Meeting Date: March 2024

## APPLICANT INFORMATION:

Name of applicant(s):

Trade name (DBA):

Premises address:
79 Crosby Street, New York, NY 10012
Cross Streets and other addresses used for building/premise:
Prince \& Spring Streets

## CONTACT INFORMATION:

## Principal(s) Name(s):

Paul Underhill, Vice President
Office or Home Address: 79 Crosby Street
City, State, Zip: New York, NY 10012
Telephone \#: $\square$ email

## Landlord Name / Contact:

Crosby Street Hotel LLC (Same as Applicant)
Landlord's Telephone and Fax: $\qquad$

| NAMES OF ALL PRINCIPAL(s): N | NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD |
| :---: | :---: |
| Craig Markham, President | Crosby Street Hotel, LLC, 79 Crosby Street, New York, NY |
| Malcolm T. Soden, VP, Sec'y \& Treasurer | 56th Street Hotel, LLC d/b/a The Whitby Hotel, 18 W 56th St., NY, NY |
| Paul T. Underhill, Vice President | Warren Street Hotel LLC, 86 Warren Street, New York, NY |

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
Luxury hotel operating at this location in Soho since 2009.

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

$\qquad$ a new liquor license ( Restaurant $\qquad$ Tavern / On premise liquor $\qquad$ Other )
_ an UPGRADE of an existing Liquor License
X 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: $\qquad$
If upgrade, alteration, or transfer, please describe specific nature of changes:
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)
Expanding hotel restaurant into existing hotel courtyard. The expanded restaurant will be fully enclosed.
Adding $13^{\prime} \times 24^{\prime}-9$ " area to restaurant premises. Area being added to the restaurant is currently part
of exterior courtyard that is already under the control of the Licensee.
If this is for a new application, please list previous use of location for the last 5 years:
N/A

Is any license under the $A B C$ Law currently active at this location? $\qquad$ yes $\qquad$ no

If yes, what is the name of current / previous licensee, license \# and expiration date: $\qquad$
Same as Applicant
Have any other licenses under the ABC Law been in effect in the last 10 years at this location?
__ yes X_no
If yes, please list DBA names and dates of operation:

## PREMISES:

By what right does the applicant have possession of the premises?
X Own $\qquad$ Lease $\qquad$ Sub-lease $\qquad$ Binding Contract to acquire real property $\qquad$ other: $\qquad$
Type of Building: $\qquad$ Residential X Commercial $\qquad$ Mixed (Res/Com) $\qquad$ Other: $\qquad$
Number of floor: $\frac{11 \text { floors with Year Built }}{\text { cellar and subcellar }}$ $\qquad$ 2008

Describe neighboring buildings:
Mixed - residential and commercial
Zoning Designation: M1-5B

Zoning Overlay or Special Designation (applicable) SNX Zoning Special District (Soho-Noho Mixed Use District)
Block and Lot Number: $\qquad$ / 1

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? X yes _ no Is the premise located in a historic district? $\quad X$ yes $\qquad$ no
(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? $\qquad$ yes $\qquad$ no, please explain : $\qquad$
Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) ___ no $\quad X \quad$ yes : explain Existing patio with 40 seats for dining.

What is the proposed Occupancy? 116 (Restaurant Interior Only)
Does the premise currently have a valid Certificate of Occupancy ( C of O ) and all appropriate permits?
$\qquad$ no $\qquad$ yes

If yes, what is the maximum occupancy for the premises? 122 (Restaurant Interior Only)
If yes, what is the use group for the premises? 6 for Restaurant; $5,6 \& 8$ for entire Hotel
If yes, is proposed occupancy permitted? $\qquad$ yes $\qquad$ no, explain : $\qquad$

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? $\qquad$ yes $\qquad$ no
Already issued Do you plan to file for changes to the Certificate of Occupancy?
 yes $\qquad$ no (if yes, please provide copy of application to the NYC DOB) See attached Alt 1 Application; max occupancy of 122 is not changing. Will the façade or signage be changed from what currently exist at the premise? $\underline{X}$ no $\qquad$ yes (if yes, please describe: $\qquad$

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 2,270 sq. ft. (Restaurant Only) (currently 2,000 sq. ft.)
If more than one floor, please specify square footage by floors: Refer to enclosed diagrams
If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?
Dining patio is approximately 900 sq . ft.
If more than one floor, what is the access between floors? $\qquad$ Elevators \& emergency stairs How many entrances are there? $\qquad$ 2 How many exits? $\qquad$ 2 How many bathrooms? $\qquad$ Is there access to other parts of the building? $\qquad$ no $\quad \mathrm{X}$ yes, explain: Access to remainder of hotel premises.

## OVERALL SEATING INFORMATION:

Total number of tables? 51 Total table seats? 144 (104 inside; 40 outside)
(41 inside; 10 outside)
Total number of bars? 2 Total bar seats? 12

Total number of "other" seats? $\qquad$ N/A please explain : $\qquad$
Total OVERALL number of seats in Premises : 156

## BARS:

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

How many service bars are being applied for on the premises? $\qquad$ 1

Any food counters? X no ___ yes, describe : $\qquad$

## For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: $\qquad$
One main bar, with 12 seats, is located in the restaurant. An additional bar, with no seats, is located in the library. No changes are contemplated to the current and existing bars/bar seats.

* 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)
$\qquad$ Bar $\qquad$ Bar \& Food X Restaurant $\qquad$ Club/ Cabaret X Hotel $\qquad$ Other: $\qquad$

6 a.m. to 1 a.m. 7 days/week. Outside patio closes at 11 p.m.
What are the Hours of Operation? (Refers to restaurant only; hotel is 24 hrs. $/ 7$ days per week)

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
$\qquad$ to $\qquad$
$\qquad$ to $\qquad$
$\qquad$ to $\qquad$
$\qquad$ to $\qquad$
$\qquad$ to $\qquad$
$\qquad$ to $\qquad$
$\qquad$ to $\qquad$
Will the business employ a manager? ___ no X yes, name / experience if known : Thomas Woymar
Will there be security personnel? $X$
no $\qquad$ yes( if yes, what nights and how many?) N/A Do you have or plan to install French doors, accordion doors or windows that open? X no $\qquad$ yes

If yes, please describe : $\qquad$ N/A

Will you have TV's? X no $\qquad$ yes ( how many? ) $\qquad$
Type of MUSIC / ENTERTAINMENT: $\qquad$ Live Music ___Live DJ ___Juke Box X Ipod / CDs $\qquad$ none

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

Do you have or plan to install soundproofing? $\qquad$ no $\qquad$ yes

IF YES, will you be using a professional sound engineer? $\qquad$ No

Please describe your sound system and sound proofing: Sound proofing similar to that used in the existing structure will be installed in the extension.

Will you be permitting: $\qquad$ promoted events $\qquad$ scheduled performances $\qquad$ outside promoters
$\qquad$ any events at which a cover fee is charged? $\qquad$ private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? $\quad X^{*}$ no $\qquad$ yes (if yes, please attach plans) *There is no anticipated change to vehicular traffic and crowd control. Doormen are present at all times to monitor and control the sidewalk.
Will you be utilizing $\underline{X}$ ropes $X$ movable barriers ___other outside equipment (describe) $\qquad$
Utilized on occasion for private screening room events, but not for normal restaurant operations.
Are your premises within 200 feet of any school, church or place of worship? $X$ no $\qquad$ 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 $81 / 2$ " x 11 ").

Indicate the distance in feet from the proposed premise:
Name of School / Church: $\qquad$
Address: $\qquad$ Distance: $\qquad$
$\qquad$
Address: $\qquad$ Distance: $\qquad$
Name of School / Church: $\qquad$
Address: $\qquad$ Distance: $\qquad$

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


Address: 79 Crosby Street, New York, NY 10012
Email :

Application submitted on behalf of the applicant by:


Print or Type Name_Paul T. Underhill

## Title Vice President

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

# Crosby Street Hotel LLC 

Floorplans

- Proposed Alteration
(with DOB approval stamp)
- Current Approved






Current Approved Diagrams


| $90^{-} \mathrm{dDZ}$ |
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# Crosby Street Hotel LLC 

Menu

## The Crosby Bar

## STARTERS

Artichoke soup, truffle and Parmesan paillette, mixed herbs, wild rice $\$ 18(\mathrm{~V})$

Roasted marrow bone, foie gras, grilled radicchio and focaccia \$28

Winter mushroom stroganoff, corzetti pasta \$22
Tuna tartare, daikon, avocado, long beans, soy and yuzu dressing $\$ 27$ (GF)

Endive salad, beets, blue bonnet goat's cheese, candied walnuts, apple cider vinaigrette $\$ 20$ (V GF)

Steamed P.E.I mussels, lemongrass broth, rustic bread with garlic $\$ 26$

Tricolore salad - Burrata, heirloom tomato, avocado, olives $\$ 24$ (V GF)

## MAINS

Dover sole meunière \$66
Seared salmon, mashed peas and tarragon, green lentils, ginger glazed carrots $\$ 42$ (GF)

Lobster ravioli, creamy corn, tomato, basil, oyster mushroom ragù \$46

Crispy duck confit leg, frisée and green bean salad, herbed späetzle \$36

Quinoa grains bowl - Roasted cauliflower, curried squash, raisins, capers, hummus $\$ 32$ (VG GF)

Roasted chicken, bacon mashed potatoes, fennel, parsnip and scallions \$41 (GF)

## GRILL

Halibut, miso glaze, wild rice, shiitakes, haricots verts $\$ 44$ (GF)

Steak Diane, flat iron, mushrooms, broccolini, truffle hasselback potato \$55 (GF)

Dry-aged NY steak frites, marrow butter \$62
Grass fed burger, fries \$29
Hidden Fjord salmon burger, brioche bun, remoulade, fries \$30

## SALADS \& SANDWICHES

Smoked salmon, multigrain toast,
Dijon mascarpone, dill and cucumber salad \$32
Lobster club sandwich, bacon, beef steak tomato, focaccia, Old Bay kettle chips \$42

Spinach salad, shrimp, shiitakes, avocado, feta, egg, bacon, sherry vinaigrette \$34 (GF)

Seasonal greens, anchovy and garlic dressing, breadcrumbs, chicken or salmon \$32 / \$38

Cuban panini, smoked ham, horseradish pickles, Swiss cheese, Dijon, garlic aioli \$34

Soba noodle salad, bok choi, cucumber, green onion, ginger dressing \$32 (V)
$\qquad$

SIDES
\$12
French fries ( V )
Sautéed spinach, garlic (VG GF)
Brussels sprouts, bacon, apple
Mac and cheese (v)
Charred broccolini and seasonal mushrooms (VG GF)
Mashed potatoes (GF)

## DESSERTS

\$15
Lemon tart, crème fraîche (v) Warm rice pudding, berry compote (V)

Apple crostata, crème anglaise (V)
Chocolate almond cake, raspberry sorbet, almond tuile (V GF)

Café liégeois, trio of ice cream, espresso (V GF)
Classic tiramisù (v)
Chef's selection of ice creams and sorbets (V GF)

Selection of artisanal cheese \$24 / \$31 / \$36

## The Crosby Bar

## AFTERNOON TEA

$\$ 75$ per person

With a glass of:
Veuve Clicquot, Yellow Label, Brut NV $\$ 85$ per person

Veuve Clicquot, Pink Label NV $\$ 90$ per person

Coronation chicken, house made mango chutney
Cold water shrimp salad, dill
Cucumber, butternut squash hummus
Manchego, baby watercress, apple butter

Peppermint whoopie pie
White chocolate and raspberry cheese cake Chocolate Swiss roll cake, Amarena cherries Lavender macaron, white chocolate ganache Meyer lemon bar, marshmallow

Scones with clotted cream and preserves

Includes your choice of coffee, hot chocolate or speciality tea


## SPECIALTY TEAS \& INFUSIONS

ENGLISH BREAKFAST
Bright Assam tea with aromatic wintergreen and sweet cherry notes with an earthy finish

EARL GREY
Single-estate organic Assam from northern India, scented with naturally extracted pure bergamot oil


DARJEELING
Hand-crafted black tea with a nutty, floral aroma, notes of plum and hazelnut

WOOD DRAGON OOLONG
High mountain oolong from Taiwan. Sweet flavors of caramel and wood finish with a note of apricot

JADE SPRING GREEN TEA
Hand-picked balanced green tea with classic chestnut aroma and vegetal notes of fresh corn

## WHITE PEONY BAI MUDAN

Sun-dried buds and tender young leaves with a bright sorrel aroma and slightly woody flavor

ASSAM CHAI
Strong, single-estate Assam tea with warming spices of cinnamon and cardamom, ginger and cloves

## LEMON VERBENA

Intense and bright lemon flavor, with a clean, fresh finish and a touch of spice. Caffeine free

ROOIBOS
Red bush infusion from South Africa with rich flavors of vanilla, honey and spice. Caffeine free

PEPPERMINT
A refreshing, cooling, crisp organic mint from Oregon. Caffeine free

WHOLE CHAMOMILE FLOWERS
Sweet fragrant flowers with calming notes of honey and fig. Caffeine free


## The Crosby Bar

## BREAKFAST

Free range eggs any style, potato hash \$20 (V GF)
Omelette of your choice, potato hash \$24
Shakshouka, crumbled feta, grilled pita, eggs any style \$26

Burrata scramble, grilled tomato, arugula, truffle Pecorino $\$ 28(\mathrm{~V})$

Chilaquiles, chicken, tortillas, red onion, Cotija, salsa verde, eggs any style \$28

Buttermilk pancakes or waffles, whipped cream, mixed berries $\$ 23(\mathrm{~V})$

Smoked salmon and scrambled eggs, mixed greens \$31 (GF)

Seasonal fruit plate $\$ 18$ (VG GF)
Eggs Benedict, mixed greens $\$ 28$
Eggs Florentine, mixed greens \$26 (V)
Eggs Royale, mixed greens \$31
Cinnamon and raisin challah French toast, apricot compote $\$ 23(\mathrm{~V})$

Avocado toast, eggs any style, dark rye, ricotta salata, tomato \$29 (V)

Toasted bagel, smoked salmon, avocado, tomato, red onion, cream cheese \$31

House made granola, yogurt and berries $\$ 18$ (v)
Porridge - Steel cut, or jumbo oats, prepared with your choice of milk, water or cream and seasonal toppings \$18(v)

## BAKERY

\$8
Croissant
Pain au chocolat
Toasted bagel
English muffin
White, wheat or gluten free toast

## CONTINENTAL BREAKFAST

Your choice of items from the buffet \$27 Supplement with an Entrée \$19

## ENGLISH BREAKFAST

Free range eggs any style, sautéed mushrooms, roasted tomatoes,
Cumberland sausage and bacon \$34

## VEGETARIAN BREAKFAST

Free range eggs any style, sautéed mushrooms, kale, roasted tomatoes, spinach, zucchini \$30 (V)

## SIDES

\$12
Hash brown potatoes (VG GF)
Applewood smoked bacon
Turkey bacon
Pork or chicken apple sausage
Organic low-fat yogurt (V GF)

## SPECIALITY LATTES

\$10
Matcha almond latte
Turmeric almond latte

## COLD PRESSED JUICE

\$14
PURE GREENS with apple, lemon and ginger


