

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

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME <b>TM 488 LLC</b>		DOING BUSINESS AS (DBA) <b>TBD</b>	
STREET ADDRESS <b>795 8<sup>TH</sup> AVE</b>		CROSS STREETS <b>W 48<sup>TH</sup> &amp; W 49<sup>TH</sup> STS.</b>	ZIP CODE <b>10019</b>
OWNER <i>(Attach a list of all the people that will be associated/linked with the license)</i>	NAME: <b>Michael Molloy</b>	ATTORNEY/ REPRESENTATIVE	NAME: <b>Michael KELLY</b>
	PHONE: <b>(718) 781 6274</b>		PHONE: <b>(914) 632-6036</b>
	EMAIL: <b>Molloy326@aol.com</b>		EMAIL:
MANAGER <b>owner</b>	NAME: <b>Thomas Murphy</b>	LANDLORD	NAME: <b>Bright management</b>
	PHONE: <b>(646) 423-6008</b>		PHONE: <b>(212) 265-8189</b>
	EMAIL: <b>Tom@w481.com</b>		EMAIL:
APPLICATION TYPE <i>(Check One)</i>			
<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
	What is/was the name and address of establishment?	<b>The applicants own the current place</b>	
	What were the dates applicant was involved with this former premise?	<b>2003 - Present</b>	
<input type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
	<i>If alterations or operational changes are being made, please describe all changes.</i>		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans:</i>		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer & 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	<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.	YES	<input checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

**OPERATIONAL DETAILS** (\*Closing time will be when establishment is vacated of all patrons)

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS* (Indoor Only)	Operation	8am - 4am	8am - 4am	8am - 4am	8am - 4am	8am - 4am	8am - 4am	8am - 4am
	Kitchen	8am - 3am	8am - 3am	8am - 3am	8am - 3am	8am - 3am	8am - 3am	8am - 3am
	Music	8am - 4am	8am - 4am	8am - 4am	8am - 4am	8am - 4am	8am - 4am	8am - 4am

If you plan to have music, what type(s)? (Circle all that apply)

BACKGROUND    
  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	234	234	32	104	1	3	37
OUTSIDE (Other than sidewalk café)	10	10	5	10	0	0	N/A
SIDEWALK CAFE	N/A	N/A	N/A	N/A	N/A		

How many floors are there? What is the capacity for each floor? 3 - 98 / 50

How frequently will the owner(s) be at the establishment? at least 60 hours per week

Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?	YES	<input checked="" type="radio"/> NO
Will applicant have bottle or table service for beverage alcohol?	YES	<input checked="" type="radio"/> NO
Will you be hosting private, promotional or corporate events?	<input checked="" type="radio"/> YES	NO <span style="float: right;">Corporate Events, Birthdays etc</span>
Will outside promoters be used on a regular basis? If yes please describe.	YES	<input checked="" type="radio"/> NO
Will you have a security plan? If, yes please attach.	<input checked="" type="radio"/> YES	NO
Will security plan be implemented?	<input checked="" type="radio"/> YES	NO
Will State certified security personnel be used?	<input checked="" type="radio"/> YES	NO
Will New York Nightlife Association and NYPD Best Practices be followed?	YES	<input checked="" type="radio"/> NO
Will applicant be using delivery bicycles? If yes, how many?	YES	<input checked="" type="radio"/> NO
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	YES	NO <span style="float: right;">N/A</span>
Where will delivery bicycles be stored during the day when not in use?	<span style="font-size: 1.5em;">N/A</span>	

## SECURITY PLAN

We will have at least 4 licensed security guards on duty on Thursday, Friday, and Saturday nights. We will have security on the other nights, if needed. The new ownership arrangement will be geared more towards a restaurant themed atmosphere than there is now. This will hopefully negate the need for security during the week, but we will have security guards if need be.

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

Community Notification/Relations			
<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		
	# 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?			
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="radio"/> YES	<input type="radio"/> NO	Michael Molloy (718) 781-6274
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	<input type="radio"/> NO	

BUILDING DESIGN			
State the name and type of business previously located in the space.			
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	Social 8TH AVE Corp 2012 - Present 745 8TH AVE CORP 2003 - 2012
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	New Sign + repair of existing
Will applicant have a vestibule within the establishment?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> 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 type="radio"/> FRENCH DOORS	<input type="radio"/> GARAGE DOORS	<input checked="" type="radio"/> 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?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	EXISTING
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
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?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Where will the air conditioner be located? What type is it?	EXISTING		
When was the air conditioner installed?	2002		

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

Rooftop

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




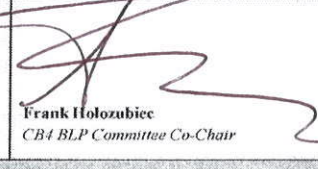
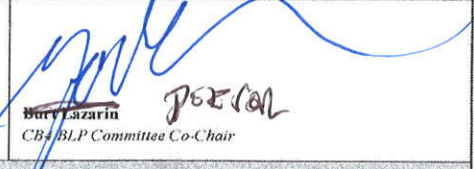
**ADDITIONAL STIPULATIONS: (Office Use Only), *Continued***

*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  
2-7-18 full board meeting, with 40 members voting in favor  
 of the recommendation, 0 members opposed, 0 members  
 abstaining and 0 present but not eligible)

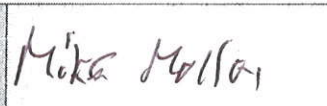

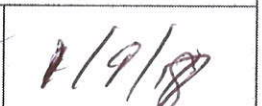
Denial unless all stipulations agreed to by applicant/owner are part of the method of operation  
 Denial    Approval

**CB4 REPRESENTATIVES**

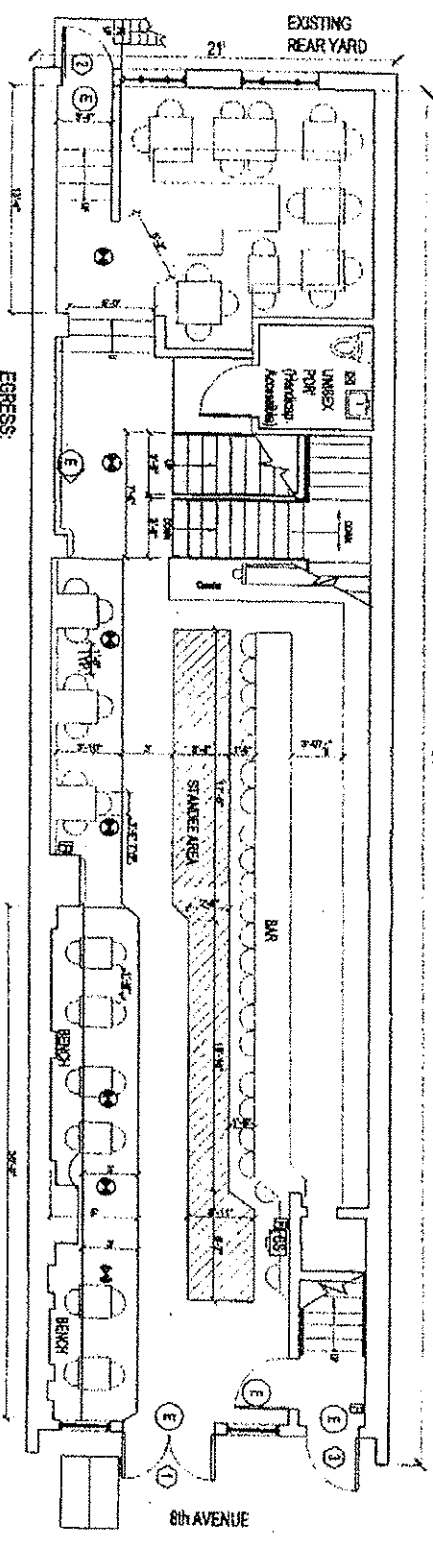
 Nelly Gonzalez CB4 Assistant District Manager	 Frank Holozubiec CB4 BLP Committee Co-Chair	 Barry Lazarin CB4 BLP Committee Co-Chair
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**APPLICANT AGREEMENT WITH THE COMMUNITY**

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.

SIGN HERE →	 PRINT NAME OF APPLICANT	 SIGNATURE OF APPLICANT	 DATE
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# 795 8TH AVENUE, NEW YORK NY, 10019



**FIRST FLOOR ONLY:**  
 STAFF = 6  
 CHAIRS = 13 = B  
 BENCHES = 16 = B  
 STANDEE = 31 = A

**A. STANDEE**  
 125 S.F. = 31 PEOPLE  
 3. DINING AREA  
 349 S.F. = 29 PEOPLE

**PROPOSED NUMBER OF PEOPLE = 98**  
**ALLOWABLE NUMBER OF PEOPLE = 115**

**EGRESS:**  
 EXIT DOOR ① = 3 UNITS OF WIDTH  
 3 x 50 = 150 PERSONS  
 EXIT DOOR ② = 1 1/2 UNITS OF WIDTH  
 1 1/2 x 50 = 75 PERSONS

**EXIT DOOR ③ = 1 1/2 UNITS OF WIDTH**  
 1 1/2 x 50 = 75 PERSONS

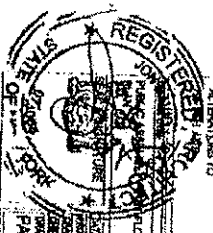
**TOTAL = 300 PEOPLE**  
**# OF PEOPLE FIRST FLOOR = 98**  
**# OF PEOPLE SECOND FLOOR = 88**  
**PROPOSED TOTAL 186**

**FIRST FLOOR PROPOSED SEATING PLAN**

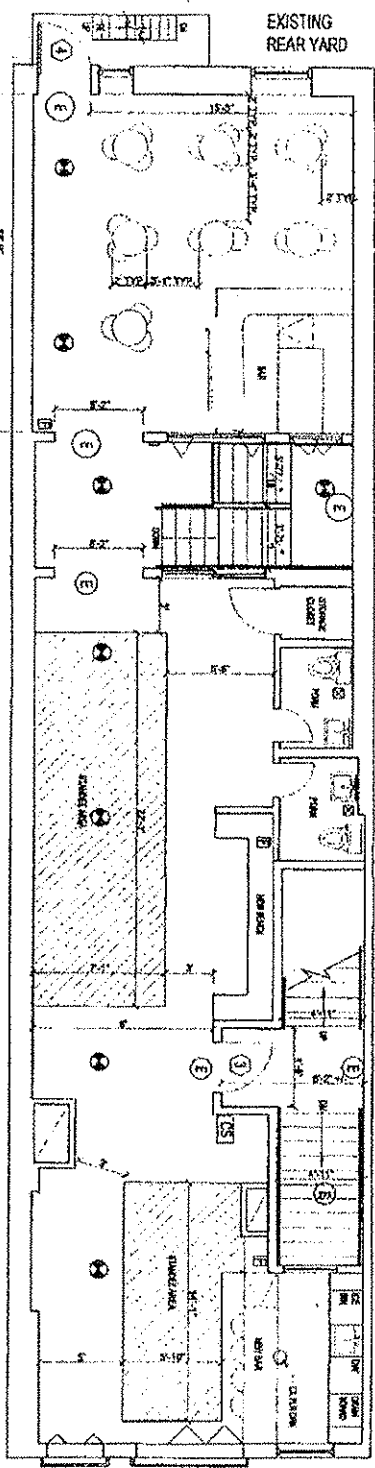
**FIRE ESCAPE WILL COMPLY WITH SECTION 26-288 BC**  
 MINIMUM 36" WIDE (BALCONY)  
 MINIMUM 22" WIDE (STAIR)  
 MINIMUM 10" LESS (ST.)  
 NONCOMBUSTIBLE MATERIAL  
 BALCONY OF 36" x 54" MINIMUM  
 MINIMUM WIDTH HEAD = 8"  
 MAXIMUM RISER HEIGHT = 8"  
 PAINTED TO PREVENT RUST AND CORROSION

**NOT TO SCALE**  
 EATING & DRINKING ESTABLISHMENT  
 OCC. SUBMITTED FOR OCCPN #110A  
 USE GREEN RESIDENTIAL CERTIFICATION  
 88 PEOPLE  
 MANHATTAN  
 Date: \_\_\_\_\_

**BUILDING INFO:**  
 795 8TH AVENUE  
 BLOCK 1639  
 LOT 30  
 PRIMARY ZONING: C6-4  
 MAY 80



# 795 8TH AVENUE, NEW YORK NY, 10019



**SECOND FLOOR ONLY:**  
 STAFF = 6  
 STools = 8  
 CHAIRS = 19  
 BENCHES = 3  
 STANDEE = 40

A. STANDEE  
 256 S.F./4 = 64 PEOPLE  
 B. DINING AREA  
 318 S.F./12 = 26 PEOPLE

PROPOSED NUMBER  
 OF PEOPLE = 76  
 ALLOWABLE NUMBER  
 OF PEOPLE = 120

**SECOND FLOOR  
 PROPOSED SEATING PLAN**

EATING & DRINKING  
 ESTABLISHMENT  
 OCC. GROUP-F-4  
 USE GROUP-6  
 88 PEOPLE

USABLE FLOOR AREA: (Second Floor)  
 1,133.62/12 = 94 PEOPLE



Accepted for OPPN #1104  
 Professional Certification  
 MANHATTAN, N.Y. 10019  
 Date: \_\_\_\_\_

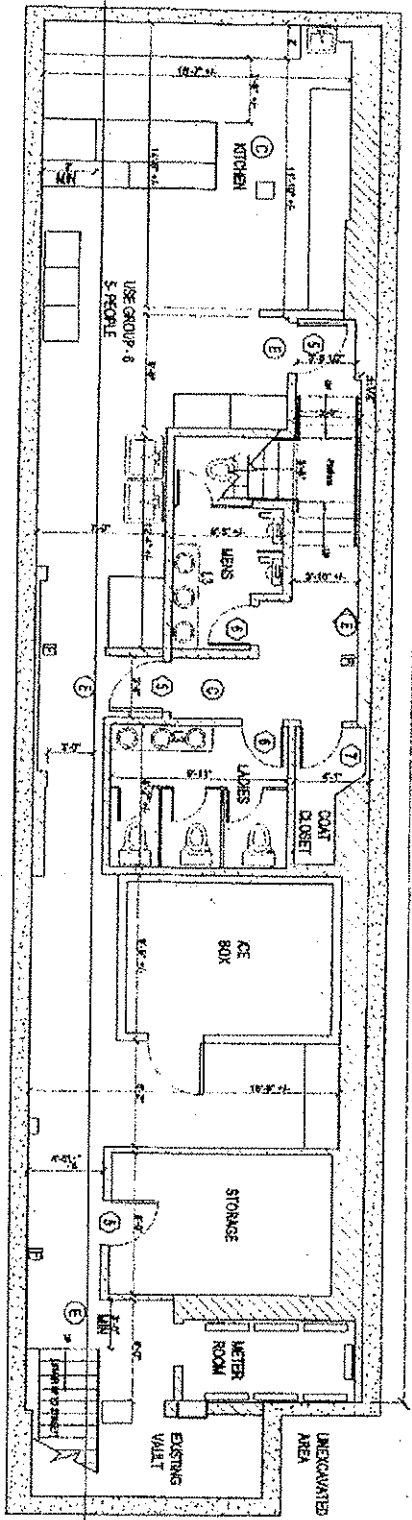


REGISTERED PROFESSIONAL ARCHITECT  
 STATE OF NEW YORK  
 JONATHAN L. BLOOM  
 100 WEST 110th STREET  
 NEW YORK, NY 10028  
 PA-004,006  
 10/11

<b>BUILDING INFO:</b>	795 8th AVENUE BLOCK: 1019 LOT: 30 ZONING: C6-4 MAP: 3C
<b>OWNER:</b>	
<b>DESIGNER:</b>	
<b>DATE:</b>	
<b>PROJECT:</b>	
<b>SCALE:</b>	
<b>NOTES:</b>	



# 795 8TH AVENUE, NEW YORK NY, 10019

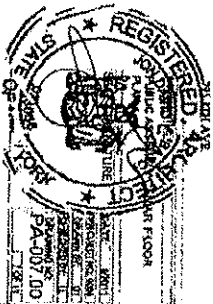


80'-0"

PROPOSED CELLAR FLOOR PLAN

KITCHEN

Accepted for OPN #1104  
 Professional Certification  
 MANHATTAN  
 Date: 08.11.11



ALTERNATIONS TO

795 8TH AVENUE  
 NEW YORK NY, 10019  
 BLOCK: 1039  
 LOT: 30  
 PRIMARY ZONING: OC-4  
 MAP: BC

BUILDING INFO:  
 795 8TH AVENUE  
 BLOCK: 1039  
 LOT: 30  
 PRIMARY ZONING: OC-4  
 MAP: BC



**CERTIFICATE OF OCCUPANCY**

Job Number ALT 103340065

Borough: BARHARTTAN Date: DECEMBER 17, 2004 No: 103340065

This certificate superceded C.O. No. 103340065-2-3 ZONING DISTRICT C6-4

This certifies that the new-altered-existing-building-premises located at 795 EIGHTH AVENUE

Block: 1039 Lot: 30

CONFORMS SUBSTANTIALLY TO THE APPROVED PLANS AND SPECIFICATIONS AND TO THE REQUIREMENTS OR ALL APPLICABLE LAWS, RULES, AND REGULATIONS FOR THE USES AND OCCUPANCIES SPECIFIED HEREIN.

**PERMISSIBLE USE AND OCCUPANCY**

STORY	LIVE LOAD (PSF)	MAXIMUM NO. OF PERSONS PERmitted	ZONING OR ROOMING UNITS	BUILDING DWELLING CODE	BUILDING CODE	BUILDING ZONING USE GROUP	BUILDING CODE OCCUPANCY GROUP	DESCRIPTION OF USE
CELLAR	90	0				COM1		KITCHEN ACCESSORY TO RESTAURANT, STORAGE
	0	0				U		
1ST FLOOR	100	900				COM3		EATING AND DRINKING (ESTABLISHMENT)
	0	0				U		
2ND FLOOR	100	900				COM3		EATING AND DRINKING (ESTABLISHMENT)
	0	0				U		
3RD FLOOR	100	1000				COM3		EATING AND DRINKING (ESTABLISHMENT)
	0	0				U		
3RD MEZZ.	100	0				COM		LOFTS
	0	0				U		
	0	0				U		COMMERCIAL

**OPEN SPACE USES**

(SPECIFY-PARKING SPACES, LOADING BERTHS, OTHER USES, NONE)

NO CHANGES OF USE OR OCCUPANCY SHALL BE MADE UNLESS A NEW AMENDED CERTIFICATE OF OCCUPANCY IS OBTAINED THIS CERTIFICATE OF OCCUPANCY IS ISSUED SUBJECT TO FURTHER LIMITATIONS, CONDITIONS AND SPECIFICATIONS NOTED ON THE REVERSE SIDE.

*[Signature]*  
Commissioner

*[Signature]*  
Borough Commissioner

ORIGINAL

OFFICE COPY - DEPARTMENT OF BUILDINGS

COPY





## Siders

SERVED WITH FRIES  
Trio, Choose Any 3 for \$15.00

14 Mini Burgers  
with american cheese &  
sauteed onions

15 Crispy BLT Chicken Siders  
pepper jack cheese, applewood  
smoked bacon, boston lettuce, tomato,  
chipotle aioli

15 Crab Cake  
fresh crab meat, bibb lettuce,  
plum tomato, spicy remoulade sauce

12 Caesar Salad  
crisp romaine lettuce,  
parmagiano-reggiano, herb croutons,  
house made caesar dressing, shaved  
grana padano cheese

14 Greek Salad  
crisp romaine lettuce artichoke hearts,  
red onions, cucumbers, cherry  
tomatoes, red peppers, feta cheese,  
lemon vinaigrette

14 Boston Salad  
hydro boston lettuce, slivered carrots,  
goat cheese, roasted pecans, pear  
vinaigrette

14 Burrata and Beet Salad  
roasted red and yellow beets,  
burrata, mixed field greens, white  
balsamic glaze

## Appetizers

12 White Bean Hummus  
Warm hummus, pine nuts,  
lemon & olive oil herb pita.

14 Mediterranean Flatbread  
fresh mozzarella, tomatoes, baby  
arugula, balsamic glaze, olive oil

13 Sweet and Spicy Calamari  
tender calamari, sweet and spicy  
chili sauce, sliced vinegar peppers,  
chopped cilantro, peanut soy  
dipping sauce

12 Fried Brussels Sprouts  
sauteed sweet onions, smoked  
applewood bacon lardons, aged  
cheddar cheese

12 Kale Artichoke Dip  
sauteed kale, artichoke hearts,  
bechamel, yogurt sour cream,  
oregano pita chips

19 Lobster Tacos  
fresh maine lobster, grilled corn,  
diced tomatoes, basil crema, on  
3 soft flour tortillas

17 Steak Tacos  
grilled skirt steak, peppers, onions,  
guacamole, chimichurri, on 3 soft  
flour tortillas

16 Spicy Shrimp Tacos  
Spicy marinated baby shrimp,  
shredded lettuce, avocado,  
salsa on 3 flour tortillas

12 Vietnamese Style Wings  
10 per order, sweet and spicy  
marinated wings

14 Chicken Tostadas  
braised chicken breast, chipotle adobo  
sauce, cilantro crema, napa cabbage  
and crisp corn tortillas

16 Cheese Steak Spring Rolls  
filet mignon, aged provolone, aged  
cheddar, sweet and spicy chili sauce,  
honey mustard

15 Bacon Mac & Cheese  
Spring Rolls  
applewood smoked bacon,  
campanelle pasta, havarti,  
mascarpone, aged white cheddar

15 Tuna Tartare  
Sesame soy marinate, fresh tuna,  
diced avocado and crispy wontons

19 Lobster Mac and Cheese  
maine lobster, white cheddar,  
mascarpone, havarti, campanelle  
pasta and panko breadcrumb

9 Yuca Fries  
pineapple peanut, spicy  
mango ketchup dipping sauces

8 French Fries  
crispy handcut fries,  
ketchup, sriracha aioli, ranch

10 Truffle Fries  
hand cut fries, white truffle oil, grated  
parmagiano-reggiano, truffle aioli

## Fries

## Siders

SERVED WITH FRIES  
Trio, Choose Any 3 for \$15.00

14 Mini Burgers  
with american cheese &  
sauteed onions

15 Crispy BLT Chicken Siders  
pepper jack cheese, applewood  
smoked bacon, boston lettuce, tomato,  
chipotle aioli

15 Crab Cake  
fresh crab meat, bibb lettuce,  
plum tomato, spicy remoulade sauce

12 Caesar Salad  
crisp romaine lettuce,  
parmagiano-reggiano, herb croutons,  
house made caesar dressing, shaved  
grana padano cheese

14 Greek Salad  
crisp romaine lettuce artichoke hearts,  
red onions, cucumbers, cherry  
tomatoes, red peppers, feta cheese,  
lemon vinaigrette

14 Boston Salad  
hydro boston lettuce, slivered carrots,  
goat cheese, roasted pecans, pear  
vinaigrette

14 Burrata and Beet Salad  
roasted red and yellow beets,  
burrata, mixed field greens, white  
balsamic glaze

## Wraps & Sandwiches

SERVED WITH HAND CUT FRIES OR MIXED GREENS  
TRUFFLE AIOLI IS AN ADDITIONAL \$1.00

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| <p><b>Churrasco Skirt Steak</b> 18<br/>grilled skirt steak, sauteed onions,<br/>baby arugula, pico de gallo aioli,<br/>flour wrap</p> <p><b>Lobster Club</b> 22<br/>fresh maine lobster, thick cut<br/>applewood smoked bacon, lettuce,<br/>tomato, lemon aioli,<br/>toasted multi grain bread</p> <p><b>Short Rib Grilled Cheese</b> 20<br/>tender braised short rib, epoisses<br/>cheese, caramelized onions,<br/>housemade pickles, on<br/>rosemary ciabatta</p> | <p><b>Tuna Wrap</b> 17<br/>pan seared spice crusted sushi grade<br/>tuna, asian style slaw, avocado,<br/>wasabi aioli, pickled ginger, soy<br/>sauce, flour wrap</p> <p><b>Pressed Focaccia</b> 14<br/>rosemary foccacia, eggplant, roasted<br/>peppers, fresh mozzarella, parmigiano<br/>reggiano, sundried tomato aioli</p> <p><b>Napa Chicken Sandwich</b> 17<br/>grilled chicken, shitake mushrooms,<br/>sauteed onions, avocado, tomatoes,<br/>field greens, feta aioli, multi grain<br/>toast</p> |
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## Entrees

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| <p><b>Glazed Salmon</b> 21<br/>pan roasted salmon, soy chili glaze, jasmine rice &amp; pickled red onions</p> <p><b>Short Rib of Beef</b> 24<br/>braised short rib, rainbow carrots, garlic mashed potatoes,<br/>red wine demi glaze</p> <p><b>Pan Roasted Chicken</b> 20<br/>frenched chicken breast, smashed fingerling potatoes, sauteed spinach,<br/>natural pan jus</p> <p><b>Homemade Fettuccine</b> 16<br/>roasted peppers, toasted pine puts, tuscan olive oil pesto</p> <p><b>Spice Crusted Tuna</b> 26<br/>pan seared tuna, sliced fingerling potatoes, roasted shitake mushrooms,<br/>broccolini, carrots</p> <p><b>Black Sea Bass</b> 25<br/>baby bok choy, marble potatoes, baby carrots, miso sauce</p> <p><b>N.Y. Strip Steak</b> 28<br/>10 oz, marble Potatoes, chimichurri salsa</p> | <p><b>Sides</b> 6<br/>jasmine rice, forbidden black rice, sauteed spinach,<br/>sauteed baby bok choy, garlic mashed potatoes,<br/>rainbow carrots</p> |
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## Burgers

ALL OF OUR BEEF BURGERS ARE  
AN 8 OZ PAT LAFRIEDA SPECIAL  
BLEND SERVED ON A BRIOCHE  
BUN WITH HAND CUT FRIES OR  
MIXED GREENS.

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| <p><b>THE BURGER</b> 16<br/>LTO<br/>add american, goat, \$1 each   add bacon \$2<br/>cheddar, pepper jack,<br/>fontina, camembert,<br/>organic fried egg</p> <p><b>Chipotle Burger</b> 17<br/>tortilla chips, bacon, caramelized<br/>onions, pepper jack cheese, cilantro,<br/>chipotle aioli</p> <p><b>Tuna Burger</b> 18<br/>fresh diced sushi grade tuna, soy<br/>sauce, chives, sesame oil, garlic,<br/>ginger, wasabi aioli, pickled ginger</p> <p><b>The Big Blue</b> 18<br/>cheddar, applewood smoked bacon,<br/>tempura onion rings, homemade<br/>blue cheese dressing</p> <p><b>Turkey Burger</b> 16<br/>house ground turkey burger, bibb<br/>lettuce, avocado, shiitake<br/>mushrooms</p> <p><b>Homemade Veggie Burger</b> 14<br/>lentils, chickpeas, feta cheese, lto,<br/>avocado, pickles, spicy sun dried<br/>tomato sauce</p> <p><b>Bourbon BBQ Burger</b> 19<br/>pepper jack cheese, crispy onions,<br/>smokey bourbon BBQ sauce</p> <p><b>Truffle Burger</b> 19<br/>short rib blend burger, white cheddar<br/>truffle aioli, Bibb lettuce, beef steak<br/>tomato, roasted shiitake mushroom<br/>in truffle oil</p> <p><b>Salmon Burger</b> 17<br/>fresh diced salmon, baby arugula,<br/>homemade tartar sauce</p> |
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