

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): New York Shakespeare Festival LLC and Joe's Pub LLC, as manager

Trade name (DBA): Joe's Pub, The Public Theater

Premises address: 425 Lafayette Street, New York, NY 10003

Cross Streets and other addresses used for building/premise:

Between Astor Place and E 4th Street

CONTACT INFORMATION:

Principal(s) Name(s): Murray Abeles , Patrick Willingham, Gordon Davis

Office or Home Address: N/A

City, State, Zip: N/A

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: City of New York - Dept of Finance Correspondence Unit

Landlord's Telephone and Fax: 212-513-9000

NAMES OF ALL PRINCIPAL(s):

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Murray Abeles

-New York Shakespeare Festival LLC d/b/a Newman Theater, legacy serial #1034151, license ID# 0370-23-115935

Patrick Willingham

- New York Shakespeare Festival & Joe's Pub LLC, Legacy serial # 1024317, license ID# 0340-23-131212

Gordon Davis

- NEW YORK SHAKESPEARE FESTIVAL & Hudson Yards Catering/ MGR dba The Public Theater, Legacy serial #6071443, License ID# 0371-25-121701

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

The restaurant and the theater currently operate under two separate licenses. To simplify operations, we are merely combining them into one. We are also adding an "additional bar" to the lobby concession stand. No aspects of the method of operation are changing.

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.)

The restaurant and the theater currently operate under two separate licenses. To simplify operations, we
are merely combining them into one. We are also adding an "additional bar" to the lobby concession
stand. No aspects of the method of operation are changing.

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

N/A

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: _____

New York Shakespeare Festival LLC and Joe's Pub LLC as mgr, legacy serial # 1024317, exp 12/31/2026

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:

New York Shakespeare Festival d/b/a Newman Theater, legacy serial # 1034151, exp 2/28/2027

Operating since 1992

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 : 1853

Describe neighboring buildings:

Zoning Designation: M1-5/R9A, SNX

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 544 / 16

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
No
exterior
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 _____

What is the proposed Occupancy? 2,003 indoor

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? 2,003

If yes, what is the use group for the premises? 6 and 8

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? 78,716

If more than one floor, please specify square footage by floors: see attachment

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 and elevators

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 49 Total table seats? 190

Total number of bars? 3 Total bar seats? 21

Total number of "other" seats? 1,348 please explain : Theater seats

Total OVERALL number of seats in Premises : 1,559

BARS:

How many * stand-up bars / bar seats are being applied for on the premises? Bars 3 Seats 21

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: _____

2 existing customer bars in restaurant space and 1 new lobby bar

* 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: Theater

*

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
Restaurant Hours:
11AM to 12AM 11AM to 12AM 11AM to 12AM 11AM to 12AM 11AM to 12AM 11AM to 12AM 11AM to 12AM

*Lobby opening hours 9am all days

Will the business employ a manager? ☐ no ☒ yes, name / experience if known : SEE ATTACHED

Will there be security personnel? ☐ no ☒ yes(if yes, what nights and how many?) 1 guard, Mon - Sun

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? Yes

Please describe your sound system and sound proofing: _____

All theaters are equipped with theatrical audio systems. There is a grid used to hang speakers and performers use microphones. Sound is contained within the performance space.

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: _____

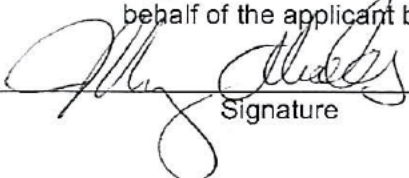
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Murray Abeles, Chief Financial Officer Phone [REDACTED]

Address: 425 Lafayette Street, New York, NY 10003

Email : mabeles@publictheater.org

Application submitted on
behalf of the applicant by:

X  _____
Signature

Print or Type Name Murray Abeles

Title Chief Financial Officer

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.

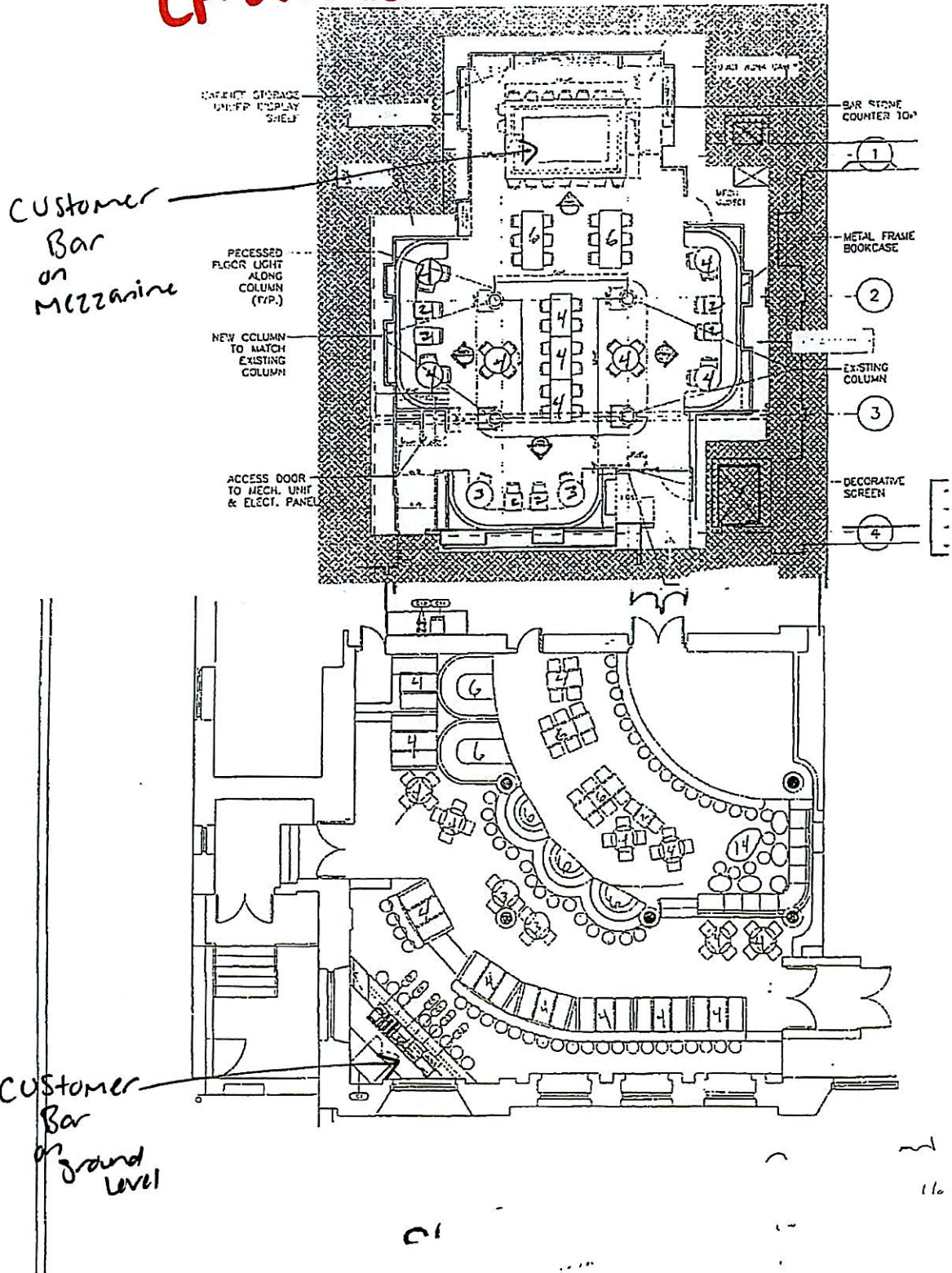




Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

EXISTING FLOOR PLAN

(provided via FOIC)

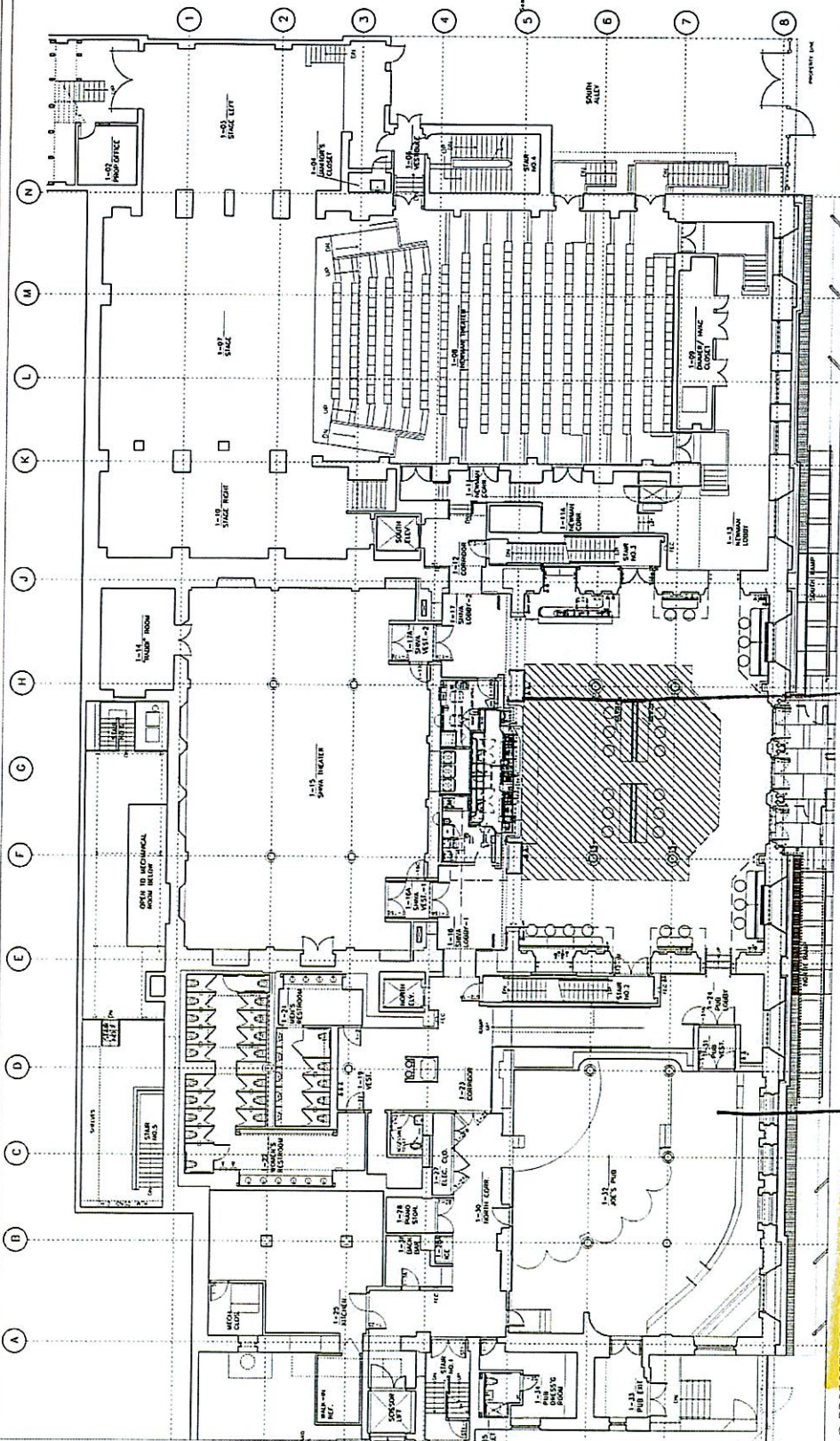


THE PUBLIC THEATER

A-101.00

CELLAR: FLOOR PLAN

1 EXISTING CELAR FLOOR PART PLAN
SCALE 1/8" = 1'-0"

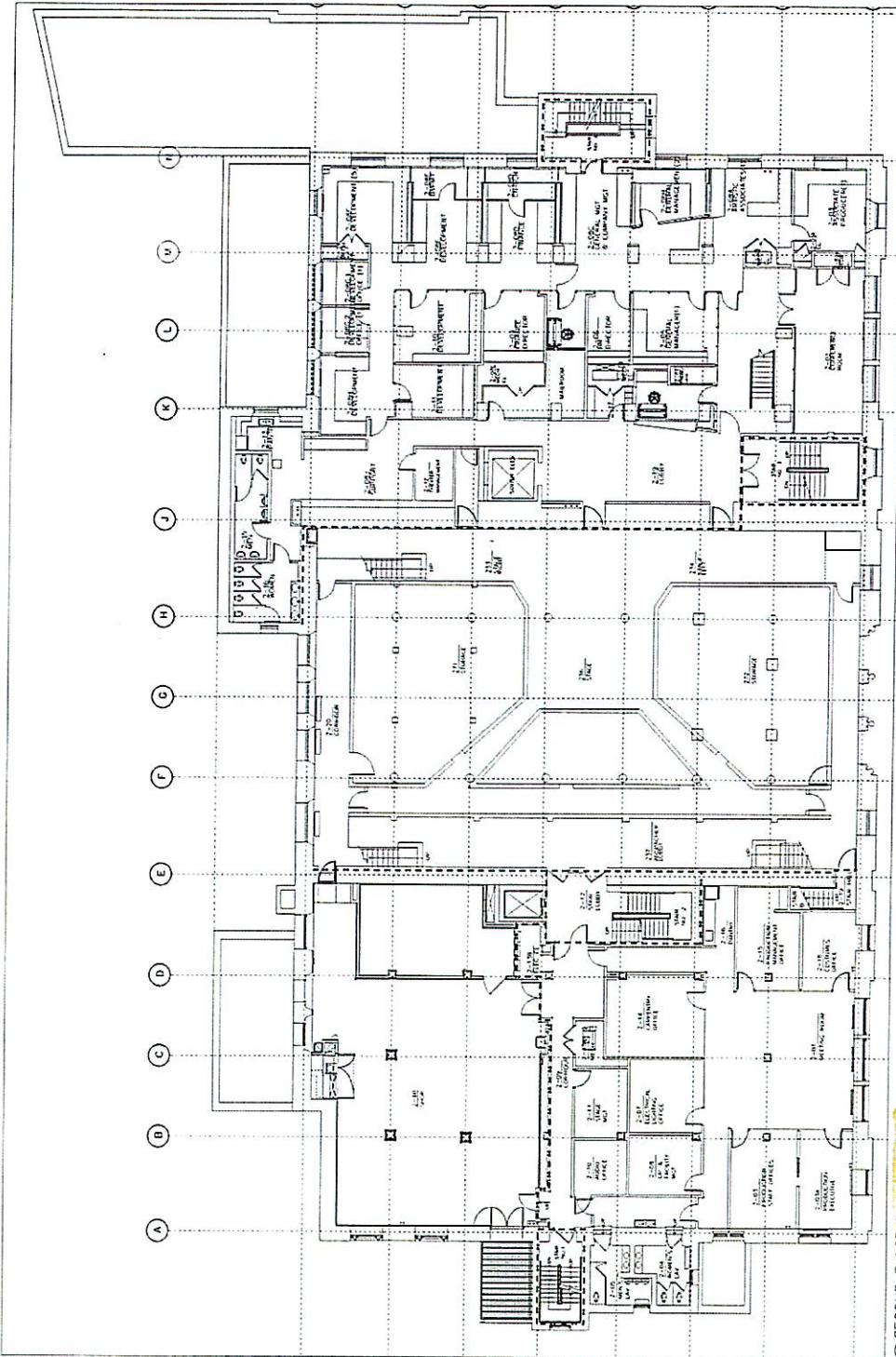


1. PROPOSED FIRST FLOOR PART PLAN
SCALE: 1/8" = 1'-0"

ISSUE REVISIONS	
NO.	DESCRIPTION
1	ISSUED FOR PERMIT
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3	ISSUED FOR PERMIT
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PROJECT NO.	COLL. DATE
15-2024-2	11/15/2015
DRAWN BY	DATE
W. H. H. H.	11/15/2015
SCALE	DATE
1/8" = 1'-0"	11/15/2015



1 SECOND FLOOR PART PLAN
SCALE: 1/8" = 1'-0"

THE PUBLIC THEATER

OWNER
The New York
Shakespeare
Festival

475 MADISON STREET
NEW YORK, NY 10017
PHONE 212 246 2000

ARCHITECT
Fred Busch
Architect PLLC

100 NASSAU ST.
NEW YORK, NY 10038
PHONE 212 246 1300

MECHANICAL
TYLIN

100 NASSAU ST.
NEW YORK, NY 10038
PHONE 212 278-0842

ISSUE INFORMATION

NO. DATE DESCRIPTION

1 12/10/04

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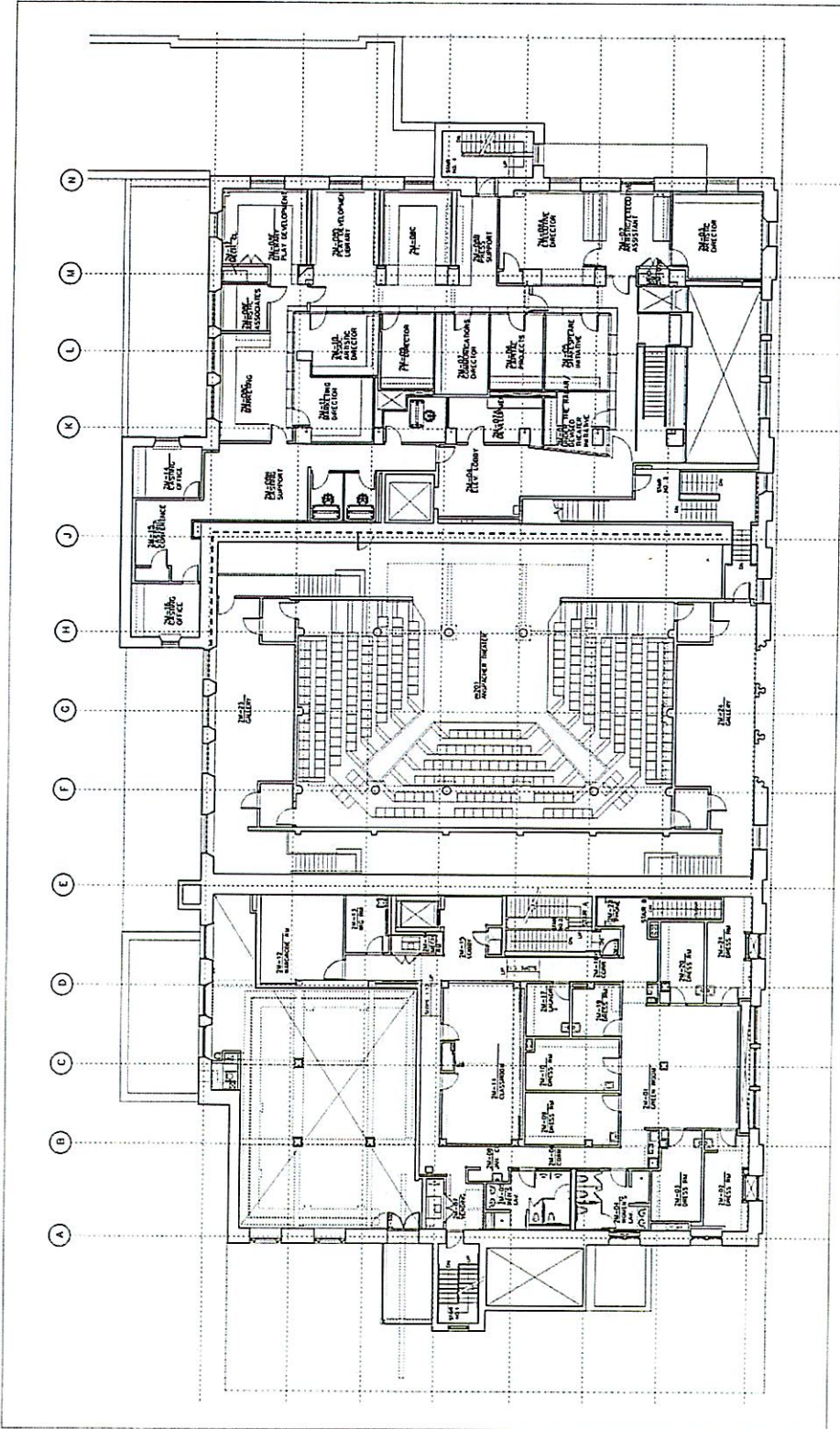
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1 SECOND FLOOR MEZZANINE PART PLAN
SCALE: 1/8" = 1'-0"

THE PUBLIC THEATER

OWNER
The New York
Shakespeare
Festival

275 MANHATTEN SQUARE
NEW YORK, NY 10017
PHONE 212 512-8182

ARCHITECT
Fred Bosch
Architect PLLC
100 W. 40th St.
New York, NY 10018
PHONE 212 261-1332

MEP
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100 W. 40th St.
New York, NY 10018
PHONE 212 261-1332

STRUCTURAL
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New York, NY 10018
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PHONE 212 261-1332

ELECTRICAL
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100 W. 40th St.
New York, NY 10018
PHONE 212 261-1332

ACoustical
Kohn Pedersen Fox Associates
100 W. 40th St.
New York, NY 10018
PHONE 212 261-1332

ISSUE NO. 01/01/01
REVISIONS
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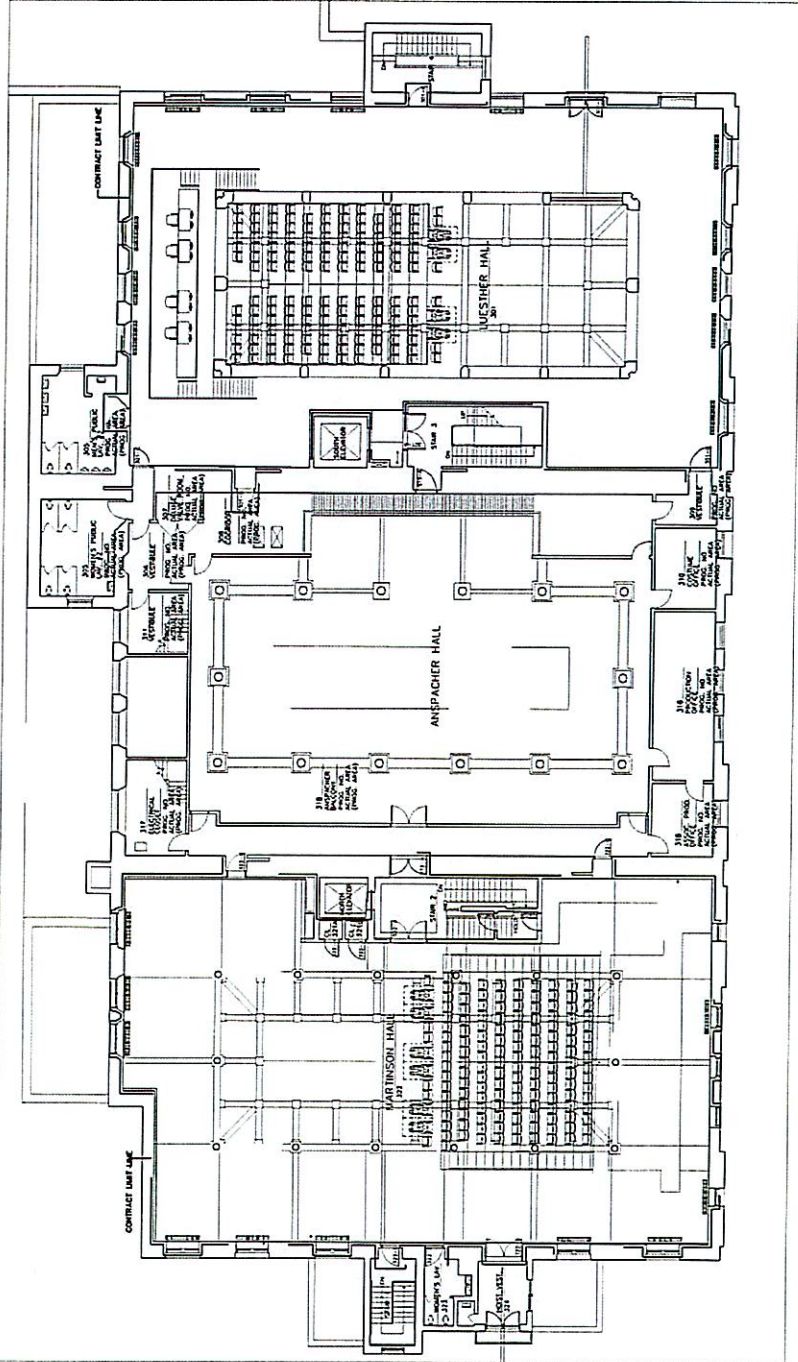
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1 THIRD FLOOR PART PLAN
1/8" = 1'-0"

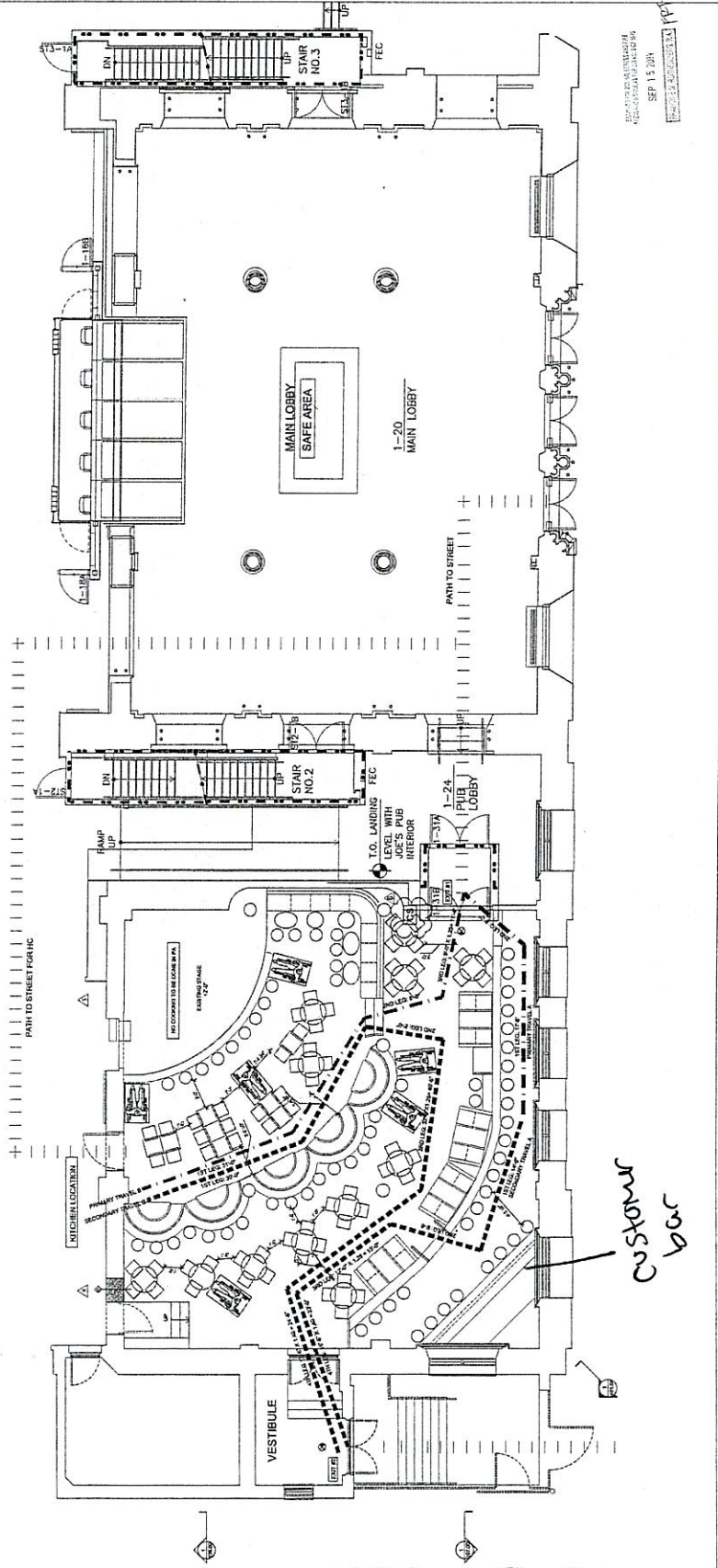
THE PUBLIC THEATER
LOBBY AND
MEZZANINE
RENOVATION

PROJECT NO.	DATE
REVISION NO.	DATE
DATE	DESCRIPTION

3RD FLOOR
PLAN

A-106.00

Zoomed In
Grand Floor
Restaurant



1 FIRST FLOOR EXIT DISCHARGE & HC SEATING PLAN

SCALE 3/32" = 1'-0"

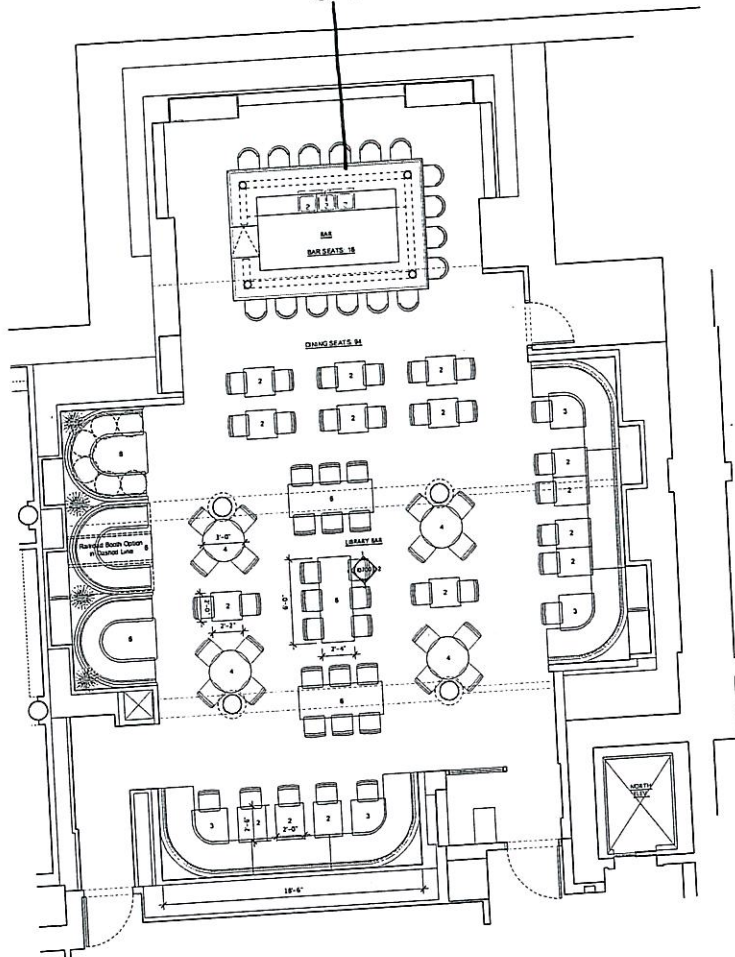


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3 OF 4

PROJECT		ADDRESS		DOCUMENT DATE		DATE		SUBMITTER	
		425 LAFAYETTE STREET NEW YORK, NY 10003		1		07/12			
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ARCHITECT OF RECORD WALTER RADTKE ARCHITECT 100 WEST 11TH STREET NEW YORK, NY 10011 Tel: 212 333 3333 Fax: 212 333 3333 www.walterradtke.com									
DATE & SEAL									
DATE TITLE PLACE OF ASSEMBLY FIRST FLOOR DISCHARGE & HC SEATING PLANS									
DATE		PROJECT NO.		DRAWING NO.		DATE		DRAWING NO.	
05-12-2011									
PA003.02									

Zoomed In
Mezzanine
Restaurant
customer bar



1 PROPOSED FURNITURE PLAN OPTION 1
SCALE: 1/4" = 1'-0"

MENU JOE'S PUB

SNACKS

Coconut Curry Cashews	11
Fried Olives Stuffed with Blue Cheese	13
Mini Corn Dogs, Spicy Mustard	16
Guacamole, Tajin Tortilla Chips	16
Blue Crab Deviled Eggs, Smoked Paprika	16

FIRSTS

Whipped Hummus, Raita, Harissa, Za'atar Pita Bread	18
Poached Gulf Shrimp, Classic Cocktail Sauce	22
Little Gem Caesar, Torn Croutons, Egg Mimosa, Parmesan	18
Chicory Salad, Green Apple, Almonds, Asiago	18
Crispy Calamari, Pickled Peppers, Chipotle Aioli	21
Bonne Bouche Cheese, Fig Jam, Toasted Baguette	22
Jamon Iberico, Marinated Olives, Guindilla	23

SECONDS

Eggplant Calabrese, Chickpea Fritter, Salsa Rossa, Mint	27
Spicy Vodka Rigatoni, Burrata Cremosa	28
The Pub's Famous Fish & Chips, Lemon Tartar Sauce	32
King Salmon Piccata, Caulilini, Spinach, Lemon Confit	38
California Veg Burger, Tomato, Sprouts, Avocado, Pepper Jack	24
Joe's Burger, Caramelized Onions, Bacon, Aged Cheddar	25
Roast Chicken, Honeynut Squash, Brown Butter, Pomegranate	34
Bistro Steak Frites, Creamy Mustard Sauce	45

SIDES

Charred Broccolini, Chili Garlic	14
French Fries, Malt Vinegar Mayo	13

SWEETS

Salted Vanilla Pudding, Honeycrisp Apple, Cinnamon Oat Crunch	13
Tiramisu, Ladyfingers, Mr Black Coffee Liqueur	13
Samoa Sundae, Toasted Coconut, Shortbread Cookie Crumble	13
Chocolate & Vanilla Soft Serve	13

HOUSE COCKTAILS

20 ea.

ROCKSTAR MARTINI

Vodka, Passion Fruit, Prosecco
Or Make It A

SUPERSTAR MARTINI +45

Add a Split of Moët & Chandon

COSMOJITO

Mandarin Blossom Vodka*
Combier, Mint, Cranberry

GIN BLOSSOM

Plymouth Gin, Cocchi Americano,
Apricot Eau de Vie

BRAMBLE BUCKLE

Fort Hamilton Gin*, Blackberry,
Lemon, Ginger Beer

212 SPRITZ

La Gritona Tequila*

Cappelletti, Grapefruit, Prosecco

JOE'S OAXACAN OLD FASHIONED

**La Gritona Tequila* & Cenizo
Mezcal***, Xocolatl Bitters

COCO NOIR

Rum, Bourbon

Coffee Liqueur, Espresso, Sea Salt

LAFAYETTE

Great Jones Rye*, Cynar,
Luxardo Maraschino, Bitters

ZERO-PROOF COCKTAILS

18 ea.

'CHAMPAGNE' COCKTAIL

French Bloom Le Rosé,
Raspberry, Orange Bitters

FAUX DAISY

Aplós Arise, Lime, Agave,
All The Bitter Orange Bitters

RED VELVET SPRITZ

Lapo's Aperitivo, Three Spirits Livener,
Norie 'Heart of Gold' Sparkling

NEGRONI ADRIFT

Roots Divino Bianco, Pentire 'Adrift',
Aplós 'Ease', Ritual 'Aperitif'

EIGHT BALL SCRATCH

Adriatico Amaretto Zero, Espresso,
Amaro, Pathfinder Hemp & Root, Sage

*Female Owned/Distilled

MENU BY CHEFS ANDREW CARMELLINI & ANGEL MONGE

PLEASE NOTE THERE IS A \$12 FOOD OR 2 DRINK MINIMUM IN THE ROOM

