

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): VARITH INC

Trade name (DBA): VARITH

Premises address: 13 EAST 13TH ST, NEW YORK, NY 10003

Cross Streets and other addresses used for building/premise:
BETWEEN 5TH AVE + UNIVERSITY PLACE

CONTACT INFORMATION:

Principal(s) Name(s): CHUCK CHOKLIET VALLA

Office or Home Address: [REDACTED]

City, State, Zip: NEW YORK, NY 10019

Telephone #: [REDACTED]

Landlord Name / Contact: ARNOLD TORON: ELJEF MANAGEMENT CORP

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>CHUCK CHOKLIET VALLA</u>	<u>VALLA TABLE, 641 10TH AVE, NEW YORK, NY 10036</u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
WE ARE A FAMILY OWNED + OPERATED THAI RESTAURANT OFFERING HOME MAI RECIPES. WE FOCUS ON GOOD THAI FOOD AND A RELAXING FAMILY FRIENDLY ATMOSPHERE

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.)

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

PREVIOUSLY THIS WAS A RESTAURANT

NO KNOWN ADVERSE DISCIPLINARY HISTORY

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: PREVIOUS :
COEKBUZZ LLC SERIAL 1256775.0 EXP: 10/31/25 ALREADY SURRENDERED

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?
 yes no UNKNOWN

If yes, please list DBA names and dates of operation:

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: TWO Year Built: 1968

Describe neighboring buildings: COMMERCIAL + RESIDENTIAL

Zoning Designation: C6-1

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 571 / 7501

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? 106

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? 120

If yes, what is the use group for the premises? 6C

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: Signage + Colors will be updated to reflect new concept

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 6500

If more than one floor, please specify square footage by floors: 3500-GROUND 1000-BMTR 2000-LOWER LEVEL

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? 4

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

OVERALL SEATING INFORMATION:

Total number of tables? 16 Total table seats? 90

Total number of bars? 1 Total bar seats? 16

Total number of "other" seats? 0 please explain : _____

Total OVERALL number of seats in Premises : 106

BARS:

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

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: 11 AM to 1 AM Monday: 11 AM to 1 AM Tuesday: 11 AM to 1 AM Wednesday: 11 AM to 1 AM Thursday: 11 AM to 1 AM Friday: 11 AM to 1 AM Saturday: 11 AM to 1 AM

Will the business employ a manager? no yes, name / experience if known: over 10 YEARS

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: SOUND SYSTEM IS SMALL BUILT IN SPEAKERS AROUND THE RESTAURANT

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? private parties NO

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) NO

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: _____

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: WARREN SHEROM Phone [REDACTED]

Address: [REDACTED]

Email [REDACTED]

Application submitted on behalf of the applicant by:

[Signature]
Signature

Print or Type Name MORAN TAYLOR

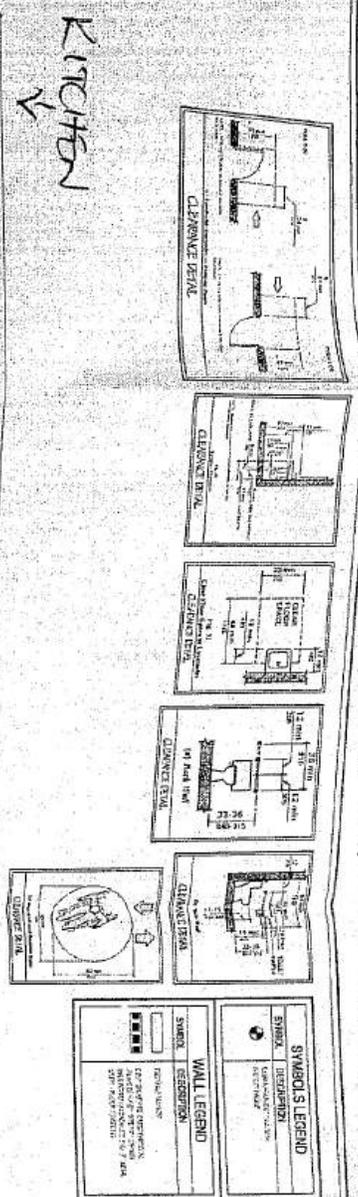
Title REPRESENTATIVE

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.

[Signature]

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

Per City and County Health Department
 2 OF 14
 10/11/14



TENANT SMTY NOTES

1. ALL WORK SHALL BE IN ACCORDANCE WITH THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS REGULATIONS AND THE CITY OF NEW YORK DEPARTMENT OF HEALTH REGULATIONS.

2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS AND THE CITY OF NEW YORK DEPARTMENT OF HEALTH.

3. THE CONTRACTOR SHALL MAINTAIN ACCESS TO ALL ADJACENT PROPERTIES AT ALL TIMES.

4. THE CONTRACTOR SHALL BE RESPONSIBLE FOR PROTECTING ALL EXISTING UTILITIES AND STRUCTURES.

5. THE CONTRACTOR SHALL MAINTAIN A SAFE WORKING ENVIRONMENT AT ALL TIMES.

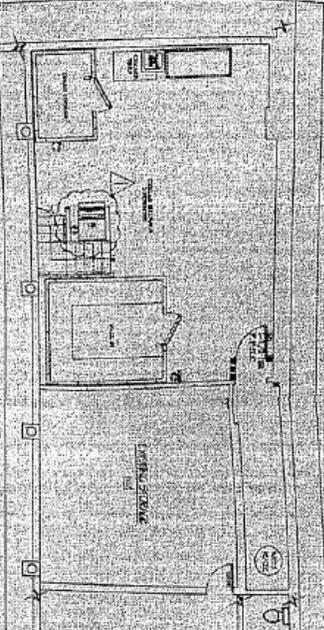
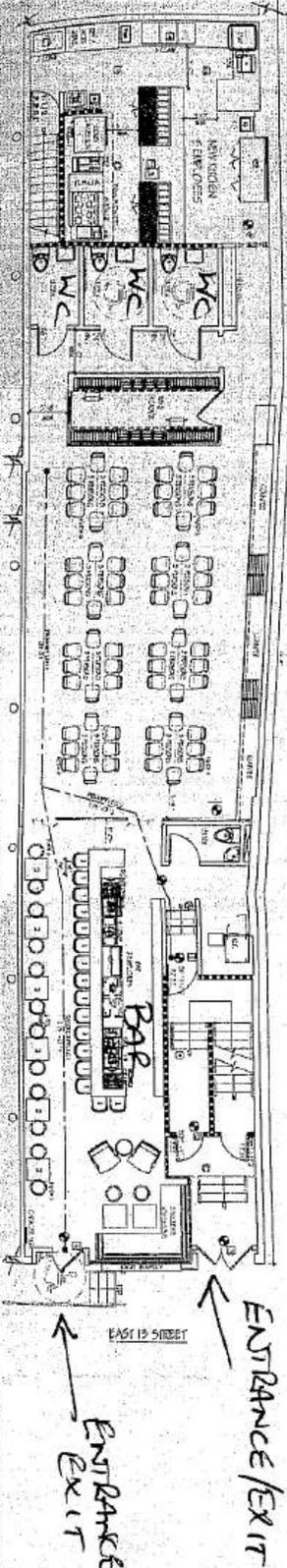
6. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL ADJACENT PROPERTIES.

7. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING UTILITIES AND STRUCTURES.

8. THE CONTRACTOR SHALL MAINTAIN A SAFE WORKING ENVIRONMENT AT ALL TIMES.

9. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL ADJACENT PROPERTIES.

10. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING UTILITIES AND STRUCTURES.



ZONE MAP

ZONE MAP	District 15	Map No. 15
DATE OF ZONING	1961	1961
DATE OF AMENDMENT	1961	1961
DATE OF REVISION	1961	1961

PERMITTED USES

1. RESTAURANT

2. BAR

3. CATERING

4. OFFICE

5. RETAIL

6. SERVICE

7. STORAGE

8. WORKSHOP

9. OTHER USES AS PERMITTED BY THE ZONING REGULATIONS.

OCCUPANCY CHART

NO. OF PERSONS	NO. OF SEATING	NO. OF STALLS	NO. OF TABLES	NO. OF CHAIRS
100	100	100	100	100
200	200	200	200	200
300	300	300	300	300

DOOR EGRESS CHART (TABLE B-1)

NO. OF PERSONS	NO. OF SEATING	NO. OF STALLS	NO. OF TABLES	NO. OF CHAIRS
100	100	100	100	100
200	200	200	200	200
300	300	300	300	300

STAIR EGRESS CHART (TABLE B-1)

NO. OF PERSONS	NO. OF SEATING	NO. OF STALLS	NO. OF TABLES	NO. OF CHAIRS
100	100	100	100	100
200	200	200	200	200
300	300	300	300	300

PLUMBING FIXTURE COUNT (TABLE B-5)

NO. OF PERSONS	NO. OF SEATING	NO. OF STALLS	NO. OF TABLES	NO. OF CHAIRS
100	100	100	100	100
200	200	200	200	200
300	300	300	300	300

TRAFFIC EGRESS CHART (TABLE B-1)

NO. OF PERSONS	NO. OF SEATING	NO. OF STALLS	NO. OF TABLES	NO. OF CHAIRS
100	100	100	100	100
200	200	200	200	200
300	300	300	300	300

CELLAR PLAN

Basement

ENTRANCE

EXIT

ENTRANCE

EXIT

ENTRANCE

EXIT

OCCUPANCY CHART

REVISIONS

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Proposed menu Pt 1

Appetizers	Price	Dietary Restri	Description	Spicy Level
Pak Mor	\$14	GF/TN	Made to order steam rice roll filled with cashew and sweet radish, with coconut cream sauce	
Tao Hu Prik Kluer	\$12	VT	Fried tofu tossed with light soy sauce, crispy garlic, chili, and sea salt	
Huo Pien Tod	\$16	VT/TN	Fried banana blossom, egg, red curry paste with chili, lime and cashew	
Rak Bus Tod	\$16	GF/TN	Lotus root chips served with mushroom, cashew purée	
Goong Sarong	\$16	SF	Fried shrimp wrapped in wonton noodle served with house made sweet chili sauce	
Tod Mun Goeng	\$18	SF	Shrimp donut, cilantro root, Thai white pepper, garlic served with plum sauce, Asian pear	
Kor Moo Tod	\$16		Fried pork jawl, crispy garlic, chili, coriander, and sea salt	
Sai Ua	\$14		House made lemongrass pork sausage served with red onion, cashew, and lettuce	Mild
Hoy Jaw	\$18		Crabmeat, jicama, grounded chicken wrapped in crispy tofu skin	
Mee Krob Goeng	\$16	GF/SF	Stir fried crispy rice noodle in Sriracha and coconut sugar, shrimp, fried shallots, and cilantro	
Yum Salad				
Pla Pa	\$20	GF/PN	Hand shredded grilled salmon, duo color cabbage, crispy shallot, peanut candy, chili, lime	Mild
Yum Som O, Salmon Krob	\$22		Crispy minced salmon, pome. thai shallot, kafir lime leaves, lemongrass	Medium
Yum Scallop	\$22	SF	Scallop marinated in premium fish sauce, fresh herbs, homemade Thai salsa	Spicy
Tum Sai Bua	\$22		Lotus roots, Thai anchovy sauce, homemade pork roll, tomato, cilantro	Thai Spicy
Khao Yum	\$24	VT/SF/SOY	Butterfly pea jasmine rice, fresh herbs, dried shredded shrimp, toasted coconut, seasonal fruits, veggies, herbal bean paste and coconut sugar	
Seafood				
Pak Mor Kaeng Pu	\$32	GF/SF	Made to order steam rice dumplings filled with crabmeat with Nam Yaa curry sauce	Medium
Khao Yum Pu	35	SF	Colossal crab, butterfly peas rice, homemade chicharone, crispy chili garlic, red onion, limes, lime	Medium
Pu Nim Karee	\$24	SF	Soft shell crab, bell pepper, onion, egg with smoked chili paste, and curry powder	
Talay Yang	\$26	GF/SF	Grilled river prawns, green mussels, crab meat, and octopus over jasmine rice, and seafood sauce	
Kaeng Som Goeng	\$20	GF	Shrimp and green papaya, with Southern style tangy and spicy broth	Thai Spicy
Tom Yum Mor Fai (Dairy)	\$25	SF/Dairy	Mixed seafood in tom yum broth, curantro, and scallion	Medium
Muek Dam			Stir fry squids in squid ink, lemongrass	Mild
Goeng Sataw		SF	Stir fry shrimp, bitter beans in Chumphon's shrimp paste, Thai chili, garlic	Spicy
Pla Fish				
Pla Nueng Manow	\$40	GF	Steamed whole branzino, chili, lime, and fresh herbs	Medium
Pla Tod Kra Tiam	\$38		Fried whole branzino, fried garlic	Mild
Pla Tod Nam Pla	MP	GF	Catch of the day, mango, cashew salad	
Tai Pla set	\$26	GF/SF	Southern style spicy fish curry, served with omelet, fried whiting fish, and market green, shrimp	Thai Spicy
Miang Salmon	\$30	GF/PN/TN	Lettuce wrap, rice noodle, ginger, red onion, cashew, lime, and peanut	
Pla Krueang Kaeng	\$40		Fried whole pompano, southern Thai curry paste glazed, crispy shallots	Spicy
Nuer Beef				
Kapao US Wagyu	\$38		Stir fry grounded US Wagyu, Thai holy basil, fried duck egg	Medium
Gao Lao Nuer	\$36		Stew baef, tendon, small intestine, homemade beef ball, in hotpot	
Nuer Tom Bai Herapa	\$26	GF	Braised beef in lemongrass and Thai basil broth	Medium
Nuer Yang	\$26	GF	Grilled New York strip steak, served with chili tamarind sauce. Cooked to medium rare, unless specified	
Nuer Nong Kaeng Kiew	\$26	GF	Beef shank braised in green curry, served with coconut angel hair rice noodle	Medium
Nuer Panang	\$26	GF/PN	Brisket braised in Panang curry, and peanut	Mild
Moo Pork				
Moo Krob Kra Pao	\$25		Crispy pork belly, stir fried with basil sauce	Medium
Moo Krob Pad Pak	\$25		Stir-fried crispy pork belly with market green.	
Moo Krob Prik Kluer	\$25	GF	Crispy pork belly with fried garlic, chili, shallot, and sea salt	
Miang Kor Moo	\$30	GF/PN/TN	Grill pork jawl served with Lettuce wrap, ginger, red onion, cashews, and peanut	
Ka Prao Moo	\$22		Classic Thai stir fry grounded pork with holy basil, Thai chili	Spicy
Poultry				
Massaman Nong	\$22	GF/PN	Massaman curry with drumstick and thighs, sweet potato, onion, and peanut	Mild
Kra Pao Kai	\$22		Stir fried ground chicken with Thai basil, served with jasmine rice and fried egg	
Khaeng Ha Ped	\$30			
Kai Med Ma Muang	\$22			
Vegan				
Khao-Ob Mor Din	\$20	GF/V	Clay-pot rice, shiitake mushroom, taro, carrot, and green peas	
Kaeng Kiew Ped Jay	\$22	GF/V/SOY	Vegetarian duck, green curry, and Thai eggplant	Medium
Panang Jay	\$20	GF/WPN	Curry with charred cauliflower, crispy tofu, and peanut	Mild
Tom Cloeng Jay	\$20	GF/V	Tom Yum, mushrooms, cauliflower, tomato and Thai basil	Medium
Vegetarian				
Pad Thai Jay	\$20	VT	Sweet radish, diced tofu, egg, chive, bean sprout	
Pad Kee Mao Jay	\$20	VT	Stir fried spicy noodle, egg, market green, and Thai basil	Medium
Kuay Tiew Noodles				
Tom Yum Mama(Dairy)		SF/Dairy	Bangkok famous street food Tom Yum noodle with seafood, pork roll, crispy pork belly	Medium
Kuay Tiew Kai	\$20		Slow cooked chicken drumstick, egg noodle, shiitake mushrooms, and bean sprout	
Wagyu Boat Noodle	\$55		A5 Japanese Wagyu, braised beef, homemade meatballs, with classic boat noodle broth	
Pho Wagyu	\$50		A5 Japanese Wagyu, rice noodle, Thai style Pho broth, bean sprouts, and market green	
Kuay Tiew Nuer	\$22		Double braised beef noodle soup, thin rice noodle, Chinese five spices, bean sprouts, and market green	
Classic Boat Noodle	\$24		Braised beef, homemade beef meatballs, rice noodle, with classic boat noodle broth	
Yen Ta Fo	\$24	GF	Served Hot-pot style, savory and tangy Yen Ta Fo broth, flat rice noodle with shrimp, squid, fish balls, and crispy wonton	
Ba Mee Haeng	\$20	PN	Stir fried egg noodle, roasted pork, fish balls, garlic oil, sweet soy sauce, bean sprouts, and peanut	Mild
Ba Mee Ped	\$28		Egg noodle, duck breast, bok choy, with tamarind sauce	
Khao Soi A5 Wagyu	\$55			
Khao Soi Chiang Mai	\$22		Northern style curry, pickled mustard green, red onion(Choice of braised beef OR chicken drumsticks)	
Khao Soi Haeng	\$22		Stow cooked flank steak in northern Thai chili paste, Ma Kwaen	
Mom's Pad Thai	\$20	GF/PN/SF	Sweet radish, dried shrimp, diced tofu, egg, chive, bean sprouts, ground peanut on side	Chickens or Vegetarian \$16, Beef \$16, Shrimp \$19, crispy pork belly \$24, salmon \$26
Pad Kee Mao	\$20		Stir fried flat rice noodle, bell pepper, onion, fresh chilies, Thai basil, Chicken or vegetable \$16, Beef \$16	Medium
Khao Pad				
Khao Pad Pu	\$32	SF	Fried rice with crab meat, egg, and curry powder	
Khao Pad Miang	\$28	SF	Northern Thai chili, tomato fried rice, Sai ua, crispy pork belly, shrimp paste	

PROPOSED MENU Pg. 2

Khao Pad Kor Moo \$24
Khao Pad Kiew Wan \$22

Fried pork jowls, crispy garlic and chili fried rice, egg
Green curry paste, coconut milk, egg, Thai basil, and eggplant. Chicken or vegetable \$16, beef \$1 Medium

Dessert
Ask for today's specials

Proposed Drink menu

COCKTAILS

Cha Thai Kee Mao Dry Gin, Thai Tea, Triple Sec, Cinnamon Sugar[Dairy]	\$16
Kiew Wan Gin Dry Gin, Midori, Thai Basil, Lemongrass, Lime	\$16
O - Liang Yok Law Vodka, Kahlua, Thai Coffee[Dairy]	\$16
Kaeng Paa Kra Chai Mezcal, Finger Root, Kaffir Lime Leaf, Passion Fruit, Lime, Chili	\$16
Moo Pa-Loe Vodka, St-Germain, Chinese Five Spice, Coconut Sugar, Cranberry, Pork Belly	\$16
Lychee Martini Roku Gin, Giffard Lichi-Li, St-Germain, Dry Vermouth, Grapefruit	\$18
Mai Tai Tea Rum, Thai Tea, Dry Curacao, Orgeat, Lime, Mint	\$18
Coconut Pandan Old-Fashioned Rittenhouse Rye, Rum Blend, Pandan, Tiki Bitters	\$18
Sticky Rice Boulevardier Maker's Mark Bourbon, Sticky Rice Pu'er Tea, Campari, Sweet Vermouth	\$18
Tom Kha Punch Espolon Tequila Blanco, Makrut Lime Leaf, Lemongrass, Galanga, Coriander, Thai Chili, Coconut Milk, Tofu, Fish Sauce, Lime, Cilantro	\$20

BEERS

Singha	\$8
Brooklyn East IPA	\$8
Hoegaarden	\$8

SOFT DRINKS

Thai Iced Tea/Coffee	\$6
Pineapple Juice	\$6
Lychee Juice	\$6
Coke/Diet Coke/Sprite/Ginger Ale/Seltzer	\$3
S.PELLEGRINO Sparkling Mineral Water	\$8
Saratoga Natural Spring Water	\$8