

174 Mott Street

174 Mott Hospitality LLC and 174 Mott LLC

174 Mott Street

New York, New York 10012

Questionnaire for an On-Premises Liquor License

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BERNSTEIN REDO & SAVITSKY PC

1177 Avenue of the Americas, 5th floor

New York, NY 10036

Tel. 212.651.3100

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Meeting Date: April 2, 2024

APPLICANT INFORMATION:

Name of applicant(s):
174 Mott Hospitality LLC and 174 Mott LLC

Trade name (DBA):
To be determined

Premises address:
174 Mott Street

Cross Streets and other addresses used for building/premise:
Kenmare and Broome Streets

CONTACT INFORMATION:

Principal(s) Name(s):
Kevin Ryan for 174 Mott Hospitality LLC and Andrew Quinn and Cedric Nicaise for 174 Mott LLC

Office or Home Address: 220 Fifth Avenue, 17th Floor c/o Alley Corp

City, State, Zip: New York, NY 10001

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact:
368 Broome Street LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Kevin Ryan</u>	<u>N/A</u>
<u>Andrew Quinn</u>	<u>The Noortwyck LLC / 289 Bleecker Street, New York, NY 10014 June 2022 to present</u>
<u>Cedric Nicaise</u>	<u>The Noortwyck LLC / 289 Bleecker Street, New York, NY 10014 June 2022 to present</u>

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

The restaurant will be an elegant, seasonal wood-fired concept in a tasteful, modern space designed by the celebrated architecture firm Modellus Novus. The new restaurant will offer an elevated, diverse menu sourcing from New York purveyors to support local farmers and east coast fishermen. The menu will include oysters and raw seafood, grilled fish and vegetables, chicken roasted over the coals, dry-aged duck, and beef rib. The cellar will offer private dining.

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.)

N/A

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

This is a commercial building that has been 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 and sub-cellar** Year Built : **Around 1890**

Describe neighboring buildings:
Residential and Commercial

Zoning Designation: **C6-2G**

Zoning Overlay or Special Designation (applicable) **N/A**

Block and Lot Number: **479** / **40**

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 _____

What is the proposed Occupancy? **Estimated 165**

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

no* yes ***The applicant will obtain a Certificate of Occupancy and all appropriate permits**

If yes, what is the maximum occupancy for the premises? **Estimated 165**

If yes, what is the use group for the premises? **Applicant will apply for Use Group 6**

If yes, is proposed occupancy permitted? yes no, explain : **The occupancy will be permitted when the 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)

***The applicant will apply for a Certificate of Occupancy. The DOB application has not been submitted yet.**

Will the façade or signage be changed from what currently exist at the premise? no yes

(if yes, please describe: **New signage showing the trade name.**

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 5,613 square feet

If more than one floor, please specify square footage by floors: 3,008 square feet 1st floor and 2,605 square feet cellar

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? Staircase

How many entrances are there? 1 How many exits? 2 How many bathrooms? 5*

*4 public restrooms and 1 employee restroom

Is there access to other parts of the building? no X yes, explain: 1st floor egress door to lobby

OVERALL SEATING INFORMATION:

*1st floor 35 Tables and 92 Seats with 10 Bar Stools and Cellar 3 Tables and 34 Seats with with 4 Bar Stools

Total number of tables? 38* Total table seats? 126*

Total number of bars? 2* Total bar seats? 14*

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

Total OVERALL number of seats in Premises : 140*

BARS:

How many ^{*}stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 14

How many service bars are being applied for on the premises? None

Any food counters? X 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 X Restaurant Club/ Cabaret Hotel Other: _____

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
10am to 2am 10am to 2am 10am to 2am 10am to 2am 10am to 2am 10am to 2am 10am to 2am

Will the business employ a manager? ___ no yes, name / experience if known : **GM to be determined**
The management company 174 Mott LLC is in place and will hire a GM closer to opening.

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

Please describe your sound system and sound proofing: **Small speakers installed below the ceiling on spring isolation hangers sized for a minimum 1" static deflection. Background music to be controlled by a centralized electronic system for the installation of a signal limiter. Since the building is undergoing construction all new materials and new commercial windows will be installed to mitigate noise. Further, this is a commercial building with no residential tenants. See the enclosed acoustic analysis report.**

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) **Staff will be trained to make sure that crowds do not form outside the restaurant.**

***See the enclosed transportation analysis report**

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

N/A

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: **Catherine Diffley** 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 applicants**

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

174 Mott Street Diagrams

174 Mott Hospitality LLC and 174 Mott LLC / 174 Mott Street , New York, New York 10012

Cellar 3 Tables and 34 Seats with a 11' Customer Bar with 4 Bar Stools for a Total of 38 seats.
Grand Total 38 Tables and 140 Seats

2,605 Square Feet

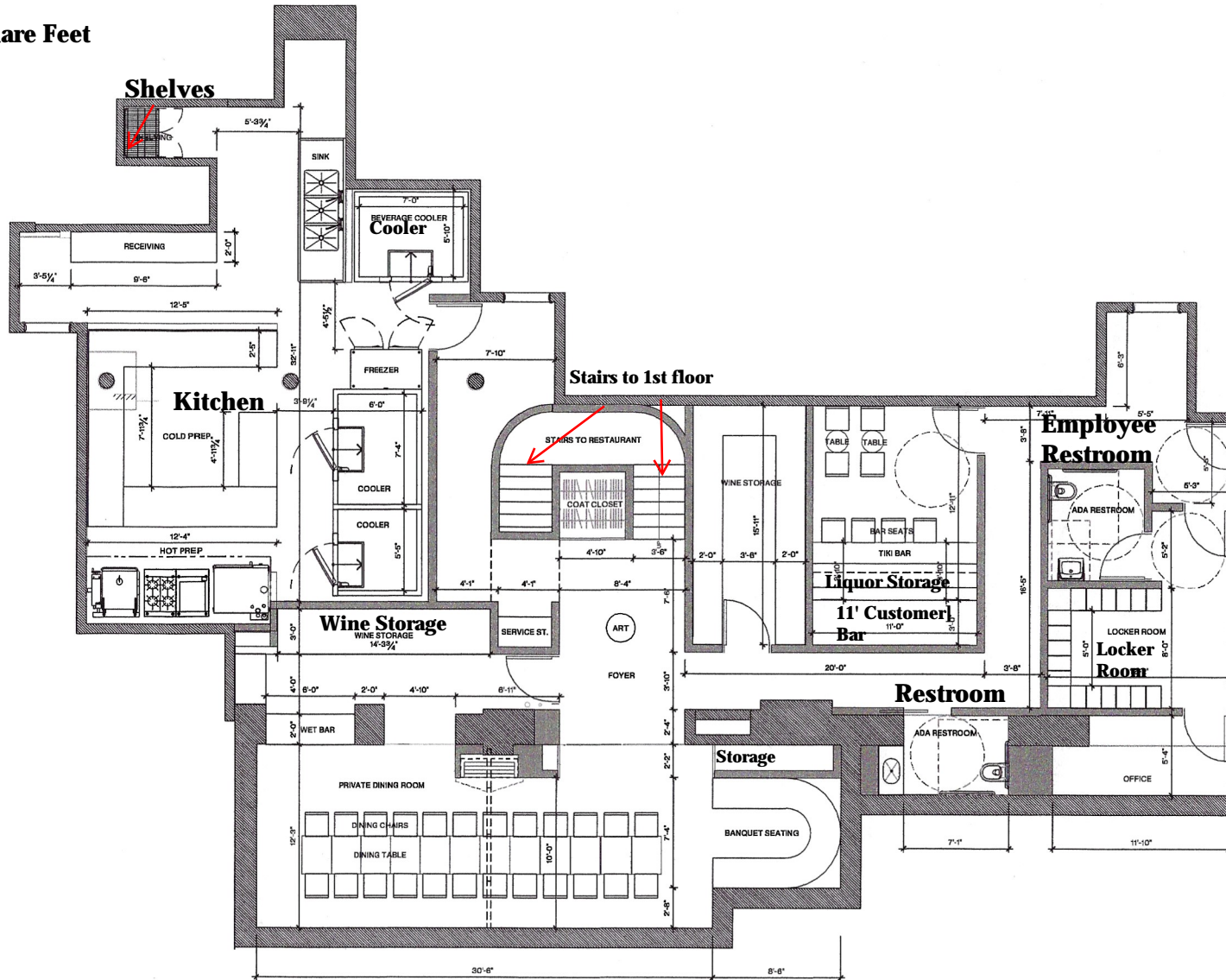


Figure 2 – Land Use



Legend

174 Mott St

Land Use

- | | |
|--|----------------------------------|
| One & Two Family Buildings | Industrial/Manufacturing |
| MultiFamily Walkup Buildings | Transportation/Utility |
| MultiFamily Elevator Buildings | Public Facilities & Institutions |
| Mixed Commercial/Residential Buildings | Open Space |
| Commercial/Office Buildings | Parking Facilities |
| | Vacant Land |
| | All Others or No Data |



0 30 60 120 180 240
 US Feet

174 Mott Street

Photographs

174 Mott Hospitality LLC and 174 Mott LLC
174 Mott Street
New York, New York 10012



174 Mott Hospitality LLC and 174 Mott LLC
174 Mott Street
New York, New York 10012



174 Mott Street Menu

Sample Menu

Seafood

Ice Cold Oyster with preserved green tomato
Embered Oyster with seaweed butter
Caviar Service: toasted brioche and cultured cream
Mackerel Escabeche with carrot and kalamansi vinegar
Amberjack with pear, radish and macadamia
Tuna with melon, cucumber and jamon iberico

Salad

Toasted Kale with pine nut emulsion and fennel
Straciatella with radicchio and marinated fig

Small Plates

Grilled Sourdough with chanterelles and berkswell
Chorizo Flatbread with rosemary and sherry
Wagyu Beef Tartare with aged beef fat and smoked bone marrow
Young Potato with littleneck clams and caviar
“Lobster Roll”

Vegetables

Grilled Leeks with black truffle and parmesan
Smoked Beets with raspberry and walnut
Maitake Mushroom with foie gras and roast chicken butter

Fish and Larger Shellfish

Carabinero Shrimp with N’duja and bottarga
Black Bass with monksbeard and pickled ramp chermoula
Grilled Hand Dived Scallop
Lobster with bomba rice, cherry pepper “thermidor”
Whole Turbot with cockles and sea vegetables

Meat and Poultry

Whole Chicken, roasted over the coals
Dry Aged Duck with apricot
Beef Rib, smoked table side



174 Mott Street

Area Survey with List of Measurements



AREA SURVEY
 174 Mott Street
 New York, NY
 February 1st 2024

NOT TO SCALE

Landess-Simon, Inc.

Legal & Commercial Photography

45 Lawlins Park
Wyckoff, NJ 07481
Phone: (201) 848-5652
E-mail: landess@att.net
landessphotographers.com

Re: 174 Mott Street

1. Casa Bocado - 146 Bowery - (466')
2. The Garrett Cocteleria - 349 Broome Street - (364')
3. Egg Shop - 151 Elizabeth Street - (199')
4. Vig Bar - 12 Spring Street - (436')
5. Pietro Nolita - 174 Elizabeth Street - (376')
6. Rintintin - 14 Spring Street - (415')
7. Shoo Shoo Nolita - 371 Broome Street - (144')
8. Mother's Ruin - 18 Spring Street - (403')
9. Wayan - 20 Spring Street - (402')
10. Balzem - 202 Mott Street - (401')
11. Epistrophy - 200 Mott Street - (332')
12. Lombardi's - 32 Spring Street - (416')
13. Thai Diner - 52 Kenmare Street - (113')
14. The Nolitan - 40 Kenmare Street - (155')
15. Kimika - 40 Kenmare Street - (182')
16. Madé - 22 Spring Street - (401')
17. C. Dipalo - 151 Mott Street - (420')
18. Da Nico - 164 Mulberry Street - (443')
19. Benito One - 174 Mulberry Street - (341')
20. Mulberry St. Bar - 176½ Mulberry Street - (299')
21. Cafe Roma - 385 Broome Street - (257')
22. Grotta Azzurra - 177 Mulberry Street - (313')
23. Gold Bar - 389 Broome Street - (341')
24. Lunella - 173 Mulberry Street - (374')
25. L'Amore - 171 Mulberry Street - (390')
26. La Mela - 167-169 Mulberry Street - (417')
27. Amici - 165 Mulberry street - (442')
28. The Wooly - 390 Broome Street - (293')
29. Marcellino - 178 Mulberry Street - (234')
30. Zutto - 384 Broome Street - (213')
31. Bar Pasquale - 98 Kenmare Street - (418')

Schools & Churches

1. Ukrainian Orthodox Church - 359 Broome Street - (204')

Kenmare Street

Deli
Commercial
Residential
Vacant
Vacant
Non-Alcoholic Wines
Residential
Clothing
Sofa Store
Vacant

Mott Street

Thai Diner 52 Kenmare St.	BLOCK PLOT 174 Mott Street New York, NY February 1, 2024 NOT TO SCALE
Senior Center	
APPLICANT	
Vacant Commercial Buildings	
Vacant	

Broome Street

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174 Mott Street
Public Interest Statement

PUBLIC INTEREST STATEMENT / 500 FOOT LAW STATEMENT

174 Mott Hospitality LLC and 174 Mott LLC will be opening a restaurant located at 174 Mott Street between Kenmare and Broome Streets in the Little Italy neighborhood of Manhattan. The restaurant will be an elegant, seasonal wood-fired concept in a tasteful, modern space designed by the celebrated architecture firm Modellus Novus. The building is currently vacant and undergoing renovations for new commercial spaces.

The first floor will have 35 tables and 92 seats and a 22' -11" customer bar with 10 bar stools for a total of 102 seats with 3,008 square feet. The cellar has a private events room and the cellar Tiki bar area will be opened to the public. The cellar has 3 tables and 34 seats with a 11' customer bar with 4 bar stools for a total of 38 seats with 2,605 square feet. The grand total seating is 140. The estimated occupancy is 165.

There are no exterior spaces and background music will only be played at a low volume level. There will be no live music or DJs. The proposed hours of operation are 10am to 2am seven days a week.

The new restaurant at 174 Mott Street will offer an elevated, diverse menu sourcing from New York purveyors to support local farmers and east coast fishermen. The menu will include oysters and raw seafood, grilled fish and vegetables, chicken roasted over the coals, dry-aged duck, and beef rib.

The sole owner of 174 Mott Hospitality LLC is Kevin Ryan, one of the leading entrepreneurs, investors, and philanthropists in New York and founder of notable New York companies including MongoDB, Business Insider, Zola, Gilt Groupe, and Nomad Health. Kevin purchased the building to create a hub for New York's growing tech ecosystem, offering workspace for tech startups and investors.

On the ground floor, Kevin wants to offer the neighborhood a high-quality dining destination with a unique private dining experience in the cellar. Next door and overseen by the same operating team will be an all-day bakery offering world-class pastries and other baked goods alongside coffee, tea, and an assortment of lunch items. The bakery will not serve alcohol.

The management company 174 Mott LLC is owned by Chef Andrew Quinn and Cedric Nicaise. They currently own and operate The Noortwyck restaurant, a neighborhood restaurant located at 289 Bleecker Street, which opened in June 2022. Chef Quinn previously worked as the executive sous chef at Eleven Madison Park and the sous chef at two-Michelin-starred restaurant Hibiscus in London. Mr. Nicaise is the wine director at The Noortwyck. He previously spent 8 years as the Head Sommelier and then Wine Director at Eleven Madison Park. Prior to that, he served as the Sommelier at Charlie Palmer's iconic midtown restaurant Aureole.

The following sub-sections of section 64 of the ABC Law specifically address the statutory requirements for the public convenience and advantage when there are three or more establishments with full liquor licenses within 500 feet of the applicant:

(a) The number, classes and character of licenses in proximity to the location and in particular municipality or subdivision thereof.

There are thirty-one locations that hold full liquor licenses within 500 feet of the applicant. There are twenty-one restaurants and nine taverns and one hotel. Pietro Nolita is an Italian restaurant with all pink décor that is 376' from the applicant. Thai Diner is a fancy Asian restaurant that is 113' from the applicant and is the only venue that is on Mott Street on either side of the street.

Made has an international menu with fancy modern décor from Bali that is 401' from the applicant. The Nolitan is a boutique hotel that is 155' from the applicant.

Casa Bocado is a nightclub that is 466' from the applicant and Vig Bar is a casual cocktail bar that is 436' from the applicant.

The new restaurant will prove to be a welcomed addition to the neighborhood offering guests a unique dining experience with an elevated menu. Chef Andrew Quinn and Cedric Nicaise, the owners of the management company have proved to operate a sterling restaurant, The Noorwyck located at 289 Bleecker Street since June 2022 and they will bring their hospitality expertise to the new restaurant.

(b) Evidence that all necessary licenses and permits have been obtained from the state and all other governing bodies

The applicant will apply for a Certificate of Occupancy and will apply for a Department of Health and Mental Hygiene permit and all necessary Fire Department Inspections. The applicant will obtain Workers Compensation and Disability Insurance together with a Certificate of Authority to Collect Sales Taxes. The applicant will apply for a Certificate of Assumed Name for its trade name.

(c) Effect of the grant of the license on vehicular traffic and parking in proximity to the location

Since there are already thirty-one establishments in the area the new restaurant will not cause an increase in vehicular traffic or parking. Customers can walk to the premises thereby not negatively impacting traffic patterns in and around the venue. Customers can take public transportation, NYC taxis or private car services to the restaurant. There are four parking lots in the area. One on Centre Street, one on Broome Street, one on Mott Street and one on Elizabeth Street.

The applicant commissioned GZA GeoEnvironmental Inc to prepare a Transportation Analysis report. The report concluded in part that while this Central Business District area in lower Manhattan is in proximity to important highway and bridge connectors the area can experience periodic congestion, particularly during the AM and PM commuter rush hours. Vehicular trips generated by the restaurant are expected to peak after the commuter peak periods. The estimated vehicle trips resulting from patrons who would travel to and from the restaurant via cars are relatively low and expected to be will dispersed to and from area parking garages and drop-offs and pick-ups along the restaurant's two frontages. Therefore the restaurant can function without adversely affecting vehicular traffic and parking conditions in the area.

(d) The existing noise level at the location and any increase in noise levels that would be generated by the proposed premises

The establishment has background music which will be played at a low volume level. There will not be any live music, DJs or exterior spaces. Approval of the application and issuance of a full liquor license will not cause an unusual increase in noise levels in this area. Since the building is undergoing construction all new materials and new commercial windows will be installed to mitigate noise. Further, this is a commercial building with no residential tenants.

The applicant commissioned GZA GeoEnvironmental Inc to prepare an Acoustic Evaluation report. The report concluded in part that even under the worst-case noise generation assumptions, the combination of simulated patron and background music from the space would not result in exceedances of the New York City Noise Code at the exterior or interior of the nearby sensitive residential receptors.

(e) The history of liquor violations and reported criminal activity at the proposed premises

Upon information and belief; and to the best of our knowledge there are no current SLA violations for this space. To the best of our knowledge there is no known history of criminal activity at the premises.

In addition to the matters stated above, issuance of the instant license will promote the public interest in that it will be a positive contribution to the economy by way of the jobs created, new wages paid, income, sales and other taxes collected, state and local license revenues, and maintenance of the local real estate tax base.

Accordingly, we believe approval of this application and issuance of an on-premises liquor license will promote the public interest and convenience. We therefore request that the Community Board approve the application.

174 Mott Street

**GZA GeoEnvironmental Acoustic Analysis
Report**



Known for excellence.
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- GEOTECHNICAL
- ENVIRONMENTAL
- ECOLOGICAL
- WATER
- CONSTRUCTION MANAGEMENT

Fairfield, NJ
55 Lane Road
Suite 407
Fairfield, NJ 07004

Manhattan, NY
104 West 29th Street
10th Floor
New York, NY 10001



NYS SLA Acoustic Analysis

174 Mott Street, New York, NY 10013

Manhattan Community District 2



PREPARED FOR:

Sercan Ozcan
Alley Corp
220 5th Avenue, 17th Floor
New York, New York 10001

GZA GeoEnvironmental, Inc.

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March 25, 2024

1. OVERVIEW

GZA GeoEnvironmental (GZA) performed an acoustic investigation to evaluate the potential impact of noise generated by the restaurant and lounge associated with the planned restaurant and bar at 174 Mott Street. The planned restaurant is located at the intersection of Broome Street and Mott Street in the Nolita neighborhood of Manhattan Community District Two. The Project Site is shown in **Figure 1** below. The evaluated spaces included a main dining area, a flex dining area, and bar space on the ground floor. Cellar level uses are not expected to generate any noise concerns necessitating evaluation. To evaluate the potential collective impact of background music and patron generated noise on adjacent sensitive residential receptors, GZA has performed the following work:

1. Monitored existing noise levels outdoors at the Project frontages.
2. Monitored indoor-outdoor sound levels to understand the existing attenuation value of the facades.
3. Estimated the sound levels of the indoor dining areas, used the estimated attenuation values of the facades, and used distance calculations and the existing ambient sound levels to determine the increase in sound levels at the exterior nearby sensitive uses;
4. Compared results to NYC Noise Code.

Site Context

The Nolita neighborhood of Lower Manhattan, where the proposed venue is located at 174 Mott Street (see **Figures 1** for site context) as is primarily known for upscale residences, boutique retail stores, art galleries, laid-back cafés, and a burgeoning restaurant and bar scene. This neighborhood experiences relatively low vehicular traffic and is exceptionally walkable and transit-accessible with subway entrances to the B/D, J/Z, N/Q/R/W, and 6 lines all within walking distance from the site. The area is busiest on weekends when shopping and dining demand peaks at the same time and on weekday evenings when area residents and employees frequent the area's restaurants and bars. Directly abutting the Project Site along Mott Street is a senior center and head start facility. This facility typically only operates during the daytime hours.

Figure 1 – Project Site



Legend
[Red dashed box symbol] 174 Mott St



0 20 40 80 120 160 US Feet

Figure 2 – Land Use



Legend

174 Mott St

Land Use

- One & Two Family Buildings
- MultiFamily Walkup Buildings
- MultiFamily Elevator Buildings
- Mixed Commercial/Residential Buildings
- Commercial/Office Buildings
- Industrial/Manufacturing
- Transportation/Utility
- Public Facilities & Institutions
- Open Space
- Parking Facilities
- Vacant Land
- All Others or No Data



0 30 60 120 180 240 US Feet

Photo 1: View of Site from Broome Street



Photo 2: View of Site from Mott Street



Photo 3: View of Site from the intersection of Matt Street and Broom Street

2. SUMMARY OF FINDINGS

The results of the acoustical monitoring and simulation of noise generation associated with the proposed food and beverage establishment indicated that even under worst case noise generation assumptions, the combination of simulated patron and background music from the licensed spaces would not result in exceedances of the New York City Noise Code at the exterior or interior of the nearby sensitive residential receptors. The background music would only be played in indoor spaces. The evaluation of potential noise impact was developed on a worst-case basis to assess potential impact i.e., the combination of the lowest outdoor ambient noise monitored and the consideration of continuous noise levels that are well above comparable establishments.

The potential for noise impact to all adjacent neighbors was evaluated and is expected to result in no perceivable noise over ambient conditions. Based on the age of the building, modern construction techniques, and typical commercial windows, it is conservatively assumed that the exterior façade of the Project Site will provide at least 35 dB(A) of window/wall attenuation. Outdoor noise levels were collected during the acoustical study, and it was determined that the ambient sound levels were 60.5 dB(A) and 68.0 dB(A) along Mott Street and Broome Street respectively. Using the attenuation value of the facade, the distance reduction calculations to the nearest exterior noise receptors, and the ambient sound levels, the following total sound levels are expected as a worst-case scenario during the peak business hours of the proposed SLA spaces:

Table 1: Expected Outdoor Sound Levels due to the Proposed SLA Spaces

Location	Outdoor Noise Level dB(A)	Increase Over Ambient dB(A)
366 Broome Street	68.02	0.02
180 Mott Street	60.51	0.01
372 Broome Street	61.57	1.08

The increase over ambient sound levels expected at the adjacent Noise Sensitive Receptors are well below the requirements set forth in New York City Administrative Code.

In general, hearing is such that change of 3 dB(A) is just noticeable¹. Based on the above, there will be no significant perceptible increase in noise levels affecting the nearest buildings due to the interior sounds generated by the proposed establishment.

3. NYC NOISE CODE

The local noise code is set forth in Title 24, Chapter 2 of the New York City Administrative Code.

3.1 § 24-218 General Prohibitions

Section §24-218 addresses unreasonable noise that is not covered by another section of the code. The following sound levels are prohibited by this section:

- Non-impulsive sound measured at 7 dB(A) or more above the ambient sound level at the receiver between the hours of 10:00 P.M. and 7:00 A.M.
- Non-impulsive sound measured at 10 dB(A) or more above the ambient sound level at the receiver between the hours of 7:00 A.M. and 10:00 P.M.
- Impulsive sound measured at 15 dB(A) or more above the above the ambient sound level at the receiver.

3.2 § 24-231 Commercial Music

Section §24-231 addresses music originating from commercial establishments, when measured inside dwelling units. The following limits are provided in this section:

- 42 dB(A) overall sound level.
- 45 dB(A) sound level in any one-third octave band from 65 hertz to 500 hertz.
- 6 dB(C) increase over ambient level, provided that ambient is in excess of 62 dB(C).

3.3 § 24-231 Circulation Devices

Section §24-231 addresses the sound emissions of circulation devices. The limit for sound from individual devices is 42 dB(A) and the limit for cumulative sound from all circulation devices is 45 dB(A), when measured inside a residential property dwelling unit. A circulation device is defined in the code as "...any

¹ 2021 CEQR Technical Manual, Section 19-122

device which circulates a gas or fluid, including but not limited to any air conditioner, pump, cooling tower, fan or blower.”

4. ACOUSTICAL INVESTIGATION

The proposed licensed spaces are to be located on the cellar and first floor of 174 Mott Street. The licensed spaces will front Mott Street and Broom Street.

4.1 Ambient Sound Measurements

To establish existing baseline ambient sound levels, measurements were performed outdoors along the Mott Street and Broome Street frontages. The noise monitoring locations are shown as **Figure 3** below.

Table 3 below shows the results of the noise monitoring.

Table 3 – Ambient Noise Monitoring Results
Monday, February 5, 2024

Location	1	2
Time	9:33 pm – 9:53 pm	8:84 pm – 10:14 pm
L _{max}	80.0	95.5
L ₁₀	60.5	68.0
L _{eq}	58.3	67.8
L ₅₀	56.5	58.5
L ₉₀	53.5	52.5
L _{min}	50.6	49.5

These noise readings were collected during the evening hours, to represent the lowest ambient noise conditions during the proposed hours of operation. It is expected that the sound levels will increase above the recorded nighttime levels by approximately 5 - 7 dB(A) during daytime hours.

4.1 Ambient Sound Measurements

To establish existing baseline ambient sound levels, measurements were performed outside on Street level on the sidewalk in front of the Mott Street and Broome Street frontages. The noise monitoring locations are shown as **Figure 2** below. The average overall A-weighted² sound level measured during the proposed hours of operation was 58.3 dB(A) on Mott Street and 67.8 dB(A) on Broome Street.

² A-weighting, noted as dB(A), is a standardized sound level meter setting having a frequency characteristic similar to the human ear/brain frequency.

Figure 2 – Ambient Noise Monitoring Locations



- Legend**
-  174 Mott St
 -  Noise Monitoring Locations



0 5 10 20 30 40
US Feet

4.2 Measurement Equipment

Measurements of the airborne sound pressure levels were performed using a Type 1 Casella CEL-633 sound level meter with wind screen. The monitor was placed on a tripod at a height of approximately four feet above the ground, away from any other noise-reflective surfaces. The monitor was calibrated prior to and following the monitoring session. Noise meter calibration certification and backup data are provided as an attachment.

4.3 Restaurant Evaluation Results

The main dining room, bar, and flexible dining room on the first floor and speakeasy and two dining rooms in the cellar will have background music played at low levels. The hours of operation of the spaces will be 10:00 am – 2:00 am, 7-days a week. The cellar will have no exterior facing facades and is therefore not analyzed for acoustic purposes. As the licensed spaces will have exterior facing facades, the first floor will be used for the purposes of the acoustic evaluation. Based on the proposed use of the spaces, a sound level of between 75 and 80 dB(A) can be expected in the interior spaces due to patron generated noise and low-level background music.

Based on the age of the building, modern construction techniques, and typical commercial windows, it is conservatively assumed that the exterior façade of the Project Site will provide at least 35 dB(A) of window/wall attenuation. **Table 4** below shows the results of the acoustical evaluation based on the above assumptions.

Table 4: Expected Outdoor Sound Levels due to the Proposed SLA Spaces

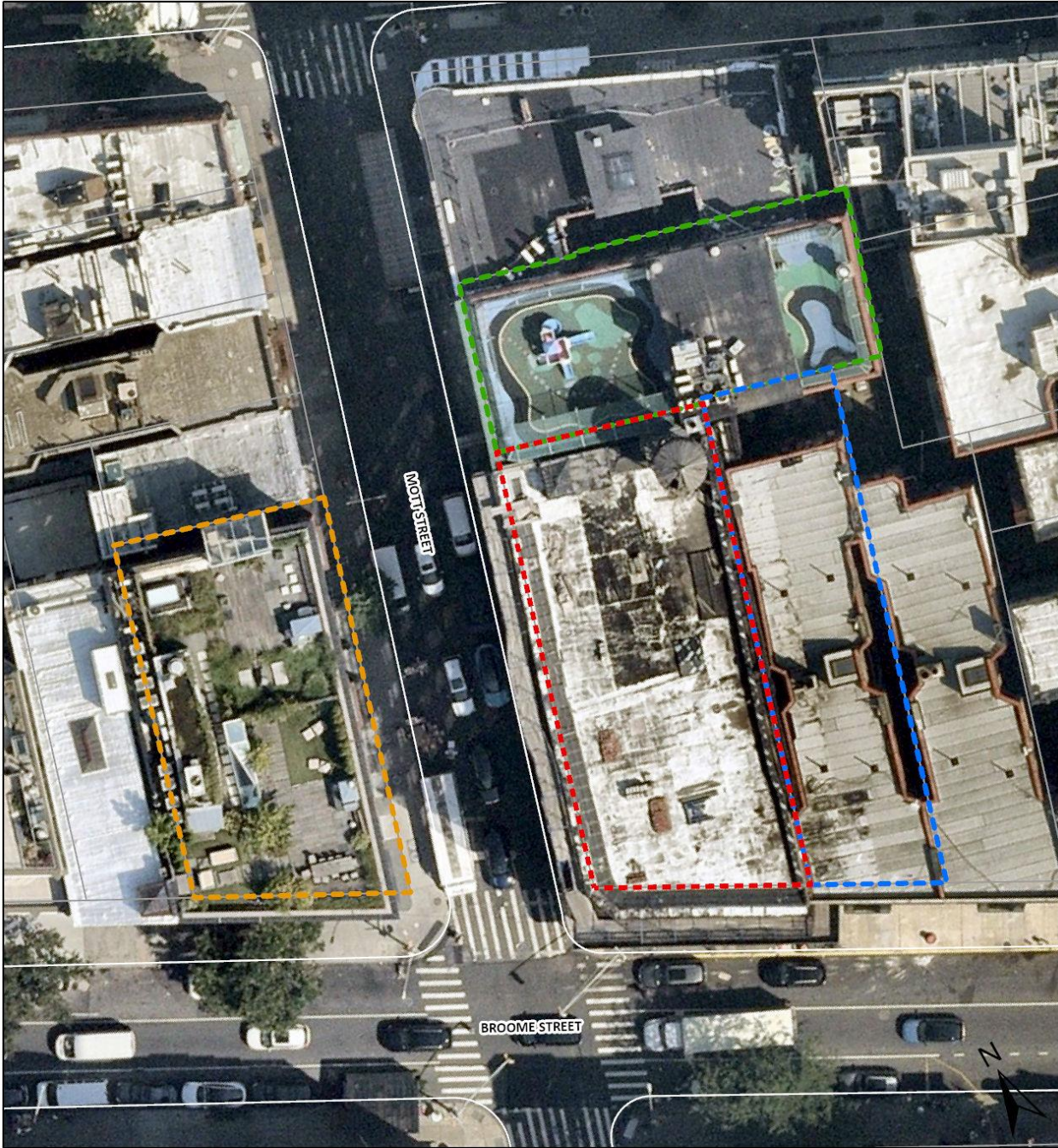
Location	Outdoor Noise Level dB(A)	Increase Over Ambient dB(A)
366 Broome Street	68.02	0.02
180 Mott Street	60.51	0.01
372 Broome Street	61.57	1.08

The increase over ambient sound levels expected at the adjacent Noise Sensitive Receptors are well below the requirements set forth in New York City Administrative Code.





In general, hearing is such that change of 3 dB(A) is just noticeable³. Based on the above, there will be no significant perceptible increase in noise levels affecting the nearest buildings due to the interior sounds generated by the proposed establishment.

³ 2021 CEQR Technical Manual, Section 19-122

Figure 3 – Nearest Noise Sensitive Receptors



Legend

-  174 Mott St
-  Noise Sensitive Receptor 1 - 366 Broome Street
-  Noise Sensitive Receptor 2 - 180 Mott Street
-  Noise Sensitive Receptor 3 - 372 Broome Street



0 5 10 20 30 40
US Feet

4.4 Outdoor Mechanical Equipment

At the time of this writing, plans showing mechanical equipment were not available. It is assumed that the building mechanical systems (i.e., HVAC systems, kitchen systems) would be required to meet all applicable noise regulations (i.e., Subchapter 5, §24-227 of the New York City Noise Control Code, the New York City Department of Buildings Code) and to avoid producing levels that would result in any significant increase in ambient noise levels.

4.5 Additional Sound Reduction Measures

Although the expected sound levels due to the Proposed SLA spaces are expected to be well below the New York City Administrative Code, the following recommendations are made to further reduce the sound levels:

- Install the sound system on spring isolation hangers, sized for a minimum 1-inch static deflection. Appropriate products include the SHAA hangers, by Kinetics Noise Control, or equal.
- If the sound system is to have an amplifier, it should be controlled by a centralized electronic system in order to allow for the installation of a signal limiter. When activated, the limiter sets the maximum level that cannot be exceeded by the signal. In addition, the system should incorporate a high-pass filter set at 125 Hz with a roll-off rate of 12 dB/octave. The final settings of the limiter must be determined in the field after the implementation of the noise control recommendations.

Very truly yours,

GZA GEOENVIRONMENTAL, INC.



Gene Bove, INCE
Project Manager



Kevin Williams, AICP, PP
Vice President / Associate Principal

Instrument Model	CEL-633C		
Serial Number	1438642	LASmin	50.6 dB
Start Date & Time	2/5/2024 9:33:18 PM	LAeq	58.3 dB
End Date & Time	2/5/2024 9:53:20 PM	LAS 10%	60.5 dB
Duration	00:20:02 HH:MM:SS	LAS 50%	56.5 dB
Pause Duration	00:00:00 HH:MM:SS	LAS 90%	53.5 dB
Calibration (Before) Date	2/5/2024 9:33:10 PM	LDN	0
Calibration (After) Date	2/5/2024 10:14:54 PM	Result	Cumulative
LASmax	80 dB		

Instrument Model	CEL-633C		
Serial Number	1438642	LASmin	49.5 dB
Start Date & Time	2/5/2024 9:54:01 PM	LAeq	67.8 dB
End Date & Time	2/5/2024 10:14:17 PM	LAS 10%	68 dB
Duration	00:20:16 HH:MM:SS	LAS 50%	58.5 dB
Pause Duration	00:00:00 HH:MM:SS	LAS 90%	52.5 dB
Calibration (Before) Date	2/5/2024 9:33:10 PM	LDN	0
Calibration (After) Date	2/5/2024 10:14:54 PM	Result	Cumulative
LASmax	95.5 dB		

366 Broome Street		
Ambient Outdoor Sound Level	68	dba
Indoor Sound Level	80	dba
OITC rating of Façade	35	dba
Outdoor Sound Level from Club	45	dba
Distance to Nearest Building	10	feet
Distance Correction	0	-
Distance Corrected Sound Level at Receptor	45	dba
Distance Corrected Sound Level + Ambient	68.02171	dba
Total dB(A) Increase	0.021712	dba

180 Mott Street		
Ambient Outdoor Sound Level	60.5	dba
Indoor Sound Level	80	dba
OITC rating of Façade	35	dba
Outdoor Sound Level from Club	45	dba
Distance to Nearest Building	45	feet
Distance Correction	-13.0643	-
Distance Corrected Sound Level at Receptor	31.93575	dba
Distance Corrected Sound Level + Ambient	60.50604	dba
Total dB(A) Increase	0.00604	dba

372 Broome Street		
Ambient Outdoor Sound Level	60.5	dba
Indoor Sound Level	80	dba
OITC rating of Façade	35	dba
Outdoor Sound Level from Club	45	dba
Distance to Nearest Building	10	feet
Distance Correction	10	-
Distance Corrected Sound Level at Receptor	55	dba
Distance Corrected Sound Level + Ambient	61.57833	dba
Total dB(A) Increase	1.078332	dba

Excel calculations can be provided upon request

174 Mott Street

**GZA GeoEnvironmental Transportation
Analysis Report**



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NYS SLA Transportation Analysis

174 Mott Street

174 Mott Street, New York, NY 10012
Manhattan Community District 2



PREPARED FOR:

Sercan Ozcan
Alley Corp
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New York, New York 10001

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March 26, 2024

Overview

GZA GeoEnvironmental (GZA) has reviewed the traffic and parking generation associated with the proposed food and beverage establishment planned at 174 Mott Street, at the northeast corner of Mott and Broome Streets in the Nolita neighborhood of Manhattan Community District 2. Based on our understanding of the venue's operations and patronage, as well as the area's transportation context, we believe that it can function at this location without adversely affecting traffic, parking, or pedestrian conditions in the area.

Venue

The proposed, 5,613-sf food and beverage venue will occupy space on the ground floor (3,008 sf) and cellar level (2,605 sf) of 174 Mott Street (also known as 368 Broome Street), a mixed-use commercial building. As described below in more detail, the venue would feature a dining area with a customer bar with a total of 102 seats, kitchen spaces, food and drink storage, and back-of-house functions (storage, restrooms, etc.) on the ground floor. On the cellar level, the venue would feature a private dining and speakeasy area with a total of 38 seats. As such, a total of 140 seats (dining and bar spaces combined) are proposed for venue, which would operate from 10am to 2am seven days a week.

Area Context

The Nolita neighborhood of Lower Manhattan, where the proposed venue is located at 174 Mott Street (see **Figures 1 and 2** for site context and the immediate vicinity), is primarily known for upscale residences, boutique retail stores, art galleries, laid-back cafés, and a burgeoning restaurant and bar scene. This neighborhood experiences relatively low vehicular traffic and is exceptionally walkable and transit-accessible with subway entrances to the B/D, J/Z, N/Q/R/W, and 6 lines all within walking distance from the site. The area is busiest on weekends when shopping and dining demand peaks at the same time and on weekday evenings when area residents and employees frequent the area's restaurants and bars.

It should be noted that the larger vehicular traffic network proximate to the project site experiences peak volumes during the morning and evening peak commuter hours, particularly on the principal arterials along the Bowery and Delancey Street to the east. One-way westbound Broome Street, which is also classified as a principal arterial, primarily peaks during the morning commuter peak period, when it serves as a westbound connector for vehicles entering Manhattan from the Williamsburg and Manhattan Bridges. One-way southbound Mott Street, which is classified as minor arterial, primarily peaks during the evening commuter peak period when it serves as a connector for vehicles leaving Manhattan via Canal Street.

On-street parking for private vehicles is very limited in the area, as much of the curbside space is occupied by limited metered parking, truck loading zones, and no parking and no standing regulations to facilitate the flow of traffic within the geometrically constrained area roadway network. Additionally, many of the area eateries feature outdoor dining areas that occupy roadway curb side space. Patrons travelling to the proposed restaurant at 174 Mott Street in private vehicles are therefore primarily expected to park in area off-street parking facilities. As shown below in **Table 2** and **Figure 3**, four parking garages have been identified within a short walking distance from the project site, with a total combined capacity of 479 parking spaces.

Venue Programming & Activities

174 Mott Street will feature a ground floor main dining and customer bar area with the main entrance on Mott Street, as shown in **Figure 4**. As shown in **Table 1** below, the ground floor of the venue would feature several dining areas with a total of 92 seats, along with a customer bar with ten bar stools, kitchen spaces, food and drink storage, and back-of-house functions (storage, restrooms, etc.). On the cellar level, the venue would feature a private dining area and a bar area with a total of 34 seats and four bar stools. As shown in **Figure 5**, the cellar level will also feature a kitchen area, liquor and food storage spaces, restrooms, a staff locker room, and an office. As shown in **Table 1**, on the ground floor and cellar level combined, a total of 140 seats (dining and bar spaces combined) are proposed for venue, which would operate from 10am to 2am seven days a week.

Table 1: Proposed Restaurant Space Program

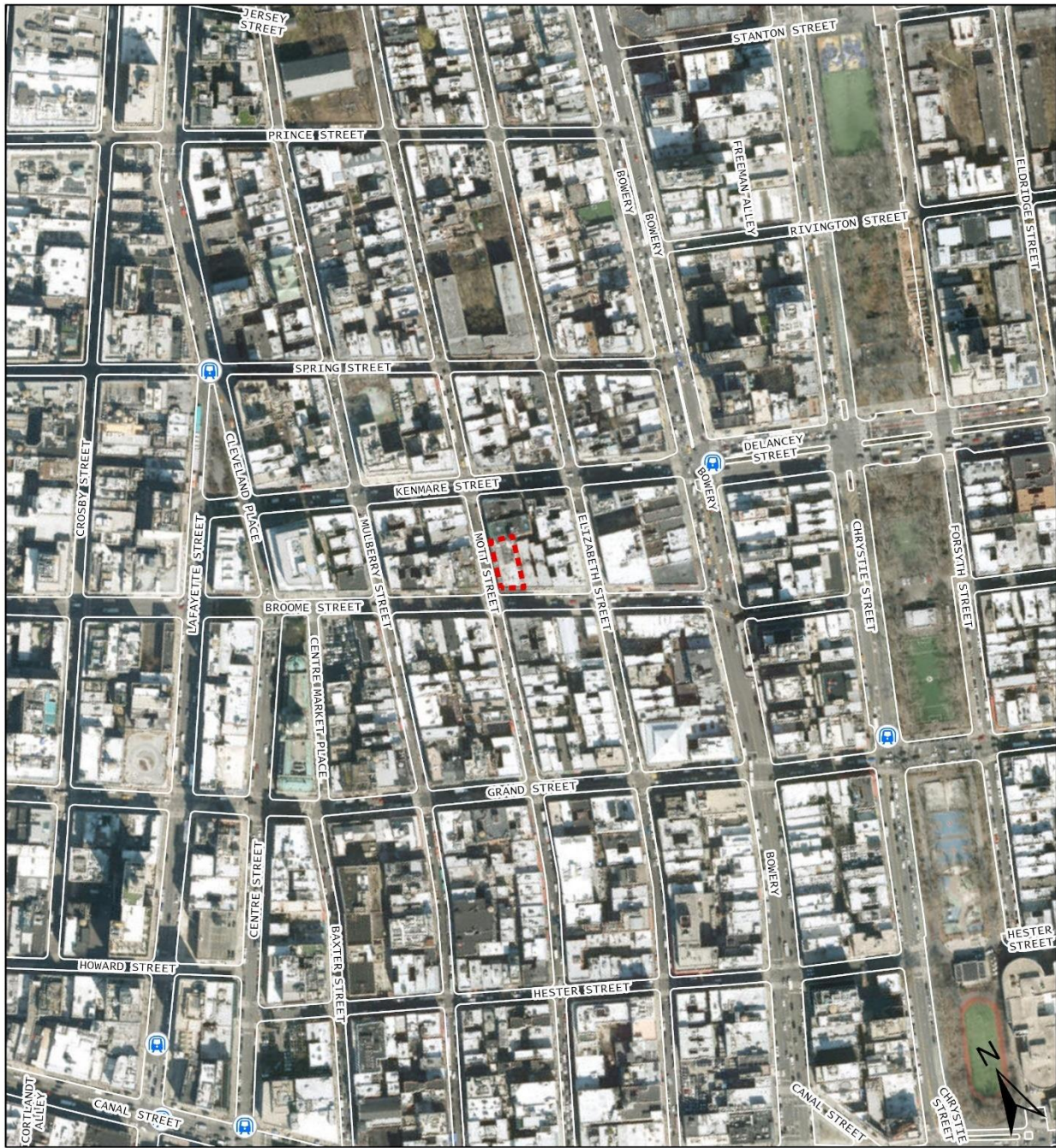
Space	Tables	Seats / Stools
Ground Floor:		
Dining Areas	35	92
Customer Bar	n/a	10
Ground Floor Total Seating:	35	102
Cellar Level:		
Private Dining Areas	3	34
Customer Bar	n/a	4
Cellar Level Total Seating:	3	38
Total Seating:	38	140

Delivery & Service Operations



Given that the curbside space along the Broome Street frontage is reserved for authorized Fire Department vehicles, vehicles making deliveries to 174 Mott Street are expected to utilize the curbside space along the Mott Street frontage, which has a *Truck Loading Only 7am-6pm, except Sunday* parking regulation. The venues service entrance is also located along the Mott Street frontage.

To the greatest degree possible, the restaurant would schedule deliveries and trash removal services in coordination with neighboring commercial tenants and provide staff to facilitate efficient and fast unloading of deliveries and trash removal.

Figure 1: Site Location - Context



Legend

-  174 Mott St
-  Subway Stops

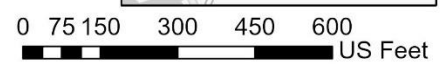
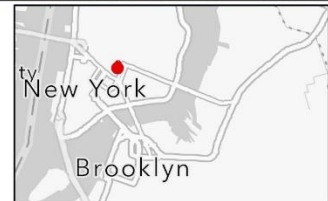



Figure 2: Site Location - Immediate Frontages



Legend

 174 Mott St





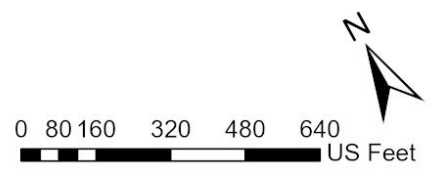
0 20 40 80 120 160
US Feet

Figure 3: Off-Street Parking Garages within Walking Distance



Legend

-  174 Mott St
-  Off-Street Parking



Note: See Table 2 for details

Table 2: Parking Garages within Walking Distance

Map ID	Name	Address	Distance	Capacity	Hours
1	395 Parking Corp.	395 Broome Street	420 feet (2 min walk)	85	7am to 11pm
2	106 Mott Street Parking Corp.	104 Mott Street	0.2 mile (5 min walk)	154	6am to Midnight
3	44 Elizabeth Parking Corp.	44 Elizabeth Street	0.3 mile (7 min walk)	147	6am to Midnight
4	Edison NY Parking LLC	174 Centre Street	0.3 mile (7 min walk)	93	24 Hours

Photo 1: View of Site from the intersection of Mott Street and Broome Street, looking northeast

Photo 2: View of Site from Broome Street, looking west



Photo 3: View of Site from Mott Street, looking south



Figure 4: Ground Floor Layout

1st floor 35 Tables and 92 Seats with a 22'- 11" Customer Bar with 10 Bar Stools for a Total of 102 seats.
3,008 Square Feet

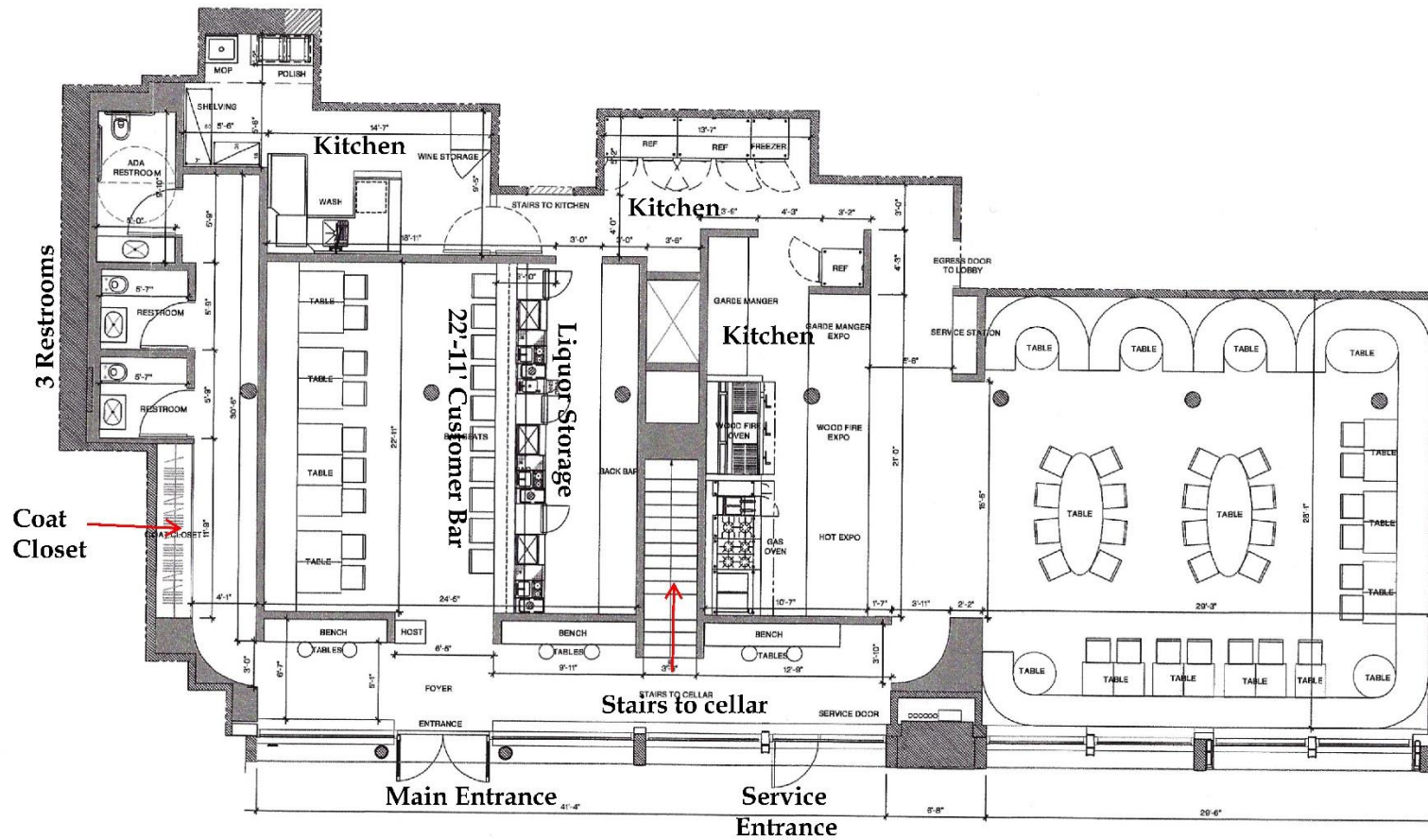
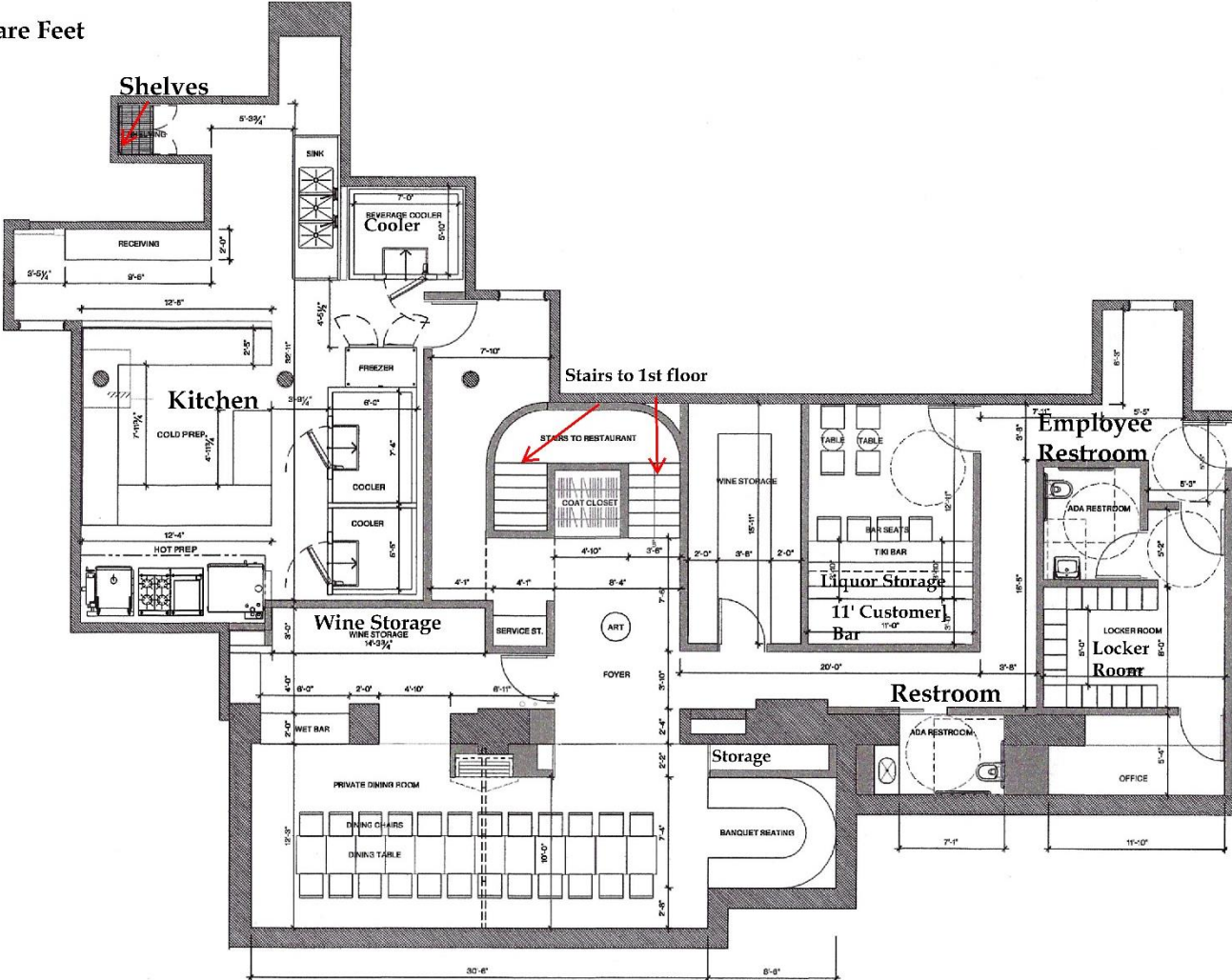


Figure 5: Cellar Level Layout

Cellar for Private Dining 3 Tables and 34 Seats with a 11' Customer Bar with 4 Bar Stools for a Total of 38 seats.
Grand Total 38 Tables and 140 Seats

2,605 Square Feet



Venue Travel Demand Characteristics & Forecasted Trip Generation

To evaluate the traffic generation characteristics of the proposed venue, a travel demand model was developed based on the proposed restaurant using CEQR Technical Manual and Institute of Traffic Engineering (ITE) Manual Trip Generation factors. The model provides numerical estimates of patrons by mode, i.e., private auto, drop-off via cab/car service, and walk trips from another nearby location or via subway. The purpose of this analysis is to identify the approximate total number of pedestrian and vehicle arrivals and departures to/from the venue during peak AM, Midday PM, and weekend peak hours that correspond to breakfast, brunch, lunch, and dinner services at the venue. The assumptions used and resulting person trips are identified in **Table 3**, while trip-ends by mode are presented in **Table 4**. The model works by applying an overall trip generation rate based on the operating capacity of the venue and then determines the number of trips by peak arrival hour and mode. It should be noted that the modal splits were estimated based on area travel characteristics and represent an average on a typical day, although modal splits may differ between the different peak hours and on different days. For example, the pedestrian mode share is expected to be higher during the weekday midday peak hour, when lunch service is expected to primarily attract patrons who are already in the area for work or shopping. On the other hand, dinner and weekend brunch services may attract slightly more patrons from outside of the area immediately surrounding the project site, which would result in comparatively more private auto, taxi / car service (Uber, Lyft, etc.), and transit trips.

It should be noted that the overall methodology is conservative in estimating generated trips based on total seats instead of total gross square footage. Furthermore, the model conservatively accounts for all proposed seats and does not account for linked pass-by trips, representing patrons who are already traveling to or through the immediate study area enroute to or from a different trip generator.

As shown below in **Table 3**, the proposed restaurant is anticipated to generate approximately 455, 426, and 284 person trips on a typical Weekday, Saturday, and Sunday, respectively. Based on ITE Trip Generation Manual temporal distribution rates, this is estimated to result in peak hour person trips ranging from 27 trips in the AM peak hour to 68 trips in the PM peak hour. As shown in **Table 4** below, the highest number of peak hour auto (private vehicle) trips is estimated to be 3 trips (in and out combined and assuming an average of two patrons per vehicle). As noted above, on-street parking in the area is limited and the limited number patrons traveling to the restaurant by private vehicle are expected to primarily park in area parking garages. As shown in **Table 2** above, area garages within a short walking distance have a total combined capacity of 479 spaces. As such, the parking demand generated by the proposed project is expected to be readily accommodated by area off-street parking garages.

After “balancing” the taxi / car service (Uber, Lyft, etc.) trips, which accounts for the fact that most taxi / car service trips represent two trip-ends and considers a standard Manhattan Central Business District (below 60th Street) taxi overlap rate of 50 percent (inbound full taxis are assumed to be available for outbound demand), the highest peak hour taxi / car service trips are estimated to be 8 trip ends (representing 4 incoming and 4 outgoing taxi / car service trips, assuming an average of two patrons per vehicle). While the main entrance and access point is located on Mott Street, taxi / car service drop-offs and pick-ups are expected to be dispersed along the Mott Street and Broome Street frontages or near the site, depending on available curb side space at any particular moment.

The highest number of combined pedestrian trips (including walk trips and patrons walking to and from area subway stations and bus stops) is estimated to be 44 trips (in and out combined).

Table 3: Travel Demand Assumptions & Estimated Person Trips

Daily and Peak Hour Person Trips		
Size (seats):	140	
	Trips per seat per day	Daily Person Trips
Weekday	3.25	455
Saturday	3.04	426
Sunday	2.03	284
	Temporal Distribution	Peak Hour Person Trips
Weekday AM	6%	27
Weekday MD	13%	59
Weekday PM	15%	68
Saturday Peak Hour	15%	64
Sunday Peak Hour	13%	37

Modal Split and Directional Distribution

Modal Split:		
Auto	10%	
Taxi / Ride Hailing	15%	
Subway / Bus	30%	
Walk	35%	
Directional Distribution:	In	Out
Weekday AM	69%	31%
Weekday MD	59%	41%
Weekday PM	59%	41%
Saturday Peak Hour	59%	41%
Sunday Peak Hour	63%	37%

Table 4: Estimated Peak Hour Trips by Mode

	Weekday AM Peak Hour			Weekday MD Peak Hour			Weekday PM Peak Hour			Saturday Peak Hour			Sunday Peak Hour		
	In	Out	Total	In	Out	Total	In	Out	Total	In	Out	Total	In	Out	Total
Auto	1	0	1	2	1	3	2	1	3	2	1	3	1	1	2
Taxi / Car Service	1	1	2	3	2	5	3	2	5	3	2	5	2	1	3
Taxi / Car Service (Balanced)	2	2	4	4	4	8	4	4	8	4	4	8	3	3	6
Subway / Bus	6	3	9	10	7	17	12	8	20	11	8	19	7	4	11
Walk	7	3	10	12	8	20	14	10	24	13	9	22	8	5	13

Notes:

Vehicle

Occupancy Rate: 2.0

Taxi overlap rate: 50%

Proposed Venue Traffic and Pedestrians Operations Assessment

When compared to the previous commercial ground floor retail tenancy, the proposed food and beverage venue at 174 Mott Street is not expected to generate significantly more trips or introduce operations that are new to the area, or that would significantly affect the vehicular or pedestrian network.

While there is no dedicated curb-side space for taxi drop-offs and pick-ups, taxis may stop in the truck loading zones along the Mott Street frontage and directly across the street, or other temporarily available curbside space along the Broome Street frontage and in proximity to the proposed venue for the time it takes a passenger to enter the vehicle from the curb or exit the vehicle and get onto the sidewalk. Given general reservation intervals of 15 minutes, it is expected that no more than two to three cabs would be expected to arrive at 174 Mott Street during any 15-minute period or approximately one to two vehicles every five minutes. As noted above, most patrons arriving in private vehicles are expected to go directly to one of the area off-street parking garages within walking distance and would not occupy any curbside space surrounding the site.

Per the City's environmental review standards (as documented in the CEQR Technical Manual), any increase in peak hour pedestrian trips under 200 trips is generally considered a minor order of magnitude that is not expected to significantly congest sidewalks, corners, or crosswalks or significantly worsen existing congestion.

Conclusion

The pedestrian network in the project site's vicinity generally provides ample sidewalk space since pedestrian operations and safety have long been a focus in Lower Manhattan. As such, we believe the proposed food and beverage venue at 174 Mott Street can function at this location without adversely affecting pedestrian conditions in the area.

While this Central Business District area in Lower Manhattan in proximity to important highway and bridge connectors can certainly experience periodic congestion, particularly during the AM and PM commuter rush hours, vehicular trips generated by the proposed restaurant are expected to peak after the commuter peak periods. As discussed above, the estimated vehicle trips resulting from patrons who would travel to and from the restaurant via private vehicle and taxi / car service are relatively low and expected to be well dispersed enroute to and from area parking garages and drop-offs and pick-ups along the project site's two frontages. We therefore believe that the proposed food and beverage venue at 174 Mott Street can function at this location without adversely affecting vehicular traffic and parking conditions in the area.

Respectfully submitted,

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174 Mott Street

NYC Department of Buildings Property Profile

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