

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): United States of Aritzia Inc

Trade name (DBA): TBD

Premises address: 560 Broadway, New York, NY 10012

Cross Streets and other addresses used for building/premise:

Spring St & Prince St

CONTACT INFORMATION:

Principal(s) Name(s): Chris Stewart

Office or Home Address: _____

City, State, Zip: _____

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: 560 Associates Delaware, LLC

Landlord's Telephone and Fax: [REDACTED]

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

Chris Stewart NONE

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

Retail clothing store with restaurant.

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.)

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

Clothing Store from 2022 - 2023

Vacant - 2019 -2022

Dean & Deluca New York Inc, Legacy Serial # 1305393, Operated since 1977 to 2019
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: _____

Dean & Deluca New York Inc, Legacy Serial # 1305393, operated until 2019

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:

Dean & Deluca New York Inc, Legacy Serial # 1305393, operated until 2019

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 : 1884

Describe neighboring buildings: Commerical / Business

Zoning Designation: M1-5B

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 497 / 18

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 _____

What is the proposed Occupancy? 710

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?
 no yes

If yes, what is the maximum occupancy for the premises? 710

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

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: New signage

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 35,598 sq ft

If more than one floor, please specify square footage by floors: Cellar 11,181 sq ft; ground flr 8,390 sq ft; 2nd floor 16,027 sq ft

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? Elevators, escalators, and stairs

How many entrances are there? 2 How many exits? 6 How many bathrooms? 8

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

OVERALL SEATING INFORMATION:

Total number of tables? 13 Total table seats? 52

Total number of bars? 1 Total bar seats? 0

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

Total OVERALL number of seats in Premises: 52

BARS:

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

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: _____

* 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 8pm 10am to 9pm 10am to 9pm

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

Will there be security personnel? ___ no yes(if yes, what nights and how many?) 2

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? Yes

Please describe your sound system and sound proofing: _____

This space has our standard retail Audio system with a master Audio control rack and controllable speaker zones.

Wall speakers a built in wall and demising walls and brick and concrete so provide great sound dampening.

Ceiling speakers are mostly suspended and we have a dropped ceiling added below the existing ceiling providing multiple layers and sound dampening before the tenant above.

Will you be permitting: ___ promoted events ___ scheduled performances ___ outside promoters

N/A

___ 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) ___ 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 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: Chris Stewart Phone: 

Address: 

Email: 

Application submitted on behalf of the applicant by:

Chris Stewart

Signature

Print or Type Name Chris Stewart

Title Vice President, Food & Beverage

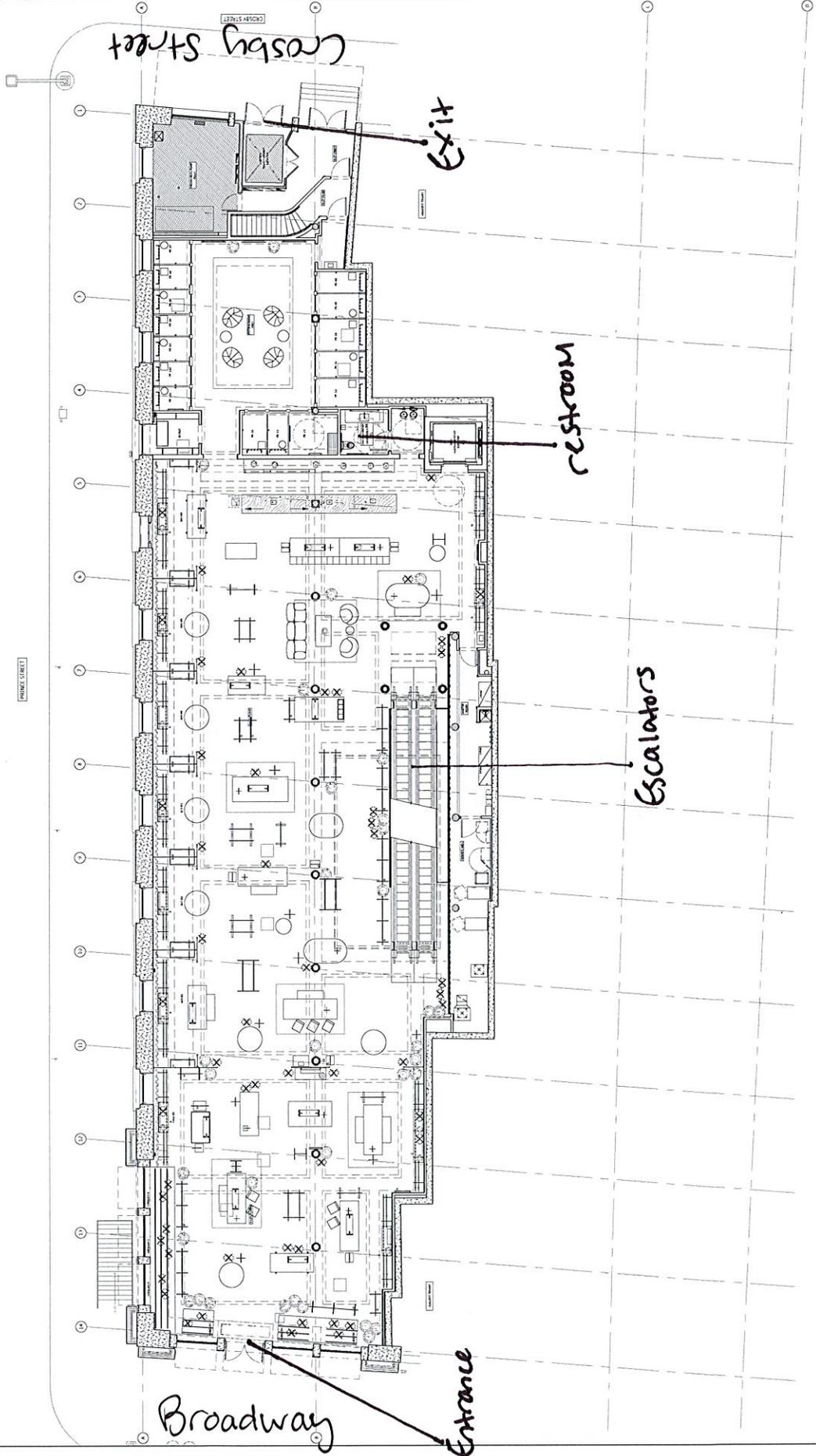
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

United States of Artzia Inc

1st Floor



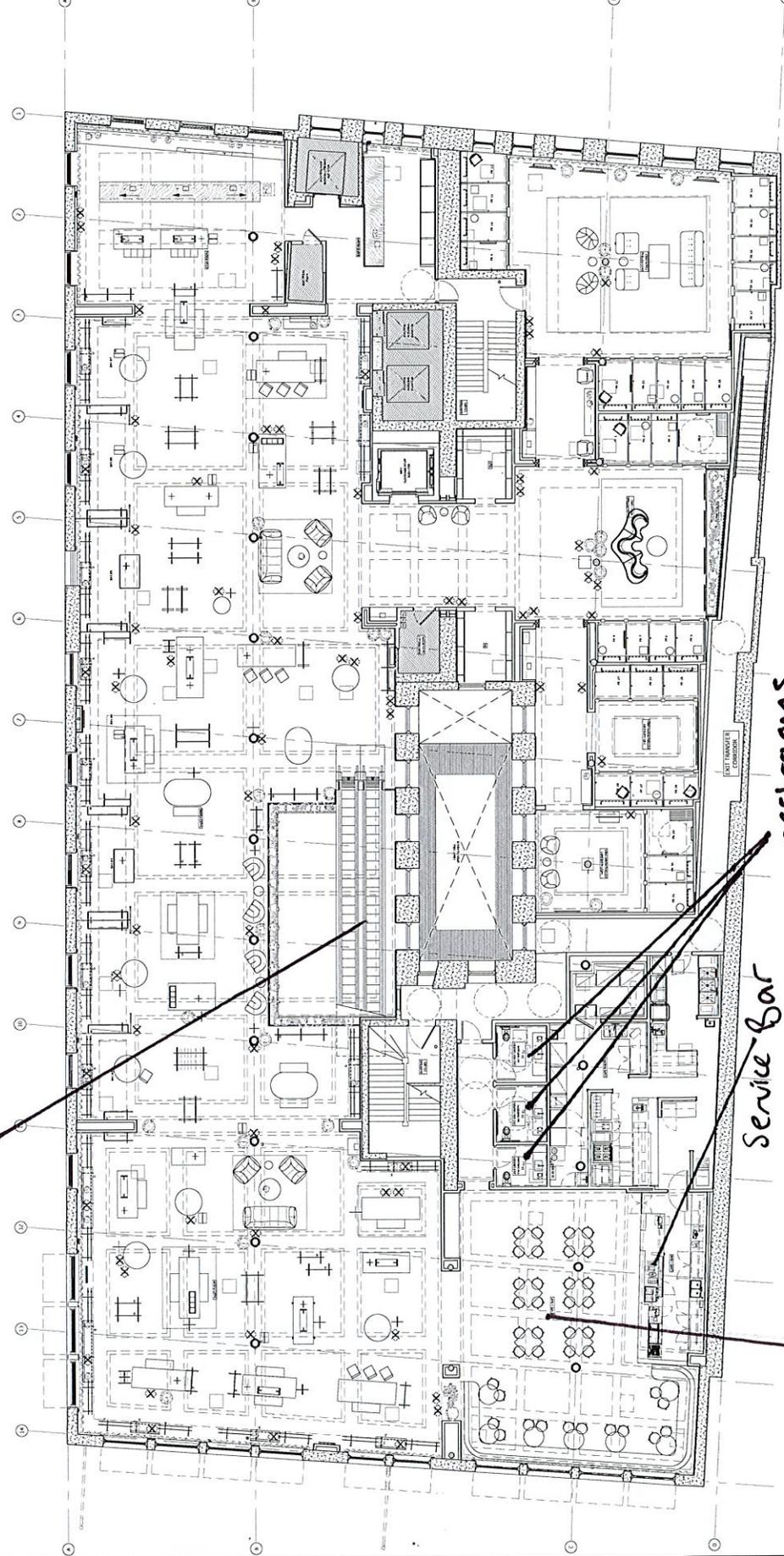
United States of Aritzia Inc

2nd Floor

Escalators

Service Bar
restrooms

Cafe Area



1	MECHANICAL	MECHANICAL
2	ELECTRICAL	ELECTRICAL
3	PLUMBING	PLUMBING
4	STRUCTURE	STRUCTURE
5	FINISHES	FINISHES
6	MECHANICAL	MECHANICAL
7	ELECTRICAL	ELECTRICAL
8	PLUMBING	PLUMBING
9	STRUCTURE	STRUCTURE
10	FINISHES	FINISHES

ARITZIA
560 BROADWAY
NEW YORK, NY 10012

MADEL
ARCHITECTURE

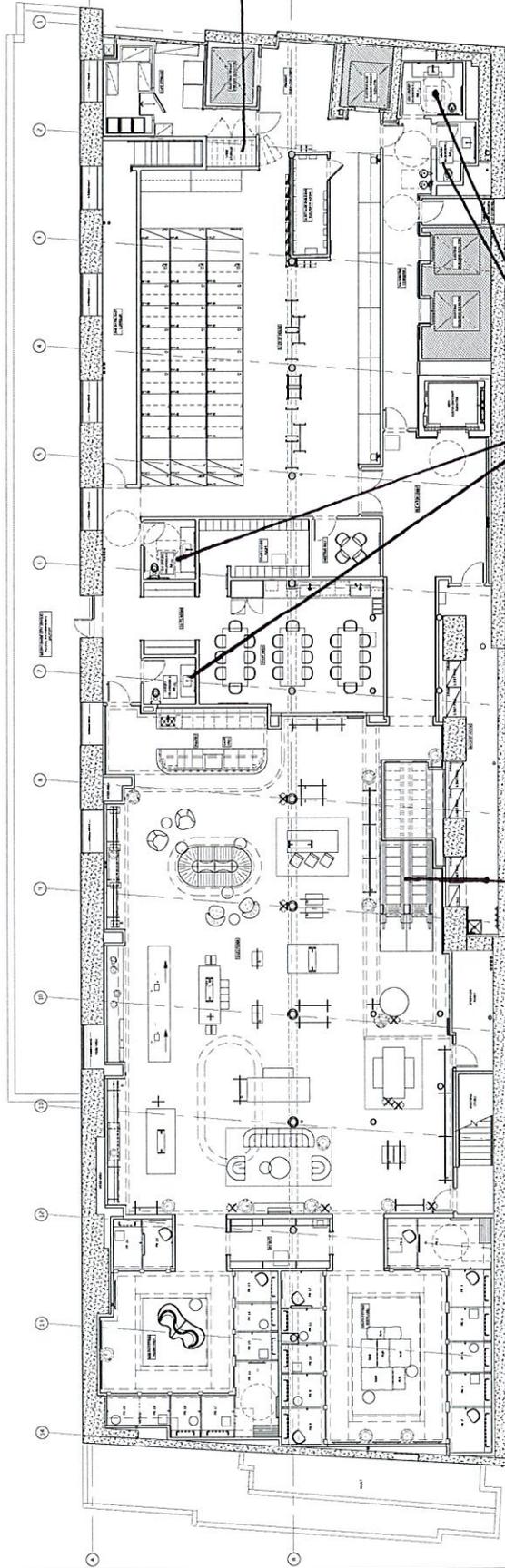
ARITZIA
560 BROADWAY
NEW YORK, NY 10012

SECOND LEVEL FLOOR PLAN

DATE: 10/15/10
SCALE: AS SHOWN
PROJECT: ARITZIA INC.

United States of Artizia Inc

Cellar



Storage

Restrooms

Escalators



NO.	DESCRIPTION	DATE
1	REVISION	
2	REVISION	
3	REVISION	
4	REVISION	
5	REVISION	
6	REVISION	
7	REVISION	
8	REVISION	
9	REVISION	
10	REVISION	

ARTIZIA
560 BROADWAY
NEW YORK, NY 10012

NADEL
ARCHITECTURE

ARTIZIA
560 BROADWAY
NEW YORK, NY 10012

CELLAR LEVEL
FLOOR PLAN

NO.	DESCRIPTION	DATE
1	REVISION	
2	REVISION	
3	REVISION	
4	REVISION	
5	REVISION	
6	REVISION	
7	REVISION	
8	REVISION	
9	REVISION	
10	REVISION	

MENU- United States of Aritzia Inc

A-OK CAFE BY ARITZIA

COFFEE

HOT OR ICED

LATTE	5.00
VANILLA LATTE	5.00
CAPPUCCINO	5.00
HOT CHOCOLATE	5.00
ESPRESSO	3.50
AMERICANO	3.50
DRIP COFFEE	3.00
EXTRA SHOT	1.50

TEA

HOT OR ICED

MATCHA LATTE	5.00
CHAI LATTE	5.00
LONDON FOG	5.00
EARL GREY LATTE SWEETENED WITH VANILLA BEAN SYRUP	
LOOSE LEAF TEA	3.50
BLACK, GREEN, OR HERBAL	

SERVED CHILLED 6.00



ROSE COLOURED GLASSES

LYCHEE ROSE LEMONADE

BROWN SUGAR BLISS LATTE

BROWN SUGAR AND CARAMEL LATTE

APPLE CINNAMON CHAI LATTE

CHAI LATTE WITH APPLE AND WARMING SPICES

BAKES

PAIN AU CHOCOLATE	5.50
ALMOND CROISSANT	5.50
BUTTER CROISSANT	5.00
COOKIE	4.00
TOMATO CAPRESE DANISH	7.50
QUICHE LORRAINE	12.00
HAM & PROVOLONE CROISSANT	12.00
SMOKED WHITEFISH CROISSANT	16.00

BRUNCH

MARINATED BURRATA CHEESE	22.00
AUTUMN SQUASH, PUMPKIN SEED BRITTLE BLACK OLIVE, SAUCE VIERGE	
CHICKEN KALE SALAD	24.00
CHICKPEAS, PECAN, PEPPERONCINI VINAIGRETTE ADD CHICKEN	
LOBSTER COBB SALAD	32.00
BACON, AVOCADO, CHERRY TOMATOES BOILED EGG, MUSTARD TARAGON VINAIGRETTE	
WARM CONFIT DUCK SALAD	28.00
ROASTED PEAR, BEET ROOT, BITTER GREENS SHERRY VINAIGRETTE	
TURKEY AVOCADO TARTINE	26.00
POMEGRANATE, FENNEL MARMALADE, GREEN CHILI	
SMOKED SALMON TARTINE	26.00
POACHED EGG, CREME FRAICHE, FINE HERBS	

MENU - United States of Aritzia

BAR & BITES

WINE & BEER

WHITE ROSEWOOD 'AFTERNOON', LINCOLN, ONTARIO	5oz	12.00
ROSÉ SAINTLY 'THE GOOD ROSE', NIAGARA PENINSULA, ONTARIO	5oz	12.00
BEER SONNEN HILL LAGER, ONTARIO	12oz	6.00

COCKTAILS

16.00

ARITZIA YUZU FIZZ

HENDRICK'S DRY GIN, EMPRESS 1908 GIN, PROSECCO, YUZU, HONEY, 2.5oz

A-OK ESPRESSO MARTINI

REPOSADO TEQUILA, HOUSE MADE COFFEE LIQUEUR, A-OK ESPRESSO, 2.25oz

STRAWBERRY MOJITO

STRAWBERRY INFUSED RUM, MINT CORDIAL, SPARKLING WATER, 1.25oz

SKINNY MARGARITA

REPOSADO TEQUILA, LIME, SALT RIM, 2oz



BITES

VIETNAMESE CARROT & QUINOA ROLLS COLLARD GREENS, LIME, VIETNAMESE VINAIGRETTE	10.00
TUNA CRUDO CALABRIAN CHILI, MACERATED CUCUMBER, CITRUS	18.00
MARINATED BURRATA CHEESE AUTUMN SQUASH, PUMPKIN SEED BRITTLE, BLACK OLIVE, SAUCE VIERGE	22.00
CHICKEN KALE SALAD CHICKPEAS, PECAN, PEPPERONCINI VINAIGRETTE	24.00
LOBSTER COBB SALAD BACON, AVOCADO, CHERRY TOMATOES, BOILED EGG MUSTARD TARRAGON VINAIGRETTE	32.00
WARM CONFIT DUCK SALAD ROASTED PEAR, BEET ROOT, BITTER GREENS, SHERRY VINAIGRETTE	28.00
GRILLED STEAK PANINI CARAMELIZED ONION & OLIVE TEPENADE, PICKLED MUSTARD SEEDS BLUE CHEESE, ARUGULA	26.00