

**Manhattan Community Board 4**  
(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME SixSily LLC		DOING BUSINESS AS (DBA) Il Melograno		
STREET ADDRESS 501 West 51st Street, New York, NY		CROSS STREETS 10th Avenue	ZIP CODE 10019	
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Lino Carlotta	ATTORNEY/ RRPRESENTAIVE	NAME: Kimberly A. Summers	
	PHONE: 212-757-9290		PHONE: 646-383-4607	
	EMAIL: info@linocarlotta.com		EMAIL: Kimberly@DS-LawOffices.com	
MANAGER	NAME: Owner	LANDLORD	NAME: 501 West 51 Managers LLC	
	PHONE:		PHONE: 914-833-3000	
	EMAIL:		EMAIL: TBD	
<b>APPLICATION TYPE (Check One)</b>				
<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?		YES	NO
	What is/was the name and address of establishment?		Transfer application from Il Melograno LLC- license #1298405 Expires 11/30/2018	
	What were the dates applicant was involved with this former premise?			
<input type="radio"/> Corp <b>Change/Class Change/Removal</b>	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="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>			
<b>METHOD OF OPERATION</b>				
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider			
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?	YES	NO X	To be submitted in the coming weeks.	
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 X	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 X		
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	YES X	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
	Operation	11am-11pm	11am-11pm	11am-11pm	11am-11pm	11am-11pm	11am-11pm	11am-11pm
	Kitchen	11am-11pm	11am-11pm	11am-11pm	11am-11pm	11am-11pm	11am-11pm	11am-11pm
	Music	11am-11pm	11am-11pm	11am-11pm	11am-11pm	11am-11pm	11am-11pm	11am-11pm
If you plan to have music, what type(s)? (Circle all that apply)		BACKGROUND <input checked="" type="checkbox"/>		LIVE MUSIC	DJ	JUKE BOX	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	Pending	TBD	20	42	1	0	0
OUTSIDE <i>(Other than sidewalk café)</i>							
SIDEWALK CAFÉ	Pending	TBD	8	16			

How many floors are there? What is the capacity for each floor?	1st floor & basement	
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	NO <input checked="" type="checkbox"/>
Will applicant have bottle or table service for beverage alcohol?	YES <input checked="" type="checkbox"/>	NO
Will you be hosting private, promotional or corporate events?	YES	NO <input checked="" type="checkbox"/>
Will outside promoters be used on a regular basis? If yes please describe.	YES	NO <input checked="" type="checkbox"/>
Will you have a security plan? If, yes please attach.	YES	NO <input checked="" type="checkbox"/>
Will security plan be implemented?	YES	NO <input checked="" type="checkbox"/>
Will State certified security personnel be used?	YES	NO <input checked="" type="checkbox"/>
Will New York Nightlife Association and NYPD Best Practices be followed?	YES	NO <input checked="" type="checkbox"/>
Will applicant be using delivery bicycles? If yes, how many?	<input checked="" type="checkbox"/> 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?	<input checked="" type="checkbox"/> YES	NO
Where will delivery bicycles be stored during the day when not in use?	In the basement	

<b>LOCATION &amp; ZONING</b>			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Clinton
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	Pending
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 type="checkbox"/> 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	To be provided at Committee Meeting	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		To be provided at Committee Meeting	
Who was your contact person at each group you met with?		To be provided at Committee Meeting	
When did applicant post the notice that was provided?			
Where did applicant post the notice that was provided?			
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
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

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	Existing restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES X	NO	This is an existing restaurant seeking transfer of a full liquor license to new owners.
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO X	
Will applicant have a vestibule within the establishment?	YES	NO X	
Will applicant use a storm enclosure?	X YES	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?	YES X	NO	
Will applicant comply with the NYC noise code?	X YES	NO	
Will the establishment have any of the following: (circle all that apply)	<b>FRENCH DOORS</b>	<b>GARAGE DOORS</b>	<b>WINDOWS THAT CAN BE OPENED</b>
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES X	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?	YES X	NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	X 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 X	
Will the kitchen exhaust system extend to the roof?	X YES	NO	
Will the establishment have an illuminated sign?	YES	NO X	
Will the establishment have a canopy extending over the sidewalk?	YES	NO X	
Where will the air conditioner be located? What type is it?			
When was the air conditioner installed?			

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

<b>OUTDOOR ITEMS – SIDEWALK CAFÉ</b>		
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES X	NO
Will applicant be applying for a sidewalk café now or in the future?	X YES	NO
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES X	NO
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO X
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES X	NO
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES X	NO
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES X	NO
Will applicant mark the perimeter of the café on the sidewalk?	X YES	NO
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES X	NO
Will the sidewalk café not provide standing space for drinking or smoking?	X 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 X
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES X	NO
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES X	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?	YES X	NO
Will applicant use umbrellas?	YES	X 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 X	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.***




<p>Manhattan Community Board 4 (MCB4) recommends:          (MCB4's recommendation is based on a vote taken at its  <u>4/4/18</u> full board meeting, with <u>32</u> members voting in favor          of the recommendation, <u>1</u> members opposed, <u>0</u> members          abstaining and <u>1</u> present but not eligible)</p>	<p><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</p>
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**CB4 REPRESENTATIVES**

 Nelly Gonzalez CB4 Assistant District Manager	 Frank Holzman CB4 BLP Committee Co-Chair	 Yoni Bolser CB4 BLP Committee Co-Chair
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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.

<p><b>SIGN HERE</b> →</p>	<p>Lino Carlotto          PRINT NAME OF APPLICANT</p>	 SIGNATURE OF APPLICANT	<p>3/8/2018          3/13/18          DATE</p>
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## Proximity Report for Location:

March 6, 2018

501 W 51 St, New York, NY, 10019

\* 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
CELLAR 53 WINE & SPIRITS INC	785 10TH AVE	530 ft
ADRIATIC WINE & LIQUOR LLC	714 10TH AVENUE	565 ft
WEST 54 LIQUORS LLC	453 W 54TH ST	930 ft
ROYAL WINES & LIQUORS INC	789 9TH AVE	1010 ft
RAY & FRANK LIQUOR STORE INC	706 9TH AVENUE	1250 ft
54 WINES & SPIRITS INC	400 W 55TH ST AKA 839 9TH AVE	1390 ft
501 WEST 57 LIQUORS INC	501 W 57TH ST	1550 ft

### Churches within 500 Feet

Name	Approx. Distance
Sacred Heart of Jesus Roman Catholic Church	235 ft

### Schools within 500 Feet

Name	Address	Approx. Distance
PARK WEST HS	525 W 50TH ST	385 ft

### On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
IL MELOGRANO LLC	501 W 51ST ST	0 ft
PEACEFUL ENTERPRISE CORP	738 10TH AVE	250 ft
TABOON RESTAURANT CORP	773 10TH AVENUE	295 ft
736 TENTH AVENUE CAFE LLC	736 10TH AVE	295 ft
EL ORIGINAL NYC LLC	735 10TH AVE	315 ft
71 WORTH LLC	734 10TH AVE	315 ft
VENDANGE GROUP LLC, THE	510 W 52ND ST	320 ft
MIH 23 INC	720 10TH AVE	480 ft
BGHO LLC	696 10TH AVENUE	725 ft

### Pending Licenses within 750 Feet

Name	Address	Approx. Distance
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**Unmapped licenses within zipcode of report location**

Name	Address
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Applicant: SixSilyLLC  
Address: 501 West 51<sup>st</sup> Street, New York, NY 10019

## 500 Foot Law Statement

Approval of the instant application is in the community's interest. This application seeks transfer of an existing liquor license upon purchase of the restaurant by new owners. The new owners intend to mirror operations currently in place and continue operations as a small Italian restaurant with a sidewalk café. There is no reason to believe that the new owners would not continue to adhere to all laws, rules, and regulations concerning their operations at the premises. Customers will not be permitted to loiter in front of the restaurant, and the premises, both interior and exterior will be cleaned and maintained daily in strict adherence to the Applicant's personal standards of perfection for the restaurant.

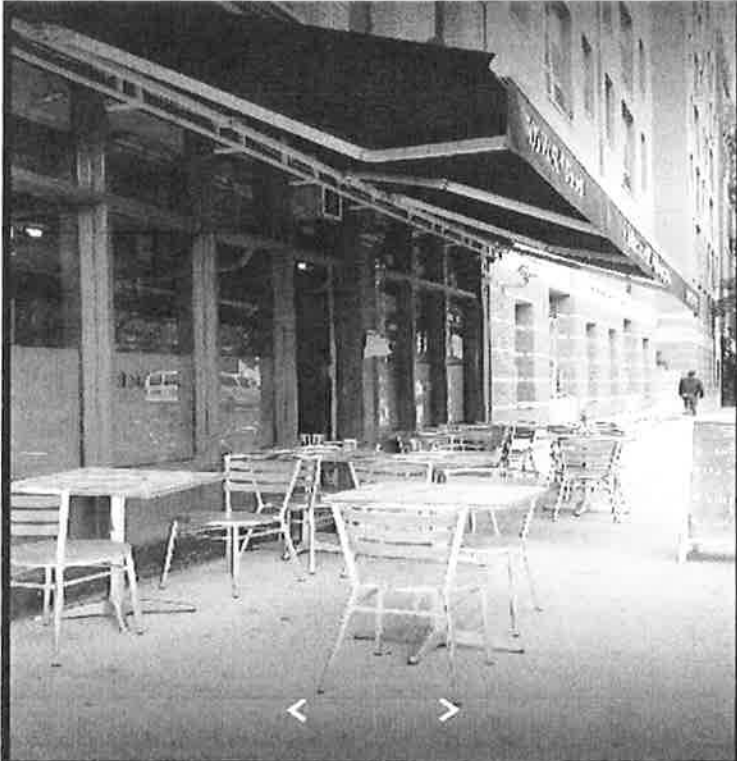
Furthermore, granting for continuance of an On-Premise Liquor License and Sidewalk Café permit to the applicant would be in the public convenience and advantage for the following reasons:

1. The business will continue to provide employment for local workers, which is extremely necessary in the City and State of New York at this time.
2. The prior owners method of operations was approved by the full community board after public discussion on the application and the current applicant intends to mirror those operations.
3. The business will continue to pay City and State Taxes and generate revenue from sales, withholding, corporate, and personal taxes. This is more important now in the face of certain deficits in the City and State budgets.
4. The business will continue to provide the neighborhood with a unique Italian eating and drinking establishment and continue to foster competition within the industry. Competition will result in increased services to the community and competitive pricing which is a benefit to the Community.
5. The project will have further positive effects on the community resulting from trickle down economic factors; increase purchase of materials, food products, liquor inventory etc.
6. There should be a presumption that continued business of this restaurant would be in the public convenience and advantage until such time as opposition occurs.

These factors independently may not constitute public convenience and advantage, however, these factors taken together surely constitute public convenience and advantage in this matter.













## About

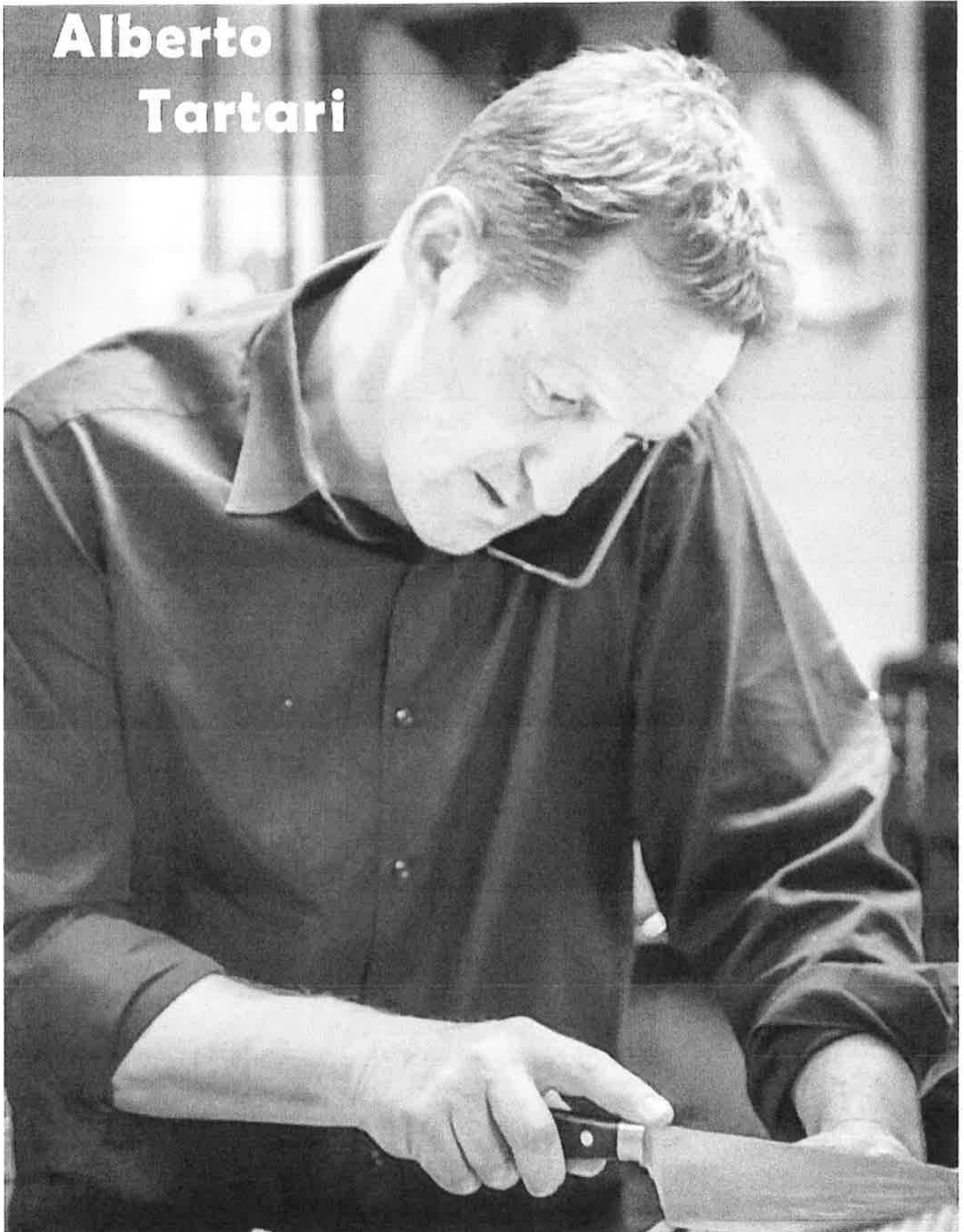
I opened my first restaurant in 1991 in Northern Italy in an area called Valle Camonica famous for its pre-historical rock carvings. This valley, surrounded by the mountains and Lake Iseo, is known for its clean air, wildlife, water, and healthy products. Today, 15 years later I am opening my first restaurant in NYC and my goal is to serve you the same quality, tasty, and healthy food that has been the key to my success in Italy.


Ingredients are imported from Italy. Bread and pasta are homemade using only the finest ingredients on the market. No MSG and TRANS FAT are used in our restaurants.

Italian wines and coffee complete the menu together with always fresh, homemade desserts. Our restaurants are design to make you feel at home, with an open kitchen to welcome you for a great dinner, a panino and a salad or simply for a dessert and a cappuccino.

## The History

# Alberto Tartari



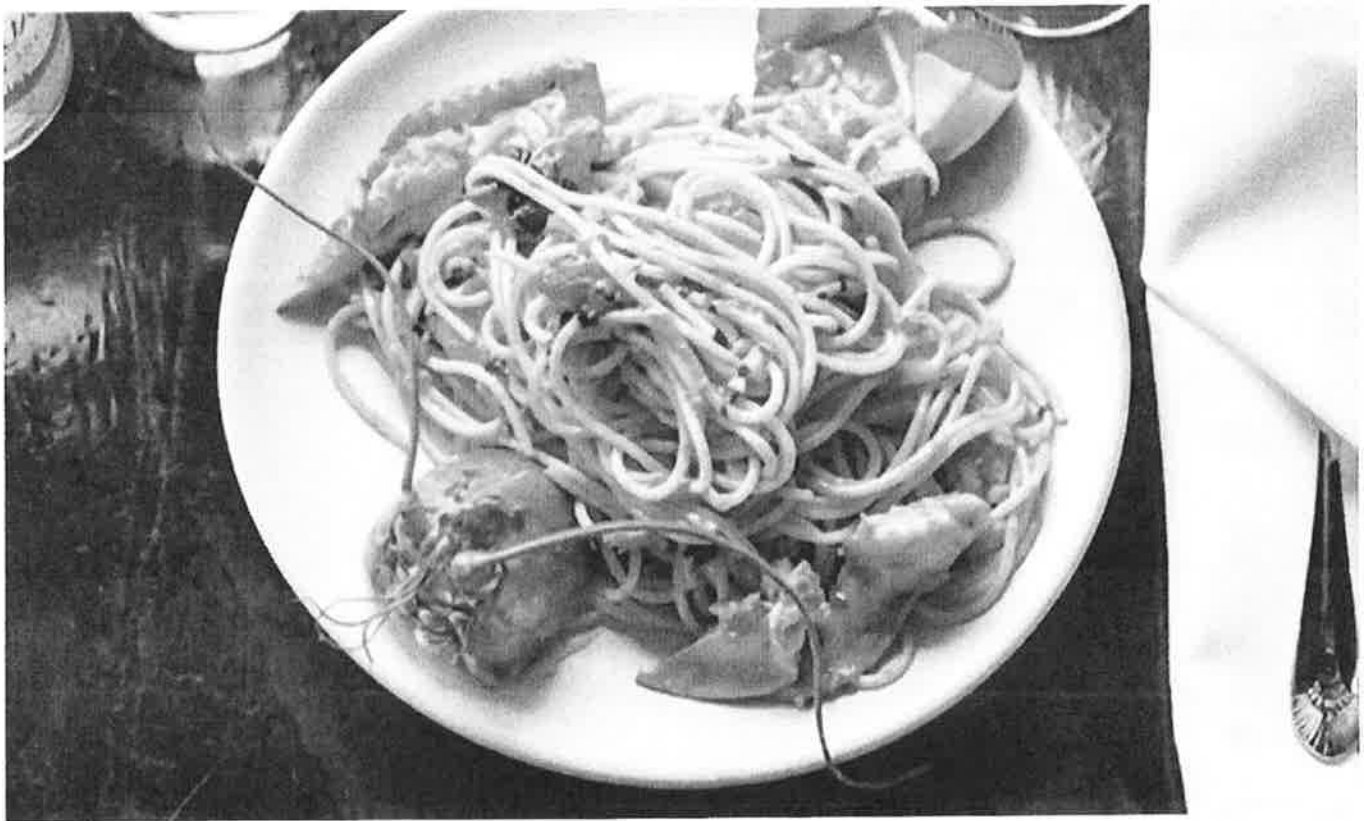


“Add something else, make it more interesting,” were the words of Alberto Tartari when talking about some of the principles behind his cooking. Thriving on innovation and creativity, Tartari has successfully added his own personal touch to several authentic Italian dishes which restaurant goers in New York City simply can’t get enough of. Hence the immense buzz surrounding his much-loved Ristorantes. Tartari is the owner of authentic Italian restaurants Il Melograno and Il Baretto, both located in Hell’s Kitchen.

Tartari opened his first ever restaurant way back in 1991 in Italy’s Lombardy region, in close proximity to the beautiful Lake Iseo. Scenic to say the least, Tartari picked up some useful tips from this region renowned for its breathtaking natural beauty and clean air. The purity of the region is reflected in its produce, herbs and spices which thrive in these conditions. This in turn inspired the final dishes prepared by Tartari, enhancing his emphasis on the sheer vitality of the freshness and specific selection of raw ingredients. Still today, Tartari handpicks his ingredients from the food markets as he only trusts his own eye. Through the texture, color, or odor, Tartari is able to identify what to pick and what not to. New York City obviously isn’t home to the same types of ingredients Tartari was used to having at his disposal back in the early 1990s, and that’s why he invests several hours every week to shop for the freshest possible raw materials in the city. Some jobs cannot be passed down to others, and Tartari’s routine discipline of doing even the groundwork himself is a perfect example of that.

Apart from his passion and knowledge for cooking, Tartari also had a vision for IL Melograno beyond just the food. A large part of his memories from his youth in Italy was spending hours with good friends every day, enjoying good food and good wine at a little bar, or a “baretto”. Tartari remembers, towns in Italy typically had two or three local barettos where friends would meet for a 9 am cappuccino, then for another cappuccino after lunch, and then again in the evening for a few drinks. This laid-back, in and out sort of environment meant customers had a personal connection with the barettos. They felt it was their home, where they could come in and leave as they pleased, and always felt welcome. This is exactly what Tartari sees his restaurant here in New York City as. He wants to recreate that experience, from a small town in Italy to one of the most commercial cities in the world.

## The Cuisine



Authentic Italian with a slight twist and the freshest ingredients is what to expect when dining at IL Melograno. A compact, specialized menu ensures unorthodox dishes that will blow you away. The unique aspect of this restaurant is in the nature of the servings, as there is more of an emphasis on a little bit of everything as opposed to a large quantity of the same thing. Tartari wants his customers to think out of the box, and order a host of items for the table instead of one dish per person. It is the Italian way, and the only way by which you will truly gain an appreciation for the array of flavors at Tartari's restaurant.

Walk into IL Melograno on any day at 10 am and you will be spoiled with a selection of peppy coffees to kick start your day. The food menu for later in the day offers a host of options, including cold cuts, imported cheeses, fresh salads, paninis, pastas, pizza, sliders (yes, sliders) and hot plates. The Caprese Salad is out of this world, and is topped with arugula leaves instead of the usual basil leaves. The secret to the success of this salad lies in the mozzarella. Tartari personally has the mozzarella made on the premises on a regular basis, ensuring for a fresh final product. The mozzarella is beyond fresh; it literally melts in your mouth. The Baguette Caprese Panini is also a huge favorite, for the same reason the Caprese Salad is so popular- the mozzarella. From the hot plates, don't miss out on the Filet Mignon, bacon-wrapped, seared, and served with potato and salad. The Algerian Dates filled with goat cheese and wrapped in speck over polenta and salad are heavenly. Whatever the pasta special of the day is, make sure you get it. Tartari prepares the special pasta and it is never a textbook recipe. He experiments, blends, innovates, and always comes out with a scrumptious, one of a kind finished product.

## The Atmosphere



Lively, happy, vivacious, IL Melograno is everything Tartari envisioned it to be. A place to enjoy good food with good music. With both indoor and outdoor seating, customers have the option of changing up the vibe of their meal based on where they choose to be seated. Rays of natural sunlight fall perfectly on the outdoor seating at IL Melograno, making it a perfect spot to sit out. The inside is rustic with a strong emphasis on dark wood, further galvanizing this countryside vibe.

## The Neighborhood



About a five-minute walk up 2 streets and one avenue from IL Melograno is the River walk along the famous Hudson River. This gorgeous view is an ideal place to come with a date either before or after a meal at IL Melograno.

## Menu

### APPETIZERS



#### Stuzzichini

**Olives di Cerignola**

Vegetarian.

\$6.00

**Bruschette Tradizionali**

Vegetarian

\$6.00

**Mandorle Tostate**

Sea salt roasted almonds. Vegetarian

\$6.50



#### Starters

**Tortino di Carciofi**

Artichoke cake with raisins and almonds, served with saffron aioli sauce. (Vegetarian)

\$14.00 **Carpaccio di Manzo**

Angus Beef Carpaccio, arugula, heart of palm and shaved grana padano. (Vegetarian)

\$15.00 **Burrata**

Cream-filled fresh mozzarella, seasoned cherry tomato &amp; arugula salad. (Vegetarian)

\$15.00 **Tonno Scottato**

Sesame seed coated sushi grade tuna with avocado, tomato &amp; seaweed salad in a soy lemon dressing. (Vegetarian)

\$15.00 **Salads****Insalata Mediterranea**

Mesculin green with carrots, celery, tomato and olives. (Vegetarian)

\$8.50 **Insalata di Barbabietole**

Oven roasted red beets, arugula salad, goat cheese with Italian dressing &amp; fresh mint. (Vegetarian)

\$11.50 **Insalata di Cesare**

Classic Caesar with romaine hearts, seasoned croutons, shaved grana padano with homemade Caesar dressing.

\$12.00 **Rucola E Grana Padano**

Arugula salad, tomato &amp; shaved grana padano. (Vegetarian)

\$11.00 **ENTRÉES I****ENTRÉES II****KID'S MEAL**

DESSERTS



BEVERAGES





### MAKE EVERY MEAL SPECIAL

Join Our Dine & More Rewards Program

**JOIN NOW!**

## Savor Your Meal Moments

Every meal you share should be special. When you dine in or out, you're not looking just to eat; you're looking for an experience. Our Dine & More rewards program helps you transform your meals into something more with exclusive specials, unique meals and points you can use towards free food and so much more.

**LEARN MORE**



HOURS

Monday	4:00 PM to 10:00 PM
Tuesday	4:00 PM to 10:00 PM
Wednesday	4:00 PM to 10:00 PM
Thursday	4:00 PM to 10:00 PM
Friday	4:00 PM to 10:00 PM
Saturday	4:00 PM to 10:00 PM
Sunday	4:00 PM to 10:00 PM