

Meeting Date: 4/24/24

APPLICANT INFORMATION:

Name of applicant(s): D4 HOSPITALITY INC

Trade name (DBA): PENDING

Premises address:155 GRAND ST AKA 161 LAFAYETTE ST, NEW YORK, NY 10013

Cross Streets and other addresses used for building/premise:

LAFAYETTE ST AND CENTRE ST

CONTACT INFORMATION:

Principal(s) Name(s): CONOR O'HIGGINS

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact:
161 LAFAYETTE REALTY INC

Landlord's Telephone and Fax: 516-313-3131

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>CONOR O'HIGGINS</u>	<u>COSIER BARS LIMITED, GROUND FL, NORTH BLOCK, ROCKFIELD CENTRAL, DUNDRUM, DUBLIN 16 D6 HOSPITALITY INC, 61 GROVE ST, NEW YORK, NY 10014</u>
<u>DAVID DRINKWATER</u>	<u>D6 HOSPITALITY INC, 61 GROVE ST, NEW YORK, NY 10014 YARDBIRD LLC, 162 AVE B, NEW YORK, NY 10009</u>
<u>THOMAS PALLAN</u>	<u>N/A</u>
<u>MATTHEW LETO</u>	<u>N/A</u>

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

We will be serving a modern American menu, with European influences throughout. It will be widely accessible with Gluten free options,

as well as vegetarian and vegan options. Nick Demirjian, of Grove Street Social, will be designing the cocktail program, and as we did there,

we will have one of the best cocktail and wine lists in the city.

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 : 1920

Describe neighboring buildings:
Hotel, mixed-use area

Zoning Designation: M1-5/R10

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 234 / 9

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? Restaurant

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?
 no yes We will get all pending permits prior to opening.

If yes, what is the maximum occupancy for the premises? 50

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

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

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? n/a 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: The facade will be painted a dark/Royal Navy and custom signage
will be hung in the same vein as what is there currently from the previous owner.
Aesthetically speaking the building will be far more appealing and in keeping
with the beautiful neighbourhood.

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 1440

If more than one floor, please specify square footage by floors: Ground: 700, Basement: 740

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?
55

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

How many entrances are there? 1 How many exits? 3 How many bathrooms? 1

Is there access to other parts of the building? no yes, explain: n/a

OVERALL SEATING INFORMATION:

Total number of tables? 11 Total table seats? 25

Total number of bars? 1 Total bar seats? 8

Total number of "other" seats? n/a please explain: n/a

Total OVERALL number of seats in Premises 33

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 8

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

Any food counters? no yes, describe: n/a

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:
10am to 12am 10am to 12am 10am to 12am 10am to 12am 10am to 2am 10am to 2am 10am to 2am

Will the business employ a manager? ___ no yes, name / experience if known Conor O'Higgins, owner with 12+ years experience owning and managing restaurants

Will there be security personnel? no ___ 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? ___ no yes

If yes, please describe : We have accordion doors. They will be very important to the business in the warmer months, creating an almost European feel.

Will you have TV's ? ___ no yes (how many?) No more than 2

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? n/a

Please describe your sound system and sound proofing: Four Sonos One speakers in the corners of the main floor.
Music to be kept at background level.

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)

Will you be utilizing ___ ropes ___ movable barriers other outside equipment (describe) ___
The only thing we would intend to do would be to dress up the sidewalk cafe, to ensure it is in keeping with the sidewalk cafes all along Lafayette St. We would look to add some moveable plants etc that would all be taken in at night.

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: n/a

Address: n/a Distance: n/a

Name of School / Church: n/a

Address: n/a Distance: n/a

Name of School / Church: n/a

Address: n/a Distance: n/a

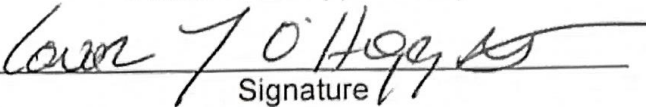
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: CONOR O'HIGGINS Phone: [REDACTED]

Address: [REDACTED]

Email: [REDACTED]

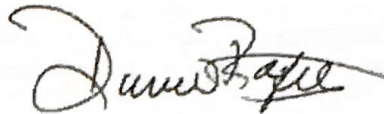
Application submitted on behalf of the applicant by:

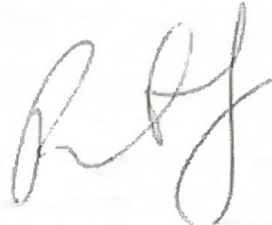

Signature

Print or Type Name CONOR O'HIGGINS

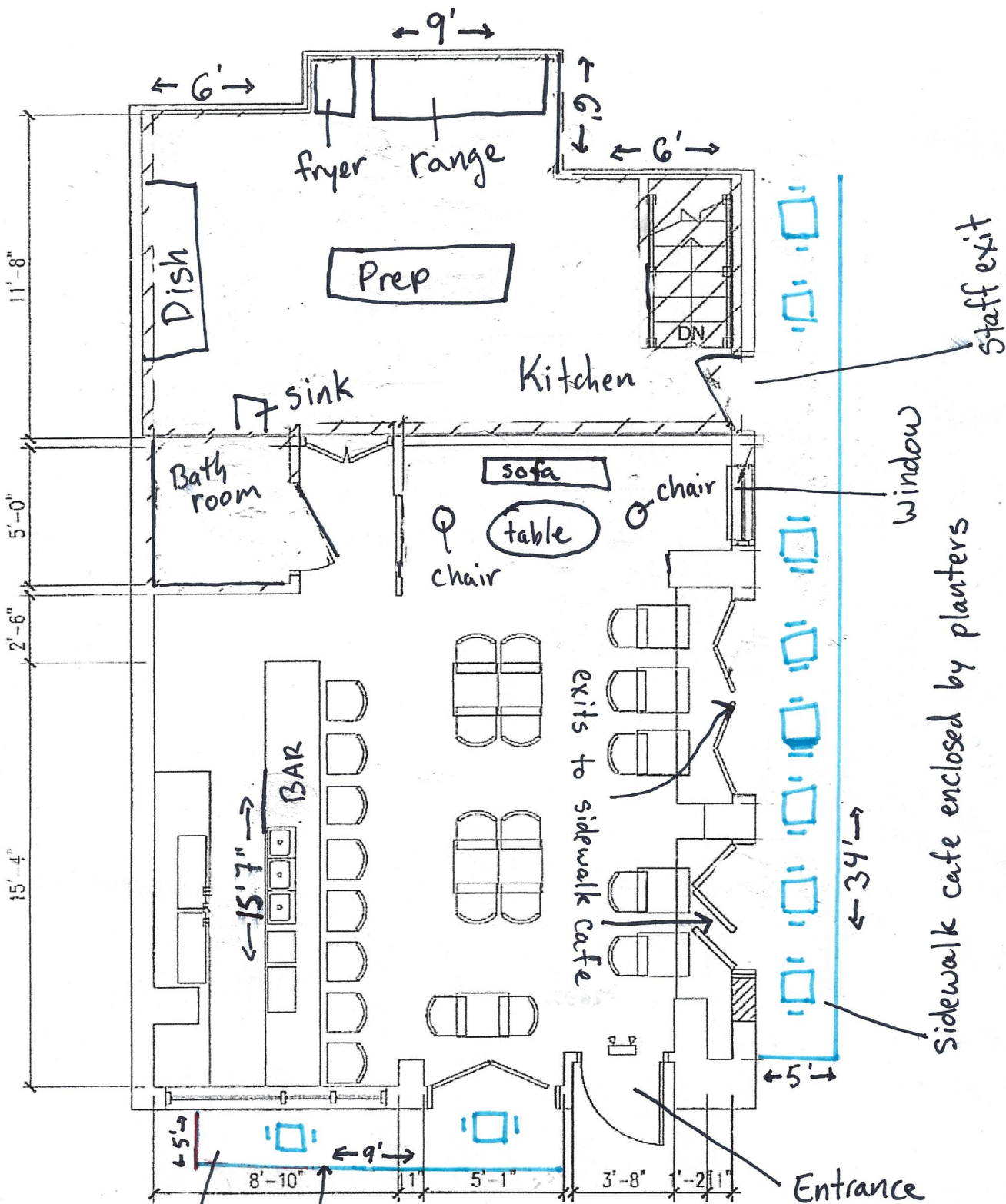
Title President

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



FIRST FLOOR PLAN

DY HOSPITALITY INC
 155 GRAND ST
 AKA 161 LAFAYETTE ST
 New York, NY 10013

Inside
 11 tables
 33 seats

Outside
 10 tables
 20 seats

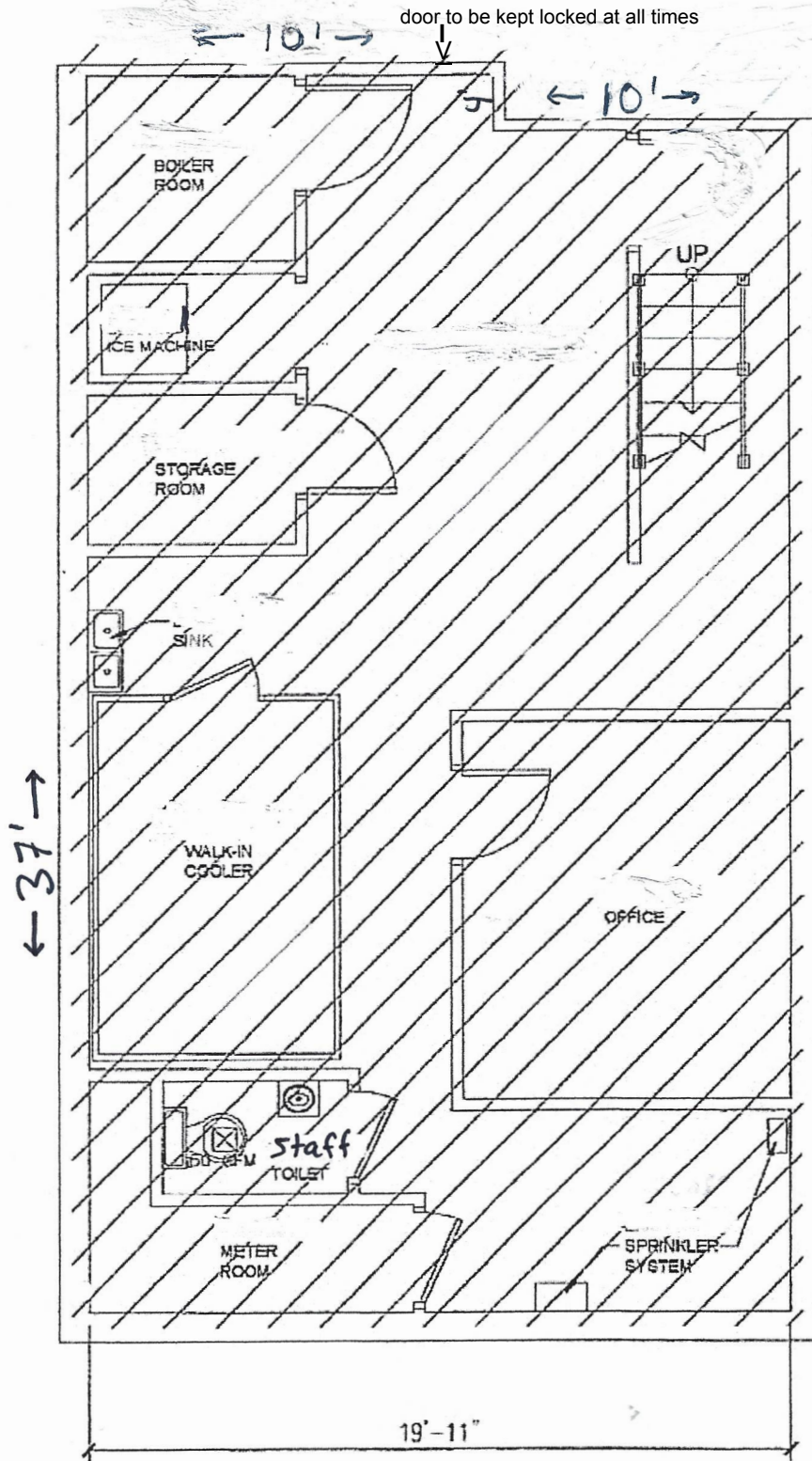
Sidewalk
 cafe
 rope

Entrance

Window

Sidewalk cafe enclosed by planters

Staff exit



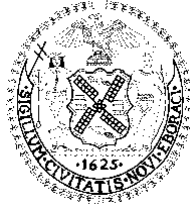
CELLAR FLOOR PLAN

D4 HOSPITALITY INC: BASEMENT

155 GRAND ST AKA 161 LAFAYETTE ST

NEW YORK, NY 10013

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Susan Kent, First Vice Chair
Valerie De La Rosa, Second Vice Chair
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Community Board No. 2, Manhattan

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NEW YORK, NY 10012-1899

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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: D4 HOSPITALITY INC

Address of Premises: 155 GRAND ST AKA 161 LAFAYETTE ST, NEW YORK, NY 10013

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

2 tables and 4 seats on GRAND Street

8 tables and 16 seats on LAFAYETTE Street

Hours of sidewalk café: 10AM to 11PM.

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): NONE

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

~~_____ tables and _____ seats on _____ Street~~

~~_____ tables and _____ seats on _____ Street~~

~~Hours of roadbed: _____ .~~

~~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? N/A No Yes

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

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



PROPOSED RENDERING OF FRONT OF BUILDING



Current views of side / front / sidewalk cafe











SINCE 2024

LUNCH

SANDWICHES

ALL SANDWICHES ARE SERVED WITH A SIDE SALAD AND HOUSE-MADE POTATO CHIPS.

CHICKEN CAESAR WRAP / 17

STEAK SANDWICH / 24

Served on a ciabatta roll with housemade garlic aioli

IRISH TOASTIE / 17

ham, cheese, onion, tomato w/kerrygold butter and mayo

TURKEY & SWISS / 17

BLT / 17

Irish bacon, romaine lettuce and heirloom tomato with our special house sauce

CBA / 18

Grilled chicken, Irish Bacon, Avocado, mixed leaves, tomato w/ housemade pesto mayo

CAPRESE SANDWICH ON CIABATTA / 15

Marinated heirloom tomato, buffalo mozzarella, and fresh basil with olive oil and aged balsamic vinegar.

HOUSE BURGER / 18

Lettuce, tomato, red onion, cheddar cheese

SALADS

CAESAR / 15

Chicken or Grilled salmon optional extras.

CAPRESE / 15

Add chicken or salmon to any salad

SUPERFOOD SALAD / 17

organic grains, rainbow carrots, fermented fennel, apple, dried cranberries, hazelnut dukkah, sunflower seed tahini & mixed organic leaf

SIDES

HOUSE FRIES / 9

HASH BROWN FRIES / 12

FRIED PICKLE SPEARS / 9

MAC & CHEESE / 12

SINCE 2024

BRUNCH

FULL IRISH BREAKFAST / 25

Irish Sausages, Irish Rasher, Black & White pudding, Beans, two eggs, Hash browns, grilled Tomato served w/ toast & Kerrygold butter

BREAKFAST SANDWICH / 18

Sausage, Rasher, black and white pudding served on toasted bread with Kerrygold butter

MUSHROOM TOAST / 16

Mushrooms sauteed in garlic and shallots served on toasted country bread with Kerrygold butter

EGGS ROYALE / 20

Smoked Irish salmon served on a freshly warmed croissant with poached eggs and homemade hollandaise sauce

EGGS BENEDICT / 18

Pulled ham hock served on a freshly warmed croissant with poached eggs and homemade hollandaise sauce

OMELETTE / 16

Tomato, onion, spinach, mushroom and Vermont cheddar cheese

TOAST W/ 2 EGGS / 12

GRANOLA BOWL / 16

Greek yogurt with granola and fresh fruit served with West Village Honey on the side

PANCAKES W/ MAPLE SYRUP AND BERRIES / 18

CHORIZO HOT WINGS / 15

SIDES

BACON / 4

TOAST / 2

HASH BROWN FRIES / 12

SINCE 2024

DINNER

BITES

**PATRON MARINATED
FROZEN GRAPE / 8**

HOUSE-MADE CHIPS / 8
salt & vinegar, garlic & parmesan, BBQ

GORDAL OLIVES / 9
w/ orange rind, white wine, and canola
oil

SLIDERS / 18
Beef or fish

CRUDITE / 16
w/ Cashel blue cheese dip

GIANT PRETZEL / 16
w/ yellow mustard & house-made beer
cheese

CHORIZO HOT WINGS / 16
w/ Cashel blue cheese dipping sauce

**IRISH BEER BATTERED
SAUSAGES / 16**
w/ curry dipping sauce

**WHOLE BAKED
CAMEMBERT / 23**
Paired w/ west village honey, seasonal
fruit, crackers and sourdough crostini

SANDWICHES

**BUFFALO CHICKEN
SANDWICH / 18**

breaded chicken breast with our
chorizo hot sauce and Cashel blue
cheese w/house-made French fries

HOUSE BURGER / 18

8oz patty with a 50/50 short rib and
brisket mix w/ Lettuce, tomato,
onion, and house-made French fries
Add Cheese | Fried Egg \$ 2 |
Mushroom \$2

STEAK SANDWICH / 22

CEASER WRAP / 17
Grilled chicken w/Lettuce and
homemade Caesar dressing

SINCE 2024

DINNER

PLATES

NEW ZEALAND LAMB CHOPS / 26

w/house-made French fries, side salad,
and mint sauce

WHOLE LEAF CAESAR SALAD / 14

w/ garlic croutons
add chicken 8, steak 15

STEAK FRITES / 34

BANGERS AND MASH / 18

w/ a red wine and onion gravy

WILD MUSHROOM RISOTTO / 18

CHICKEN MILANESE / 18

w/ salad and parmesan shavings

FRESH COD AND CHIPS / 20

salt and vinegar French fries w/ tartar
dipping sauce

DESSERT

ICE CREAM BOWL / 10

ETON MESS / 16

PEACH COBBLER / 16



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