

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME American Grill Investor, LLC		DOING BUSINESS AS (DBA) Hudson Yards Grill	
STREET ADDRESS 20 Hudson Yards, Suite RU401A		CROSS STREETS 9th and 10th Avenues	ZIP CODE 10001
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Please See Attached	ATTORNEY/ REPRESENTATIVE	NAME: Robert S. Bookman, Pesetsky & Bookman P.C.
	PHONE: Please See Attached		PHONE: 212-513-1988
	EMAIL: Please See Attached		EMAIL: rbookman@pandblegal.com
MANAGER	NAME:	LANDLORD	NAME: ERY Retail Podium LLC
	PHONE:		PHONE: 646-582-2306
	EMAIL:		EMAIL: kstuessi@related.com
APPLICATION TYPE (Check One)			
<input checked="" type="checkbox"/> 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?	Please see the attached	
	What were the dates applicant was involved with this former premise?	Currently still involved	
<input type="checkbox"/> 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
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="checkbox"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="checkbox"/> Liquor/Wine/Beer & Cider <input type="checkbox"/> Beer & Cider <input type="checkbox"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	June 2018
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.	<input type="radio"/> 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)									
HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	8am-2am	8am-2am	8am-2am	8am-2am	8am-2am	11am-2am	11am-2am	
	Kitchen	-----ALL HOURS OF OPERATION-----							
	Music	-----ALL HOURS OF OPERATION-----							
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> 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	524	363	67	283	1	1	28		
OUTSIDE <i>(Other than sidewalk café)</i>	-----								
SIDEWALK CAFÉ	-----								
How many floors are there? What is the capacity for each floor?					1 Floor, with a capacity of 524				
How frequently will the owner(s) be at the establishment?					3-4 times 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			
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.					YES	<input checked="" type="radio"/> NO			
Will security plan be implemented?					YES	<input checked="" type="radio"/> NO			
Will State certified security personnel be used?					YES	<input checked="" type="radio"/> NO			
Will New York Nightlife Association and NYPD Best Practices be followed?					<input checked="" type="radio"/> YES	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	n/a		
Where will delivery bicycles be stored during the day when not in use?					n/a				

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	Hudson Yards
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	Pending
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			
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	HKNA (incl. Dog Run) - Kathleen Treat	
	# 2	West 36th Street - Frank Strock	
	# 3	CHDC (incl. Bob's & Bird Parks) - Joe Restuccia, Ryan Marcano	
	# 4	HY Hell's Kitchen Alliance - Bob Benfatto, Patty Gouris	
	# 5	Donna Langman Costumes - Donna Langman	
Please provide dates when applicant met with the groups listed above.		Email sent on 04/27/2018	
Who was your contact person at each group you met with?		See above	
When did applicant post the notice that was provided?		April 26, 2018	
Where did applicant post the notice that was provided?		Conspicuously to the front of the construction site	
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 609-240-5628
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.	New Development		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" 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	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	NO	
Will the establishment have any of the following: (circle all that apply)	<input checked="" type="radio"/> FRENCH DOORS	<input type="radio"/> GARAGE DOORS	<input 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?	YES	NO	n/a
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	n/a
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	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	NO	
Will the kitchen exhaust system extend to the roof?	YES	<input checked="" type="radio"/> NO	
Will the establishment have an illuminated sign?	<input checked="" type="radio"/> YES	NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	Condensed water heat pump in ceiling		
When was the air conditioner installed?	Late 2018		

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
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
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
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
Will there be no amplified music, as per the law?	<input type="radio"/> YES	<input type="radio"/> NO
If amplified sound is played inside the establishment, will windows and doors be closed?	<input type="radio"/> YES	<input type="radio"/> NO
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input type="radio"/> YES	<input type="radio"/> NO
Will applicant agree to train staff to encourage a peaceful environment?	<input type="radio"/> YES	<input type="radio"/> NO
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input 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 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 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 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 type="radio"/> NO	N/A
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 cafe?	<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 st and March 21 st , 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.

<p>Manhattan Community Board 4 (MCB4) recommends: <i>(MCB4's recommendation is based on a vote taken at its 6 / 6 / 18 full board meeting, with 36 members voting in favor of the recommendation, 0 members opposed, 0 members abstaining and 0 present but not eligible)</i></p>	<p><input checked="" type="radio"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval</p>
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CB4 REPRESENTATIVES

<p>Nelly Gonzalez <i>CB4 Assistant District Manager</i></p>	 <p>Frank Holozubiec <i>CB4 BLP Committee Co-Chair</i></p>	 <p>Yoni Bolser <i>CB4 BLP Committee Co-Chair</i></p>
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APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

<p>SIGN HERE →</p>	<p>Kenneth Himmel <small>PRINT NAME OF APPLICANT</small></p>	<p><i>(Signature)</i> <small>SIGNATURE OF APPLICANT</small></p>	<p> <small>DATE</small></p>
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Michael Lomonaco Michael Sonora

HUDSON YARDS GRILL

**Community Board
Application:**

**Supplemental
Information**

OWNERS

Kenneth A. Himmel
Phone: 212-801-1118
Email: kcurcio@related.com

Stephen M. Ross
Phone: 212-801-1178
Email: jrizzo@related.com

Michael Lomonaco
Phone: 212-823-9500
Email: mlomonaco@porterhousenewyork.com

APPLICATION TYPE

What is/was the name and address of the establishment?

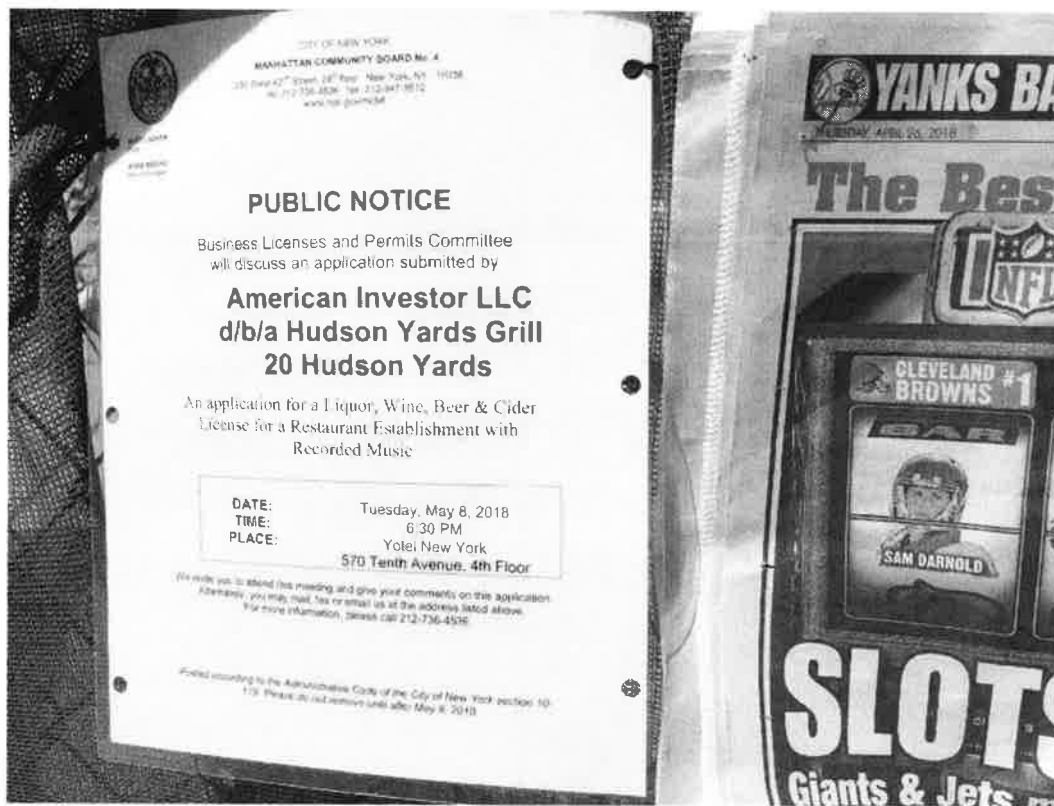
Kenneth A. Himmel:

1. Grill 23 & Bar: 161 Berkeley Street – Boston, MA 02116
2. Post 390: 406 Stuart Street – Boston, MA 02116
3. Bistro du Midi: 272 Boylston Street – Boston, MA 02116
4. Harvest: 44 Brattle Street – Cambridge, MA 02138
5. Porterhouse: Time Warner Center, 10 Columbus Circle – New York, NY 10019
6. Center Bar: Time Warner Center, 10 Columbus Circle, 4th Floor – New York, NY 10019
7. Per Se: Time Warner Center, 10 Columbus Circle, 4th Floor – New York, NY 10019
8. Ascent Lounge: Time Warner Center, 10 Columbus Circle – New York, NY 10019
9. Bouchon Bakery & Cafe: Time Warner Center, 10 Columbus Circle – New York, NY 10019

Michael Lomonaco:

1. Porterhouse: Time Warner Center, 10 Columbus Circle – New York, NY 10019
2. Center Bar: Time Warner Center, 10 Columbus Circle, 4th Floor – New York, NY 10019

NOTICE POSTED 04.26.18



NOTICE EMAILED 04.27.18

Hudson Yards Project - New Restaurant - Message (HTML)

Ignore X Reply Reply All Forward More - Meeting Hudson Yards Grill To Manager Reply & Delete Create New Print OneNote Mark Category Follow Up Translate Related Zoom

From: Sara Lieber
To: s.lieber@hmg.com
Cc: mrogers@hmg.com; v.flores@hmg.com; y.felton@hmg.com; m.martino@hmg.com; v.bentley@hmg.com; j.papadimitriou@hmg.com; d.donohue@hmg.com; b.sommers@hmg.com; b.sommers
Subject: Hudson Yards Project - New Restaurant

Sent: Fri 4/27/2018 3:12 PM

Hi There,

We wanted to take the time to introduce ourselves as we will be your new restaurant neighbor opening in the Hudson Yards Project in March 2019.




Our restaurant, Hudson Yards Grill, will be opening an approachable and unique dining concept with upscale American fare providing lunch and dinner on the fourth floor of 20 Hudson Yards. Led by our team; Himmel Hospitality Group and Chef Michael Lomonaco (current chef and owner of Porterhouse NYC and Centre Bar in Time Warner Center), we are excited to join the community. Showcasing an open kitchen design layout, the menus will welcome diners with grilled flatbreads, freshly cut tuna tartare and an elaborate selection of hand-rolled sushi. Whether seafood, lobster, prime rib or a burger, our main courses are always prepared from scratch with care and warm hospitality.

As construction gets underway, we are excited to be joining the community and look forward to seeing you at Hudson Yards Grill. Please do not hesitate to reach out to Brian Sommers at bsommers@himmelhospitality.com with any questions or concerns.

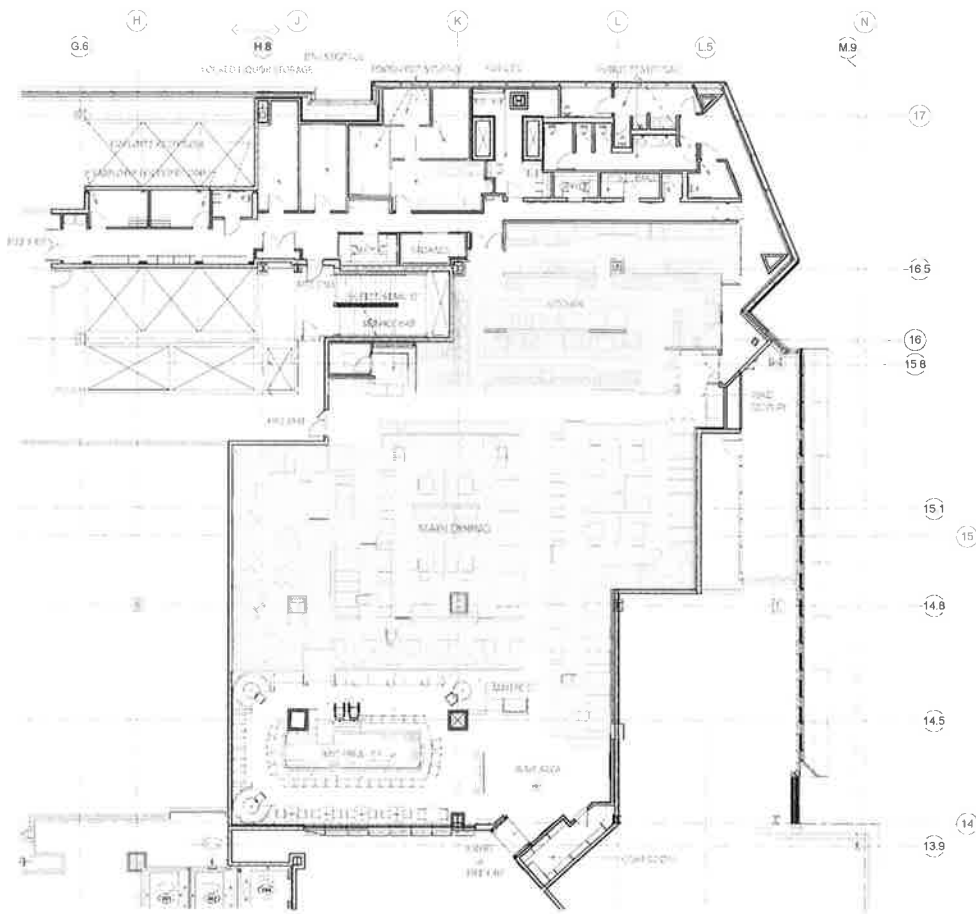
Many thanks,

Sara Lieber
Asset Management Associate
Himmel Hospitality Group
20 Park Plaza, Suite 1102, Boston, MA 02116
t 617.896.1082 • f 617.896.1085 • e s.lieber@himmelhospitality.com
Grill, 25 & Park | East 23rd | Downtown Crossing | East 23rd

HIMMEL HOSPITALITY GROUP

 **HARVEST**  

Sara Lieber



CAPACITY PER CERTIFICATE OF OCCUPANCY:	524
MAXIMUM NUMBER OF PERSONS ANTICIPATED OCCUPYING PREMISES:	363
RESTAURANT TABLES	54
RESTAURANT SEATS	217
BAR AREA TABLES	13
BAR AREA SEATS	38
BAR STOOLS @ STAND UP BAR	28
TOTAL BAR SEATING	66
TOTAL RESTAURANT & BAR TABLES	67
TOTAL RESTAURANT & BAR SEATS	283
NUMBER OF SERVICE BARS	1
NUMBER OF STAND UP BARS	1

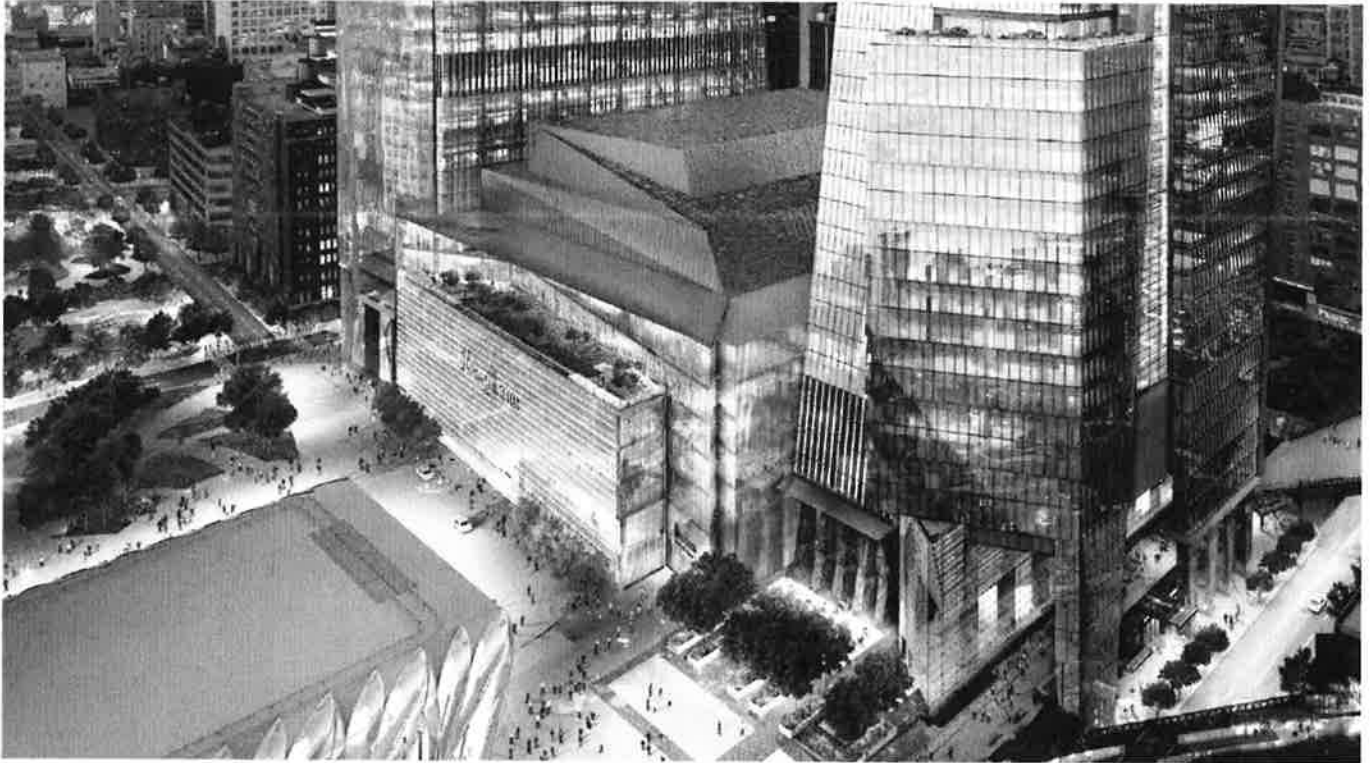
THE SHOPS AT HUDSON YARDS



LOCATION: 20 HUDSON YARDS, NEW YORK NY 10001

OPENING DATE: MARCH 2019

20 HUDSON YARDS



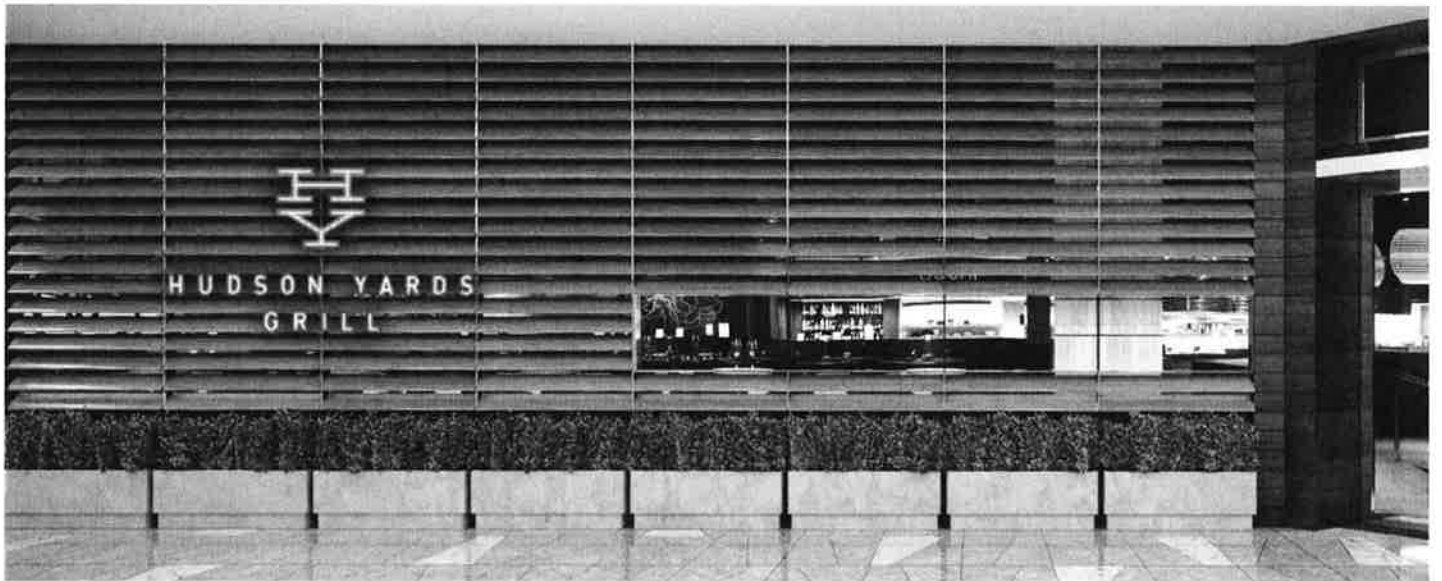
UNDER CONSTRUCTION



UNDER CONSTRUCTION



RENDERING - ENTRY

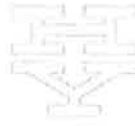


RENDERING - BAR



RENDERING - OPEN KITCHEN





HUDSON YARDS GRILL

LUNCH

STARTERS

HERB FLATBREAD Tomato Confit, Thyme, Rosemary	9
PIMENTO CHEESE DIP Crisps, Celery, Radishes	14
LOBSTER BISQUE	12
BIG EYE TUNA TARTARE Ponzu Dressing, Toasted Black Sesame, Shisto Peppers	25
CRISPY CORN FRIED BLUEPOINT OYSTERS Zucchini Slaw & Catabian Peppers Relish	19

SUSHI

SALMON ROLL, TROUT CAVIAR	17
SPICY TUNA ROLL WITH AVOCADO	18
SHRIMP TEMPURA ROLL Radish Sprouts & Avocado	19
RAINBOW ROLL, FIVE COLORS	17
LOBSTER CAVIAR ROLL	24

THE YARD'S BURGERS & SANDWICHES

GRASS-FED HUDSON VALLEY CHEESEBURGER Stone Ridge Farms, Hand-Cut Fries	19
HOUSE-MADE VEGGIE BURGER Mushrooms, Lentils, Kale	18
SUSHI GRADE TUNA BURGER Pan Seared, Wasabi Horseradish Mayo	21
CLASSIC FRENCH 'DIP' ROAST BEEF Roast Prime Rib, Horseradish Mayo	23
SPICY, CRISPY CHICKEN SANDWICH Pan Seared, Wasabi Horseradish Mayo	16
DOWN EAST LOBSTER ROLL Toasted Parker House Roll, Old Bay Drawn Butter	26

SALADS

KOREAN BBQ BEEF & NOODLE SALAD Napa Cabbage, Kimchi, Sweet & Spicy Dressing	23
CLASSIC CAESAR SALAD Chicken, Blue Cheese, Bacon, Greens	16
HEIRLOOM TOMATOES AND MOZZARELLA	14
ICEBERG WEDGE Blue Cheese, Apple Smoked Bacon, Grape Tomatoes	18
Add To Any Salad: Chicken, Shrimp, Salmon, Beef – Priced Accordingly	

THE YARD'S LUNCH SPECIALTIES

TODAY'S MARKET FISH Sustainable, Ecologically Sourced	MP	FILET MIGNON Truffle Mashed Potatoes, Red Wine Sauce	52
WILD ALASKAN KING SALMON Lobster – Tarragon Butter	38	BLACK ANGUS PRIME RIB Bone Marrow Texas Toast	42
DAILY QUICHE SPECIAl Cage-free eggs, side salad and fries	21	MEMPHIS STYLE DRY RUBBED PORK RIBS Hickory Smoked BBQ Sauce	34
ROTISSERIE ORGANIC CHICKEN Tarragon Pan Gravy, Pecan-Wild Rice	29	*ASK ABOUT OUR DAILY SPECIALS	

SIDE DISHES 10 EACH

CREAMED JERSEY CORN	COLESLAW
GRILLED ZUCCHINI	SEASONAL VEGETABLES
MASHED POTATOES	HAND-CUT FRIES

12 EACH DESSERT

OLD SCHOOL HOT FUDGE SUNDAE
CREAMY NY CHEESECAKE
DEVIL'S FOOD CHOCOLATE CAKE



HUDSON YARDS GRILL

STARTERS

FLATBREADS	
Tomato Confit, Mozzarella, Basil	9
Fennel Sausage, Smoked Mozzarella	12
Wild Mushroom, Goat Cheese, Thyme	11
PIMENTO CHEESE DIP	
Crisps, Celery, Radishes	14
LOBSTER BISQUE	
	12
SHRIMP COCKTAIL "GUMBO"	
	18
BIG EYE TUNA TARTARE	
Ponzu Dressing, Toasted Black Sesame, Shisto Peppers	25
HEIRLOOM TOMATOES AND MOZZARELLA	
	16
CRISPY CORN FRIED OYSTERS	
Zucchini Slaw & Creole Mustard Remoulade	19

THE YARD'S BURGERS & SANDWICHES

GRASS-FED HUDSON VALLEY CHEESEBURGER	19
Stone Ridge Farms, Hand-Cut Fries	
SUSHI GRADE TUNA BURGER	
Pan Seared, Wasabi Horseradish Mayo	21
CLASSIC FRENCH 'DIP' ROAST BEEF	
French Bread, Roast Prime Rib, Horseradish Mayo	23
DOWN EAST LOBSTER ROLL	
Toasted Parker House Roll, Old Bay Drawn Butter	26

SUSHI

SALMON ROLL, TROUT CAVIAR	17
SPICY TUNA ROLL, AVOCADO	18
SHRIMP TEMPURA ROLL	19
CRAB ROLL, DAIKON RADISH	18
RAINBOW ROLL	17
LOBSTER ROLL, OSSETRA CAVIAR	24

SALADS

CHOPPED SALAD, VEGGIES & KALE	18
FLAT IRON STEAK SALAD	23
Napa Cabbage, Pickled Beets, Sweet & Spicy Dressing	
HY-GRILL HOUSE SALAD	15
CLASSIC COBB SALAD	19
Chicken, Blue Cheese, Bacon, Greens	
CAESAR SALAD	15
Whole-Leaf Hearts Of Romaine, Shaved Parmesan	
ROTISSERIE CHICKEN SALAD	21
Coleslaw, Chipotle Dressing	
ICEBERG WEDGE	18
Blue Cheese, Apple Smoked Bacon, Grape Tomatoes	
Add To Any Salad:	
Chicken, Shrimp, Salmon, Beef - Priced Accordingly	

THE YARD'S DINNER SPECIALTIES

TODAY'S MARKET FISH	MP	FILET MIGNON	52
Sustainable, Ecologically Sourced		Truffle Mashed Potatoes, Red Wine Sauce	
WILD ALASKAN KING SALMON	38	BLACK ANGUS PRIME RIB	42
Lobster - Tarragon Butter		Bone Marrow Texas Toast	
GRILLED GULF SHRIMP	34	MEMPHIS STYLE DRY RUBBED PORK RIBS	34
Oven Dried Tomatoes, Herb Infused CA Olive Oil		Hickory Smoked BBQ Sauce	
JUMBO LUMP CRAB CAKES	38	STEAK FRITES	55
Shoestring Fries, Cajun Mustard Cream		Bearnaise Sauce, Fries	
BUTTERMILK FRIED CHICKEN	24	DOUBLE CUT HERITAGE PORK CHOP	33
Cajun Coleslaw, Fries		Argentine Style, Chimichurri, Potatoes Brava	
ROTISSERIE ORGANIC CHICKEN	29	*ASK ABOUT OUR DAILY SPECIALS	
Tarragon Pan Gravy, Pecan-Wild Rice			

SIDE DISHES 10 EACH

CREAMED JERSEY CORN	COLESLAW
GRILLED ZUCCHINI	MARKET VEGETABLES
LOADED BAKED POTATO	HAND-CUT FRIES

12 EACH DESSERT

OLD SCHOOL HOT FUDGE SUNDAE
CREAMY NY CHEESECAKE
DEVIL'S FOOD CHOCOLATE CAKE



HUDSON YARDS GRILL

SPARKLING WINE

Roeeder Estate, Brut, Anderson Valley, CA N.V.	14/60
Paul Cheneau, Cava, ES N.V.	39
Niño Franco, Rustico, Prosecco, IT N.V.	49
Ferrari, Brut, Trentino, IT N.V.	59
Taittinger, La Française, Champagne N.V.	85
Duval-Leroy, Brut, Champagne N.V., Half	46
Larmandier-Bernier, Latitude, Brut, Champagne, N.V.	105
Billecart-Salmon, Rosé, Brut, Champagne, N.V.	145

CRISP WHITES

Pinot Grigio, Elena Walch, Alto Adige, IT 2016	9/40
Pinot Grigio, Jermann, Venezia Giulia, IT 2015	65
Sauvignon Blanc, Sileni, Marlborough, NZ 2017	9/40
Sauvignon Blanc, Celestin Blondeau, Sancerre, FR 2016	12/53
Sauvignon Blanc, Duckhorn Vineyards, Napa, CA 2016	74
Sauvignon Blanc, Cloudy Bay, Marlborough, NZ 2017	87
Chardonnay, Christian Moreau, Chablis, FR 2016	70
Chardonnay, Laroche, Les Clos, Chablis, FR 2015	159
Riesling, Trimbach, Alsace, FR 2014	11/49
Riesling, Loosen, Spatlese, Urziger Wurzgarten, GER 2016	65
Chenin Blanc, François Chidaine, Vouvray, FR 2016	55
Gruener Veltliner, Nikolaihof, Hefezug, AT 2015	64
Albariño, Licia, Rias Baixas, ES 2016	10/44

FULL BODIED WHITES/ROSE

Chardonnay, Chalk Hill, Sonoma, CA 2016	12/52
Chardonnay, Matthiasson, Linda Vista, Napa, CA 2014	65
Chardonnay, Cakebread, Napa, CA 2016	90
Chardonnay, Kistler, Les Noisetiers, Sonoma, CA 2015	151
Chardonnay, Leflaive, Puligny-Montrachet, FR 2015	285
Viognier, Rostaing, Condrieu, FR 2015	125
Rosé, Pinot Noir, Villa Wolf, Pfalz, GER 2016	10/44
Rosé, Grenache, Peyrassol, Provence, FR 2016	59
Rosé, Pinot Noir, Flowers, Sonoma, CA 2016	77

LIGHT BODIED REDS

Gamay, Roland Pignard, Morgon, FR 2016	12/52
Gamay, Coudert, Fleurie, FR 2016	68
Pinot Noir, Route Stock, Willamette Valley, OR 2016	13/56
Pinot Noir, Emeritus, Russian River, CA 2014	77
Pinot Noir, A.P. Villaine, Mercury, FR 2015	99
Pinot Noir, Patz & Hall, Sonoma Coast, CA 2015	115
Pinot Noir, Lignier-Michelot, Gevrey-Chambertin, FR 2015	185
Pinot Noir, Kosta Browne, Russian River, CA 2014	305
Cabernet Franc, Couly-Dutheil, Chinon, FR 2015	51
Grenache, Delas Freres, Cotes du Rhone, FR 2015	46

FEATURED BEERS

Two Roads, Road 2 Ruin, Double IPA—Draft	8
Weihenstephaner, Hefeweizen—Draft	7
Notch, Session Pils—Draft	7
Duvel—Draft	12
Augustinerbrau, Edelstoff	9
21st Amendment, Brew Free or Die IPA	7
Evil Twin, Imperial Simcoe Slacker IPA	11
Brown's Oatmeal Stout	7
Angry Orchard, Crisp Cider	7

MEDIUM BODIED REDS

Merlot, L'ecole 41, Columbia Valley, WA 2015	13/56
Merlot, Rombauer, Carneros, CA 2014	77
Merlot, Lassegue, Les Cadrans, St. Emilion, FR 2012	77
Malbec, Caro, Aruma, Mendoza, ARG 2015	11/48
Malbec, Catena Zapata, Mendoza, ARG 2014	57
Syrah, Fausse Piste, Columbia Valley, WA 2014	61
Syrah, Stolpman, Originals, Santa Ynez, CA 2012	81
Sangiovese, Felsina, Riserva, Chianti Classico, IT 2011	81
Tempranillo, Marques Murrieta, Reserva, Rioja, ES 2012	14/60

RICH FULL BODIED REDS

Cabernet, Sebastiani, Sonoma County, CA 2015	10/44
Cabernet, Hunt & Harvest, Napa, CA 2014	14/60
Cabernet, Waterstone, Napa, CA 2014	71
Cabernet, Sequoia Grove, Rutherford, CA 2014	31
Cabernet, Jordan Vineyards, Sonoma, CA 2013	98
Cabernet, Silver Oak, Alexander Valley, CA 2013	125
Cabernet, Betz Family, Columbia Valley, WA 2013	145
Cabernet, Shafer, One Point Five, Napa, CA 2014	198
Shiraz, Two Hands, Angels Share, McLaren, AU 2014	85
Shiraz, Penfolds, RWT, Barossa, AU, 2013	225
Zinfandel, Ridge Vineyards, Sonoma, CA 2014	13/56
Zinfandel, Turley, Hayne Vineyard, Napa, CA 2014	135
Garnacha, Alvaro Palacios, Terrasses, Priorat, ES 2014	85
Tempranillo, Vega Sicilia, Pintia, Toro, ES 2012	135
Corvina, Masi, Costasera, Amarone, Valpolicella, IT 2011	120

EARTHY FULL BODIED REDS

Cabernet, Aney, Haut Medoc, Bordeaux, FR 2012	13/56
Cabernet, Brio de Cantenac, Margaux, Bordeaux, FR 2010	77
Cabernet, Sociando Mallet, Medoc, Bordeaux, FR 2010	127
Cabernet, Cantermerle, Haut Medoc, Bordeaux, FR 2009	137
Cabernet, Langoa Barton, St. Julien, Bordeaux, FR 2005	189
Nebbiolo, Produttori del Barbaresco, Barbaresco, IT 2013	74
Nebbiolo, Elvio Cagno, Ravera, Barolo, IT 2011	127
Nebbiolo, Gaja, Barbaresco, IT 2013	215
Sangiovese, Melini, Riserva, Chianti Classico, IT 2012	15/64
Sangiovese, Siro Pacenti, Brunello di Montalcino, IT 2010	189
Sangiovese, Antinori, Tignanello, Tuscany, IT 2014	199
Syrah, J.L. Chave, St. Joseph, FR 2013	129
Tempranillo, Vina Ardanza, Reserva, Rioja, ES 2007	78
Corvina, Fumanelli, Amarone, Valpolicella, IT 2011	145
Mourvedre, Tempier, Bandol, FR 2014	88
Nerello Mascalese, Passopisciaro, Etna, IT 2013	89
Sagrantino, Paolo Bea, Pagliaro, Montefalco, IT 2011	127

COCKTAILS

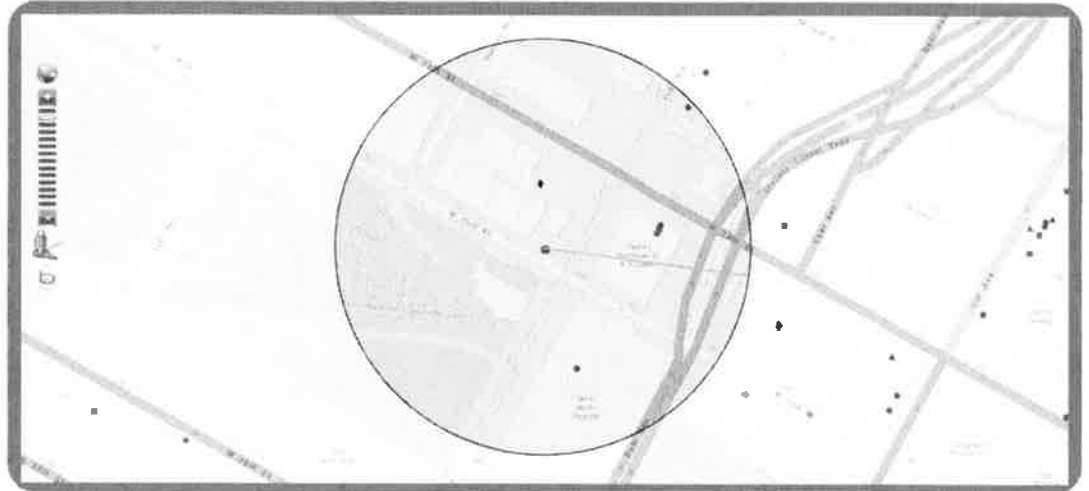
Aperol Spritz—Aperol, Prosecco, Soda Water	11
Tom Collins—Old Tom Gin, Lemon Juice, Simple Syrup	13
Aviation—Plymouth Gin, Creme de Violette, Lemon	14
Negroni—Tanqueray Gin, Campari, Carpano Antica	15
Signature Daiquiri—Plantation Rum, Rosemary Simple	15
Mai Tai—Privateer Rum, Curacao, Orgeat, Lime	15
Boulevardier—Rittenhouse Rye, Campari, Carpano Antica	16
Paper Plane—Four Roses Bourbon, Aperol, Nonino, Lemon	17
Margarita—Milagro Tequila, Triple Sec, Lime	13

Area Survey

Legend

LEGEND

- On-Premise Licenses
 - On Premises Liquor
 - ▲ On Premises Wine and Beer
 - On Premises Beer
- Off-Premise Licenses
 - Off Premises Liquor
 - ▲ Off Premises Wine
 - Off Premises Beer
- Wholesale Licenses
 - Wholesale
- Pending Licenses
 - Pending
- All Licenses
 - On Premises Liquor
 - ▲ On Premises Wine And Beer
 - On Premises Beer
 - Off Premises Liquor
 - ▲ Off Premises Wine
 - Off Premises Beer
 - Wholesale
 - Pending
- Churches
 - ◆ Churches
- Schools
 - ◆ Schools
- Zones
 - Zones
- Community Boards
 - Community Boards
- Police Precincts
 - Police Precincts
- Counties
 - Counties



On-Premise Licenses within 500 Feet

SAVORY & SWEET LLC	404 10TH AVE AKA 450 W 33RD ST
ROCKY'S BAR & RESTAURANT INC	460 W 34TH ST
444 TENTH F&B LLC	444 10TH AVE

There are no churches/schools within 200 feet.