

Manhattan Community Board 4

Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME		DOING BUSINESS AS (DBA)	
85 Tenth Restaurants LLC		TBD	
STREET ADDRESS		CROSS STREETS	ZIP CODE
85 10th Ave., New York, NY		On 10th, between W 15th Street & W 16th Street	10011
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Please see attached.	ATTORNEY/ REPRESENTAIVE	NAME: Arielle J. Albert / Brian A. Fink / Naomi A. Ferdinand
	PHONE:		PHONE: 212-370-3744
	EMAIL:		EMAIL: aalbert@dmppc.com / bfink@dmppc.com naf@dmppc.com
MANAGER	NAME: Jeff Katz	LANDLORD	NAME: 85 Tenth Avenue Associates, LLC
	PHONE: 781-799-4968		PHONE: 212-929-8510
	EMAIL: jeff@j2knyc.com		EMAIL: mrastoder@related.com
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> <input checked="" type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i>)			
<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?	Del Posto, 85 10th Ave., New York, NY 10011	
	What were the dates applicant was involved with this former premise?	2005 - 2020	
<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 checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	Target submission date is March 15, 2021.
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 type="radio"/> YES	<input checked="" 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	

CONFIDENTIAL – DO NOT DISTRIBUTE

85 Tenth Restaurants LLC
85 10th Ave., New York, NY 10011
MCB4 Liquor License/Sidewalk Café Stipulations Application – 2021
Rider to Owner Question

85 Tenth Restaurants LLC will comprise the following owners:

1. Jeff Katz 781-799-4968 jeff@j2knyc.com
2. Jamal James Kent 917-577-7075 james@j2knyc.com
3. Melissa Rodriguez 347-351-8002 meljrodriguez@gmail.com
4. 85 10th LLC:
 - a. Leo Kirby (authorized agent) | 212-339-5633 | lkirby@bbinvestments.com

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

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	11am-2am	11am-2am	11am-2am	11am-2am	11am-2am	11am-2am	11am-2am	11am-2am
	Kitchen	6am-12am	6am-12am	6am-12am	6am-12am	6am-12am	6am-12am	6am-12am	6am-12am
	Music	11am-2am	11am-2am	11am-2am	11am-2am	11am-2am	11am-2am	11am-2am	11am-2am
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 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	COO in progress	714	114 (max)	472	0	3	43	
OUTSIDE <i>(Other than sidewalk café)</i>	COO in progress	Unknown at this stage	Unknown at this stage	Unknown at this stage	N/A	N/A	N/A	
DCA APPROVED UNENCLOSED SIDEWALK CAFÉ	N/A	N/A	N/A	N/A				

How many floors are there? What is the capacity for each floor?	First floor (400), mezzanine (74), basement (240).		
How frequently will the owner(s) be at the establishment?	One or more owner(s) will be there 5 days per week		
Will there be dancing?	YES	NO	
Will applicant have bottle or table service for beverage alcohol?	YES	NO	
Will applicant be hosting private; promotional or corporate events?	YES	NO	Entire premises may close 1-2 times per year for private events
Will outside promoters be used on a regular basis? If yes please describe.	YES	NO	
Will applicant have a security plan? If, yes please attach.	YES	NO	
Will security plan be implemented?	YES	NO	N/A
Will State certified security personnel be used?	YES	NO	N/A
Will New York Nightlife Association and NYPD Best Practices be followed?	YES	NO	
Does applicant agree to notify MCB4 prior to making changes to its method of operation?	YES	NO	
Will applicant be using delivery bicycles? If yes, how many?	YES	NO	
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	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?	YES	<input checked="" type="radio"/> NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	<input checked="" type="radio"/> NO	Building has a TCO
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO	
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> NO	Target filing date is April 9

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	Please see attached table of all organizations and individuals contacted.	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		E-mails sent Friday, 2/12/21; calls made Monday, 2/15/21	
Who was your contact person at each group you met with?		No individual contacted has requested meeting.	
When did applicant post the notice that was provided?		2/7/2021	
Where did applicant post the notice that was provided?		Prominently in a window at the premise entrance	
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	NO Thomas Radecki (on-site manager), 207-272-8675
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	NO

Block/Tenant Association & Community Groups	First Name	Last Name	Email
Council Chelsea Block Association (Include him for everything in Chelsea aside from his block)	Bill	Borock	wborock@hotmail.com
100/200/300 West 15 Street	Steve	Starosta	steve@w15ba.com; info@w15ba.com
300 West 15th Street	Jim	Jasper	ijasper@gc.cuny.edu
100 West 16th Street	Paul	Groncki	paul@groncki.com
100 West 16th Street	Eric	Bomze	eric.bomze@gmail.com
200 West 16th Street	Will	Rogers	willrogers@gmail.com
Fulton House Tenant Association (W 16th St. to W 19th St. from 9th/10th Avenue)	Miguel	Acevedo	acevedoandassociates@gmail.com; mig91360@yahoo
100 West 17th/18th Street	Craig	Slutzkin	craig.slutzkin@outlook.com; craigs1029@aol.com
100 West 17th/18th Street	Judy	Klein	jakmail@earthlink.net
300 West 18th/19th Street (President)	Ethan	Felson	Ethan.Felson@lewisfederations.org
300 West 18th/19th Street	Gloria	Lowe	laranjera@gmail.com
100 West 19th/20th Street Block Association	Bill	Borock	wborock@hotmail.com
100 West 19th/20th Street Block Association	Sally	Greenspan	sallygm@gmail.com
100 West 19th/20th Street Block Association	Michael	Walsh	mwalshny@yahoo.com
100 West 22nd Street Block Association	Diane	Nichols	beacon195@aol.com
101 West 22nd Street Block Association	Gerald	Germany	germanygerald@aol.com
102 West 22nd Street Block Association	Melissa	Stern	m@melissa-stern.com
200 West 20th/21st/22nd Street/Chelsea W 200 Block Association	Pamela	Wolff	pamela@angel.net
200 West 19th/20th/21st/22nd/23rd Street	Pat	Cooke	fcngt@me.com
200 West 19th/20th/21st/22nd/23rd Street	Merle	Lister	merle.levine@gmail.com
200 West 23rd/24th Street Block Association	Omar	Fattal	omar.fattal@gmail.com
300 West 20th Street	Carol	Ott	cott@nyc.rr.com
400 West 20th Street	Albert	Taylor	alberttaylor@gmail.com
400 West 20th Street	Leslie	Doyel	lesley@yrichord.com
300 West 21st/22nd/23rd Street	Eleanor	Horowitz	eleanor@quiltedcorner.com
300 West 21st/22nd/23rd Street	Andra	Gabrielle	300wba@gmail.com
300 West 21st/22nd/23rd Street	Zazel	Loven	zazelloven@yahoo.com
West 400 Block Association (21st/22nd/23rd Sts.)	Mary	Swartz	mis@nyc.rr.com
West 400 Block Association (21st/22nd/23rd Sts.)	Eileen	McEluff	emce33@aol.com
West 400 Block Association (21st/22nd/23rd Sts.)	Jean	Blair	jblair@bobchristianson.com
West 400 Block Association (21st/22nd/23rd Sts.)	Karen	Jacob	w400ba@gmail.com
100 West 25th Street	Carla	Nordstrom	wes25thstreetproject@gmail.com
100 West 26th Street	Susan	Buttenwieser	susanb1011@aol.com
Naked Eye Productions	Tina	DiFeliciano	Tina@NakedEyeProductions.com
Chelsea-Elliott Tenant Association (W 25th/26th Street from 9th/10th Avenue)	Florence	Dent	fdenthunter@gmail.com
Chelsea-Elliott Tenant Association (W 25th/26th Street from 9th/10th Avenue)	Darlene	Waters	dwatersh@gmail.com
Penn South (W 23rd to W 29th Street from 8th/9th Avenue)	Brendan	Keany	bkeany@pennsouth.coop
Penn South (W 23rd to W 29th Street from 8th/9th Avenue)	Mario	Mazzoni	education@pennsouth.coop
London Terrace Towers (W 23rd/24th Street from 9th/10th Avenue)	Carl	Reinlib	(212) 675-2000
London Terrace Gardens (W 23rd/24th Street from 9th/10th Avenue)	Andy	Humm	andymhumm@aol.com
London Terrace Tenants Association	Inge	Ivchenko	tenants@litta.info
Hotel Americano	Scott	Hupe	(212) 216-0000
Highline537	Donna	Langman	212-838-3700
537 W 27th Street Building	Jeremy	Carmel	donna@donnalangman.com
Midtown South Community Council	John	Mudd	jeremy.carmel@gmail.com
Village Preservation/The Greenwich Village Society for Historic Preservation	Andrew	Berman	john.mudd@usa.net
			andrew@gvshp.org

BUILDING DESIGN			
State the name and type of business previously located in the space.	Del Posto; fine-dining restaurant		
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	Il Posto LLC (d/b/a Del Posto)
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Changes to signage and removal of window film
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the entrance ADA Compliant?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Changes to signage and removal of window film
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use a storm enclosure?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as 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="radio"/> FRENCH DOORS	<input type="radio"/> GARAGE DOORS	<input checked="" type="radio"/> WINDOWS THAT CAN BE OPENED <input checked="" type="radio"/> N/A
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input type="radio"/> YES	<input type="radio"/> 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?	<input type="radio"/> YES	<input type="radio"/> 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 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	
Will the establishment have an illuminated sign?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	Canopy is existing and will remain
Where will the air conditioner be located? What type is it?	All existing equipment to remain. No new units being added.		
When was the air conditioner installed?	2005		

OUTDOOR ITEMS - OTHER THAN 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, gazebo or open dining in the parking lane? If yes, which one(s)?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	NYC Open Streets and Open Restaurants, to the extent permissible.
Are the floorplans for the outdoor space(s) included?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s) or on the sidewalk?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will there be no amplified music, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	No amplified music
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
If open dining in the parking lane, will applicant agree to leave the sidewalk free of any furniture?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
If open dining, will you comply with all NYC DOT guidelines?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
If open dining, will the installation be year-round?	<input type="radio"/> YES	<input type="radio"/> NO	This will depend on NYC Open Streets and Open Restaurants regulations.

***These stipulations apply only to outdoor seating under the "Open Restaurants Program"
 No permanent seating is included in this application***

DCA APPROVED UNENCLOSED 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	Applicant currently relying on Open Streets/Restaurants because of COVID and has not decided the extent of outdoor service post-pandemic,
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	N/A
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
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	N/A
Will applicant mark the perimeter of the café on the sidewalk?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
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	N/A
Will the sidewalk café not provide standing space for drinking or smoking?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	In connection with Open Streets/Restaurants, this will depend on NYC Open Streets and Open Restaurants/DOT/FDNY regulations.
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	In connection with Open Streets/Restaurants, this will depend on NYC Open Streets and Open Restaurants/DOT/FDNY regulations.
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	In connection with Open Streets/Restaurants, this will depend on NYC Open Streets and Open Restaurants/DOT/FDNY regulations.
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	In connection with Open Streets/Restaurants, this will depend on NYC Open Streets and Open Restaurants/DOT/FDNY regulations.
Will applicant use umbrellas?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	This will depend on NYC Open Streets and Open Restaurants/DOT/FDNY regulations.
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 closest obstruction including construction barricades?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	In connection with Open Streets/Restaurants, this will depend on NYC Open Streets and Open Restaurants/DOT/FDNY regulations.
If open dining is in the parking lane, will applicant agree to remove its sidewalk café?	<input type="radio"/> YES	<input type="radio"/> 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
 April 7, 2021 full board meeting, with ___ members voting in favor
 of the recommendation, ___ members opposed, ___ members
 abstaining and ___ 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

Burt Lizarin
 CB4 BLP Committee Co-Chair

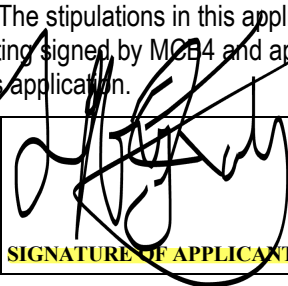



APPLICANT AGREEMENT WITH THE COMMUNITY

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 →

Jeff Katz



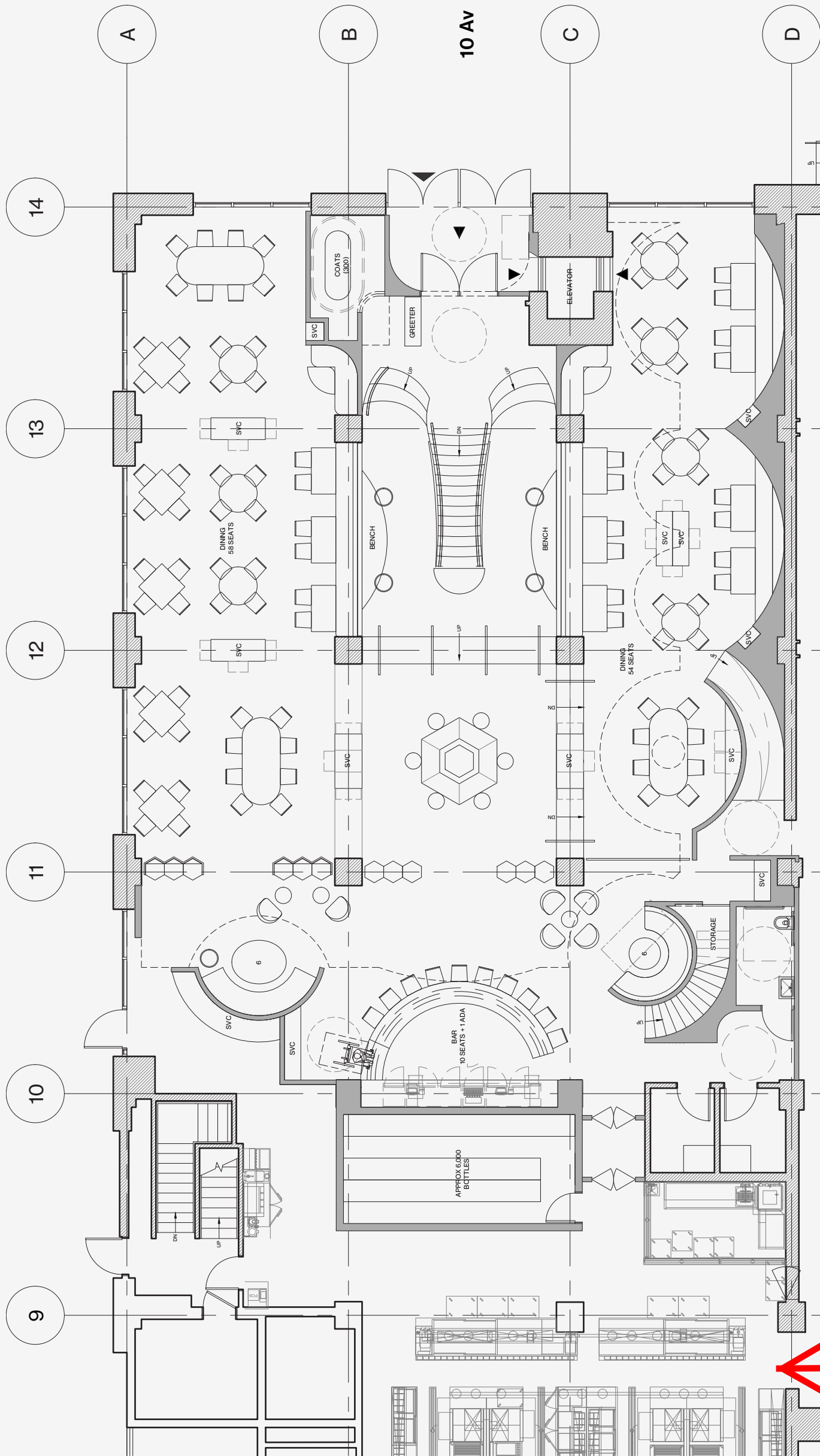
3/1/21

PRINT NAME OF APPLICANT

SIGNATURE OF APPLICANT

DATE

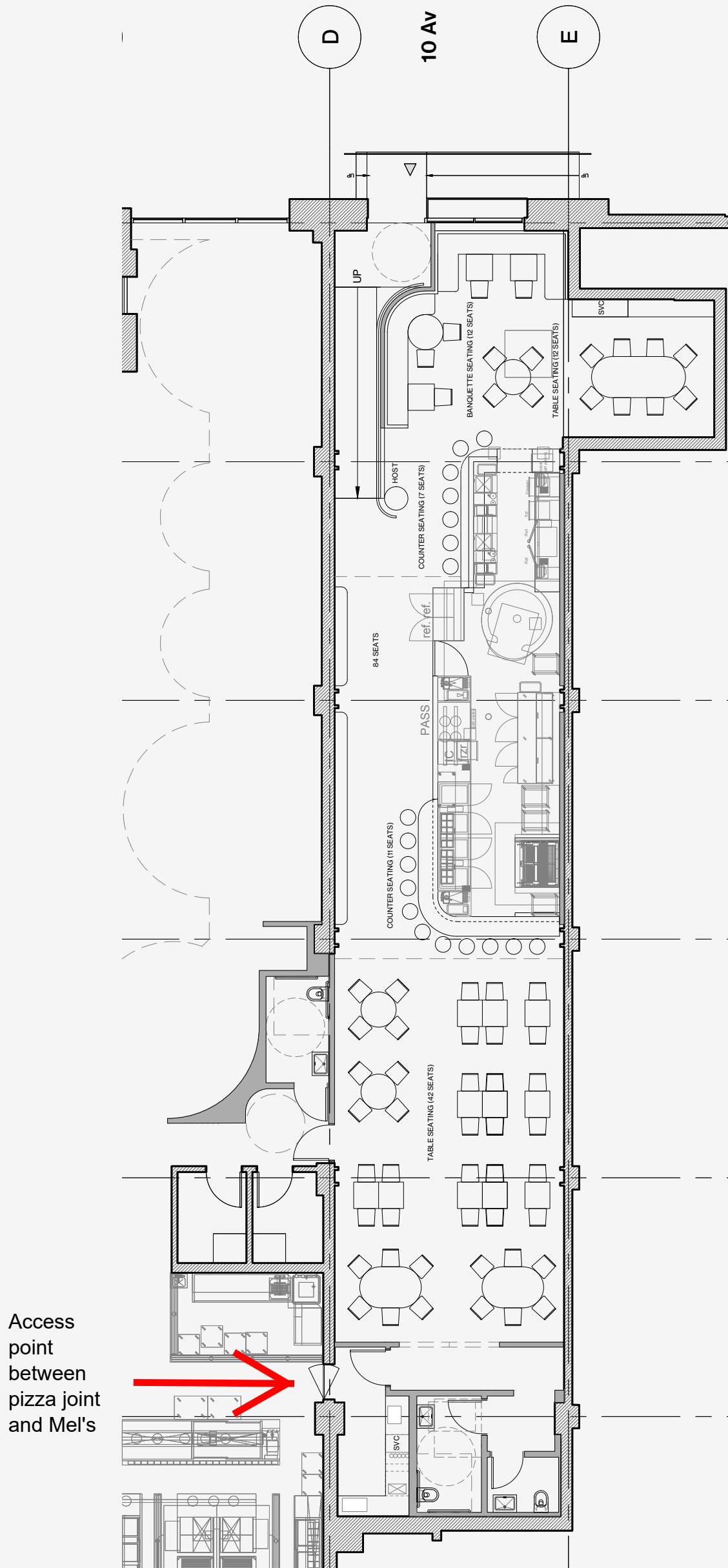
Dining Room on Ground Floor (immediately adjacent to pizzeria)



Ground Floor Plan

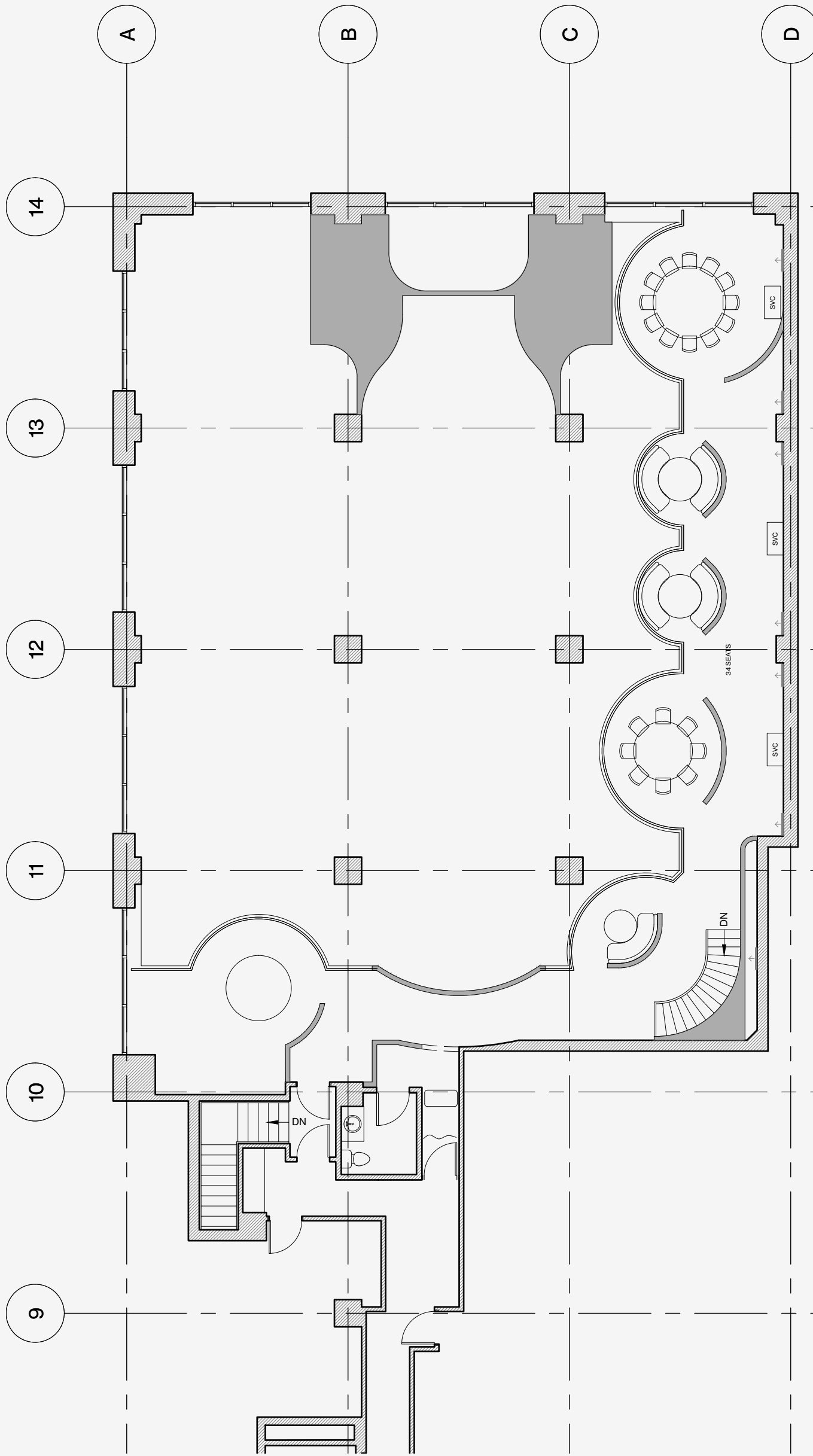
Access point
between
pizza joint
and Mel's

Pizzeria on Ground Floor (immediately adjacent to main dining room)



Ground Floor Plan

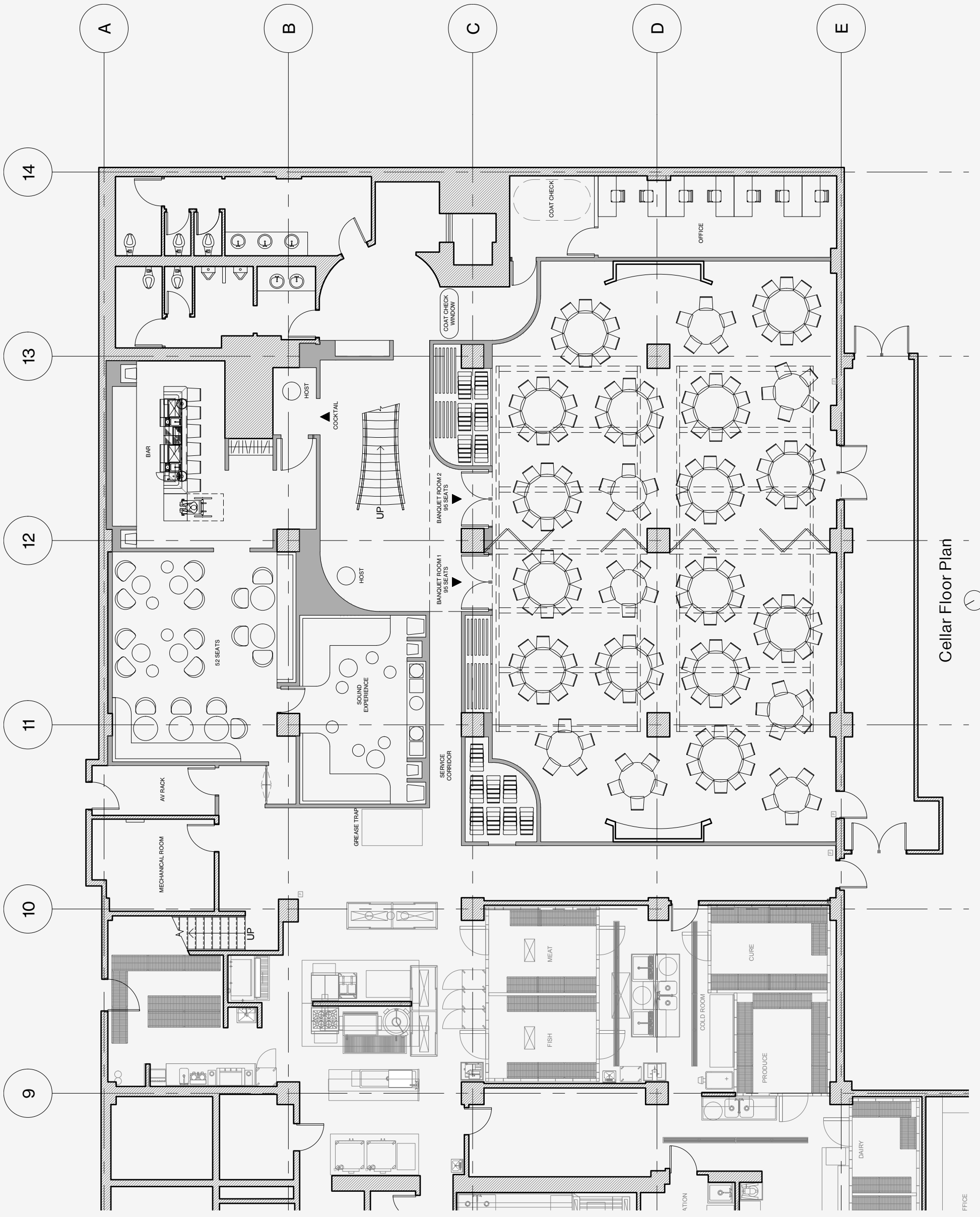




Mezzanine Floor Plan



85 Tenth Restaurants LLC
 85 10th Ave., New York, NY 10011
 MCB4 Liquor License/Sidewalk Café Stipulations Application – 2021
 DIAGRAM OF GROUND FLOOR - BASEMENT



Cellar Floor Plan



85-Tenth 5 course Tasting Menu-\$179

\$179 per guest. Five Courses. Wine Pairings are available for an additional \$115 per guest. Each guest will have his / her choice of antipasto, secondo and dolce from the full menu, and the table will select two pastas to share. Please note that the 5 course tasting menu is for the entire table's participation

Antipasto Bis: Two Tastes of Pasta
shared by the entire table

Secondo Dolce

85-Tenth CAPTAIN'S MENU - \$209

\$209 per guest. Eight Courses. Wine Pairings are available for an additional \$175 per guest. Please note that the Captain's Menu is for the participation of the entire table
ANTIPASTI

Insalata di LATTUGHE e ERBE di Stagione
Soft Herbs & Lettuces with Del Posto Truffled Dressing

Trio di SALMERINO con Radice di Prezzemolo
Arctic Char Crudo, Confit and Tartare with Parsley Root & Parsley

VITELLO Tonnato con Tonno Crudo e Animelle
Chilled Veal with Tuna Crudo, Crispy Sweetbread & Citrus Vinaigrette

SFORMATO di Carciofi con Bagna Cauda
Artichoke Custard with Anchovy and Garlic Fonduta, Pickled Celery & Oregano

INVOLTINO di Radicchio
Braised Winter Chicories with Speck & Aged Balsamic Vinegar

PRIMI

TORTELLINI e Fagioli
Borlotti Bean Filled Pasta with Kale, Braised Vegetables, Parmigiano Reggiano & Savory

GNOCCHI alla Nocciola con Tartufo Nero e Burro
Potato Dumplings with Brown Butter, Hazelnuts & Black Truffle ~ \$10 supp

SPAGHETTI alla Bottarga
Cured Fish Roe, Chili & Chive

GARGANELLI al Ragù Bolognese
Quill Shaped Pasta with Pork, Veal & Tomato

CARAMELLE di Gorgonzola con Pera
Candy Shaped Pasta filled with Blue Cheese & Red Wine Poached Pear

CORZETTI con Vongole, Finocchio e Caviale
Stamped Coin Pasta with Razor Clams, Fennel & Caviar

AGNOLOTTI di Maiale al Latte
Small Envelopes Filled with Milk Braised Heritage Berkshire Pork & Parmigiano Reggiano

SECONDI

SALMONE Arrosto Al Carbone con Rapini e Mandorle
Charcoal Roasted Salmon with Broccolini & Almond Vinaigrette

CACCIUCCO con Polpette di Baccalà Fritte
Tuscan Shellfish Stew with Cod & Squid Ink Fritter

Spezzatino di MAIALE
Heritage Berkshire Pork Tuscan Stew with Smoked Loin, Sage Pesto & Chicharron

BRANZINO Avvolto nel Prosciutto con Cipollini, Finocchio e Salsa Verde
Prosciutto Wrapped Sea Bass with Cipollini Onion, Fennel & Herb Aioli

POLLO con Cotechino e Lenticchie
Chicken with Sausage, Lentils & Smoked Carrots

MANZO con Patate e Tartufo Nero
28-Day Dry Aged Ribeye with Potato, Black Truffle & Chicories~\$20 supp

DOLCI

BRIOSCIA con Granita di Mandorle
Sicilian Brioche with Almond Granita, Ricotta Amaretti Semifreddo & Espresso

PANNA COTTA di Riso Nero
Forbidden Rice and Vanilla Bean Custard with Black Sesame & Pear Sorbetto

SEMIFREDDO all' Arancia Rossa
Semi Frozen Mousse with Blood Orange, Lemon Olive Oil Curd, Cardamom & Satsuma Sorbetto

Mela e Farro TORTA SOTTOSOPRA
Apple and Farro Upside Down Cake with Cardamaro Caramel & Yogurt Spuma

TARTUFO al Mascarpone

Mascarpone Gelato with Aged Balsamic & Puffed Wild Rice

TORTINO alla Gianduja con Gelato al Latte di Nocciola Piemontese

Chocolate Hazelnut Cake with Piemonte Hazelnut Milk Gelato

FORMAGGI

RICOTTA Stagionata Pezzata Rossa con Gremolata & Pinoli

Abruzzian Cow's Milk Cheese with Chives, Olive Oil Crackers & Pine Nuts

Brioche al Bay BLUE con Miele di Cardo e Pepe Nero

Point Reyes Bay Blue Cheese with Cardo Honey & Black Pepper

MADAIO CALCAGNO con Miele di Girasole

Sardinian Sheep

85-10 COCKTAILS

APERITIF

BAMBOO	13
Fino Sherry, Carpano Bianco & Regan's Orange Bitters No.6	
BARREL AGED NEGRONI	17
Plymouth Gin, Cinzano Sweet Vermouth & Campari aged six weeks in a Tuthilltown Bourbon Cask	
BREZZA DI BASSANO	13
Nardini Amaro, Lime Juice, Fever-Tree Ginger Beer & Mint	
THE CARPANO COCKTAIL	16
Carpano Antica Formula, Bulleit Bourbon, Campari & Orange Juice	
CORPSE REVIVER #2	16
Hendrick's Gin, Cointreau, Cocchi Americano, Ricard & Lemon Juice	
CRIMSON REVIVER	16
Botanist Gin, Lejay Crème de Cassis, Cocchi Americano Rosa & Lemon Juice	
JULEP #10	15
Bombay Sapphire Gin, St. Elizabeth Allspice Dram, Lime Juice, Rosemary & Ginger	
WALKING ON AIR	18
Ron Brugal 1888 Gran Reserva Rum, Aperol, Amaro Nonino, Lemon Juice & Bittermens Bostan Bittahs	

SPARKLING

APEROL SPRITZ	13
Aperol, Flor Proseco & Club Soda	
BELLINI	13
Flor Proseco & White Peach Purée	

THE LAST BUBBLE	20
Plymouth Gin, Green Chartreuse, Luxardo Maraschino Liqueur, Lime Juice & Franciacorta	
SPRING PUNCH / FALL PUNCH	26
Hangar One Buddha's Hand Citron Vodka, House Made Grenadine, Cinnamon, Champagne & Lemon Juice	
THE ST. JOHN	20
Cocchi Vermouth di Torino, Basil, Honey & Franciacorta	
<u>FRESH & VIBRANT</u>	
THE AVENUE	20
Michter's Bourbon, Busnel Calvados, Passion Fruit Purée, Lemon Juice, Orange Flower Water & House Made Grenadine	
THE AVIATION	16
Plymouth Gin, Crème d'Yvette, Luxardo Maraschino Liqueur & Lemon Juice	
THE CLOVER CLUB	16
Bombay Gin Lemon Juice, House Made Raspberry Syrup & Egg White	
THE CURE	16
Mount Gay Black Barrel Rum, Pineapple Juice, Coconut Cream, House Made Grenadine & Orange Juice	
THE HEMINGWAY DAIQUIRI, "PAPA DOBLE"	16
Mount Gay Eclipse Silver Rum, Luxardo Maraschino Liqueur, Lime & Grapefruit Juice	
HONEY...DON'T CALL ME HONEY!	16
Bols Genever, Acacia Honey Syrup & Lavender Bitters	
SIDECAR	18
Remy VSOP Cognac, Cointreau & Lemon Juice	
THE WHISKEY SMASH	16

Jameson Black Barrel Irish Whiskey, Lemon Juice, Simple Syrup, Peychaud's Bitters & Fee Brothers Aromatic Bitters

HIGH PROOF

BLOOD AND SAND 16

Famous Grouse Blended Scotch, Carpano Antica Sweet Vermouth, Cherry Heering Liqueur & Fresh Orange Juice

THE DIRECT MARTINI 25

-114° C Elyx Vodka & Dolin Dry Vermouth

GOING UPSTATE 17

Michter's Single Barrel Straight Rye, usnell VSOP Calvados, Punt E Mes, Cherry Herring & Brooklyn Hemispherical Black Mission Fig Bitters

GOLDEN MARTINEZ 25

Beefeater Burrough's Reserve Barrel Aged Gin, Carpano Antica Sweet Vermouth, Luxardo Maraschino Liqueur & Fee Brothers West Indian Orange Bitters

LOG CABIN 17

Barr Hill Tom Cat Gin, Amaro Meletti, Maple Syrup, Cinnamon & Fee Brothers Gin Barrel-Aged Orange Bitters

OLD FASHIONED CUBED 20

Stranahan's Colorado Whiskey, Luxardo Maraschino Liqueur & Angostura Cubes

QUEEN OF BOURBONS 18

Michter's Small Batch Bourbon, Cappelletti Aperatif, Amaro Cardamaro & Tristar Strawberry Shrub

THE VESPER MARTINI 22

Stoli Elit Vodka, Beefeater Gin, Cocchi Americano, Lemon Essence & Gold Leaf

ROBOST

THE 1888 COCKTAIL 18

Brugal 1888 Gran Reserva Rum, Tea Infused Cinzano Extra Dry,

Lemon Juice, House Made Grenadine

CONTINENTAL SOUR	15
Buffalo Trace Kentucky Straight Bourbon, Lemon Juice, Egg White & Sandeman Founders Reserve Port	
A FISTFUL OF SPICY	15
Sombra Mescal, Ancho Reyes Liqueur, Pineapple Juice, Lime Juice, Agave Nectar & Bitters, Old Men 'Smoke Gets In Your Bitters'	
KILT & DAGGER	15
Monkey Shoulder Whisky, Bittermens Citron Sauvage, Lemon Juice, Ginger Syrup & Brooklyn Hemispherical Sriracha Bitters	
OCCHIO DI LUPO	21
Milagro Reposado Tequila, Dolin Dry Vermouth, Garam Masala Syrup, Muddled Pineapple & Lemon Juice	
SAPONA RHUM PUNCH	15
Rhum J.M. Blanc, Smith & Cross Rum, House Made Orgeat & Grapefruit Juice	
THE SNAPPER	16
Absolut Vodka, Yuzu, Horseradish Syrup & Ginger Beer	
TANGO CITRON	15
Maestro Dobel Diamond Tequila, Bittermens Citron Sauvage, Sorrel, Grapefruit Juice & Agave	

RARE

COCKTAILS COMING SOON

NON-ALCOHOLIC

OUT OF FASHIONED 10

Iced Tea, Lemon Juice, Orange Juice, Cinnamon Syrup,
Whiskey Barrel Bitters

VERDURA 10

Cucumber, Lime Juice, Simple Syrup, Mint, Basil & Soda Water

GINGER FIZZ 10 Ginerger Syrup, Simple Syrup, Mint, Lemon Jice & Soda Water

ANANAS 10

Pineapple Juice, Lemon Juice, Rosemary-Sage Syrup & Soda Watter

MULE'S COLLAR 10

Gingerbeer, Lime & Angostura Bitters

APPLE SPRITZ 10

Apple Juice, Lemon Juice, Cinnamon Syrup & Soda Water

PEASEBLOSSOM 10

Sugar Snap Peas, Tarragon, Simple Syrup, Lemon & Club Soda

YUZU SNAPPER 10

Yuzu, Horseradish Syrup & Fever-Tree Ginger Beer

APPLESJUS 10

Verjus du Perigord, Apple Juice, Celery Seed Syrup & Parsley

SORREL SOUR 10

Blood-Veined Sorrel, Pink Peppercorn, Agave, Lemon & Aleppo

ELEMENT RIESLING JUICE 10

Finger Lakes, NY

VINI AL BICCHIERE

SPUMANTI

32907	FRANCIACORTA	Ferghettina Brut MV Lombardia	25
33050	CHAMPAGNE	Godme Brut Reserve MV France	35
33131	CHAMPAGNE	Krug Brut Grand Cuvée MV France	50
33103	CHAMPAGNE	Gatinois Grand Cru Brut Rosé MV France	35

BIANCHI

14001	FRIULANO	Bastianich Adriatico 2011 Friuli	12
11673	ROERO ARNEIS	Marcarini 2013 Piemonte	14
24821	VERDICCHIO DI MATELICA	Bischi Vigna Fogliano 2010 Marche	15
11653	TIMORASSO	Walter Massa Derthona 2011 Piemonte	15
16014	MÜLLER THURGAU	Pojer e Sandri Palai 2011 Alto Adige	15
15605	SOAVE CLASSICO	Inama Vigneto du Lot 2011 Veneto	20
14041	"TOCAI PLUS"	Bastianich 2008 Friuli	24

ROSATI

13538	SANGIOVESE	Poggio al Sole Primavera 2013 Toscana	14
14563	REFOSCO	Bastianich 2012 Friuli	10

ARANCIONE

14469	RIBOLLA GIALLA	Gravner Amphora 2004 Friuli 3 oz.	25
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ROSSI

18006	ETNA ROSSO	Tenuta di Fessina Musmeci 2008 Sicilia	25
13721	ROSSO DI MONTALCINO	Candicchio di Sopra 2009 Toscana	20
15433	VALPOLICELLA SUPERIORE CLASSICO	Zymé 2009 Veneto	25
11243	DOGLIANI	Pecchenino Bricco Botti 2011 Piemonte	20
40199	BAROLO	Brandini 2007 Piemonte	30
24012	MARCHE ROSSO	Stefano Antonucci 2011 Marche	18
14718	VESPA ROSSO	Bastianich 2011 Friuli	25
13006	TOSCANO ROSSO	Isole e Olena Cepparello 2010 Toscana	40
17055	TAURASI	Cantine Lonardo 2008 Campania	30

BIRRE

MENABREA Pale Lager Piemonte, IT	355 ml	9
CAPTAIN LAWRENCE Kölsch New York, USA	355 ml	10
EVIL TWIN BREWING Falco IPA Connecticut, USA	355 ml	10
TRANSMITTER BREWING F1 Brett Golden Ale Queens, USA	500 ml	21
BROOKLYN BREWERY Sorachi Ace Brooklyn, USA	750 ml	28
STOUDT'S Pilsner Pennsylvania, USA	355 ml	10
OMMEGANG Witte Wheat Ale New York, USA	330 ml	12
VICTORY BREWING CO. Storm King Stout Pennsylvania, USA	330 ml	12
LURISIA Normale Piemonte, IT	330 ml	10
LURISIA N Sei Spiced Ale Piemonte, IT	330 ml	15
LURISIA N Dieci Buckwehat Ale Piemonte, IT	750 ml	35
BIRRIFICIO DEL DUCATO Imperial Stout Emilia, IT	355 ml	26
PRETTY THINGS BEER & ALE PROJECT Jack D'Or Saison Ale MA, USA	650 ml	35

SPUNTINI

KALUGA CAVIAR, Potato Skin, Parsley (*per piece*) 26

Truffled **VEAL** & Potato Club 20

LOBSTER & Lemon Basil Tramezzini 15

Chickpea **FARINATA**, Fontina & Black Truffle 15

'NDUJA & Tzatziki 12

Pizza Joint - 85 Tenth Restaurants, LLC

Appetizers

Kale cacio pepe sour croutons, capers, cornichon and lemon \$18
Radicchio salad, shaved radish, pickled onions and roasted garlic vinaigrette \$15
Grilled Gems smoked mushrooms, burrata and rosemary \$18
Warm Focaccia, sungold tomatoes, basil and whipped ricotta \$14
Grilled and smoked oysters, anchovy butter, parsley lemon \$18
Ceci, grilled leeks, preserved lemon \$12
Eckerton Hill Farm Heirloom tomatoes, shallot, oregano and red wine vinegar \$14
Grilled Sourdough Filone, Tomato water and Evo \$10

Pizzas

Margherita, crushed tomatoes, fresh mozzarella, EVO and basil \$20
Tomato, Peperoni and smoked mozzarella \$22
Tomato, guanciale, pecorino, peperoncino shaved shallot \$22
Kale and basil pesto, fresh ricotta, preserved lemon \$20
Fennel, garlic, shaved red onion, oregano and semi-sec tomatoes \$20
Norma, tomato, charred eggplant and ricotta salata \$20
Fontina, black truffle, runny egg, shave/ grated potato \$24
Heirloom tomato, garlic, thin red onion, basil and pecorino toscana \$20
Arugula, prosciutto, sungold tomato, Calabrian chili \$24
Shaved asparagus, mascarpone, shallot, parm \$20
Fennel sausage, scamorza, broccoli rabe \$22
Broccoli rabe, provolone, roasted garlic, cherry peppers \$20
N'duja, buratta, semi sec tomato \$22
Caccio pepe, pecorino, and tellicherry pepper \$18

Mains From the Grill

All Mains are family style and meant to share accompanied with the choice of three sauces, Salsa Verde, Chicory and red onion agrodolce, sweet and hot vinegar peppers, Amatriciana sauce, pesto, parmigiano fonduta, preserved meyer lemon marmelata

Whole grilled local fish, charred lemon \$40
Whole grilled Cauliflower, grilled and marinated radicchio with crispy shallot and garlic, basil \$22
Grilled Dry age Rib Eye, on the bone, roasted garlic butter and rosemary \$85

Desserts

Vanilla gelato, caramel apples and burnt honey crumble \$10
Chocolate Chip Mint Gelato, dark chocolate crunchies \$10
Spumoni, sour cherry, pistachio and chocolate gelato \$10

Cocktail Bites for Cocktail bar

Grissini, parmigiano and casteltravano olives \$12

Fire roasted peppers, grilled filone and toasted garlic \$10

Caccio pepe potato fritto \$10

Gnoccho fritto, mortadella and parmigiano \$12

Green Tomato Milanese tremmazini \$12

Fried baby artichokes, calabrian chili aioli \$12

King Crab, tomato marmelatta, bread crumbs \$24

Fisher Island Oysters, smoked onion mignonette \$24 per ½ doz

Marinated Olives, candied orange zest and bay leaf powder \$10

Fontina fonduta, smoked butterball potatoes and black truffle \$30

Private Dining / Banquet Menu

Passed Assagi

5 choices

Fritto

Crostini

Tramezzini

Spiedini

Staples

FRITTO

Arancini Arborio rice cooked with shallots, white wine, then stuffed with buffalo mozzarella. Breaded with eggs, flour and house made bread crumbs.

Fritelle Light semolina and flour batter with milk, eggs, and parm cheese, with sweet peas.

Baccala Croquets Steamed house cured baccala with capers, potato, lemon, scallions, parsley, and mayo. Battered in eggs and potato flakes.

Market vegetables An assortment of fresh seasonal farmers market veg. battered in rice flour with chopped parsley.

Gnocco Frico A light pillowy dough with melted 24 month aged prosciutto di parma.

Panelle A chickpea pancake with egg,lemon, parsley, and chickpea flour.

CROSTINO

House baked baguette and Ciabatta sliced and toasted with various toppings

Toscana Organic chicken liver pate w/ capers, onion, red wine, thyme and balsamic vinegar.

Pomodoro Heirloom tomatoe, spring garlic, micro basil, and pepperoncini with Evoo and maldon sea salt.

Alla Romana Organic Rocambole garlic, La Mozza olive oil, and coarse black pepper.

Char Alliums Charred vidalia onion, garlic scapes, and green onions, chopped to a paste, mixed with Evoo, black pepper, sea salt, and balsamic vinegar.

Funghi Misti Sauted wild mushrooms(chantrelles, morels, hen of the woods) garlic, sweet onion, black pepper, sea salt, Evoo, saba and thyme.

Ceci and Bottarga A puree of chickpeas with lemon, parsley, garlic, Evoo, and Pepperoncini. Finished with grated dried pressed roe of tuna

Lardo House cured free range Berkshire fat back, whipped to a spread like consistency, garnished with chive blossoms.

TRAMEZZINI

Small crustless tea sandwiches on house baked Pullman loafs

Tonno Preserved tuna(confit in Evoo, with chile and fennel), flaked and mixed with soft boiled eggs, mayonnaise, and lovage

Radishes and Burro French breakfast radishes with whipped imported Piemonte butter and Maldon sea salt

Mortadella and Horseradish Whipped imported mortadella, fresh horseradish and pickled Lampascone

Pesto Pantesco A parsley and mixed mint pesto with toasted Spanish almonds, Rocambole garlic, Evoo, and parm cheese

SPIEDINI

Small one bite sized skewers

Mushroom Polpettini mushroom roasted formed into balls and garnished with preserved meyer lemon and laurel.

Eggplant Spicy smoked eggplant, tomato marmellata and mint

Cuoro del Pollo Balsamic honey mustard glazed organic chicken thigh (marinated in honey, coarse grain mustard, onion puree, thyme, salt, and black pepper) with house **cured pancetta crudo**

Gamberetti Grilled Mayan shrimp(marinated in Evoo, garlic, Orange juice) with “agrodolce”(a sweet and sour syrup made with red wine vinegar and sugar) and chives.

Vegetable Crudo An assortment of fresh seasonal vegetables, served with a warm Bagna Caualda(a anchovy, garlic, olive oil and butter sauce)

STAPLES

Prosciutto Knots Ground 24 month aged Prosciutto di Parma, garlic, salt, sugar in puff pastry dough.

Parm Reggiano 2year old parm with 20 year old Balsamic vinegar.

Salumi Misti A selection of house cured meats

ANTIPASTI

Grilled Vegetables all'Estiva Grilled summer vegetables, over a bed of whipped buffalo ricotta, and garnished with herbs and flowers.

Funghi Misti Grilled sliced eggplant roll, stuffed with roasted tomato, ricotta, mint, and parm. Cheese. Drizzled a red wine vinaigrette.

Insalata Tricolore A bitter green salad composed of wild arugula, endive, radicchio, toasted walnuts, and dressed with agresto, evoo, lemon juice, salt, pepper.

Insalata di Mare

Romano Beans with Black Pepper Zabaglione

Tuna Carpaccio Raw yellowfin tuna, pounded paper thin, dressed with a lemon emulsion(lemon juice, pureed preserved Meyer lemon, evoo, salt, and pepper), sea salt, and herbs and blossoms.

PRIMI

Orechiette w/tomato marmelata, braised swiss chard and pecorino

Ricotta and Rapini Nudi

Pennette a la vodka

Potato Gnocchi w/ Rapini Pesto(broc. Rabe, evoo, garlic, basil, parsley, and mint) and Ricotta Salata(an aged, salted ricotta, which is similar to feta in consistency).

Ravioli di Brasato w/ Golden Butter and Leeks

. A butter sauce with carmelized leeks

Agnolotti dal Plin

Braised veal and pork, tossed in butter.

Rigatoni al Ragu Bolognese

House made cavatelli with pork and veal ragu stained with tomato.

SECONDI

Swordfish w/ grilled celery salad and vincotto

Wild Stripped Bass w/ summer squash ragu

Skinless filets slow baked and served with a light ragu of sauteed squash, roasted garlic, tomato, chile flake, and mint.

Artic Char w/ heirloom potato

Char filet pan seared to med rare. Served with heirloom potatoes, dressed with a basil pesto.

Chicken alla Cacciatora

Violet Hill Chickens marinated in honey, mustard, thyme, balsamic vinegar, and onion puree. Cooked ala piastra(flattop), served with Sardinian couscous, thyme, and sweet corn.

Pork Loin w/ fennel and figs.

Hertiage Foods boneless Berkshire loin, that's been brined, dry rubbed with salt, black pepper, and ground fennel seeds. Roasted and sliced served with a shaved fennel and onion salad with stewed dry figs.

Lamb loin w/ basil and salsa madre

Skirt Steak w/ pepperonata

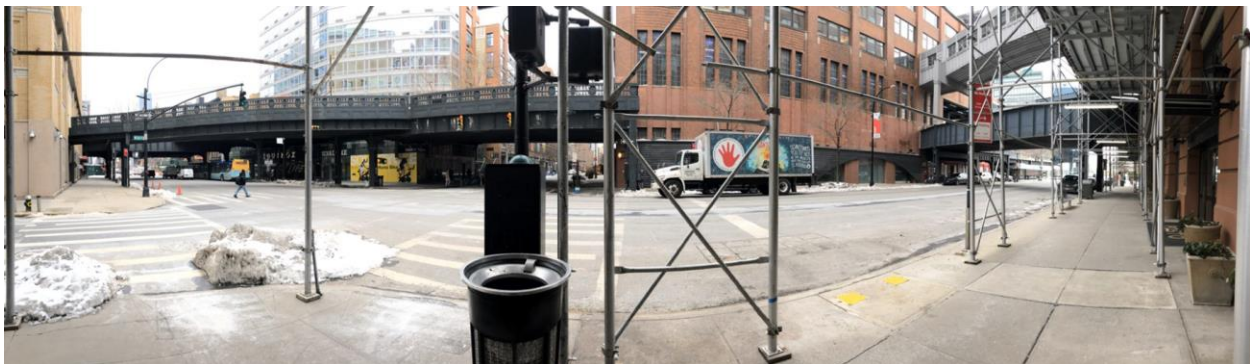
Black Angus steak with a sweet and spicy pepper stew with onions, garlic, chile, tomato, sugar, and vinegar. Drizzled with unfermented grape must. Has the taste of aged balsamic vinegar.

VEGETARIAN

Erbazzone w/ truffled leeks A rainbow swiss chard tart with parmigiano, egg, Served with braised leeks and truffle oil.

85 Tenth Restaurants LLC
85 10th Ave., New York, NY 10011
MCB4 Liquor License/Sidewalk Café Stipulations Application – 2021
Photos

View from Exterior



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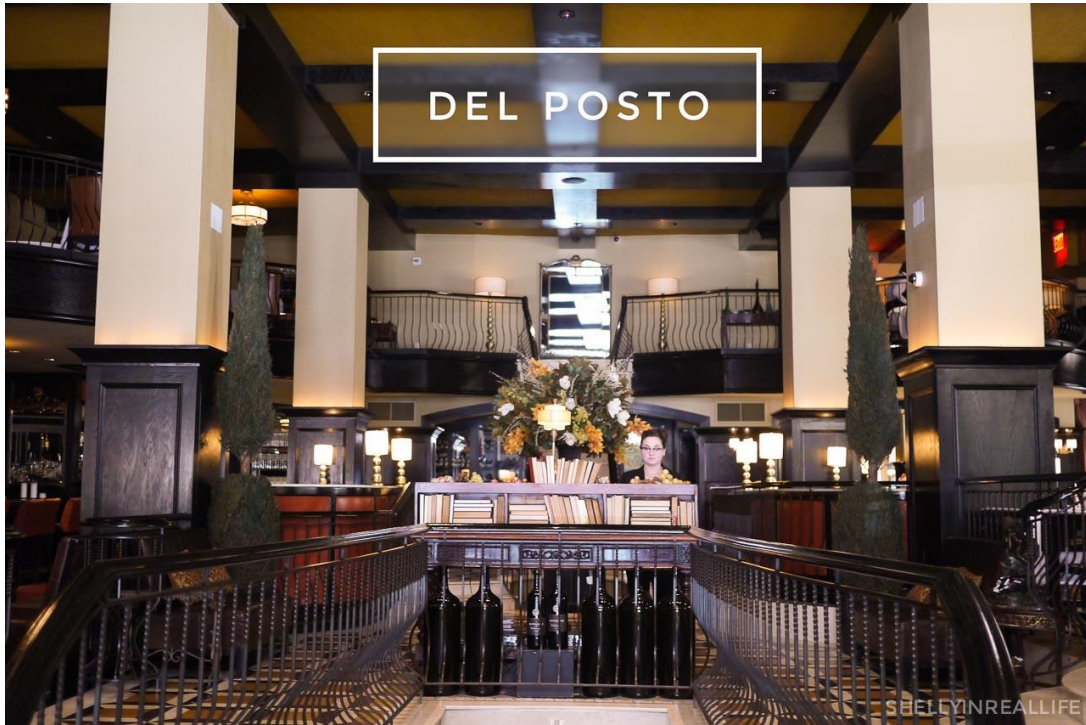
Photos of Restaurant Exterior and Interior



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500-Foot Rule and 200-Foot Rule Materials – NOT APPLICABLE

The proposed premises located at 85 10th Ave., New York, NY 10011 **IS NOT** located within either 200 feet of any churches, synagogues, or places of worship or 500 feet of three or more on-premises licensees. For reference, attached herein is a LAMP report for this location, which was printed on February 8, 2021.

Accordingly, neither a diagram of establishments nor a public-interest statement is included with this application submission.

85 10th Ave, New York, 10011

Latitude:40.74302, longitude: -74.00779

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

8 closest liquor stores

Name	Address	Distance
CHELSEA WINERY LTD	75 9TH AVENUE NEW YORK, NY 10011	938 ft
LITTLE WEST WINE AND SPIRITS INC	19 LITTLE W 12TH ST NEW YORK, NY 10014	1,212 ft
MIDTOWN SPIRITS INC	191 9TH AVE NEW YORK, NY 10011	1,803 ft
HOME OF CHEERS CORP	188 90 8TH AVE NEW YORK, NY 10011	1,864 ft
SKM HOLDINGS LLC	185 GREENWICH ST STORE#LL2370 UPPR LEVEL WALL ST NEW YORK, NY 10007	1,957 ft
MANLEYS WINES & SPIRITS INC	35 8TH AVENUE NEW YORK, NY 10014	2,017 ft
HUDSON YARDS LIQUORS INC	557 C WEST 23RD ST NEW YORK, NY 10011	2,048 ft
MFR RETAILING LLC	249 W 13TH ST NEW YORK, NY 10011	2,191 ft

Schools within 500 feet

Name	Address	Distance
No Schools within 500 feet		

Churches within 500 feet

Name	Distance
No Churches within 500 feet	

Pending On Premises Liquor Licenses within 750 feet

Name	Address	Distance
HYUNDAI MOTOR AMERICA INC & RESTAURANT	40 10TH AVE NEW YORK, NY 10014	589 ft

Active On Premises Liquor Licenses within 750 feet

Name	Address	Distance
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Name	Address	Distance
IL POSTO LLC	85 10TH AVE 16TH & 15TH STREETS NEW YORK, NY 10011	71 ft
L ATELIER NYC LLC AND INVESTHOSPITALITY LLC	85 10TH AVE NEW YORK, NY 10011	71 ft
WEST 17TH STREET ITALIAN RESTAURANT LLC	457 W 17TH ST NEW YORK, NY 10011	524 ft
17TH STREET ENTERTAINMENT II LLC	453 W 17TH STREET NEW YORK, NY 10011	556 ft
MARISCOS CHELSEA LLC	409 W 15TH ST AKA 75 9TH AVE NEW YORK, NY 10011	686 ft

***NOTE: Il Posto LLC is the outgoing proprietor at the proposed premises. L'Atelier NYC LLC and Investhospitality LLC is temporarily closed.**