

Meeting Date: _____

APPLICANT INFORMATION:

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

Trade name (DBA): Chipotle Mexican Grill #2168

Premises address: 504 6th Ave, New York, NY 10011

Cross Streets and other addresses used for building/premise:

Cross Streets: West 12th St, West 13th St Other Addresses: 504 Avenue of the Americas; 70 West 13th 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 : licensing@chipotle.com

Landlord Name / Contact: 504 Associates LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Tim Luskin</u>	<u>Chipotle Mexican Grill currently holds over 150 liquor licenses in</u>
<u>Michael McGawn</u>	<u>New York State. Please see the attached list of active licenses.</u>
<u>Adam Rymer</u>	<u></u>

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

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.

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

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 #2168 - 2014-2024

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: 3 Year Built : 1920

Describe neighboring buildings: Restaurant and residential structures

Zoning Designation: C6-2

Zoning Overlay or Special Designation (applicable) n/a

Block and Lot Number: 576 / 10

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? 55

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? 118

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? 2,420 sq. ft.

If more than one floor, please specify square footage by floors: n/a

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? n/a

How many entrances are there? 2 How many exits? 3 How many bathrooms? 2

Is there access to other parts of the building? no ☒ yes, explain: Interior access to the basement

OVERALL SEATING INFORMATION:

Total number of tables? 12 Total table seats? 38

Total number of bars? 1 Total bar seats? 0

Total number of "other" seats? 0 please explain: n/a

Total OVERALL number of seats in Premises: 38

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 : Laura Palomeque - 13 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 from original install

Please describe your sound system and sound proofing: Wired speakers in the ceiling and foam soundproofing 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: _____

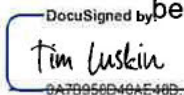
Address: _____ Distance: _____

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

Contact Person: Tim Lusk Phone: _____

Address: _____

Email : licensing@chipotle.com

Application submitted on
behalf of the applicant by:

Signature

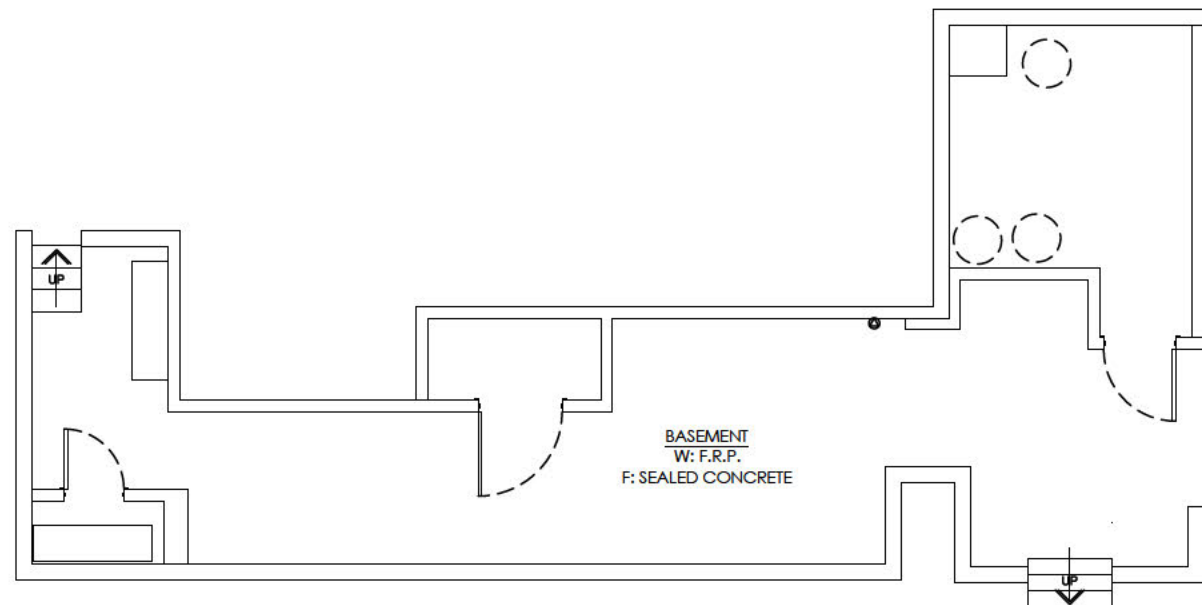
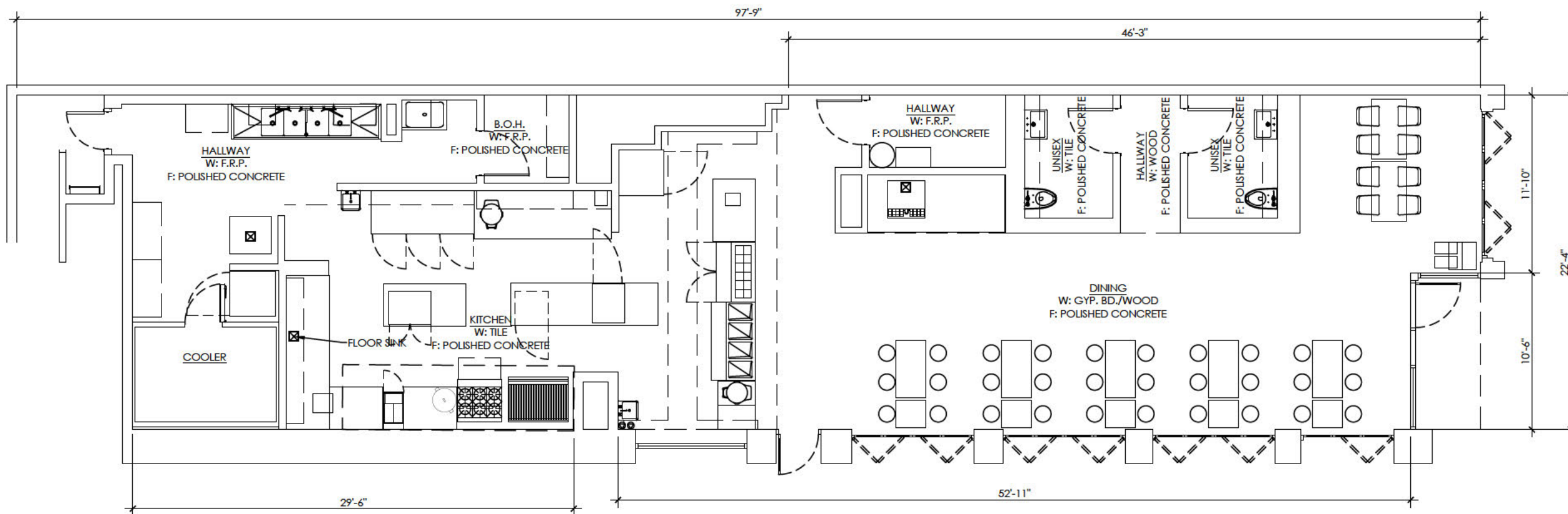
Print or Type Name Tim Lusk

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



LEGEND
ROOM NAME
W: WALL FINISH
F: FLOOR FINISH



FLOOR PLAN

1/8" = 1'-0"

Program Management



APEX IMAGING SERVICES
720 INDIGO COURT
POMONA, CA 91767
(909) 592-9539

Project Information

#2168



504 6TH AVE
NEW YORK, NY

Date/Description

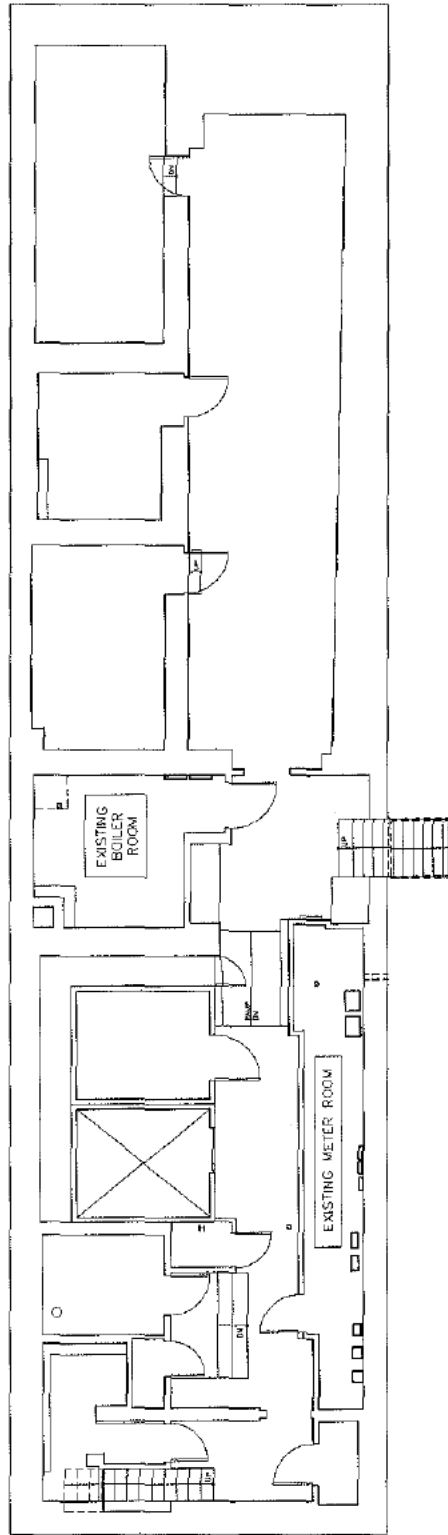
1/12/18
As-Built Survey

Project Number

APEX18001

Sheet Number

02



12TH & 6TH
BUSINESS AVENUE
PROJECT NO. 13014

CELLAR
MARCH 26, 2013
NOT TO SCALE

HOWELL BERANBER CASSELLI ARCHITECTS
122 West 27th Street, New York, NY 10001
212.647.1011 www.hbcaselli.com



13TH & 6TH
504 SIXTH AVENUE
PROJECT NO. 13014

HOWELL BELANGER CASSELL ARCHITECTS
122 West 27th Street, New York 10001
212.647.2011 www.hbcarch.com

CMG



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.

Get outta line: Order online at 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.



MEXICAN GRILL

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