

Meeting Date: 4/5/24

APPLICANT INFORMATION:

Name of applicant(s): VEG 240 LAFAYETTE LLC

Trade name (DBA): BEATNIC

Premises address: 240 LAFAYETTE ST.

Cross Streets and other addresses used for building/premise:
SPRING ST — PRINCE ST.

CONTACT INFORMATION:

Principal(s) Name(s): DEVINENI RATNAM

Office or Home Address: 240 LAFAYETTE ST.

City, State, Zip: N.Y. N.Y. 10012

Telephone #: [REDACTED] email: [REDACTED]

Landlord Name / Contact: CFA MANAGEMENT SELIGSON ROTHMAN + ROTHMAN

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>DEVINENI RATNAM</u>	<u>INDAY ALLDAY 658 DRIGGS AVE BKLYN 11/22 - PRESENT</u> <u>OP # 1343333 EXP 10/31/24</u>
	<u>INDAY ALLDAY 1133 BROADWAY NY NY 9/15 - PRESENT</u> <u>RW # 1356089 EXP 8/31/25</u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
WE ARE A FAMILY RESTAURANT THAT WILL FOCUS ON
INDIAN CUISINE

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:

RESTAURANT

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:

E2 CAFANETTE LLC (BY CHLOE) RW# 1295189 2017 - EXP 11/30/20

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: 5 Year Built : 1873

Describe neighboring buildings: MIXED USE

Zoning Designation: C6-2

Zoning Overlay or Special Designation (applicable) SPECIAL LITTLE ITALY DISTRICT

Block and Lot Number: 495 / 1

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 : ANY CHANGES WILL BE FILED)

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? RESTAURANT

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

no yes (LNO)

If yes, what is the maximum occupancy for the premises? 74

If yes, what is the use group for the premises? 6

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 N/A

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: WE WILL INSTALL OUR OWN SIGNAGE)

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 2191 SQ. FT.

If more than one floor, please specify square footage by floors: BSMNT - 945 1ST FLR - 1246

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

If more than one floor, what is the access between floors? INTERIOR STAIRCASE

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 12 Total table seats? 34

Total number of bars? 0 Total bar seats? 0

Total number of "other" seats? 0 please explain: _____

Total OVERALL number of seats in Premises: 34

BARS:

How many * stand-up bars / bar seats are being applied for on the premises? Bars 0 Seats _____

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

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: 11^A to 10^P Monday: 11^A to 10^P Tuesday: 11^A to 10^P Wednesday: 11^A to 10^P Thursday: 11^A to 10^P Friday: 11^A to 10^P Saturday: 11^A to 10^P

Will the business employ a manager? no yes, name / experience if known: PENDING

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?) 1 MONITOR SHOWING MENU + SPECIALS

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 Existing

IF YES, will you be using a professional sound engineer? N/A

Please describe your sound system and sound proofing: IPOD AND A FEW SMALL SPEAKERS

Will you be permitting: NO promoted events NO scheduled performances NO outside promoters

NO any events at which a cover fee is charged? NO private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? no yes (if yes, please attach plans)

Will you be utilizing NO ropes NO movable barriers NO other outside equipment (describe) _____

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

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 1/2 " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

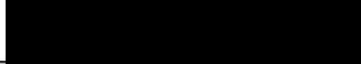
Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

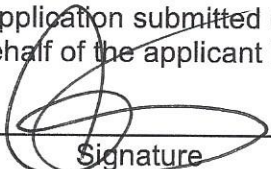
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: DEVINENI RATNAM Phone: 

Address: 240 LAFAYETTE ST. NY NY 10012

Email : 

Application submitted on behalf of the applicant by:



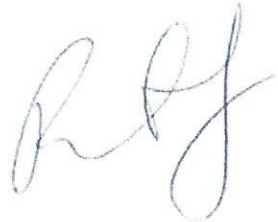
Signature

Print or Type Name Michael Kelly

Title REPRESENTATIVE

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

About Us

OUR STORY

INDAY's mission is to add joy and connection to daily life by celebrating the beauty and breadth of Indian cooking.

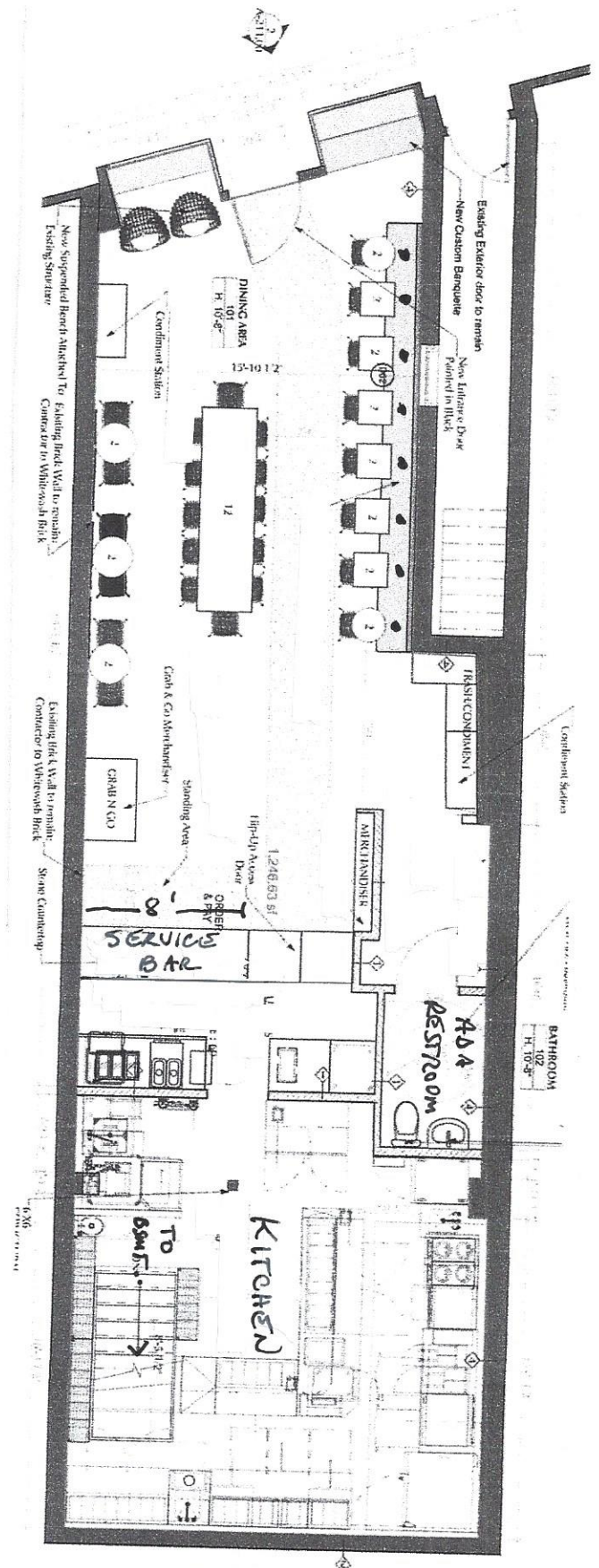
Informed by ancient Ayurvedic philosophy, Indian food cultures around the world, and modern urban living, our offerings uplift and nourish your body and spirit. Ranging from home-cooked recipes to newer interpretations of classic dishes, our menu features fire roasted kebabs, homemade breads, warming curries, fresh salads, and memorable drinks.

INDAY's approach to menu and service are guided by the concept of food karma: how your food is sourced, who cooks it and where it is served all impacts how you feel. The focus is not only on sustainable sourcing and healthful cooking, but also daily rituals and mindfulness practices that benefit the well-being of our team.

Founded by native New Yorker Basu Ratnam, whose Kolkata-born mother and Hyderbadi father instilled traditional values and ancient practices into his bustling contemporary life, INDAY brings the Indian offering to your daily routine.

Visit us at [INDAY Express](#) our modern fast casual restaurants or [INDAY All Day](#), our full service sit-down restaurant.

[FOLLOW US ON INSTAGRAM](#)



1st floor

12 TABLES
34 SEATS

BE THE *Queen* AND BUILD YOUR OWN **10.75**

CHOOSE A BASE

MIXED GREENS, BASMATI RICE, QUINOA SALAD +1, COCONUT BROWN RICE, 50/50

CHOOSE A PROTEIN

TAMARIND-GLAZED SALMON +6, SPICE-RUBBED CHICKEN +4, CHICKEN TIKKA MASALA +4, GOLDEN CHICKEN CURRY +4, LENTIL FALAFEL +4, COCONUT CHICKPEA CURRY +2, SAAG PANEER +3.5

CHOOSE 2 SIDES

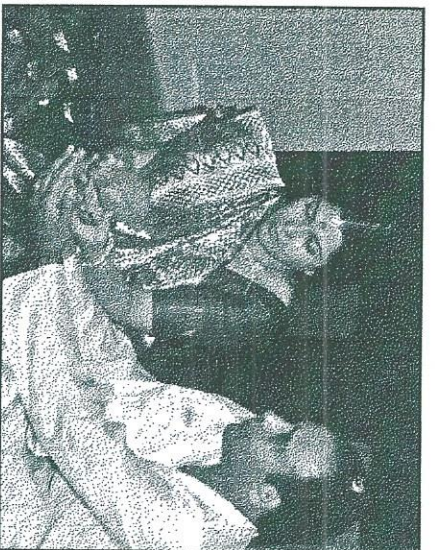
ROASTED CAULIFLOWER, KACHUMBER, ROASTED SWEET POTATOES, BUTTERNUT DAAL, COCONUT CHICKPEA CURRY, GREEN PAPAYA SALAD, ROASTED BROCCOLI

CHOOSE 2 SAUCES

TAMARIND CHUTNEY, GOLDEN CURRY +1, RAITA, TIKKA MASALA +1, COCONUT RANCH, GREEN CHUTNEY, HABANERO HOT SAUCE

CHOOSE TOPPINGS

CRISPY RICE, CRUNCHY SEV, HERB SALAD, LIME WEDGE, PICKLED FRESNOS, PICKLED ONIONS, CRISPY SHALLOTS, COCONUT CRISP, CHAAT MASALA PUMPKIN SEEDS

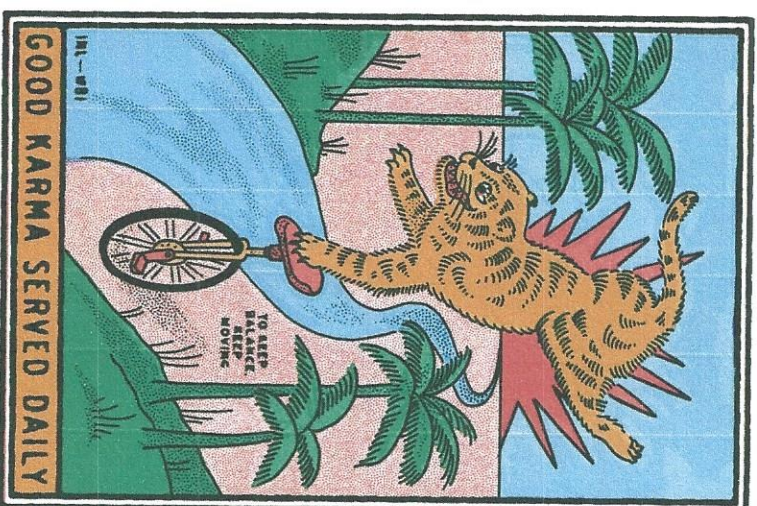


Our Story

INDAY is an all-day cafe bringing bright, beautiful flavor to your everyday. Created by Basu Ratnam, this is Indian-American cuisine brought to vibrant life—innovative, delicious, feel-good food served with Good Karma daily.

INDAY is a place for every part of your day, designed with city living in mind. We invite you to savor a midmorning chai, pick up a quick and healthy lunch, or enjoy a relaxing and lively evening of dinner and cocktails with friends.

gnday



INDAY

PICK-UP DELIVERY DINE-IN CATERING
 MANHATTAN AND WILLIAMSBURG
 @INDAYALLDAY INDAYALLDAY.COM



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BRIGHT AND BEAUTIFUL
Indian-American Dishes
 NEW YORK CHAI CURRIES COCKTAILS ESTD 2015

SNACKS

SAMOSAS  traditional pea and potato pastries with mint and tamarind chutney (4 pc.)

SWEET POTATO BEL PURI roasted sweet potato, puffed rice, chutneys, crispy sev

GUNPOWDER POTATOES   crispy fingerling potatoes with house spices and cilantro. served with coconut ranch

CHILI-LIME BROCCOLI   bright salad of charred broccoli, dates, fresas, mint, lime-chaat vinaigrette


CHILI CHICKEN WINGS   secret house recipe with sweet and spicy chili glaze. served with coconut ranch



WHIPPED LENTILS  smooth creamy lentil dip with pickled lemon and chaat masala. served with naan




INDAY CURRIES



SERVED WITH BASMATI RICE. SUB WITH COCONUT BROWN RICE, QUINOA SALAD +1, MIXED GREENS, 50/50

CHICKEN TIKKA MASALA   grilled chicken in a rustic, creamy tomato gravy with kachumber, pickled onions, and cilantro

GOLDEN CHICKEN CURRY  grilled chicken in a vibrant turmeric and coconut curry with green papaya salad, green chutney, coconut chips and herbs

SAAG PANEER   slow-cooked spinach with aromatic spices, organic fresh farmer's cheese from Sach Paneer, kachumber and pickled onions

KARMA BOWL    saag paneer, coconut chickpea curry, butternut daal, pickled onions, kachumber, fresh herbs. \$1 donated to City Harvest

COCONUT CHICKPEA CURRY   braised chickpeas, roasted cauliflower, turmeric tahini, fresh ginger



GOOD KARMA SERVED DAILY

Homemade BREADS

PLAIN NAAN  fluffy fresh baked bread, brushed with ghee

GARLIC NAAN  with fresh garlic and chopped coriander

CHEESE NAAN  stuffed with local cheddar

BRIGHT SALADS

ADD TO ANY SALAD: AVOCADO +3, LENTIL FALAFEL +3, CHICKEN +5, SALMON +6

WINTER CITRUS SLAW   red and white cabbage, avocado, arugula, brussels sprouts, oranges, pumpkin seeds, tossed in a lime chaat vinaigrette

KALE CRISPY RICE   shredded kale, arugula, avocado, fresh herbs & crispy rice tossed in a mango vinaigrette

GOAN GODDESS     romaine, avocado, radish, cashews and pomegranate tossed in a spiced green goddess dressing

MAY WE SUGGEST OUR INDIAN CHAI, WINE & COCKTAILS

SIGNATURE BOWLS

SERVED WITH SUGGESTED BASE. SUB WITH BASMATI, COCONUT BROWN RICE, QUINOA SALAD +1, MIXED GREENS, 50/50

CHARRED CHILI CHICKEN   grilled chicken, romaine, pickled red onions, cucumbers, habanero hot sauce and coconut ranch. served on basmati rice

SPICED LAMB OVER RICE   braised lamb, aromatic rice, pickled onions, raita, herbs

TAMARIND-GLAZED SALMON  spice crusted salmon, winter citrus salad, arugula, avocado. served on basmati rice

INDAY FALAFEL BOWL   lentil falafel, chana dal hummus, pickled cabbage, curry tahini sauce. served on quinoa salad

SIDES 4.5

COCONUT CHICKPEA CURRY    braised chickpeas, spinach, roasted cauliflower, tamarind-tahini

BUTTERNUT DAAL   wholesome lentil dish, infused with rich and creamy butternut squash

ROASTED SWEET POTATOES   South Indian-inspired sweet potatoes with turmeric, black pepper, and fresh lemon



THANK YOU, COME AGAIN

PLEASE INFORM US OF ANY FOOD ALLERGIES — WE WILL DO OUR BEST TO ACCOMMODATE

 GLUTEN FREE  VEGAN  CONTAINS NUTS  CONTAINS DAIRY  SHICY  VEGETARIAN  CONTAINS SESAME











