



CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD FOUR

330 West 42nd Street, 26th floor New York, NY 10036
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www.nyc.gov/mcb4

Burt Lazarin
Chair

Jesse R. Bodine
District Manager

June 28, 2018

Vincent G. Bradley
Chairman
New York State Liquor Authority
80 S. Swan Street, 9th Floor
Albany, New York 12210

Re: Maxver LLC
d/b/a Calle Dao Chelsea
461 West 23rd Street (9/10 Avenues)
License No. 1302735

Dear Chairman Bradley:

Manhattan Community Board 4's (MCB4) Business License & Permits Committee (BLP) held a duly noticed public hearing regarding Calle Dao Chelsea – 461 W. 23rd Street on June 12, 2018. At its regularly scheduled Executive Committee (EXEC) meeting on June 25, 2018, the Committee voted, by a vote of 10 in favor, 0 opposed, 0 abstaining and 0 present but not eligible to vote, to recommend **denial** of the application for an alteration to its On-Premise Liquor License (No. 1302735) by Maxver LLC d/b/a Calle Dao Chelsea, 461 West 23rd Street (9/10 Avenues) to add a sidewalk café to the licensed premises.¹ The application should be denied for any one of three basic reasons:

1. MCB4 recommended approval of this OP license when the applicant made its original application one year ago on the understanding and stipulation that the applicant agreed in writing with MCB4 and the community that it would not apply for a sidewalk café “now or in the future” without the approval of MCB4 and the residents of the building complex that houses the establishment. The applicant should not be permitted to renege on its agreement.
2. Dozens of residents of the building complex that houses this establishment reported to MCB4 the problems that would be caused to reasonable residential quality of life by a sidewalk café at this location -- problems that were made evident by the prior sidewalk cafe (of the same size as the one presently sought) that was briefly in place under a prior operator at this location.

¹ This letter is subject to ratification at MCB4's Full Board meeting on July 25, 2018.

3. In the year it has been in operation, the applicant has demonstrated a track record of violating its agreements with MCB4 and the community regarding the operation of the establishment. Accordingly, there is no reason to believe that the applicant would adhere to any restrictions placed upon the service of alcohol at a sidewalk café.

Should this application be considered by the SLA, MCB4 requests that this item be calendared to appear before the full board of the SLA, with notice to MCB4.

For reasons outlined below, many residents of London Terrace, the full-block residential complex that houses this establishment, have long opposed a sidewalk café at this location. Accordingly, given these community concerns, when this applicant first appeared before the Business Licenses and Permits (BLP) Committee of MCB4 in April 2017 in connection with its original OP license application, the Committee informed the applicant that it would recommend denial of the application if the applicant would seek a sidewalk café. To secure MCB4's positive recommendation, the applicant therefore stipulated in writing: "Applicant agrees not to apply for a sidewalk café now or in the future unless the café has the approval of CB4, The London Terrace Tenants Association, and the London Terrace Towers Co-op Board." (See attached Liquor License Stipulations Application dated April 18, 2017.) The latter two organizations represent the tenants and the co-op owners of London Terrace, and both organizations oppose this sidewalk café.

We understand the SLA may be reluctant to enforce agreements restricting future conduct. In this instance, however, MCB4's and the community's opposition to a sidewalk café (and the problems associated with a café) were made specifically clear to the applicant **before** the applicant went forward with obtaining a license and opening this establishment. That, coupled with the applicant's agreement not to seek a sidewalk café, negates any claim of surprise, unfairness, or prejudice were the applicant's alteration application to be denied.

When the BLP Committee considered the current application at its June 12, 2018 meeting, residents turned out in force to voice their concerns and opposition. Over fifteen residents appeared in person to oppose the application, including the president of the London Terrace Tenants Association (representing almost 1,000 rental units) and a representative of the London Terrace Towers Co-Op Board (representing over 700 co-op units). The Committee also received over 25 emails in opposition, as well as 3 emails in support. As residents pointed out, this establishment is located in a residential building on a predominantly-residential block, and the sidewalk café would be located just feet below bedroom windows of residential apartments, where constant noise from the café would plague those residents. They reported that this West 23rd Street sidewalk is increasingly crowded with, among other things, a constant stream of visitors heading to and from the popular High Line, a major entrance which is located just to the west of this location. The residents noted that, even without a sidewalk café, noise and smoking from this establishment's patrons loitering out front has unreasonably disturbed residents.

Finally, the applicant's cavalier disregard of his prior agreements with MCB4 and the community raises serious concerns as to whether the applicant would adhere to any commitments or restrictions (such as limited hours) placed on alcohol service in the café. For example, in addition to renegeing on its agreement not to seek a sidewalk café without the community's approval, the applicant agreed not to have a storm enclosure (a sidewalk shed surrounding its front door in cold weather) or to place

obstructions such as A-frame signs on the sidewalk. According to community members, the applicant violated both of those agreements, even to the degree of installing a storm enclosure covered with advertising and significantly larger than permitted by city law.

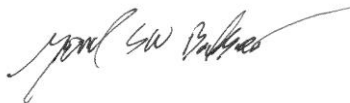
For the reasons stated above, MCB4 recommends that the alteration application be denied.

Thank you for your attention and cooperation with this application.

Sincerely,



Burt Lazarin
Chair



Yoni Bokser
Co-Chair
Business Licenses & Permits
Committee



Frank Holozubiec
Co-Chair
Business Licenses & Permits
Committee

Enclosure

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME Maxver LLC		DOING BUSINESS AS (DBA) Calle Dao Chelsea		
STREET ADDRESS 463 W. 23rd Street, New York, NY 10011		CROSS STREETS 9th & 10th Avenues		ZIP CODE 10011
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Marco Britti	ATTORNEY/ REPRESENTAIVE	NAME: James D. DiPsquale, Esq.	
	PHONE: 917-292-7233		PHONE: 646-383-4607	
	EMAIL: mbritti@gmail.com		EMAIL: james@dlgnyc.com	
MANAGER	NAME:	LANDLORD	NAME: 460 West 23rd Retail LLC	
	PHONE:		PHONE: 305-830-1000	
	EMAIL:		EMAIL:	
APPLICATION TYPE (Check One)				
<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?		<input checked="" type="radio"/> YES	<input type="radio"/> NO
	What is/was the name and address of establishment?		Calle Dao, 38 W. 39th Street, New York, NY	
	What were the dates applicant was involved with this former premise?		2014 to Present Date	
<input type="radio"/> Transfer	What is the prior license # and expiration date?			
	Is applicant making any alterations or operational changes?		<input type="radio"/> YES	<input type="radio"/> NO
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>			
<input type="radio"/> Alteration	What is the current license # and expiration date?			
	<i>Please list/describe the nature of all the changes and attach the plans:</i>			
METHOD OF OPERATION				
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)			
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		<input type="radio"/> YES	<input checked="" type="radio"/> NO	May 2017
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="radio"/> YES	<input type="radio"/> NO	

10p.m.
M3

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)									
HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	11am - 11pm	11am - 11pm	11am - 11pm	11am - 12am	11am - 12am	11am - 12am	11am - 11pm	
	Kitchen	11am - 11pm	11am - 11pm	11am - 11pm	11am - 12am	11am - 12am	11am - 12am	11am - 11pm	
	Music	11am - 11pm	11am - 11pm	11am - 11pm	11am - 12am	11am - 12am	11am - 12am	11am - 11pm	
If you plan to have music, what type(s)? (Circle all that apply)		<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE			
OCCUPANCY									
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar		
INSIDE	74	74	16	58	0	1	10		
OUTSIDE <i>(Other than sidewalk café)</i>	n/a								
SIDEWALK CAFÉ	n/a								
How many floors are there? What is the capacity for each floor?					First Floor Only (74 persons)				
How frequently will the owner(s) be at the establishment?					Everyday				
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	<input checked="" type="radio"/> NO			
Will applicant have bottle or table service for beverage alcohol?					YES	<input checked="" type="radio"/> NO			
Will you be hosting private; promotional or corporate events?					<input checked="" type="radio"/> YES	NO	Corporate Holiday Events		
Will outside promoters be used on a regular basis? If yes please describe.					YES	<input checked="" type="radio"/> NO			
Will you have a security plan? If, yes please attach.					YES	<input checked="" type="radio"/> NO			
Will security plan be implemented?					YES	<input checked="" type="radio"/> NO			
Will State certified security personnel be used?					YES	NO	n/a		
Will New York Nightlife Association and NYPD Best Practices be followed?					<input checked="" type="radio"/> YES	NO			
Will applicant be using delivery bicycles? If yes, how many?					YES	<input checked="" type="radio"/> NO			
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?					YES	NO	n/a		
Where will delivery bicycles be stored during the day when not in use?					n/a				

LOCATION & ZONING

Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	Unknown
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Is a Public Assembly permit required?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Are your plans filed with DOB?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	

Community Notification/Relations

NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	Fulton House Tenant Association; Miguel Acevedo	
	# 2	Council Chelsea Block Association; Bill Borock	
	# 3	London Terrace Gardens; Andy Humm	
	# 4	Penn South; Mario Mazzoni	
	# 5	Chelsea - Elliot Tenant Assoc; Florence Dent	
Please provide dates when applicant met with the groups listed above.	April 3, 2017 via email.		
Who was your contact person at each group you met with?			
When did applicant post the notice that was provided?	April 3, 2017		
Where did applicant post the notice that was provided?	Front Door of Premises		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	917-292-7233
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

BUILDING DESIGN			
State the name and type of business previously located in the space.	Barchetta Restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Barchetta Restaurant
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Signage Only
Will applicant have a vestibule within the establishment?	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Will applicant use a storm enclosure?	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the establishment have any of the following: (circle all that apply)	<input type="checkbox"/> FRENCH DOORS	<input type="checkbox"/> GARAGE DOORS	<input checked="" type="checkbox"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	WINDOWS OR NET OPEN <i>MS</i>
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the establishment have an illuminated sign?	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<i>MS</i>
Will the establishment have a canopy extending over the sidewalk?	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Where will the air conditioner be located? What type is it?	No changes will be made to existing HVAC		
When was the air conditioner installed?	Unknown		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ		NOT APPLICABLE - NO OUTDOOR SPACE	
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO	
Are the floorplans for the outdoor space(s) included?	YES	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	

OUTDOOR ITEMS – SIDEWALK CAFÉ**NOT APPLICABLE - NO SIDEWALK CAFE**

Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES	NO	
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO	
Will applicant use umbrellas?	YES	NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

- Applicant agrees not to apply for a sidewalk cafe now or in the future unless the cafe has the approval of CB4, The London Terrace Tenants Association, and the London Terrace Towers Co-op Board
- Applicant's employees will not be permitted to smoke in front of the establishment and applicant will discourage patrons from smoking in front of establishment
- Applicant will use best efforts to arrange trash disposal in consideration of residents


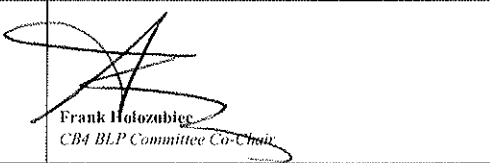

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

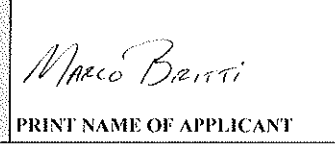
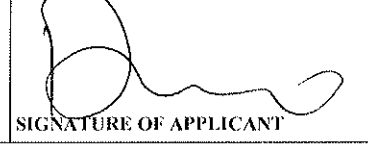
Manhattan Community Board 4 (MCB4) recommends:	<input checked="" type="radio"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval
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CB4 REPRESENTATIVES

 Nelly Gonzalez <i>CB4 Assistant District Manager</i>	 Frank Holozubiec <i>CB4 BLP Committee Co-Chair</i>	 Burt Lazarin <i>CB4 BLP Committee Co-Chair</i>
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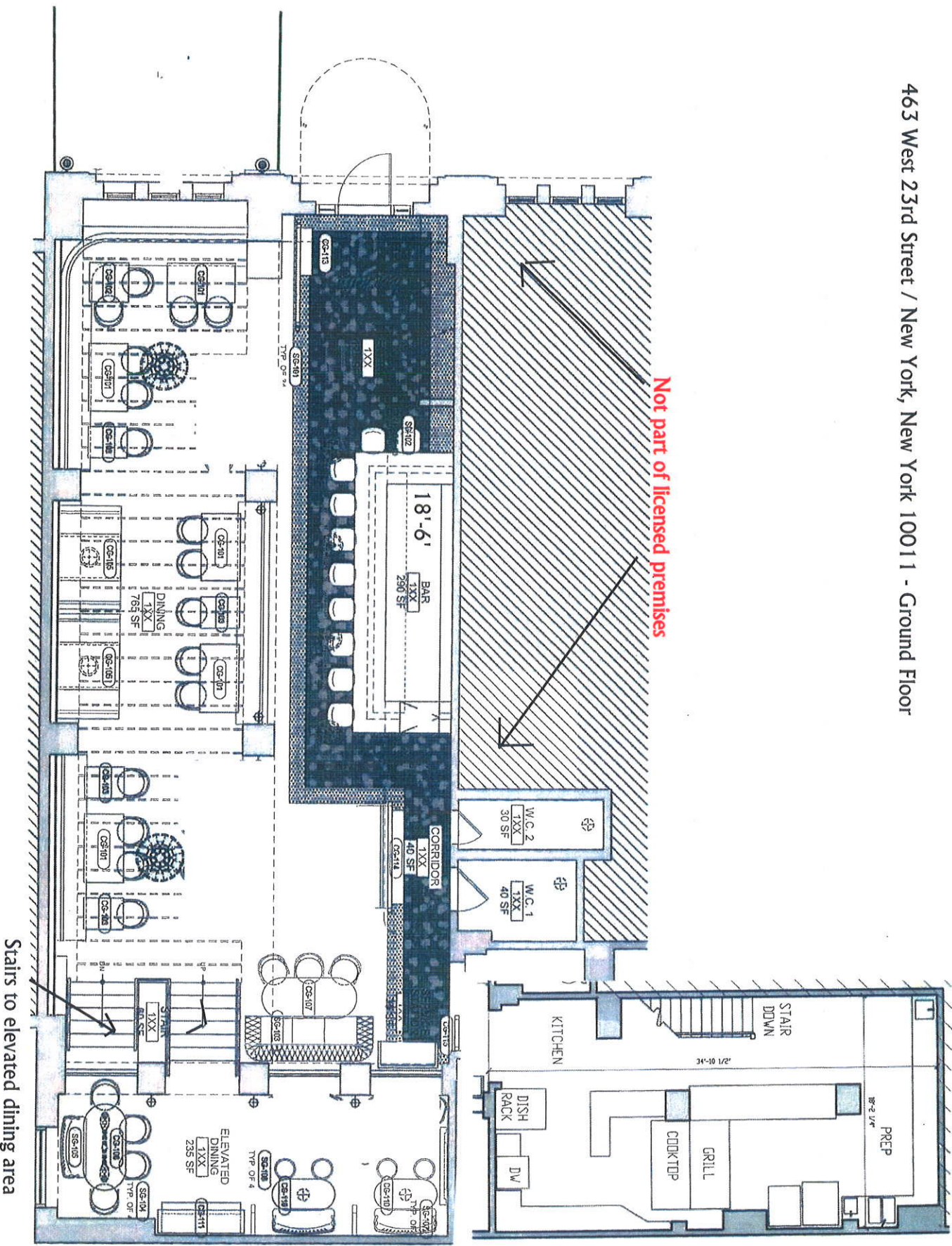
APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE →	 PRINT NAME OF APPLICANT	 SIGNATURE OF APPLICANT	4-18-17 DATE
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 4-18-17

463 West 23rd Street / New York, New York 10011 - Ground Floor











CALLE DAO (Knife Street)

Calle Dao is designed to pay homage to Havana's once-thriving El Barrio Chino (Chinatown). Known as the largest such community in Latin America, El Barrio Chino occupied 44 square blocks of real estate in the late 1870s. As the Cuban and Chinese cultures mixed, a unique fusion of cuisine emerged. Today, El Barrio Chino occupies a small section of the narrow Calle Cuchillo – Knife Street – from which Calle Dao takes its name.

The cuisine, cocktails and décor of Calle Dao strive to transport our guests back to El Barrio Chino when it was at the height of its existence. **Calle Dao** has created mouthwatering dishes that seamlessly blend Cuban staples with Asian flavors, such as his **Peking-Style Cornish Hen in Banana Leaves**, a whole Cornish Hen roasted with chinese eggplant, parsley rice, chimichurri and sofrito sauce.

The cocktails, created by **Mixologist Joy Daniel**, also meld the old world with the new using historic names for libations with modern ingredients. The **Revolution!** cocktail is made of Habanero infused Tequila, corn, fresh lemon juice, agave and pineapple juice and Herbsaint. The **1847** is a bold sip of orange infused vodka, amaretto, fresh lime juice, ground ginger and sesame oil garnished with star anise and commemorates the year the first ship carrying Chinese laborers arrived in Cuba. Calle Dao's décor, the creation of its owner Marco Britti (Favela Cubana), is reminiscent of a sultry, old-world Havana restaurant with white-washed walls, distressed wood and whirring ceiling fans. Chinese artwork, spices and bright colors provide the accents.

Step into a bygone era and enjoy a modern dining experience at *Calle Dao*.

APPETIZERS

salad add on: chicken 4, pork 4, beef 6,
shrimp 6, market fish 8

TIGER SALAD 12

cilantro, scallions, watercress, kale
shallot and garlic crisps,
toasted sesame seeds dressing

SPRING ROLLS 8

mushrooms, mixed vegetables,
Calle Dao mojo sauce

FRIED PORK DUMPLING 8

ginger, soy and cilantro dipping sauce

SHRIMP EMPANADA 9

roasted garlic-chard, serrano sofrito

SIDES

TWO EGGS ANY STYLE 6

PEA SHOOTS 8
garlic, pickled chilies

TARO HOME FRIES 7

BACON 7

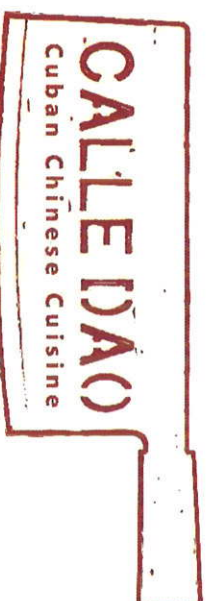
TOSTONES 7

mint-basil mojito sauce

YUCCA FRIES 7

Calle Dao mojo sauce and
tamarind ketchup

RICE OR BEANS 4



BRUNCH

ENTREES

CALLE DAO USES ORGANIC EGGS

FRENCH TOAST 16

cashew nuts, banana, five spice-caramel sauce

CALLE DAO BENEDICT 17

english muffin, baccalao croquettes, two slow poached
eggs, tomate de drbol-hollandaise sauce

CUBAN OMELETTE 15

ham, lechon, pickles, swiss cheese

VEGETARIAN OMELETTE 15

baby bok choy, chinese long beans, mushrooms, sofrito

MADURO AND EGGS 15

maduro, fried rice, sofrito

RICE AND BEANS CON HUEVOS FRITOS 14

eggs, seaweed, shiso

PAN FRIED NOODLES 15

mushrooms, baby bok choy, soy sauce,
add-on: egg 2, chicken 4, pork 4, beef 6
shrimp 6, market fish 8

STEAK & EGGS 23

chinese sausage, two eggs any style, taro home fries

Please advise us of any food allergies or special diet

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs*

may increase your risk of food borne illness, especially if you have a medical condition

SANDWICHES

CUBANO 15

soy-cured pork, ham, pickles, swiss cheese

MUSHROOM 13

smoked tofu, portobello, basil sauce

GRILLED CHICKEN 14

avocado, cilantro, pickled jalapeno,
achiote mayo

BREADED SKIRT STEAK 17

pickles ginger, baby bok choy,
green tea oil, tostones

BLACK ANGUS BURGER 16

sunny side egg, onions caramelized
in bean paste, pickled cabbage

GOAT BURGER 16

leeks, hoisin-salsa criolla, tostones

HAPPY HOUR
DRINKS
Mon-Fri: 11AM-7PM
Sat & Sun: 4PM-7PM



APPETIZERS

Spring Rolls 8
mushrooms, mixed vegetables, Calle Dao mojo sauce

Oxtail Croquettes 9
chili, mango chutney, achiote aioli

Fried Pork Dumpling 8
ginger, soy and cilantro dipping sauce

Shrimp Empanada 9
roasted garlic-chard, serrano sofrito

SOUPS AND SALADS

add-on: chicken 4, pork 4, beef 6, shrimp 6, market fish 8

Egg Noodle Soup 13
beansprouts, watercress, cilantro,
shitake mushrooms, scallions, sesame oil

Farmers Market Salad 10
tofu, ginger lemon dressing

Tiger Salad 13
cilantro, scallions, kale, watercress,
shallot crisps, toasted sesame seeds dressing

SIDES

Pea Shoots 8
garlic, pickled chilies

Tostones 7
mint-basil mojito sauce

Yucca Fries 7
Calle Dao mojo sauce and tamarind ketchup

Black Beans 4

Rice 4

SANDWICHES

Cubano 15
soy-cured pork, ham, pickles, swiss cheese

Mushroom 13
smoked tofu, portobello, basil sauce

Grilled Chicken 14
avocado, cilantro, pickled jalapeno, achiote mayo

Breaded Skirt Steak in Chinese Spices 17
pickled ginger, baby bok choy,
green tea aioli, tostones

Black Angus Burger 16
onions caramelized in bean paste, pickled cabbage

Goat Burger 16
leeks, hoisin-salsa criolla, tostones

ENTREES

Pan-Fried Noodles 15
mushrooms, baby bok choy, soy sauce
*add-on: chicken 4, pork 4, beef 6,
shrimp 6, market fish 8*

Fried Rice 15
scallions, mushrooms, beansprouts, chimichurri
*add-on: chicken 4, pork 4, beef 6,
shrimp 6, market fish 8*

Peking-Style Half Chicken 19
crispy garlic, shallots crisps, parsley rice,
tomate de árbol sauce

Lechón Asado 20
roasted pig with fried rice style quinoa,
ginger-cilantro sauce

Grilled Skirt Steak in Chinese Spices 21
star anise, cilantro, onions, garlic rice and beans

Please advise us of any food allergies or special diet

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have a medical condition*

DINNER MENU

RAW BAR

Chino-Cubano Tuna Ceviche 17

ginger, avocado, cilantro-lime chili sauce, wonton crisps

Grilled Octopus Ceviche 16

red onions, habanero peppers, asian pear, cilantro, fish sauce, shallot crisps

Blue Point Oyster/Clam MP

SALADS

Farmers Market Salad 11

tofu, ginger lemon dressing

Tiger Salad 13

cilantro, scallions, kale, watercress, shallot crisps, toasted sesame seeds dressing

Roasted Cauliflower 13

grilled asian pears, toasted cashew, quinoa, rum-sake vinaigrette

APPETIZERS

Oxtail Croquettes 9

chili, mango chutney, achiote aioli

Fried Pork Dumplings 8

ginger-soy and cilantro dipping sauce

Pig's Ear 10

cilantro and sesame chili sauce

Spring Rolls 8

mushrooms, mixed vegetables, Calle Dao mojo sauce

Shrimp Empanada 9

roasted garlic-chard, serrano sofrito

DINNER MENU

ENTREES

Black Rice Seafood Paella* 32

top neck clams, shrimp, mussels, calamari, chorizo,
beets, daikon radish, chimichurri-sofrito sauce

* Vegetarian Option 27

Roasted Whole Fish M/P

chili bean sauce, pea shoots

Arctic Char 31

wheat berries, pea shoots, cabbage, cumin barbecue sauce

Peking-Style Chicken in Banana Leaves 25

braised chinese eggplant, parsley rice, chimichurri and sofrito sauce

Spiced Goat Neck 31

Calle Dao house spices, cilantro, baby bok choy, tostones

Grilled Skirt Steak in Chinese Spices 31

star anise, cilantro, onions, garlic rice and beans

Grilled New York Angus Strip Steak 36

sweet and spicy maduro, wood ear mushrooms, citrus chimichurri, soy, sesame

Lechón Asado 28

roasted pig with fried rice style quinoa, ginger-cilantro sauce

SIDES

Pea Shoots 8

garlic, pickled chilies

Tostones 7

mint-basil mojito sauce

Yucca Fries 7

Calle Dao mojo sauce, tamarind ketchup

Maduro 7

sofrito, five spices

Black Beans 5

Rice 5

Please advise us of any food allergies or special diet. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition

DESSERTS

Maduro 9

sesame ice cream

Flan 9

spicy crema sauce

Cobbler 10

seasonal fruits, chinese spices,
green tea ice cream

Matcha Tres Leches 10

five spices, whipped cream, caramel sauce

ORGANIC COFFEES AND TEAS

Americano 4

Espresso 3.5

Double Espresso 5

Cortado 3.5

Cafe Cubano 3.5

Cafe con Leche 5

Cappuccino 5

Hot Tea 4

chamomile, peppermint, earl grey, black and green



SPARKLING

NV Prosecco, 'Villa Jolanda', Italy	13/48
NV Champagne Brut Prestige, 'Duc de Romet', France	74
V Champagne Brut Imperial, 'Moët & Chandon', France	134

COCKTAILS 16

WHITES

'16 Pinot Grigio, 'Delle Venezie', Italy	12/44
'13 Rioja Blanco, 'Cortijo', La Rioja, Spain	12/44
'14 Vinho Verde, 'Vera', Minho, Portugal	13/48

Calle Dao Mojito
Rum, shiso leaves, ginger liqueur, lemongrass,
lime, sparkling sake

Spice Trade
Gin, lemon, ginger, pink peppercorns, basil

ROSE

'14 Rose, 'Chateau Deffends', Cotes De Provence, France	12/44
'14 Rosado, 'Montecastillo', Ribera del Duero, Spain	13/48
'14 Rose 'Chateau Montaud', Cotes De Provence, France	14/52

Malecon
frozen drink
Rum, mango sorbet, lime, hibiscus flower

Monte Cristo
Gin, pear brandy, elderflower liqueur, pear puree,
lemon, cardamon

REDS

'13 Cabernet Sauvignon, 'Mercedes Eguren', Spain	12/44
'15 Tempranillo, 'Vina Herminia', Spain	13/48
'15 Malbec, 'Agua de Piedra', Mendoza, Argentina	14/52
'13 Tempranillo, 'Los Cantos', Ribera del Duero, Spain	15/56

Hai Chi
Mandarin vodka, plum sake,
orange liqueur, lemongrass, pomegranate

Revolucion!
Habanero infused Tequila, ginger liqueur, absinthe,
sweet corn kernels, pineapple, agave, lemon

SANGRIA

Red Sangria	12
Blood Orange Sangria	13

BEERS 8

Draft	Bottle
Negra Modelo	Corona
Modelo Especial	Tsingtao Lager
Pacifico Clara	Presidente
Dos XX Lager	Estrella Lager
Guinness	Hatuey
Stella Artois	Reed-Non Alcoholic

Opium
Bourbon, tamarind,
ruby red grapefruit, lemon, poppy seeds

MaxVer
Gin, elderflower liqueur,
white peach, shiso leaves, agave, lime

HAPPY HOUR

DRINK MENU

Mon - Fri: 11 AM - 7 PM
Sat & Sun: 4 PM - 7 PM

COCKTAILS AND WINES

Mojito	House White
Cuba Libre	House Red
Caipirinha	House Rosé
Margarita	Prosecco
Sangria	Well Drinks

BEERS

DRAFT	BOTTLE
Negra Modelo	Corona
Modelo Especial	Tsingtao Lager
Pacifico Clara	Presidente
Dos XX Lager	Estrella Lager
Guinness	Hatuey
Stella Artois	Reed-Non Alcoholic

Wi-Fi "Calle Dao" Password: freepass

HAPPY HOUR

FOOD

Everyday: 4 PM - 7 PM

Blue Point Oysters 1
Littleneck Clams 1
Goat Sliders 9 leeks, hoisin-salsa criolla
Tostones Cuban Sliders 8 roasted pork, ham, swiss cheese dill pickles, jalapeno pickles
Peking Chicken Wings 8 pickle chili hoisin sauce

APPETIZERS

Spring Rolls 8 mushrooms, mixed vegetables Calle Dao mojo sauce	Tostones 7 mint-basil mojito sauce
Oxtail Croquettes 9 chili, mango chutney, archiote oil	Yuca Fries 7 Calle Dao mojo sauce, tamarind ketchup
Fried Pork Dumpling 8 ginger, soy and cilantro dipping sauce	Pig's Ear 10 cilantro, sesame chili sauce

Proximity Report for Location:

April 3, 2017

461 W 23rd St, New York, NY, 10011

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
ALGA WINES & SPIRITS LTD	221 9TH AVENUE	555 ft
MIDTOWN SPIRITS INC	177 9TH AVE UNIT C	840 ft
HIGHLINE WINE MARKET CORP	156 10TH AVE	915 ft
SUEBOB LIQUOR INC	312 W 23RD STREET	1365 ft
FORAGERS WINES CHELSEA LLC	231 8TH AVE	1485 ft
DELAUREN WINES INC	332 8TH AVE	1750 ft
MWC RETAIL LLC	606 W 28TH ST SUITE A	1845 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
210 EMPIRE LLC	210 10TH AVE	345 ft
AZ HOLDING CORPORATION	225 10TH AVE	360 ft
RED CAT LLC,THE	227 10TH AVENUE	385 ft
AUNT PAUL INC	205 10TH AVE	430 ft
242 TENTH AVENUE LLC	242 10TH AVE	440 ft
505-23 BAR INC	505-507 WEST 23RD STREET	445 ft
BOTTINO CORP	246 248 10TH AVE	490 ft
MANHATTAN MAHARAJA LLC	207 10TH AVE	490 ft
400 WEST 23RD STREET REST CORP	400 W 23RD STREET	520 ft
PINYIN KITCHEN INC	254 10TH AVE	560 ft
200 NINTH RESTAURANT LLC	200 9TH AVE	590 ft
TUAM NEW YORK INC	202 9TH AVENUE	590 ft
THE FIFTH PINE INC	401 W 24TH STREET	600 ft
FONDA OF CHELSEA LLC	189 9TH AVE	655 ft
AMAZING SUSHI INC	235 9TH AVE	660 ft
Tenth Avenue Conference Mgmnt LLC & The General Theological Seminary of the Epis	180 10TH AVE/ DESMOND TUTU CTR	685 ft

Name	Address	Approx. Distance
HIGHLINE HOTEL LLC & TENTH AVENUE HOTEL MANAGEMENT	180 10TH AVE	695 ft
PASTAI INC	186 9TH AVE	700 ft
TXOKO INC	240 9TH AVENUE	735 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
HAMPTONS OF HIGH LINE CORP	244 10TH AVE	460 ft
SONNY LOU INC	195 10TH AVE	550 ft
SONNY LOU INC	253 10TH AVE	605 ft
AROKA HOSPITALITY LLC	206 9TH AVE	615 ft
CHOITHRAMS USA LLC	239 9TH AVE	660 ft

Unmapped licenses within zipcode of report location

Name	Address
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Marco Britti <mbritti@gmail.com>

Community Notification

Marco Britti <mbritti@gmail.com>

Mon, Apr 3, 2017 at 5:49 PM

To: fdenthunter@gmail.com

Bcc: Andreea Iordanescu <andreea@favelacubana.com>

Dear Florence Dent,

Pursuant to the request of Manhattan Community Board 4, I am writing to inform you that I am planning on filing an OP NYSLA Liquor License application for 461 West 23rd Street, New York, NY.

I plan on opening a restaurant at that location which will serve Cuban Chinese cuisine and will seat about 65 people inside and 8 people outside.

We will play recorded background music only.

I've owned and operated a similar establishment since 2014 named Calle Dao located at 38 West 39th Street, New York, NY. We never received any violations on our liquor license for that establishment and noise has never been an issue with any of our neighbors.

Please do not hesitate to contact me with any questions about the restaurant that I'm planning to open.

Thank You,

Marco Britti



Marco Britti <mbritti@gmail.com>

Community Notification

Marco Britti <mbritti@gmail.com>

Mon, Apr 3, 2017 at 5:51 PM

To: education@pennsouth.coop

Bcc: Andreea Iordanescu <andreea@favelacubana.com>

Dear Mario Mazzoni,

Pursuant to the request of Manhattan Community Board 4, I am writing to inform you that I am planning on filing an OP NYSLA Liquor License application for 461 West 23rd Street, New York, NY.

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Please do not hesitate to contact me with any questions about the restaurant that I'm planning to open.

Thank You,

Marco Britti



Marco Britti <mbritti@gmail.com>

Community Notification**Marco Britti** <mbritti@gmail.com>

Mon, Apr 3, 2017 at 5:52 PM

To: andyhumm@aol.com

Bcc: Andreea lordanescu <andreea@favelacubana.com>

Dear Andy Humm,

Pursuant to the request of Manhattan Community Board 4, I am writing to inform you that I am planning on filing an OP NYSLA Liquor License application for 461 West 23rd Street, New York, NY.

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Please do not hesitate to contact me with any questions about the restaurant that I'm planning to open.

Thank You,

Marco Britti



Marco Britti <mbritti@gmail.com>

Community Notification

Marco Britti <mbritti@gmail.com>
To: wborock@hotmail.com

Mon, Apr 3, 2017 at 5:45 PM

Dear Bill Borock,

Pursuant to the request of Manhattan Community Board 4, I am writing to inform you that I am planning on filing an OP NYSLA Liquor License application for 461 West 23rd Street, New York, NY.

I plan on opening a restaurant at that location which will serve Cuban Chinese cuisine and will seat about 65 people inside and 8 people outside.

We will playing recorded background music only.

I've owned and operated a similar establishment since 2014 named Calle Dao located at 38 West 39th Street, New York, NY. We never received any violations on our liquor license for that establishment and noise has never been an issue with any of our neighbors.

Please do not hesitate to contact me with any questions about the restaurant that I'm planning to open.

Thank You,

Marco Britti



Marco Britti <mbritti@gmail.com>

Community Notification

Marco Britti <mbritti@gmail.com>
To: acevedoandassociates@gmail.com

Mon, Apr 3, 2017 at 5:48 PM

Dear Miguel Acevedo,

Pursuant to the request of Manhattan Community Board 4, I am writing to inform you that I am planning on filing an OP NYSLA Liquor License application for 461 West 23rd Street, New York, NY.

I plan on opening a restaurant at that location which will serve Cuban Chinese cuisine and will seat about 65 people inside and 8 people outside.

We will playing recorded background music only.

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Please do not hesitate to contact me with any questions about the restaurant that I'm planning to open.

Thank You,

Marco Britti

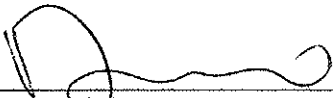
**STATEMENT OF PUBLIC CONVENIENCE AND
ADVANTAGE AND PUBLIC INTEREST**

MARCO BRITTI OR AN ENTITY TO BE FORMED BY HIM (the "Applicant")

Granting an On-Premise liquor license to the Applicant would be to the public convenience and advantage and in the public interest for the following reasons:

1. There are presently 8 On-Premise licenses within 500 feet of the Applicant's location.
2. All licenses required for the operation of the Applicant's business will be obtained by the appropriate government agencies prior to the Applicant opening it business to the public.
3. The Applicant has not retained a traffic expert but the Applicant believes that the granting of the license would not have any adverse effect on vehicular traffic because the former use of the premises was a restaurant and the majority of the patrons will be local residents. Other patrons will arrive by car service or taxi which will simply pick up and drop off patrons without having to hold up traffic looking for parking spots.
4. The existing noise level at the location is presently unknown but assumed to be moderate to high given the fact that the premises is located on 23rd Street which is a busy street. However, the premises was formerly a restaurant so our business operation will not result in any more noise than was made by the former resident and we will, of course, be very mindful to immediately cease any noise emanating from the premises that can be heard outside.
5. There is no history of liquor license violations at the proposed premises, nor is there any criminal activity that has been reported to have occurred there that the Applicant is aware of.
6. Other facts to be considered are: (a) The Applicant's principal, Marco Britti, has proven to be a responsible NYSLA license holder as he owns another NYSLA OP licensed restaurant in NYC named Calle Dao which he has been operating since early 2014 without any incident whatsoever; (b) Applicant will be employing about 30 people to work at the premises and (c) will generating a substantial amount of tax revenue for the city, state and federal governments.

Dated: April 3, 2017

By: 

Marco Britti