Manhattan Community Board 4 (All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME			DOING BUSINESS AS (DBA)							4141	
AGORA	RESTA	URANT CORP.	MOLYVOS								
STREET ADDRESS			CROSS STRE			z	IP COD	E			
402 WES	T 43rd	St.	9th Av	ve/43	rd Stre	eet		1003	36		
OWNER	NAME:	John Livanos			NAME:	Rol	bert V	V. Ro	mano)	
(Attach a list of all the people that will be associated/listed with the license)	PHONE:	(914) 261-6017	ATTORNEY/ REPRESENTA		PHONE: (914) 500-3196						
	EMAIL:	nickl@livanosrestaurantgroup.com			EMAIL:	Ro	manc	olaw@	@gma	ail.com	
	NAME:	Nickolas Livanos		1	NAME:	Man	hattar	n Pla	za, In	C.	
MANAGER	PHONE:	(914) 261-6017	LANDLORD		PHONE:	(21	12) 80	1-10	00	14-70-31 (100 Per vin 4 10 10 10 10 10 10 10 10 10 10 10 10 10	
	EMAIL:	nickl@livanosrestaurantgroup.com			EMAIL:	con	nmuni	catio	ns@r	elated.	com
APPLICATION	ON TYP	E (<u> Liquor License</u>	·	(Unencle	osed S	Sidewai	lk Caf	e)		
	Has applican	t owned or managed a similar business?			YE	s	NO)			
O New	What is/was	the name and address of establishment?			Oceana, Hudson West, City Limits DINE Moderne Bann						PINER
	What were the dates applicant was involved with this former premise?					currently					
○ Corp	What is the li	cense # and expiration date?		1026162 05/31/2022							
Change/Class Change Removal	Is applicant making any alterations or operational changes?						N	o			
	If alterations	or operational changes are being made, please descr	ribe/list all changes.								
Alteration	What is the co	urrent license # and expiration date?									
0	Please list/de	scribe the nature of all the changes and attach the pl	lans:								
METHOD OI	F OPER	ATION									
TYPE OF ALCOH	OL	Liquor/Wine/Beer & Cider	Ов	eer & Cid	ler		0	Wine/E	Beer & Cid	er	
Restaurant Cabaret C ESTABLISHMENT TYPE Adult Entertainment Wine Ba			Night Club O) Hotel	Ова	ar/Taverr	n	O Ca	tering Est	ablishment	
			ar O Dance	e Club	O Sport	ts Bar	O Club	(Fratern	al Organiz	zation – Memb	oers Only)
Has applicant/owner you plan to file?	YES	NO	Appli	catio	on ma	iled t	o SLA	02/12/	2022		
Is the 500 Foot Rule On-Premise liquor liq establishment and the	YES	NO						4.446.			
Is the 200 Foot Rule schools and houses	applicable? of worship t	If yes, please attach a diagram of the hat trigger the rule.	YES	NO							
	(s) read MC	CB4 Policy Regarding Concentration and	YES	NO				•	***************************************		

		MONDAY	TUESDAY 11 AM-1AM		WEDNESDAY 11 AM-1AM		THURS	SDAY	FRIDAY		SATURDAY		SUNDAY
HOURS*	Operation	11 AM-1AM					11 AM-	1AM	11.	AM-1AM	11 AM-1AN	1 11	11 AM-1AM
Indoor Only)	Kitchen												
	Music												
If you plan to Circle all that	have music, what apply)	t type(s)?	BACKGRO	UND	L	IVE MUSIC	D	J	J	UKE BOX		KARAO	KE
						OCCUPA	ANCY						
	(Cei	apacity rtificate of ecupancy)	Maximum # of Persons Occupying Premises (Including Employees)	Num of Ta		Number of Seats		r of Servio y Bars	ce	Number Stand-Up l		r of Seats d-Up Bar	
INSIDE	7	' 4	74	25		62		0		1		6	
OUTSIDE (Other than sidewalk café,)			1	1	44							
DCA APPROVE UNENCLO SIDEWALI CAFÉ	SED								V				
How many flo	oors are there? V	Vhat is the capac	ity for each floor	?			2	2 floo	rs				
How frequent	tly will the owner	(s) be at the esta	blishment?				Oı	wner	or l	Vlanage	er at all t	mes	
Will there be	dancing?						YES	(NO)					
Will applicant	t have bottle or to	able service for b	everage alcohol	?			YES	NO					
Will applicant	t be hosting priva	ate; promotional	or corporate ever	nts?			YES	NO					
Will outside p	promoters be use	ed on a regular b	asis? If yes pleas	e desci	ibe.	•	YES	(NO)					
Will applican	t have a security	plan? If, yes ple	ase attach.				YES	(NO)					
Will security	plan be impleme	ented?					YES	(NO)					
Will State certified security personnel be used?							YES	(NO)					
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?						of	(YES)	NO					
Will applicant be using delivery bicycles? If yes, how many?						YES	NO					w.,	
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	1	AK				
Will delivery wear attire cl	learly noting nan	ne as described b	by NYC Law?						'	,			

pace Floor	Description/Use of Space	Capacity	Hours	# of Tables	# of Seats	# of Service Only Bars	# of Stand-Up Bars/Seats at Bar	Music
					Market State Control of the Control			

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

Community Notification/Relat	ions	
NOTIFICATION:	# 1	Sent Emouls to entire list
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	# 2	Sent Emails to entire list provided by CB4
	# 3	
	# 4	
	# 5	
Please provide dates when applicant met v	vith the gro	oups listed above.
Who was your contact person at each grou	ıp you met	t with?
When did applicant post the notice that wa	s provided	d?
Where did applicant post the notice that wa	as provided	d?
Will applicant provide owner cell phone nul complaints that arise? Please provide num	mber to ne ber in spac	eighbors and respond to ves voided. (914) 261-6017
Will applicant inform the Community Board provide a hyperlink to applicants jobs web	d office of it page?	its job openings and/or VES NO

State the name and type of business previously located in the space.	t	20/0	o LLC	(dba " E	SCA")	rest
Has a liquor-licensed establishment previously occupied this space at any time? f yes, please provide the name of the business.	_	NO				
Oo you plan any changes to the existing façade? If yes, please describe.	YES	NO	Signa	e		
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	YES	NO			\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	
s the entrance ADA Compliant?	(YES)	NO				
Oo you plan any changes to the existing façade? If yes, please describe.	(YES)	NO		-		
Will applicant have a vestibule within the establishment?	YES	NO				
Will applicant use a storm enclosure?	TES	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?	(YES)	NO				
Will applicant comply with the NYC noise code?	(YES)	NO				
Will the establishment have any of the following: (circle all that apply)	FREN	CH DOOR	S GARAGI		DOWS THAT C	AN BE
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES) 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?	YES) NO				
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	NO				
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, ncluding placing speakers on the floor of the establishment?	YES) NO				
Will the kitchen exhaust system extend to the roof?	(YES)	NO				
Will the establishment have an illuminated sign?	YES	NO			* ×	A 1985 120 140 140 140 1
Will the establishment have a canopy extending over the sidewalk?	YES	NO				
Where will the air conditioner be located? What type is it?						
When was the air conditioner installed?						

OUTDOOR ITEMS - OTHER THAN SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavillion, tents, deck, gazebo or open dining in the parking lane? If yes, which one(s)?	YES	NO	
Are the floorplans for the outdoor space(s) included?	YES	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s) or on the sidewalk?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	Buckground recorded only
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	3
Will applicant agree to post signs outside asking customers to respect the neighbors'?	(YES)	NO	
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES) NO	
If open dining in the parking lane, will applicant agree to leave the sidewalk free of any furniture?	YES	NO	
If open dining, will you comply with all NYC DOT guidelines?	YES	NO	
If open dining, will the installation be year-round?	YES	NO	

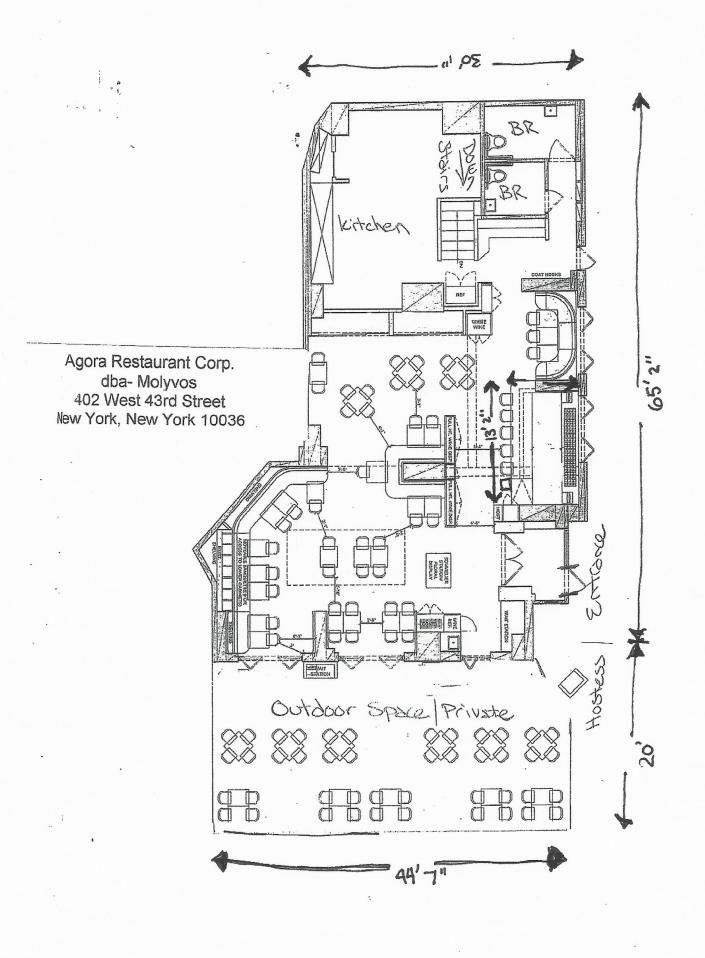


N/A			
PROVED UNENCLOSED SIDEWALK CAFÉ			
ger(s) read MCB4 Sidewalk Café Policy?	YES	NO	
Win. x a sidewalk café now or in the future?	YES	NO	
Is applicant license?	YES	NO	
If yes, has applicant and plans to NYC Dept. of Consumer Affairs? Ples	YES	NO	
Will applicant close and vacats and 10 PM on all other days?	YES	NO	
Will applicant be serving alcohol in the service?	YES		
Will the café have a 3 ft. wide serving aisle runns sidewalk cafe?			LA
Will applicant mark the perimeter of the café on the sidew			
Will the service and consumption of alcohol in the sidewalk cafe food service?) NO	
Will the sidewalk café not provide standing space for drinking		Q	
Will applicant use any portable natural gas heaters? If requisite approvals from DOB & the Fire Department			
Will applicant have a lighting plan that will without disrupting neighbors?	(Y).	.	
Will all furniture, plants and barria hours and the morning opening	YES	NO	
Will all furniture be stored any other day when it rains or	VES	NO	
Will applicant	WES	NO	
If constant appears of the state of the stat	•	NO	
the parking lane, will applicant agree to remove its sidewalk café?	(D)	NO	NA

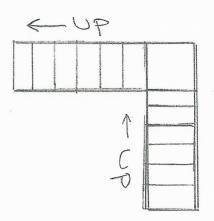
ADDITIONAL STIPULATIONS: (Office Use Only)
No music or applified sound in an outdoor ange
- No music or amplified sound in an outdoor space
- Outdoor space will be closed and vacated of patrons no later than 11 p.m. Sunday - Thursday and 12 a.m. Friday & Saturday
To the extent any additional stipulation 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 atinulation on pages 7 and 0 of this application conflicts with any second and						
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.						

ecommends: taken at its 5_ members voting in favor sed, 0 members	Denial unless all stipulations agreed to by applicant/owner are part of the method operation O Denial O Approval								
to and an other difficulty are the relative to the	No. one from the control of	and the second second second second	Sand and the sand the sand of						
Frank Holozubiec CB4 BLP Committee Co-Chair	Hhyli	Burt Lazarin CB4 BLP Committee Co-Cl	hair						
H THE COMMUNITY	Y	o de la composición del composición de la compos	ray, v.e. maisutur kaya sa						
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.									
Ohn LIVANOS INT NAME OF APPLICANT	SIGNATURE OF	HULLING	4 13 22 DATE						
	Frank Holozubiec CB4 BLP Committee Co-Chair the MCB4 recommendation operation of its liquor licer and may only be altered in intations in connection with	rank Holozubiec CB4 BLP Committee Co-Chair H THE COMMUNITY The basis for the community support of this approperation of its liquor license. The stipulations and may only be altered in writing signed by Montations in connection with this application.	per a tits Image: Seed, O members Denial O Approval Burt Lazarin CB4 BLP Committee Co-Chair H THE COMMUNITY The basis for the community support of this application and acknowle the MCB4 recommendation regarding this application. Applicant agoperation of its liquor license. The stipulations in this application countered in writing signed by MCB4 and applicant. Intations in connection with this application. The livens of the community support of this application and acknowledges and may only be altered in writing signed by MCB4 and applicant. Intations in connection with this application.						



Agora Restaurant Corp. dba- Molyvos 402 West 43rd Street New York, New York 10036



Basement

WALK-IN + Food Prep

Spreads

Each \$10 | Three Spreads Sampler \$24

Melitzanosalata | Roasted Eggplant, Tomato, Yogurt, Garlic, Herbs **Fzatziki |** Sheep's Milk Yogurt, Cucumber, Garlic, Mint, Dill Faramosalata | "Caviar" Mousse, Almonds, Potatoes

Roasted Pepper Feta Cheese | Marinated Roasted Red Peppers Hummus | Chick Peas, Sesame Tahini, Garlic, Extra Virgin Olive Oil

Skordalia | Almonds, Garlic, Potatoes

Crunchy Veggies for your Spreads Marinated Mixed Greek Olives 9

Appetizers

Greek Yogurt, Toasted Pumpkin Seeds Butternut Squash Soup 12

Avgolemono Chicken Soup 14

Egg, Lemon, Dill

Leeks, Dodoni Feta, Dill Spanakopita 14

Mitilini Meatballs 15

Lamb & Beef, Cumin, Tomato Red Wine Sauce

Greek Village Salad 19

Tomatoes, Cucumbers, Peppers, Red Onions, Kalamata Olives, Feta, Red Wine Vinaigrette

Marouli Salad 18

Shredded Romaine, Arugula, Scallions, Dill, Feta, Lemon Vinaigrette Roasted Marinated Baby Beets 18

Dill, Orange Zest, Sherry Vinegar, Skordalia, Micro Greens

Zucchini Fritters 15

Marinated Tomatoes, Tzatziki

Aleppo Tomato, Lemon Caper Mayonesa Fried Aegean Calamari 18

Chickpeas, Ovendried Tomato, Caramelized Onion, Herbs Grilled Octopus 24

Ouzo Flamed Haloumi Cheese Saganaki 16 Lemon Sauce

Poultry, seafood, shelifish, or eggs may increase your risk of food borne illness Per the NYC Department of Health consuming raw or undercooked meats,

Classics

Stuffed Red Bell Peppers 24

Basmati Rice, Eggplant, Zucchini, Tomato, Toasted Bread Crumbs, Manouri Cheese

Crispy Pacific Cod 28

Roasted Marinated Baby Beets, Skordalia

Roasted Free Range Chicken 25

Lemon Garlic Roasted Fingerling Potatoes

Lahano Dolmades 28

Stuffed Napa Cabbage with Ground Lamb, Beef & Pork, Arborio Rice, Scallions, Dill, Avgolemono Sauce

Lamb Shank Yuvetsi 32

Orzo, Tomatoes, Kefalotyri Cheese

Molyvos Moussaka 27

Spiced Ground Lamb & Beef, Potato,

Eggplant, Peppers, Yogurt Béchamel

Greek Cannelloni 26

Stuffed Pasta, Braised Lamb Shank, Kefalotyri Cheese Sauce

The Gri

Whole Fish of the Day M/P per lb.

Citrus Marinated Wild Maya Prawns Souvlaki 32

Spinach Rice Pilaf, Lemon Olive Oil Emulsion

Grilled Octopus Salad 25

Roasted Peppers, Tomatoes, Baby Greens, Lemon Olive Oil Emulsion

Atlantic Salmon 28

Baked Gigantes, Roasted Eggplant, Herbs, Extra Virgin Olive Oil

Black Sea Bass 29

Wild Mushroom, Butternut Squash & Feta Creamy Rice Pilaf, Assyrtiko Vinegar Reduction

Baby Lamb Chops M/P

Lemon Garlic Roasted Fingerling Potatoes, Ionian Garlic Sauce



Prix Fixe Menu \$48

Special Promotions or Discounts Do Not Apply No Food Substitutions or Sharing

APPETIZERS

Greek Yogurt, Toasted Pumpkin Seeds **Butternut Squash Soup**

Marouli Salad

Shredded Romaine, Arugula, Scallions, Dill, Feta, Lemon Vinaigrette

Marinated Tomatoes, Tzatziki

Zucchini Fritters

ENTREES

Labano Dolmades

Stuffed Napa Cabbage with Ground Lamb, Beef & Pork, Arborio Rice, Scallions, Dill, Avgolemono Sauce

Lemon Garlic Roasted Fingerling Potatoes Pan Roasted Free Range Chicken

Baked Gigantes, Roasted Eggplant, Herbs, Extra Virgin Olive Oil **Grilled Atlantic Salmon**

DESSERTS

Bayani

Warm Toasted Almond Cake, Almond Cream, Citrus Syrup

Semolina Custard, Spiced Citrus Syrup

Galaktoboureko

Greek Yogurt

Fall Fruit Spoon Sweets, Toasted Almonds

Side Orders

Wild Greens 10 Sautéed Mushrooms 10 Sautéed Spinach 10

Spinach Rice Pilaf 10 Greek Fries 7 Lemon Garlic Potatoes 10

Grilled Asparagus, | Lemon Olive Oil Emulsion 12

THE LIVANOS FAMILY

The extraordinary legacy of the Livanos family began in 1957 when John Livanos immigrated to the United States from Greece and began his career as a dishwasher, working for his uncle in Manhattan. He purchased his first restaurant in 1960, and later opened the elegant Livanos Restaurant in White Plains, NY, in 1985.

Today in addition to Molyvos, John and his children, Nick, Bill and Corina, own and manage the critically acclaimed Oceana in Rockefeller Center, Hudson West (formerly Ousia) on West 57th Street, as well as Moderne Barn in Armonk, NY, and City Limits in White Plains, NY.

Nick, the eldest of the Livanos siblings, grew up working in the family's restaurants during the school year and spending his summers in Greece. Coming from a family of talented cooks and a long line of commercial fishermen, it didn't take long for him to fall in love with food; the concepts of freshness and quality were the foundation of his culinary expertise. Nick graduated from Adelphi University with a bachelor's degree in management, but his life changed when, on a whim, he decided to visit the Culinary Institute of America in Hyde Park, NY, and later enrolled. Today, Nick oversees the business of all Livanos restaurants, sharing duties with Bill and Corina. He enjoys engaging with guests and swapping stories about food, family and life.

Like his older brother, Bill was inspired by their father's passion and dedication to the family's restaurants to pursue a career in hospitality. As a child, Bill remembers going to work with his father — first to a diner they owned in West Hempstead, NY, and then the Arch Diner in Brooklyn. Bill learned and worked every position in the Arch Diner and eventually followed in Nick's footsteps and studied business at Adelphi University. Upon graduating, he worked for several national restaurant chains before returning to the family business to develop the wine program at Livanos Restaurant and eventually participating in the beverage programs for all of the family's restaurants. Today, Bill manages the Livanos restaurants

alongside Nick and Corina, with his main focus on the suburban concepts.

Corina, the youngest of the Livanos siblings, grew up with her father and brothers as her role models in the hospitality industry. After graduating with a degree in management from the University of Rhode Island, she worked her way through the family's restaurants, eventually joining her brothers as a key member of the management team. One of the most notable moments of her career was opening Moderne Barn in the family's hometown of Armonk, NY, in 2010, bringing a casual-yet-sophisticated concept to the neighborhood. Even though each Livanos restaurant has its own character, Corina hopes that every guest experiences a few simple things: delicious food with exceptional service in a comfortable, engaging environment.

In 2016, the third generation of restaurateurs, Nick's eldest sons, Johnny and Enrico, joined the family business as managers at Ousia, which rebranded as Hudson West Kitchen + Craft Bar in 2021. Both Johnny and Enrico graduated with degrees in hospitality management and culinary arts – Johnny from Cornell University and the Culinary Institute of America's Greystone Campus in St. Helena, California, and Enrico from Syracuse University and the Culinary Institute of America.

THE LIVANOS FAMILY





OLD MOLYVOS

"OLD" MOLY VOS