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COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899

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Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire and return to the Community Board 2 office by fax or mail to arrive at least **5 business days** before the Committee meeting. In addition, bring **10 copies plus supporting material requested** to the SLA committee meeting.

Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.

Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the following months meeting. **Speak to Florence Arenas at the Board Office.** **A maximum of 1 layover request will be granted per application. Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises within 500 ft. of this location including Beer and Wine.
2. Floor plans of the premise, including all tables and chairs and kitchen lay out to be licensed. Please also include any schematics for sidewalk café, backyard garden space and/or rooftop areas if applicable.
3. Provide any plans filed or to be filed with the Buildings Department.
4. Proposed menu, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises.
6. Letter of Understanding or Letter of Intent from the Landlord.
7. Provide proof of community outreach with signatures or letters from Residential Tenants at location and from surrounding buildings. (i.e. a letter from the neighborhood block association or petition in support.)
8. A copy of your NYS Liquor Authority application as it will be submitted to the SLA. (excluding financial information)

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s):

ALW HOSPITALITY LLC

Trade name (DBA):

TBD

Premises address:

244 W 14TH ST

Cross Streets and other addresses used for building/premise:

7TH + 8TH

CONTACT INFORMATION:

Principal(s) Name(s):

KEVIN HOOSHANGI

Office or Home Address:



City, State, Zip: LONG ISLAND CITY, NY 11109

Telephone #:



Landlord Name / Contact:

SUPERIOR MANAGEMENT INCORPORATED

Landlord's Telephone and Fax:



NAMES OF ALL PRINCIPAL(s):

KEVIN HOOSHANGI

CASEY PRATT

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

AMERICAN WHISKEY 297 W 30TH ST WHISKEY BARREL BAR LLC #1270766

AMERICAN WHISKEY TRIBECA 211 W BROADWAY B+D AGAIN LLC #1025236

AMERICAN WHISKEY TRIBECA 211 W BROADWAY B+D AGAIN LLC #1025236

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

WE ARE A HIGHER END STEAKHOUSE RESTAURANT CONCEPT

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:

SPACE HAS BEEN A HIGH VOLUME NIGHTCLUB APPROX 30-35 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: 244 WEST 14TH LLC

#1234820 8/31/2020

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:

THE DARBY - CLOSED 2013

UP + DOWN - CLOSED 2020

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: 2 Year Built : 1930

Describe neighboring buildings:

DELI + VACANCY

Zoning Designation: C6-2A

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 618 / 10

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 alcoholic beverages? (including sidewalk, roof and yard space) no yes : explain _____

What is the proposed Occupancy? COMM-EXISTING 548

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? 548

If yes, what is the use group for the premises? 12/OCCUPANCY USE GROUP F4

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 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: JUST LOGO

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 9730 SQFT

If more than one floor, please specify square footage by floors: GR 4865 SQFT BSMT 4865 SQFT

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

NO

If more than one floor, what is the access between floors? MULTIPLE STAIRCASES

How many entrances are there? 1 How many exits? 1 How many bathrooms? 5

Is there access to other parts of the building? no yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 41 Total table seats? 166

Total number of bars? 2 Total bar seats? 20

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 2 Seats 20

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 the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

12 to 12 12 to 12 12 to 12 12 to 2 12 to 2 12 to 2 12 to 2

Will the business employ a manager? no yes, name / experience if known : KEVIN HOOSHADGI
*CASEY PRATT

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?) _____

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? _____

Please describe your sound system and sound proofing: SOUND PROOFING IN PLACE FROM PRIOR

TENANT

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 utilizing ropes movable barriers other outside equipment (describe) _____

RESTAURANT WILL HAVE INTERIOR WAITING AREA FOR PATRONS

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: RUSTEBLUME INTERNATIONAL PRESCHOOL

Address: 244 W 14TH ST 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: _____ Phone: _____

Address: _____

Email : _____

Application submitted on behalf of the applicant by:

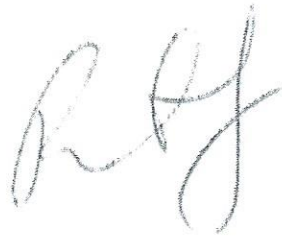


Signature

Print or Type Name _____

Title _____

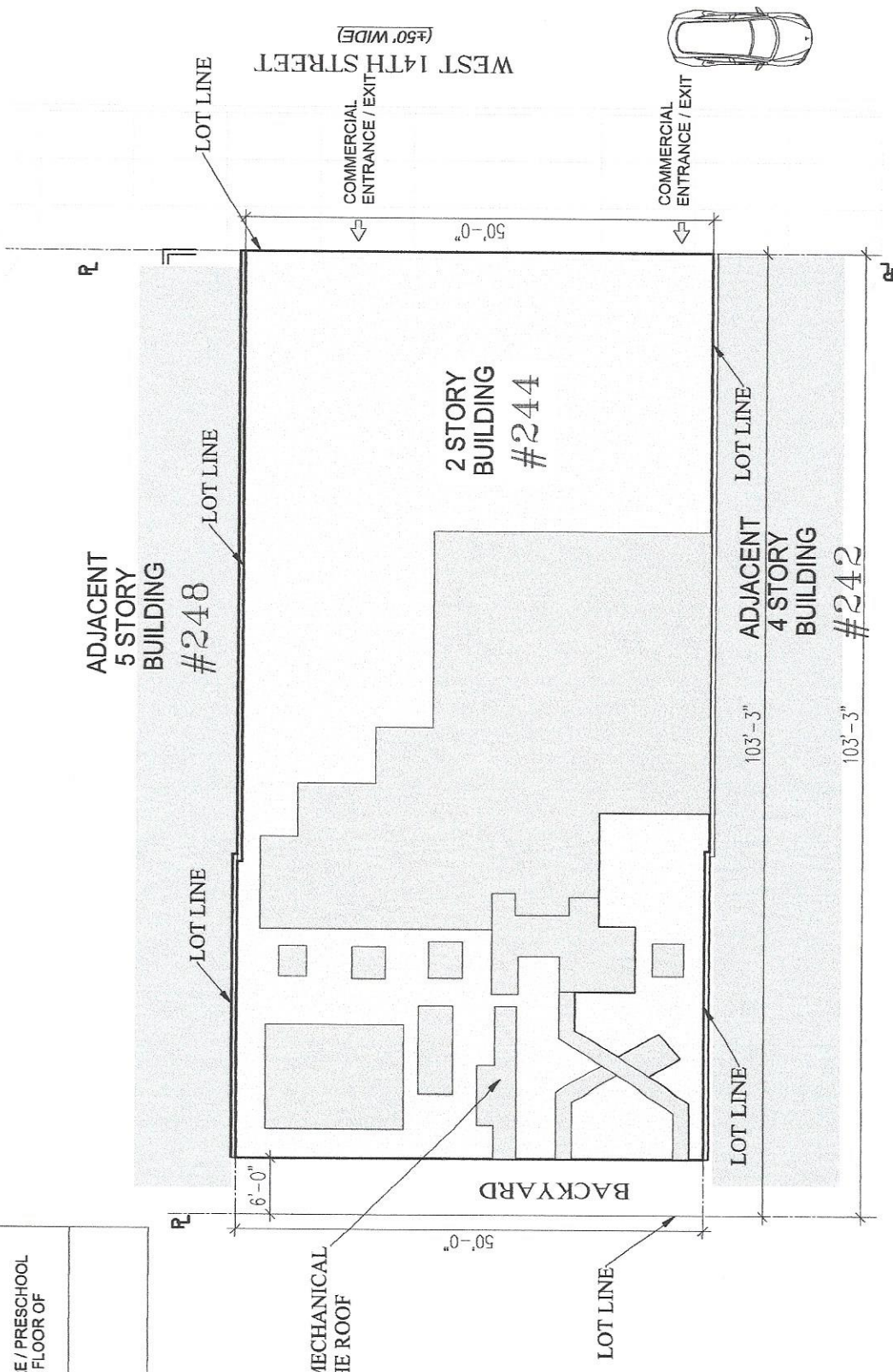
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



Community Board 2, Manhattan
SLA Licensing Committee
Carter Booth, Co-Chair
Robert Ely, Co-Chair

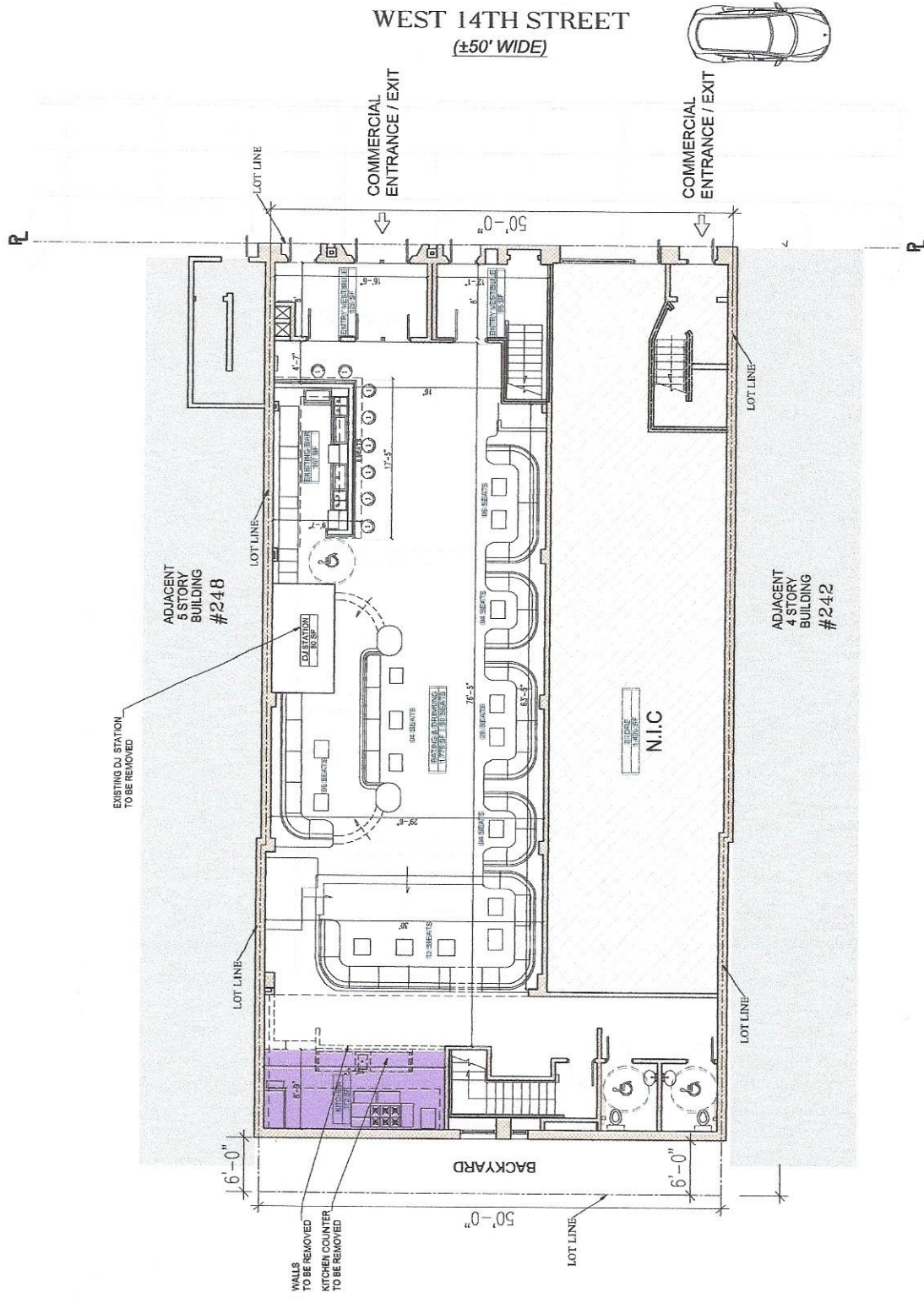
244 WEST 14TH STREET, MANHATTAN, NY 10011

NOTE:
PRIVATE DAYCARE / PRESCHOOL
LOCATED AT 2ND FLOOR OF
BUILDING
BLOCK: 618
LOT: 10
ZONING: C6-2A
MAP: 85



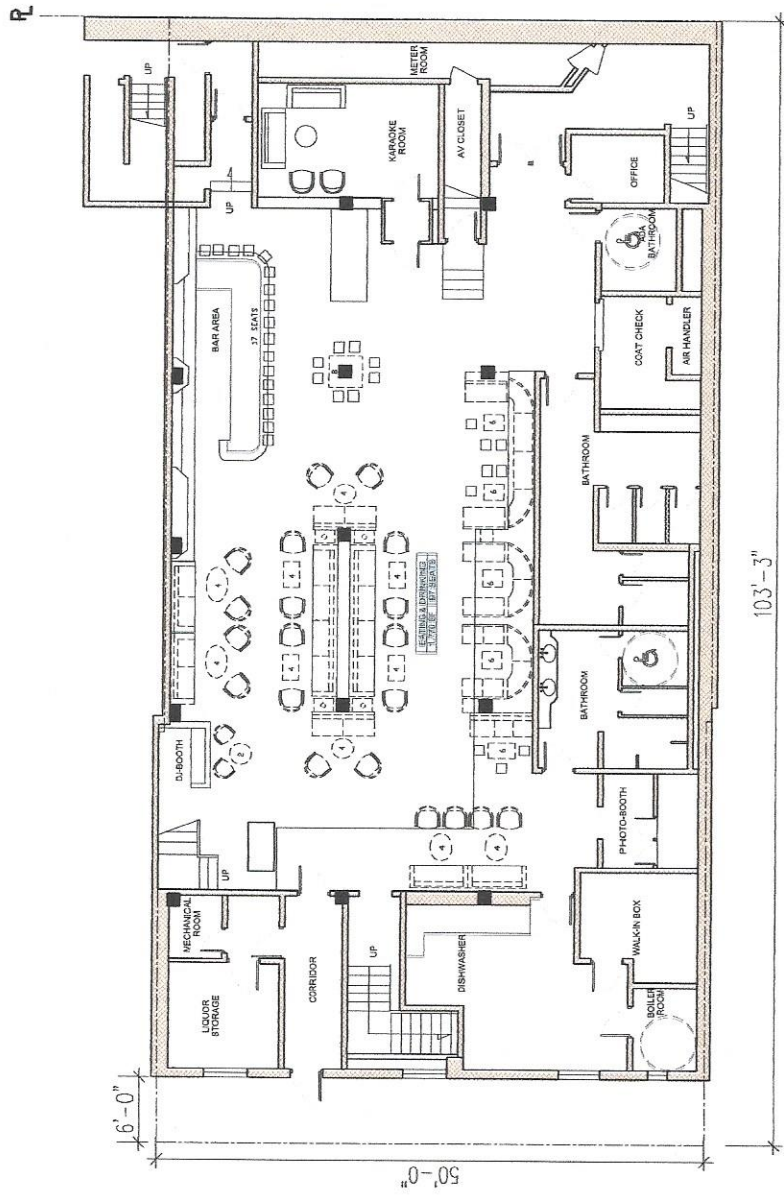
EXISTING FIRST FLOOR PLAN
SCALE: 3/16" = 1'-0"

244 WEST 14TH STREET, MANHATTAN, NY 10011



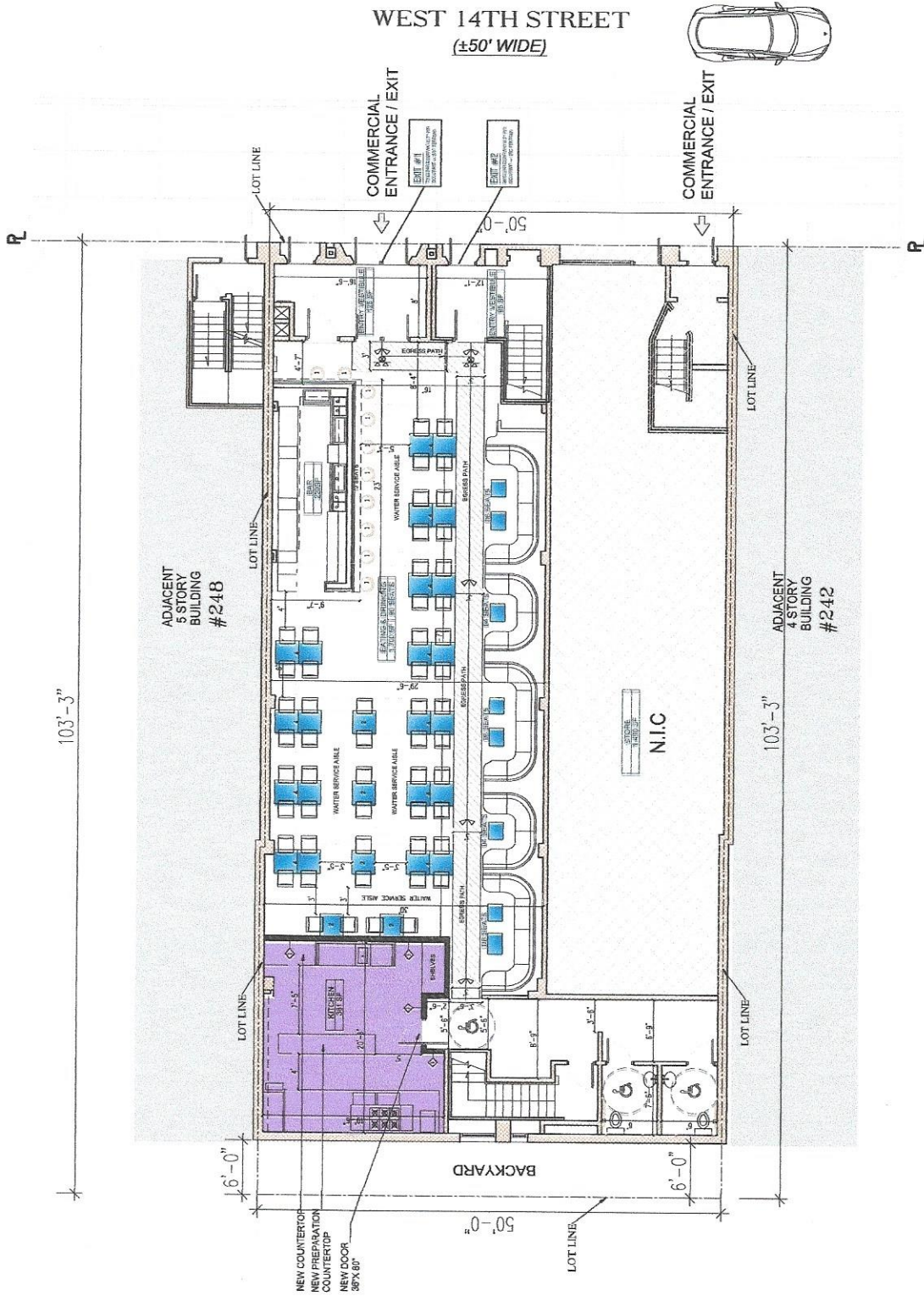
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244 WEST 14TH STREET, MANHATTAN, NY 10011



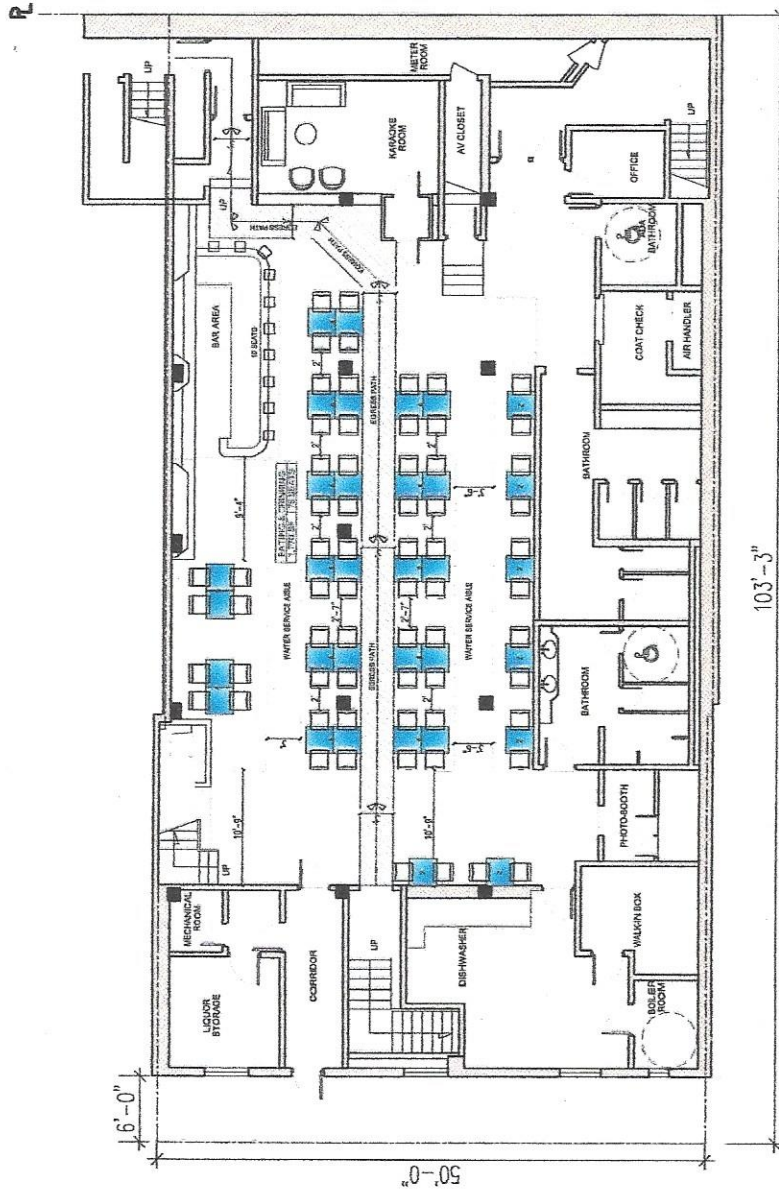
EXISTING CELLAR FLOOR PLAN
SCALE: 3/16" = 1'-0"

244 WEST 14TH STREET, MANHATTAN, NY 10011



PROPOSED FIRST FLOOR PLAN
SCALE: 3/16" = 1'-0"

244 WEST 14TH STREET, MANHATTAN, NY 10011



PROPOSED CELLAR FLOOR PLAN
SCALE: 3/16" = 1'-0"

Menu

Chilled Seafood

CLASSIC SHRIMP COCKTAIL | 18

OCEAN COCKTAIL | 45

1/2 lobster tail, two jumbo shrimp, jumbo lump crab, classic cocktail sauce, smoked paprika remoulade

For The Table

GENERAL TSO'S BRUSSELS | 15

bacon, sesame

CRISPY FRIED SHISITO PEPPERS | 15

sweet soy, smoked chipotle mayo

MEAT & CHEESE PLATE | 28

gorgonzola, truffle parmesan, smoked gouda, prosciutto, bresola, soppressata, house pickled vegetables, sicilian almonds, fig jam, baguette crisps

Appetizers

MINI WELLINGTONS(3) | 17

braised short rib, shiitake duxelle, gorgonzola fondue, port truffle demi

SEARED SCALLOPS | 18

apple parsnips puree, candied bacon crumble, pomegranate vinegar

WOOD GRILLED ARTICHOKEs | 16

long stem, smoked paprika remoulade

CRISPY PORK BELLY BITES | 16

black strap molasses, charred, spicy pickled watermelon, mint chimichurri

TUNA "NACHOS" | 19

tataki style, flash seared raw, rough chopped sushi grade, avocado, charred pineapple, cucumber, haberno mayo, sweet soy, corn tortillas

Soups & Salads

LOBSTER BISQUE | 14

brandy scented lobster cream, hint of truffle, tender lobster meat, herb crouton

SOUP OF THE DAY | 10

ROASTED PEAR, GOAT CHEESE & KALE SALAD | 15

maple glazed pecans, goat cheese, pomegranate vinaigrette

SHEET PAN ROASTED VEGETABLES | 15

seasonal root vegetables, baby lettuces, shaved apple, quinoa, balsamic honey

CAESAR SALAD | 13

chopped then placed back in a crisp lettuce bowl, shaved pecorino, classic dressing, parmesan cheese croutons

Mains

FAROE ISLAND SALMON | 29

pan seared, lobster butter, lemon, lobster butter mashers, wok fried spinach

SAFFRON RISOTTO | 35

lobster claw, jumbo shrimp, scallops, lemon, basil, tomato

CHICKEN BRUSCHETTA | 22

grilled or crispy chicken, topped with a cool salad of tomatoes, arugula, fresh mozzarella, roasted peppers, red onion, basil balsamic syrup, roasted fingerlings

SEABASS | 39

broiled then lacquered with a miso soy shiitake butter, lemon grass jasmine rice

RUM GLAZED SHRIMP | 34

black strap molasses bbq black beans, ginger coconut rice, charred pineapple, fresno chiles, julienne scallions

GRAND BURGER | 19

10oz burger, NY cheddar, caramelized onions, thick bacon, signature house burger sauce, brioche bun

The Steaks

PORTERHOUSE FOR TWO | 99

PORTERHOUSE FOR ONE | 59

BONE IN RIBEYE | 69

TOMAHAWK | 99

SKIRT STEAK | 39

sweet soy asian pear, pickled red onion, bacon brussels, mushrooms, potato hash, chimichurri

8oz FILET MIGNON | 38

au poivre, garlic herb mash, pan roasted vegetables

Add Half A Lobster Tail +10

AUSTRALIAN LAMB CHOPS | 39

pistachio crust, pomegranate gastrique, roasted broccoli, mint cous cous with yogurt

STUFFED PORK CHOP | 26

boneless stuffed with fontina, prosciutto, lightly breaded, herbs, mushrooms, madeira sauce, truffle fries

Sides

GARLIC MASHED POTATOES | 10

GRILLED ASPARAGUS | 10

TRUFFLE PARMESAN FRIES | 15

CHARRED BROCCOLI | 10

CREAMED SPINACH | 10

PARMESAN RISOTTO | 9

Please inform your server of any allergies. *Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions