

# Manhattan Community Board 4

## Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

<b>CORPORATION NAME</b> Eight Avenue Kitchen LLC		<b>DOING BUSINESS AS (DBA)</b> Bareburger	
<b>STREET ADDRESS</b> 184 8th Avenue, New York		<b>CROSS STREETS</b> 19th & 20th Street	<b>ZIP CODE</b> 10011
<b>OWNER</b> <small>(Attach a list of all the people that will be associated/listed with the license)</small>	<b>NAME:</b> Eftychios Pelekanos	<b>ATTORNEY/ REPRESENTATIVE</b>	<b>NAME:</b> Teddy Gonzalez
	<b>PHONE:</b> 917-523-5650		<b>PHONE:</b> 212-566-6002/ 917-531-9567
	<b>EMAIL:</b> jp@bareburger.com		<b>EMAIL:</b> teddygonzalez14@aol.com
<b>MANAGER</b>	<b>NAME:</b> S/A/A	<b>LANDLORD</b>	<b>NAME:</b> Eight-19th Company, LLC
	<b>PHONE:</b>		<b>PHONE:</b> 212-243-6722
	<b>EMAIL:</b>		<b>EMAIL:</b>
<b>APPLICATION TYPE</b> ( <input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i> )			
<input checked="" type="checkbox"/> <b>New</b>	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?	B5 LLC, 3321 Astoria Inc, 4819 Vernon Kitchen LLC Bare Plainview LLC, Bare Burger Dio Inc	
	What were the dates applicant was involved with this former premise?	Currently own and operating	
<input type="checkbox"/> <b>Corp</b> <b>Change/Class Change/Removal</b>	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="checkbox"/> <b>Alteration</b>	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
<b>METHOD OF OPERATION</b>			
<b>TYPE OF ALCOHOL</b>	<input checked="" type="checkbox"/> Liquor/Wine/Beer & Cider <input type="checkbox"/> Beer & Cider <input type="checkbox"/> Wine/Beer & Cider		
<b>ESTABLISHMENT TYPE</b>	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<b>YES</b>	<input checked="" type="radio"/> NO	
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.	<b>YES</b>	<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	

**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
	<b>Operation</b>	11am - 11 pm	11am - 11 pm	11am - 11 pm	11am - 11 pm	11am - 11 pm	11am - 11 pm	11am - 11 pm
	<b>Kitchen</b>	11am - 11 pm	11am - 11 pm	11am - 11 pm	11am - 11 pm	11am - 11 pm	11am - 11 pm	11am - 11 pm
	<b>Music</b>	11am - 11 pm	11am - 11 pm	11am - 11 pm	11am - 11 pm	11am - 11 pm	11am - 11 pm	11am - 11 pm
If you plan to have music, what type(s)? (Circle all that apply)		<b>BACKGROUND</b>		<b>LIVE MUSIC</b>	<b>DJ</b>	<b>JUKE BOX</b>	<b>KARAOKE</b>	

**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
<b>INSIDE</b>	70	70	17	54	0	1	8
<b>OUTSIDE</b> <i>(Other than sidewalk café )</i>	N/A	N/A	N/A	N/A	N/A	N/A	N/A
<b>SIDEWALK CAFÉ</b>	N/A	10	5	10			

How many floors are there? What is the capacity for each floor? first floor & cellar

How frequently will the owner(s) be at the establishment?

Will there be dancing? YES  NO

Will applicant have bottle or table service for beverage alcohol? YES  NO

Will you be hosting private; promotional or corporate events? YES  NO

Will outside promoters be used on a regular basis? If yes please describe. YES  NO

Will you have a security plan? If, yes please attach. YES  NO

Will security plan be implemented? YES  NO  N/A

Will State certified security personnel be used? YES  NO  N/A

Will New York Nightlife Association and NYPD Best Practices be followed? YES  NO  N/A

Will applicant be using delivery bicycles? If yes, how many? YES  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

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

<b>Community Notification/Relations</b>			
<b>NOTIFICATION:</b> 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	MANHATTAN COMMUNITY BOARD 4	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.			
Who was your contact person at each group you met with?			
When did applicant post the notice that was provided?		8/7/2019	
Where did applicant post the notice that was provided?		RESTAURANT WINDOW	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="radio"/> YES	NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="radio"/> YES	NO

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	CHUCK AND BLADE & BUNS BAR		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the entrance ADA Compliant?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> NO	
Will applicant agree not to place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	<input type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	<input checked="" type="checkbox"/> FRENCH DOORS	<input type="checkbox"/> GARAGE DOORS	<input 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="radio"/> YES	<input type="radio"/> NO	
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="radio"/> YES	<input type="radio"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	NO	N/A
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?	YES	NO	N/A
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have an illuminated sign?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	EXISTING		
When was the air conditioner installed?	EXISTING		

**OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ**

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

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

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

***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:  
(MCB4's recommendation is based on a vote taken at its  
September 4, 2019 full board meeting, with 38 members voting in favor  
of the recommendation, 0 members opposed, 0 members  
abstaining and 0 present but not eligible)

Denial unless all stipulations agreed to by applicant/owner are part of the method of operation

Denial  Approval

**CB4 REPRESENTATIVES**

  
Nelly Gonzalez  
CB4 Assistant District Manager

  
Frank Holozhiec  
CB4 BLP Committee Co-Chair

  
Yuni Bakker  
CB4 BLP Committee Co-Chair

**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 →

William Resek  
D00  
8/13/19  
PRINT NAME OF APPLICANT

  
SIGNATURE OF APPLICANT

08/13/19  
DATE

Eighth Avenue Kitchen LLC  
184 8<sup>th</sup> Avenue  
New York, NY 10011  
[JP@bareburger.com](mailto:JP@bareburger.com)  
917-523-5650

August 8, 2019

Nelly Gonzalez  
Assistant District Manager  
Manhattan Community Board 4  
330 West 42nd Street, 26th Fl.  
New York, NY 10036

Greetings Distinguished Board Members,

The restaurant will be a Bareburger, which is a family friendly restaurant that focuses on premium quality ingredients with a transparent supply chain. Bareburger focuses on healthy choices, environmental sustainability and locally produced items. The closing time for almost all Bareburger restaurants is 10:00 PM, with a few having an 11:00 PM closing time. We have never had any disciplinary action at any Bareburger with regard to serving alcohol.

1. The number and character of other licensed premises in the area;

There are many establishments that serve alcohol within 500 feet. As you know the density of the neighborhood is very high. Looking at the report it appears as many as 10 or more establishments who serve. However, reviewing the criteria set by the SLA we feel an exception would be appropriate in this instance. Based on previous sales at Bareburger's we expect that approximately 8% of sales will be attributable to alcohol sales, but this is first and foremost a restaurant. With margins in the industry as tight as they are, it almost makes it a necessity to offer as many services as possible. While alcohol sales are about 8%, not having a license could affect overall sales by 20% to 25% from our experience, especially if alternatives close by do offer alcohol.

2. The effect on vehicular traffic and parking;

We do not expect this restaurant to have any noticeable effect on vehicle traffic. Bareburger is not analogous to a popular night spot where everyone is jamming the roads and looking for parking. The vast majority of our guests will be local residents and local employers/employees. There could be increased traffic from delivery trucks, however, most of those trucks run routes that have them passing through multiple stops, including other restaurants in that area anyway. The effect should be minimal.

3. The impact on the existing noise level;

Bareburger restaurants usually play light music. There is very little if any noise generated by Bareburger restaurants. Our locations are not crowded like a local bar might be. We are also careful with serving anyone who appears intoxicated. There should be no impact on noise levels, or patrons causing disturbances.

4. The history of ABC violations and criminal activity at the location.

While we cannot comment on ABC violations or criminal activity for this specific location, we did have a franchisee that recently closed in Chelsea and we can state that the location never had any ABC violations and there were no instances of criminal activity that we were aware of. We have not had ABC violations at any Bareburger in Manhattan or anywhere else, and there is no indication that our restaurant contributed to any increase in crime. Being a family restaurant, I would assume the opposite may be true.

5. The Community

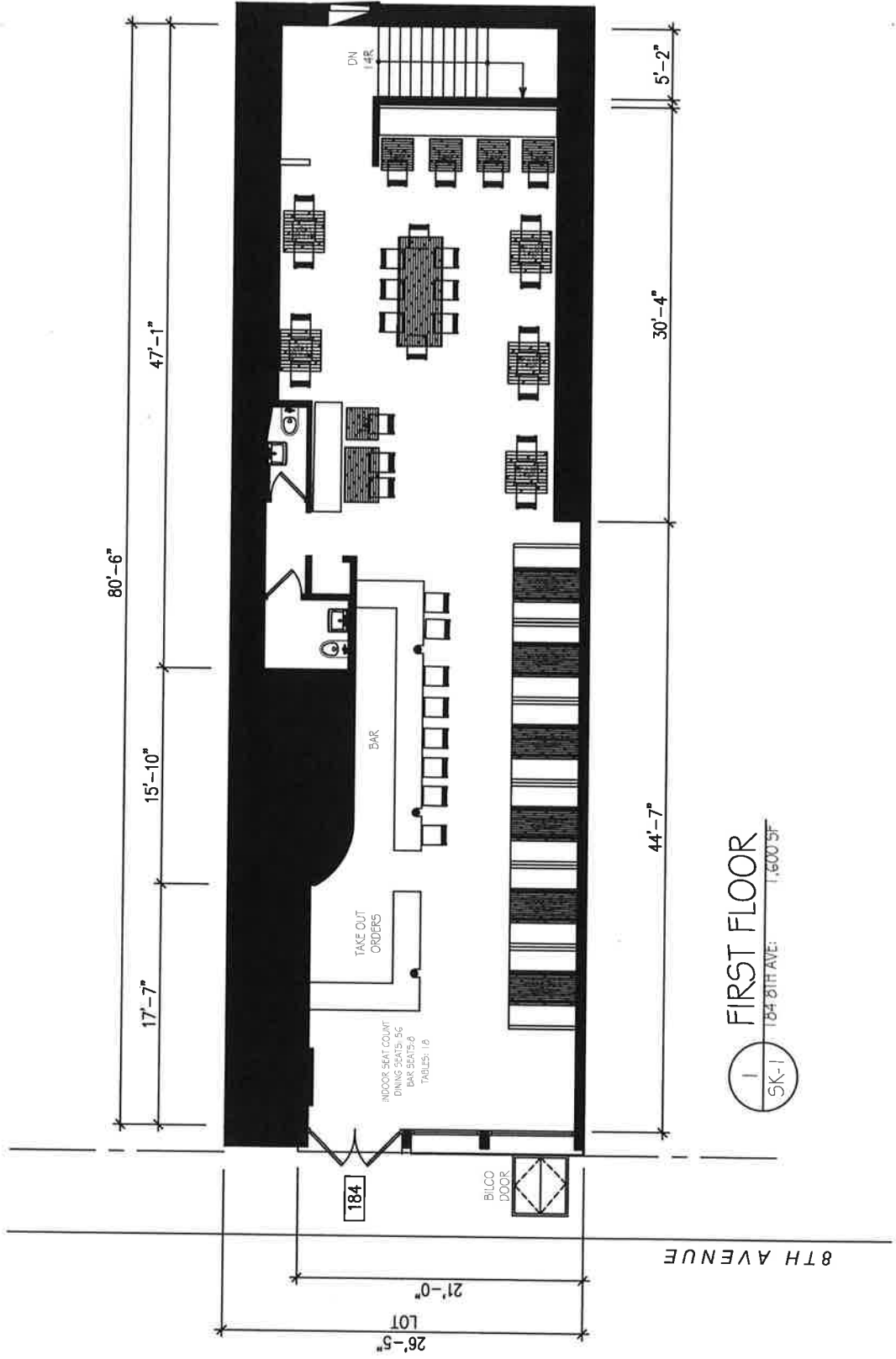
At almost every Bareburger location our presence has been met with enthusiasm from local community leaders. We offer a relaxed full service dining experience, premium items not available elsewhere, a friendly non-intimidating atmosphere, fun activities like trivia and other special events. I expect that we will be received the same way in this instance. We welcome input from the community and hope and expect we can make a positive addition.

Lastly, this location will likely create approximately 40 to 50 new jobs while offering benefits to the local community and the Bareburger brand. We believe the decision on whether to grant us a license could be a deciding factor for our plans there. In other words, without a license, we wonder if the location can even survive in this challenging environment. New York City needs more small business options for its residents and we hope you agree. Thank you for taking the time to consider our letter. I would be happy to meet with the SLA, the Board or any local community group to express this message in person and answer questions.

Sincerely,

Eftychios Pelekanos,

Co-Founder Bareburger



1  
 SK-1  
 184 21TH AVE: 1,600 SF

8TH AVENUE

184

BILCO DOOR

INDOOR SEAT COUNT  
 DINING SEATS: 56  
 BAR SEATS: 6  
 TABLES: 18

TAKE OUT ORDERS

BAR

DN 14R

80'-6"

47'-1"

15'-10"

17'-7"

44'-7"

30'-4"

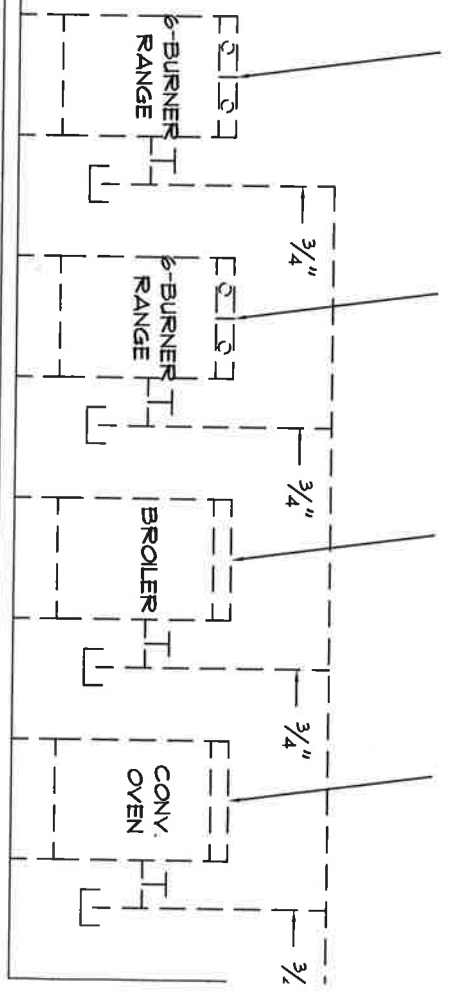
5'-2"

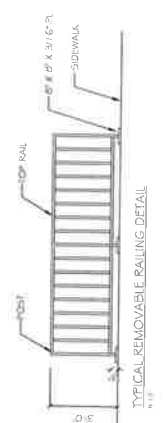
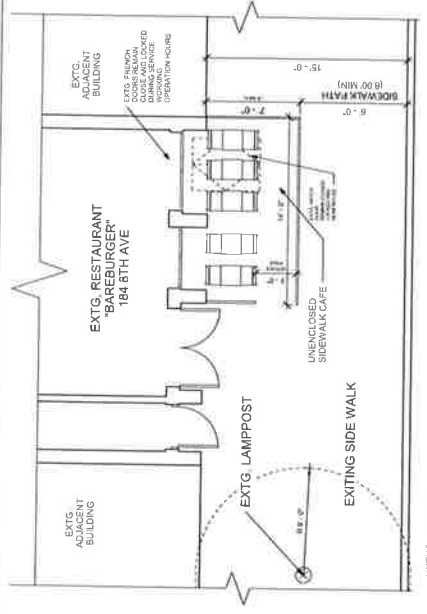
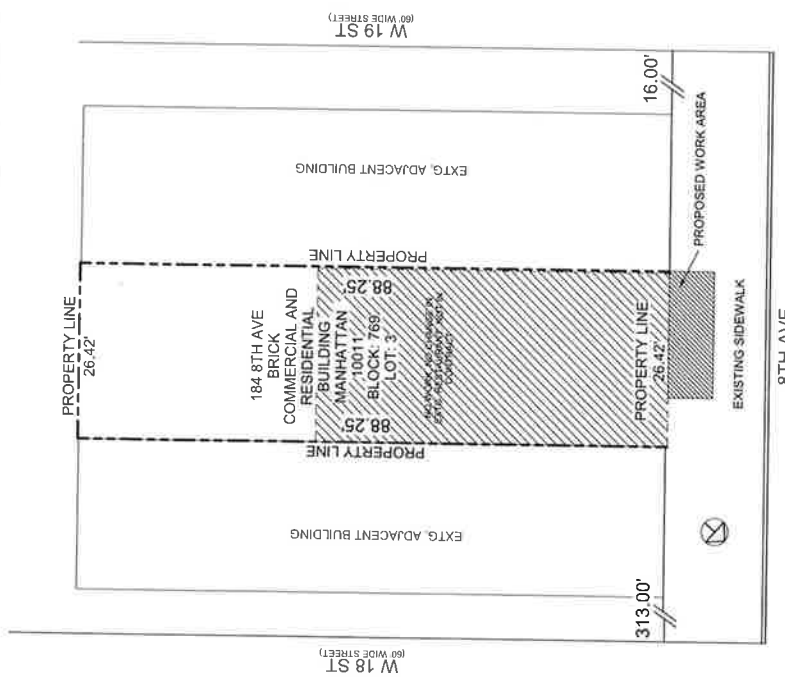
26'-5"

21'-0"

LOT

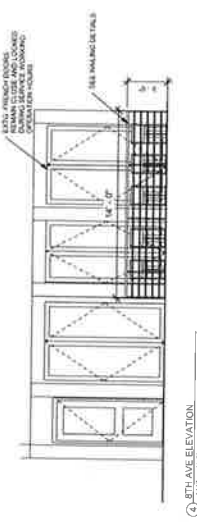
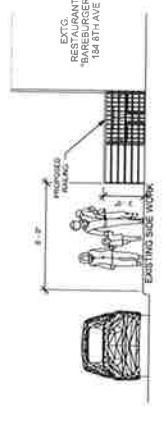
CELLAR





**SIDEWALK CAFE NOTES**

- General:** Sidewalk cafes provided beyond the building line shall comply with the requirements of this section, the New York City Zoning Resolution, the Commissioners of the Department of Consumer Affairs
1. UNENCLOSED SIDEWALK CAFE, SHALL COMPLY WITH ZR 14-00
  2. ZR 14-11: THERE SHALL BE A MINIMUM OF 80" CLEARANCE OR 50% OF THE SIDEWALK WIDTH, WHICHEVER IS GREATER, FREE OF ALL OBSTRUCTIONS.
  3. ZR 14-11: THERE SHALL BE A MINIMUM OF 80" CLEARANCE, FREE OF ALL OBSTRUCTIONS AT INTERSECTION OF STREET LINE.



DOB SEAL SCALE: AS NOTED DATE: 08/09/19 DRAWN BY: S.X.L. <b>A100.00</b> SHEET NO.	LOCATION: 184 8TH AVE, (MANHATTAN) BLOCK#: 769 LOT#: 3 ZONE#: C1-6A MAP#: 6D DRAWING TITLE: PROPOSED SIDEWALK CAFE ON 8TH AVE	ALL WORK MUST CONFORM TO THESE PLANS. CONTRACTOR WHO DOES NOT WORK ACCORDING TO THESE PLANS, SHALL BE RESPONSIBLE FOR ANY AND ALL LIABILITY. CONTRACTORS MUST OBTAIN WRITTEN APPROVAL FOR ANY CHANGES FROM THE ARCHITECT AND THE ARCHITECT.	SEAL: <b>H G LEE</b> <b>A R C H I T E C T</b> DESIGN • ENGINEERING • INTERIORS CONSTRUCTION SUPERVISION 34-16 149 ST. FLUSHING, NY 11354 (718)461-9100 (212)792-0511	LEGEND [Symbol] EXISTING SIDEWALK WALL [Symbol] PROPOSED WORK AREA	WORK TYPE OT	CONTROLLED INSPECTION PRE-INSPECTION POST-INSPECTION	SCOPE OF WORK NO CHANGE USE, EGRESS OR OCCUPANCY 5 TABLES @ 18" X 18" 10 SEATS @ 18" X 18" AREA: 133 SQ FT
					DOB SEAL		



# Bareburger

## BURGERS

all red meats cooked medium unless specified.

### AMERICAN 11.95

organic grass-fed beef, organic colby cheese, green leaf, red onions, tomatoes, sweet pickles, organic ketchup, stone ground mustard, brioche bun 875 cal  
**double your beef (gf) +5.95 (+485 cal)**

### BUCKAROO 14.95

organic grass-fed beef, organic cheddar cheese, uncured all-natural smoked bacon, wild mushrooms, smoke sauce, brioche bun 1025 cal

### SUPREME 14.45

organic grass-fed beef, organic colby cheese, uncured all-natural smoked bacon, chopped fries, onion rings, green leaf, special sauce, brioche bun 1280 cal  
**EVIL TWIN! replace with chopped organic sweet fries & habanero mayo (v gf) +1.00 (+15 cal)**

### FLAMIN' BACON 13.95

organic grass-fed beef, organic colby cheese, uncured all-natural smoked bacon, green leaf, pickled jalapeños, habanero mayo, brioche bun 1070 cal

## SANDWICHES

**MAKE IT GLUTEN-FREE!**  
 swap for a gluten-free bun +1.95

### SANTA FE 11.45

buttermilk-fried, organic chicken breast, green leaf, tomatoes, dill pickles, mayo, santa fe vinaigrette, brioche bun 875 cal

### BUTTERMILK BUFFALO 12.45

buttermilk-fried, organic chicken breast, blue cheese sauce, green leaf, buffalo sauce, brioche bun 820 cal

BUILD OVER  
**81 MILLION  
 BURGERS!**  
 WHAT'S YOUR  
 COMBO?

our beef burgers  
 are made with  
**1/2 LBS ORGANIC,  
 GRASS-FED BEEF  
 GOODNESS!**

### STANDARD 11.95

organic grass-fed beef, organic colby cheese, caramelized onions, dill pickles, special sauce, brioche bun 980 cal  
**add uncured all-natural smoked bacon (gf) +2.50 (+80 cal)**

### EL MATADOR 13.95

organic grass-fed beef, queso fresco, green leaf, guacamole, pickled jalapeños, spicy pico de gallo, brioche bun 960 cal

### THE DUKE 15.95

all-natural bison, organic cheddar cheese, caramelized onions, wild mushrooms, baby kale, tomatoes, organic garlic aioli, brioche bun 945 cal  
**add sunny side egg (gf) +1.50 (+70 cal)**

### PAUL BUNYAN 15.95

all-natural bison, blue cheese sauce, uncured all-natural smoked bacon, caramelized onions, mike's hot honey, sprout bun 890 cal

### SO CAL 12.45

organic turkey, organic cheddar cheese, alfalfa, guacamole, pickled red onions, sprout bun 805 cal

### SPICY RANCH 13.45

buttermilk-fried, organic chicken breast, uncured all-natural smoked bacon, tomatoes, pickled jalapeños, mike's hot honey, organic ranch, brioche bun 940 cal

### TRIPLE DECKER BLT 13.95

grilled, organic chicken breast, uncured all-natural smoked bacon, avocado, green leaf, tomatoes, mayo, 8 grain toast 1100 cal

## BE MY BURGER

ORGANIC GRASS-FED BEEF 485 cal

ALL-NATURAL BISON +3.95 340 cal

ORGANIC TURKEY 350 cal

GRILLED, ORGANIC CHICKEN BREAST 360 cal

BUTTERMILK-FRIED,  
 ORGANIC CHICKEN BREAST 410 cal

IMPOSSIBLE BURGER (v) +2.95 290 cal

BEYOND BURGER (v) +2.95 310 cal

SWEET POTATO, KALE & WILD RICE (v) 225 cal

BLACK BEAN, ROASTED CORN &  
 POBLANO (v) 190 cal

QUINOA, CHIA & GREEN PEA (v) 215 cal

BRIOCHE BUN 290 cal

SPROUT BUN (v) 280 cal

GLUTEN-FREE BUN (gf) +1.95 220 cal

COLLARD GREEN WRAP (v gf) 14 cal

UNCURED ALL-NATURAL  
 SMOKED BACON (gf) +2.50 80 cal

UNCURED ALL-NATURAL  
 TURKEY BACON (gf) +2.50 60 cal

ORGANIC TEMPEH BACON (v) +2.95 105 cal

ORGANIC SUNNY SIDE EGG (gf) +1.50 70 cal

ORGANIC COLBY 85 cal

ORGANIC CHEDDAR 85 cal

GOUDA (v) 60 cal

BLUE CHEESE SAUCE 95 cal

QUESO FUNDIDO 80 cal

+0.75  
 WILD MUSHROOMS 35 cal

PICKLED JALAPEÑOS 5 cal

SPICY PICO DE GALLO 16 cal

CARAMELIZED ONIONS 20 cal

BABY SPINACH 0 cal

PICKLED RED ONIONS 8 cal

### CHOOSE YOUR PATTY (GF)

### CHOOSE YOUR BUN

### CHOOSE YOUR BACON & EGG

### CHOOSE YOUR CHEESE (GF)

### CHOOSE YOUR VEGGIES (V GF)

SHI

FREN served w

RING: served w swap for

WAFF served w

CHICI butterterm served w

CAULI served w

MACF french f pickled j swap for add unci

ONIO served w

ORGA served w

ADD \$

WEST buffalo s

EAST queso fu

BAR

special smoke organi-

G

BAR roma radi!

HUI baby oraaf



100% VEGAN

# Bareburger

EST. 2019 NYC



## BURGERS

### THE ORIGINAL 13.95

quarter pound impossible patty<sup>s</sup>, american cheese, caramelized onions, dill pickles, special sauce, vrioche bun 725 cal  
*add organic tempeh bacon +2.95 (+105 cal)*

### GOLDEN STATE 13.95

quarter pound beyond meat patty, gouda cheese, green leaf, red onions, tomatoes, organic ketchup, mayo, vrioche bun 755 cal

### THE DUCHESS 14.95

quarter pound impossible patty<sup>s</sup>, gouda cheese, caramelized onions, wild mushrooms, baby kale, tomatoes, organic garlic aioli, vrioche bun 810 cal  
*add plant-based egg (gf) +2.95 (+100 cal)*

### BIG BOPPER 14.95

quarter pound beyond meat patty, organic tempeh bacon, american cheese, green leaf, red onions, tomatoes, special sauce, vrioche bun 850 cal

## DOGS & SANDWICHES

### PENN STATION 10.95

beyond bratwurst, caramelized onions, dill pickles, stone ground mustard, pretzel bun 610 cal

### MISSION VIEJO 11.95

beyond bratwurst, parmesan cheese, guacamole, spicy pico de gallo, mayo, pretzel bun 770 cal

### IMPOSSIBLE MELT 13.95

quarter pound impossible patty<sup>s</sup>, double american cheese, caramelized onions, 8 grain toast, side of special sauce 770 cal

### THE BERK 11.95

organic tempeh bacon, parmesan cheese, avocado, baby kale, red onions, tomatoes, mayo, 8 grain toast 750 cal  
*add plant-based egg (gf) +2.95 (+100 cal)*

BUILD OVER 11 MILLION VEGAN BURGERS!  
 WHAT'S YOUR COMBO?

Our plant-based eggs come from

## BE MY BURGER

IMPOSSIBLE BURGER<sup>s</sup> +2.95 290 cal  
 BEYOND BURGER +2.95 340 cal  
 SWEET POTATO, KALE & WILD RICE 225 cal  
 BLACK BEAN, ROASTED CORN & POBLANO 190 cal  
 QUINOA, CHIA & GREEN PEA 215 cal

### CHOOSE YOUR PATTY (GF)

### CHOOSE YOUR BUN

### CHOOSE YOUR CHEESE & BACON

### CHOOSE YOUR VEGGIES (GF)

### CHOOSE YOUR SAUCES & SPREADS (GF)

**WAKE UP CALL 13.95**  
 quarter pound beyond meat patty, plant-based egg, american cheese, mayo, vrioche bun 910 cal

### FARMSTEAD (gf) 10.95

sweet potato, kale & wild rice patty, baby kale, red pepper hummus, tomatoes, santa fe vinaigrette, collard green wrap 490 cal

### GUADALUPE 10.95

black bean, roasted corn & poblano patty, alfalfa, guacamole, tomatoes, pickled red onions, sprout bun 560 cal  
*add organic tempeh bacon +2.95 (+105 cal)*

### THE RAMBLER 10.95

quinoa, chia & green pea patty, american cheese, wild mushrooms, green leaf, red onions, tomatoes, mayo, smoke sauce, sprout bun 730 cal

VRIOCHE BUN 230 cal

SPROUT BUN 280 cal

COLLARD GREEN WRAP (gf) 14 cal

AMERICAN (gf) 60 cal

GOUDA (gf) 60 cal

PARMESAN (gf) 80 cal

PLANT-BASED EGG (gf) 100 cal

ORGANIC TEMPEH BACON 105 cal

WILD MUSHROOMS 35 cal

PICKLED JALAPENOS 5 cal

SPICY PICO DE GALLO 16 cal

CARAMELIZED ONIONS 20 cal

PICKLED RED ONIONS 8 cal

SWEET PICKLES 25 cal

AVOCADO 65 cal

MAYO 180 cal

HOT SAUCE 0 cal

ORGANIC KETCHUP 40 cal

STONE GROUND MUSTARD 35 cal

ORGANIC GARLIC AIOLI 160 cal

SPECIAL SAUCE 100 cal

HABANERO MAYO 130 cal

SMOKE SAUCE 70 cal

GUACAMOLE 75 cal

RED PEPPER HUMMUS 75 cal

SH

FREN served w

FRIES made w served w

WAFF served w

CRISP parmesan add orga

SCOT waffle fi spicy pic add orga

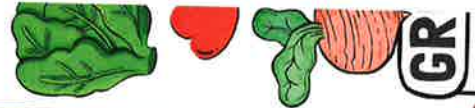
ORGA served w

ADD €

UPTO parmesa

DOWI parmes

BAR special smoke



SIDES (GF)

CUBBY MEALS

OUR 1ST VEGAN KID-FRIENDLY