

Sedona Club Inc

Sedona Club Inc / 39 Clarkson Street, 6th Floor and Roof
New York, New York 10014

Questionnaire for a Private Members Club Liquor License Application

1. Diagrams
2. Photographs
3. Menus
4. Acoustic Survey
5. Area Survey with List of Measurements

BERNSTEIN REDO & SAVITSKY PC
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New York, NY 10036
Tel. 212.651.3100
www.brpclaw.com

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

- a new liquor license (Restaurant Tavern / On premise liquor Other) **Private members club**
- an UPGRADE of an existing Liquor License
- an ALTERATION of an existing Liquor License
- a TRANSFER of an existing Liquor License
- a HOTEL Liquor License
- a DCA CABARET License
- a CATERING / CABARET Liquor License
- a BEER and WINE License
- a RENEWAL of an existing Liquor License
- an OFF-PREMISE License (retail)
- OTHER : _____

If upgrade, alteration, or transfer, please describe specific nature of changes:
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

N/A: The building was the home of Koppers Chocolate Factory that occupied the space since 1937 and closed in 2015.

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

Vacant

Is any license under the ABC Law currently active at this location? yes no

If yes, what is the name of current / previous licensee, license # and expiration date: _____

N/A

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?
 yes no

If yes, please list DBA names and dates of operation:

N/A

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 plus cellar Year Built : Estimated 1920

Describe neighboring buildings:
Mixed: commercial and residential

Zoning Designation: M1-5

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 601 / 72

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? yes no

Is the premise located in a historic district? yes no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? yes no, please explain : N/A

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) no yes : explain Covered rooftop with adjacent exterior rooftop.

What is the proposed Occupancy? 150 for the 6th floor and 65 for the rooftop

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

no* yes ***Applicant will apply for a Temporary Certificate of Occupancy and all appropriate permits.**

If yes, what is the maximum occupancy for the premises? 215

If yes, what is the use group for the premises? Applicant will apply for a Temporary Certificate of Occupancy showing Use Group 6.

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

The occupancy will be permitted once the Temporary Certificate of Occupancy issues.

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: New signage

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 6,343 square feet

If more than one floor, please specify square footage by floors: 3,494 square feet for the 6th floor, 1,966 for the covered rooftop; and, 883 for the exterior rooftop.

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

1,966 for the covered rooftop; and, 883 for the exterior rooftop for a total of 2,849 square feet.

If more than one floor, what is the access between floors? Stairs and elevator

How many entrances are there? 4 How many exits? 4 How many bathrooms ? 4

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

Elevators and staircases to floors below the 6th floor. *6th floor tables 31 and seats 74 with 4 bar stools which includes the Omakase food counter and the lounge space. Rooftop tables 23 and seats 60.

OVERALL SEATING INFORMATION:

Total number of tables? 59* Total table seats? 134*

Total number of bars? 1 Total bar seats? 4

Total number of "other" seats? None please explain : _____

Total OVERALL number of seats in Premises : 138*

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 4

How many service bars are being applied for on the premises? One 15'-6" service bar located on the covered rooftop

Any food counters? ___ no X yes, describe : 6th floor 28' Omakase food counter with 12 seats

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: N/A

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

PROPOSED METHOD OF OPERATION:

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

___ Bar ___ Bar & Food ___ Restaurant ___ Club/ Cabaret ___ Hotel X Other: Private members club

What are the Hours of Operation? **See enclosed chart**

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

Will the business employ a manager? ___ no yes, name / experience if known : Ian Medwin
See enclosed resume

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 : N/A

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

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

Expected Volume level: Background (quiet) ___ Entertainment level ___ Amplified Music
(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, see enclosed acoustical survey**

Please describe your sound system and sound proofing:

See enclosed acoustical survey

Will you be permitting: ___ promoted events ___ scheduled performances ___ outside promoters **N/A**

___ 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) **We will encourage reservations to limit the number of guests arriving and will accommodate members who walk-in without reservations.**

Will you be utilizing ___ ropes ___ movable barriers ___ other outside equipment (describe) _____

The team / staff will be trained to make sure there are no lines outside.

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

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 ½ " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

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

Contact Person: _____ Phone: _____

Address: _____

Email : _____

Application submitted on
behalf of the applicant by:

Donald M. Bernstein

Signature

Print or Type Name **Donald M. Bernstein**

Title **Counsel for applicant**

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

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New York, New York 10014

Proposed Hours of Operation

The proposed hours of operation for the 6th floor are:

- 1130am to 2:00am Monday to Saturday
- 11am to 4pm Sunday

The proposed hours of operation for the interior rooftop are:

- 9am to 10pm Monday to Saturday
- 9am to 4pm Sunday

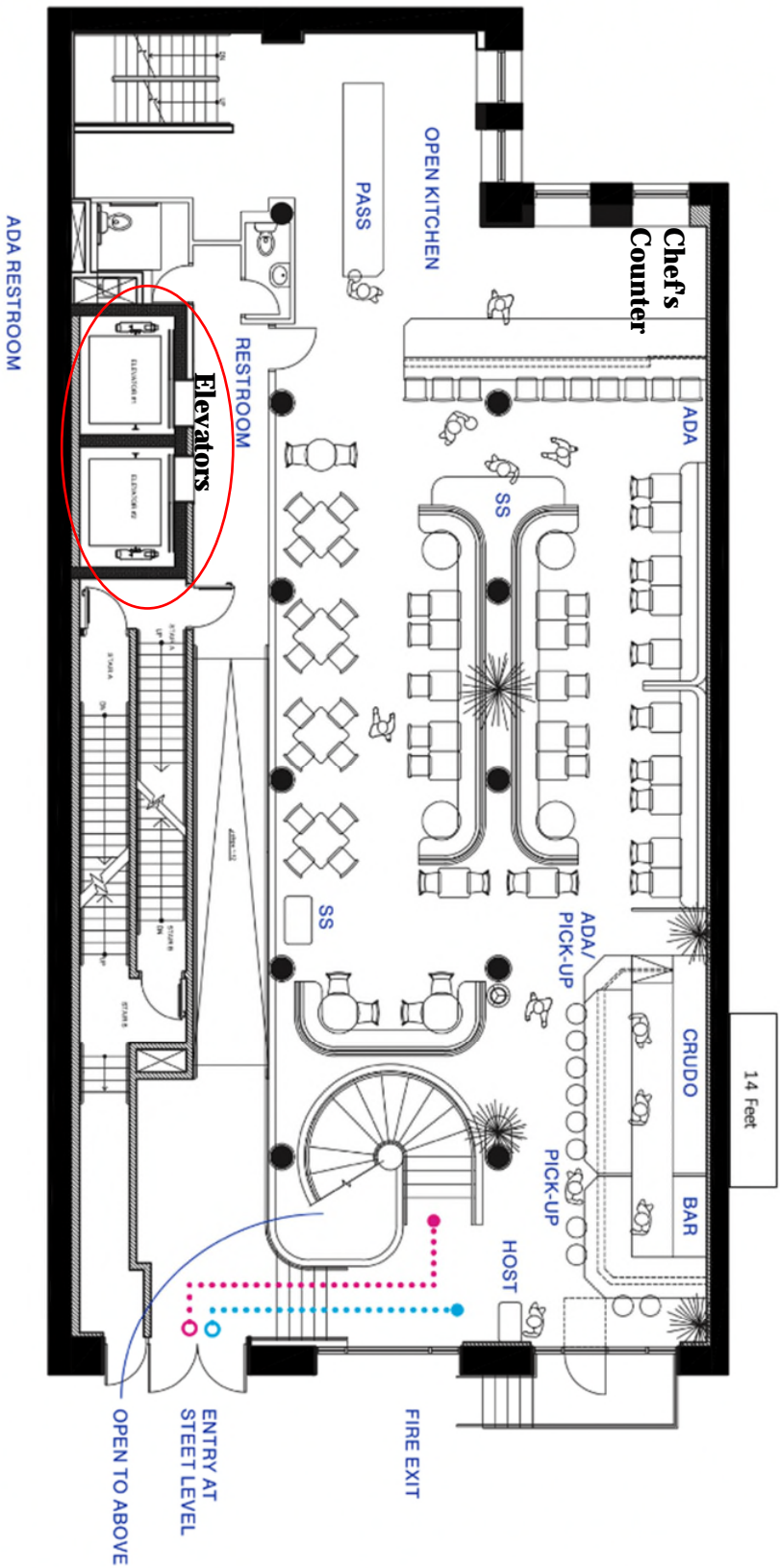
The proposed hours of operation for the exterior rooftop are:

- 9am to 9pm Monday to Saturday
- 9am to 4pm Sunday

Sedona Club Inc

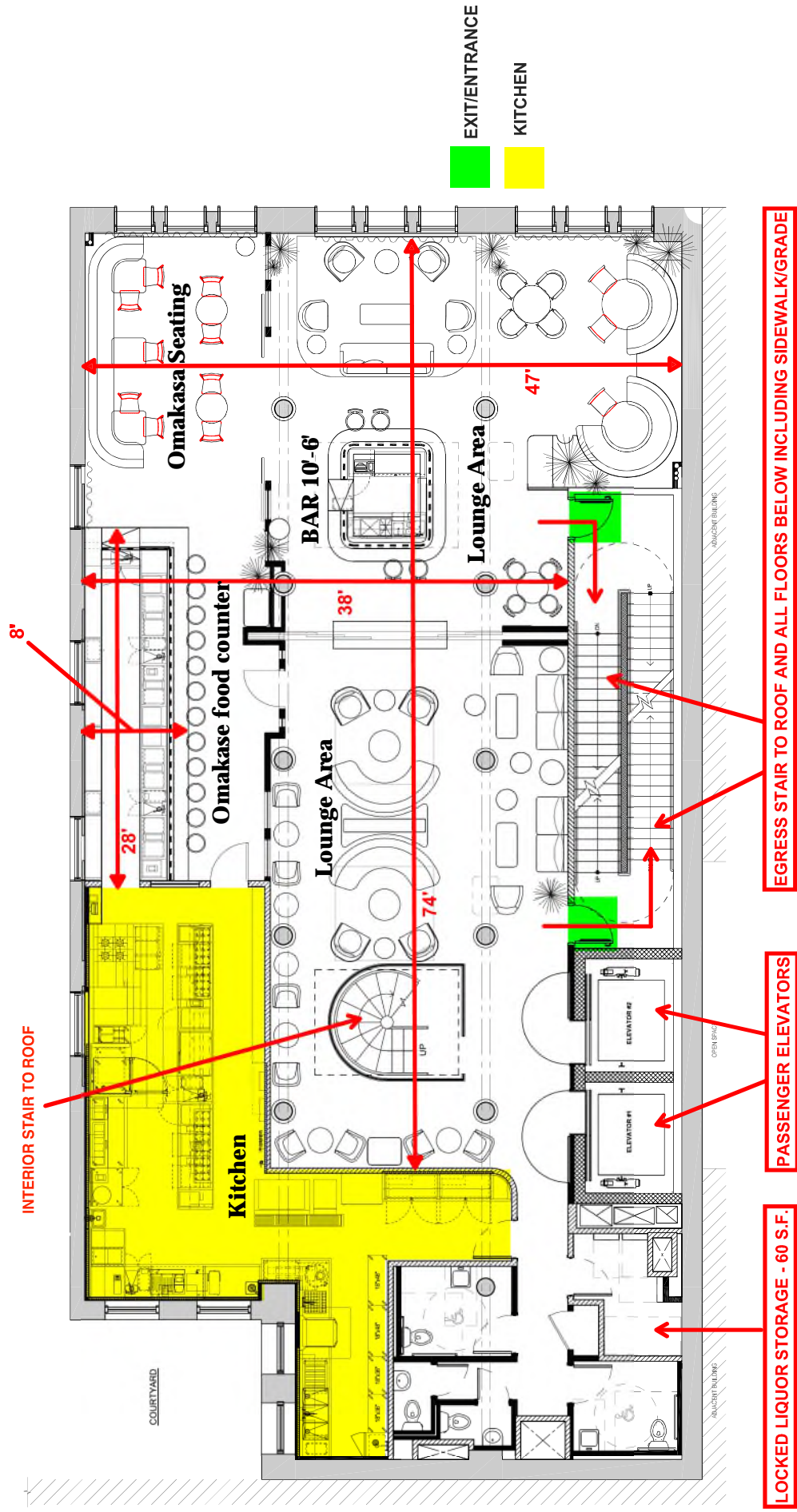
Diagrams

Ground floor diagram showing elevators to 6th floor and Roof. See red circle below.



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6th floor Omakase tables 5 and 24 seats which include the Omakase food counter
Lounge tables 26 and 50 seats with one customer bar with 4 bar stools / Total tables 31 and seats 78
Square footage is 3,494 and Occupancy is 150



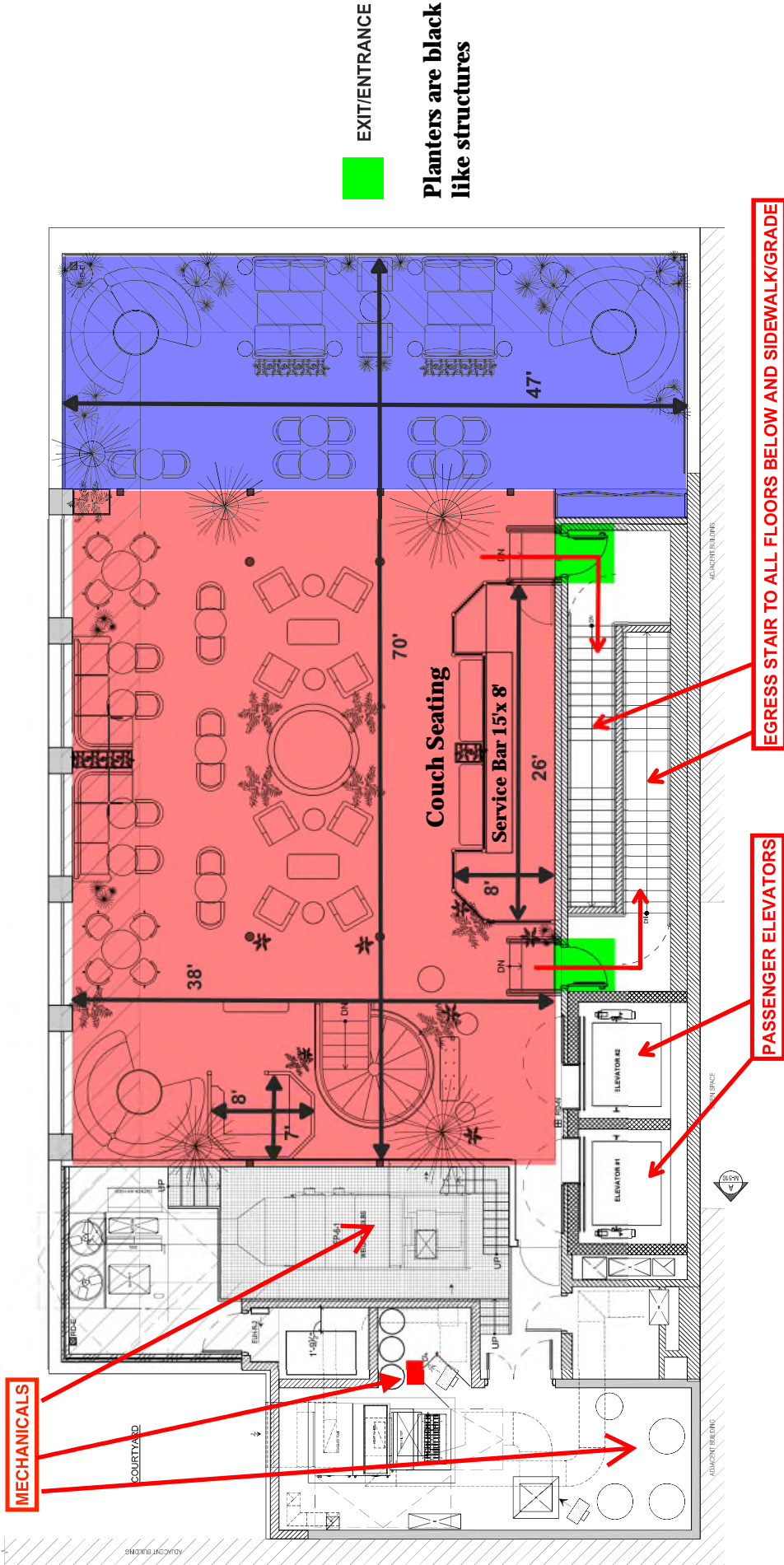
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Roof interior tables 14 and seats 32 outlined in pink

Roof exterior tables 9 and seats 28 outlined in blue / Total tables 23 and seats 60

Square footage for the interior is 1,966 and square footage for the exterior is 883. Total square footage is 2,849 and occupancy is 65.

The roof is contained by walls



Grand total tables 54 and seats 138

Grand total square footage 6,343

Sedona Club Inc

Photographs

Sedona Club Inc
39 Clarkson Street, 6th Floor and Rooftop
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6th floor elevators



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Roof elevators

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Partial residential building / Leroy Street



The Printing House Residential Building

On 421 Hudson Street

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Residential Building / Leroy Street



The Printing House Residential

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Commercial Building

Sedona Club Inc

Menus

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ROOF TOP LUNCH MENU

To Share	Salads	Entrées	Sides
Chips & Caviar	Caesar (Add Chicken, Shrimp).	Grilled Daily Fish.	Pommes Purée
French Onion Dip	Parmesan, Herb Crouton	Lemon, Herbs, Chilies	Truffle Fries
CRUDITE	Asian Chicken.	Artic Char	Roasted Carrots
Whipped Feta With Herbs/Lemon	Napa Cabbage, Mesclun, Peanut, Sesame Mustard Vinaigrette	Ginger, Lime, Cherry Tomato	Spinach
	Grilled Avocado	Steak Frites	Mushrooms
Starters	Watercress, Pickled Onion, Watermelon, Ponzu Vinaigrette	NY Strip, Herb Butter	
Snapper Ceviche Crispy Plantain	Vegetable Salad	Ollie Burger	
HAMACHI SASHIMI* Yuzu Kosho, Cucumber, Fresno Chili	Radish, Hearts Of Palm, Green Beans	Pommes Frites, Caramelized Onion, Ollie Sauce	
TUNA TARTARE* Avocado, Cucumber, Soy, Chili, Chia Seed Crackers		The Club Roasted Chicken ,Cheddar, Lettuce, Tomato, Onion, Secret Sauce, Fries	
Beef Tartar (Starter/Entrée). Filet Mignon, Fresno Chili, Caper		Spaghettini Garlic, Olive Oil, Basil, Tomatoes	
Gazpacho / Bisque / Minestrone.		Grilled Zucchini Sauteed Vegetables, Basil Pesto, Herbs	

MENU OMAKASE MENU LUNCH

BASE
5 piece

Edamame

Shiitake Mushroom Salad
yuzu, cucumber and
seaweed

Tuna Sashimi
ponzu and chives

Albacore Sushi
ponzu and chives, 1-pc

Salmon Sushi
toasted sesame, 1-pc

Shrimp Sushi toasted
sesame, 1-pc

Toro Hand Roll

LEVEL 1
9 piece

Edamame

Tuna Sashimi
ponzu and chives

Albacore Sushi
ponzu and chives, 2-pc

Salmon Sushi
toasted sesame, 2-pc

Toro Hand Roll

Japanese Yellowtail* Sushi
lemon, 1-pc

Sea Bass Sushi
yuzu ponzu, 1-pc

Blue & Dungeness Crab Hand Roll

LEVEL 2
12 piece

Edamame

Tuna Sashimi
ponzu and chives

Albacore Sushi
ponzu and chives, 1-pc

Salmon Sushi
toasted sesame, 2-pc

Toro Hand Roll

Japanese Yellowtail Sushi
lemon, 2-pc

Chutoro Sushi
2-pc

Sea Bass Sushi
yuzu ponzu, 1-pc

New Zealand Sea Bream Sushi
citrus salt, 1-pc

Blue & Dungeness Crab Hand Roll

LEVEL 3 VEGETARIAN
7 piece

Shiitake Mushroom Salad
yuzu, cucumber and seaweed

Cauliflower Puree
torched satsuma mandarin
and togarashi

Carrot Nigiri
koji-cured and smoked, topped with
white kelp

Spaghetti Squash Nigiri
fried onions

Zuke Daikon Nigiri
Fried shallots, Smoked Eggplant Nigiri

Truffle Avocado Oshizushi
pressed and layered

Smoked Pineapple Nigiri

MENU OMAKASE MENU DINNER

LEVEL 1 9 piece

Edamame

Shiitake Mushroom Salad, yuzu, cucumber and seaweed

Tuna Sashimi – ponzu and chives

Albacore Sushi – ponzu and chives, 1-pc

Salmon Sushi – toasted sesame, 1-pc

New Zealand Sea Bream* Sushi – citrus salt, 1-pc

Toro Hand Roll

Japanese Yellowtail* Sushi – lemon, 1-pc

Bluefin Otoro Sushi, 1-pc

Sea Bass Sushi – yuzu ponzu, 1-pc

Blue & Dungeness Crab Hand Roll

Fruit

LEVEL 2 13 piece

Edamame

Tuna Sashimi – ponzu and chives

Albacore Sushi – ponzu and chives, 1-pc

Live Diver Scallop

Uni handroll (caviar)

Salmon Sushi – toasted sesame, 1-pc

New Zealand Sea Bream* Sushi – citrus salt, 1-pc

Cho Toro sushi 1pc

Toro Hand Roll

Japanese Yellowtail* Sushi – lemon, 1-pc

Bluefin O'toro Sushi, 1-pc

Sea Bass Sushi – yuzu ponzu, 1-pc

Blue & Dungeness Crab Hand Roll

Wagyu Nigiri A-5 – seared then sauced

Fruit

LEVEL 3 VEGETARIAN 12 piece

Shiitake Mushroom Salad served sunomono style, with yuzu

Cauliflower Puree with torched satsuma mandarin

Pressed King Oyster Mushroom Nigiri Tomato Nigiri with kombu

Spaghetti Squash Nigiri topped with fried onions

Zuke Daikon Nigiri with fried shallots

Smoked Eggplant Nigiri

Watermelon Tartare Nigiri

Cucumber Gunkan pressed and marinated cucumber

Truffle Avocado Oshizushi pressed and layered

Oyster Mushroom Handroll sautéed in yuzu

Melon & Cashew Ricotta cold melon with whipped cashew ricotta and nori

MENU

DINNER MENU 6TH FLOOR LOUNGE AND ROOFTOP

SNACK

CRISPY SPINACH
togarashi

SWEET POTATO FRIES
wasabi butter, black truffle

Honey Butter Chips
Whipped honey butter

Crispy pork Skin
Chimichurri Dipping sauce

GRILLED SHISHITO PEPPERS
Kabayaki, citrus ponzu, furikake

SMALL PLATES

Lobster Dynamite
Scallion

Little Shrimp
Cornflake, Curry Leaf, Sweet Chili

Heart Of Palm
Avocado, Passion Fruit, Kabayaki

Duck Lettuce Wraps
Pickled Vegetables, Hoisin, Peanut

Spicy Corn Ribs
Cotija, Togarashi Aioli

Shiso Leaf Tempura
Black Garlic, Chili Aioli

Brioche
Caviar, Uni, Abalone

MAKI

SEARED A5 MIYAZAKI*
tempura zucchini, shishito, avocado, crispy
onion,
truffle ponzu

TUNA & TORO*
bluefin tuna, avocado, spicy mayo, yellowfin
tuna tataki

SPICY YELLOWTAIL*
jalapeño, wasabi aioli

HAPPY ROLL*
tempura enoki, shimeji, shiitake, truffle aioli

DRAGON
tempura shrimp, snow crab, avocado, mango,
eel sauce

NIGIRI | SASHIMI

O-TORO*
fatty tuna

AKAMI*
bluefin tuna

MAGURO*
yellowfin tuna

SAKE*
king salmon

SAKE ABURI*
king salmon belly

CHU-TORO
medium fatty tuna

HAMACHI*
Yellowtail

KANPACHI*
Amberjack

KANI*
king crab

IKURA*
marinated salmon roe

UNI*
sea urchin | Santa Barbara | Japan

O-TORO SPECIAL*
uni, shiso

Vegetable roll
Avocado, cucumber, celery, carrot

YAKITORI

SCALLOP TOBAN YAKI
red miso, shiitake, Bok choy

SOY SAKE SALMON
Bok choy, sesame, lemon

VEGETABLE TEMPURA
mushroom soy dashi, chive, black truffle

GARLIC KING CRAB
XO, scallion

MISO SWORDFISH
cashew, mango,

WAGYU SKIRT STEAK
3 oz, soy, garlic, sesame, crispy onion

PARK AND RIDE CHICKEN
Chili, peanut sauce

GRILLED VEGETABLE
shiitake, Bok choy, lotus root, Sichuan
peppercorn, cashew

BABY SQUID
Olive oil, Herbs

DESSERT MENU

6TH FLOOR AND ROOFTOP

Les Desserts

La Gauffre Crispy Waffles, Praline	15
LE CARAMEL Chocolate Tart, Salted Caramel, Macadamia	16
LA PÊCHE Peach Salad, Vervains, Strawberry Sirop 1	18
LE SOUFFLE FOR TWO Valrhona Dark Chocolate / Grand Mariner, Strawberry Coulis	30
LA POMME Green Apple Tarte, Caramel, Vanilla Ice Cream	16
LES GLACES ET SORBETS Vanilla, Dark Chocolate, Pistachio, Raspberry, Mango, Pomelo	14

Coffee & Espresso
Café American
Espresso
Cappuccino
Café Au Lait
Iced Tea
Iced Coffee
Hot Chocolate
Citron Presse
Hot Tea