

Manhattan Community Board 4
(All Fields Must Be Completed)

NYS Liquor License/DOT Dining Out Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
ENTITY TO BE FORMED BY ALAN CORDOVA		LOS ARBOLITOS DE CAJEME	
STREET ADDRESS		CROSS STREETS	ZIP CODE
806 9TH AVENUE NEW YORK, NY		W. 53RD & 54TH STREETS	10019
Applicant <i>(Attach a list of all individuals that will be listed/associated with the license)</i>	NAME: ALAN CORDOVA	ATTORNEY/ REPRESENTATIVE	NAME: JOSEPH LEVEY C/O ADRIANNA GOLOVATII
	PHONE: 551-327-5872		PHONE: 212-219-1193
	EMAIL: ALAN@LOSARBOLITOS@GMAIL.COM		EMAIL: ADRIANNA.GOLOVATII@HELBRAUNLEVEY.COM
MANAGER	NAME: PENDING	LANDLORD	NAME: LIRIO MANAGEMENT
	PHONE: PENDING		PHONE:
	EMAIL: PENDING		EMAIL:
APPLICATION TYPE (<input type="checkbox"/> New York State Liquor License <input checked="" type="checkbox"/> Dept. of Transportation Dining Out)			
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?	YES	<input checked="" type="checkbox"/> NO
	What is/was the name and address of establishment?	N/A	
	What were the dates applicant was involved with this former premise?	N/A	
<input type="checkbox"/> Corp Change/Class Change/Method of Operation Change/Removal	What is the license # and expiration date?	N/A	
	Is applicant making any alterations or operational changes?	YES	NO <input checked="" type="checkbox"/> N/A
	If alterations or operational changes are being made, please describe/list all changes.	N/A	
<input type="checkbox"/> Alteration	What is the current license # and expiration date?	N/A	
	Please list/describe the nature of all the changes and attach the plans:	N/A	
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="checkbox"/> Liquor/Wine/Beer & Cider <input type="checkbox"/> Beer & Cider <input type="checkbox"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)		
Has applicant filed with the SLA? If yes, when? If no, when does applicant plan to file?	YES	NO	NO, AFTER CB 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.	YES	NO	YES, SEE ATTACHED
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.	YES	NO	NO
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	YES	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-11PM	12PM-11PM	12PM-11PM	12PM-11PM	12PM-11PM	10AM-11PM	10AM-11PM
	Outdoors	N/A	N/A	N/A	N/A	N/A	N/A	N/A
	Kitchen	12PM-11PM	12PM-11PM	12PM-11PM	12PM-11PM	12PM-11PM	10AM-11PM	10AM-11PM
	Music (indoors)	12PM-11PM	12PM-11PM	12PM-11PM	12PM-11PM	12PM-11PM	10AM-11PM	10AM-11PM

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
INSIDE							
OUTSIDE <i>(Rooftop/Rear Yard/Patio/Terrace Garden; within the premises)</i>	N/A	N/A	N/A	N/A	N/A	N/A	N/A
DOT Dining Out: Sidewalk Cafe	N/A	N/A	N/A	N/A	N/A		
DOT Dining Out: Roadway	N/A	N/A	N/A	N/A	N/A		

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

EVERY DAY AND THERE WILL BE A GM HIRED.

Will there be dancing?

YES NO **NO**

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

YES NO **NO**

Will applicant be hosting private promotional or corporate events?

YES NO YES, ON OCCASSION, 10-20 TIMES PER YEAR (HOLIDAY/CORP BUYOUTS)

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 N/A, THIS WILL BE A RESTAURANT WITH A SECURITY CAMERA

Will security plan be implemented?

YES NO **N/A SEE NOTE ABOVE**

Will State certified security personnel be used?

YES NO **NO**

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

YES NO **YES**

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 **YES**

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	YES
Where will applicants' own delivery bicycles be parked when not making deliveries?	Applicant to use third-party services only		
If applicant is using third party delivery service, where will third party delivery bicycles park?	Applicant to designate a space for bikes to park at edge of street. Please note - most sales will come from dine-in		
Where will applicant store its garbage containers when not in use?	Will discuss proper location with landlord.		
Where will applicant lay out garbage containers and at what time?	See note above.		

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	YES, CLINTON
Does the building have a Certificate of Occupancy ("C of O") or a Letter of No Objection?	YES	NO	PENDING
Is a Public Assembly permit required?	YES	NO	PENDING
Are your plans filed with DOB?	YES	NO	PENDING
What is the zoning designation for this location?	C6-2, CL		

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each, please list both the organization and individual you contacted.	# 1	PLEASE SEE BLOCK ASSOCIATION LIST ATTACHED THAT WAS PROVIDED BY M4	
	# 2		
	# 3		
	# 4		
	# 5		
When did applicant post the notice that was provided?	ON 3/26/2026		
Where did applicant post the notice that was provided?	FACADE OF PREMISES		
Please provide dates when applicant met with the groups listed above.			
Who was your contact person at each group you met with?	PLEASE SEE BA LIST ATTACHED		
Will applicant provide a cell phone number to neighbors and respond to complaints that arise? If yes, please provide.	YES	NO	YES, 551 327 5872
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicant's jobs webpage?	YES	NO	YES

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
Floor 1	2,800 square feet	TBD	Mon-Fri: 12-11pm Sat-Sun: 10am-11pm			1 service bar = 5 feet	1 customer bar = 16 feet	backgro- und music only

BUILDING DESIGN			
State the name and type of business previously located in the space.	NONE, PREVIOUSLY A PARKING LOT		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO <input checked="" type="checkbox"/>	NO
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO <input checked="" type="checkbox"/>	YES, WINDOWS THAT OPEN AND SIGNAGE WITH TRADENAME
Has the applicant/owner(s) read MCB4 ADA Guidelines Memo?	<input checked="" type="checkbox"/> YES	NO	YES
Is the entrance ADA Compliant?	<input checked="" type="checkbox"/> YES	NO	YES
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="checkbox"/> YES	NO	YES, SIGNAGE TO BE ADDED - DBA PENDING
Will applicant have a vestibule within the establishment?	YES	NO	YES, PENDING LL APPROVAL
Will applicant use a storm enclosure?	YES	NO	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 <input checked="" type="checkbox"/>	NO	YES
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/> YES	NO	YES
Will the establishment have any of the following: (circle all that apply)	<input checked="" type="checkbox"/> FRENCH DOORS	<input type="checkbox"/> GARAGE DOORS	<input checked="" type="checkbox"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES	NO	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?	YES	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	NO	Applicant to install soundproofing
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?	YES	NO	See note above.
Will the kitchen exhaust system extend to the roof?	YES	NO	Landlord to install a code-compliant 17x13 kitchen exhaust vent (iron duct) terminating at the roof or other approved discharge point.
Will the establishment have an illuminated sign?	<input checked="" type="checkbox"/> YES	NO	YES, DESIGN PENDING
Will the establishment have a pole-supporting canopy extending over the sidewalk?	YES	NO <input checked="" type="checkbox"/>	NO
Where will the air conditioner be located? What type is it?	See below note.		
When was the air conditioner installed?	See below note.		

(2) new HVAC condenser units consisting of one (1) six (6) on unit and one (1) twelve (12) ton unit, for a total of eighteen (18) tons (approximately one (1) ton per 159 square feet of the Premises). Landlord shall also provide the corresponding air handling units required to support the HVAC system.

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

DEPARTMENT OF TRANSPORTATION DINING OUT: SIDEWALK			
Has the applicant read MCB4 Sidewalk Café Policy?	YES	NO	YES
Will applicant be applying for sidewalk seating now or in the future?	YES	NO	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	N/A
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	N/A
Will applicant respect trees and tree pits and insure the health of the tree?	YES	NO	N/A
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	N/A
Will applicant prohibit patrons from drinking in any outdoor space(s) or adjacent sidewalk?	YES	NO	N/A
Will applicant permit NO wait lines or smoking outside?	YES	NO	N/A
Will there be no amplified music, as per the law?	YES	NO	N/A
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	N/A
Will there be a staff person responsible to ensure no loitering, noise or crowds outside?	YES	NO	N/A
Will applicant agree not to use propane heaters?	YES	NO	N/A
Will applicant agree to abide by all applicable fire codes, including not blocking fire escapes?	YES	NO	N/A
Will the outdoor dining deposit its garbage in a container on the parking lane?	YES	NO	N/A
Will the café have a 3 foot-wide serving aisle running the entire length of the sidewalk seating?	YES	NO	N/A
Will the sidewalk seating have a platform?	YES	NO	N/A
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	N/A
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A
Will the sidewalk seating block subway grate, utility hardware or Siamese water connection?	YES	NO	N/A
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?	N	A	

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	NO	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	N/A
Will the roadway structure have an ADA compliant ramp (not in the bike lane)?	YES	NO	N/A
Will the roadway structure extend in the striped zone along the bike lane? By how much?	YES	NO	N/A
Will the electric wires be brought over at the roof level?	YES	NO	N/A
Will applicant dismantle and dispose of a shed that is no longer in use, along with its furniture?	YES	NO	N/A
Will there be no music or amplifies sound in any outdoor seating, as per law?	YES	NO	N/A
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A
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	N/A
Will the Outdoor Dining Sidewalk & Roadway provide no standing space for drinking or smoking?	YES	NO	N/A
Will the service and consumption of alcohol in the Outdoor Dining Sidewalk/Roadway only be via seated food service?	YES	NO	N/A
Will applicant prohibit patrons from drinking in any outdoor space(s) or adjacent sidewalk?	YES	NO	N/A
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	N/A
Will applicant permit NO wait lines or smoking outside?	YES	NO	N/A
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	N/A
Will applicant respect trees and tree pits and insure the health of the tree?	YES	NO	N/A
Will applicant permit NO wait lines or smoking outside?	YES	NO	N/A
Will there be a staff person responsible to ensure no loitering, noise or crowds outside?	YES	NO	N/A
Will applicant agree not to use propane heaters?	YES	NO	N/A
Will the outdoor dining deposit its garbage in a container on the parking lane?	YES	NO	N/A

ADDITIONAL STIPULATIONS: (Office Use Only)

- Applicant will contact Hk49-54 Block Association & meet with them if requested prior to MCB4 May Full Board Meeting
- Applicant will not use a storm enclosure

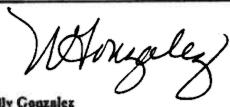
To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.

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.


<p>Manhattan Community Board 4 (MCB4) recommends: <i>(MCB4's recommendation is based on a vote taken at its 5/6/26 full board meeting, with 42 members voting in favor of the recommendation, 0 members opposed, 0 members abstaining and 0 present but not eligible)</i></p>	<p><input checked="" type="checkbox"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation</p> <p><input type="checkbox"/> Denial <input type="checkbox"/> Approval</p>
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MCB4 REPRESENTATIVES

 Nelly Gonzalez MCB4 Assistant District Manager	 Frank Holozabiec MCB4 BLP Committee Co-Chair	 Wendy Gonzalez MCB4 BLP Committee Co-Chair
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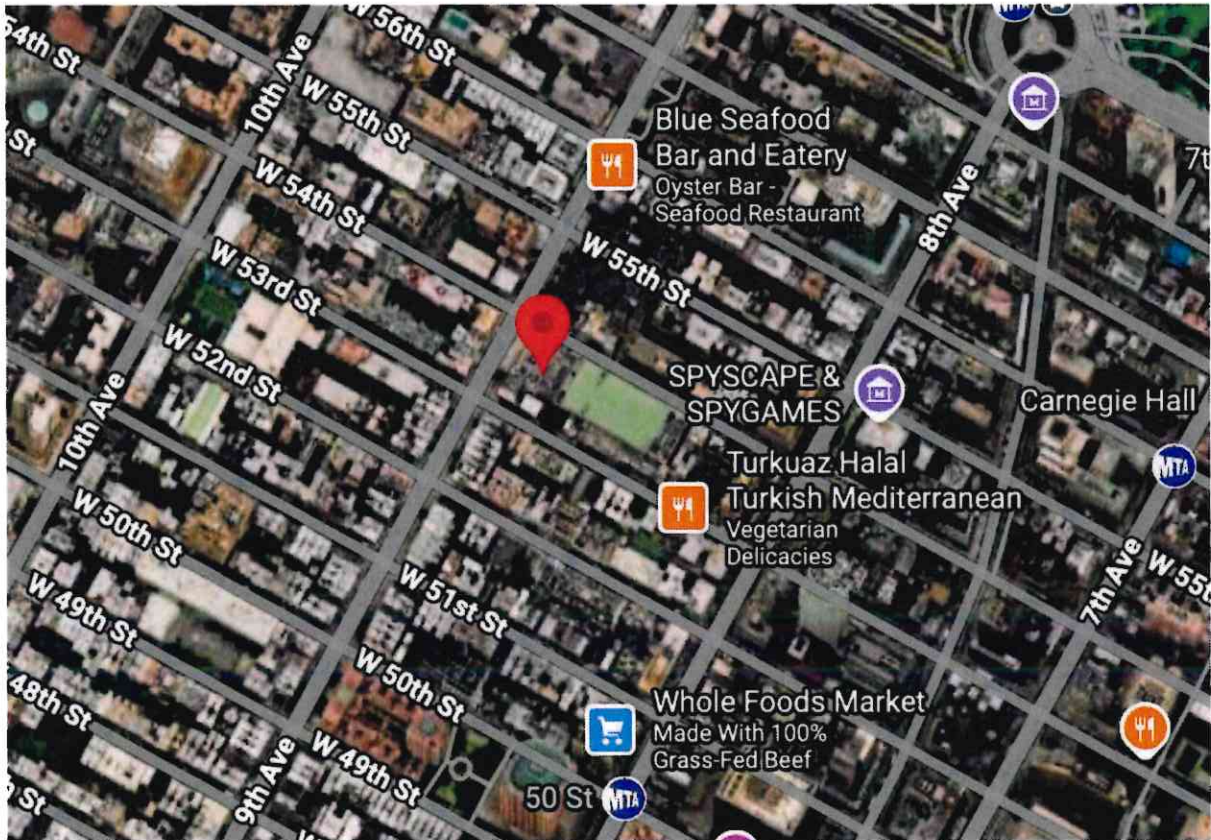
APPLICANT AGREEMENT WITH THE COMMUNITY

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.

<p>SIGN HERE →</p>	<p>Alan G Cordova Oliva</p> <p>PRINT NAME OF APPLICANT</p>	 <p>SIGNATURE OF APPLICANT</p>	<p>04/02/2026</p> <p>DATE</p>
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HELBRAUN || LEVEY

NEIGHBORHOOD MAP



HELBRAUN | LEVEY

500 FOOT MAP



GREEN MARTINI=OP LICENSE
PINK MARTINI=INACTIVE OP LICENSE
GREEN WINE=RW/TW LICENSE
PINK WINE=INACTIVE RW/TW LICENSE

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

Proximity Report Location	
Location	806 9th Ave, New York, New York, 10019
Geocode	Latitude: 40.76524 Longitude: -73.98608
Report Generated On	3/31/2026

8 Closest Liquor Stores		
Name	Address	Distance
ROYAL WINES & LIQUORS INC License ID: 0100-21-114132 Legacy Serial No.: 1334969	803 9TH AVENUE SOUTH STORE NEW YORK, New York 100019	447 ft
54 WINES & SPIRITS INC License ID: 0100-23-124992 Legacy Serial No.: 1297881	400 W 55TH ST AKA 839 9TH AVE NEW YORK, New York 10019	533 ft
921 WESTERLY LIQUOR CORP License ID: 0100-23-126659 Legacy Serial No.: 1255189	921 8TH AVE NEW YORK, New York 10019	576 ft
NINTH AVENUE WINE & LIQ CORP License ID: 0100-21-114838 Legacy Serial No.: 1023639	860 9TH AVENUE NEW YORK, New York 10019	693 ft
1843 BROADWAY LIQUORS INC License ID: 0100-21-115245 Legacy Serial No.: 1053130	344A W 57TH STREET NEW YORK, New York 10019	884 ft
SHON 45 LIQUORS INC License ID: 0100-21-114855 Legacy Serial No.: 1023642	840 8TH AVENUE NEW YORK, New York 10019	936 ft
CPS Wine & Spirits Inc License ID: 0100-25-107159 Legacy Serial No.: 6056677	1691 Broadway New York, New York 10019	1,113 ft
453 West 54 Wine & Spirits Inc License ID: 0100-25-103708 Legacy Serial No.: 6053172	812 10th Avenue New York, New York 10019	1,243 ft

Schools within 500 feet

Name	Address	Distance
PS 35	317 W 52ND ST NEW YORK, NY 10019	453 ft

Churches within 100 feet		
Name		Distance
St. George Greek Orthodox Church		377 ft
International Shinto Foundation		477 ft
Christian Science Committee		499 ft

Pending On-Premises Liquor Licenses within 750 feet		
Name	Address	Distance
The Yakitori LLC Application ID: NA-0340-25-101945	362 W 53rd St New York, New York 10019.0	295 ft
Rip Raf LLC Application ID: NA-0340-25-136579	8 River St Unit L Brooklyn, NY 11249.0	564 ft
Tiger Club LLC Application ID: NA-0340-25-123663	852 9th Ave New York, NY 10019.0	581 ft
Cafe Luce West LLC Application ID: NA-0340-25-102487	319 W 51st St New York, NY 10019.0	674 ft
767 Izakaya Inc Application ID: NA-0340-25-128113	767 9th Ave New York, New York 10019.0	714 ft

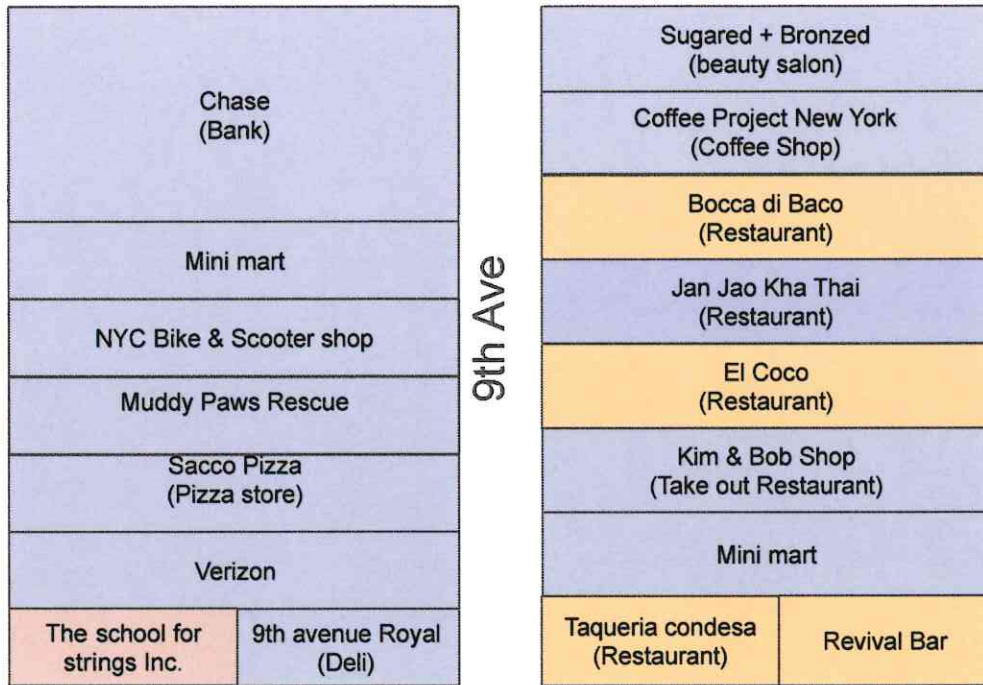
Active On-Premises Liquor Licenses within 750 feet		
Name	Address	Distance
La Moderna Taqueria 1 LLC License ID: 0340-25-127014 Legacy Serial No.: 6077289	824 9th Ave New York, New York 10019	362 ft
798 NINTH RESTAURANT LLC License ID: 0340-23-134094 Legacy Serial No.: 1298456	798 9TH AVE NEW YORK, New York 10019	388 ft
355 HELL'S KITCHEN GROUP, LLC License ID: 0370-24-131229 Legacy Serial No.: 6039927	355 W 52ND ST BTW 8TH & 9TH AV NEW YORK, New York 10019	389 ft
The Soiree Tea Co LLC License ID: 0370-24-122400 Legacy Serial No.: 6030835	796 9th Ave New York, New York 10019	403 ft
S SCOTTY ENTERPRISES INC License ID: 0340-23-137780 Legacy Serial No.: 1274915	802 9TH AVE NEW YORK, New York 10019	403 ft

MEDI WINEBAR LLC License ID: 0340-23-132412 Legacy Serial No.: 1237983	811-13 9TH AVENUE W 53RD & W 54TH STREETS NEW YORK, New York 10019	403 ft
STOKES & MCGINLEY INC License ID: 0340-22-114502 Legacy Serial No.: 1263760	800 9TH AVE NEW YORK, New York 10019	412 ft
CANICATTI CORP License ID: 0340-22-115454 Legacy Serial No.: 1338049	836 9TH AVE NEW YORK, New York 10019	412 ft
TPMJV BAR & REST CORP License ID: 0340-23-137588 Legacy Serial No.: 1252840	815 9TH AVE NEW YORK, New York 10019	413 ft
BACCO 828 9TH AVE CORP License ID: 0340-23-132765 Legacy Serial No.: 1195303	828 9TH AVE NEW YORK, New York 10019	434 ft
WESTVILLE HK LLC License ID: 0340-22-113728 Legacy Serial No.: 1313037	809 9TH AVE NEW YORK, New York 10019	438 ft
RH HOSPITALITY LLC License ID: 0340-22-110344 Legacy Serial No.: 1339804	813 9TH AVE NEW YORK, New York 10019	442 ft
AUGUST HOSPITALITY MANAGEMENT LLC License ID: 0340-25-105939 Legacy Serial No.: 6055442	805 9TH AVE NEW YORK, New York 10019	445 ft
PRIVY LLC License ID: 0340-22-103673 Legacy Serial No.: 1245972	346 WEST 52ND STREET NEW YORK, New York 10019	452 ft
BOXERS WASHINGTON HEIGHTS LLC License ID: 0340-22-107786 Legacy Serial No.: 1336978	348 W 52ND ST NEW YORK, New York 10019	453 ft
SICILIAN SAGE LLC License ID: 0340-22-104996 Legacy Serial No.: 1325643	801 9TH AVE AKA 401 W 53RD ST NEW YORK, New York 10019	455 ft
FLAMING SADDLES NYC 1 LLC License ID: 0370-23-134109 Legacy Serial No.: 1256033	793 9TH AVE NEW YORK, New York 10019	474 ft
Virago By Chef Yala Corp License ID: 0340-25-131989 Legacy Serial No.: 6082339	401 W 54th Street New York, New York 10019	485 ft
GIARDINO 54 LLC License ID: 0340-22-109123 Legacy Serial No.: 1311388	400 1/2 W 54TH ST NEW YORK, New York 10019	512 ft
T N 888 EIGHTH AVENUE LLC License ID: 0340-23-134100 Legacy Serial No.: 1165431	888 8TH AVE 8TH AVE AND 7TH AVE NEW YORK, New York 10019	565 ft
9TH AVE BLUE LLC License ID: 0340-23-133816 Legacy Serial No.: 1287492	856 9TH AVE NEW YORK, New York 10019	579 ft

Kenso LLC License ID: 0340-24-134814 Legacy Serial No.: 6043619	776 9th Ave New York, New York 10019	589 ft
BARCELONA GROUP LLC License ID: 0370-21-118150 Legacy Serial No.: 1167916	923 8TH AVE BROADWAY * 8TH STS NEW YORK, New York 10019	602 ft
KASHKAVAL KITCHEN LLC License ID: 0340-22-112462 Legacy Serial No.: 1266444	852 9TH AVE NEW YORK, New York 10019	623 ft
RUSSIAN VODKA ROOM INC, THE License ID: 0370-24-103085 Legacy Serial No.: 6011066	888 EIGHTH AVE AKA 265 W 52ND ST NEW YORK, New York 10019	627 ft
EIGHTH AVENUE H & Y DUET INC License ID: 0370-22-103909 Legacy Serial No.: 1253220	900 8TH AVE, BASEMENT NEW YORK, New York 10019	631 ft
Monart 3 Corp. License ID: 0340-24-131745 Legacy Serial No.: 6040448	772 9th Ave New York, New York 10019	632 ft
RED STACHE LLC, THE License ID: 0370-25-109318 Legacy Serial No.: 6058882	401 W 52nd St aka 781 9th AVE New York, New York 10019	635 ft
FGM 8TH RESTAURANT CORP License ID: 0340-21-116132 Legacy Serial No.: 1139621	933 8TH AVE 55TH & 56TH STREETS NEW YORK, New York 10019	642 ft
THIS MUST BE THE PLACE GROUP LLC License ID: 0340-23-136074 Legacy Serial No.: 1346216	331 W 51ST ST NEW YORK, New York 10019	650 ft
IPPUDO NY LLC License ID: 0340-22-114578 Legacy Serial No.: 1306858	321 323 W 51ST ST NEW YORK, New York 10019	654 ft
SCENIC ROUTE 66 CAFE INC License ID: 0340-23-132937 Legacy Serial No.: 1189648	858 9TH AVENUE NEW YORK, New York 10019	672 ft
Grey Dog Central Park, Inc. License ID: 0340-26-133813 Legacy Serial No.: 6084215	304 W 56th St New York, New York 10019	688 ft
INISTIOGE INC License ID: 0370-21-117855 Legacy Serial No.: 1026257	768 9TH AVE NEW YORK, New York 10019	704 ft
311 51 Hospitality LLC License ID: 0340-24-139261 Legacy Serial No.: 6048141	311 W 51st St New York, New York 10019	705 ft
IBAO CORP License ID: 0340-23-138707 Legacy Serial No.: 1282438	930 8TH AVE NEW YORK, New York 10019	720 ft
7 WASHINGTON LANE CORP License ID: 0340-23-135556 Legacy Serial No.: 1298056	369 W 51ST ST NEW YORK, New York 10019	727 ft

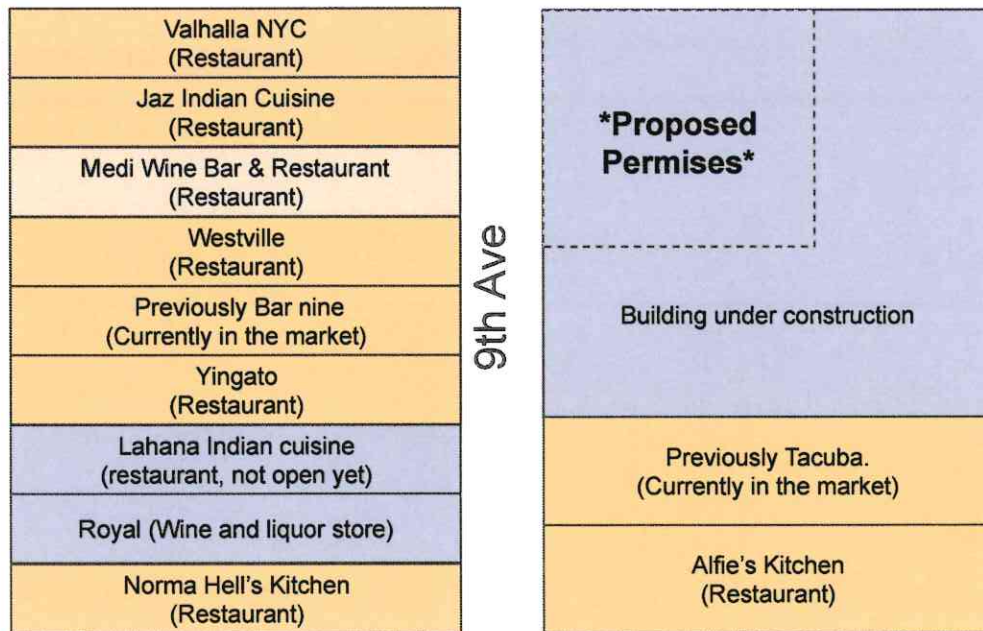
RISE BAR NYC LLC License ID: 0370-23-159649 Legacy Serial No.: 6001997	859 9TH AVE NEW YORK, New York 10019	728 ft
PGNV LLC License ID: 0340-23-137723 Legacy Serial No.: 1300770	765 9TH AVE NEW YORK, New York 10019	736 ft
WASHINGTON JEFFERSON HOTEL LLC License ID: 0343-23-113191 Legacy Serial No.: 1299505	318 W 51ST ST NEW YORK, New York 10019	739 ft

Block Plot Diagram



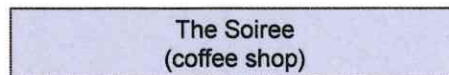
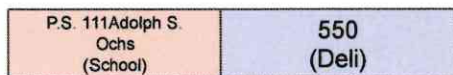
W 54th St

W 54th St



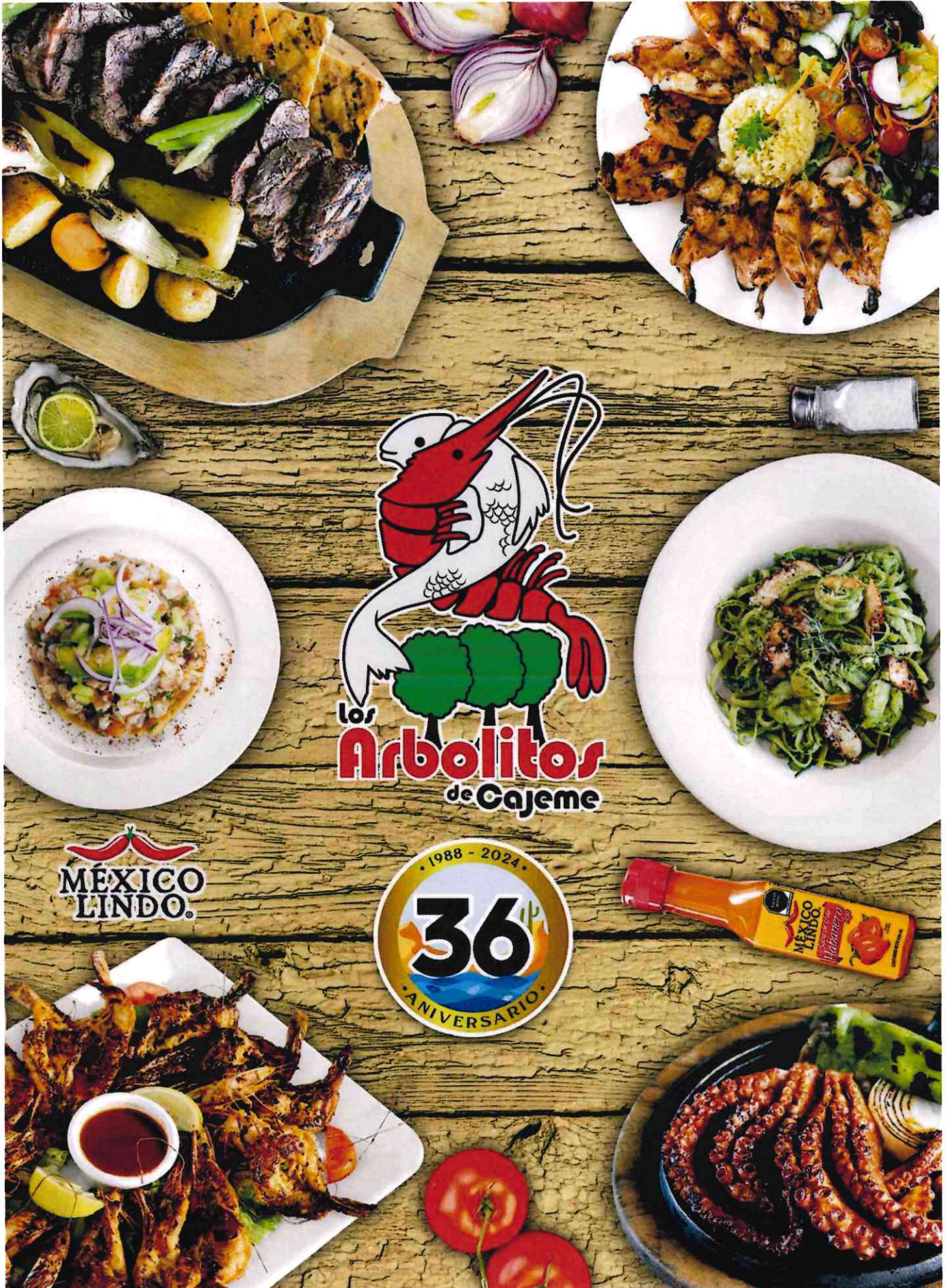
W 53th St

W 53th St



Name: Entity to be formed by Alan Cordova
Address: 806 9th Ave New York, NY 10019

- Color code:
- On premises liquor establishment
 - School
 - Not relevant



Los
Arbolitos
de Cajeme

1988 - 2024
36
ANIVERSARIO

MÉXICO
LINDO.

MÉXICO
LINDO
Habanero

Entradas

Appetizers

Arroz mariner \$17.⁹⁹
Fried rice with seafood (shrimps, octopus and snail) and a touch of soy sauce.
Frito y mariscos mixtos con un toque de salsa de soya

Chicharrón de pescado o camarón \$21.⁹⁹
Fried marinated fish or shrimp
Trocitos de pescado o camarón marinados y fritos

Queso fundido \$15.⁰⁰
Melted cheese served with spicy pork, green chili peppers and flour tortillas
Queso con chilorio y chile verde (con tortilla de harina)

Chicharrón de camarón



Toritos de camarón



Toritos de camarón o marlín (6pz) \$16.⁹⁹
Yellow peppers opened and stuffed with shrimp or marlin, and prepared house soy sauce
Chiles caribes abiertos sin semilla rellenos de camarón o marlín marinado y fritos, bañados con salsa de soya preparada



Tostadas

price per piece

1 Tostada Mamalona \$17.⁹⁹
Cooked shrimp, octopus and scallop with black house sauce and hot sauce (optional)
Camarón, pulpo, callo de hacha picado y aguacate, sazonado en una tostada, untada de aguacate y aderezo de la casa

1 Tostada de ceviche \$8.⁹⁹
de camarón o pescado
Raw shrimp or fish marinated in lemon and salt with fresh vegetables and spices
Camarón o pescados cortados en limón y sal con verdura fresca

Tostada Embarazada \$14.⁹⁹
Cooked shrimp, octopus and crab meat (in season) or marlin with tomato, onions and avocado
Camarón, pulpo, jaiba (en temporada) o marlín y mayonesa



Ceviche

Coqueta



Mamalona

1 Tostada Coqueta \$9.⁹⁹
Red tuna topped with avocado and chipotle dressing and french fried onions in special sauce
Cubos de atún aleta roja montados en una tostada homeada con cebollitas capeadas en salsa especial

1 Tostada de camarón \$16.⁹⁹
aguachile
Raw shrimp prepared with lemon, cucumber, chile serrano, pepper, red onion, a touch of clamato juice and spicy black house sauces
Camarón fresco en jugo de limón, salsa aguachile, chiltepin, pepino, cebolla morada y chile serrano

Tostada de jaiba \$9.⁹⁹
Crab meat with mayonnaise, tomato, onion and avocado
Pulpa de jaiba con mayonesa, tomate, cebolla y aguacate

Tacos

Price per piece

México Lindo \$8.⁹⁹
Marinated octopus tentacle mounted on corn tortilla with guacamole and bandera sauce
Tentáculo de pulpo adobado montado en tortilla de maíz con guacamole y salsa bandera

Carne asada \$4.⁹⁹
Steak taco

Marlín \$7.⁹⁹
Shredded marlin with cheese in corn tortilla
Marlín con queso en tortilla de maíz

Pulpo \$7.⁹⁹
Pieces of cooked octopus with cheese in corn tortilla
Pulpo con queso en una tortilla de maíz

Camarón \$7.⁹⁹
Crushed shrimp with cheese in corn tortilla
Camarón con queso en una tortilla de maíz

Jimmy bañado \$8.⁹⁹
Shrimp and octopus cooked with cheese marinated spicy pork in flour tortilla smothered in red sauce
Camarón y pulpo bañado en una salsa de tomate con un toque de chipotle, crema y aguacate (Con chilorio y queso) en tortilla de harina

Taco Cajeme \$8.⁹⁹
Flour tortilla, pork rind (60g) and shrimp (3pz)
Tortilla de harina, chicharrón (60g) y camarón (3pz)

1 Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Molcajete Sultan \$29.99

Mix of crackling shrimp (80gr) and fish (100gr), mounted on guacamole and pico de gallo
 Combinación de chicharrón de camarón (80gr) y pescado (100gr), montado en guacamole y pico de gallo

Chicharrón de calamar \$20.99

Pieces of marinated and fried calamari with sweet sour sauce
 Trozos de calamar marinado y fritos con una salsa oriental

Camarón Cucaracha \$29.99

Shrimp with head butterflied open marinated in our special house sauce and cooked on our open grill
 Camarón con cabeza, abierto como mariposa, marinado en un aderezo de la casa, puestos a la parrilla

Guacamole \$16.00

Fresh made to order



Camarón Cucaracha

Mariscos Frescos y Cocteles

Plated Fresh and Cocktails

Ostión en su concha

**1 Camarón o pulpo Chabela \$26.99**

Shrimp or octopus with seasoned clamato base sauce, topped with raw onions, tomato, cucumber and avocado
 Camarón o pulpo, tomate, cebolla, jugo de limón, pepino, jugo de camarón, clamato y aguacate

1 Agasajo Chabela \$26.99

Raw shrimp, cooked shrimp, octopus, scallops, onions, tomato, clamato spicy juice and lemon juice
 Servido en chabela, camarón crudo, camarón cocido, pulpo, callo de hacha, tomate, cebolla y salsa picante

1 Campechana Chabela \$26.99

Shrimp ceviche, fish ceviche, crab meat, sea snail cocktail with a clamato and lemon base juice
 Ceviche de pescado, ceviche de camarón, caracol chino, jugo de camarón, jaiba, pulpo, camarón cocido y crudo

1 Camarón aguachile \$28.99

Raw shrimp plate prepared with lemon, cucumber, chile serrano, pepper, red onion, a touch of clamato juice and spicy black house sauces
 Camarón fresco en jugo de limón salsa aguachile, chiltepin, pepino, cebolla morada y chile serrano

1 Ceviche de pescado o camarón \$24.99

Raw shrimp or fish marinated in fresh lemon juice with tomato, onions and cilantro
 Pescado o camarón curtido en limón con tomate, cilantro y cebolla

1 Callo de hacha \$33.00

Raw sea scallops with onion, serrano peppers and fresh lemon juice
 Preparado en jugo de limón cebolla y chile serrano

1 Almeja chocolata (Pieza) \$26.00 (Dozen) \$48.00

Chocolate clams topped with tomato, onions and cilantro
 Preparada con clamato, tomate, cebolla y cilantro

1 Camarón para pelar (1lb) \$33.00

Cooked and ready to peel shrimp served with house sauce

1 Ostión arbolitos (Pieza) \$26.00 (Dozen) \$48.00

Ostión en su concha con callo de hacha y camarón sazonado y un toque de salsas de la casa, cebolla y serrano

1 Ostión en su concha (1/2 Dozen) \$16.00 (Dozen) \$28.00

Chucked oysters
 Ostiones de cultivo abiertos al momento en cama de hielo o al natural

1 Ceviche arbolitos (180g) \$26.99

Marinated shrimp in lemon juice with red onions, cucumbers and special house juice
 Camarón curtido en limón, pepino, cebolla morada, chile pico de pájaro molido y salsa guacamaya

1 Torre Arbolitos \$39.99

Mixed seafood tower, shrimp, nail snail, octopus, sea scallops, mixed ceviche drenched in a special house made sauce
 Torre mixta de mariscos, camarón, caracol de uña, pulpo, callo, ceviche mixto bañada en una salsa especial de la casa



Torre Arbolitos

Molcajetes

Don Carlos



Arbolitos

1 Arbolitos \$29.99

Raw shrimp, cooked shrimp, octopus, sea scallops sea snails with cucumbers, avocado, serrano peppers, fresh lemon juice and house speciality sauce
 Camarón crudo y cocido, pulpo, callo de hacha, caracol de uña, pepino, aguacate, chile serrano, limón, Clamato y salsa negras

1 Cielo, mar y tierra caliente \$29.99

Cooked shrimp, flank steak fajitas and grilled chicken breast in seared house with yellow corn tortillas
 Camarón cocido, fajitas de arrachera, pechuga de pollo asada al carbón con salsa tatemada, acompañado de tortillas doradas de harina y maíz

1 Don Carlos caliente \$29.99

Cooked octopus, fish and shrimp in olive oil, butter and drunk house (specialty sauce infused with tequila)
 Trozos de pulpo, pulpo pescado y camarón cocinados en aceite de olivo, mantequilla y salsa borracha, contiene tequila

⚠ Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Caldos

Stews

Vichi



Vichi
Fish juice broth, served in glass
Jugo de caldo servido en una taza

\$4.⁹⁹

Caldo largo
Sea food stew fish, shrimp, octopus, snail and vegetables in a broth
Caldo de pescado, pulpo, caracol, camarón y vegetales

\$24.⁹⁹

Caldo largo




Ensaladas

Salads

Mariscos \$20.⁰⁰
Your favorite choice of shrimp, crabmeat, octopus, marlin or tuna fish lettuce, tomato, onion, celery and jalapeños finely chopped with mayonnaise dressing
Camarón, atún, marlín o mariscos mixtos sazonados, lechuga, tomate, cebolla, apio y jalapeño finamente picado

Cesar \$16.⁰⁰
Classic cesar salad with grilled chicken
Cesar con pechuga de pollo a la parrilla

Ensalada mixta




Langosta

Lobsters

Langosta a las brasas 12oz \$70.⁰⁰
Grilled lobster



A las brasas



Pescados

Whole fish

Pescado Frito \$26.⁹⁹
Deep fried fish seasoned with spices
Cortado en rombos y sazonado con especias

Zarandeado \$45.⁰⁰
Grilled boneless fish prepared with house marinade covered with onion, chili and bacon
Entero abierto deslomado, con un adobo de la casa, con cebolla, tocino y chile

Pescado frito



Filetes

Fish Fillets

Al mojo de ajo \$25.⁹⁹

Seasoned fish fillet, grilled, topped with an oil and garlic flake sauce
Filete de pescado sazonado a la plancha bañado al mojo de ajo

A la plancha \$25.⁹⁹

Seasoned fish fillet grilled
Filete de pescado sazonado a la plancha

Ranchero \$25.⁹⁹

Fish fillet, grilled with butter and topped with a mixture of onion, tomatoes, serrano and anaheim peppers
Filete de pescado a la plancha con un toque de mantequilla bañado en una salsa ranchera

Empanizado \$25.⁹⁹

Breaded fish fillet seasoned and fried
Filete de pescado empanizado

Con espinacas \$25.⁹⁹

Fish filled with sauteed spinach
Bañado con un guiso de espinacas y gratinado

Relleno (230g) \$25.⁹⁹

Fish fillet grilled with butter stuffed with both shrimp and marlin, with cheese melted on top
2 trozos de filete de pescado cocinados a la plancha con mantequilla, relleno de camarón y marlin gratinado con queso chihuahua

Puntas al albañil \$25.⁹⁹

Slices of fish marinated and battered, grilled with onions, bacon and chile caribe with corn tortillas and a side of tartar sauce
Trocitos de pescado marinado a la plancha con cebolla, chile jalapeño, caribe, tocino y tortillas semidoradas

Filete Zarandeado \$25.⁹⁹

Thick fish fillet with house marinade covered with onion, chili and bacon
Filete de pescado grueso con adobo de la casa cubierto de cebolla, chile y tocino

Camarones

Shrimp

Al mojo de ajo \$26.⁹⁹

Grilled shrimp topped with garlic sauce
Camarón sazonado a la plancha bañado al mojo de ajo

A la plancha \$26.⁹⁹

Grilled without the shell
Camarón sazonado a la plancha con un toque de mantequilla sin cascara

Rancheros \$26.⁹⁹

Cooked shrimp with butter and mixture of onions, tomatoes, serrano and Anaheim peppers
Camarón cocinado con un toque de mantequilla bañados en una salsa ranchera

Empanizado \$26.⁹⁹

Seasoned and breaded shrimp
Camarones empanizados

A la boston \$26.⁹⁹

Shrimp stuffed with cheese wrapped in bacon and grilled with melted cheese on top
A la plancha abierto y relleno de queso chihuahua enrollado con tocino ahumado y gratinado

A la diabla \$27.⁹⁹

Shrimp cooked in skillet with butter, flour, milk and cream with a touch of chipotle and chiltepin chili
Cocinados con mantequilla, harina, leche evaporada, media crema con un toque de chile chipotle y chiltepin

A las brasas (230g) \$27.⁹⁹

Butterfly opened shrimp grilled with the shell
Camarón abierto mariposa, sazonado con cascara

Filete relleno



Filete con espinacas



Camarón ranchero



Camarones a la boston



A las brasas



Pulpos

Octopus

Price by lbs.

Pulpo morita (180g) \$27.⁹⁹

Chopped octopus sauteed in spicy morita sauce, onions and corn
Pulpo en trozos a la plancha con un toque de chile morita acompañado de papa cambray, elotito, cebolla y chilaca

Pirata (180g) \$27.⁹⁹

Chopped shrimp, octopus and marlin in spicy teriyaki sauce with guacamole
Trozos de pulpo, camarón y marlin a la plancha, guacamole con un toque de salsa teriyaki y chile de árbol

A las brasas (250g) \$29.⁹⁹

Grilled and seasoned octopus

Specialidades

Specialties



Filete especial

Filetes

Fish Fillets

Filete a la campesina \$27.⁹⁹
Thick fish fillet with butter, tomatoe, onion and chili pepper, broiled or grill
Filete grueso de pescado a la mantequilla acompañado de tomate, cebolla y chile relleno de queso a la plancha o a la parrilla

Filete florista \$27.⁹⁹
Fish fillet on a bed of spinach and mashed potatoes topped with two shrimp
Filete grueso de pescado sobre una cama de espinacas y puré de papa acompañado de dos camarones con crema blanca



Filete Florista

Filete al ajillo con nopal \$27.⁹⁹
Fish fillet in the grill with cactus based in guajillo and garlic sauce
Filete grueso de pescado a la plancha con nopal y salsa guajillo

Filete especial \$27.⁹⁹
Thick fish fillet with three color peppers, onion, asparagus in a picy teriyaki sauce
Filete grueso de pescado con pimiento de tres colores, cebolla morada, espárragos y camarón cocido en una salsa teriyaki picante

Salmón a las brasas (10oz.) \$27.⁹⁹
Grilled salmon fillet. A la carte



Salmón a las brasas

Camarones

Shrimp

Camarón hawaiano \$27.⁹⁹
Breaded coconut shrimp in mango-chipotle sauce and decorated with a touch of cinnamon
Empanizado con coco rallado y bañado con una salsa de mango-chipotle y decorado con un toque de canela

Camarón mignon \$27.⁹⁹
Shrimp wrapped in bacon and smothered in mushroom sauce with melted cheese on top
Medallón de camarón envuelto en tocino, gratinado y bañado con salsa de champiñon



Camarón Mignon

Camarón Cajeme \$27.⁹⁹
Shrimp sauteed in poblano chile cream and melted cheese on top
Cocinado y sazonado con mantequilla en crema de chile poblano y gratinado

Camarón y pulpo portobello \$27.⁹⁹
Sweet & sour sauce, shrimp and octopus with there peppers, portobello mushrooms and roasted sesame seeds
Cocinado en aceite de olivo, pimiento amarillo, verde y rojo con hongo portobello, ajonjolif tostado y salsa oriental



Camarón hawaiano

Pastas

Fetuccini al pesto \$27.99
 Pasta al dente with olive oil with pesto sauce, shrimp, octopus and parmesan cheese
 Pasta fetuccini al dente en aceite de olivo con salsa pesto, camarón, pulpo y queso parmesano

Fetuccini al pesto



Carnes Steaks



① **Rib-Eye (12oz.)** \$35.99
 Grilled rib eye

Quesadillas con carne o pollo \$18.00
 Quesadilla in corn or flour tortilla with cheese, chicken or meet served with rice and beans
 Tortilla de harina o maíz con queso, carne o pollo acompañado de arroz y frijol



① **Cabrería entera (34oz)** \$98.00
 ① **Arrachera (10oz.)** \$27.99
 Grilled outside skirt angus

① **Filete de cabrería (10oz)** \$27.99
 Grilled whole beef tenderloin

① **Plato Mar y Tierra** \$36.99
 Grilled beef tenderloin 10 oz. and 4 oz. of grilled srimp
 10 oz. de cabrería y 4 oz. de camarón brasas



Chicharrón Rib-Eye (12oz) \$29.99
 Chopped pieces of rib eye deep fried served on a bed of avocado in a lava bowl with corn quesadillas

① **Pechuga de pollo al gusto** \$22.99
 Chicken breast cooked to your desire: marinated, grilled or broiled
 Empanizada, adobada, a la parrilla o a la plancha

Frijoles Beans

Frijoles Fritos \$8.00
 Refried beans

Frijoles Maneados \$8.00
 Beans and cheese mixed

Frijoles puercos \$8.00
 Beans cooked with Mexican chorizo, ranchero sauce and pork lard with flour tortillas. Served in a bowl

Sides

Steamed vegetables \$4.00
 Vegetales a vapor

Mashed potatoes \$5.00
 Puré de papa

House rice \$4.00
 Arroz de la casa

French fries \$6.00
 Papas fritas

Beans \$4.00
 Frijoles

House salad \$4.00
 Ensalada de la casa

IMPORTANT

- Plus tax on all prices of 8.6%
- Gratitude: parties of 6 or more 18% gratitude will be included in the bill.
- All half orders will have a cost of 65% of the plate.
- The dishes of this menu are prepared at the moment with 100% fresh fish and seafood.
- Photographs published in this menu may vary in its presentation depending on the branch you visit.
- Vegetables are previously washed and disinfected.
- ① •Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- Before placing your order, please let your server know if a member of your party has a food allergy.
- Dishes are not served in half orders





SOFT DRINKS DE TOMAR

	VASO (16OZ)
*Limonada natural	\$4.25
*Té helado, tamarindo, jamaica o pepino	
Limonada con pepino	\$4.50
Refrescos (12oz)	\$4.25
Mexican coke, Diet coke, Sprite, Fanta orange.	
Bottle water (16oz)	\$3.75
*Soda de fuente	\$3.75

*The maximum consumption of these refill drinks is 3 units; from the 4 one onwards, there will be an extra charge.
*El consumo máximo de estas bebidas de refill es de 3 unidades; a partir de la 4, se cobrará.

DIGESTIVE LIQUORS LICORES

	COPA (1 1/2 OZ)
Kahlúa	\$8.00
Frangelico	\$8.00
Baileys	\$9.00
Licor 43	\$10.00
Grand Marnier	\$14.00

COÑAC

	COPA (1 1/2 OZ)
Hennesey Vsop	\$15.00

GINEBRAS

	COPA (1 1/2 OZ)
Bombay	\$9.00
Hendrick's	\$9.00
Tanqueray	\$9.00

COCKTAILS CÓCTELES

Limonada Chicago	\$6.50
Sin licor	\$9.50
Con licor	\$9.50
Piña colada	\$8.50
Sin licor	\$9.50
Con licor	\$9.50
Sangría preparada	\$6.50
Sin licor	\$9.50
Con licor	\$9.50
Margaritas varios sabores	\$8.50
Tamarindo, Limón, Fresa, Prepino o Mango, Tamarind, Lemon, Strawberry, Cucumber or Mango	\$9.50
Sin licor	\$8.50
Con licor	\$9.50
Clamato	\$9.50
Sin licor	\$9.50
Con licor	\$9.50
Desarmador	\$9.50
Limonada eléctrica	\$9.50
Clericot	\$9.50
Martinis	\$9.50
Cosmopolitan	\$9.50
Sex on the beach	\$11.00
Paloma	\$9.50
Carajillo licor 43	\$12.50
Marga-Cheve	\$12.50
Con tu cerveza favorita. Your choice of beer	

TEQUILA

	COPA (1 1/2 OZ)
Cuervo tradicional reposado	\$8.50
Bacanora	\$10.50
Don Julio Blanco	\$9.50
Don Julio Reposado	\$9.50
Don Julio Añejo	\$14.00
Don Julio 70 años	\$14.00
Hornitos Reposado	\$8.50
Patrón Silver	\$10.50
Patrón Reposado	\$10.50
1800 Blanco	\$8.50
1800 Reposado	\$8.50
Casamigos blanco	\$10.00
Casamigos reposado	\$10.00
Clase azul reposado	\$33.00
Clase azul plata	\$27.00

VODKA

	COPA (1 1/2 OZ)
Absolut	\$8.00
Ciroc	\$8.50
Grey Goose	\$10.00
Tito's	\$8.00

WHISKY

	COPA (1 1/2 OZ)
Jack Daniel's	\$10.00
Chivas 12 años	\$11.00
Chivas 18 años	\$13.00
Buchannan's 12 años	\$11.00
Buchannan's 18 años	\$13.00
Crown Royal	\$10.00
Etiqueta Negra	\$10.00

RON

	COPA (1 1/2 OZ)
Bacardi Blanco	\$7.00
Malibu	\$7.00

BRANDY

	COPA (1 1/2 OZ)
E&J.V.S	\$8.00

CERVEZA BEER

	(12OZ)
Bud Light	\$5.00
Michelob ultra	\$5.00
Coors Light	\$5.00
Miller Lite	\$5.00
Modelo especial	\$6.00
Modelo negra	\$6.00
Tecate Light	\$6.00
Tecate Roja	\$6.00
Victoria	\$6.00
Corona extra	\$6.00
Heineken	\$6.00
XX Lager	\$6.00
BARRIL / ON TAP	(13OZ)
XX Lager	\$7.00
XX Lager ambar	\$7.00
Modelo especial	\$7.00
Blue Moon	\$7.00
Michelob Ultra	\$7.00
Pacifico	\$7.00

	(16OZ)
TARROS / MUGS	
Celado	\$3.50
With lemon juice and salt frost	
Michelado	\$3.50
With clamato juice, black house sauce and tajin frost	

*Todas las botellas de licor se acompañan con 5 botellas de refresco de 355 ml.



HIRING PLAN AND PROCEDURES – Entity to be formed by Alan Cordova

This document may be updated over time based on operational needs, management observations, and input from the local Community Board and relevant city agencies.

HIRING NEEDS

The positions at Entity to be formed by Alan Cordova will be a mix between existing recruits from other locations and new hires in New York. Management will define a prioritized list of roles, including required experience, cultural fit, and service standards aligned with our concept.

We aim to build a team that reflects:

- Warm, community-driven hospitality
- Knowledge of Mexican cuisine and culture
- Professionalism and consistency in service

Each role will have a clear job description outlining:

- Responsibilities and essential functions
- Required skills and experience
- Growth opportunities within the company

Positions include, but are not limited to:

Executive Chef, Sous Chef, Line Cook, Prep Cook, Porter, Bartender, Barback, Server (Captain), Runner, Busser, Host, and Floor Manager.

PLAN

Management will align on hiring procedures, timelines, and communication channels.

The hiring plan includes:

- Pre-opening hiring timeline (aligned with construction completion)
- Recruitment strategy with emphasis on local hiring
- Interview structure and evaluation methods

We anticipate hiring approximately 15–20 new full-time employees for opening

JOB OPENINGS

Job opportunities will be promoted through:

- Company social media and website
- Hospitality job platforms (e.g., Culinary Agents, Indeed)
- Referrals from team members and industry contacts

We will place special emphasis on hiring locally within the Hell's Kitchen community, encouraging neighborhood residents to apply.

APPLICANT SCREENING

Applications will be reviewed based on:

- Relevant hospitality experience
- Availability and reliability
- Alignment with company culture

Qualified candidates will be invited to an interview, where we will:

- Review experience and expectations
- Explain the concept and role
- Assess communication and attitude

DECISION AND JOB OFFER

Candidates will be evaluated based on:

- Experience and technical ability
- Attitude and fit
- Interview performance

Selected candidates will receive a formal offer including:

- Position and compensation
- Start date
- Terms of employment

TRIAL SHIFT (when restaurant is already operating)

After the interview process, selected candidates will be invited to complete a paid trial shift. This trial will help determine whether the applicant is a good fit for the restaurant, while also allowing the candidate to evaluate the work environment and decide if the position is a good fit for them.

HIRING AND ONBOARDING

Once hired, employees will complete all required documentation.

Our onboarding process includes:

- Orientation to company values and service standards
- Training on menu, systems, and operations
- Team integration and culture building

Our goal is to create a welcoming and supportive environment from day one.

TRAINING PROGRAM

We are committed to providing structured and ongoing training. Once the team is hired, all staff will participate in six paid training days prior to opening to ensure excellence in service, safety, and compliance. Training will include:

- Service Standards: Hospitality approach, guest interaction, and service flow
- Menu Education: Ingredients, preparation methods, allergens, and cultural context of dishes and beverages
- Alcohol Service Training: Responsible service practices in compliance with NYSLA guidelines
- Health & Safety: Food handling, sanitation, and emergency procedures
- Operational Systems: POS systems, reservations, and internal communication tools

Ongoing training sessions will be conducted regularly to maintain consistency and support staff development.

DIVERSITY & INCLUSION STATEMENT

We are committed to fostering a diverse, equitable, and inclusive workplace.

We believe that a strong team reflects the diversity of the community we serve. We provide equal employment opportunities to all individuals regardless of race, color, religion, gender, sexual orientation, age, national origin, disability, or any other protected status.

We are dedicated to:

- Creating a respectful and inclusive work environment
- Encouraging diverse perspectives and backgrounds
- Providing equal opportunities for growth and advancement

CODE OF CONDUCT & WORKPLACE CULTURE

All employees are expected to uphold the values and standards of Los Arbolitos de Cajeme.

Key principles include:

- Respect: Treat all guests, coworkers, and neighbors with professionalism and courtesy
- Integrity: Act honestly and responsibly at all times
- Accountability: Take ownership of responsibilities and actions
- Teamwork: Foster a collaborative and supportive environment
- Community Awareness: Be mindful of our impact on the neighborhood and operate responsibly

Any form of harassment, discrimination, or unsafe behavior will not be tolerated.

HUMAN RESOURCES

We will work with professional HR services to ensure:

- Compliance with NYC and NY State labor laws
- Proper onboarding and payroll systems
- Employee training and documentation

We are committed to maintaining a workplace that is:

- Respectful
- Inclusive
- Safe
- Growth-oriented

COMMUNITY COMMITMENT

As part of our integration into the neighborhood, we will:

- Prioritize local hiring whenever possible
- Engage with the community through transparent communication
- Provide fair wages and a positive work environment

Entity to be Formed by Alan Cordova
806 9th Avenue

Plan to Manage Cleanliness of the Sidewalk Space:

- ❑ No smoking will be permitted directly in front of the premises.
- ❑ Ownership and management will ensure that deliveries are handled quickly and efficiently to prevent congestion; boxes and materials will be brought directly inside and not left on the sidewalk.
- ❑ If trash pickup is delayed, staff will bring garbage bags and debris back inside the premises until collection occurs.
- ❑ Leak-proof garbage bags and covered bins with secure lids will be used to prevent spills onto the sidewalk.
- ❑ The sidewalk area will be regularly swept and kept clean of food waste and debris throughout service and at closing.
- ❑ Any sidewalk seating will be maintained clean, orderly, and within permitted boundaries, positioned close to the building facade.

Plan to Manage Noise:

- ❑ No music will be played outdoors.
- ❑ A manager and/or owner will be on-site at all times during hours of operation to monitor and control noise levels and ensure orderly conduct.
- ❑ The establishment will feature background music only, with no live music, DJs, or outdoor speakers.
- ❑ Access to the sound system will be limited to management only.
- ❑ Contact information will be made available to local residents to promptly address any concerns or complaints.

Plan to Manage Traffic:

- ❑ No lines will be permitted to form outside the premises.
- ❑ The business will utilize a reservation system.
- ❑ Given the location, the majority of guests are expected to arrive on foot, via public transportation, or by taxi/rideshare.

Security Plan and Procedures:

- ❑ Valid identification will be checked for all guests ordering alcoholic beverages to ensure compliance with the legal drinking age.
- ❑ As a restaurant-focused concept, dedicated security personnel will not be employed; however, security cameras will be installed both inside and outside the premises.
- ❑ Management will be present at all times to oversee operations and ensure a safe and respectful environment.

AVAILABLE AND DISPLAYED AT THE WORKSITE

DEP USE ONLY

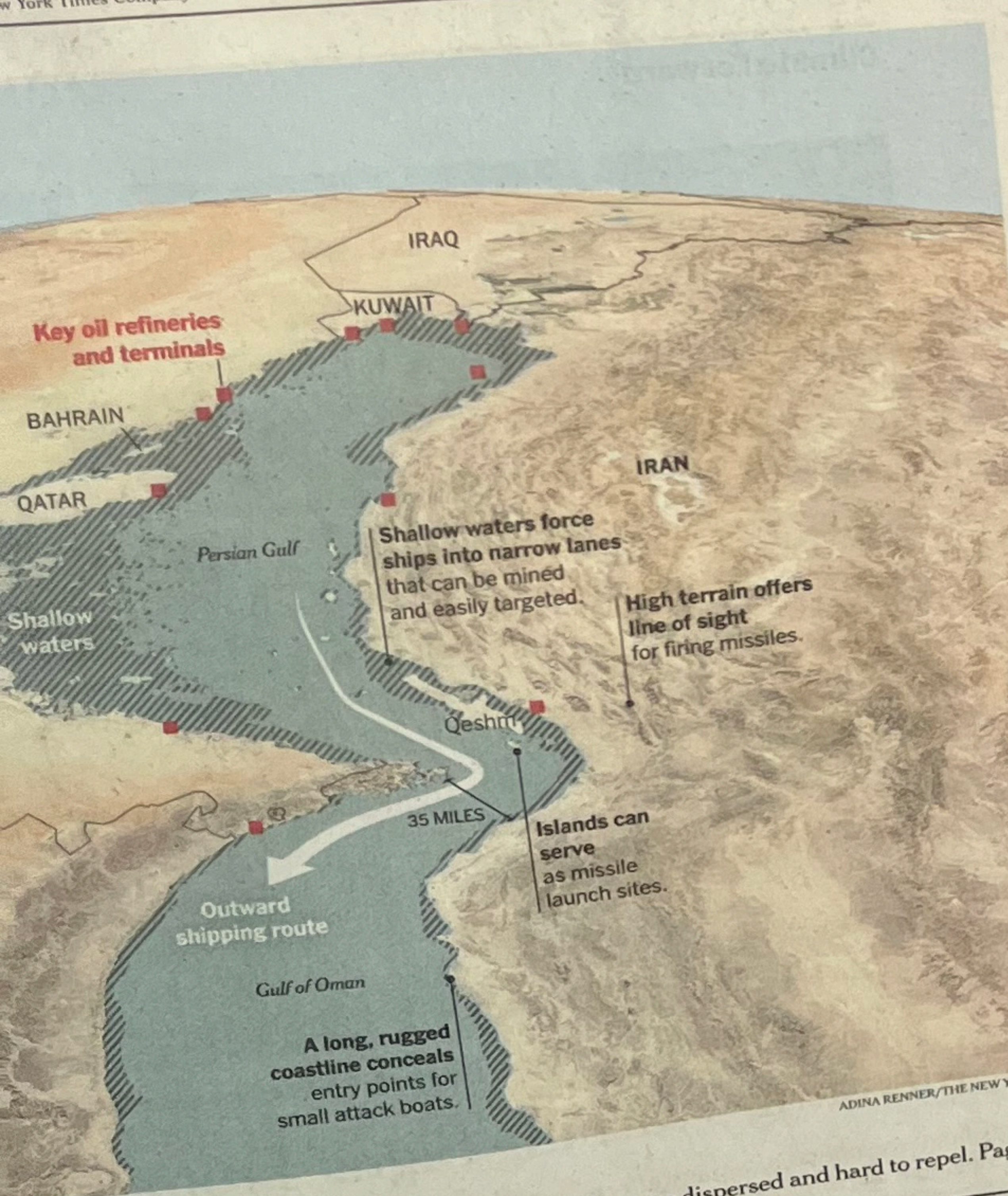
NOISE MITIGATION PLAN APPROVED

Notes / Instructions:
It is recommended to do quiet work during after hours. This request will be reconsidered if complaints are

The New York Times

THURSDAY, MARCH 26, 2026

Prices in Canada may be higher \$4.00



Israel Said to Intensify Attacks on Key Targets, Ahead of Possible Talks

High Prices at Pump Leery of a U.S. Draft to End the Conflict

By TONY ROMM and REBECCA F. ELLIOTT
WASHINGTON — As the war with Iran began to send oil and gas prices soaring around the world, President Trump shrugged off the fallout as a temporary setback for the U.S. economy. "When this is over," he told reporters this month, "oil prices are going to go down very, very rapidly."
In the end, it may not be so simple. Even if Mr. Trump were to broker an end to hostilities with Iran before his new, self-imposed Friday deadline, it may still be weeks, day after day, before American families and businesses see a true break in their spiraling energy costs, economists and industry executives say.
An end to the war would abate a geopolitical crisis and most likely help to reopen clogged shipping lanes in the Middle East, nudging down oil and gas prices from their recent highs. But any relief would arrive gradually for most consumers — and probably not fast enough to undo the damage to the U.S. economy.
By Wednesday afternoon, the markets seemed to have accepted the odds of a swift and easy resolution to the war. The price of a barrel of Brent crude, the international benchmark, hovered around \$100, up nearly 40 percent since the war started. A gallon of gasoline cost an average of \$3.98, according to AAA motor club, which reflected a roughly one-dollar jump from a month ago.
Mark Zandi, the chief economist for Moody's Analytics, said the prospect of sustained high costs affirmed a well-worn adage in the energy industry: "Prices in the energy industry, fall like a rise like a rocket, fall like a feather."
He predicted that if the war

Mamdani Retreats From Raising Property Taxes

This article is by Sally Gold-berg, Benjamin Oreskes and Jeffrey C. Mays.
When Mayor Zohran Mamdani threatened last month to raise property taxes on New Yorkers, it was seen as a tactic to pressure Gov. Kathy Hochul into increasing income taxes on the wealthy.
Instead, it provoked immediate backlash.
Numerous elected officials — from Mr. Mamdani's left-leaning allies to centrist Democrats repre-

All but Giving Up Plan That Rankled Public and the Governor

said in no uncertain terms that raising property taxes was a non-starter.
The mayor began to quietly retreat. He convened city and state lawmakers in a series of private meetings to hear their concerns

THE WEATHER
Today, breezy, warmer, clear, sunshine, high 70. Tonight, rain, low 56. Tomorrow, rain, cloudy, high 58, then temperatures fall. Weather map is on Page A24.



CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD No. 4
630 9th Avenue, Suite 208 New York NY 10036
tel: 212-736-4536
<https://cbmanhattan.cityofnewyork.us/cb4/>

LESLIE BOGHOSIAN MURPHY
Chair

JESSE BODINE
District Manager

PUBLIC NOTICE

Business Licenses and Permits Committee will discuss an application submitted by Entity to be formed by Alan Cordova

806 9th Avenue
A Liquor, New Wine, Beer & Cider License Application for a Restaurant Establishment with Recorded Music

Tuesday, April 14, 2026

DATE: 6:30 PM
TIME: Hybrid Meeting:
PLACE: Video/Phone Conference Registration:
<https://tinyurl.com/MCB4-BLP-COM>



NEW LOCTION
In-Person:
MCB4 Office
630 9th Avenue, Suite 208 (44/45)

Due to limited space, we encourage all members of the public to participate remotely via Zoom.

We invite you to attend this meeting and learn more about this application. Alternately, you should email your comments by 12 p.m. Monday, April 13th or for more information, to Assistant District Manager Nelly Gonzalez negonzalez@cb.nyc.gov

Posted according to the Administrative Code of the City of New York section 10-119. Please do not remove until after the above meeting date.



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 MANHATTAN COMMUNITY BOARD No. 4
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LESLIE BOGHOSIAN MURPHY
 Chair
 JESSE BODINE
 District Manager

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"All the News
 That's Fit to Print"

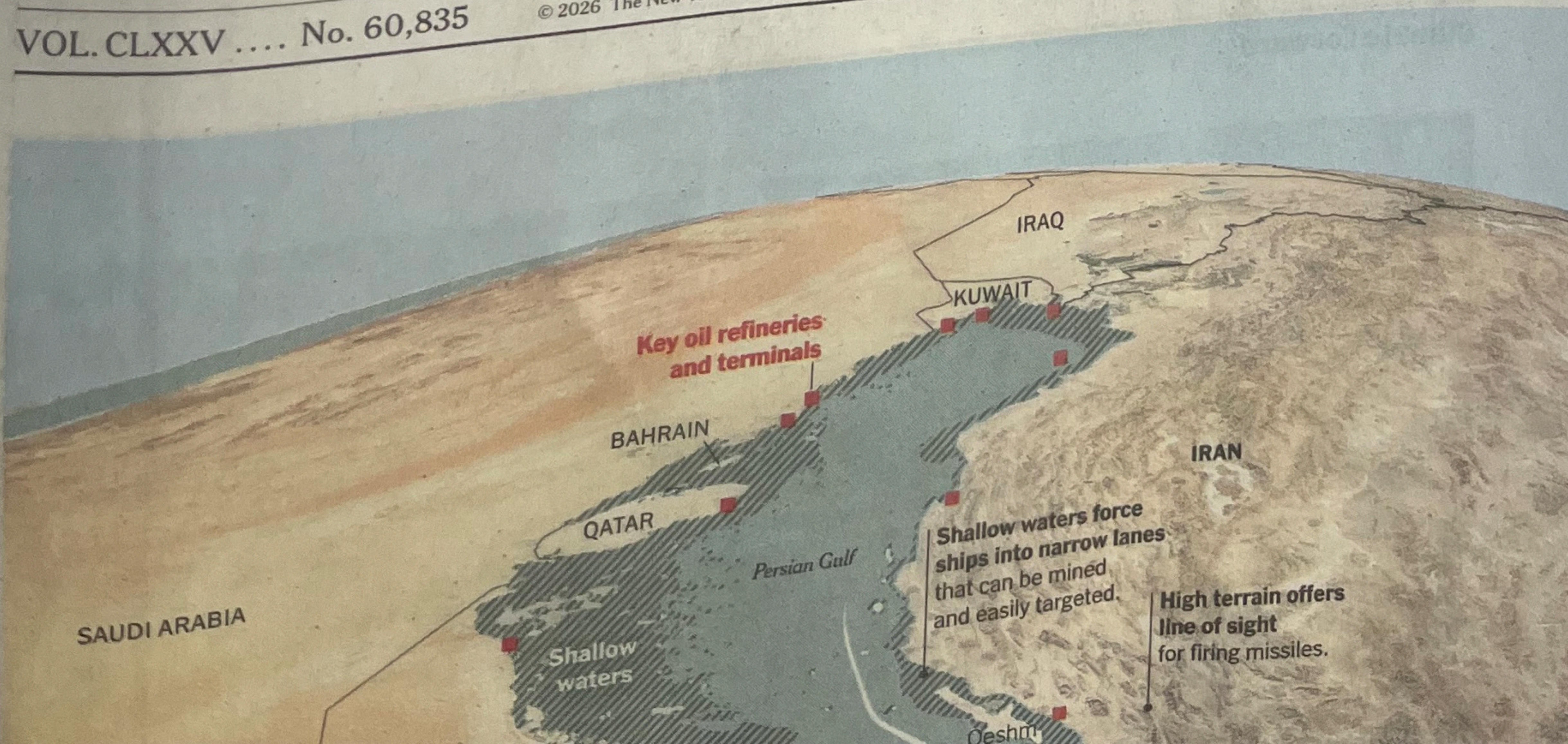
The New York Times

THURSDAY, MARCH 26, 2026

VOL. CLXXV No. 60,835

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Prices in Canada may be higher



Israel Said to Intensify Attacks on Key Targets Ahead of Possible Truce

High Prices at Pump May Outlast War

By TONY ROMM
 and REBECCA F. ELLIOTT
 WASHINGTON — As the war
 with Iran began to send oil and gas
 prices soaring around the world,
 President Trump shrugged off the
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 the U.S. economy.
 "When this is over," he said,

Leery of a U.S. to End the Conflict

This article is by David
 Sanger, Ronen Bergman,
 Odenheimer and Adam Lipton
 JERUSALEM — With
 increasing potential for talks between
 the United States and Iran,
 the military is striking

THE WEATHER
 Today, breezy, warmer,
 sunshine, high 70. Tomorrow
 rain, low 56. Tomorrow
 cloudy, high 58, then te
 fall. Weather map is on

PLEASE NOTE: signatures should be from residents of upstairs and adjoining buildings, and within two-block area of proposed property.

PETITION SIGNATURES IN SUPPORT OF NYSLA LICENSE

The following undersigned residents of the premises and surrounding buildings support the issuance of an on-premises license to the following applicant/establishment:
 Regarding the interior space: This will be a **Restaurant**
 This will be operating until: 11 pm

Regarding the outside space: There will be a **Outside seating space**

This will be operating until: 10pm

ADDRESS: 806 9th Avenue, New York, NY 10019

NAME: Los Arbolitos de Calene

DATE	NAME	ADDRESS	SIGNATURE
03/21/19	Michelle B.	400 1/2 W 54th St, New York, NY	[Signature]
03/21/19	Rachel B.	815 9th Ave New York, NY	[Signature]
03/21/19	Rose B.	815 9th Ave New York, NY	[Signature]
04/01/19	Florida Martinez	302 W 51st, New York NY, 10019	[Signature]
04/01/19	Juan Carlos Rojas	302 W 51st, New York NY, 10019	[Signature]
04/01/19	Alicia Abbas	302 W 51st New York NY, 10019	[Signature]
4/11/19	Rose Hamilton	302 W 51st NY, 10019	[Signature]
4/11/19	Lurdell Batista	302 W 51st NY, 10019	[Signature]
4/11/19	Timothy Keller	302 W 51st NY, 10019	[Signature]
4/11/19	Paula Morano	302 W 51st NY, 10019	[Signature]
4/11/19	Kayleigh O'Connell	250 W 52nd NY, 10019	[Signature]
4/11/19	Nanni David	250 W 52nd NY, 10019	[Signature]
4/12/19	Alexa Morrison	840 9th Ave, New York, NY, 10019	[Signature]

Adam Rand
550 9th ave
New York, NY 10018

Re: Entity to be formed by Alan Cordova
806 9th Avenue
New York, NY, 10019

To Whom It May Concern:

This letter is to show support for the application of *Los Arbolitos de Cajeme* obtaining an On-Premise Liquor License. I am a resident/business owner in the neighborhood and I believe this establishment will be a positive addition to the community, and I support their proposed closing time of 11:00 PM.

Thank you for your time and attention to this matter.

Sincerely,

Name: Adam Rand
Organization (if applicable): Frames Bowling Lounge
Phone/email: adam@framesnyc.com

Javin Dean
3409 Broadway
New York, New York 10031

Re: Entity to be formed by Alan Cordova
806 9th Avenue
New York, NY, 10019

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Thank you for your time and attention to this matter.

Sincerely,

Javin Dean

Stacey Hammer
350 West 55th Street 4F
New York, NY 10019

Re: Entity to be formed by Alan Cordova
806 9th Avenue
New York, NY, 10019

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Thank you for your time and attention to this matter.

Sincerely,

Stacey Hammer
350 West 55th Street 4F
New York, NY 10019

Manuel Diez
437 west 36th st
New York, NY 10018

Re: Entity to be formed by Alan Cordova
806 9th Avenue
New York, NY, 10019

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Thank you for your time and attention to this matter.

Sincerely,

Manuel Diez

Diego Aznar

305 West 52 St

New York, NY

Re: Entity to be formed by Alan Cordova
806 9th Avenue
New York, NY, 10019

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Thank you for your time and attention to this matter.

Sincerely,

Diego Aznar

diegoaznar95@gmail.com

Kristin Politi
330 West 56th Street
New York NY 10019

Re:
Entity to be formed by Alan Cordova
806 9M Avenue
New York, NY, 10019
To Whom It May Concern:

This letter is to show support for the application of Los Arbolitos de
Cajeme obtaining an On-Premise Liquor License. I am a
resident in the neighborhood and I believe this establishment will be a
positive addition to the community, and I support their proposed
closing time of 11:00 PM.

Thank you for your time and attention to this matter.

Sincerely,
Kristin Politi
Resident
973 495 5221

Gabriela Gordon
406 W 48th Street
New York, NY 10036

Re: Entity to be formed by Alan Cordova

New York, NY 10019

To Whom It May Concern,

This letter is to show support for the application of *Los Arbolitos de Cajeme* obtaining an On-Premises Liquor License. I am a Resident in the neighborhood and I believe this establishment will be a positive addition to the community, and I support their proposed closing time of 11:00PM.

Thank you for your time and attention to this matter.

Sincerely,

Gabriela Gordon
Gabrielagissell@gmail.com

Danya Porter

516 W 47th St s3b

New york, NY

Re: Entity to be formed by Alan Cordova
806 9th Avenue
New York, NY, 10019

To Whom It May Concern:

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Thank you for your time and attention to this matter.

Sincerely,

Danya Porter

2033003680

Bryson Kernan Clark

419 W 56th St., Apt. 1D

New York, NY, 10019

Re: Entity to be formed by Alan Cordova

806 9th Avenue

New York, NY, 10019

To Whom It May Concern:

This letter is to show support for the application of *Los Arbolitos de Cajeme* obtaining an On-Premise Liquor License. I am a resident/business owner in the neighborhood and I believe this establishment will be a positive addition to the community, and I support their proposed closing time of 11:00 PM.

Thank you for your time and attention to this matter.

Sincerely,

Name: Bryson Kernan Clark

Organization (if applicable): Home in Hell's Kitchen

Phone/Email: bryson@homeinhellskitchen.com





