

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

**APPLICANT INFORMATION:**

Name of applicant(s): Chipotle Mexican Grill of Colorado, LLC

Trade name (DBA): Chipotle Mexican Grill #1597

Premises address: 71 Spring Street, New York, NY 10012

Cross Streets and other addresses used for building/premise:

Cross Streets: Cleveland Place, Crosby Street Other Addresses Used: 71-73 Spring Street

**CONTACT INFORMATION:**

Principal(s) Name(s): Tim Luskin, Adam Rymer, Michael McGawn

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone: [REDACTED]

email [REDACTED]

Landlord Name / Contact: 71 Spring LLC

Landlord's Telephone and Fax: [REDACTED]

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

Tim Luskin

Michael McGawn

Adam Rymer

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

Chipotle Mexican Grill currently holds over 150 liquor licenses in

New York State. Please see the attached list of active licenses.

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

Chipotle Mexican Grill is a multinational fast-casual restaurant chain offering customizable bowls, tacos, burritos, and salads made with real ingredients.

**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

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

This location has been a Chipotle Mexican Grill, and has previously held a liquor license. The previous license expired, and the licensee is now applying for a beer and wine license.

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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:

Chipotle Mexican Grill #1597 - 2011-2023

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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 : 1890

Describe neighboring buildings: Commercial storefronts

Zoning Designation: M1-5/R7D

Zoning Overlay or Special Designation (applicable) Special SoHo-NoHo Mixed Use District

Block and Lot Number: 496 / 3

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 \_\_\_\_\_

What is the proposed Occupancy? 61

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? 66

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? 3,374 sq. ft.

If more than one floor, please specify square footage by floors: 1st floor - 1,728 sq. ft; Cellar - 1,646 sq. ft.

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? Stairs

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

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

## OVERALL SEATING INFORMATION:

Total number of tables? 5 Total table seats? 30

Total number of bars? 1 Total bar seats? 0

Total number of "other" seats? n/a please explain : n/a

Total OVERALL number of seats in Premises : 30

## BARS:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 0

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: \_\_\_\_\_

\* 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: 10:45 11 Monday: 10:45 11 Tuesday: 10:45 11 Wednesday: 10:45 11 Thursday: 10:45 11 Friday: 10:45 11 Saturday: 10:45 11  
am to pm am to pm am to pm am to pm am to pm am to pm am to pm

Will the business employ a manager? ☐ no ☒ yes, name / experience if known : Maria Torres - 9 years

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? Existing soundproofing, did not use a professional sound engineer.

Please describe your sound system and sound proofing: Wired speakers to play ambient music and foam sound absorption material behind artwork.

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: Tim Luskin Phone: [REDACTED]

Address: [REDACTED]

Email : licensing@chipotle.com

Application submitted on  
behalf of the applicant by:

DocuSigned by:

Tim Luskin

0A7B956D40AE468

Signature

Print or Type Name Tim Luskin

Title LLC Manager

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

[illegible][illegible]

 FIRST FLOOR EQUIPMENT PLAN  
1/4" = 1'-0"

NOTE:  
GENERAL CONTRACTOR TO REVIEW  
RESPONSIBILITY MATRIX (SHEET ADD1)  
PRIOR TO AND DURING CONSTRUCTION.

Page Number: 19 of 30



MEXICAN GRILL

## BURRITOS, TACOS & SALADS



### BURRITO 740-1210 cal

Flour tortilla with a choice of cilantro-lime rice, black or pinto beans, meat, salsa, and cheese or sour cream.



### BURRITO BOWL 420-910 cal

Just like a burrito, but served in a bowl with no tortilla.



### SALAD 420-910 cal

Chopped romaine lettuce, baby kale and baby spinach, with choice of beans, meat, salsa, cheese and chipotle-honey vinaigrette.



### TACOS 390-1140 cal

Your choice of three crispy corn or soft flour tortillas with meat, salsa, cheese or sour cream and romaine lettuce.

### CHICKEN\* 180 cal | 4 oz

Responsibly raised, marinated in our chipotle adobo, then grilled.

### STEAK\* 150 cal | 4 oz

Responsibly raised, marinated in our chipotle adobo, then grilled.

### BARBACOA\* 170 cal | 4 oz

Responsibly raised beef. Braised for hours, then shredded.

### CARNITAS\* 210 cal | 4 oz

Responsibly raised pork. Braised for hours, then shredded.

### SOFRITAS\* 150 cal | 4 oz

Organic plant-based protein braised with chipotle chilis, roasted poblanos and a blend of aromatic spices.

### VEGGIE\* 230 cal | 4 oz

Includes our fresh guacamole and your choice of beans.

## WHAT GOES INSIDE

Cilantro-Lime Rice 210 cal | 4 oz

Pinto Beans 130 cal | 4 oz

Black Beans 130 cal | 4 oz

Fajita Veggies 20 cal | 2 oz

Chipotle-Honey  
Vinaigrette 220 cal | 2 oz

Fresh Tomato Salsa  
25 cal | 4 oz

Roasted Chili-Corn Salsa  
80 cal | 4 oz

Tomatillo-Green Chili Salsa  
15 cal | 2 oz

Tomatillo-Red Chili Salsa  
30 cal | 2 oz

Sour Cream 110 cal | 2 oz

Cheese 110 cal | 1 oz

Romaine Lettuce 5 cal | 1 oz

Queso Blanco\*  
120 cal | 2 oz

Guacamole\*  
230 cal | 4 oz

## SIDES & DRINKS

### Chips & Queso Blanco\*

Regular 780 cal | serves 2 Large 1290 cal | serves 3

### Chips & Guacamole\*

Regular 770 cal | serves 2 Large 1270 cal | serves 3

### Chips & Salsa\* 560-620 cal | serves 2

### Queso Blanco\* 240 cal | serves 2

### Guacamole\* 230 cal

### Chips\* 540 cal | serves 2

### Beer\* 110-170 cal

### Bottled Drinks\* 0-280 cal

### Soda & Iced Tea\*

Regular 22 fl oz 0-300 cal Large 32 fl oz 0-440 cal

### Organic Lemonade & Agua Fresca\*

Regular 22 fl oz 170-230 cal Large 32 fl oz 250-330 cal

## KID'S MENU

### Build Your Own\* 350-810 cal

Your choice of meat, guacamole, or queso, and two toppings to go with a pair of crispy corn or soft flour tortillas. Includes fruit or kid's chips, and organic juice or milk.

### Small Cheese Quesadilla\* 530-710 cal

With a side of rice and beans. Includes fruit or kid's chips, and organic juice or milk. Addition of protein is extra\*.

**Eat to your own beat:** Find meals for your specific diet (lower carb, gluten-free, dairy-free, and more) at [chipotle.com/allergens](https://chipotle.com/allergens).

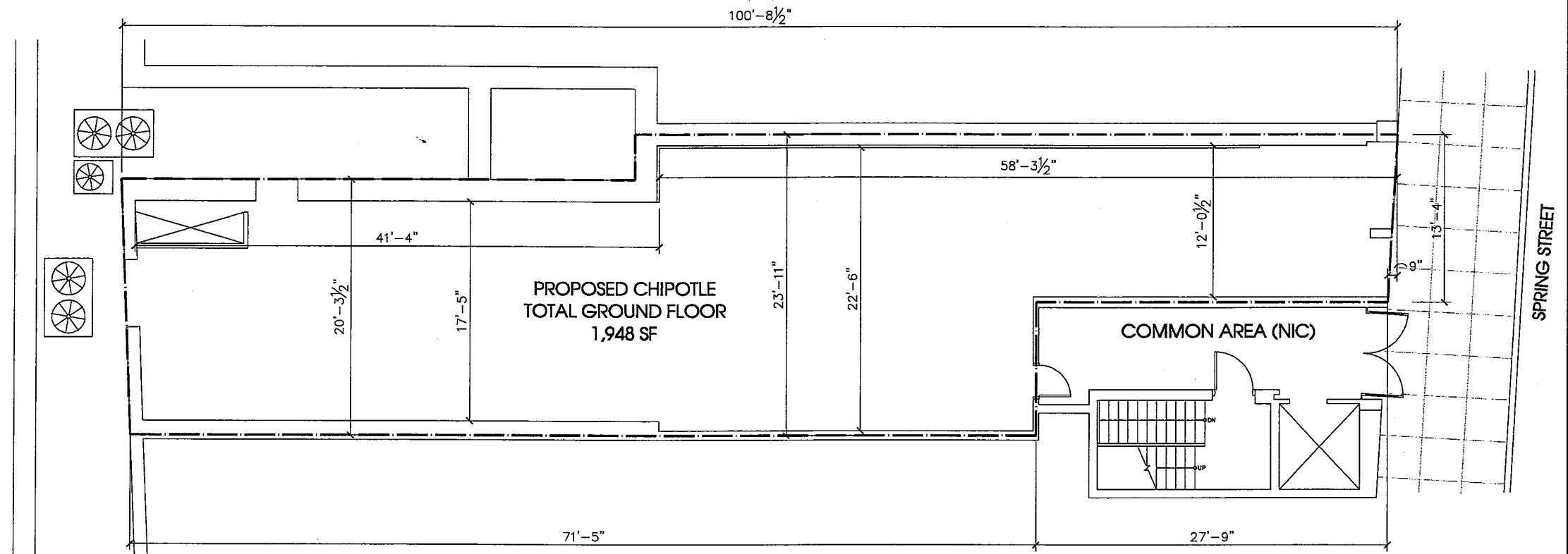
**Get outta line:** Order online at [chipotle.com](https://chipotle.com) or with our mobile app.

\*Check local menu boards for pricing.

Before placing your order, please inform your server if a person in your party has a food allergy.

Nutritional content may vary because of variations in portion size or recipes, changes in growing seasons, or differences in the sources of our ingredients. We may update this chart from time to time. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available on reverse side.





## LEASE OUTLINE DRAWINGS-GROUND FLOOR PLAN

SCALE: AS NOTED

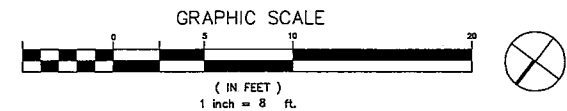
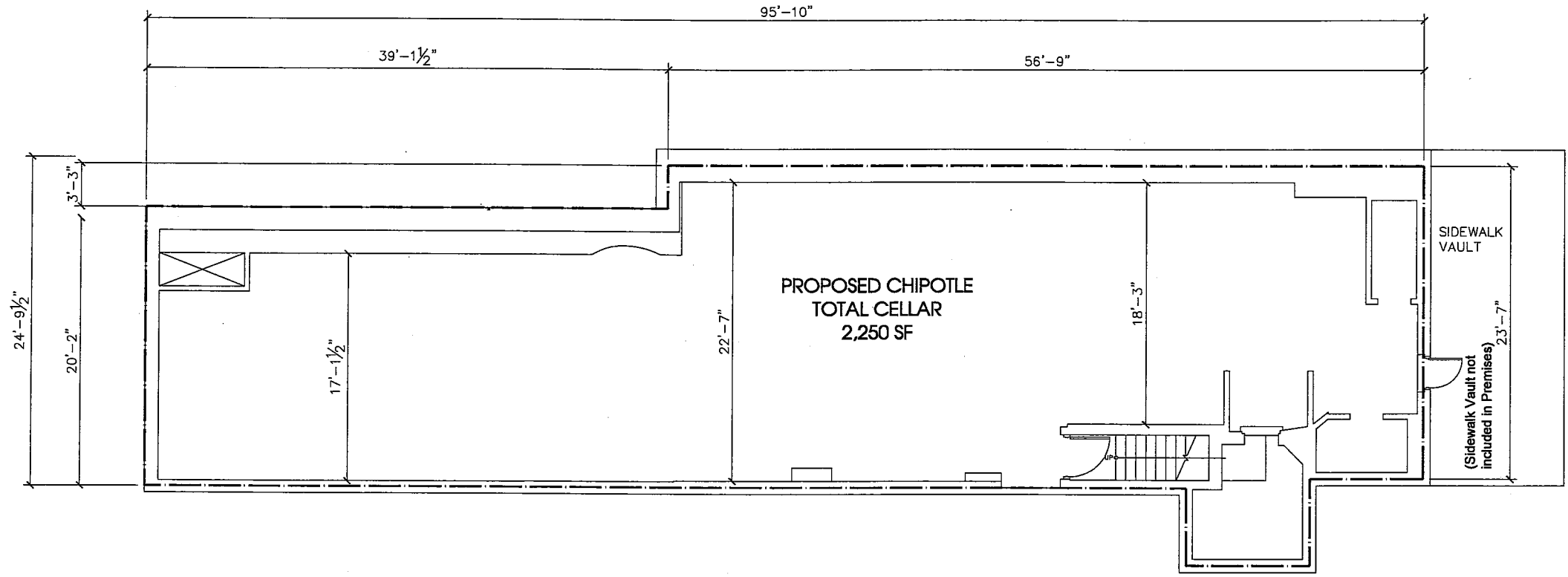


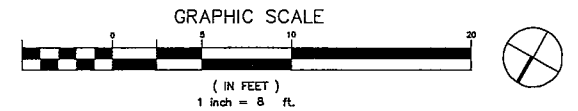
EXHIBIT A  
PAGE 1

MAY 9, 2011  
DATE  
SCALE: 1/8"=1'-0"



**LEASE OUTLINE DRAWINGS-CELLAR FLOOR PLAN**

SCALE: AS NOTED



**EXHIBIT A**  
**PAGE 2**

MAY 9, 2011  
DATE  
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