

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

|   |   |  |   |
|---|---|--|---|
| <b>CORPORATION NAME</b>   |   | <b>DOING BUSINESS AS (DBA)</b>         |   |
| Brian Daly or Entity to be formed   |   | Jolly Monk                             |   |
| <b>STREET ADDRESS</b>   |   | <b>CROSS STREETS</b>                   | <b>ZIP CODE</b>   |
| 701 9th Avenue, New York, NY  |   | 48th Street, 49th Street               | 10036   |
| <b>OWNER</b><br><i>(Attach a list of all the people that will be associated listed with the license)</i>  | <b>NAME:</b> Patrick Cremin, Brian Daly, Jonathan Pascucci  | <b>ATTORNEY/ REPRESENTAIVE</b>         | <b>NAME:</b> Benjamin Korngut, Esq.                           |
|   | <b>PHONE:</b> 845-238-7319  |  | <b>PHONE:</b> 212-566-5021                                    |
|   | <b>EMAIL:</b> bridaly11@gmail.com   |  | <b>EMAIL:</b> ben@korngutlawoffices.com                       |
| <b>MANAGER</b>  | <b>NAME:</b> Owners will manage.  | <b>LANDLORD</b>                        | <b>NAME:</b> Woodland Realty Associates, LLC Attn: Neil Polon |
|   | <b>PHONE:</b>   |  | <b>PHONE:</b> 212-686-4144                                    |
|   | <b>EMAIL:</b>   |  | <b>EMAIL:</b>   |
| <b>APPLICATION TYPE (Check One)</b>   |   |  |   |
| <input type="radio"/> <b>New</b>  | Has applicant owned or managed a similar business?  | <input type="checkbox"/> YES           | <input type="checkbox"/> NO                                   |
|   | What is/was the name and address of establishment?  |  |   |
|   | What were the dates applicant was involved with this former premise?  |  |   |
| <input checked="" type="radio"/> <b>Transfer</b>  | What is the prior license # and expiration date?  | Serial #1278118, 06/30/2018            |   |
|   | Is applicant making any alterations or operational changes?   | <input type="checkbox"/> YES           | <input checked="" type="checkbox"/> NO                        |
|   | <i>If alterations or operational changes are being made, please describe/list all changes.</i>  |  |   |
| <input type="radio"/> <b>Alteration</b>   | What is the current license # and expiration date?  |  |   |
|   | <i>Please list/describe the nature of all the changes and attach the plans:</i>   |  |   |
| <b>METHOD OF OPERATION</b>  |   |  |   |
| <b>TYPE OF ALCOHOL</b>  | <input checked="" type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input type="radio"/> Wine & Beer  |  |   |
| <b>ESTABLISHMENT TYPE</b>   | <input type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment<br><br><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 type="checkbox"/> YES  | <input checked="" type="checkbox"/> NO | After Community Board Meeting.                                |
| 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 checked="" type="checkbox"/> YES   | <input type="checkbox"/> NO            |   |
| 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*<br>(Indoor Only) |           | MONDAY   | TUESDAY  | WEDNESDAY | THURSDAY | FRIDAY   | SATURDAY | SUNDAY   |
|-------------------------|-----------|----------|----------|-----------|----------|----------|----------|----------|
|                         | Operation | 11am-4am | 11am-4am | 11am-4am  | 11am-4am | 11am-4am | 11am-4am | 11am-4am |
|                         | Kitchen   | 11am-2am | 11am-2am | 11am-2am  | 11am-2am | 11am-2am | 11am-2am | 11am-2am |
|                         | Music     | 11am-4am | 11am-4am | 11am-4am  | 11am-4am | 11am-4am | 11am-4am | 11am-4am |

If you plan to have music, what type(s)? (Circle all that apply)

|  |                                     |                             |                                   |                                  |
|--|-------------------------------------|-----------------------------|-----------------------------------|----------------------------------|
| <input checked="" type="checkbox"/> BACKGROUND | <input type="checkbox"/> LIVE MUSIC | <input type="checkbox"/> DJ | <input type="checkbox"/> JUKE BOX | <input type="checkbox"/> KARAOKE |
|--|-------------------------------------|-----------------------------|-----------------------------------|----------------------------------|

**OCCUPANCY**

|                                       | Capacity<br>(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                                | 74                                     | 74   | 15               | 45              | 0                           | 1                       | 17                              |
| OUTSIDE<br>(Other than sidewalk café) | N/A                                    | N/A  | N/A              | N/A             | N/A                         | N/A                     | N/A                             |
| SIDEWALK CAFÉ                         |  | <del>10</del> 8  | <del>5</del> 4   | <del>10</del> 8 |                             |                         |                                 |

BD

How many floors are there? What is the capacity for each floor? Main, Basement- 74

How frequently will the owner(s) be at the establishment? All open hours.

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  Occasional Holiday Parties.

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

Will security plan be implemented? YES  NO  N/A

Will State certified security personnel be used? YES  NO

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

Will applicant be using delivery bicycles? If yes, how many? YES  NO  2

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? Basement

| LOCATION & ZONING   |   |  |                            |
|---|---|--|----------------------------|
| Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?          | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO            | Clinton                    |
| Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection? | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO            |                            |
| Is a Public Assembly permit required?   | <input type="checkbox"/> YES            | <input checked="" type="checkbox"/> NO |                            |
| Are your plans filed with DOB?  | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO            | N/A- No Structural Changes |

| Community Notification/Relations   |   |                                      |              |
|--|---|--------------------------------------|--------------|
| <b>NOTIFICATION:</b><br>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                                     | West 47th/48th Block Association     |              |
|  | # 2                                     | See e-mail to other groups attached. |              |
|  | # 3                                     |                                      |              |
|  | # 4                                     |                                      |              |
|  | # 5                                     |                                      |              |
| Please provide dates when applicant met with the groups listed above.  | 03/07/2017                              |                                      |              |
| Who was your contact person at each group you met with?  | Allison Tupper Elke Fears               |                                      |              |
| When did applicant post the notice that was provided?  | 03/06/2017                              |                                      |              |
| Where did applicant post the notice that was provided?   | Front Window                            |                                      |              |
| Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.   | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO          | 845-238-7319 |
| Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?  | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO          |              |

| <b>BUILDING DESIGN</b>  |   |                             |  |
|---|---|-----------------------------|--|
| State the name and type of business previously located in the space.  | Jolly Monk- Tavern                      |                             |  |
| Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.  | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO | 701 Restaurant LLC                                 |
| Do you plan any changes to the existing façade? If yes, please describe.  | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |  |
| Will applicant have a vestibule within the establishment?   | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |  |
| Will applicant use a storm enclosure?   | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |  |
| 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?  | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |  |
| Will applicant comply with the NYC noise code?  | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |  |
| Will the establishment have any of the following: (circle all that apply)   | <b>FRENCH DOORS</b>                     | <b>GARAGE DOORS</b>         | <b>WINDOWS THAT CAN BE OPENED</b>                  |
| Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?  | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO | Background Music <i>BD</i>                         |
| 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?                             | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |  |
| Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?   | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO | Existing Soundproofing-See previous plan attached. |
| 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 | <input type="checkbox"/> NO | N/A Existing Soundproofing                         |
| Will the kitchen exhaust system extend to the roof?   | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |  |
| Will the establishment have an illuminated sign?  | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |  |
| Will the establishment have a canopy extending over the sidewalk?   | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO | Over Sidewalk Cafe                                 |
| Where will the air conditioner be located? What type is it?   | Basement, forced air                    |                             |  |
| When was the air conditioner installed?   | 3 years ago                             |                             |  |

| <b>OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ</b>  |     |    | N/A |
|--|-----|----|-----|
| 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 |     |

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

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

- All stipulations dated 6/9/15 are carried over and remain in effect

***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.***

**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.*



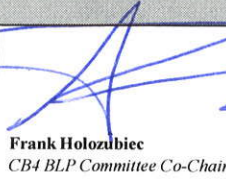
Manhattan Community Board 4 (MCB4) recommends:

Denial unless all stipulations agreed to by applicant/owner are part of the method of operation

Denial  Approval

**CB4 REPRESENTATIVES**

  
**Nelly Gonzalez**  
CB4 Assistant/District Manager

  
**Frank Holozubiec**  
CB4 BLP Committee Co-Chair

  
**Burt Lazarin**  
CB4 BLP Committee Co-Chair

**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

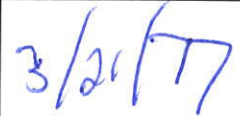




PRINT NAME OF APPLICANT

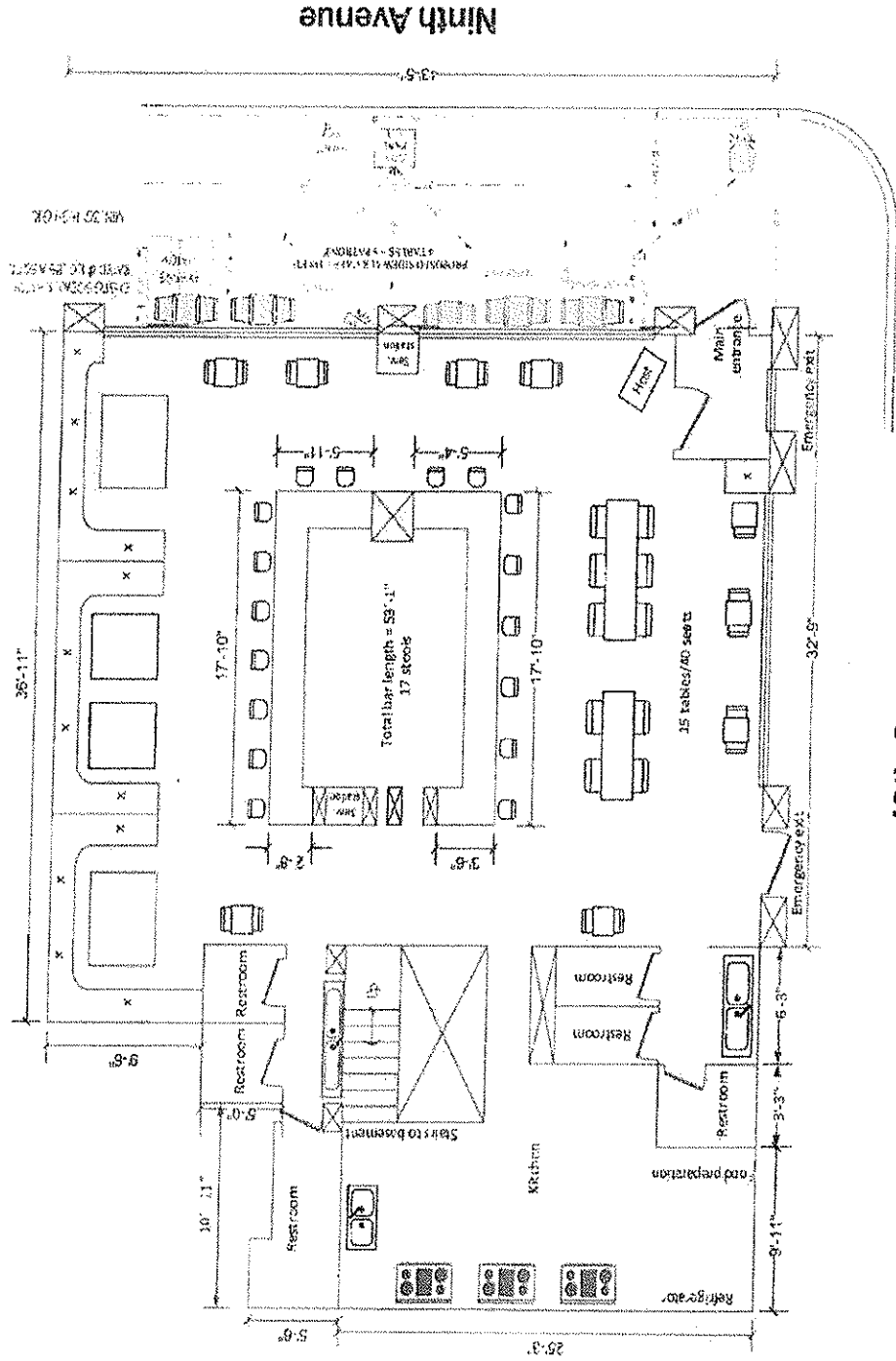


SIGNATURE OF APPLICANT



DATE

701 9th Avenue  
 New York, NY 10036  
 Main Floor



48th Street

9th Avenue

701 9th Avenue  
 New York, NY 10036  
 Sidewalk

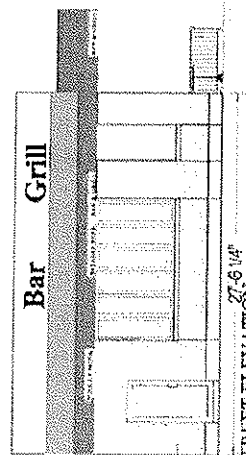
Revisions: 04-12-2015

1  
 116 West 44th Street  
 New York, NY 10018  
 M 11

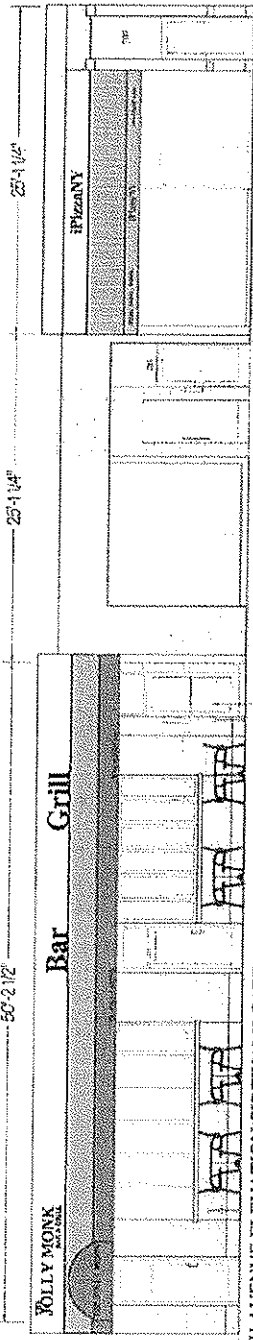
Project Name: 701 9th Avenue Sidewalk Cafe  
 Client: Jolly Monk  
 Date: 04-12-2015

Block: 1058  
 Lot: 29  
 Zone: R8  
 Map: 3c  
 C.B.: 104

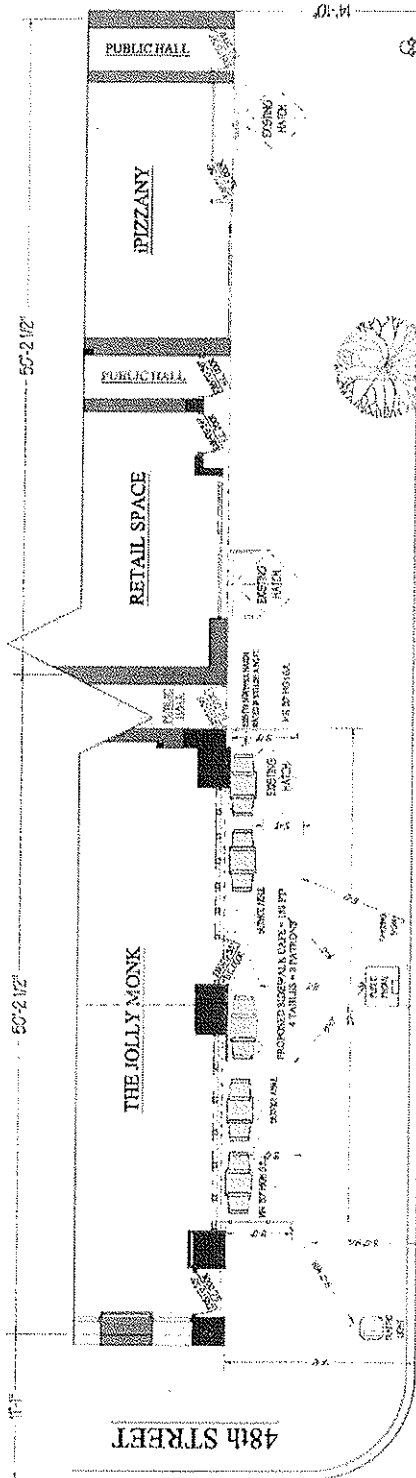
West 44th Street  
 3rd Story  
 Residential, Retail  
 & Commercial  
 ADLS  
 4th Story  
 Residential, Retail  
 & Commercial  
 ADLS



48th STREET ELEVATION  
 SCALE: 1/4" = 1'-0"



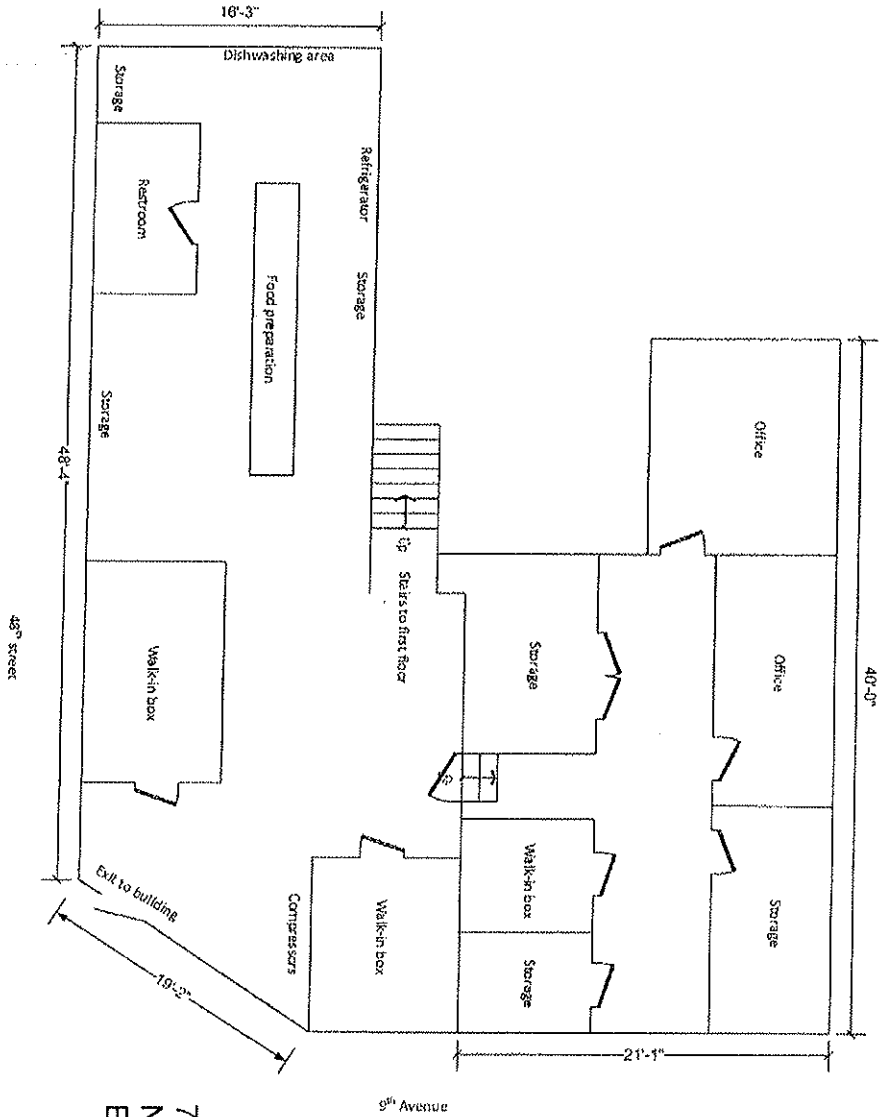
NINTH AVENUE ELEVATION (SIDEWALK CAFE)  
 SCALE: 1/4" = 1'-0"



NINTH AVENUE

48th STREET

|   |   |
|---|---|
| CLIENTE INFO:<br>NAME: JIM GROSS<br>ADDRESS: 282 WEST 44TH STREET<br>NEW YORK, NY 10018 | 701 9TH AVENUE<br>NEW YORK, NY 10019<br>ARCHITECTURAL FIRM<br>SIDEWALK CAFE |
| REVISIONS:  |   |
| DATE: 04/12/15  | SCALE: 1/4" = 1'-0"   |
| PROJECT: 701 9th Avenue Sidewalk Cafe   |   |
| PROJECT NO: A-00100   |   |
| DESIGNED BY: [Name]   |   |
| DRAWN BY: [Name]  |   |
| CHECKED BY: [Name]  |   |
| DATE: 04/12/15  |   |



701 9th Avenue  
 New York, NY 10036  
 Basement

## ITEM 2

Superb sound performance plus impact and shear resistance

QuietRock 530 is a versatile, high performance gypsum panel that delivers superb noise reduction. This 'super-panel' is UL fire-rated, ~~STC-rated, shear-rated, impact-resistant,~~ and optionally mold-resistant.

### QuietRock 530 Benefits

- Delivers STC ratings of 52-53
- Fire rating equivalent to Type X drywall; UL fire-rated
- Shear-rated (average 487 lbs/ft)
- Mold resistant face and back available as an option
- Hanges and finishes like standard drywall
- QuietRock 530RF available for RF and noise shielding and tested in accordance with IEEE 2999-1097; Radio Frequency shield testing (standard 530 does not provide RF shielding)
- Continues to reduce noise even when fixtures are installed, such as artwork or lamps
- Only 5/8" thick
- Outperforms other sound damping methods, including soundboard and resilient channel
- Lab tested
- Can be used in load bearing and non-load bearing assemblies
- Tested in accordance with ASTM E695-03; impact load testing
- Tested in accordance with article 4, section 27-335.1(2) and article 5, section 27-348E of the building code of the city of New York

ITEM 2 and 3



Thermafiber® Sound Attenuation Fire Blankets (SAFB) are the best way to stop sound in wall and ceiling assemblies. The noncombustible mineral-fiber composition of this product not only gives it high sound attenuation characteristics, but also enables it to contribute to high fire ratings in many assemblies. The tests prove that Thermafiber SAFBs are the best performance value for multi-family residential projects, hotels and motels, offices and retail businesses. A few of the innumerable tests of assemblies utilizing Thermafiber SAFBs for sound and fire performance are shown on pages 5-9. For other available systems contact Thermafiber, Inc.

**System Performance** Thermafiber Sound Attenuation Fire Blankets are the highest quality insulations in the building industry. Systems incorporating Thermafiber SAFBs exhibit the following features:

- More fire, sound and thermal tests than any other insulation product.
- High density of Thermafiber SAFBs makes them resist sagging and stand up better in stud cavities.
- Enhances fire protection—adds to fire performance of many assemblies (see pages 5-9).
- Efficient sound performance—see pages 5-9 for 30 typical assemblies with sound and fire ratings.
- Special details—Can be used in acoustical ceilings as overlayment to reduce flanking sound; "creased" systems provide additional sound performance through acoustic engineering. Note that Thermafiber Sound Attenuation Fire Blankets may be used in a wide variety of acoustical applications, including those in occupied spaces and ceiling air plenums.

**Superior Sound Attenuation Ratings** have improved by as much as 11 points in some cases when Thermafiber SAFBs are installed in stud cavities. These blankets are also effective in reducing low-frequency sound levels from machinery, mechanical equipment and music. Features include:

- Higher efficiency attenuation than with glass fiber insulation. A test conducted by USG showed the following performance: A 3-5/8" steel-framed wall with 5/8" gypsum panels on both sides tested as STC 40 (no insulation); with 3-1/2" glass fiber insulation in the stud cavity, performance improved to STC 47; with 3" Thermafiber SAFBs instead, performance was STC 49. The same system with 3" Creased Thermafiber SAFBs yielded an STC 51.
- High density insulation provides high-performance attenuation at medium and high frequencies—critical frequencies when speech is the principal sound source (such as in offices).

**Superior Fire Resistance** All Thermafiber products perform well in fire protection:

- Thermafiber SAFBs are defined as "noncombustible" by NFPA Standard 220 when tested according to ASTM E136.
- Tests proved that Thermafiber products can resist temperatures in excess of 2,000 °F, comparing favorably with glass fiber products that begin to disintegrate and melt at about 1,050 °F.
- Side-by-side fire-exposure test conducted according to ASTM E119 test procedure demonstrated that Thermafiber insulation remained intact significantly longer than the glass fiber insulation. In a one hour test, Thermafiber Insulation maintained its integrity more than twice as long as the glass fiber insulation (see next page).

**Benefits of Thermafiber SAFBs**

**Higher Density Content**  
Thermafiber SAFBs consist of a high density content of mineral wool fibers, which are non-combustible and provide superior sound and fire performance.

**LEED Credits**  
Thermafiber SAFBs insulation products can make it possible to earn up to 20 LEED credits for your building from different categories.

**Reduction of GHG Emissions**  
Thermafiber insulation reduces the amount of energy needed to heat and cool buildings, thus saving energy and reducing GHG emissions.

**Better Indoor Air Quality**  
Thermafiber insulation products can extend the lifespan of your building and reduce the amount of energy needed to heat and cool buildings, thus saving energy and reducing GHG emissions.

## Proximity Report for Location:

March 3, 2017

701 9 Ave, New York, NY, 10019

\* 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 |
|------------------------------|--------------------|------------------|
| RAY & FRANK LIQUOR STORE INC | 706 9TH AVENUE     | 90 ft            |
| NINTH AVENUE VINTNER LTD     | 669 671 9TH AVENUE | 465 ft           |
| ADRIATIC WINE & LIQUOR LLC   | 714 10TH AVENUE    | 855 ft           |
| REIDY WINE & LIQUOR CO INC   | 762 8TH AVENUE     | 1050 ft          |
| ROYAL WINES & LIQUORS INC    | 789 9TH AVE        | 1115 ft          |
| SHON 45 LIQUORS INC          | 840 8TH AVENUE     | 1180 ft          |
| GRACE WINE & SPIRITS INC     | 610 10TH AVENUE    | 1395 ft          |

### Churches within 500 Feet

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

### Schools within 500 Feet

| Name                        | Address       | Approx. Distance |
|-----------------------------|---------------|------------------|
| HS OF GRAPHIC COMMUNIC ARTS | 439 W 49TH ST | 265 ft           |

### On-Premise Licenses within 750 Feet

|   | Name                        | Address                      | Approx. Distance |
|---|-----------------------------|------------------------------|------------------|
| A | GAF WEST LTD                | 401 W 48TH STREET            | 35 ft            |
| B | 701 RESTAURANT LLC          | 701 9TH AVE                  | 35 ft            |
| C | CHAUFA INC                  | 698 700 9TH AVE              | 140 ft           |
| D | LOS LIZARDOS INC            | 693 9TH AVE                  | 145 ft           |
| E | NINE AVENUE THAI INC        | 717 9TH AVE                  | 150 ft           |
| F | AHMN INC.                   | 690 9TH AVENUE               | 190 ft           |
| G | 689 JING RESTAURANT INC     | 689 9TH AVE                  | 210 ft           |
| H | SETA RESTAURANT CORP        | 686 688 NINTH AVENUE         | 215 ft           |
| I | CORNER 47TH RESTAURANT CORP | 683 9TH AVENUE               | 295 ft           |
| J | 683 NINTH AVENUE INC        | 683 NINTH AVE AKA 401 W 47TH | 295 ft           |
| K | PARADISO 679 INC            | 679 9TH AVE                  | 370 ft           |
| L | JPDT REST INC               | 675B 9TH AVE                 | 380 ft           |
| M | KROC REST CORP              | 675A 9TH AVE                 | 380 ft           |
| N | 733 RESTAURANT CORP         | 733 9TH AVENUE               | 395 ft           |
| O | MOLLOY S IRISH PUB LLC      | 737 9TH AVENUE               | 450 ft           |
| P | MORALES CABRERA CORP        | 741 9TH AVE                  | 495 ft           |
| Q | BOXERS ENTERPRISES LLC      | 742 9TH AVE                  | 495 ft           |

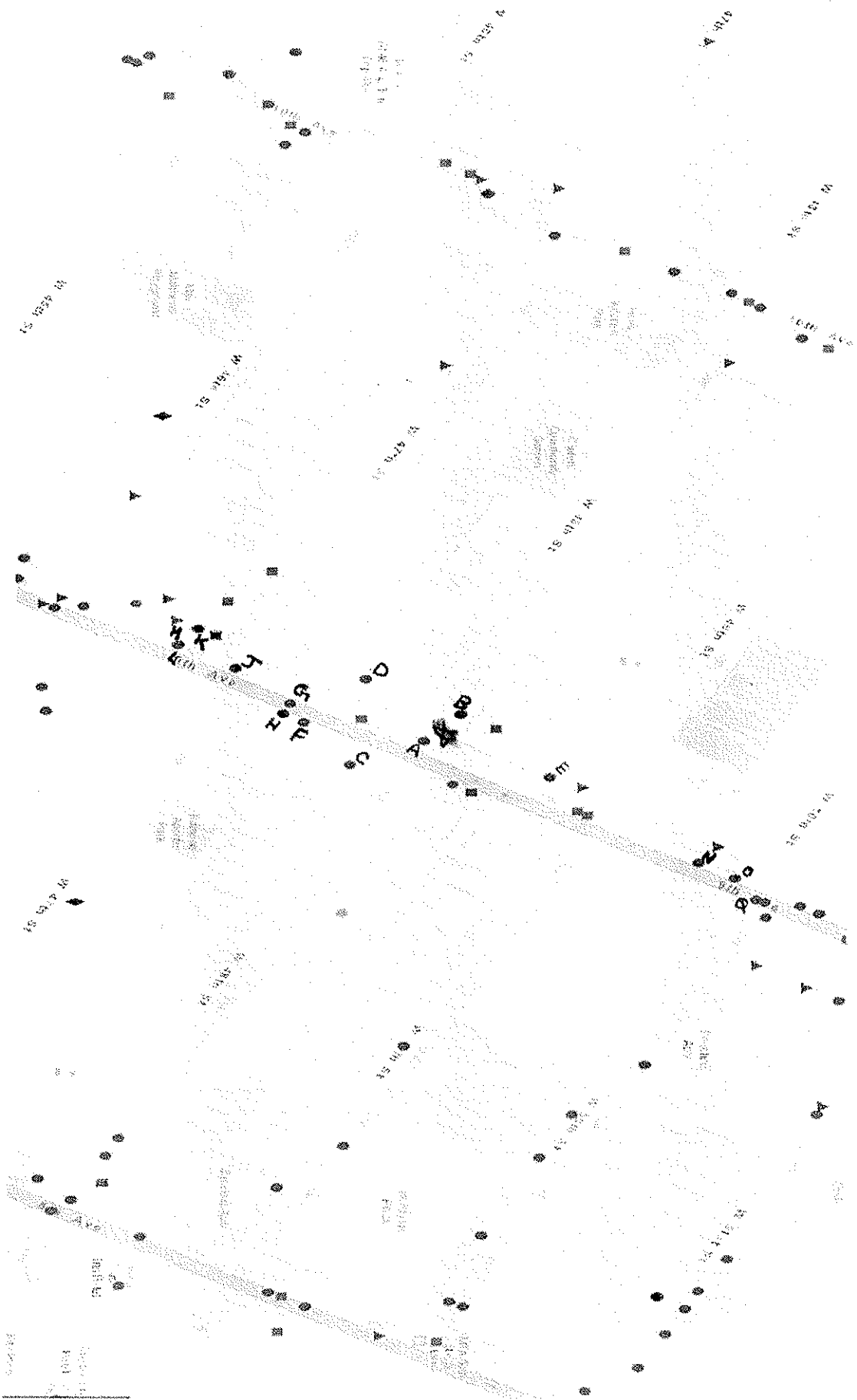
| Name  | Address              | Approx. Distance |
|---|----------------------|------------------|
| 401 W 50 TAVERN INC                               | 401 W 50TH STREET    | 505 ft           |
| 365 SEKI INC                                      | 365 367 W 46TH ST    | 520 ft           |
| 667 9TH AVE REST CORP                             | 667 9TH AVE          | 520 ft           |
| DREAM TEAM PARTNERS LLC                           | 744 9TH AVENUE       | 520 ft           |
| TRES MOSQUETEROS CORP                             | 371 W 46TH ST        | 530 ft           |
| BASERA INDIAN CUISINE INC                         | 745 9TH AVE          | 545 ft           |
| AURA LLC AND SCOTT STERNICK AND RICHARD WINKELMAN | 350 W 49TH ST        | 550 ft           |
| NINTH AVE KITCHEN CORP                            | 662 9TH AVE          | 550 ft           |
| UNCLE NICKS INC                                   | 747 9TH AVENUE       | 570 ft           |
| 659 REST INC                                      | 659 9TH AVE          | 615 ft           |
| BETTI BAR INC                                     | 373 W 46TH STREET    | 625 ft           |
| 658 THAI CORP                                     | 658 9TH AVE          | 625 ft           |
| SAMBA BRAZIL RESTAURANT INC                       | 661 9TH AVE          | 625 ft           |
| 656 NINTH AVENUE PUB CORP                         | 656 9TH AVENUE       | 625 ft           |
| LARRY KEVIN K CORP                                | 751 9TH AVE          | 630 ft           |
| ELYMAR RESTAURANT CORPORATION                     | 365 W 50TH STREET    | 630 ft           |
| G CUBED CORP                                      | 369 W 46TH ST        | 640 ft           |
| OXIDO CORP  | 753 9TH AVE          | 655 ft           |
| KINSALE ROAD INC                                  | 370 WEST 46TH STREET | 665 ft           |
| BARE CITY THREE LLC                               | 366 W 46TH ST        | 670 ft           |
| 363 WEST 46TH STREET TAVERN INC                   | 363 W 46TH ST        | 670 ft           |
| TUM TUM BKK CORP                                  | 650 652 9TH AVE      | 680 ft           |
| HIGHLANDERS 756 INC                               | 756 NINTH AVE        | 680 ft           |
| ERMINIA RESTAURANT CORPORATION                    | 361 W 46TH STREET    | 680 ft           |
| WOO LAE OAK 50 INC                                | 350 WEST 50TH STREET | 685 ft           |
| VYNL LLC  | 754 9TH AVE          | 685 ft           |
| RESTAURANT & CAFE ON NINTH CORP                   | 653 9TH AVENUE       | 695 ft           |
| PIKL LLC  | 364 W 46TH ST        | 695 ft           |
| ROMCARGIO LLC                                     | 653 9TH AVE          | 695 ft           |
| CATHERINE (USA) GROUP INC                         | 360 W 46TH ST        | 695 ft           |
| POLA RESTAURANT INC                               | 355 W 46TH STREET    | 715 ft           |
| HAMA NEW YORK INC                                 | 358 W 46TH ST        | 715 ft           |
| MIL LLC   | 329 W 49TH STREET    | 735 ft           |
| 353 LIVE LIMITED LIABILITY COMPANY                | 353 W 46TH ST        | 740 ft           |
| NEW WORLD STAGES HOLDING CO LLC &                 | 340 W 50TH ST        | 750 ft           |

### Pending Licenses within 750 Feet

| Name                      | Address      | Approx. Distance |
|---------------------------|--------------|------------------|
| GO BNB REST LLC           | 675B 9TH AVE | 380 ft           |
| LAZARO GROCERY STORE CORP | 666 9TH AVE  | 495 ft           |
| HELLS KITCHEN THAI INC    | 750 9TH AVE  | 635 ft           |

### Unmapped licenses within zipcode of report location





Scale: 1" = 100'  
North Arrow

# THE JOLLY MONK!

## BAR & GRILL

### starters

#### Beer-Steamed Mussels

Choice of Garlic Lemon or Diablo \$12

#### Garlic Lemon

Basil, shallots, cherry tomato

#### Diablo

Garlic, jalapeno, chili flake, cilantro

#### Dippin' Fries

Classic or sweet potato fries with your choice of two dipping sauces \$9

extra sauces for 50¢ each

Roasted Garlic Aioli

Citrus Mayo

Curry Ketchup

Chipotle-Lime Aioli

Buttermilk Ranch

Bang Bang Sauce

#### Fried Pickles

Buttermilk marinated and tossed in seasoned flour and fried golden - served with buttermilk ranch \$9

#### Southwest Quesadilla

Stuffed with Monterey Jack and pepperjack cheeses, avocado, corn salsa and chipotle-lime aioli \$12

+chicken \$3 +steak \$5

#### Brisket Tots

Slow-cooked chunks of brisket and crispy tater tots topped with jalapeno, cilantro, pickled red onion and buttermilk ranch \$13

#### Coconut Curry Calamari

Coconut crusted and served with Bang Bang sauce for dipping \$13

#### Monk Sliders

Three per order. Add side of fries \$3

#### Bacon Cheeseburger

Cheddar, bacon & chipotle mayo \$12

#### BBQ Mac & Cheese

Brisket with gooey mac & cheese \$13



add two medium & large wings amounts extra

#### Fried Ravioli

Ricotta and parmesan-stuffed ravioli with a smoky tomato aioli \$9

#### Farmhouse Spread

Candied walnut-crust goat cheese served warm out of the oven with garlic crostini, apple and seasonal fruit compote \$12

#### Pretzel Sticks

Two big pretzel sticks baked and served with horseradish mustard \$6

### wings

Choose your style - classic wings or boneless - and then pick your sauce and size. Served with celery, carrots & bleu cheese



Small \$10

Medium \$18

Large \$26

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## fresh salads

### Chopped Salad

Romaine lettuce and mesclun greens loaded with avocado, crispy bacon, bleu cheese, egg, tomato, red onion and buttermilk ranch dressing \$13  
+chicken \$3 +steak \$5

### Goat Cheese Salad

Warm candied walnut-crusted goat cheese, mixed greens, sliced Granny Smith apples and citrus dressing \$14

### Southwest Caesar Salad\*

Romaine, Parmesan, roasted corn salsa, avocado & tamale croutons tossed in spicy Caesar dressing \$12  
+chicken \$3 +steak \$5

### House Salad

Mixed greens with cherry tomatoes, cucumber, red onion, and white balsamic vinaigrette \$11  
+chicken \$3

## burgers & sandwiches

With your choice of fries or sidesalad

### Chicken Sandwich

Choice of grilled or crispy fried chicken with citrus slaw and chipotle aioli \$13

### Monk Burger\*

Signature half-pound burger with bleu cheese, savory onion jam and arugula on a brioche bun \$15

### BBQ Brisket Sandwich

Slow-cooked brisket tossed, smoky BBQ sauce, garlic mayo, toasted potato roll with firecracker slaw \$15

### Veggie Burger

Black bean burger topped with feta, tomato, cucumber, red onion and citrus mayo \$13

### Grilled Cheese

Cheddar, gruyere, bacon & tomato \$12

### Smokehouse Burger\*

Half-pound burger made from brisket, short ribs and ground chuck with garlic, smoked gouda, fried onions & chipotle mayo \$16

### Turkey Burger

Topped with baby arugula, sliced apples and citrus mayo \$13

### Farmers' Market Wrap

Seasonal veggies, five-grain pilaf, roasted corn salsa, avocado and cilantro-lime crema \$14  
+chicken \$3

### Build Your Own Burger\*

8oz. burger with lettuce & tomato \$13

add your favorite toppings for \$1 each  
cheddar pepperjack mushrooms  
swiss american avocado  
bleu cheese bacon spinach

## entrees

### Fish & Chips

Golden, fried cod with french fries, slaw and fresh-made tartar sauce \$18

### Chicken & Waffle

Classic Belgian waffle topped with a crispy chicken breast, maple cream and lemon-pepper butter \$17  
+fried egg \$1.50

### Apricot Salmon

Apricot-glazed salmon with pilaf and julienne seasonal veggies \$19

### Steak Frites

Garlic-herb marinated sirloin with fries, wilted arugula, charred tomatoes and Monk's homemade steak sauce \$24

### Mac & Cheese

Choose from three styles \$15

Beer & Bacon

Buffalo Chicken

Brisket & Smoked Gouda

sides \$5

Grilled Veggies  
Sautéed Spinach

Sweet Potato Fries  
French Fries

Brussels Sprouts  
Side Salad

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## ***Soup & Salad Combo***

cup of today's soup with a side salad of mixed greens, cucumber, tomatoes, red onion and balsamic

## ***Classic Cheeseburger***

comes with all the fixin's and a side of fries or side salad

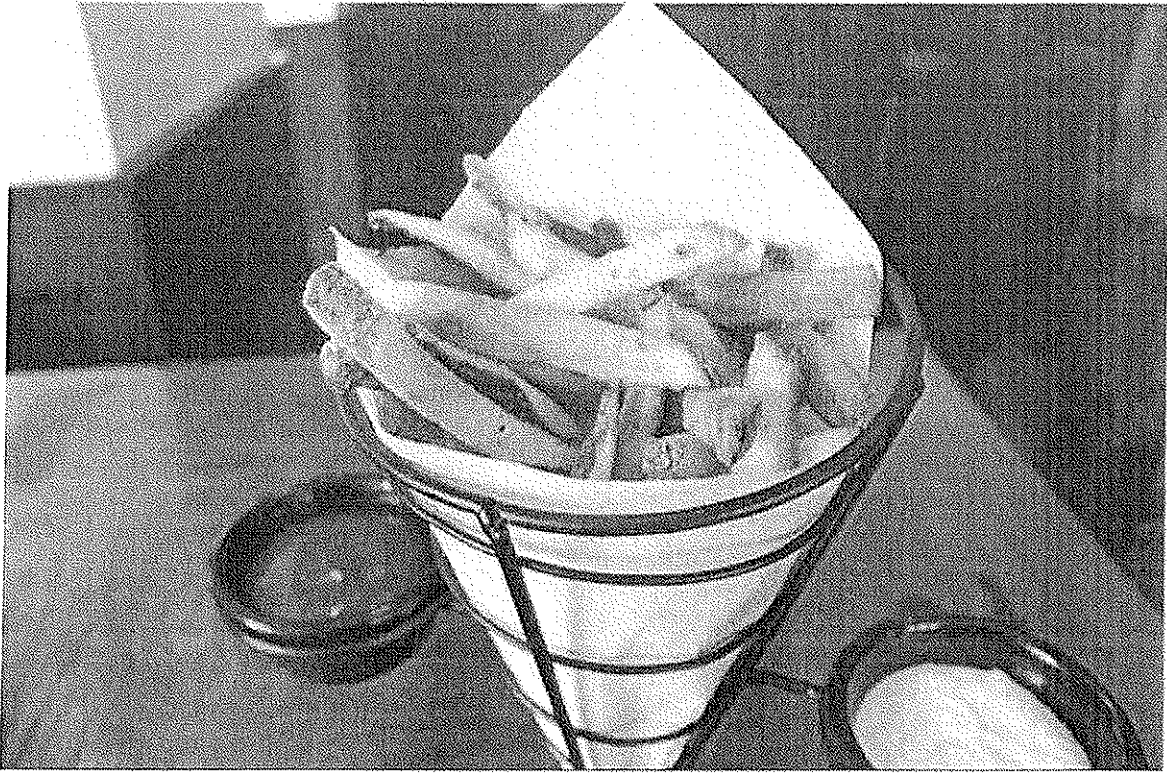
*add your favorite toppings for \$1 each:*

|             |               |                 |
|-------------|---------------|-----------------|
| cheddar     | pepperjack    | mushrooms       |
| swiss       | bacon         | onion jam       |
| bleu cheese | avocado       | sauteed spinach |
| american    | buffalo sauce | garlic aioli    |

## ***Buffalo Chicken Sandwich***

panko-crusted chicken tenders tossed in a spicy buffalo sauce, topped with bleu cheese dressing with a side of fries

## ***Grilled Cheese Combo***



**THE JOLLY MONK**  
**KIDS MENU**

**Cheeseburger Sliders \$8**

little cheeseburgers with cheddar cheese  
and served with fries or fruit

**Chicken Fingers \$8**

served with honey mustard  
and a side fries or fruit

**Grilled Cheese Sandwich \$9**

served with a side of fries or fruit

**French Bread Pizza \$9**

tomato sauce with mozzarella

**Penne Pasta \$9**

served with butter sauce or  
homemade marinara sauce

# THE JOLLY MONK!

## BAR & GRILL

### brunch

sat.-sun. 'til 4pm

#### Brunch Wrap Supreme

Scrambled eggs, bacon, cheddar, avocado and chipotle-lime sauce stuffed into a tortilla and served with brunch potatoes or side salad \$13

#### French Toast

Brioche, nutella, banana, candied walnuts and whipped cream \$11

#### Bacon Cheddar Omelette

Bacon, cheddar, arugula and chipotle-lime sauce with choice of brunch potatoes or a side salad \$13

#### Mediterranean Omelette

Feta, tomato, julienne veggies and citrus-aioli with choice of brunch potatoes or a side salad \$13

#### Steak & Eggs

Grilled sirloin served with two eggs, smoky hollandaise sauce & brunch potatoes \$16

#### Chicken & Waffle

Belgian waffle topped with a crispy chicken breast, maple cream and lemon-pepper butter \$15

#### Tex Benedict

Two poached eggs atop brisket, citrus slaw and garlic bread then smothered with smoky hollandaise sauce \$15

#### Brisket Tots & Eggs

Brisket and crispy tater tots topped with cilantro, jalapeno, pickled red onion and two sunny-side up eggs \$15

#### Whole-Grain Rice Bowl

Pilaf, veggies & roasted corn salsa tossed in garlic-herb broth and topped with sliced avocado & cilantro-lime crema \$12

#### Brunch Sides \$5 each

|                    |            |
|--------------------|------------|
| Crispy Bacon       | Two Eggs   |
| Brunch Potatoes    | Fries      |
| Sweet Potato Fries | Side Salad |

### brunch cocktails

#### Monk Bloody Mary

Signature cocktail UV Sriracha Vodka, Ancho Reyes Chili Liqueur, homemade tomatilla bloody mary mix and topped with olives, tomato, crispy bacon and a beef straw \$12

#### Famous Sangria

Glass \$8 / Pitcher \$28

#### Peachberry Bellini

Champagne, fresh berry puree, peach schnapps and a splash of OJ \$10

#### Melon Ball

Citrus vodka, melon liqueur & OJ \$12

#### Gin Flower

Bulldog London Dry Gin gets a bolt of flower power with elderflowers from St. Germain liqueur and OJ \$12

#### Midtown Mule

Brunch fave with Absolut Pears, fresh lime and ginger beer \$11

#### Pomegranate Margarita

Tequila, fresh lime, pomegranate liqueur - served over rocks \$11

#### White Russian

Vodka, Kahlua and cream \$10

#### BRUNCH SPECIAL

**\$4** CLASSIC BLOODY MARYS AND MIMOSAS

Champagne by the Glass \$9

Classic Bloody Mary \$8 \$4

Classic Mimosa \$8 \$4

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# THE JOLLY MONK! COCKTAILS!

HELL'S KITCHEN

## **Midtown Mule**

Absolut Vodka, fresh lime and ginger beer \$11

## **Pomegranate Margarita**

Tequila, fresh lime and pomegranate liqueur served over rocks \$11

## **White Sangria**

White wine, coconut rum, orange juice, white grape juice and spices  
\$8 glass/\$28 pitcher

## **Monk's Mai Tai**

Coconut rum, pineapple juice, OJ and grenadine \$10

## **Space Cowboy**

Pinnacle Whipped Vodka with orange Tang & topped with whipped cream \$10

## **Gin Flower**

Bulldog London Dry Gin gets a bolt of flower power with elderflowers from St. Germain Liqueur and OJ \$12

## **Monk Punch**

Vodka, amaretto and blue curacao over ice with lemon-lime soda and sweet & sour \$11

## **HK Manhattan**

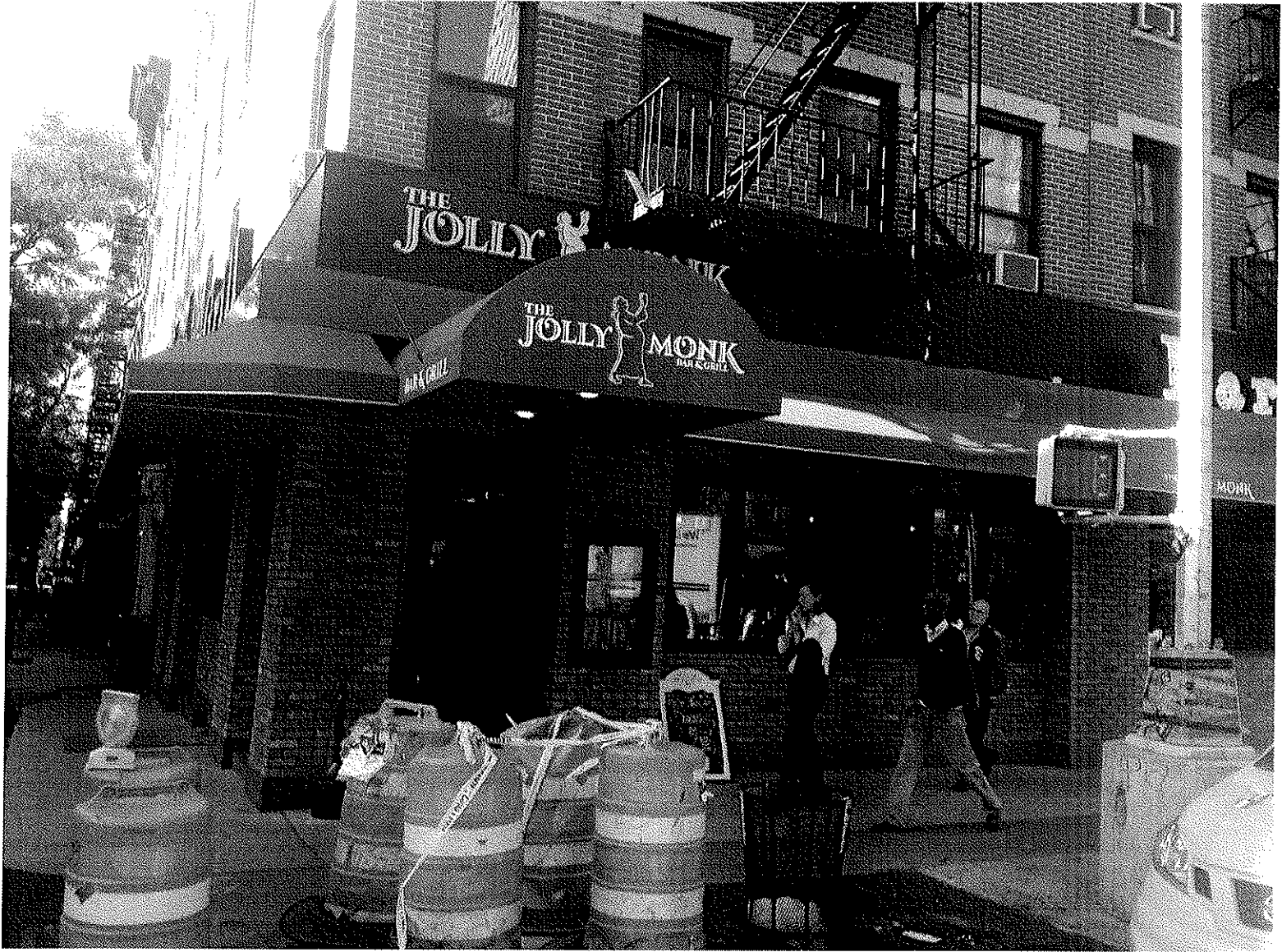
Rittenhouse Rye, Ancho Reyes Chili Liqueur, sweet vermouth and creole bitters \$12

## **Mint Chocolate Martini**

Bailey's Irish Cream shaken with chocolate and mint liquors and served up with chocolate syrup \$10









## STATEMENT OF PUBLIC CONVENIENCE AND ADVANTAGE

This Statement is submitted in support of Brian Daly's entity to be formed (d/b/a The Jolly Monk) application for an on-premises liquor license (serial number to be determined) to be operated at 701 9<sup>th</sup> Avenue, New York, New York 10019. The applicant reserves its right to supplement this Statement prior to any 500 Foot Rule Hearing that may be held in this matter. The New York State Liquor Authority's approval of said application would create public convenience and advantage for the following reasons:

1. This is a transfer of an existing license. The applicant will make very few changes to the operation of the current establishment. The business currently employs many people and is well liked in the community.
2. Revenue generated by The Jolly Monk will result in additional City and State tax revenue from sales, withholding, corporate, and personal taxes. The value of these taxes cannot be understated, as the State of New York is currently experiencing budget deficits, which in turn distress the overall economy.
3. The business will create economic stimulus by virtue of its regularly purchasing beer, wine, liquor, food supplies, and other products necessary in order to operate the business.
4. The business will foster competition within the bar and tavern industry by competitively pricing its food and beverage products.
5. The New York State Liquor Authority should presume that the business would create public convenience and advantage until such time as opposition is voiced.
6. The Jolly Monk will operate as an authentic craft beer bar and restaurant. It will offer a fine selection of gastro-pub food. The Jolly Monk is situated in the heart of Hell's Kitchen and will cater to the residents of Manhattan's developing West Side. The members of The Jolly Monk have collectively over 30 years' experience in the hospitality industry managing bars and specifically in the Hell's Kitchen area. Brian Daly has been the manager at Deacon Brodies on 46<sup>th</sup> Street for over 4 years and was the manager on Bourbon Street bar & Grill on 46<sup>th</sup> Street for over 5 years. Joe Cremin has managed the House of Brews on 51<sup>st</sup> Street for several years. They know the community very well and are excited to own an establishment that is already well established and liked within the community.
7. Additionally, there will be no change in pedestrian and/or vehicular traffic patterns as this establishment will be operated at a location that has housed a bar/restaurant for more than thirty years.

While the above benefits may not, independently, constitute public convenience and advantage, when considered together their cumulative effect certainly creates convenience and advantage to the public.

## Ben Korngut

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**From:** Ben Korngut  
**Sent:** Friday, March 03, 2017 12:40 PM  
**To:** 'kathleentreat123@gmail.com'; 'mcgee79@aol.com';  
'eduardozeiger@compuserve.com'; 'mpta@mptenants.com'; 'ashleyll@aol.com';  
'twocatsltd@worldnet.att.net'; 'Rudi\_Papiri@timemagazine.com';  
'tangotanner@gmail.com'; 'chanawid@gmail.com'; 'Allison.tupper@verizon.net';  
'stephenfanto@gmail.com'; 'aefearshk@earthlink.net';  
'farrymichaelroberts@gmail.com'; 'jamesbogues@gmail.com'; 'chasmv@hotmail.com';  
'chluderernyc@yahoo.com'; 'nancyroylance@ymail.com'; 'mariagnys@aol.com';  
'ecelnik@actorsfund.org'; 'rpimentel@commonground.org';  
'dsage@commonground.org'; 'buzany@rcn.com'; 'nkyriacou@yahoo.com';  
'gdclay@att.net'; 'jeandaniel@aol.com'; 'john.mudd@usa.net';  
'bill@midtownsouthcc.org'; 'sdesmond@hcc-nyc.org'; 'ploeb315@aol.com';  
'west55ba@gmail.com'; 'hk5051@gmail.com'; 'hk5051@gmail.com';  
'rrlarios@hotmail.com'; 'acernitz@gmail.com'; 'awm3333@me.com';  
'jessbondy@aol.com'  
**Cc:** Brian Daly; Joe Cremin; 'Jonathan Pascucci'  
**Subject:** Jolly Monk - 701 9th Avenue

Dear neighbors,

I am the attorney representing the above applicant. I am writing to inform you that my client is applying for an on-premises liquor license at 701 Ninth Avenue, in the space currently operating as The Jolly Monk. This will be a transfer of ownership and the operation will remain virtually identical. My clients have many years of experience in the hospitality industry and specifically in the Hell's Kitchen area. They know the community very well and are excited to own an establishment that is already well established and liked within the community. My client is scheduled to appear before CB 4 on Tuesday, March 14, 2017 at 6:30 pm, Yotel New York, 570 10th Avenue, 4th Fl. Green Room. Please feel free to contact me with any questions or comments that you may have.

Regards,

LAW OFFICES OF  
**BENJAMIN KORNGUT**

225 Broadway - Ste **1405**  
New York, NY 10007  
Tel: 212-566-5021  
Fax: 646-224-9455  
[ben@korngutlawoffices.com](mailto:ben@korngutlawoffices.com)  
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\*\*\*\*\*PLEASE NOTE NEW SUITE NUMBER EFFECTIVE JULY 1, 2016\*\*\*\*\*

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