

Meeting Date: July 8, 2026

APPLICANT INFORMATION:

Name of applicant(s): D6 HOSPITALITY INC.

Trade name (DBA):

Premises address: 61 GROVE ST, STORE EAST, NEW YORK, NY 10014

Cross Streets and other addresses used for building/premise:
7th Ave and Grove St

CONTACT INFORMATION:

Principal(s) Name(s):
Conor O'Higgins

Office or Home

City, State, Zip:

Telephone #: email : conor@d6hospitality.com

Landlord Name / Contact:
61 GROVE ST LLC

Landlord's Telephone and Fax:

NAMES OF ALL PRINCIPAL(s):

Conor O'Higgins

NICHOLAS T. DEMIRJIAN

David N. Drinkwater

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

COSIER BARS LTD (DUBLIN), D6 HOSPITALITY INC (61 GROVE ST, STORE WEST)
D4 HOSPITALITY INC (55 GRAND ST)

D6 HOSPITALITY INC, 61 GROVE ST, STORE WEST

D6 HOSPITALITY INC, D4 HOSPITALITY INC,
YARDBIRD LLC (162 AVE B)

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

We are a well-established neighborhood bar and restaurant entering our 4th year and looking to expand our operation.

We have grown a fantastic following in the West Village and, as result our biggest problem is space.

It is our intention to resolve that by expanding in the space next door.

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.)

n/a

N/A

N/A

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

Smoke shop / Convenience store

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:

None on LAMP

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: 5 Year Built : 1890

Describe neighboring buildings:

mixed use: residential, bars, restaurants

Zoning Designation: C4-5

Zoning Overlay or Special Designation (applicable) n/a

Block and Lot Number: 591 / 51

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 : will get approval for any changes

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 Sidewalk cafe

What is the proposed Occupancy? Bar/tavern

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? 74 per LNO

If yes, what is the use group for the premises? 6 per LNO

If yes, is proposed occupancy permitted? ☒ yes ☐ no, explain : _____
n/a

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: We will only be adding gold leaf in the windows

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 1575

If more than one floor, please specify square footage by floors: 825 Ground, 750 basement (food prep and storage)

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?
100

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

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

Is there access to other parts of the building? X no ____ yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 11 Total table seats? 44

Total number of bars? 1 Total bar seats? 12

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

Total OVERALL number of seats in Premises : 56

BARs:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 12

How many service bars are being applied for on the premises? no

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:

11AM to 12AM 12PM to 12AM 12PM to 12AM 12PM to 12AM 12PM to 2AM 12PM to 2AM 12PM to 2AM

Will the business employ a manager? ☐ no ☒ yes, name / experience if known : NICK DEMIRJIAN, CO-OWNER, MANAGER
AT CURRENT LOCATION

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 : n/a

Will you have TV's ? ☐ no ☒ yes (how many?) 3

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? N/A

Please describe your sound system and sound proofing: _____

SONOS SPEAKERS (4)

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

☐ any events at which a cover fee is charged? ☐ private parties NONE OF THE ABOVE

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) _____

We will be requesting a sidewalk cafe. _____

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: N/A

Address: N/A Distance: N/A

Name of School / Church: N/A

Address: N/A Distance: N/A

Name of School / Church: N/A

Address: N/A Distance: N/A

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

Contact Person: _____ Phone: 

Address: 

Email : conor@d6hospitality.com

Application submitted on
behalf of the applicant by:

Conor O'Higgins
Signature

Conor O'Higgins
Print or Type Name _____

Title PRESIDENT

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.

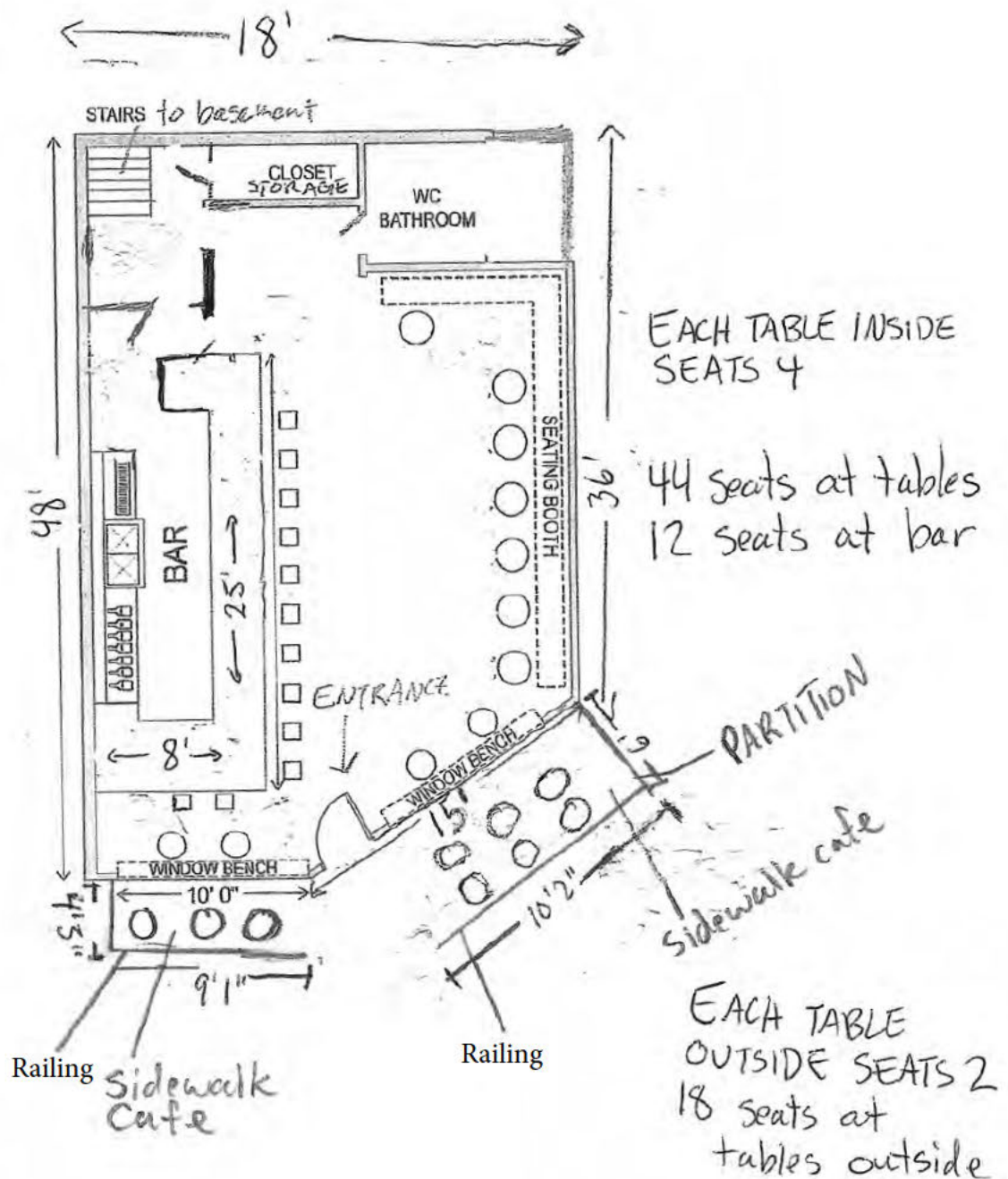


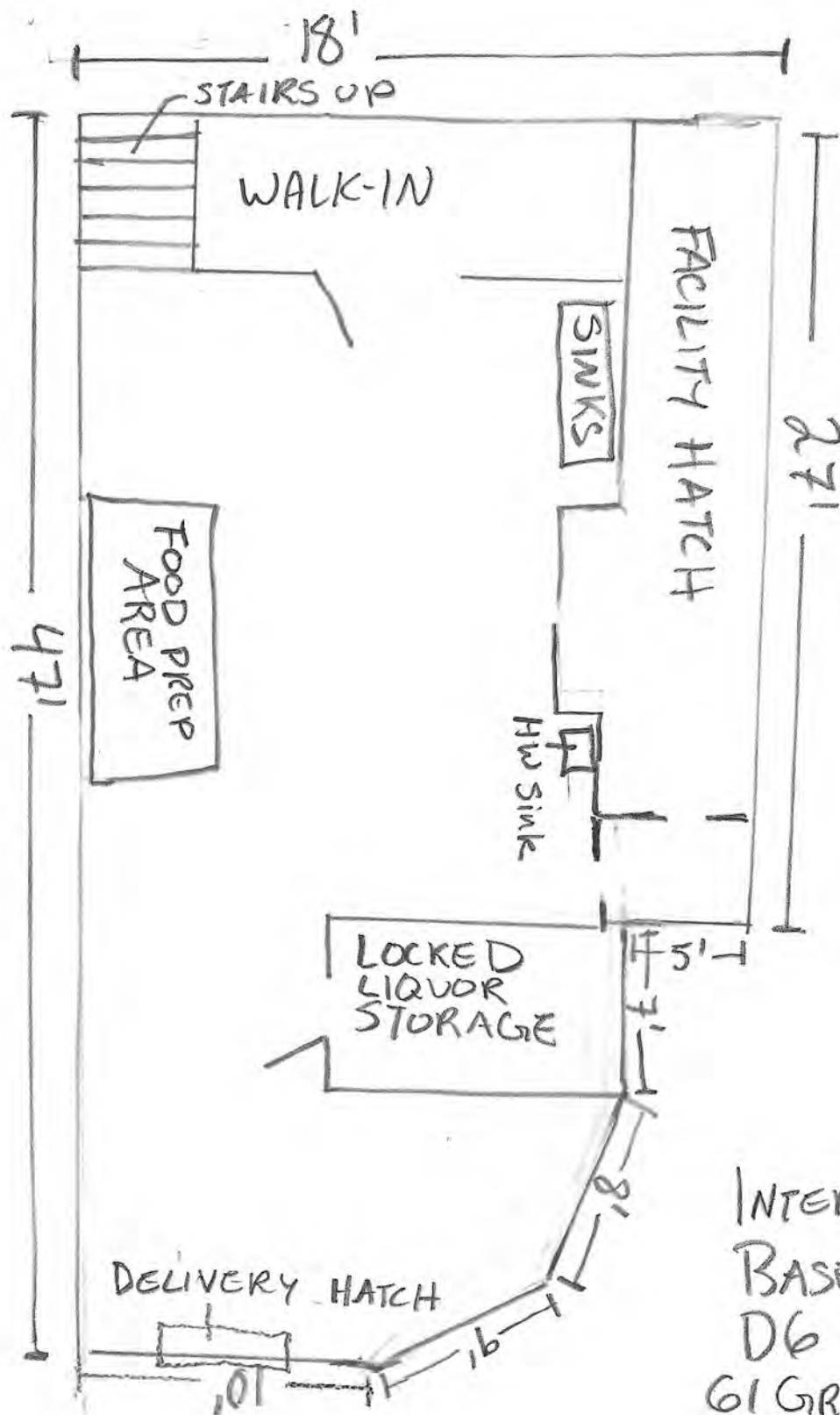
Community Board 2,
Manhattan SLA Licensing
Committee Donna Raftery, Chair

Plans for Crowd Control

If no tables are available, we will take guests' cell numbers and call/text them when a table is available. We will not allow waiting guests to congregate in front of the restaurant.

INTERIOR DIAGRAM
GROUND FLOOR
D6 HOSPITALITY INC
61 GROVE ST, STORE EAST
NEW YORK, NY 10014





INTERIOR DIAGRAM
BASEMENT
D6 HOSPITALITY INC
61 GROVE ST, STORE EAST
NEW YORK, NY 10014

COMMUNITY BOARD 2 APPLICATION FOR A STATE LIQUOR AUTHORITY LICENSE

**FOR EXISTING LICENSEES –
ALTERATION TO ADD CONTIGUOUS OR NONCONTIGUOUS MUNICIPAL PUBLIC SPACE**

Form to be Completed and Returned with 30-Day Notice

Name/email of Principal/Contact: Conor O'Higgins, conor@d6hospitality.com
Name/email of Representative: Robert W. Romano, romanolaw@gmail.com
Applicant/Premises Name: D6 HOSPITALITY INC
DBA Name: GROVE NEXT DOOR (FILING PENDING)
Address of Premises (include zip code): 61 GROVE ST, STORE EAST, NEW YORK, NY 10014
Cross Streets of Premises: 7TH AVE AND GROVE ST
License ID #: PENDING
☒ On Premise Liquor ☐ Restaurant Wine ☐ Tavern Wine ☐ Other _____

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

3 tables and 6 seats on GROVE Street
6 tables and 12 seats on 7th Ave Street

Will applicant agree to close sidewalk café area by 10 PM every night? Yes ☒ No ☐

Will open sidewalk café area at 11am Sundays, 12pm all other days

Roadbed / Open Streets 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

Is roadbed in a floating parking lane separated from the curb by a bike path? Yes ☐ No ☐

Does DOT Dining On NYC application include an FDNY waiver? Yes ☐ No ☐

Will applicant agree to close roadbed seating by 10 PM every night? Yes ☐ No ☐

Will open roadbed seating area at _____

For all Applicants:

Will agree there will be no host stands, bus or service stations on the sidewalk or in the roadbed? Yes ☒ No ☐

Will agree there will be no exterior music, speakers or TVs? Yes ☒ No ☐

Will agree that all patrons in any sidewalk café or roadbed will be seated? Yes ☒ No ☐

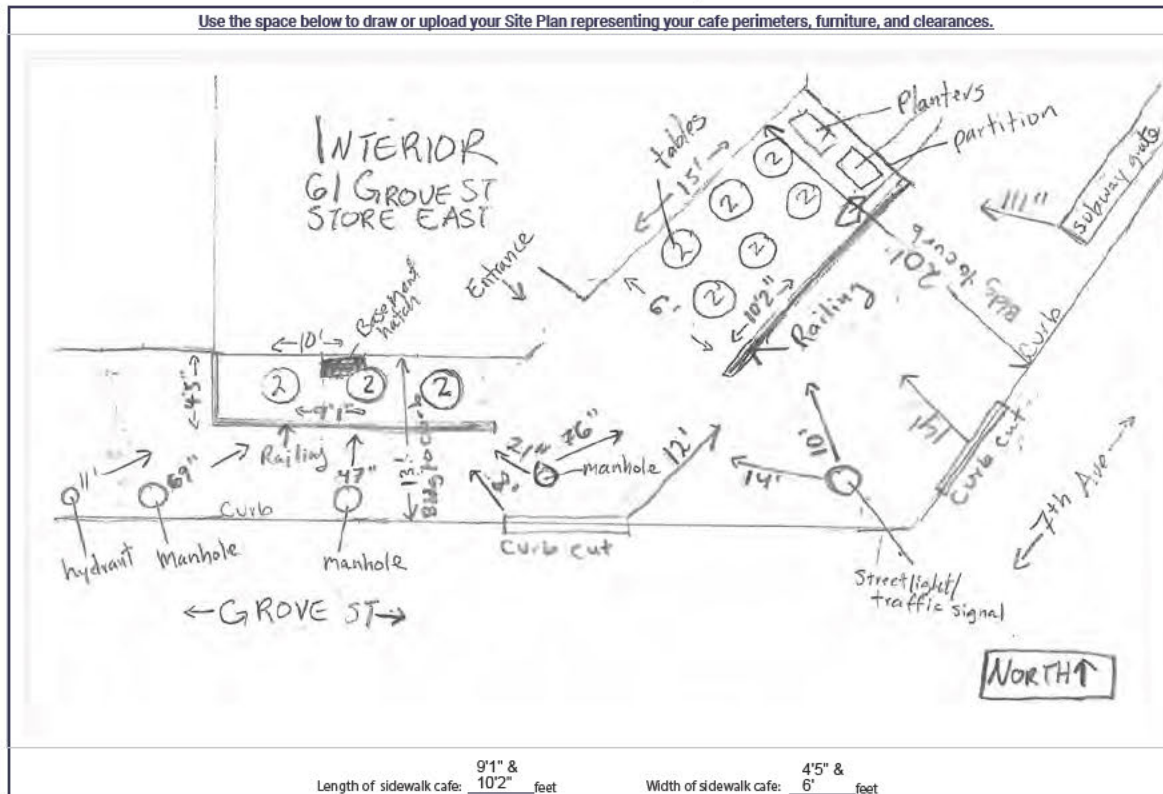
- This Site Plan form is required to be uploaded in the “**Sidewalk Site Plan**” field of your online application.
- Refer to the [How to Apply](#) page in the Dining Out NYC website for more information about the application process.

Clear path requirement for

- ☐ C1- Global Corridor (12 feet Clear Path)
- ☐ C2- Regional Corridor (10 feet Clear Path)
- ☒ C3- Neighborhood Corridor, Community Connector, or Baseline Street (8 feet Clear Path)

☐ Please check this box if you plan to have outdoor dining located partially within private property. If you are uncertain, please request records from your property owner/manager.

☐ Please check this box if all or part of your sidewalk cafe is in a sidewalk widening area, developed pursuant to the NYC Zoning Resolution. If so, indicate the property line in the site plan drawing below.



FSEP Number:

Food service establishment frontage shown by:

- Line representing the establishment's space facing the sidewalk
- Length
- Labels

Street names:

- Labels on each street

- Line representing street curb
- Width measured from building line to curb line

Cafe perimeter shown as:

- Lines indicating perimeter
- Length and width

Set-up furniture (tables, chairs, etc.) shown as:

- Lines or symbols at approximate location within setup

Elements (in Section 2 of this form) within 15 feet of cafe perimeter, shown as:

- Lines or symbols
- Distance from cafe perimeter
- Labels

- Symbols representing the location within the setup

North arrow

SECTION 2: Required Clearances

- Please provide distances from the following objects.
- Only provide a distance if the listed object is within 15 feet of your proposed setup.
- Refer to the [Setup Guides](#) in the Dining Out NYC website for more information regarding clearances.

Elements with minimum 15 feet clearance from sidewalk cafe:

☐ S01- Subway Stair: Open End _____ feet

Elements with minimum 10 feet clearance from sidewalk cafe:

☐ S02- Subway Elevator Entrance _____ feet ☐ S04- MTA Curb Cut _____ feet
☐ S03- Exhaust Duct _____ feet ☐ S05- FDNY Curb Cut _____ feet

Elements with minimum 8 feet clearance from sidewalk cafe:

☐ S06- Street Tree Bed _____ feet ☐ S13- Newsstand _____ feet
☐ S07- Mailbox _____ feet ☒ S14- Streetlight 14', 10' feet
☐ S08- LinkNYC Kiosk _____ feet ☐ S15- Bus Stop Pole _____ feet
☐ S09- Wayfinding Kiosk _____ feet ☒ S16- Fire Hydrant 11' feet
☐ S10- E-charging Station _____ feet ☐ S17- Bus Stop Shelter _____ feet
☐ S11- Parking Meter _____ feet ☒ S18- Traffic Signal 14', 10' feet
☐ S12- SBS Fare Machine _____ feet

Elements with minimum 5 feet clearance from sidewalk cafe:

☐ S19- CitiBike/Bike Share Station _____ feet ☐ S24- Emergency Exit Hatch _____ feet
☐ S20- Bike Corral _____ feet ☐ S25- Subway Stair: Closed End _____ feet
☐ S21- Micromobility Station _____ feet ☐ S26- Subway Elevator: Non-Entry _____ feet
☐ S22- Primary Building Entrance _____ feet ☐ S27- Siamese Connection _____ feet
☒ S23- Curb Cut 8', 12', 14' feet

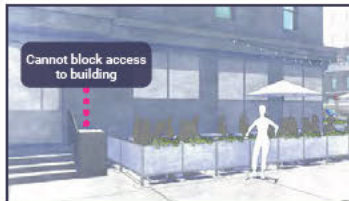
Elements with minimum 3 feet clearance from sidewalk cafe:

☐ S28- Elevated Train Infrastructure _____ feet ☐ S29- Transformer Vault _____ feet

Elements with minimum 1 foot 6 inches clearance from sidewalk cafe elements:

☒ S30- Vent Infrastructure: 111" inches ☒ S31- Manholes 69", 47", 21", 76" inches
 utility vent poles, vent
 grates, subway grates

☐ Check this box if none of the objects listed above are within 15 feet of the proposed setup.



SECTION 3: Material Requirements

- Please indicate which of the following materials will be part of your sidewalk cafe by checking the box next to the category. If applicable, please confirm the materials comply with the Dining Out NYC requirements by checking the box next to the associated requirement.
- Refer to the [Setup Guides](#) in the Dining Out NYC website for more information regarding materials.

Materials Checklist:

Required

☒ Perimeter Demarcation (All of the following must be met)

- ☒ Perimeter demarcation must be clear and visible by using a lightweight and removable self-supporting base wall, railing, planter, fence, or stanchion and rope.
- ☒ Maximum height is 2 feet 6 inches (excluding planting(s)).
- ☒ Not affixed to the sidewalk.

Optional- Only check the material categories you intend to use in your sidewalk cafe

☒ Furnishings (if using, the first two below must be met)

- ☒ Lightweight and easily movable.
- ☒ Not affixed to the sidewalk.
- ☒ Check here if you plan to place tables/chairs on top of a cellar or basement door. If so, please complete the [Cellar or Basement Door Certification](#)

☐ Awnings Physically Attached to the Building (if using, all of the following must be met)

- ☐ Minimum 8 feet height from the ground and does not exceed 10 feet height.
- ☐ Easily removable, comprised of fire-grade and wind resistant materials.
- ☐ Does not extend beyond the perimeter of the sidewalk cafe.
- ☐ Complies with the New York City Building Code. Please note that this may require additional permits from DOB, and/or approval from the Landmarks Preservation Commission (LPC) as applicable.

☐ Overhead Coverings/ Umbrellas (if using, all of the following must be met)

- ☐ Minimum 7 feet height from the ground and does not exceed 10 feet height.
- ☐ Easily removable, comprised of fire-grade and wind resistant materials.
- ☐ Does not extend beyond the perimeter of the sidewalk cafe.
- ☐ The umbrella/overhead covering has a weighted base and any supports are not affixed to the sidewalk.
- ☐ Any support structures are of sufficient size and strength, made of durable materials, and free of defects.

☐ Lighting and Electrical Connections (if using, all of the following must be met)

- ☐ Any lighting is outdoor rated, properly secured, and lightweight.
- ☐ Connection is directly connected to ground floor restaurant's power source and within the perimeter of the cafe.
- ☐ Does not extend beyond the perimeter of the sidewalk cafe.
- ☐ Does not exceed 10 feet in height.
- ☐ Not attached to any City property, including street trees.
- ☐ Electrical work complies with the applicable requirements set forth in DOT's rules and the New York City Electrical Code. Please note that this may require additional permits from DOB or FDNY, and/or approval from the Landmarks Preservation Commission (LPC) as applicable.



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61 Grove St, Store East
New York, NY 10014



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MENU

GND

G R O V E N E X T D O O R

GROVE & 7TH AVENUE · WEST VILLAGE

Toasties, tins & a good board — served till late.

TO BEGIN

The things to reach for with the first glass.

Warm Focaccia V 8

Baked in-house, rosemary & sea salt, with cultured butter.

Citrus & Chili Olives V 7

Castelvetro and Cerignola, orange peel, fennel seed, a whisper of chili.

Gildas 11

The Basque skewer — anchovy, Castelvetro olive & guindilla pepper.

Three to an order; it goes with everything here.

Oysters *half-dozen* 24

Shucked to order, classic shallot mignonette & lemon.

THE TOASTIES

Pressed on naturally leavened sourdough, baked for us each morning. Every one comes with house cornichons, kettle chips, and a choice of dip — garlic aioli, smoked tomato relish, or hot honey.

Nº1 The Grove Melt V 18

Three-year aged white cheddar, gruyère and taleggio, caramelized onion jam, fresh chive. *The one we judge ourselves by.*

Nº2 Croque Next Door 20

Shaved Black Forest ham, dijon béchamel, gruyère, a fried farm egg over the top, cracked pepper and nutmeg.

N°3 **The Christopher** 20

House-cured pastrami, aged Swiss, sauerkraut, Russian dressing on caraway rye. *A love letter to the deli counter, two blocks west.*

N°4 **Sunday Gravy** 21

Red-wine braised short rib, smoked provolone, roasted garlic, pickled chili, salsa verde.

N°5 **The Calabrian** 19

'Nduja, fresh mozzarella, Calabrian chili, hot honey, torn basil. *Sweet, slow heat, completely serious.*

N°6 **Truffle Shuffle** 20

Wild mushrooms, fontina and taleggio, truffle honey, thyme, lemon zest.

N°7 **The Goat** 18

Whipped goat cheese, hot honey, toasted walnuts, fig jam, fresh rosemary. *After an original we saw in Ireland and couldn't stop thinking about.*

WARM PLATES

Slow-cooked next door at Grove Street Social, made to share — each finished with grilled sourdough.

Polpette al Sugo 19

House meatballs braised in slow tomato sugo, whipped ricotta, torn basil. *The one everyone reaches for.*

Brasato 26

Red-wine braised short rib, soft white beans, garlic and rosemary, bright gremolata. *Falls apart under a spoon.*

Melanzane 21

Roasted eggplant layered with San Marzano tomato, basil, mozzarella and parmesan, baked golden.

THE BOARD

The Next Door Board *to share, 2–3* 34

A weekly cut of three cured meats and three cheeses with honeycomb, marcona almonds, grain mustard, cornichons, seasonal fruit jam, and warm grilled sourdough.

Or build your own — three for 20, five for 30, with bread & the trimmings.

CURED MEATS

choose

Prosciutto di Parma

Finocchiona

Soppressata Piccante

Bresaola

Country pâté

CHEESES

choose

3-yr aged cheddar

Taleggio

Bayley Hazen Blue · VT

Triple-crème brie

Aged manchego

THE TRIMMINGS

add 6 each

Honeycomb

Marcona almonds

Castelvetrano olives

Cornichons

Fig & quince jam

THE TINS



CONSERVAS, SERVED IN THE TIN

with grilled sourdough, cultured butter, lemon, pickles & flaky salt

Cantabrian Anchovies 21

Hand-filleted, salt-cured, deeply savory — the benchmark.

Sardines in Olive Oil 18

Plump Galician sardines, lemon and a crack of pepper.

Mussels in Escabeche 17

Smoky, vinegared, brightened with bay and paprika.

Octopus in Olive Oil 22

Tender Spanish pulpo, sweet paprika, good oil.

Razor Clams 24

Meaty navajuelas in their own briny liquor.

Smoked Trout 16

Cold-smoked, silky, with a squeeze of lemon. *A nod to the new wave of stateside tinning.*

The Tower 48

Any three tins for the table, stacked, with all the trimmings.

V VEGETARIAN  BRINGS THE HEAT VEGAN OPTIONS ON REQUEST

Please tell your server about any allergies before ordering. Our kitchen handles gluten, dairy, eggs, fish, shellfish, nuts and mustard; we'll happily walk you through any dish.

Tinned-fish selections rotate with availability.

All prices in US dollars. A discretionary 20% service charge is added to parties of six or more.

WARM · WELCOMING · UNDERSTATED · ALWAYS
NEXT DOOR

Grove Next Door — an intimate, candlelit bar in the heart of the West Village, and an extension of Grove Street Social.



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6/22/26

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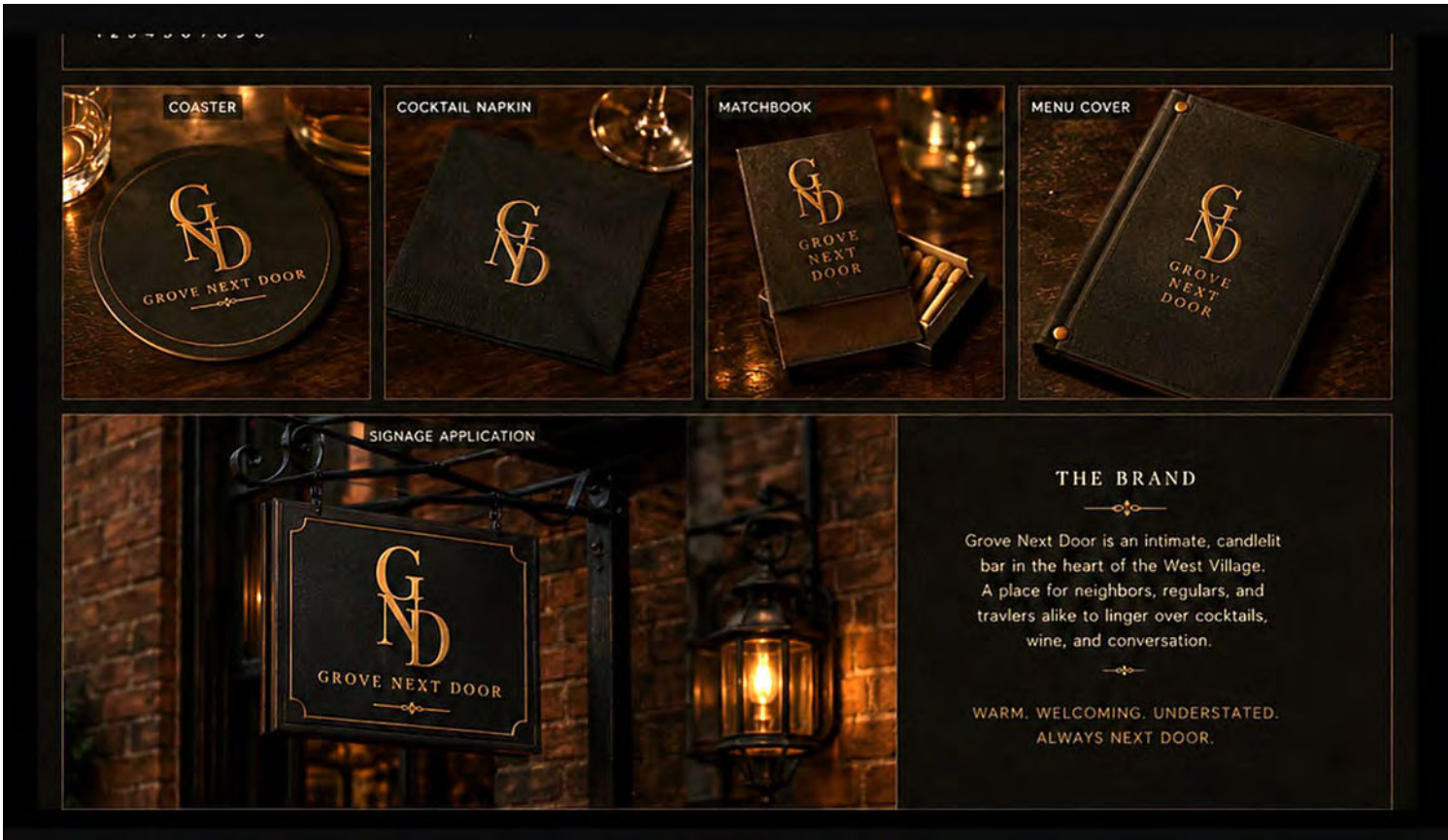
Rendering of front of building
Sidewalk cafe dimensions and seating will differ slightly from this rendering.



Bar interior rendering



Marketing and branding



COASTER

COCKTAIL NAPKIN

MATCHBOOK

MENU COVER

SIGNAGE APPLICATION

THE BRAND

Grove Next Door is an intimate, candlelit bar in the heart of the West Village. A place for neighbors, regulars, and travelers alike to linger over cocktails, wine, and conversation.

WARM. WELCOMING. UNDERSTATED.
ALWAYS NEXT DOOR.