

Penguin Flagship NYC LLC
57 West 10th Street
New York, New York 10011
Application for an On-Premises License

Manhattan Community Board 2
3 Washington Square Village
New York, NY 10012
January 2026 SLA Licensing Committee Meeting

CB2 Questionnaire

- Floor Plan
- Menu
- Photographs
- Proximity Report and Certificate of Occupancy
- SLA Application
- Outreach

BERNSTEIN REDO & SAVITSKY, P.C.
1177 Avenue of the Americas, 5th floor
New York, NY 10036
Tel. 212.651.3100
www.brpclaw.com

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s):
Penguin Flagship NYC LLC

Trade name (DBA):
Bar Penguin

Premises address:
57 West 10th Street, New York, NY 10011

Cross Streets and other addresses used for building/premise:
5th and 6th Avenues

CONTACT INFORMATION:

Principal(s) Name(s):
Emmet McDermott

Office or Home Address: [REDACTED]

City, State, Zip: New York, New York 10003

Telephone #: [REDACTED]

Landlord Name / Contact:
57 West 10th LLC

Landlord's Telephone and Fax: [REDACTED]

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

Emmet McDermott Peoples NYC LLC (0370-24-136782) 113 West 13th Street

Margot Hauer-King Peoples NYC LLC (0370-24-136782) 113 West 13th Street

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

Bar penguin is a small neighborhood bar and kitchen offering a concise menu of classic European bar dishes and conserva, designed to complete the flagship Penguin restaurant next door. The focus is on high quality ingredients, careful preparation, and familiar flavors presented simply, including tinned seafood, toast based dishes, sausages, and traditional British and continental bar fare. Penguin is intended as a relaxed, late afternoon to evening gathering place for locals, emphasizing hospitality, moderation and a calm, well run 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.)

n/a

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

Embre Restaurant Corp dba Osteria 57 (0240-17-109842) RW

Embre Restaurant Corp dba Osteria 57 (0340-23-130115) OP

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: _____

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:

I Pataca Restaurant Cop dba Piadina (0240-17-109914) RW

PREMISES:

By what right does the applicant have possession of the premises?

Own Lease Sub-lease Binding Contract to acquire real property other: _____

Type of Building: Residential Commercial Mixed (Res/Com) Other: _____

Number of floor: 8 Year Built : 1885/1984

Describe neighboring buildings:
Mixed, residential, multifamily

Zoning Designation: R6

Zoning Overlay or Special Designation (applicable) Greenwich Village Historic District (NYC Landmarks Preservation Commission)

Block and Lot Number: 574 / 72

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? 60

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? 74

If yes, what is the use group for the premises? Use Group 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

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? 1,600 SF

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: _____

OVERALL SEATING INFORMATION:

Total number of tables? 22 Total table seats? 44

Total number of bars? 2 Total bar seats? 10

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

Total OVERALL number of seats in Premises : 54

BARs:

How many * stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 10

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: _____

Existing layout will largely be preserved with updated furniture/ no major changes

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

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

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
9am to 12am 9am to 12am 9am to 12am 9am to 12am 9am to 12am 9am to 12am 9am to 12am
10+ years (candidate TBD)

Will the business employ a manager? ___ no yes, name / experience if known : _____

Will there be security personnel? no ___ yes(if yes, what nights and how many?) _____

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

If yes, please describe : _____

Will you have TV's ? no ___ yes (how many?) _____

Type of MUSIC / ENTERTAINMENT: ___ Live Music ___ Live DJ ___ Juke Box Ipod / CDs ___ none

Expected Volume level: Background (quiet) ___ Entertainment level ___ Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? no ___ yes

IF YES, will you be using a professional sound engineer? _____

Please describe your sound system and sound proofing: _____

Will you be permitting: ___ promoted events ___ scheduled performances ___ outside promoters

___ any events at which a cover fee is charged? private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? ___ no yes (if yes, please attach plans)

Will you be utilizing ___ ropes ___ movable barriers ___ other outside equipment (describe) _____

Are your premises within 200 feet of any school, church or place of worship? no ___ yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 ½ " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

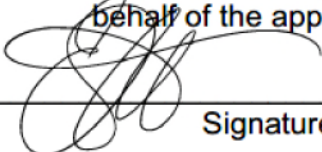
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Emmet McDermott Phone: [REDACTED]

Address: 10 East 16th Street, apt 6, New York, New York 10003

Email: [REDACTED]

Application submitted on
behalf of the applicant by:

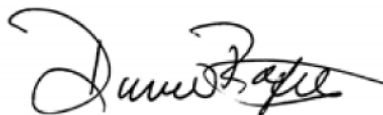


Signature

Print or Type Name Emmet McDermott

Title Principal

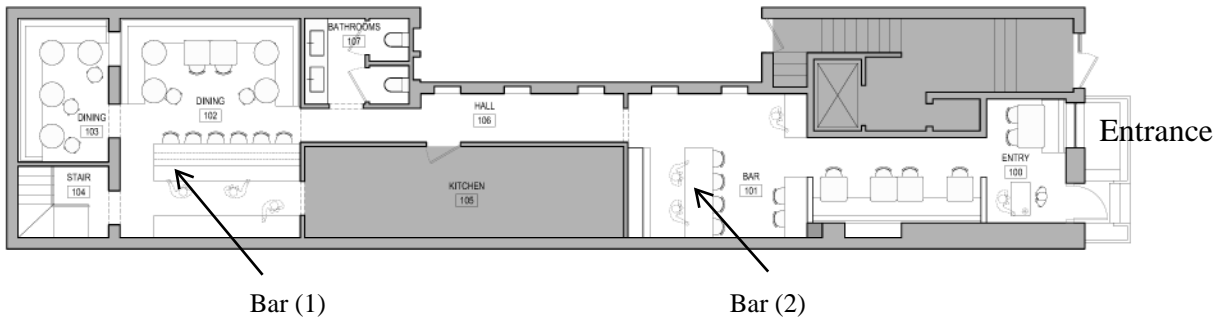
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.





Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

22 tables, 44 seats
 2 stand-up bars, 10 bar stools



01 FURNITURE PLAN
 SCALE: 1/4" = 1'-0"

INTERIOR DESIGNER
WORKSTEAD

THE OLD AMERICAN CAN FACTORY
 233 THIRD STREET, SUITE E102
 BROOKLYN, NEW YORK 11215
 P: 347 689 2788

ARCHITECT

NAME:
 KUSHNER STUDIOS
 ADDRESS:
 55 LIBERTY ST, 2ND FLOOR
 NEW YORK, NY 10005

CONTRACTOR

NAME:
 ROCK PROJECT GROUP
 ADDRESS:

CLIENT

NAME:
 EMMET MCDERMOTT
 ADDRESS:

PROJECT

NAME:
 BAR PENGUIN
 ADDRESS:
 483 8TH AVENUE
 NEW YORK, NY 10011

REVISIONS

NO.	DATE	DESCRIPTION

PHASE

CONCEPT DEVELOPMENT

DESCRIPTION

FURNITURE PLAN

PROJECT No.
ID-100

PROJECT No.
 2500
 DATE
 11/11/2005

PENGUIN

SALON & SUPPER CLUB · GREENWICH VILLAGE

DINNER MENU

CAVIAR SERVICE

Classic Osetra or Golden Kaluga

Parker House rolls or blinis, traditional accoutrements, crème fraîche, chive oil

SALADS & APPETIZERS

Garden Room Salad

butter lettuce, herbs, radish, pickled shallots, green goddess

Caesar “Au Corinthian”

gem lettuce, English anchovy, warm Stilton toast

Oxtail & Marrow Toast

braised oxtail, roasted bone marrow, parsley salad, mustard jus, brioche

Deviled Eggs

tamarind chutney, Madras curry, crispy shallot

Shrimp Cocktail

poached tiger prawns, lime kosho cocktail sauce, cucumber-chili relish

Steak & Stout Pie Tartlet (Signature)

puff pastry, braised short rib, pickled onion, celery leaf

MAINS

Roasted Chicken Penguin (Signature)

garlic-basted, citrus rice, golden raisin chutney, coriander gremolata

Roasted Turbot on the Bone

filleted tableside, seaweed lemon butter, caperberries, watercress

Steak For Two

dry-aged ribeye, beef fat fries, Yorkshire pudding, watercress, mustard hollandaise

Veal & Mango Curry

club-style, saffron basmati, toasted almonds, charred lime

PASTAS

Spicy Red Sauce Noodles (Signature Pasta)

spaghettini, chili crisp, black vinegar, mint, ginger, toasted sesame, crispy shallots

Baked Gnocchi Penguin

taleggio, wild mushrooms, English peas, clay pot, truffle oil

DESSERTS

Sticky Toffee Pudding

clotted cream, warm dates, brown sugar toffee sauce

Earl Grey Pear Tart

shortcrust, burnt honey meringue, bergamot anglaise

Fernet Coin

dark chocolate mousse, Maldon salt, Fernet pipette

Please inform us of any allergies.

