

Meeting Date: March 5 or 7, 2024

APPLICANT INFORMATION:

Name of applicant(s):

214 Sullivan LLC

Trade name (DBA):

TBD

Premises address:

214 Sullivan Street, New York, NY 10012

Cross Streets and other addresses used for building/premise:

Bleecker Street/West 3rd Street

CONTACT INFORMATION:

Principal(s) Name(s):

Daniel Emerman, Jamie Kenyon, Book Payner, Alessandro Proseri

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact:

Helgar Realty Co, LLC

Landlord's Telephone and Fax: [REDACTED]

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

Daniel Emerman See attached

Jamie Kenyon Bottino, 246 10th Avenue, New York, NY 10001

Alessandro Proseri See attached

Brook Payner Bottino, 246 10th Avenue, New York, NY 10001

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

An offshoot of Bottino Restaurant, which has been in business in West Chelsea since 1997, featuring housemade pasta, farm-to-table produce, meats and seafood, contemporary, non-traditional twists on Italian cuisine, boutique wines and artisanal cocktails.

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:

Shared workspace since 2013.

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: _____

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 Sullivan Room, a music venue, was the last known license in effect at the premises. They vacated in 2013. License information is unavailable. Prior to that it operated as the "Lions Den" for many years.

PREMISES:

By what right does the applicant have possession of the premises?

Own Lease Sub-lease Binding Contract to acquire real property other: _____

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

Number of floor: 6 Year Built : 1900

Describe neighboring buildings:

Residential; some with storefronts

Zoning Designation: R7-2

Zoning Overlay or Special Designation (applicable) None

Block and Lot Number: 540 / 30

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 sidewalk cafe and roadbed seating

What is the proposed Occupancy? Ground floor - 90, Cellar - 87

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

no yes *Use group for current C of O is medical offices. Applicant will change C of O back to Use group 6- eating and drinking. We attach a copy of the previous certificate of occupancy allowing eating and drinking.

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

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

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: _____

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 5000 sq.ft.

If more than one floor, please specify square footage by floors: ground floor - 2,000 sq.ft., cellar - 3,000 sq.ft.

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

Sidewalk cafe area - 113 sq.ft., Roadbed area - 166 sq.ft.

If more than one floor, what is the access between floors? interior stairs

How many entrances are there? 1 How many exits? 4 How many bathrooms ? 4

Is there access to other parts of the building? no yes, explain: public hallway, elevator

OVERALL SEATING INFORMATION:

Total number of tables? 59 Total table seats? 155

Total number of bars? 1 Total bar seats? 12

Total number of "other" seats? _____ please explain : _____

Total OVERALL number of seats in Premises : 167

BARS:

How many ^{*}stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 12

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

Any food counters? no yes, describe : _____

For Alterations and Upgrades:

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

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

PROPOSED METHOD OF OPERATION:

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

Bar Bar & Food Restaurant Club/ Cabaret Hotel Other: _____

What are the Hours of Operation?

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

11am to 10pm 5pm to 11pm 12pm to 11pm 12pm to 11pm 12pm to 12am 12pm to 1am 12pm to 1am

Will the business employ a manager? no yes, name / experience if known : Principal Jamie Kenyon
will also manage.

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? No

Please describe your sound system and sound proofing: There is existing soundproofing. The tenants directly
upstairs are commercial offices. The applicant will install
6 wall speakers upstairs and 6 wall speakers downstairs
to stream recorded music. There will be no amplifiers.

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 monitor frontage of building to ensure crowds
do not block sidewalk and cars do not block traffic.

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

No

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

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 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: Daniel Emerman Phone 

Address: 

Email : 

Application submitted on
behalf of the applicant by:

Jamie Kenyon

Signature

Print or Type Name Jamie Kenyon

Title Managing Member

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.



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COMMUNITY BOARD 2 APPLICATION FOR A STATE LIQUOR AUTHORITY LICENSE ADDENDUM FOR OUTDOOR SEATING

For a Liquor License Application that includes any outdoor areas, please complete the following:

- Submit a diagram of outdoor seating indicating length and width of area(s) and location of all tables and chairs. Include all obstructions (trees, fire hydrants, proximity to bus stops, bike racks, signs, etc.).
- Submit photos of the premises where the sidewalk café and/or roadbed will be located. Required photos show one frontal, one left and one right side view of proposed sidewalk café and/or roadbed.
 - Photos must show complete sidewalk and/or roadway area where sidewalk café and/or roadbed will be including views to curb and neighboring properties.
 - For rear yard, show photos of yard and surrounding area, including upper view of adjacent buildings.

Name of Applicant: 214 Sullivan LLC

Address of Premises: 214 Sullivan Street, New York, NY 10012

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

3 tables and 6 seats on Sullivan Street

 tables and seats on Street

Hours of sidewalk café: 12pm to 10pm .

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

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

8 tables and 16 seats on Sullivan Street

 tables and seats on Street

Hours of roadbed: 12pm to 10pm .

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

Rear yard / Rooftop (circle) will have no more than tables and seats

Hours of rear yard / rooftop: to .

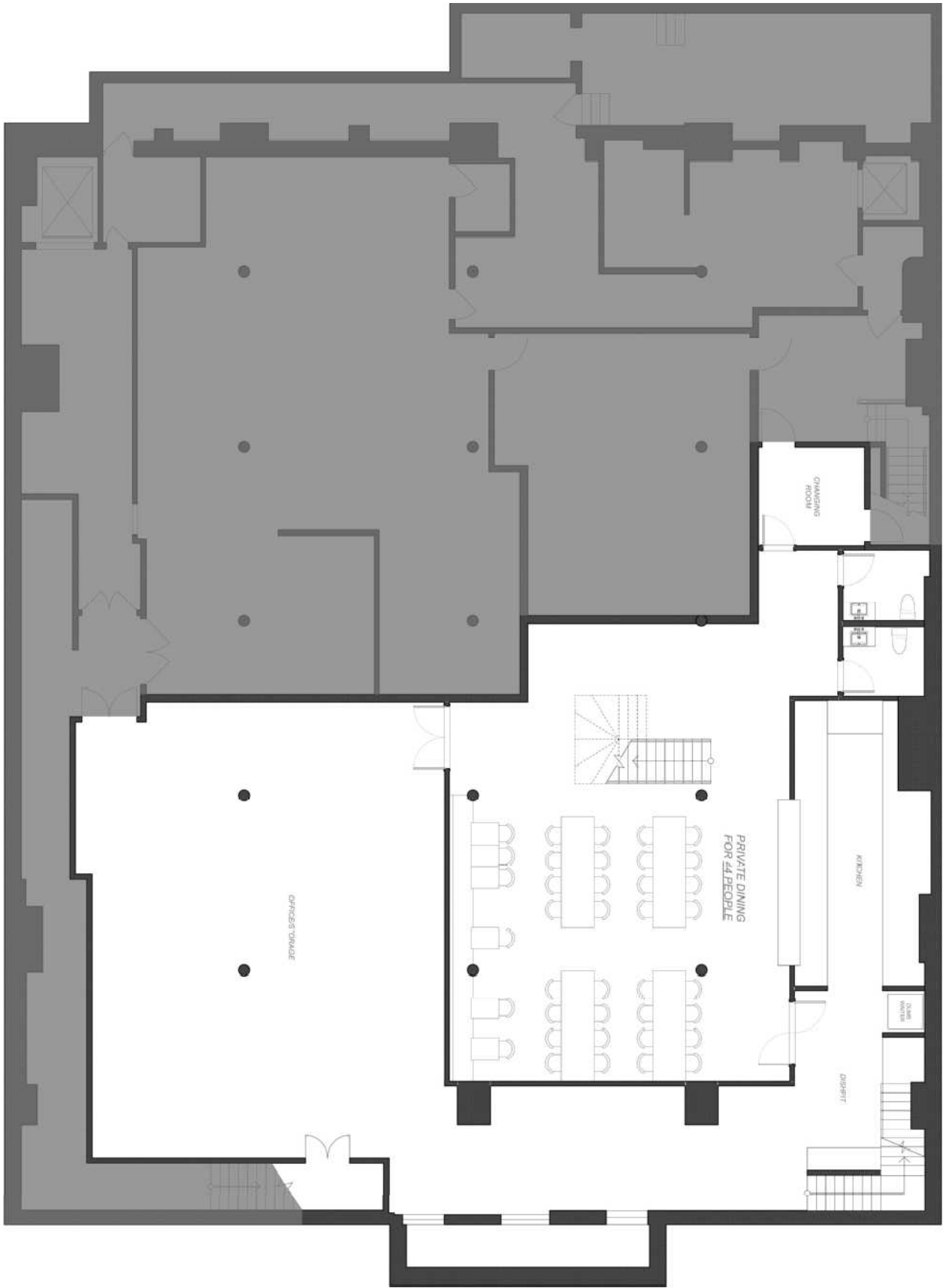
Does seating extend beyond the business frontage? No Yes

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

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

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

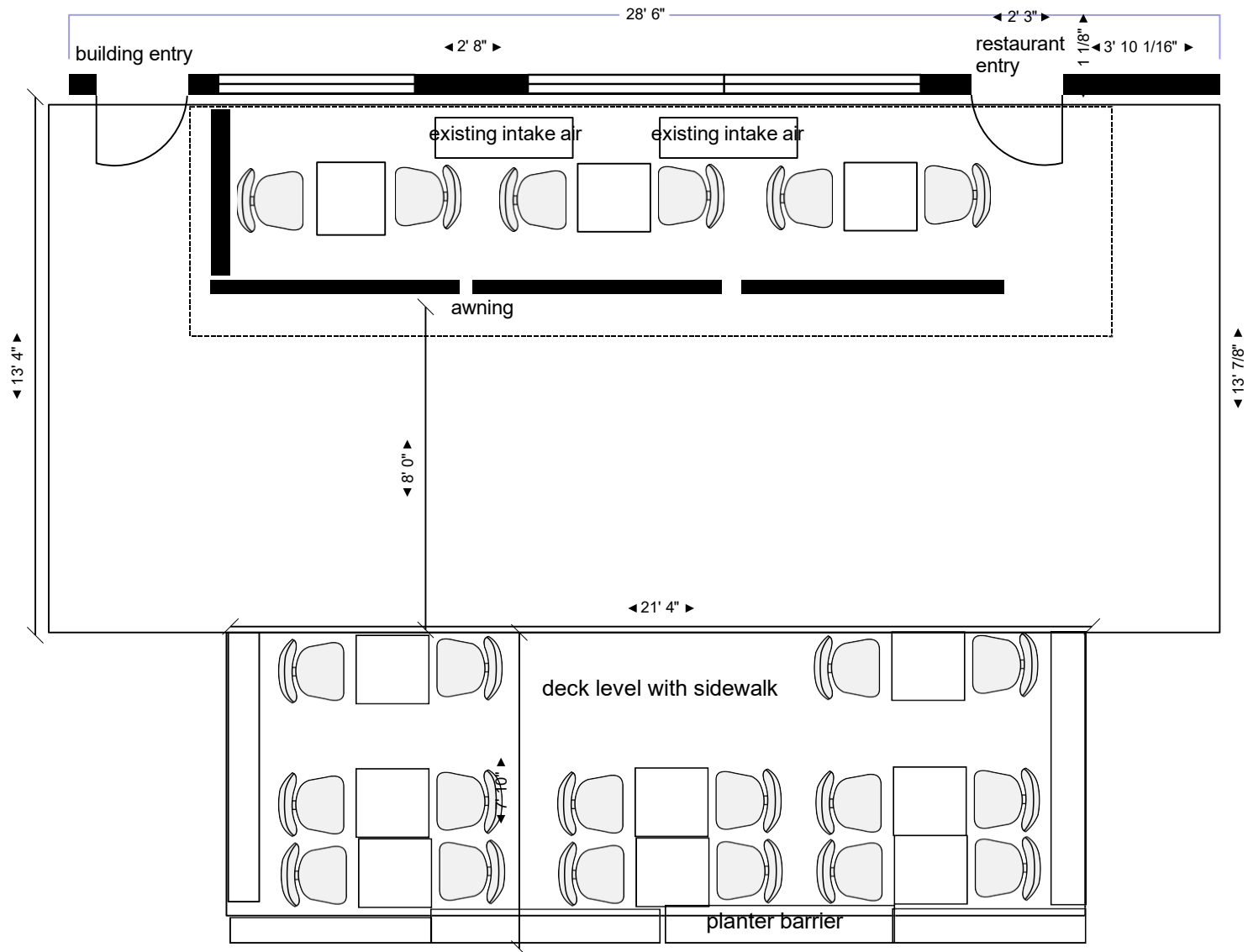
Will heating elements be used? No Yes, please describe:



1 CELLAR FLOOR PLAN
 SCALE: 1/4" = 1'-0"

1 GROUND-FLOOR PLAN
SCALE: 1/4" = 1'-0"











BOTTINO

Our history

1986 **Danny Emerman** and **Chef Alessandro Prospero** opened their first restaurant, Barocco, in an obscure corner of Tribeca -- bringing their take on simple Tuscan cuisine to the downtown 80's Manhattan art and fashion world to great success. As their art-world clientele migrates to the gritty neighborhood of West Chelsea, they are encouraged by a handful of art dealers to look for space there.

1997 they rent a century-old hardware store on Tenth Avenue between 24th and 25th Sts -- reputedly home to a gun-running operation for the IRA during "The Troubles" -- and hire architect Thomas Leiser, who stripped the space down to its brick walls, painting them gallery white, and brought in the mid-century modern influences and recycled 60's Eames and Knoll furniture that are the hallmark of the Bottino interior.

2019 The young, English-born, Cordon Bleu trained chef **Jamie Kenyon** formerly of Lupa, and most recently Chef de Cuisine at Eataly, joins Danny and Alessandro in a partnership with investor Brook Payner, to infuse BOTTINO and its menu with new vibrancy and brings a fresh look at Italian cooking to take it into the next decade.

And the history continues.

i BOTTI

a new iteration.

BOTTINO has grown over the past 20 + years into a West Chelsea art-world favorite, and in particular increased private event –gallery dinners, corporate dinners, micro-weddings, etc – and has explored bringing our unique cuisine and outstanding hospitality to another neighborhood in the city, with opportunities for intimate and elegant private dining, a hallmark of Bottino.

To this end, the space at 214 Sullivan – with its high ceiling and loft-like quasi-industrial yet intimately scaled ground floor and an expansive high-ceilinged basement – previously the Lion’s Den music venue – provides us with the space and opportunity to develop both a 75 seat restaurant, and a catering and bread baking kitchen to furnish housemade focaccia and baked goods for off site catering as well as in-house service. The basement can also provide a wine-cellar environment for private dining room envisioned for 15-36 guests which will also be used for wine tasting events and dinners co-hosted with artisanal wine producers and importers..

I BOTTI —the wine barrels — will feature artisanal breads, house-cured salumi, housemade pasta, and farm-to-table fish, meat and vegetable dishes, with plans to offer weekend brunch and dinner seven nights from 5 PM- 11 PM (12PM weekends). Like Bottino, I BOTTI will prominently feature small producer wines from Italy as well as artisanal classic cocktails.

i BOTTi

sample menu

fried artichokes with lemon, mint, chili-flake, sea salt — 16

seasonal rancini

frisee salad, anjou pear, stilton blue crumble —26

crudo of the day

burrata: vermouth poached pears and figs — 24

house cured artisanal salumi board — 36

three cheeses, honeycomb, and artisan bread —22

pasta

carbonara with house cured guanciale

housemade spaghetti al nero, scallops, lemon breadcrumbs, hot pepper

lasagna verde: naby artichokes, mint, fresh ricotta

orecchiette: housemade sausage, broccoli rabe, tuscan pecorino

secondi

whole roasted fish of the day

seared diver scallops

spit-roast organic heritage 1/2 chicken

sliced, porcini-rubbed ny strip steak

la fiorentina: porterhouse for two with roast potatoes and broccoli rabe

contorni

sautéed broccoli rabe, anchovy butter

crispy fingerlings, malt vinegar rub

crispy brussels sprouts, diavola glaze

Design inspirations:





