

SH RESTO NYC CORP

**418 W. 13TH STREET
NEW YORK, NEW YORK 10014**

MANHATTAN COMMUNITY BOARD 2
SEPTEMBER 2026

SLA LICENSING COMMITTEE

Questionnaire

1. Floor Plan
2. Menu
3. Area Map, Proximity Report
4. Renderings
5. SLA Application for an On-Premises License

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Questionnaire

Valerie De La Rosa, Chair
Eugene Yoo, First Vice Chair
Donna Raftery, Second Vice Chair
Mark Diller, District Manager



Antony Wong, Treasurer
Emma Smith, Secretary
Brian Pape, Assistant Secretary

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Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

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: _____

APPLICANT INFORMATION:

Name of applicant(s): SH RESTO NYC CORP

Trade name (DBA): TBD

Premises address: 418 W. 13th Street, New York, New York 10014

Cross Streets and other addresses used for building/premise:
On 13th Street between 9th Avenue and Washington Street

CONTACT INFORMATION:

Principal(s) Name(s): Nader Marzouk and Patrick Marzouk

Office or Home Address: _____

City, State, Zip: _____

Telephone #: _____ email : _____

Landlord Name / Contact: Greenway Mews Realty LLC / 416 W. 13th Street, #300, New York, NY 10014

Landlord's Telephone and Fax: _____

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
Patrick Marzouk	Silent H Toronto, 461 King Street West, Toronto, ON M5V 1K4, Canada
Nader Marzouk	Silent H, 420 W. 13th Street, New York, NY 10014

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

For profit private membership club for networking in the creative field. The Licensed premises will be a club that caters to the creative community. The mission will be to serve as a curated sanctuary where art, culture and commerce intersect as a space dedicated to cultivating and connecting the next generation of New York City icons. The space will have laptops and iPads for working, along with a full pantone color library, and creative software (adobe) to assist in creative endeavors.

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:

Previously Fig & Olive from 2010-2024, license (0340-22-103915) surrendered April 2024.

Is any license under the ABC Law currently active at this location? ☐ yes ☒ no *Pending license in neighboring space for same applicant.
If yes, what is the name of current / previous licensee, license # and expiration date: _____

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:

N/A

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 : 1902

Describe neighboring buildings:

Commercial office buildings

Zoning Designation: M1-5

Zoning Overlay or Special Designation (applicable) Gansevoort Market Historic District

Block and Lot Number: 645 / 29

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? 92

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? 97

If yes, what is the use group for the premises? UG 6A

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: Signage will replace current Fig and Olive sign with name of establishment.

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 2278 sq feet

If more than one floor, please specify square footage by floors: N/A - one floor

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

No, no outdoor space is associated with this application

If more than one floor, what is the access between floors? N/A, only one floor.

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

Is there access to other parts of the building? no X yes, explain: Common hallway with commercial building, not accessibly by patrons.

OVERALL SEATING INFORMATION:

Total number of tables? 16 Total table seats? 65

Total number of bars? 1 Total bar seats? 7

Total number of "other" seats? N/A please explain : N/A

Total OVERALL number of seats in Premises : 72

BARs:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 7

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:

* 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 X Other: For Profit Private Members Club

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
11am to 2am 11am to 2am 11am to 2am 11am to 2am 11am to 4am 11am to 4am 11am to 4am

Will the business employ a manager? ☐ no ☒ yes, name / experience if known : To be hired

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

If yes, please describe : N/A windows are fixed

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)

*Only on weekends.

Do you have or plan to install soundproofing? ☐ no ☒ yes

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

Please describe your sound system and sound proofing:

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

☐ any events at which a cover fee is charged? ☒ private parties
*for members only.

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:

The building where applicant is located will have security personnel (in the form of a host) which will monitor the outside of the premises to ensure that patrons are not loitering or making noise. Applicant will utilize an interior vestibule area as a “waiting area” to ensure people are not standing outside. Further, security outside will monitor the traffic in the street and assist to ensure there are no traffic jams due to waiting cars. Applicant will direct all for hire vehicles to Washington Street for drop off and pick up.

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.

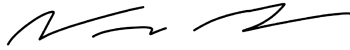
Contact Person: _____ Phone: _____

Address: _____

Email : _____

Application submitted on
behalf of the applicant by:

x



Signature

Print or Type Name Nader Marzouk

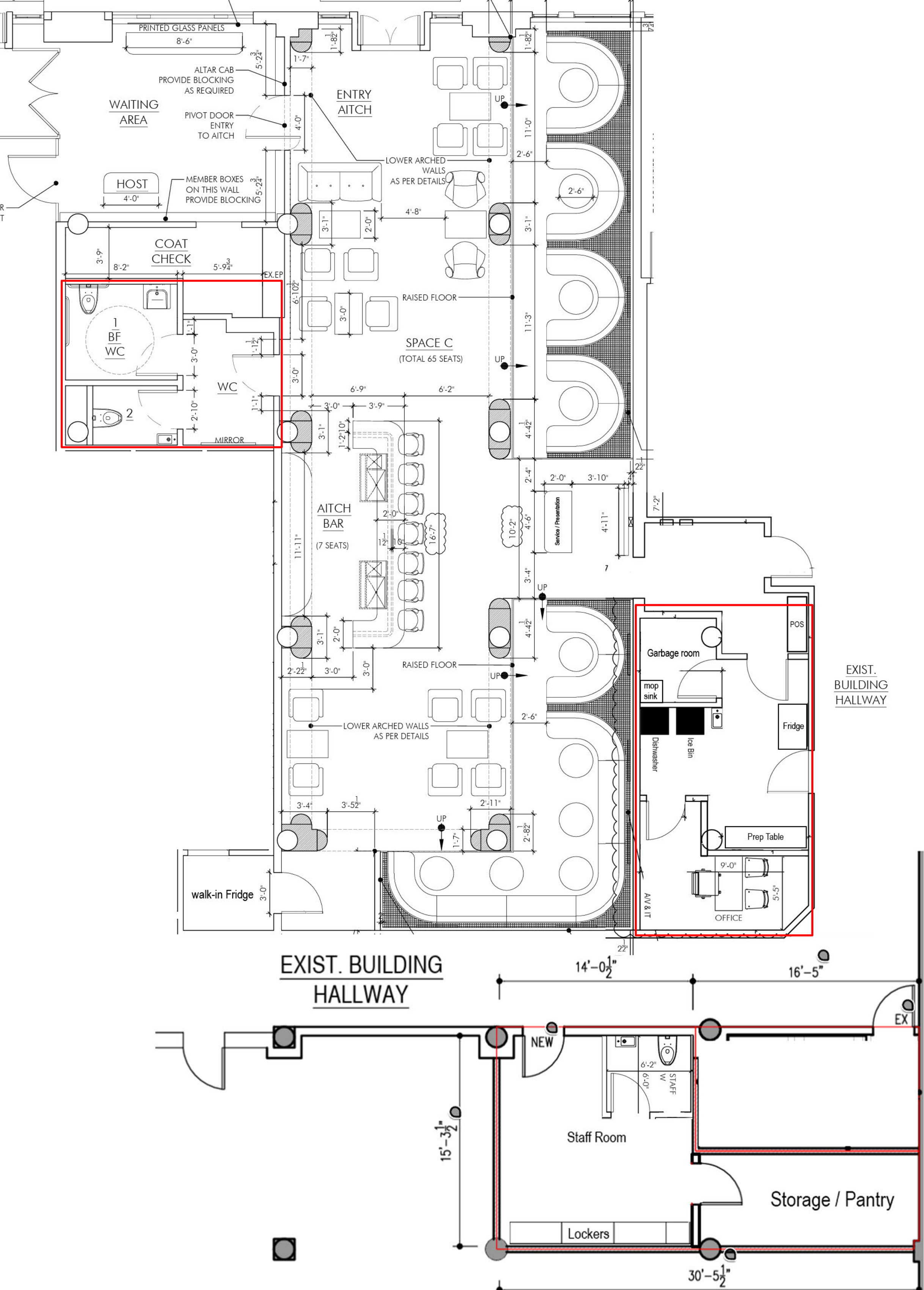
Title Member

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

Floor Plan



Menu

AITCH MENU

Tacos De Chicharrón De Rib Eye - Corn tortilla, rib eye chicharrón, avocado mousse, piquín limon, wild cilantro, onion charcoal tuile, and mesquite.

Ceviche - Tilapia, serrano leche de tigre, avocado, cucumber, onion, and cilantro oil.

Gorditas De Chicharrón - Blue corn, chicharrón en salsa, smoked cheese, and salsa verde.

Buñuelos De Queso Fresco - Queso fresco fritters, crème fraîche, and caviar.

Tostada De Chapulín - Corn tostada, charred guacamole, toasted chilli lime crickets, wild cilantro, and lime.

Tetela De Hongos Y Mole - Blue corn tetela filled with sautéed mushrooms, mole, avocado mousse, pickled onions, pea tendrils, hidden basil and mint guacamole, and baby wasabi.

Tostada De Atún - Blue corn tostada, charred guacamole, mayo, tuna, salsa macha, salsola, onion, and wild cilantro.

Photographs

