

Manhattan Community Board 4

NYS Liquor License/DOT Dining Out Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME 76 Eleventh Hotel LLC and Faena Hotels & Resorts (Maryland), LLC		DOING BUSINESS AS (DBA) Faena New York; Faena Restaurant; Living Room; El Secreto; La Cava	
STREET ADDRESS 500 West 18th Street		CROSS STREETS 10th & 11th Avenue	ZIP CODE 10011
Applicant <small>(Attach a list of all individuals that will be listed/associated with the license)</small>	NAME: 76 Eleventh Hotel LLC and Faena Hotels & Resorts (Maryland) LLC	ATTORNEY/ REPRESENTATIVE	NAME: Alissa Yohey, Yohey Law PLLC
	PHONE: (646) 770-7118		PHONE: (518) 282-6019
	EMAIL: fluiggi@faena.com		EMAIL: alissa.yohey@yoheylaw.com
MANAGER	NAME: Francois Luiggi	LANDLORD	NAME: 76 Eleventh Hotel LLC
	PHONE: (646) 770-7118		PHONE: (212) 672-4775
	EMAIL: fluiggi@faena.com		EMAIL: guberinal@WITKOFF.COM
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>New York State Liquor License</i> <input type="checkbox"/> <i>Dept. of Transportation Dining Out</i>)			
<input checked="" type="radio"/> 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?	Please see attached	
	What were the dates applicant was involved with this former premise?	Currently Involved	
<input type="radio"/> Corp Change/Class Change/Method of Operation 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
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input checked="" 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 filed with the SLA? If yes, when? If no, when does applicant plan to file?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	Early September 2024
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 foot radius of the establishment and the Public Interest Statement.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship within a 200 foot radius of the establishment.	<input type="checkbox"/> 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)

HOURS of Operation		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Indoors	6 am - 2 am	6 am - 2 am	6 am - 2 am	6 am - 2 am	6 am - 2 am	6 am - 2 am	6 am - 2 am
	Outdoors	7 am - 10 pm	7 am - 10 pm	7 am - 10 pm	7 am - 10 pm	7 am - 10 pm	7 am - 10 pm	7 am - 10 pm
	Kitchen	24 hours	24 hours	24 hours	24 hours	24 hours	24 hours	24 hours
	Music (indoors)	6 pm - 2 am	6 pm - 2 am	6 pm - 2 am	6 pm - 2 am	6 pm - 2 am	6 pm - 2 am	6 pm - 2 am

***PLEASE NOTE THAT THE HOTEL IS OPEN 24 HOURS PER DAY/7 DAYS A WEEK**

If yes, what type(s)?
(Circle all that apply)

BACKGROUND	<input checked="" type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	JUKE BOX	KARAOKE
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OCCUPANCY

	Capacity Pursuant to Certificate of Occupancy	Maximum Occupancy (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	C of O is Pending	1411	75	310	0	4	36
OUTSIDE <i>(Rooftop/Rear Yard/Patio/Terrace/Garden; within the premises)</i>	49	49	18	49	0	0	0
DOT Dining Out: Sidewalk Cafe			N/A	N/A			
DOT Dining Out: Roadway			N/A	N/A			

How frequently will the owner(s) be at the establishment?	The management company will be on site every day.	
Will there be dancing?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Will applicant have bottle or table service for alcohol beverages other than wine?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Will applicant be hosting private promotional or corporate events?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Will outside promoters be used on a regular basis? If yes, please describe.	YES	<input checked="" type="checkbox"/> NO
Will applicant have a security plan? If yes, please attach.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Will security plan be implemented?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Will State certified security personnel be used?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Will New York Nightlife Association and NYPD Best Practices be followed?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Does applicant agree to notify MCB4 prior to making changes to its method of operation?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Will applicant be using delivery bicycles? If yes, how many? Please describe where delivery bicycles will be parked when picking up deliveries?	YES	<input checked="" type="checkbox"/> NO



Safety Plan

Objectives

Ensure safety and security of our employees and guests.

Staffing, Training and Compliance

The **Director of Security** will be responsible for the safety and security of guests and employees.

- Manage team of security officers
- Head hotel safety meeting
- Coordinate safety training of all employees
- Conduct investigations of all incidents with both guests and employees
- Ensure the building has a Fire Safety and Evacuation Plan on file with FDNY
- Ensure the building complies with all city, state and federal (OSHA) rules and regulations
- Must be certified NYC Fire Safety Director

Additionally, the **Door** and **Bell** staff, the restaurant **Greeters** and **Maitre d's** all have a role to play in keeping the hotel safe.

- The lobby and restaurant entrance are staffed and monitored 24 hours a day
- It is everyone's responsibility to maintain a safe environment and ensure that all guests understand and follow all rules and regulations, and are kept safe and secured.

The hotel **General Manager** and **Hotel Manager** are responsible for ensuring compliance with all regulation and insurance requirements

- Ensure that the hotel meets all local, state and federal food, sanitation, and safety standards.
- Hire **qualified personnel**. Working with a trained staff significantly reduces human errors, which reduces accidents.

Training is key to maintaining a safe environment

- New employee orientation will include a session on safety and security
- Quarterly training will be conducting on safety and security focusing on all potential hazards
- All restaurant and kitchen employees will receive specific food handling training following Hazard Analysis Critical Control Point (HACCP) standards

- All restaurant employees serving alcohol will receive specific alcohol seller-server certification
- All culinary staff will receive NYC Food Handler training, and the required number of cooks and chefs will have the NYC Food Handler License administered by the DOHMH.
- Regular fire drills and staff safety training

Hotel Occupational Safety Committee

The hotel safety committee will regularly address deficiencies in the hotel's safety protocols.

- Reporting and Recording hazards to management
- Protecting the health and safety of guests and co-workers.

Crime Prevention

Work with local community board, police precinct, neighborhood association, fire department to ensure reasonable steps are taken to make our site the kind of place that discourages bad and dangerous behavior.

- Good housekeeping and good lighting are two very basic steps one can take to encourage good behavior
- Visible presence of a hotel uniformed security guard 24 hours a day
- Ensure the hotel site is well maintained

Hazard Analysis Critical Control Point (HACCP)

It is an internationally recognized set of protocols to make sure that not only any danger resulting from the consumption of food can be actively prevented but that in the unfortunate event that something does occur that the danger may be traced and eliminated.

OSHA Compliance

To ensure compliance with health and safety regulations, we will implement a comprehensive safety management program. This program will include training and education for hotel staff, implementation of safety protocols and procedures, regular safety inspections and audits, and the use of technology to enhance hotel safety

Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly marked with the name as described by NYC Law?	YES	NO	Not Applicable
Where will applicants' own delivery bicycles be parked when not making deliveries?	Not Applicable		
If applicant is using third party delivery service, where will third party delivery bicycles park?	Not Applicable		
Where will applicant store its garbage containers when not in use?	Cellar 2 of the hotel		
Where will applicant lay out garbage containers and at what time?	N/A - trash is picked up from the cellar level compactor room		

LOCATION & ZONING

Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="checkbox"/> NO	
Does the building have a Certificate of Occupancy ("C of O") or a Letter of No Objection?	YES	<input checked="" type="checkbox"/> NO	The Certificate of Occupancy is pending
Is a Public Assembly permit required?	<input checked="" type="checkbox"/> YES	NO	
Are your plans filed with DOB?	<input checked="" type="checkbox"/> YES	NO	
What is the zoning designation for this location?	C6-4		

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	See attached list
	# 2	
	# 3	
	# 4	
	# 5	
When did applicant post the notice that was provided?	8/23/2024	
Where did applicant post the notice that was provided?	On the four corners of the block and at the premises	
Please provide dates when applicant met with the groups listed above.	Spoke with Mr. Acevedo on 8/26/2024. Currently awaiting a scheduled meeting	
Who was your contact person at each group you met with?	Miguel Acevedo	
Will applicant provide a cell phone number to neighbors and respond to complaints that arise? If yes, please provide.	<input checked="" type="checkbox"/> YES	NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicant's jobs webpage?	<input checked="" type="checkbox"/> YES	NO

Block/Tenant Association & Community Groups	First Name	Last Name	Email	When Meeting Takes Place
Council Chelsea Block Association	Sally	Greenspan	ccba prez@gmail.com, ccba.veep@gmail.com	Last Tuesday of the month @ 6:30pm
100/200 West 15 Street Block Association	Steve	Starosta	steve@w15ba.com, info@w15ba.com	No monthly meetings
100 West 16th Street Block Association	Kimron	Reizos	kimron@w15ba.com	No monthly meetings
100 West 16th Street Block Association	Paul	Gronki	patrock@gmail.com	
100 West 17th/18th Street Block Association	Matthew	Robinson	matrob@gmail.com	
100 West 17th/18th Street Block Association	Antonella	Cipollone	antonellacipollone2000@yahoo.it	Meets if necessary
100 West 17th/18th Street Block Association	Donna	Frankel	dv.frankel@gmail.com	Meets if necessary
100 West 17th/18th Street Block Association	Michael	Glassman	michael.glassman@hotmail.com	Meets if necessary
100 West 19th/20th Street Block Association	Judy	Klein	judykling99@gmail.com	Meets if necessary
100 West 19th/20th Street Block Association	Billy	Borock	wborock@hotmail.com	
100 West 19th/20th Street Block Association	Sally	Greenspan	ccba1001920@gmail.com	
100 West 22nd Street Block Association	Michael	Walsh	mwalshny@gmail.com	
100 West 19th/20th/21st/22nd Street Block Association	Robert	Simon	robert.simon2267@gmail.com	
100 West 19th/20th/21st/22nd Street Block Association	Diane	Nichols	beacon195@aol.com	
100 West 19th/20th/21st/22nd Street Block Association	Gerard	Germany	germanygerard@aol.com	
100 West 25th Street Block Association	Melissa	Stern	m@melissastern.com	
100 West 26th Street Block Association	Carla	Nordstrom	wes23@harrisproject@gmail.com	
100 West 16th Block Association	Susan	Butenwieser	susanb1011@aol.com	No monthly meetings at this time
Neiked Eye Productions	Jennifer	Maybin	maybin.jennifer23@gmail.com	
200 West 21/22/23/24 Block Association	Tina	Dif-eliciantonio	Tina@NakedEyeProductions.com	
200 West 19/20/21/22 (South) Streets Block Association	Melodie	Bryant	savvydix@gmail.com	
200 West 19/20/21/22 (South) Streets Block Association	Pamela	Wolff	pamela@angel.net	
200 West 19/20/21/22 (South) Streets Block Association	Pal	Cooke	picobee@aol.com	
200 West 2nd Street Block Association	Dianne	Maeurer	diernezns@gmail.com	
200 West 23(North)/24 Streets Block Association	Molly	Harris	200west23streetba@gmail.com	
2324 Chelsea Tenants Association	Thuy	Pham	thuypham_200w23v24ba@gmail.com	Second Wednesday of the month @ 7 pm
300 West 18/19 Streets Block Association	Gloria	Lowe	info@2324chelsea.com	First Monday of the month @ 6:50 pm or 7 pm
300 West 18/19 Streets Block Association	Susan	Palmer Marshall	glowe@wohlfarth.com	Third Tuesday of the month @ 6pm
300 West 20th Street Block Association	David	Sloss	palmermarshall@yahoo.com	Third Tuesday of the month @ 6pm
300 West 20th Street Block Association	Carol	Ott	david@sloss@gmail.com	Third Tuesday of the month @ 6pm
300 West 20th Street Block Association	Albert	Taylor	caott@babington.com	
300 West 21/22/23(South) Streets Block Association	Eleanor	Herowitz	alberttaylor@mac.com	
300 West 21/22/23(South) Streets Block Association	Andra	Gabriele	eleanor@quiltedcorner.com	First Monday of the month @ 7 pm
300 West 21/22/23(South) Streets Block Association	Phyllis	Waisman	300wba@gmail.com	First Monday of the month @ 7 pm
400 West 16/17/18/19 Streets - Fullon Houses Tenant Association	Miguel	Acevedo	phyllis.waisman@gmail.com	First Monday of the month @ 7 pm
400 West 20 Street Block Association	David	Lesser	mig1350@yahoo.com	
400 West 21/22/23(South) Streets Block Association	Sandra	Jacobus	david@lesser.com	
400 West 21/22/23(South) Streets Block Association	Karen	Klein	sandra@jacobus@gmail.com	No monthly meetings
400 West 23(North)/24 Streets - London Terrace Towers	Amy	Humm	w400ba@gmail.com, klacobus@gmail.com	No monthly meetings
400 West 23(North)/24 Streets - London Terrace Towers	Andy	Ivchenko	amyklein74@gmail.com	
400 West 25/26/27 Streets - Elicott-Chelsea Tenant Association	Inge	Dent	andyhumm@aol.com	
400 West 19 Street Block Association	Florence	Walters	litanews@gmail.com, lejanits@litra.info	
500 West 21/22/23/24 Streets Block Association	Darlene	Neil	identhunter@gmail.com	
500 West 21/22/23/24 Streets Block Association	Don	Hoffman	dwelersh@gmail.com	
500 West 21/22/23/24 Streets Block Association	Debra	Beard	neil@neilsefirk.com	
501 blocks of 25th-29th	Brian	Donovan	hoffmandont@hotmail.com	
Penn South (W 23rd to W 29th Street from 8th/9th Avenue	Donna	Nehilla	wade2084@gmail.com	Third Thursday of month
Village Preservation/The Greenwich Village Society for Historic Preservation	Jeanie	Lopez-Muniz	dwbeard421@me.com	
Midtown South Pct. Council	Ericidan	Keany	blu8@cornell.edu	
Chelsea W200 BA	Mario	Mezzoni	onehla@gmail.com, westchelseaba@gmail.com	
Neighbors of West 21st, 22nd and 23rd Streets Block Association	Scott	Hupe	jeanmaruniz@gmail.com	No monthly meetings
	Donna	Langman	education@pennsouth.coop	Third Thursday of month @ 7 pm except July, August, & December
	Jeremy	Carmel	212-838-3700	
	John	Mudd	donna@donnalangman.com	
	Andrew	Berman	jeremy.carmel@gmail.com	
	Brian	Weber	john.mudd@usa.net	
			andrew@svshp.org	
			chalseaw200ba@gmail.com	
			chalseawest300ba@gmail.com	

Faena Hotel New York - 500 West 18th Street - Liquor License Application

Alissa Yohey <Alissa.Yohey@yoheylaw.com>

Sat 8/24/2024 3:20 PM

To: Alissa Yohey <Alissa.Yohey@yoheylaw.com>

Bcc: ccba.prez@gmail.com <ccba.prez@gmail.com>; ccba.veep@gmail.com <ccba.veep@gmail.com>; steve@w15ba.com <steve@w15ba.com>; info@w15ba.com <info@w15ba.com>; kimon@w15ba.com <kimon@w15ba.com>; pgroncki@gmail.com <pgroncki@gmail.com>; mattbrob@aol.com <mattbrob@aol.com>; antonellacipollone2000@yahoo.it <antonellacipollone2000@yahoo.it>; bvh.drf@gmail.com <bvh.drf@gmail.com>; michael_glassman@hotmail.com <michael_glassman@hotmail.com>; judyklein999@gmail.com <judyklein999@gmail.com>; Bill Borock <wborock@hotmail.com>; ccba1001920@gmail.com <ccba1001920@gmail.com>; mwalshny@gmail.com <mwalshny@gmail.com>; robert.simon2267@gmail.com <robert.simon2267@gmail.com>; Diane Nichols <beacon195@aol.com>; Gerald Germany <germanygerald@aol.com>; Melissa Stern <m@melissa-stern.com>; west25thstreetproject@gmail.com <west25thstreetproject@gmail.com>; Susan Buttenwieser <susanb1011@aol.com>

Good Afternoon:

Please be advised that this firm represents 76 Eleventh Hotel LLC and Faena Hotels & Resorts (Maryland), LLC with respect to their hotel liquor license application for the Faena New York located at 500 West 18th Street. The applicants will be opening a hotel with a restaurant and bar in the spring of 2025. There are 11 floors in the hotel and 120 guest rooms. There will be one full-service restaurant, Faena Restaurant, with one (1) bar; a lounge, Living Room, with two (2) bars; and a sushi bar with one (1) bar. The hotel will have DJ and bands for private events (i.e. weddings etc.) held within the hotel's ballroom. Patron dancing will be permitted within the premises at events. There will be security personnel in the building. There is one outdoor terrace located on the second floor. The terrace faces the High Line. 76 Eleventh Hotel LLC is the owner of the premises and Faena Hotels & Resorts (Maryland) LLC will manage the hotel.

Community Board 4's Business Licenses & Permits Committee will take this application up at a meeting scheduled for Tuesday, September 10, 2024 at 6:30 pm via ZOOM.

The hotel looks forward to being a part of the community and welcomes community members into the hotel's public spaces. If you have any questions regarding the proposed premises, please do not hesitate to contact me.

Thank you!

Alissa

Alissa Yohey, Esq.

Managing Partner

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YOHEY
LAW

MULTIPLE SPACES/FLOORS 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
Cellar 2	Offices, Storage Garbage Compactor Room	139	24/7	0	0	0	0	None
Cellar 3	Offices, Storage Spa Fitness Center	225	The spa and fitness center are open from 8 am -9 pm	0	0	0	0	None
1st Floor	Faena Restaurant Kitchen Hotel Lobby Offices Storage	257	Hotel: 24/7 Restaurant:	35	137	0	1 bar 8 bar stools	Yes
2nd Floor	Living Room Lounge Omasake (El S ecreto) La Cava (Private Dining) Outdoor Terrace	288	6 am - 2 am (indoor) 7 am - 10 pm (outdoor)	40 indoor 18 outdoor	173 indoor 49 outdoor	0	3 bars 28 bar stools	Yes
3rd Floor - 10th Floor	Hotel Guest Rooms	40 (3rd Floor) 61 (4th Floor) 66 (5th Floor) 67 (6th Floor) 50 (7th Floor) 47 (8th - 10th Floors)	24/7	0	0	0	0	None

BUILDING DESIGN

State the name and type of business previously located in the space.	Parking Lot		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="checkbox"/>	NO
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="checkbox"/>	YES	NO
Has the applicant/owner(s) read MCB4 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
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"/>	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="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)	<input checked="" type="checkbox"/>	FRENCH DOORS	<input checked="" type="checkbox"/>
		GARAGE DOORS	<input checked="" type="checkbox"/>
		WINDOWS THAT CAN BE OPENED	<input checked="" type="checkbox"/>
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="checkbox"/>	YES	NO
Will applicant close all windows, French doors, garage doors by 11 p.m. Friday and Saturday and 10 p.m. on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="checkbox"/>	YES	NO
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input checked="" type="checkbox"/>	YES	NO
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="checkbox"/>	YES	NO
Will the kitchen exhaust system extend to the roof?	YES	<input checked="" type="checkbox"/>	NO
Will the establishment have an illuminated sign?	<input checked="" type="checkbox"/>	YES	NO
Will the establishment have a pole-supporting canopy extending over the sidewalk?	YES	<input checked="" type="checkbox"/>	NO
Where will the air conditioner be located? What type is it?	Central HVAC system - cooler towers located on the roof of the building		
When was the air conditioner installed?	2024 (it is still being installed)		

OUTDOOR PRIVATE PROPERTY – ROOFTOP, REAR YARD, TERRACE

Has the applicant/owner(s) read MCB4 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? If yes, which one(s)?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Yes - terrace on the second floor
Are the floorplans for the outdoor space(s) included?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant close and vacate the outdoor space(s) by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant prohibit patrons from drinking in any outdoor space(s)?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	Patrons will be permitted to drink on the second floor terrace only
Will there be no amplified music, as per the law?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
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 checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

DEPARTMENT OF TRANSPORTATION DINING OUT: SIDEWALK N/A - No Sidewalk Cafe

Has the applicant read MCB4 Sidewalk Café Policy?	YES	NO	
Will applicant be applying for sidewalk seating now or in the future?	YES	NO	
If you answered no to the question above, jump to the next page			
Did applicant submit an application and dimension site plan at scale to NYC Dept. of Transportation? Please attach a copy of application and plans.	YES	NO	
Will applicant close and vacate the sidewalk and roadway seating by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?	YES	NO	
Will applicant respect trees and tree pits and insure the health of the tree?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant prohibit patrons from drinking in any outdoor space(s) or adjacent sidewalk?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will there be a staff person responsible to ensure no loitering, noise or crowds outside?	YES	NO	
Will applicant agree not to use propane heaters?	YES	NO	
Will applicant agree to abide by all applicable fire codes, including not blocking fire escapes?	YES	NO	
Will the outdoor dining deposit its garbage in a container on the parking lane?	YES	NO	
Will the café have a 3 foot-wide serving aisle running the entire length of the sidewalk seating?	YES	NO	
Will the sidewalk seating have a platform?	YES	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 there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will the sidewalk seating block subway grate, utility hardware or Siamese water connection?	YES	NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8-foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?			

DEPARTMENT OF TRANSPORTATION DINING OUT: ROADWAY N/A - No Roadway

Did applicant submit an application and dimension site plan at scale to NYC Dept. of Transportation? Please attach a copy of application and plans.	YES	NO	
If you answered no to the question above, jump to the next page			
Will the roadway structure extend on top of the curb or pedestrian refuge? By how much?	YES	NO	
Will the roadway structure have an ADA compliant ramp (not in the bike lane)?	YES	NO	
Will the roadway structure extend in the striped zone along the bike lane? By how much?	YES	NO	
Will the electric wires be brought over at the roof level?	YES	NO	
Will applicant dismantle and dispose of a shed that is no longer in use, along with its furniture?	YES	NO	
Will there be no music or amplifies sound in any outdoor seating, as per law?	YES	NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will applicant close and vacate the sidewalk and roadway seating by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?	YES	NO	
Will the Outdoor Dining Sidewalk & Roadway provide no standing space for drinking or smoking?	YES	NO	
Will the service and consumption of alcohol in the Outdoor Dining Sidewalk/Roadway only be via seated food service?	YES	NO	
Will applicant prohibit patrons from drinking in any outdoor space(s) or adjacent sidewalk?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	YES	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 respect trees and tree pits and insure the health of the tree?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	YES	NO	
Will there be a staff person responsible to ensure no loitering, noise or crowds outside?	YES	NO	
Will applicant agree not to use propane heaters?	YES	NO	
Will the outdoor dining deposit its garbage in a container on the parking lane?	YES	NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

- There will be no music or amplified sound on the terrace/outdoor space

To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.

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


To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.

Manhattan Community Board 4 (MCB4) recommends:
(MCB4's recommendation is based on a vote taken at its
October 1, 2024 full board meeting, with 38 members voting
in favor of the recommendation, 0 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

MCB4 REPRESENTATIVES


Nelly Gonzalez
MCB4 Assistant District Manager


Frank Holozubiec
MCB4 BLP Committee Co-Chair


Burt Lizarin
MCB4 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 representatives and applicant. These stipulations supersede any oral statements, representations, or prior iterations in connection with this application.

SIGN HERE →

Alissa Yohey, attorney for 76
Eleventh Hotel LLC and
Faena Hotels & Resorts
(Maryland) LLC
PRINT NAME OF APPLICANT


SIGNATURE OF APPLICANT

8/30/2024
DATE

cellar level 3

offices
storage
spa
Fitness
center

NO.	REVISION	DATE
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PROJECT: **LOS ANGELES COLUMPIA**
 TITLE: **FLOOR PLAN - CELLAR PART 2D**

DATE: 11/11/11
 SHEET: A-102B

SCALE: AS SHOWN

PROJECT LOCATION: 12121 W. PINE AVENUE, LOS ANGELES, CA 90044

CLIENT: **M&P INC.**

DESIGNER: **M&P INC.**

ARCHITECT: **M&P INC.**

ENGINEER: **M&P INC.**




DESIGNED BY: [Name]
 DRAWN BY: [Name]
 CHECKED BY: [Name]
 APPROVED BY: [Name]

1st Floor
(ground level)

Hotel entrance



REFER TO: 11-114

11-114

WOODS BAGOT
ARCHITECTS

11-114

FLOOR PLAN - LEVEL 01 PART 22

DATE: 21/05/14

SCALE: 1/4" = 1'-0"

PROJECT: 11-114

DATE: 21/05/14

SCALE: 1/4" = 1'-0"

PROJECT: 11-114

NO.	DESCRIPTION	DATE	BY	CHKD.
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11-114

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NO.	DESCRIPTION	DATE	BY	CHKD.
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10	ISSUED FOR PERMITTING	21/05/14	[Signature]	[Signature]

2nd Floor



REFER TO: 1/16-17

1/16-17

PROJECT INFORMATION

PROJECT: 1/16-17

DATE: 1/16-17

SCALE: 1/8" = 1'-0"

DATE: 1/16-17

PROJECT: 1/16-17

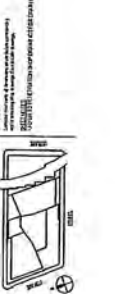
DATE: 1/16-17

SCALE: 1/8" = 1'-0"

DATE: 1/16-17

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NO.	DESCRIPTION	DATE
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NO.	DESCRIPTION	DATE
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8	ISSUED FOR PERMIT	1/16-17
9	ISSUED FOR PERMIT	1/16-17
10	ISSUED FOR PERMIT	1/16-17

PARTITION LEGEND

- GLASS DOOR SWING LOCATES LOCATION OF DOOR AT UNIVERSITY ACCESSIBILITY REQUIREMENTS
- INDICATES FIRE RATED PARTITION
- GLASS DOOR SWING LOCATES LOCATION OF DOOR AT UNIVERSITY ACCESSIBILITY REQUIREMENTS
- INDICATES FIRE RATED PARTITION
- WALL OPENING (PROVIDES OPENING)
- ALL INDICATED PARTITIONS TO BE INSTALLED WITH
- LOCATION OF INSTALLED PARTITION ORIGIN AND LOCATION OF FINAL INSPECTION

3rd Floor
 All guest rooms



REFER TO: 10A-110

UNIVERSITY OF CALIFORNIA
 SAN DIEGO

UNIVERSITY OF CALIFORNIA SAN DIEGO

PROJECT INFORMATION

PROJECT: 10A-110 - LEVEL ONE UNIT 02

DATE: 08/11/11

SCALE: AS SHOWN

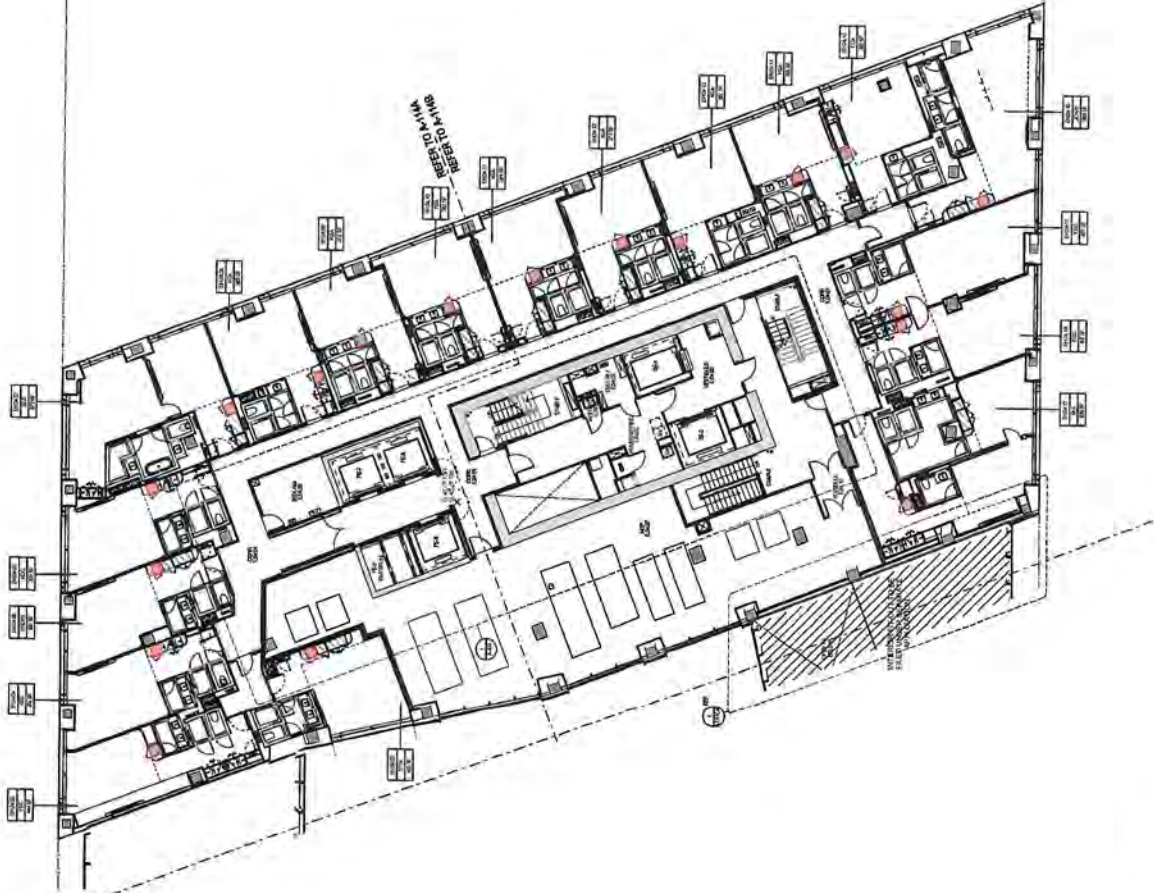
REVISIONS

NO.	DESCRIPTION	DATE
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50	ISSUED FOR PERMIT	08/11/11

APPROVED FOR PERMIT:

DATE: 08/11/11

4th Floor All Guest Rooms



REFER TO: 04-115

SCALE: 1/8" = 1'-0"

PROJECT INFORMATION

PROJECT: [REDACTED]
 ARCHITECT: [REDACTED]
 DATE: [REDACTED]

GENERAL NOTES

1. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE INTERNATIONAL BUILDING CODE (IBC) AND ALL APPLICABLE LOCAL, STATE AND FEDERAL CODES.
2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE APPLICABLE AGENCIES.
3. ALL MATERIALS AND WORKMANSHIP SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE ARCHITECT.
4. THE CONTRACTOR SHALL MAINTAIN ACCESS TO ALL EXISTING UTILITIES AND SERVICES AT ALL TIMES.
5. ALL DIMENSIONS SHALL BE TAKEN FROM THE FINISHED FLOOR OR CEILING UNLESS OTHERWISE SPECIFIED.
6. ALL WORK SHALL BE COMPLETED WITHIN THE SPECIFIED TIME FRAME.
7. THE CONTRACTOR SHALL BE RESPONSIBLE FOR PROTECTING ALL EXISTING CONDITIONS NOT TO BE REMOVED OR ALTERED.
8. ALL MATERIALS SHALL BE STORED PROPERLY TO PREVENT DAMAGE AND CONTAMINATION.
9. THE CONTRACTOR SHALL MAINTAIN A NEAT AND ORDERLY WORK SITE AT ALL TIMES.
10. ALL WASTE AND DEBRIS SHALL BE REMOVED FROM THE SITE DAILY.
11. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY INSURANCE COVERAGE.
12. ALL WORK SHALL BE COMPLETED WITHIN THE SPECIFIED TIME FRAME.
13. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE APPLICABLE AGENCIES.
14. ALL MATERIALS AND WORKMANSHIP SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE ARCHITECT.
15. THE CONTRACTOR SHALL MAINTAIN ACCESS TO ALL EXISTING UTILITIES AND SERVICES AT ALL TIMES.
16. ALL DIMENSIONS SHALL BE TAKEN FROM THE FINISHED FLOOR OR CEILING UNLESS OTHERWISE SPECIFIED.
17. ALL WORK SHALL BE COMPLETED WITHIN THE SPECIFIED TIME FRAME.
18. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE APPLICABLE AGENCIES.
19. ALL MATERIALS AND WORKMANSHIP SHALL BE SUBJECT TO INSPECTION AND APPROVAL BY THE ARCHITECT.
20. THE CONTRACTOR SHALL MAINTAIN ACCESS TO ALL EXISTING UTILITIES AND SERVICES AT ALL TIMES.

REVISIONS

NO.	DATE	DESCRIPTION
1	04-115	ISSUED FOR PERMIT

LEGEND

SYMBOL	DESCRIPTION
[Symbol]	Guest Room
[Symbol]	Corridor
[Symbol]	Stair
[Symbol]	Elevator
[Symbol]	Service Area
[Symbol]	Structural Column
[Symbol]	Structural Wall
[Symbol]	Structural Slab
[Symbol]	Structural Beam
[Symbol]	Structural Joist
[Symbol]	Structural Panel
[Symbol]	Structural Pier
[Symbol]	Structural Wall
[Symbol]	Structural Slab
[Symbol]	Structural Beam
[Symbol]	Structural Joist
[Symbol]	Structural Panel
[Symbol]	Structural Pier

PROJECT INFORMATION

PROJECT: [REDACTED]
 ARCHITECT: [REDACTED]
 DATE: [REDACTED]

GENERAL NOTES

FLOOR PLAN - LEVEL 04 PART 20

SCALE: 1/8" = 1'-0"

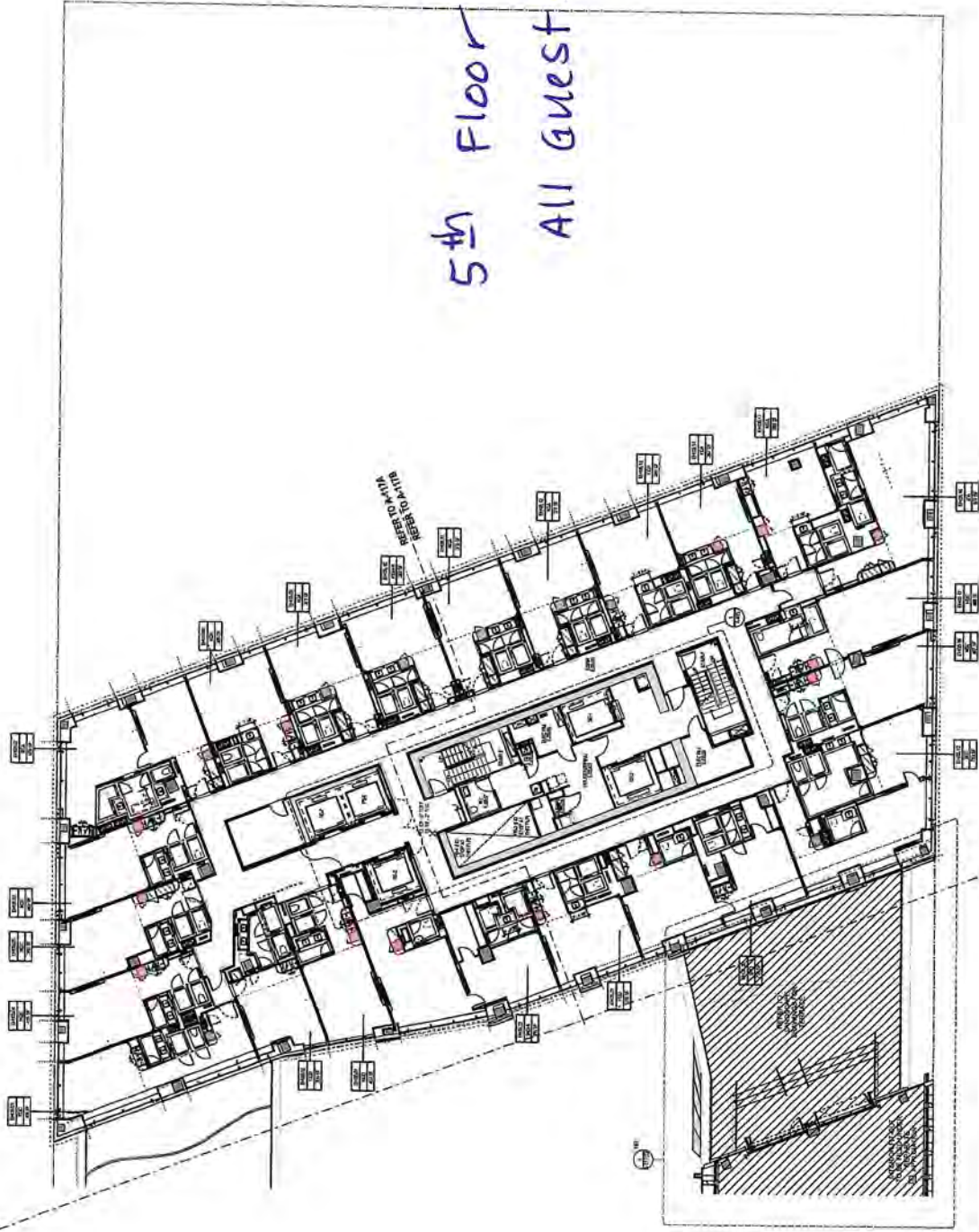
DATE: 04-115

PROJECT: [REDACTED]

ARCHITECT: [REDACTED]

DATE: [REDACTED]

REFER TO 10A116

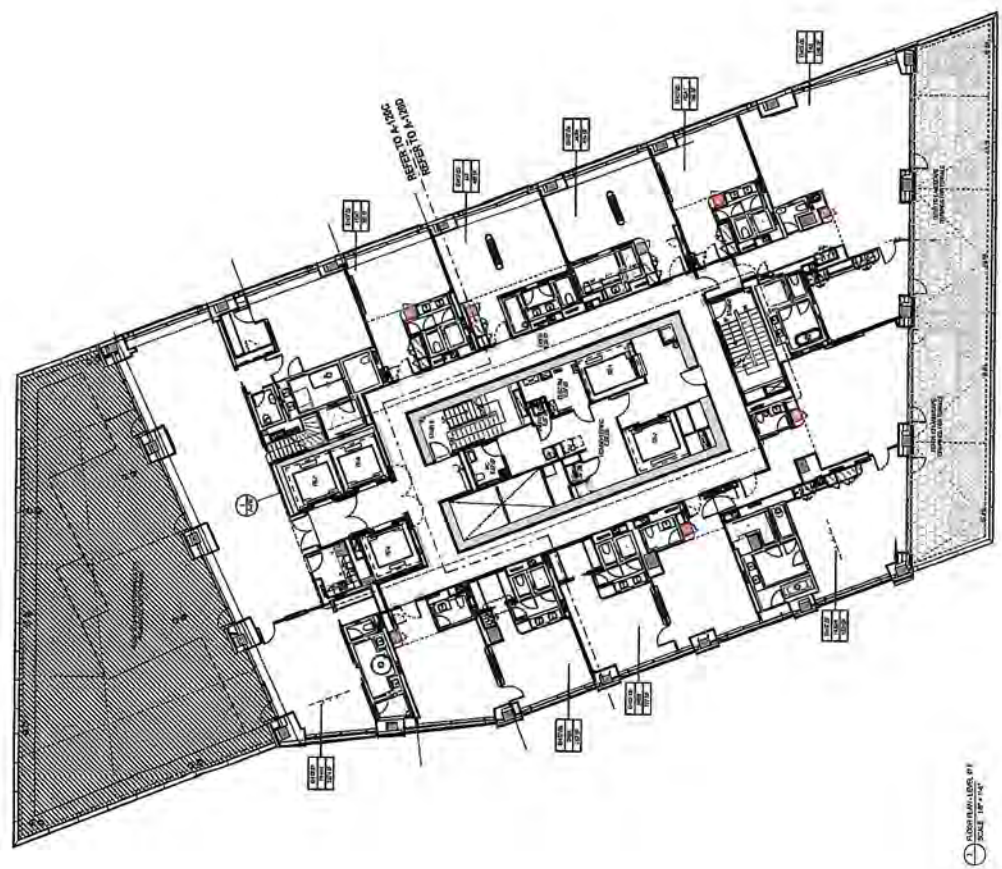
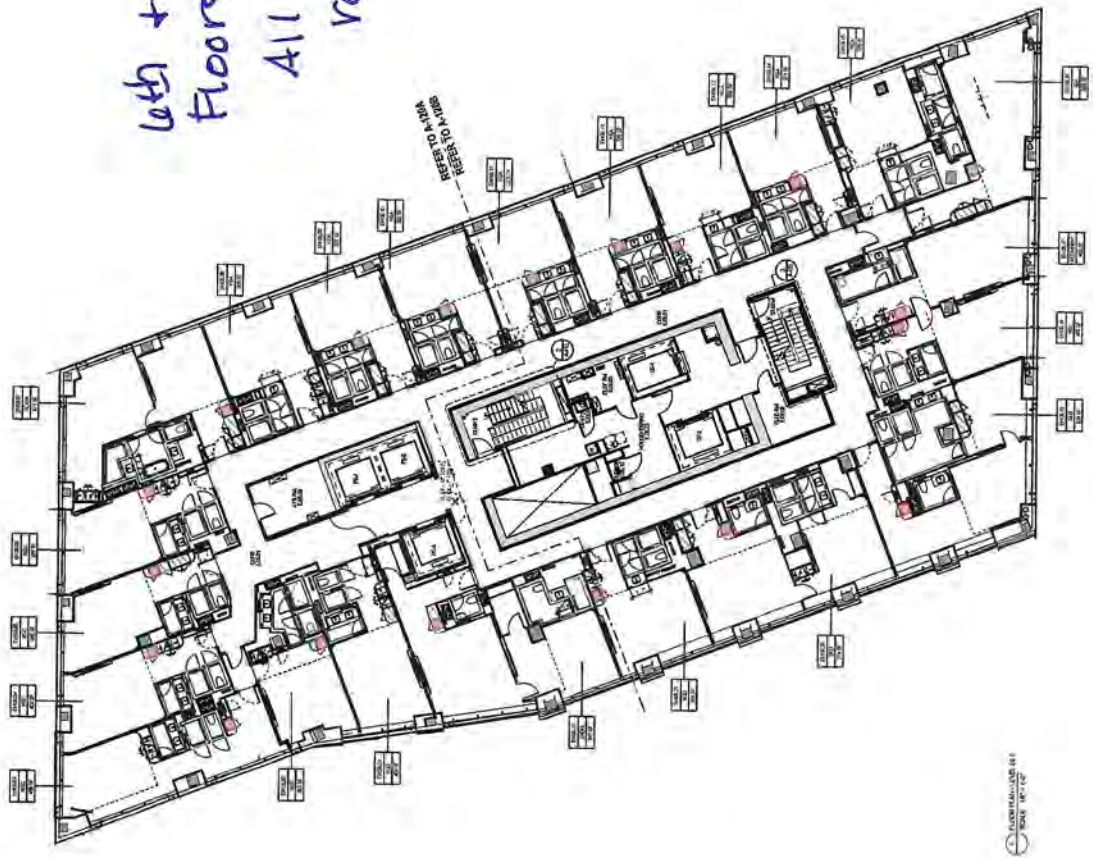


5th Floor
All Guest Rooms



GENERAL NOTES 1. REFER TO 10A116 FOR M.P. HERE	MECHANICAL ROOM FOR MECHANICAL EQUIPMENT
REVISIONS NO. DATE DESCRIPTION	REVISIONS NO. DATE DESCRIPTION
PROJECT INFORMATION PROJECT NO. 10A116 DATE 10/15/11	PROJECT INFORMATION PROJECT NO. 10A116 DATE 10/15/11
SCALE 1/8" = 1'-0"	SCALE 1/8" = 1'-0"
DATE 10/15/11	DATE 10/15/11
DRAWN BY [Signature]	DRAWN BY [Signature]
CHECKED BY [Signature]	CHECKED BY [Signature]
APPROVED BY [Signature]	APPROVED BY [Signature]
CLIENT [Name]	CLIENT [Name]
LOCATION [Address]	LOCATION [Address]
PROJECT NAME [Name]	PROJECT NAME [Name]
ARCHITECT [Firm Name]	ARCHITECT [Firm Name]
PROJECT NO. 10A116	PROJECT NO. 10A116
DATE 10/15/11	DATE 10/15/11
SCALE 1/8" = 1'-0"	SCALE 1/8" = 1'-0"
PROJECT NO. 10A116	PROJECT NO. 10A116
DATE 10/15/11	DATE 10/15/11
SCALE 1/8" = 1'-0"	SCALE 1/8" = 1'-0"

6th + 7th
 Floors -
 All guest
 rooms



PROJECT INFORMATION

Project Name: HOTEL PLAN - LEVEL 06, 07

Client: [REDACTED]

Architect: [REDACTED]

Scale: 1/8" = 1'-0"

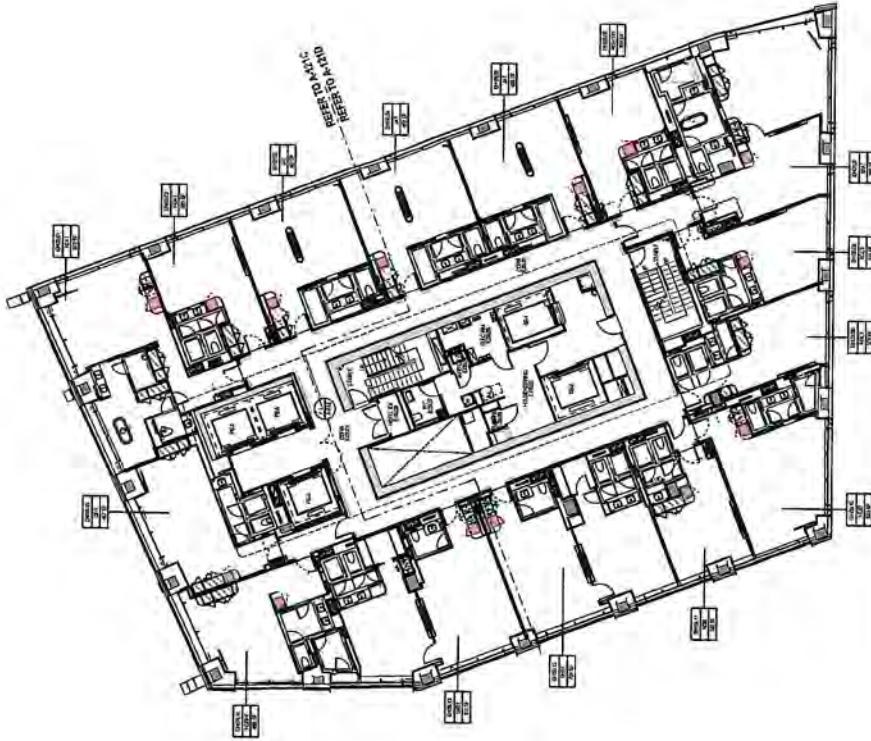
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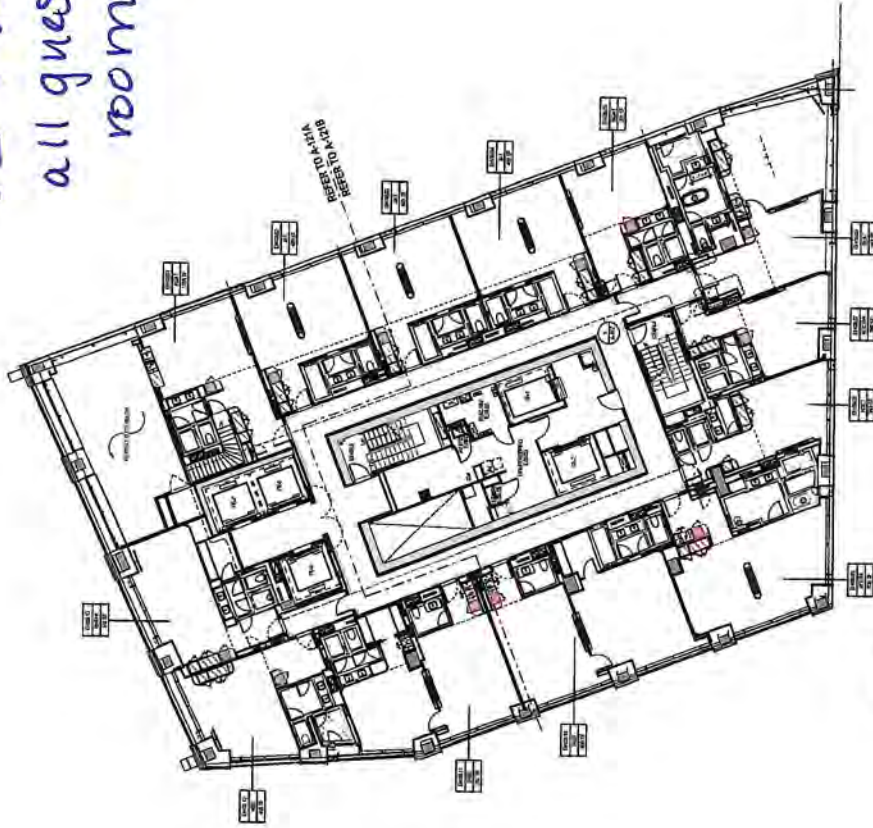
REVISIONS

No.	Description	Date
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99	ISSUED FOR CONSTRUCTION	12/15/19
100	ISSUED FOR CONSTRUCTION	01/15/20

8th + 9th ~
all guest
rooms



8th FLOOR PLAN
SCALE: 1/8" = 1'-0"



9th FLOOR PLAN
SCALE: 1/8" = 1'-0"

ARCHITECTURAL FLOOR PLAN

PROJECT INFORMATION

Project Name: [REDACTED]
 Client: [REDACTED]
 Architect: [REDACTED]
 Date: [REDACTED]

REVISIONS

NO.	DESCRIPTION	DATE
1	[REDACTED]	[REDACTED]
2	[REDACTED]	[REDACTED]
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8	[REDACTED]	[REDACTED]
9	[REDACTED]	[REDACTED]
10	[REDACTED]	[REDACTED]
11	[REDACTED]	[REDACTED]
12	[REDACTED]	[REDACTED]
13	[REDACTED]	[REDACTED]
14	[REDACTED]	[REDACTED]
15	[REDACTED]	[REDACTED]
16	[REDACTED]	[REDACTED]
17	[REDACTED]	[REDACTED]
18	[REDACTED]	[REDACTED]
19	[REDACTED]	[REDACTED]
20	[REDACTED]	[REDACTED]
21	[REDACTED]	[REDACTED]
22	[REDACTED]	[REDACTED]
23	[REDACTED]	[REDACTED]
24	[REDACTED]	[REDACTED]
25	[REDACTED]	[REDACTED]
26	[REDACTED]	[REDACTED]
27	[REDACTED]	[REDACTED]
28	[REDACTED]	[REDACTED]
29	[REDACTED]	[REDACTED]
30	[REDACTED]	[REDACTED]
31	[REDACTED]	[REDACTED]
32	[REDACTED]	[REDACTED]
33	[REDACTED]	[REDACTED]
34	[REDACTED]	[REDACTED]
35	[REDACTED]	[REDACTED]
36	[REDACTED]	[REDACTED]
37	[REDACTED]	[REDACTED]
38	[REDACTED]	[REDACTED]
39	[REDACTED]	[REDACTED]
40	[REDACTED]	[REDACTED]
41	[REDACTED]	[REDACTED]
42	[REDACTED]	[REDACTED]
43	[REDACTED]	[REDACTED]
44	[REDACTED]	[REDACTED]
45	[REDACTED]	[REDACTED]
46	[REDACTED]	[REDACTED]
47	[REDACTED]	[REDACTED]
48	[REDACTED]	[REDACTED]
49	[REDACTED]	[REDACTED]
50	[REDACTED]	[REDACTED]

LEGEND

[REDACTED]

NOTES

[REDACTED]

APPENDIX

[REDACTED]



BREAKFAST MENU

• SUNRISE START •

MANGO GRANOLA PARFAIT

House-made Multigrain Granola,
Greek Yogurt, Fresh Berries,
Mango Purée
19

BIRCHER MUESLI OATS

Vanilla Yogurt, Raspberries,
Blueberries, Green Apples,
Walnuts
21

FAENA AÇAÍ BOWL

Seasonal Berries, Star Fruit,
House-made Granola, Chia Seed
Pudding, Toasted Coconut Flakes
26

STRAWBERRY

MASCARPONE
FILLED RED
CROISSANT
9

FAENA PANCAKES

Yuzu Marmalade,
Local Citrus Butter
26

QUINOA AND CARROT BREAD

Cottage Cheese
16

TROPICAL FRUITS

WITH MIX BERRIES
Chef's Selection of Fresh
Local Fruits & Berries
22

ORGANIC OATMEAL

Fresh Blueberries,
Coconut
19

PASTRY BASKET

18



• EGGS & MORE •



EGGS SELECTIONS SERVED WITH CHOICE OF
WHOLE ORGANIC EGGS OR EGG WHITES

* FAENA BREAKFAST

Two Eggs Your Way, Chorizo or
Applewood Smoked Bacon
Roasted Potatoes
26

* SMOKED SALMON TATER TOTS

Herbed Cream Cheese, Avocado,
Capers, Shallots, Chives
29

* AVOCADO TOAST

Grilled Farm Bread, Poached Eggs,
Avocado Mash, Pickled Red Onion,
Espelette Hollandaise Sauce
27

* TRADITIONAL EGGS BENEDICT

Canadian Bacon, English Muffin,
Hollandaise Sauce
27

* LOBSTER TOAST

Maine Lobster, Avocado Mash,
Poached Organic Egg, Pickled Red
Onion, Grilled Farm Bread,
Espelette Hollandaise Sauce
41

Add Siberian Sturgeon Caviar • 62

* SOUTH BEACH SCRAMBLE

Jumbo Lump Crab, Avocado,
Chimichurri
36

TRUFFLED VEGAN HASH

Tricolor Cauliflower, Sweet Potatoes,
Peppers, Onions, Cauliflower Truffle
Mousse
26

* HUEVOS RANCHEROS

Over Easy Eggs, Black Beans,
Chorizo, Queso Fresco, Avocado,
Tomatillo
27

* KEY LIME FRENCH TOAST

Crunchy Crusted Flakes,
Seasonal Berries Compote
26



* CREATE YOUR OWN OMELETTE

(Choice of Three Ingredients)
Ham, Bacon, Turkey, Tomato, Bell Pepper,
Mushrooms, Spinach, Cheddar, Swiss, Gruyere
Served with a Choice of Fruit or Roasted Potatoes
27

* Add Organic Poached Egg • 6
Add Chicken Sausage • 8

• SIDES •


11


 APPLEWOOD SMOKED BACON
HOUSE CURED HAM
CHORIZO
CHICKEN SAUSAGE
ROASTED POTATOES
SLICED TOMATOES
SLICED AVOCADO
COTTAGE CHEESE 

• JUICES •

16

GREEN JUICE
Spinach, Kale,
Ginger, Cucumber,
Celery, Green Apple

SOUTH BEACH 
Coconut Water,
Local Citrus,
Mango, Strawberry

ANTIOXIDANT 
Carrot, Local
Orange, Ginger,
Yellow Beet,
Turmeric

CLEANSER
Lime, Ginger,
Lemon,
Agave

• BEVERAGES •

LAVAZZA COFFEE • 7
ESPRESSO • 7
LATTE • 8
FRESH COCONUT 
WATER • 20
FRESH SQUEEZED 
ORANGE JUICE • 16
GRAPEFRUIT JUICE • 13
APPLE JUICE • 8
CRANBERRY JUICE • 8


• COCKTAILS •

MIMOSA • 18
BLOODY MARY • 18
BELLINI • 18

 GLUTEN FREE

 CONTAINS NUTS

 CONTAINS DAIRY

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· DESSERTS & LIQUEURS ·

• **DESSERT WINES** •

	2oz	BOTTLE
Far Niente, Dolce, Napa Valley, 2015 · 375ml	38	175
Kracher, Scheurebe, TBA, 2018 · 375ml	40	200
Oremus, Tokaji Aszu 5 Puttonyos, 2016 · 500ml	45	280
Ice Malbec, Las Perdices, 2018 · 375ml	16	120
Inniskillin, Vidal Ice Wine, 2018 · 375ml	40	150
Michele Chiarlo, Nivole Moscato D'Asti, 2020 · 375ml	15	75
Chateau d'Yquem, Sauternes Premier Cru Superieur, 2010 · 375ml	150	900
Aszu Essencia, Royal Tokaji 2009 · 375ml	560	3,360



DESSERTS

17

APPLE CUSTARD TART

Pistachio Ice Cream, Seasonal Fruits

CHOCOLATE NEMESIS

Cocoa Dust, Light Whipped Cream

PIONONO

Vanilla Bean Anglaise, Macerated Berries

DULCE DE LECHE FLAN

Dark Caramel, Mascarpone Cream

DULCE DE LECHE PANCAKE

Vanilla Bean Ice Cream, Burnt Rosemary Orange

ARTISANAL CHEESE BOARD

Grapes, Artisanal Crackers
25

• **LIQUEURS & CORDIALS** •



Pernod	15	18
Averna	14	18
Baileys Irish Cream	18	18
Campari	18	18
Chartreuse, Green	14	18
Chartreuse, Yellow	14	16
Cynar	14	18
Disaronno Amaretto	14	18
	14	18


• **PORTS** •

Taylor Fladgate, 20 Years	20	40
Taylor Fladgate, 40 Years	60	18
Taylor Fladgate, LBV 2016	18	18
Ramos Pinto, 30 Years	20	40
Fonseca Bin 27	60	18

DINNER MENU


STARTERS





 **PRIME BEEF TENDERLOIN TARTARE *** 32
Paille Potatoes, Capers, Shallots and
Black Truffle Hollandaise Sauce




YELLOWFIN TUNA CRUDO * 35
Wood-Fired Sourdough Bread,
Tomato Water, Roasted Garlic Aioli


 **OCTOPUS 'A LA PLANCHA'** 36
Spanish Octopus, Potato Confit, Garlic Aioli,
Kalamata Olives, Fresh Herbs


 **BUTTERNUT SQUASH** 29
Wood Fired Butternut Squash,
Chermoula Sauce, Parmigiano-Reggiano
Cream, Pistachio Crumble

 **PEAR** 28
Pear Wrapped with Crispy Prosciutto,
Burrata, Salsa Verde




 **EGGPLANT** 29
Wood Fired Eggplant "Milanesa",
San Marzano Tomato Chutney,
Eggplant Yogurt, Basil, Za'atar





 **TOMATO** 26
Organic Heirloom Tomato,
Homemade Labneh, Kalamata Tapenade,
Fresh Basil


WOOD OVEN EMPANADA 12 
Hand-Cut Prime Filet, Lljajua Sauce
or
Port Salut Cheese, Mozzarella Cheese, Gouda 9
Cheese, Caramelized Onion and Oregano







BEETS 28   
Beets "Cooked in Ashes" Carpaccio, Pistachio
Yogurt, Shallot Vinaigrette, Garlic Chips

WILD MUSHROOM 34  
Potato and Roasted Garlic Cream, Organic
Egg Yolk, Sourdough Breadcrumbs




BRUSSELS SPROUTS 26 
Crispy Brussels Sprouts, Pecorino Cheese,
Anchovies and Roasted Garlic Aioli,
Sourdough Crusts

ARTICHOKES 35 
Wood Fired Artichokes, Sesame Yogurt,
Sourdough Breadcrumbs, Herbed Olive Oil,
Preserved Lemon

U8 SEA SCALLOPS 48   
"A La Plancha", Sweet Corn Cream, Charred
Chanterelles, D'Espelette Pepper, Basil Oil



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DINNER MENU

MAINS



FROM OUR CAST IRON PLANCHA

- MEDITERRANEAN BRANZINO** 48
 Quinoa Tabbouleh Salad,
 Beet Yogurt, Roasted Almonds
- MALLMANN'S BEEF
 TENDERLOIN 'MILANESA'** 78
 Boulangère Potato, Soft Egg, Dijon Mustard
- LOCAL RED SNAPPER 'A LA PLANCHA'** 63
 Saffron Tagliolini, Bouillabaisse Sauce,
 Local Snapper, Black Trumpets Mushrooms



FROM OUR WOOD FIRE OVEN

- CHILEAN SEA BASS** 65
 Crispy Black Rice, Lemon Aioli, Chermoula Sauce
- ROASTED CAULIFLOWER** 39
 Almonds and Capers Vinaigrette, Fresh Herbs
 Salad, Crispy Rice, Cauliflower Purée
- WOOD-FIRED HALF ORGANIC CHICKEN** 42
 Charred Sweet Potato, Grape Sauce, Dukkha,
 Fennel and Parsley Salad



TO SHARE

- WOOD-FIRED MEAT PARRILLADA** 290
 Skirt Steak, Prime Ribeye Steak, Australian Lamb,
 Chorizo, Morcilla, Domino Potato, Roasted Sweet
 Potato, Criolla and Chimichurri Sauce
- WOOD FIRED FISH PARRILLADA** 260
 Mediterranean Branzino, Local Snapper, Chilean
 Seabass, Australian Prawns, Spanish Octopus,
 Domino Potato, Roasted Sweet Potato, Criolla and
 Chimichurri Sauce
- WOOD FIRED MIXED PARRILLADA** 320
 Skirt Steak, Prime Ribeye Steak, Chorizo, Morcilla,
 Mediterranean Branzino, Local Snapper, Australian
 Prawns, Domino Potato, Roasted Sweet Potato,
 Criolla and Chimichurri Sauce

FROM OUR WOOD FIRE GRILL

- PRIME ANGUS SKIRT STEAK** 70
 'Papa Aplastada', Grilled Onion Rings,
 Chimichurri Sauce
- AUSTRALIAN LAMB RACK** 79
 Andes Potatoes, Wood Fired Eggplant, Mint
 Yogurt, Tomato Chutney, Pistachio Crumble
- PRIME BEEF TENDERLOIN** 78
 Wood Fired Onion Stuffed with Potato Cream,
 Truffle Beef Jus, Fresh Herbs Salad,
 Sourdough Breadcrumbs
- PRIME NEW YORK STRIP STEAK** 85
 Crispy Potato Mille Feuille, Black Truffle Aioli,
 Fresh Parsley Salad
- PRIME RIBEYE STEAK** 89
 Domino Potato, Chimichurri Butter

HANDMADE PASTAS

- RICOTTA GNOCCHI** 45
 Wood Fired Wild Mushroom, Butter Sauce,
 Parmigiano-Reggiano and Sage
- RICOTTA AND BLACK TRUFFLE LASAGNA** 42
 Spinach Cream, Wood-Fired Chanterelle Mushrooms
- BUTTERNUT SQUASH TORTELLINI** 40
 Handmade Butternut Squash Tortellini,
 Mascarpone, Butternut Squash Reduction,
 Black Truffle and Parmesan Fonduta




SIDES 16



- SWEET POTATO 'AL RESCOLDI'**
 Brown Butter
- MIXED GREENS & HERBS SALAD**
 Dijon-Honey Dressing
- GRILLED ASPARAGUS**
 Lemon Zest
- DOMINO POTATO**
 Criolla Sauce
- ROASTED BRUSSELS SPROUTS**
 Shallot Vinaigrette
- YUKON POTATO PURÉE**
 Truffle Butter




LUNCH MENU



STARTERS


 * **YELLOWFIN TUNA TARTARE**
Sunchoke Chips,
Meyer Lemon Aioli, Lemon Zest
34

OCTOPUS 'A LA PLANCHA'  
Spanish Octopus,
Potato Confit, Garlic Aioli,
Kalamata Olives, Fresh Herbs
36

WOOD OVEN EMPANADA
Hand-Cut Prime Filet,
Llajua Sauce
12


 **WOOD FIRED ARTICHOKE**
Sesame Yogurt,
Sourdough Breadcrumbs,
Toasted Sesame Seeds,
Preserved Lemon
35

LOCAL SNAPPER CRUDO  
Ajo Blanco, Raspberry Vinegar,
Red Onion, Herbed Oil
28


OR
Port Salut Cheese, 
Mozzarella Cheese, Gouda Cheese,
Caramelized Onion, Oregano
9





SANDWICHES

 * **LOMITO SANDWICH**
Prime Beef Tenderloin, Tomato,
Grilled Onions, Arugula, Aioli,
Dijon Mustard, Crispy Potato Wedges,
House Made Vienna Bread
42





 * **PRIME ANGUS CHEESEBURGER**
Bacon, Cheddar Cheese, Tomato, Onion Jam,
Pickled Cucumber, Garlic Aioli,
Crispy Potato Wedges,
House Made Brioche Bun
32



 **TUNA SANDWICH**
Charred Yellowfin Tuna Lightly Seared,
Avocado, Roasted Garlic Mayonnaise, Fresh
Chives, Mix Greens and Herbs Salad
39


 **MAINE LOBSTER ROLL**
Lobster Salad Tossed with Dill, Citrus,
Celery Mayonnaise, Fresh Chives,
Herbed Potato Chips,
House Made Brioche Bun
45






SALADS


  **BEET SALAD AL RESCOLDO**
Charred Beets Al Rescoldo Tossed with
Shallot Vinaigrette, Fresh Herbs,
Watercress, Crispy Almonds,
Garlic Chips, Whipped Goat Cheese and
Yogurt, Herbed Oil
32

  **TIGER PRAWNS SALAD**
Australian Tiger Prawns, Florida Grapefruit,
Florida Oranges, Red Onion, Fresh Herbs,
Avocado Cream, Roasted Hazelnuts,
Parmigiano Reggiano, Olive Oil
45

 **ORGANIC HEIRLOOM
TOMATO PANZANELLA SALAD**
Heirloom Tomato, Red Onion,
Sourdough Croutons, Basil, Mint,
Avocado, Burrata Cheese,
Homemade Mustard Vinaigrette
32




 **ALAN'S SALAD**
Fresh Grated Carrots, Roasted Beets,
Avocado, Hard Boiled Eggs,
Dijon Honey Mustard Vinaigrette
26


  **WOOD FIRED ROASTED CHICKEN SALAD**
Free Range Organic Chicken, Roasted Lettuce,
Hazelnut & Pistachio Dressing, Crispy Shallots,
Parmigiano Reggiano
36

 **BRUSSELS SPROUTS SALAD**
Raw and Crispy Brussels Sprouts,
Parsley Leaves, Parmigiano Reggiano Aioli,
Sourdough Breadcrumbs
28



MAINS


 **MALLMANN'S BEEF
TENDERLOIN 'MILANESA'** 78
Endives and Radicchio Salad,
Dijon Mustard


 **PIZZA MARGHERITA** 26   * **MEDITERRANEAN BRANZINO** 48
Fresh Mozzarella Cheese,
Heirloom Tomatoes, Basil
Quinoa Tabbouleh Salad,
Beet Yogurt, Roasted Almonds

 * **PRIME ANGUS SKIRT STEAK** 70
Domino Potatoes, Criolla Sauce,
Chimichurri Sauce




  **CAULIFLOWER** 39
Crispy Rice, Cauliflower Purée,
Almonds and Capers Vinaigrette,
Fresh Herbs Salad

 * **WOOD FIRED MUSSELS
PROVENÇAL** 27
Fresh Parsley, Garlic, White Wine,
Homemade Sourdough Bread

 GLUTEN FREE

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 CONTAINS DAIRY

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BEVERAGE MENU

· SIGNATURE COCKTAILS ·

FAENA SPRITZ

Absolut Elyx Vodka,
G.H. Mumm 'Grand Cordon' Champagne,
Aperol, Rose Water, Hibiscus

28

FAENA WHISPER

Absolut Elyx Vodka,
Red Bull Yellow Edition, Passion Fruit,
Abricot Du Roussillon

20

SMOKE & SPARKS

Código Reposado Tequila,
Del Maguey 'Vida' Mezcal, Jalapeño,
Fresh-Pressed Lime

25

ROYAL ROSE

Komos Reposado Rosa Tequila,
Fresh-Pressed Lemon Juice, Agave,
Giffard Lychee Liqueur, Fresh Raspberries

38

· BEER ·

10

AMSTEL LIGHT

CORONA

HEINEKEN

PERONI

QUILMES, ARGENTINE LAGER

WYNWOOD LA RUBIA BLONDE ALE



· CLASSIC COCKTAILS ·

23

OLD FASHIONED

Maker's Mark Faena Private Barrel Select
Whiskey, Angostura Bitters

TOMMY'S MARGARITA

Código Reposado Tequila,
Fresh-Pressed Lime, Agave

PALOMA

Código Reposado Tequila, Martini Fiero,
Organic Agave, Fresh Grapefruit Juice
Topped with East Imperial Grapefruit Soda

BOULEVARDIER

Angel's Envy Bourbon, Campari,
Carpano Antica

SIDECAR

D'Usse VSOP, Cointreau,
Fresh-Pressed Lemon, Sugar Rim

GOLD RUSH

Smooth Ambler Bourbon, Fresh-Pressed
Lemon, Lavender Honey Syrup

· WINE BY THE GLASS ·



G.H. Mumm Rosé, Reims NV	40	Château la Gironne La Chappelle Gironne, Provence 2020	18
Felipe Rutini, Trumpeter, Rosé de Malbec, Mendoza 2018	15	Malbec, Faena Wines, Valle de Uco 2019	22
G.H. Mumm Grand Cordon, Reims NV	35	Tempranillo, Ysios, Rioja 2015	25
Sancerre, Château Sancerre 2022	25	Cabernet Sauvignon, Trefethen, Oak Knoll District 2020	28
Pinot Grigio, Livio Felluga, Friuli-Venezia Giulia 2022	20	Overture by Opus One, Napa Valley MV Coravin	115
Chardonnay, Kenwood Six Ridges, Russian River Valley 2019	18	Bordeaux, Château Ormes de Pez, Saint Estephe 2016	45

The
**LIVING
ROOM**

**“EVERYTHING IN MODERATION,
INCLUDING MODERATION”**

—*Oscar Wilde*

· CAVIAR MENU ·

· CAVIAR RUSSE – MALOSSOL EXPERIENCE ·

TRADITIONAL ACCOMPANIMENTS

CASPIAN SEA IMPORTED 28g (1oz) 125g (4.4oz)

Gold Osetra  245 945

Classic Osetra  190 665

SIBERIAN IMPORTED 28g (1oz) 125g (4.4oz)

Siberian Sturgeon  130 445

CAVIAR DUO 28g (1oz) 125g (4.4oz)

Distinction (28g each) 390

– Gold Osetra & Classic Osetra


CAVIAR AND BEVERAGE PAIRING

Siberian Sturgeon 28gr (1oz) & 2 Shots of Belvedere
Single Estate Rye Lake Bartezek Vodka
135

Gold Osetra 125gr (4.4oz) & 1 Bottle of
Perrier-Jouët Blanc de Blancs, NV
995

· CAVIAR TO-GO ·

INDULGE ON THE GO WITH OUR PREMIUM CAVIAR 125G
ELEGANTLY PACKAGED FOR YOUR CONVENIENCE AND PLEASURE
INCLUDED BLINIS AND CRÈME FRAÎCHE

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· **BRUT CHAMPAGNE BOTTLE** ·

10023	Dom Pérignon, Épernay, 2013	960
10041	Dom Pérignon, Rosé, 2008	1,480
10010	Krug Grand Cuvée, 170th Edition Brut, Reims	700
10074	Louis Roederer Cristal, Reims, 2012	1,020
10196	Pommery, Cuvée Louise, Reims, 2005	585
10015	Veuve Clicquot - Ponsardin Yellow Label, Reims	240
40140	Piper Heidsieck, Rare, Reims, 2008	800
10012	Moët & Chandon Impérial, Épernay	220
10004	Bollinger, Special Cuvée, Ay	270
40523	Laurent Perrier, Grand Siècle N°25 MV	650
10017	Veuve Clicquot - Ponsardin, La Grande Dame, Reims 2012	520
10022	Salon Blanc de Blancs, Le Mesnil, 2013	3,200

· **SIGNATURE COCKTAILS** ·

FAENA SPRITZ

Absolut Elyx Vodka, G.H. Mumm Grand Cordon Brut Champagne, Aperol, Rose Water, Hibiscus
28

GARDEN PARTY

Grey Goose Vodka, Cucumber, Mint, Basil, Fresh-Pressed Lime Juice, Fever-Tree Soda Water
26

SMOKE & SPARKS

Código Reposado Tequila, Del Maguay 'Vida' Mezcal, Fresh-Pressed Lime Juice, Jalapeño
25

FRENCH LUXE

D'Ussé VSOP Cognac, Strawberry, Basil, Fresh-Pressed Lemon Juice, Sparkling Wine
24

ROYAL ROSE

Komos Reposado Rosa Tequila, Fresh-Squeezed Lemon Juice, Agave, Giffard Lychee Liqueurs, Fresh Raspberries
38

WHITE LOTUS

Hendricks Grand Cabaret, Chateau de Sancerre, St. Germain
25

QUEEN OF COLLINS

Santa Teresa 1796 Rum, Mango Purée, Giffard Caribbean Pineapple Liqueur, Fresh-Pressed Lime Juice
24

BLACK FOREST MULE

Monkey 47 Gin, Amaro Nonino, Fresh-Pressed Lemon Juice, Muddled Blackberries
30

CAFÉ SANTO

Stoli Vodka, Licor 43, Simple Syrup, Lavazza Espresso, Chocolate Bitters
32

CATHEDRAL

Brugal 1888 Rum, Abricot Du Roussillon, Fresh-Pressed Lime Juice, Simple Syrup, Orange Bitters, Fee Foam
28

FAENA WHISPER

Absolut Elyx Vodka, Red Bull Yellow Edition, Passion Fruit, Abricot Du Roussillon
20

PEGASUS

Angel's Envy Rye, Demerara, Giffard Apricot Liqueur with Fresh-Pressed Lemon & Pineapple Juice
22

• WINES •

SPARKLING

	GLS.	BTL
G.H. Mumm Grand Cordon, NV	35	150
Perrier-Jouët Blanc de Blancs, NV	65	268
G.H. Mumm Rosé, NV	40	200
Louis Pommery, Brut, California, NV	17	85

WHITE

	GLS.	BTL
Torrentés, Faena Wines, Valle de Chilecito, Mendoza	14	75
Sancerre, Château de Sancerre	26	105
Pinot Grigio, Livio Felluga, Alto Adige	20	95
Chardonnay, Six Ridges, Russian River Valley	18	80

ROSÉ

	GLS.	BTL
Château La Gordonne, La Chapelle Gordonne, Provence	18	80

RED

	GLS.	BTL
Malbec, Faena Wines, Uco Valley	22	115
Pinot Noir, The Hilt, Santa Rita Hills	26	105
Cabernet Sauvignon, Kenwood, Jack London, Sonoma Mountain	22	100
Tempranillo, Ysios Reserva, Rioja	25	125

GRAPPA

1.5oz

Nonino Moscato Grappa
Rutini Grappa

22

18



BRANDY & COGNAC

		GLS.
Courvoisier VSOP		26
Courvoisier XO		50
D'Usse VSOP		25
D'Usse XO		65
Hennessy VS		28
Hennessy VSOP		34
Hennessy XO		125
Hennessy Paradis		225
Hennessy Richard	1/2oz 2oz	375 700 1,200
Kelt XO		65
Martell Cordon Bleu		55
Martell Blue Swift		26
Martell XO		80
Martell L'Or		250
Rémy Martin VSOP		34
Rémy Martin VS		26
Rémy Martin XO		65
Rémy Martin Louis XIII	1/2oz 2oz	175 350 650



PERFECT POUR

RÉMY MARTIN LOUIS XIII

1/2oz. 175 / 1oz. 350 / 2oz. 650

BEER

10

VIRGIN COCKTAILS

14

AMSTEL LIGHT

CORONA

PERONI NASTRO AZZURRO

HEINEKEN

**WYNWOOD BREWERY,
LA RUBIA, BLONDE ALE**

MODELO NEGRO

**ERDINGER
(NON-ALCOHOLIC)**

RED BULL

10

BEACHCOMBER

Ginger, Cinnamon,
Grapefruit, Lime, Mint

PINEAPPLE FIZZ

Pineapple, Lime, Jalapeño,
Agave

RED BULL ENERGY DRINK

RED BULL SUGAR FREE

RED BULL YELLOW EDITION

SHRIMP TOSTADA  

Guacamole, Prawns, Mojo, Radish, Cilantro, Nutty Oil

25

FISH TACOS

Guacamole, Pineapple, Cucumber, Onion, Cilantro, Mojo, Fresno

29

GRILLED OCTOPUS  

Muhammara, Roasted Potatoes, Cherry Tomato, Cilantro

29

TRUFFLE SLIDERS 


Prime Beef, Bacon-Onion Marmalade, Gruyère, Truffle Cream

23

CHICKEN TACOS  



Adobo Braised Free-Range Chicken, Oven-Roasted Chicken Skin, Avocado with Spicy Jalapeño Cilantro Crema

26

***PRIME BEEF BURGER** 

Caramelized Onion, Heirloom Tomato, Toasted Brioche Bun, Choice of Aged Cheddar or Swiss

28

HUMMUS DIP  

Marinated Olives, Grilled Pita

19

IMPOSSIBLE BURGER   

Plant-Based Patty, Avocado, Vegan Aioli, Vegan Bun

25

TRUFFLE POTATO CHIPS 

Black Truffle Parmesan Powder

12

ARTISANAL CHEESE SELECTION

Grapes, Honeycomb, Quince Paste, Artisanal Crackers

28

• SIDES •

TRUFFLE FRENCH FRIES

12

SWEET POTATO FRIES

10

FRENCH FRIES

10

FRUITS

10

SALAD

9

SINGLE MALT SCOTCH

GLS.

Glenmorangie Lasanta, Highland

25

Glenmorangie Signet, Highland

45

Highland Park 15 Year, Orkney

35

Macallan 12 Year, Speyside

30

Macallan 15 Year, Speyside

40

Macallan 18 Year, Speyside

85

Macallan Rare Cask, Speyside

95

Macallan Edition No.4, Speyside

50

Oban 14 Year

35

Talisker 10 Year, Skye

38

The Glenlivet 12 Year, Speyside

20

The Glenlivet 15 Year, Speyside

26

The Glenlivet 18 Year, Speyside

45

The Glenlivet 21 Year, Speyside

72





The Glenlivet 25 Year, Speyside

120

The Glenlivet Nadurra, Speyside

30

 OUR MENU REFLECTS OUR DEDICATION TO SUSTAINABILITY. FOR INSIGHTS INTO OUR RESPONSIBLE SOURCING AND PARTNERSHIPS, PLEASE ASK A MEMBER OF OUR TEAM TO LEARN MORE.

 GLUTEN FREE  CONTAINS NUTS  DAIRY FREE  VEGAN



SINGLE MALT SCOTCH

	GLS.
Aberlour 12 Year, Speyside	25
Ardbeg Corryvreckan, Islay	30
Ardbeg 10 Year, Islay	28
Balvenie 12 Year, Speyside	30
Balvenie 14 Year Caribbean Cask, Speyside	40
Balvenie 17 Year Doublewood, Speyside	70
Balvenie 21 Year Portwood, Speyside	120
Dalmore 15 Year, Highland	28
Glenfiddich 12 Year, Speyside	20
Glenfiddich 15 Year, Speyside	26
Glenfiddich 18 Year, Speyside	35
Glenfiddich 21 Year, Speyside	72
Glenfiddich 26 Year, Speyside	110

· SMALL BITES ·

GOLDEN TRUFFLE DIM SUM

Scallop Dumplings, Fresh Black Truffle, Foie Gras Emulsion
55

SUMMER ROLLS

Prawns, Local Vegetables, Basil, Cilantro, Mint, Chili Sauce
25

SHISHITO PEPPERS

Cotija Cheese, Cilantro, Lime, Espelette
14

CAVIAR POTATO

Golden Potato, Crème Fraîche, Osetra Caviar
95

· CRUDO SELECTION ·

LOCAL YELLOWTAIL SNAPPER CEVICHE

Coconut, Ginger, Chili, Cilantro, Plantain Chips
28

TUNA TARTARE*

Japanese Yuzu Dressing, Avocado Cream, Crisp Shallots, Taro Chips
32

MEXICAN SHRIMP AGUACHILE

Cucumber, Cilantro, Jalapeño, Red Onions
27

· SUSHI SELECTION ·

CRISPY TUNA ROLL

Tamaki Gold Rice, Spicy Tuna Tartare
25

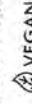
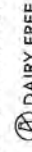
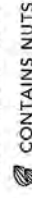
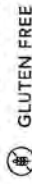
VEGAN SUSHI ROLL

Poached Asparagus, Pickled Carrots, Mango, Avocado, Cucumber Paper, Coconut Ponzu
19

SHRIMP ROLL

Prawns, Avocado, Scallion, Cucumber, Tobiko, Spicy Kewpie Aioli
25

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• DESSERTS •

MASCARPONE CHEESECAKE

Fresh Mango, Coconut Whipped Cream

CARAMELIA AND CRUNCHY HAZELNUT BOMB

Frozen Chocolate Truffle

PROFITEROLES

Dulce De Leche Ice Cream, Warm Chocolate Sauce

WARM CINNAMON-COATED CHURROS

Cajeta, Orange Passion Fruit Jam

BLENDED SCOTCH



GLS.

Buchanan's 12 Year	32
Buchanan's 18 Year	54
Chivas 12 Year	30
Chivas 18 Year	58
Chivas Ultis	65
Chivas 25 Year	70
Dewar's 12 Year	25
Dewar's 18 Year	35
Johnnie Walker Black	32
Johnnie Walker Blue	125
Johnnie Walker Odyssey	250
Johnnie Walker <i>The John Walker</i>	600
Monkey Shoulder	24
Royal Salute 21 Year	50
Royal Salute 38 Year	115
62 Gun Salute	600

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IRISH WHISKEY



GLS.

Yellow Spot	45
Jameson	22
Jameson Gold Reserve	28
Jameson Black Barrel	22
Jameson Caskmates IPA Edition	24
Redbreast 12 Year	25
Redbreast 15 Year	75
Redbreast 21 Year	85

JAPANESE WHISKEY

GLS.

Nikka Coffey Grain	30
Suntory Toki	25
Yamazaki 12 Year	75

VERMONT WHISKEY

WhistlePig 12 Year, Feana Blend	58
WhistlePig, The Boss Hog X The Commandments	175

· WHOLE LEAF TEA ·

10

ENGLISH BREAKFAST
LAVENDER EARL GREY
ORGANIC GREEN ORGANIC CHAMOMILE

· LAVAZZA COFFEE ·
FAENA BLEND

COFFEE · 7
SINGLE ESPRESSO · 8
DOUBLE ESPRESSO · 12
CAPPUCCINO · 9
CAFFÈ LATTE · 9
MACCHIATO · 8
CAFFÈ MOCHA · 8
HOT CHOCOLATE · 7
COLD BREW COFFEE · 12



AMERICAN WHISKEY

	GLS.
Michter's US-1 Sour Mash, Kentucky	24
Michter's US-1 Bourbon, Kentucky	24
Michter's US-1 Straight Rye, Kentucky	24
Michter's 10 Year Bourbon, Kentucky	38
Smooth Ambler, Contradiction, Bourbon, West Virginia	24
Smooth Ambler, Old Scout, Bourbon, West Virginia	22

AMERICAN WHISKEY



	GLS.
Angel's Envy Bourbon, Kentucky	35
Angel's Envy Rye, Kentucky	40
Baker's 7 Year Bourbon, Kentucky	20
Bulleit Bourbon, Kentucky	22
Bulleit Rye, Kentucky	24
Crown Special Reserve, Canada	22
Heaven's Door Tennessee Bourbon, Tennessee	24
Knob Creek Bourbon, Kentucky	22
Knob Creek Rye, Kentucky	26
Maker's Mark, Faena Private Select Barrel, Bourbon, Kentucky	28

VODKA



	GLS.
Absolut Elyx	22
Belvedere Single Estate Rye Smogory Forest	28
Belvedere Single Estate Rye Lake Bartezek	28
Grey Goose	26
Ketel One	24
Tito's	24
Stoli Elit	28

GIN



- Beefeater 24
- Bombay Sapphire
- Hendrick's
- Monkey 47
- Tanqueray
- Tanqueray 10
- The Botanist

GLS:
22
24
26
38
24
27
24

RUM / RHUM / CACHAÇA



- Papa's Pilar Blonde
- Papa's Pilar Dark
- Pyrat Cask 1623
- Ron Zacapa 23 Year
- Ron Zacapa XO
- Santa Teresa 1796
- Leblon

GLS:
24
26
65
28
55
22
20

RUM / RHUM / CACHAÇA

Bacardi Reserva Limitada	32
Bacardi 8	20
Bacardi 10	22
Brugal 1888	22
Dictador 12 Year	20
Facundo Eximo	24
Facundo Paraíso	60
Facundo Exquisito	28
Havana Club Añejo Blanco	20
Flor de Caña 7 Year	22
Flor de Caña 12 Year	32



GLS.

TEQUILA

Código Blanco 1530	24
Código Reposado 1530	28
Avión Reserva 44 Extra Añejo	65
Don Julio Blanco	25
Don Julio Reposado	30
Don Julio Añejo	32
Don Julio 70 Cristalino	52
Don Julio 1942	65
Don Julio Real Extra Añejo	110
Casamigos Silver	26
Casamigos Reposado	28
Casamigos Añejo	30
Casa Dragones Joven	90
Clase Azul Plata	40
Clase Azul Reposado	70
Clase Azul Gold	98
Clase Azul Añejo	165
Clase Azul Ultra	375

GLS.





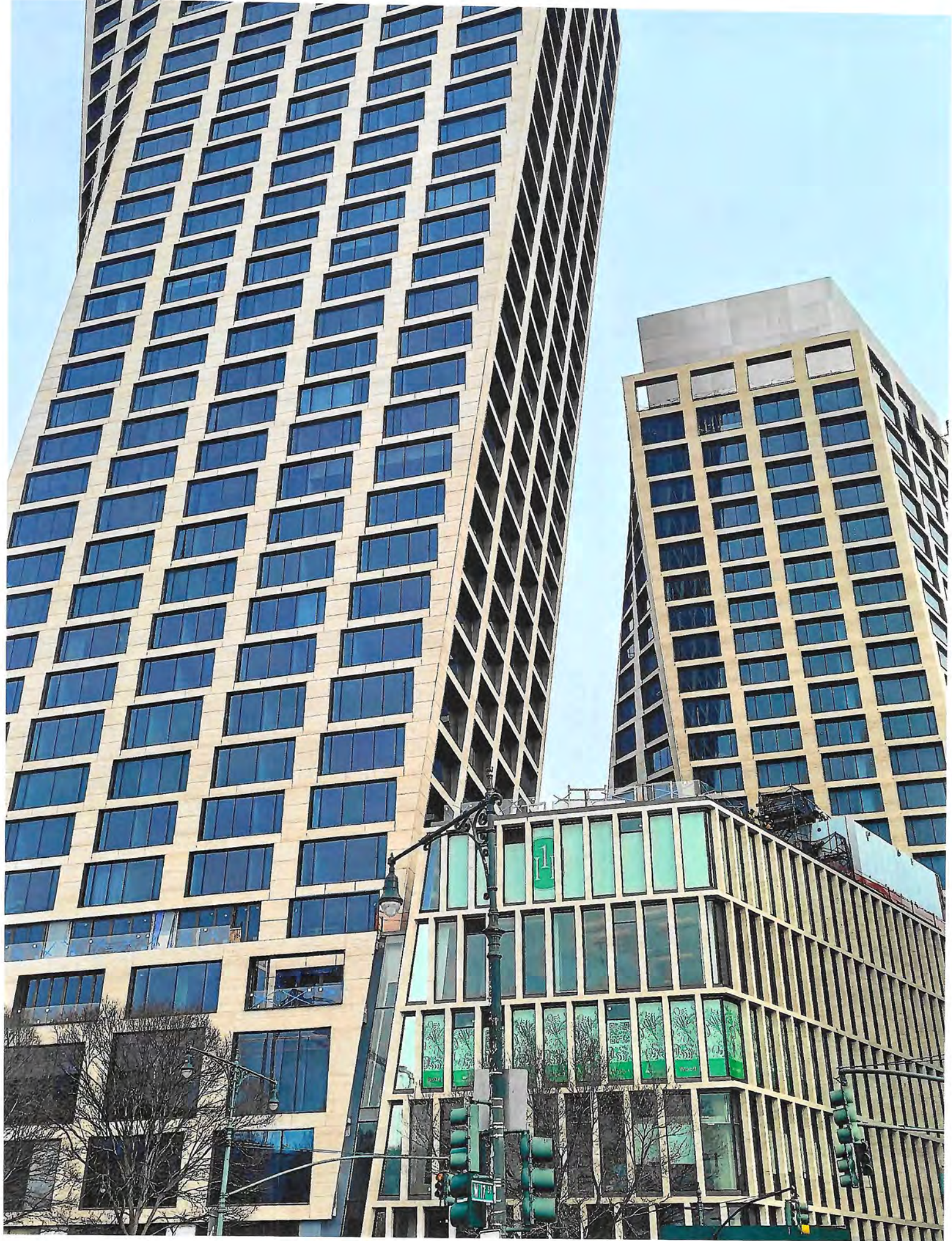
TEQUILA

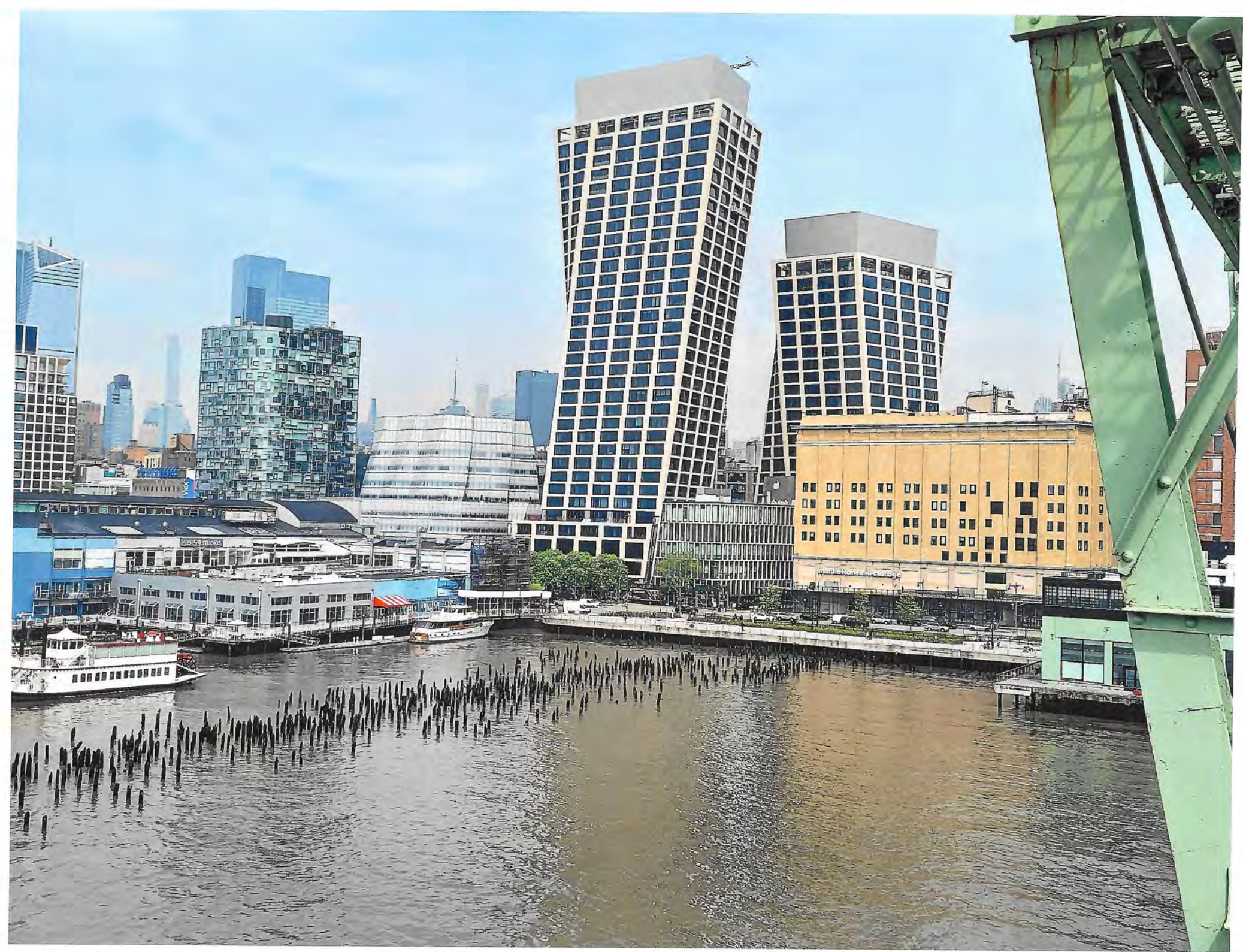
	GLS.
Gran Patrón Burdeos	135
Gran Patrón Platinum	55
Gran Patrón Piedra	140
Gran Patrón Smoky	65
Maestro Dobel Diamante Cristalino	22
Patrón Silver	24
Patrón Reposado	26
Patrón Añejo	30
Patrón Extra Añejo	50
Patrón Estate Release Blanco	55
Patrón En Lique Series 2	1,000
Patrón El Cielo	45
Patrón El Alto	60
Roca Patrón Reposado	28
Komos Rosa Reposado	32
Komos Añejo Cristalino	40
Komos Añejo Reserva	54



MEZCAL

	GLS.
Ilegal Joven	22
Ilegal Reposado	24
Del Maguey Vida	22
Sacrum	30
Clase Azul Durango Mezcal	150
Clase Azul Guerrero Mezcal	82

















Work in Progress: Mixed Use

Anticipated Completion: Winter 2024

Owner:
76 Eleventh Avenue Property Owner LLC
233 Broadway, Suite 2305
New York, NY 10279
Phone: 212-672-4700

For additional information:
212-672-4700

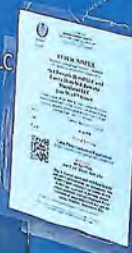
General Contractor:
Suffolk Construction Company
50 Rockefeller Center, 2nd Floor
New York, NY 10020
646-952-8000

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DLK

**WALK
SED**

CROSS HERE

50352

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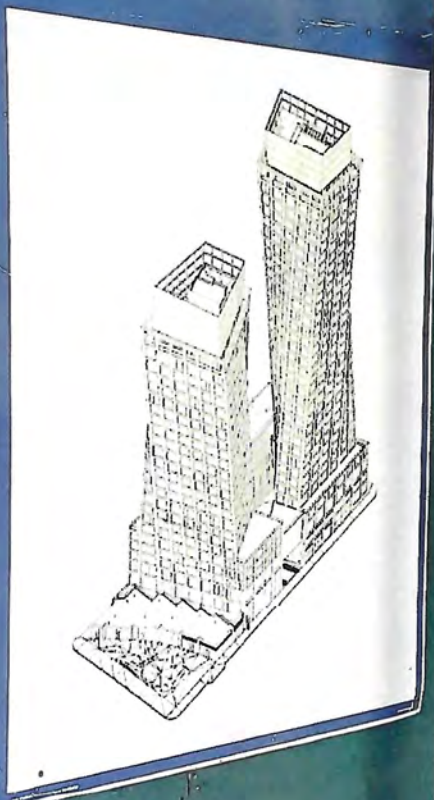
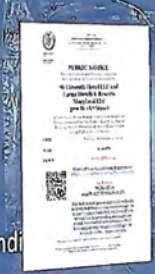
General Contractor:
Suffolk Construction Corp.
One Pennsylvania Plaza #5500,
New York, NY 10119

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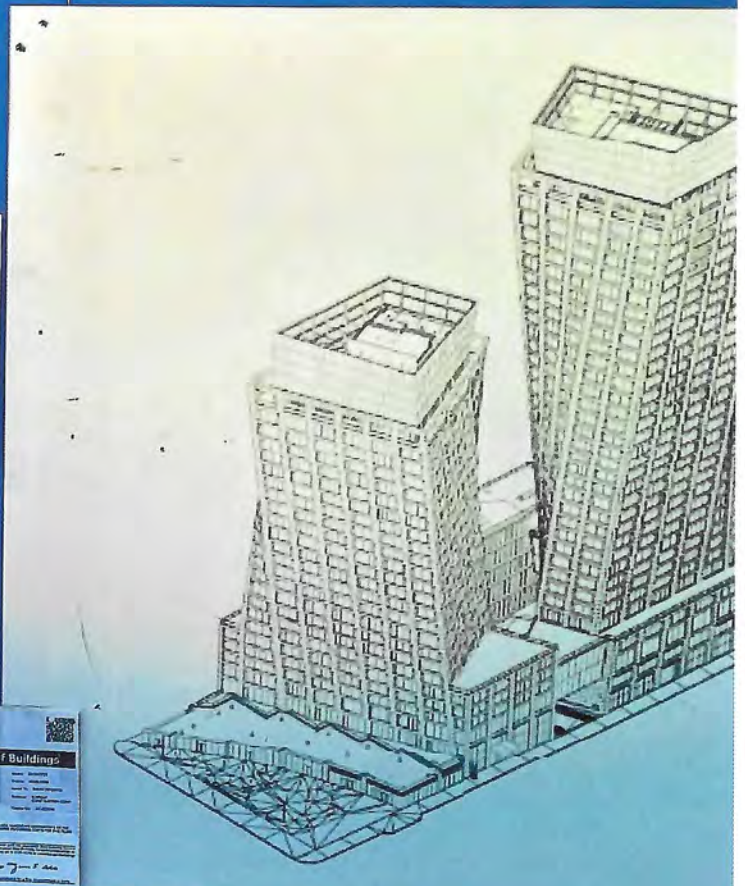
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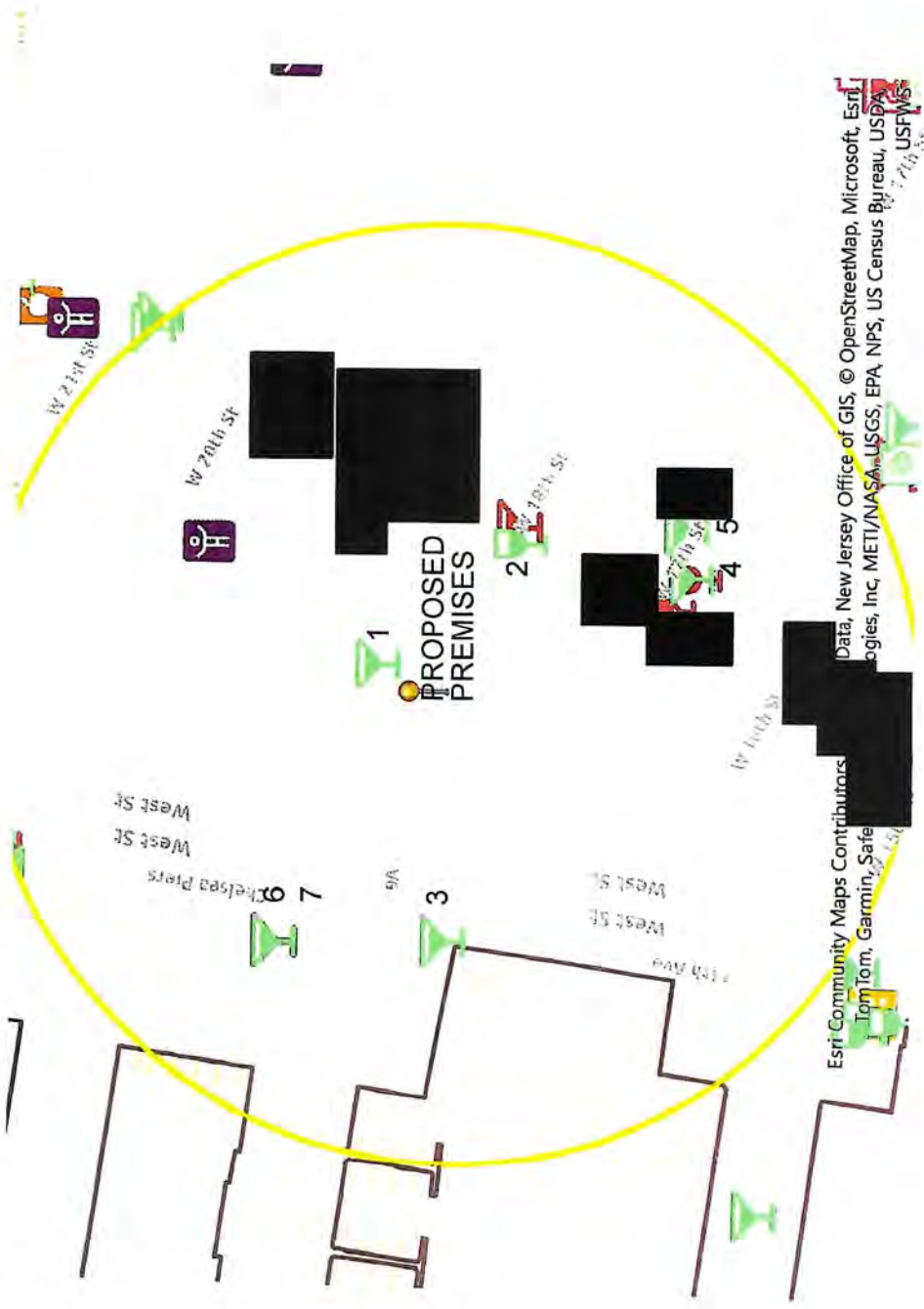
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www.nyc.gov/buildings



YODOCK®



- 1 - 515 W. 18th Street Eatery LLC
122.64 feet
- 2 - B&N Restaurant Inc. - 269.73 feet
- 3 - Saga Sailing - 392.37 feet
- 4 - NOZ17 - 430.47 feet
- 5 - Artichoke Basilles Pizza & Bar
464.44 feet
- 6 - Trident - 484.78 feet
- 7 - Karla Boat NYC LLC - 484.78
feet

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 USFWS

**76 Eleventh Hotel LLC and Faena Hotels & Resorts (Maryland), LLC
d/b/a Faena New York, Faena Restaurant, Living Room, El Secreto, La Cava
500 West 18th Street
New York, NY 10011**

500 Foot Statement

We have determined that there are seven (7) other licensed premises within 500 feet of the proposed establishment. The purpose of this statement is to provide the State Liquor Authority (“SLA”) with the reasons why we believe it is in the local community’s best interests to have another licensed premises within 500 feet of seven (7) other licensed premises.

There are many reasons why the applicant believes that the presence of the Faena Hotel and the restaurants/bars located within the hotel (the “Premises”) in the Manhattan community is a benefit. Perhaps the greatest benefit and advantage that the Premises will bring to the local community is that of an economic nature. The employees at the Premises will be members of the local community, thereby creating job opportunities in the local area. This is of immense benefit to the local community given the current economic climate. Further, the Premises will contribute sales tax dollars for New York State, and as a result, provides much needed income and revenue to New York County and New York State. Again, this is an immeasurable benefit to not only the community, but all residents of New York State during these difficult economic times.

Additionally, the Premises believes that it will positively contribute to the local community by supporting various local businesses and community events. The Premises looks forward to being present as part of the community for a long time to come. The local community can be reassured that jobs created will not be lost. Additionally, the local community, as well as the SLA, can be assured that the premises will be well run, and will be a benefit to the local area, as opposed to a hindrance.

The Premises will have all necessary governmental licenses and permits for its operations. Most guests staying at the hotel will be arriving via Uber/Lyft/taxi or public transportation. It is not anticipated that a significant number of guests will drive to the Premises. The Premises is not expected to increase traffic in the community. Although the Premises will have DJ and Live music for events, no music will be played on the exterior of the hotel and all windows/doors will be shut when music is played. Although there is a second floor terrace that will be used for dining, the terrace will close by 10 pm each day, and a certified sound engineer has been engaged to provide recommendations in noise barriers to prevent sound from traveling to any neighboring buildings or guests staying in the hotel. As such, noise will not present any issues. There are no ABC violations against the Applicant or the Premises, and there is no reported criminal activity at the Premises.

Lastly, we would note that the Premises is a hotel with a restaurant and three bars. The seven (7) other licensed establishments are comprised of four (4) bars/restaurants; and three (3) summer vessel licenses. Given that there are no other hotels located within 500 feet of the Premises, the Premises meets an untapped need in the community.

For all of the reasons stated above, the applicant believes, as do we, that the benefits and advantages received by the Manhattan community from the Premises far outweigh any disadvantages there may be of having seven (7) licensed establishments within five (500) hundred feet of each other. We therefore respectfully request on behalf of the applicant that the on-premises liquor license application be approved.