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COMMUNITY BOARD No. 2, MANHATTAN

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NEW YORK, NY 10012-1899

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COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire, including the date, and return to the Community Board 2 office by email to arrive **no later than the month's due date** which can be found on CB2 Manhattan's website (<https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/>). When meetings return to in person, please also provide an additional 5 copies plus supporting material requested to the SLA committee meeting.

Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.

Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the scheduled meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover request will be granted per application. Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises (including Beer and Wine) within 500 ft. of this location.
2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA.
3. Floor plans of the premise, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. **If outdoor seating of any kind is included in the application please download and complete CB2 SLA's Addendum for Outdoor Seating.** For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled.
4. Proposed menu with general price ranges, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.
7. Letter of Understanding or Letter of Intent from the Landlord.

8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.)
9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
10. If this is for a **Corporate Change**, please provide the **Current Approved Corporate Set-Up and the Proposed Corporate Set-Up** along with existing executed stipulations with CB2 if applicable.
11. If this is for any type of **Alteration Application**, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams.
12. If this application is for a **Change in Method of Operation**, please provide the current method of operation and the proposed changes in method of operation as an addendum.

Meeting Date: July 2026

APPLICANT INFORMATION:

Name of applicant(s): Par Avion Group LLC

Trade name (DBA): Nightingale NYC

Premises address: 37 Carmine St, New York, NY 10014

Cross Streets and other addresses used for building/premise:
Bedford street and Bleecker street

CONTACT INFORMATION:

Principal(s) Name(s): Farrukh Iqbal (Frank)

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: Keystone carmine, LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
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<u>Farrukh Iqbal (Frank)</u>	<u></u>
<u></u>	<u></u>
<u></u>	<u></u>

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

We are an established wine bar and restaurant that has been operating at this location for 22
months. Our proposal is specifically to upgrade our existing Beer & Wine license to a full liquor
license to add spirits and craft cocktails, and to extend our closing time to 2:00 AM on Fridays and
Saturdays only (while maintaining midnight closing Sunday thru Thursday). There are no physical
changes to the layout and operations

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.)

We are applying to upgrade our existing Beer & Wine license to a full liquor license, and to extend our closing time to 2:00 AM on Fridays and Saturdays only (while maintaining midnight closing Sunday thru Thursday). There are no physical changes to the layout and operations

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: Par Avion Group LLC.

License ID: 0267-25-128829. Legacy Serial #"6079131. Expiration Date: 10/31/2027

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:

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 : 1910

Describe neighboring buildings: Mixed use and residential

Zoning Designation: R6

Zoning Overlay or Special Designation (applicable) Greenwich Village Extension II

Block and Lot Number: 586 / 36

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 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 for food & drinks

What is the proposed Occupancy? 62 indoors. Currently filing for Sidewalk Cafe permit for 8 seats

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

☒ Premise currently has an LNO
☐ no ☐ yes

If yes, what is the maximum occupancy for the premises? 62 indoors

If yes, what is the use group for the premises? Eating and Drinking Establishment

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? 830 sq ft on ground floor, 855 sq ft in cellar

If more than one floor, please specify square footage by floors: 830 sq ft on ground floor, 855 sq ft in cellar

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

No sidewalk cafe yet. An application for a 60 sq ft sidewalk cafe has been submitted to DOT

If more than one floor, what is the access between floors? Stairway indoors, access hatch on sidewalk

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

Is there access to other parts of the building? no Yes yes, explain: 2 Exit doors in cellar leading to building basement hallway

OVERALL SEATING INFORMATION:

Total number of tables? 16 Total table seats? 44 table seats

Total number of bars? One Total bar seats? 18

Total number of "other" seats? 8 please explain : Applied for 8-seat sidewalk cafe

Total OVERALL number of seats in Premises : 70

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars One Seats 18

How many service bars are being applied for on the premises? 0

Any food counters? X no yes, describe : _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: _____

Currently there's one bar, 44 table seats, 18 bar seats. No changes to current setup is proposed

* 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 X Bar & Food X Restaurant Club/ Cabaret Hotel Other: _____

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
12 PM to 12 AM 12 PM to 12 AM 12 PM to 12 AM 12 PM to 12 AM 12 PM to 12 AM 12 PM to 2 AM 12 PM to 2 AM

Will the business employ a manager? no X yes, name / experience if known Armando Corrazzo.
8 year restaurant experience

Will there be security personnel? X no yes(if yes, what nights and how many?)
Do you have or plan to install French doors, accordion doors or windows that open? X no yes

If yes, please describe :

Will you have TV's ? no X yes (how many?) 2

Type of MUSIC / ENTERTAINMENT: Live Music Live DJ Juke Box X Ipod / CDs none

Expected Volume level: X Background (quiet) Entertainment level Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? no X yes

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

Please describe your sound system and sound proofing: 3 different soundproofing systems have been installed:
Sound dampening insulation, sound isolating air-gapped Resilient Clip & Track system, 2 layers of drywall air-gapped by
GreenGlu soundproofing system

Will you be permitting: promoted events scheduled performances outside promoters

 any events at which a cover fee is charged? private parties No

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? X no yes (if yes, please attach plans)

Will you be utilizing ropes movable barriers other outside equipment (describe) None

Are your premises within 200 feet of any school, church or place of worship? X 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: _____

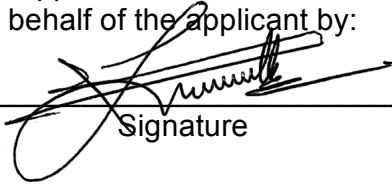
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Farrukh Iqbal (Frank) Iqbal Phone: ██████████

Address: ██

Email : frank.iqbal@gmail.com

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name Farrukh Iqbal (Frank)

Title Owner

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

MANHATTAN COMMUNITY BOARD 2 – ADDENDUM FOR OUTDOOR SEATING

Applicant: Par Avion Group LLC | **Trade Name:** Nightingale NYC | **Address:** 37 Carmine St, NY, NY 10014

License ID: 0267-25-128829 | **Legacy Serial #:** 6079131

Nature of Application: Alteration to add sidewalk café seating under the Dining Out NYC program.

Proposed Outdoor Seating:

Item	Details
Seats	8
Square Footage	~60 sq ft
Location	Sidewalk adjacent to 37 Carmine St
Hours	Noon – 10:00 PM, seven days a week
Interior Hours (ref)	12 PM–12 AM (Sun–Thu); 12 PM–2 AM (Fri–Sat)

DOT Status: DOT application filed; concurrent with CB2 review. Proof of DOT approval will be submitted to SLA upon receipt.

Stipulations Applicant Agrees To:

1. No more than 8 seats in the sidewalk café.
2. **Service strictly Noon – 10:00 PM daily.** No outdoor service before/after.
3. All patrons seated; no waitstaff service outside designated area.
4. No outdoor music or speakers facing outside.
5. No alcohol served outdoors after 10:00 PM.
6. Premises kept clean and free of obstruction.
7. All furniture removed by 10:15 PM daily.

I certify the above is true.

Farrukh Iqbal (Frank), Member, Par Avion Group LLC

Date: 6/25/26

STATEMENT REGARDING REMOVAL OF "NO OUTDOOR SEATING" STIPULATION

Applicant: Par Avion Group LLC | **Trade Name:** Nightingale NYC

Address: 37 Carmine Street, New York, NY 10014

License ID: 0267-25-128829 | **Legacy Serial #:** 6079131

The Applicant requests that the SLA **remove or modify Stipulation #6 ("No outdoor seating")** from its existing license.

Basis:

- The Applicant has filed a DOT application for an 8-seat sidewalk café.
- **Hours will be strictly Noon – 10:00 PM daily**—substantially earlier than interior closing times.
- The outdoor area is modest (8 seats, ~60 sq ft).
- The Applicant has a pristine regulatory record and community support (113 signatures + letters).

Requested Action:

- **Remove** Stipulation #6 entirely; **or**
- **Modify** to read: *"Outdoor seating permitted pursuant to DOT Dining Out NYC permit and CB2-approved stipulations. Hours limited to Noon – 10:00 PM daily."*

Outdoor seating will only operate after obtaining: (i) DOT approval; (ii) SLA alteration approval; and (iii) CB2 approval.

Farrukh Iqbal (Frank), Member, Par Avion Group LLC

Date: 6/25/26

STATEMENT REGARDING CERTIFICATE OF OCCUPANCY

Applicant: Par Avion Group LLC | **Trade Name:** Nightingale NYC

Address: 37 Carmine Street, New York, NY 10014

The Applicant clarifies the status of the Certificate of Occupancy for the premises.

The premises operates under a **Letter of No Objection** issued by the NYC DOB on December 14, 2023 (attached as Page 32 of this submission). The DOB confirmed:

- Location: 37 Carmine St, Block 586, Lot 36, R6 zoning.
- First floor use: **Store, Use Group 6.**
- **No Objection** to an Eating and Drinking Establishment on the 1st Floor.
- Cellar shall be used as **accessory storage.**

A full Certificate of Occupancy is not required for this use, as the premises operates within the permitted Use Group 6 classification and the DOB has issued a Letter of No Objection confirming the use is permitted. The Applicant will comply with all DOB requirements should any future alterations occur.

Farrukh Iqbal (Frank), Member, Par Avion Group LLC

Date: 6/25/26

NEW YORK STATE LIQUOR AUTHORITY

In the Matter of the Application of:

PAR AVION GROUP LLC d/b/a Nightingale
37 Carmine Street, New York, NY 10014

APPLICATION FOR AN UPGRADE FROM TAVERN WINE (TW 344) TO ON-PREMISES LIQUOR AND EXTENSION OF HOURS

STATEMENT IN SUPPORT OF THE PUBLIC INTEREST

I. INTRODUCTION & EXECUTIVE SUMMARY

This Statement is submitted on behalf of Par Avion Group LLC (the "Applicant") in support of its application to upgrade its existing Tavern Wine License (Serial #6079131) to a full On-Premises Liquor License, and to extend weekend operating hours to 2:00 AM on Friday and Saturday nights.

Nightingale is not a new venture; it is a proven, vetted, and established neighborhood anchor. The Applicant has operated this sophisticated, design-forward hospitality venue at 37 Carmine Street for over 22 months, maintaining a pristine regulatory record free of any substantiated violations or building code infractions.

Nightingale has been warmly embraced by the vast majority of its neighbors, as reflected in the substantial community petition and individual letters submitted in support of this application—the strongest possible evidence that the establishment is viewed as a positive, responsible contributor to the block.

We acknowledge that, in the course of our operations, we have had occasion to respond to inquiries stemming from a single individual. On that occasion, we have acted with complete transparency and good faith, proactively providing the SLA with timestamped photographic evidence that conclusively demonstrated the premises was closed and fully vacated of patrons, well before the time alleged. Our swift and thorough responses have consistently reaffirmed our unwavering commitment to being an exemplary neighbor and operating in full compliance with all applicable regulations.

The premises remains configured strictly for a mature, civilized, quiet, seated clientele, featuring an intimate Art Deco aesthetic with a maximum occupancy of just 62 patrons (44 table seats and 18 bar seats). **Representative photographs demonstrating this sophisticated, design-forward layout are attached hereto as Exhibit C).**

Crucially, this upgrade does not seek to introduce a new, disruptive nightlife footprint to the West Village. Rather, it is a necessary operational refinement designed to:

1. align the venue's offerings with the reasonable expectations of the neighborhood's hospitality culture;
2. promote orderly patron wind-down by eliminating abrupt weekend cutoffs that force simultaneous street dispersal; and
3. actively mitigate the significant street-level overcrowding currently affecting the Carmine Street corridor.

II. SATISFACTION OF THE 500-FOOT LAW & THE PUBLIC INTEREST

Pursuant to Section 64 of the Alcohol Beverage Control (ABC) Law, the Applicant fully acknowledges the high density of licensed venues within the 500-foot radius. However, the approval of this application is firmly within the public interest based on the following compelling criteria:

1. Economic Vibrancy & Preservation of West Village Character:

Nightingale represents a substantial private capital investment in the West Village commercial corridor. Far from a formulaic chain, the establishment operates as a quiet, design-forward space that attracts discerning local residents, professionals, and hospitality enthusiasts. Approval will enhance local tax revenues, stabilize commercial tenancy, and reinforce the neighborhood's reputation as a destination for refined, low-impact hospitality.

2. Proven Mitigation of Noise and Pedestrian Impacts:

Unlike large-scale clubs or high-volume sports bars, Nightingale is a fully seated, low-impact venue. The ambient music is calibrated specifically to facilitate conversation, and the premises employs three distinct types of professional soundproofing—installation receipts for which are readily available upon request. No modifications to the acoustic infrastructure are required for this upgrade, guaranteeing zero incremental noise intrusion into nearby residential units.

3. No Adverse Traffic or Public Safety Impacts:

The premises enjoys unparalleled access to mass transit, located within a 3-minute walk of the Houston Street and West 4th Street–Washington Square subway stations. This strategic location generates virtually zero vehicular parking congestion. Furthermore, the Applicant maintains rigorous, documented staff training protocols regarding responsible beverage service, crowd management, and dignified patron egress.

4. Alleviation of Chronic Sidewalk Congestion & Pedestrian Safety:

Perhaps the most pressing quality-of-life issue on this block is the severe sidewalk overcrowding that has been seen in recent years due to high-volume neighboring establishments. Nami Nori and several other venues along Carmine Street routinely generate large groups of patrons waiting for extended periods directly on the public sidewalk—obstructing pedestrian thoroughfares, and creating congestion.

Nightingale serves as an ideal, natural pressure-release valve for this issue. On a nightly basis, patrons from these neighboring venues instinctively enter Nightingale to sit and enjoy a beverage while awaiting their tables at neighboring venues. This dynamic provides a dual public benefit:

- It keeps patrons off the sidewalk, ensuring clear, safe, and unobstructed pedestrian pathways for local residents and passersby.
- It channels patrons into a seated, orderly, and low-volume indoor environment, preventing the disorderly street clustering that often leads to noise complaints and pedestrian frustration.

Upgrading the license strengthens Nightingale's ability to serve as this "overflow valve." It encourages patrons to wait comfortably indoors rather than loitering on the street, directly supporting Community Board 2's stated interest in maintaining orderly, walkable, and safe commercial corridors. A representative photograph illustrating the general sidewalk congestion that regularly occurs on this block is attached as Exhibit B.

III. OVERWHELMING COMMUNITY SUPPORT & RESIDENT ENDORSEMENT

The strongest testament to Nightingale's positive integration into the Carmine Street community is the unequivocal and documented endorsement of its immediate neighbors.

The Applicant has secured a petition signed by a significant number of Carmine Street residents expressly advocating for the upgrade to a full On-Premises Liquor License. These are not distant stakeholders—they are the very individuals who live on the same block, who experience the street-level conditions firsthand, and who recognize Nightingale as a responsible, quiet, and welcome addition to the neighborhood— some even stating it to be their favorite venue on the block.

Moreover, many of these residents have taken the independent initiative to write directly to the New York State Liquor Authority, submitting personal letters attesting to Nightingale's exemplary conduct as a neighbor and expressing their strong desire to see this license upgrade approved. This collective civic endorsement is meaningful precisely because it comes from the community most directly impacted by this application.

This overwhelming local support demonstrates that the immediate community does not view this application as a threat, but rather as a welcomed enhancement to the neighborhood's character and a constructive solution to existing quality-of-life challenges. When the people who live on Carmine Street actively advocate for a license upgrade, it is the strongest possible evidence that the application serves the public interest.

IV. CONCLUSION

Over the past 22 months, the Applicant has proven to be an exemplary corporate citizen, a responsive neighbor, and a net-positive contributor to the Carmine Street commercial corridor. This fact has been formally recognized by the very residents who live on the block—dozens of whom have signed petitions and written personal letters to the SLA in support of this application.

Granting this upgrade will not create a new problem—it will solve existing ones. It will:

1. Align regulatory privileges with the established realities of the venue's curated concept;
2. Eliminate abrupt midnight dispersal, enhancing public safety and pedestrian order; and
3. Actively relieve street-level overcrowding, improving pedestrian flow and quality of life for all residents and visitors.

Accordingly, in light of the overwhelming community endorsement and the clear public-interest benefits outlined above, the Applicant respectfully requests that Manhattan Community Board 2 and the New York State Liquor Authority approve the requested upgrade and extended weekend hours without delay.

Respectfully Submitted,
Par Avion Group LLC

Date: 6/22/2026

EXHIBIT B:
REPRESENTATIVE PHOTOGRAPH OF SIDEWALK OVERCROWDING ON CARMINE STREET

Applicant's Note: This image provides illustrative visual context for the chronic sidewalk congestion that regularly occurs on the block. It underscores the pressing need for an indoor "overflow valve" such as Nightingale, which offers a seated, orderly alternative that keeps pedestrians off the street and maintains clear, safe thoroughfares for residents and visitors alike.

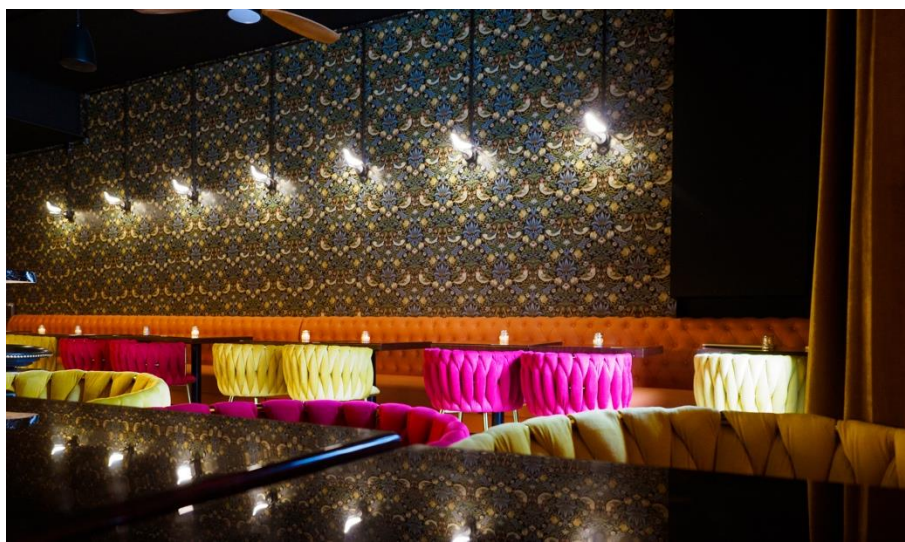


EXHIBIT C:
INTERNAL AESTHETIC, SEATED INTIMATE AMBIANCE & PREMISES LAYOUT

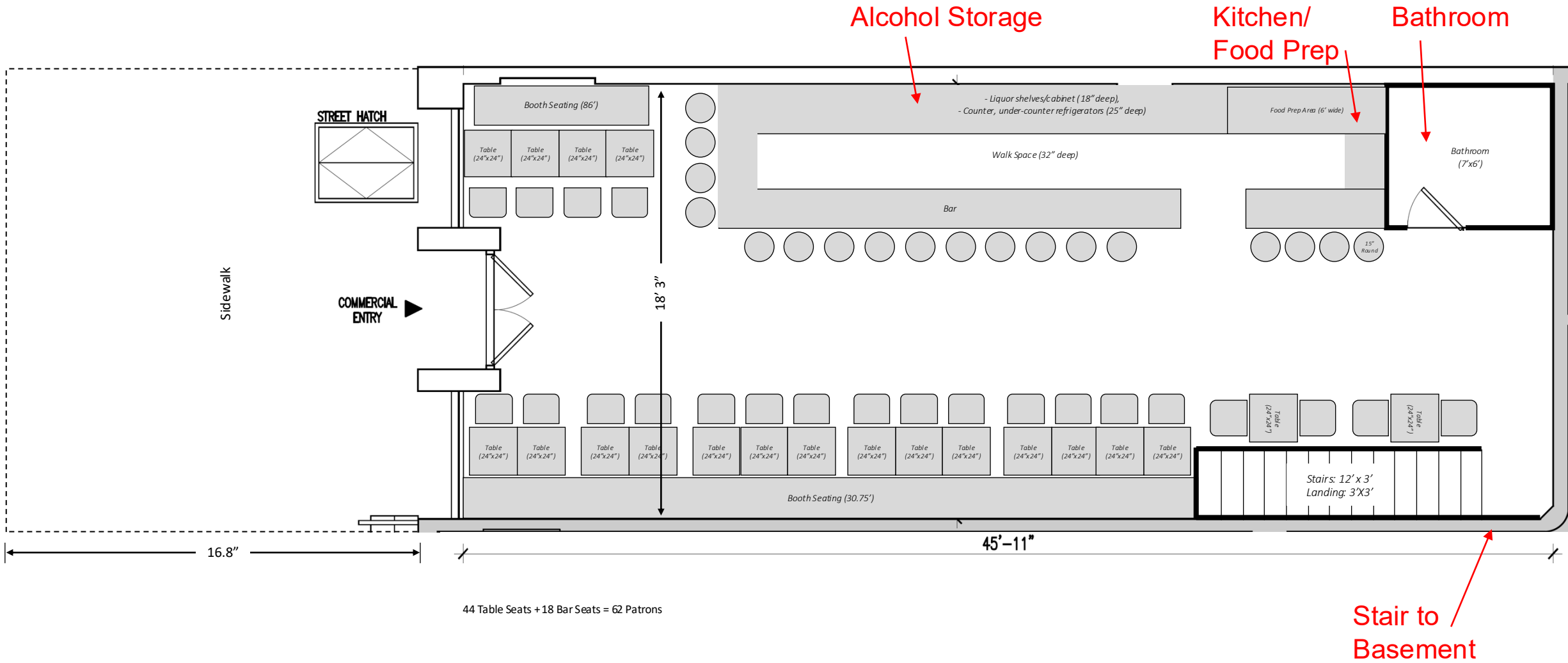
Applicant's Note: The images below demonstrate the actual interior environment of Nightingale (Par Avion Group) at 37 Carmine Street. Designed with a sophisticated, mid-century inspired Art Deco aesthetic, the premises is explicitly arranged to cultivate a quiet, intimate, and civilized atmosphere. The fully seated configuration (comprising 44 table seats and 18 bar seats) ensures controlled ambient volume, prevents vertical drinking or crowding, and naturally protects the residential quality of life in the West Village. It is precisely this low-impact, curated setting that has earned Nightingale the overwhelming praise and active endorsement of so many Carmine Street residents showcased in Exhibit A



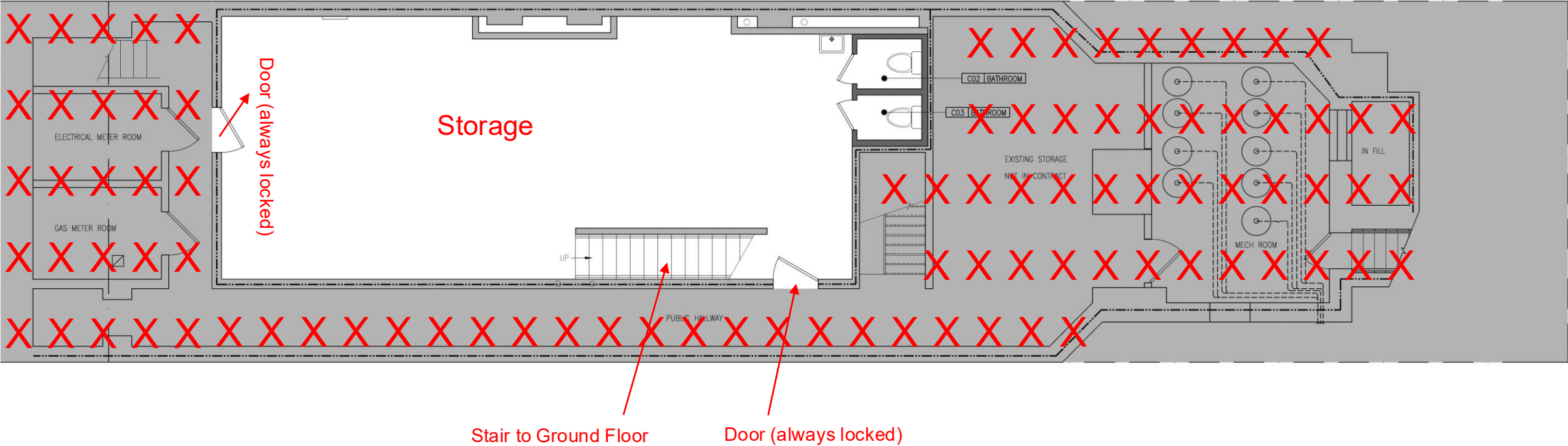
EXHIBIT C:
INTERNAL AESTHETIC, SEATED INTIMATE AMBIANCE & PREMISES LAYOUT



Ground Floor



Basement



THE MENU

NIGHTINGALE



FOOD MENU

- **Sliced Baguette** with Butter, Olive Oil, Sea Salt, Cracked Pepper 8
- **Truffle French Fries** – Parmesan, Truffle Oil, Parsley 12
- **Blistered Shishito Peppers** 14
Coarse Sea Salt, Sesame Seeds
- **Shrimp Cocktail** 16
5 large Shrimps, Cocktail Sauce, Horseradish
- **Oysters (6)** 18
Choice of Bliss Point (Massachusetts), or Dune Fox (Maryland)
- **Cheese Board:** 26
 - Appenzeller white (smooth, creamy, mild flavor)
 - Romano Dry Aged Gouda (salty-sweet, butterscotch, crunch)
 - Murray's Honey Goat Gouda (Creamy, honey-infused, sweet & nutty)
 - Seasonal Fruit, Honey
- **Charcuterie Board:** 32
Prosciutto, Coppa, White Cheese, Blue Cheese, Fresh Grapes, Sliced Apple, Honey
- **Tuna Tartare*** 24
Center-cut, Sashimi Grade Tuna Loin
Avocado, Sesame Seeds, Salted Toast
- **Steak Tartare*** 28
Sesame Seeds, Spicy Mustard, Olive Oil, Sea-Salt Toast
- **Salade Niçoise** 22
Oil-poached tuna, soft-boiled farm egg, haricots verts, Niçoise olives, Little Gem lettuce, red wine shallot vinaigrette.
- **Burrata** 28
Cherry Tomatoes, Fresh Basil Leaves, Pesto (+ Prosciutto: + \$6)
- **French Steak Sandwich** 28
Hanger steak, melted Gruyère, caramelized onions, black pepper aioli on a toasted artisan baguette.
- **Crostini Sampler (4 Pieces):** 38
 1. Prosciutto, Mascarpone, Fig
 2. Baba Ganoush
 3. Tomato & Pesto
 4. Ricotta & Honey
- **Lobster Sliders (2)** 18
Flash cooked in Garlic & Butter, on Sweet Roll
- **Flatbreads:** 20
 - Fresh Mozzarella, Fresh Basil, Tomatoes 26
 - Fontina & Wild Mushrooms, Truffle Oil
- **Desserts:** 15
 - Profiteroles: Puff pastry, vanilla ice cream, caramel sauce 18
 - Chocolate Cake: Vanilla ice cream

WINE FLIGHTS (3 per order)

BY REGION:

California	28
1. Pine Ridge, <i>Chenin Blanc/Viognier</i> , 2023 (Napa Valley)	
2. Algodon Estates, <i>Pinot Noir</i> , 2016 (Mendoza)	
3. DeLoach, <i>Cabernet Sauvignon</i> , 2022 (Sonoma)	
Italy	28
1. Fioroso Estate, <i>Pinot Grigio</i> , 2024 (Delle Venezie)	
2. Settesoli, <i>Nero D'Avola</i> , 2022 (Sicily)	
3. Il Barone, <i>Chianti Riserva DOCG</i> , 2022 (Abruzzo)	
Argentina	28
1. Anaia, <i>Sauvignon Blanc</i> , 2025 (Mendoza)	
2. Riccitelli, <i>Malbec</i> , 2021 (Mendoza)	
3. Anaia, <i>Cabernet Franc</i> , 2020 (Mendoza)	
France	30
1. Paul Mass, <i>Chardonnay</i> , 2023 (Montagnac)	
2. Mireio, <i>Côtes du Rhône</i> , 2021 (Rhône)	
3. Louis De Tourney, <i>Bordeaux</i> , 2022 (Bordeaux)	
South Africa	30
1. KWV, <i>Chardonnay</i> 2021 (Western Cape)	
2. KWV, <i>Sauvignon Blanc</i> , 2022 (Western Cape)	
3. Roodeberg, <i>Cabernet/Shiraz Blend</i> , 2019 (Western Cape)	
Choose your own	34
Any 3 from wine glass menu, except Champagne	

BY GRAPE:

White	28
1. Villa Maria, <i>Sauvignon Blanc</i> , 2023 (Marlborough, New Zealand)	
2. Paul Mass, <i>Chardonnay</i> , 2023 (Montagnac, France)	
3. Pine Ridge, <i>Chenin Blanc</i> , 2023 (Napa, California)	
Red	30
1. Settesoli, <i>Nero D'Avola</i> , 2022 (Sicily, Italy)	
2. 11 Vilaggi, <i>Barbera D'Alba Superiore DOC</i> , 2020 (Tuscany)	
3. DeLoach, <i>Cabernet Sauvignon</i> , 2022 (Sonoma, California)	

WHITE WINES

	Glass	Bottle
• Fioroso Estate, <i>Pinot Grigio</i> 2024 (Delle Venezie, Italy)	15	54
• Villa Maria, <i>Sauvignon Blanc</i> 2023 (Marlborough, New Zealand)	18	68
• Anaia, <i>Sauvignon Blanc</i> 2025 (Mendoza, Argentina)	18	68
• KWV, <i>Sauvignon Blanc</i> 2022 (Western Cape, South Africa)	19	72
• Paul Mas Reserve, <i>Chardonnay</i> 2023 (Montagnac, France)	19	72
• KWV, <i>Chardonnay</i> 2021 (Western Cape, South Africa)	21	80
• Sean Minor “Signature”, <i>Chardonnay</i> 2022 (Sonoma, California)	24	92
• Pine Ridge, <i>Chenin Blanc/Viognier</i> 2023 (Napa, California)	22	84
• J. Baumer, <i>Riesling</i> 2023 (Rheingau, Germany)	22	84
• Val De Meigas, <i>Albariño</i> 2023 (Rias Baixis, Spain)	24	92
• Compte De Bernadotte, <i>Chablis</i> 2023 (Burgundy, France)	28	108
• Big Salt, <i>White Blend</i> 2023 (Oregon)	24	92
• Enzo Bartoli, <i>Gavi</i> 2023 (Piedmont, Italy)	24	92
• Kir-Yianni, <i>Assyrtiko</i> 2023 (Florina, Greece)	26	100
• Domain Raffaitin-Planchon, <i>Sancerre</i> 2024 (Loire Valley, France)	26	100
• Il Monticello Argille Grigie, <i>Vermentino</i> 2021 (La Spezia, Italy)		110
• Antonin Guyon, <i>Pernand-Vergelesses</i> 2022 (Burgundy, France)		185

RED WINES

	Glass	Bottle
• Mireio, <i>Côtes du Rhône</i> 2021 (Rhône, France)	14	62
• Settesoli, <i>Nero D'Avola</i> 2022 (Sicily, Italy)	15	56
• Mandrarossa, <i>Frappato</i> 2021 (Sicily, Italy)	17	64
• Quiet Water Ranch, <i>Pinot Noir</i> 2022 (California)	17	64
• Algodon Estates, <i>Pinot Noir</i> 2016 (Mendoza, Argentina)	17	64
• La Petite Perriere, <i>Pinot Noir</i> 2023 (Loire Valley, France)	20	76
• El Circo, <i>Garnacha</i> 2021 (Aragón, Spain)	17	64
• Riccitelli, <i>Malbec</i> 2021 (Mendoza, Argentina)	20	76
• Anaia, <i>Cabernet Franc</i> , 2020 (Mendoza, Argentina)	20	78
• Il Barone, <i>Chianti Classico DOCG</i> , 2022 (Abruzzo, Italy)	22	84
• Deloach, <i>Cabernet Sauvignon</i> 2022 (Sonoma, California)	21	78
• Roodeberg, <i>Cabernet/Shiraz/Merlot Blend</i> 2019 (Western Cape, South Africa)	22	84
• Martoccia Ottorino, <i>Rosso Toscano</i> 2020 (Tuscany, Italy)	22	84
• 11 Vilaggi, <i>Barbera D'Alba Superiore DOC</i> 2020 (Tuscany, Italy)	24	92
• Finca San Martín, <i>Rioja Vintage</i> 2021 (Rioja, Spain)	24	92
• Louis De Tourney, <i>Bordeaux</i> 2022 (Bordeaux, France)	24	92
• Syrocco, <i>Syrah</i> 2022 (Morocco)	24	92
• Chateau Foumey, <i>St. Emillion</i> 2020 (Bordeaux, France)	28	108
• Y3, <i>Cabernet Sauvignon</i> 2023 (North Coast, California)	28	108
• Taub Family, Mount Veeder, <i>Cabernet Sauvignon</i> 2022 (North Coast, California)	42	150
• Casa Emma, <i>Chianti Classico Gran Selezione</i>		170
• Macrostie, <i>Pinot Noir</i> 2019 (Sonoma Coast, California)		110
• Baby Blue, <i>Red Blend</i> 2021 (Sonoma County, California)		92
• Amici, <i>Cabernet Sauvignon</i> 2021 (Napa County, California)		125
• Textbook, <i>Cabernet Sauvignon</i> , Pey Family Reserve 2022 (Napa Valley, California)		135
• Pine Ridge, <i>Cabernet Sauvignon</i> 2022 (Napa Valley, California)		148
• Boroli, <i>Barolo</i> 2013 (Italy)		325
• Cliff Lede Rhythm, <i>Cabernet Sauvignon</i> 2021 (Napa Valley, California)		295

ROSÉ

	Glass	Bottle
• Le Jardin d'Aiden, Syrah Rosé 2025 (Languedoc, France)	15	56
• Le Midi, Rosé 2023 (Provence, France)	16	60
• Whispering Angel, Rosé 2023 (Provence, France)	20	76

ORANGE WINES

• Kiki & Juan, Orange 2023 (Portland, Oregon)	20	76
• Love You Bunches, Orange 2023 (Santa Barbara, California)	24	92

PROSECCO/ SPARKLING WINES

• Miramare, Prosecco DOC (Veneto, Italy)	16	64
• L'Bella Valenciana Brut (Valencia, Spain)	17	66
• Baron De Rothberg, Blanc De Blanc (Champagne, France)	17	66

CHAMPAGNE

Moët & Chandon, Brut Imperial (175ml)	28	X
• Cru Rosé		132
• Andre Clouet, Grande Cru Reserve Brut		140

COCKTAILS

- **Orange Spritz** 19
Spritz del Conte, Prosecco, Sliced Orange
- **Watermelon Martini** 19
Fresh Squeezed Watermelon Juice, 48-Proof Vodka,
touch of Lime and Simple Syrup
- **Lychee Martini** 19
Lychee Purée, 48-Proof Vodka,
Lime Juice, Simple Syrup
- **Espresso Martini** 19
Kafé Luna Coffee Liqueur, 48-Proof Vodka, Egg White
- **Cosmopolitan** 19
48-Proof vodka, dry vermouth, cranberry juice, fresh lime
- **Classic Margarita** 19
48-Proof Tequila, Triple Sec, Fresh Lime Juice,
Simple Syrup, Spicy Salt Rim
- **Paloma** 19
48-Proof tequila, grapefruit soda, fresh lime, pinch of salt
- **Cucumber Gin Cooler** 19
48-Proof Gin, Cucumber, Lime, Simple Syrup,
Splash of Prosecco, Fresh Basil
- **West Village Manhattan** 19
48-Proof Whiskey, Vermouth Pregiato,
Orange Bitter, Luxardo Cherry
- **Old Fashioned** 19
48-Proof Whiskey, Nightingale Sweetener,
Orange Bitter, Orange Peel Twist
- **Rosemary Spritz (NON-ALCOHOLIC)** 11
Rosemary-lime Cordial, Sparkling Water
- **Fig Around and Find Out (NON-ALCOHOLIC)** 11
Fig-lavender Cordial, Tonic

BEERS

- **Peroni, Corona, Brooklyn IPA, Guinness** 9