

Meeting Date: TBD

**APPLICANT INFORMATION:**

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

Trade name (DBA): Chipotle Mexican Grill #642

Premises address: 200 Varick St., New York, NY 10014

Cross Streets and other addresses used for building/premise:

Cross Streets: King Street, West Houston Street; Other Addresses: 51-57 King St, 190-204 Varick St, 209-231 West Houston 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: 200 Varick Street DE, LLC

Landlord's Telephone and Fax: [REDACTED]

**NAMES OF ALL PRINCIPAL(s):**

Helen Kaminski

Tim Luskin

Adam Rymer

**NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**

Chipotle Mexican Grill currently holds over 150 liquor licenses in

New York State. Please see the attached list of active licenses.

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

Chipotle Mexican Grill is 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 #642 - 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 : 1926  
(12 total in building)

Describe neighboring buildings: \_\_\_\_\_  
Businesses

Zoning Designation: M1-6 \_\_\_\_\_

Zoning Overlay or Special Designation (applicable) HSQ - Hudson Square \_\_\_\_\_

Block and Lot Number: 520 / 7503 \_\_\_\_\_

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? 124 \_\_\_\_\_

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? 298 \_\_\_\_\_

If yes, what is the use group for the premises? 12 \_\_\_\_\_

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? 2,689 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? 2 How many bathrooms? 2

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

## OVERALL SEATING INFORMATION:

Total number of tables? 35 Total table seats? 71

Total number of bars? 1 Total bar seats? 0

Total number of "other" seats? 0 please explain: \_\_\_\_\_

Total OVERALL number of seats in Premises: 71

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

Will the business employ a manager? \_\_\_ no  yes, name / experience if known : Victor Fortuna Da La Cruz 6 years as manager in charge

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? )

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: [REDACTED]

Address: [REDACTED]

Email : [REDACTED]

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





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/1 oz)

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](http://chipotle.com/dietary-options).

Get outta line: Order online at [chipotle.com](http://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 (bowl)	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	
Cilantro-Lime Brown Rice	4 oz	200	50	6	1	0	0	190	36	2	0	4
Cilantro-Lime White Rice	4 oz	200	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	310	0	0	0	32
Carnitas	4 oz	210	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	190	22	3.5	0	0	370	8	6	1	2
Queso (entree)	2 oz	120	70	8	5	0	25	200	4	4	1	6
Queso (side)	4 oz	230	50	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	111	2	2	11
Vinaigrette	2 fl oz	220	140	16	2.5	0	0	850	18	1	12	1
Bev'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	190	120	0	120	0
Coca-Cola Classic	22 fl oz	260	0	0	0	0	0	85	70	0	70	0
	32 fl oz	360	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	105	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	105	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	4	0	0	0
PB&J Açaí	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	180	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	110	0	110	0
Mintle Wild 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	116	0
Lemonade - Blue Sky	22 fl oz	300	0	0	0	0	0	95	78	0	74	0
	32 fl oz	440	0	0	0	0	0	135	113	0	108	0
Hango 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
Nature 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	0	3	0	0	0
	32 fl oz	15	0	0	0	0	0	0	4	0	0	0
Sweet Iced Tea	22 fl oz	150	0	0	0	0	0	0	45	0	45	0
	32 fl oz	220	0	0	0	0	0	0	65	0	65	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 (large)	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	130	50	6	1	0	0	19	2	0	2	
Cilantro-Lime Brown Rice	2 oz	100	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 oz	90	30	3	1.5	0	65	150	0	0	0	15
Carnitas (side)	-5 oz	25	15	2	1	0	10	55	0	0	0	3
Carnitas	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	4	4	0	20
Sofritas (side)	-5 oz	15	10	1	0	0	0	70	1	0	4	1
Sofritas	2 oz	70	40	5	1	0	0	280	5	2	2	4
Sofritas	2 oz	15	0	0	0	0	0	310	<1	0	<1	0
Fresh Tomato Salsa	2 oz	40	10	1	0	0	0	190	9	1	3	1
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			



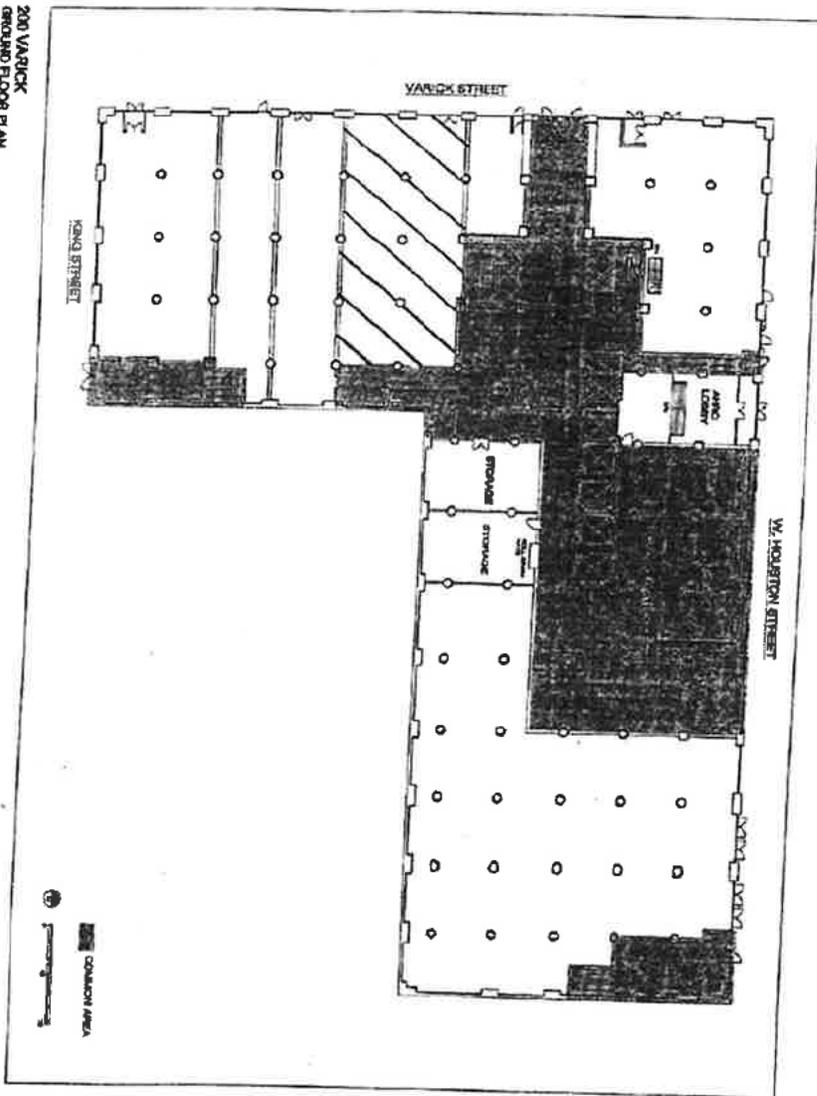
**EXHIBIT A**  
**THE PREMISES**

March 15, 2019

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Landlord            Tenant            **CMG**

200 VARICK  
GROUND FLOOR PLAN

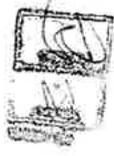


**WSP**  
Architectural Engineering  
Preservation • Planning  
100 West 42nd Street, 10th Floor  
New York, NY 10018

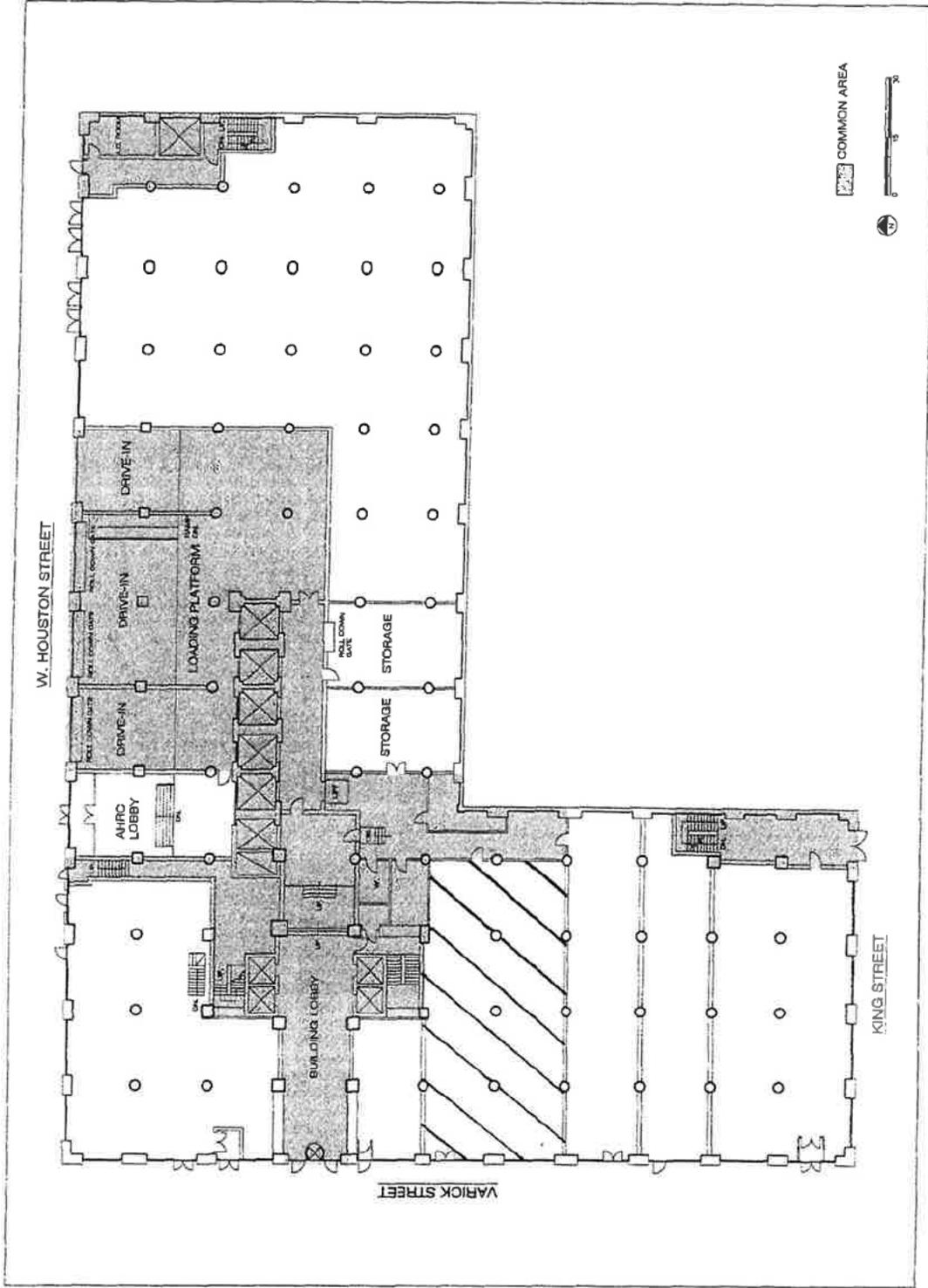
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March 15, 2019

Landlord            Tenant CMG



# EXHIBIT B



**WASA**  
 Architecture • Engineering  
 Preservation • Facilities  
 Wank Adams Slavin Associates  
 170 Broadway  
 New York, New York 10003

200 VARICK  
 GROUND FLOOR PLAN

