

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): Orova LLC

Trade name (DBA): Orova

Premises address: 668 Greenwich Street, New York, NY 10014

Cross Streets and other addresses used for building/premise:

Located between Christopher Street and Barrow Street; 148-160 Christopher Street

CONTACT INFORMATION:

Principal(s) Name(s):
Muhanad Shehada

Office or Home Address: _____

City, State, Zip: _____

Telephone #: _____ email : _____

Landlord Name / Contact: Archives LLC/Brooklyn Fare Wines & Spirits LLC

Landlord's Telephone and Fax: _____

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

Muhanad Shehada N/A

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

Please see attached.

We are a neighborhood coffee and wine bar that will operate as a daytime café and early evening wine service establishment. During the day, we will serve specialty coffee, espresso drinks, pastries, and light food items such as sandwiches and small plates. In the evening, we will offer a curated selection of wine and beer to be enjoyed with food in a quiet, relaxed setting.

The establishment is designed to serve the local community in a comfortable and respectful manner, with background music at low volume and no live entertainment or dancing. Alcohol service will be incidental to food service and strictly monitored by trained staff to prevent service to minors or intoxicated persons.

Our goal is to provide a high-quality, well-managed space that contributes positively to the neighborhood as a café during the day and a calm wine bar in the evening.

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:

Cleaners

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:

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: 10 Year Built : 1899

Describe neighboring buildings:

Zoning Designation: C6-2

Zoning Overlay or Special Designation (applicable) Individual Landmark

Block and Lot Number: 604 / 33

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? TBD

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? 261

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

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? 1090 sq ft

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

If more than one floor, what is the access between floors? _____

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 9 Total table seats? 27

Total number of bars? 1 Total bar seats? 5

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

Total OVERALL number of seats in Premises : 32

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 5

How many service bars are being applied for on the premises? 1

Any food counters? x 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 x Bar & Food Restaurant Club/ Cabaret Hotel Other: _____

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
7amto 12am 7amto 12am 7amto 12am 7amto 2am 7amto 12am 7amto 12am 7amto 12am

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: _____

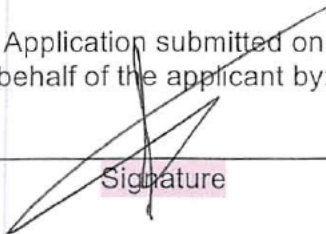
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Muhanad Shehada Phone: 

Address: 668 Greenwich Street, New York, NY 10014

Email 

Application submitted on behalf of the applicant by:



Signature

Print or Type Name Muhanad Shehada

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

By the Glass

Champagne

La Caravelle, 'Rosé', Brut	NV	35
Collet, 'Nord Sud', Extra Brut	NV	38
Krug, 'Grande Cuvée 171ème', Brut	NV	128
Louis Roederer 'Cristal', Brut	2008	280

White

Riesling Hermann Ludes, 'Thörnicher', Mosel	2024	22
Sauvignon Blanc Reverdy, 'Les Coûtes', Sancerre, Loire	2022	26
Chardonnay Jouard, Chassagne-Montrachet, Burgundy	2023	45
Grüner Veltliner Loimer, 'Raid Käferberg' 1ÖTW, Langenlois, Kamptal	2020	48

Rosé

Chateau Peyrassol, Côtes de Provence	2023	28
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Red

Mencia Pedro Mendez, 'Viruxe', Galicia	2021	32
Pinot Noir Mazilly, 'En Vêves', Burgundy	2021	33
Nebbiolo Gaja, 'Sito Moresco', Langhe, Piedmont	2022	43
Bordeaux Chateau La Lagune, Haut-Médoc, Bordeaux	2014	45

Sake

Kuheiji, 'Eau du Désir' Junmai Daiginjo, Hyogo	2024	34
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Dessert

Rainwater Barbeito, '5 year' Reserva, Madeira	NV	22
Boal d'Oliveiras, Madeira	1987	93
Port Warre's, Porto	1977	55
Chenin Blanc Moulin Touchais, Coteaux du Layon, Anjou, Loire	1998	38
Tokaj Royal Tokaji, '6 Puttonyos Aszú', Tokaj	2017	58
Sauternes Château d'Yquem, Sauternes, Bordeaux	2007	132

OROVA CHEESE MENU

Curated Cheese & Wine Pairings

CHEESE BOARDS

- **Petite Board (Serves 1–2) – \$18**
Choice of **any 2 cheeses**
Served with crackers, seasonal fruit, and house jam
 - **Classic Board (Serves 2–3) – \$28**
Choice of **any 3 cheeses**
Served with marcona almonds, olives, honey, fruit, crackers
 - **Grand Board (Serves 3–5) – \$42**
Choice of **any 5 cheeses**
Includes charcuterie garnish, fig jam, honeycomb, nuts, olives
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SOFT & BLOOMY

- Brie de Meaux (France) – \$8**
Buttery, creamy, classic French brie
 - Camembert (France) – \$8**
Earthy, mushroom notes
 - Triple Crème (Delice de Bourgogne, France) – \$9**
Ultra-rich, silky texture
-

FRESH & LIGHT

- Burrata (Italy) – \$9**
Cream-filled mozzarella, delicate and milky
- Fresh Mozzarella (Italy) – \$7**
Soft, clean, mild
- Goat Cheese (Chevre, France/USA) – \$8**
Tangy, bright, slightly citrusy

 **SEMI-SOFT & NUTTY**

Havarti (Denmark) – \$7
Smooth, buttery, mild

Fontina (Italy) – \$8
Nutty, slightly sweet

Tomme de Savoie (France) – \$9
Rustic, earthy, lightly grassy

 **FIRM & AGED**

Manchego (Spain, 6–12 mo) – \$9
Nutty, caramel finish

Gruyère (Switzerland) – \$9
Complex, slightly salty

Comté (France, 12–18 mo) – \$10
Toasty, hazelnut notes

Aged Cheddar (UK/USA) – \$8
Sharp, crumbly, bold

 **BLUE CHEESE**

Roquefort (France) – \$10
Sharp, tangy, bold

Gorgonzola Dolce (Italy) – \$9
Creamy, mild blue

Stilton (England) – \$10
Rich, classic blue

 **ADD-ONS**

- Marcona Almonds – \$5
 - Olives – \$5
 - Fig Jam / Honey – \$4
 - Prosciutto / Salami – \$8
- Extra Bread & Crackers – \$3