

Manhattan Community Board 4

Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME		DOING BUSINESS AS (DBA)	
FRENA MEDITERRANEAN LLC		Frena	
STREET ADDRESS		CROSS STREETS	ZIP CODE
773 10TH AVENUE, NEW YORK NY		52 & 53 STREETS	10019
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: Aharon Vaknin	ATTORNEY/ REPRESENTAIVE	NAME: Patrick De Luca
	PHONE: 646-270-9285		PHONE: 631-264-2700
	EMAIL: av.bldgs@gmail.com		EMAIL: liquorlicense@yahoo.com
MANAGER	NAME: Aharon Vaknin	LANDLORD	NAME: 52ND & 10TH ASSOCIATES
	PHONE: 646-270-9285		PHONE: 914-833-3000
	EMAIL: av.bldgs@gmail.com		EMAIL: SLOEWENTHEIL@LMDEVPARTNERS.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="checkbox"/> YES	<input type="checkbox"/> NO
	What is/was the name and address of establishment?	418 RESTAURANT LLC	
	What were the dates applicant was involved with this former premise?	currently	
<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="checkbox"/> YES	<input type="checkbox"/> NO
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>		
<input type="checkbox"/> 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="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?	YES	<input checked="" type="checkbox"/> NO	
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.	YES	<input checked="" type="checkbox"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	<input checked="" type="checkbox"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

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

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS* <i>(Indoor Only)</i>	Operation	12PM-2AM					10AM-2AM	10AM-2AM
	Kitchen	8AM-2AM					10AM-2AM	10AM-2AM
	Music	12PM-12AM					10AM-2AM	10AM-2AM
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 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		68	12	58	0	1	10
OUTSIDE <i>(Other than sidewalk café)</i>		0	0	0	0	0	0
DCA APPROVED UNENCLOSED SIDEWALK CAFÉ			8	24			

How many floors are there? What is the capacity for each floor?	1 - REFER TO ABOVE	
How frequently will the owner(s) be at the establishment?	DAILY	
Will there be dancing?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>
Will applicant have bottle or table service for beverage alcohol?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/> STANDARD WAITER SERVICE
Will applicant be hosting private; promotional or corporate events?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/> ON RARE OCCASIONS
Will outside promoters be used on a regular basis? If yes please describe.	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>
Will applicant have a security plan? If, yes please attach.	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>
Will security plan be implemented?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/> NOT NEEDED
Will State certified security personnel be used?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>
Will New York Nightlife Association and NYPD Best Practices be followed?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>
Does applicant agree to notify MCB4 prior to making changes to its method of operation?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>
Will applicant be using delivery bicycles? If yes, how many?	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>
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 <input type="checkbox"/>	NO <input checked="" type="checkbox"/>
Where will delivery bicycles be stored during the day when not in use?	N/A	

MULTIPLE SPACES/FLOORS CAPACITY BREAKDOWN

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

LOCATION & ZONING

Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="checkbox"/> YES	NO	CLINTON
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/> YES	NO	
Is a Public Assembly permit required?	YES	<input checked="" type="checkbox"/> NO	
Are your plans filed with DOB?	<input checked="" type="checkbox"/> YES	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	Hells Kitchen 49-53 Block Alliance	
	# 2	West 47th/48th Streets Bock Association	
	# 3	Manhattan Plaza Tenants Association	
	# 4	Clinton Housing Development Corp	
	# 5	Housing Conservation Coordinators	
Please provide dates when applicant met with the groups listed above.	January 10th, 2023 -- HK49-53BA		
Who was your contact person at each group you met with?	Steve Belida, Larry Roberts, Joe Restuccia		
When did applicant post the notice that was provided?	Yes		
Where did applicant post the notice that was provided?	Neighborhood, storefronts, neighboring apartments		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="checkbox"/> YES	NO	646-270-9285
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	<input checked="" type="checkbox"/> YES	NO	We will happily do so.

BUILDING DESIGN			
State the name and type of business previously located in the space.	TABOON - 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="checkbox"/> YES	NO	TABOON
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="checkbox"/> YES	NO	CHANGING AWNING
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="checkbox"/> YES	NO	
Is the entrance ADA Compliant?	<input checked="" type="checkbox"/> YES	NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="checkbox"/> YES	NO	CHANING AWNING
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="checkbox"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="checkbox"/>	
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="checkbox"/> YES	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/> YES	NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES	NO	N/A - Windows are non-operable
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 - Windows are non-operable
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="checkbox"/> 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="checkbox"/> YES	NO	2-Hour fire rated, three-layer sheetrock ceiling for sound attenuation.
Will the kitchen exhaust system extend to the roof?	<input checked="" type="checkbox"/> YES	NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="checkbox"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input checked="" type="checkbox"/> YES	NO	
Where will the air conditioner be located? What type is it?	Split system/forced air, mounted on dunnage rails		
When was the air conditioner installed?	Newly installed		

OUTDOOR ITEMS - OTHER THAN SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> 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 type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Are the floorplans for the outdoor space(s) included?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	n/a
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	n/a
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	n/a
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s) or on the sidewalk?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	n/a
Will there be no amplified music, as per the law?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	no outdoor music
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input type="checkbox"/> YES	<input type="checkbox"/> NO	Special ceiling for sound attenuation
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	n/a
If open dining in the parking lane, will applicant agree to leave the sidewalk free of any furniture?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	n/a
If open dining, will you comply with all NYC DOT guidelines?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	n/a
If open dining, will the installation be year-round?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	n/a

OPEN RESTAURANTS SIDEWALK SEATING ONLY

DCA APPROVED UNENCLOSED SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="checkbox"/> YES	NO	
Will applicant be applying for a sidewalk café now or in the future?	<input checked="" type="checkbox"/> YES	NO	NOW
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input checked="" type="checkbox"/> YES	NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	UNDECIDED
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	<input checked="" type="checkbox"/> NO	Sidewalk seating closed and vacated by 11pm nightly
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input checked="" type="checkbox"/> YES	NO	YES, WAITER SERVICE
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	<input checked="" type="checkbox"/> YES	NO	
Will applicant mark the perimeter of the café on the sidewalk?	<input checked="" type="checkbox"/> YES	NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input checked="" type="checkbox"/> YES	NO	
Will the sidewalk café not provide standing space for drinking or smoking?	<input checked="" type="checkbox"/> YES	NO	NO STANDING AREA
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	<input checked="" type="checkbox"/> NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="checkbox"/> YES	NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input checked="" type="checkbox"/> YES	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 checked="" type="checkbox"/> YES	NO	
Will applicant use umbrellas?	YES	<input checked="" type="checkbox"/> 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 closest obstruction including construction barricades?	YES	NO	Our construction will not impede any sidewalk width
If open dining is in the parking lane, will applicant agree to remove its sidewalk café?	YES	NO	We are not planning any parking lane dining.

ADDITIONAL STIPULATIONS: (Office Use Only)

- All outdoor seating will be closed and vacated of patrons no later than 11pm nightly
- Any sidewalk seating will not be enclosed in any way
- Any storm enclosure shall extend no further than 18" from building facade

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

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
 March 1, 2023 full board meeting, with 35 members voting in favor
 of the recommendation, 1 members opposed, 0 members
 abstaining and 0 present but not eligible)


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

CB4 REPRESENTATIVES

 Nelly Gonzalez <i>CB4 Assistant District Manager</i>	 Frank Holozubiec <i>CB4 BLP Committee Co-Chair</i>	 Burt Lazarin <i>CB4 BLP Committee Co-Chair</i>
--	--	--

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>Aharon Vaknin</p> <p>PRINT NAME OF APPLICANT</p>	 <p>SIGNATURE OF APPLICANT</p>	<p>1/13/2023</p> <p>DATE</p>
---------------------------	--	--	-------------------------------------

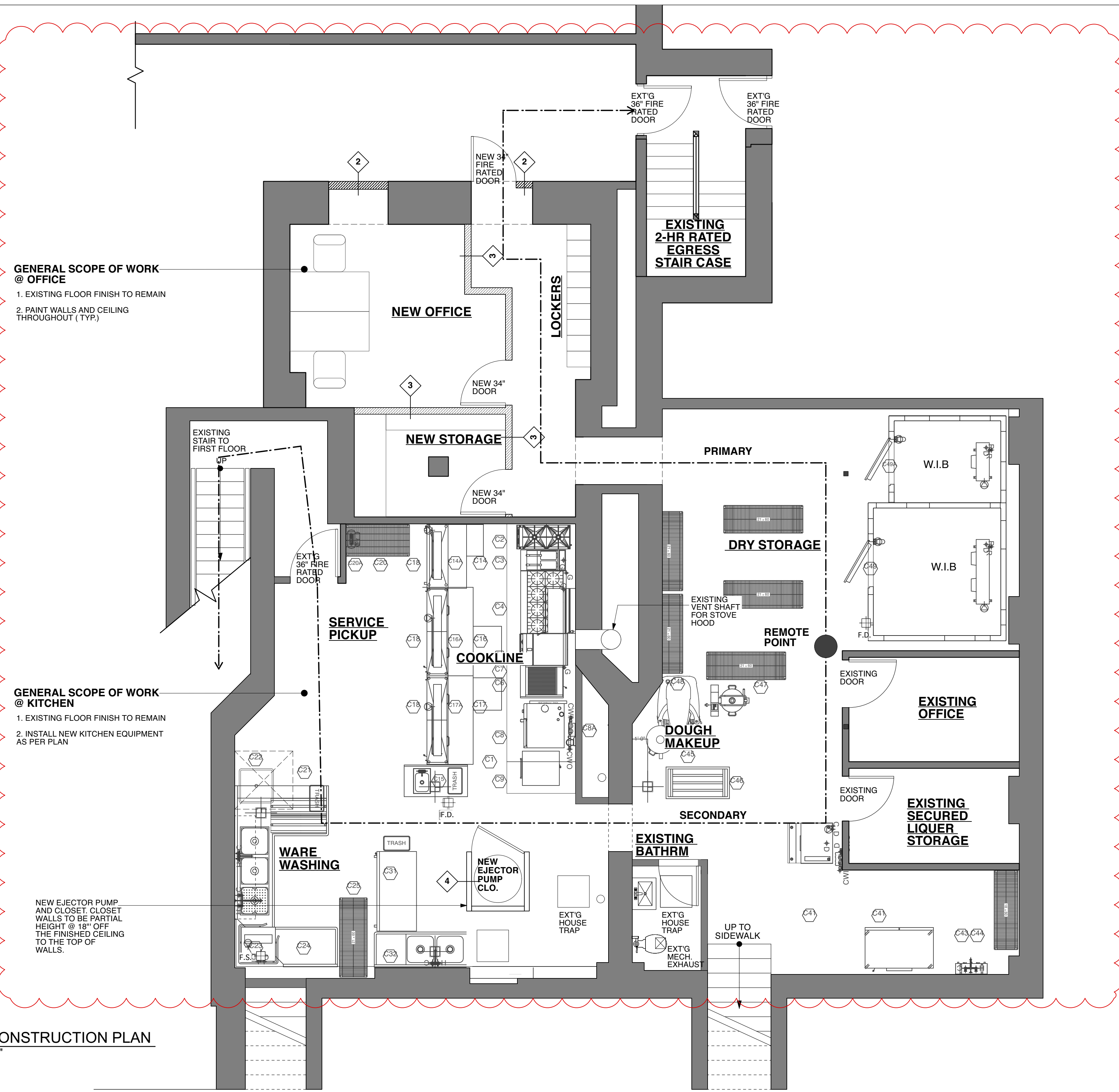
OWNER
Frena
775-777 Tenth Avenue
New York, NY 10019

ARCHITECT OF RECORD
Mirella Boselli, R.A.
3730 83rd Street
Jackson Heights, NY 11372
TEL: 917 596-7530

CONSULTING ARCHITECT
Richard H. Lewis Architect
444 Central Park West
New York, NY 10025
TEL: 212-865-5661

MECHANICAL ENGINEERS
Rosenthal Engineering PLLC
126 Atlantic Avenue, Suite 3
Lynbrook, NY 11563
TEL: 516-592-1612

THIS PLAN IS APPROVED ONLY FOR WORK INDICATED ON THE APPLICATION SPECIFICATION SHEET. ALL OTHER MATTERS SHOWN ARE NOT TO BE RELIED UPON, OR TO BE CONSIDERED AS EITHER BEING APPROVED OR IN ACCORDANCE WITH APPLICABLE CODES.



GENERAL SCOPE OF WORK @ OFFICE

- 1. EXISTING FLOOR FINISH TO REMAIN
- 2. PAINT WALLS AND CEILING THROUGHOUT (TYP.)

GENERAL SCOPE OF WORK @ KITCHEN

- 1. EXISTING FLOOR FINISH TO REMAIN
- 2. INSTALL NEW KITCHEN EQUIPMENT AS PER PLAN

NEW EJECTOR PUMP AND CLOSET WALLS TO BE PARTIAL HEIGHT @ 18" OFF THE FINISHED CEILING TO THE TOP OF WALLS.

1 CELLAR CONSTRUCTION PLAN
Scale: 1/4"=1'-0"

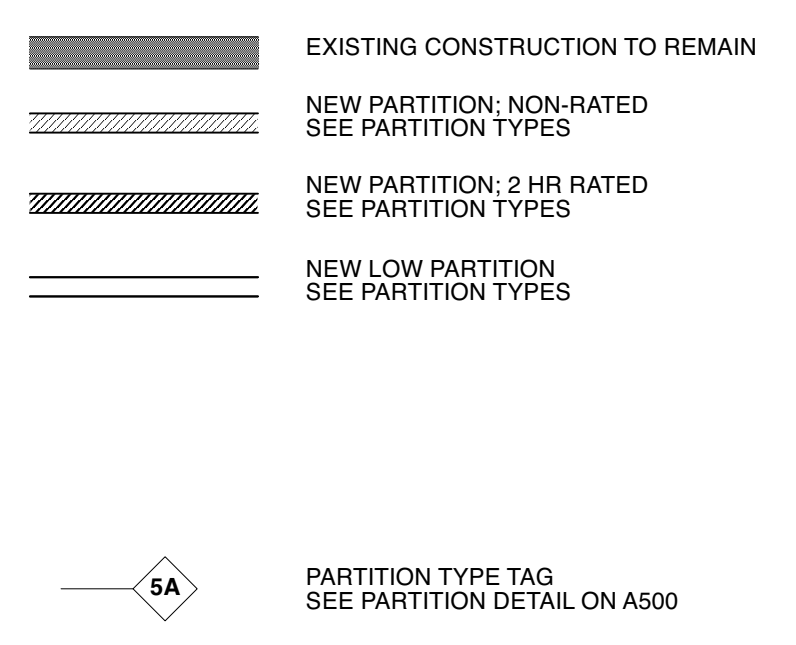
TYPICAL CONSTRUCTION NOTES

- 1. CONTRACTOR IS RESPONSIBLE FOR PROVIDING TEMP. DUST AND DEBRIS PROTECTION BETWEEN AREAS OF CONSTRUCTION AND AREAS IN WHICH NO WORK IS TAKING PLACE. LOCATION OF SUCH PROTECTION SHALL BE VERIFIED WITH OWNER PRIOR TO COMMENCING WORK AND COORDINATED WITH PROGRESSION OF WORK SCHEDULE. CONTRACTOR SHALL PERFORM THE WORK IN A MANNER THAT WILL AVOID HAZARDS TO PERSONS IN ADJACENT AREAS AND THAT WON'T INTERFERE WITH WORK OR PASSAGE TO ANY OF THESE AREAS.
- 2. CONTRACTOR IS RESPONSIBLE FOR PROVIDING TEMP. SUPPORT AND SHORING OF EXISTING AREAS, PARTITIONS, ETC. DURING DEMOLITION AND RENOVATION.
- 3. CONTRACTOR IS TO VERIFY ALL CONDITIONS AND NOTIFY ARCHITECT OF ANY DISCREPANCIES PRIOR TO COMMENCING WORK.
- 4. CONTRACTOR IS TO COORDINATE ALL RENOVATION AND DEMOLITION WITH OTHER TRADES.
- 5. CONTRACTOR IS TO COORDINATE ALL TRADES FOR CEILING PENETRATIONS AND PROVIDE BRACING FOR EXTRA SUPPORT AS NECESSARY FOR PROPER INSTALLATION.
- 6. CONTRACT DRAWINGS ARE NOT INTENDED TO REPRESENT EXACT DIMENSIONS. FIELD DIMENSIONS ARE THE RESPONSIBILITY OF CONTRACTOR FOR ALL PHASES INCLUDING BIDDING, FABRICATION, COORDINATION AND CONSTRUCTION.
- 7. ALL PENETRATIONS THROUGH DRYWALL AND MASONRY SURFACES INCLUDING BUT NOT LIMITED TO PIPE, CONDUIT, DUCTWORK, GRILLES, REGISTERS, DEVICE BOXES, HANGER RODS, ETC. SHALL HAVE THEIR COMMON JOINTS WITH DRYWALL AND/OR MASONRY CAULKED TO PROVIDE AN AIR TIGHT SEAL.
- 8. OWNER IS RESPONSIBLE FOR HIRING A 3RD PARTY INSPECTOR FOR ALL FINAL REQUIRED INSPECTIONS.
- 9. CONTRACTOR SHALL REMOVE ANY UNUSED PLUMBING IN FLOOR SLAB PRIOR TO COMMENCING WORK. REFER TO PLUMBING DRAWINGS FOR ADDITIONAL INFORMATION.

- 10. CONTRACTOR TO PATCH AND REPAIR ALL EXISTING WALLS AS REQUIRED TO PROVIDE A SMOOTH FINISHED MIN LEVEL 4 FINISH THROUGHOUT SPACE - ACCORDING TO THE AWC1 SECTION GA- 214-M-97.
- 11. ALL COMPOSITE WOOD AND FIBER PRODUCTS, INCLUDING CORE MATERIALS MUST CONTAIN NO ADDED UREA-FORMALDEHYDE RESINS. LAMINATE ADHESIVES USED TO FABRICATE ON SITE AND SHOP APPLIED ASSEMBLIES CONTAINING THESE LAMINATE ADHESIVES MUST CONTAIN NO ADDED UREA-FORMALDEHYDE TO SATISFY LEED-CI EC-4.4 LOW EMITTING MATERIALS - COMPOSITE WOOD AND LAMINATE ADHESIVES.
- 12. ALL CONSTRUCTION IS TO FOLLOW THE BASE BUILDING RULES AND REGULATIONS.
- 13. ALL COLUMNS ENCLOSURES ARE TO BE BUILT AS TIGHT AS POSSIBLE TO THE COLUMN TO MINIMIZE FOOTPRINT.
- 14. BUILDING OWNER SHALL BE RESPONSIBLE FOR ALL FINAL INSPECTIONS.
- 15. CONTRACTOR IS RESPONSIBLE FOR PROTECTING ALL EXISTING DEVICES.
- 16. ALL DIMENSIONS ARE TO FACE OF FINISHED WALL.
- 17. CONTRACTOR TO PROVIDE IN-WALL BLOCKING AT ALL LOCATIONS REQUIRED FOR WALL MOUNTED ITEMS.
- 18. NEW FLOOR, CEILING AND PARTITION FRAMING MUST BE MADE OUT OF INCOMBUSTIBLE MATERIALS. APART FROM SMALL BLOCKING, WOOD INSIDE PARTITIONS, RAISED FLOORS, CEILING AND SOFFITS (INCLUDING ALL PLYWOOD AND WOOD FRAMING AROUND DOOR BUCKS) MUST HAVE A MINIMUM ONE HOUR FIRE RATING AND A FIRE RATING STAMP.
- 19. WHEREVER DEMISING WALLS, WET WALLS OR FIRE RATED SHAFTS ARE OPENED DURING CONSTRUCTION, THEY MUST BE PATCHED WITH MATERIALS MATCHING THE FIRE RATING OF THE BUILDING'S ORIGINAL CONSTRUCTION.

- 20. ALL CONSTRUCTION MUST COMPLY WITH THE REQUIREMENTS OF THE NYC BUILDING CODES FOR CLASS I FIREPROOF BUILDINGS.
- 21. ALL WORK SHALL COMPLY WITH THE REQUIREMENTS OF THE BUILDING'S ALTERATION AGREEMENT.
- 22. GC TO PROVIDE REQUIRED IN-WALL BLOCKINGS WHERE REQUIRED.

SYMBOLS LEGEND



#	DATE	DESCRIPTION
12/21/2022	LL	REVIEW:PLAN UPDATE
12/15/2022	LL	REVIEW:PLAN UPDATE

PROJECT
FRENA
775-777 TENTH AVENUE
NEW YORK, NY

CELLAR FFE PLAN

DATE 2022-XX-XX
PROJECT No.
DWG BY **MT**
CHK BY **MT/RL**
DWG No.
A100.00
SCALE SHEET
AS NOTED

OWNER

Frena
775-777 Tenth Avenue
New York, NY 10019

ARCHITECT OF RECORD

Mirella Boselli, R.A.
3730 83rd Street
Jackson Heights, NY 11372
TEL: 917 596-7530

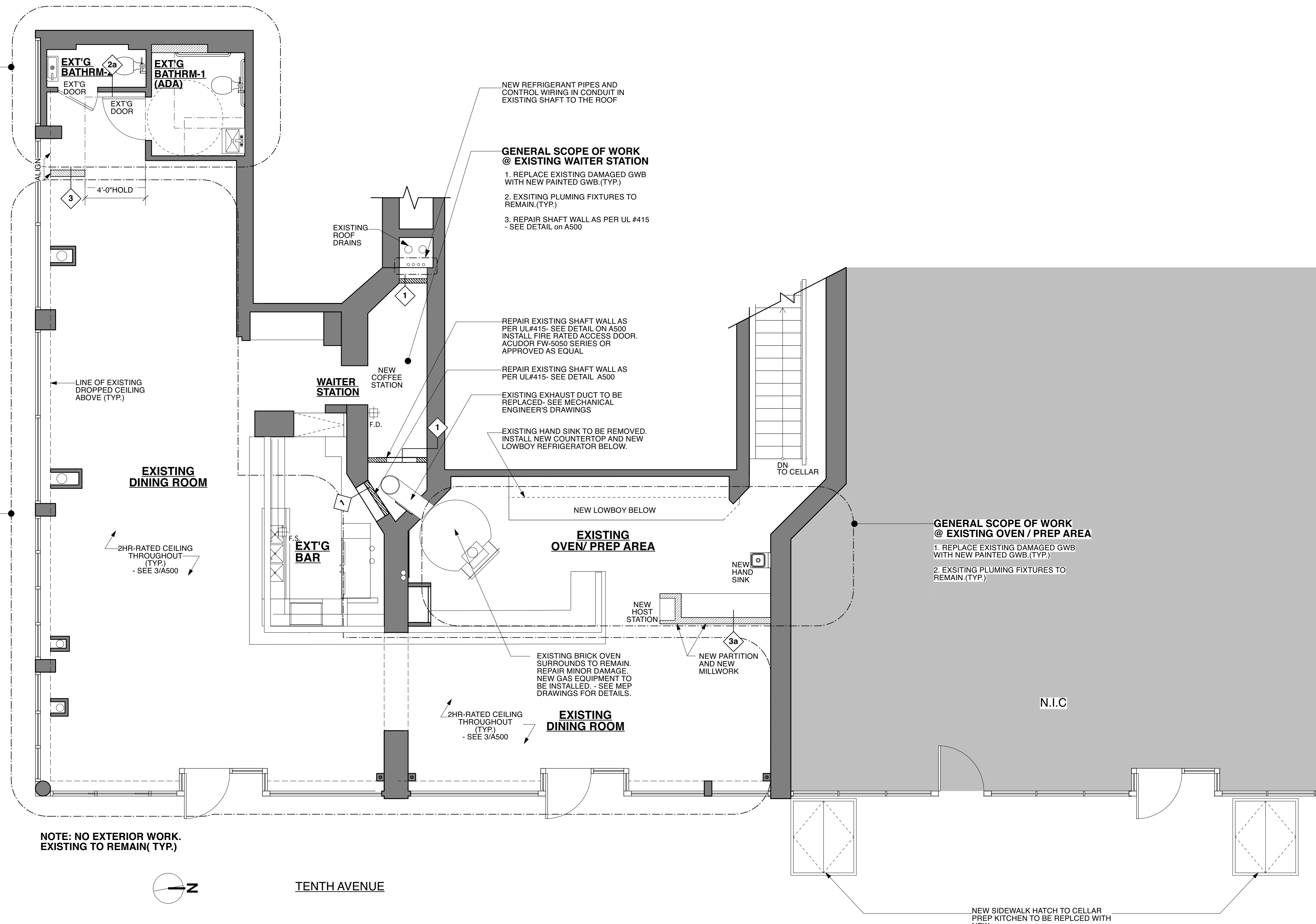
CONSULTING ARCHITECT

Richard H. Lewis Architect
444 Central Park West
New York, NY 10025
TEL: 212-865-5661

MECHANICAL ENGINEERS

Rosenthal Engineering PLLC
126 Atlantic Avenue, Suite 3
Lynbrook, NY 11563
TEL: 516-592-1612

THIS PLAN IS APPROVED ONLY FOR WORK INDICATED ON THE APPLICATION SPECIFICATION SHEET. ALL OTHER MATTERS SHOWN ARE NOT TO BE RELIED UPON, OR TO BE CONSIDERED AS EITHER BEING APPROVED OR IN ACCORDANCE WITH APPLICABLE CODES.



GENERAL SCOPE OF WORK @ EXISTING BATHROOMS
1. REPLACE EXISTING DAMAGED GWB WITH NEW PAINTED GWB, PAINTED GWB AND CERAMIC TILES (TYP.)
2. EXISTING PLUMBING FIXTURES TO REMAIN (TYP.)

GENERAL SCOPE OF WORK @ EXISTING WAITER STATION
1. REPLACE EXISTING DAMAGED GWB WITH NEW PAINTED GWB (TYP.)
2. EXISTING PLUMBING FIXTURES TO REMAIN (TYP.)
3. REPAIR SHAFT WALL AS PER UL #415 - SEE DETAIL ON A500

GENERAL SCOPE OF WORK @ DINING ROOM & BAR
1. REPLACE EXISTING DAMAGED GWB WITH NEW PAINTED GWB ON EXISTING WALL FRAMING (TYP.)
2. EXISTING FLOOR FINISH TO REMAIN.
3. EXISTING MILLWORK TO REMAIN.

GENERAL SCOPE OF WORK @ EXISTING OVEN / PREP AREA
1. REPLACE EXISTING DAMAGED GWB WITH NEW PAINTED GWB (TYP.)
2. EXISTING PLUMBING FIXTURES TO REMAIN (TYP.)

NOTE: NO EXTERIOR WORK. EXISTING TO REMAIN (TYP.)

1 FIRST FLOOR CONST PLAN
Scale: 1/4"=1'-0"

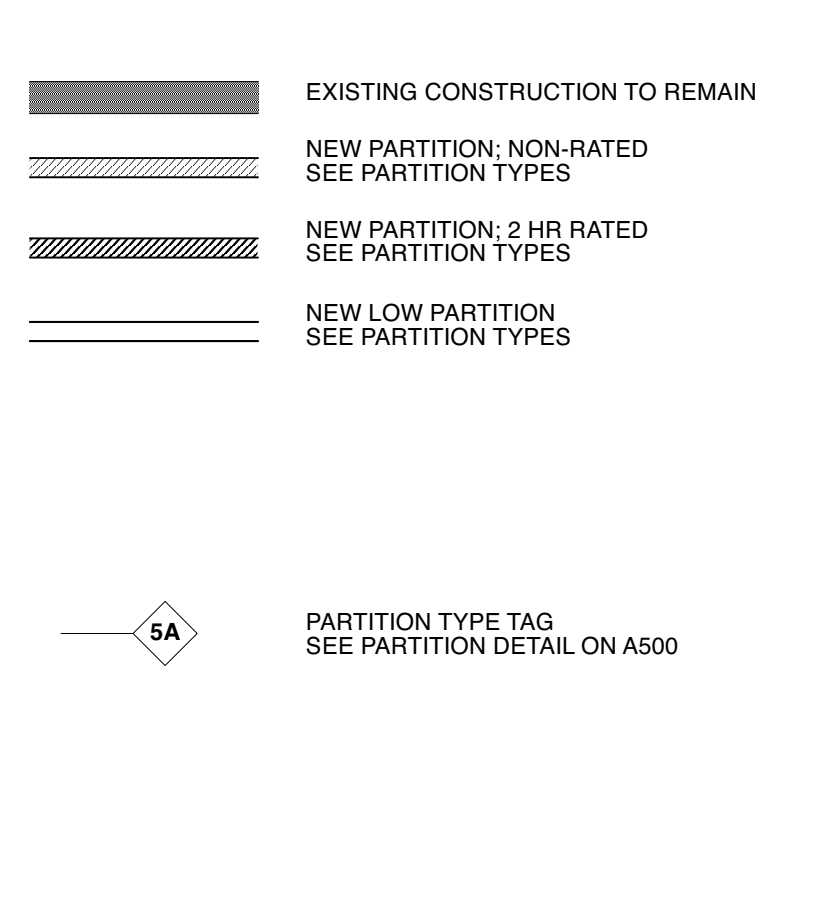
TYPICAL CONSTRUCTION NOTES

- CONTRACTOR IS RESPONSIBLE FOR PROVIDING TEMP. DUST AND DEBRIS PROTECTION BETWEEN AREAS OF CONSTRUCTION AND AREAS IN WHICH NO WORK IS TAKING PLACE. LOCATION OF SUCH PROTECTION SHALL BE VERIFIED WITH OWNER PRIOR TO COMMENCING WORK AND COORDINATED WITH PROGRESSION OF WORK SCHEDULE. CONTRACTOR SHALL PERFORM THE WORK IN A MANNER THAT WILL AVOID HAZARDS TO PERSONS IN ADJACENT AREAS AND THAT WON'T INTERFERE WITH WORK OR PASSAGE TO ANY OF THESE AREAS.
- CONTRACTOR IS RESPONSIBLE FOR PROVIDING TEMP. SUPPORT AND SHORING OF EXISTING AREAS, PARTITIONS, ETC. DURING DEMOLITION AND RENOVATION.
- CONTRACTOR IS TO VERIFY ALL CONDITIONS AND NOTIFY ARCHITECT OF ANY DISCREPANCIES PRIOR TO COMMENCING WORK.
- CONTRACTOR IS TO COORDINATE ALL RENOVATION AND DEMOLITION WITH OTHER TRADES.
- CONTRACTOR IS TO COORDINATE ALL TRADES FOR CEILING PENETRATIONS AND PROVIDE BRACING FOR EXTRA SUPPORT AS NECESSARY FOR PROPER INSTALLATION.
- CONTRACT DRAWINGS ARE NOT INTENDED TO REPRESENT EXACT DIMENSIONS. FIELD DIMENSIONS ARE THE RESPONSIBILITY OF CONTRACTOR FOR ALL PHASES INCLUDING BIDDING, FABRICATION, COORDINATION AND CONSTRUCTION.
- ALL PENETRATIONS THROUGH DRYWALL AND MASONRY SURFACES INCLUDING BUT NOT LIMITED TO PIPE, CONDUIT, DUCTWORK, GRILLES, REGISTERS, DEVICE BOXES, HANGER RODS, ETC. SHALL HAVE THEIR COMMON JOINTS WITH DRYWALL AND/OR MASONRY CAULKED TO PROVIDE AN AIR TIGHT SEAL.
- OWNER IS RESPONSIBLE FOR HIRING A 3RD PARTY INSPECTOR FOR ALL FINAL REQUIRED INSPECTIONS.
- CONTRACTOR SHALL REMOVE ANY UNUSED PLUMBING IN FLOOR SLAB PRIOR TO COMMENCING WORK. REFER TO PLUMBING DRAWINGS FOR ADDITIONAL INFORMATION.

- CONTRACTOR TO PATCH AND REPAIR ALL EXISTING WALLS AS REQUIRED TO PROVIDE A SMOOTH FINISHED MIN LEVEL 4 FINISH THROUGHOUT SPACE - ACCORDING TO THE AWCI SECTION 04-214-M-37.
- ALL COMPOSITE WOOD AND FIBER PRODUCTS, INCLUDING CORE MATERIALS MUST CONTAIN NO ADDED UREA-FORMALDEHYDE RESINS. LAMINATE ADHESIVES USED TO FABRICATE ON SITE AND SHOP APPLIED ASSEMBLIES CONTAINING THESE LAMINATES ADHESIVES MUST CONTAIN NO ADDED UREA-FORMALDEHYDE TO SATISFY LEED-C1 EC2-4.4 LOW EMITTING MATERIALS - COMPOSITE WOOD AND LAMINATE ADHESIVES.
- ALL CONSTRUCTION IS TO FOLLOW THE BASE BUILDING RULES AND REGULATIONS.
- ALL COLUMNS ENCLOSURES ARE TO BE BUILT AS TIGHT AS POSSIBLE TO THE COLUMN TO MINIMIZE FOOTPRINT.
- BUILDING OWNER SHALL BE RESPONSIBLE FOR ALL FINAL INSPECTIONS.
- CONTRACTOR IS RESPONSIBLE FOR PROTECTING ALL EXISTING DEVICES.
- ALL DIMENSIONS ARE TO FACE OF FINISHED WALL.
- CONTRACTOR TO PROVIDE IN-WALL BLOCKING AT ALL LOCATIONS REQUIRED FOR WALL MOUNTED ITEMS.
- NEW FLOOR, CEILING AND PARTITION FRAMING MUST BE MADE OUT OF INCOMBUSTIBLE MATERIALS. APART FROM SMALL BLOCKING, WOOD INSIDE PARTITIONS, RAISED FLOORS, CEILING AND SOFFITS (INCLUDING ALL PLYWOOD AND WOOD FRAMING AROUND DOOR BUCKS) MUST HAVE A MINIMUM ONE HOUR FIRE RATING AND A FIRE RATING STAMP.
- WHEREVER DEMISING WALLS, WET WALLS OR FIRE RATED SHAFTS ARE OPENED DURING CONSTRUCTION, THEY MUST BE PATCHED WITH MATERIALS MATCHING THE FIRE RATING OF THE BUILDING'S ORIGINAL CONSTRUCTION.

- ALL CONSTRUCTION MUST COMPLY WITH THE REQUIREMENTS OF THE NYC BUILDING CODES FOR CLASS I FIREPROOF BUILDINGS.
- ALL WORK SHALL COMPLY WITH THE REQUIREMENTS OF THE BUILDING'S ALTERATION AGREEMENT.
- GC TO PROVIDE REQUIRED IN-WALL BLOCKINGS WHERE REQUIRED.

SYMBOLS LEGEND



DOB NOW BUILD #

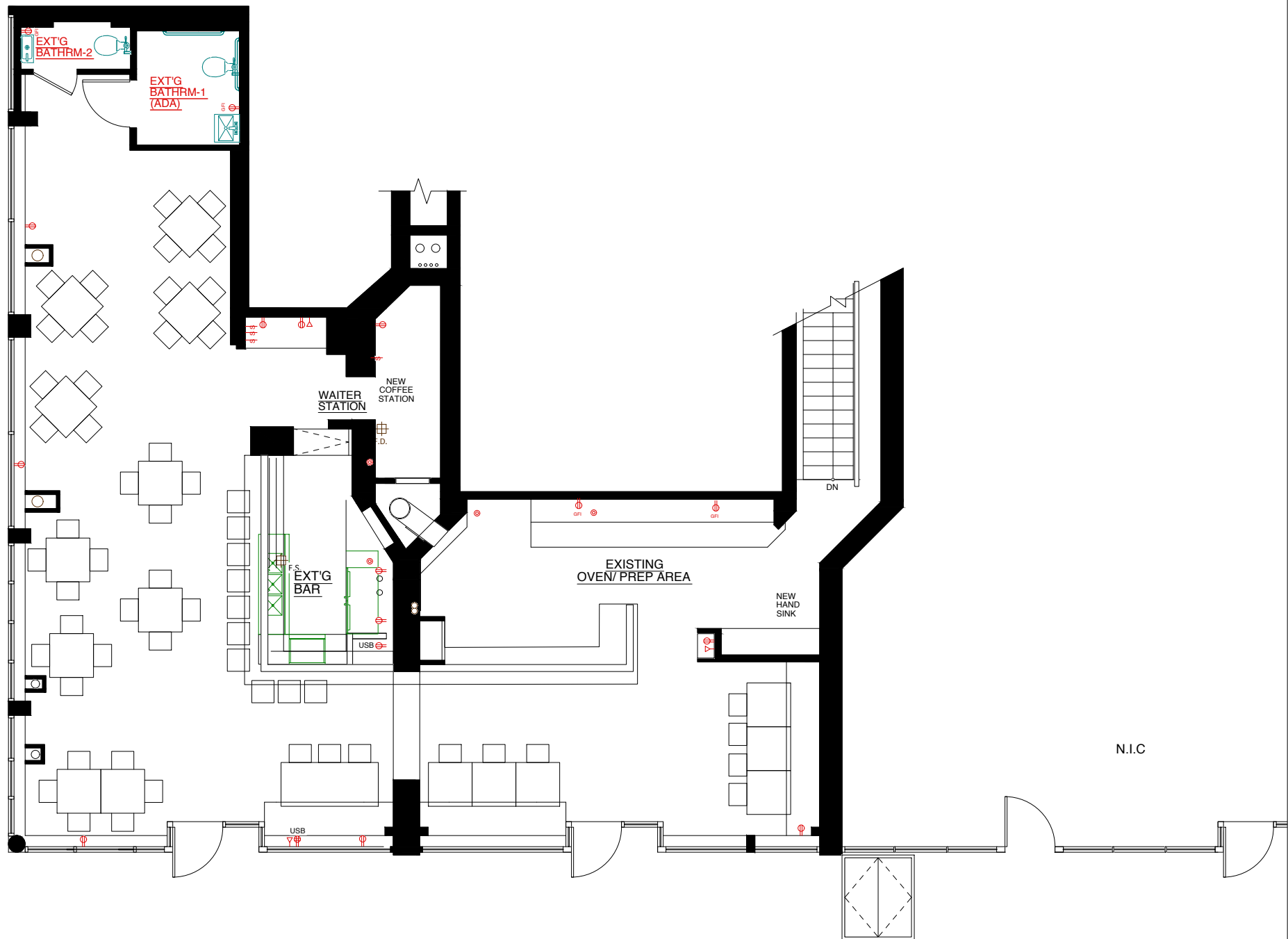
DOB APPROVAL STAMP

#	DATE	DESCRIPTION
12/21/2022	LL	REVIEW:PLAN UPDATE
12/15/2022	LL	REVIEW:PLAN UPDATE

PROJECT
FRENA
775-777 TENTH AVENUE
NEW YORK, NY

DRAWING TITLE
FIRST FLOOR CONSTRUCTION PLAN

DATE	2022-XX-XX
PROJECT No.	
DWG BY	MT
CKD BY	MT/RL
DWG No.	
A121.00	
SCALE	SHEET
AS NOTED	



FURNITURE PLAN | FRENA NY
 SCALE: 1/8"=1'-0"

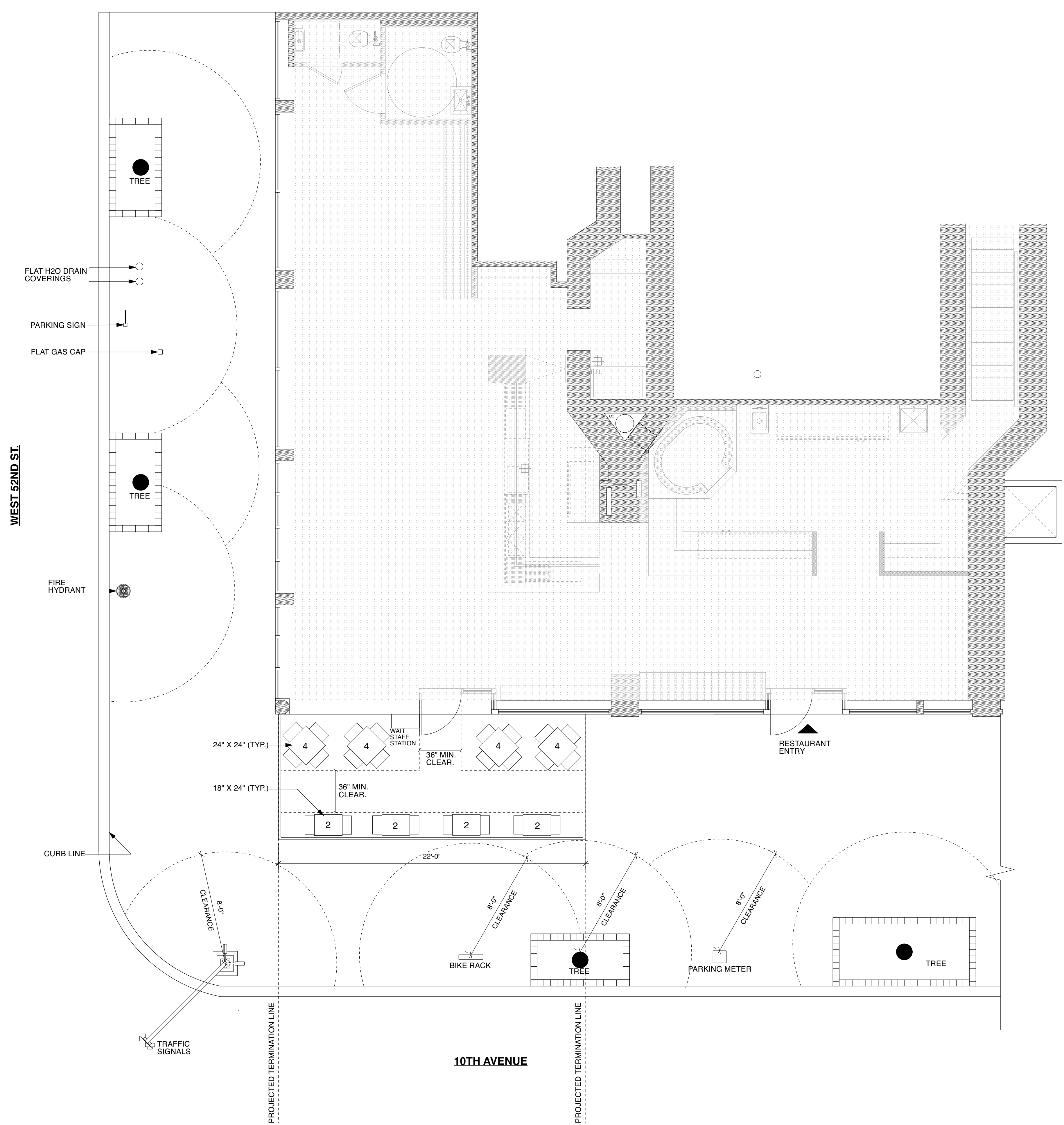
DOB NOW BUILD #

DOB APPROVAL STAMP

#	DATE	DESCRIPTION
1	2022-07-21	PROJECT
		FRENA
		775-777 TENTH AVENUE
		NEW YORK, NY

SIDEWALK CAFE PLAN

SEAL	DATE	2022-07-21
	PROJECT No.	
	DWG BY	MT
	CKD BY	MT/RL
	DWG No.	
	SCALE	SHEET
	AS NOTED	



SIDEWALK CAFE:

TABLES	8
CHAIRS	24
TOTAL NUMBER OF PEOPLE	24
SQUARE FOOTAGE OF SIDEWALK CAFE:	198 SQ.FT.

1 PROPOSED SIDEWALK CAFE PLAN
Scale: 1/4"=1'-0"

THIS PLAN IS APPROVED ONLY FOR WORK INDICATED ON THE APPLICATION SPECIFICATION SHEET. ALL OTHER MATTERS SHOWN ARE NOT TO BE RELIED UPON, OR TO BE CONSIDERED AS EITHER BEING APPROVED OR IN ACCORDANCE WITH APPLICABLE CODES.

MEZE

Tuna Tartar 11.00

pomegranate molasses, pickled onion, parsley mint & pomegranate salad

Crab Meat Salad 11.00

fresh crab meat, feta cheese, oregano, croutons on a fresh tomato coulis

Sautéed Calamari 10.00

sage & garlic sautéed calamari served on a bed of shaved fennel & yogurt

Shrimps Kadayif 10.00

wrapped in vermicelli filo, baked & served on vegetable salad

Married Sardines 9.00

parsley, cured lemon, harisa paste & pine nuts on a bed of roasted beet

Moules au Ricard 14.00

fresh mussels, parsley, scallion, garlic & Jerusalem artichoke in a Ricard & tomato broth

Octopus Confit 12.00

lemony white bean salad, tomato concasse, garlic & parsley

Iraqi Kube 8.50

stuffed with ground beef, herbs, pine nuts & served over eggplant tzaziki

Foie Gras 16.00

charcoal grilled Hudson Valley Foie Gras,
with fennel pate de fruit, black tahini sauce

Zucchini Cake 9.50

feta, parmesan, scallions, fresh mint, parsley, dill, Greek yogurt & lime segment

Hummus 8.00

ground chickpea, Nablus tahini, vinaigrette, jalapeño, garlic & paprika olive oil

Sea Scallops 12.00

Persian leek & spinach kefta, kaffir lime butter infusion, crisp parmesan

Falafel 6.50

chickpea, parsley & cilantro served with tahina & pickled mango

Moroccan Cigars 9.50

sweet breads, caramelized onion, oyster mushroom,
cured lemon & mushroom dip

BREAD & SIDES

House Focaccia 4.00

puffy taboon baked bread brushed with olive oil and finished with rosemary,
sage and fleur de sel

Sambusak 8.50

our taboon bread stuffed with feta cheese, jalapeño & onion

Tzaziki 4.00

Greek yogurt, Israeli cucumber, zaatar, mint, garlic. Great with our house
focaccia.

Schoog 3.00

spicy Yemenite paste of cilantro, garlic, jalapeño, lemon, caraway and
cardamom

SOUP & SALADS

Halumi Salad 14.00

sautéed goat milk halumi, avocado, red onion, tomato, frisee, arugula, romaine, calamata olives and lemon garlic olive oil

Goat Cheese & black Turkish figs Salad 14.00

warm polenta **crouton** topped with goat cheese, served with mixed greens, mission figs, roasted pecan, black nigela, lemon jus and balsamic figs vinaigrette.

Soup of the Day

MAIN COURSES

Fish of the Day P/A

Branzino 25.00

Mediterranean branzino baked whole in the taboon with rosemary and served with cauliflower, tahini and taboon grilled asparagus

Heraime 25.00

fresh halibut fillet taboon baked in a ragout of roasted pepper, tomato, cilantro, fava beans, and red peppers served "in padella" & cous cous

Lamb Kebabs 24.00

a trio of plump kebabs of Colorado lamb ground with parsley, served with taboon grilled vegetables and Nablus tahina

Lamb Osso Bucco 25.00

Tender braised Colorado lamb shank with farro, glazed carrots and Jerusalem artichoke

Beef Tchouma 25.00

braised short ribs, Moroccan spices, served with homemade couscous, roasted butternut squash and black beluga lentils

Chicken Taboon 23.00

organic free range chicken, cured lemon, zaatar pesto, braised fennel and cremini mushrooms

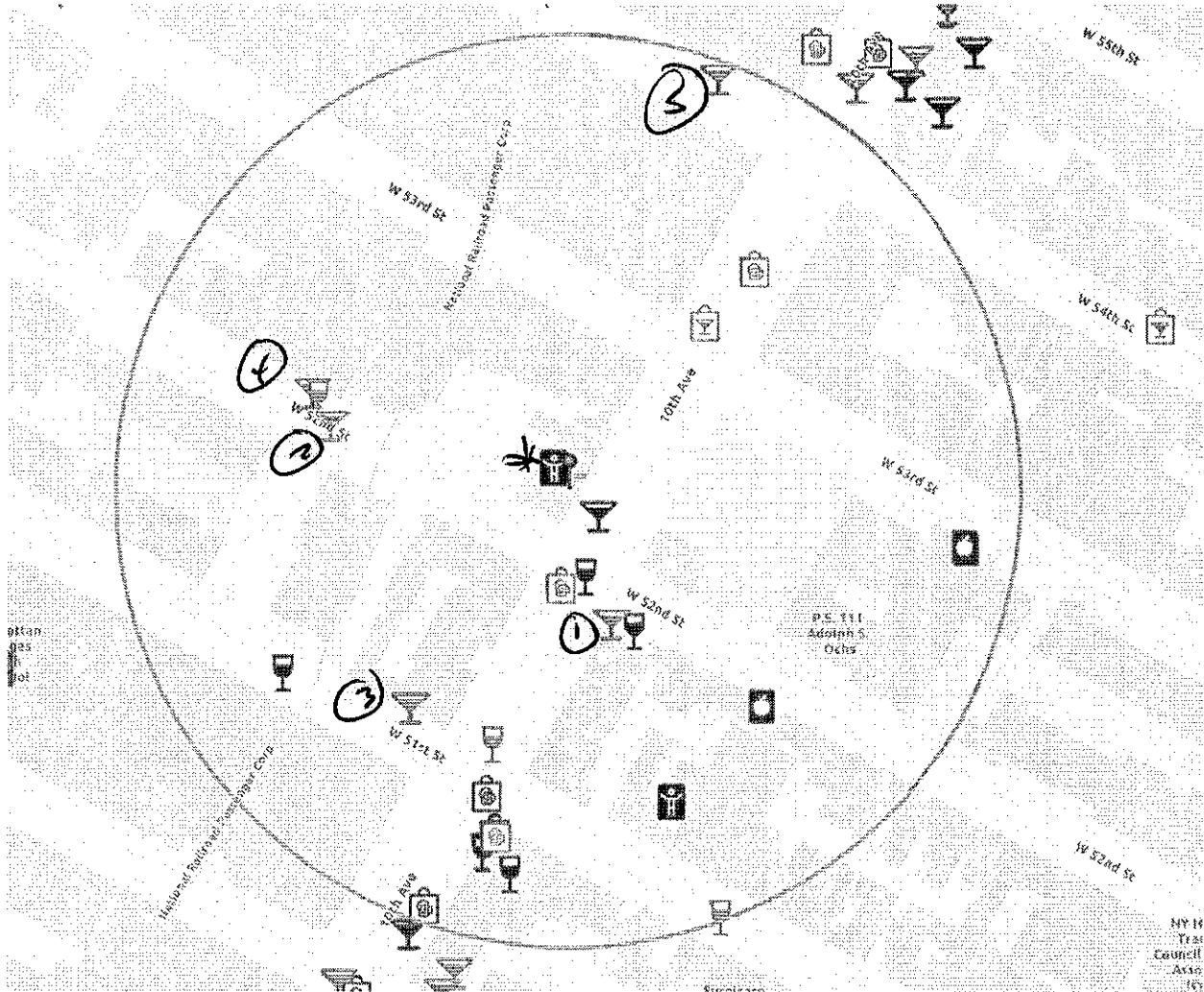
Hanger Steak 28.00

Colorado Brandt beef, garlic zaatar and pistachio oil marinade, charcoal grilled over a sweet pepper and sumac chutney and almonds with a potato puree

Group Price Fix 60.00

for parties of 8; includes 1.5 Meze per person selected by our chef for the table; salads and our **taboon bread** served family style; choice of entree and dessert (tax not included)

20 % gratuity will be added to parties of 6 and more



①

CRISPIN'S LLC

Ser #: 1324465 764 10TH AVE

AKA 462 WEST 52ND ST

NEW YORK, NY 10019 154 ft

②

VENDANGE GROUP LLC, THE

Ser #: 1269741 510 W 52ND ST

NEW YORK, NY 10019 273 ft

③

SIXSILY LLC

Ser #: 1312490 501 W 51ST ST

NEW YORK, NY 10019 295 ft

④

SWEET HOSPITALITY GROUP

Ser #: 1313787 515 W 52ND ST

ROBT WILSON MCC THEATRE SPACE

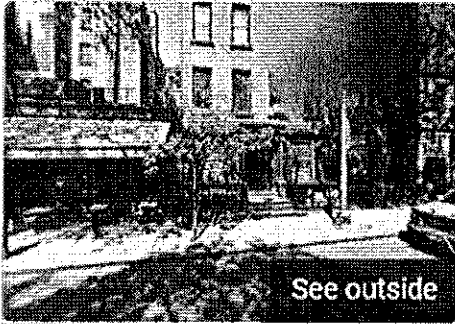
NEW YORK, NY 10019 305 ft

⑤

ARS NOVA THEATER INC

Ser #: 1177178 511 WEST 54TH ST

NEW YORK, NY 10019 478 ft



Permanently closed

Religious of the Sacred Heart

Address: 363 W 51st St, New York, NY 10019

Phone: (212) 581-5746

[Suggest an edit](#) · [Own this business?](#)

[About this data](#)

[Feedback](#)



3
TABOON



T  BOON

TABOON

ENTRANCE

Use the Right Agent Tests
POOLAB







TABOON

73





SPRINKLER
PARALLEL
BUILDING

SPRINKLER
FOR DEPT
CONNECTION