

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
HKQ INC.		To be determined	
STREET ADDRESS		CROSS STREETS	ZIP CODE
675A 9th Avenue, New York, NY		46th & 47th	10036
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME:	Philip Alotta	ATTORNEY/ REPRESENTATIVE
	PHONE:	917-612-4915	
	EMAIL:	cadent2@outlook.com	
MANAGER	NAME:		LANDLORD
	PHONE:		
	EMAIL:		
	NAME:	Martin P. Mehler	
	PHONE:	212-962-4688	
	EMAIL:	Mehlerbuscemi@aol.com	
	NAME:	Pioneer Management	
	PHONE:	212-496-7322	
	EMAIL:		
APPLICATION TYPE (<u>Liquor License</u> <u>Unenclosed Sidewalk Cafe</u>)			
<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?	Go BNB Rest LLC-675B 9th Avenue, NY NY	
	What were the dates applicant was involved with this former premise?	3/2019 to present	
<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/list all changes.</i>		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans:</i>		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	No after CB meeting.
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	Yes
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	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	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	11:00am to 3:00 am	Same	same	same	same	same	same
	Kitchen	11:00am to 3:00am	same	same	same	same	same	same
	Music	11:00 am to 3:00	same	same	same	same	same	same
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	74	74	10	50	0	1	12
OUTSIDE <i>(Other than sidewalk café)</i>	None						
SIDEWALK CAFÉ	None						

How many floors are there? What is the capacity for each floor? 2 floors- 74 in 1st floor and 5 in basement

How frequently will the owner(s) be at the establishment? 7 days a week

Will there be dancing? YES (NO) No

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

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

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) No

Will State certified security personnel be used? YES (NO) No

Will New York Nightlife Association and NYPD Best Practices be followed? YES (NO) No

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) No

Where will delivery bicycles be stored during the day when not in use?

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)	Pending
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	See attached	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.	N/A		
Who was your contact person at each group you met with?	N/A		
When did applicant post the notice that was provided?	N/A		
Where did applicant post the notice that was provided?	N/A		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	(YES)	NO	917-612-4915
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	(YES)	NO	Yes

BUILDING DESIGN

State the name and type of business previously located in the space.	Restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	(YES)	NO	Yes The Catalina
Do you plan any changes to the existing façade? If yes, please describe.	(YES)	NO	Yes -Add french doors or Garage doors.
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	(YES)	NO	Yes
Is the entrance ADA Compliant?	(YES)	NO	Yes
Do you plan any changes to the existing façade? If yes, please describe.	(YES)	NO	Yes-Add french doors or Garage doors.
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
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) OR (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
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	Yes
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
Where will the air conditioner be located? What type is it?	Backyard		
When was the air conditioner installed?	6-8 years ago		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFE

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)	No
Are the floorplans for the outdoor space(s) included?	YES	(NO)	No
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

OUTDOOR ITEMS – SIDEWALK CAFÉ

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

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
December 4, 2019 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


Yoni Borer
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

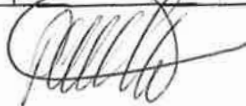
Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of 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 →

Phil Alotta
PRINT NAME OF APPLICANT


SIGNATURE OF APPLICANT

10-7-19
DATE

 11-12-19

First name	Last name	ORGANIZATION	E-MAIL
Bob	Berfatto	Hudson Yards Hell's Kitchen Alliance	rberfatto@hyhkalliance.org
Patty	Gouris	Hudson Yards Hell's Kitchen Alliance	pgouris@hyhkalliance.org
Kathleen	Treat	HKNA (incl. Dog Run)	kathleentreat123@gmail.com
Frank	Strock	West 36th Street	magee79@aol.com
Christine	Berthet	Chekpeds	cherthet@me.com
Joe	Restuccia	CHDC (incl. Bob's & bird parks)	info@clintonhousing.org ; irestuccia2@clintonhousing.org
Ryan	Marcano	CHDC (incl. Bob's & bird parks)	rmarcano@clintonhousing.org
Brian	Kehoe	500-506 West 42nd Street T.A.	
Eduardo	Zeiger	West 43rd Street (b. 9th/10th)	
Linda	Ashley	Manhattan Plaza T.A. (400 W. 43rd St.)	eduardozeiger@compuserve.com
Renee & Gordon	Stanley	West 44 Street Better Block Association	mpata@mpotenants.com
Rudy	Papiri	West 44th Street (b. 9th/10th)	ashlevl@aol.com
Fischer	John	West 44th Street (b. 9th/10th)	twocatsid@worldnet.att.net
Tim	Tanner	West 45 th Street (b. 8 th /9 th)	rapapiri@aol.com
David C.	Stuart	West 45th Street BA	block45@helskitchen.net
Chana	Widawski	West 46th Street BA	tangotanner@gmail.com ; west45ba@gmail.com
Steve	Fanto	West 45th Street (b. 9th/12th)	west45ba@gmail.com
Elke	Fears	West 46 Street Block Association (8th Ave to 12th Ave)	chanawid@gmail.com
Larry	Roberts	West 47th/48th Streets	stephenfanto@gmail.com
Jim	Bogues	West 47th/48th Streets	aefearshk@earthlink.net
Chuck	Vassallo	West 47th/48th Streets	larrymichaelroberts@gmail.com
Stefan	Riedl	West 47th/48th Streets	jamesbogues@gmail.com
Nancy	Roylance	West 47th/48th Streets	chasmy@hotmail.com
Karen	Nightengale	West 47th/48th Streets	chluderermyc@yahoo.com
Maria	Guzman	Flats Tenants Association	nancyroylance@ymail.com
Ellen	Celnik	Harberview Terrace T.A. (525 W. 55th St.)	mariaquyns@aol.com
Richard	Pimentel	The Aurora	ecelnik@actorsfund.org
Derrick	Sage	The Aurora	rpimentel@commonground.org
Marjorie	Kagen	The Aurora	dsage@commonground.org
Nancy	Kyrtaou	The Colonnade	buzany@rcn.com
Gary	Dipasquale	Oasis Gardens 10th Ave., b. 51/52	nkyriacou@yahoo.com
J.D.	Noland	Oasis Gardens II 52nd S/10th Ave.	gdclay@att.net
John	Mudd	Midtown North Pct. Council	jeandaniel@aol.com
William	Otterson	Midtown North/South Pct. Council	john.mudd@usa.net
Paul	Loeb	Midtown North/South Pct. Council	bill@midtownsouthccc.org
Christine	Gorman	Housing Conservation Coordinators [10th Ave., b.52/53]	(212) 541-5996
Steve	Belida	300 W 55th St	ploeb315@aol.com
Jeff	Robins	West 55th Block Association	west55ba@gmail.com
Raul	Larios	50/51st Street Block Association	jhk5051@gmail.com
Amanda	Cernitz	50/51st Street Block Association	jhk5051@gmail.com
Anita	McDonagh	Hudson Hotel Residents	mlarios@potmail.com
Jesse	Bondy	Westmore 333 W 57	acernitz@gmail.com
		Parc Vendome 340 W 57th Street	awm3333@me.com
		Colonnade 347 W 57th Street	jessbondy@aol.com

From: Tadhg O Callaghan <gobnbrestllc@gmail.com>

To: mpta <mpta@mptenants.com>; mehlerbuscemi <mehlerbuscemi@aol.com>; mariagnys <mariagnys@aol.com>; ecelnik <ecelnik@actorsfunds.org>; eduardozeiger <eduardozeiger@compuserve.com>; dsage <dsage@commomground.org>; nkyriacou <nkyriacou@yahoo.com>; nancyroylance <nancyroylance@gmail.com>; cberthet <cberthet@me.com>; chasmv <chasmv@hotmail.com>

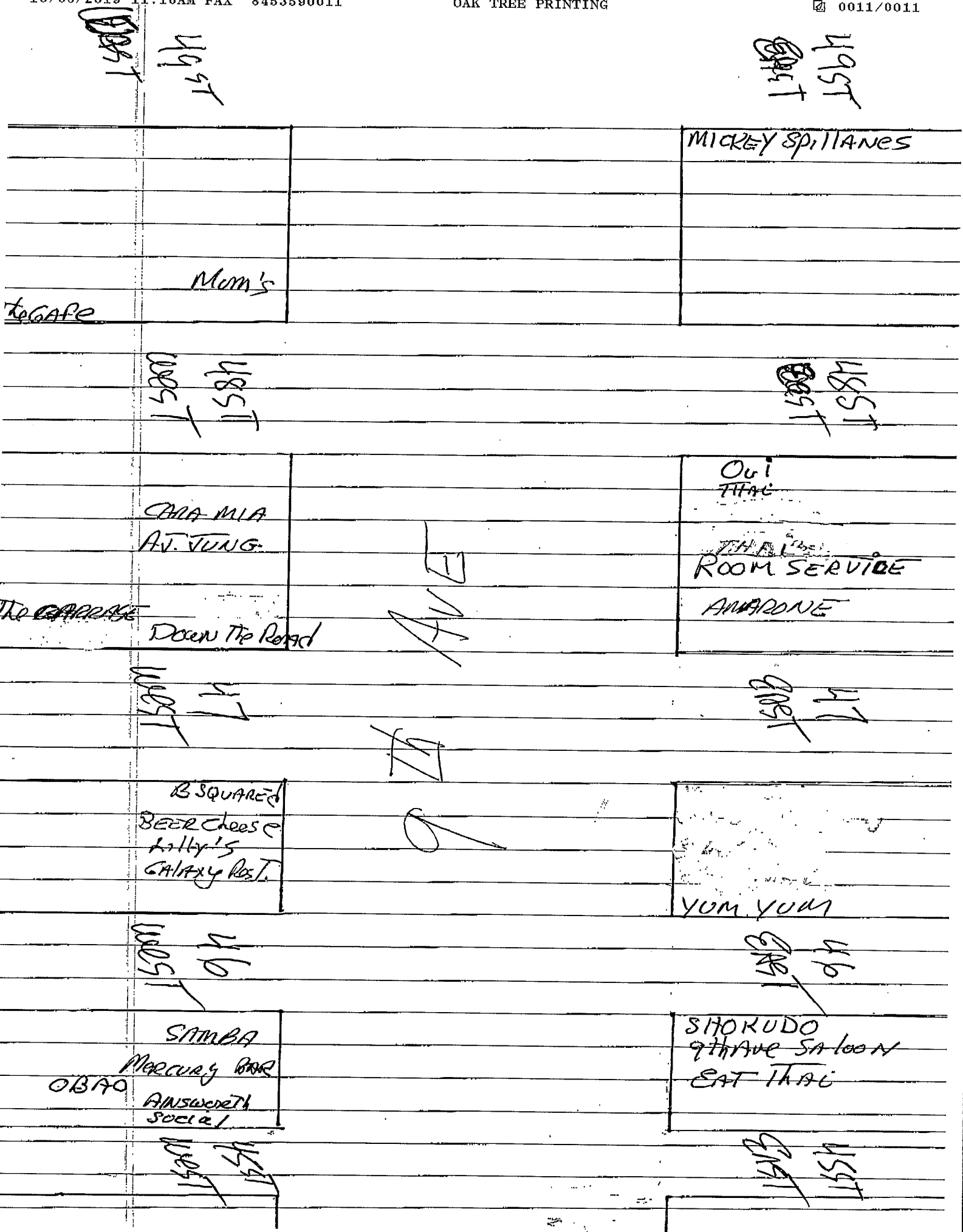
Subject: proposal for restaurant space

Date: Thu, Oct 10, 2019 4:42 pm

We are looking to develop the restaurant space at 675 9th A into an intimate cocktail and wine bar similar to our location on 72nd street, We will be serving flat-breads and Tapas style food items from our menu, The location in question is small and cozy. We have many years experience in the neighborhood and believe we can operate this style of restaurant with little affect on the quality of life of our neighbors.

Please feel free to contact me with any questions or concerns.

Regards Phil



Name	Address	Approx. Distance
GO BNB REST LLC	675B 9TH AVE	20 ft
PARADISO 679 INC	679 9TH AVE	60 ft
BOYYTHAI CORP	662 9TH AVE	145 ft
DOWN THE ROAD PUB LLC	683 9TH AVE	180 ft
659 REST INC	659 9TH AVE	190 ft
683 NINTH AVENUE INC	683 NINTH AVE AKA 401 W 47TH	190 ft
SAMBA BRAZIL RESTAURANT INC	661 9TH AVE	200 ft
TRES MOSQUETEROS CORP	371 W 46TH ST	200 ft
656 NINTH AVENUE PUB CORP	656 9TH AVENUE	210 ft
365 SEKI INC	365 367 W 46TH ST	225 ft
658 THAI CORP	658 9TH AVE	230 ft
SETA RESTAURANT CORP	686 688 NINTH AVENUE	235 ft
CLL CAPITAL INC	689 9TH AVE	235 ft
TUM TUM BKK CORP	650 652 9TH AVE	255 ft
RESTAURANT & CAFE ON NINTH CORP	653 9TH AVENUE	265 ft

Name	Address	Approx. Distance
AHMN INC.	690 9TH AVENUE	275 ft
LOS LIZARDOS INC	693 9TH AVE	290 ft
JOIN US HK LLC	364 W 46TH ST	300 ft
BETTI BAR INC	373 W 46TH STREET	330 ft
647 NINTH AVE CORP	647 9TH AVE	340 ft
KINSALE ROAD INC	370 WEST 46TH STREET	360 ft
CHAUFA INC	698 700 9TH AVE	365 ft
G CUBED CORP	369 W 46TH ST	365 ft
SHNY RESTAURANT GROUP LLC	643 645 9TH AVENUE	365 ft
HAMA NEW YORK INC	358 W 46TH ST	375 ft
BARE CITY THREE LLC	366 W 46TH ST	385 ft
GAF WEST LTD	401 W 48TH STREET	410 ft
363 WEST 46TH STREET TAVERN INC	363 W 46TH ST	415 ft
350 W 46 CAFE LLC	350 W 46TH ST	420 ft
701 RESTAURANT LLC	701 9TH AVE	430 ft
ERMINIA RESTAURANT CORPORATION	361 W 46TH STREET	430 ft
POLA RESTAURANT INC	355 W 46TH STREET	480 ft
NINTH AVENUE TOMATO INC	635 9TH AVENUE	490 ft
353 LIVE LIMITED LIABILITY COMPANY	353 W 46TH ST	500 ft
LA BUCA REST CORP	349 W 46TH ST	530 ft
CDDF RESTAURANT INC	346 348 W 46TH ST	540 ft
DANAS LLC	630 NINTH AVE	545 ft
LA SCALA RESTAURANT LLC	630 NINTH AVE	545 ft
PONENTE LLC	628 9TH AVENUE	575 ft
MESON SEVILLA LTD	344 WEST 46TH ST	575 ft
RHUNGRUENG INC	717 9TH AVE	580 ft
DTM PB CORP	343 W 46TH ST	585 ft
DIM SUM PALACE INC	334 W 46TH ST	590 ft
WEST J & R INC	342 W 46TH STREET	590 ft
NINTH AVENUE SALOON INC	627 9TH AVENUE	595 ft
340 WEST 46TH STREET CORP	340 W 46TH STREET	610 ft
JANDA LATINO 46 LLC	338 W 46TH ST	620 ft
AURA LLC AND SCOTT STERNICK AND RICHARD WINKELMAN	350 W 49TH ST	635 ft
PORTICI RESTAURANT INC	621 9TH AVE	665 ft
CHIPOTLE MEXICAN GRILL OF COLORADO LLC	620 9TH AVE AKA 358 W 44 ST	670 ft
LATTO 317 LLC	317 W 46TH ST	675 ft
BKUK 6 CORP	400 402 W 44TH ST	685 ft
BRAZIL 46 RESTAURANT ROW INC	328 330 W 46TH ST	690 ft
315RR LLC	315 W 46TH ST	695 ft
THREE AND ONE GROUP LLC	320 W 46TH ST	705 ft
WESTWAY DINER INC	614 616 9TH AVENUE	720 ft
R&R WESTSIDE LLC	356 W 44TH ST	725 ft
326 RESTAURANT CORP	326 W 46TH STREET	725 ft

Pending Licenses within 750 Feet

STATEMENT

Re: **HKQ INC.**
675B 9th Avenue
New York, NY 10036
Serial # New OP

The following is a statement on behalf of the applicant in compliance of the 500 foot Rule to show compliance with Section 64 Subdivision 6-a of the Alcoholic Beverage Control Law.

- A. The approval of the license will not overburden the area.
- B. All of the necessary license and permits have either been obtained or pending.
- C. The granting of the license will not impact on the vehicular traffic and parking that are in proximity to the proposed premises.
- D. The approval of the license will not increase the noise level to the area surrounding the proposed premises.
- E. Upon information and belief the proposed premises has no history of liquor violations or reported criminal activity.
- F. Public convenience and advantage would be served by the approval of this license. The applicant is opening a neighborhood Tavern/Bar premises that will feature good food.

Dated: October 10, 2019


PHILIP AZOTTA



O'NEILLS

Irish Bar

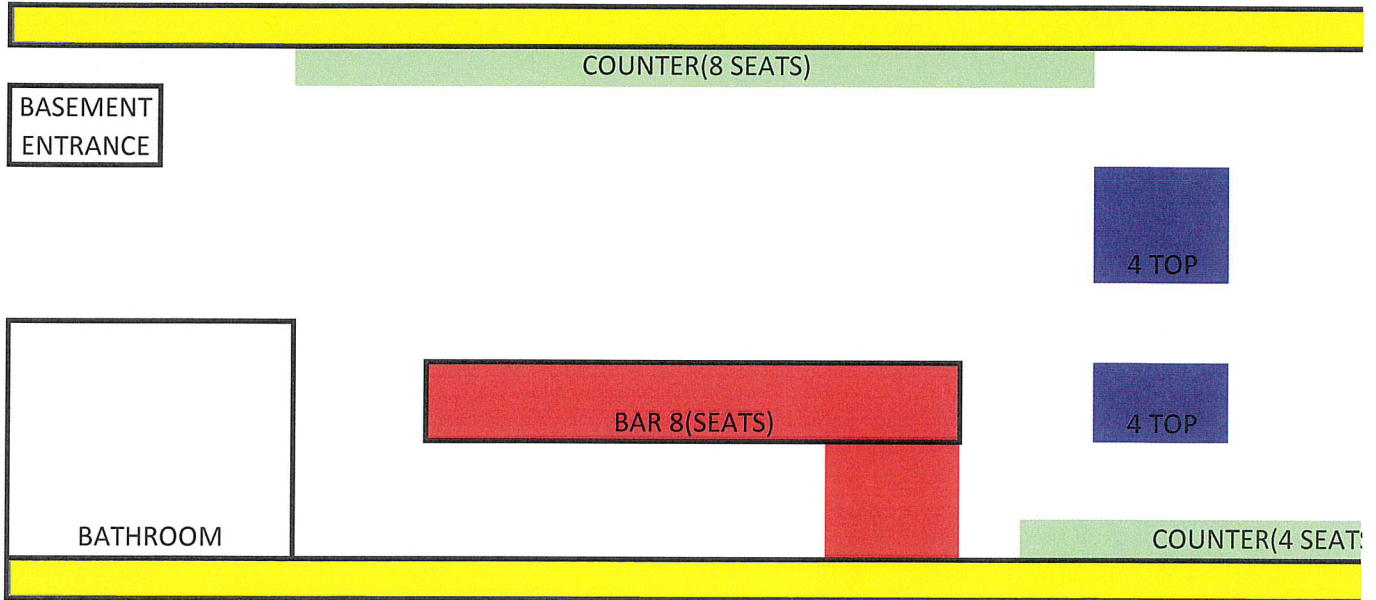


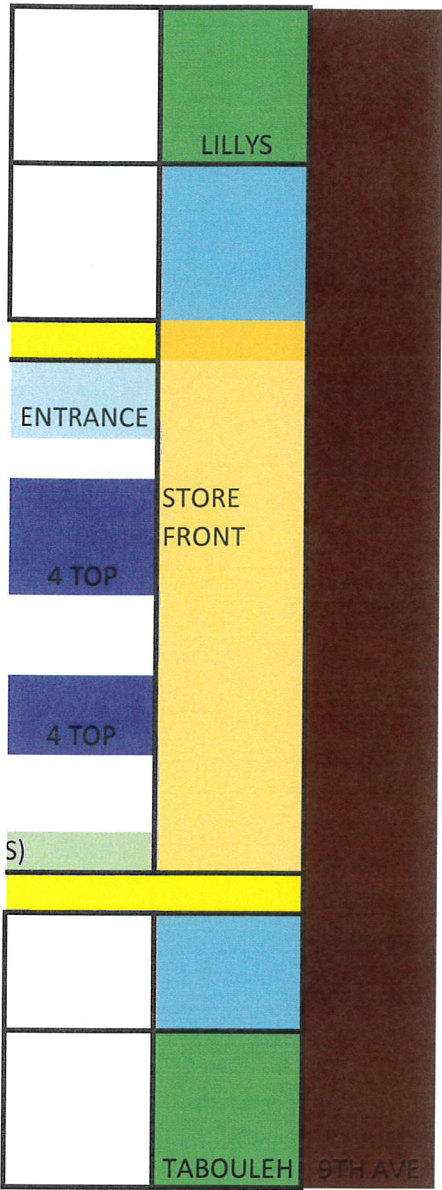
Hell's Kitchen

HAR

67

675 9TH AVE A





...----- **SMALL PLATES** -----...

WARM MARINATED OLIVES: Orange zest, garlic, rosemary |9|

GRILLED ASPARAGUS: Wrapped with prosciutto di Parma, topped with shaved parmigiano cheese & drizzled truffle oil |9|

BRUSSELS SPROUTS: Garlic, applewood smoked bacon, shaved parmigiano |12|

HOT BAKED PRETZEL: Choice of savory or sweet sauce |10|

MUSHROOM BRUSCHETTA: Wild mushrooms, fresh herbs, shaved parmigiano cheese |12|

GRILLED STEAK BRUSCHETTA: Skirt steak, aged balsamic, arugula, shaved cheese |16|

PEI MUSSELS: Basil wine broth, marinara sauce |15|

ROASTED CAULIFLOWER AU GRATIN: Garlic, Parmesan & mozzarella cream sauce |14|

...----- **PLATES** -----...

ARTISANAL CHEESES: Manchego, smoked gouda, port salut, camembert served with fresh fruit, apricot-fig compote, walnuts & grilled baguette |22|

CHARCUTERIE MEATS: Prosciutto di Parma, sweet soppressata, Sicilian salami, hot soppressata served with cornichons, Dijon mustard & grilled baguette |22|

½ ARTISANAL CHEESES & ½ CHARCUTERIE MEATS: Select two cheeses & two meats from above plates to create your own half & half plate |25|

...----- **SALADS** -----...

AVOCADO SALAD: Arugula, grapefruit, avocado, parmesan, citrus vinaigrette |15|

BLOOD ORANGE & FENNEL: Arugula, olive tapenade, walnuts, citrus dressing |12|

KALE CAESAR: Kale tossed with a homemade Caesar dressing, garlic croutons |12|

BABY SPINACH: Marinated tomatoes, crumbled bleu cheese, balsamic vinaigrette |12|

Add Meat: Chicken |6| Steak |8|

... ————— **FLATBREADS** ————— ...

MARGHERITA: Marinara sauce, basil, fresh mozzarella, parmigiano cheese |17|

MUSHROOM: Caramelized onions, fresh goat & pecorino cheese |17|

PROSCIUTTO DI PARMA: Baby arugula with citrus vinaigrette, fresh mozzarella, Parmigiano-Reggiano cheese |19|

SWEET ITALIAN SAUSAGE: Marinara sauce, broccoli rabe, chili flakes, mozzarella & parmigiano cheese |18|

BIANCO: Fontina, mozzarella, Piave, Parmigiano-Reggiano, spinach & garlic |18|

VEGETARIAN: Arugula, artichoke hearts, cherry tomatoes, caramelized onions |17|

Add Vegetables: Tomatoes, spinach, broccoli rabe, mushrooms, onions, or jalapenos |1|

Add Cheese: Mozzarella, goat cheese, fontina, or crumbled bleu cheese |2|

Add Meat: Prosciutto, bacon, sweet sausage, hot sausage, chicken, or steak |3|

... ————— **SANDWICHES** ————— ...

PROSCIUTTO PANINI: Roasted peppers, pesto, arugula, mozzarella |12|

TRUFFLE PANINI: Fontina, Piave, mozzarella, parmigiano, truffle oil |12|

SMOKED SALMON & AVOCADO: Avocado & herb feta cheese with Lilly's IPA cured & smoked salmon with a balsamic drizzle & arugula |19|

AVOCADO & ARUGULA: Arugula, avocado, tomato, green squash on ciabatta bread with green olives, red peppers, basil, garlic sauce |15|

LILLY'S SHORT RIB SLIDERS (3): Fried pickles & caramelized onions |15|

FISH TACOS (3): Cajun tilapia with lettuce & tomato, green salsa & sour cream |16|

... ————— **PASTAS** ————— ...

PENNE A LA VODKA: Served in a pink sauce with a dash of Absolut vodka |15|

MACARONI & CHEESE: Smoked gouda with crispy bacon |16|

PENNE & HOT SAUSAGE: Brussels sprouts, mushrooms, marinara, fresh mozzarella |18|

... ————— COCKTAILS ————— ...

MOSCOW MULE: Russian Standard Vodka, fresh lime juice, ginger beer |13|

PEACH MULE: Peach Passion tea infused Vodka, fresh lime juice, ginger beer |14|

BLACK CHERRY KENTUCKY MULE: Black cherry tea infused bourbon, fresh lime juice, ginger beer |14|

PENICILLIN'S JAM: Johnnie Walker Black Label Scotch, muddled grape jam, fresh lemon juice, simple syrup, orange bitters |17|

RYE SMASH: Redemption Rye, muddled lemon, mint, simple syrup, bitters |15|

THE RITUAL: Templeton Rye, grapefruit juice, fresh lime juice, sage simple syrup, angostura bitters, smoked sage glass |16|

IN DENIAL: Espresso infused rum, Grand Marnier, muddled raspberries, fresh lime juice, simple syrup |16|

BUMBU MOJITO: Bumbu Rum, mint, fresh lime juice, topped with champagne |15|

SWEET & SPICY MARGARITA: Jalapeno infused tequila blanco, muddled strawberries, Cointreau, fresh lime juice |15|

ENCHANTMENT SPELL: Casamigos Mezcal Tequila, Grand Marnier, muddled Rosemary & Blackberries, fresh lime juice, smoked rosemary |17|

MAD MANGO: Absolut Mango Vodka, Pineapple juice, fresh lime juice, simple syrup, dash of tabasco, rimmed with Tajin spice |15|

CLASSY BROAD: Belvedere Vodka, Elderflower, muddled raspberries, fresh lemon juice, rosemary, orange bitters |16|

BOMBAY BRAMBLE: Bombay Sapphire Gin, fresh lemon juice, simple syrup, Raspberry liqueur |15|

RED BELLE MARTINI: Tanqueray Gin, muddled red bell pepper & mint, lime juice, simple syrup |15|

THAT'S WHAT SHE SAID: Hendrick's Gin, Applejack Whiskey, Lavender simple syrup, fresh lemon juice, dash of cherry juice, egg white |16|

ROSE SPRITZ: Pinot Noir Secco, Elderflower, spritz of Rose water |15|

...----- DRAUGHT -----...

...----- MOCKTAILS -----...

AU PEAR: Pear juice, rosemary infused simple syrup, fresh lemon juice |9|

LISTEN LINDA: Muddled fresh raspberries, honey, fresh lemon juice |9|

RETRO FRESH: Muddled fresh strawberries & basil infused simple syrup, lemon juice |9|

TEA'SE ME: Fresh Green tea, lavender infused simple syrup, fresh lemon juice, splash grapefruit juice, ginger beer |9|

...----- WHITE BY THE GLASS -----...

ALBIANO, MAROTTI CAMPI (*Italy*): Citrus, herb, tangerine & a bitter almond note alongside zesty acidity |13/50|

MACABEO/SAUVIGNON BLANC BLEND, FUENTESECA (*Spain*): Light crisp, apples, pears, white peach & jasmine, zesty citrus fruit acidity; dry |13/50|

SAUVIGNON BLANC, II TASSO (*Friuli, Italy*): Medium body with stone fruit, apricot, peach, & pineapple; dry, fresh finish |13/50|

COTES DU RHONE, ARTESIS (*Rhone, France*): Subtle hints of rose, peony, pear, golden plum, almond & acacia honey; superb minty freshness finish on the nose |14/54|

RIESLING, LUCASHOF (*Pfalz, Germany*): Aromatics of peach, melon, grapefruit; light-bodied dry, lemon-lime acidity, finishes moderately long & citrusy |13/50|

PINOT GRIGIO, BACARO (*Veneto, Italy*): Bouquet of rich aromas of tropical fruit with hints of honey, apple & citrus |14/54|

TREBBIANO, RUBICONE (*Italy*): Delicate bouquet with fragrant flavours; crisp with notes of freshly sliced pear & ripe melon, elegant finish |13/50|

CHARDONNAY, LA CHEVALIERE (*FRANCE*): Yellow apple, white peach, apricot, touches of tropical notes, delicate acidity & a smooth texture |14/54|

SANCERRE, PATRICE MOREUX (*FRANCE*): Spice & touch of vanilla are balanced by the crisp lemon & gooseberry fruitiness; smooth finish |16/58|

...----- ROSE BY THE GLASS -----...

BARONE DI VALFORTE (*Abruzzo, Italy*): Fresh tones of wild cherries & strawberries; persistent sensation of red berries, dry |14/54|

LE PARADOU (*Cotes de Provence, France*): Delicate fruit reminiscent of raspberries & strawberries, spice; beautiful freshness & acidity |15/56|

WHISPERING ANGEL (*Cotes de Provence, France*): Mouthwatering flavours with a lovely texture, enticing aroma full of strawberry, & berry fruits, hints of watermelon, lemon, tart cherry, jasmine & pear blossom; bone dry & clean finish |16/58|

...----- SPARKLING BY THE GLASS -----...

PROSECCO, LALUCA (*VENETO, ITALY*): Bold orchard fruits, crisp pears & lemon curd, fresh, rich creamy off-dry style |14/54|

PINOT NOIR SECCO, HILLINGER (*Burgenland, Austria*): Delicate & elegant with notes of strawberries & raspberries; fresh with a long finish |14/54|

...----- RED BY THE GLASS -----...

COTES DU RHONE, ARTESIS (*Rhone, France*): Aromas of nut, toast, black cherry & plum; full-bodied, black fruit flavors, hints of dried herbs, fine-grained tannins |14/54|

RIOJA CRIANZA, FAMILIA MONTANA (*Rioja, Spain*): Complex aromas of black plums & blackberries; oak nuances with a long elegant finish |14/54|

MALBEC, KIPU (*Mendoza, Argentina*): Aromas of dark fruit, violets and spice; soft tannins and structured finish |13/50|

MONTEPULCIANO D'ABRUZZO, BARONE DI VALFORTE (*Italy*): Hints of red cherry & plum; medium body with some tannins & a dry fruit finish |15/56|

CABERNET SAUVIGNON, VIGILANCE (*Red Hills Lake County, CA*): Aged in French oak for 10 months; layers of black cherry, currant & spice with dark chocolate finish |15/56|

RED BLEND, LEFT BANK (*Stellenbosch, South Africa*): Bordeaux style blend; rich plum, black cherry, savory spices & toasted oak |14/54|

NERO D'AVOLA, NOTTURNO (*Sicily, Italy*): Intense & persistent scent of mature black fruits & spices; velvety texture, well balanced |13/50|

SYRAH, CHATEAU MARIS (*Minervois La Liviniere, France*): Spicy dark fruits, ground pepper, wild herbs, hints of olive to go with a medium bodied, rich palate |13/50|

PINOT NOIR, URGENCY (*California*): Dark red cherry, cranberry & touch of tea leaf aromatics; bright acidity, delightful texture |14/54|

...----- WHITE BY THE BOTTLE -----...

ETNA BIANCO, CARRICANTE (*Sicily, Italy*): Delicate scents of white flower, flint & white stone fruit slowly emerge on this crisp white, the linear, refreshing palate offers unripe peach, citrus & mineral alongside vibrant acidity |62|

BORDEAUX BLANC, CHATEAU LARRIVET HAUT-BRION (*Bordeaux, France*): Generous bouquet with red cherries, crushed strawberry, baked vanilla bean, cassis & bilberry notes, cigar box & light smoky scents, palate is medium-bodied with firm tannin; dry finish |52|

CHENIN BLANC, VOUVRAY, SILEX D'ORFEUILLES (*Touraine, France*): Clear yellow wine with silver tints gives a fruity & floral nose, Flint stone is revealed & harmoniously mixed with a wooden & vanilla scent, palate is full & voluminous with tart pear, quince, ginger, chamomile & acacia flavors; mineral by its origin, delicate & complex |64|

FRIULANO, FRIULI, ERMACORA (*Friuli, Italy*): Gently fragrant with subdued nettle, dried herb & currant leaf notes, lifted white currants & red & even dark berry notes, textural viscous palate with an explosion of flavours, lots of dry matter in this with some chewy phenolics and glycerol richness |53|

...----- RED BY THE BOTTLE -----...

CHIANTI, POGGIO DELLA TORRE (*Tuscany, Italy*): Enticing aromas of flowers, cherry, wild strawberries & spice notes; plenty of fruit on the palate, firm structure, a vibrant profile & excellent length |67|

BAROLO, NEBBIOLO, TENUTE COSTA DUECORTI (*Piedmont, Italy*): Rich and composite bouquet of ripe fruit, candied fruit, tobacco and sweet spices balanced, with an excellent structure & fine tannins perfectly integrated; elegant & powerful |92|

CABERNET SAUVIGNON, NAPA VALLEY, BONANNO (*California*): Aromas of spice and sage, mix of blueberries, blackberries, fresh raspberries notes, flavours of dark fruit, currants & hints of mineral & anise; nice balance of acid & integrated tannins |69|

GRENACHE, LE PARADOU (*Languedoc, France*): Notes of garrigue, pepper, & kirsch, aromas & flavors of black plum, cherry & muddled berries with subtle anise & wood spice hints; medium to full-bodied richness, medium acidity & supple tannins result in a well-balanced palate, no hard edges & light grip keeps the finish honest |64|

...----- SEASONAL FALL COCKTAILS -----...

FALLIN' FOR YOU: Pumpkin Chai tea infused vanilla vodka, Grand Marnier, muddled apple & sage, fresh lemon juice, sage simple syrup |16|

LILLY'S CIDER: VSOP Hennessy, prosecco, apple cider, fresh lemon juice, honey infused simple syrup with a caramel cinnamon sugar rim |17|

PUMPKINTINI: Pumpkin Chai tea infused vanilla vodka, apple cider, caramel syrup, fresh lemon juice with a caramel pumpkin pie crust rim |16|

AUTUMN SANGRIA: Pinot Noir, Grand Marnier, peach schnapps, apple cider, fresh apple & pear with a caramel cinnamon rim |16|

OLD MAPLE: Bulleit Bourbon, Maple syrup, bitters, muddled apple, cherry & orange |16|

PUMPKINED UP COFFEE: Pumpkin Chai tea infused vanilla vodka, Bailey's, hot coffee topped with whipped cream and pumpkin pie spice |16|

SPICED APPLE TODDY: Jameson, spiced apple tea, honey infused simple syrup, fresh lemon juice |16|