

# Manhattan Community Board 4

(All Fields Must Be Completed)

NYS Liquor License/DOT Dining Out Stipulations Application

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>		
BB36609BB LLC		Bareburger		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>	
366 W 46th Street		W46th and 9th Avenue	10036	
<b>Applicant</b> <i>(Attach a list of all individuals that will be listed/associated with the license)</i>	<b>NAME:</b>	<b>ATTORNEY/ REPRESENTATIVE</b>	<b>NAME:</b> NICOLE KATSORHIS, ESQ., The Katsorhis Law Firm, P.C., 77-53 Main Street, Flushing, NY 11367	
	<b>PHONE:</b>		<b>PHONE:</b>	(718) 591-6900
	<b>EMAIL:</b>		<b>EMAIL:</b>	nk@katsorhislaw.com
<b>MANAGER</b>	<b>NAME:</b>	<b>LANDLORD</b>	<b>NAME:</b> Jabe & Maggini LLC c/o Pyrus Management LLC	
	<b>PHONE:</b>		<b>PHONE:</b>	(212) 754-1212
	<b>EMAIL:</b>		<b>EMAIL:</b>	anne@pyrusmanagement.com
<b>APPLICATION TYPE</b> ( <input checked="" type="checkbox"/> New York State Liquor License <input type="checkbox"/> Dept. of Transportation Dining Out )				
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?		<input checked="" type="radio"/> YES <input type="radio"/> NO	
	What is/was the name and address of establishment?		Bareburger: 4819 Vernon Kitchen LLC, 4819 Vernon Blvd. LIC, NY RVC BB1 LLC, 235 Merrick Rd., Rockville Centre, NY Dobbs2009 LLC, 18 Hamilton St., Dobbs Ferry, NY	
	What were the dates applicant was involved with this former premise?		2014-present	
<input type="radio"/> Corp <b>Change/Class Change/Method of Operation Change/Removal</b>	What is the license # and expiration date?		4819 Vernon Kitchen LLC- License #1283510; RVC BB1 LLC- License #1296863; Dobbs2009 LLC- application pending	
	Is applicant making any alterations or operational changes?		<input type="radio"/> YES <input checked="" type="radio"/> 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:			
<b>METHOD OF OPERATION</b>				
<b>TYPE OF ALCOHOL</b>	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider			
<b>ESTABLISHMENT TYPE</b>	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)			
Has applicant filed with the SLA? If yes, when? If no, when does applicant plan to file?		<input type="radio"/> YES <input checked="" type="radio"/> NO	No, waiting for Community Board meeting	
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="radio"/> YES <input type="radio"/> NO	Yes, please see attached block diagram + Public Interest statement	
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="radio"/> YES <input checked="" type="radio"/> NO	No.	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="radio"/> YES <input type="radio"/> NO	Yes.	

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

HOURS of Operation		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Indoors	12pm - 10pm	12pm - 10pm	12pm to 10pm	12pm to 10pm	12pm to 10pm	12pm to 10pm	12pm to 10pm
	Outdoors							
	Kitchen	12pm - 10pm	12pm to 10pm	12pm to 10pm	12pm to 10pm	12pm to 10pm	12pm to 10pm	12pm to 10pm
	Music (indoors)							

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

☒ BACKGROUND

☐ LIVE MUSIC

☐ DJ

☐ JUKE BOX

☐ KARAOKE

**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	
<b>INSIDE</b>	144	144	20	90	0	1	9	
<b>OUTSIDE</b> <i>(Rooftop/Rear Yard/Patio/Terrace /Garden; within the premises)</i>								
<b>DOT Dining Out: Sidewalk Cafe</b>								
<b>DOT Dining Out: Roadway</b>								

How frequently will the owner(s) be at the establishment?

2x per week

Will there be dancing?

YES

☒ NO

No

Will applicant have bottle or table service for alcohol beverages other than wine?

☒ YES

NO

Yes

Will applicant be hosting private promotional or corporate events?

YES

☒ NO

No

Will outside promoters be used on a regular basis? If yes, please describe.

YES

☒ NO

No

Will applicant have a security plan? If yes, please attach.

YES

☒ NO

No

Will security plan be implemented?

YES

☒ NO

No

Will State certified security personnel be used?

YES

☒ NO

No

Will New York Nightlife Association and NYPD Best Practices be followed?

☒ YES

NO

N/A

Does applicant agree to notify MCB4 prior to making changes to its method of operation?

☒ YES

NO

Yes

Will applicant be using delivery bicycles? If yes, how many? Please describe where delivery bicycles will be parked when picking up deliveries?

YES

☒ NO

No

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	N/A
Where will applicants' own delivery bicycles be parked when not making deliveries?	N/A		
If applicant is using third party delivery service, where will third party delivery bicycles park?	Outside Side of Building		
Where will applicant store its garbage containers when not in use?	Basement		
Where will applicant lay out garbage containers and at what time?	Everyday few hours before pickup		

## LOCATION & ZONING

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

## Community Notification/Relations

<b>NOTIFICATION:</b> 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	Community Board #4		
	# 2	Block Tenant Association List 2024-2025 via		
	# 3	email		
	# 4			
	# 5			
When did applicant post the notice that was provided?	Feb. 28, 2025			
Where did applicant post the notice that was provided?	Front Window of Restaurant			
Please provide dates when applicant met with the groups listed above.				
Who was your contact person at each group you met with?				
Will applicant provide a cell phone number to neighbors and respond to complaints that arise? If yes, please provide.	YES	NO	813-850-1075	
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicant's jobs webpage?	YES	NO	No	

# **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
Ground Floor 2000 Sq Ft	Tables, Bar, Kitchen	144	12pm to 10pm	20	80		1 Bar 9 seats	Recorded Music
Basement	Office and storage space							
Mezzanine	Extra Space							



BUILDING DESIGN			
State the name and type of business previously located in the space.	Bareburger Restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	No
Has the applicant/owner(s) read MCB4 ADA Guidelines Memo?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes
Is the entrance ADA Compliant?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	No
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	No
Will applicant use a storm enclosure?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes, there is one
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	<input checked="" type="checkbox"/> WINDOWS THAT CAN BE OPENED <del>X</del>
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="radio"/> YES	<input type="radio"/> NO	Yes
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="radio"/> YES	<input type="radio"/> NO	Yes
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="radio"/> NO	No
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/> NO	No
Will the establishment have a pole-supporting canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	No
Where will the air conditioner be located? What type is it?	Central Air		
When was the air conditioner installed?	Unkown		

**OUTDOOR PRIVATE PROPERTY – ROOFTOP, REAR YARD, TERRACE**

Has the applicant/owner(s) read MCB4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck, gazebo? If yes, which one(s)?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	No
Are the floorplans for the outdoor space(s) included?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	N/A
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 type="radio"/> YES	<input type="radio"/> NO	N/A
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant prohibit patrons from drinking in any outdoor space(s)?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes
Will there be no amplified music, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes
If amplified sound is played inside the establishment, will windows and doors be closed?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant agree to post signs outside asking customers to respect the neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants; apartments)	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yes
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	N/A

# DEPARTMENT OF TRANSPORTATION DINING OUT: SIDEWALK

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




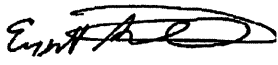
DEPARTMENT OF TRANSPORTATION DINING OUT: ROADWAY			
Did applicant submit an application and dimension site plan at scale to NYC Dept. of Transportation? Please attach a copy of application and plans.	YES	<input checked="" type="radio"/> NO	No
<b>If you answered no to the question above, jump to the next page</b>			
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)**

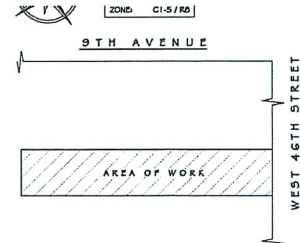
***To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.***

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

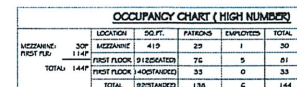
***To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.***

Manhattan Community Board 4 (MCB4) recommends: <i>(MCB4's recommendation is based on a vote taken at its April 2, 2025 full board meeting, with 43 members voting in favor of the recommendation, 0 members opposed, 0 members abstaining and 0 present but not eligible)</i>		<input checked="checked" type="checkbox"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation  <input type="radio"/> Denial <input type="radio"/> Approval	
<b>MCB4 REPRESENTATIVES</b>			
 <b>Nelly Gonzalez</b> MCB4 Assistant District Manager	 <b>Frank Holozubiec</b> MCB4 BLP Committee Co-Chair	 <b>Burt Lazarin</b> MCB4 BLP Committee Co-Chair	
<b>APPLICANT AGREEMENT WITH THE COMMUNITY</b>			
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.			
<b>SIGN HERE</b> →	Euripides Pelekanos  <b>PRINT NAME OF APPLICANT</b>	  <b>SIGNATURE OF APPLICANT</b>	February 28th 2025  <b>DATE</b>

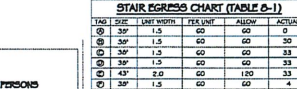




**PLOT PLAN**  
NOT TO SCALE



TAG	QHSZ	LOCATION	PIKE	RATED	UNIT	WIDTH	PER UNIT	ALLOW/ACT
(1)	1 3/4"	1ST FUR	---	---	50	75	7	2
(2)	1 3/4"	1ST FUR	---	---	50	75	7	2
(3)	1 3/4"	MIZZ.	1 1/2	HR	1.5	50	75	5
(4)	1 3/4"	MIZZ.	1 1/2	HR	1.5	50	75	5
(5)	1 3/4"	CELLAR	1 1/2	HR	1.5	50	75	5
(6)	1 3/4"	1ST FUR	1 1/2	HR	1.5	50	75	5
(7)	1 3/4"	CELLAR	1 1/2	HR	1.5	50	75	5



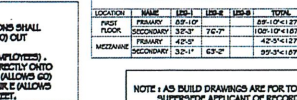
PERSONS = 100%

PERSONS

PERSON = 5%

TAG	SIZE	UNIT WIDTH	PER UNIT	ALLOW	ACTUAL
②	48"	2.0	60	160	33

TRAVEL EGRESS CHART  
(FULLY SPRINKLERED-TABLE 8-1)



\_\_\_\_\_

7. **EXIT LIGHTING SHALL BE ON CIRCUITS THAT ARE SEPARATE FROM GENERAL LIGHTING AND POWER CIRCUITS, EITHER TRUNKED OUT AHEAD OF THE MAIN SWITCH OR, CONNECTED TO THE MAIN SWITCH AND SEPARATELY IDENTIFIED. IF THE MAIN SWITCH OPERATED, MAY BE RECHARGED FROM THE GENERAL LIGHTING AND POWER.**
  8. **EMERGENCY LIGHTING WILL BE BATTERY OPERATED, 0-20 A.D.F..**
  9. **APPROVAL OF D.W.G.E. WILL BE OBTAINED BY THE ELECTRICIAN WHO INSTALLED THE EMERGENCY LIGHTING.**
  10. **EMERGENCY LIGHTING SHALL BE AS MANUFACTURED BY LIGHT LUMENS ELECTRONICS CORP. BROOKLYN, N.Y. (OR.EQUIV.)**
  11. **ALL BATTERY PACKS OVER EXIT DOORS TO HAVE THREE LAMPS EACH.**
  12. **ALL OTHER BATTERY PACKS HAVE TWO LAMPS EACH.**
  13. **ENTIRE INSTALLATION TO BE MADE IN ACCORDANCE WITH DEPARTMENTAL MEMORANDUM DATED 2/19/01.**
- SOURCE OF POWER:**
1. **EXIT AREAS-EMERGENCY LIGHTING WILL BE BATTERY POWERED ARRANGED TO CHARGE BATTERIES WHEN NORMAL POWER IS AVAILABLE AND AUTOMATICALLY TRANSFER TO BATTERY SOURCE WHEN NORMAL POWER FAILS.**
  2. **GENERAL AREA-EMERGENCY LIGHTING CIRCUITS SHALL BE SEPARATED FROM GENERAL**

1. EMERGENCY DATA UNIT INDICATED AS (EM) SHALL HAVE BUILDING DATA POWER. SOURCE.
2. GENERAL AREA EMERGENCY LIGHTING FIXTURES INDICATED (INCANDESCENT OR FLUORESCENT) SHALL BE CONNECTED ABOVE THE MAIN SERVICE SWITCH.
3. MINIMUM LIGHTING LEVELS: 1" ABOVE SLAB SHALL BE 5FC; MINIMUM FOOTCANDLES 18" ABove FLOOR AT ISLES LEADING TO EXIT SHALL BE 2FC AND MINIMUM FOOTCANDLES ELSEWHERE SHALL BE 1FC.
4. OCCUPANCY SIGN SHALL COMPLY WITH SEC. C260-601.3 OF THE N.Y.C. CODE.
5. ALL EXIT LIGHTS AND SIGNS SHALL COMPLY WITH SEC. C260-603.3 AND C260-601.1.7 OF THE N.Y. BUILDING CODE.
6. ALL DRAPES, CURTAINS AND DECORATION SHALL BE FLAME-RESISTANT IN ACCORDANCE WITH C260-1.1-G1.
7. FORM 106 (4" 10" SLAB) BE SUBMITTED BY A REGISTERED ENGINEER OR ARCHITECT TO THE BUILDING DEPARTMENT FOR REVIEW AND APPROVAL IN PRESCRIPTIVE NO. 5-178 AS MET.
8. EMERGENCY LIGHTING SHALL BE A MAX. OF 25 FEET AFFAIR AND 2'-6" FROM THE WALL.
9. EXIT LIGHTS SHALL BE ILLUMINATED AND FLUORESCENT.
10. ALL EMERGENCY LIGHTING WILL BE BATTERY OPERATED 8'-0" ABOVE FINISHED FLOOR.

PROTECTIVE GUARDS SHALL BE PROVIDED FOR SEATING AND STANDER AREAS AS FOLLOWS:

- a. A PROTECTIVE GUARD AT LEAST 30 IN. HIGH ABOVE THE FLOOR SHALL BE PROVIDED ALONG THE FASCIA OF ALL BALCONIES, LOGGIES, AND BOWHS, EXCEPT THAT THE GUARD SHALL NOT BE REQUIRED TO PROJECT AT LEAST 24 IN. ABOVE THE STAFFED PLATFORM LEVEL ON OTHER PARTS OF SUCH GUARDS ARE DESIGNED WITH LEDGES MORE THAN 2 IN. HIGH ABOVE THE STAFFED PLATFORM LEVEL. THE GUARD SHALL BE PROVIDED AT AN ANGLE AT AN ANGLE OF AT LEAST 30 DEGREES FROM THE HORIZONTAL. THE GUARDS SHALL PROVIDE AN UNINTERRUPTED CURD OR TONGUED AT LEAST 1 IN. HORIZONTAL PROJECTION FROM THE FLOOR PLATE.
- b. A PROTECTIVE GUARD AT LEAST 30 IN. HIGH ABOVE THE FLOOR SHALL BE PROVIDED AT CROSS CORRIDORS AND STAIRWAYS. GUARDS AT CORRIDOR AND STAIRWAY LEVELS DO NOT PROJECT AT LEAST 24 IN. ABOVE THE CROSS AISLE LEVEL.
- c. A PROTECTIVE GUARD AT LEAST 18 IN. HIGH ABOVE THE FLOOR SHALL BE PROVIDED ALONG THE BALCONY AND LOGGIES. GUARDS AT CORRIDOR AND STAIRWAY LEVELS DO NOT PROJECT AT LEAST 18 IN. ABOVE THE STAFFED PLATFORM LEVEL.
- d. A PROTECTIVE GUARD AT LEAST 26 IN. HIGH ABOVE THE SEAT LEVEL SHALL BE PROVIDED AT THE REAR OF SEAT BACKS. THE GUARD SHALL BE PROVIDED AT THE REAR OF SEAT BACKS OF ALL SEATS TO THE BACK OF THE HIGHEST ROW OF SEATS, AND CONTINUOUSLY ALONG THE REAR OF THE SEATING AREA.
- e. THE GUARD SHALL BE DESIGNED TO MEET THE LOAD REQUIREMENTS FOR RAILING IN

ASSEMBLY SPACES SHALL BE SERVED BY AISLES, CROSS AISLES, OR OTHER UNOBSTRUCTED FLOOR AREAS PROVIDING ACCESS TO EXITS, EXCEPT AS PERMITTED FOR BLEACHER SEATING IN SECTION 27-531 PARAGRAPH 2 a. THE CAPACITY OF AISLES AND CROSS AISLES SHALL BE ADEQUATE TO SERVE ALL PERSONS FOR WHOM THEY PROVIDE A PRIMARY PATH OF TRAVEL TO AN EXIT. (SEE SECTION 27-533 BELOW).

THE CAPACITY OF AISLES AND CROSS AISLES SHALL BE AS LISTED IN TABLE D-1. THE UNIT OF EXIT WIDTH SHALL BE 22 IN. SEATS OR OTHER FACILITIES SHALL NOT PROJECT INTO AN AISLE OR CROSS AISLE SO AS TO REDUCE THE WIDTH OF THE AISLE OR CROSS AISLES MORE THAN 1 IN. PER UNIT OF EXIT WIDTH.

BLDG.DEPT.APPLICATION  
PA#103852396

#2	6.11.13	
#1	6.5.13	
REVISION	DATE	REMARKS

THETA DESIGNS  
213-33 40TH AVE, BAYSIDE NY 11361  
(718) 224-6240

PROJECT:  
366 WEST 46TH STREET  
NEW YORK, NEW YORK

OWNER: BAREBURGER

PUBLIC ASSEMBLY PLANS  
FIRST FLOOR, MEZZANINE

DATE:	4.26.2019
JOB#:	061311
DRAWN BY:	V.M.
CHK BY:	T.G.





## Wagyu Top Shelf Super Duper

22.95  
1/2 LB WAGYU BEEF BLEND, BABY SWISS, SPECIAL SAUCE,  
SERVED WITH A SIDE OF SWEET & SPICY PICKLE  
WITH A MOUND OF BUFFALO FRIZZLED ONION  
1055 - 1275 CAL

## The Buckaroo

15.95

ORGANIC GRASS-FED BEEF,  
FIVE-HOUR SLOW SMOKED PASTRAMI,  
BABY SWISS, BUFFALO FRIZZLED ONION,  
PICKLED GREEN TOMATO, WHAM BAM SAUCE  
1024 CAL



all burgers can be  
made gluten-free

## 100% ORGANIC GRASS-FED BEEF Burgers

Make it a Combo:  
FRENCH FRIES or SIDE SALAD &  
FOUNTAIN SODA or ICED TEA +6.95

SERVED ON YOUR CHOICE OF BUN: BRIOCHE BUN • MULTI-GRAIN SPROUT BUN<sup>GF</sup> • FLAXSEED KETO<sup>V</sup> +1.95  
SPINACH WRAP<sup>V</sup> • COLLARD GREEN WRAP<sup>GF</sup> +1.95 • GLUTEN-FREE BUN<sup>GF</sup> +1.95

### SUPREME

dbl 17.95 • wagyu 20.95

2 organic grass-fed beef patties,  
uncured bacon, sharp farm style cheddar,  
chopped french fries, onion rings,  
special sauce 1280 - 1705 cal

### THE NATIONAL

sngl 12.95 • dbl 17.95 • wagyu 20.95

organic grass-fed beef, uncured bacon,  
sharp farm style cheddar, pickled green tomato,  
raw red onion, special sauce 665 - 1450 cal

### STANDARD

sngl 10.95 • dbl 15.95 • wagyu 19.95

organic grass-fed beef, sharp farm style cheddar,  
caramelized onion, dill pickle, special sauce  
535 - 1330 cal

ADD UNCURED  
BACON +2.95

### AMERICANA

sngl 10.95 • dbl 15.95 • wagyu 19.95

organic grass-fed beef, sharp farm style cheddar,  
L.T.O. sweet pickle, organic ketchup,  
stone ground mustard 480 - 1275 cal

## Unique Burgers

all burgers can be  
made gluten-free

SERVED ON YOUR CHOICE OF BUN: BRIOCHE BUN • MULTI-GRAIN SPROUT BUN<sup>V</sup> • FLAXSEED KETO<sup>V</sup>  
SPINACH WRAP<sup>V</sup> • COLLARD GREEN WRAP<sup>GF</sup> • GLUTEN-FREE BUN<sup>GF</sup>

### SWEET BISON BLUES

sngl 13.95 • dbl 19.95 • wagyu 22.95  
all-natural bison, uncured bacon, aged blue cheese, caramelized onion, bacon bourbon jam  
540 - 1355 cal

### SPICY PAUL BUNYAN

sngl 12.95 • dbl 17.95 • wagyu 20.95  
all-natural bison, habanero pepper jack, tri-color jalapeño, raw red onion, spicy mayo  
495 - 1305 cal

### ELKASAUROS

sngl 12.95 • dbl 17.95 • wagyu 20.95  
all-natural grass-fed elk, uncured bacon, sharp farm style cheddar,  
wild mushroom, caramelized onion, smoke sauce 580 - 1350 cal

## Vegan Burgers

all burgers can be made gluten-free

SERVED ON YOUR CHOICE OF BUN:  
MULTI-GRAIN SPROUT BUN<sup>V</sup> • FLAXSEED KETO<sup>V</sup> +1.95  
SPINACH WRAP<sup>V</sup> • COLLARD GREEN WRAP<sup>GF</sup> +1.95

### IMPOSSIBLE STANDARD<sup>V</sup>

15.95  
impossible patty, ARMORED FRESH oat milk cheddar,  
caramelized onion, dill pickle, garlic aioli,  
organic ketchup 440 - 610 cal

### IMPOSSIBLE SHROOMING<sup>V</sup>

15.95  
impossible patty, wild mushroom,  
caramelized onion, garlic aioli,  
jalapeño bbq 420 - 590 cal

### MY SUNSHINE<sup>V</sup>

12.95  
sweet potato, kale & wild-rice patty,  
avocado, organic baby kale, alfalfa sprouts,  
cucumber, roma tomato, spicy green goddess  
495 - 665 cal

### CILANTRO BLACK BEAN<sup>V</sup>

12.95  
black bean poblano patty, avocado,  
pickled red onion, roma tomato,  
mixed greens, garlic vinaigrette 510 - 680 cal

## Chicken

all burgers can be made gluten-free

SERVED WITH YOUR CHOICE OF ALL-NATURAL GRILLED or  
ALL-NATURAL BUTTERMILK BRINED FRIED CHICKEN

SERVED ON YOUR CHOICE OF BUN: BRIOCHE BUN  
MULTI-GRAIN SPROUT BUN<sup>V</sup> • FLAXSEED KETO<sup>V</sup> +1.95  
SPINACH WRAP<sup>V</sup> • COLLARD GREEN WRAP<sup>GF</sup> +1.95  
GLUTEN-FREE BUN<sup>GF</sup> +1.95

### CLASSIC CHIX

12.95  
roma tomato, dill pickle, garlic aioli, honey mustard  
490 - 730 cal

### SOUTHERN CHIX

12.95  
pickled green tomato, nashville hot, buttermilk ranch  
540 - 785 cal

### BUFFALO CHIX

12.95  
aged blue cheese, buffalo sauce, buttermilk ranch  
600 - 845 cal

### SPICY BACON CHIX

14.95  
uncured bacon, baby swiss, sweet & spicy pickle,  
jalapeño ranch 670 - 920 cal

ALL OF OUR CHICKEN IS  
ALL-NATURAL & GLUTEN-FREE.  
YEST EVEN OUR FRIED CHICKEN  
IS GLUTEN-FREE!

## Shares

### PICKLE CHIPS<sup>GF</sup>

10.95  
buttermilk brined pickle chips  
served with your choice of sauce 190 cal

### GOIN BACK TO CAULI

12.95  
tempura cauliflower, black sesame, jalapeño bbq 635 cal

### GUACAMOLE<sup>GF</sup>

12.95  
fresh tortilla chips, choice of MILD or SPICY 905 cal

### HONEY BRUSSELS<sup>GF</sup>

11.95  
flash fried brussel, shredded asiago,  
honey drizzle, sea salt 310 cal

### IMPOSSIBLE NUGGETS (8)

11.95  
served with your choice of sauce 400 cal

## CHICKEN SHARES

### ALL-NATURAL POPCORN CHICKEN<sup>GF</sup>

13.95  
all-natural buttermilk brined chicken 405 cal

### ALL-NATURAL

JUMBO WINGS<sup>GF</sup> (6) • (12) 12.95 • 23.95  
all-natural jumbo wings 1315 - 2635 cal

### CHICKEN TOSSED IN YOUR CHOICE OF STYLE:

nashville hot & sweet pickle 275 cal • smoke sauce 145 cal  
mango teriyaki sauce 160 cal • buffalo sauce 140 cal  
wham bam sauce 140 cal • naked (plain)

## CUSTOMIZE YOUR OWN starting at 12.95

Make it a Combo:  
FRENCH FRIES or SIDE SALAD &  
FOUNTAIN SODA or ICED TEA +6.95

### PROTEIN<sup>GF</sup>

PICK1

4oz organic grass-fed beef 290 cal  
(double patty +3.95) 575 cal  
all-natural sliced  
turkey breast 230 cal

4oz all-natural elk +1.95 230 cal  
(double patty +6.95) 460 cal  
all-natural  
grilled chicken 285 cal

4oz all-natural bison +1.95 190 cal  
(double patty +6.95) 380 cal  
all-natural buttermilk brined  
fried chicken 360 cal

8oz wagyu beef blend  
+1.95 660 cal  
black bean  
poblano patty<sup>V</sup> 150 cal

impossible patty<sup>V</sup>  
+1.95 210 cal  
sweet potato, kale  
& wild-rice patty<sup>V</sup> 160 cal

### BUNS

PICK1

brioche bun 290 cal  
gluten free bun<sup>GF</sup>  
+1.95 340 cal

multi-grain  
sprout bun<sup>V</sup> 280 cal  
flaxseed keto bun<sup>V</sup>  
+1.95 150 cal

spinach wrap<sup>V</sup> 270 cal  
collard green wrap<sup>GF</sup>  
+1.95 20 cal

### VEGGIES

PICK3  
(EXTRA +.95)

roma tomato<sup>GF</sup> 5 cal  
buffalo frizzled  
onion 24 cal

little gems  
lettuce<sup>GF</sup> 2 cal  
pickled  
red onion<sup>GF</sup> 21 cal

raw red onion<sup>GF</sup> 4 cal  
tri-color  
jalapeño<sup>GF</sup> 12 cal

caramelized  
onion<sup>GF</sup> 24 cal  
dill pickle<sup>GF</sup> 3 cal  
alfalfa  
sprouts<sup>GF</sup> 3 cal  
sweet pickle<sup>GF</sup> 16 cal

### CHEESE<sup>GF</sup>

PICK1  
(EXTRA +.95)

farm style  
cheddar 80 cal  
habanero pepper  
jack 80 cal

aged blue cheese  
100 cal  
baby swiss  
75 cal

shredded asiago  
55 cal  
ARMORED FRESH  
oat milk cheddar<sup>V</sup>  
105 cal

### ADD BACON & EGGS

uncured bacon  
+2.95 140 cal  
organic fried egg  
+1.95 105 cal

bacon bourbon jam  
+1.95 60 cal  
organic sunny egg  
+1.95 150 cal

five-hour slow smoked  
pastrami +8.95 139 cal

ADD  
AVOCADO  
+2.95  
160 cal

### SAUCES<sup>GF</sup>

PICK1  
(EXTRA +.95)

organic ketchup<sup>V</sup> 40 cal  
garlic aioli<sup>V</sup> 170 cal

mayo<sup>V</sup> 185 cal  
spicy mayo<sup>V</sup> 145 cal

stone ground  
mustard<sup>V</sup> 35 cal  
nashville hot<sup>V</sup> 85 cal

honey mustard 135 cal  
buffalo sauce<sup>V</sup> 50 cal

special  
sauce 95 cal  
buttermilk  
ranch 125 cal

wham bam  
sauce<sup>V</sup> 50 cal  
jalapeño ranch  
100 cal

smoke sauce<sup>V</sup> 50 cal  
spicy green  
goddess<sup>V</sup> 125 cal

Now Serving  
**ZERO DAIRY  
OAT-MILK CHEESE**  
from ARMORED FRESH



## Sandwiches

Make it a Combo:  
FRENCH FRIES or SIDE SALAD &  
FOUNTAIN SODA or ICED TEA +6.95

ALL SANDWICHES SERVED ON MARBLE RYE<sup>V</sup>, ROASTED GARLIC SOURDOUGH<sup>V</sup>, 8-GRAIN TOAST<sup>V</sup> or SPINACH WRAP<sup>V</sup>

### Pastrami or Bacon

#### CLASSIC PASTRAMI

1/2 lb - 16.95 • 1 lb - 27.95  
five-hour slow cooked pastrami,  
stone ground mustard 725 - 1025 cal

5-HOUR  
slow cooked

#### MILE HIGH PASTRAMI

1/2 lb - 18.95 • 1 lb - 29.95  
five-hour slow cooked pastrami,  
baby swiss, caramelized onion,  
special sauce 960 - 1260 cal

#### LOADED BLT

12.95  
6 slices uncured bacon, roma tomato,  
little gems lettuce, mayo,  
stone ground mustard 1160 cal

### Chicken or Eggs

#### AVOCADO CHICKEN BLT

14.95  
all-natural grilled chicken, uncured bacon,  
avocado, roma tomato, little gems lettuce,  
mayo, stone ground mustard 1405 cal

#### CHIPOTLE CHICKEN CAESAR

12.95  
all-natural blackened chipotle grilled chicken,  
shredded asiago, roma tomato,  
little gem lettuce, garlic vinaigrette  
1020 cal

#### OPEN-FACE EGG SANDWICH

12.95  
2 organic sunny eggs,  
uncured bacon, farm style cheddar,  
everything spice 680 cal

### Turkey

#### TURKEY CLUB

15.95  
all-natural sliced turkey breast,  
uncured bacon, avocado, roma tomato,  
little gems lettuce, mayo,  
stone ground mustard 950 cal

#### TURKEY SO CO

12.95  
all-natural sliced turkey breast, avocado,  
roma tomato, organic baby kale,  
alfalfa sprouts, raw red onion,  
spicy green goddess 870 cal

#### TURKEY CUBAN

14.95  
all-natural sliced turkey breast,  
uncured bacon, baby swiss,  
tri-color jalapeño, dill pickles,  
stone ground mustard, garlic philly roll  
760 cal

BARBEBURGER'S  
TURKEY BREAST IS  
ALL-NATURAL AND CONTAINS  
NO ARTIFICIAL FLAVORS OR  
HORMONES

## VEGAN Sandwiches

ALL SANDWICHES SERVED ON MARBLE RYE<sup>V</sup>,  
ROASTED GARLIC SOURDOUGH<sup>V</sup> or 8-GRAIN TOAST<sup>V</sup>  
or SPINACH WRAP<sup>V</sup>

#### MUSHROOM MELT<sup>V</sup>

12.95  
wild mushrooms, armored fresh oat milk cheddar,  
caramelized onion, baby spinach,  
spicy green goddess 1080 cal

#### OPEN-FACE AVOCADO TOAST<sup>V</sup>

12.95  
avocado smash, pickled red onion,  
baby arugula, microgreens, everything spice,  
olive oil drizzle 1050 cal

#### ARMORED FRESH MELT<sup>V</sup>

14.95  
impossible patty, armored fresh oat milk cheddar melt,  
caramelized onion, herb mayo 1085 cal

## Bowls & Salads

#### SOUTHWESTERN<sup>GF</sup>

19.95  
all-natural grilled jalapeño bbq chicken, avocado, cauliflower rice,  
marinated organic black bean, pickled red onion, tri-color jalapeño,  
roma tomato, mixed greens, tortilla chip, jalapeño ranch 1355 cal

#### CALI<sup>GFV</sup>

12.95 • 18.95  
avocado, cauliflower rice, beet hummus, alfalfa sprouts,  
roma tomato, marinated organic black bean, organic baby kale,  
sunflower seed, garlic vinaigrette 585 - 790 cal

#### KOBB<sup>GF</sup>

12.95 • 18.95  
aged blue cheese, uncured bacon, organic sunny egg, avocado,  
mixed greens, roma tomato, raw red onion, buttermilk ranch 575 - 1045 cal

#### BABY DATES<sup>GFN</sup>

11.95 • 17.95  
organic baby spinach, aged blue cheese, chopped medjool dates,  
sliced almonds, apple cider vinaigrette 705 - 1405 cal

#### CAESAR

10.95 • 15.95  
little gems lettuce, shredded asiago,  
sourdough croutons, garlic vinaigrette 348 - 445 cal



ADD SOME Protein TO  
YOUR PLATE OR SALAD

8oz. wagyu beef patty<sup>GF</sup> 660 cal +10.95  
five-hour slow cooked pastrami<sup>GF</sup> 285 cal +8.95  
wild caught spicy shrimp<sup>GF</sup> 190 cal +10.95  
all-natural sliced turkey breast<sup>GF</sup> 360 cal +6.95  
all-natural grilled chicken<sup>GF</sup> 285 cal +6.95  
all-natural buttermilk-brined  
fried chicken<sup>GF</sup> 360 cal +6.95  
black bean poblano patty<sup>GFV</sup> 150 cal +5.95  
sweet potato, kale &  
wild-rice patty<sup>GFV</sup> 160 cal +5.95

## Sides

#### ALL-NATURAL FRENCH FRIES<sup>GFV</sup>

240 - 480 cal 5.95 • 8.95

#### ALL-NATURAL SWEET FRIES<sup>GFV</sup>

260 - 520 cal 6.95 • 9.95

#### GOURMET BREADED ONION RINGS

485 - 810 cal 6.95 • 9.95

#### SIDE SALAD<sup>GFV</sup>

5.95  
mixed greens, cucumber, roma tomato, spicy green goddess  
270 cal

### ADD SOME STYLE

#### Spicy Bacon Ranch Style<sup>GF</sup>

shredded asiago, uncured bacon, pickled jalapeño,  
scallion, jalapeño ranch 260 cal +1.95

#### Truffle Style<sup>GF</sup>

shredded asiago, garlic aioli, truffle salt  
280 cal +1.95

## Kid's Menu

SERVED WITH ORGANIC KID'S JUICE 35 CAL  
SERVED WITH FRIES<sup>GFV</sup> 160 cal or SWEET FRIES<sup>GFV</sup> +1.25 175 cal

#### GRIZZLY

11.95  
organic grass-fed beef (add choice of cheese +1.95)  
195 - 600 cal

#### PANDA<sup>GF</sup> (5)

11.95  
all-natural chicken nuggets, served with your choice of sauce  
190 cal

#### TEDDY (5)

13.95  
Impossible nuggets, served with your choice of sauce 80 cal

#### KOALA

11.95  
organic beef hot dog, potato bun 390 cal

#### POLAR

11.95  
sharp farm style cheddar, sourdough 215 cal

## VEGAN

## Kid's Menu

SERVED WITH ORGANIC KID'S JUICE 35 CAL  
SERVED WITH FRIES<sup>GFV</sup> 160 cal or SWEET FRIES<sup>GFV</sup> +1.25 175 cal

#### VEGAN GRIZZLY<sup>V</sup>

12.95  
impossible patty (add armored fresh oat milk cheddar +1.95)  
195 - 600 cal

#### VEGAN KOALA<sup>V</sup>

11.95  
impossible hot dog, vegan potato bun  
390 cal

#### VEGAN POLAR<sup>V</sup>

11.95  
armored fresh oat milk cheddar, sourdough  
215 cal

## Shakes

Using only the best  
ORGANIC ICE CREAM  
from our friends at  
BLUE MARBLE



#### MILKSHAKE<sup>GF</sup>

9.95  
organic vanilla, organic chocolate, or coconut ice cream<sup>V</sup>,  
with organic milk or oat milk<sup>V</sup> 535 - 550 cal

#### ADD +7:

organic peanut butter<sup>GFVN</sup>, organic strawberry<sup>GFV</sup>, banana<sup>GFV</sup>,  
organic chocolate sauce<sup>GFV</sup>, salted caramel<sup>GF</sup>,  
newman's cookies<sup>V</sup> 25 - 130 cal

#### MATCHA GREEN TEA COCONUT<sup>GF</sup>

11.95  
vegan coconut ice cream, oat milk, matcha,  
whipped cream 640 cal

#### SALTED CARAMEL, BANANA & PEANUT BUTTER<sup>GFN</sup>

11.95  
organic vanilla ice cream, organic peanut butter,  
banana, salted caramel, whipped cream 825 cal

## Beverages

#### ALL-NATURAL DRAFT SODAS

3.95  
made with 100% organic cane sugar  
cola  
diet cola  
ginger ale  
root beer  
seltzer 0 - 170 cal

#### tractor ORGANIC DRINKS

3.95  
unsweet black tea 0 cal  
lemonade 130 cal  
hibiscus refresher 130 cal  
mandarin cardamon  
refresher 120 cal

#### OLIPO SODAS

5.95  
strawberry vanilla  
orange squeeze  
grape  
cream soda

#### BOTTLED WATER

2.95  
0 cal

SCAN HERE  
FOR OUR  
ALLERGY  
& DIETARY  
CHART



Please inform our staff if you have any food allergies • Consuming raw or undercooked meat, poultry & eggs may increase your risk of foodborne illness • 2,000 calories a day is used for general nutrition advice, but calorie needs vary • 1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4 to 8 years and 1,400 to 2,000 calories a day for children 9 to 13 years, but calorie needs vary • Warning ⚠ indicates that the sodium (Na) content of this item is higher than the total daily recommended limit (2,300 mg) • High sodium intake can increase blood pressure and risk of heart disease and stroke • All foods labeled GLUTEN-FREE<sup>GF</sup> are prepared in a common kitchen with the risk of gluten allergy exposure. Therefore, BarbBurger DOES NOT recommend these items for guests with celiac disease. Guests should exercise judgment in consuming these foods • All foods labeled VEGAN<sup>V</sup> are prepared on separate equipment in a common kitchen with the risk of exposure to animal-derived products. Guests should exercise judgment in consuming these foods • Additional nutritional information available upon request. GF = gluten-free V = vegan N = nuts SF = shellfish



# COCKTAILS BEER & WINE

## Draft Beers

<b>CATSKILL BALL LIGHTNING PILSNER</b> livingston manor, ny • 5.5% abv	7
<b>CONEY ISLAND MERMAN IPA</b> brooklyn, ny • 5.8% abv	6
<b>BLUE MOON BELGIAN WHITE</b> golden, co • 5.4% abv	6
<b>BRONX BREWERY WELL EARNED PILSNER</b> bronx, ny • 5.4% abv	7
<b>MILLER HIGH LIFE</b> milwaukee, wi • 4.6% abv	3
<b>DOGFISH 60 MIN IPA</b> milton, de • 6.0% abv	6
<b>SAM ADAMS SEASONAL</b> boston, ma • abv varies	6
<b>FIVE BOROUGH TINY JUICY IPA</b> brooklyn, ny • 4.2% abv	7

## Bottles & Cans

<b>GREEN'S GLUTEN-FREE AMBER ALE</b> 16.9oz bottle • belgium • 6.0% abv	10
<b>DELIRIUM TREMENS</b> 16.9oz can • belgium • 8.5% abv	14
<b>ORIGINAL SIN HARD CIDER</b> brooklyn, ny • 6.0% abv	7
<b>FOUNDERS PORTER</b> grand rapids, michigan • 6.5% abv	6
<b>WEIHENSTEPHAN HEFEWEIZEN</b> 16.9oz can • germany • 5.4% abv	8
<b>MONTAUK SEASONAL</b> montauk, ny • abv varies	6
<b>MCKENZIES BLACK CHERRY HARD CIDER</b> west seneca, ny • 5.0% abv	6
<b>RADIANT PIG JUICY FRUIT SOUR</b> 16.9oz can • new york, ny • 5.2% abv	13
<b>SAMUEL ADAMS JUST THE HAZE NA</b> boston, ma • 0.5% abv	7



## SPECIAL COCKTAILS

**COCO CUCUMBER MOJITO** 12  
white rum, coconut, cucumber,  
lime, mint

**JAMAICAN RUM PUNCH** 12  
dark rum, pineapple, orange,  
coconut, lime

## MARGARITAS

**CLASSIC** 11  
tequila, orange liqueur, lime, agave

**SKINNY MARGARITA** 11  
blanco tequila, lime,  
splash orange juice, splash agave

**SPICY MANGO** 14  
ghost tequila, mango, jalapeño,  
lime, agave

**HIBISCUS** 14  
reposado tequila, orange liqueur,  
hibiscus, lime, agave

**EL DORADO** 14  
mezcal, limoncello,  
ginger, lime, agave

**BLUEBERRY BANDITOS** 14  
mezcal, orange liqueur, blueberries,  
pineapple, lime, orange bitters

**PINEAPPLE EXPRESS** 14  
mezcal, orange liqueur, pineapple,  
jalapeño, lime, agave

**MINTY PASSION** 14  
blanco tequila, orange liqueur,  
passion fruit, lime, agave, mint

**SPICY CHERRY PIE** 14  
ghost tequila, orange liqueur, cherry,  
jalapeño, lime, agave

## CLASSIC COCKTAILS

**PALOMA** 12  
tequila, grapefruit, club soda,  
chili salt rim

**MULE** 10  
vodka or whiskey or tequila, lime,  
simple syrup, ginger beer

**ESPRESSO MARTINI** 13  
espresso vodka, cold brew coffee  
liqueur, simple syrup

**APEROL SPRITZ** 10  
sparkling wine, aperol,  
club soda, orange wheel

**COSMOPOLITAN** 11  
vodka, cranberry, orange liqueur,  
lemon

**NEGRONI** 11  
gin, campari, sweet vermouth,  
cherry saron bitters

## WINE CELLAR

### White Wine

**GUINIGI PINOT GRIGIO**  
veneto, italy  
12 • 28

**GEHRICKE CHARDONNAY**  
russian river valley, ca  
16 • 57

**GEHRICKE SAUVIGNON BLANC**  
sonoma valley, ca  
16 • 57

### Red Wine

**GEHRICKE PINOT NOIR**  
carneros, ca  
16 • 57

**GEHRICKE CABERNET**  
knight's valley, ca  
18 • 57

### Sparkling & Rosé

**GUINIGI PROSECCO**  
treviso, italy  
14 • 36

**GUINIGI PROSECCO ROSÉ**  
treviso, italy  
14 • 36

**GEHRICKE ROSÉ**  
carneros, ca  
16 • 57



good day to try our  
**ANT-BASED  
 MENU'**



1111 NORTH LAKE  
 MUNICIPAL LAW DEPARTMENT  
 1111 NORTH LAKE STREET, SUITE 200, CHICAGO, IL 60610  
 TEL: 312.769.3000  
 WWW.CITYOFCHICAGO.IL/GOV

**PUBLIC NOTICE**

Racquet License and Permit Committee  
 will discuss an application submitted by

**BB36609BB LLC**  
**366 W 46<sup>th</sup> Street**

A New Racquet, Wine, Beer & Cider Lounge for a  
 Restaurant Establishment with Expanded Music

Tuesday, March 11, 2020

DATE:

TIME:

PLACE:

9:30 PM

Hybrid Meeting



Video/Phone Conference Registration:  
<https://zoom.us/j/97844316>

In Person:  
 MCHA Office  
 424 W 32<sup>nd</sup> Street, Suite 200

To follow public health best practices,  
 including protocols and due to limited  
 space, we encourage all members of the  
 public to participate remotely via Zoom. If  
 you would like to attend in person, please  
 email Assistant District Manager Kelly  
 Campbell at [kcampbell@cityofchicago.org](mailto:kcampbell@cityofchicago.org) by  
 noon, Monday, March 10th.

We invite you to attend the meeting and learn more about the application.  
 Meetings are designed for information by 11 a.m. Tuesday, March 10th to  
 the Commissioner of the Department of Public Health.

Meeting agenda is in the Attachment Code of the City of Chicago, Section 11-110.  
 11-110. Please do not discuss confidential information during the meeting.









BAREBURGER HK

366

Menu board displaying various food items and prices.

Grand Special



9<sup>TH</sup> AVENUE

WEST 46<sup>TH</sup> STREET

366 WEST 46<sup>TH</sup> STREET, NEW YORK, NEW YORK : BLOCK DIAGRAM

iPizza NY
Apt. building
Vacant
Davis Realty
Deacon Brodie's Tavern
Four Four South Village
Bareburger
Hold Fast Kitchen & Spirits Pub
Best Execution Solutions
E.A.K. Ramen Japanese Ret.
Heno Heno
The Lyric (Apts.)
BarDough (Pizza & Cocktails)
Backstage Tavern
Apts.
Le Rivage (French Restaurant)
S'Almer- NYC (Caribbean restaurant)
Dim Sum Palace
Sicily Osteria
Joe Allen (American restaurant)
Bar Centrale
Orso- Tuscan restaurant
Frankie & Johnnie's restaurant
St. Luke's Lutheran Church
Vacant building
Clinton Housing Development

Yum Yum Restaurant
Palermo (Argentinian Restaurant)
Jasmine's Caribbean Cuisine
Ritz Bar & Lounge
Sushi Seiki Japanese Restaurant
Apt. building
Lady Blue Cocktail bar
Lattanzi Restaurant
Becco Restaurant
Becco Restaurant
Mountain House Times Square
Swing Jazz & Supper Club
Sushi of Gari 46
Don't Tell Mama (Piano Bar)
Kitchn 46 (Mediterranean rest.)
Parking Lot
Barbetta (Northern Italian Restaurant)
Apts.
Spice Symphony (Indian Restaurant)
Kyuramen (Ramen Restaurant)
Gurume Korean Restaurant
Fashion Bar & Restaurant
The Theatre Buffet
Capital Grab & GO (Inside RIU hotel)

8<sup>TH</sup> AVENUE



**BB36609BB LLC d/b/a BAREBURGER**  
366 WEST 46<sup>TH</sup> STREET  
NEW YORK, NEW YORK 10036

APPLICATION FOR ON-PREMISES RETAIL LICENSE

**STATEMENT FOR 500 FOOT HEARING**

**Background**

BB36609BB LLC is seeking an On-Premises Liquor License to operate a “Bareburger” restaurant at 366 West 46<sup>th</sup> Street, New York, New York. The applicant has recently purchased the existing Bareburger restaurant operating at this location on January 31, 2025, pursuant to a written Agreement. The previous owners placed the existing On-Premises license in safekeeping with the New York State Liquor Authority pending the approval of this application.

Bareburger is located in Hells Kitchen on West 46<sup>th</sup> Street, commonly known as “restaurant row.” There are presently eighteen (18) other restaurants and bars licensed by the New York State Liquor Authority on the same block as Bareburger, between 9<sup>th</sup> and 8<sup>th</sup> Avenue. Additionally, there are twenty (20) restaurants/bars licenses issued across the street on West 46<sup>th</sup> Street, between 8<sup>th</sup> and 9<sup>th</sup> Avenue.

**Positive Impact**

This location has been operating as a “Bareburger” restaurant for approximately twelve (12) years and has had a positive impact on the community. Bareburger offers its patrons natural, organic products which differs from menus offered by the surrounding restaurants. The new applicant, is the franchisor of Bareburger, and presently operates two Bareburger restaurants that have On-Premises licenses issued and has one pending application before the SLA. The applicant maintains an excellent record with the NYSLA. Additionally, the location has had no adverse history. The issuance of an On-Premises license will permit this location to continue offering the community with unique organic products, including organic alcoholic beverages, enhancing the variety of eatery in the area.

**Legal Standard**

ABC Law 64(7)(f) provides a discretionary exception to the rule that no retail liquor license for on-premises consumption may be granted for any establishment within five hundred feet of three or more existing liquor licenses. If after consultation with the municipality, it determines that granting such a license would be in the public interest, the SLA may grant an on-premise liquor license for an establishment which violates the 500 foot rule.

In determining whether the issuance of a liquor license would promote the “public convenience and advantage” and be in “the public interest” the SLA should consider:

- (a) the number, classes and character of licenses in proximity to the location and in the particular municipality;
- (b) evidence that all necessary permits have been obtained from the state and all governing bodies;

- (c) the effect of granting the license on vehicular traffic and parking in proximity to the location;
- (d) the existing noise level at the location and any increase in noise level that would be generated by the proposed premises;
- (e) the history of liquor violations and reported criminal activity at the proposed premises; and
- (f) any other factors specified by law or regulation that are relevant to determine the public convenience and advantage and public interest of the community.

Statement

As stated above, the applicant's address, 366 West 46<sup>th</sup> Street has been operating as a Bareburger restaurant since 2012. "Restaurant Row" is a highly commercial area with restaurants and bars located on both sides of West 46<sup>th</sup> Street, between 8<sup>th</sup> and 9<sup>th</sup> Avenue.

The applicant is not increasing the density of On-Premises locations in the neighborhood, but is merely changing ownership of the Bareburger restaurant and requests the issuance of an On Premises License to continue offering organic products to the community.

Bareburger will be open seven (7) days per week from 12:00pm to 10:00pm. The applicant's menu is being submitted with the application. There will be no outdoor dining at this location nor any loud music so that there will be no increase in noise from the operation of this restaurant.

For all of the reasons set forth above, it is clear that the liquor license applied for with respect to 366 West 46<sup>th</sup> Street is in the public interest, convenience and advantage of the community. Accordingly, we respectfully request that the Authority grant the issuance of the On-Premises Liquor License to the Applicant.

Respectfully submitted,



Euripides Pelekanos  
Managing Member of BB36609BB LLC