

# SH RESTO NYC CORP

**418-420 W. 13<sup>TH</sup> STREET  
NEW YORK, NEW YORK 10014**

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MANHATTAN COMMUNITY BOARD 2  
JANUARY 22, 2026

SLA LICENSING COMMITTEE

## **Questionnaire**

1. Floor Plan
2. Menu
3. Area Map, Proximity Report
4. Photographs
5. SLA Application for an On-Premises License

Bernstein Redo, P.C.  
1177 Avenue of the Americas, 5<sup>th</sup> floor  
New York, New York 10036  
(212) 651-3100; [Ben@brpclaw.com](mailto:Ben@brpclaw.com)

## Questionnaire

Valerie De La Rosa, *Chair*  
Eugene Yoo, *First Vice Chair*  
Donna Raftery, *Second Vice Chair*  
Mark Diller, *District Manager*



Antony Wong, *Treasurer*  
Emma Smith, *Secretary*  
Brian Pape, *Assistant Secretary*

## COMMUNITY BOARD No. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

[www.manhattancb2.org](http://www.manhattancb2.org)

P: 212-979-2272 F: 212-254-5102 E: [info@manhattancb2.org](mailto:info@manhattancb2.org)

Greenwich Village ✦ Little Italy ✦ SoHo ✦ NoHo ✦ Hudson Square ✦ Chinatown ✦ Gansevoort Market

### COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire, including the date, and return to the Community Board 2 office by email to arrive **no later than the month's due date** which can be found on CB2 Manhattan's website (<https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/>). When meetings return to in person, please also provide an additional 5 copies plus supporting material requested to the SLA committee meeting.

**Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.**

**Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.**

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the scheduled meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover** request will be granted per application. **Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises (including Beer and Wine) within 500 ft. of this location.
2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA.
3. Floor plans of the premise, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. **If outdoor seating of any kind** is included in the application please download and complete **CB2 SLA's Addendum for Outdoor Seating**. For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled.
4. Proposed menu with general price ranges, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.
7. Letter of Understanding or Letter of Intent from the Landlord.

8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.)
9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
10. If this is for a **Corporate Change**, please provide the **Current Approved Corporate Set-Up and the Proposed Corporate Set-Up** along with existing executed stipulations with CB2 if applicable.
11. If this is for any type of **Alteration Application**, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams.
12. If this application is for a **Change in Method of Operation**, please provide the current method of operation and the proposed changes in method of operation as an addendum.

**Meeting Date:** \_\_\_\_\_

**APPLICANT INFORMATION:**

Name of applicant(s): SH Resto NYC Corp.  
\_\_\_\_\_

Trade name (DBA): TBD  
\_\_\_\_\_

Premises address: 418 - 420 West 13th Street, New York, New York 10014  
\_\_\_\_\_

Cross Streets and other addresses used for building/premise:  
Washington Street and 9th Avenue  
\_\_\_\_\_

**CONTACT INFORMATION:**

**Principal(s) Name(s):**  
\_\_\_\_\_

Office or Home Address: [REDACTED] \_\_\_\_\_

City, State, Zip: [REDACTED] \_\_\_\_\_

Telephone #: [REDACTED] email: [REDACTED]

**Landlord Name / Contact:**  
\_\_\_\_\_

Landlord's Telephone and Fax: [REDACTED] \_\_\_\_\_

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

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):  
Full-service restaurant serving traditional Mexican cuisine with a menu inspired by Chef Gerardo Alvarez'  
journey through the country. The restaurant will be open for lunch and dinner daily in a welcoming and  
soulful space.  
\_\_\_\_\_  
\_\_\_\_\_

**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 - new restaurant in previously licensed space

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

Previously Fig & Olive from 2010 to 2024 - License (0340-22-103915) surrendered April 2024.

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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: \_\_\_\_\_

FIG & OLIVE THIRTEEN STREET LLC / 0340-22-103915 / Surrendered 04/2024.

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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:

N/A - Fig & Olive operated here since 2010 and the license was surrendered after Covid-19.

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**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: 3 Year Built : 1902

Describe neighboring buildings: Commercial office buildings

Zoning Designation: M1-5

Zoning Overlay or Special Designation (applicable) Gansevoort Market Historic District

Block and Lot Number: 645 / 29

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor?  yes  no  
\* one floor for patrons

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 : N/A - No exterior changes

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? 277

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? 297

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

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 will replace Fig & Olive with Silent H

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 5,353 sq feet

If more than one floor, please specify square footage by floors: \_\_\_\_\_

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

N/A - No outdoor space

If more than one floor, what is the access between floors? Back of house stairs

How many entrances are there? 2 How many exits? 2 How many bathrooms? 6

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

## OVERALL SEATING INFORMATION:

Total number of tables? 42 Total table seats? 130

Total number of bars? 1 Total bar seats? 20

Total number of "other" seats? 24 please explain: High top seats and open kitchen seating

Total OVERALL number of seats in Premises: 174

## BARs:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 20

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

Any food counters? no  yes, describe: Open kitchen counter for eating

### *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:      Monday:      Tuesday:      Wednesday:      Thursday:      Friday:      Saturday:  
11am to 1am    11am to 1am    11am to 1am    11am to 1am    11am to 2am    11am to 2am    11am to 2am

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 : N/A - windows are fixed

Will you have TV's ?  no  yes ( how many? ) \_\_\_\_\_

\*DJ plugs into house system.

**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? Yes

Please describe your sound system and sound proofing: Applicant's landlord is requiring soundproofing to insulate

office space upstairs, sound system will be small speakers recessed into ceiling spread throughout premises.

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.

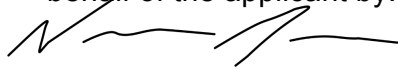
Contact Person: Nader Marzouk Phone: [REDACTED]

Address: [REDACTED]

Email : [REDACTED]

Application submitted on  
behalf of the applicant by:

X



\_\_\_\_\_  
Signature

Print or Type Name Nader Marzouk

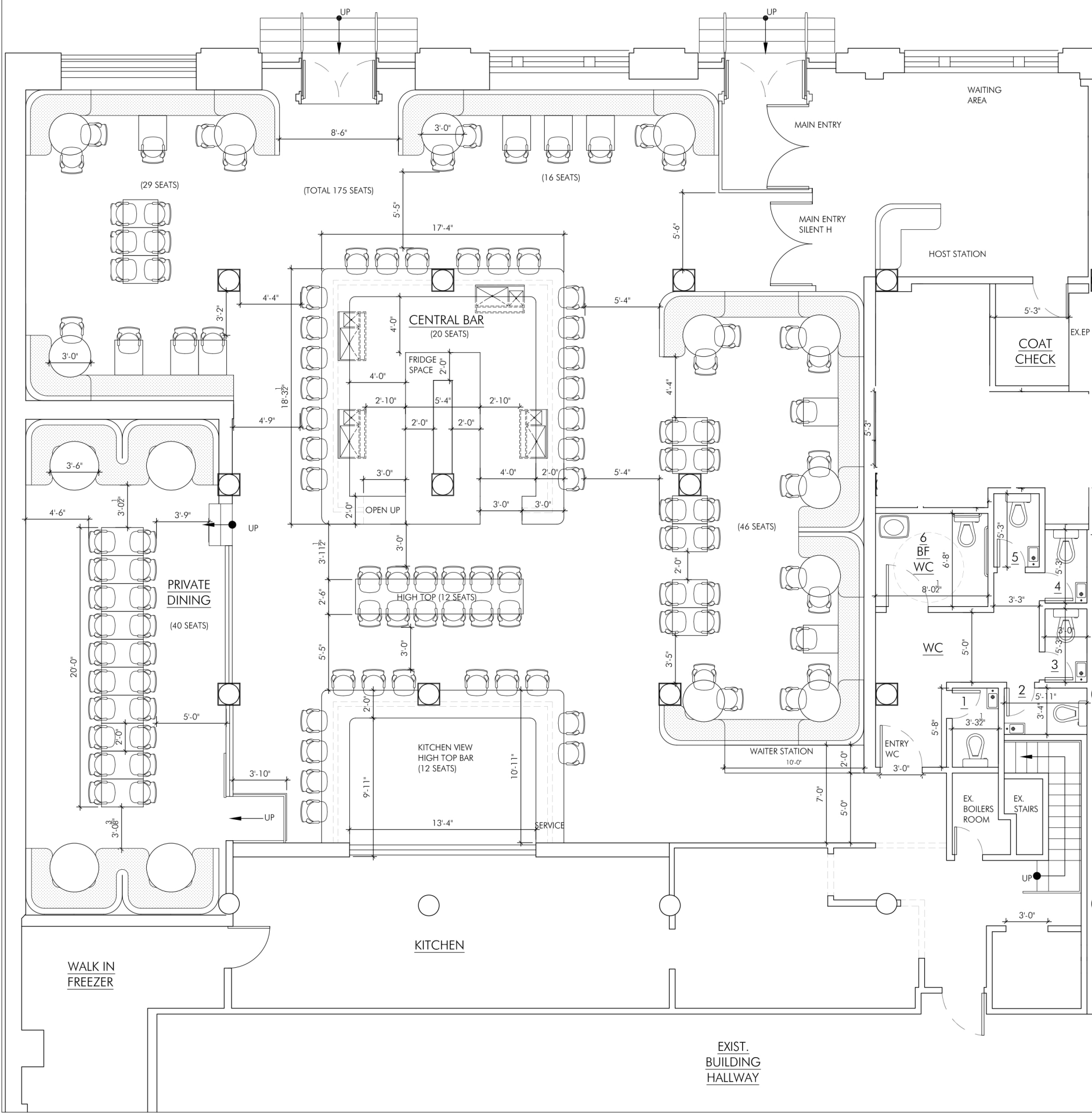
Title President

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

## Floor Plan



Menu

## ENTRADAS

### BETABELES QUEMADOS Y PONCHE

charred beet, honey marinated queso fresco, arugula salad, shallot, pistachio, breadcrumbs and ponche vinaigrette

VEGAN OPTION AVAILABLE

### GUACAMOLE QUEMADO

avocado, charred serrano, garlic, cilantro, pico de gallo, corn tostadas

### AAA CARNE SECA Y PAPAS

house made potato crisp and AAA dried steak, served with traditional tangy and hot salsa

### TAMALES

pan seared tamales filled with ancho pepper adobo pork, cilantro salad, salsa aguacatosa

VEGAN OPTION AVAILABLE

### QUESO FLAMEADO Y LONGANIZA

provolone and monterey jack cheese flamed, lacto fermented tomato sauce, house made longaniza sausage, confit pepper chimichurri, house-made flour tortillas

### EMPANADAS DE BARBACOA

AAA rib eye barbacoa empanadas, salsa verde, salsa roja, onion and cilantro

VEGETARIAN OPTION AVAILABLE

### TOSTADAS DE ATÚN

fire charred corn tostadas, guacamole, chipotle dressed tuna, fried red onions, tajin mayo

### TACOS OLVIDADOS

black tiger shrimp, bacon, mozzarella cheese, shrimp consome

### FLAUTAS DE CARNITAS

rolled tacos filled with pork carnitas, Siberia style guacamole, serrano sauce, queso fresco, sour cream

VEGAN OPTION AVAILABLE

## PRINCIPALES

### CACHETADAS DE RIB EYE

cheese crusted rib eye slices, avocado, grilled onions, chives, served on corn tortillas

(ADD BONE MARROW \$14)

### POLLO AL PASTOR

pastor grilled chicken thigh skewer, grilled pineapple, fried fingerling potatoes, guacamole, fermented habanero and pineapple pico de gallo

### PESCADO EN CREMA DE CHILE

butterflied robalo fillet, piquin cream, serrano ashes oil, avocado and chicharron salad

### ESPADAS DE RIB EYE ASADAS

mezquite grilled rib eye skewers (10 oz) , serrano ashes oil, salsa verde, grilled pearl onion, avocado mousse, green onion curls, tortillas.

### 44 OZ TOMAHAWK

44 oz serrano and tortilla ashes covered mezquite grilled AAA tomahawk, 72 hour morita au jus, papatinas, grilled lemon

## COMPLEMENTOS

### PAPAS EN JUGO DE CARNE

triple-fried russet fry, beef jus, grated cotija cheese, fresh chives

### ZANAHORIAS AL CARBÓN

mezquite grilled heirloom carrots, morita sesame and chipotle agave salsa macha vinaigrette

### ESQUITE

baby corn, piquin cream, butter sautéed asparagus, cotija cheese, parsley mayo

### PAPATINAS

golden, crunchy potato thin sticks, tajin mayo

# FOOD & DRINKS MENU



### ENSENADA DREAMS

BAJA PENÍNSULA

patrón reposado, cointreau, mango, yuzu, petit sirah, habanero tajín dream



### COATEPEC MARTINI

SOUTHERN GULF

patrón añejo, kahlúa, licor del 43, cacao, lucano, orgeat, aztec chocolate mist, espresso, sea salt, soma chilli chocolate



### PIÑA POLANCO

CENTRAL MÉXICO

patrón reposado, clarified coconut, pineapple, lime, prosecco, sorbet, gold



### JUNGLE JUICE CLEANSE

YUCATÁN PENÍNSULA

patrón silver, green chartreuse, jungle juice, lime, ginger, pomegranate, ocean air



### OAXACA'S ORDER

PACIFIC COAST

coconut washed patrón añejo, mezcal, agave, mole bitters, fire cloud



### DESERTED IN DURANGO

NORTHERN MÉXICO

patrón reposado, mezcal, ancho reyes, tepache, cinnamon, scorpion

Photographs

