

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
230 Ninth Avenue Restaurant LLC		To be determined.	
STREET ADDRESS		CROSS STREETS	ZIP CODE
230 Ninth Avenue		24th Street / Ninth Avenue	10001
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: Chris Paraskevaides et al	ATTORNEY/ REPRESENTATIVE	NAME: Alexander Victor
	PHONE: (646) 239-3439		PHONE: (212) 557-7200
	EMAIL: c.paraskevaides@att.net		EMAIL: abv@dhclegal.com
MANAGER	NAME: Chris Paraskevaides	LANDLORD	NAME: Mutual Redevelopment Houses, Inc.
	PHONE: (646) 239-3439		PHONE: (212) 675-3200
	EMAIL: c.paraskevaides.att.net		EMAIL:
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i>)			
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?	YES	NO Yes
	What is/was the name and address of establishment?	See list attached.	
	What were the dates applicant was involved with this former premise?	See list attached.	
<input type="checkbox"/> Corp Change/Class Change/Removal	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	YES	NO
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>		
<input type="checkbox"/> 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 type="checkbox"/> Liquor/Wine/Beer & Cider <input type="checkbox"/> Beer & Cider <input checked="" type="checkbox"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<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?	YES	NO	On/about January 15
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.	YES	NO	No
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	NO	No
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	YES	NO	Yes

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	10-12	10-12	10-12	10-12	10-1 2	10-1 2	10-12 CP
	Kitchen	10-12	10-12	10-12	10-12	10-1 2	10-1 2	10-12 CP
	Music	10-12	10-12	10-12	10-12	10-1 2	10-1 2	10-12 CP
If you plan to have music, what type(s)? (Circle all that apply)		BACKGROUND		LIVE MUSIC	DJ	JUKE BOX	KARAOKE CP	

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	13	45	0	1	23
OUTSIDE <i>(Other than sidewalk café)</i>	N/A	16	8	16	N/A	N/A	N/A
SIDEWALK CAFÉ	N/A	8	4	8			

How many floors are there? What is the capacity for each floor? 2 (74 on ground, cellar for storage/BOH only)

How frequently will the owner(s) be at the establishment? Regularly, approx. 4x/wk.

Will there be dancing? YES NO No

Will applicant have bottle or table service for beverage alcohol? YES NO No, other than wine/beer bottles.

Will you be hosting private; promotional or corporate events? YES NO Yes, as requested.

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

Will you have a security plan? If, yes please attach. YES NO 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 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 (but yes, if used)

Where will delivery bicycles be stored during the day when not in use? N/A (but inside, if ever used)

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	No
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	Yes
Is a Public Assembly permit required?	YES	NO	No
Are your plans filed with DOB?	YES	NO	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	Manhattan Community Board 4	
	# 2	Mutual Redevelopment Houses, Inc.	
	# 3	List of individuals/associations provided by CB4.	
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		Notice sent to all of the above on or before 12/28/18	
Who was your contact person at each group you met with?		Nelly Gonzalez, Brendan Keany, see CB4's list.	
When did applicant post the notice that was provided?		On/before December 28, 2018	
Where did applicant post the notice that was provided?		Window of premises and at 4 closest street corners	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		YES	NO
		Yes: (646) 239-3439	
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		YES	NO
		Yes	

First Name	Last Name	Email
Bill	Borock	wborock@hotmail.com
Kimon	Retzos	n15mstr@mac.com
Steve	Starosta	steve@w15ba.com
Jim	Jasper	jasper@qc.cuny.edu
Paul	Grocnki	paul@aroncki.com
Eric	Bomze	eric_bomze@gmail.com
Will	Rogers	willrogers@gmail.com
Miguel	Acevedo	acevedoandassociates@gmail.com
Craig	Sutskin	craig_sutskin@outlook.com; craigs1029@aol.com
Judy	Klein	jakmail@earthlink.net
Cheryl	Kupper	ckupper@aol.com
Ethan	Felson	Ethan.Felson@jewishfederations.org
Gloria	Lowe	laranellrag@gmail.com
Bill	Borock	wborock@hotmail.com
Sally	Greenspan	sallygrng@gmail.com
Diane	Nichols	beacon195@aol.com
Gerald	Germany	germanverald@aol.com
Melissa	Stern	m@melissa-stern.com
Michael	Walsh	mwalslnny@yahoo.com
Pamela	Wolff	pamela@angel.net
Dottie	Francoure	dfranco243@earthlink.net
Pat	Cooke	fcmg@me.com
Merle	Lister	merle.levine@gmail.com
Neil	Selkirk	neil@neilselkirk.com
Carol	Ott	cott@nyc.fr.com
Albert	Taylor	alberttaylor@gmail.com
Leslie	Doyel	lesley@virichord.com
Eleanor	Horowitz	eleanor@quiltedcorner.com
Andra	Gabriele	300wba@gmail.com
Phyllis	Walsman	phylliswalsman@gmail.com
Zazel	Loven	zazelloven@yahoo.com
Mary	Swartz	mis@nyc.fr.com
Eileen	McElduff	emce33@aol.com
Jean	Blair	jblair@bobchristianson.com
Karen	Jacob	w400ba@gmail.com
Carla	Nordstrom	west25thstreetproject@gmail.com
Susan	Buttenwieser	susanb1011@aol.com
Dan	Shulman	shulman@speakeasy.net
Florence	Dent	fdenthunter@gmail.com
Darlene	Waters	dwatersh@gmail.com
Brendan	Keaney	bkeany@pennsouth.coop
Mario	Mazzoni	education@pennsouth.coop
Carl	Reinlib	(212) 675-2000
Andy	Humm	andyhumm@aol.com
Inge	Ivchenko	tenantis@lha.info
Scott	Hupe	(212) 216-0000
Donna	Langman	212-838-3700
Donna Langman Costumes	Langman	donna@donnalangman.com

Victor, Alexander B.

From: Victor, Alexander B.
Sent: Thursday, December 27, 2018 2:57 PM
To: 'Alexander Victor'
Cc: 'Gonzalez, Nelly (CB)'
Subject: 230 Ninth Avenue Restaurant LLC x CB4 on January

Dear Sir or Madam,

I received your contact information from Manhattan Community Board 4 and I am writing on behalf of my client 230 Ninth Avenue Restaurant LLC (an entity owned by Chris Paraskevaides, Chef Marc Meyer, and Victoria Freeman -- the owners of Cookshop, Vic's, Shuka, and Rosie's) in connection with their upcoming application for a beer and wine license at 230 Ninth Avenue. As you may know, this space was previously operated as "Company" which also had a beer and wine license, but as there will be a new operating entity/owners, my clients are applying for a new beer/wine license.

This restaurant will be the fifth for Chris, Marc, and Vicki, and the restaurant will have traditional and modern Mediterranean cuisine in a casual, comfortable environment. Like all of their other restaurants, the cuisine will rely on sustainable ingredients, humanely raised animals, and local farmers.

The restaurant will otherwise operate in a manner that is the same or very similar to what was previously operated at the space: the restaurant will close no later than midnight on Sunday to Thursday and 1:00 a.m. following Friday and Saturday's operation and there will only be background recorded music. The restaurant will continue to use the sidewalk café area that was previously/is currently approved, and the outdoor areas will continue to close no later than 11:00 p.m. all days (and, notably, Chris, Marc, and Vicki have a long history of operating sidewalk cafes, which they have at all of their other restaurants).

230 Ninth Avenue Restaurant LLC's beer and wine application will be before Manhattan Community Board 4's Business Licenses & Permits Committee on Tuesday, January 8, 2019, which meeting begins at 6:30 p.m. and is being held at Fountain House, 425 West 47th Street, Lower Level.

In the meantime, please feel free to contact me if you have any questions or would like additional information about this application.

Thank you,
Alexander Victor



Alexander B. Victor, Esq.
Davidoff Hutcher & Citron LLP
605 Third Avenue, New York, NY 10158
Firm: 212.557.7200 Direct: 646.428.3293
Fax: 212.286.1884 Email: abv@dhclegal.com
[Website](#)

BUILDING DESIGN

State the name and type of business previously located in the space.	Sullivan Restaurant LLC d/b/a Company		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	Yes, see above
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	Only to signage
Will applicant have a vestibule within the establishment?	YES	NO	No
Will applicant use a storm enclosure?	YES	NO	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	NO	Yes, except as may be permitted within the sidewalk cafe.
Will applicant comply with the NYC noise code?	YES	NO	Yes
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS		GARAGE DOORS
			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?	YES	NO	Yes, if music can be heard outside.
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?	YES	NO	Yes
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	NO	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?	YES	NO	N/A
Will the kitchen exhaust system extend to the roof?	YES	NO	Yes
Will the establishment have an illuminated sign?	YES	NO	No
Will the establishment have a canopy extending over the sidewalk?	YES	NO	No, but the building's roof extends out.
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	Yes
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO	Yes, private property next to premises
Are the floorplans for the outdoor space(s) included?	YES	NO	Yes
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	11am-11pm all days (prev. approved)
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	Yes
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	Yes
Will there be no amplified music, as per the law?	YES	NO	Yes
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	Yes, if can be heard outside
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	Yes
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	Yes
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	If reasonably nec., same as prior use
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	Yes

CA

OUTDOOR ITEMS – SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	Yes
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	Yes
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	Yes
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	To be filed separately soon.
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	11am-11pm all days, same as prior
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	Yes
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES	NO	Yes
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	Yes
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	Yes
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	Yes
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	Maybe, if so DOB/FDNY to approve.
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	Yes
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	Yes
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	Except if still warm & private property
Will applicant use umbrellas?	YES	NO	Maybe
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	Yes

ADDITIONAL STIPULATIONS: (Office Use Only)

- Will submit revised table/chair count and revised floor plans to CB4 Office no later than 1/22/19
- Revised table/chair counts:
 - Inside: 13 tables, 45 seats, 1 food counter/bar with 22 seats
 - Outside (within private property): 8 tables, 16 seats
 - Outside (within DCA- Sidewalk café area): 4 tables, 8 seats.

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
 February 6, 2019 full board meeting, with 33 members voting in favor
 of the recommendation, 0 members opposed, 0 members
 abstaining and 0 present but not eligible)

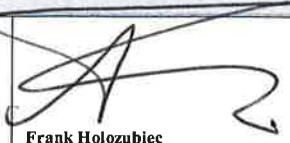
Denial unless all stipulations agreed to by applicant/owner are part of the method of
 operation

Denial Approval

CB4 REPRESENTATIVES



Nelly Gonzalez
 CB4 Assistant District Manager



Frank Holozubiec
 CB4 BLP Committee Co-Chair

Yoni Bokser
 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



230 Ninth Avenue
 Restaurant LLC

PRINT NAME OF APPLICANT

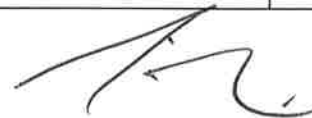
X

SIGNATURE OF APPLICANT

January 8, 2019

DATE

CHRIS PARASKOVAIS



1/8/19.

The Owners



Chef Marc Meyer: A pioneer in the New York City restaurant scene for his commitment to sourcing locally, seasonally and sustainably, chef Marc Meyer showcases the season's bounty through his vibrant, ingredient-driven cuisine at Cookshop and Hundred Acres, the restaurants he owns with his wife and partner, Vicki Freeman. Meyer and Freeman introduced downtown New York to their newest endeavors: Vic's, in the former Five Points space and Rosie's, Meyer's passion project that draws on his love of Mexican cuisine which opened in the East Village in 2015.

Meyer began his career in New York in 1980 at The Odeon under celebrated chef Patrick Clark, which laid the groundwork for his culinary philosophy and style. From there, he traveled to Rome and cooked at a 30-seat restaurant where he planned menus around what was available each day at the market, elevating the freshest ingredients with care and precision.

Back in New York City in 1983, legendary chef Larry Forgione tapped Meyer to cook at An American Place where he studied traditional American cooking and furthered his interest in ingredient sourcing. Soon thereafter, Meyer secured his first executive chef position at Brasserie Savoy in San Francisco where he learned how to run a successful restaurant and was immersed in the exceptional produce and products available in Northern California. This allowed him to further refine his commitment to seasonal, ingredient-driven cuisine.

Drawn back to New York and inspired by Freeman's passion for restaurants, Meyer took the role of head chef at Vix in SoHo in 1993. Meyer then transitioned to ARK Restaurants working alongside chef Jonathan Waxman as co-executive chefs where he supervised restaurants throughout New York City, Washington, D.C., and Las Vegas.

Meyer and Freeman married in 1997, and the duo realized their dream of owning their own restaurant together when they opened Five Points in 1999. The restaurant was a NoHo mainstay for 15 years, allowing Meyer to showcase his seasonal cuisine with a Mediterranean influence. With a desire to make his cuisine accessible to the home cook, Meyer wrote *Brunch: Recipes from Five Points* (Rizzoli) in 2005.

Following the success of their first venture, the duo opened Cookshop in 2005, presenting clean, inventive dishes in the heart of the bustling Chelsea neighborhood, earning two stars from Frank Bruni at The New York Times. In 2008, they expanded again with Hundred Acres, a charming and intimate SoHo restaurant offering a Southern-inspired menu. In 2014, Meyer and Freeman add Vic's and Rosie's, their respective passion projects, to their family of restaurants.



Victoria Freeman: Victoria Freeman is the dynamic restaurateur behind New York City institutions Five Points (now Vic's), Cookshop and Hundred Acres (now Shuka), which she owns with her husband and partner, Marc Meyer.

Growing up in New York City, Freeman's passion for the industry began as a child while accompanying her adventurous parents to varied restaurants, exposing her to diverse cuisines and dining experiences at an early age. Her food-loving family then moved to Los Angeles in 1975 where her mother opened The Streetcar, a vegetarian restaurant with a bustling outdoor café.

Freeman began her restaurant career at age 16 as a waitress at Bob's Big Boy, the iconic fast-food chain, where she donned a plastic dress, nurse shoes and a hairnet before progressing to managing her mother's popular vegetarian restaurant. In 1978, Freeman moved to San Francisco where she worked as a breakfast server and brunch cook at The Bedford Hotel in Union Square, and as a hostess at a private Italian restaurant in the evening.

At age 19, Freeman moved back to her hometown of New York City working through a series of restaurant jobs including Lindy's, a delicatessen renowned for its cheesecake; the Beanstalk, a vegetarian restaurant; Gianni's in the South Street Seaport; and The Rose Café under Phillip Scotti. During this time, Freeman also opened a catering company which she owned and operated for twelve years serving clients including Ralph Lauren and Sony.

In 1993, Freeman opened her first restaurant, VIX Café, in SoHo with partner Paul Stallings. The 70-seat restaurant was furnished with vintage, well-worn wooden furniture from North Carolina and mismatched silverware, giving the eclectic space a warm, inviting feel. At VIX, she hired Marc Meyer as her head chef and he created the fresh, Mediterranean-American menu. After the restaurant shuttered in 1994, Freeman moved to ARK restaurants working with chefs Jonathan Waxman and Meyer on projects including the Columbus Bakery café.

Freeman married Meyer in 1997, and armed with consulting, catering, and ownership experience, the couple opened Five Points in 1999 to much acclaim. Following the success of their first venture, Freeman and Meyer opened Cookshop in 2005, presenting clean, inventive dishes in the heart of the bustling Chelsea neighborhood, earning two stars from Frank Bruni at The New York Times. In 2008, they expanded again with Hundred Acres, a charming and intimate SoHo restaurant offering a Southern-inspired menu.

After closing Five Points for a gut renovation, Freeman decided to reopen it as Vic's, with chef Hillary Sterling (A Voce, Lupa) presiding over the new Italian-Mediterranean menu. Following the opening of Vic's, Freeman and Meyer made their foray into Mexican cuisine with authentic, seasonal fare at Rosie's in the East Village.

Their Restaurants

Vic's - 31 Great Jones Street, New York, New York 10012

Owned and operated since 1999, previously as Five Points.



In October 2014, partners Victoria Freeman, Marc Meyer and Chris Paraskevaides (Cookshop, Hundred Acres) introduced diners to Vic's on Great Jones Street in NoHo. Vic's resides in the re-imagined former space of Five Points, the Mediterranean restaurant that Freeman, Meyer and Paraskevaides opened together in 1999.

After 15 years, the restaurateurs decided to renovate the restaurant and the result — Vic's — is an entirely new establishment. Chef Hillary Sterling (A Voce, Lupa) presides over Vic's locally sourced Italian-Mediterranean dishes, including house made pastas and pizzas (made with New York State flour) and market-driven plates.



Tenth Avenue Cookshop - 156 Tenth Avenue, New York, New York 10012

Owned and operated since 2005

TENTH AVENUE
COOKSHOP

"The butcher and the baker were the first chefs, if you ask me," states Chef Marc Meyer, whose culinary passions run deep for sustainable ingredients, humanely raised animals and the support of local farmers and artisans. The menu

at Cookshop – American with a focus on seasonal availability – stays true to Meyer's respect for the earth and its bounty. Prepared on the grill, split rotisserie or wood-burning

oven, Chef Marc Meyer and Chef de Cuisine Andrew Corrigan, deftly coax the flavor from each ingredient, creating delicious dishes that also happen to be healthy. Our satisfying desserts by Pastry Chef Stephen Collucci are the perfect ending to the dining experience. The beverage selections, chosen by Wine Director, Richard Luftig, mirror the team's commitment to local products with cocktails that creatively use seasonal ingredients while the wine list features many undiscovered gems and an astute appreciation for wine and food pairings at all price levels. In the 1800's a Cookshop was a private home where cooks served simply prepared food. It welcomed guests into an environment where the menu was prepared using the product available to the chef, often nurtured on their own land. Chef Marc Meyer together with owners Vicki Freeman, and Chris Paraskevaides, honor the relationship between the vitality of a restaurant and the viability of the earth's offerings. At the heart and soul of this restaurant lies the owners' commitment to bringing an honest, seasonal dining option to New York City.



Shuka - 38 MacDougal Street, New York, New York 10012

Owned and operated since 2008, previously as Provence and Hundred Acres

SHUKA

From a spacious front room, a series of French Doors open to SoHo's MacDougal Street. Have a seat at the bar and enjoy a unique cocktail, or a glass of wine from a thoughtful list designed to complement the bold Mediterranean flavors created by Ayesha Nurdjaja. Shuka's middle room is filled with over-sized photographs expanding the space to feel like vast farm house. In back, a charming garden makes you feel as comfortable as you would in your own backyard. Shuka's fresh and local food, friendly staff and one of the most warm and inviting rooms in the city, make it the perfect place to start or end any night out, whether you're on a date, with friends or just want to stop by and say hi to your favorite neighbors.



Rosie's - 29 East 2nd Street, New York, New York 10003

Owned and operated since 2015

ROSIE'S

At Rosie's downtown New York restaurant veterans Marc Meyer, Vicki Freeman, Chris Paraskevaides, and Anna-Marie McCullagh of Cookshop, Hundred Acres and Vic's, bring their distinct sense of hospitality to one of their favorite cuisines: Mexican. Located on a lively East Village corner, Rosie's serves up Meyer's thoughtful approach to the bold, complex flavors of a country he has extensively explored and long admired. Along with chefs Angel Andrade (Cookshop) and Chester Gerl (Hundred Acres and Five Points), Meyer prepares bright, straightforward dishes made using traditional techniques, including grinding fresh masa and cooking on a comal.



Brunch
PASTRY

Baklava Cinnamon Rolls

\$10.00

Pistachio, Honey, Halva

Olive Oil Cake

\$9.00

Pear, Thyme

Mediterranean 'Delight'

\$10.00

Bosc Pear, Honey Crisp Apple, Pomegranate Seed & Mills Halva, Sweet Tahini

DIPS

Served with Pita

Whipped Feta + Pistachio

\$10.00

Dill

Beet Tzatziki

\$9.00

Cucumber, Yogurt

House Made Labne

\$11.00

Harissa, Za'atar

Squash Hummus

\$10.00

Fava, Butternut Squash

STARTERS

Fried Halloumi

\$12.00

Spiced Yogurt

Market Vegetables

\$10.00

Tahini, Sesame Seeds

Falafel

\$8.00

Tahini

MAINS

Mediterranean Plate

\$18.00

Labne, Falafel, Tahini, Za'atar, Hard Boiled Egg, Marinated Cucumbers, Turmeric Pickles, Pita

Brunch Bowl

\$17.00

Spinach, Jammy Egg, Feta, Roasted Delicata Squash, Quinoa, Honey Crisp Apple, Sumac Vinaigrette, Pumpkin Seed

Smoked Shuka

\$19.00

Smoked Arctic Char, Hard Boiled Egg, Labne, Cucumber, Capers, Dill, Marinated Red Onion, Caraway, Laffa

Chocolate Babka French Toast

\$16.00

Milk Chocolate Streussel, Persimmon, Whipped Cream

Turkish Scramble

\$16.00

Egg, Onion, Tomato, Smoked Paprika Parsley, Grilled Bread

Jaffa Omelette

\$16.00

Egg, Peppernata, Oregano, Goat Cheese, Laffa

Poached Eggs

\$17.00

Pork Belly, Crispy Potatoes, Charmoula, Scallion, Lemon, Cilantro

Tunisian Breakfast

\$17.00

Lamb Merguez Sausage, Fried Eggs, Muhammara, Cucumber, Olive, Pita

Shakshuka

\$18.00

Eggs Poached In Spicy Tomato, Halloumi, Swiss Chard, Chickpeas, Grilled Bread

Spit Roasted Chicken Shawarma

\$21.00

Slow Roasted Onions, Herbs, "White Sauce", Red Cabbage, Flatbread

Egg

\$2.00

Lamb Burger

\$19.00

Whipped Goat Cheese, Lemon, Lettuce, Pickled Red Onion, Pita, Fries

Egg

\$2.00

SIDES

Applewood Smoked Bacon

\$8.00

Lamb Merguez

\$9.00

Za'atar Fries

\$7.00

Lunch

MEZZE

Crispy Chickpeas

\$4.00

Olives

\$6.00

Preserved Orange, Harissa

Falafel

\$8.00

Tahini

Marinated Kolhrabi

\$8.00

Persimmon, Fresh Za'atar, Nigella Seeds

Fried Halloumi

\$12.00

Spiced Yogurt

Crispy Cauliflower

\$11.00

Pickled Mustard Aioli, Lemon, Parsley

Bourekas

\$10.00

Roasted Spaghetti Squash, Sheep Cheese, Thyme

Market Vegetables

\$10.00

Tahini, Sesame Seed

Za'atar Fries

\$7.00

SALADS & MORE

Golden Lentil Squash Soup

\$12.00

Cilantro, Serrano Chili, Pomegranate

Fattoush Salad

\$15.00

Mixed Greens, Red Onion, Halloumi, Herb, Cucumber, Toasted Pita Chips

Kale Salad

\$15.00

Roasted Squash, Feta Honey Crisp Apple, Pomegranate, Sumac Vinaigrette, Pumpkin Seeds

DIPS

Squash Hummus

\$10.00

Fava, Butternut Squash

Taramasalata

\$10.00

Smoked Arctic Char, Trout Roe

Whipped Feta + Pistachio

\$10.00

Dill

House Made Labne

\$11.00

Harissa

Tahini

\$6.00

Zhoug, Za'atar

KEBABS

Choice of: Pita, Spiced Yogurt, Zhoug, Parsley+sumac, Onions or Kale Salad (Roasted Delicata Squash, Feta Honey Crispapple, Pome Granate, Sumac Vinaigrette, Pumpkin Seeds) or Fattoush Salad +\$3 (Mixed Greens, Red Onion, Halloumi, Herb, Cucumber, Toasted Pita Chips)

Niman Ranch Sirloin Steak

\$23.00

Pork Koftas (Meatballs)

\$16.00

Lamb Merguez

\$20.00

Grilled Shrimp

\$18.00

Grilled Tuna

\$20.00

Hawaij Spiced Chicken

\$18.00

PLATES

Spit Roasted Chicken Shawarma

\$21.00

Slow Roasted Onions, Herbs, "White Sauce", Red Cabbage, Flatbread

Mediterranean Plate

\$18.00

Labne, Falafel, Tahini, Za'atar, Hard Boiled Egg, Marinated Cucumbers, Turmeric Pickles, Pita

Lamb Burger

\$21.00

Whipped Goat Cheese, Lemon, Lettuce, Pickled Red Onion, Pita, Fries

Shakshuka

\$18.00

Eggs Poached In Spicy Tomato, Halloumi, Chickpeas, Swiss Chard, Grilled Pita

DESSERTS

Souk Sundae

\$10.00

Toasted Sesame Gelato, Medjoul Dates, Crushed Hazelnuts

Mediterranean 'Delight'

\$10.00

Pear, Honey Crisp Apple, Pomegranate, Seed & Mills Halva, Sweet Tahini

Olive Oil Cake

\$9.00

Pear, Lemon, Thyme

Sesame Cookies

\$4.00

GELATO + SORBET

One Scoop \$4, Two Scoops \$8, Three Scoops \$12

Turkish Coffee

Toasted Sesame

Vanilla

Dark Chocolate Sorbet

Concord Grape Sorbet

Dinner
MEZZE

Crispy Chickpeas

\$4.00

Pita Chips

\$4.00

Za'atar

Warm Medjoul Dates

\$8.00

Lime Zest, Sea Salt

Olives

\$6.00

Preserved Orange, Harissa

Falafel

\$8.00

Tahini

Marinated Kolhrabi + Persimmon

\$8.00

Fresh Za'atar, Nigella Seeds

Crispy Cauliflower

\$12.00

Pickled Mustard Aioli, Lemon, Parsely

Bourekas

\$10.00

Roasted Spaghetti Squash, Sheep Cheese, Thyme

Fried Halloumi

\$12.00

Spiced Yogurt

Market Vegetables

\$10.00

Tahini, Sesame Seeds

Za'atar Fries

\$7.00

SHUKA FEAST

Shuka Feast

Let us Transport you to Experience the Flavors of the Mediterranean. A Selection of Dips - Mezze - Kebabs - Dessert. Whole Table Participation

• (per person) **\$54.00**

DIPS

Tahini

\$6.00

Zhoug, Za'atar

House Made Labne

\$11.00

Harissa, Pomegranate

Beet Tzatziki

\$9.00

Cucumber, Yogurt

Taramasalata

\$10.00

Smoked Arctic Char, Trout Roe

Whipped Feta + Pistachio

\$10.00

Dill

Squash Hummus

\$10.00

Fava, Butternut Squash

SMALLS

Sweet Potato

\$11.00

Whipped Maple Creeme Fraiche, Pomegranate, Chives

Roasted Acorn Squash

\$12.00

Tahini, Date "Honey", Candied Hazelnut Dukkah

Fall Salad

\$15.00

Kale, Roasted Delicata Squash, Honey Crisp Apple, Pomegranate, Feta, Sumac Vinaigrette, Pumpkin Seeds

Lahmajoun

\$16.00

Spiced Ground Beef + Lamb, Tomato, Spicy Carrots, Laffa, Parsley

Roasted Brussel Sprouts

\$13.00

Caramelized Onion Yogurt, Mint, Pickled Sultana, Urfa Pepper

Fattoush Salad

\$15.00

Mixed Greens, Red Onion, Halloumi, Herbs, Cucumber, Toasted Pita Chips

KEBABS

Pita, Spiced Yogurt, Zhoug, Parsley+Sumac Onions

Lamb Merguez

\$20.00

Niman Ranch Sirloin Steak

\$23.00

Pork Kofta

\$16.00

Hawaij Spiced Chicken

\$18.00

Grilled Shrimp

\$18.00

Grilled Tuna

\$21.00

FOR THE TABLE

Elysian Farm Lamb Saddle

\$45.00

Za'atar Fries, Mixed Greens, Charmoula, Harissa

PLATES

"Golden Rice" Mediterranean Paella

\$23.00

Leeks, Purple Onions, Squash, Rapini, Roasted Romanesco, Saffron, Tarragon

Stuffed Swiss Chard

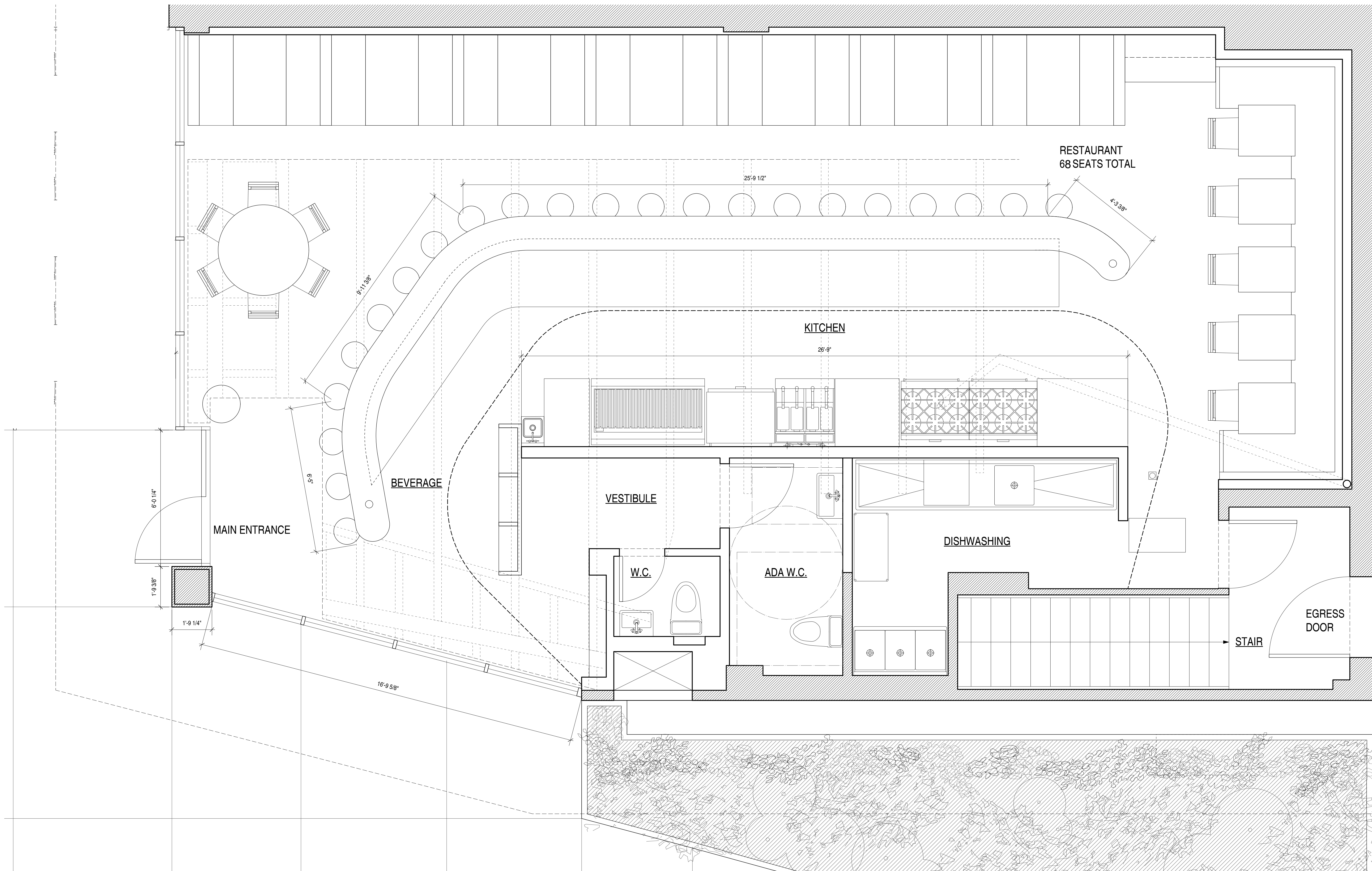
\$24.00

Ground Beef, Jasmine Rice, Chickpeas, Currants, Tomato, Lemon

Spit Roasted Chicken Shawarma

\$21.00

Slow Roasted Onions, Herbs, "White Sauce", Red Cabbage, Flatbread



Asfour Guzy

ASFOUR GUZY ARCHITECTS
594 BROADWAY, SUITE 1204
NEW YORK, NY 10012
212.334.9331 212.334.9099

ALL DRAWINGS AND SPECIFICATIONS ARE THE PROPERTY OF ASFOUR GUZY ARCHITECTS AND SHALL NOT BE REPRODUCED WITHOUT THE WRITTEN CONSENT OF ASFOUR GUZY ARCHITECTS. ALL RIGHTS RESERVED.

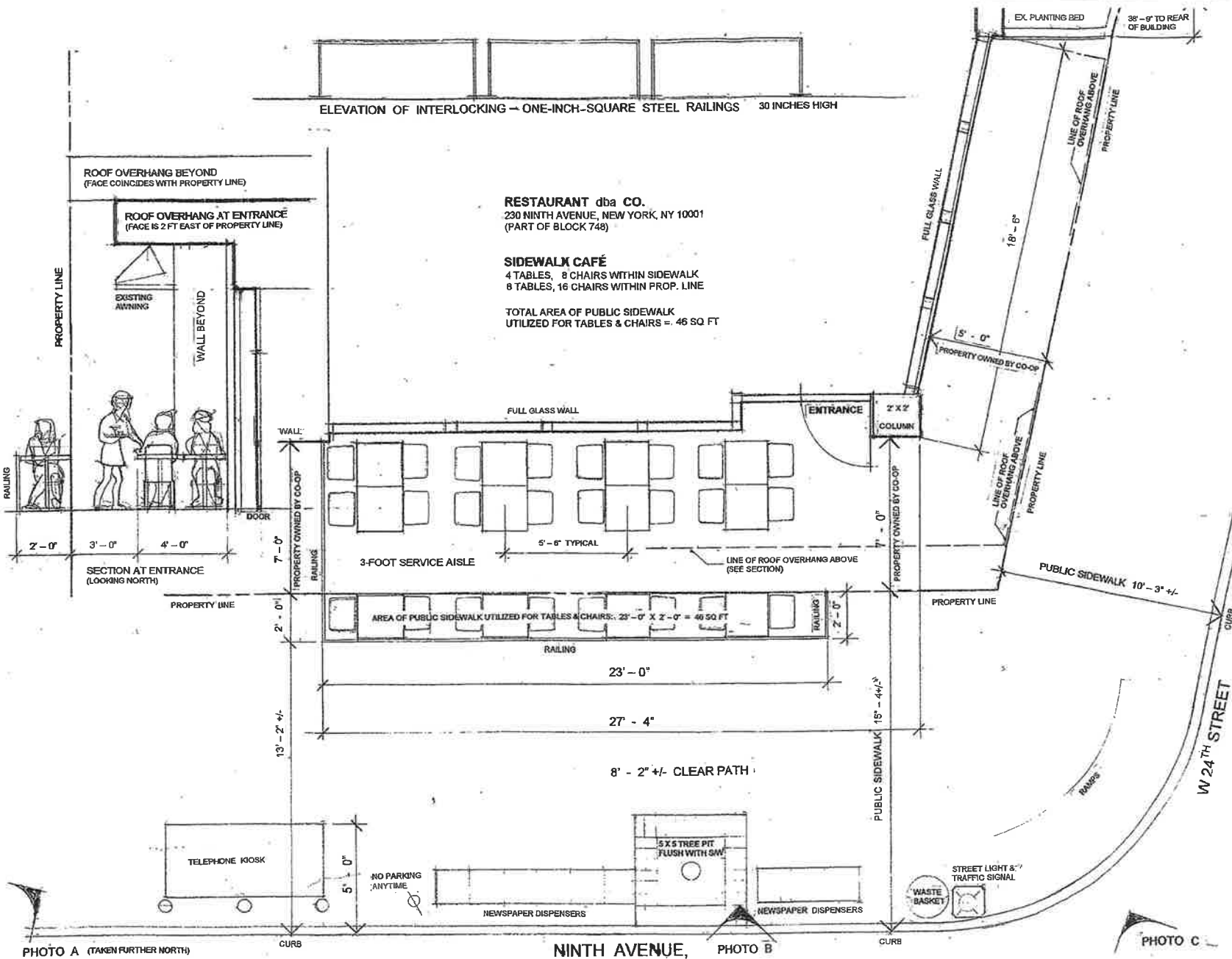
PROJECT NO. 364
CB SUBMISSION 12-21-2018

TITLE
GROUND FLOOR PLAN

A-102

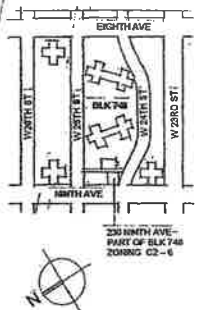
1 GROUND FLOOR PLAN
SCALE: 1/4" = 1-0" @ 11X17





APPLICATION for a LICENSE and a REVOCABLE CONSENT to permit an UNENCLOSED SIDEWALK CAFÉ

LOCATED AT: 230 NINTH AVENUE
NEW YORK, NY 10001
COMMUNITY DISTRICT 4
BOROUGH OF MANHATTAN



SUBMITTED TO: CITY OF NEW YORK
DEPARTMENT OF
CONSUMER AFFAIRS

BY: SULLIVAN RESTAURANT, LLC
dba CO.
JAMES LAHEY, MEMBER

PREPARED BY: CHARLES SMITH, RA
74 W 68TH STREET
SUITE 7E
NEW YORK, NY 10023



DATE APRIL 2009	DRAWN BY
PROJECT NO.	CHECKED BY
SCALE NTS - SEE DIMENSIONS	

PHOTO A (TAKEN FURTHER NORTH)

NINTH AVENUE,

PHOTO B

PHOTO C

230 NINTH AVENUE
RESTAURANT
NEW YORK, NY 10001

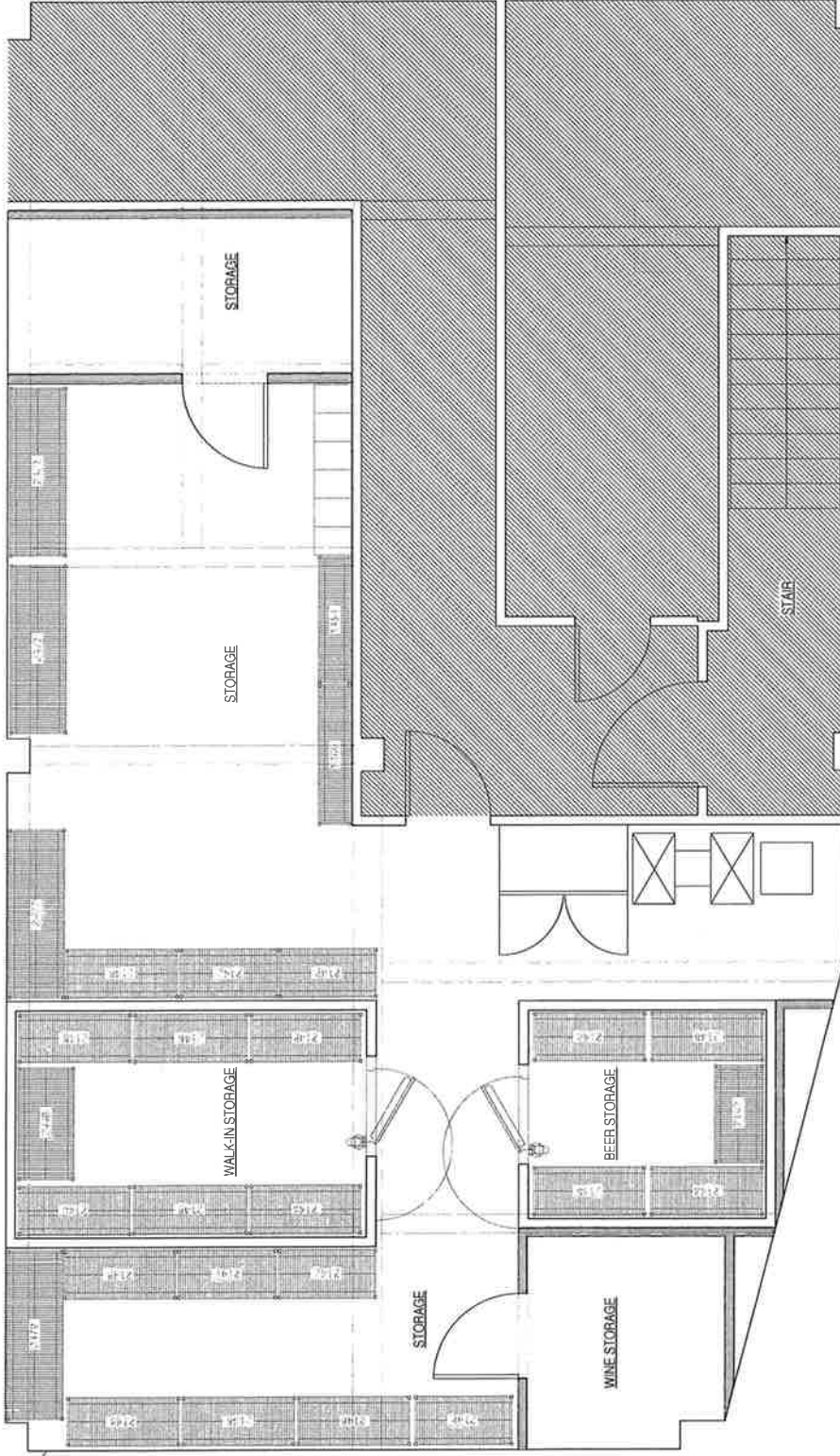
Asfour
Guzly

ARCHITECTS
100 WEST 42ND STREET
NEW YORK, NY 10018
TEL: 212 693 1234
WWW.ASGUR.COM

PROJECT NO. 204
CS SUBMISSION 12-21-2018

TITLE
CELLAR PLAN

A-101



1 CELLAR FLOOR PLAN
SCALE: 1/4" = 1'-0" @ 11/16"





[CLICK HERE TO SIGN UP FOR BUILDINGS NEWS](#)

**NYC Department of Buildings
Property Profile Overview**

230 9 AVENUE

MANHATTAN 10001

BIN# 1083597

9 AVENUE : 230 - 250
 WEST 24 STREET : 365 - 365
 WEST 25 STREET : 366 - 366

Health Area : 5200
Census Tract : 93
Community Board : 104
Buildings on Lot : 3

Tax Block : 748
Tax Lot : 1
Condo : NO
Vacant : NO

[View DCP Addresses...](#) [Browse Block](#)

[View Zoning Documents](#) [View Challenge Results](#) [Pre - BIS PA](#) [View Certificates of Occupancy](#)

Cross Street(s): WEST 24 STREET, WEST 25 STREET

DOB Special Place Name:

DOB Building Remarks:

Landmark Status:

Special Status: N/A

Local Law: NO

Loft Law: NO

SRO Restricted: NO

TA Restricted: NO

UB Restricted: NO

Environmental Restrictions: N/A

Grandfathered Sign: NO

Legal Adult Use: NO

City Owned: NO

Additional BINs for Building: [1805767](#)

Special District: UNKNOWN

This property is not located in an area that may be affected by Tidal Wetlands, Freshwater Wetlands, Coastal Erosion Hazard Area, or Special Flood Hazard Area. [Click here for more information](#)

Department of Finance Building Classification: D4-ELEVATOR APT

Please Note: The Department of Finance's building classification information shows a building's tax status, which may not be the same as the legal use of the structure. To determine the legal use of a structure, research the records of the Department of Buildings.

	Total	Open	
Complaints	6	0	Elevator Records
Violations-DOB	12	0	Electrical Applications
Violations-ECB (DOB)	9	0	Permits In-Process / Issued
Jobs/Filings	66		Illuminated Signs Annual Permits
ARA / LAA Jobs	5		Plumbing Inspections
Total Jobs	71		Open Plumbing Jobs / Work Types
Actions	32		Facades
			Marquee Annual Permits
			Boiler Records
			DEP Boiler Information
			Crane Information
			After Hours Varlance Permits

OR Enter Action Type:

OR Select from List:

AND

If you have any questions please review these [Frequently Asked Questions](#), the [Glossary](#), or call the 311 Citizen Service Center by dialing 311 or (212) NEW YORK outside of New York City.



NYC Department of Buildings
280 Broadway, New York, NY 10007

Patricia Lancaster, FAIA, Commissioner

1208/23-8

Dileep Khedekar, P.E.
Deputy Borough Commissioner
Manhattan Borough Office, 3rd Fl.
Phone: (212) 566-0011
Fax: (212) 566-5575
E-mail: dileepk@buildings.nyc.gov

July 10, 2008

New York State Liquor Authority
Division of Alcoholic Beverages Control
105 West 125th Street - 5th Floor
New York, NY 10027

RE: LETTER OF NO OBJECTION
230 9th Avenue
Block #: 748; Lot #: 1
Manhattan

To Whom It May Concern:

The Department has No Objection to an Eating and Drinking Establishment, Use Group 6 non-place of assembly permit, for less than Seventy-Five (75) persons on the First (1st) floor of the above referenced premises.

However, any new construction must be filed with this Department.

This is based upon department records; Block # 748; Lot # 1, Alteration # 101478893& Sanborn Map.

Sincerely,

Dileep Khedekar, P.E.
Deputy Borough Commissioner
Manhattan

DK/trn:

Cc: Christopher M. Santulli, P.E., Borough Commissioner, Manhattan
Ginio Topino, Plan Examiner
LNO File
Premises File

DEPARTMENT OF BUILDINGS

BOROUGH OF MANHATTAN, THE CITY OF NEW YORK

Date **November 20, 1964**

No. **60513**

CERTIFICATE OF OCCUPANCY

NO CHANGES OF USE OR OCCUPANCY NOT CONSISTENT WITH THIS CERTIFICATE SHALL BE MADE UNLESS FIRST APPROVED BY THE BOROUGH SUPERINTENDENT

This certificate supersedes C. O. No. **42072**

THIS CERTIFIES that the ~~xxx~~ altered ~~xxxxxx~~ building premises located at

248-254 Ninth Avenue Block **748** Lot **part of 1**

That the zoning lot and premises above referred to are situated, bounded and described as follows:

BEGINNING at a point on the ~~xxxxxx~~ **southeast** ~~xxxxxx~~ **west** side of **Ninth Avenue** and **West 25th Street** running thence **east 65'-0"** feet; thence **south 25'-0"** feet; thence **west 92'-0"** feet; thence **north 191'-5 1/8"** feet; running thence _____ feet; thence _____ feet;

to the point or place of beginning, conforms substantially to the approved plans and specifications, and to the requirements of the Building Code, the Zoning Resolution and all other laws and ordinances, and of the rules of the Board of Standards and Appeals, applicable to a building of its class and kind at the time the permit was issued; and

CERTIFIES FURTHER that, any provisions of Section 646F of the New York Charter have been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent.

~~xxxxxx~~ Alt. No. **677-1964** Construction classification **Class 1, Fireproof**
 Occupancy classification **Commercial Building** Height **one** stories, **12.5** feet.
 Date of completion **November 2, 1964** Located in **0 2-6** Zoning District.
 at time of issuance of permit **3521-1964**

This certificate is issued subject to the limitations hereinafter specified and to the following resolutions of the Board of Standards and Appeals: } (Calendar numbers to be inserted here)

PERMISSIBLE USE AND OCCUPANCY

Off-Street Parking Spaces _____
 Off-Street Loading Berths _____

STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED	USE
Cellar	On ground	4	Hard room, lounge, work space, book vault, mechanical room, locker room, pump room and storage.
1st story	100	350	Bank and Retail stores.

Sec. 6.1 of the Building Code, as amended January 1, 1933, the structure as stored in the _____ posted under class and maintained in the _____ hall of such structures."

Thomas V. ...
 Borough Superintendent

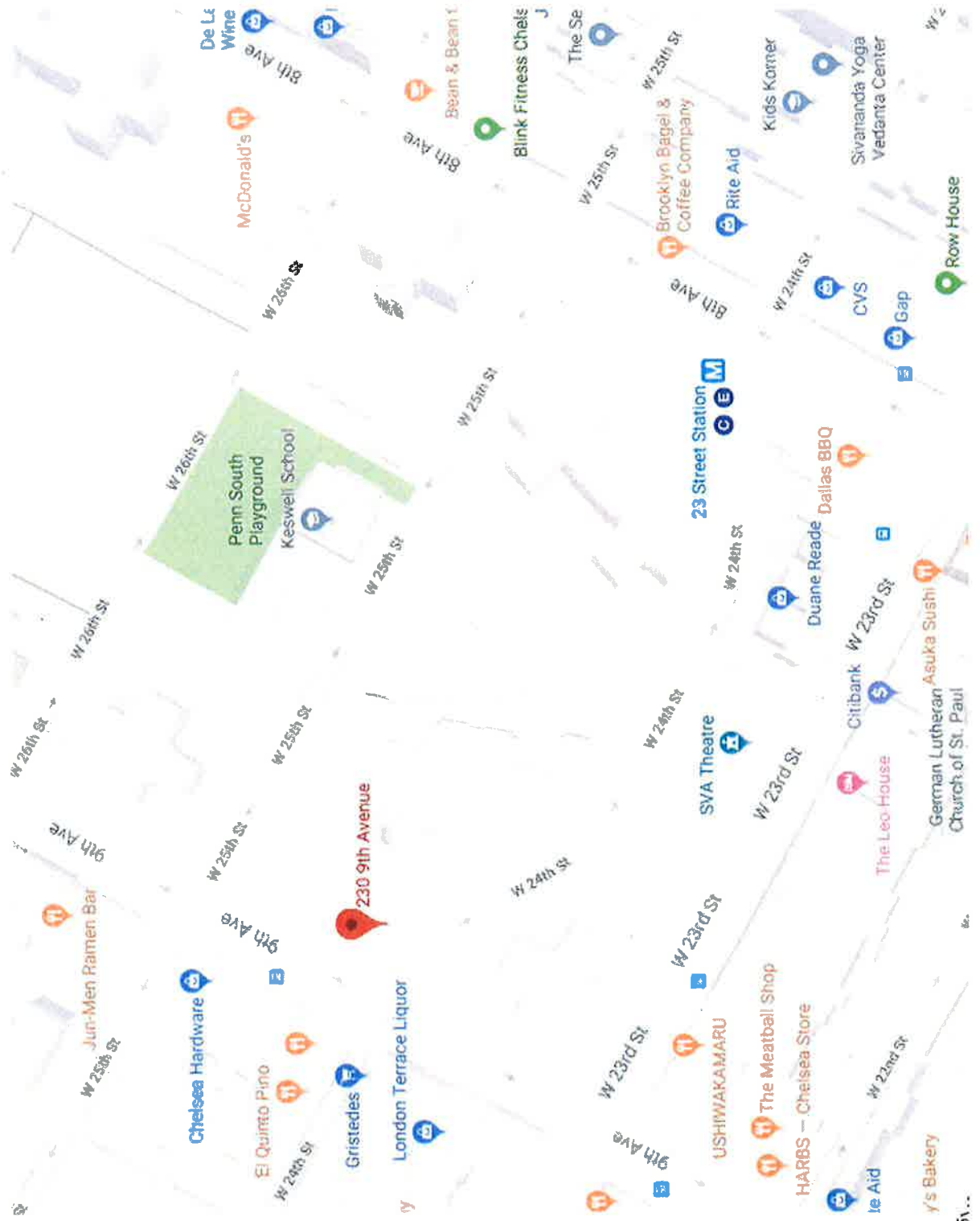
Premises Photographs/Images (EXISTING -- CURRENT/PRIOR BUSINESS)





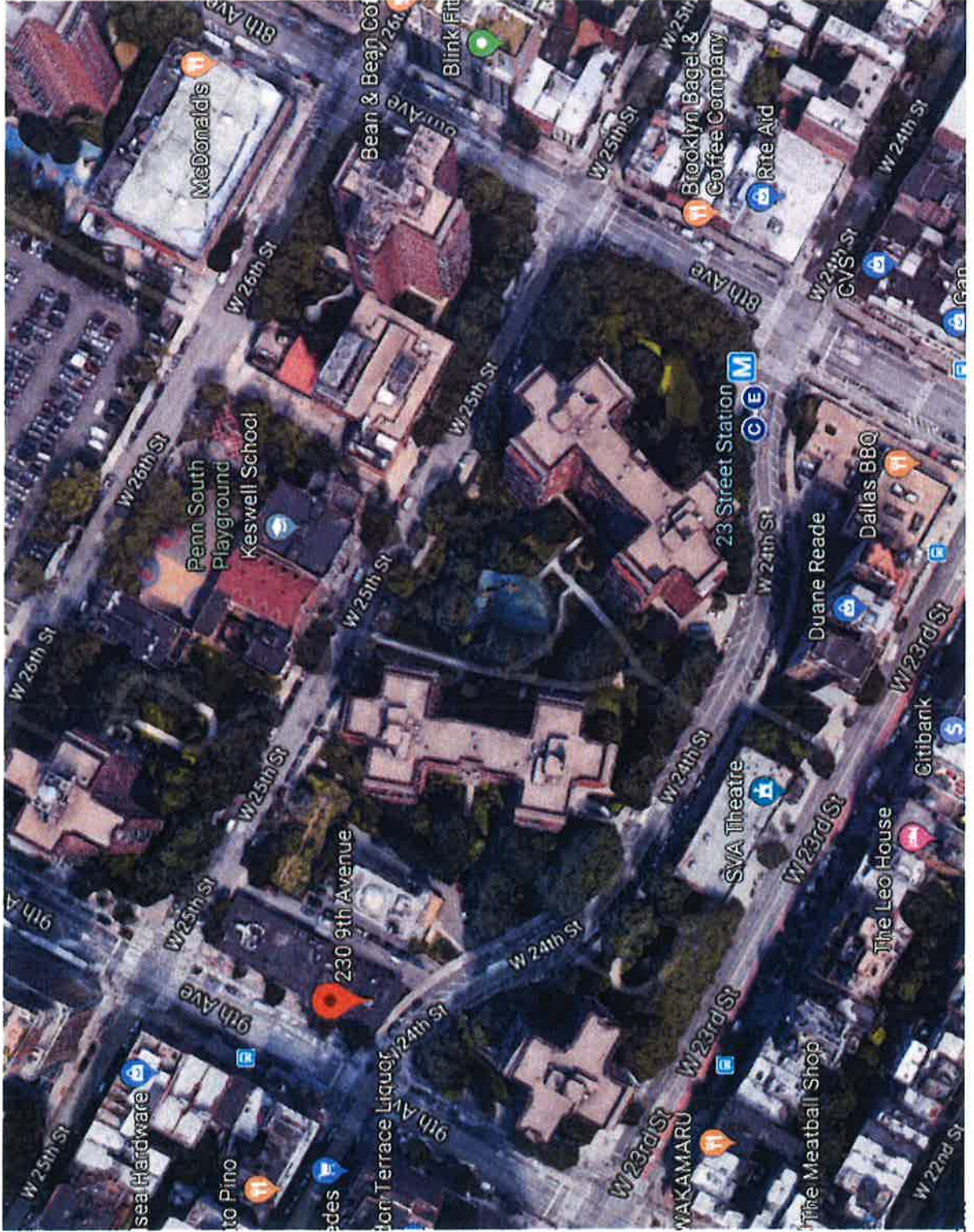
230 Ninth Avenue Restaurant LLC
230 Ninth Avenue, New York, New York 10001

Area Map/Block Plot



230 Ninth Avenue Restaurant LLC
230 Ninth Avenue, New York, New York 10001

Area Map/Block Plot



Proximity Report for Location:

December 26, 2018

230 9 Ave, 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	210 ft
SUEBOB LIQUOR INC	312 W 23RD STREET	760 ft
MIDTOWN SPIRITS INC	177 9TH AVE UNIT C	985 ft
FORAGERS WINES CHELSEA LLC	231 8TH AVE	1015 ft
DELAUREN WINES INC	332 8TH AVE	1110 ft
156 10TH AVENUE WINE & LIQUOR INC	156 10TH AVE	1495 ft
NRS WINE AND LIQUOR INC	403 8TH AVE	1720 ft

Churches within 500 Feet

Name	Approx. Distance
------	------------------

Schools within 500 Feet

Name	Address	Approx. Distance
------	---------	------------------

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
TXOKO INC	240 9TH AVENUE	85 ft
THE FIFTH PINE INC	401 W 24TH STREET	115 ft
AMAZING SUSHI INC	235 9TH AVE	140 ft
400 WEST 23RD STREET REST CORP	400 W 23RD STREET	400 ft
AROKA HOSPITALITY LLC	206 9TH AVE	450 ft
23RD & 9TH RESTAURANT CORP	368 W 23RD STREET	465 ft
TUAM NEW YORK INC	202 9TH AVENUE	500 ft
200 NINTH RESTAURANT LLC	200 9TH AVE	525 ft
LILLY COOGANS INC	360 WEST 23RD ST	530 ft
TEQUILA CHITO'S MEXICAN GRILL INC	358 W 23RD ST	550 ft
MAXVER LLC	461 W 23RD ST	670 ft
ERS RESTAURANT INC	318 W 23RD ST	715 ft
PASTAIAT INC	186 9TH AVE	735 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
------	---------	------------------

Name	Address	Approx. Distance
MANHANT 239 INC	239 9TH AVE	170 ft
MAHANT 364 INC	364 W 23RD ST	370 ft

Unmapped licenses within zipcode of report location

Name	Address
------	---------