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COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899

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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: _____

APPLICANT INFORMATION:

Name of applicant(s): Max NY Union Square LLC

Trade name (DBA): Max Brenner New York

Premises address: 841 Broadway, 13th Street 14th STS, New York, NY 10003

Cross Streets and other addresses used for building/premise: EAST 13 STREET, EAST 14 STREET

CONTACT INFORMATION:

Principal(s) Name(s):

Veena Thakkar

Office or Home Address: _____

City, State, Zip: _____

Telephone #: _____

Landlord Name / Contact: 841-853 Fee Owner, L.L.C.

Landlord's Telephone and Fax: 212-279-7600

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

Veena Thakkar

N/A

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

Max Brenner Restaurant concept allows people to engage with chocolate in a way they have always imagined. With our unique desserts, chocolate beverage and our iconic design aesthetic, Max Brenner has become the ultimate experience for chocolate lovers around the world.

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.)

Restaurant

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

Max Brenner Chocolate Factory - Same Use

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: MAX BRENNER

UNION SQUARE LLC License #1178781 Exp Date: 10/31/2026

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:

Max Brenner

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: 8 Year Built : 1913/2004(Renovated)

Describe neighboring buildings: Office Buildings

Zoning Designation: C6-1, C-64

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 565 / 15

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? 150

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? 150

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

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? 6,611 Sq. Ft.

If more than one floor, please specify square footage by floors: Main Floor - 3,861 Sq. Ft. Mezzanine 680 Sq. Ft.
Basement 2,070 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? Stairs

How many entrances are there? 2 How many exits? 2 How many bathrooms? 3

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

OVERALL SEATING INFORMATION:

Total number of tables? 56 Total table seats? 118

Total number of bars? 1 Total bar seats? 13

Total number of "other" seats? 4 please explain : Waiting Area

Total OVERALL number of seats in Premises : 135

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 13

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: _____

* 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:

10 am to 11 pm 10 am to 11pm 10 am to 11 pm 10 am to 11 pm 10 am to ~~11~~ pm 10 am to 1 am 10 am to 1 am

Will the business employ a manager? ___ no yes, name / experience if known : Wilfredo Martinez
Manager since January 2019 in Max Brenner - previous owner

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: _____

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: _____ Phone: _____

Address: _____

Email : _____

Application submitted on
behalf of the applicant by:


Signature

Print or Type Name Mitchell Sejal

Title Attorney

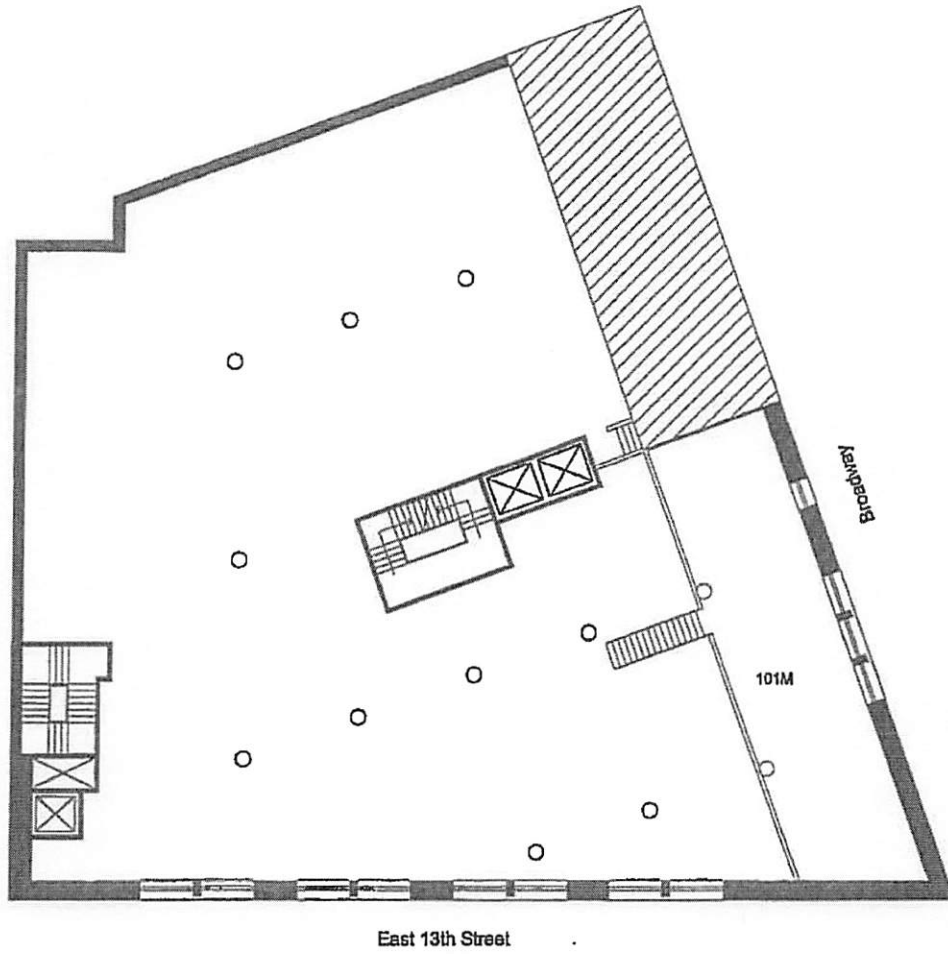
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



Community Board 2,
Manhattan SLA Licensing
Committee Donna Raftery, Chair

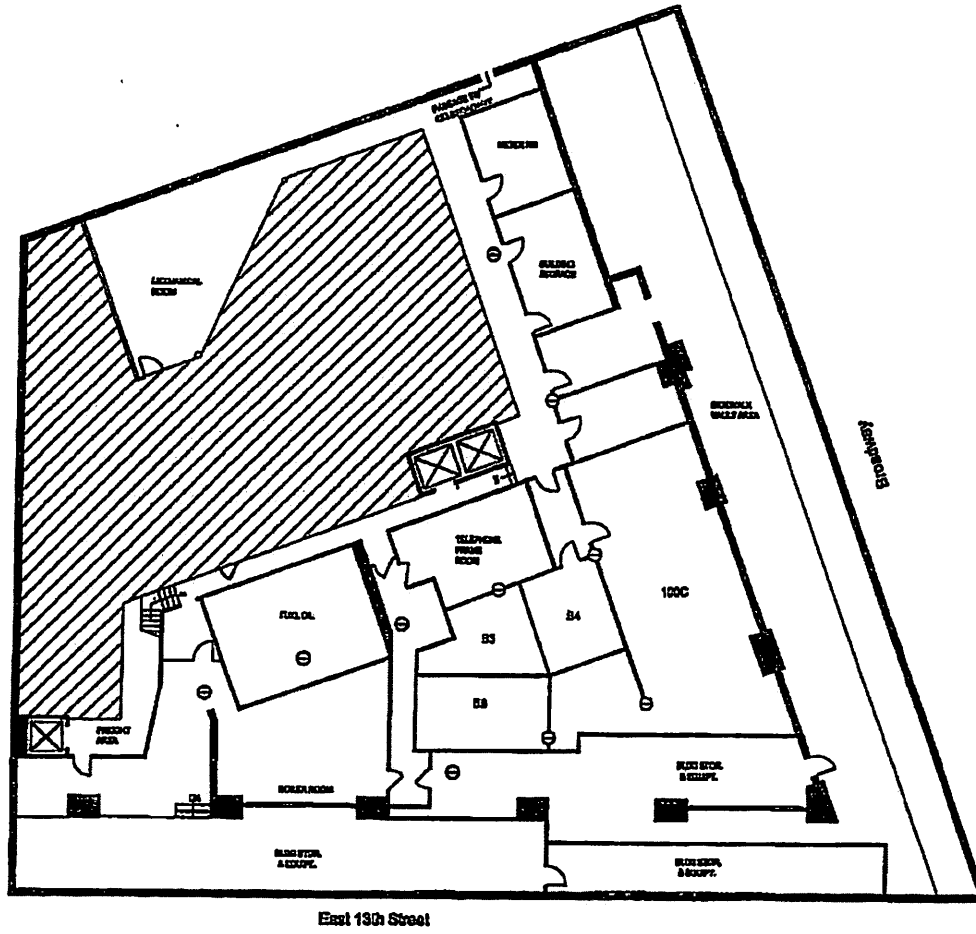
O-13: 841 Broadway - Mezzanine Level

EXHIBIT A



O-13: 841 Broadway - Basement Level

EXHIBIT A



MAX BRENNER DESSERT MENU

The Ultimate Sharing Experience

SHARING FONDUE 39

A perfect collection of our signature desserts chocolate cheesecake crepe, after party waffle, milk and white chocolate barks, melting chocolate heart cake, strawberries, banana, and marshmallows.
Served with your choice of one chocolate (milk, dark, white)

CRYSTAL CHURROS FONDUE Add fruit bowl \$5 18
house-made churros served with toffee sauce, muddled raspberry sauce and your choice of milk, dark or white chocolate fondue for dipping

CLASSIC EUROPEAN FONDUE 34

Experience Max Brenner's signature chocolate fondue tower with your choice of two melted chocolates: milk, dark, or white, paired with a toffee sauce. Served alongside bananas, strawberries, chocolate chunk cookies, bite-sized waffles, and mini banana muffins. Includes a grill to roast your own marshmallows to perfection

Sweet Waffles

Our waffles are homemade to perfection. Served with milk chocolate ganache and choco pops

BANANA SPLIT WAFFLE* 22
caramelized bananas, sugar krispies, toffee sauce and topped with vanilla ice cream

MILKY HAZELNUT WAFFLE* 22
waffles infused with hazelnut & milk cream, fudge crumble, whipped cream, milk chocolate ice cream. Served with milk chocolate ganache

CHOCOLATE CHUNKS WAFFLE* 22
chocolate hazelnut spread, milk chocolate and white chocolate chunks, milk chocolate drizzle, mixed berries and vanilla ice cream on the side

CREATE YOUR OWN WAFFLE CELEBRATION 28
Party of 3 Belgian waffles of your choice, served with crunchy wafer balls and a side of hot chocolate
(Not include the French Toast Waffle)

HAZELNUT WAFFLE* 22
waffles infused with hazelnut cream, served with dulce de leche ice cream, toffee sauce and milk chocolate. Topped with toffee popcorn

STRAWBERRIES & CREAM WAFFLE* 22
strawberries, white chocolate chunks, whipped cream, sugar krispies, toffee, strawberry sauce and vanilla ice cream on the side

MAX FRENCH TOAST WAFFLE* 22
waffles infused with cookie butter and topped with fresh vanilla cream. Served with vanilla ice cream

MUNCHIES WAFFLE* 22
your choice of two ice cream (salted caramel, chocolate, vanilla), milk chocolate drizzle and whipped cream

***WAFFLE FOR ONE** 12
single waffle of any variation

Crêpe Brûlée

Our crepes are handcrafted to perfection

STRAWBERRY CHEESECAKE CRÊPE 19
mascarpone cream, strawberry sauce, crumble, fresh strawberries, white chocolate chunks, vanilla ice cream

HAZELNUT FUDGE CRÊPE* 19
hazelnut & milk cream, fudge melting chocolate, milk & white chocolate chunks, vanilla ice cream.
Served with milk chocolate ganache

PISTACHIO CHEESECAKE CRÊPE 19
Max pistachio spread, mascarpone cream, crumbles, roasted pistachios, white chocolate chunks, vanilla ice cream. Served with milk chocolate ganache

OREO® CRÊPE* 19
Oreo® cookies, Max hazelnut spread, Milk & White chocolate chunks, vanilla ice cream. Served with milk chocolate ganache

BANANA HAZELNUT CRÊPE* 19
chocolate hazelnut spread, sliced bananas, chopped hazelnuts & chocolate chunks. Served with milk chocolate ganache, choco pops and salted caramel ice cream

STRAWBERRY HAZELNUT CRÊPE* 19
chocolate hazelnut spread, sliced strawberries and powdered sugar. Served with milk chocolate ganache and vanilla ice cream

Sweet Icons

HOUSE-MADE BISCOTTI CHEESECAKE 18
featuring a perfectly baked graham cracker crust and the rich, buttery flavor of Biscoff cookies

CHOCOLATE CHUNKS PIZZA* 11/20
melted milk and white chocolate chunks and a choice of two toppings. Crunchy hazelnut bits, bananas, peanut butter, or roasted marshmallow (half/whole)
Pizza the works with all toppings (half \$14 / whole \$23)

MELTING CHOCOLATE HEART CAKE & SHAKE * 19
oozing chocolate cake, served with an iced milk chocolate shot, strawberries, and vanilla ice cream

CHOCOLATE TIRAMISU 17
espresso soaked ladyfingers, mascarpone cream, red berries & layer of chocolate truffle

SPECTACULAR MELTING CHOCOLATE S'MORES SUNDÆ* 16
chocolate and vanilla ice cream, layered with milk chocolate, peanut butter sauce, fluffy marshmallow, topped with toasted marshmallow and chocolate covered graham crackers.
Served with white chocolate ganache and whipped cream

CHOCOLATE OBSESSION SUNDÆ 18
Milk chocolate ganache, fudge brownies, Bueno nocella cream milk chocolate ice cream, whipped cream & wafer balls

MAX FAMOUS CHOCOLATE MESS PARTY 19
warm chocolate mud cake in milk chocolate ganache, piles of whipped cream, vanilla ice cream, chocolate chunks and toffee sauce. Served with strawberries, bananas and choco pops

Giant Cookies

BAKED COOKIE DREAM 18
giant milk chocolate chunk cookie baked in a skillet, topped with vanilla ice cream and a chocolate crunch shell

BAKED OREO® COOKIE 18
giant Oreo® chocolate chip cookie baked in a skillet, topped with vanilla ice cream and a chocolate crunch shell

*Contains nuts | ♻️ Vegetarian (may contain eggs) ✖️ Gluten free
| Certain menu items including hamburgers and eggs are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All ingredients may not be listed in the menu. Before placing your order, please inform your server if a person in your party has a food allergy.

MAX BRENNER DRINK MENU

Signature Cocktails

OUR ICONIC CHOCOLATE MARTINI	18
crème de cocoa, vanilla vodka, milk & white chocolate & hazelnut dipped strawberry	
ESPRESSO MARTINI	17
a sumptuous mix of vodka, kahlua, and espresso	
PUMPKIN ESPRESSO MARTINI	17
A luxurious blend of vodka, Kahlua, pumpkin spice, and rich espresso for a bold, seasonal twist on the classic	
WHITE CHOCOLATE RUSSIAN	17
vodka, kahlua, marshmallows, white chocolate	
CHOCOLATE ESPRESSO OLD FASHIONED	17
giant ice cube, Bourbon, brown sugar syrup, espresso, chocolate bitters	
CHOCOLATE OLD FASHIONED	17
bourbon, chocolate bitters, dark chocolate orange, cherry	
CREME BRÛLÉE MARTINI	17
vanilla vodka, creme de cacao, Irish cream, and delicious white chocolate	

Special Cocktails

STRAWBERRY & CUCUMBER MARGARITA	17
Tequila, triple sec, fresh muddled cucumber & strawberries, lime juice, agave syrup & a half-salted rim	
BESAME (KISS ME) MOJITO	17
tequila, fresh lime, fresh raspberries, agave, peach juice, and a splash of raspberry liqueur	
WHITE GUMMY BEAR MARTINI	17
chambord, vodka, peach schnapps, sweet & sour mix, lemon lime soda, and gummy bears	
BOOZY PEACH LEMONADE	17
vodka, fresh lemon juice, peach nectar	
MOJITO	17
rum, fresh lime, mint, soda, peach, passion fruit or mango	
MARGARITA	17
tequila, triple sec, fresh lime juice, peach, passion fruit, or mango	
LAVENDER MARGARITA	18
tequila, lime, crème de violette, lavender	
MIMOSA	17
try classic, strawberry, or raspberry	

Wines

RED	
CABERNET SAUVIGNON storypoint, ca	13/45
PINOT NOIR carmel road, monterey	13/45
MALBEC alta vista classic, argentina	13/45
ROSE fabre en provence, france	11/38
WHITE	
PROSECCO caposaldo, italy	11/40
RIESLING chateau ste. michelle, wa	11/38
PINOT GRIGIO benevolio, italy	11/38
CHARDONNAY cambria, santa barbara	12/40
SAUVIGNON BLANC matua, new zealand	11/38

Beer

HEINEKEN	8
BROOKLYN LAGER	8
CONEY ISLAND MERMAID PILSNER	8
SIXPOINT BENGALI IPA	9
CAPTAIN LAWRENCE FRESHCHESTER PALE ALE	9
BLUE MOON	8
CORONA	8
BUD LIGHT	8
STELLA	8

Hot Chocolate

MAX FAMOUS ITALIAN THICK HOT CHOCOLATE	7.5
melted chocolate blocks mixed with fresh vanilla cream	
THE ORIGINAL CHOCOLATE our classic hot chocolate	7
CHOCO-POPS	7.5
our classic hot chocolate topped with floating crunchy chocolate wafer balls	
MARSHMALLOW	7.5
hot chocolate topped with melting marshmallows	
SALTED CARAMEL	7
hot chocolate mixed with caramel, topped with whipped cream and toffee	
MOCHA	7
cappuccino mixed with chocolate cream	
MEXICAN SPICY HOT CHOCOLATE	7
hot chocolate with red chili, cinnamon, nutmeg and ancho chili	
PEANUT BUTTER*	7
hot chocolate and a creamy peanut butter infusion	
HAZELNUT*	7
hot chocolate with dark chocolate syrup and creamy hazelnut	
OREO*	7.5
Oreo® cookies mixed with milk chocolate ganache, vanilla cream and topped with Oreo® crumbs	

Milkshakes & Choctails

80'S MILKSHAKE	9
milk chocolate ganache & vanilla sauce, topped with vanilla ice cream and a crunchy chocolate shell	
FROZEN ITALIAN THICK HOT CHOCOLATE	9
our famous Italian thick hot chocolate in an ice-cold version	
CHOCOLATE HAZELNUT*	9
vanilla ice cream, milk chocolate ganache, chocolate hazelnut spread and milk, topped with whipped cream, cocoa powder and hazelnut bits	
SALTED CARAMEL	9
vanilla ice cream, milk chocolate ganache, caramel, sea salt, milk and whipped cream	
COOKIESHAKE	9
white chocolate ganache blended with Oreo® cookies	
CHOCOLATE ESPRESSO SHAKE	9
milk chocolate ganache, vanilla ice cream, espresso, topped with whipped cream and cocoa powder	
PISTACHIO MILKSHAKE	9
Max pistachio spread, vanilla ice cream and roasted pistachios	
PURE CHOCOLATE GRANITA	9
chocolate ganache blended with ice in your choice of milk, dark or white chocolate	

Coffee & Tea

WHITE CHOCOLATE CHAI	6
WHITE CHOCOLATE GREEN TEA	6
TEA INFUSION	6
ESPRESSO	Single 4 Double 5.5
MACCHIATO	Single 4 Double 5.5
CAPPUCCINO	5.5
LATTE	6
AMERICANO	5
AFFOGATO	8
BREWED COFFEE	3
ICED COFFEE	5.5

Cold Drinks

ORIGINAL FRAPPE	7.5
HAZELNUT*/SALTED CARAMEL FRAPPE	8.5
FROZEN LEMONADE	5
Try it with mango/passion fruit/peach for an additional \$1	
YELLOW GRANITA	6
FRUIT SMOOTHIE	8
SHAKEN CHOCOLATE MILK	7
SAN PELLEGRINO 1L	5.5
ACQUA PANNA 1L	5.5
ORANGE/CRANBERRY/APPLE JUICE	4.5
SOFT DRINKS	3
MILK	3