

**Manhattan Community Board 4**  
(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT <i>Hayjay Corporation</i>		DOING BUSINESS AS (DBA) <i>Smith's Hell's Kitchen Bar and Restaurant</i>		
STREET ADDRESS <i>701 8th Ave, NY NY 10036</i>		CROSS STREETS <i>8th Ave and 44th Street</i>		
OWNER	NAME: <i>Alan Panethiere</i>	ATTORNEY	NAME: <i>Craig Johns Esq</i>	
	PHONE: <i>818 808 5031</i>		PHONE: <i>845 624 8661</i>	
	FAX:		FAX: <i>845 624 3586</i>	
MANAGER	NAME: <i>Same</i>	LANDLORD	NAME: <i>Hacels LLC</i>	
	PHONE:		PHONE: <i>212 492 2102</i>	
	FAX:		FAX:	
DESCRIPTION OF BUSINESS				
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): Bar/Arcade			
Method of Operallon:	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade			
License Type:	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Boc			
APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	YES	<input checked="" type="radio"/> NO
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input type="radio"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	YES	NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

**OPERATIONAL ISSUES**

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	7AM-4AM	—————	—————	—————	—————	—————	—————	—————
	Music	X	X	8pm-4AM	—————	—————	—————	X	
	Kitchen	7AM-2AM	—————	—————	—————	—————	—————	—————	

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	290	200	39	137	0	1	27	—	—

How many floors are there? What is the capacity for each floor? (please respond in space provided)

12     34     6     7

Basement 4  
1st Floor 290

Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)

YES  NO  N/A

Will applicant have bottle service?

YES  NO  N/A

Will you be hosting private parties and promotional events?

YES  NO  N/A

Will outside promoters be used?

YES  NO  N/A

Will the security plan submitted be implemented?

YES  NO  N/A

Will State certified security personnel be used?

YES  NO  N/A

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

YES  NO  N/A

Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)

YES  NO  N/A

Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)

YES  NO  N/A

If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)

YES  NO  N/A

Will applicant provide contact information to neighbors and respond to complaints that arise?

YES  NO  N/A

Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?

YES  NO  N/A

If you plan to have music, what type(s)?

BACKGROUND     LIVE MUSIC     DJ

**BUILDING DESIGN**

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.

YES  NO  N/A

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  N/A

Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)

YES  NO  N/A

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="radio"/> NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	<input checked="" type="radio"/> N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	<input checked="" type="radio"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	<input checked="" type="radio"/> N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	<input checked="" type="radio"/> N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	<input checked="" type="radio"/> N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	<input checked="" type="radio"/> N/A

LOCATION & ZONING			
Primary Zoning District:	C6-5		Overlay (If Applicable):
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="radio"/> YES	NO	N/A 500 Foot rule see annexed
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	N/A
Are your plans filed with DOB?	YES	NO	<input checked="" type="radio"/> N/A
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe:		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe:		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	Manhattan Community Board Four	
	# 2		
	# 3		

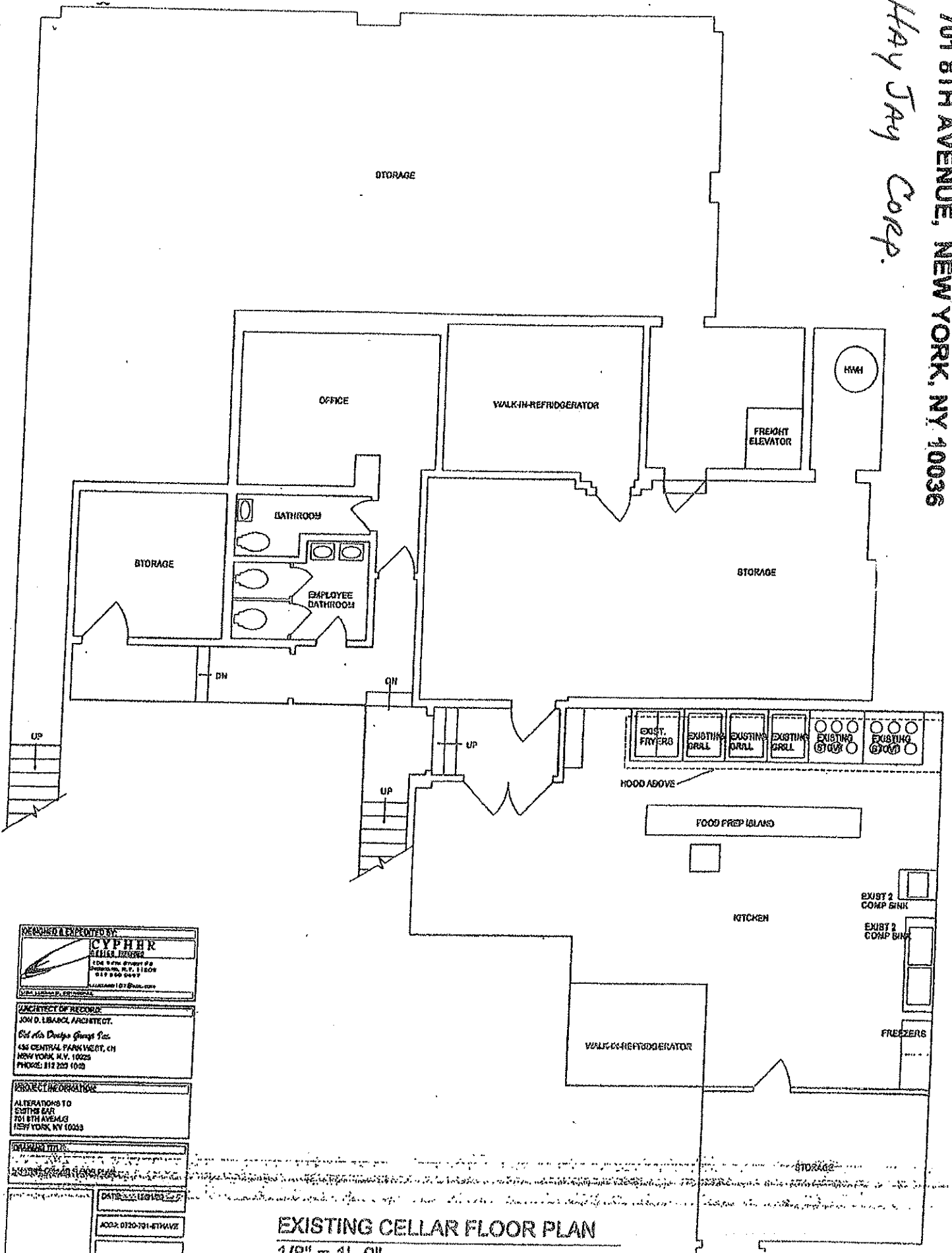
ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

- WILL SUBMIT SECURITY PLAN  
PRIOR TO ~~11/15/14~~ 11/5/14.
- ONLY COSMETIC RENOVATIONS.

701 8TH AVENUE, NEW YORK, NY 10036

Hay Jay Corp.



**DESIGNED & EXHIBITED BY:**  
**CYPHER**  
 CIVIL ENGINEER  
 200 W. 42ND STREET #2  
 NEW YORK, N.Y. 10018  
 212 696 0000  
 ALLIANCE107@AOL.COM

**ARCHITECT OF RECORD:**  
 JOHN D. LIBAROLI ARCHITECT  
 301 W. 42ND STREET #202  
 NEW YORK, N.Y. 10018  
 PHONE: 212 223 1020

**PROJECT INFORMATION:**  
 ALTERATIONS TO  
 SIXTH BAR  
 701 8TH AVENUE  
 NEW YORK, NY 10036

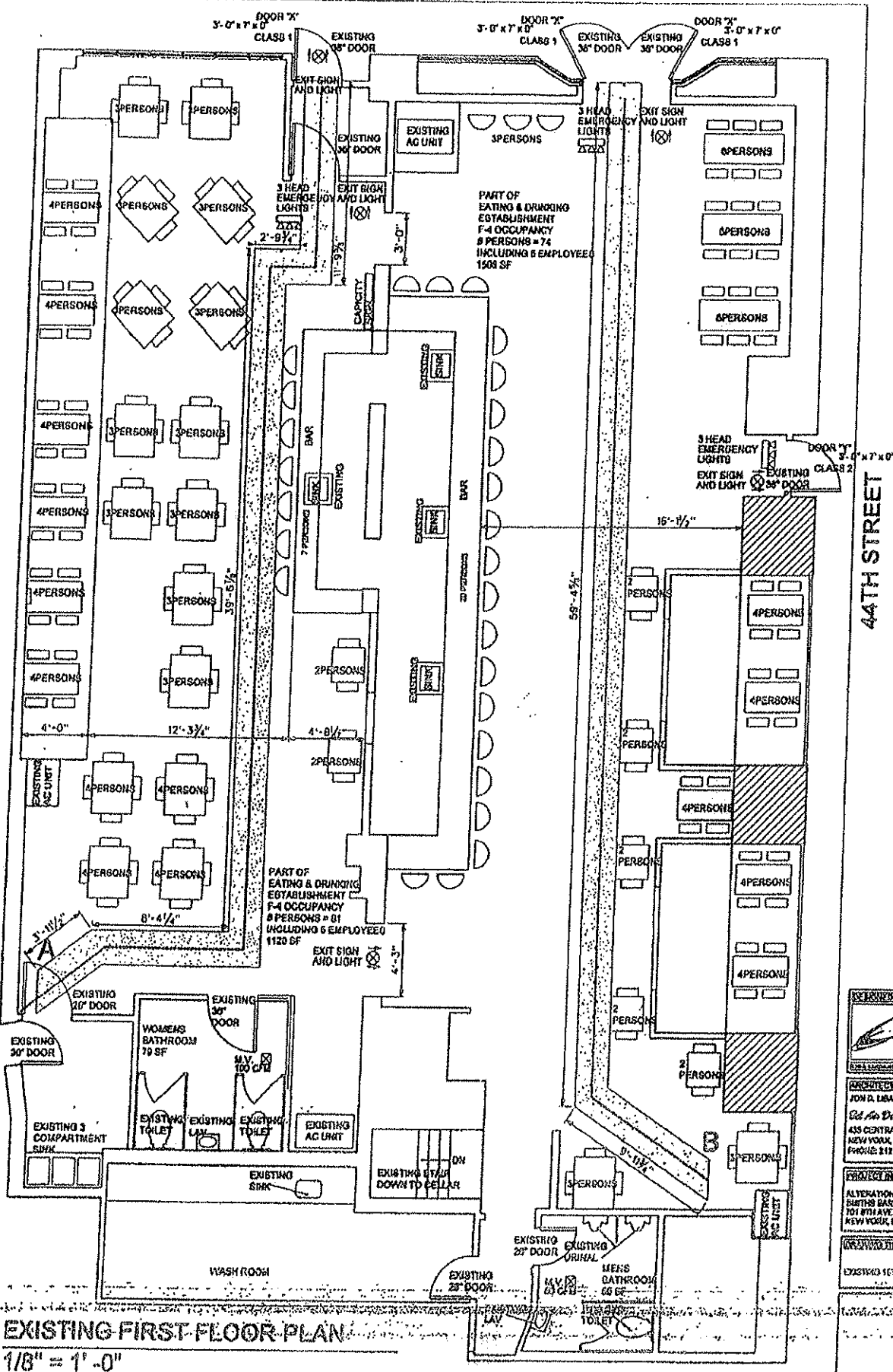
**DATE: 01/13/03**  
**ADD: 01/20/03-ET/AVZ**

**EXISTING CELLAR FLOOR PLAN**  
 1/8" = 1' 0"

8 TH AVENUE

*Hayday Corp.*

701 8TH AVENUE, NEW YORK, NY 10036

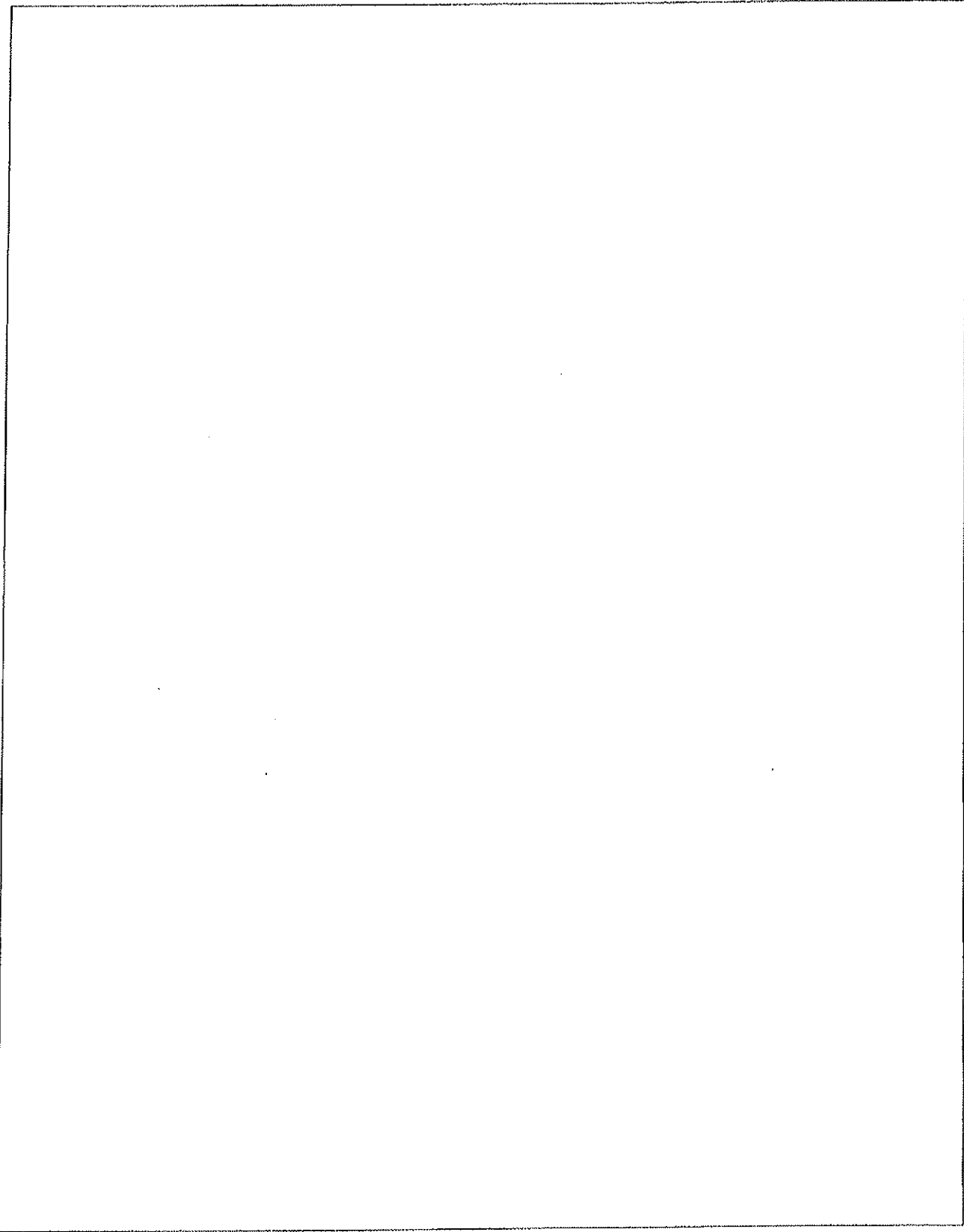


EXISTING FIRST FLOOR PLAN

1/8" = 1' - 0"

<p>DESIGNED &amp; PREPARED BY</p> <p><b>CYPHER</b></p> <p>1000 10TH AVENUE 10TH FLOOR NEW YORK, N.Y. 10036 P.O. Box 8888 L.I.C. 11402</p>	
<p>PROJECT OF RECORD</p> <p>JON D. LIMBACH ARCHITECT, 201 10th Avenue 10th Floor 435 CENTRAL PARK WEST, 6A NEW YORK, N.Y. 10023 PHONE: 212 230 1046</p>	
<p>PROJECT INFORMATION</p> <p>ALTERATIONS TO BATHING BAR 701 8TH AVENUE NEW YORK, NY 10036</p>	
<p>DATE: 10/25/90</p> <p>SCALE: AS SHOWN</p> <p>NO. 002-105-0110</p>	
<p>EXISTING SET FLOOR PLAN</p>	
<p>A.1 00</p>	


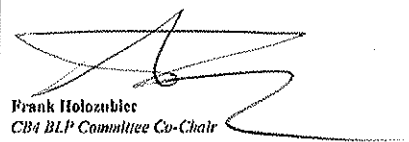
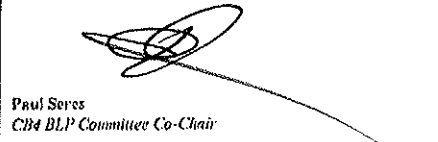
ADDITIONAL STIPULATIONS: (Office Use Only)





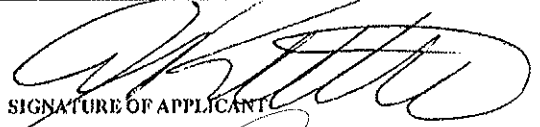
Manhattan Community Board 4 (MCB4) recommends:	<input checked="" type="radio"/> Denial unless all agreed to by applicant is part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval
------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------

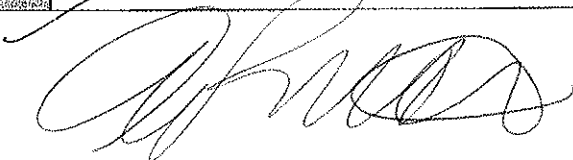
**CB4 REPRESENTATIVES**

 Nelly Gonzalez <i>CB4 Assistant District Manager</i>	 Frank Holozubiec <i>CB4 BLP Committee Co-Chair</i>	 Paul Seres <i>CB4 BLP Committee Co-Chair</i>
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**APPLICANT AGREEMENT WITH THE COMMUNITY**

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →	 SIGNATURE OF APPLICANT	9/25/14 DATE
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 10/19/14

# **Security Plan**

## **Smith's Hell's Kitchen Bar & Restaurant**

701 8th Ave.  
NYC, NY 10036

### **General Policies**

Smith's Restaurant & Bar plans to have all employees of Smith's will be trained to understand and handle all aspects of this Security Plan. For live music events, weekends, and holidays, where larger than usual amounts of customers are expected, one in-house security person for each 100 patrons shall be on duty. All security personnel shall be attired in a manner to readily identify them as such. From the time a live music event ends and for 30 minutes thereafter, one-half of all security personnel shall be stationed outside the premises to assist and encourage patrons to leave safely, to not loiter, and to be considerate of the local residences. Security staff shall regularly patrol both the women's and men's bathroom facilities. Hand-held counters shall be used by a staff or security member, at the entrance during the above mentioned times, when larger volumes of patrons are expected on premises.

### **Control & Clearance of Sidewalks and surrounding areas**

Video cameras will be mounted to cover the entrance, exits and entire premises. Tapes will be made available upon request to the NYC Police Department. Security staff shall regularly patrol the immediate exterior of the building at least once every half-hour, doing so on a random basis.

### **Unruly Patrons**

Licensee will familiarize all security staff with provisions of NYC General Ordinances regarding unruly patrons. When a patron acts in a manner that is violent, abusive, indecent, profane, boisterous, or otherwise disorderly, licensee will immediately contact the police and request that the police invoke the provisions of the ordinance.

### **Patrons who are Intoxicated**

Licensee, its agents, and employees, may not sell, dispense, or give away alcohol to any person who are intoxicated or under the influence of alcoholic beverages to a degree where they are a menace, a danger to themselves, or others. Under these circumstances, a person at that term is, nor shall such a person be permitted on the premises. When a customer has been "cut off," the server will notify the other employees. Management will support the server's decision to terminate service to any customer. If a customer is too impaired to drive safely, licensee will try to persuade the customer not to drive, and arrange for a safe ride. If the customer refuses, management will notify the NYC Police Department with a description of the person and the license plate number of the vehicle, if possible.

### **Patrons Presenting False IDs**

All identification cards used to prove age must be valid (i.e., may not be expired), and must be government-issued. If the identification card is expired or appears at all questionable to the employee, the employee shall request a second form of identification. The employee shall make sure that the individual purchasing the liquor resembles the identification card. All employees are encouraged to ask purchasers questions relating to their identification in order to verify the information. If the employee checking an ID has a strong suspicion that an ID is false, altered, or

belongs to someone other than the person presenting the ID, he/she shall confiscate the ID and turn it over to management, to be presented to the police.

**Control/Supervision of Patrons under 21 (restaurant applicants)**

Licensee will request proof of age from any customer who appears to be 30 years of age or younger, and will refuse service to any customer who cannot produce adequate ID. When selling pitchers, ID will be requested for each person receiving a glass. Separate types of glassware will be used to distinguish alcohol drinks from non-alcohol drinks.

**Circumstances under which the Police will be called**

The police will be called, in a timely manner, any time management or staff has information to believe a crime has been or is about to be committed and/or whenever a threat of or act of violence occurs on the premises or off premises in areas that would be considered in view or earshot of the establishment.

**Handling of Physical Disturbances, including Fights**

Security or management will ask anyone who is fighting to leave. If necessary, security or management will call the local law enforcement agency for assistance. Licensee will permanently refuse admittance to any chronic problem customer.

8

DEPARTMENT OF BUILDINGS

BOROUGH OF MANHATTAN, THE CITY OF NEW YORK

Date October 28, 1964

No. 60395

CERTIFICATE OF OCCUPANCY

NO CHANGES OF USE OR OCCUPANCY NOT CONSISTENT WITH THIS CERTIFICATE SHALL BE MADE UNLESS FIRST APPROVED BY THE BOROUGH SUPERINTENDENT

This certificate supersedes C. O. No. 43994

THIS CERTIFIES that the ~~new~~ altered ~~existing~~ building premises located at 305 West 44th Street - 701-707 Eighth Avenue Block 1055 Lot 29, 31, 32

That the zoning lot and premises above referred to are situated, bounded and described as follows:

BEGINNING at a point on the ~~street~~ <sup>side</sup> ~~west~~ <sup>west</sup> corner formed by the intersection of ~~West 44th Street~~ <sup>8th Avenue</sup> and ~~West 44th Street~~ <sup>West 44th Street</sup> running thence ~~west 100.0~~ <sup>west 100.0</sup> feet; thence ~~west 100.0~~ <sup>west 100.0</sup> feet; thence ~~west 100.0~~ <sup>west 100.0</sup> feet; thence ~~west 100.0~~ <sup>west 100.0</sup> feet; running thence ~~west 100.0~~ <sup>west 100.0</sup> feet; thence ~~west 100.0~~ <sup>west 100.0</sup> feet;

to the point or place of beginning, conforms substantially to the approved plans and specifications, and to the requirements of the Building Code, the Zoning Resolution and all other laws and ordinances, and of the rules of the Board of Standards and Appeals, applicable to a building of its class and kind at the time the permit was issued; and

CERTIFIES FURTHER that, any provisions of Section 646F of the New York Charter have been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent.

Alt. No. 2981-1961 Construction classification Class 3, Nonfireproof

Occupancy classification Commercial Building Height P. H. & 4 stories 53'-0" feet.

Date of completion October 15, 1964 Located in 0 6-4 Zoning District.

at time of issuance of permit, 2556-1962, 2156-1962

This certificate is issued subject to the limitations hereinafter specified and to the following resolutions of the Board of Standards and Appeals and The City Planning Commission:

(Calendar numbers to be inserted here)

PERMISSIBLE USE AND OCCUPANCY

Off-Street Parking Spaces

Off-Street Loading Berths

STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED	USE
Cellar	On ground	4	Boiler room, storage and kitchen.
1st story	120	235 55 20	Restaurant, Bar and grille. Stores.
1st story Miscellaneous	60	5	Offices.
2nd story	100 75 60	528 145 1	Aug. net hall. Meeting rooms. Employee's rest room.
2nd Miscellaneous	100 50	60 1	Banquet hall. Office.
3rd story	60 & 50	76	Offices.
4th story	60 & 50	76	Offices.
Roof House	50	30	Offices.
			Fire Department Fuel Oil Permit # G-113619.
			(30677A) Adm. Code
			Effective after January
			of said structure as
			stated in the
			and permanently posted under
			main entrance hall of such structures."

*[Signature]*  
Borough Superintendent

**NY State Liquor Authority**  
**Mapping Project - LAMP**

Help Contact Us  
 About SCALE = 1:2,258

Status Layers Go To Select History Search

Streets Imagery

W 44th St  
 W 45th St  
 W 46th St  
 W 47th St  
 W 48th St  
 W 49th St  
 W 50th St  
 W 51st St  
 W 52nd St  
 W 53rd St  
 W 54th St  
 W 55th St  
 W 56th St  
 W 57th St  
 W 58th St  
 W 59th St  
 W 60th St

Gyakaku Restaurant 302 W 44th  
 New York Beer Company 321 W 44th  
 Brdland 375 W 44th  
 Lybanc 511 W 44th  
 Trues Square Retail 713 8th  
 1255619 Justice Bar 201 8th  
 M Bar 200 8th  
 Intercontinental NY Times sq 300 W 47th  
 Lane Two 689 8th  
 Rory Diner 694 8th  
 Wilford Plaza Hotel  
 Majestic Theater  
 Slusher Theatre  
 Marriot-Marquis York  
 Bryant Park

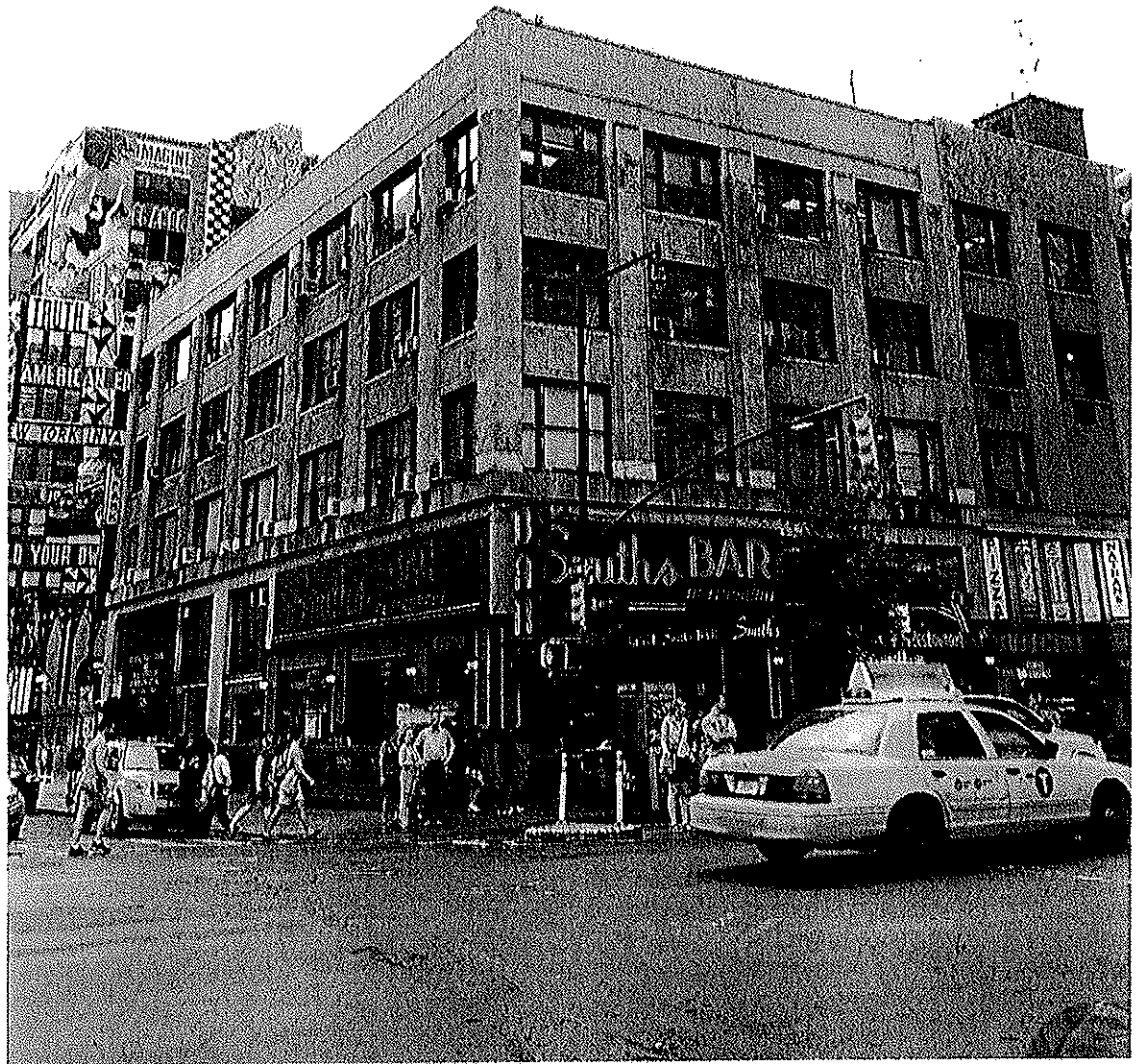
NAMES OF ALL ON PREMISES LIQUOR ESTABLISHMENTS  
LOCATED WITHIN A 500 FOOT RADIUS OF THE PROPOSED PREMISES

1. Gyu Kaku Restaurant, 322 W. 44<sup>th</sup> Street, NY, NY
2. New York Beer Co., 321 W. 44<sup>th</sup> Street, NY, NY
3. Birdland, 315 W. 44<sup>th</sup> Street, NY, NY
4. Lace Two, 689 8<sup>th</sup> Ave., NY, NY
5. Intercontinental New York Times Square, 300 W. 44<sup>th</sup> Street, NY, NY
6. L'ybane, 709 8<sup>th</sup> Ave., NY, NY
7. Roxy Diner, 694 8<sup>th</sup> Ave., NY, NY
8. M Bar, 700 8<sup>th</sup> Ave., NY, NY
9. Time Square Retail, 713 8<sup>th</sup> Ave., NY, NY

STATEMENT REGARDING WHY LICENSE ISSUANCE  
IS IN THE PUBLIC INTEREST

Applicant has leased premises in which a restaurant was located and which held an on premises liquor license for many years at the subject address. The prior license holder, however, lost its lease and the landlord did not wish to renew. Applicant, therefore, is not purchasing the former tenant's business, nor is the prior lease being assigned, and the prior tenant is not willing to put its current liquor license in "safe-keeping" with the SLA.

Accordingly, Applicant must apply for a new liquor license, but in actuality, Applicant is merely maintaining the status quo in the neighborhood by "re"opening a restaurant at the exact same location. It is Applicant's contention that this will serve the public interest by providing a restaurant to the public that varies in nature and style from the other on premises license holders in the area. It will provide traditional American cuisine at a reasonable price. The examiner will notice that most of the other on premises license holders cater to specialties and ethnic groups, and others are more "bar "oriented. The prior tenant had a successful restaurant business, and after the Applicant makes some improvements, it is believed the new restaurant will be more popular and will serve the public and the immediate neighborhood.





# Breakfast

701 8th Ave NYC, NY 10036  
Bar/Restuarant



## Smith's Hell's Kitchen

### EGG PLAYERS

**2 Eggs any style \$4.50**  
Add Your Choice Of Bacon, Sausage Or Ham ea 2.00

**Plain Omelet \$7.00**  
Make It Your Own By Adding The Following: Tomatoes, Peppers, Onions, Mushrooms ea .50

**Western Omelet a \$9.00**  
Fluffy omelet with fresh diced peppers and onions

**Greek Omelet \$8.00**  
feta, chopped onions, and fresh oregano

**Meat And Potatoes Omelet \$10.50**  
Fluffy omelet stuffed with home fries and your choice of breakfast meat, then smothered in melted cheddar cheese

### BREAD & PASTRY

Croissant \$2.00  
Buttered Roll \$2.00  
English Muffin \$2.00  
Toast \$2.00

### BEVERAGES

Orange, Cranberry, Tomato, Grapefruit \$3.00  
Fresh Brewed Coffee \$1.50  
Hot Tea \$1.50  
Hot Chocolate \$1.50  
Soda \$1.50  
Irish Tea \$2.00



### THE GRIDDLE

**Fresh Made Waffles \$7.00**  
Served with maple syrup, seasonal berries and whipped cream

**French Toast \$7.00**  
Thick cut challah bread dipped in a cinnamon, vanilla batter and brown served with maple syrup, seasonal berries, and whipped cream

**Homemade Buttermilk Pancakes \$7.00**  
Fresh buttermilk pancakes served with maple syrup and butter

**Blueberry Pancakes \$8.00**

**Chocolate Chip Pancakes \$8.00**  
Make It Your Own By Adding The Following: Bacon, Sausage, Or Ham ea 2.00

Single Egg 1.50  
Single Egg White 2.50  
Cinnamon Apples 1.00

### SIGNATURE BREAKFASTS

**The Whole Shebang \$11.95**  
3 eggs, any style with home fries, a fried tomato, toast and coffee or tea with a choice of one of the following: Bacon, sausage, or ham

**Traditional Irish Breakfast \$12.95**  
2 eggs any style, Irish bacon, Irish pudding, grilled tomato and Irish baked beans served with toast and choice of coffee or tea

**Southern Fried Pork Chop \$12.95**  
8 oz. southern fried pork chop over a fresh cheddar waffle

**Smith's Biscuits And Gravy \$11.95**  
two fresh baked buttermilk biscuits smothered in our housemade sausage gravy

### SANDWICHES

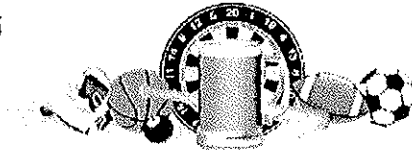
**2 Eggs On A Roll 5.00**

With Cheese 1.00  
Sausage Egg On A Roll 1.70  
Ham & Egg On A Roll 1.00  
With Cheese 1.70  
Grilled Cheese 1.50  
Add Bacon Or Ham each 1.00  
Add Tomato 1.50

Please notify server if you have any food allergies prior to ordering.

# BAR MENU

701 8th Ave NYC, NY 10036  
Bar/Restuarant



## Smith's Hell's Kitchen

### THE KICKOFF

#### **Sweet Potato Fries \$4.95**

Basket of tasty strips of sweet potatoes deep fried and served with a side of honey mustard.

#### **Nachos Grande \$7.95**

Tortilla chips heaped with chili, cheddar cheese, lettuce, tomatoes, jalapenos, salsa and sour cream.

#### **Buffalo Shrimp Skewers \$6.95**

Two skewers of grilled marinated shrimp.

#### **Chili Cheese Tots \$7.95**

One pound of tater tots topped with homemade black bean chili, melted cheddar, and chopped jalapenos.

#### **Breadsticks & Sauce \$4.95**

A basket of freshly baked bread sticks slathered in garlic butter and served with marinara sauce.

#### **Boneless Wings \$6.95**

Original, Honey BBQ, Teriyaki, Chipotle or Super Hot. Choose one style or try all 6.

### SIDES

#### **French Fries \$4.95**

#### **Cheese Fries \$6.95**

#### **Onion Rings \$4.95**

#### **Mozzarella Sticks \$5.95**

#### **House Salad \$4.95**

### DRINKS

#### **Soft Drinks \$1.95**

#### **Iced Tea \$2.95**

#### **Strawberry Lemonade \$2.95**

#### **Pint of Draught Beer \$3.95**

#### **Bottled Beer \$4.95**



### TAILGATER PIZZA

#### **Pepperoni Supreme \$13.95**

Pepperoni with mozzarella and marinara.

#### **The Works \$15.95**

Sweet Italian sausage, pepperoni, sautéed mushrooms, mozzarella, onions, green pepper, black olives and marinara sauce.

#### **Sicilian \$15.95**

A spicy marinara sauce with sweet Italian sausage, spicy capicola ham, salami, fontina, mozzarella and parmesan cheese.

#### **Three Cheese \$12.95**

Mozzarella, romano and ricotta, marinara sauce and fresh basil.

### BURGER BLITZ

#### **Angus Beef Burger \$9.95**

Ten ounces of angus beef, grilled vidalia onions, lettuce, and tomato on a home-baked roll.

#### **Mushroom Swiss Burger \$11.95**

Ten ounces of angus beef, lettuce, tomato, sautéed mushrooms, and melted swiss cheese.

#### **Chicken Club Burger \$10.95**

Grilled boneless chicken breast, bacon, red onion, tomato, guacamole, and provolone cheese.

#### **California Bison Burger \$10.95**

Ten ounces of grass-fed bison, avocado slices, romaine lettuce, Grand Slam dressing, tomato, and black olives.

### CROWD PLEASERS

#### **Fajita Wrap \$7.95**

Seasoned beef or chicken, sautéed mushrooms, onions, green peppers, Monterey jack cheese, lettuce, tomato, salsa and sour cream in a garlic herb wrap.

#### **Buffalo Tender Wrap \$6.95**

Crispy strips of breaded chicken tossed in spicy buffalo sauce in a spinach-herb wrap, served with a side of ranch or bleu cheese dressing.

#### **Philly Cheese Steak \$6.95**

A classic with shaved ribeye steak, grilled green peppers, onions, mushrooms and melted provolone cheese.

#### **Parmesan Chicken \$9.95**

Baked chicken, melted mozzarella and parmesan cheese, served with rice and grilled vegetables.

#### **Whiskey Baby Back Ribs \$10.95**

Marinated and cooked in a whiskey barbecue sauce, served with a side of coleslaw.

# LUNCH + DINNER

701 8th Ave NYC, NY 10036  
Bar/Restuarant



## Smith's Hell's Kitchen

### STARTERS

#### **Sweet Potato Fries \$4.95**

Basket of tasty strips of sweet potatoes deep fried and served with a side of honey mustard

#### **Nachos Grande \$7.95**

Tortilla chips heaped with chili, cheddar cheese, lettuce, tomatoes, jalapenos, salsa and sour cream

#### **Buffalo Shrimp Skewers \$6.95**

Two skewers of grilled marinated shrimp

#### **Chili Cheese Tots \$7.95**

One pound of tater tots topped with homemade black bean chili, melted cheddar, and chopped jalapenos

#### **Breadsticks & Sauce \$4.95**

A basket of freshly baked bread sticks slathered in garlic butter and served with marinara sauce

#### **Boneless Wings \$6.95**

Original, Honey BBQ, Teriyaki, Chipotle or Super Hot. Choose one style or try all 6.

### SIDES

French Fries \$4.95

Cheese Fries \$6.95

Onion Rings \$4.95

Mozzarella Sticks \$5.95

House Salad \$4.95

### DRINKS

Soft Drinks \$1.95

Iced Tea \$2.95

Lemonade \$2.95

Pint of Draught Beer \$4.95

Bottled Beer \$5.95 - \$7.95



### SALADS

#### **Iceberg Wedge Salad \$13.95**

Classic salad with iceberg lettuce, crumbled crispy bacon, creamy blue cheese dressing & croutons

#### **Grilled Chicken Salad \$13.95**

Grilled Chicken tender sliced chicken over a bed of romain lettuce, potatoes with mustard vinaigrette

#### **Chopped Salad \$13.95**

Chopped Salad romaine lettuce, tomatoes, red peppers, red onion, ched peas & fresh mozzarella mixed with oregano vinaigrette

### BURGER BLITZ

#### **Angus Beef Burger \$11.95**

Ten ounces of angus beef, grilled onions, lettuce, and tomato on a home-baked roll

#### **Mushroom Swiss Burger \$11.95**

Ten ounces of angus beef, lettuce, tomato, sauteed mushrooms, and melted swiss cheese

#### **Chicken Club Burger \$11.95**

Grilled boneless chicken breast, bacon, red onion, tomato, guacamole, and provolone cheese

#### **California Bison Burger \$11.95**

Ten ounces of grass-fed bison, avocado slices, romaine lettuce, Grand Slam dressing, tomato, and black olives.

### ENTREES

#### **Grilled Chicken Platter 14.95**

Grilled Chicken tender sliced chicken over a bed of mesclun lettuce, sauteed mushrooms and crispy potatoes with fresh tan aioli mustard vinaigrette

#### **Fish And Chips \$13.95**

Fresh tilapia fried crisp in a fragrant beer batter, served with fries, homemade tartar sauce, french wedges and malt vinegar

#### **Chicken-Fried Steak \$13.95**

Thinly sliced and crispy coated steak, fried to golden perfection and served over toast with a creamy homestyle onion gravy, served with mashed potatoes and corn bread

#### **Parmesan Chicken \$14.95**

Italian style baked chicken, covered melted mozzarella and parmesan cheese, and our own delicious marinara sauce, served with spaghetti and grilled vegetables

#### **Baby Back Ribs \$14.95**

Flamazed and cooked in a our own special barbeque sauce, served with a side of coleslaw and baked potato.

Please notify server if you have any food allergies prior to ordering.