

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s):
Mino Wine Bar LLC

Trade name (DBA):
Mino Brasserie

Premises address:
225 West 12th Street, New York, NY 10011

Cross Streets and other addresses used for building/premise:
Greenwich Ave & 7th Avenue

CONTACT INFORMATION:

Principal(s) Name(s):
Yohann Pecheux, Fabien Pichard, Gerald Barthlemy, Ulrich Lerissel

Office or Home Address: 225 West 12th Street

City, State, Zip: New York, NY 10011

Telephone #: [REDACTED]

Landlord Name / Contact:
225 W 12 LLC- 271 Madison Avenue, 22nd Floor, New York, NY 10016

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
Yohann Pecheux	For all principals:
Fabien Pichard	St Tropez Wine Bar- OP Liquor (Serial #1324076)- 203-304 W 4th St
Gerald Barthlemy	Mino Wine Bar (instant premises)- RW (Serial #1341709)
Ulrich Lerissel	Lume West Village LLC (PENDING)- 259 W 4th Street
	(App ID: NA-0340-24-129839)
	St Tropez Soho (PRIOR)- Serial #1313689- 194-196 Spring Street

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

The Applicant is operating a French restaurant offering a modern version of Parisian bistro classics. They are seeking to add full liquor to their offerings to allow for custom drinks intended to reflect the region and further compliment their menu.

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.)

Seeking to upgrade from a Restaurant Wine License to a Restaurant On-Premises Liquor License so that they
can expand their offerings and offer patrons custom drinks to further compliment their menu.

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

Mino Wine Bar LLC d/b/a Mino Brasserie- Serial #1341709- Expiration 09/30/2024

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:

Mirtos Restaurant Inc d/b/a Village Den Restaurant (Serial #1282600)- Approximately 2015-2018
Twelfth Street Corp (Serial #1282602)- Additional information unknown

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: 1930

Describe neighboring buildings:
Mixed Use- Multi-Unit

Zoning Designation: C1-6

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 617 / 21

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 *Ground floor and basement

(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? 64

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

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: _____

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? Approximately 3000 total square feet

If more than one floor, please specify square footage by floors: Ground floor- Approx 1800 square feet;
Basement- Approx 1200 square feet

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? Stairs (Basement is for employees only)

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:

OVERALL SEATING INFORMATION:

Total number of tables? 27 Total table seats? 52

Total number of bars? 1 Total bar seats? 12

Total number of "other" seats? please explain:

Total OVERALL number of seats in Premises: 64

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 12

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

Any food counters? no yes, describe:

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes:

Seeking an upgrade of existing restaurant wine license

* 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:
11am to 11:30pm CLOSED 4:30pm to 12am 4:30pm to 12am 11:30am to 12am 11:30am to 1am 11:30am to 1am

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?) _____

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? _____

Please describe your sound system and sound proofing: Simple speakers with volume control

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) _____

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: _____

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: Yohann Pecheux Phone: [REDACTED]

Address: 225W 12th St, New York, NY 10011

Email: [REDACTED]

Application submitted on
behalf of the applicant by:

Fabien Pichard

Signature

Print or Type Name Fabien Pichard

Title Owner

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.

[Signature]

[Signature]

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

MINO

BRASSERIE

Brunch - Weekend from 11:30am to 4:00pm

Dinner - Daily from 4:30pm to 11:00pm

A GRIGNOTER (APPETIZERS)

- OEUF MIMOSA | 14   
Deviled eggs, arugula vinaigrette, Espelette pepper
- BURRATA DES POUILLES | 24  
Traditional burrata, pear, roasted pine nuts, cherry glaze
- BETTERAVES ROTIES & ENDIVES | 18   
Roasted beets, Belgian endives salad, orange vinaigrette
- SOUPE A L'OIGNON | 14 
Onion soup gratinée, beef broth, grated aged Gruyere cheese
- TARTARE DE SAUMON* | 24 
Hand cut Atlantic salmon tartare, green apple, fresh herbs
- FEUILLETÉ AU BRIE | 21 
Thin puff pastry, brie cheese, shallots marmalade
- CREVETTES À L'AÏOLI | 23   
Grilled shrimps, aioli sauce, mixed salad
- ESGARCOTS GRATINÉS | 24
8 snails, parsley & garlic butter, sundried tomatoes, breadcrumbs
- TERRINE DE FOIE GRAS | 31 
Hudson Valley foie gras* terrine, apple & pear chutney

LES PLATS (MAINS)

- MOULES DU PRINCE EDOUARD | 25 
PEI mussels, home made French fries, mayonnaise
- FILET DE BŒUF ROSSINI | 58
Grass-fed beef filet, foie gras, French fries, toast, black truffle
- SALADE DE CHÈVRE AU MIEL & FIGUES | 23   
Frisée, mesclun, goat cheese, figs, roasted almonds, honey vinaigrette
- SALADE MIXTE | 17 (Add Chicken | 14 or Shrimps | 12)   
Salad mix, roasted tomatoes, spring vegetables, balsamic vinaigrette
- GNOCCHI AUX TRUFFES | 30 
Home-made gnocchi pasta, truffle sauce, arugula, grated parmesan
- SUPRÊME DE POULET AUX CHAMPIGNONS | 32
Roasted farm chicken breast, mushroom mix, home made purée
- STEAK AU POIVRE | 38
Hanger steak 8oz, French fries, salad, peppercorn sauce
- PAVÉ DE SAUMON | 32 
Grilled salmon, baby potatoes, butternut cream
- COQUILLES ST JACQUES | 36   
Wild scallops, home made truffle purée, rosemary, red wine reduction
- MINO BURGER | 26
6 oz grass-fed beef, bun, lettuce, tomatoes, peppercorn mayonnaise, home made French fries
- MAGRET DE CANARD A L'ORANGE | 36 
Duck breast, orange and wine glaze, parsnip purée
- TARTARE DE BŒUF AU COUTEAU* | 28 
Hand cut beef filet AAA tartare, mesclun salad, French fries
- BŒUF BOURGUIGNON | 32
Braised Black Angus beef stew in a red wine sauce, steamed vegetables

Raw Bar

EACH | 3.5
6 OYSTERS | 19
12 OYSTERS | 38

Served with Mignonette sauce

PLATS DU JOUR (DAILY SPECIALS)

- TUESDAY | HACHIS PARMENTIER | 28
WEDNESDAY | BUCATINI AU BOEUF | 29
THURSDAY | JARRET D'AGNEAU, COUSCOUS | 36
FRIDAY | FISH OF THE DAY | MP
SATURDAY | MEAT OF THE DAY | MP

FROMAGES & CHARCUTERIE

EACH | 9

COMTÉ, France, cow • CAMEMBERT, France, cow •
ST-NECTAIRE, France, cow • BLEU D'Auvergne, France, cow

SELECTION OF 2 | 17  SELECTION OF 3 | 24

JAMBON SERRANO, Spain • ROSETTE DE LYON, France
CHORIZO, Spain • PÂTÉ DE CAMPAGNE, France

(Ask your waiter for allergies)

A CÔTÉ (SIDES)

HOME MADE PURÉE | 8 HARICOTS VERTS | 9
FRENCH FRIES | 8 RATATOUILLE | 10



Desserts

TARTE TATIN GLACE VANILLE | 12
PROFITEROLES, SAUCE CHOCOLAT | 14
MOUSSE AU CHOCOLAT | 9
CRÈME BRULÉE A LA VANILLE | 10
TIRAMISU | 12
TARTE AU CITRON MERINGUÉE | 10

EXTRA SAUCE

Aïoli | Bordelaise | Peppercorn | 4

 Vegetarian  Gluten Free

 Contains Nuts  Dairy Free

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

By Chef Gerald Barthelemy

MINO

BRASSERIE

Brunch - Weekend from 11:30am to 4:00pm

Dinner - Daily from 4:30pm to 11:00pm

LES ROUGES (RED WINES)

BORDEAUX (France)

Paulliac Château Laffite Laujac 2016	99
St Julien Château de Leoville Poyferre 2016	145
Pomerol Les Grands Sillons Cuvée Amodis 2016	24 94
Paulliac Lynch Moussa 2001	290
Margaux Kid D'Arsac 2018	22 89
St Emilion Château Billerond 2018	17 66
No. 3 d'Angelus St Emilion Grand Cru 2018	120
Château Figeac St Emilion 1 ^{er} Grand Cru Classé 2010	399

BOURGOGNE (France)

Brouilly Les Frères Perroud 2021	16 62
Gevrey-Chambertin Joseph Drouhin 2019	130
Pinot Noir St Tropez Wine Bar 2020	14 54
Pommard 1 ^{er} Cru "Les Fermiers" 2019	260
Hautes Cotes de Nuits Maufoux 2020	24 94
Domaine de la Bressande Mercurey Rouge 2019	105

RHÔNE (France)

Vacqueyras Domaine Le Colombier 2019	17 66
Gigondas Cuvée Président 2017	70
Châteauneuf du Pape Famille Lançon 2019	115
Crozes Hermitages La Martinière 2018	105

PROVENCE (France)

Côtes de Provence Barbanau 2019	14 54
St André de Figuière Cuvée François 2019	58
Bandol Domaine de la Frégate 2019	68
Château Léoube Rouge 2017	82

LOIRE (France)

Sancerre Rouge 2016	62
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BEAUJOLAIS (France)

Beaujolais Village 2021	54
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REST OF THE WORLD (ITALY/USA)

Napa Valley Dominus 2011	340
Oregon Cloudline Cellars Pinot Noir 2019	16 62
Napa Valley Inglenook Cabernet Sauvignon 2018	240
Brunello Di Montalcino Conti Barbolani 2016	168
Camilla Montorì Montepulciano 2019	14 54
Pio Cesare Barbaresco DOCG 2018	140
Pio Cesare Barolo DOCG 2017	130

COCKTAILS & BIÈRES (BEERS)

Aperol Spritz	14
Lillet Blanc Spritz	14
Kir Royal	14
Mimosa	14
Bellini	14
Stella Artois Cider	8
Menabrea Ambrata	8
Kronenbourg 1664	8

SOFTS

Acquapenna	7	Club Soda	3.5
Saratoga	8	Ginger Ale	3.5
Coke	3.5	Cranberry Juice	3
Diet Coke	3.5	Fresh Orange Juice	3

LES BLANCS (WHITE WINES)

BORDEAUX (France)

Le Petit Cheval Blanc 2019	290
Bordeaux Sauvignon Blanc St Tropez Wine Bar 2020	14 54

BOURGOGNE (France)

Chablis Domaine de la Vierge 2022	18 70
Chablis 1 ^{er} Cru Vau de Vey 2021	96
Pouilly-Fuissé Château du Chatelard 2020	85
Chardonnay St Tropez Wine Bar 2020	14 54

LOIRE / ALSACE (France)

Pinot Gris Hunawhr Alsace 2020	16 62
Pouilly-Fumé Domaine Marcel Langoux 2021	78
Sancerre Domaine Lines Lauverjat 2022	17 66

PROVENCE (France)

Les Valentines Blanc AOC 2021	68
Barbanau Cassis AOC 2022	62
Domaines Ott Clos Mireille 2020	125

RHÔNE (France)

Viognier le Colombier 2021	54
Châteauneuf du Pape Senechaux 2019	115

REST OF THE WORLD (ITALY/USA)

Villa Gazzo Gavi di Gavi 2021	62
Pio Cesare Chardonnay L'Altro DOC 2021	70
Livio Fellugo Sauvignon Blanc 2018	115
Chardonnay Sand Point 2020	54

LES ROSÉS (ROSÉ WINES)

Figuière Signature Cuvée Magali 2021	16 62
Barbanau La Girafe AOP 2021	74
Domaines Ott Clos Mireille 2022	92
Magnum Les Valentines (1.5L)	105
Château des Marres St Tropez 2021 (3L)	199

CHAMPAGNES (SPARKLING WINES)

Dom Pérignon Blanc 2012	295
Drappier Carte D'or Magnum NV	195
Jacques Pélvas Brut Rosé NV	14 54
Moët & Chandon Impérial NV	90
St Tropez Wine Bar Blanc de Blanc NV	15 54
Louis Roederer Collection 243	175
Veuve Clicquot Yellow Label NV	26 100

CAFÉS & THÉS (COFFEE & TEA)

Americano	4.5	Espresso	3.5
Cappuccino	5.5	Hot Tea	3
Double Espresso	5.5	Latte	4
Decaf	3.5	Macchiato	3.5



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[BOOK A TABLE](#)

Yohann Pecheux
Owner

Gerald Barthelemy
Executive Chef

FRANCE IS GETTING A LITTLE CLOSER TO YOU

Established in 2022, Mino Brasserie is your new destination in the vibrant community of the West Village. Located in a spacious corner between Greenwich Avenue & West 12th Street, the 65-seat French restaurant offers a modern version of the ever-satisfying Parisian bistro classics, from the onion soup to a mouthwatering grass-fed beef filet Rossini, with most entrees priced \$30 and under. The bar serves an extensive list of carefully curated wines and craft beers from all around the world.

Designed to transport you to a relaxing and polished atmosphere on the other side of the Atlantic, the high ceiling space is filled with plenty of natural light while the smooth zinc countertop, oak wood floors, tan banquettes and massive Antique mirrors evoke the trademarks of the French capital institutions called brasseries.

Mino is derived from the word "Minot" which translates into kid in French slang, and it is fully dedicated to our children. The concept celebrates the moments of happiness spent as a kid and aims at being a testimony of peaceful memories from our childhood.

Bon Appetit and see you soon!

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[Accept](#) [Decline](#)



CONTACT

225 West 12th Street
New York, NY 10011

contact@minobrasserie.com
[845-524-9006](tel:845-524-9006)

MINO BRASSERIE



[Book Now](#)

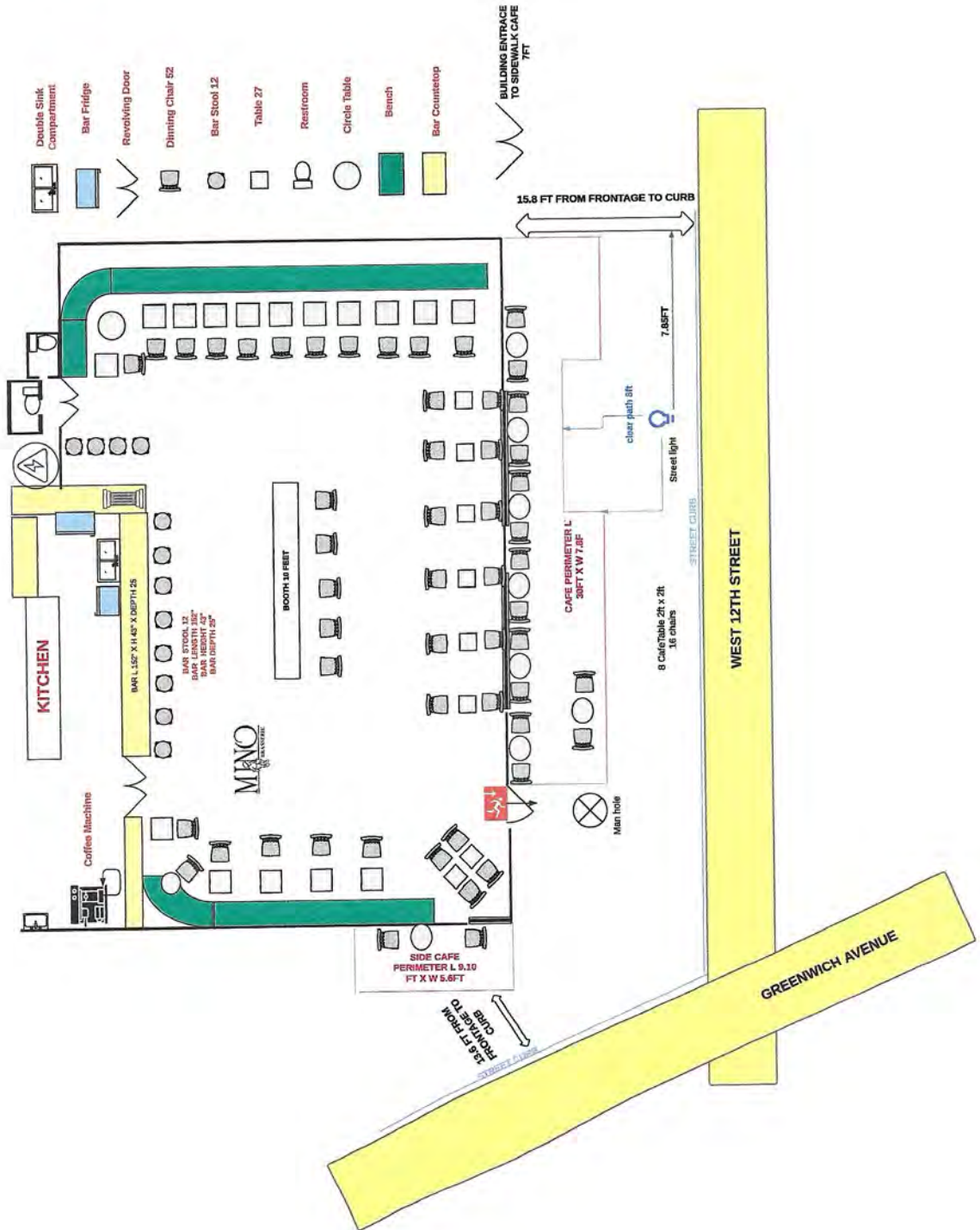
HOURS

Monday - Closed
Tuesday to Friday - 4:30pm -
11:00pm
Saturday - 11:30am -
12:00am
Sunday - 11:30am - 11:00pm

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- 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)

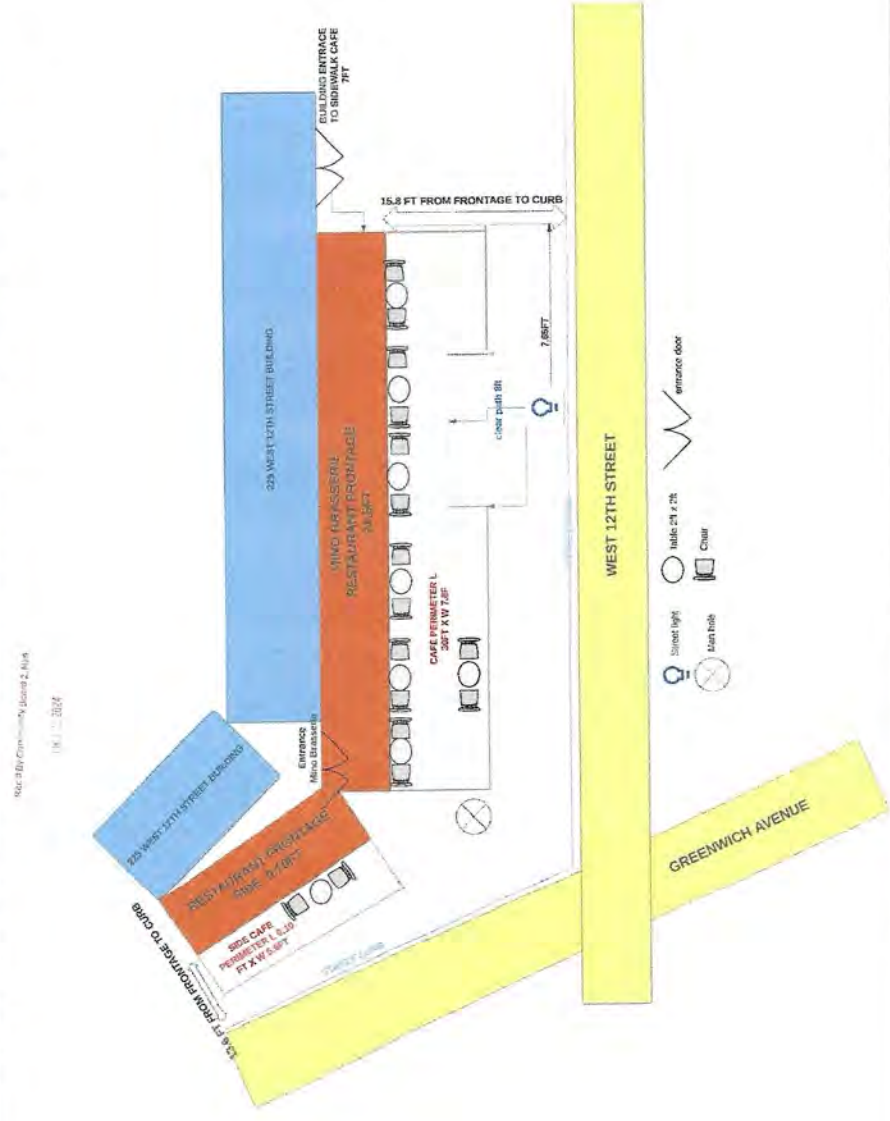
Setup Area Identification :

- ☐ 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: Yohann Pecheux
 Restaurant Name: Mino Brasserie
 FSEP Number: 50118988

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



Length of sidewalk cafe: _____ feet Width of sidewalk cafe: _____ feet

- 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**

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 8 _____ 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: utility vent poles, vent grates, subway grates _____ inches ☐ S31- Manholes _____ inches

☐ 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.