

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME <b>Westville HK LLC</b>		DOING BUSINESS AS (DBA) <b>WESTVILLE HK</b>	
STREET ADDRESS <b>809 9TH AVE</b>		CROSS STREETS <b>W 53<sup>RD</sup> TO W 54<sup>TH</sup> ST</b>	ZIP CODE <b>10009</b>
OWNER <small>(Attach a list of all the people that will be associated listed with the license)</small>	NAME: <b>Yaniv Cohen</b>	ATTORNEY/ REPRESENTATIVE	NAME: <b>Michael Kelly</b>
	PHONE: <b>(646) 342-8885</b>		PHONE: <b>(914) 632-6036</b>
	EMAIL: <b>Yaniv@westville.nyc.com</b>		EMAIL: <b>KELLY.MLK136@Gmail.com</b>
MANAGER	NAME: <b>Same</b>	LANDLORD	NAME: <b>DYE REALTY LLC</b>
	PHONE:		PHONE: <b>(201) 232-0550</b>
	EMAIL:		EMAIL:
APPLICATION TYPE <input checked="" type="checkbox"/> <b>Liquor License</b> <input type="checkbox"/> <b>Unenclosed Sidewalk Cafe</b>			
<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
	What is/was the name and address of establishment?	<b>Westville 210 W 10<sup>TH</sup> ST, 246 W 18<sup>TH</sup> ST, 333 Hudson ST, 81 Washington ST</b>	
	What were the dates applicant was involved with this former premise?	<b>12/08 / 8/09 / 8/12 / 4/16 / 2/07 / 10/16</b>	
<input type="radio"/> <b>Corp</b> <b>Change/Class</b> <b>Change/Removal</b>	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
<b>METHOD OF OPERATION</b>			
TYPE OF ALCOHOL	<input checked="" type="radio"/> <b>Liquor/Wine/Beer &amp; Cider</b> <input type="radio"/> <b>Beer &amp; Cider</b> <input type="radio"/> <b>Wine/Beer &amp; Cider</b>		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> <b>Restaurant</b> <input type="radio"/> <b>Cabaret</b> <input type="radio"/> <b>Night Club</b> <input type="radio"/> <b>Hotel</b> <input type="radio"/> <b>Bar/Tavern</b> <input type="radio"/> <b>Catering Establishment</b> <input type="radio"/> <b>Adult Entertainment</b> <input type="radio"/> <b>Wine Bar</b> <input type="radio"/> <b>Dance Club</b> <input type="radio"/> <b>Sports Bar</b> <input type="radio"/> <b>Club (Fraternal Organization - Members Only)</b>		
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"/> <b>NO</b>	
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"/> <b>YES</b>	<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.	<input type="radio"/> YES	<input checked="" type="radio"/> <b>NO</b>	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> <b>YES</b>	<input type="radio"/> NO	

RW  
18T  
173  
OP  
1101

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

HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	10am - 12am	10am - 12am	10am - 12am	10am - 12am	10am - 12am	10am - 12am	10am - 12am
	Kitchen	10am - 11pm	10am - 11pm	10am - 11pm	10am - 11pm	10am - 11pm	10am - 11pm	10am - 11pm
	Music	10am - 12am	10am - 12am	10am - 12am	10am - 12am	10am - 12am	10am - 12am	10am - 12am
If you plan to have music, what type(s)? (Circle all that apply)		<b>BACKGROUND</b>		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	71	71	27	54	0	1	8
OUTSIDE (Other than sidewalk café)	N/A	N/A	N/A	N/A	N/A	N/A	N/A
SIDEWALK CAFÉ	N/A	N/A	N/A	N/A	A Sidewalk cafe will be applied for in the future		

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

2 71 on 1st, 3 in Basement

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

an' owner will be on site at all times

Will there be dancing?

YES  NO

Will applicant have bottle or table service for beverage alcohol?

YES  NO

Will you be hosting private, promotional or corporate events?

YES  NO

Will outside promoters be used on a regular basis? If yes please describe.

YES  NO never

Will you have a security plan? If, yes please attach.

YES  NO

Will security plan be implemented?

YES  NO

Will State certified security personnel be used?

YES  NO

Will New York Nightlife Association and NYPD Best Practices be followed?

YES  NO

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

YES  NO 3

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

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

on Street

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

**BUILDING DESIGN**

State the name and type of business previously located in the space.	Annabel Restaurant (OP 2012-Present)		
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	Annabel
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	We will put up our sign
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 checked="" type="checkbox"/> FRENCH DOORS	<input type="checkbox"/> GARAGE DOORS	<input type="checkbox"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input type="radio"/> YES	<input checked="" type="radio"/> 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?	<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	Existing
Will the establishment have an illuminated sign?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input type="radio"/> YES	<input type="radio"/> NO	Possibly
Where will the air conditioner be located? What type is it?	On Roof existing		
When was the air conditioner installed?	UNKNOWN		

### OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ

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 type="radio"/> YES	<input checked="" type="radio"/> NO	
Are the floorplans for the outdoor space(s) included?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will there be no amplified music, as per the law?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
If amplified sound is played inside the establishment, will windows and doors be closed?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant agree to train staff to encourage a peaceful environment?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	N/A

## OUTDOOR ITEMS – SIDEWALK CAFÉ

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 checked="" type="radio"/> YES	<input type="radio"/> NO
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input type="radio"/> YES	<input checked="" 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 checked="" 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 checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input checked="" 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 checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant mark the perimeter of the café on the sidewalk?	<input checked="" 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 checked="" type="radio"/> YES	<input type="radio"/> NO
Will the sidewalk café not provide standing space for drinking or smoking?	<input checked="" 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 checked="" type="radio"/> NO
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input checked="" type="radio"/> YES	<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 checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant use umbrellas?	<input type="radio"/> YES	<input checked="" type="radio"/> NO
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	<input checked="" type="radio"/> YES	<input type="radio"/> NO

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

- Any storm enclosure will extend no further than 18" from building facade

***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.***

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*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.*



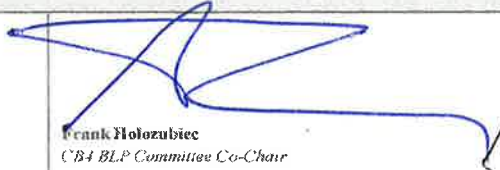
Manhattan Community Board 4 (MCB4) recommends:  
(MCB4's recommendation is based on a vote taken at its  
7/25/18 full board meeting, with 28 members voting in favor  
of the recommendation, 1 members opposed, 0 members  
abstaining and 0 present but not eligible)

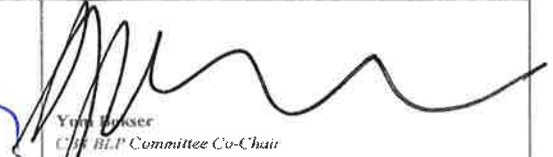
Denial unless all stipulations agreed to by applicant/owner are part of the method of  
operation

Denial  Approval

**CB4 REPRESENTATIVES**

  
Nelly Gonzalez  
CB4 Assistant District Manager

  
Frank Holozubiec  
CB4 BLP Committee Co-Chair

  
Yoon Hwang  
CB4 BLP Committee Co-Chair

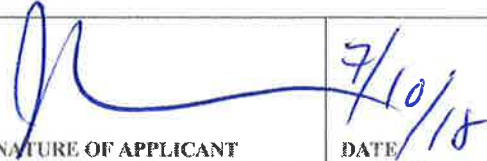
**APPLICANT AGREEMENT WITH THE COMMUNITY**

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 →

Jay Strawn

PRINT NAME OF APPLICANT



SIGNATURE OF APPLICANT

7/10/18

DATE

**Certificate of Occupancy**

**CO Number: 110369351F**

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules and regulations for the uses and occupancies specified. No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued. *This document or a copy shall be available for inspection at the building at all reasonable times.*

<b>A.</b>	<b>Borough:</b> Manhattan	<b>Block Number:</b> 01063	<b>Certificate Type:</b> Final
	<b>Address:</b> 809 NINTH AVENUE	<b>Lot Number(s):</b> 33	<b>Effective Date:</b> 12/30/2014
	<b>Building Identification Number (BIN):</b> 1088573	<b>Building Type:</b> New	
This building is subject to this Building Code: 1968 Code			
<i>For zoning lot metes &amp; bounds, please see BISWeb.</i>			
<b>B.</b>	<b>Construction classification:</b> 1-B	(1968 Code designation)	
	<b>Building Occupancy Group classification:</b> R-2	(2008 Code)	
	<b>Multiple Dwelling Law Classification:</b> HAEA		
	<b>No. of stories:</b> 6	<b>Height in feet:</b> 60	<b>No. of dwelling units:</b> 10
<b>C.</b>	<b>Fire Protection Equipment:</b> Sprinkler system		
<b>D.</b>	<b>Type and number of open spaces:</b> None associated with this filing.		
<b>E.</b>	<b>This Certificate is issued with the following legal limitations:</b>		
	Other Restriction: OPEN ALT TYPE 1		
<b>Borough Comments:</b> None			



Borough Commissioner



Commissioner

*Certificate of Occupancy*

CO Number: 110369351F

Permissible Use and Occupancy						
All Building Code occupancy group designations below are 2008 designations.						
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
CEL	3	OG	A-2		6,2	FOOD PREPARATION (KITCHEN), BOILER RM COMPACTOR RM, OFFICE AND STORAGE
001	71	100	A-2		6	EATING AND DRINKING ESTABLISHMENT RESIDENTIAL LOBBY
002	005	40	R-2	2	2, 2	TWO (2) APARTMENTS PER FLOOR
006			R-2	1	2, 2	TWO ONE-HALF (1/2) APARTMENTS
PEN			R-2	1	2	TWO ONE-HALF (1/2) APARTMENTS
TOTAL 10 APARTMENTS						
END OF SECTION						



Borough Commissioner



Commissioner

END OF DOCUMENT

## for the table

- market vegetables choose one or four 7 / 17  
 smoky mac & cheese add bacon +1 10  
 chicken tenders cool blue cheese or hot buffalo sauce & mixed greens (or fries +1) 10  
 new! crispy polenta sautéed mixed mushrooms & parmigiano reggiano 12  
 new! braised beef sliders (2) topped with cool blue cheese, with a side of coleslaw 11  
 fries / sweet potato fries 7  
 .....  
 today's soups p / a  
 veggie / turkey chili optional sour cream 7 / 8

## salads

- arugula & parmigiano reggiano with lemon olive oil 10  
 new! farro & mango shredded carrots, pickled onions, kale & iceberg lettuce with honey lime vinaigrette 14  
 kale raw kale, marinated red onions, dried cranberries sweet roasted walnuts, blue cheese, pumpkin seeds & lemon olive oil 14  
 new! grilled salmon cherry tomatoes, shaved fennel, baby spinach, arugula & fresh mint with balsamic lemon dill vinaigrette 19  
 westville cobb grilled chicken, bacon, avocado & blue cheese over romaine & mixed greens with balsamic lemon dill vinaigrette 14  
 greek cherry tomatoes, marinated red onions, cucumbers, olives, feta & balsamic lemon dill vinaigrette, grilled baguette with herbed goat cheese 14  
 caesar romaine, homemade croutons, parmigiano reggiano & homemade caesar dressing 11

## salad additions

- grilled chicken — 6 / breaded chicken cutlet — 6  
 grilled salmon — 8 / skirt steak — 8 / avocado — 2

please alert us of any allergies or dietary restrictions. consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

## dinner

- market vegetables .....  
 one market vegetable — 7 / market plate (choose 4) — 17  
 roasted artichokes with parmesan  
 grilled asparagus with parmesan  
 beets with goat cheese &/or sweet roasted walnuts  
 asian style bok choy  
 sautéed broccoli with garlic  
 brussels sprouts with honey dijon  
 roasted cauliflower with tahini  
 sautéed cherry tomatoes with basil  
 new! roasted eggplant with cucumbers & tahini  
 soy glazed green beans  
 green peas with shallots & bacon  
 new! warm lentil salad with carrots, onions & celery  
 garlic mashed potatoes  
 mixed mushrooms with leeks & herbs  
 roasted squash  
 sweet potato fries  
 seared marinated tofu  
 zucchini with cherry tomatoes & mozzarella  
 .....  
 check today's specials for  
 additional market vegetables

## plates

- market plate choose 4 market vegetables 17  
 grilled marinated chicken breast 18  
 brined & lemon herb marinated chicken with 2 market vegetables  
 breaded chicken cutlet with 2 market vegetables 18  
 grilled salmon with 2 market vegetables 21  
 beer battered fish & chips 18  
 beer battered cod with coleslaw & homemade tartar sauce  
 new! pan-seared cod 24  
 sautéed green beans, french peas and shallots with 1 market vegetable  
 new! grilled marinated skirt steak 26  
 marinated skirt steak with baked rosemary potatoes topped with chimichurri & an arugula, marinated red onion & chili salad

## burgers

- served on a portuguese muffin with mixed greens or fries / lettuce, tomato, onion upon request  
 hamburger 8 oz char-grilled 15  
 cast iron turkey burger: fresh ground turkey 15  
 veggie burger topped with mixed mushrooms & spicy tartar sauce 15  
 cheddar, american, swiss, gouda, mozzarella, blue or goat — 2  
 bacon, grilled onions, avocado or mushrooms — 2

## hot dogs

- 2 hot dogs with mixed greens or fries or 1 market vegetable  
 sauerkraut, relish or raw onions — no charge / chili, cheese or grilled onions — +.50 each  
 hebrew national kosher beef 14  
 vegan soy hot dog 14

## sandwiches

- served with mixed greens, substitute fries +1  
 new! buttermilk fried chicken with avocado, arugula & chipotle mayo on a portuguese muffin 16  
 crispy fish breaded perch with romaine, classic coleslaw & homemade tartar sauce on french bread 16  
 new! marinated skirt steak skirt steak, caramelized onions & horseradish mayo on french bread 17



## brunch

- melon & berries add yogurt +1.5
- homemade granola with milk, soy milk or yogurt with melon & berries +2.5
- ... served with mixed greens or potato hash & choice of toast health, gf multigrain, baguette or portuguese muffin
- egg scramble plate or sandwich 11  
first 3 toppings included, additional toppings +.50 / egg whites +2  
cheddar, swiss, american, mozzarella, gouda, goat, chorizo, pork sausage, bacon, tomato, fresh herbs, onions, roasted garlic, scallions, roasted peppers, mushrooms, spinach
- chicken or lamb sausage & eggs 14
- skirt steak & eggs 19
- avocado toast sunny-side up eggs & sriracha drizzle over avocado smothered health toast with arugula & cherry tomato salad 13
- new! fried eggs over braised beef hash 13  
with mixed greens & choice of toast
- baked challah bread french toast 12  
with strawberries & 100% vermont maple syrup
- poached eggs over kale salad with avocado, bacon, shaved parmesan, lemon olive oil dressing & health bread 15
- smoked salmon & cream cheese on a bagel 13  
with onions, capers, tomato & mixed greens
- grilled cheese cheddar & smoked gouda blend melted on a grilled portuguese muffin with optional tomato or bacon 11

bagel (plain, whole wheat or everything) — 3  
side of toast (health, gf multigrain, baguette or portuguese muffin) — 1.5



## market vegetables

- one market vegetable — 7 / market plate (choose 4) — 17
- roasted artichokes with parmesan
- grilled asparagus with parmesan
- beets with goat cheese &/or sweet roasted walnuts
- asian style bok choy
- sautéed broccoli with garlic
- brussels sprouts with honey dijon
- roasted cauliflower with tahini
- sautéed cherry tomatoes with basil
- new! roasted eggplant with cucumbers & tahini soy glazed green beans
- green peas with shallots & bacon
- new! warm lentil salad with carrots, onions & celery garlic mashed potatoes
- mixed mushrooms with leeks & herbs roasted squash
- sweet potato fries
- seared marinated tofu
- zucchini with cherry tomatoes & mozzarella
- check today's specials for additional market vegetables

## burgers

- served on a portuguese muffin with mixed greens or fries / lettuce, tomato, onion upon request
- hamburger 8 oz char-grilled 15
- cast iron turkey burger fresh ground turkey 15
- veggie burger topped with mixed mushrooms & spicy tartar sauce cheddar, american, swiss, gouda, mozzarella, blue or goat — 2 15
- bacon, grilled onions, avocado or mushrooms — 2

## salads

- arugula & parmigiano reggiano 10  
with lemon olive oil dressing
- new! farro & mango 14  
shredded carrots, pickled onions, kale, iceberg lettuce & honey lime vinaigrette
- kale 14  
raw kale, marinated red onions, dried cranberries, sweet roasted walnuts, blue cheese, pumpkin seeds & lemon olive oil dressing
- new! grilled salmon 19  
arugula & fresh mint with balsamic lemon dill vinaigrette
- westville Cobb 14  
grilled chicken, bacon, avocado & blue cheese over romaine & mixed greens with balsamic lemon dill vinaigrette
- greek 14  
cherry tomatoes, marinated red onions, cucumbers, olives, feta & balsamic lemon dill vinaigrette; grilled baguette with herbed goat cheese
- CAESAR 11  
romaine, homemade croutons, parmigiano reggiano & cesar dressing

## salad additions

- grilled chicken — 6 / breaded chicken cutlet — 6
- grilled salmon — 8 / skirt steak — 8 / avocado — 2

## hot dogs

- hot dogs served solo (the hot dog) or special (2 hot dogs with mixed greens or fries or 1 market vegetable) sauerkraut, relish or raw onions — no charge / chili, cheese or grilled onions — +.50 each
- hebrew national kosher beef 3.5 / 14
- vegan soy hot dog 3.5 / 14

please alert us of any allergies or dietary restrictions, consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness



## lunch

### for the table

<b>market vegetables</b> choose one or four	7 / 15
<b>smoky mac &amp; cheese</b> add bacon +1	10
<b>chicken tenders</b> cool blue cheese or hot buffalo sauce & mixed greens (or fries +1)	10
<i>new!</i> <b>crispy polenta</b> sautéed mixed mushrooms & parmesano reggiano	12
<i>new!</i> <b>braised beef sliders</b> (2) topped with cool blue cheese, with a side of coloslaw	11
<b>fries / sweet potato fries</b>	7

### today's soups

**veggie / turkey chili** optional sour cream

p / a  
7 / 8

### salads

<b>arugula &amp; parmesano reggiano</b> with lemon olive oil	10
<i>new!</i> <b>farro &amp; mango</b> shredded carrots, pickled onions, kale & iceberg lettuce with honey lime vinaigrette	13
<b>kate</b> raw kale, marinated red onions, dried cranberries sweet roasted walnuts, blue cheese, pumpkin seeds, lemon olive oil	13
<i>new!</i> <b>grilled salmon</b> cherry tomatoes, shaved fennel, baby spinach, arugula & fresh mint with balsamic lemon dill vinaigrette	18
<b>westville Cobb</b> grilled chicken, bacon, avocado & blue cheese over romaine & mixed greens with balsamic lemon dill vinaigrette	13
<b>Greek</b> cherry tomatoes, marinated red onions, cucumbers, olives, feta & balsamic lemon dill vinaigrette, grilled baguette with herbed goat cheese	13
<b>Caesar</b> romaine, homemade croutons, parmesano reggiano & homemade caesar dressing	11

### salad additions

<b>grilled chicken on a salad</b> — 3 / as a side — 6
<b>breaded chicken cutlet</b> — 6 / <b>grilled salmon</b> — 8
<b>skirt steak</b> — 8 / <b>avocado</b> — 2

please alert us of any allergies or dietary restrictions, consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

### market vegetables

one market vegetable — 7 / market plate (choose 4) — 15

<b>roasted artichokes with parmesan</b>	
<b>grilled asparagus with parmesan</b>	
<b>beets with goat cheese &amp;/or</b>	
<b>sweet roasted walnuts</b>	
<b>asian style bok choy</b>	
<b>sautéed broccoli with garlic</b>	
<b>brussels sprouts with honey dijon</b>	
<b>roasted cauliflower with tahini</b>	
<b>sautéed cherry tomatoes with basil</b>	
<i>new!</i> <b>roasted eggplant with cucumbers &amp; tahini</b>	
<b>soy glazed green beans</b>	
<b>green peas with shallots &amp; bacon</b>	
<b>green lentil salad with carrots, onions &amp; celery</b>	
<i>new!</i> <b>warm lentil salad with carrots, onions &amp; celery</b>	
<b>garlic mashed potatoes</b>	
<b>mixed mushrooms with leeks &amp; herbs</b>	
<b>roasted squash</b>	
<b>sweet potato fries</b>	
<b>seared marinated tofu</b>	
<b>zucchini with cherry tomatoes &amp; mozzarella</b>	

### check today's specials for additional market vegetables

### plates

<b>market plate</b> choose 4 market vegetables	15
<b>grilled marinated chicken breast</b>	16
<b>breaded chicken cutlet</b> with 2 market vegetables	17
<b>grilled salmon</b> with 2 market vegetables	19
<b>beer battered fish &amp; chips</b>	16
<i>new!</i> <b>pan-seared cod</b>	22
<i>new!</i> <b>grilled marinated skirt steak</b>	24



### burgers

served on a portuguese muffin with mixed greens or fries / lettuce, tomato, onion upon request

<b>hamburger</b> 8 oz char-grilled	13
<b>cast iron turkey burger</b> fresh ground turkey	13
<b>veggie burger</b> topped with mixed mushrooms & spicy tartar sauce	13
<small>cheddar, american, swiss, gouda, mozzarella, blue or goat — 2</small>	
<small>bacon, grilled onions, avocado or mushrooms — 2</small>	

### hot dogs

<small>hot dogs served solo (one hot dog) or special 12 hot dogs with mixed greens or fries or 1 market vegetable</small>	
<small>sauerkraut, relish or raw onion — no charge / chili, cheese or grilled onions — 4.50 each</small>	
<b>hebrew national</b> kosher beef	3.5 / 12
<b>vegan</b> soy hot dog	3.5 / 12

### sandwiches

served with mixed greens, substitute fries +1

<i>new!</i> <b>buttermilk fried chicken</b> with avocado, arugula & chipotle mayo on a portuguese muffin	15
<i>new!</i> <b>marinated skirt steak</b> skirt steak, caramelized onions & horseradish mayo on french bread	15
<i>new!</i> <b>tuna salad</b> topped with avocado, lettuce and tomato on brioche	13
<b>crispy fish</b> breaded perch with romaine, classic coleslaw & homemade tartar sauce on french bread	14
<b>grilled cheese</b> cheddar & smoked gouda blend melted on a grilled portuguese muffin with optional tomato or bacon	11
<b>egg scramble plate or sandwich</b> served until 4pm	10
<small>choice of toast — health, gf multigrain, baguette or portuguese muffin</small>	
<small>first 3 toppings included, additional toppings +.50 / egg whites +.2</small>	
<small>cheddar, swiss, american, mozzarella, gouda, goat, chorizo, pork sausage, bacon, tomato, fresh herbs, onions, roasted garlic, scallions, roasted peppers, mushrooms, spinach</small>	



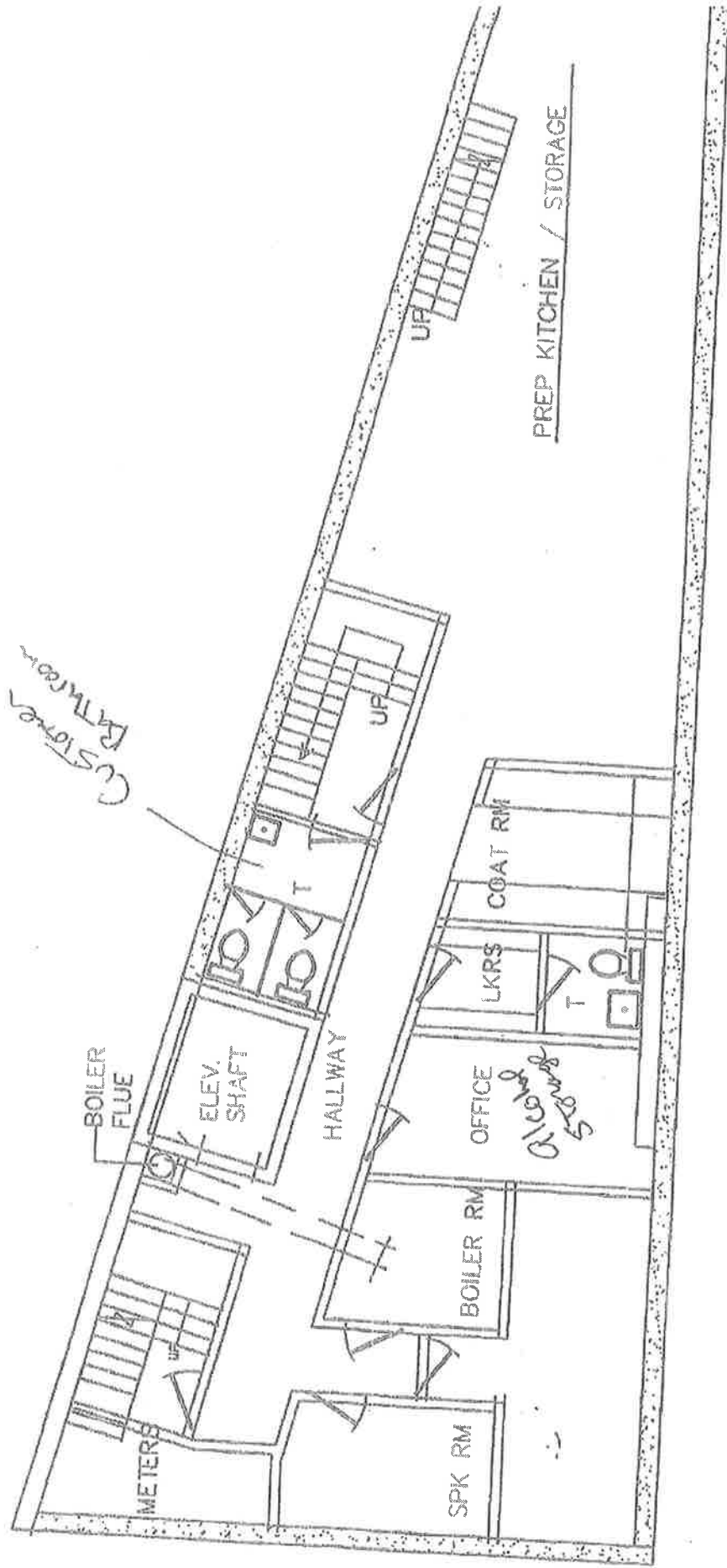
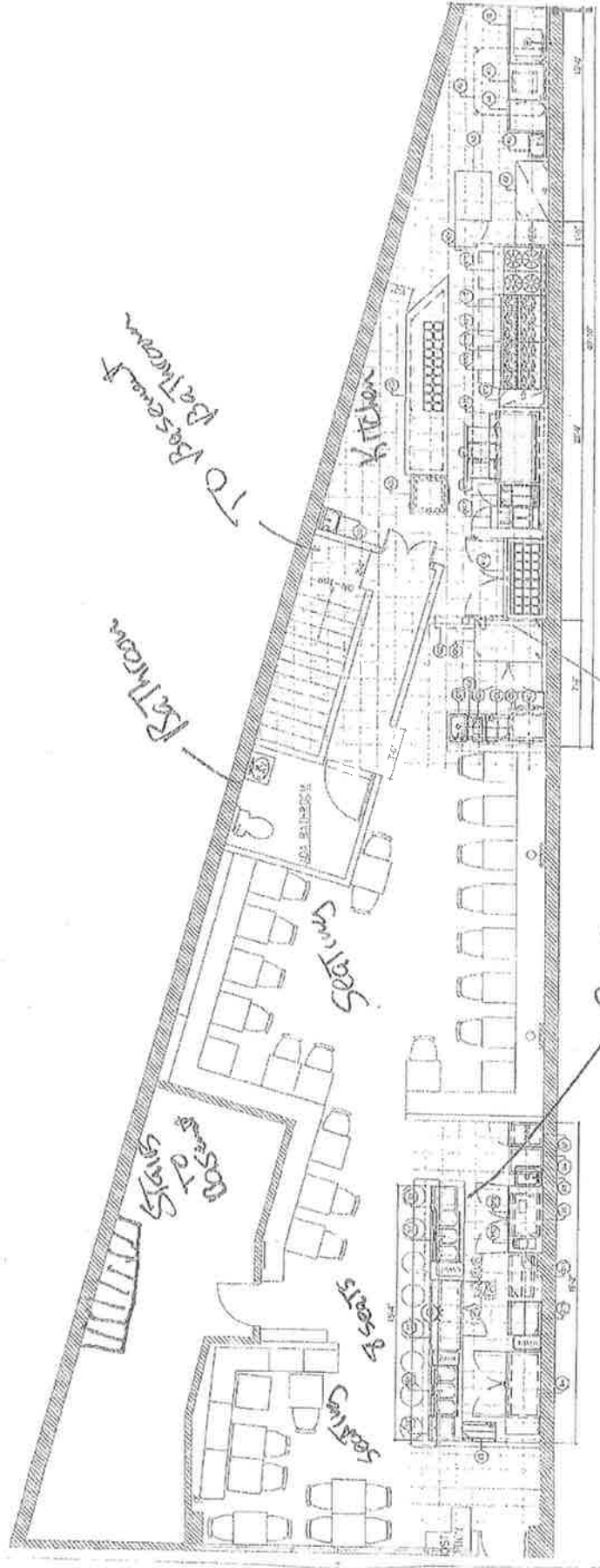


Exhibit A

CELLAR PLAN 1/8" = 1'-0"



TO Basement

Bar

Seating

Seating

Seating

Bar

Bar

2017 151



OFFICE USE ONLY		
<input type="radio"/> Original	<input type="radio"/> Amended	Date _____



**State Liquor Authority**

**Standardized NOTICE FORM for Providing 30-Day Advanced Notice to a Local Municipality or Community Board**

(Page 1 of 2 of Form)

1. Date Notice Was Sent:  1a. Delivered by:

2. Select the type of Application that will be filed with the Authority for an On-Premises Alcoholic Beverage License

- New Application    Renewal    Alteration    Corporate Change    Removal    Class Change

For **New** applicants, answer each question below using all information known to date.

For **Renewal** applicants, set forth your approved Method of Operation only.

For **Alteration** applicants, attach a complete written description and diagrams depicting the proposed alteration(s).

For **Corporate Change** applicants, attach a list of the current and proposed corporate principals.

For **Removal** applicants, attach a statement of your current and proposed addresses with the reason(s) for the relocation.

For **Class Change** applicants, attach a statement detailing your current license type and your proposed license type.

**This 30-Day Advance Notice is Being Provided to the Clerk of the following Local Municipality or Community Board**

3. Name of Municipality or Community Board:

**Applicant/Licensee Information**

4. License Serial Number, if Applicable:  Expiration Date, if Applicable:

5. Applicant or Licensee Name:

6. Trade Name (if any):

7. Street Address of Establishment:

8. City, Town or Village:  ,NY Zip Code:

9. Business Telephone Number of Applicant/Licensee:

10. Business Fax Number of Applicant/Licensee:

11. Business E-mail of Applicant/Licensee:

12. Type(s) of Alcohol sold or to be sold:    Beer & Cider    Wine, Beer & Cider    Liquor, Wine, Beer & Cider

13. Extent of Food Service:    Full food menu; Full Kitchen run by a chef or cook    Menu meets legal minimum food availability requirements; Food prep area at minimum

14. Type of Establishment:

15. Method of Operation: (Check all that apply)

Seasonal Establishment    Juke Box    Disc Jockey    Recorded Music    Karaoke

Live Music (Give details: i.e. rock bands, acoustic, jazz, etc.):

Patron Dancing    Employee Dancing    Exotic Dancing    Topless Entertainment

Video/Arcade Games    Third Party Promoters    Security Personnel

Other (specify):

16. Licensed Outdoor Area: (Check all that apply)

None    Patio or Deck    Rooftop    Garden/Grounds    Freestanding Covered Structure

Sidewalk Cafe    Other (specify):



State Liquor Authority

OFFICE USE ONLY

Original     Amended    Date \_\_\_\_\_

**Standardized NOTICE FORM for Providing 30-Day Advanced Notice to a Local Municipality or Community Board**

(Page 2 of 2 of Form)

- 17. List the floor(s) of the building that the establishment is located on:
- 18. List the room number(s) the establishment is located in within the building, if appropriate:
- 19. Is the premises located within 500 feet of three or more on-premises liquor establishments?  Yes  No
- 20. Will the license holder or a manager be physically present within the establishment during all hours of operation?  Yes  No
- 21. If this is a transfer application (an existing licensed business is being purchased) provide the name and serial number of the licensee.
- 22. Does the applicant or licensee own the building in which the establishment is located?  Yes (If Yes SKIP 23-26)  No

**Owner of the Building in Which the Licensed Establishment is Located**

- 23. Building Owner's Full Name:
- 24. Building Owner's Street Address:
- 25. City, Town or Village:  State:  Zip Code:
- 26. Business Telephone Number of Building Owner:

**Representative or Attorney representing the Applicant in Connection with the application for a license to traffic in alcohol at the establishment identified in this notice**

- 27. Representative/Attorney's Full Name:
- 28. Street Address:
- 29. City, Town or Village:  State:  Zip Code:
- 30. Business Telephone Number of Representative/Attorney:
- 31. Business Email Address:

I am the applicant or hold the license or am a principal of the legal entity that holds or is applying for the license. Representations in this form are in conformity with representations made in submitted documents relied upon by the Authority when granting the license. I understand that representations made in this form will also be relied upon, and that false representations may result in disapproval of the application or revocation of the license.

By my signature, I affirm - under **Penalty of Perjury** - that the representations made in this form are true.

32. Printed Name:  Title

Signature: X