

## APPLICANT INFORMATION:

Name of applicant(s):

171 LLC

Trade name (DBA):

PENDING

Premises address:

171 MOTT STREET, NEW YORK, NY 10013

Cross Streets and other addresses used for building/premise:

GRAND STREET & BROOME STREET

## CONTACT INFORMATION:

Principal(s) Name(s):

NICOLAS MOUCHEL & SAMUEL LAWRENCE

Office or Home Address: 171 MOTT STREET

City, State, Zip: NEW YORK, NY 10013

Telephone #:

email :

Landlord Name / Contact:

GG 171 MOTT LLC

Landlord's Telephone and Fax: -

**NAMES OF ALL PRINCIPAL(s):**

**NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**

NICOLAS MOUCHEL

KID A LLC; DBA BRIDGES (0340-24-128254); SEPT 2024-PRESENT (M3)

SAMUEL LAWRENCE

KID A LLC; DBA BRIDGES (0340-24-128254); SEPT 2024-PRESENT (M3)

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

THIS WILL BE WOOD-FIRED RESTAURANT: AN ACCESSIBLE, UNPRETENTIOUS GATHERING PLACE BUILT FOR COMMUNITY. THE CONCEPT IS DESIGNED AROUND REGULARS RATHER THAN A DESTINATION DINING - A PLACE WHERE NEIGHBORS CAN EAT WELL ANY NIGHT OF THE WEEK WITHOUT OCCASION OR CEREMONY. WE ARE COMMITTED TO RESPONSIBLE ALCOHOL SERVICE, APPROPRIATE OPERATING HOURS, AND BEING RESPECTFUL NEIGHBORS TO THE RESIDENTS AND BUSINESSES OF MOTT STREET

**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, THIS IS A NEW LICENSE APPLICATION.

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

RETAIL STORE

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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: \_\_\_\_\_  
N/A

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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

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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: 6 Year Built : 1900

Describe neighboring buildings:

MIXED-USE (COMMERCIAL & RESIDENTIAL)

Zoning Designation: C6-2G

Zoning Overlay or Special Designation (applicable) LI

Block and Lot Number: 471 / 44

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

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 N/A

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 **\*CO PENDING; OCCUPANCY WILL BE LESS THAN 74 PEOPLES\***

If yes, what is the maximum occupancy for the premises? SEE NOTE ABOVE

If yes, what is the use group for the premises? SEE NOTE ABOVE

If yes, is proposed occupancy permitted? ☐ yes ☐ no, explain : SEE NOTE ABOVE

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: SUBTLE SIGNAGE WITH APPLICANT'S TRADE NAME.

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 1,300 SF

If more than one floor, please specify square footage by floors: N/A, GROUND FLOOR TO BE USED FOR PATRONS; BASEMENT FOR EMPLOYEES ONLY.

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

N/A, THERE IS NO OUTDOOR SEATING

If more than one floor, what is the access between floors? SIDEWALK HATCH & EXTERIOR STAIRCASE.

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

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

## OVERALL SEATING INFORMATION:

Total number of tables? 15 Total table seats? 40

Total number of bars? 1 Total bar seats? 11

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

Total OVERALL number of seats in Premises: 51

## BARS:

How many \* stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 11

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 NEW LICENSE 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? **\*LAST SEATING WILL OCCUR AT 10PM ON WEEKDAYS  
& 11PM ON WEEKENDS (FRI/SAT)**

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:  
5PM to 12AM 5PM to 12AM 5PM to 12AM 5PM to 12AM 5PM to 12AM 5PM to 12AM 5PM to 12AM

Will the business employ a manager? ☐ no ☒ yes, name / experience if known : TBD; PRINCIPAL WILL ALSO MANAGE

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 : PLANS INCLUDE WINDOWS THAT CAN OPEN WHEN WEATHER PERMITS; WHICH WILL CLOSE BY 10PM ON ALL DAYS.

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

IF YES, will you be using a professional sound engineer? YES; COMPANY  
PENDING

Please describe your sound system and sound proofing: \_\_\_\_\_  
STANDARD RESTAURANT SPEAKERS THROUGHOUT PREMISES. MUSIC WILL BE PLAYED AT BACKGROUND MUSIC ONLY  
AND WILL BE CONTROLLED BY MANAGEMENT THROUGH A LOCKED SOUND SYSTEM.

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

☐ any events at which a cover fee is charged? ☒ private parties (ON OCCASSION)

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) \_\_\_\_\_

N/A, THIS IS A SMALL ESTABLISHMENT WITH A RESERVATION SYSTEM. MOST PATRONS WILL ARRIVE ON FOOT; NO LINES WILL BE FORMED OUTSIDE.

Are your premises within 200 feet of any school, church or place of worship? ☒ no ☐ yes  
**\*PLEASE SEE ATTACHED RIDER & PROX REPORT\***

***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: \_\_\_\_\_

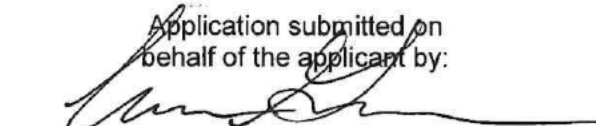
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: NICOLAS MOUCHEL Phone: [REDACTED]

Address: 171 MOTT STREET, NEW YORK, NY 10013

Email: [REDACTED]

Application submitted on  
behalf of the applicant by:

  
Signature

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

Title REPRESENTATIVE

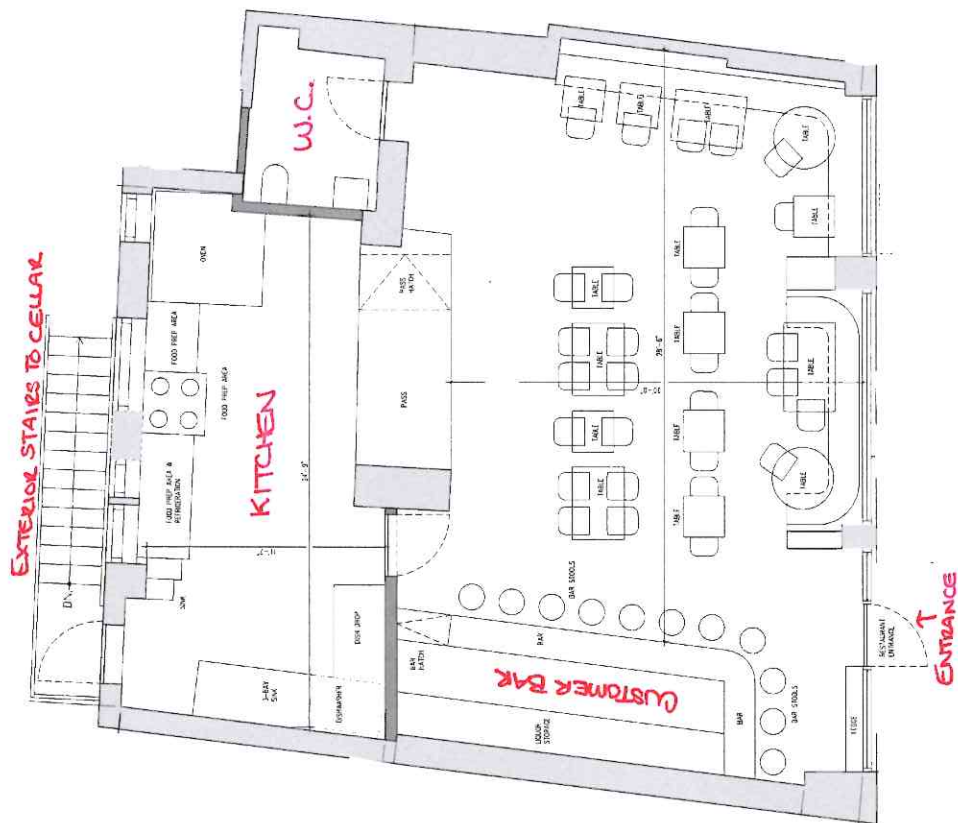
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.





Community Board 2, Manhattan  
SLA Licensing Committee  
Carter Booth, Co-Chair  
Robert Ely, Co-Chair

# GROUND FLOOR DIAGRAM



# Basement / Cellar Diagram







**171 Mott St.**  
**45 seats**  
**10 seats at the bar**

Ten minutes from Bridges, in the heart of Nolita — one of downtown Manhattan's most vital neighborhoods. A natural home for a restaurant built around regulars.

### From the team behind Bridges

Sam, Nic & Josey have spent the last several years building restaurants centered on hospitality, product, and atmosphere. The same principles shape this project: thoughtful cooking, a strong beverage program, and a room people want to return to.

171 is a simpler expression of those ideas—a neighborhood restaurant built around fire, product, and familiarity.



### The bar is the heart of the room

Classic cocktails — martinis, properly cold. Guinness on tap. A wine list built around growers, farmers, and bottles with a sense of place.



09



### The menu is built around the season and the oven

Raw seafood and smokey skewers to start. Wood fired vegetables, and warm bread from the oven. Then larger plates, designed to share with a group. Time honored cooking, and ingredients that speak for themselves.

07

6.11.2026

|                                                            |       |
|------------------------------------------------------------|-------|
| Oysters with Sorrento lemon                                | 4/pp  |
| Cured golden snapper and tuna with green almond            | 14/pp |
| Scallops with peas and lardo                               | 14/pp |
| Grilled spot prawns                                        | 14/pp |
| Lamb skewers                                               | 15/pp |
| Wood roasted potato flatbread with bone marrow and anchovy | 16    |
| White asparagus with salsa verde                           | 25    |
| Tomatoes, tropea onion and marjoram                        | 24    |
| Grilled lobster diavola                                    | MP    |
| Slow roasted john dory with green garlic                   | 60    |
| Smoked and grilled duck with spiced plum                   | 55    |
| Grilled Pork chop glazed in cider and horseradish          | 53    |
| Beef rib and smoked onion sauce                            | 80    |
| .....                                                      | ..... |
| Leaf and herb salad with mustard vinaigrette               | 12    |
| Potato, tomme and sage gratin                              | 15    |
| Grilled peas with anchovy and mint                         | 17    |

## MENU

## Dessert

|                                                |       |
|------------------------------------------------|-------|
| A plate of cheese                              | 18    |
| Cherry sorbet                                  | 12    |
| Roasted nectarines with chamomile sabayon      | 15    |
| Wood fired crepe caramel                       | 17    |
| Choux bun with pistachio ice cream and rhubarb | 16    |
| .....                                          | ..... |
| Espresso martini                               | xx    |
| Dessert wine                                   | xx    |
| Dessert wine                                   | xx    |
| Dessert wine                                   | xx    |









