

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s):
Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager

Trade name (DBA):
TBD

Premises address:
246 Spring Street, New York, NY 10013

Cross Streets and other addresses used for building/premise:
Varick Street & 6th Ave (Urban Plaza) & Dominick Street (rear of hotel)

CONTACT INFORMATION:

Principal(s) Name(s):
Todd Boehly, Jonathan Goldstein, Philippe Zrihen (Manager)

Office or Home Address: 246 Spring Street

City, State, Zip: New York, NY 10013

Telephone # [REDACTED] email [REDACTED]

Landlord Name / Contact:
Building is being purchased by the Applicant

Landlord's Telephone and Fax: _____

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Todd Boehly</u>	<u>See attached addendum</u>
<u>Jonathan Goldstein</u>	_____
<u>Philippe Zrihen</u>	_____

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

The applicant has executed a purchase sales agreement with the owners of the Dominick Hotel to purchase the building and assets. The Dominick is a luxury hotel with a seasonal outdoor pool on the 5th floor (marketed as the 7th floor), restaurants and bars, banquet and event space, a spa, etc. The applicant intends to operate with a nearly identical method of operation to the current owners/operators.

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.)

Transfer of existing ownership by 246 Spring Street (NY) LLC, 246 Spring Street (NY) Manager LLC & 246 Spring Street (NY) Dining LLC (License ID: 0343-22-128677 (Serial #'s -1228945, 1302683 & 1302684)). The applicant intends to operate pursuant to the executed stipulations with the current owners/ licensees.

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: _____

246 Spring Street (NY) LLC, 246 Spring Street (NY) Manager LLC & 246 Spring Street (NY) Dining LLC (License ID: 0343-22-128677 (Serial #'s -1228945, 1302683 & 1302684))- Expiration Date 2/28/2026

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:

The hotel operated as the Trump Soho until approximately November 2017 and prior to that time operated as Koi NY Downtown LLC under serial #1269114.

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? Approx. 391,124 square feet

If more than one floor, please specify square footage by floors: Each floor is approx 8,181- 8.327 square feet

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

5th Floor Terrace - Approximately 6187 square feet, Ground Floor Restaurant Outdoor Dining- Approx 472 square feet

If more than one floor, what is the access between floors? Elevators & Stairs

How many entrances are there? 3 How many exits? 3 How many bathrooms ? 11 public

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

OVERALL SEATING INFORMATION: *Please see Attached Addendum

Total number of tables? _____ Total table seats? _____

Total number of bars? _____ Total bar seats? _____

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

Total OVERALL number of seats in Premises : _____

BARs:

How many * stand-up bars / bar seats are being applied for on the premises? Bars 4 Seats *See Attached Addendum

How many service bars are being applied for on the premises? 1

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)

X Bar X Bar & Food X Restaurant ___ Club/ Cabaret X Hotel ___ Other: _____

Overall Seating Information

Ground Floor Restaurant

Indoor: 28 Total Tables, 81 Total Seats (73 Seats at Tables, 8 Bar Seats)

Outdoor: 9 Total Tables, 24 Total Seats at Tables

Total Ground Floor Restaurant Seating: 37 Total Tables, 105 Total Seats (97 Table Seats, 8 Bar Seats)

Hotel Lobby Bar

12 Total Tables, 48 Total Seats (38 Seats at Tables, 10 Bar Seats)

2nd Floor/Mezzanine Dining

Café Mezz Restaurant: 6 Total Tables, 26 Total Seats at Tables

Library Dining: 20 Total Tables, 52 Total Seats at Tables

5th Floor Restaurant/Terrace (Marketed as 7th Floor)

Indoor: 8 Total Tables, 25 Total Seats (22 Seats at Tables, 3 Bar Seats)

Outdoor: 9 Total Tables, 40 Total Seats (34 Seats at Tables, 6 Bar Seats)

Total 5th Floor Restaurant/Terrace Seating: 17 Total Tables, 65 Total Seats (56 Table Seats, 9 Bar Seats)

Bars

Stand Up Bars: 4 (27 Total Bar Seats in Premises)

- Ground Floor Restaurant: 8 Bar Seats
 - 22' (L) x 25" (W)
- Hotel Lobby Bar: 10 Bar Seats
 - 43" (H) x 45 ½" (W) x 16 1/2' (L)
- 5th Floor Restaurant/Terrace (INDOOR): 3 Bar Seats
 - 12'9" (L) x 2' (W)
- 5th Floor Restaurant/Terrace (OUTDOOR): 6 Bar Seats
 - 13' (L) x 15" (W)
-

Service Bars: 1

- Café Mezz- Service Bar Only (No Seats)
 - 83.5" (L) x 19" (W)

What are the Hours of Operation? *See Attached Addendum

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

___ to ___ ___ to ___ ___ to ___ ___ to ___ ___ to ___ ___ to ___

Will the business employ a manager? ___ no ☒ yes, name / experience if known Delano US OpCo, LLC
(Ennismore)

Will there be security personnel? ___ no ☒ yes (if yes, what nights and how many?) 2-3 each shift
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) *Please see Attached Addendum

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) _____

Designated hotel employees/doorman who will address any vehicular traffic or crowd control as needed

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: Ben Turshen Meditation NYC's Top Rated Meditation Center (Not an actual church)

Address: 318 West 14th Street, New York, NY 10014

Distance: 200 feet according to
SLA Proximity Report,
1.1 miles according to
Google Maps

Hours of Operation

1. Hotel Lobby Bar (Lounge)

- a. Sunday: 12pm-1am
- b. Monday-Tuesday: 10am-2am
- c. Wednesday-Saturday: 10am-3:30am
- d. Music: on occasion DJ's promoted events, cover charges, private events

2. Restaurant, Library and Hotel Lobby

- a. Sunday: 12pm-1am
- b. Monday-Saturday: 9am-2am
- c. Music: No DJ's, background music only, no live music

3. Hotel Rooms

- a. All Days: 24 hours/7 days (except as prohibit by law)

4. Terrace/Pool Bar (Interior)- 5th Floor (Marketed as 7th Floor in Hotel)

- a. Sunday: 12pm-1am
- b. Monday-Tuesday: 10am-2:30am
- c. Wednesday-Saturday: 10am-2:30am
- d. Music: Quiet, background music, no outside promoters, no scheduled events, no DJ's, no live music, no cover fees

5. Terrace/Pool Bar (Exterior)

- a. Sunday: 12pm-1am
- b. Monday-Saturday: 10am-2:30 a.m.
- c. Music: Quiet, background music only at all times

6. Conference Facilities and SoHi (43rd Floor, Marketed as 46th Floor)

- a. All Days: As rented until 3am

7. Spa

- a. Sunday: 12pm-8pm
- b. Monday-Saturday: 7am-8pm

Name of School / Church: Trinity Church (Not an actual church- actually Trinity Church Real Estate)

Address: 75 Varick Street, New York, NY 10013

Distance: 291 feet according to
SLA Proximity Report, .2
miles according to
Google Maps

Name of School / Church: _____

Address: _____ Distance: _____

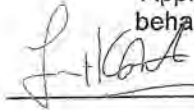
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: _____ Phone: _____

Address: _____

Email : _____

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name JONATHAN GOLDSTEIN

Title Director/LLC Member

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.

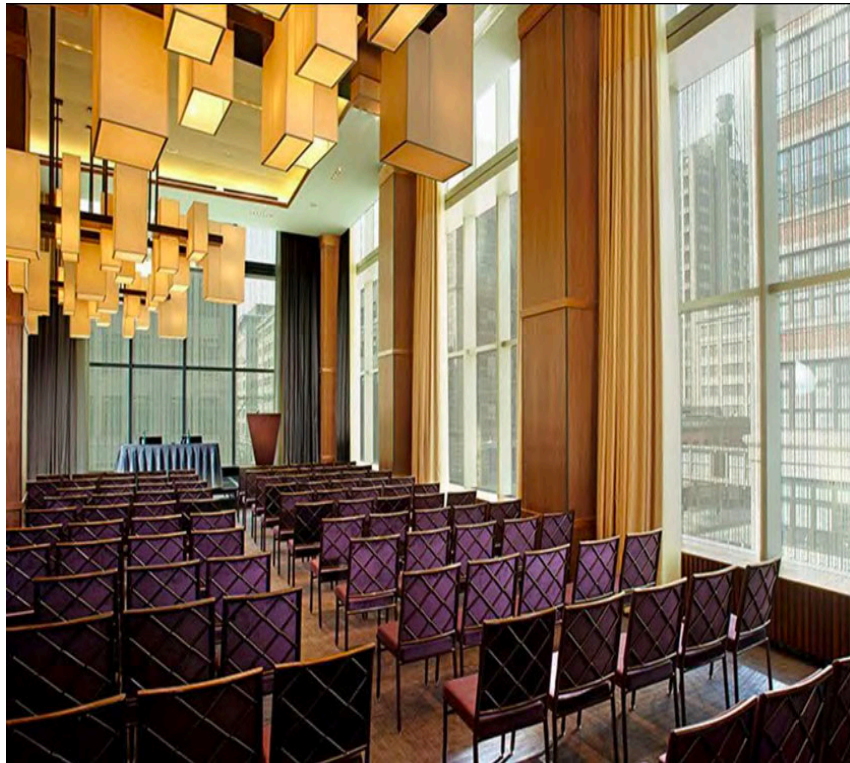


Community Board 2,
Manhattan SLA Licensing
Committee Donna Raftery, Chair

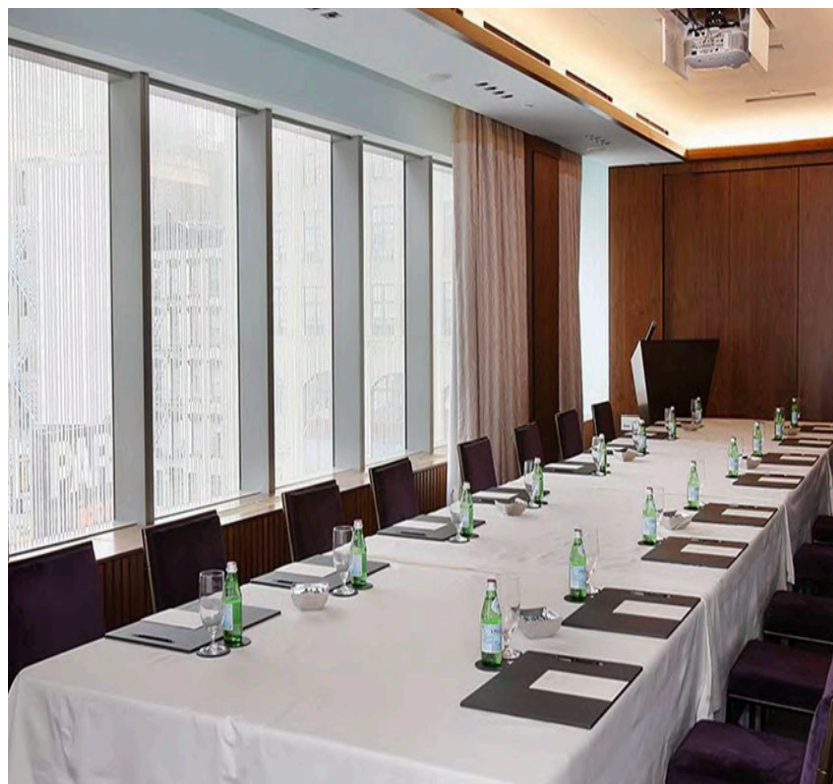
Exterior



Ballroom (3rd Floor)



Meeting Room (3rd Floor)



Boardroom (3rd Floor)



Lounge Spaces



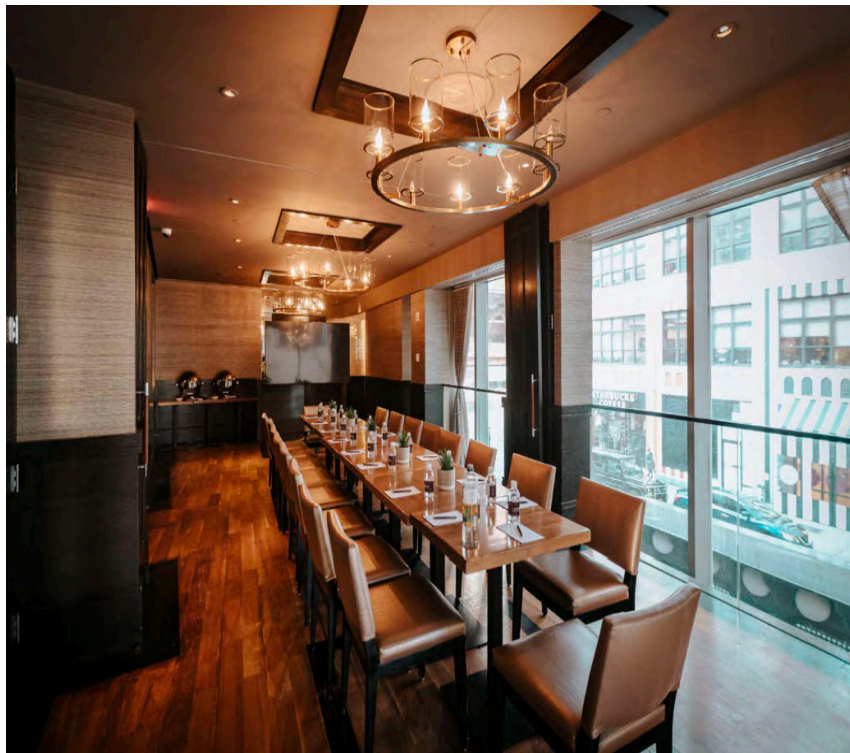


Ground Floor Restaurant (Previously The Vestry)





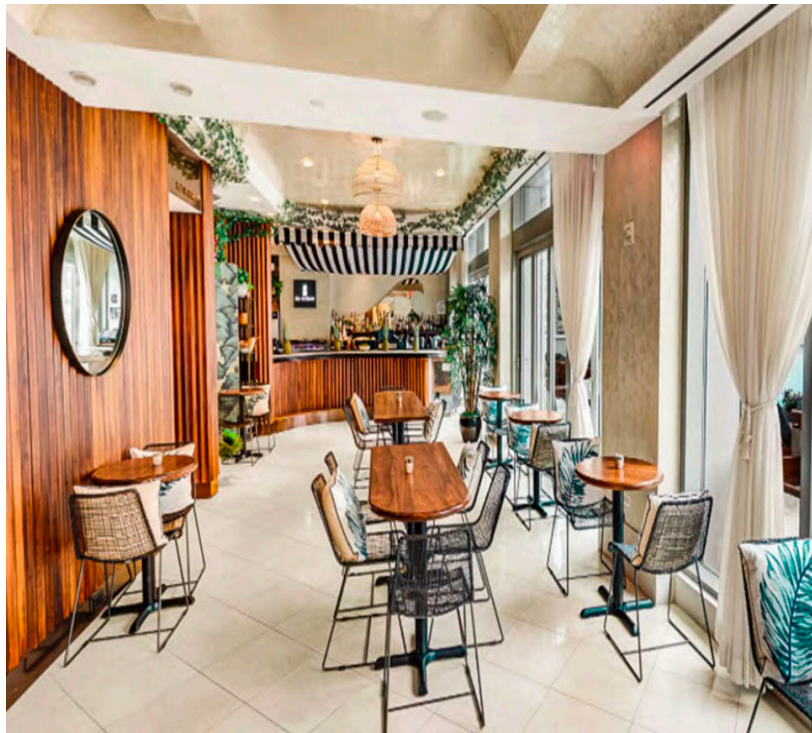
Mezzanine Level/2nd Floor (Previously The Mezzanine Cafe)



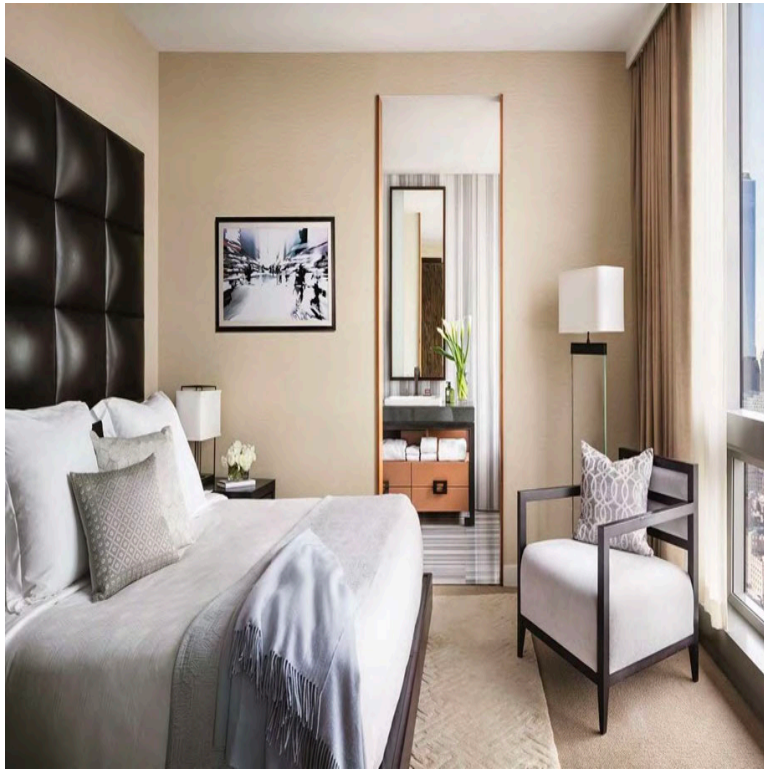
2nd Floor Seating Area (Previously Café Mezz)



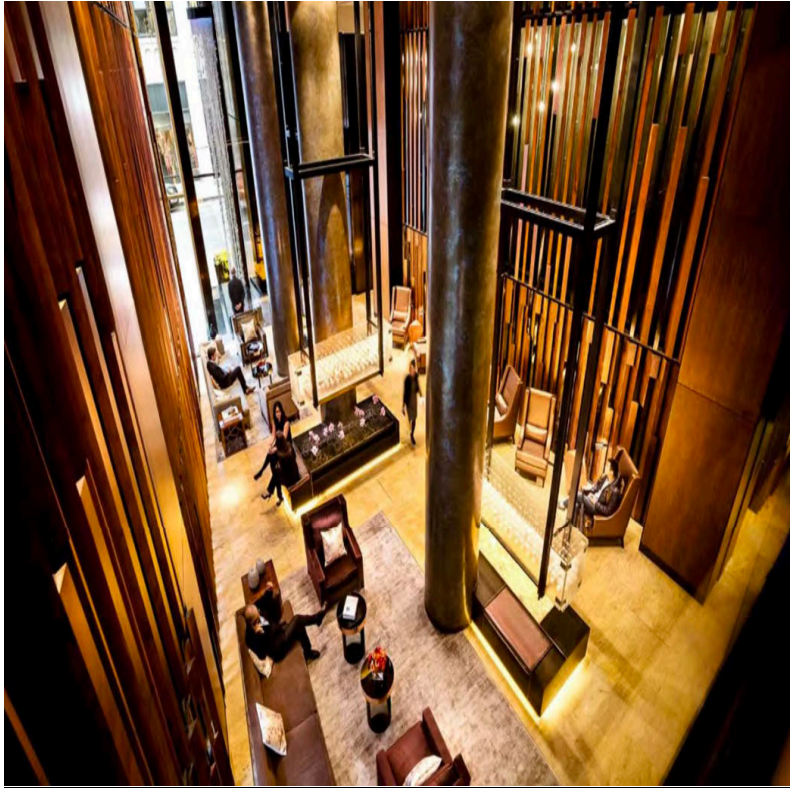
5th Floor Restaurant (Previously El Ta'koy)



Guestrooms



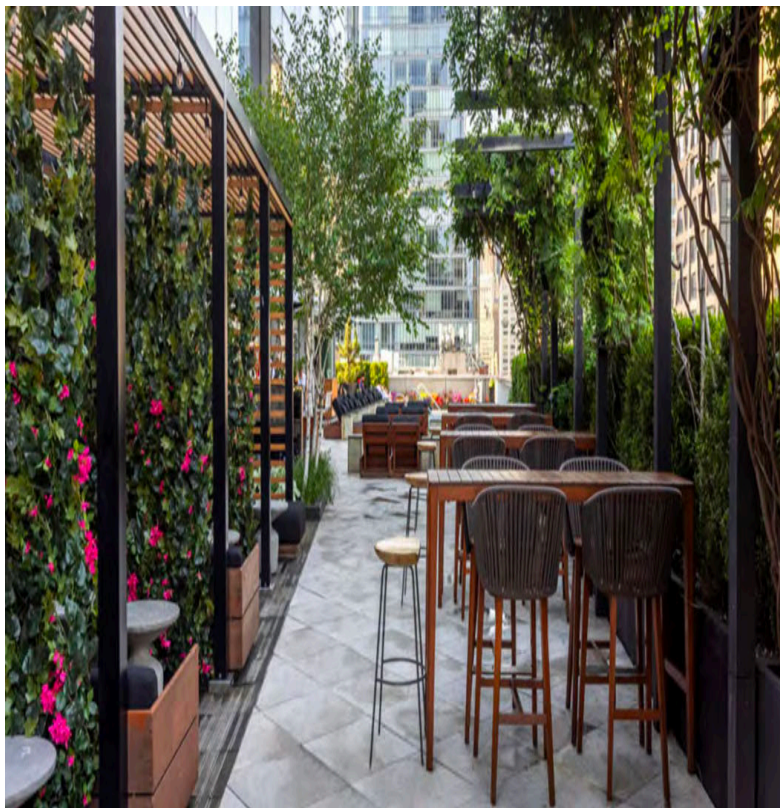
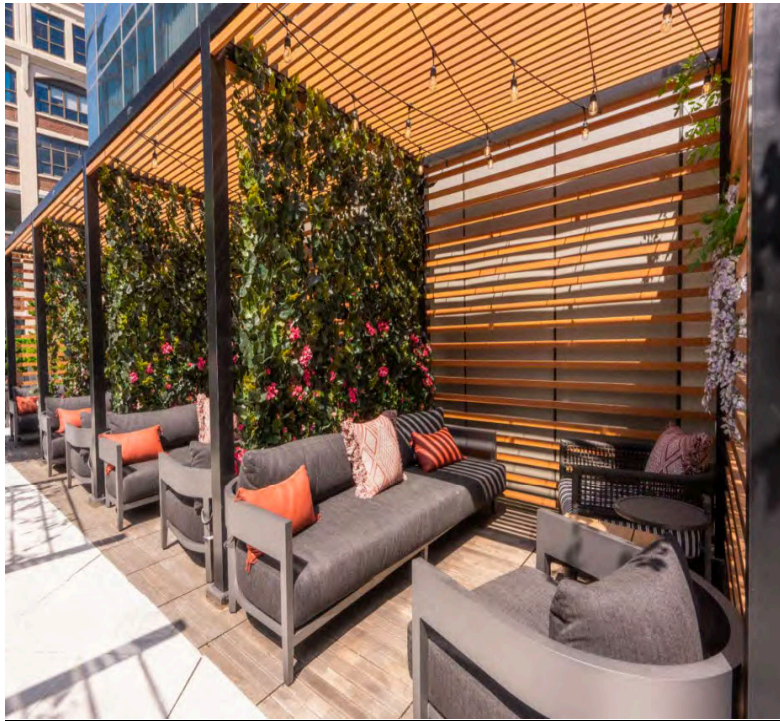
Lobby



5th Floor Pool



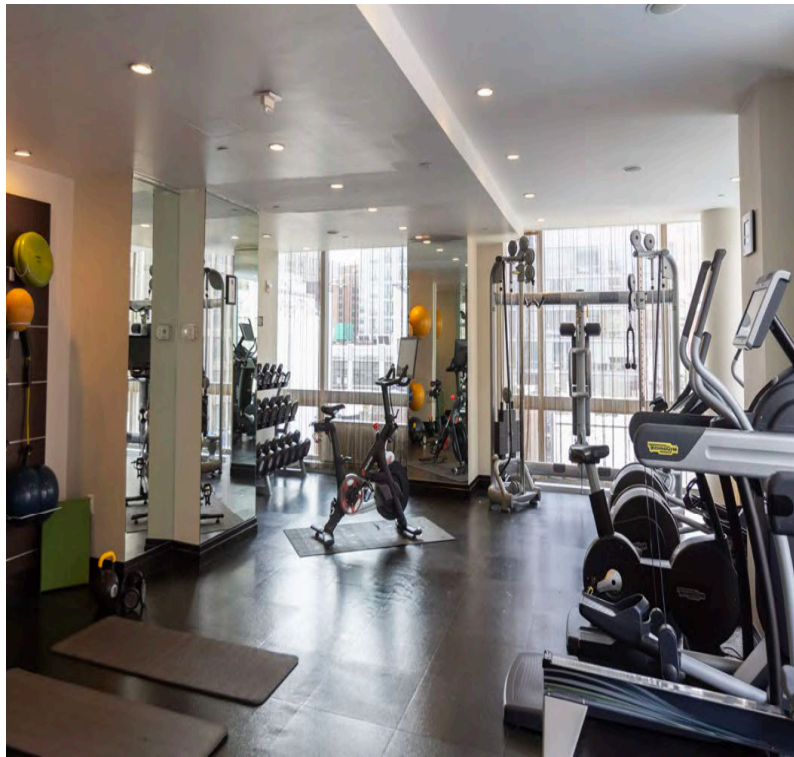
7th Floor Terrace



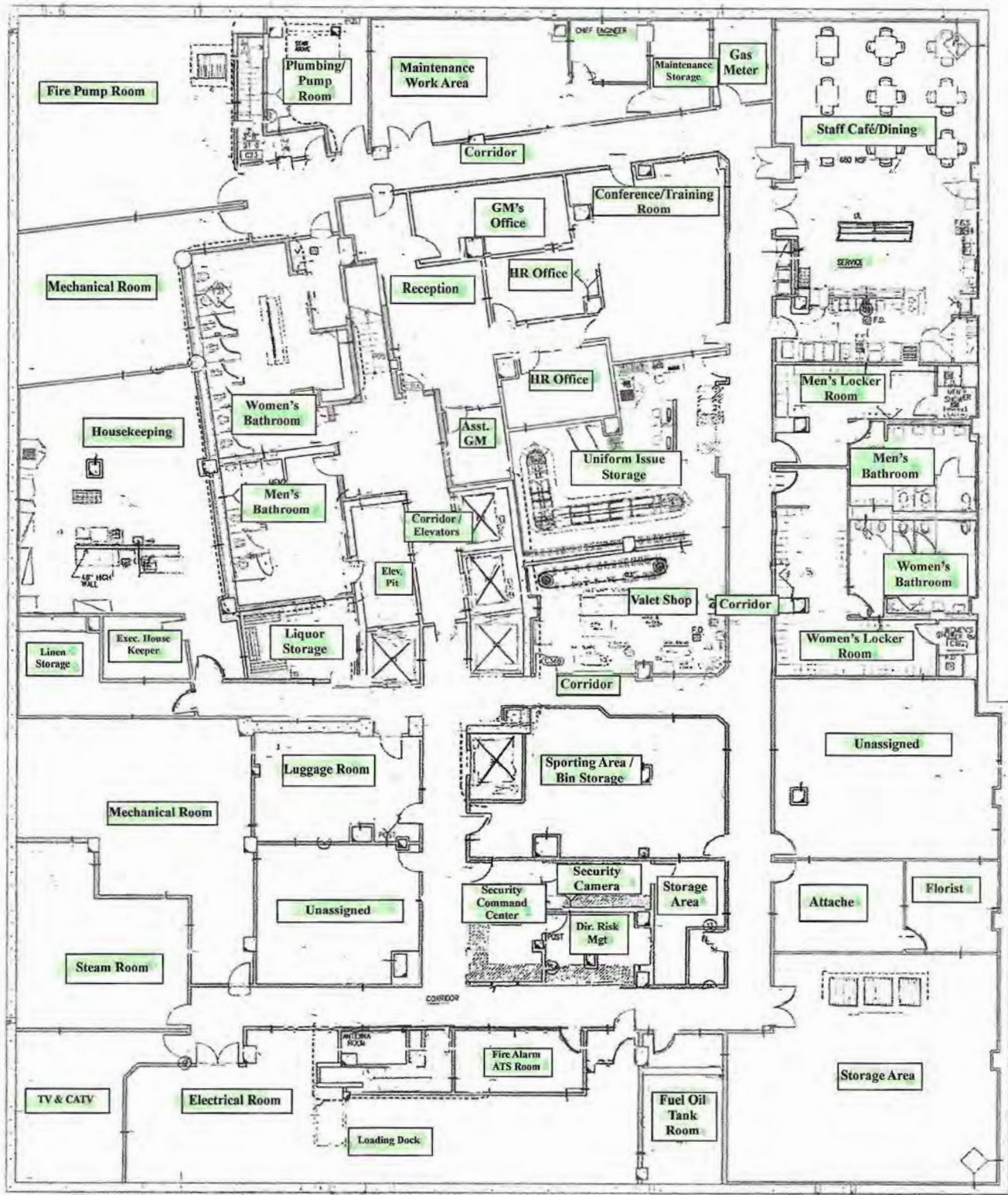
Spa



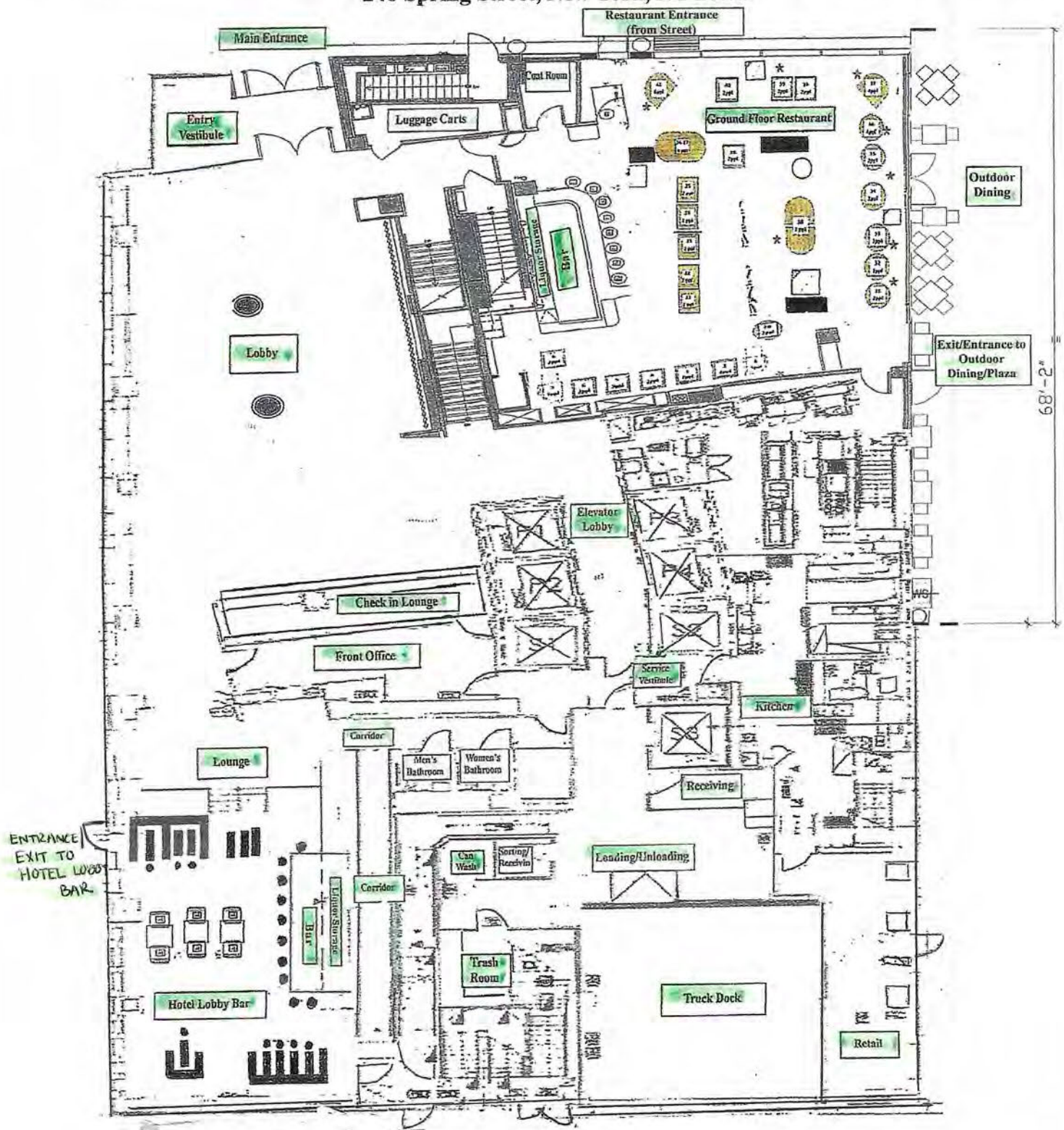
Fitness Center



Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- CELLAR DIAGRAM
246 Spring Street, New York, NY 10013



Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- Ground Floor Diagram
246 Spring Street, New York, NY 10013



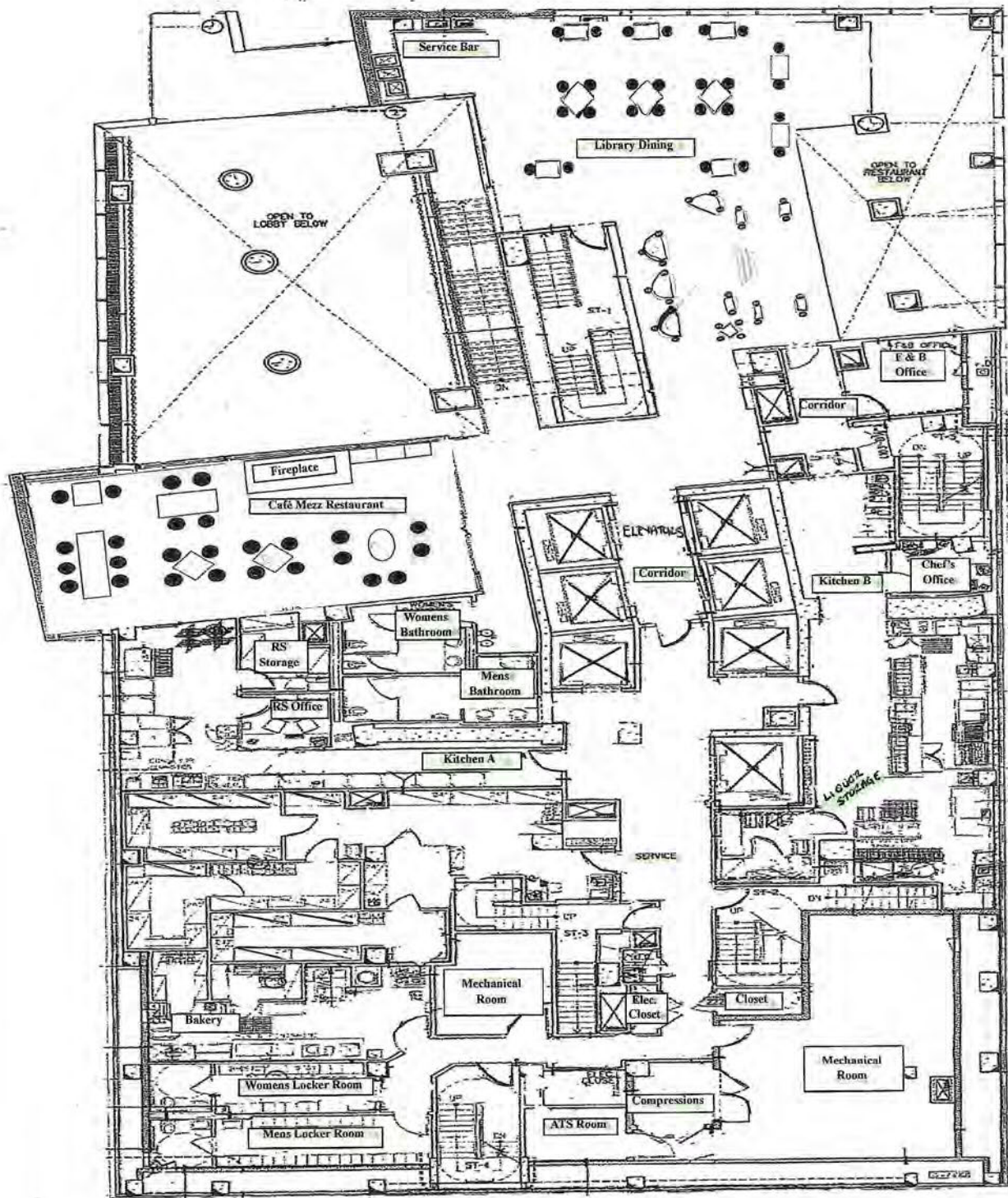
SEATING

Ground Floor Restaurant (INDOOR): 28 Total Tables, 81 Total Seats (73 Seats at Tables, 8 Bar Seats)

Ground Floor Restaurant (INDOOR): 9 Total Tables, 24 Total Seats

Hotel Lobby Bar: 12 Total Tables, 48 Total Seats (38 Table Seats, 10 Bar Seats)

2nd FLOOR/MEZZANINE DIAGRAM
Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager
246 Spring Street, New York, NY 10013

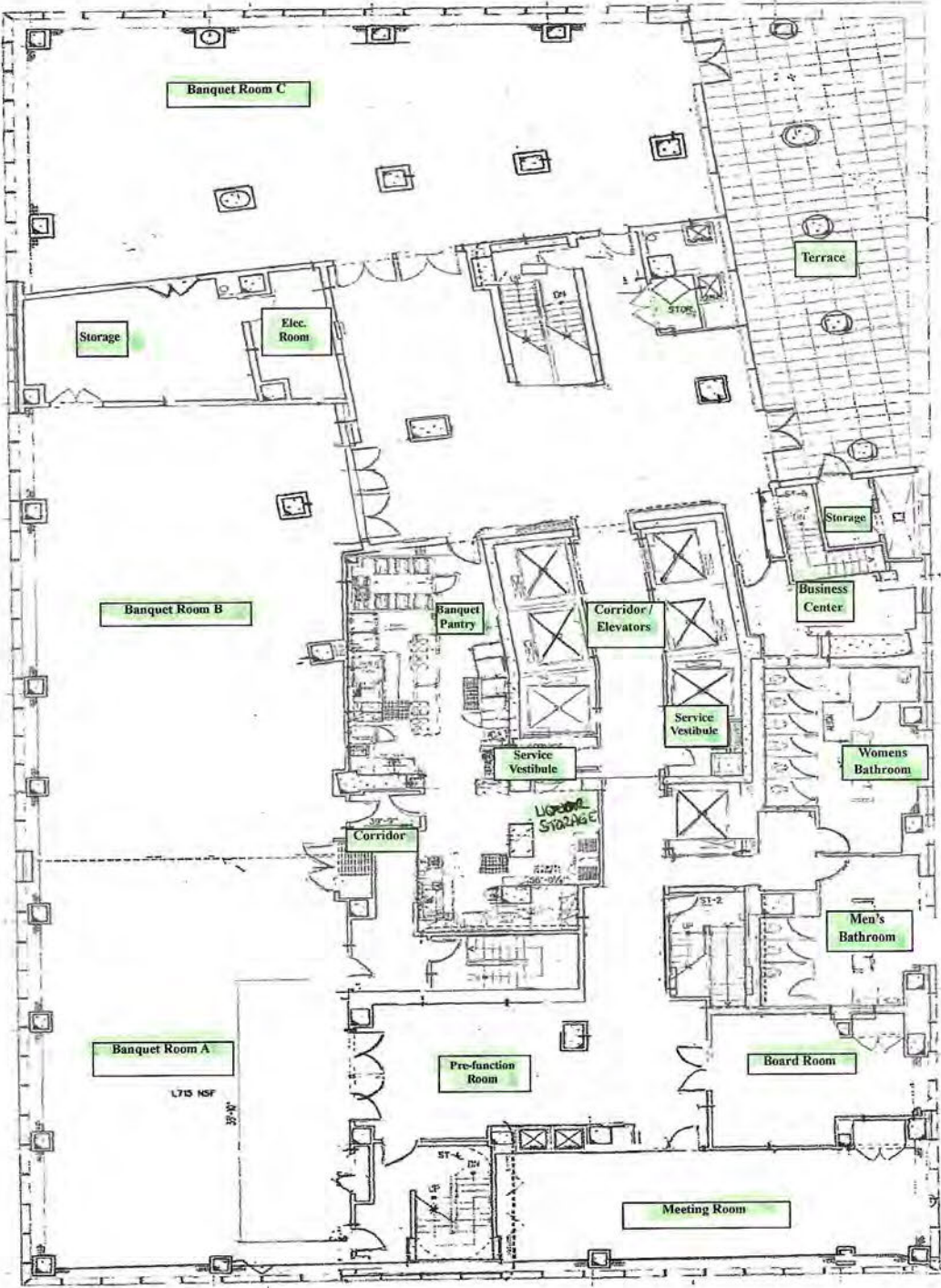


SEATING

CAFÉ MEZZ RESTAURANT: 6 Total Tables, 26 Table Seats

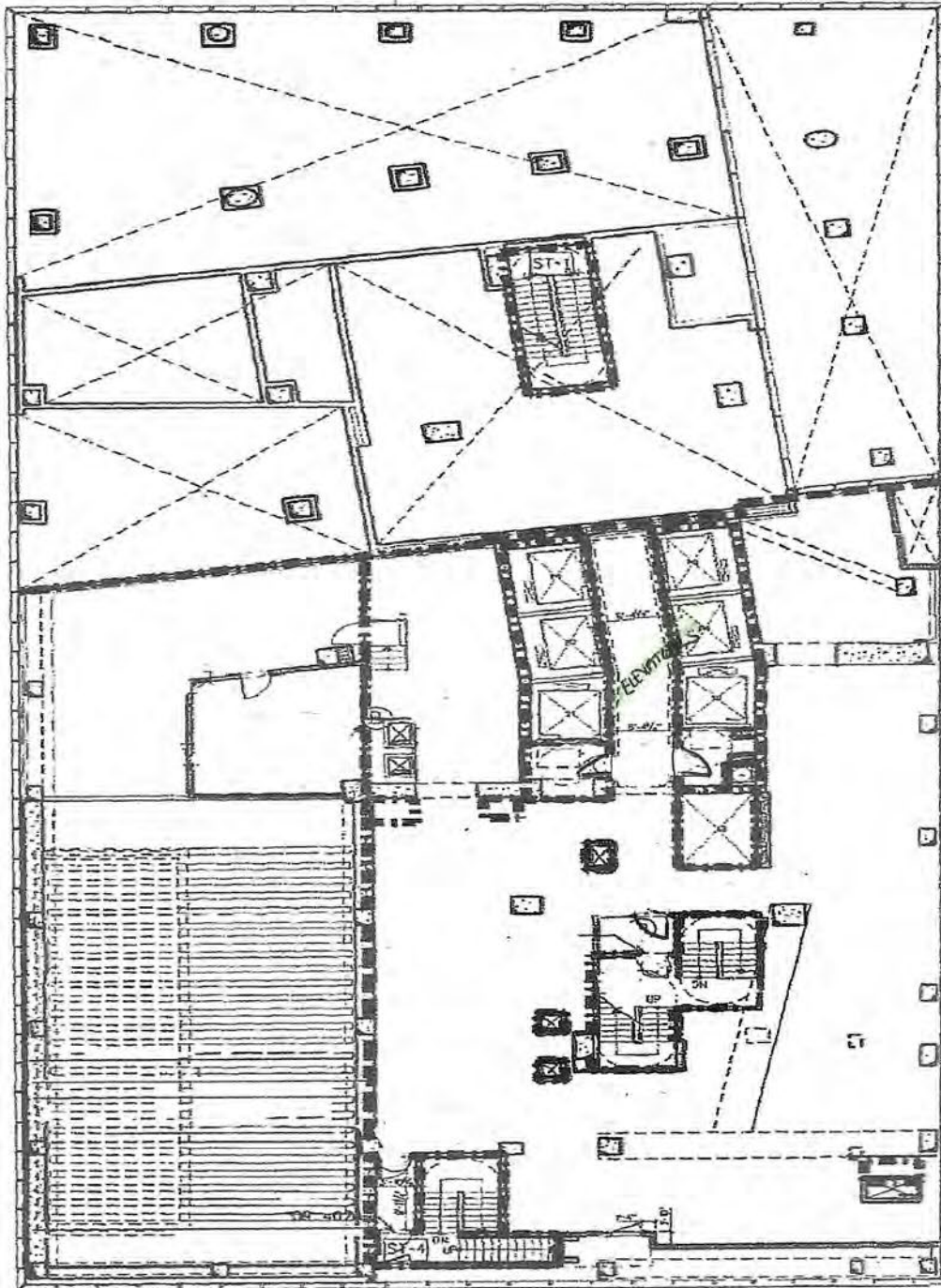
LIBRARY DINING: 20 Total Tables, 52 Table Seats

Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- 3rd Floor Diagram
246 Spring Street, New York, NY 10013



4th FLOOR DIAGRAM

Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager
246 Spring Street, New York, NY 10013



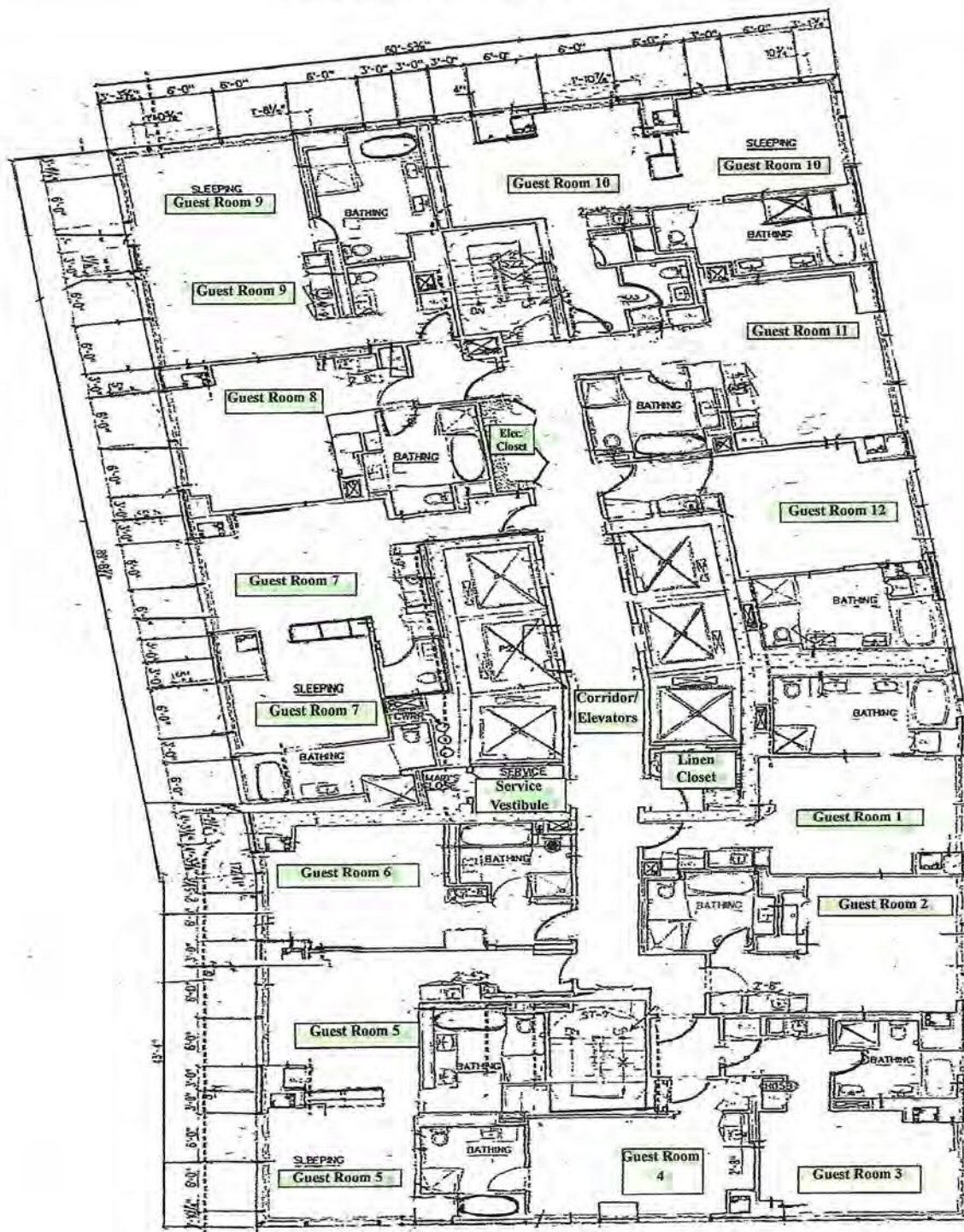
Mechanical Equipment Only

Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- 6th FLOOR DIAGRAM
246 Spring Street, New York, NY 10013



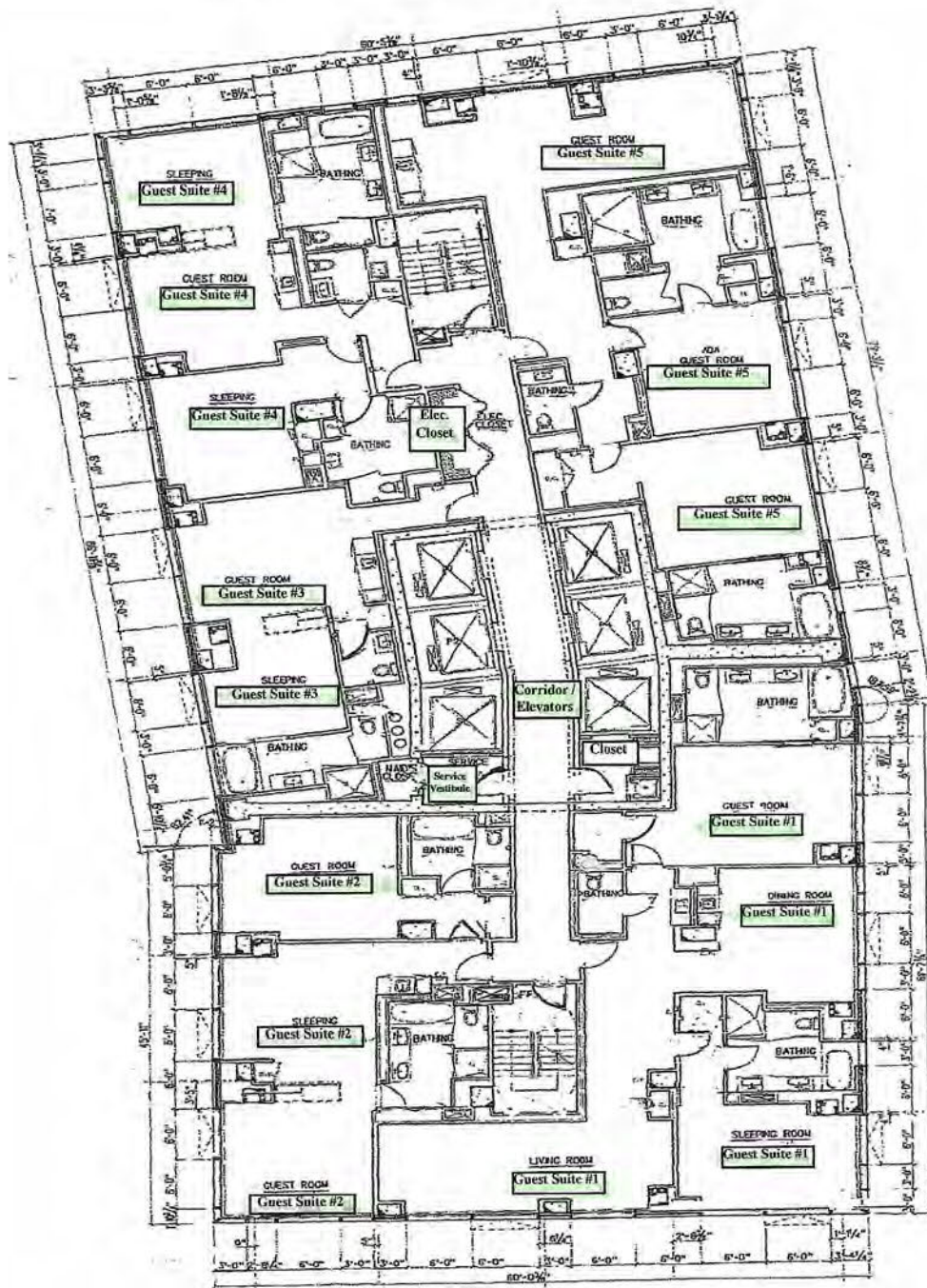
6th Floor: 3 Guest Rooms, Massage Rooms, Treatment Rooms, Gym, Staff Lounge

Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- Floors 7-38 DIAGRAMS
246 Spring Street, New York, NY 10013



12 Total Guest Rooms/Suites

Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- 39th Floor Diagram
246 Spring Street, New York, NY 10013



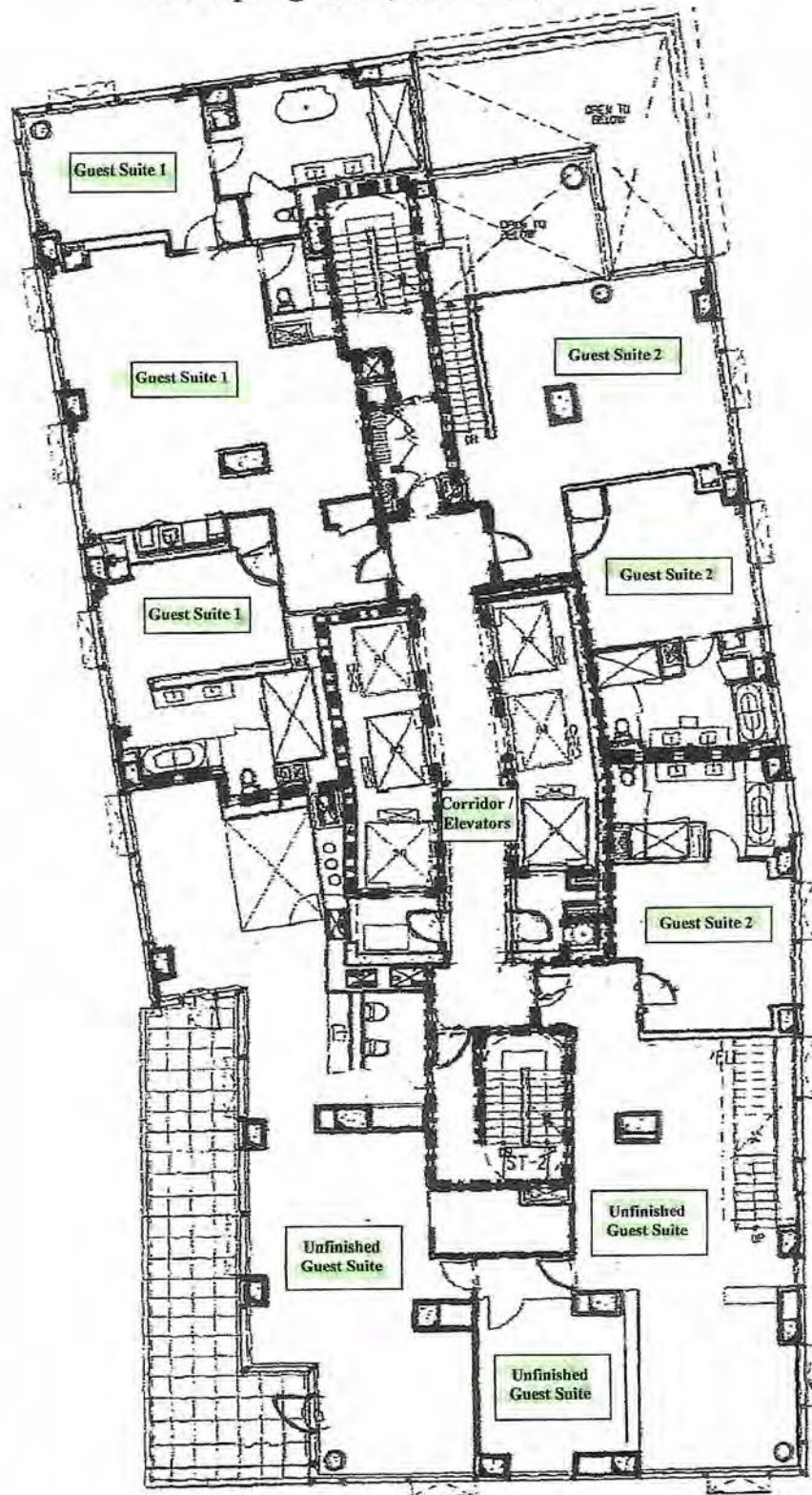
5 Total Guest Suites

Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- 40th FLOOR DIAGRAM
246 Spring Street, New York, NY 10013



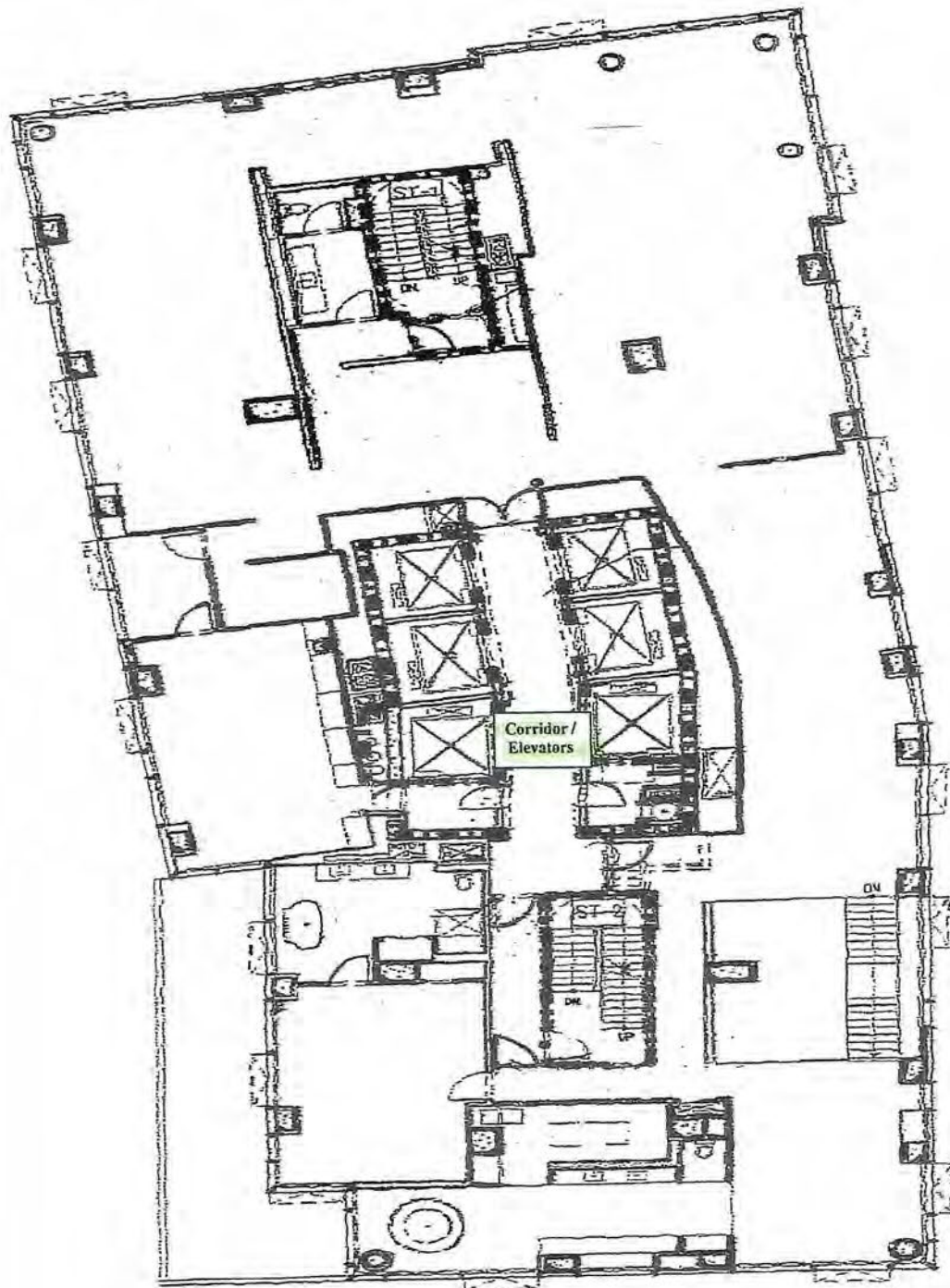
Floor 40- 4 Guest Suites

Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- 41st FLOOR DIAGRAM
246 Spring Street, New York, NY 10013



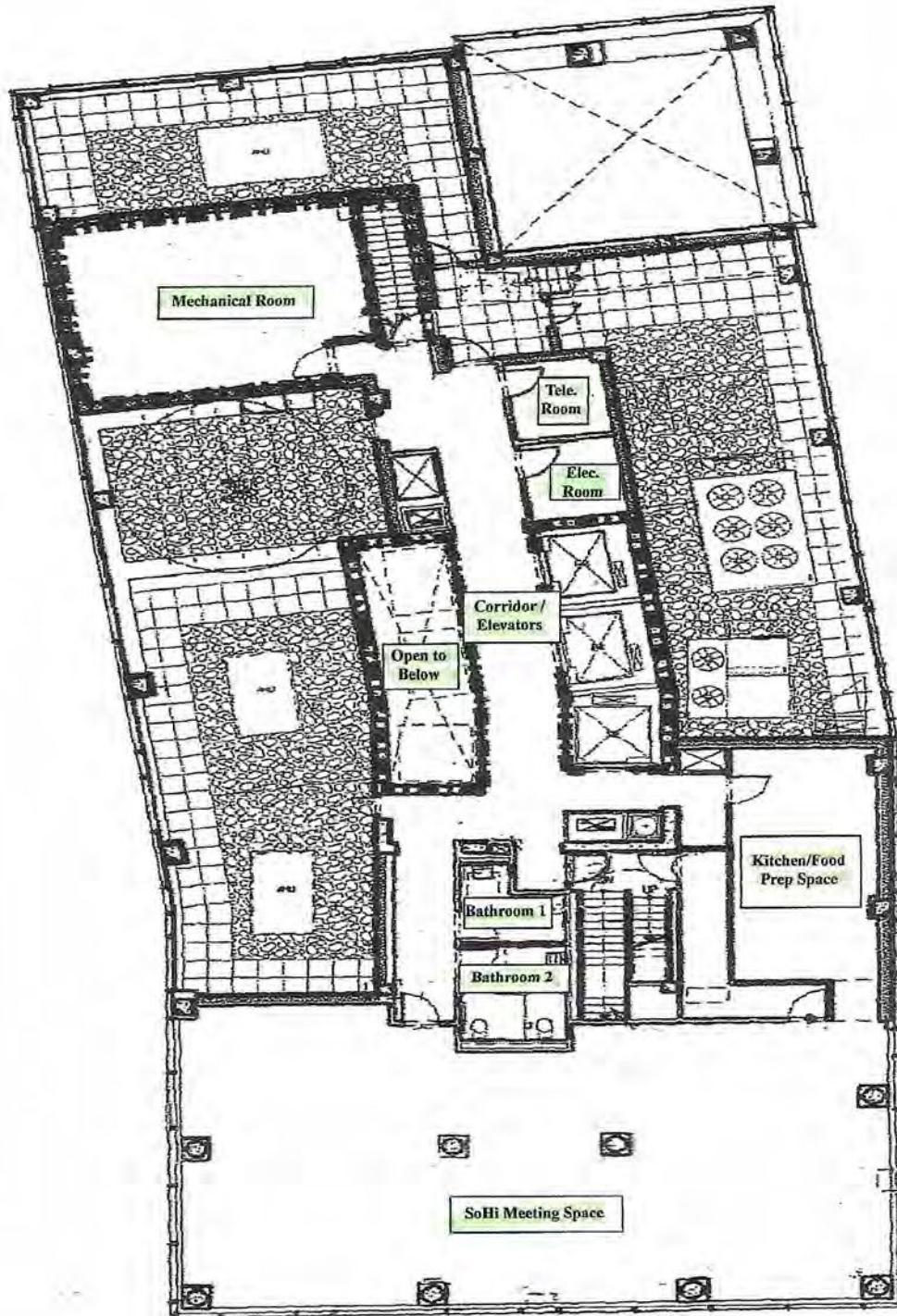
Floor 41- Unfinished suite & 2 guest suites

Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- 42nd FLOOR DIAGRAM
246 Spring Street, New York, NY 10013



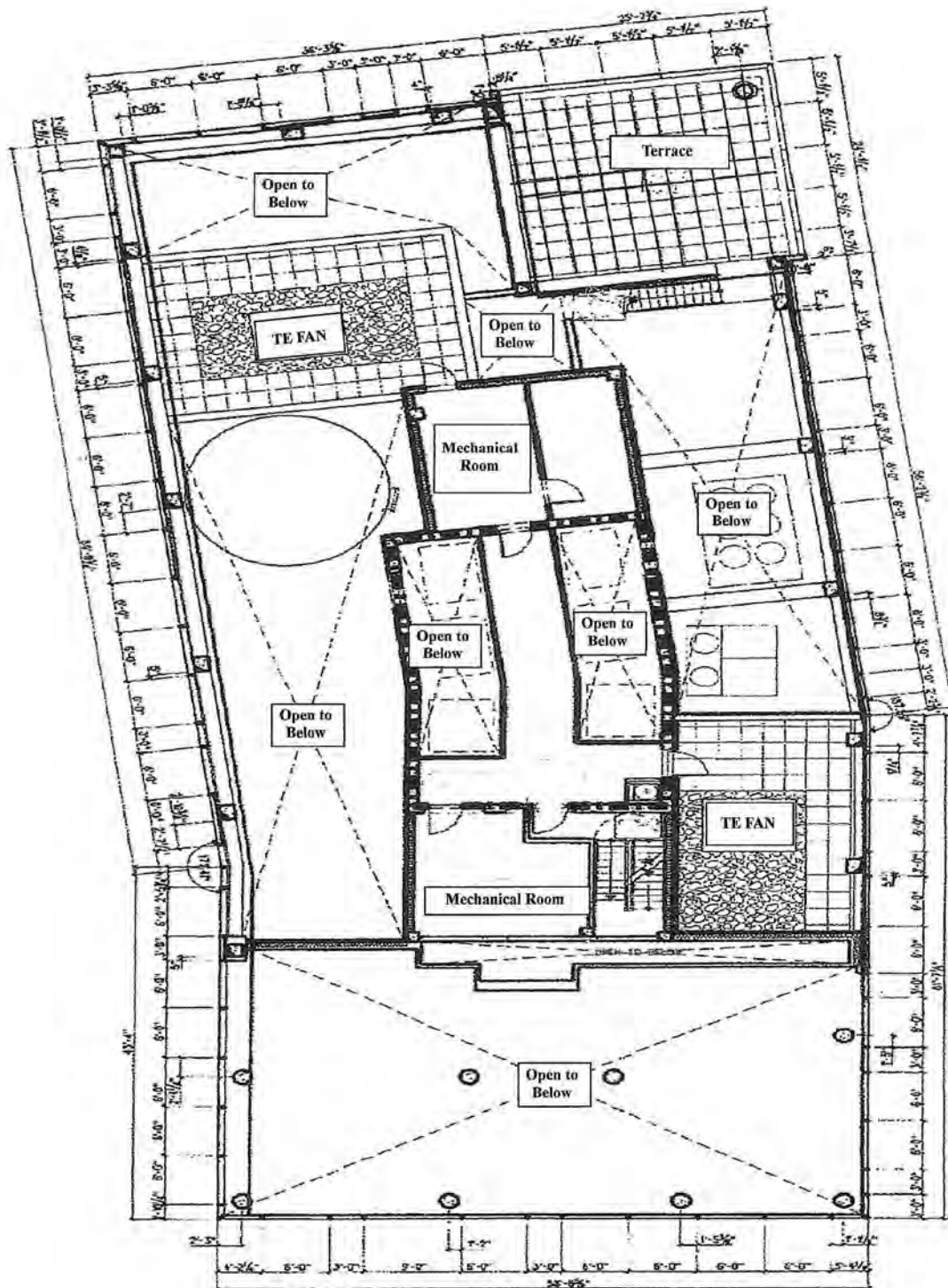
Floor 42 is currently open and unfinished

Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- 43rd FLOOR DIAGRAM
246 Spring Street, New York, NY 10013



Floor 43- SoHi Meeting Space, Small Kitchen/Prep Space, 2 Bathrooms & Mechanical Rooms/Equipment

Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- 44th FLOOR DIAGRAM
246 Spring Street, New York, NY 10013





Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- Ground Floor Menu
246 Spring Street, New York, NY 10013

RESTAURANT MENU

MARCONA STUFFED OLIVES

13

COMTÉ GOUGÈRES

14

FRENCH ONION DIP
Housemade Potato Chips

18

'CAESAR' DEVEILED EGG

14

SHRIMP COCKTAIL

28

TUNA TARTARE
Yuzu Cucumber, Crispy Nori

18

CRISPY OYSTERS
Celery Root Remoulade, Lemon Aioli

24

HOT DOG AU POIVRE
Crispy Potatoes, Pickled Onions

20

'MUSHREUBEN'
Pastrami Spice, Sauerkraut, Swiss, 1000 Island, Marble Rye

24

CHEESEBURGER
Dry-Aged Beef, Clothbound Cheddar, Special Sauce, Brioche Bun

26

STEAK FRIES
Malt Vinegar Aioli

16



CHOCOLATE BRANDIED-CHERRY ICE CREAM SANDWICH

16

COCKTAILS

MILK PUNCH

Rum, Scotch, Coconut, Calamansi

22

GIN SPRITZ

Earl Grey Gin, Pasubio, Cucumber, Blackberries

22

WHISKEY SOUR

Suntory Toki, Cynar, Yuzu, Sarsaparilla

22

CLASSIC MARTINI

Gin, Aguardiente, Olives or Twist

RANCH WATER

Tequila, Topo Chico, Lime

17

HOUSE NEGRONI

Campari, Carpano, Hendrick's

22

SPIRIT-FREE COCKTAILS

MEZCAL MULE

Zero Alcohol 'Mezcal,' Blood Orange

16

WHITE COSMO

Seedlip Grove, Verjus, Elderflower

16



Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- Ground Floor Menu
246 Spring Street, New York, NY 10013

BEERS

Rothaus Pilsner

10

Maine Beer Company 'Lunch' IPA

16

Athletic Brewing 'Upside Dawn' N/A Ale

10

WINE BY THE GLASS

SPARKLING

Extra Brut Rosato Metodo Classico G.D. Vajra 'N.S. Della Neve' – Piedmont, IT

24

Grand Cru Extra-Brut Champagne Benoît Marguet 'Shaman' – Champagne, FR

45

WHITE

Muscadet 'Monnières – Saint Fiacre' Domaine Pépière 2020 – Loire, FR

23

Grüner Veltliner 'Loibner' F.X. Pichler 2023 – Wachau, AT

26

Pouilly-Loche 'Clos des Rocs' Domaine Clos de Rocs 2022 – Burgundy, FR

35

ROSÉ

Côtes de Provence Rosé Château Peyrassol 2022 –

Provence, FR

25

RED

Mercurey 'Vieilles Vignes' Domaine Faiveley 2022 – Burgundy, FR

35

Santa Duc 'Les Aubes' Vacqueyras 2022 – Rhône Valley, FR

26

MEZZANINE

SPECIALTY BREAKFASTS

Continental 34

seasonal fresh fruit plate with berries, la fermière yogurt,
assorted breakfast pastries

freshly squeezed orange or grapefruit juice

freshly brewed and locally roasted coffee/manufacture brand coffee,
tealeaves tea or house made hot chocolate

American 42

two eggs any style, fingerling potatoes, locally sourced cherry tomatoes
with choice of benton's country ham, smoked bacon, chicken-apple sau-
sage, pork sausage or

turkey bacon and choice of toast

freshly squeezed orange or grapefruit juice

freshly brewed and locally roasted coffee/manufacture brand coffee,
tealeaves tea or house made hot chocolate

FARM-FRESH EGGS

Two eggs 24

any style with choice of toast &
side of fingerling potato
add egg 5

Three egg omelet 26

choice of two: mushroom, kale, feta
spinach, green asparagus
arugula, parmesan, blue cheese, cheddar
locally sourced cherry tomatoes,
catsmo smoked salmon
benton's country ham
additional choices 4

Eggs benedict 28

benton's country ham, potato
green asparagus, hollandaise sauce

Croissant egg sandwich 24

benton's country ham,
aged cheddar cheese

PASTRIES

Basket of mini croissant
mini danish, mini muffins 17

Single mini pastry 3

TOASTED LOCAL BAGELS

Sesame, plain, whole wheat
poppy or everything 11
choice of butter, cream cheese, nutella or
peanut butter

Catsmo smoked salmon 28

choice of bagel
tomato, red onion, capers, cream cheese

FROM THE GRIDDLE

(served with organic maple syrup)

Belgian waffle 26

berries, whipped cream, maple syrup

French toast 26

whipped cream, berries

Buttermilk pancake 26

banana, blueberry or chocolate chip

Savory lentil pancake 24

mint & cilantro sauce

FRUITS

Seasonal fruits with berries 19

Mixed berries 19

Ruby red grapefruit 18

SIDES

Breakfast meats 11

pork sausage, smoked bacon
chicken-apple sausage, turkey bacon
benton's country ham

Toast 9

choice of white, wheat, sourdough, multigrain,
gluten free,

Catsmo smoked salmon
or gravlax 12

Cherry tomatoes 12

Fingerling potatoes 12

Sautéed spinach 12

Mushroom 12

Avocado 12

HEALTHY ADD-ONS

Avocado toast,
piment d'espelette 22
Add egg 5

Egg shakshuka 26

onions, tomato, feta cheese, pita bread

CEREALS AND YOGURT

Cold cereal 10

corn flakes, frosted flakes, special k
cheerios, fruit loops, raisin bran, all bran

Steel cut Irish oatmeal 14

Bircher muesli 12

La fermière yogurt 12

choice of plain, raspberry, blueberry
vanilla bean
add granola, berries or sliced bananas 4

Granola parfait 22

Greek yogurt, seasonal berries &
raw organic honey harvested on -property

Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- 2nd Floor/Mezzanine Menu
246 Spring Street, New York, NY 10013

BEVERAGES

COFFEE + TEA

Small pot 12 | Large pot 16
 freshly brewed and locally roasted coffee
 manufactory brand coffee

Espresso 9

Americano 9

Cappuccino 10

Latte 10

Hot chocolate 13

Glass of milk 6
 whole, 2%, skim, soy, almond, oat

Iced tea 10

Ice coffee 12

Tealeaves tea 10
 black tea: organic breakfast
 organic earl grey with lavender
 green tea: organic long life green
 herbal: organic peppermint
 organic chamomile blossom

SMOOTHIES + JUICES

Caribbean 15
 coconut, mango, pineapple
 la fermière yogurt

Very bee-rry 15
 raspberry, blueberry, strawberry, blackberry,
 harvested on property honey

Green machine 15
 green apple, spinach, kiwi, banana, apple juice

Add whey protein 4

Tusol Shakes 15
 Choice of Berry Sorbet or Chocolate Shake

PRESSED JUICES

Green juice 14
 green apple, kale, ginger
 spinach

Red juice 15
 beets, carrots, apple, orange, ginger, lemon

Fresh-squeezed juices 12
 orange, grapefruit, carrot

Assorted juices 9
 apple, cranberry
 tomato, pineapple, v8

SOFT DRINKS

Soda 9
 coke, diet coke, sprite
 ginger ale, tonic water, club soda

Lemonade 11

BOTTLED WATER

500ml 12
 fiji

500ml 13
 san pellegrino

Cocktails and Wines

Luca Paretti	19	76	Bloody Mary	19
prosecco, Italy, NV			vodka, house bloody mary mix	
Whispering Angel, rose	18	72	Mimosa	17
cotes de provence, France, 2022			prosecco, fresh orange juice, dash of orange liquor	
Mer Soleil, chardonnay	20	80	Aperol spritz	19
santa lucia, USA, 2021			aperol, prosecco	
Banshee, pinot noir	20	80	Vie Carota Espresso Martini	20
sonoma county, USA, 2021			vodka, coffee liquor, espresso	
			Vie Carota Classic Margarita	18
			tequila, lime, triple sec	
			Ketel One Cosmopolitan	20
			vodka, orange liquor, cranberry, lemon	

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Service charge of 20% will be automatically added to your check.

Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- 5th Floor Restaurant/Terrace Menu
246 Spring Street, New York, NY 10013



EL TÁKOY

HAWAIIAN INSPIRED STREET FOOD

SUNDAY | 11:30AM - 2:30PM

BRUNCH

HAWAIIAN FRIED CHICKEN & WAFFLE pineapple chutney, palm syrup, powdered sugar	16
SPAM FRIED RICE scallions, edamame, kimchi, fried eggs	18
CHILAQUILES PORK OR CHICKEN red salsa, onions, queso fresco, avocado	22
MALASADAS passion fruit or nutella	16
AVOCADO TOAST sunny side up eggs, chili garlic, scallions	22

BREAKFAST SANDWICH brioche bread, eggs, cabbage, carrot, cheddar cheese	20
BANANA BREAD FRENCH TOAST caramelized banana, whipped cream, new york maple syrup	20
HAWAIIAN FRUIT BOWL assorted seasonal fruits and berries	20
OVERNIGHT OATS oat and coconut milk, chia seeds, mango coulis	20

COCKTAIL

BELLINI	18
BLOODY MARY	18
MIMOSA	18
APEROL SPRITZ	18
FROZEN MARGARITA	18
TRIBECA-LADA	20

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Service charge of 18% will be automatically added to your check.

Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- 5th Floor Restaurant/Terrace Menu
246 Spring Street, New York, NY 10013

EL TAKOY

HAWAIIAN INSPIRED STREET FOOD

SMALL BITES

TUNA CAVIAR TAQUITOS 26

chili mayo, cilantro, tobiko

AVOCADO EDAMAME HUMMUS [vegan, gf] 16

organic vegetables, togarashi

HULI HULI CHICKEN 24

grilled chicken, pineapple teriyaki style sauce

HAMACHI CARPACCIO 24

soy-ginger vinaigrette, potato bits, jalapeno, chili garlic

MISO GLAZED PORK RIBS 22

sesame seeds, scallions, seaweed salad

POPCORN CHICKEN 18

spring onion, sweet-spicy filipino glaze

SERRANO HAM CROQUETTES 18

garlic aioli

DYNAMITE SHRIMP 24

tempura fried shrimp, sriracha mayo sauce

TOFU CARPACCIO 18

soy ginger sauce, fried quinoa, jalapeno

EMPANADA

CRAB EMPANADA 24

onions, jalapeno, peppers, scallions

SHORT RIB EMPANADA 22

slow braised short ribs, mozzarella

VEGETABLE EMPANADA 18

eggplant, black bean, plantain, tofu, chipotle agave

TACOS

three tacos per order

all tacos served with lettuce, pickled red cabbage, jalapenos, queso fresco, cilantro

SHORT RIB TACOS 26

braised beef, onion, cilantro

KALUA PORK 22

pineapple, crema de lemon

AHI TUNA POKE 26

furikake, wasabi guacamole, shiso leaf

ANNATTO CHICKEN 24

chipotle agave

JACKFRUIT 20

vegan kimchi, sweet filipino bbq sauce

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SLIDERS & SIDES

SALMON SLIDER 18
tartare sauce, lettuce, tomato

CRAB SLIDER 18
garlic aioli, lettuce, tomato

FRIED CHICKEN SLIDER 18
chili garlic and scallion sauce

LOBSTER ROLL 22
kewpie mayo, celery, black tobiko

VEGAN MUSHROOM SLIDER 16
portobello, vegan cheese, lettuce, filipino sauce

HOT DOG 18
oshinko sauce, avocado, jalapeno

SALADS

HAMUKA FARM PALM SALAD 22
fresh palm of hearts, organic greens,
quinoa, truffle agave dressing

**HEIRLOOM TOMATO
& BURRATA SALAD** 22
wafu dressing

LARGE PLATES

AHI TUNA POKE BOWL 32
coconut rice, edamame, onions, cucumber,
gari-shoga, avocado, mango

HAWAIIAN GARLIC SHRIMP 30
sushi rice, furikake, scallions

CHICKEN TERIYAKI BOWL 28
pineapple, cucumbers, coconut rice

DESSERTS

MANGO YUZU MOUSSE 20
fresh mango puree, raspberry dust

HAWAIIAN FRUIT PLATE 20
assorted seasonal fruits and berries

MINI ICE CREAM CONES 18
choose three
yuzu, vanilla, chocolate, strawberry



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ROSE

HAMPTON WATER languedoc, france	18 72
WHISPERING ANGEL provence, france	20 80
MINUTY RESERVE provence, france	22 90
"MAGNUM 1.5L" ROCK ANGEL AFTER DARK provence, france	320

WHITE

MER SOLEIL chardonnay, monterey, california, usa	18 72
CANTINA ZACCAGNINI pinot grigio, bolognano, italy	19 76
CHATEAU DE SANCERRE sauvignon blanc, loire valley, france	20 80

RED

BANSHEE pinot noir, california, usa	19 76
FELINO malbec, mendoza, argentina	18 72
BONANZA cabernet sauvignon, california, usa	20 80

BEER & CIDER

KONA BIG WAVE GOLDEN ALE	14
BROOKLYN AMBER LAGER	
CORONA EXTRA	
LAGUNITAS IPA	
WOLFFER ESTATE NO.139 CIDER choice of rose or white	

VODKA

BELVEDERE	20
GREY GOOSE	23
KETEL ONE	23
TITO'S	22



GIN

BOMBAY SAPPHIRE	20
HENDRICK'S	22
MONKEY 47	24

RUM

CAPTAIN MORGAN	16
BACARDI BLANCO	21
RON ZACAPA 23YR	25

TEQUILA & MEZCAL

CASAMIGOS BLANCO	22
CASAMIGOS REPOSADO	24
CLASE AZUL REPOSADO	90
DON JULIO BLANCO	28
DON JULIO 1942	95
PATRON SILVER	22
PATRON ANEJO CRISTALINO	38
CASAMIGOS MEZCAL	26

WHISKEY

BULLEIT BOURBON	21
ANGEL'S ENVY RYE	32
GLENFIDDICH 21 YRS OLD	60
JOHNNIE WALKER BLACK	18
MACALLAN 12 YRS OLD	24
MACALLAN 18 YRS OLD	45
YAMAZAKI 12 YRS OLD	27
WOODFORD RESERVE	23

Sapphire NY Hotel Prop Co LLC & Delano US OpCo LLC, as Manager - 5th Floor
Restaurant/Terrace
216 Spring Street, New York, NY 10013



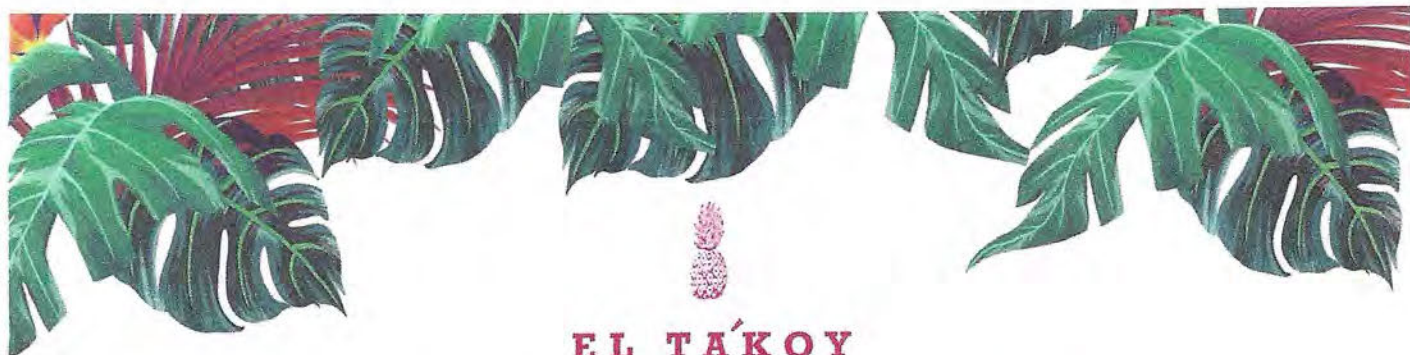
EL TAKOY

HAPPY HOUR

MON - THURS

4:30PM - 6PM

AVOCADO EDAMAME HUMMUS	14
vegetable togarashi	
POPCORN CHICKEN	14
filipino sauce, scallions	
NACHOS	12
jalapenos, pineapple, queso	
LUMI SALMON TOAST	16
tequila citrus cured salmon, avocado, wasabi aioli	
JACKFRUIT TACOS	18
vegan kimchi, filipino sauce	
FRIED CHICKEN SLIDER	18
cucumber slaw, onion, chili garlic mayo	
HOT DOG	18
oshinko mayo, avocado, jalapeno	



EL TAKOY

HAPPY HOUR

MON - THURS

4:30PM - 6PM

COCKTAILS

HULA GRAPEFRUIT

14

tequila, grapefruit, house made grapefruit syrup, sparkling water

MINTY MAKAI 10

mint infused rum, lime, soda, house made mint syrup

FROZEN MARGARITA 10

tequila, triple sec, agave

WINE 10

HAMPTON WATER ROSE

languedoc, france

MER SOLEIL CHARDONNAY

monterey, california, usa

FELINO MALBEC

malbec, mendoza, argentina

BEER 10

KONA BIG WAVE GOLDEN ALE

BROOKLYN AMBER LAGER 1

CORONA EXTRA

LAGUNITAS IPA

WOLFFER ESTATE NO.139 CIDER
rose or white



Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- 5th Floor Restaurant/Terrace Menu
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EL TAKOY

HAWAIIAN INSPIRED STREET FOOD

SIGNATURE COCKTAIL

RYE SUMMER LOVE

rye whiskey, mezcal, cynar, lemon juice,
grapefruit lavender syrup

SOHO SPRITZ

ketel one, luca paretti prosecco, mint

PELE'S AMERICANO POTION

gin, cocchi rosa, lavender syrup,
grapefruit, dry ice

HULA HEAT

tequila blanco, guava, lime, luxardo,
thai chili

TRIBECA-LADA

rum, coco lopez, pineapple juice

MANA BREEZE

union mezcal, watermelon, italicus,
agave, basil

CLASSIC

ESPRESSO MARTINI

choice of ketel one or cazadores tequila,
dominick espresso, coffee liquor

MEZCALINA

union mezcal, triple sec, agave

FROZEN

FROSE

mouton cadet, rose x mathilde,
triple sec, agave

MARGARITA

tequila, triple sec, agave

NON-ALCOHOLADA

coconut, pineapple

LANI ICE CREAM FLOAT

berry ice cream rum bar topped with
sparkling wine

PITCHER

HULA GRAPEFRUIT

tequila, grapefruit, house made grapefruit
syrup, sparkling water

MINTY MAKAI

mint infused rum, lime, soda, fresh mint,
house made mint syrup

FREE SPIRITED

OFF THE TREE COCONUT

coconut water

STRAWBERRY FIELDS

strawberry, cucumber, lime

SOJITO

mint, soda, lime
choice of strawberry, mango, passion fruit

HEINEKEN 0.0%

FIJI 500ML

PELLEGRINO 500ML

SODA

sprite, coke, diet coke, ginger ale

BUBBLES

LUCA PARETTI, NV

prosecco, treviso, italy

MOET & CHANDON

IMPERIAL BRUT, NV

champagne, france

VEUVE CLICQUOT

YELLOW LABEL, NV

champagne, france

VEUVE CLICQUOT RICH, NV

champagne, france

95

95

12

12

12

12

12

12

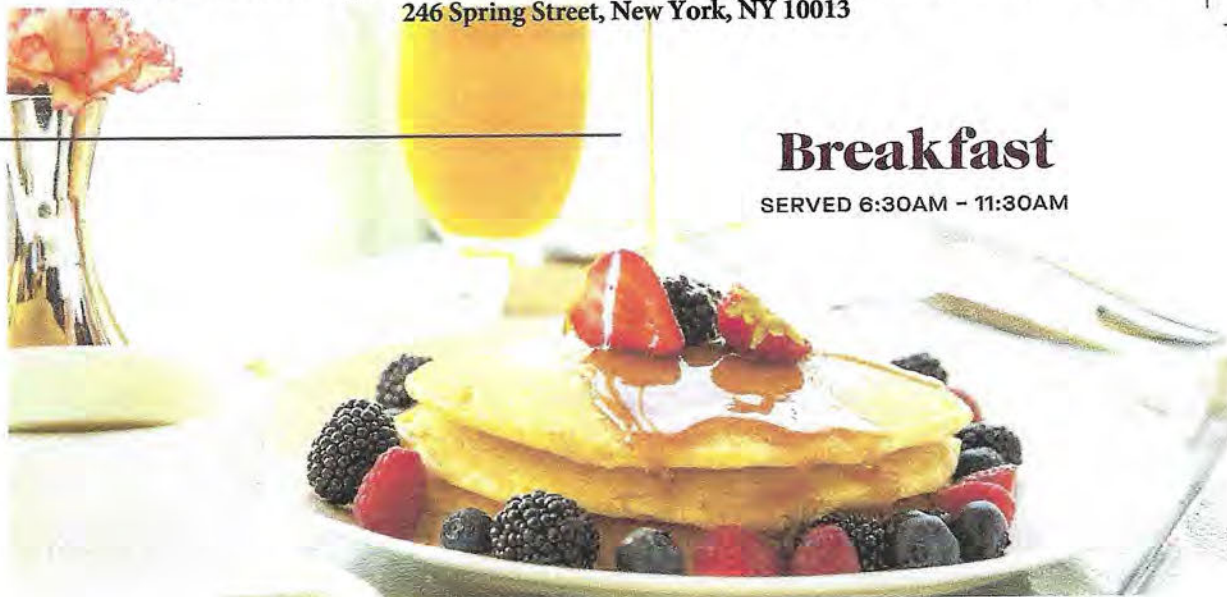
12

18 | 72

36 | 175

36 | 175

195



Breakfast

SERVED 6:30AM - 11:30AM

Farm Fresh Eggs

All eggs are locally sourced, certified organic, farm-raised & free range

TWO EGGS 27

fingerling potatoes, cherry tomatoes

choice of whole wheat, rye, sourdough, multigrain, white, english muffin or gluten-free toast

THREE EGG OMELETTE 29

fingerling potatoes, cherry tomatoes

choice of two mushroom, kale, feta, spinach, green asparagus, arugula, parmesan, cheddar, blue cheese, locally sourced cherry tomatoes, catsmo smoked salmon, benton's country ham

add each choice 4

EGGS & TRUFFLE 77

three eggs scrambled omelet, cherry tomatoes, shaved black truffles, fingerling potatoes

choice of two kale, feta, spinach, parmesan, green asparagus, arugula, blue cheese, cheddar, locally sourced cherry tomatoes, catsmo smoked salmon, benton's country ham

CROISSANT EGG SANDWICH 27

benton's country ham, aged cheddar cheese, fingerling potatoes, cherry tomatoes

EGGS BENEDICT 31





benton's country ham, fingerling potatoes, green asparagus, hollandaise sauce

SHAKSHUKA 27

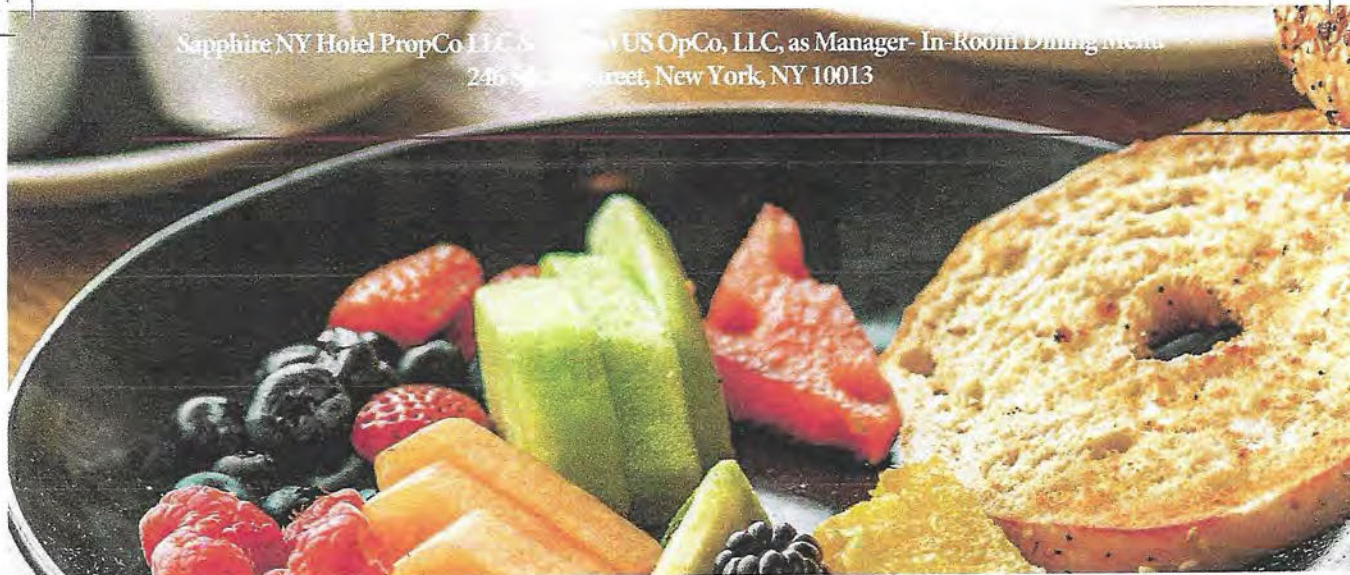
tomato, poached eggs, parsley, feta, parmesan, pita bread

STEAK & EGGS 62

10oz new york strip, two sunnyside up eggs, cherry tomatoes, fingerling potatoes

 gluten free  vegan  vegetarian  sisley spa recommended

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Bagels & Pastries

TOASTED LOCAL BAGEL 12

sesame, plain, whole wheat, poppy seed or everything
choice of butter, cream cheese, nutella or peanut butter

TOAST 8 🌿

whole wheat, rye, sourdough, multigrain, white,
english muffin or gluten-free toast

PASTRY BASKET 20

mini croissant, mini danish, mini muffins

PLAIN CROISSANT 5

Cereals & Yogurt

CEREAL 12

corn flakes, frosted flakes, special K, cheerios, fruit loops,
raisin bran, all bran

add berries or sliced bananas 4

HOT STEEL CUT IRISH OATMEAL 19 🌿

add berries or sliced bananas 4

BIRCHER MUESLI 16

add berries or sliced bananas 4

LA FERMIÈRE YOGURT 16 🌿

plain, vanilla bean, or raspberry-blueberry

add granola, berries or sliced bananas 4

GRANOLA PARFAIT 23 🌿

greek yogurt, seasonal berries & harvested on property honey



PLEASE PRESS
in-room dining

ON THE HOTEL
ROOM PHONE OR
USE THE TABLET
IN YOUR ROOM
TO PLACE ORDER

Specialty Breakfasts

AMERICAN 49

two eggs any style, fingerling potatoes, locally sourced cherry tomatoes

choice of benton's country ham, smoked bacon, chicken-apple sausage, pork sausage or turkey bacon

choice of whole wheat, rye, sourdough, multigrain, white, english muffin or gluten-free toast

choice of freshly squeezed orange or grapefruit juice

choice of freshly brewed & locally roasted coffee by coffee manufactory, tealeaves tea or house-made hot chocolate

CONTINENTAL 39 🍷

seasonal fresh fruit plate with berries, la fermière yogurt, assorted breakfast pastries

choice of freshly squeezed orange or grapefruit juice

choice of freshly brewed & locally roasted coffee by coffee manufactory, tealeaves tea or house-made hot chocolate

HASS AVOCADO TOAST 28 🌿

piment d'espelette, raddish

choice of whole wheat, rye, sourdough, multigrain, white, english muffin or gluten-free toast

add poached egg 5

SMOKED SALMON & BAGEL 36

tomato, red onion, capers, cream cheese

choice of sesame, plain, whole wheat, poppy seed or everything bagel

From the Griddle

Served with organic Vermont maple syrup & whipped cream

BUTTERMILK PANCAKES 29

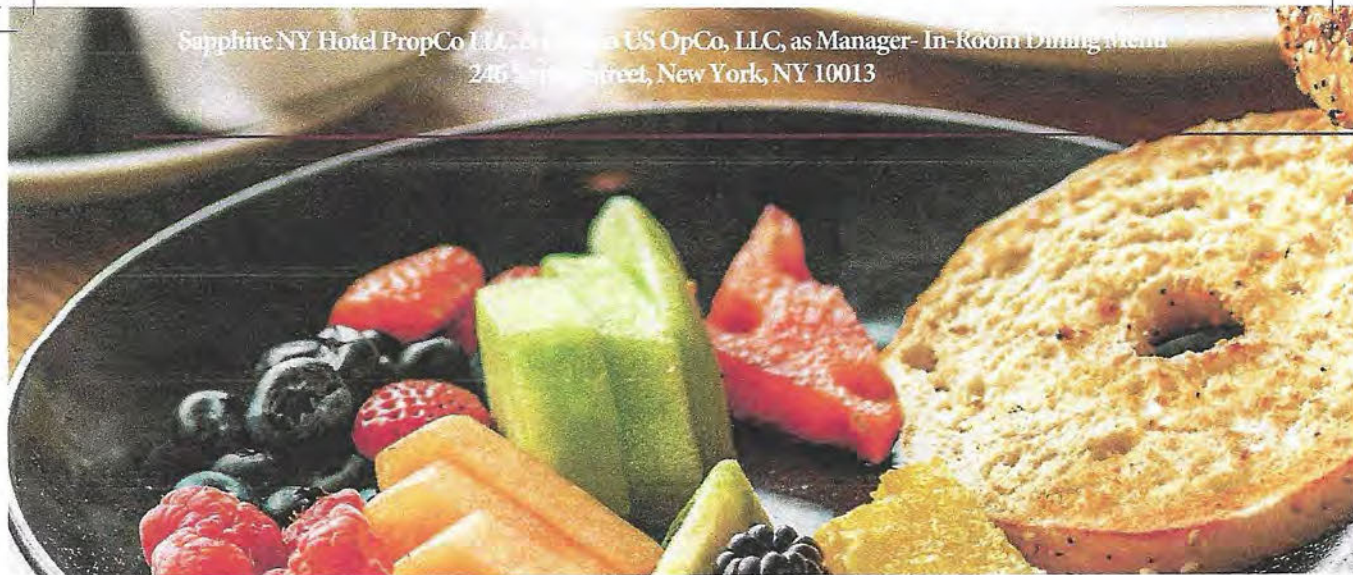
plain, banana, blueberry, or chocolate chip

BELGIAN WAFFLE 25

assorted berries

FRENCH TOAST 29

assorted berries



Bagels & Pastries

TOASTED LOCAL BAGEL 12

sesame, plain, whole wheat, poppy seed or everything
choice of butter, cream cheese, nutella or peanut butter

TOAST 8 🌿

whole wheat, rye, sourdough, multigrain, white,
english muffin or gluten-free toast

PASTRY BASKET 20

mini croissant, mini danish, mini muffins

PLAIN CROISSANT 5

Cereals & Yogurt

CEREAL 12

corn flakes, frosted flakes, special K, cheerios, fruit loops,
raisin bran, all bran

add berries or sliced bananas 4

HOT STEEL CUT IRISH OATMEAL 19 🌿

add berries or sliced bananas 4

BIRCHER MUESLI 16

add berries or sliced bananas 4

LA FERMIÈRE YOGURT 16 🌿

plain, vanilla bean, or raspberry-blueberry

add granola, berries or sliced bananas 4

GRANOLA PARFAIT 23 🌿

greek yogurt, seasonal berries & harvested on property honey

Breakfast

SERVED 6:30AM - 11:30AM

Smoothies

CARIBBEAN 17




coconut, mango, pineapple, la fermière yogurt

VERY BEE-RRY 17

raspberry, blueberry, strawberry, blackberry,
harvested on property honey

GREEN MACHINE 19

green apple, spinach, kiwi, banana, apple juice

   whey protein 4

Beverages

FRESHLY SQUEEZED JUICES 14

orange, grapefruit, or carrot

ASSORTED JUICES 12

apple, cranberry, tomato, or V8

GLASS OF MILK 8

whole, 2%, skim, soy, almond, or oat

SODA 10





coke, diet coke, sprite, ginger ale, tonic water, or club soda

SAN PELLEGRINO 13

500ml bottled water

FIJI 12

500ml bottled water

 gluten free  vegan  vegetarian  sisley spa recommended

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Appetizers

 **GULF SHRIMP** 38
cocktail sauce, lime

  **MEZZE PLATTER** 32
baba ghanoush, muhammara, dolmas, hummus,
crudites, pita bread

JUMBO LUMP CRAB CAKE 34
orange remoulade, petite salad

NACHOS 25
guacamole, cheddar cheese, sour cream, salsa
add chicken or shrimp 14

CHICKEN WINGS 29
ranch, blue cheese dressing, crudités
choice of bbq, buffalo or plain

  **TUNA TARTARE** 33
taro chips, tobiko, avocado, shiso leaves, thai chili

BURRATA WITH FIG & PROSCIUTTO 27
pistachio vinaigrette, arugula,
grapes, balsamic reduction

QUESADILLA 29
mozzarella, queso fresco, guacamole, sour cream
add ground beef 18 or chicken 14

CHICKEN TENDERS 23
french fries, honey mustard, bbq

 **THE DOMINICK MAC & CHEESE** 26
macaroni, creamy yellow & white cheddar, panko crust
add freshly shaved truffle 20

CHARCUTERIE BOARD 48
chef's selection of meats, local & imported
farmhouse cheeses, olives, cornichons,
whole grain mustard, whole wheat toast,
almonds, grapes, harvested on property honey

 gluten free
 vegan
 vegetarian
 sisley spa
recommended



Sapphire NY Hotel PropCo LLC & Delano US OpCo, LLC, as Manager- In-Room Dining Menu
246 Spring Street, New York, NY 10013

All Day Dining

SERVED 11:30AM - 10:30PM

Soups

ORGANIC CHICKEN SOUP 20 🍷

shredded chicken, macaroni, mirepoix, parsley

SOUP OF THE SEASON 20 🍷

chef's choice prepared with seasonal ingredients

FRENCH ONION SOUP 20 🍷

crostini, gruyere cheese

Caviar

OSSETRA CAVIAR 250

50 grams / 1.78 ounces

potato blinis, crème fraiche, eggs,
chives, onion, capers

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 **CHOPPED VEGETABLE SALAD 27**

mixed lettuce, hearts of palm, cucumber,
onion, beets, olives

CAESAR SALAD 27

baby gem lettuce, parmigiano reggiano, garlic croutons

COBB SALAD 30

mesclun salad, hard boiled eggs, bacon, cucumber,
avocado, blue cheese, cherry tomatoes, chives, red
onion, red wine vinaigrette

add salmon 22, chicken or shrimp 14

Salads

GRILLED ORGANIC CHICKEN CLUB 32

smoked bacon, hass avocado, tomato,
herb mayonnaise, sourdough toast

ROASTED VEGETABLE SANDWICH 30

portobello mushroom, eggplant,
roasted red peppers, pesto, ciabatta bread

THE DOMINICK CHEESEBURGER 34

short rib blend, american cheese, lettuce,
tomato, onion, pickle

add bacon 4



 **IMPOSSIBLE BURGER 34**


lettuce, onion, tomato, vegan cheese,
avocado, gluten free bun

**Sandwiches
& Burgers**

Served with a choice
of local mixed green
lettuce salad or
french fries

add truffle fries 16

 **ASPARAGUS** ·  **BROCCOLINI** · **FRIES**

 **GREEN SALAD** ·  **GRILLED MUSHROOMS**

 **MASHED POTATOES** ·  **MIXED VEGETABLES**

 **SAUTEED SPINACH**

Sides 14

All Day Dining

SERVED 11:30AM - 10:30PM

Housemade Pastas

CLASSIC SPAGHETTI BOLOGNESE 36

ground beef, tomato sauce, basil,
pecorino romano cheese

PENNE A LA VODKA 37

aromatic herbs, chili flakes,
parmesan cheese

LOBSTER LINGUINI 45

fresh tomatoes, red chilli flakes

PLEASE PRESS

in-room dining

ON THE HOTEL ROOM PHONE

OR USE THE TABLET IN

YOUR ROOM TO PLACE ORDER

From the Grill

ATLANTIC SALMON 40

grilled asparagus, beurre blanc,
cherry tomatoes

BELL & EVANS ROAST CHICKEN 42

broccolini, mashed potatoes,
chicken truffle jus

GRILLED 12OZ. NEW YORK STRIP 62

grilled asparagus, pommes pavé,
peppercorn sauce

STIR FRY VEGETABLES 34

assorted asian greens,
sesame soy sauce, jasmine rice





add chicken or shrimp 14

LAMB CHOPS 58

mushroom sauce, maitakes, herb
potatoes

ROASTED VEGETABLE BOWL 27

butternut squash, cauliflower,
heirloom carrots, brussels sprouts,
tri-color quinoa, lemon tahini dressing

 gluten free  vegan  vegetarian  sisley spa recommended

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Addendum to Outdoor Seating Questionnaire

Outdoor Seating

Ground Floor Restaurant: 9 Total Tables, 24 Total Seats at Tables

5th Floor Restaurant/Terrace (Marketed as 7th Floor): 9 Total Tables, 40 Total Seats (34 Seats at Tables, 6 Bar Seats)

Hours of Operation

1. Ground Floor Restaurant
 - a. Sunday: 12pm-1am
 - b. Monday-Saturday: 9am-2am
 - c. Music: No DJ's, background music only, no live music
2. 5th Floor Terrace/Pool Bar (Exterior- Marketed as 7th Floor)
 - a. Sunday: 12pm-1am
 - b. Monday-Saturday: 10am-2:30 a.m.
 - c. Music: Quiet, background music only at all times