

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
Whole Foods Market Group, Inc.				
STREET ADDRESS		GROSS STAFFERS		
10 Columbus Circle, Suite SC101A, New York, NY 10019				
OWNER	NAME	Whole Foods Market Group, Inc.	APPLICANT NAME	Richard D. Nasca
	PHONE	212-823-9600	PHONE	732-727-5030
	FAX		FAX	732-727-5028
MANAGER	NAME	Lamin Humma	LANDLORD NAME	A/R Retail, LLC
	PHONE	914-666-8940	PHONE	212-506-5866
	FAX	512-370-5733	FAX	
DESCRIPTION OF BUSINESS				
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): Bar/Arcade			
Method of 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): 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?	YES	NO
		What is/was the name of establishment?	Whole Foods Market Group, Inc.	
		What is/was the address of the establishment?	10 Columbus Circle, Suite SC101A New York, NY 10019	
		What were the dates the applicant was involved with this former premise?	Applicant currently operates a restaurant at the proposed location with benefit of a Restaurant Wine License. The applicant wishes to upgrade to an On Premises Liquor License.	
	<input type="radio"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	YES	NO
	<i>If alterations or operational changes are being made, please attach the plans to this form.</i>			
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	8am-11pm	8am-11pm	8am-11pm	8am-11pm	8am-11pm	8am-11pm	8am-11pm	8am-11pm	
	Music	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	
Kitchen	8am-11pm	8am-11pm	8am-11pm	8am-11pm	8am-11pm	8am-11pm	8am-11pm	8am-11pm		
OCCUPANCY	INDOOR				PAVILION			OUTDOOR		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Kitchens)	Number of Tables	Number of Seats	Number of Seating Only Barstools	Number of Standing Barstools	Number of Seating Barstools	Number of Seating	Number of Standing	
	N/A	29	18	6 Tables with bench seating	0	1	11	N/A	N/A	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will applicant have bottle service?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will you be hosting private parties and promotional events?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will outside promoters be used?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will the security plan submitted be implemented?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will State certified security personnel be used?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
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)					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
If you plan to have music, what type(s)?					<input checked="" type="radio"/> BACKGROUND	<input type="radio"/> LIVE MUSIC	<input type="radio"/> 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="radio"/>	<input type="radio"/>	<input type="radio"/>			
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="radio"/>	<input type="radio"/>	<input type="radio"/>			
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="radio"/>	<input type="radio"/>	<input type="radio"/>			

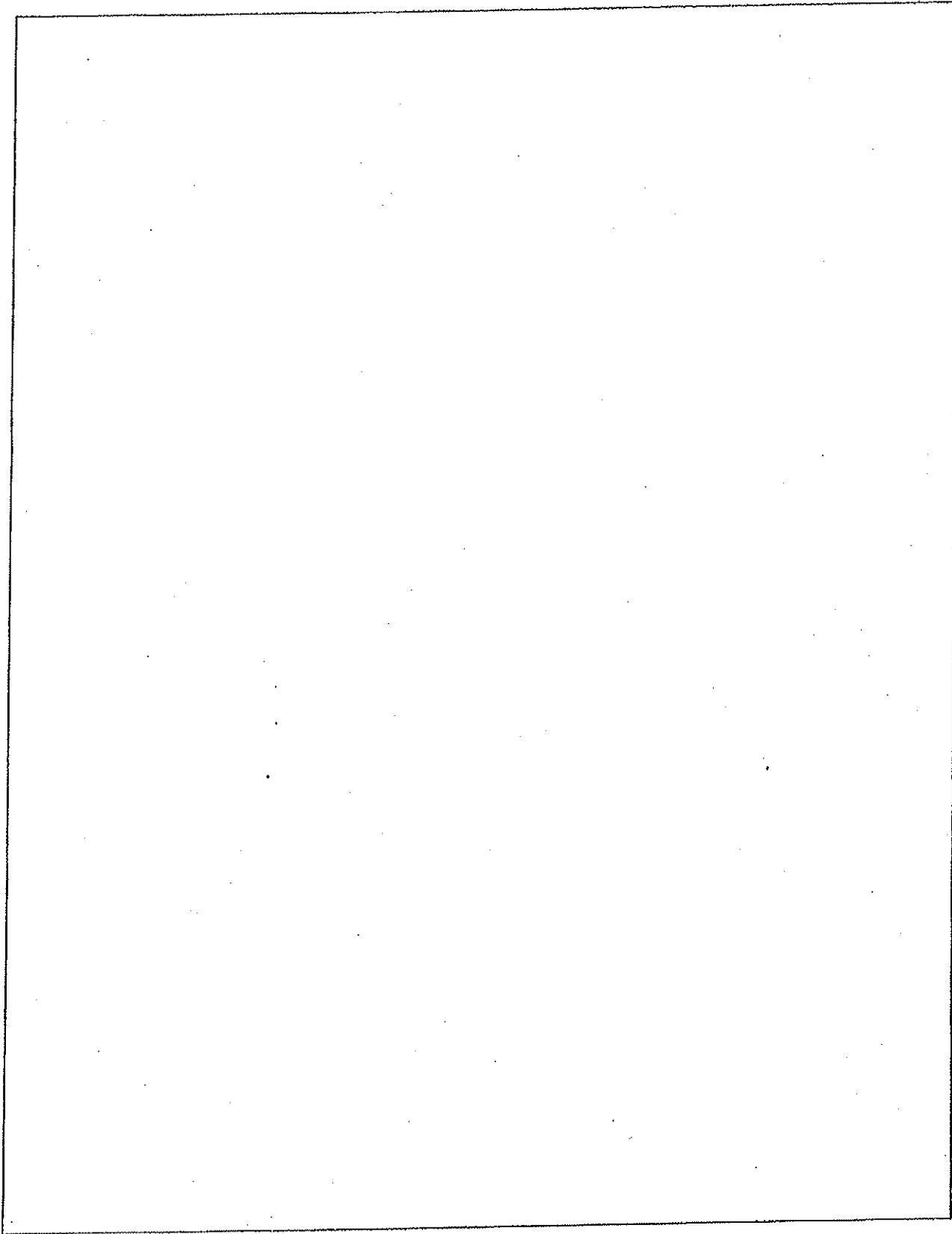
OUTDOOR DINING			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	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	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	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A

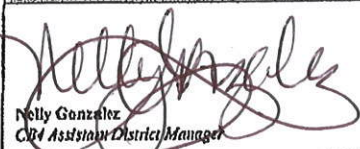


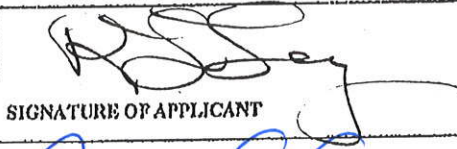
LOCATION & ZONING				
Primary Zoning District:	C6-6		Overlay (if Applicable):	N/A
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A	
Is a Public Assembly permit required?	YES	NO	N/A	
Are your plans filed with DOB?	YES	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	N/A		
	# 2			
	# 3			

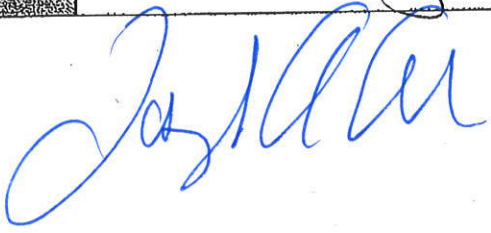
ADDITIONAL INFORMATION (Applicant Use)

ADDITIONAL NOTES (Office Use Only)

ADDITIONAL STIPULATIONS (Office Use Only)



Manhattan Community Board 4 (MCB4) recommends:		<input checked="" type="radio"/> Denial unless all agreed to by applicant is part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval
CB4 REPRESENTATIVES		
 Nelly Gonzalez <i>CB4 Assistant District Manager</i>	 Frank Hefouzblee <i>CB4 BLP Committee Co-Chair</i>	 Paul Sorex <i>CB4 BLP Committee Co-Chair</i>
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	4/24/14 DATE

 5-13-14

SPECIALTY COOLER

455 CLOSET
444 S.S. CAB.
412 REF. CAB.
412 REF. CAB.
444 S.S. CAB.
477 SHELVING
489 TELEVISION
411 ICE MACH.
469 TELEVISION
434 CUSTOM BACK BAR
494 REGISTER
419 D. WASH.
441 3-COMP. SINK
443 S.S. CAB.
488 BEER TAPS
454 CUSTOM BAR CTR.

483 BAR STOOLS
11 TOTAL

BEER CASE DISPLAY

484 TABLE

485 BENCHES

482 BENCHES

487 TABLE

484 TABLE

485 BENCHES

BEER CASE DISPLAY

482 TABLE

482 BENCHES

485 BENCH

487 TABLE

484 TABLE

486 BENCH SEATING

EXISTING MAGAZINE RACKS

EXISTING MAGAZINE RACKS

723 MILLWORK ENDCAP

410A 8' MULTIDECK BEER CASE

410B 6' MULTIDECK BEER CASE

410C 6' MULTIDECK BEER CASE

410D 8' MULTIDECK BEER CASE

P-49
P-50
P-51

Columbus Tables

NTS

4/20/11

Snacks

POPCORN \$3 each
Plain, Butter or Cinnamon Sugar

SIGMUND'S FLAVORED PRETZELS

** Not for sale in Illinois * Served warm*
\$4 each with House-Made Beer Mustard
\$6 each with warm Spoonable Caramel

PICKLE PLATTER \$8
House selection of seasoned warm Pickled Vegetables.

CURED MEATS mini sampler \$8 TO SLICE \$11
Local Chestnut Valley, Toscano, Chorizo and Fennel Salami.
Served with bread.

BUFFALO WINGS \$7
Served with In-House Blue Cheese Dressing, Celery and Carrots.

BASKET OF TOTS \$5

Soup & Salad

**PLEASE PLACE
YOUR ORDER
AT THE BAR.**

SOUP OF THE DAY
VEGETARIAN \$6 SEAFOOD \$7
** Add for only \$1 a chicken * Filled with bread*

BEET SALAD \$8
ADD GRILLED CHICKEN FOR \$5
Satur Farms Greens with Love Beets, Spicy Marcona Almonds
and Chèvre Cheese.

PEAR & BLUE SALAD \$8
ADD GRILLED CHICKEN FOR \$5
Satur Farms Greens with Roasted Pears, Gorgonzola Dolce
and Caramelized Pecans.

FARRO SALAD \$8
ADD GRILLED CHICKEN FOR \$5
Satur Farms Greens with Farro, Green Beans, Radish, and
Salvatore Bakery Ricotta, topped with Sauces' n Love Pesto
Vinaigrette.

Comfort Food

FISH & TOTS \$12
Fried Cornmeal-Crusted Ocean Whitefish with Tots and
Carter Sauce.

CHICKEN TENDERS \$10
Bell & Evans Chicken Tenders served with Tots.

PROSCIUTTO MACARONI & CHEESE \$7
Panko-Crusted Macaroni & Cheese studded with Crisp Italian
Prosciutto.

Sandwiches & Burgers

**PLEASE PLACE
YOUR ORDER
AT THE BAR**

TARTINES \$10

* Made with cultured Cowart Dairy product, served with a small side salad.

SALVATORE BLYN RICOTTA with Dried Figs, Black Pepper, Truffle, Honey and Parsley

LIONI BURRATA with Oven-Roasted Tomatoes and Basil

BAN AND BRUTERE with House-Made Bear Mustard

TUNA MELT with Tuna Salad and Aged Cheddar

GRILLED CHEESE \$8

Made with Aged Cheddar. Served with a Small Side Salad.

HOT DOG OR VEGGIE DOG \$8

With your choice of In-House-Made Bear Mustard, ~~or~~ McClure's Pkide Relish, Sauerkraut and Chopped Red Onions. Served with Pickles and Chips.

BURGER \$11

Served with American Cheese, Lettuce, Tomato, Pickle and Tots.

VEGGIE BURGER \$11

Served with Lettuce, Tomato, Pickle and Tots.

Piùtrends



* Made with cultured Cowart Dairy product

MARGHERITA \$8

Sauces 'n' Love Pizza Sauce, Lioni Fresh Mozzarella, Gotham Greens Basil.

CHORIZO \$8

Chorizo, Lioni Fresh Mozzarella, Red Onion, Extra-Virgin Olive Oil.

QUATTRO \$8

Each quarter features a different cheese: Lioni Burrata, Salvatore Blyn Smoked Ricotta, Gruyere, Gorgonzola Dolca and Parsley.

MEDITERRANEAN CHICKEN \$9

Grilled Chicken, Salvatore Blyn Ricotta, Oven-Roasted Tomatoes, Roasted Red Peppers, Red Onions, Parsley and Balsamic Drizzle.



AT WHOLE FOODS MARKET® COLUMBUS CIRCLE
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Twitter: WFMBestNYC

Service is our pleasure! We do not accept tips.