

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT Barcade New York LLC		DOING BUSINESS AS (DBA) Barcade	
STREET ADDRESS 148 W 24 th Street		CROSS STREETS 7 th Avenue	
OWNER	NAME: See Additional Notes Section	ATTORNEY	NAME: Martin P. Mehler
	PHONE:		PHONE: 212-962-4688
	FAX:		FAX: 212-964-0643
MANAGER	NAME: Paul Kermizian	LANDLORD	NAME: Kumar Navnit, Guru State Inc.
	PHONE: 917-279-9931		PHONE: 914-953-2259
	FAX:		FAX:

DESCRIPTION OF BUSINESS

Establishment Type:	<input checked="" 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 type="radio"/> Restaurant
	<input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only)
	<input checked="" type="radio"/> Other (Explain): Bar/Arcade
Method of Operation:	<input 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 checked="" 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 & Beer

APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
		What is/was the name of establishment?	Barcade	
		What is/was the address of the establishment?	388 Union Ave, Bklyn NY	
		What were the dates the applicant was involved with this former premise?	2004 - Present	
	<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?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> 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	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	
	Music	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	
	Kitchen	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	12pm – 4am	
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	
		150	8-10	40	0	1		0	0	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					<input checked="" type="checkbox"/> 1-2	<input type="checkbox"/> 3-4	<input type="checkbox"/> 5+	Ground Floor & Basement – Bathroom n storage		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	<input type="checkbox"/> NO	N/A			
Will applicant have bottle service?					YES	<input type="checkbox"/> NO	N/A			
Will you be hosting private parties and promotional events?					YES	<input type="checkbox"/> NO	N/A			
Will outside promoters be used?					YES	<input type="checkbox"/> NO	N/A			
Will the security plan submitted be implemented?					<input checked="" type="checkbox"/> YES	NO	N/A			
Will State certified security personnel be used?					<input checked="" type="checkbox"/> YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					<input checked="" type="checkbox"/> 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	<input type="checkbox"/> NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	<input type="checkbox"/> 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?					<input checked="" type="checkbox"/> YES	NO	N/A			
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					<input checked="" type="checkbox"/> YES	NO	N/A			
If you plan to have music, what type(s)?			<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> 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.					<input checked="" type="checkbox"/> 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?					<input checked="" type="checkbox"/> 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	<input type="checkbox"/> N/A			

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="checkbox"/> 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="checkbox"/> 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="checkbox"/> 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="checkbox"/> 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="checkbox"/> 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="checkbox"/> N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A

LOCATION & ZONING			
Primary Zoning District:	M1-6	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="checkbox"/> NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	<input checked="" type="checkbox"/> NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that trigger the rule.	<input checked="" type="checkbox"/> YES	NO	<input checked="" type="checkbox"/> N/A
Is a Public Assembly permit required?	<input checked="" type="checkbox"/> YES	NO	N/A
Are your plans filed with DOB?	YES	<input checked="" type="checkbox"/> NO	N/A
Building Type	<input type="checkbox"/> Residential <input checked="" type="checkbox"/> Commercial <input type="checkbox"/> Mixed Use <input type="checkbox"/> Other, describe: _____		
Adjacent Buildings	<input type="checkbox"/> Residential <input checked="" type="checkbox"/> Commercial <input type="checkbox"/> Mixed Use <input type="checkbox"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		

ADDITIONAL INFORMATION: (Applicant Use)

Owners: Paul Kermizian (917-279-9931), Kevin Beard, Scott Beard, Pete Langway

ADDITIONAL NOTES: (Office Use Only)

ADDITIONAL STIPULATIONS: (Office Use Only)

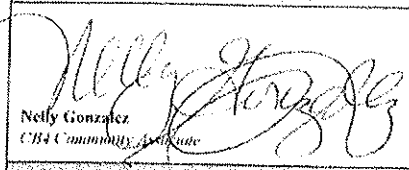
Blank area for additional stipulations.

Manhattan Community Board 4 (MCB4) recommends:

Denial unless all agreed to by applicant is part of the method of operation

Denial Approval

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Community Advocate


Lisa Daglian
CB4 BLP Committee Co-Chair

Paul Seres
CB4 BLP Committee Co-Chair

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

Tuesday,
January 8, 2013

DATE



Proposed Location:
148 WEST 24TH ST. NEW YORK, NY

Current Locations:
BROOKLYN, NY - JERSEY CITY, NJ - PHILADELPHIA, PA

BUILDING A RETRO NIGHTLIFE EMPIRE

HOW DID A CREW OF FORMER ART AND FILM STUDENTS WITH NO MANAGEMENT OR BAR EXPERIENCE BECOME DEDICATED OWNERS OF FOUR ICONIC EAST COAST HANGOUTS?

By Jennifer Weiss



As a kid, Paul Kermizian was younger than most everyone else at the local arcade. He got pushed aside. He had to wait in line.

Not anymore. Today he can play whenever he wants—and he doesn't even have to keep a pocketful of quarters. Kermizian, now 36, is the owner of Barcade, a hybrid craft beer bar and—yep, you called it—video arcade. With four partners, his longtime friends Jon Miller, Scott Beard, Kevin Beard, and Pete Langway, he launched the bar in two locations: Williamsburg, Brooklyn, and Jersey City. And their retro empire is growing: a third Barcade is scheduled to open next month in Philadelphia.

For five guys who love craft beer and 80s arcade games, the business has been extremely engaging. Kermizian, Miller and the Beards—who are twin brothers—met in college at Syracuse University; Langway is a friend from Brooklyn. All former art or film students, they were working in fields ranging from advertising to graphic design. Their plan was to open one bar and eventually quit their day jobs, then maybe get more choosy about their freelance work if the money allowed.

Fast-forward seven years: Each of the managing directors, as they call themselves, has not only quit his full-time job to focus on the company, but also most of the guys have stopped freelancing altogether. Barcade, the ultimate do what you love small business, has survived the economic downturn that claimed bars, restaurants and some of the old-school arcades

left standing around the country—and it is growing.

"The die-hard fans didn't really stop coming," says Kermizian, who explains it this way: "You may cut out the places you go to once in a while, but you're probably not going to cut out your favorite place. Hopefully we're a lot of people's favorite place."

The five friends opened the original Barcade in 2004. The location they chose, on Union Avenue near the Brooklyn-Queens Expressway, was on a gritty block a little out of the way—two subway stops from Manhattan. Moreover, these guys had no experience running a bar, unless you count hosting keg parties in Syracuse. They did research and asked local bar owners for advice. The first person they hired was an experienced bartender and friend who still works at the original Barcade.

"We started talking about this and decided to go for it, pool our resources and take a chance," says Scott Beard, 36.

That first bar cost about two and a half times more than they had estimated, Kermizian says. When they ran out of money, they put the rest on their credit cards.

They owe some of their success to the timely growth of the neighborhood. The building boom of the mid-2000s added scores of high-end condos to Williamsburg, and with them came an influx of new bar patrons. Barcade has long attracted out-of-towners from other boroughs and Jersey. And tourists, too—especially after the bar made a cameo on *Sex and the City*. They often say, "hey, you should open one of these

in my town," Kermizian says.

While the recession may not have curbed the crowds at the Williamsburg Barcade, it did cause some problems at the bank. Kermizian says they applied to two banks for financing to open the new locations and were turned down. "We have good numbers, show a good profit and have been in business a number of years," he says. "They said no, it's too risky."

The partners ended up cobbling together the money from family members and close friends. This had a double benefit of bringing in some relatives and friends who had always wished they were a part of creating the establishment, Kermizian says. Barcade Jersey City opened in April, and the guys expect to be able to pay back initial investments within the first year at both of the new locations. They plan to open Barcade Philadelphia in early September.

They are a hands-on team, doing a good portion of the construction and other work at the new bars themselves. In the early years, they would take shifts managing and tending bar, something Scott Beard says he will continue to do at the new location in Philadelphia, where he moved recently with his wife (the rest of the guys still live in Brooklyn.)

Realizing they couldn't continue to operate in several states alone, they hired someone to oversee some of the day-to-day operations. Kermizian says they have discussed the possibility of opening more locations in the future through franchising.

In the weeks leading up to the Philadelphia opening, the guys spent long days cleaning out the building, a former electrical warehouse that had been full of shelves packed with switches, wires, and lights. Plants were growing through the walls, says Langway, who took great pains to add matching corrugated sheet metal to the walls where they were bare in spots. Together, they built a curving bar that spans what seems like a natural divide between game room and drinking area. The long, winding stretch of wood looks pretty impressive.

Opening up in Philly wasn't an easy decision. When the group first scouted out the warehouse—which is set in a classic, working-class area of Fishtown—they thought the building looked like trouble. "It was a disaster," says Langway. They kept looking. But a year later, the rent had dropped and the deal now included a side yard—perfect for a garden. They signed a lease and got the keys last fall.





Another year. Another round Beer bars. Cocktail joints. Pubs with great food. Exceptional, harmonious, glorious places to drink. As always, to add to the growing list, we asked a lot of friends, the most esteemed of whom is David Wondrich, Esquire's drinks correspondent. The list starts in the West. Then it meanders east. Circuitously. Like Manifest Destiny, but drunk and backward. Now on with it, already. We're thirsty.

(See the full list of America's Best Bars at esquire.com/bestbars)

Photograph by Dwight Eschliman



Barcade

BROOKLYN

You're having: Captain Lawrence Fresh Chester pale ale

Long before *That '70s Show* was a show, it was, in fact, my life. (Just substitute central Indiana for Wisconsin.) So you can imagine



how pleased I was upon the opening of Barcade, a cavernous joint in a gritty former metal shop in Williamsburg, Brooklyn. They have twenty-eight classic games at any given time, with a few fringier ones they rotate in and out now and then—and those games cost exactly what they originally cost to play: one thin quarter. Also on tap, a constantly changing selection of excellent microbrews and imports; co-owner Paul Kermizian is such a beer geek, he's even filmed a documentary about it, *American Beer*. His favorite game: a rarity called Tapper. We're all all right, indeed. (388 Union Avenue; 718-302-6464)

—TED ALLEN



SMALL BUSINESS

Using wind to power a brand

Turbines don't pump the brews at Barcade, but buying renewable energy gives the biz buzz

BY BRUCE W. FRASER

PHOTO BY JEFFREY M. HARRIS FOR CRAIN'S NEW YORK BUSINESS

through the skylight expecting to see a turbine. But none is to be found in the Brooklyn bar, which brings together American craft beer and classic video games. Wind power in the U.S. today is primarily generated by giant turbines, which feed the energy into regional power grids. Electricity customers can simply choose to purchase wind power as an option when ordering service.

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Using wind power adds to the bar's credibility as a green business. "We brag about it," said owner Paul Kermizian, who opened his Brooklyn arcade in 2004, followed by locations in Jersey City and Philadelphia in 2011, which also use wind power.

the firm spends about 5% extra for wind power but hasn't had to pass the costs along to customers.

About 200 small businesses in New York City operate on wind power, which is supplied by New York's main wind energy supplier, ConEdison Solutions, or CES, a subsidiary of Consolidated Edison Inc. that is based in Valhalla, N.Y.



PHOTO BY JEFFREY M. HARRIS FOR CRAIN'S NEW YORK BUSINESS

Turbines don't pump the brews at Barcade, but buying renewable energy gives the biz buzz.

When customers learn that Williamsburg hangout Barcade relies on wind power, they sometimes look through the skylight expecting to see a turbine. But none is to be found in the Brooklyn bar, which brings together American craft beer and classic video games. Wind power in the U.S. today is primarily generated by giant turbines, which feed the energy into regional power grids. Electricity customers can simply choose to purchase wind power as an option when ordering service.

Using wind power adds to the bar's credibility as a green business. "We brag about it," said owner Paul Kermizian, who opened his Brooklyn arcade in 2004, followed by locations in Jersey City and Philadelphia in 2011, which also use wind power.

Mr. Kermizian, who expects total revenue from the three locations at his profitable, 40-employee company to top \$3.5 million in 2012, said the firm spends about 5% extra for wind power but hasn't had to pass the costs along to customers.

About 200 small businesses in New York City operate on wind power, which is supplied by New York's main wind energy supplier, ConEdison Solutions, or CES, a subsidiary of Consolidated

Edison Inc. that is based in Valhalla, N.Y. They've been joined by larger firms such as 1,000-employee Chelsea Piers Sports and Entertainment Complex in Manhattan, which in 2008 also signed up for green power through CES.

Wind-power manufacturing facilities in the U.S. more than doubled from 2009, to about 470 in 2011. Meanwhile, wind's share of U.S. electricity grew to 2.9% last year, from about 1.3% in 2009, according to the Energy Information Administration.

Customers are typically looking to help the environment, according to Michael Forese, national sales director for CES. "They're obviously paying a little bit more, knowing they're getting a cleaner product."

With the possible expiration of a key tax credit Dec. 31, the renewable power industry's growth could slow, analysts say, after an expected record increase in capacity in 2012. Mr. Forese said that isn't likely to raise the price customers pay for wind power.

"The tax credits provided incentive for generators to get into the business, so even if the credits expire and are not renewed, that will not drive renewable power generators out of the market," he added.

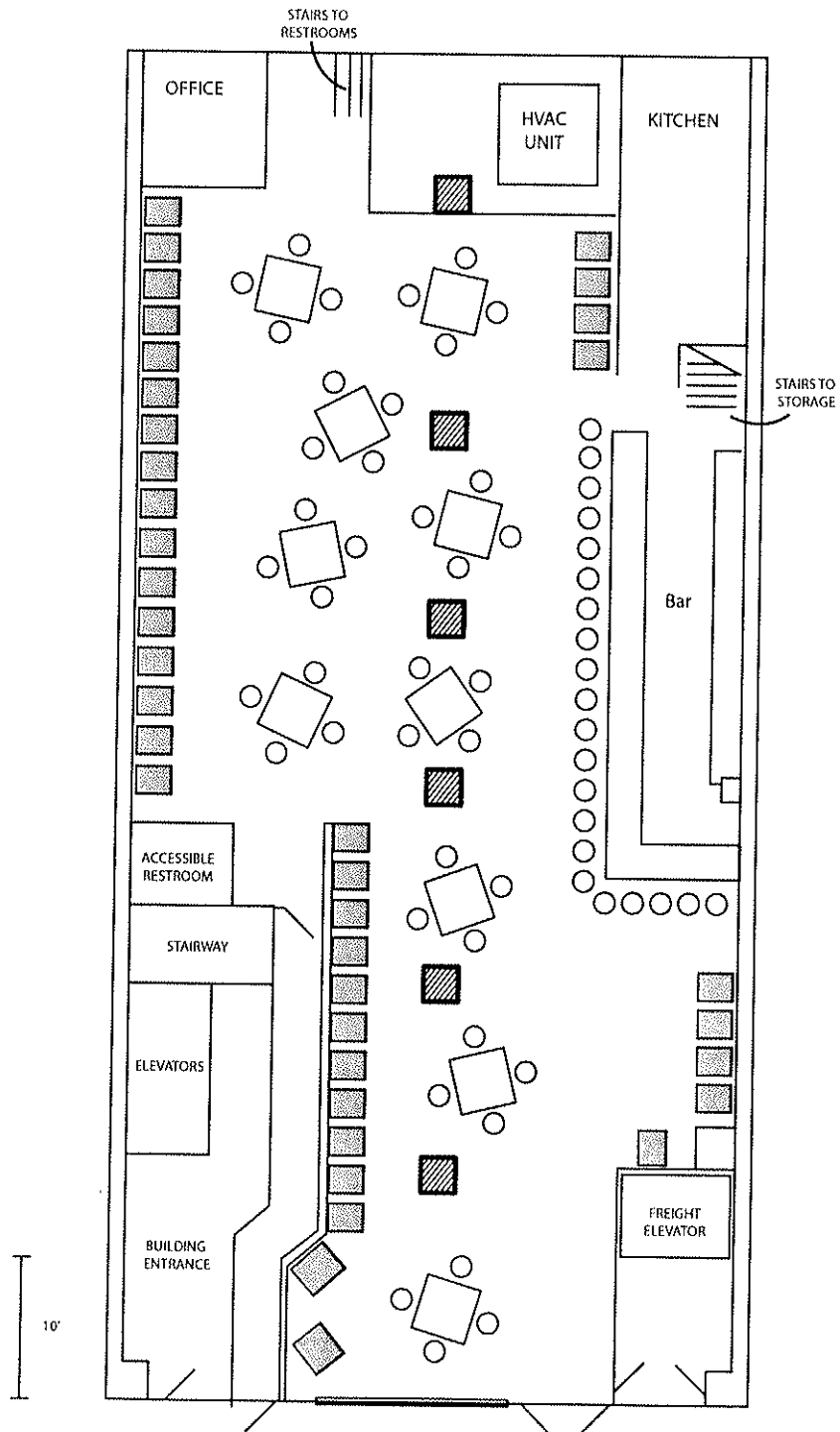
Meanwhile, some owners have found ways to offset the increased costs.

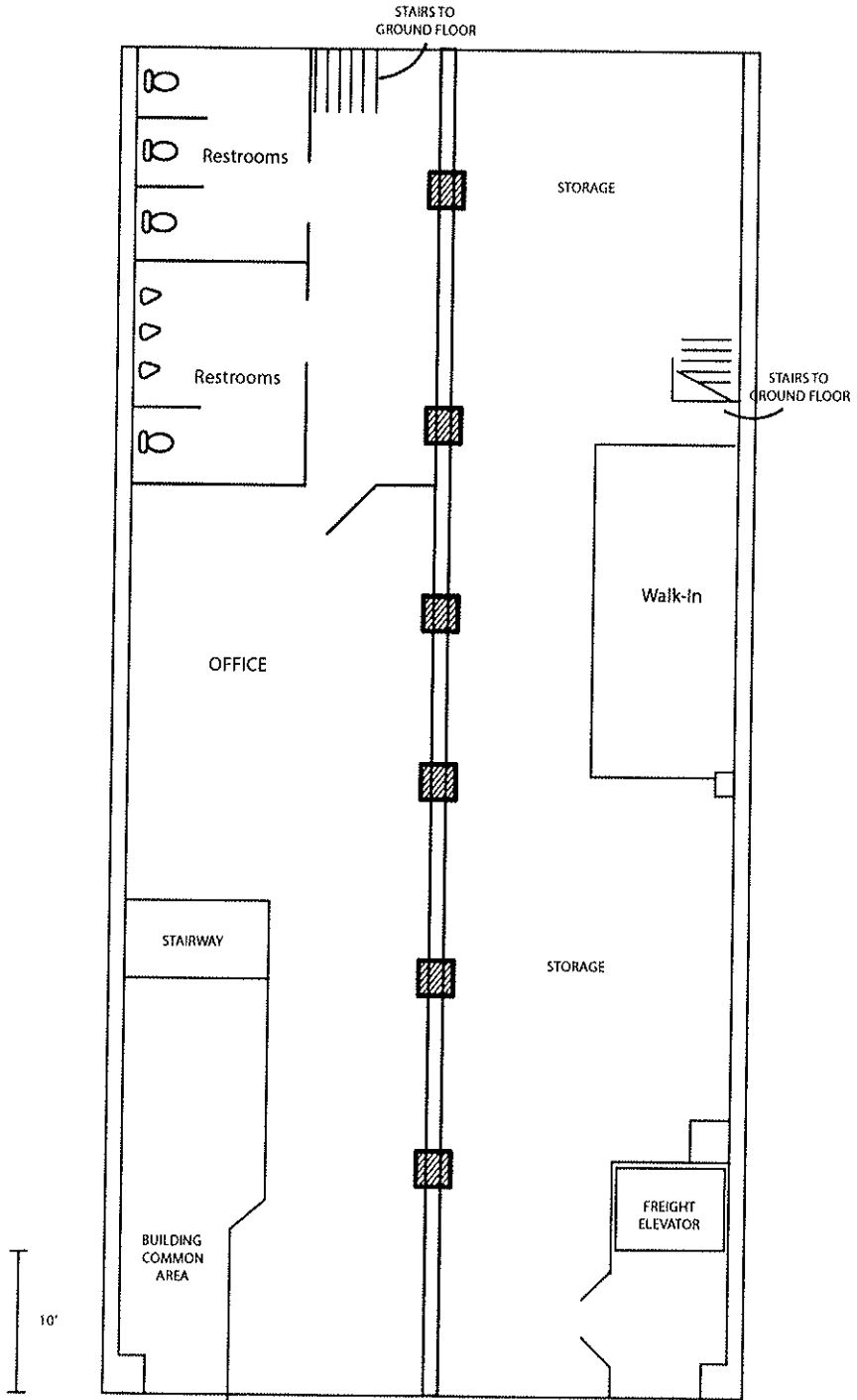
Swing Salon, a three-chair shop in the East Village that uses organic products and supports environmental causes, has relied completely on wind power since 2007. Co-owner Caroline Holley said that the cost of electricity is higher, but "it turned out not to be that big a difference."

"Once we put in energy efficient lighting four years ago, our bill went down 40%," she said.

She now promotes her salon's energy efficiency through its website, as well as on Twitter and Facebook.

For many businesses, using wind power complements other "green" practices. Bark Hot Dogs, known for locally sourced ingredients, has relied completely on wind power since opening its Brooklyn Bridge Park location in 2009. It now depends on wind energy in two other locations, a seasonal one on Manhattan's High Line and another in Park Slope, Brooklyn. "Wind power ties into what we believe," said Brandon Gillis, owner of the 60-employee chain.







January 3, 2013

PROPOSED MENU FOR:

BARCADE
148 W. 24 St.
New York, NY 10011

SMALL PLATES:

Cheese and Meat Plate – \$15
Deviled Eggs - \$4 for 2
Pickled Hop Shoots - \$10
Quesadilla - \$8
Pickles - \$3
Nutella and Bacon Toast - \$7
Piggy Pocket (pulled pork) - \$6
French Fries - \$4
Garlic Fries - \$6
Nachos \$8 w/pork \$10

SANDWICHES:

Bratwurst - \$8
El Cubano - \$10
Grilled Cheese - \$8 w/pork \$10
Pastrami & Cheddar with Sauerkraut - \$10
Turkey, chutney and brie - \$10
Roast Beef & Cheddar - \$10
Grinderman (pepperoni, salami, roast beef, provolone, dressing, pepperoncini) - \$12
Knishwich (pastrami or turkey and cheddar on knish) - \$12
Chickpea Burger w/Cole Slaw - \$8
Grilled Chicken - \$12
Hamburger - \$12 w/cheese \$14
Bacon Cheeseburger - \$15



January 3, 2013

SECURITY AND STAFFING PLAN FOR:

BARCADE
148 W. 24 St.
New York, NY 10011

Cameras and Alarms:

- 12 to 16 interior cameras to be installed by Billy's Locksmith, Brooklyn
- 2 to 4 exterior cameras to be installed by Billy's Locksmith, Brooklyn
- on-site monitoring and remote access
- Burglar and fire alarm, connected to central station

On Site Staff:

- General Manager or Assistant Manager on-site at all times during business hours to oversee entire staff
- All Bartenders and Managers to be TIPS trained
- NYPD Best Practices manual to be kept on site and used by staff

On Site Security:

- 1 security person to be stationed at entrance (inside) on Thursday, Friday and Saturday nights (or additional nights as needed) from 7pm until close
- 1 to 2 security persons to be roaming interior on Thursday, Friday and Saturday nights (or additional nights as needed) from 9pm until close
- Security personnel to be licensed by NY State, contracted by current provider Eastern Private Detectives, NJ/NY/PA

End of Night Company Policies:

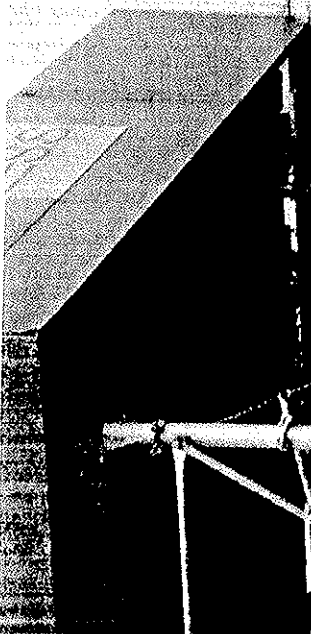
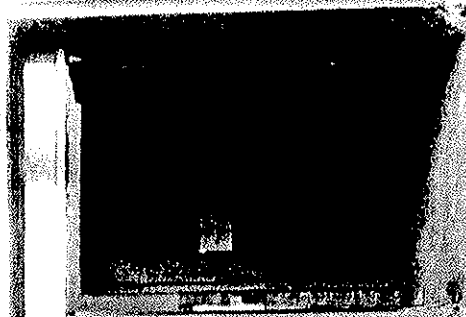
- Music off and bar service ends 30 minutes before closing
- Customers exit over 30 minute period as opposed to all at once
- All customers are out at or before closing time, no one stays after close to "finish"

LESS SET

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Direct Manager

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MANHATTAN COMMUNITY BOARD No. 4
330 West 42nd Street, 28th floor, New York, NY 10036
Tel: 212-736-4536 Fax: 212-947-9512
www.nyc.gov/mc4

PUBLIC NOTICE

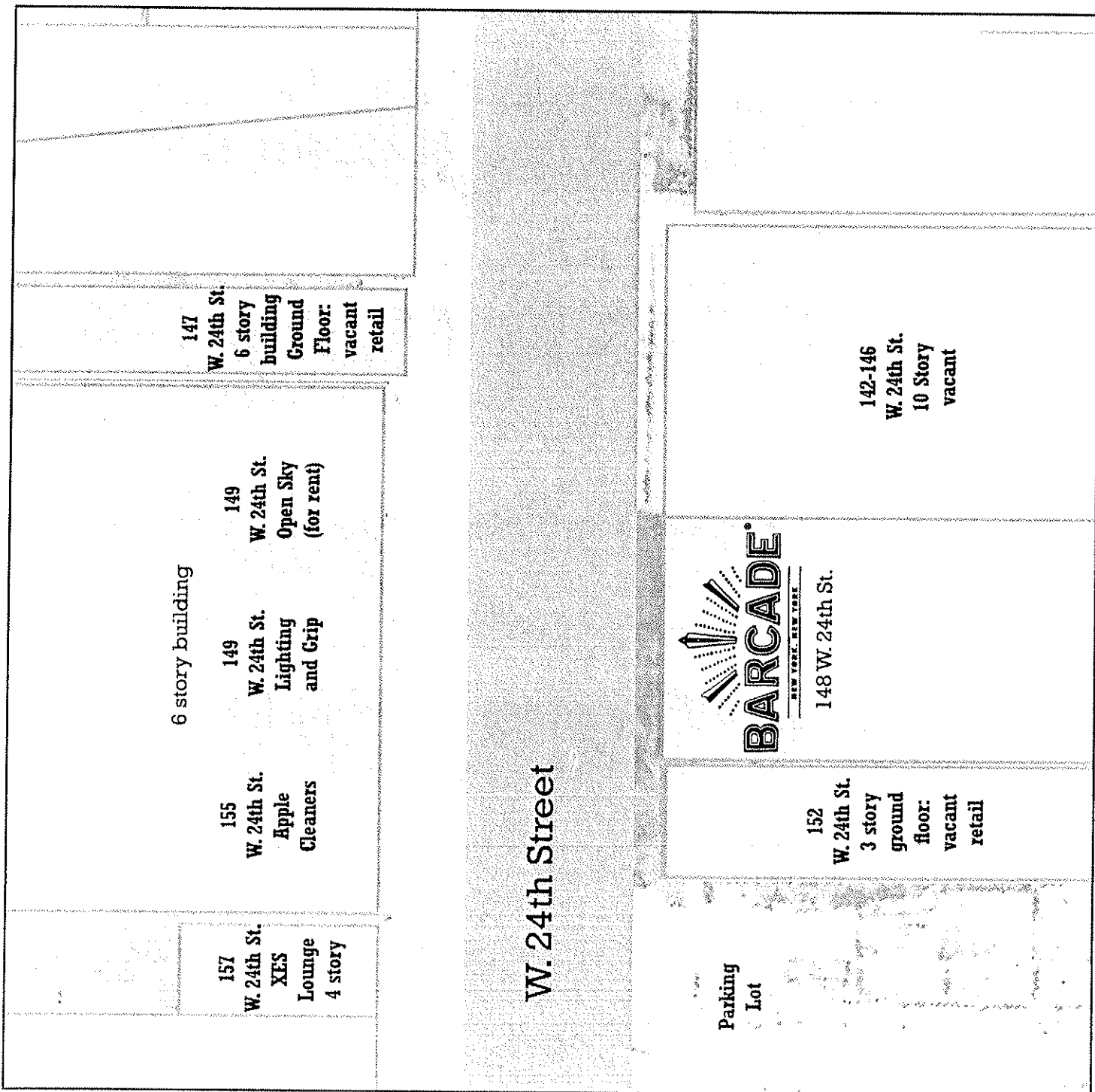
Business Licenses and Permits Committee
will discuss an application submitted by

Barcade New York, LLC
d/b/a Barcade
148 W. 24th Street

An application for an On-Premise Liquor License

DATE:	Tuesday, January 8 th , 2013
TIME:	6:30 PM
PLACE:	Intercontinental NY Time Square - 300 West 44 th Street, Ballroom Level

We invite you to attend this meeting and give your comments on this application.
Alternately, you may mail, fax or email us at the address listed above.
For more information, please call 212-736-4536.



6 story building

157
W. 24th St.
XES
Lounge
4 story

155
W. 24th St.
Apple
Cleaners

149
W. 24th St.
Lighting
and Grip

149
W. 24th St.
Open Sky
(for rent)

147
W. 24th St.
6 story
building
Ground
Floor:
vacant
retail

W. 24th Street

Parking
Lot

152
W. 24th St.
3 story
ground
floor:
vacant
retail

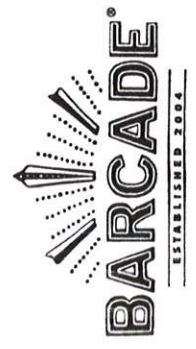
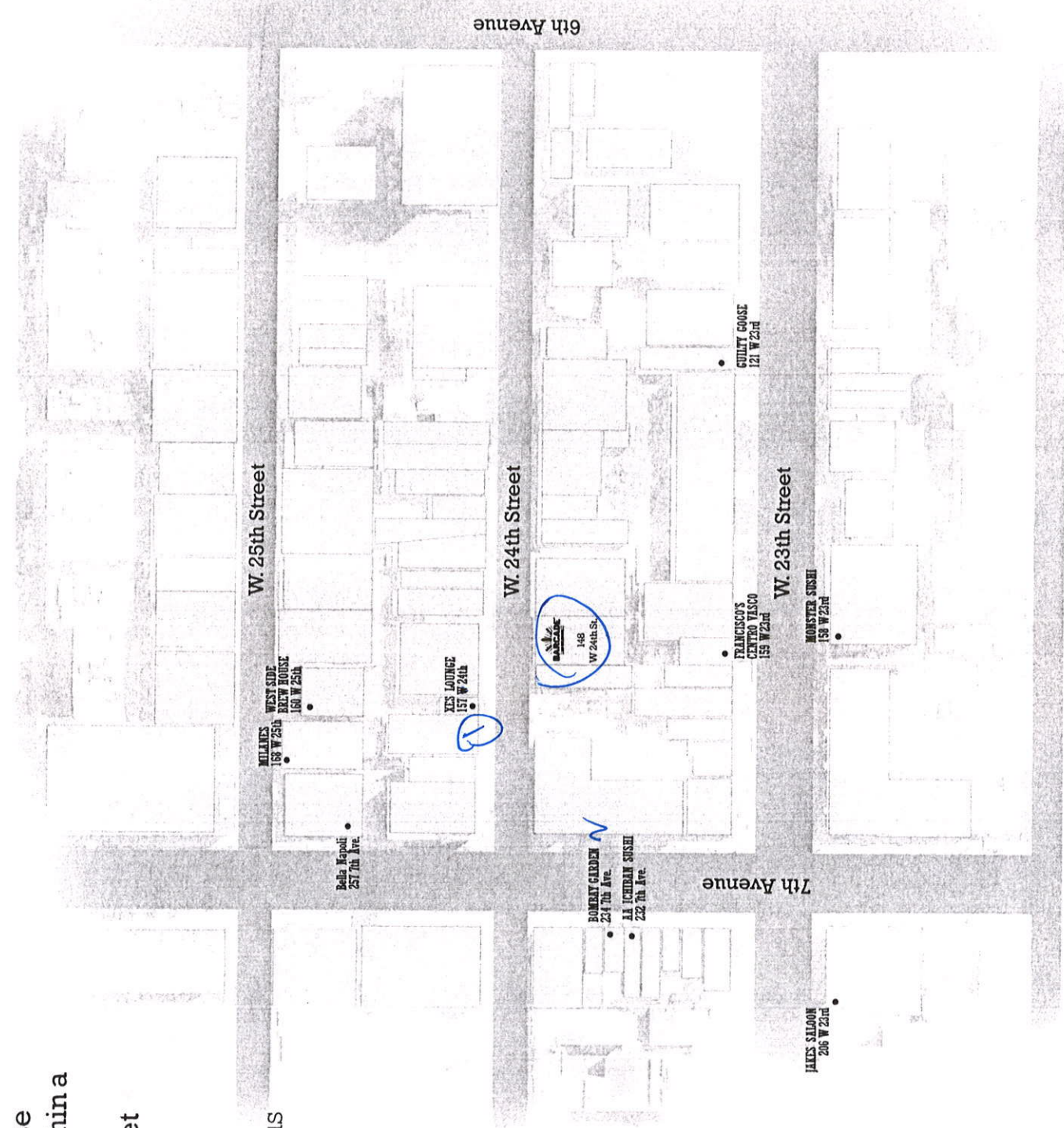


148 W. 24th St.

142-146
W. 24th St.
10 Story
vacant

Existing on-premise
liquor licenses within a
500 foot radius of
148 West 24th Street

No Church or
School entrance
within 200 foot radius



Proximity Report for Location:

January 7, 2013

148 W 24TH ST, New York, 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
LANDMARK WINE & SPIRITS INC	167 W 23RD STREET	295 ft
GOURMET BAY INC	745 6TH AVE	450 ft
BURGUNDY WINE COMPANY LTD	143 W 26TH STREET	540 ft
"MANOR HOUSE CELLAR INC, THE"	61 W 23RD ST	880 ft
"CLEARVIEW SPIRITS, INC."	99 WEST 27TH STREET	920 ft
CHELSEA WINE CELLAR INC	200 W 21ST STREET	960 ft
EATALY WINE LLC	200 5TH AVE	1470 ft

Churches within 500 Feet

Name	Approx. Distance
------	------------------

Schools within 500 Feet

Name	Address	Approx. Distance
------	---------	------------------

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
JERETON ENTERTAINMENT INC	157 W 24TH ST	70 ft
CHELSEA MANOR NYC LLC	138 W 25TH STREET	255 ft
CHELSEA GRAND LLC	158 160 W 25TH ST	255 ft
BILBOA REST CORP	159 W 23RD STREET	265 ft
161 WEST BAR LLC	161 W 23RD STREET	270 ft
SOOKYING CORP	165 W 23RD ST	285 ft
GODZILLA JAPANESE REST INC	158 W 23RD STREET	305 ft
BOMBAY GARDEN CORP	234 SEVENTH AVE	490 ft
RARE CHELSEA RESTAURANT GROUP LLC	152 W 26TH ST GROUND FLOOR	500 ft
ANGELIC FOODS INC	101 W 25TH ST	500 ft
RLJ III F26 MANHATTAN LESSEE LLC	152 158 W 26TH ST	505 ft
757 REST LLC	757 6TH AVENUE	515 ft
RARE CHELSEA RESTAURANT GROUP LLC	152 W 26TH STREET ROOF	520 ft
THIRTEEN GROUP LLC	128 W 26TH STREET	530 ft
FONDUE 26 LLC	122 W 26TH STREET	545 ft
CHIK ASSOCIATES LLC	135 W 26TH STREET	550 ft
L & I 165 LOUNGE LLC	165 W 26TH ST	555 ft
ROUGHLOCK LLC	127 WEST 26TH STREET	570 ft

Name	Address	Approx. Distance
SHEESAN RESTAURANT 26TH LLC	121-125 W 26TH ST	590 ft
EARTHEN GRILL INC	216 7TH AVENUE STORE 2	595 ft
BALLYMONEY NEW YORK INC	206 WEST 23RD STREET	610 ft
R U B BBQ RESTAURANT 1 LLC	208 W 23RD STREET	625 ft
CMR COMEDY LLC	208 W 23RD ST STORE 1	625 ft
COSI INC	700 6TH AVE	645 ft
REGIONAL THAI LTD	208 7TH AVE	655 ft
206 7TH AVE CORP	206 7TH AVE	670 ft
GMRI INC	696 AVENUE OF THE AMERICAS AKA	675 ft
CHIPOTLE MEXICAN GRILL OF COLORADO LLC	283 7TH AVE	685 ft
SEVENTH AVENUE TOMATO INC	209 7TH AVENUE	700 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
TH PLUS INC	208 7TH AVE	640 ft
SYS CHELSEA INC	206 7TH AVE	660 ft

Unmapped licenses within zipcode of report location

Name	Address