

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT		DOING BUSINESS AS (DBA)		
Mix 2 Crop.		Mix 2 Chilian and Latin Bistro		
STREET ADDRESS		CROSS STREETS		
506 9 th Avenue		W 37 th & W 38 th Street		
OWNER	NAME: Nancy Torres	ATTORNEY	NAME: George Karp	
	PHONE: 212-643-2616		PHONE: 646-732-1008	
	FAX:		FAX: 646-329-5825	
MANAGER	NAME: Denic Catalan	LANDLORD	NAME: PEC LLC	
	PHONE: 516-428-4215		PHONE: 212-643-2616	
	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):			
Method of Operation:	<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):			
License Type:	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
APPLICATION TYPE <i>(check one)</i>	<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?	Pomaire	
		What is/was the address of the establishment?	371 W 46 th Street	
		What were the dates the applicant was involved with this former premise?	Active since 2001	
	<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 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	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 2am	
	Music	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 2am	
	Kitchen	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 2am	12 pm – 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	
	74		15	48	1	1	10			
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+	74		
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?					<input checked="" type="checkbox"/> YES	NO	N/A	If requested		
Will outside promoters be used?					YES	NO	<input type="checkbox"/> N/A			
Will the security plan submitted be implemented?					YES	NO	<input type="checkbox"/> N/A			
Will State certified security personnel be used?					YES	NO	<input type="checkbox"/> N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	<input type="checkbox"/> 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	<input type="checkbox"/> 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.)					<input checked="" type="checkbox"/> YES	NO	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	<input checked="" type="checkbox"/> N/A

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

ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

ADDITIONAL STIPULATIONS: (Office Use Only)

- Applicant agrees to HVAC placement and amend plans and submit to CB 4 office prior to March 6th Full Board Meeting
- Applicant agrees to down draft or compatible to mitigate excess odors
- Rain runoff use in backyard will be addressed to community satisfaction
- Applicant agrees to have garbage placed on north side of fire hydrant in front of property
- Applicant agrees to mitigate quality of life issues pertaining to patrons smoking (patrons will be asked to smoke by the cigar store), exit in use
- Applicant agrees to address sound by a trained acoustician to satisfy residents concerns of excess noise
- Applicant agrees to have staff use exit in corridor only for access to basement. No patrons will be allowed to use that egress unless in an emergency
- Applicant agrees to only have DJ's for private events and not after 10pm.
- Subject to NYC Department of Buildings approval, applicant agrees there will be two air conditioning units with noise specifications equal to or lower than 55dbs, to be located at the widest point of the 506 south shaft on the roof of the corridor between the front and rear portions of the south commercial space
- Applicant agrees to have a pipe draining the 506 9th Ave rear terrace will be connected to an internal drain so that it will not empty out into the 502 9th Ave rear garden
- Applicant agrees the exhaust pipe for the rear electric convection oven will be under the stile at the north end of the rear terrace. The exhaust pipe for the front electric convection oven will be over or next to the front door
- Applicant agrees to the emergency exit door, in addition to the legally required exit sign, there will be a "Staff Only" sign

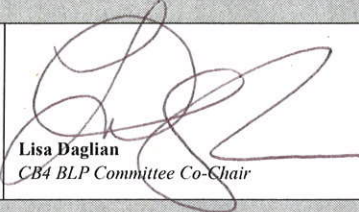
Manhattan Community Board 4 (MCB4) recommends:

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

Denial Approval

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Community Associate


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,
2/12/13
DATE

MIX 2

PROJECT PROPOSAL

EXECUTIVE SUMMARY

MIX2 Chilean and Latin Bistro a Eating and drinking establishment is the vision of restaurateur Mrs. Nancy Torres and chef Mr. Denic Catalan for the new location in 506 9th Av bet 38th and 39th Street , Manhattan NY. is going to be the #4 place what this Chilean emigrant successfully running in the food industry since they came to NY .

MIX2 Chilean and Latin bistro Menu will boast a spread of seafood and succulent meat tapas from mostly Chile, Argentina, Peru and Mexico taking advantage of both Mrs. Torres and Chef Catalan extensive background with the Chilean cuisine and Nuevo pan latino cuisine. Many tapas items on the menu will be made fresh at a raw bar placed front of the house.

MIX2 Chilean and Latin bistro will be serve fresh cocktails and exciting Chilean and Latin spirits, keeping up to also with date also with the latest trend liquor, also wine and beer will be offered .through keeping with integrity of MIX 2, Mrs. Torres and Mr. Catalan want to create a fresh restaurant what the area be hungry for and one that the community embrace.

MISSION

Good quality Chilean and Latin food at reasonable price matched with a pleasure dining experience due to exemplary service and great ambiance. The vision is not only creating a great restaurant but a successful restaurant which can integrate into midtown west to become fixture in the community.

KEYS TO SUCCESS

Chef Catalan `s celebrated cuisine that hits at home feel and yet has a hidden kind of subtle , fresh ingredients pairing with excellent presentation and a long knowledge of Chilean and pan Latin cuisine

Creating a restaurant what is in tune with the needs of the community

Hiring kitchen, wait staff and bar that focus on consistency in work. The presentation of the fresh products and a customer service.

Using social media, PR, holidays, charity events & community activities to integrate the restaurant into the community and really promote the restaurant

OBJETIVES

Obtain a way of living , moving his Chilean place to a new location , trying to bringing his loyal costumer and friends and trying to follow with a concept of been a Chilean and Latin house very integrated with the community and making a new place with great flavors

THE TEAM

Chef Denic Catalan, native of Chile, started his career working in an Argentinean restaurant in Jackson heights as a busboy, waiter and preparation chef starting in 1992, he learning his basic culinary education during this time , in 2005 he get degree in the French Culinary Institute in NY, in culinary techniques with experience in kitchen for more of twenty years and also is a expert in wines .

Nancy Torres is a restaurateur for more of 20 years in USA, his family in Chile also owns restaurants and a famous empanada place, she start as a waitress in a Uruguay place in 1992 later he start managing and owning Ël Arrayan ,later la Gaviota and Pomaire , she take care of managing and specialize in drinks with wine and liquors , she also was named ambassador for the Chilean Pisco.

Mrs. Torres and MR Catalan are founder of a Chilean Non profit organization Gabriela Mistral foundation, they are part of Chilean Club, Chilean Chamber of Commerce, etc.

CONCEPT SUMMARY

METHOD OF OPERATION

The restaurant will be open 7 days a week with the full operation hours being as follow
Open from 12:00 to 2:00 pm
Wait staff shall serve patrons at the tables
The seating capacity is estimated in 74 people in house.

DECOR

For the décor, the restaurant will have a cozy old fashion bistro with a Latin accent. The restaurant will be a niche for both couples on a romantic dates as well a friendship enjoining a hung out or friend watching soccer games.

FOOD AND BEVERAGE

The restaurant will showcase a raw bar front manned by a chef creating fresh to order seafood tapas, the raw bar is going to extend from the entrance until the wall before the

stair to the basement, along of the opposite wall of the raw bar is going to be 3 tables with 4 chairs installed for guest to use for eat and drink .For the dining room a bar is going to have 10 bar chairs , middle of the floor 6 tables with 4 chairs will be placed to maximize the seating capacity

In the back part a preparation area with a electric convection oven and a Panini presser will be installed and also a dishwasher machine for clean plates, low boy for preparation and sanitation area for be in safe with Health Department, a counter with 6 chair plus 1 table of 4 and 5 tables with 2 chairs also in going to be in the bistro area

The menu will consist in authentic dishes from Chile. Argentina. Peru and Mexico.

Primary tapas with a heavy seafood selection including ceviches, tiraditos , oyster shooters and a magnificent Latin empanadas , the menu is going to included few entrees dishes to satisfied the appetite for all patrons. The restaurant produce will come from local farm, .Dairy and meat will ordered specifically free range livestock and the restaurant is going to use sustainable seafood only

The bar menu is going to boasts collection of Latin spirits :pisco , tequilas and rhum, traditional Latin cocktail and new mixologist concoction , and a proper wine list of Chilean , Argentina primarily and some Latin beer .

COMMUNITY INVOLVEMENT

In addition to guarantee good quality food and libation daily, Mix2 will also provide its clientele with peace of mind via it commitment to civic responsibility and the community.

Beyond Mix2 s daily service to its customer, the bistro plan to extend care and efforts to the community, the owner plan to take advantage of the holiday's celebration and nationality respected days to create community events.

Soundless air conditioner unit, and professional soundproof for don't disturb tenants from the same building, and the tenants from next building too.

MIX2
CHILEAN AND LATIN BISTRO

EMPANADAS

ACHEESE EMPANADA-EMPANADA DE QUESO



BCHEESE & TURKEY EMPANADA-QUESO PAVO



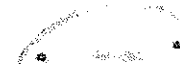
CCHEESE&VEGET EMPANADA-QUESO VERDURAS



DCHEESE&SPINASH EMPANADA-QUESO ESPINACA



ECHEESE & CHICKEN EMPANADA - QUESO POLLO



FTRADITIONAL BAKED BEEF EMPANADA- PINO



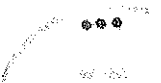
GCHEESE&SCALLOPS EMPANADA- QUESO OSTION



HCHEESE&SEAFOOD EMPANADA-QUESO MARISCO



ICHEESE&SHRIMP EMPANADA-QUESO CAMARON



RAW BAR

J LOBSTER SALAD
SERVED IN A ROLL

K PATAGONIAN SALMON
LEMON CAPER BASIL, MERQUEN, OLIVE OIL,

L MARISCAL
CHILEAN SEAFOOD CEVICHE SHRIMP SCALLOPS AND MUSSEL

M TUNA TARTAR
LIME JUICE, SOY SAUCE , BROWN SUGAR PERUVIAN AJI AMARILLO

N SHRIMP COCKTAIL
SMOKEY MERKEN AJI COCKTAIL, HORSERADISH

O LOBSTER BISQUE
MEDIUM SPICY LOBSTER BISQUE WITH CROUTON

P CLAMS
6 RAW CLAMS WITH LEMON, CILANTRO, ONIONS.

Q WEST COAST OYSTER
ON THE HALF SHELL WITH CHILEAN CHAMPANA MIGNONETTE

R OYSTER SHOOTERS\$ EACH
PLATE OF 3 \$
ADD PISCO \$

SMALL PLATES

S LOBSTER BISQUE STEAM PACIFIC MUSSELS
GARLIC AND PARSLEY WHITE WINE CHILI PEPPER FLAKES

T MIX2 TASTING
TASTING OF 5 RAW BAR ITEM

V COLD ANTIPASTO
SALAME, PROSCIUTO, OLIVES, PICKLES, GRAPES

W CHEESE PLATE
ARGENTINIAN SARDO, MEXICAN FRESCO , MANCHEGO CHEESE

MAIN COURSE

X BAKED SALMON
ROASTED WITH AGAVE HONEY OLIVE OIL PERUVIAN PANCA AJI

Y LOBSTER
LOBSTER TAIL IN A SPICY MAYONNAISE

Z ARGENTINIAN STYLE
16 OZ PRIME NY SIRLOIN STEAKS

SIDES DISHES

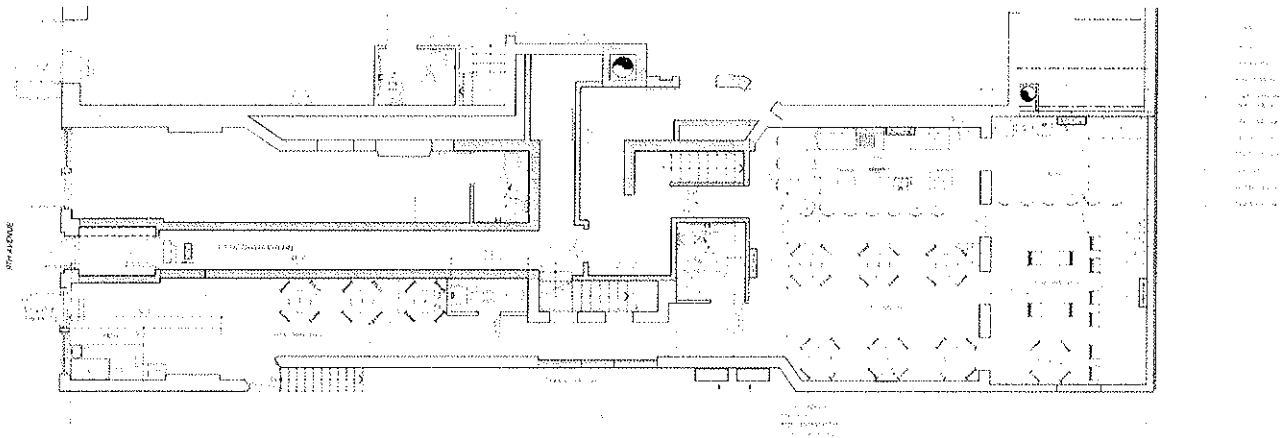
SALAD

RICE

CORN IN A COB

STEAM SEASONAL VEGETABLE

Diagram of Restaurant
 506 9th Ave
 NY NY 10018
 (Full Plans will be submitted at meeting)

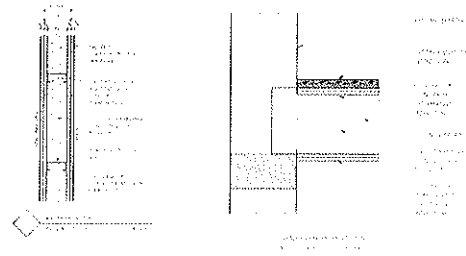


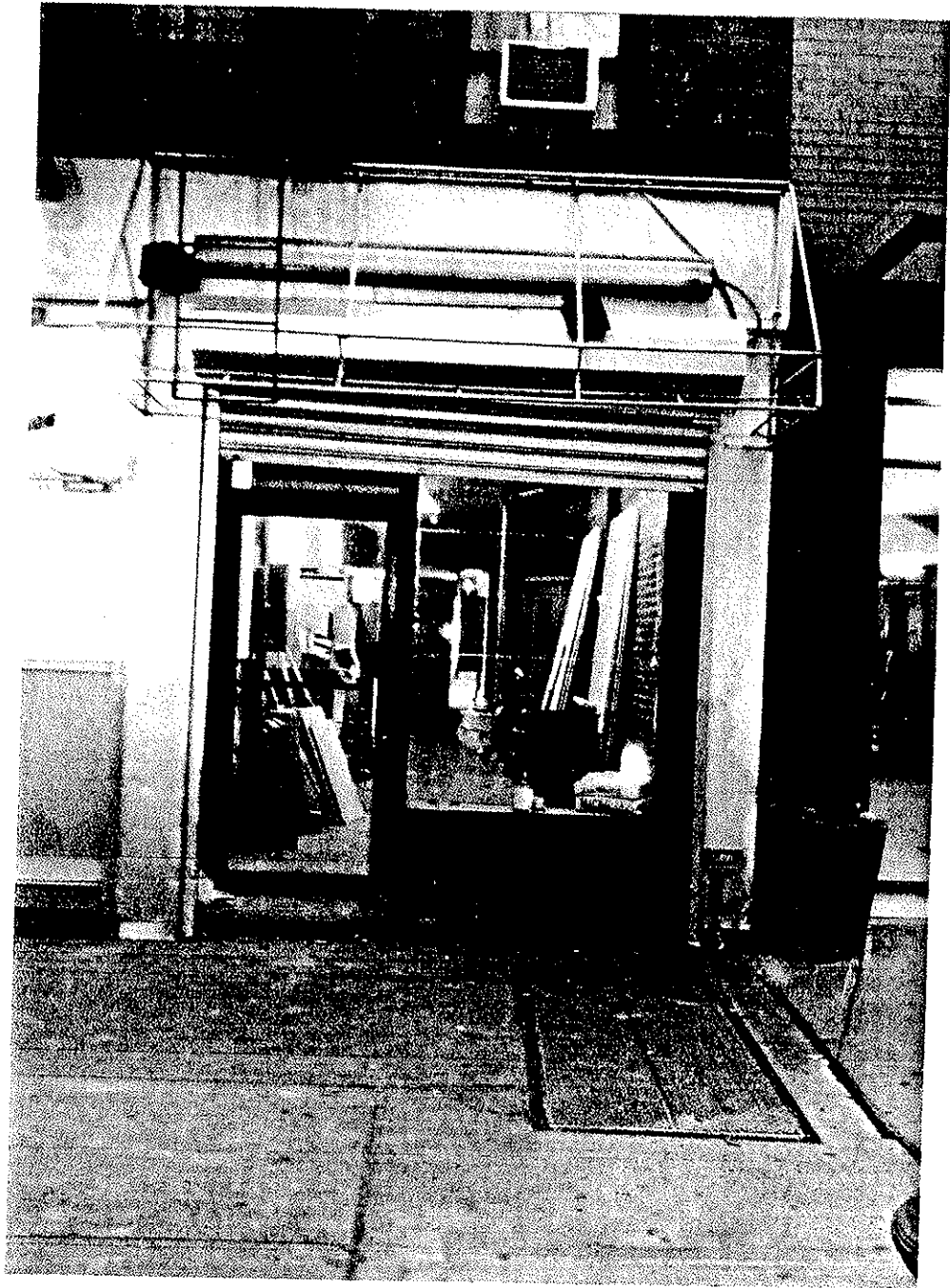
506 9TH AVENUE, FIRST FLOOR (PARTIAL FLOOR PLAN)
 NY12 - CHILEAN LATIN BISTRO SCALE: 1/4" = 1'-0"



PROPOSED USE GROUP 6
 EATING & DRINKING ESTABLISHMENT
 CEILING HEIGHT: 9'-0"
 AREA: 1,240 SQ. FT./10 = 124 PERSONS
 PROPOSED: 74 PEOPLE

CHILEINNY@GMAIL.COM



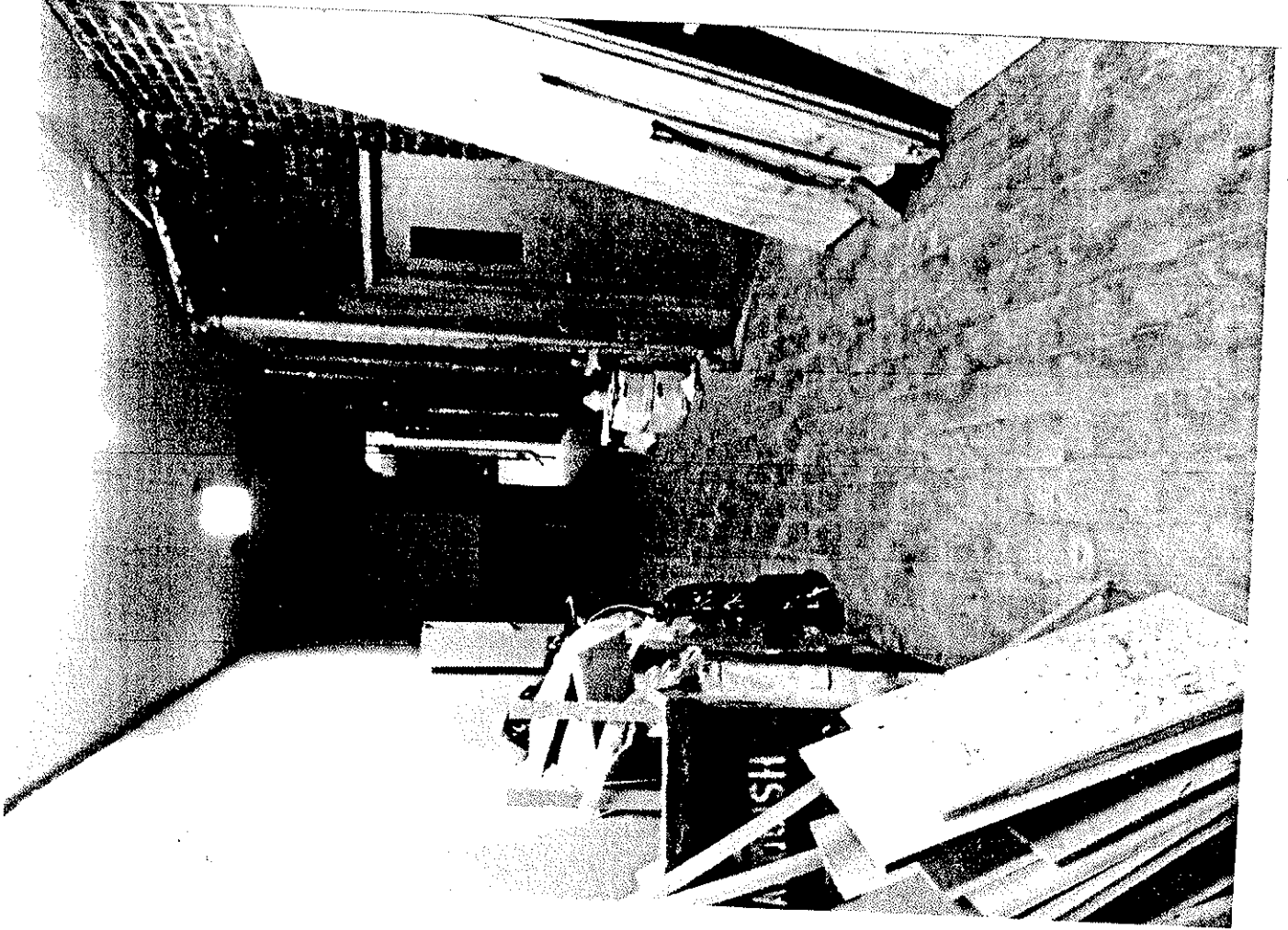


MIX 2 CORP
506 9th Avenue
New York, NY 10018
FRONT ENTRANCE
December, 2012

MIX 2 CORP
506 9th Avenue
New York, NY 10018

FRONT AREA
Entranceway and
Kitchen /
Food Counter

Dec. 2012





MIX 2 CORP
506 9th Avenue
New York, NY 10018
Photo of Rear Room
DINING AND BAR AREA, Rear Kitchen/
counter
December 2012

Proximity Report for Location:

December 4, 2012

506 9TH AVE, New York, 10018

* 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
SHILORI INC	486 9TH AVENUE	255 ft
474 9TH AVE INC	474 9TH AVENUE	450 ft
39TH STREET WINE INC	354 W 39TH ST	460 ft
ODYSSEY WINE & SPIRITS INC	490 10TH AVE	915 ft
CAMBRIDGE WINES & LIQUORS INC	594 8TH AVENUE	945 ft
GM & M RETAIL LIQUOR INC	302 W 40TH STREET	975 ft
589 NINTH AVENUE CORP	589 9TH AVENUE	1025 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

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

A Mix 2 Corp. Restaurant

Name	Address	Approx. Distance
WALKINSTOWN INC	508 9TH AVE	30 ft
IL PUNTO RISTORANTE LLC	507 509 9TH AVE	75 ft
FARO CORP	496 NINTH AVENUE	125 ft
NONA AMALFI LLC	493 9TH AVE	145 ft
GAETANINAS KITCHEN INC	492 494 9TH AVENUE	150 ft
523 9TH AVENUE INC	523 9TH AVE	235 ft
BACI DA ROMA LLC	331 W 38TH STREET	350 ft
HOLLAND COCKTAIL LOUNGE INC	532 9TH AVENUE	375 ft
PURPLE ROSE TAVERN INC	533 9TH AVENUE	385 ft
476 9TH AVENUE RESTAURANT LLC	476 9TH AVE	415 ft
TAMBURI TRATTORIA LTD	352 W 39TH STREET	475 ft
	538 9TH AVENUE	475 ft
99 NOODLE CORP	472 9TH AVE	480 ft
THREE BROTHERS BAKING INC	451 W 39TH ST	580 ft
MORELAND INC	356 W 40TH STREET	605 ft
NORA ON 9TH INC	462 9TH AVE	620 ft
324 37TH STREET LLC	320-324 WEST 37TH ST	670 ft

Name	Address	Approx. Distance
342 PROPERTY LLC & AHM NEW YORK ASSOCIATES INC	342 W 40TH ST	690 ft
334 340 HOTEL MANAGEMENT LLC	334 340 W 40TH STREET	705 ft
PANEVINONY INC	334 340 W 40TH ST RESTAURANT B	705 ft
CASA NONNA NYC LLC	310 W 38TH ST	730 ft
CM 36 LLC CM 36 OPERATOR LLC CM 36 MANAGEMENT LLC	341 343 W 36TH ST	730 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
PROJECT X VENTURES LTD	339 W 38TH ST	210 ft

Unmapped licenses within zipcode of report location

Name	Address
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