

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>		
Fonda Chelsea LLC		Fonda		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		
189 9th Avenue, New York, NY 10011		21st & 22nd Street		
<b>OWNER</b>	<b>NAME:</b>	Roberto Santibanez	<b>ATTORNEY</b>	
	<b>PHONE:</b>	917-476-1950		
	<b>FAX:</b>	212-677-4099		
<b>MANAGER</b>	<b>NAME:</b>	Roberto Santibanez	<b>LANDLORD</b>	
	<b>PHONE:</b>	917-476-1950		
	<b>FAX:</b>	212-677-4099		
<b>DESCRIPTION OF BUSINESS</b>				
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		
<b>APPLICATION TYPE</b> (check one)	<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES <input type="radio"/> NO	
		What is/was the name of establishment?	Venadito & La Botaneria	
		What is/was the address of the establishment?	Fonda Avenue D LLC	
		What were the dates the applicant was involved with this former premise?	1/24/2012 to present	
	<input type="radio"/> <b>Transfer</b>	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	<input type="radio"/> YES <input type="radio"/> NO	
		If alterations or operational changes are being made, please attach the plans to this form.		
	<input type="radio"/> <b>Alteration</b>	What is the current license #?		
		What is the expiration date on the current license?		
Please describe the nature of the alterations and attach the plans				

*Hours represent closing time*

OPERATIONAL ISSUES									
		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
HOURS	Operation	11am-11pm	11am-11pm	11am-12am	11am-12am	11am-12am	11am-12am	11am-12am	11am-12pm
	Music	11am-11pm	11am-11pm	11am-12am	11am-12am	11am-12am	11am-12am	11am-12am	11am-11pm
	Kitchen	11am-11pm	11am-11pm	11am-12am	11am-12am	11am-12am	11am-12am	11am-12am	11am-11pm
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	74		53	0	1	12	N/A	N/A
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A		
Will applicant have bottle service?					YES	NO	N/A		
Will you be hosting private parties and promotional events?					YES	NO	N/A	Birthdays, etc...	
Will outside promoters be used?					YES	NO	N/A		
Will the security plan submitted be implemented?					YES	NO	N/A	Full service restaurant	
Will State certified security personnel be used?					YES	NO	N/A		
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A		
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A		
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A		
If you plan to have music, what type(s)?			BACKGROUND	LIVE MUSIC	DJ				
BUILDING DESIGN									
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A	Fixed Facade	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	N/A	No Change to existing soundproofing	
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A		

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

LOCATION & ZONING			
Primary Zoning District:	R7B	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="radio"/> YES	NO	N/A
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	N/A
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> NO	N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		

**ADDITIONAL INFORMATION: (Applicant Use)**

**ADDITIONAL NOTES: (Office Use Only)**

ADDITIONAL STIPULATIONS: (Office Use Only)

= WILL POST JOB OPENINGS  
WITH CP4.

= ONLY ONE BICYCLE WILL  
BE USED FOR DELIVERIES.

Manhattan Community Board 4 (MCB4) recommends:

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

#### CB4 REPRESENTATIVES

  
Nelly Gonzalez  
CB4 Community Associate

  
~~Lisa Daghlian~~ FRANCESCA H. SCUDUBIE  
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

2/11/14  
DATE



## DINNER MENU

### APPETIZERS

#### GUACAMOLE 11

(serves two)

Guacamole made to order, served with hand pressed tortillas, chips and pasilla de Oaxaca salsa.

#### SOPA DEL DIA 7

Fresh made daily soup.

#### SOPA DE TORTILLA 7

Grilled chicken, Cihuahua cheese, avocado and crema served with a roasted tomato pasilla broth.

#### FLAUTAS DE POLLO 8

Two crispy tortillas filled with shredded chicken, topped with salsa verde, pasilla de Oaxaca salsa, queso fresco and crema.

#### TLACOYO CON HONGOS 8

Black bean masa "boat" spring pea spread, sautéed mushrooms, salsa verde, salsa chipotle, queso fresco and crema.

#### TACO DE PESCADO 8

Northern style fish taco in a soft corn tortilla with cabbage, smoky salsa, avocado salsa and pickled relish.

#### MELTED CHEESE WITH GRILLED CHORIZO 11

Mexican chorizo with Oaxaca and Cihuahua cheeses, fresh tomatillo-serrano salsa and soft corn tortillas.

#### DUCK ZARAPE 11

Soft corn tortillas filled with braised duck with roasted tomato - habanero cream sauce.

#### FISH SALPICON 11

Chopped white fish with lime juice, onions, serrano chiles, cilantro and hand pressed tortillas.

### TAQUITOS

Three soft corn tortillas filled with your choice of:

#### CARNE ASADA 8

Grilled marinated skirt steak with onions, cilantro and chile de arbol salsa.

#### DE POLLO 8

Pulled crispy guajillo chicken with onions, cilantro and salsa verde.

#### AL PASTOR 8

Chopped marinated pork with pineapple, onions, cilantro and avocado tomatillo sauce.

### SALADS

#### ENSALADA DE SANDIA 8

Cool watermelon chunks, diced cucumbers and queso fresco, lime juice, extra virgin olive oil, pepitas and chives.

#### ENSALADA DE AGUACATE Y ZANAHORIAS 8

Avocados, roasted carrots and mixed sprouts, vinaigrette, toasted pecans, sesame seeds, dollop of soft goat cheese

#### FONDA SALAD 9

Arugula, radishes and red onions tossed with a simple lemon, olive oil vinaigrette.

With grilled chicken 14

With grilled skirt steak 17

With grilled jumbo shrimp 18



## **ENTREES**

### **ENCHILADAS SUIZAS 16**

Pulled chicken filled tortillas with creamy tomatillo sauce, baked with Chihuahua and Oaxaca cheeses.

### **ENCHILADAS DE MOLE NEGRO OAXAQUEÑO 17**

Soft corn tortillas filled with braised chicken topped with a stone ground Oaxaca Black Mole, chopped onions, cream, queso fresco, cilantro and sesame seeds.

### **VEGETARIAN ENCHILADAS 16**

Soft corn tortillas filled with roasted eggplant, zucchini, chayote and diced potatoes, served with chopped cauliflower, cilantro, queso fresco and crema topped with your choice of a tomatillo serrano sauce or a roasted tomato habanero sauce

### **CHILE RELLENO DE ESPINACAS 17**

Roasted Poblano pepper filled with spinach, raisin and pine nuts. Served with a roasted tomato chipotle sauce and epazote goat cheese.

### **POLLO NORTEÑO 18**

Boneless achote marinated chicken tossed with melted Chihuahua cheese. Served in a skillet topped with chiles serranos "toreados" and cured red onions, side of charro beans and warm hand press tortillas

### **CAMARONES ADOBADOS 20**

Yucatan style pan seared jumbo shrimp, served over spicy creamy green rice and a black bean velvet sauce

### **SHRIMP AND SCALLOPS 21**

Pan seared jumbo shrimp and diver scallops over a hazelnut chipotle mole topped with red onion jalapeno relish, crispy tortilla bits, and chives.

### **PESCADO AL SARTEN 20**

Pan seared guajillo marinated wild striped bass served with avocados, cherry tomatoes and red onions.

### **CARNE ASADA CON HONGOS 21**

Grilled marinated skirt steak with a sweet corn mushroom sauce, served with green bean escabeche.

### **FONDA BURGER 14**

Guajillo beef burger with avocado slices, pico de gallo, smoky salsa and sweet potato fries.

### **COCHINITA PIBIL 18**

Yucatan style achote marinated slow baked pork shoulder with oregano pickled onions.



## **TORTAS**

### **FONDA SPECIALTY SANDWICHES**

All tortas are served warm with black bean spread, mayo, onions, pickled jalapeños and avocado slices.

#### **SLOW BRAISED PORK 8**

Adobo marinated pull pork with cured red onions.

#### **GRILLED CHICKEN 8**

Guajillo marinated grilled chicken, chopped red onions and pickle jalapeños.

#### **VEGETARIAN 8**

Queso fresco lettuce and tomatoes.

#### **POLLO 8**

Guajillo marinated grilled chicken and roasted peppers.

#### **CARNE ASADA 12**

## **LUNCH BEVERAGES**

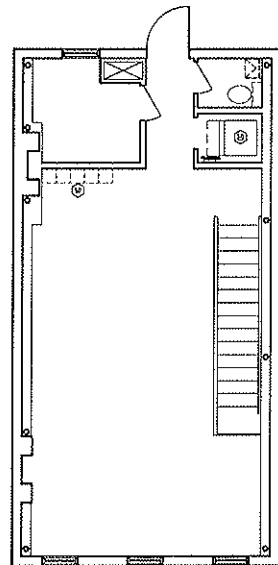
### **FROZEN ROSALITA 5**

Our signature frozen margarita

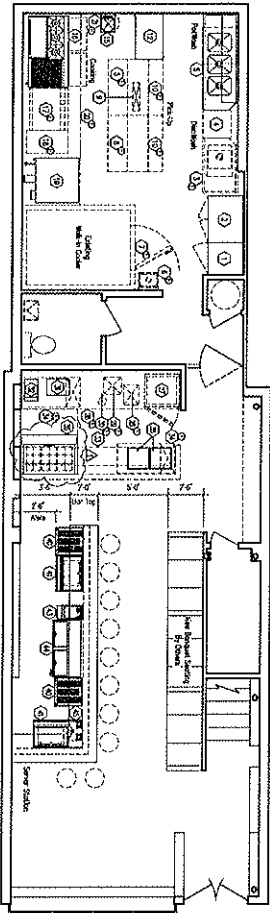
### **UNLIMITED AGUA FRESCA DEL DIA 2.50**

### **SANGRIA RED & WHITE OR**

### **MARGARITAS CLASICA 5**



Second Floor  
SCALE - 1/4" = 1'-0"



Ground Floor  
SCALE - 1/4" = 1'-0"

EQUIPMENT SCHEDULE

ITEM NO.	QTY	DESCRIPTION	REMARKS
1	1	Refrigerator - 1 Section	
2	1	Refrigerator - 2 Section	
3	1	Refrigerator - 3 Section	
4	1	Refrigerator - 4 Section	
5	1	Refrigerator - 5 Section	
6	1	Refrigerator - 6 Section	
7	1	Refrigerator - 7 Section	
8	1	Refrigerator - 8 Section	
9	1	Refrigerator - 9 Section	
10	1	Refrigerator - 10 Section	
11	1	Refrigerator - 11 Section	
12	1	Refrigerator - 12 Section	
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55	1	Refrigerator - 55 Section	

Progress Print  
Not-For -Construction

### On-Premise Licenses within 500 Feet

Name	Address	Approx. Distance
PASTAI INC	186 9TH AVE	50 ft
200 NINTH RESTAURANT LLC	200 9TH AVE	175 ft
TUAM NEW YORK INC	202 9TH AVENUE	225 ft
400 WEST 23RD STREET REST CORP	400 W 23RD STREET	390 ft
SPEAK INTEGRATED CORP	167 9TH AVE	455 ft
SAIGON FOOD CORP	158 NINTH AVE	465 ft
TASTY BISCUIT LLC	156 9TH AVE	495 ft



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**Statement of Public Interest:**

**Fonda Chelsea, LLC  
189 9<sup>th</sup> Avenue, New York, NY 10011**

The issuance of an on-premises liquor license to Fonda Chelsea, LLC is in the public interest of the community for the following reasons:

The proposed establishment at 189 9<sup>th</sup> Avenue, New York, NY 10011, will be taking over the space previously occupied by the Indian restaurant, Bombay Talkie. This will be the 3<sup>rd</sup> location for the Fonda restaurant group, owned and operated by chef Roberto Santibanez. Much like its sister restaurants in the East Village and Brooklyn, this will be a neighborhood restaurant serving contemporary Mexican comfort food. Its menu and price point will have broad appeal to both residents and visitors alike.

With three other licensed establishments in the New York City area, Roberto Santibanez, the sole member, is an experienced restaurant owner/operator in the city; he will actively manage the restaurant operations once it opens.



109 BOMBAY TALKIE

Benjamin Moore  
True Value  
London

Benjamin Moore  
London Paint and Hardware