

Meeting Date: TBD

APPLICANT INFORMATION:

Name of applicant(s): Chipotle Mexican Grill of Colorado, LLC

Trade name (DBA): Chipotle Mexican Grill #590

Premises address: 55 E 8th St., New York, NY 10003

Cross Streets and other addresses used for building/premise:
Cross Streets: Greene Street, Mercer Street; Other Addresses for Building: 51-61 East 8th St, 40 East 9th St

CONTACT INFORMATION:

Principal(s) Name(s): Helen Kaminski, Tim Luskin, Adam Rymer

Office or Home Address: [REDACTED]

City, State, Zip [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: Uniway Partners LP

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Helen Kamiski</u>	<u>Chipotle Mexican Grill currently holds over 150 liquor licenses in</u>
<u>Tim Luskin</u>	<u>New York State. Please see the attached list of active licenses.</u>
<u>Adam Rymer</u>	<u></u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
Chipotle Mexican Grill of a multinational fast-casual restaurant chain offering customizable bowls, tacos, burritos,
and salads made with real ingredients.

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.)

n/a

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

This location has been a Chipotle Mexican Grill, and has previously held a liquor license. The previous license expired, so the licensee is applying for a new liquor license.

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: n/a

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:

Chipotle Mexican Grill #590 - 2005-01/2023

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: 1 floor Year Built : 1959

Describe neighboring buildings:

Businesses to the left and right of building and residential behind building

Zoning Designation: Mixed

Zoning Overlay or Special Designation (applicable) n/a

Block and Lot Number: 560 / 7502

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? 53

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? 330

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 n/a

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? 2,472 sq. ft.

If more than one floor, please specify square footage by floors: n/a

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? n/a

How many entrances are there? 1 How many exits? 1 How many bathrooms? 2

Is there access to other parts of the building? no yes, explain: Employee only access to partial basement, location of electrical panel

OVERALL SEATING INFORMATION:

Total number of tables? 9 Total table seats? 47

Total number of bars? 1 Total bar seats? 0

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

Total OVERALL number of seats in Premises : 47

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 0

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

Any food counters? no 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)

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

What are the Hours of Operation?

Sunday: 10:45 am to 11pm Monday: 10:45 am to 11pm Tuesday: 10:45 am to 11pm Wednesday: 10:45 am to 11pm Thursday: 10:45 am to 11pm Friday: 10:45 am to 11pm Saturday: 10:45 am to 11pm

Will the business employ a manager? no yes, name / experience if known : Patricia Espinoza, 6 years as general manager

Will there be security personnel? no yes (if yes, what nights and how many?) n/a

Do you have or plan to install French doors, accordion doors or windows that open? no yes

If yes, please describe : n/a

Will you have TV's ? no yes (how many?) n/a

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? n/a

Please describe your sound system and sound proofing: Sound system to always be kept to under noise limit

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 1/2 " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

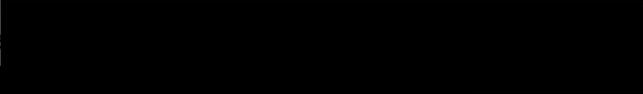
Address: _____ Distance: _____

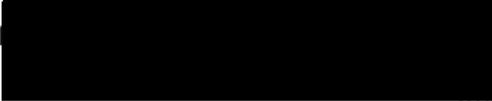
Name of School / Church: _____

Address: _____ Distance: _____

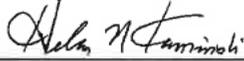
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Gregory Small Phone: 

Address: 

Email: 

Application submitted on behalf of the applicant by:



Signature

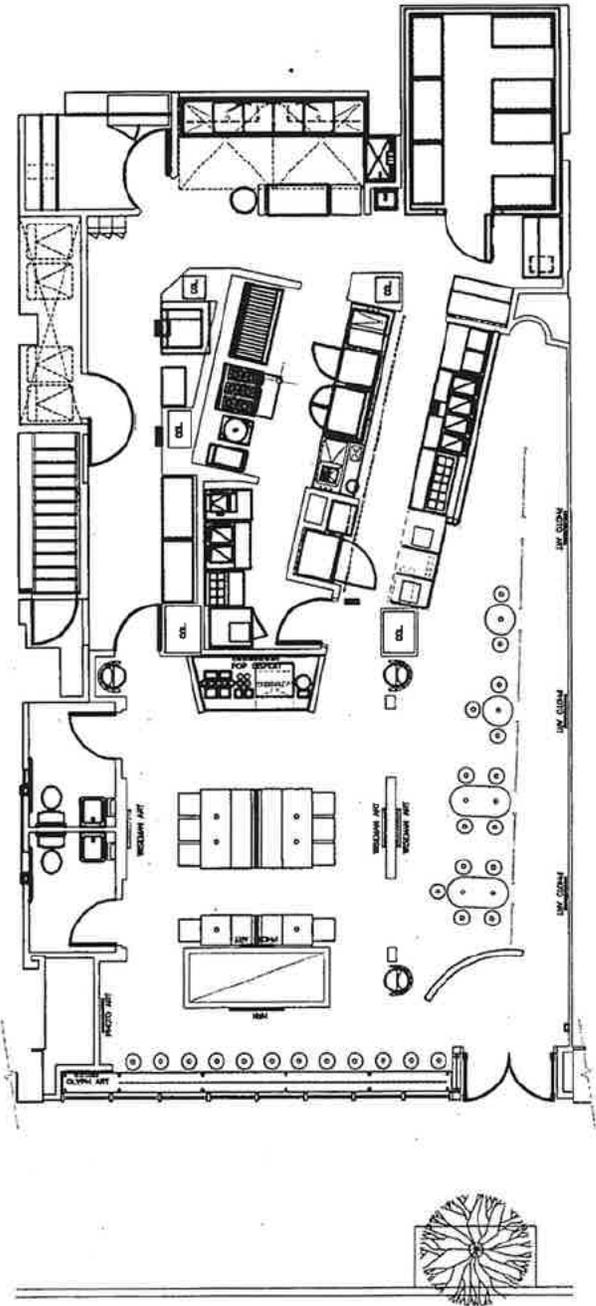
Print or Type Name Helen Kaminski

Title LLC Manager

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



INTERIOR PLAN @ FIRST FLOOR

SCALE: N.T.S.

NEW YORK DESIGN

ARCHITECTS, LLP

DWG. #: NAME: DATE:

SK-1 LIQUOR AUTHORITY EXHIBIT 07/09/04

© 2008 NEW YORK DESIGN ARCHITECTS, LLP
 GIUSEPPE R. ANZALONE, A.I.A.
 JOSEPH J. SMERINA, A.I.A.

9710 THIRD AVENUE
 BROOKLYN, NEW YORK 11209
 T. 718.921.2736
 WWW.NEYORKDESIGNUSA.COM
 NYD@NYDARCH.COM



CHIPOTLE

MEXICAN GRILL

BURRITOS, TACOS & SALADS



**BURRITO ▲
(740-1210 cal)**

Flour tortilla with a choice of cilantro-lime rice, black or pinto beans, meat, salsa, and cheese or sour cream.



**BURRITO BOWL ▲
(420-910 cal)**

Just like a burrito, but served in a bowl with no tortilla.



**SALAD ▲
(420-900 cal)**

Chopped romaine lettuce with choice of beans, meat, salsa and cheese, with or without chipotle-honey vinaigrette.



**TACOS ▲
(390-1140 cal)**

Your choice of three crispy corn or soft flour tortillas with meat, salsa, cheese or sour cream and romaine lettuce.

CHICKEN (180 cal/4 oz)
Responsibly raised, marinated in our chipotle adobo, then grilled.
\$8.65

STEAK (150 cal/4 oz)
Responsibly raised, marinated in our chipotle adobo, then grilled.
\$9.60

BARBACOA (170 cal/4 oz)
Responsibly raised beef. Braised for hours, then shredded.
\$9.60

CARNITAS (210 cal/4 oz)
Responsibly raised pork. Braised for hours, then shredded.
\$9.05

SOFRITAS® (150 cal/4 oz)
Shredded organic tofu braised with chipotle chilis, roasted poblanos and a blend of aromatic spices.
\$8.65

VEGGIE® (230 cal/4 oz)
Includes our fresh guacamole and your choice of beans.
\$8.65

WHAT GOES INSIDE

- Cilantro-Lime Rice (210 cal/4 oz)
- Pinto Beans (130 cal/4 oz)
- Black Beans (130 cal/4 oz)
- Fajita Veggies (20 cal/2.5 oz)
- Chipotle-Honey Vinaigrette (220 cal/2 oz)
- Fresh Tomato Salsa (25 cal/3.5 oz)
- Roasted Chili-Corn Salsa (80 cal/3.5 oz)

- Tomatillo-Green Chili Salsa (15 cal/2 oz)
- Tomatillo-Red Chili Salsa (30 cal/2 oz)
- Sour Cream (110 cal/2 oz)
- Cheese (110 cal/1oz)
- Romaine Lettuce (5 cal/1oz)
- Queso (Adds \$1.40) (120 cal/2 oz)
- Guacamole (Adds \$2.45) (230 cal/4 oz)

EXTRAS & DRINKS

- Chips & Queso (770 cal/serves 2) \$3.95
 - Large Chips & Large Queso (1270 cal/serves 3) \$6.25
 - Chips & Guacamole (770 cal/serves 2) \$3.95
 - Chips & Salsa (560-620 cal/serves 2) \$2.40
 - Queso (230 cal/serves 2) \$2.45
 - Guacamole (230 cal/serves 2) \$2.45
 - Chips (540 cal/serves 2) \$1.50
 - Patrón® Margarita* (240 cal) \$8.50
 - Sauza® Margarita* (230 cal) \$6.20
 - Beer* (110-170 cal) \$5.10 / \$5.80
 - Bottled Drinks (0-280 cal) \$2.30 / \$3.20
 - 22 fl oz Soda/Iced Tea (0-300 cal) \$2.10
 - 32 fl oz Soda/Iced Tea (0-440 cal) \$2.40
- *Beverages (both adult and non-adult) vary by location

KID'S MENU

- Build Your Own (570-780 cal)** \$5.75
Your choice of meat, guacamole, or queso, and two toppings to go with a pair of crispy corn or soft flour tortillas. Includes fruit or kid's chips, and organic juice or milk.
- Small Cheese Quesadilla (500-670 cal)** \$4.60
With a side of rice and beans. Includes fruit or kid's chips, and organic juice or milk. Add meat for \$0.70 (Adds 20-120 cal)

Eat to your own beat: Find meals for your specific diet (lower carb, gluten-free, dairy-free, and more) at chipotle.com/dietary-options.

Get outta line: Order online at chipotle.com or with our mobile app.

Before placing your order, please inform your server if a person in your party has a food allergy.

Nutritional content may vary because of variations in portion size or recipes, changes in growing seasons, or differences in the sources of our ingredients. We may update this chart from time to time. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available on reverse side.

NUTRITION FACTS

	Portion	Calories	Calories from Fat	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carbohydrates (g)	Dietary Fiber (g)	Sugar (g)	Protein (g)
Flour Tortilla (burrito)	1 ea	300	80	9	0.5	0	0	600	50	3	0	8
Flour Tortilla (taco)	1 ea	80	25	2.5	0	0	0	160	13	1	0	2
Crispy Corn Tortilla	1 ea	70	25	3	0.5	0	0	10	1	0	1	2
Cilantro-Lime Brown Rice	4 oz	210	50	6	1	0	0	190	36	2	0	4
Cilantro-Lime White Rice	4 oz	210	35	4	0.5	0	0	350	40	1	0	4
Black Beans	4 oz	130	15	1.5	0	0	0	210	22	7	2	8
Pinto Beans	4 oz	130	10	1.5	0	0	0	210	21	8	1	8
Fajita Vegetables	2.5 oz	20	0	0	0	0	0	150	5	1	2	1
Barbacoa	4 oz	170	60	7	2.5	0	65	530	2	1	0	24
Chicken	4 oz	180	60	7	3	0	125	330	0	0	0	32
Carnitas	4 oz	290	120	12	7	0	65	450	0	0	0	23
Steak	4 oz	150	60	6	2.5	0	80	330	1	1	0	21
Sofritas	4 oz	150	80	10	1.5	0	0	560	9	3	5	8
Fresh Tomato Salsa	3.5 oz	25	0	0	0	0	0	550	1	1	1	0
Roasted Chili-Corn Salsa	3.5 oz	80	15	1.5	0	0	0	330	16	3	4	3
Tomatillo-Green Chili Salsa	2 fl oz	15	5	0	0	0	0	260	4	0	2	0
Tomatillo-Red Chili Salsa	2 fl oz	30	5	0	0	0	0	500	4	1	0	0
Cheese	1 oz	110	70	8	5	0	30	190	1	0	0	6
Sour Cream	2 oz	110	90	9	7	0	40	30	2	0	2	2
Guacamole	4 oz	230	100	22	3.5	0	0	370	8	6	1	2
Queso (entree)	2 oz	120	70	8	5	0	25	200	4	1	1	6
Queso (side)	4 oz	230	150	16	11	0	50	400	9	1	2	13
Queso (large)	8 oz	460	290	33	21	0.5	104	800	17	3	5	25
Romaine Lettuce (salad)	2.5 oz	10	0	0	0	0	0	5	2	1	1	1
Romaine Lettuce (tacos)	1 oz	5	0	0	0	0	0	1	1	0	0	0
Chips	4 oz	540	230	25	3.5	0	0	390	73	7	1	7
Chips (large)	6 oz	810	350	38	5	0	0	590	110	11	2	11
Vinaigrette	2 fl oz	220	140	16	2.5	0	0	850	18	1	12	1
Bury's Root Beer	22 fl oz	280	0	0	0	0	0	130	85	0	85	0
	32 fl oz	430	0	0	0	0	0	180	120	0	120	0
Coca-Cola Classic	22 fl oz	260	0	0	0	0	0	85	70	0	70	0
	32 fl oz	380	0	0	0	0	0	120	105	0	105	0
Coca-Cola Life	22 fl oz	170	0	0	0	0	0	70	44	0	44	0
	32 fl oz	250	0	0	0	0	0	105	64	0	64	0
Coca-Cola Zero	22 fl oz	0	0	0	0	0	0	75	0	0	0	0
	32 fl oz	0	0	0	0	0	0	115	0	0	0	0
Diet Coke	22 fl oz	0	0	0	0	0	0	75	0	0	0	0
	32 fl oz	0	0	0	0	0	0	115	0	0	0	0
Diet Coke, Caffeine Free	22 fl oz	0	0	0	0	0	0	90	0	0	0	0
	32 fl oz	0	0	0	0	0	0	130	1	0	0	0
Pho Xtra	22 fl oz	260	0	0	0	0	0	75	70	0	70	0
	32 fl oz	380	0	0	0	0	0	115	105	0	105	0
Sprite	22 fl oz	260	0	0	0	0	0	120	70	0	70	0
	32 fl oz	380	0	0	0	0	0	160	105	0	105	0
Fanta Orange	22 fl oz	290	0	0	0	0	0	80	80	0	80	0
	32 fl oz	430	0	0	0	0	0	140	120	0	120	0
Minute Maid Lemonade	22 fl oz	280	0	0	0	0	0	95	75	0	75	0
	32 fl oz	400	0	0	0	0	0	140	110	0	110	0
Powerade Mountain Berry Blast	22 fl oz	140	0	0	0	0	0	280	39	0	39	0
	32 fl oz	200	0	0	0	0	0	400	56	0	56	0
Nello Yellow	22 fl oz	290	0	0	0	0	0	100	80	0	100	0
	32 fl oz	420	0	0	0	0	0	140	116	0	140	0
Lemonade - Blue Sky	22 fl oz	300	0	0	0	0	0	95	78	0	78	0
	32 fl oz	440	0	0	0	0	0	135	113	0	113	0
Mango Orange - Blue Sky	22 fl oz	300	0	0	0	0	0	80	75	0	74	0
	32 fl oz	430	0	0	0	0	0	120	109	0	108	0
Maine Root Root Beer	22 fl oz	170	0	0	0	0	0	30	40	0	40	0
	32 fl oz	240	0	0	0	0	0	65	90	0	90	0
Iced Tea	22 fl oz	10	0	0	0	0	0	3	0	0	0	0
	32 fl oz	15	0	0	0	0	0	4	0	0	0	0
Sweet Iced Tea	22 fl oz	150	0	0	0	0	0	65	0	45	0	0
	32 fl oz	220	0	0	0	0	0	65	0	65	0	0
Sauza® Margarita	12 fl oz	230	0	0	0	0	0	5	25	0	21	0
Patrón® Margarita	12 fl oz	240	0	0	0	0	0	5	25	0	21	0

KIDS MENU NUTRITION FACTS

	Portion	Calories	Calories from Fat	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carbohydrates (g)	Dietary Fiber (g)	Sugar (g)	Protein (g)
Flour Tortilla (taco)	2 ea	170	45	5	0	0	0	320	27	1	0	5
Flour Tortilla (quesadilla)	1 ea	80	25	2.5	0	0	0	160	13	1	0	2
Crispy Corn Tortilla	2 ea	136	50	6	1	0	0	19	2	0	2	0
Cilantro-Lime Brown Rice	2 oz	110	25	3	0.5	0	0	95	18	1	0	2
Cilantro-Lime White Rice	2 oz	100	20	2	0	0	0	170	20	0	0	2
Black Beans	3 oz	100	10	1	0	0	0	160	16	5	1	6
Pinto Beans	3 oz	100	10	1	0	0	0	160	15	6	1	6
Fajita Vegetables	0.8 oz	5	0	0	0	0	0	60	1	0	1	0
Barbacoa (side)	5 oz	20	5	1	0.5	0	10	65	0	0	0	3
Barbacoa	2 oz	80	30	3	1.5	0	30	260	1	1	0	12
Chicken (side)	5 oz	25	5	1	0.5	0	15	40	0	0	0	4
Chicken	2 ea	90	30	3	1.5	0	65	150	0	0	0	15
Chicken (side)	5 oz	25	5	1	0.5	0	10	55	0	0	0	3
Carnitas (side)	2 oz	110	10	6	3	0	30	220	0	0	0	12
Steak (side)	5 oz	20	10	1	0	0	10	40	0	0	0	3
Steak	2 oz	70	30	3	1.5	0	40	160	1	1	0	20
Sofritas (side)	5 oz	15	10	1	0	0	0	70	1	0	1	1
Sofritas	2 oz	70	40	5	1	0	0	280	5	2	2	4
Fresh Tomato Salsa	2 oz	15	0	0	0	0	0	310	1	0	1	0
Roasted Chili-Corn Salsa	2 oz	40	10	1	0	0	0	190	9	1	3	1
Tomatillo-Green Chili Salsa	2 fl oz	15	5	0	0	0	0	260	4	0	2	0
Tomatillo-Red Chili Salsa	2 fl oz	30	5	0	0	0	0	500	4	2	0	0
Cheese	1 oz	110	70	8	5	0	30	190	1	0	0	6
Sour Cream	1 oz	60	45	5	3.5	0	20	15	1	0	1	1
Guacamole	2 oz	110	100	11	1.5	0	0	190	3	3	0	1
Queso	2 oz	120	70	8	5	0	25	200	4	1	1	6
Romaine Lettuce	1 oz	5	0	0	0	0	0	1	1	0	0	0
Mandarin	1 ea	35	0	0	0	0	0	9	1	7	1	1
Bioberries	1 ea	20	0	0	0	0	0	0	5	4	3	1
Valencia Oranges	1 ea	80	0	0	0	0	0	19	3	14	1	1
Chips	1 oz	140	60	6	1	0	0	95	18	2	0	2

Nutritional content may vary because of variations in portion size or recipes, changes in growing seasons, or differences in the sources of our ingredients. We may update this chart from time to time. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

▲ Warning indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke. But wait! Not every combination of our ingredients is higher than 2300 mg. Visit chipotle.com/nutrition-calculator for details.

We do our best to keep this chart as current as possible. For the most up-to-date nutrition information please check Chipotle.com.

EXHIBIT A
FLOOR PLANS

See Attached.

