

HELBRAUN || LEVEY

REALMUTO 117 7TH AVENUE SOUTH LLC
117 7TH AVENUE SOUTH
NEW YORK, NY 10011

MANHATTAN COMMUNITY BOARD 2

Jeannine Kiely, *Chair*
Susan Kent, *First Vice Chair*
Valerie De La Rosa, *Second Vice Chair*
Mark Diller, *District Manager*



Antony Wong, *Treasurer*
Amy Brenna, *Secretary*
Ritu Chattree, *Assistant Secretary*

COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899

www.cb2manhattan.org

P: 212-979-2272 F: 212-254-5102 E: info@cb2manhattan.org
Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire, including the date, and return to the Community Board 2 office by email to arrive **no later than the month's due date** which can be found on CB2 Manhattan's website (<https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/>). When meetings return to in person, please also provide an additional 5 copies plus supporting material requested to the SLA committee meeting.

Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.

Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the scheduled meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover request will be granted per application. Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises (including Beer and Wine) within 500 ft. of this location.
2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA.
3. Floor plans of the premise, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. **If outdoor seating of any kind is included in the application please download and complete CB2 SLA's Addendum for Outdoor Seating.** For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled.
4. Proposed menu with general price ranges, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.
7. Letter of Understanding or Letter of Intent from the Landlord.

8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.)
9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
10. If this is for a **Corporate Change**, please provide the **Current Approved Corporate Set-Up and the Proposed Corporate Set-Up** along with existing executed stipulations with CB2 if applicable.
11. If this is for any type of **Alteration Application**, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams.
12. If this application is for a **Change in Method of Operation**, please provide the current method of operation and the proposed changes in method of operation as an addendum.

Meeting Date: Tentatively scheduled for 11/5 or 11/7

APPLICANT INFORMATION:

Name of applicant(s):

REALMUTO 117 7TH AVENUE SOUTH LLC

Trade name (DBA):

REALMUTO

Premises address:

117 7TH AVE SOUTH, NEW YORK, NY 10014

Cross Streets and other addresses used for building/premise:

CHRISTOPHER STREET AND W 10TH STREET

CONTACT INFORMATION:

Principal(s) Name(s):

FRANCESCO REALMUTO

Office or Home Address: 117 7TH AVE SOUTH

City, State, Zip: NEW YORK, NY 10014

Telephone #: 212-366-0570

email : [REDACTED]

Landlord Name / Contact:

117 7TH AVENUE PROPERTIES CO., LP

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):

FRANCESCO REALMUTO

THEODORE DE NICOLA

N/A

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

REALMUTO 117 7TH AVENUE SOUTH LLC, 117 7TH AVE SOUTH, NEW YORK, NY 10014;
FILAGA (SN# 1291920), 75TH 9TH AVENUE, NEW YORK, NY 10011

REALMUTO 117 7TH AVENUE SOUTH LLC, 117 7TH AVE SOUTH, NEW YORK, NY 10014;
CUCINA PENNROCK7LLC, 732 N. MANASOTA KEY RD. ENGLEWOOD, FL 34223; OUTBRAIN
INC, 111 W 19TH STREET, NY, NY 10011; RAUXA, 225 LIBERTY STREET #4301, NY, NY 10281

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

THIS WILL BE A GATHERING PLACE FOR THE COMMUNITY OF ALL AGES AS WE SERVE A WIDE VARIETY OF PRODUCTS INCLUDING ITALIAN CUSINE,
GELATO, AND PASTRIES.

APPLICANT HAS BEEN OPERATING AT THIS LOCATION SINCE 7/29/24 SERVING BEER AND WINE. THE PURPOSE OF THIS APPLICATION IS TO
UPGRADE TO FULL LIQUOR. NO OTHER CHANGES WILL BE MADE TO THE APPLICANT'S CURRENT METHOD OF OPERATION.

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.)

CLASS CHANGE APPLICATION FROM BEER AND WINE LICENSE TO FULL LIQUOR LICENSE.

NO ADDITIONAL CHANGES WILL BE MADE TO THE APPLICANT'S METHOD OF OPERATION.

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

N/A

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: _____

REALMUTO 117 7TH AVENUE SOUTH LLC; 0240-24-129655; EXP: 8/31/2026

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:

GOURMET GARAGE; 2017-2020

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: 1 Year Built : 1923

Describe neighboring buildings: MIXED-USE (COMMERICAL & RESIDENTIAL)

Zoning Designation: C4-5

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 610 / 16

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, NO CHANGES TO EXTERIOR

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 (DOT APPLICATION PENDING)

What is the proposed Occupancy? 74

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? 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: N/A

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? APPROXIMATELY 5,000 SQ FT

If more than one floor, please specify square footage by floors: GROUND FLOOR: SQ FT
BASEMENT: SQ FT

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

SIDEWALK CAFE APPROX. SQ FT

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

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

Is there access to other parts of the building? X no yes, explain: N/A

OVERALL SEATING INFORMATION:

Total number of tables? 26 Total table seats? 52

Total number of bars? 1 Total bar seats? 5

Total number of "other" seats? 14 please explain: SIDEWALK CAFE SEATING

Total OVERALL number of seats in Premises: 57 (INSIDE)

BARs:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 5

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

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:
8AM to 12AM 8AM to 12AM 8AM to 12AM 8AM to 12AM 8AM to 12AM 8AM to 12AM 8AM to 12AM

Will the business employ a manager? ☐ no ☒ yes, name / experience if known: CURRENT GM

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: DOORS THAT CAN OPEN

Will you have TV's? ☒ no ☐ yes (how many?) N/A

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: _____

THERE WILL BE 6 SPEAKERS ON THE INSIDE OF THE PERIMETER OF THE WALLS TOWARDS THE CEILING USED FOR BACKGROUND RECORDED MUSIC ONLY.

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

☐ any events at which a cover fee is charged? ☒ private parties ON OCCASION, APPROX. 10-20 TIMES PER YEAR

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) _____
SIDEWALK CAFE

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: N/A

Address: _____ Distance: _____

Name of School / Church: N/A

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

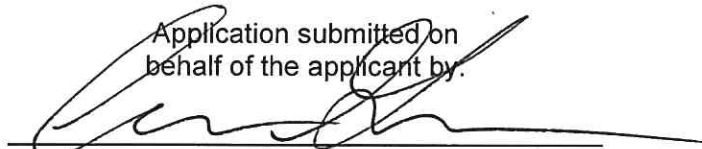
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: FRANCESCO REALMUTO Phone: [REDACTED]

Address: 117 7TH AVE SOUTH, NEW YORK, NY 10014

Email: [REDACTED]

Application submitted on
behalf of the applicant by.


Signature

Print or Type Name ADRIANNA GOLOVATI

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

Jeanine Kiely, Chair
Susan Kent, First Vice Chair
Valerie De La Rosa, Second Vice Chair
Bob Gormley, District Manager



Antony Wong, Treasurer
Eugene Yoo, Secretary
Ritu Chattree, Assistant Secretary

Community Board No. 2, Manhattan

3 Washington Square Village
NEW YORK, NY 10012-1899

www.cb2manhattan.org

P: 212-979-2272 F: 212-254-5102 E: info@cb2manhattan.org

Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

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: REALMUTO 117 7TH AVENUE SOUTH LLC

Address of Premises: 117 7TH AVE SOUTH, NEW YORK, NY 10014

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

14 tables and 28 seats on 7th Avenue South Street

N/A tables and N/A seats on _____ Street

Hours of sidewalk café: 8am to 12am.

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): One tree bed and two single bike racks
in furnishing zone in front of establishment

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

N/A tables and _____ seats on _____ Street

_____ tables and _____ seats on _____ Street

Hours of roadbed: _____ to _____.

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

Rear yard will have no more than N/A tables and _____ seats

Hours of rear yard: _____ 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: _____

Ristorante

Appetizers

Tagliere

Salades

Primavera

Nizzarda

Caprese

Primi

Fusilli con Crema di Peperoni

Gnocchi alla Sorrentina

Lasagna Bolognese

Linghine alle Vongole

Paccheri con Pesce Spada e Melanzane

Penne al Pesto

Penne con Prosciutto Cotto, Funghi e Panna

Spaghetti al Pomodoro

Spaghetti alla Carbonara

Tagliatelle al Ragù

Meat

Costoletta di Vitello

Filet Mignon

Pork Tenderlion

Pollo

Fiorentina

Fish

Branzino

Polpo

Salmone

Cozze

Tonno

Calamari

Wines

Bollicine (Sparkling)

Prosecco di Valdobbiadene

Franciacorta

Champagne

Alta Langa Spumante

Red

Amarone Valpolicella DOCG

Brunello di Montalcino DOCG

Collio DOC

Chianti Classico DOCG

Montepulciano DOC

Barolo DOC

Nebbiolo DOC

White

Friulano DOC Collio 2020

Sauvignon DOC Collio 2021

Ribolla Gialla IGT Venezia Giulia 2021

Friulano DOC Collio 2021

Pinot Grigio DOC Collio 2021

Sauvignon Blanc

Chardonnay

Vermentino di Gallura DOCG

Verdicchio di Jesi DOC

Pasticceria

Biscotti - Pre-Packaged

Gr.250 Scatola

Gr.400 Scatola

Gr.650 Scatola

Biscotti - Sfusi

Krumiri

Coohis Chocolate end Chocolate chips

Cookis end Pistacchio

Frollino Chiocolate chips

Cookis end Cocco

Bomboloni

Bombolone alla Crema

Bombolone al Cioccolato

Bombolone alla Marmellata

Cannoli Siciliani

Cannolo alla Ricotta

Cannolo alla Crema

Cannolo al Cioccolato

Cartoccio

Cartoccio alla Ricotta

Cartoccio alla Crema Pasticcera

Ciambella

Ciambella

Uova di Pasqua

Uovo Special Edition

Cioccolato Fondente

Cioccolato al Latte

Colombe Pasquali

Colomba Classica

Colomba al Pistacchio

Colomba ai tre Cioccolati

Cornetti

Cornetto alla Crema

Cornetto al Cioccolato

Cornetto alla Marmellata

Monoporzioni

Blak Forest

Caffè Caramellato

Crocantino Cioccolato e Nocciola

Realmuto

Eclair alla Nocciola

Eclair al Cioccolato

Tiramisù

Sfera di Babà Esotico

Panna Cotta con Frutti Rossi

Gran Torino Gianduia

Mela Stregata

Mon Blanck

Cassata Ciciliana

Napoleon

Mignon

Craqueline al Cioccolato e Arancia

Craqueline al Mascarpone

Craqueline al piastacchio

Craqueline alla Nocciola

Quadrotti al Limone

Quadrotti Realmuto

Quadrotti Tre cioccolati

Bignè Arancia

Bignè Chantilly

Bignè Realmuto

Babbà

Bignè Yuzu

Cannolo sfoglio alla Crema Legera

Cannolo Mignon Siciliano alla Ricotta
Cannolo Mignon Siciliano alla Crema Pasticcera
Tartellette Grand'marnier
Tartellette alla Frutta con Crema Pasticcera
Tartellette Fragola e Cioccolato
Mini Mousse Gran Torino
Mini Mousse Espresso Italiano
Mini Mousse Fragola
Roger Roscher
Sfogliatelle Napoletane
Rollè Limoncello

Pandoro

Pandoro

Panettone

Panettone Classico
Panettone al Cioccolato
Panettone al Pistachio

Profiteroles

Profiterols al Cioccolato Bianco
Profiterols al Cioccolato al Latte

Torte - Classiche

Tiramisù
Mont Blanc
Tre cioccolati
Cortina
Napoleon
Cassata Siciliana
Cake alla frutta
Cheesecake Siciliana

Torte - Credenza

Marcherita
Plumcake allo Yogurt

Ciambella alle mele /Carote
Pasticceria - Torte - Crostate
Crostate Crema pasticceria e frutta di stagione
crostate con Marmelata

Torte - Edible Pictures

Edible Pictures

Torte - Mousse

Realmuto
Limone Conca D'oro
Gioia di yogurt e Fragoline
Caffè Caramellato

Torte - Special Events

Realmuto
Cortina
Napoleon
Tre cioccolati

Pasticceria - Zeppole

Zeppola alla Crema
Zeppola alla Ricotta
Zeppola al Cioccolato

Gelateria

Affogati

Affogato all' Arancia
Affogato al Caffè
Affogato alla Cioccolata Calda

Brioche

Brioche

Cono

Cono Cialda
Cono Classico

Coppa

Coppa Cialda
Cioccolato Nocciola
Vaniglia Fior di fragola
Caffè Tiramisù
Sorbetto
Bambini

Coppette

Coppetta Piccola
Coppetta Grange

Frappè

Frappe`

Gelati alla Crema

Gelati alla Crema

Gelati alla Frutta

Gelati alla Frutta

Gelato Cakes

Realmuto
Oro Verde
Cheesecake New York
Cassata Siciliana
Fior di Fragola

Granita

Granita di Limone
Granita di Caffè`

Ice Pops

Limone
Fragola

Milk Pops

Crunchy Pistachios
Raspberry and white Chocolate
Cioccolato
Stracciatella

Panna Montata

Panna Montata

Sorbetti

Sorbetti

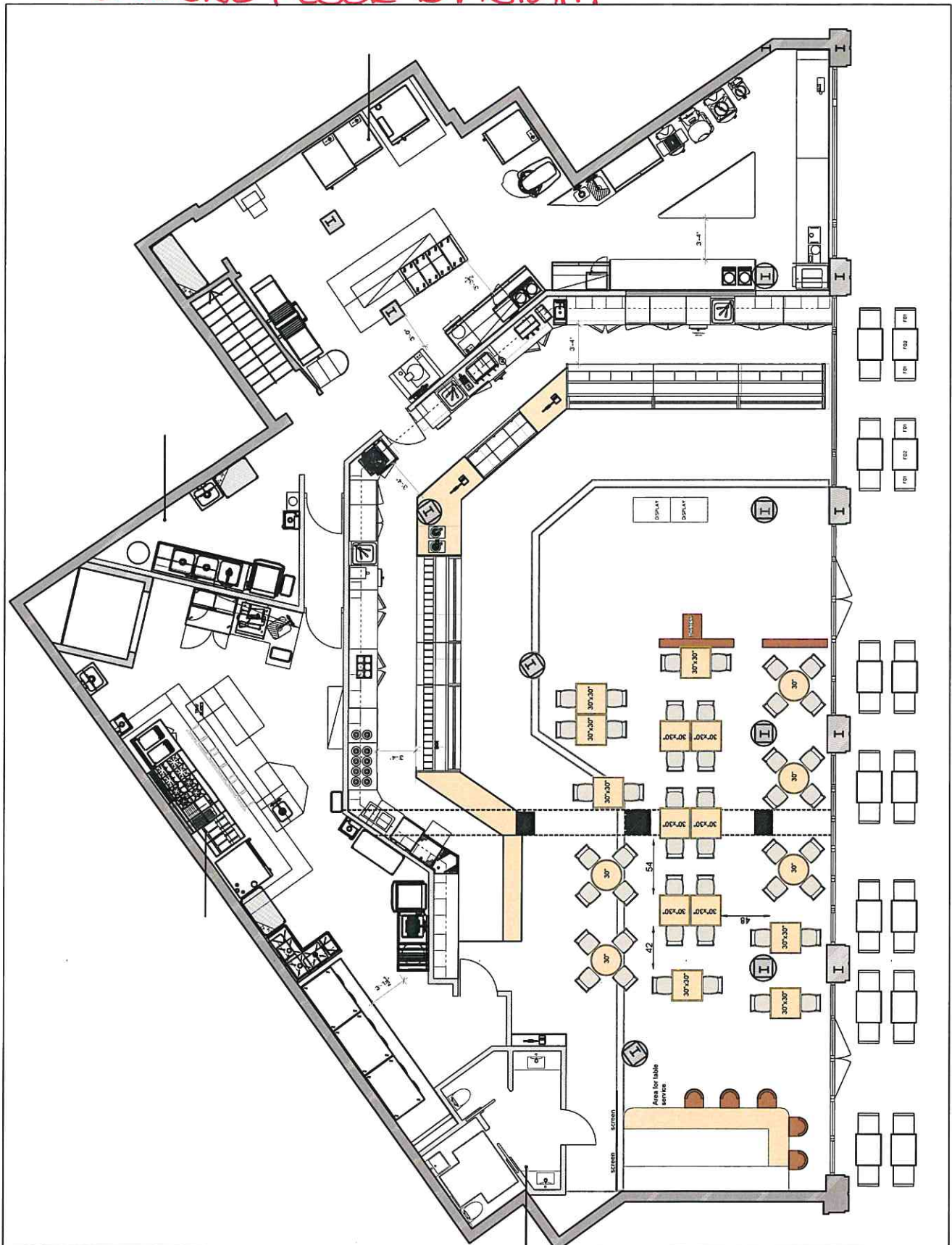
Tartufo

Tartufo di Pizzo Calabro

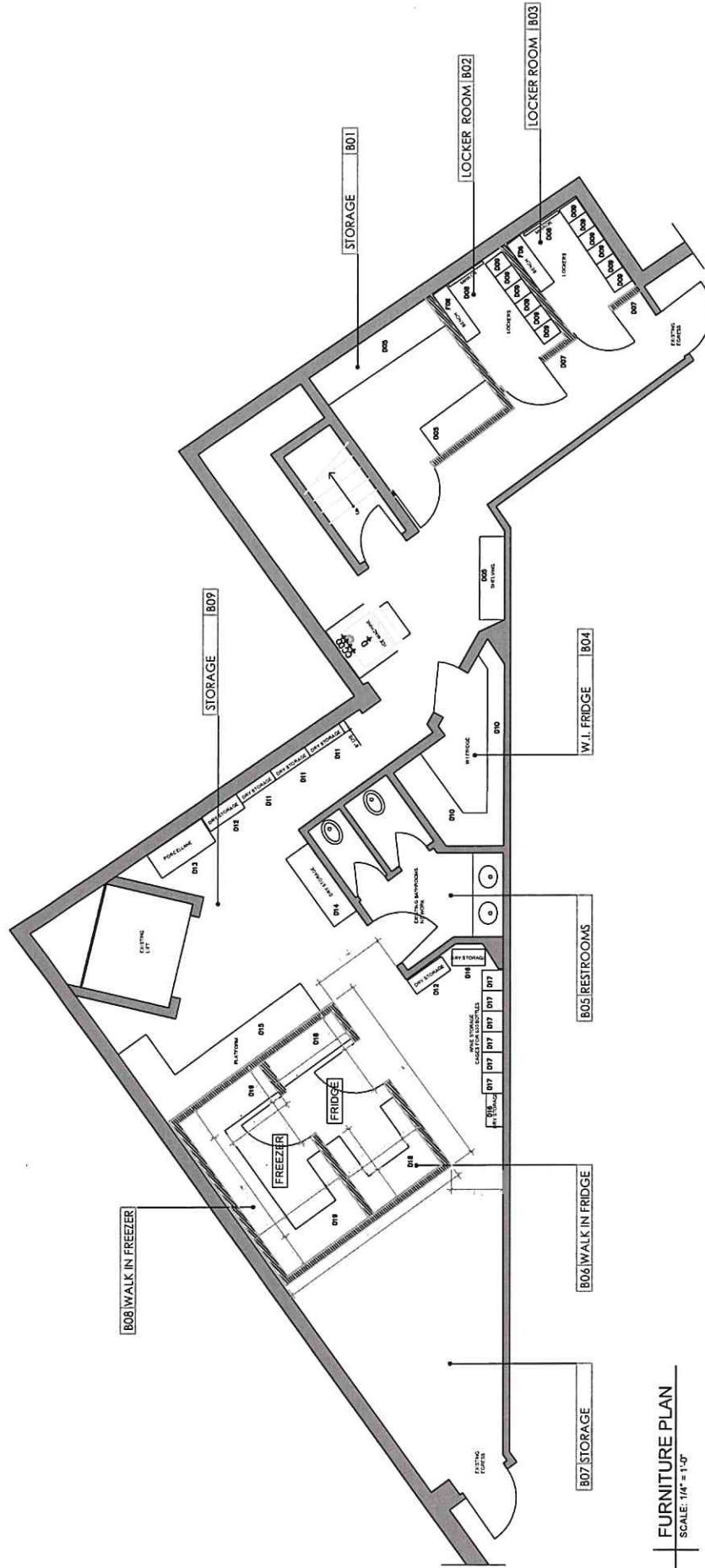
Tronchetti

Noccia / Cioccolato
Fragola/Mango sorbetto
Pistacchio

GROUND FLOOR DIAGRAM



Basement Diagram



SECTION 1: Site Plan

- This Site Plan form is required to be uploaded in the “**Sidewalk Site Plan**” field of your online application.
- Refer to the [How to Apply](#) page in the Dining Out NYC website for more information about the application process.

Identify Clear Path Requirements:

Clear path requirement for your sidewalk cafe can be found by identifying your corridor type on the DOT’s Pedestrian Mobility Plan [Pedestrian Demand Map](#).

- ☐ C1- Global Corridor (12 feet Clear Path)
- ☐ C2- Regional Corridor (10 feet Clear Path)
- ☐ C3- Neighborhood Corridor, Community Connector, or Baseline Street (8 feet Clear Path)

Setup Area Identification :

- ☐ Please check this box if you plan to have outdoor dining located partially within private property. If you are uncertain, please request records from your property owner/manager.
- ☐ Please check this box if all or part of your sidewalk cafe is in a sidewalk widening area, developed pursuant to the NYC Zoning Resolution. If so, indicate the property line in the site plan drawing below.



Sidewalk Cafe Site Plan Form

Applicant Name: _____

Restaurant Name: _____

FSEP Number: _____

Use the space below to draw or upload your Site Plan representing your cafe perimeters, furniture, and clearances.

Drawing Requirements

Food service establishment frontage shown by:

- Line representing the establishment’s space facing the sidewalk
- Length
- Labels

Private Property shown as:

- Dashed line

Street names:

- Labels on each street

Sidewalk shown as:

- Line representing street curb
- Width measured from building line to curb line

Building entrances shown as:

- Label

Cafe perimeter shown as:

- Lines indicating perimeter
- Length and width

Set-up furniture (tables, chairs, etc.) shown as:

- Lines or symbols at approximate location within setup

Elements (in Section 2 of this form) within 15 feet of cafe perimeter, shown as:

- Lines or symbols
- Distance from cafe perimeter
- Labels

Utility coverings (water/gas valves, and pull boxes) shown as:

- Symbols representing the location within the setup

North arrow

Length of sidewalk cafe: _____feet

Width of sidewalk cafe: _____feet

SECTION 2: Required Clearances

- Please provide distances from the following objects.
- Only provide a distance if the listed object is within 15 feet of your proposed setup.
- Refer to the [Setup Guides](#) in the Dining Out NYC website for more information regarding clearances.

Elements with minimum 15 feet clearance from sidewalk cafe:

☐ S01- Subway Stair: Open End _____ feet

Elements with minimum 10 feet clearance from sidewalk cafe:

☐ S02- Subway Elevator Entrance _____ feet ☐ S04- MTA Curb Cut _____ feet

☐ S03- Exhaust Duct _____ feet ☐ S05- FDNY Curb Cut _____ feet

Elements with minimum 8 feet clearance from sidewalk cafe:

☐ S06- Street Tree Bed _____ feet ☐ S13- Newsstand _____ feet

☐ S07- Mailbox _____ feet ☐ S14- Streetlight _____ feet

☐ S08- LinkNYC Kiosk _____ feet ☐ S15- Bus Stop Pole _____ feet

☐ S09- Wayfinding Kiosk _____ feet ☐ S16- Fire Hydrant _____ feet

☐ S10- E-charging Station _____ feet ☐ S17- Bus Stop Shelter _____ feet

☐ S11- Parking Meter _____ feet ☐ S18- Traffic Signal _____ feet

☐ S12- SBS Fare Machine _____ feet

Elements with minimum 5 feet clearance from sidewalk cafe:

☐ S19- CitiBike/Bike Share Station _____ feet ☐ S24- Emergency Exit Hatch _____ feet

☐ S20- Bike Corral _____ feet ☐ S25- Subway Stair: Closed End _____ feet

☐ S21- Micromobility Station _____ feet ☐ S26- Subway Elevator: Non-Entry _____ feet

☐ S22- Primary Building Entrance _____ feet ☐ S27- Siamese Connection _____ feet

☐ S23- Curb Cut _____ feet

Elements with minimum 3 feet clearance from sidewalk cafe:

☐ S28- Elevated Train Infrastructure _____ feet ☐ S29- Transformer Vault _____ feet

Elements with minimum 1 foot 6 inches clearance from sidewalk cafe elements:

☐ S30- Vent Infrastructure: _____ inches ☐ S31- Manholes _____ inches
utility vent poles, vent
grates, subway grates

☐ Check this box if none of the objects listed above are within 15 feet of the proposed setup.



SECTION 3: Material Requirements

- Please indicate which of the following materials will be part of your sidewalk cafe by checking the box next to the category. If applicable, please confirm the materials comply with the Dining Out NYC requirements by checking the box next to the associated requirement.
- Refer to the [Setup Guides](#) in the Dining Out NYC website for more information regarding materials.

Materials Checklist:

Required

☐ **Perimeter Demarcation (All of the following must be met)**

- ☐ Perimeter demarcation must be clear and visible by using a lightweight and removable self-supporting base wall, railing, planter, fence, or stanchion and rope.
- ☐ Maximum height is 2 feet 6 inches (excluding planting(s)).
- ☐ Not affixed to the sidewalk.

Optional- Only check the material categories you intend to use in your sidewalk cafe

☐ **Furnishings (if using, the first two below must be met)**

- ☐ Lightweight and easily movable.
- ☐ Not affixed to the sidewalk.
- ☐ Check here if you plan to place tables/chairs on top of a cellar or basement door. If so, please complete the [Cellar or Basement Door Certification](#)

☐ **Awnings Physically Attached to the Building (if using, all of the following must be met)**

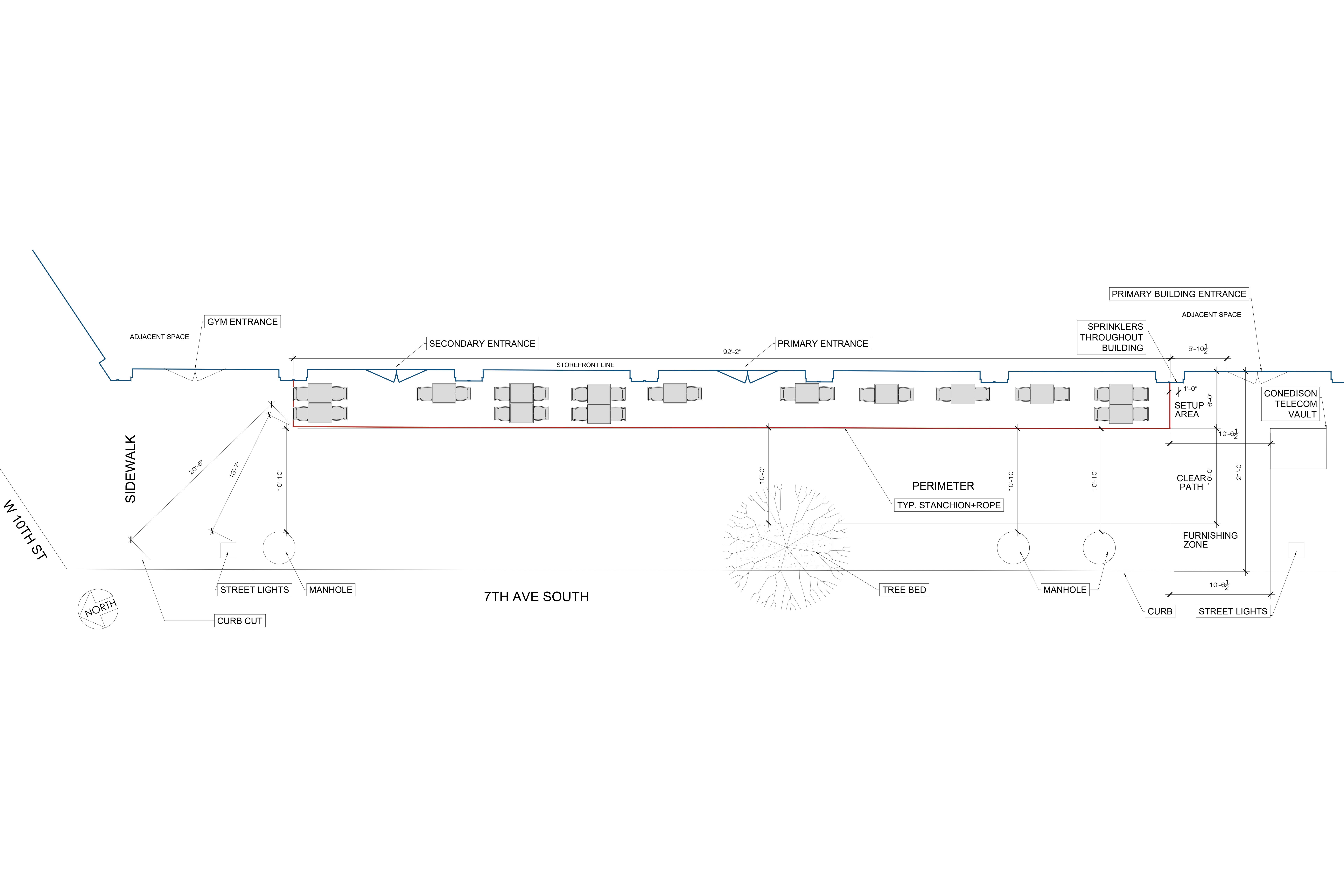
- ☐ Minimum 8 feet height from the ground and does not exceed 10 feet height.
- ☐ Easily removable, comprised of fire-grade and wind resistant materials.
- ☐ Does not extend beyond the perimeter of the sidewalk cafe.
- ☐ Complies with the New York City Building Code. Please note that this may require additional permits from DOB, and/or approval from the Landmarks Preservation Commission (LPC) as applicable.

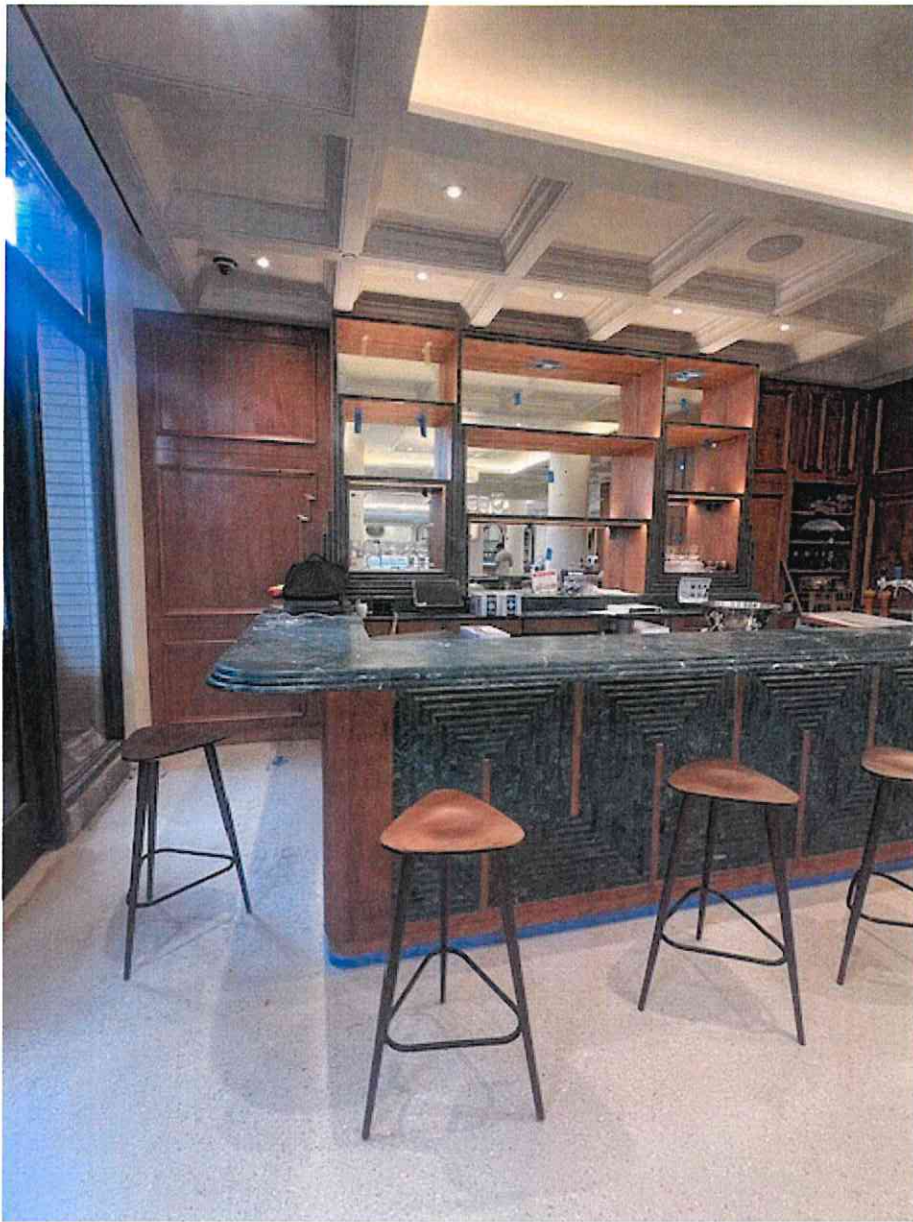
☐ **Overhead Coverings/ Umbrellas (if using, all of the following must be met)**

- ☐ Minimum 7 feet height from the ground and does not exceed 10 feet height.
- ☐ Easily removable, comprised of fire-grade and wind resistant materials.
- ☐ Does not extend beyond the perimeter of the sidewalk cafe.
- ☐ The umbrella/overhead covering has a weighted base and any supports are not affixed to the sidewalk.
- ☐ Any support structures are of sufficient size and strength, made of durable materials, and free of defects.

☐ **Lighting and Electrical Connections (if using, all of the following must be met)**

- ☐ Any lighting is outdoor rated, properly secured, and lightweight.
- ☐ Connection is directly connected to ground floor restaurant's power source and within the perimeter of the cafe.
- ☐ Does not extend beyond the perimeter of the sidewalk cafe.
- ☐ Does not exceed 10 feet in height.
- ☐ Not attached to any City property, including street trees.
- ☐ Electrical work complies with the applicable requirements set forth in DOT's rules and the New York City Electrical Code. Please note that this may require additional permits from DOB or FDNY, and/or approval from the Landmarks Preservation Commission (LPC) as applicable.

















← 117 7th Ave S

Q X

117 7th Ave S

New York

Google Street View

May 2024 See latest data