistered snap peas, black quinoa, sesame date butter, feta 12  
Ember roasted endive, raclette, pickled pepper 14  
Charred Broccolini, pickled garlic vinaigrette, cumin yogurt, virginia red skinned peanuts 14  
Grilled okra, house ricotta, smoked tomato vinaigrette 14  
Brentwood corn esquites, roasted poblano, coriander 12  
Ember roasted elm oyster mushroom, charred leek aioli, sorrel, malt vinegar 20  
Crisp butterball potatoes, creme fraiche, pickled onion, shishito, fresh horseradish 12

## plates

Venison burger, brioche, pickled green tomato, fried leeks, roasted garlic aioli 24.  
Bouchot mussels, collards, pot liquor, smoked turkey leg, grilled bread 24  
Pitman Farms half chicken, chili de arbol spices, white bbq sauce, pea tendrils, lemon 32  
Ember roasted prawns, green garlic, lime leaf & avocado butter, toasted seeds 34  
Grilled king salmon, smoked pasilla, corn & tomato salad, labneh 35  
Roasted skate wing, warm olives, grated tomato, olive oil, soft herbs 36  
Smoked Mt Lassen trout, wax beans, crisp shallots, brown butter pecans 31  
Moulard duck breast, Pluot, charred spring onion vinaigrette 43  
Peads & Barnetts pork chop, fennel marmalade, mustard seed oil 38  
30-day dry aged Holstein prime ribeye, tallow chimichurri 71