

P&B Pesetsky & Bookman

Dinex Washington Street, LLC

Community Board SLA License Questionnaire

Pesetsky & Bookman

Applicant's Alcoholic Beverage Counsel

325 Broadway, Suite 501

New York, NY 10007

www.pb.law | (212) 513-1988 | hello@pb.law

Meeting Date: May, 2026

APPLICANT INFORMATION:

Name of applicant(s):
Dinex Washington Street, LLC

Trade name (DBA):
Bilt Cafe | Bilt Supperclub

Premises address:
837 Washington Street, New York, NY 10014

Cross Streets and other addresses used for building/premise:
Between Little W. 12th Street and W. 13th Street

CONTACT INFORMATION:

Principal(s) Name(s):
Daniel Boulud

Office or Home Address: [REDACTED]

City, State, Zip: New York, NY 10065

Telephone #: [REDACTED]

Landlord Name / Contact:
Julien Albertini

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Daniel Boulud</u>	<u>See Rider attached</u>
<u>Brian Diamond, CFO</u>	<u>See Rider attached</u>
<u> </u>	<u> </u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
Bilt Cafe and Bilt Supperclub are two interconnected but separate premises by chef Daniel Boulud. The premises will be a cafe and a restaurant within the corporate offices of BILT serving a French bistro / brasserie-style menu with upscale, modern influences.

Dinex Restaurants							
Liquor Licenses							
Business Name	D/B/A	City	State	Effective	Expiration	Serial #	Certificate #
65th Street Restaurant, LLC	Daniel	New York	NY	12/01/24	11/30/26	1026842	0340-22-108881
64 West Restaurant, LLC	Bar Boulud	New York	NY	12/01/23	11/30/25	1192892	0340-21-117827
64 West Restaurant, LLC	Boulud Sud	New York	NY	12/01/23	11/30/25	1251795	0423-21-120277
64 West Restaurant, LLC	Epicerie Boulud - 64th St	New York	NY	12/01/23	11/30/25	1251796	0423-21-120278
Greenwich Street Café, LLC	Epicerie Boulud	New York	NY	11/01/24	10/31/26	6040816	0370-24-132070
OVA Café Mezz LLC	The Vandy Club & La Terrace by DB	New York	NY	02/01/23	01/31/25	1329452	836764
OVA Restaurant Mezz LLC	Le Pavillion	New York	NY	03/15/23	03/31/25	1330475	799855
OVA Sushi Mezz, LLC	Joji	New York	NY	08/01/24	07/31/26	1341749	0340-22-110072
Dinex Beekman Street LLC	Le Gratin	New York	NY	03/01/24	02/28/26	1339495	0340-22-110114
Dinex OVASS, LLC	Centurion New York	New York	NY	01/20/23	12/31/24	1339015	788329
Dinex OVASS, LLC	Centurion New York	New York	NY	01/20/23	12/31/24	1339017	788331
Dinex OVASS, LLC	Centurion New York	New York	NY	01/20/23	12/31/24	1339016	788330
685 Fifth Resident Club Inc.	BOULUD PRIVE	New York	NY	10/30/23	09/30/25		0349-23-159830
B&B LUXURY HOSPITALITY LLC	CAFÉ BOULUD	New York	NY	03/04/24	02/28/26	6013459	0340-24-105449
DINEX 57TH STREET RESTAURANT, LLC	BLUE BOX CAFÉ	New York	NY	03/27/24	11/30/25	6016170	0340-24-108121
OMA ROOFTOP LLC		New York	NY	07/10/24	06/30/26	6029425	0346-24-121034
OMA RESTAURANT LLC	LE TETE D'OR	New York	NY	11/06/24	05/05/25	6044049	0524-24-35236

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:

Retail _____

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: 6 Year Built : 2013

Describe neighboring buildings:
Commercial/Office Buildings

Zoning Designation: M1-5

Zoning Overlay or Special Designation (applicable) n/a

Block and Lot Number: 645 / 7501

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 : pending

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? 36

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? _____

If yes, what is the use group for the premises? _____

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: Adding a new entry door to the cafe

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 4,500 sf

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?

500 sf

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

How many entrances are there? 3 How many exits? 3 How many bathrooms ? 3

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

OVERALL SEATING INFORMATION:

Total number of tables? 38 Total table seats? 82

Total number of bars? 2 Total bar seats? 15

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

Total OVERALL number of seats in Premises : 97

BARS:

How many * stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 15

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: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
7a to 11p 7a to 11p 7a to 11p 7a to 11p 7a to 11p 7a to 11p 7a to 11p

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

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: Standard background music sound system with sound mitigation.

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: Brian Diamond Phone: [REDACTED]

Address: [REDACTED]

Email : [REDACTED]

Application submitted on behalf of the applicant by:



Signature

Print or Type Name Brian Diamond

Title CFO

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

Jeanine Kiely, Chair
Susan Kent, First Vice Chair
Valerie De La Rosa, Second Vice Chair
Mark Diller, District Manager



Antony Wong, Treasurer
Amy Brenna, Secretary
Ritu Chattree, Assistant Secretary

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

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

COMMUNITY BOARD 2 APPLICATION FOR A STATE LIQUOR AUTHORITY LICENSE ADDENDUM FOR OUTDOOR SEATING

For a Liquor License Application that includes any outdoor areas, please complete the following:

- Submit a diagram of outdoor seating indicating length and width of area(s) and location of all tables and chairs. Include all obstructions (trees, fire hydrants, proximity to bus stops, bike racks, signs, etc.).
- Submit photos of the premises where the sidewalk café and/or roadbed will be located. Required photos show one frontal, one left and one right side view of proposed sidewalk café and/or roadbed.
 - Photos must show complete sidewalk and/or roadway area where sidewalk café and/or roadbed will be including views to curb and neighboring properties.
 - For rear yard, show photos of yard and surrounding area, including upper view of adjacent buildings.

Name of Applicant: Dinex Washington Street, LLC

Address of Premises: 836 Washington Street, New York, NY 10014

Sidewalk café will have no more than (If premises is located on a corner please indicate for both streets):

10 tables and 20 seats on Washington Street

8 tables and 16 seats on West 13th Street

Hours of sidewalk café: 10am to 10pm.

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): n/a

Roadbed will have no more than (If premises is located on a corner please indicate for both streets):

_____ tables and _____ seats on _____ Street

_____ tables and _____ seats on _____ Street

Hours of roadbed: _____ to _____.

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): _____

Rear yard / Rooftop (circle) will have no more than _____ tables and _____ seats

Hours of rear yard / rooftop: _____ to _____.

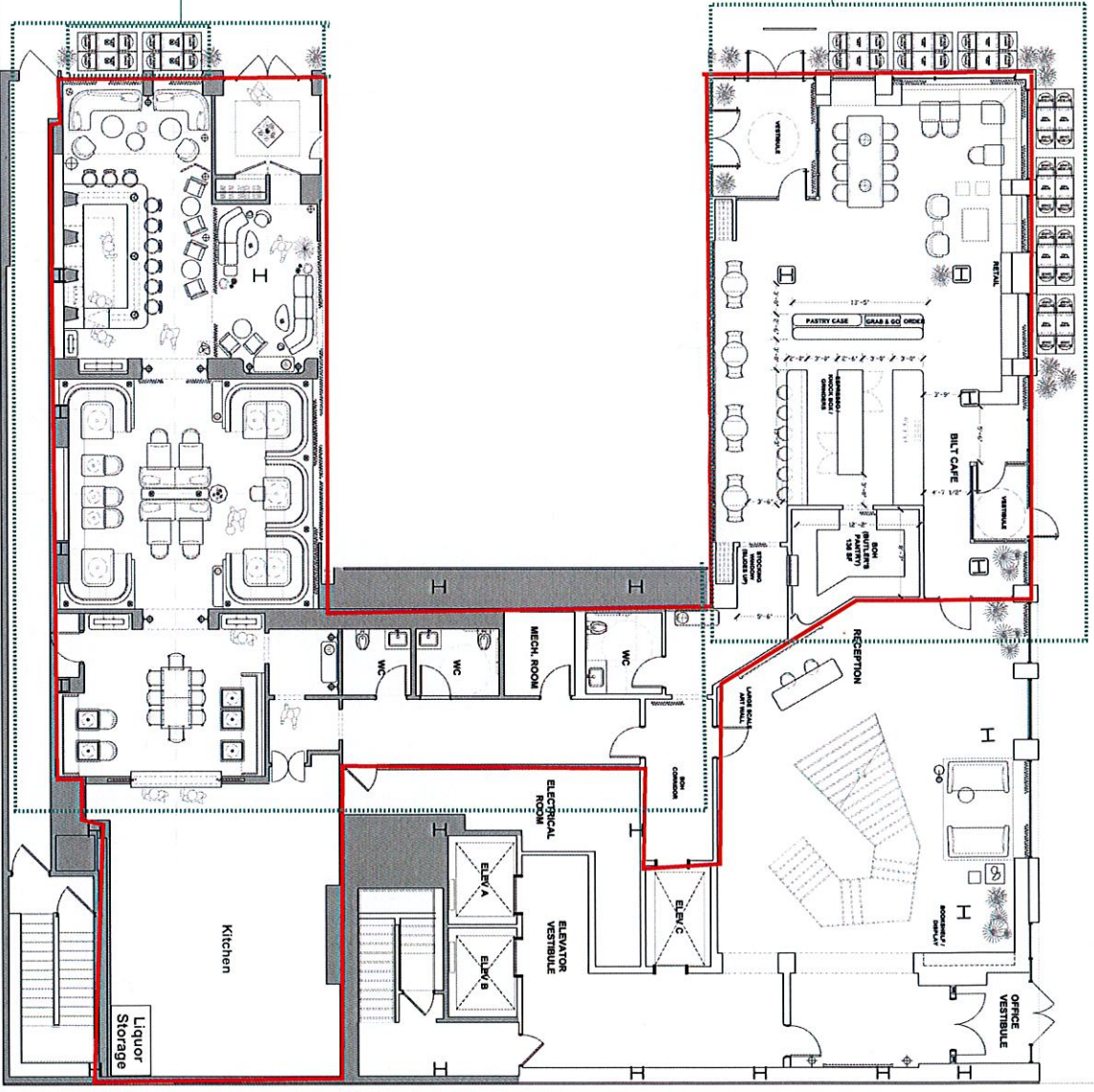
Does seating extend beyond the business frontage? No Yes

Will outdoor dining structures on the sidewalk be enclosed on three (3) or more sides? No Yes

Will outdoor dining structures on the roadbed be enclosed on three (3) or more sides? No Yes n/a

Is there any outdoor music, speakers or TVs? No Yes, please describe: _____

Will heating elements be used? No Yes, please describe: electric heaters when needed



— = LICENSED PREMISES

BILT CAFE

BILT RESTAURANT

Rockwell Architecture, Planning and Design, P.C.
 5 Union Square West
 New York, New York 10003
 Tel: 212-465-9334

All third party drawings that are subject to copyright and other intellectual property rights, including but not limited to, computer and system software, and other electronic data, are the property of the respective owners and are used hereunder for the sole purpose of the project. Rockwell Architecture, Planning and Design, P.C. and its affiliates shall not be held responsible for any errors or omissions in this drawing, and shall not be held responsible for any consequences arising from the use of this drawing. Rockwell Architecture, Planning and Design, P.C. and its affiliates shall not be held responsible for any consequences arising from the use of this drawing. Rockwell Architecture, Planning and Design, P.C. and its affiliates shall not be held responsible for any consequences arising from the use of this drawing.

© Rockwell Architecture, Planning and Design, P.C. 2023

rockwellgroup

GROUND - FLOOR PLAN

DATE: 11/04/2023

SCALE: 3/16" = 1'-0"

PROJECT: 837 WASHINGTON ST
 SKETCH No.

RESTAURANT MENU

Appetizers

- Chilled Corn Velouté\$12.00
chive, croûtons, espelette
- Seafood Salad\$29.00
lobster, calamari & Carolina shrimp, vegetable crudité, iceberg lettuce
- Tuna Crudo\$21.00
yellowfin tuna, lemon, croutons, fines herbs
- Pâté de Campagne\$15.00
pork jowl, chicken liver, parsley
- DB's Smoked Salmon\$19.00
crème fraîche, capers, onion, brioche toast
- Escargots Persillade\$16.00
half-dozen burgundy snails, garlic, almond-herb butter

Main Courses

- Traditional Salade Niçoise*\$27.00
confit tuna, anchovies, olives, eggs, tomatoes, haricots verts, aioli
- Ricotta Cavatelli\$27.00
summer squash, cherry tomato, pecorino romano, basil
- Pan Roasted Salmon\$33.00
rice pilaf, broccolini, paprika hollandaise
- Loup de Mer*\$32.00
summer végétales bohémien, panisse, sauce vierge
- Lamb Gigot a la Provençal\$34.00
roasted leg of lamb, white beans, confit tomato, rosemary jus
- Poulet Rôti\$32.00
roasted chicken breast, pommes vendangeurs, bacon, baby gem lettuce, natural jus
- The Frenchie Burger*\$25.00
pork belly, roasted tomato compote, raclette cheese, french fries
- Steak-Frites*
served with pommes frites & choice of béarnaise or bordelaise
 - Bavette\$34.00
 - NY Strip\$46.00

Sides

Add Db Baguette & Échiré Butter \$3

RESTAURANT MENU

- Pommes Frites\$9.00
- Rice Pilaf\$9.00
- Mushroom Fricassée\$9.00
- Brocolini\$9.00
- Mixed Greens\$9.00

Desserts

- Gateau Basque\$14.00
almond custard cake, brandied cherries
- Tarte à la Framboise\$14.00
pistachio, almond cream, fresh raspberries with pistachio ice cream
- Le Frasier\$14.00
biscuit joconde, crème diplomat, strawberry sorbet
- Gâteau au Chocolat Flourless\$14.00
dark chocolate crémeux, chocolate flourless biscuit, coffee ice cream
- Ice Cream & Sorbet
 - 3 scoops\$10.00
- Chef's Daily Selection

Charcuterie Board

served with mustard, pickles and baguette \$39

- Pâté de Campagne
- Pâté Normand
- Pâté en Croût
- Jambon Blanc
- Rosette de Lyon
- Chicken Liver Mouss

CAFÉ MENU

BREAKFAST

Berry Parfait	6.50
seasonal fresh fruits, berry coulis, Greek yogurt & granola	
Coconut Chia & Oats	6.00
coconut milk soaked chia seeds, oatmeal, mangoes & goji berries	
Overnight Oats Cup	6.00
oats, oat milk, chia seeds, mixed dried fruits & blue agave	
Warm Demi Baguette	5.00
served with seasonal preserves & butter	
Broccoli Cheddar Egg White Bite	5.50
broccoli, cheddar & scallions	
Spanish Tortilla Egg Muffin	6.00
Manchego, potatoes, onions & spinach	
Quiche Parisienne	13.50
Parisian ham, Gruyère, leeks, mushrooms & parsley, served with arugula salad	
Breakfast Sandwich	10.00
béchamel, Gruyère, eggs & choice of Parisian ham, bacon or smoked turkey +\$2 supplement for a croissant	
Smoked Salmon Navette	8.00
DB salmon, cream cheese, bibb, capers, dill, cucumbers & onions on a roll	

SALADS

Chicken Cobb	14.00 / 17.00
chicken breast, bacon, tomatoes, blue cheese, boiled eggs, corn, avocados with tarragon-buttermilk dressing	
Tuna Niçoise	14.00 / 17.00
confit tuna, potatoes, boiled eggs, haricots verts, niçoise olives, tomatoes with Dijon vinaigrette	
Chicken Caesar Salad	14.00
chicken, romaine, croutons, shaved Parmesan, tomatoes with Caesar dressing	
Kale Salad	14.00
kale, shaved carrots, broccoli s'aw, cherry tomatoes, radicchio, arugula, dried cranberries, spiced sunflower seeds with balsamic vinaigrette +\$8 add roasted salmon	
Harvest Bowl	14.00
grilled chicken, roasted broccoli, sweet potatoes, red quinoa, farro, pumpkin seeds, mixed greens, golden raisins with apple cider vinaigrette	

SANDWICHES

Jambon Beurre	14.00
Parisian ham, butter & Gruyère on a baguette	
Southwest Chicken Wrap	14.00
chili rubbed chicken breast, fresh corn, roasted red peppers, pickled onions, cilantro, arugula & lime juice on a flour tortilla	
Chicken Salad Croissant	12.00
grilled chicken, pistachio, honeycrisp apple, dill, parsley, arugula, aioli on a croissant	
DB Club	14.00
turkey, bacon, butter lettuce, eggs, tomatoes, mayonnaise on a brioche	
Grilled Chicken Sandwich*	14.00
sun-dried tomato relish, arugula, red pepper sauce, goat cheese on ciabatta	
Ham & Manchego Sandwich*	14.00
Serrano ham, Parisian ham, Manchego, arugula, quince & Calabrian chili aioli on country sourdough	
Grilled Cheese*	13.00
gouda, muenster, taleggio, bechamel on a brioche	

*served hot

VIENNOISERIE & BREAD

Croissant.....	5.00
Pain au Chocolat	5.50
Almond Croissant.....	6.50
Seasonal Croissant	5.25
Baguette.....	5.50

PERFECT PAIR | 18.00

Choice of any 1/2 Sandwich
& Small Salad
with a bag of chips