

HELBRAUN || LEVEY

AW HOSPITALITY LLC  
244 W 14TH ST  
NEW YORK, NY 10014

MANHATTAN COMMUNITY BOARD 2

Meeting Date: 12/3 OR 12/5

**APPLICANT INFORMATION:**

Name of applicant(s):

AW HOSPITALITY LLC

Trade name (DBA):

TBD

Premises address:

244 W 14TH ST, NEW YORK, NY 10014

Cross Streets and other addresses used for building/premise:

7TH AVENUE & 8TH AVENUE

**CONTACT INFORMATION:**

Principal(s) Name(s):

KEVIN HOOSHANGI & CASEY PRATT

Office or Home Address: 244 W 14TH ST

City, State, Zip: NEW YORK, NY 10014

Telephone #: \_\_\_\_\_ email : \_\_\_\_\_

Landlord Name / Contact:

SUPERIOR MANAGEMENT INCORPORATED

Landlord's Telephone and Fax: \_\_\_\_\_

**NAMES OF ALL PRINCIPAL(s):**

KEVIN HOOSHANGI

CASEY PRATT

**NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**

AMERICAN WHISKEY: 247 W 30TH ST (#1270766)

AMERICAN WHISKEY TRIBECA: 211 W BROADWAY (#1025236)

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

HIGH-END STEAKHOUSE

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 \* **METHOD OF OPERATION CHANGE**

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.)

APPLICANT AGREED TO STIPULATIONS WITH THE COMMUNITY  
BOARD IN AUGUST 2023 (SEE ATTACHED RESOLUTIONS). WE ARE  
SEEKING TO AMEND THE AGREED TO STIPULATIONS TO ALLOW  
FOR LIVE MUSIC ON THE GROUND FLOOR AND A DOORMAN.

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

SPACE HAS PREVIOUSLY BEEN A NIGHTCLUB FOR ABOUT  
30 YEARS

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: 244 WEST  
14TH LLC (#1234820) - EXPIRED 8/31/2020

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 DARBY - CLOSED 2013

UP + DOWN - CLOSED 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: 2 Year Built: 1920

Describe neighboring buildings:

MIXED USE (RESIDENTIAL + COMMERCIAL)

Zoning Designation: C6-2A

Zoning Overlay or Special Designation (applicable) \_\_\_\_\_

Block and Lot Number: 618 / 10

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? \_\_\_\_\_

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? 548

If yes, what is the use group for the premises? ZONING GROUP 12 - USE GROUP A-2

If yes, is proposed occupancy permitted?  yes  no, explain: N/A

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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: UPDATED SIGNAGE)

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 9,730 SQ. FT.

If more than one floor, please specify square footage by floors: GROUND: 4865 SQ. FT.

BASEMENT: 4,865 SQ. FT.

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

NO

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

How many entrances are there? 1 How many exits? 1 How many bathrooms? 5

Is there access to other parts of the building? X no \_\_\_\_\_ yes, explain: \_\_\_\_\_

## OVERALL SEATING INFORMATION:

Total number of tables? 41 Total table seats? 166

Total number of bars? 2 Total bar seats? 20

Total number of "other" seats? 0 please explain: N/A

Total OVERALL number of seats in Premises: 186

## BARS:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 20

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

Any food counters? X no \_\_\_\_\_ yes, describe: N/A

## For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: NO CHANGES

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\* 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:

12PM to 12AM 12PM to 12AM 12PM to 12AM 12PM to 2AM 12PM to 2AM 12PM to 2AM 12PM to 2AM

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

Will there be security personnel?  no  yes (if yes, what nights and how many?) 1 NIGHTLY (DOORMAN)  
Do you have or plan to install French doors, accordion doors or windows that open?  no  yes

If yes, please describe: N/A

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? SEE BELOW

Please describe your sound system and sound proofing: EXTENSIVE SOUND PROOFING

ALREADY IN PLACE DUE TO PREVIOUS TENANTS OPERATIONS AS  
A NIGHTCLUB

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) \_\_\_\_\_

RESTAURANT WILL HAVE INTERIOR WAITING AREA FOR PATRONS

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: PUSTERBLUME INTERNATIONAL PRESCHOOL

Address: 244 W 14TH STREET, NEW YORK, NY 10014 \* Distance: \_\_\_\_\_

**\* LOCATED UPSTAIRS FROM ESTABLISHMENT. AS IT IS IN A MULTI-USE  
BUILDING, IT DOES NOT TRIGGER THE 200 FOOT LAW.**

Name of School / Church: N/A

Address: N/A Distance: N/A

Name of School / Church: N/A

Address: N/A Distance: N/A

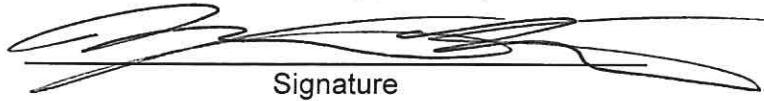
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: KEVIN HOOSHANGI Phone: \_\_\_\_\_

Address: 244 W 14TH ST, NEW YORK, NY 10014

Email: [REDACTED]

Application submitted on  
behalf of the applicant by:



Signature

Print or Type Name MATTHEW COLTON

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

**Susan Kent, Chair**  
**Valerie De La Rosa, First Vice Chair**  
**Eugene Yoo, Second Vice Chair**



**Antony Wong, Treasurer**  
**Amy Brenna, Secretary**  
**Brian Pape, Assistant Secretary**  
**Mark Diller, District Manager**

## COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE  
NEW YORK, NY 10012-1899

[www.manhattancb2.org](http://www.manhattancb2.org)

P: 212-979-2272 F: 212-254-5102 E: [info@manhattancb2.org](mailto:info@manhattancb2.org)

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

August 29, 2023

Director  
Licensing Issuance Division  
NY State Liquor Authority 163 W. 125th Street  
New York, New York 10027

Dear Sir/Madam:

At its Executive Committee meeting on August 22, 2023, Community Board #2, Manhattan (CB2, Man.) adopted the following resolution:

**22. AW Hospitality LLC, d/b/a TBD, 244 West 14<sup>th</sup> Street 10014 (OP-Restaurant)  
(renotification)**

- i. Whereas**, in March/2021 the Applicant appeared before Community Board 2, Manhattan's SLA Committees #1 & #2 to present an application to the NYS Liquor Authority for a new On-Premises Liquor License to operate a full service, high-end steakhouse restaurant in the ground floor and basement of a C6-2A-zoned, 2-story commercial building (c. 1920) on West 14<sup>th</sup> Street between 7<sup>th</sup> and 8<sup>th</sup> Avenues (Bock #618/Lot #10); and
- ii. Whereas**, at its March/2021 full board meeting, CB2, Manhattan unanimously approval of their application conditioned provided the statements presented by the Applicant were accurate and complete and that the conditions and stipulations agreed to by the Applicant remained incorporated into the "Method of Operation of the SLA On-Premises License ([CB2, Manhattan March/2021 SLA resolutions](#)); and
- iii. Whereas**, the Applicant was unable to move forward at the NYSLA at that time and on July 17/2023, CB2 Manhattan received renotification of their intention to move forward with the application no change in principals or method of operation; the application affirming this by re-signing stipulations and confirming the principals; and
- iv. Whereas**, the Applicant has executed and has had notarized a Stipulations Agreement with Community Board 2, Manhattan which will be incorporated into the "Method of Operation" of the On-Premises Liquor License, with those stipulations as follows:
  1. Premise will be advertised and operated as a high-end steakhouse on both floors of the premises, with the kitchen open and full menu items available until closing every night.
  2. The hours of operation will be from are 12:00 PM to 12:00 AM Sundays through Tuesdays and

12:00 PM to 2:00 AM Wednesdays through Saturdays. No patrons will remain after stated closing time.

3. Will not operate as a Lounge, Tavern or Sports Bar or allow any portion of premises to be operated in that manner.
4. Will not have televisions.
5. Will not operate a backyard garden or any outdoor area for commercial purposes.
6. Will not have a sidewalk café now or in the future.
7. Will play quiet ambient recorded background music only throughout entire licensed premise with the exception of private parties in the basement, at which time there may be occasional live music (acoustic only – no brass or percussion) and/or a DJ. No music will be audible in any adjacent residences anytime.
8. Will close all doors and windows at all times, allowing only for patron ingress and egress.
9. Will not install or have French doors, operable windows or open façades.
10. Will use an electronic reservation system capable of online messaging to interact with customers remotely, as needed, to prevent crowds from queuing/gathering/waiting to enter on sidewalk. No patron lines/ID checks on sidewalk. ID/Security checks to take place inside licensed premises.
11. Will not make changes to the existing façade except to change signage or awning.
12. Will comply with NYC Department of Buildings Regulations and keep current at all times required Permits and Certificates.
13. Will not have unlimited drink or unlimited food and drink specials. Will not have “boozy brunches.” No pitchers of beer.
14. There will be no “bottle service” or the sale of bottles of alcohol except for the sale of bottles of wine products.
15. Will appear before CB2, Manhattan prior to submitting any changes to any stipulation agreed to herein.
16. Will not have: dancing, promoted events, any event where cover fee is charged, scheduled performances, velvet ropes or metal barricades, security personnel or doorman.
17. Will not change any principals prior to submission of original application to SLA.
18. Will appear before CB2, Man. prior to submitting any changes to any stipulation agreed to herein.
19. Will appear before CB2, Man. for alteration to license prior to submitting plans for permanent sidewalk or roadbed seating.

**THEREFORE BE IT RESOLVED** that Community Board 2, Manhattan recommends denial of the application for a new On-Premises Restaurant Liquor License in the name of **AW Hospitality LLC, d/b/a TBD, 244 West 14<sup>th</sup> Street 10014** unless the statements presented by the Applicant are accurate and complete and that the conditions and stipulations agreed to by the Applicant remain incorporated into the “Method of Operation” of the NYSLA Liquor License.

**Vote:** Unanimous, 13 Executive Committee Board Members in favor.

# Menu

## Chilled Seafood

CLASSIC SHRIMP COCKTAIL | 18

OCEAN COCKTAIL | 45

1/2 lobster tail, two jumbo shrimp, jumbo lump crab, classic cocktail sauce, smoked paprika remoulade

## For The Table

GENERAL TSO'S BRUSSELS | 15  
bacon, sesame

CRISPY FRIED SHISITO PEPPERS | 15  
sweet soy, smoked chipotle mayo

MEAT & CHEESE PLATE | 28

gorgonzola, truffle parmesan, smoked gouda, prosciutto, bresola, soppressata, house pickled vegetables, sicilian almonds, fig jam, baguette crisps

## Soups & Salads

LOBSTER BISQUE | 14

brandy scented lobster cream, hint of truffle, tender lobster meat, herb crouton

SOUP OF THE DAY | 10

CAESAR SALAD | 13

chopped then placed back in a crisp lettuce bowl, shaved pecorino, classic dressing, parmesan cheese croutons

## Mains

FAROE ISLAND SALMON | 29

pan seared, lobster butter, lemon, lobster butter mashers, wok fried spinach

SAFFRON RISOTTO | 35

lobster claw, jumbo shrimp, scallops, lemon, basil, tomato

CHICKEN BRUSCHETTA | 22

grilled or crispy chicken, topped with a cool salad of tomatoes, arugula, fresh mozzarella, roasted peppers, red onion, basil balsamic syrup, roasted fingerlings

SEABASS | 39

broiled then lacquered with a miso soy shiitake butter, lemon grass jasmine rice

RUM GLAZED SHRIMP | 34

black strap molasses bbq black beans, ginger coconut rice, charred pineapple, fresno chiles, julienne scallions

GRAND BURGER | 19

10oz burger, NY cheddar, caramelized onions, thick bacon, signature house burger sauce, brioche bun

## Sides

GARLIC MASHED POTATOES | 10

GRILLED ASPARAGUS | 10

TRUFFLE PARMESAN FRIES | 15

## Appetizers

MINI WELLINGTONS(3) | 17

braised short rib, shiitake duxelle, gorgonzola fondue, port truffle demi

SEARED SCALLOPS | 18

apple parsnips puree, candied bacon crumble, pomegranate vinegar

WOOD GRILLED ARTICHOKES | 16

long stem, smoked paprika remoulade

CRISPY PORK BELLY BITES | 16

black strap molasses, charred, spicy pickled watermelon, mint chimichurri

TUNA "NACHOS" | 19

tataki style, flash seared raw, rough chopped sushi grade, avocado, charred pineapple, cucumber, haberno mayo, sweet soy corn tortillas

## The Steaks

PORTERHOUSE FOR TWO | 99

PORTERHOUSE FOR ONE | 59

BONE IN RIBEYE | 69

TOMAHAWK | 99

SKIRT STEAK | 39

sweet soy asian pear, pickled red onion, bacon brussels, mushrooms, potato hash, chimichurri

8oz FILET MIGNON | 38

au poivre, garlic herb mash, pan roasted vegetables

Add Half A Lobster Tail +10

AUSTRALIAN LAMB CHOPS | 39

pistachio crust, pomegranate gastrique, roasted broccoli, mint cous cous with yogurt

STUFFED PORK CHOP | 26

boneless stuffed with fontina, prosciutto, lightly breaded, herbs, mushrooms, madeira sauce, truffle fries

CHARRED BROCCOLI | 10

CREAMED SPINACH | 10

PARMESAN RISOTTO | 9

Please inform your server of any allergies. \*Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

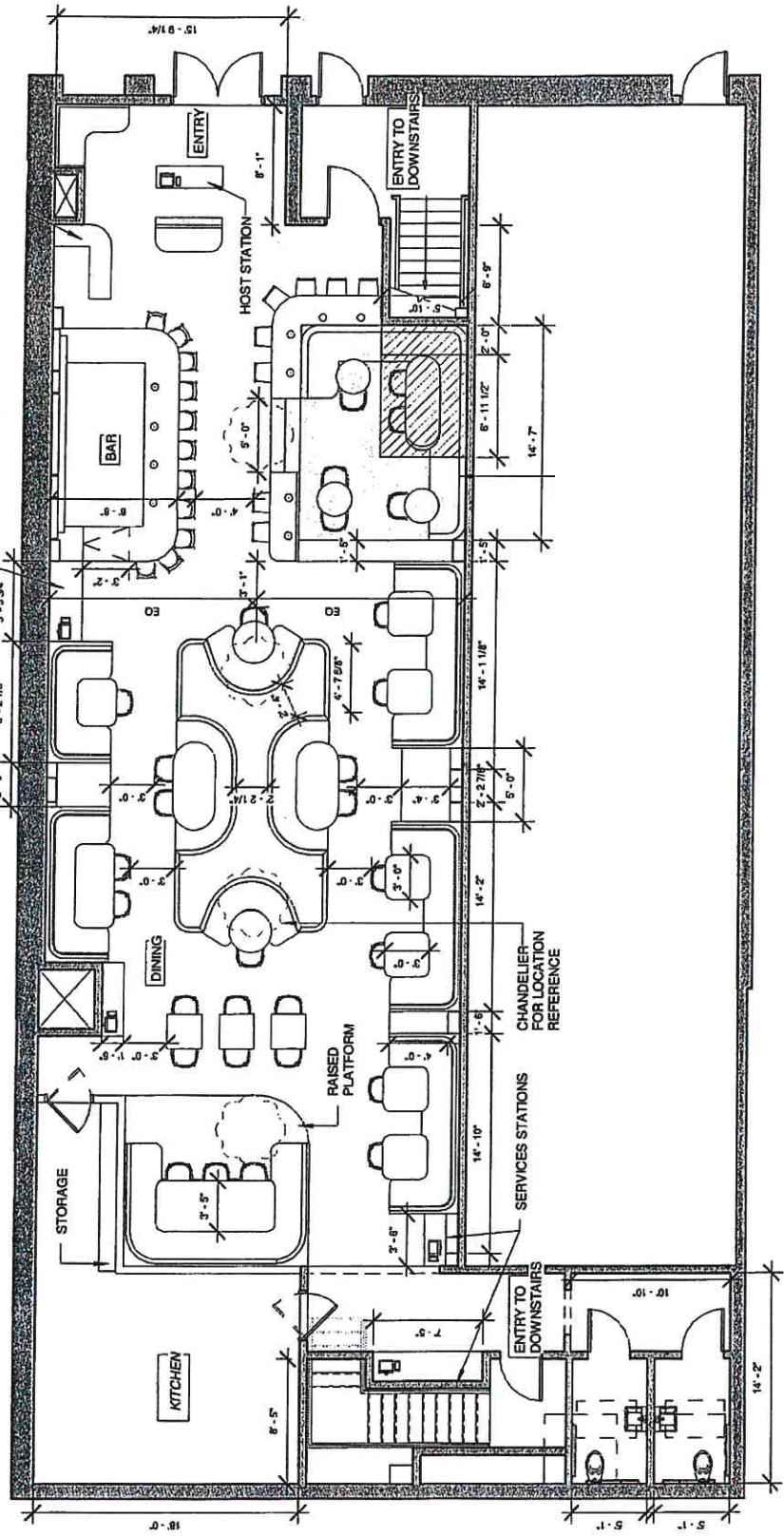
GROUND FLOOR

**AN HISTORICAL GROUND LEVEL PLAN**  
NEW YORK, N.Y.  
CONCEPT DESIGN PACKAGE

NEW YORK, NY  
CONCEPT DESIGN PACKAGE

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SERVICES STATION  
WITH SHELVING ABOVE



## NOTES

