

HELBRAUN || LEVEY

WEST10WEST LLC
242 W 10TH STREET STOREFRONT 2
NEW YORK, NY 10012

MANHATTAN COMMUNITY BOARD 2

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COMMUNITY BOARD No. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

www.cb2manhattan.org

P: 212-979-2272 F: 212-254-5102 E: info@cb2manhattan.org

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COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire and return to the Community Board 2 office by fax or mail to arrive at least **5 business days** before the Committee meeting. In addition, bring **10 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 following months 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 within 500 ft. of this location including Beer and Wine.
2. Floor plans of the premise, including all tables and chairs and kitchen lay out to be licensed. Please also include any schematics for sidewalk café, backyard garden space and/or rooftop areas if applicable.
3. Provide any plans filed or to be filed with the Buildings Department.
4. Proposed menu, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises.
6. Letter of Understanding or Letter of Intent from the Landlord.
7. Provide proof of community outreach with signatures or letters from Residential Tenants at location and from surrounding buildings. (i.e. a letter from the neighborhood block association or petition in support.)
8. A copy of your NYS Liquor Authority application as it will be submitted to the SLA. (excluding financial information)

APPLICANT INFORMATION:

Name of applicant(s):
WEST10WEST LLC

Trade name (DBA):
WEST10WEST

Premises address:
242 W 10TH STREET (STOREFRONT 2), NEW YORK, NY 10014

Cross Streets and other addresses used for building/premise:
BLEECKER AND HUDSON STREET

CONTACT INFORMATION:

Principal(s) Name(s):
RYAN REYNOLDS & MARIQUIT INGALLA

Office or Home Address: 242 W 10TH STREET (STOREFRONT 2)

City, State, Zip: NEW YORK, NY 10014

Telephone #: [REDACTED]

Landlord Name / Contact:
CARMINE LIMITED

Landlord's Telephone and Fax: ---

NAMES OF ALL PRINCIPAL(s):

RYAN REYNOLDS

MARIQUIT INGALLA

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

BEER AND WINE LICENSE AT PREMISES (#0240-23-16493) SINCE 2023

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

INTIMATE, CHEF-DRIVEN RESTAURANT THAT HAS BEEN OPERATING FOR THE LAST THREE YEARS WITH BEER AND WINE. OFFERING QUALITY DINING. LOCAL EMPLOYMENT. AND RESERVATION DRIVEN TO MANAGE FOOT IMPACT.

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 : N/A

If upgrade, alteration, or transfer, please describe specific nature of changes:
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

THIS APPLICATION IS A CLASS CHANGE FROM BEER AND WINE TO FULL LIQUOR

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

N/A, APPLICANT HAS OCCUPIED AND HAS BEEN LICENSED SINCE 2023

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: _____
BEER AND WINE LICENSE OF APPLICANT; WEST10WEST LLC (#0240-23-164923)

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:
LAMP NO LONGER PROVIDES LICENSE HISTORY FOR ACTIVELY LICENSED PREMISES

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: 6 Year Built : 1860

Describe neighboring buildings:

MIXED-USE (COMMERCIAL & RESIDENTIAL)

Zoning Designation: R6

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 619 / 14

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 : N/A, EXISTING BUSINESS

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? <74

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

no yes *PENDING

If yes, what is the maximum occupancy for the premises? 23

If yes, what is the use group for the premises? PENDING; 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 ^{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: N/A, EXISTING SIGNAGE WILL REMAIN THE SAME.

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 450 SQ FT

If more than one floor, please specify square footage by floors: GROUND FLOOR ONLY; 450 SQ FT

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

If more than one floor, what is the access between floors? N/A GROUND FLOOR ONLY

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

Is there access to other parts of the building? no ___ yes, explain: N/A

OVERALL SEATING INFORMATION:

Total number of tables? 7 Total table seats? 17

Total number of bars? 1 Total bar seats? 6

Total number of "other" seats? 0 please explain: N/A

Total OVERALL number of seats in Premises: 23

BARs:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 6

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

Any food counters? no ___ yes, describe: N/A

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: _____

N/A, THIS IS A CLASS CHANGE APPLICATION

* 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: 5PM to 11PM Monday: 5PM to 11PM Tuesday: 5PM to 11PM Wednesday: 5PM to 11PM Thursday: 5PM to 11PM Friday: 5PM to 11PM Saturday: 5PM to 11PM

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

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 *RESTAURANT WITH BACKGROUND MUSIC ONLY*

IF YES, will you be using a professional sound engineer? N/A

Please describe your sound system and sound proofing: STANDARD RESTAURANT SPEAKERS THROUGHOUT PREMISES

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? private parties (ON OCCASSION)
APPROX. 10-20 PER YEAR

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) PLEASE SEE NOTES BELOW

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

NO WAIT LINES TO BE FORMED. ESTABLISHMENT OPERATES WITH RESERVATION SYSTEM

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: N/A

Address: _____ Distance: _____

Name of School / Church: _____

Address: N/A Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

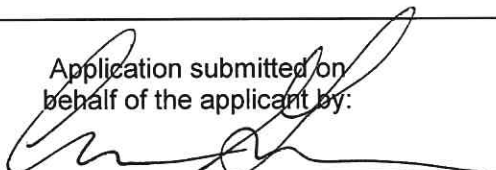
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: TANNER FLOYD (MANAGER) Phone: [REDACTED]

Address: 242 W 10TH STREET (STOREFRONT 2), NEW YORK, NY 10014

Email: [REDACTED]

Application submitted on behalf of the applicant by:



Signature

Print or Type Name HELBRAUN & LEVEY LLP C/O ADRIANNA GOLOVATII

Title REPRESENTATIVE

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
Carter Booth, Co-Chair
Robert Ely, Co-Chair



DINNER

La Cabra bread, cultured butter	9
Hamachi crudo, scallion, sesame, blood orange, chili, micro cilantro	25
Black sea bass ceviche, lime, pineapple, culantro, pickled fresno chili, red onion, aji amarillo	27
Wagyu tartare, nori, tamari, scallion, sesame	28
Fennel salad, goat cheese, almonds, blood orange	19
Heirloom tomato, whipped feta & goat cheese, housemade basil oil	21
Seared cauliflower, fig, sage, cashew cream, date, hazelnut brittle	20
Graffiti eggplant, gochujang, szechuan peppercorn, sesame, vegan meringue	21
King trumpet mushroom, mint, tamari dressing, shiso	23
Beet gnocchi, ricotta, lemon, pistachio, dill	25
Seared octopus, saffron, extra virgin olive oil, cherry tomato, smoked paprika	32

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*Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



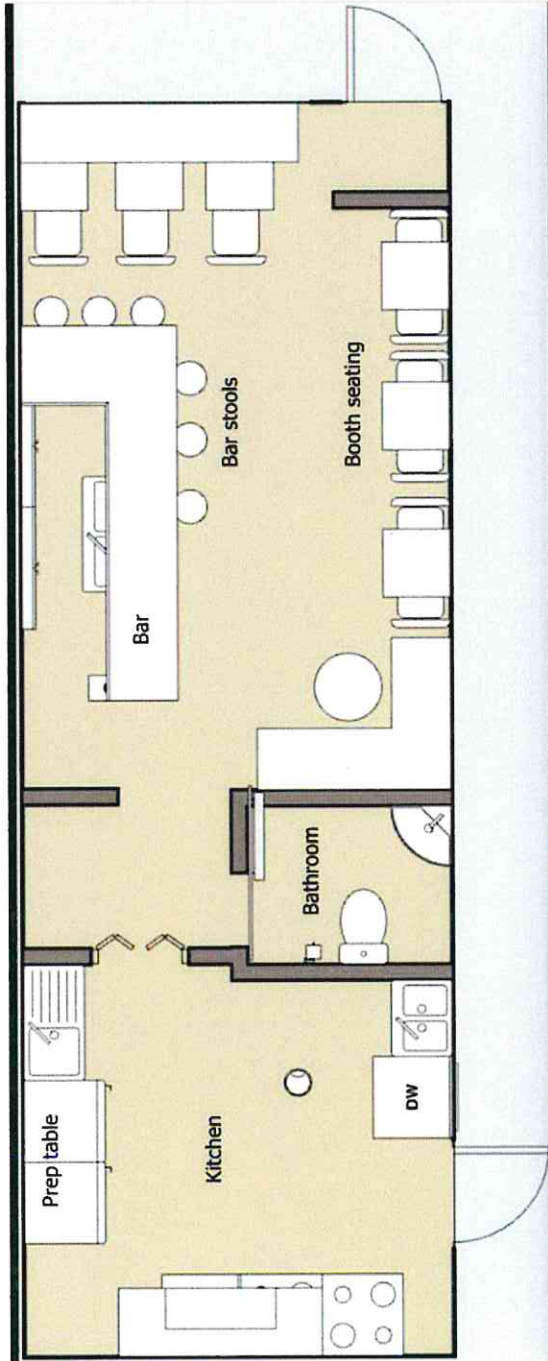
DINNER

La Cabra bread, cultured butter	9
Hamachi sashimi, daily market dressing	29
Black sea bass ceviche, lime, pineapple, culantro, pickled fresno chili, red onion, aji amarillo	27
Wagyu tartare, nori, tamari, scallion, sesame	28
Gigante beans, labneh, tarragon, thyme, scallion	19
Fennel salad, almonds, blood orange, chällerhocker	20
Asparagus, cashew cream, hazelnut, fig, basil, lemon	21
Hand-sliced, acorn-fed ibérico ham, cured 48 months	32
Spaghetti alla chitarra al limone, parmigiano reggiano, egg yolk, bottarga	24
Beet gnocchi, ricotta salata, lemon, pistachio, dill	25
Octopus, saffron, olive oil, cherry tomato, smoked paprika	32
Poached lobster tail, coconut, macadamia, ginger, tarragon oil	56
	Limited Availability

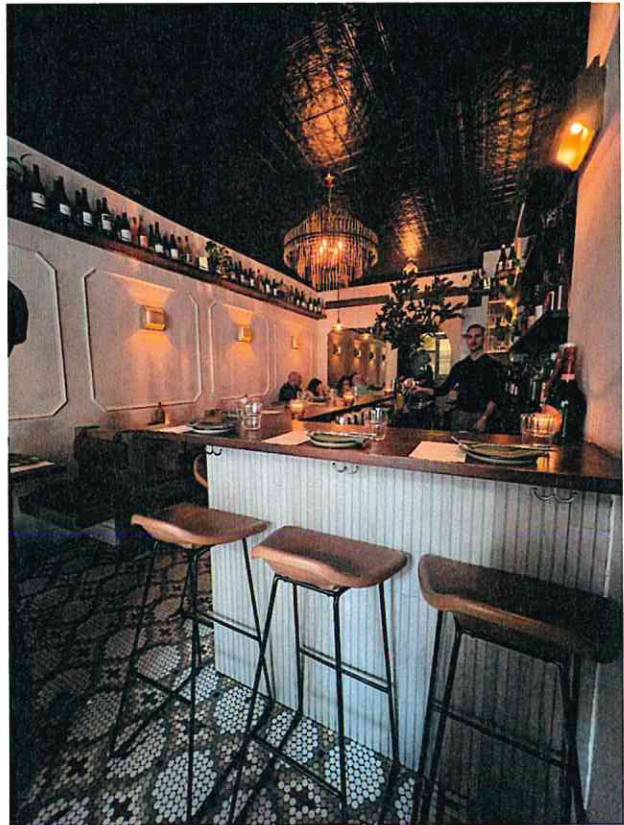
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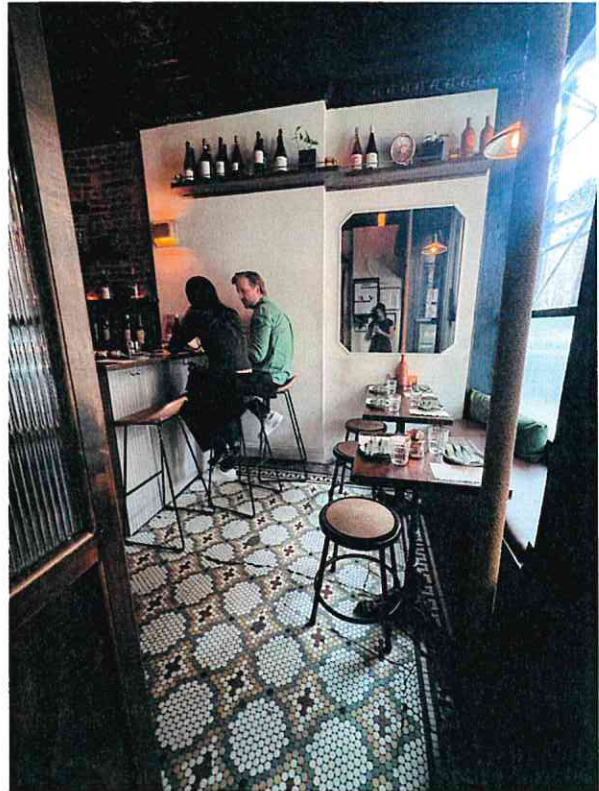
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BLOCK PLOT DIAGRAM

