

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME Barney's, Inc.		DOING BUSINESS AS (DBA) Fred's	
STREET ADDRESS 161 W. 16th St., aka 101 7th Avenue, Third Floor		CROSS STREETS 6th and 7th Avenues	ZIP CODE 10011
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Vince Phelan, officer	ATTORNEY/ REPRESENTATIVE	NAME: Robert Skene and Richard Nasca
	PHONE: 212-450-8639		PHONE: 732-727-5030
	EMAIL: Lfarina@skenelawfirm.com		EMAIL: Lfarina@skenelawfirm.com
MANAGER	NAME: Grace Fu	LANDLORD	NAME: Equity One Inc.
	PHONE: 212-450-8606		PHONE: 212-796-1760
	EMAIL: GFu@barneys.com		EMAIL:
APPLICATION TYPE (Check One)			
<input type="radio"/> New	Has applicant owned or managed a similar business?		YES NO
	What is/was the name and address of establishment?		
	What were the dates applicant was involved with this former premise?		
<input type="radio"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?		YES NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input checked="" type="radio"/> Alteration	What is the current license # and expiration date?		1292434, expiring 2/28/2018
	Please list/describe the nature of all the changes and attach the plans:		The only change is that the restaurant would like to extend their closing time until 11pm. There are no changes being made to the layout of the restaurant.
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization - Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	We will file after meeting with CB 4
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	Although the premises is within 500 feet of 3 or more currently licensed establishments, this is n/a because we are filing for an alteration and not seeking a new license.
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	

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

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	10am-11pm	10am-11pm	10am-11pm	10am-11pm	10am-11pm	10am-11pm	10am-11pm
	Kitchen	same						
	Music	same						
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="checkbox"/> BACKGROUND	LIVE MUSIC	DJ	JUKE BOX	KARAOKE	

OCCUPANCY

	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 Stand-Up Bar
INSIDE	150	150	15	138	0	1	12
OUTSIDE <i>(Other than sidewalk café)</i>	n/a						
SIDEWALK CAFE	n/a						

How many floors are there? What is the capacity for each floor? 1 floor - 3rd level - capacity of approx. 150

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

Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing? YES NO

Will applicant have bottle or table service for beverage alcohol? YES NO

Will you be hosting private, promotional or corporate events? YES NO

Will outside promoters be used on a regular basis? If yes please describe. YES NO

Will you have a security plan? If, yes please attach. YES NO
 store security will be engaged

Will security plan be implemented? YES NO
 store security will be engaged as needed

Will State certified security personnel be used? YES NO

Will New York Nightlife Association and NYPD Best Practices be followed? YES NO n/a

Will applicant be using delivery bicycles? If yes, how many? XX YES NO 3

Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law? YES NO

Where will delivery bicycles be stored during the day when not in use? inside the store on the ground level

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO X	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES X	NO	
Is a Public Assembly permit required?	YES X	NO	
Are your plans filed with DOB?	YES X	NO	

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	Manhattan Community Board 4	
	# 2	100 West 16th Street Block Association (Paul Groncki)	
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.			
Who was your contact person at each group you met with?			
When did applicant post the notice that was provided?		yes - April 22, 2016	
Where did applicant post the notice that was provided?		outside of the building entrance	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		YES X	NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		YES X	NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	Fred's Restaurant - within Barney's New York		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	The space is currently licensed to Barney's, Inc.
Do you plan any changes to the existing façade? If yes, please describe.	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	
Will applicant have a vestibule within the establishment?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	vestibule on ground level
Will applicant use a storm enclosure?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will applicant comply with the NYC noise code?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will the establishment have any of the following: (circle all that apply) none	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES <input type="checkbox"/>	NO <input type="checkbox"/>	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	YES <input type="checkbox"/>	NO <input type="checkbox"/>	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES <input type="checkbox"/>	NO <input type="checkbox"/>	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 <input type="checkbox"/>	NO <input type="checkbox"/>	n/a
Will the kitchen exhaust system extend to the roof?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will the establishment have an illuminated sign?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
Will the establishment have a canopy extending over the sidewalk?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	on ground level of building
Where will the air conditioner be located? What type is it?	located on roof - cooling tower		
When was the air conditioner installed?	unknown		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ		n/a - there are no outdoor areas which are part of the licensed premises.	
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO	
Are the floorplans for the outdoor space(s) included?	YES	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	

OUTDOOR ITEMS – SIDEWALK CAFÉ		n/a - no outdoor areas	
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	YES	NO	
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO	
Will applicant use umbrellas?	YES	NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

See attached two pages of stipulations agreed to and signed by applicant

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

LIQUOR LICENSE STIPULATIONS

Barney's, Inc. – 161 W. 16th Street

Barney's, Inc. (the "Operator") hereby agrees that an approval of an on-premises liquor license by the New York State Liquor Authority shall be subject to compliance by the Operator with respect to its operation of a full-service restaurant called "Fred's" to be located on the Third Floor of the commercial unit at 161 W. 16th Street, and with catering events to be held on the Basement, First and Second Floors (the "Premises") with the following stipulations. These stipulations are subject to and conditioned upon the recommendation of Manhattan Community Board 4 (or its committee, as applicable) to approve this application:

Hours of Operation

Liquor license shall read "Hours 10am – 11pm, 7 days per week". While the license shall read as such, the Operator agrees that normal dinner service will end by 10pm and catering events only will end at 11pm.

The Operator of the Premises agrees that every patron must be out of the Premises within thirty minutes after the closing time specified above in Hours of Operation.

Certificates, Permits and Related Documents

The Operator shall obtain all required certificates, permits and related documents including a revised Certificate of Occupancy.

Number of Staff/Managers on Duty

During all hours of operation of the Premises, the Operator will ensure that there will be at least one restaurant manager on duty.

Doors and Windows

The Premises shall not have any open doors or windows. Doors and windows will be of double paned glass so as to ensure the mitigation of noise from within the Establishment.

Music and Containment of Noise

The Operator shall permit background only music and shall not permit DJs or live music in the Premises.

Per the Operator's agreement with the residential co-op board above the Premises (the "Co-Op Agreement"), the Operator shall not use a loud speaker or other sound or advertising device as to create an unreasonable noise level outside of the Premises.

The Operator shall retain a professional HVAC contractor to ensure that all air HVAC equipment systems on the roof shall be within DEP guidelines as to not cause unreasonable noise levels outside of the premises. The Operator shall use commercially reasonable efforts to minimize the sound level of such HVAC equipment.

Ventilation

The Operator shall retain a professional contractor to install the kitchen ventilation system, which shall eliminate fumes from the roof of the Commercial Unit only. The Operator shall use commercially reasonable efforts to eliminate or otherwise minimize any fumes or odors emanating from the kitchen ventilation system.

Signage and Sidewalk Café

The Operator shall not post signage on discounted drink promotions of any kind by the windows of the Premises or on the exterior of the Premises or attempt to steer the public from the sidewalk into the Premises. The Operator shall not distribute any fliers on the sidewalk or street. The Operator shall not install signage on or within the Premises that will be lit by neon lighting so as to not disturb residents living across from the Premises and residents adjacent to and across the street.

There are no plans for a sidewalk café or outdoor area.

Sanitation

The Operator shall arrange trash pick up with a licensed refuse collector and will use commercially reasonable efforts to try to limit the noise from trucks that collect trash on the block.

Per the Co-Op Agreement, the Operator shall cause the trash from the store to be located within the Premises to be brought to a location by the refuse collector on Seventh Avenue and shall not be placed on 16th Street. Any obligation on the part of Barneys in the above regard shall be subject to the requirements of applicable law.

Traffic and Crowd Management

The Operator shall at all times work with the community to determine and address traffic congestion and noise issues that are identified as the Premises commences operations.

The Operator agrees not to request any changes to parking zones or access on West 16th Street.

The Operator agrees to receive all deliveries (both food and non-food) on 7th Avenue as opposed to 16th Street, and shall use commercially reasonable efforts to ensure vendors will not allow delivery trucks to turn onto 16th Street when making deliveries.

Per the Co-Op Agreement, the Operator agrees to exercise reasonable efforts to restrict its employees from congregating, for the purposes of smoking or otherwise, in the immediate area of the service entrance to the Premises located on 16th Street. The Operator agrees not to use the service entrance for entry into the Premises by its customer other than in extraordinary and exceptional situations and will not use 16th Street for a waiting line for entry of its customers into the Premises.

Events

The Operator shall not host third party promoted events.

100 WEST 16TH STREET BLOCK ASSOCIATION

By: Paul Groncki
Title: PAUL J. Groncki, Chair
Date: 05/06/16

BARNEY'S, INC.

By: Grace Fu
Title: Grace Fu, General Counsel
Date: May 5, 2016

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

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

Manhattan Community Board 4 (MCB4) recommends:	<input checked="" type="radio"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval
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CB4 REPRESENTATIVES

Nelly Gonzalez <i>CB4 Assistant District Manager</i>	 Frank Holmublec <i>CB4 BLP Committee Co-Chair</i>	 Burt Lazzarin <i>CB4 BLP Committee Co-Chair</i>
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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 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE →	Barney's, Inc.  PRINT NAME OF APPLICANT	 SIGNATURE OF APPLICANT	4-21-2016 DATE
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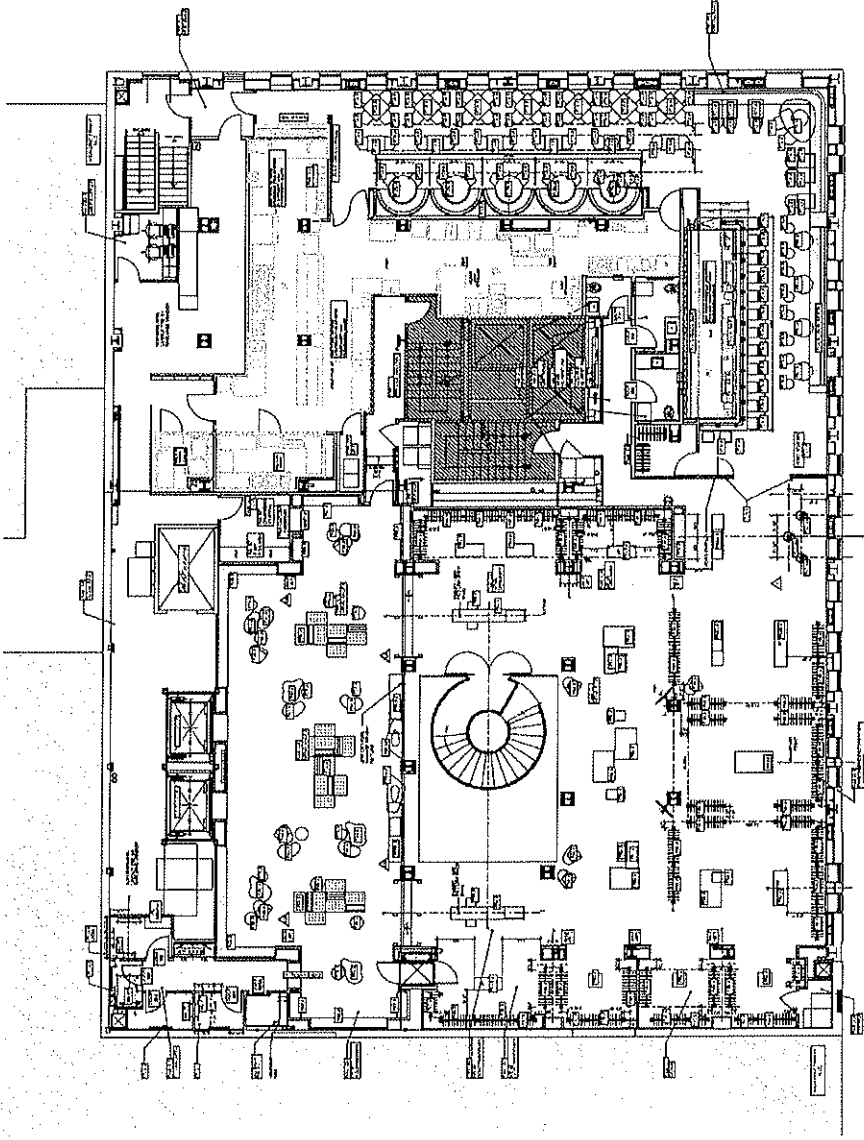
LabreManufacturing
 10000 10th Ave
 New York, NY 10011
 Phone: 212-333-1100
 Fax: 212-333-1101

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EARNIN
CLARK
 10000 10th Ave
 New York, NY 10011
 Director's Property
 LMA Project No. 1230

**THIRD FLOOR
 FIXTURE PLAN**

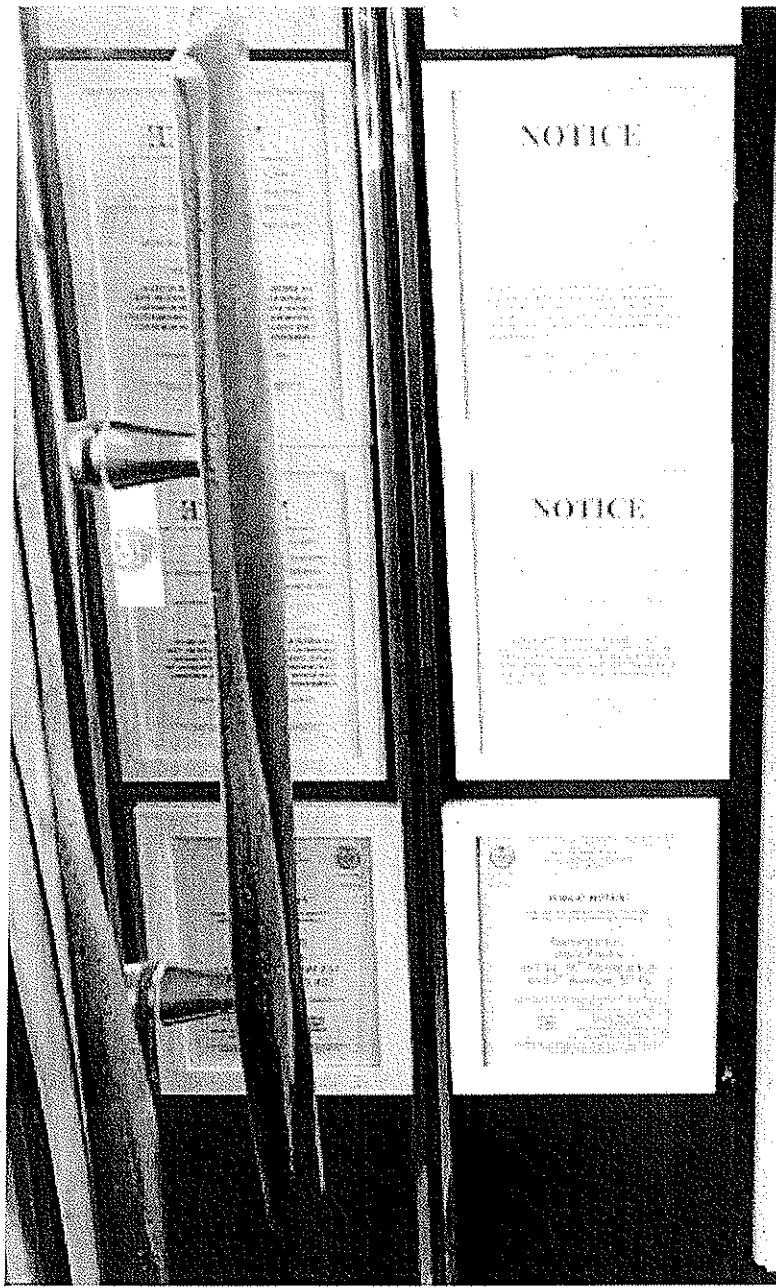
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<p>1. ALL FIXTURES TO BE INSTALLED BY THE TRADE CONTRACTOR.</p> <p>2. ALL FIXTURES TO BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.</p> <p>3. ALL FIXTURES TO BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S SPECIFICATIONS.</p> <p>4. ALL FIXTURES TO BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S WARRANTY.</p> <p>5. ALL FIXTURES TO BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S MAINTENANCE SCHEDULE.</p>	<p>6. ALL FIXTURES TO BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.</p> <p>7. ALL FIXTURES TO BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S SPECIFICATIONS.</p> <p>8. ALL FIXTURES TO BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S WARRANTY.</p> <p>9. ALL FIXTURES TO BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S MAINTENANCE SCHEDULE.</p>	<p>10. ALL FIXTURES TO BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.</p> <p>11. ALL FIXTURES TO BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S SPECIFICATIONS.</p> <p>12. ALL FIXTURES TO BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S WARRANTY.</p> <p>13. ALL FIXTURES TO BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S MAINTENANCE SCHEDULE.</p>
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1. SEE FLOOR PLAN FOR
 DETAILS OF
 FIXTURES.





NOTICE

NOTICE

PUBLIC NOTICE

appetizers

chicken soup

grandma's recipe to cure colds & stay thin

\$9.00

roasted asparagus

parmesan cheese, black pepper & aged balsamic vinegar

\$13.00

jumbo lump crab cake

lemon mustard aioli

\$16.50

roasted beets with goat cheese

red & golden beets thinly sliced with a salad of frisee, chevre & balsamic vinaigrette

\$13.00

caprese salad

mozzarella di bufala, vine ripened tomato, fresh basil & monini fruttato extra virgin olive oil

\$15.00

salads

club salad

house roasted turkey, smoked bacon, tomato, crumbled bleu cheese, red onion, mixed greens & club dressing

\$18.00

madison avenue salad

the ultimate chopped salad with 17 different ingredients & italian tuna in every bite

\$19.00

freds chopped chicken salad

avocado, onion, tomato, string beans & pea shoots tossed with a balsamic vinaigrette

\$19.00

freds niçoise salad

grilled tuna, baby lettuce, cucumber, olive, anchovy, tomato, haricot vert, potatoes & boiled eggs tossed in mustard-shallot vinaigrette

\$21.00

caesar salad

classic caesar salad with parmesan crouton

\$11.00

add grilled chicken breast
\$7.00

add grilled shrimp
\$8.00

add grilled salmon
\$8.00

oak street salad
lobster, shrimp & crab mixed with green goddess dressing over mixed greens
\$25.00

certified angus sliced steak salad
arugula, red onion, shaved parmesan, tomato & mustard-shallot vinaigrette
\$26.00

artisan pizza

made from 100% king arthur flour. our dough is kneaded and fermented in the true neapolitan style. our mozzarella is homemade and our tomato sauce imports directly from the san marzano valley. the olive oil is monini made from 100% italian olives from spoletto, italy

margherita
mozzarella, basil & olive oil
\$16.00

wise guy
mozzarella, freshly ground hot & sweet sausage & roasted peppers
\$18.00

prosciutto with arugula and parmesan cheese
thinly sliced parma ham, mozzarella & arugula
\$19.00

emilia romagna
bianco mozzarella, parmesan, drizzled with 12 year-old aceto balsamic
\$18.00

pizza di funghi
roasted portabella, button and shitake mushrooms our san marzano tomato sauce, mozzarella & parmesan
\$18.00

fresh and dried pasta

freds spaghetti
shiitake mushrooms, asparagus, sun-dried tomatoes & pesto
\$17.00

spinach mushroom ravioli
hand made ravioli filled with mushrooms, spinach & ricotta cheese in a truffled parmesan broth
\$17.00

spaghetti & meatballs
traditional style
\$17.00

penne di faro alâ€™arrabiata
whole-wheat penne with markâ€™s spicy "garlicky" tomato sauce
\$15.00

cavatelli
italian hot & sweet sausage, broccoli rapini, garlic & monini olive oil
\$17.00

linguine vongole
baby clams, olive oil, garlic and a touch of tomato
\$18.00

braised pork bolognese
braised pork, red wine and sanmarzano tomato with house-made pappardelle and stravechio cheese
\$19.00

main courses

chicken milanese
breaded thin chicken breast served with tricolor salad
\$18.00

turkey club sandwich
house roasted turkey and double-smoked bacon, mayo, shredded lettuce & sliced tomato on new england white bread without the crust
\$16.50

pan seared salmon
sautéed spinach, tomato, avocado & scallion salad
\$24.00

dietzler farms naturally-raised grass-fed beef burger
served with our belgian pommes frites, lettuce, tomato, onion and a pickle
\$16.50

steak frites

8oz. grilled angus ribeye with wilted spinach, belgian pommes frites and aioli

\$27.00

crispy ciabatta "gene"

house made ciabatta baked to order, italian tuna, fresh tomatoes & smoked mozzarella

\$17.00

crispy ciabatta verdura

grilled eggplant, zucchini, portabella mushroom, red onion, and red pepper with sun-dried tomato pesto & goat cheese

\$16.50

side dishes \$7

belgian pommes frites

broccoli rapini

sautéed spinach

dinner

served from mon-thu: 5pm-10pm. fri-sat: 5pm-11pm. sun closed. all of our menus items are available for take out

tastes for the table

assorted olives, crisp celery, young parmesan cheese

grilled garlic peasant bread. chef's selection of artisan meats and cheeses, grilled peasant bread, dried fruits and marcona almonds

\$14.00

dried & cured meats

\$18.00

artisan cheese selection

\$12.00

\$15.00

\$18.00

meat & cheese platter

\$16.00

\$19.00

\$22.00

zucchini chips & soft vermont cheese dip

\$12.00

calamari "sapore di mare"

fried and broiled calamari with aioli, minced tomato and basil

\$16.00

appetizers

roasted beets with goat cheese

red & golden beets sliced thin with a salad of frisee, chevre & balsamic vinaigrette

\$12.00

roasted asparagus

served with parmesan cheese, black pepper, and aged balsamic vinegar

\$14.00

chicken livers

shallots and port wine sauce on crostini

\$16.00

grilled baby octopus

arugula salad in black truffle vinaigrette

\$16.00

shrimp oregonata alla provancale

crusted shrimp broiled in white wine and butter, over zucchini and cherry tomato

\$19.50

eggplant parmesan

thinly sliced eggplant baked in our san marzano tomato sauce with mozzarella and parmesan

\$15.00

arugula & tomato salad

shaved parmesan and house dressing

\$12.00

market salad

chef's blend of greens served with a red wine vinaigrette

\$10.00

caprese salad

mozzarella di bufala, vine ripened tomato, fresh basil and monini fruttato extra virgin olive oil
\$16.50

pasta

linguine vongole

baby clams, olive oil, garlic and a touch of tomato
\$19.00

penne alla arrabiata

with mark's spicy garlicky tomato sauce
\$16.00

spaghetti & meatballs

traditional style
\$19.00

lobster with black truffle

pieces of lobster with black truffle in a rich lobster sauce over housemade tagliatelle pasta
\$34.50

braised pork bolognese

braised pork with red wine and san marzano tomato with housemade pappardelle and stravechio cheese
\$19.50

cavatelli with broccoli rapini & sausage

ground hot and sweet sausage, broccoli rapini, garlic & monini olive oil
\$19.00

artisan pizza

made from 100% king arthur flour. our dough is kneaded and fermented in the true neapolitan style. our mozzarella is homemade and our tomato sauce imports directly from the san marzano valley. the olive oil is monini made from 100% italian olives from spoletto, italy

margherita

mozzarella, basil and olive oil
\$17.00

wise guy

mozzarella, roasted peppers, and freshly ground hot and sweet sausage
\$18.00

emilia romagna

bianco mozzarella and parmesan drizzled with 12-year aceto balsamico
\$19.00

prosciutto with arugula and parmesan cheese
thinly sliced parma ham, mozzarella & arugula
\$19.00

pizza di funghi
roasted portabella, button and shitake mushrooms, san marzano tomato sauce, mozzarella and
parmesan cheese
\$18.00

fish and crustaceans

day boat sea scallops
sautéed in white wine, lemon and butter with sautéed red and green swiss chard and buttered mashed
potatoes
\$26.00

pan seared atlantic salmon
sautéed spinach, tomato, avocado and scallion salad
\$28.00

bouillabaisse
lobster-saffron broth with fingerling potatoes and poached tomatoes
\$31.00

daily fish special

butchery

certified angus ribeye tagliata alla fiorentina
ribeye seared in olive oil, rosemary, sage and lemon yukon gold mashed potatoes and broccoli rabe
\$39.00

petit filet mignon
haricots verts and mashed yukon gold potato with black truffle jus
\$34.00

organic chicken campagna
organic chicken, brined, cast iron pan flattened and roasted with brussel sprouts, fingerling potatoes
and natural herb jus
\$25.00

tuscan braised brisket

braised over-night with baby carrots, pearl onions, celery root and rosemary potatoes
\$26.00

chicken parmesan
8oz double chicken breast breaded and pan fried with marinara, mozzarella and parmesan cheese
\$24.00

charbroiled lamb chops
haricot verts and baby carrots with mashed yukon gold potato and black truffle jus
\$37.00

ossobuco alla cremola con polenta bianca
veal shank stewed in wine, seasoned with garlic, lemon, parsley and tomato with creamy white polenta
\$32.00

side dishes \$7

yukon gold mashers

belgian pomme frites

sautéed spinach

sautéed broccoli rapini

desserts

flourless chocolate cake
baked to order and served with vanilla gelato
\$8.00

dark and white chocolate mousse cake
served with fresh berries and raspberry sauce
\$8.00

cappuccino semifreddo
drizzled with vanilla sauce and golden raisins
\$8.00

freds mascarpone cheesecake
served over caramel sauce
\$8.00

vanilla crème brûlée
classic crème brûlée made with thaitian vanilla beans
\$8.00

caramelized apple tart
washington gala apples with cinnamon gelato
\$8.00

white chocolate bread pudding
topped with raspberry and vanilla sauces
\$8.00

symphony of dessert
\$22.00

coffee

cappuccino
\$5.00

coffee
\$4.50

espresso
\$4.50

cocktails

freds ruby red
absolut ruby red, aperol, blood orange juice, thyme syrup
\$12.00

parisian rain
terre gaie prosecco, aperol aperitivo, cane sugar cube
\$13.00

fred & rickey
10 cane rum, fresh lime juice, thyme syrup, soda
\$8.00

triple crown
templeton rye, fresh lemon juice, mint syrup
\$10.00

freds bellini

terre gaie prosecco, white peach nectar, ala "harryâ€™s bar" venice
\$14.00

mathilde palmer
mighty leaf tea, lemon juice, peach, pear, or raspberry infusion
\$8.00

garyâ€™s busey
effen vodka, lemonade, grapefruit juice
\$10.00

st. germain cocktail
elderflower liqueur, aromatic white wine, soda splash
\$12.00

clarenceâ€™s speak easy
tanqueray rangpur, fresh lime juice, basil syrup, italian cherry liqueur
\$12.00

bottle beer

amstel light
amsterdam
\$6.00

chimay blue
belgium
\$11.00

goose island seasonal
chicago
\$7.00

guinness
ireland
\$8.00

heineken
holland
\$6.00

stella artilos
belgium
\$7.00

warsteiner n/a
germany. non alcoholic

\$6.00

wine by the glass

sparkling

terre gaie prosecco

veneto, it

\$10.00

taittinger cuvee prestige brut

champagne, fr

\$20.00

white

otto™s constant dream sauvignon blanc 2010

malborough, nz

\$8.00

cortijo rose garnacha - tempranillo 2010

rioja, sp

\$11.00

ferrari carano ~fumé blanc™ 2010

healdsburg, ca

\$9.00

saint m riesling 2010

pfalz, ge

\$10.00

borgo conventi pinot grigio 2010

collio, it

\$11.00

la crema chardonnay 2010

monterey, ca

\$11.00

kim crawford ~unoaked chardonnay™ 2010

gisborne hawkes bay, nz

\$13.00

red

gascon malbec 2010

argentina

\$9.00

cannonball cabernet sauvignon 2009

california

\$10.00

avignonesi sangiovese 2010

rosso di montepulciano, it

\$11.00

la crema pinot noir 2009

monterey, ca

\$14.00

produttori del barabaresco nebbiolo 2009

piedmont, it

\$14.00

louis m. martini cabernet sauvignon 2008

napa valley, ca

\$14.00

header 1

header 2

header 3

header 4

item name

description

\$Portion Price 1 Portion Size 1

\$Portion Price 2 Portion Size 2

\$Portion Price 3 Portion Size 3

lunch

served from. mon-fri: 11:30am-5pm. sat: 11am-5pm. sun: 11am-6pm. all of our menus items are available for take out

appetizers

estelle's chicken soup
grandma's recipe to cure colds & stay thin
\$9.00

roasted asparagus
parmesan cheese, black pepper & aged balsamic vinegar
\$13.00

jumbo lump crab cake
lemon mustard aioli
\$16.50

roasted beets with goat cheese
red & golden beets thinly sliced with a salad of frisee, chevre & balsamic vinaigrette
\$13.00

caprese salad
mozzarella di bufala, vine ripened tomato, fresh basil & monini fruttato extra virgin olive oil
\$15.00

salads

club salad
house roasted turkey, smoked bacon, tomato, crumbled bleu cheese, red onion, mixed greens & club dressing
\$18.00

mark's madison avenue salad
the ultimate chopped salad with 17 different ingredients & italian tuna in every bite
\$19.00

freds chopped chicken salad
avocado, onion, tomato, string beans & pea shoots tossed with a balsamic vinaigrette
\$19.00

freds niçoise salad
grilled tuna, baby lettuce, cucumber, olive, anchovy, tomato, haricot vert, potatoes & boiled eggs tossed in mustard-shallot vinaigrette
\$21.00

caesar salad

classic caesar salad with parmesan crouton
\$11.00

add grilled chicken breast
\$7.00

add grilled shrimp
\$8.00

add grilled salmon
\$8.00

oak street salad
lobster, shrimp & crab mixed with green goddess dressing over mixed greens
\$25.00

certified angus sliced steak salad
arugula, red onion, shaved parmesan, tomato & mustard-shallot vinaigrette
\$26.00

artisan pizza

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margherita
mozzarella, basil & olive oil
\$16.00

wise guy
mozzarella, freshly ground hot & sweet sausage & roasted peppers
\$18.00

prosciutto with arugula and parmesan cheese
thinly sliced parma ham, mozzarella & arugula
\$19.00

emilia romagna
bianco mozzarella, parmesan, drizzled with 12 year-old aceto balsamic
\$18.00

pizza di funghi
roasted portabella, button and shitake mushrooms our san marzano tomato sauce, mozzarella & parmesan
\$18.00

fresh and dried pasta

freds spaghetti

shiitake mushrooms, asparagus, sun-dried tomatoes & pesto

\$17.00

spinach mushroom ravioli

hand made ravioli filled with mushrooms, spinach & ricotta cheese in a truffled parmesan broth

\$17.00

spaghetti & meatballs

traditional style

\$17.00

penne di faro alâ€™arrabiata

whole-wheat penne with markâ€™s spicy "garlicky" tomato sauce

\$15.00

cavatelli

italian hot & sweet sausage, broccoli rapini, garlic & monini olive oil

\$17.00

linguine vongole

baby clams, olive oil, garlic and a touch of tomato

\$18.00

braised pork bolognese

braised pork, red wine and sanmarzano tomato with house-made pappardelle and stravechio cheese

\$19.00

main courses

chicken milanese

breaded thin chicken breast served with tricolor salad

\$18.00

turkey club sandwich

house roasted turkey and double-smoked bacon, mayo, shredded lettuce & sliced tomato on new england white bread without the crust

\$16.50

pan seared salmon

sautéed spinach, tomato, avocado & scallion salad

\$24.00

dietzler farms naturally-raised grass-fed beef burger

served with our belgian pommes frites, lettuce, tomato, onion and a pickle
\$16.50

steak frites

8oz. grilled angus ribeye with wilted spinach, belgian pommes frites and aioli
\$27.00

crispy ciabatta "gene"

house made ciabatta baked to order, italian tuna, fresh tomatoes & smoked mozzarella
\$17.00

crispy ciabatta verdura

grilled eggplant, zucchini, portabella mushroom, red onion, and red pepper with sun-dried tomato pesto & goat cheese
\$16.50

side dishes \$7

belgian pommes frites

broccoli rapini

sautéed spinach

dinner

served from mon-thu: 5pm-10pm. fri-sat: 5pm-11pm. sun closed. all of our menus items are available for take out

tastes for the table

assorted olives, crisp celery, young parmesan cheese
grilled garlic peasant bread. chef's selection of artisan meats and cheeses, grilled peasant bread, dried fruits and marcona almonds
\$14.00

dried & cured meats

\$18.00

artisan cheese selection

\$12.00

\$15.00

\$18.00

meat & cheese platter

\$16.00

\$19.00

\$22.00

zucchini chips & soft vermont cheese dip

\$12.00

calamari "sapore di mare"

fried and broiled calamari with aioli, minced tomato and basil

\$16.00

appetizers

roasted beets with goat cheese

red & golden beets sliced thin with a salad of frisee, chevre & balsamic vinaigrette

\$12.00

roasted asparagus

served with parmesan cheese, black pepper, and aged balsamic vinegar

\$14.00

chicken livers

shallots and port wine sauce on crostini

\$16.00

grilled baby octopus

arugula salad in black truffle vinaigrette

\$16.00

shrimp oregonata alla provancale

crusted shrimp broiled in white wine and butter, over zucchini and cherry tomato

\$19.50

eggplant parmesan

thinly sliced eggplant baked in our san marzano tomato sauce with mozzarella and parmesan

\$15.00

arugula & tomato salad

shaved parmesan and house dressing

\$12.00

market salad

chef's blend of greens served with a red wine vinaigrette
\$10.00

caprese salad
mozzarella di bufala, vine ripened tomato, fresh basil and monini fruttato extra virgin olive oil
\$16.50

pasta

linguine vongole
baby clams, olive oil, garlic and a touch of tomato
\$19.00

penne alla arrabiata
with mark's spicy garlicky tomato sauce
\$16.00

spaghetti & meatballs
traditional style
\$19.00

lobster with black truffle
pieces of lobster with black truffle in a rich lobster sauce over housemade tagliatelle pasta
\$34.50

braised pork bolognese
braised pork with red wine and san marzano tomato with housemade pappardelle and stravechio cheese
\$19.50

cavatelli with broccoli rapini & sausage
ground hot and sweet sausage, broccoli rapini, garlic & monini olive oil
\$19.00

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veal shank stewed in wine, seasoned with garlic, lemon, parsley and tomato with creamy white polenta

\$32.00

side dishes \$7

yukon gold mashers

belgian pomme frites

sautéed spinach

sautéed broccoli rapini

desserts

flourless chocolate cake

baked to order and served with vanilla gelato

\$8.00

dark and white chocolate mousse cake

served with fresh berries and raspberry sauce

\$8.00

cappuccino semifreddo

drizzled with vanilla sauce and golden raisins

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freds mascarpone cheesecake
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topped with raspberry and vanilla sauces
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\$22.00

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cappuccino
\$5.00

coffee
\$4.50

espresso
\$4.50

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parisian rain
terre gaie prosecco, aperol aperitivo, cane sugar cube
\$13.00

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10 cane rum, fresh lime juice, thyme syrup, soda
\$8.00

triple crown
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\$10.00

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tanqueray rangpur, fresh lime juice, basil syrup, italian cherry liqueur

\$12.00

bottle beer

amstel light

amsterdam

\$6.00

chimay blue

belgium

\$11.00

goose island seasonal

chicago

\$7.00

guinness

ireland

\$8.00

heineken

holland

\$6.00

stella artilos

belgium

\$7.00

warsteiner n/a
germany. non alcoholic
\$6.00

wine by the glass

sparkling

terre gaie prosecco
veneto, it
\$10.00

taittinger cuvee prestige brut
champagne, fr
\$20.00

white

otto™s constant dream sauvignon blanc 2010
malborough, nz
\$8.00

cortijo rose garnacha - tempranillo 2010
rioja, sp
\$11.00

ferrari carano ~fumé blanc™ 2010
healdsburg, ca
\$9.00

saint m riesling 2010
pfalz, ge
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argentina

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cannonball cabernet sauvignon 2009

california

\$10.00

avignonesi sangiovese 2010

rosso di montepulciano, it

\$11.00

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produttori del barabaresco nebbiolo 2009

piedmont, it

\$14.00

louis m. martini cabernet sauvignon 2008

napa valley, ca

\$14.00

Proximity Report for Location:

October 20, 2015

161 W 16 St, New York, NY, 10011

* 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.

Closest Liquor Stores

Name	Address	Approx. Distance
CHELSEA WINE COUNTRY INC	86 7TH AVENUE	225 ft
MAHADEV INC	242 W 14TH ST	755 ft
WINE GALLERY INC,THE	576 6TH AVENUE	825 ft
MFR RETAILING LLC	237 W 13TH ST	930 ft
HOME OF CHEERS CORP	188 90 8TH AVE	1095 ft
TRIMMINGS WINE LLC	111 W 20TH ST	1125 ft
CHELSEA WINE CELLAR INC	200 W 21ST STREET	1170 ft

Churches within 500 Feet

Name	Approx. Distance
French Evangelical Church	420 ft

Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
MNY CHELSEA LLC	112 7TH AVENUE	165 ft
CHEF WANG'S HOUSE LLC	88 7TH AVENUE	205 ft
119 7TH AVENUE CAFETERIA LLC	119 121 1/2 7TH AVE	275 ft
4777 LLC	70 7TH AVE	455 ft
CAFE RETAMAR INC	245 W 16TH STREET	505 ft
CON & CON CATERERS INC	205 W 14TH STREET	590 ft
DE ARMAS ENTERPRISES CORP	207 W 14TH ST	595 ft
CASWELL PEARSON ENTERPRISES LTD	202 WEST 14TH STREET	625 ft
RUBY SLIPPERS HOSPITALITY CORP	135 W 18TH ST	675 ft
PETER MCMANUS CAFE INC	152 7TH AVE	715 ft
CREMA RESTAURANTE LLC	111 W 17TH ST	720 ft
232 W 14 RESTAURANT CORP	232 W 14TH ST	720 ft
WOODY MCHALE S LLC	234 W 14TH STREET	730 ft
THUNDERBIRD ENTERPRISES INC	137 W 14TH ST	735 ft
J MANSO ENTERPRISES INC	239 W 14TH ST	735 ft
HAVENS KITCHEN LLC	109 W 17TH ST	745 ft
SHARABI INC	258 WEST 15TH STREET	750 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
B & P BROTHER'S CORP	419A GREAT E NECK RD	630 ft
FIKA 555 6TH AVENUE LLC	555 6TH AVE	700 ft

Unmapped licenses within zipcode of report location

Name	Address
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