

**Manhattan Community Board 4**  
(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
Bistro 53 LLC		Room 53		
STREET ADDRESS		CROSS STREETS		
314 West 53 <sup>rd</sup> Street (310-318 W. 53 <sup>rd</sup> St)		Between 8 <sup>th</sup> + 9 <sup>th</sup> Avenues		
OWNER	NAME:	Abdul Sedki, Stephen Cash	ATTORNEY	
	PHONE:	718-288-0458	NAME:	
	FAX:	-	PHONE:	
			212-219-1193	
			FAX:	
			212-226-7554	
MANAGER	NAME:	Abdul Sedki	LANDLORD	
	PHONE:	914-673-8014	NAME:	
	FAX:	-	PHONE:	
			Richard Tramisan	
			FAX:	
			212-957-9444	
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 type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input checked="" type="radio"/> Other (Explain): Bar/Arcade <b>cafe/bar</b>			
Method of Operation:	<input type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input checked="" type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade			
License Type:	<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer			
APPLICATION TYPE (check one)	<input type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
		What is/was the name of establishment?	Rowayton Restaurant	
		What is/was the address of the establishment?	89 Rowayton Ave, Rowayton, CT	
		What were the dates the applicant was involved with this former premise?	2006 - Present	
	<input type="radio"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	<input 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"/> Alteration	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				

OPERATIONAL ISSUES									
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	7AM-11PM	7AM-11PM	7AM-11PM	7AM-11PM	7PM-12AM	7AM-12AM	9AM-11PM	
	Music	7AM-11PM	7AM-11PM	7AM-11PM	7AM-11PM	7AM-12am	7AM-12AM	9AM-11PM	
	Kitchen	7AM-10PM	7AM-10PM	7AM-10PM	7AM-10PM	7AM-11PM	7AM-12AM	9AM-10PM	
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
	less than 74	less than 74	15	46	0	1	12	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)					YES	<input checked="" type="radio"/>	N/A		
Will applicant have bottle service?					YES	<input checked="" type="radio"/>	N/A		
Will you be hosting private parties and promotional events?					YES	NO	N/A	occasional private parties	
Will outside promoters be used?					YES	<input checked="" type="radio"/>	N/A		
Will the security plan submitted be implemented?					YES	NO	<input checked="" type="radio"/>		
Will State certified security personnel be used?					YES	NO	<input checked="" type="radio"/>		
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	<input checked="" type="radio"/>	N/A		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	<input checked="" type="radio"/>	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 checked="" type="radio"/>		
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="radio"/>	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="radio"/>	NO	N/A		
If you plan to have music, what type(s)?			<input checked="" type="radio"/> BACKGROUND	LIVE MUSIC	<input type="radio"/>	DJ	Plus non-amplified acoustic live music		
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"/>	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="radio"/>	NO	N/A		
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	<input checked="" type="radio"/>		

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="radio"/> 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="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 sealed 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?	<input checked="" type="radio"/> YES	NO	N/A

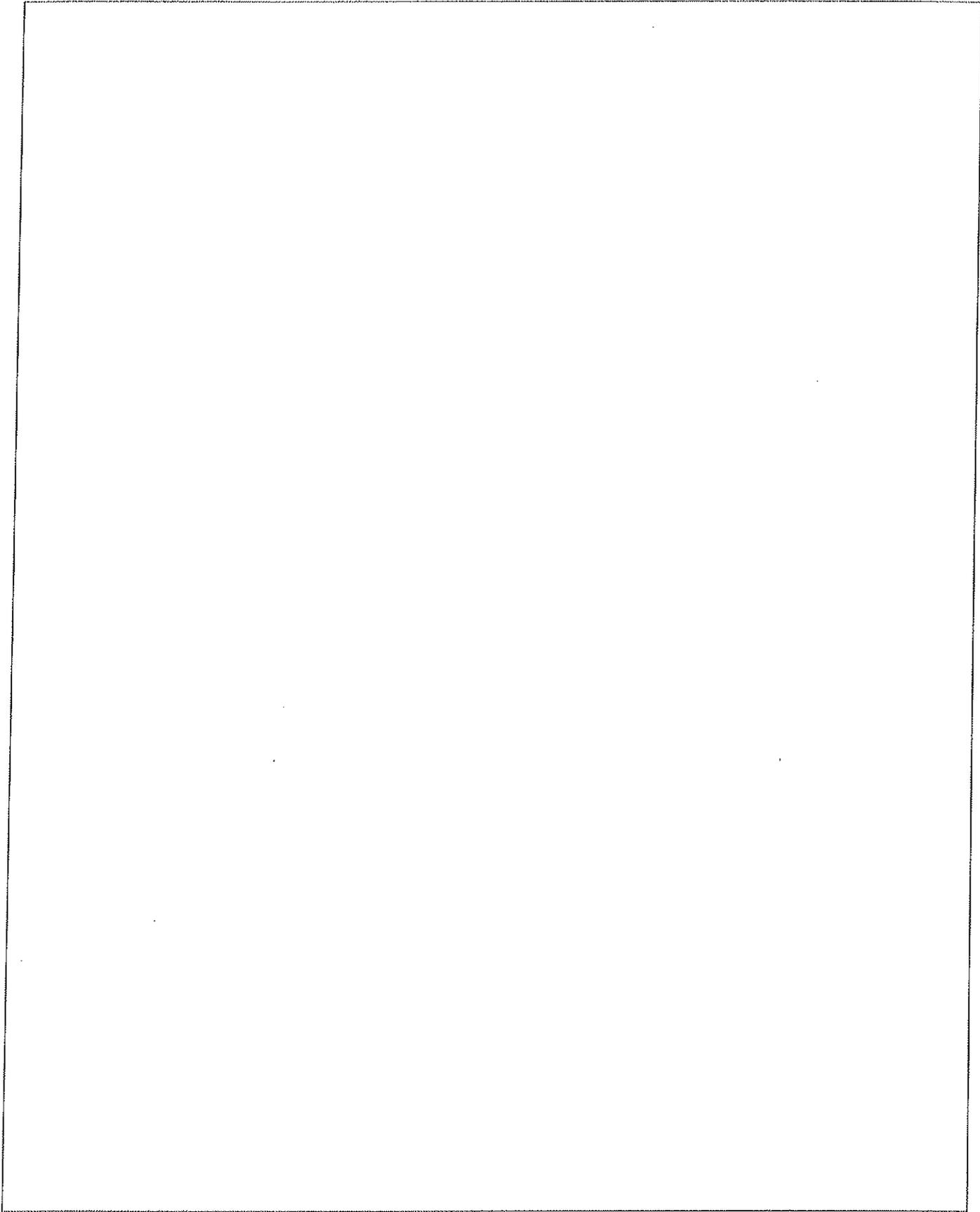
LOCATION & ZONING			
Primary Zoning District:	R8	Overlay (If Applicable):	C1-S
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input 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.	YES	<input checked="" type="radio"/> NO	N/A
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> 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 checked="" 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	West 55 <sup>th</sup> Street Block Association	
	# 2	West 50 <sup>th</sup> /51 <sup>st</sup> street Block Association	
	# 3		

**ADDITIONAL INFORMATION: (Applicant Use)**

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

WILL COMPLY WITH  
ALL DEPARTMENT OF BUILDINGS  
RULES + REGULATIONS REGARDING  
VENTILATION + EXHAUST.

MEET WITH 50/51 BLOCK  
ASSOCIATION PRIOR TO  
JULY 8, 2014, DLR  
MEETING.

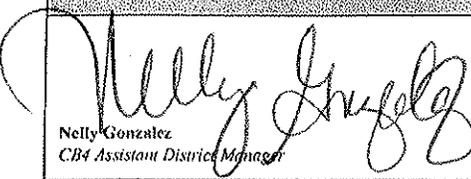


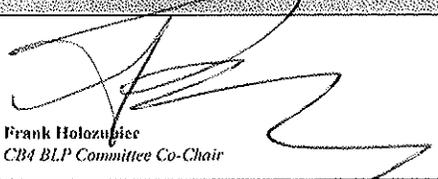
Manhattan Community Board 4 (MCB4) recommends:

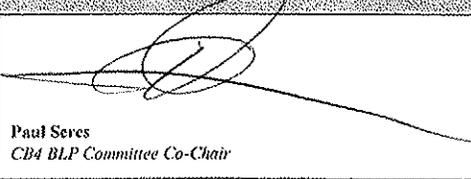
Denial unless all agreed to by applicant is part of the method of operation

Denial  Approval

**CB4 REPRESENTATIVES**

  
Nelly Gonzalez  
CB4 Assistant District Manager

  
Frank Holozubiec  
CB4 BLP Committee Co-Chair

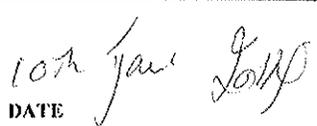
  
Paul Seres  
CB4 BLP Committee Co-Chair

**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

  
DATE



Breakfast

Croissant 3.50

Pain au chocolat 4.00

Almond croissant 4.00

Blueberry and almond friand 4.00

Tartine, focaccia, cranberry-nut or seven grain bread with butter and jam, honey, vegemite, or freshly ground peanut butter 5.00

Baked organic eggs sandwich with merguez sausages, parmesan cheese, chipotle mayo on French baguett 14.50

Baked organic eggs with smoked salmon, capers, potatoes and cream 10.00

Baked organic eggs with basil, tomato sauce and cream  
with merguez sausages 9.00  
add 3.00

Orange blossom waffle with fruit and maple syrup 9.50

Granola with raisins, cashews, fresh fruit and yogurt 9.25

Fruit salad with berries, banana, pineapple, melon and fresh mint 8.50



### Small Plates

Avocado, lemon juice, olive oil, chili flakes on seven grain toast 7.25

Aioli on focaccia 7.25

Focaccia tomato bruschetta 7.25

Prosciutto on baguette toast 7.50

Brie with apple 7.25

Herbed goat cheese with chili flakes and pomegranate syrup 7.50

Baked feta with capers, thyme, olives and tomatoes 8.25

Gorgonzola, walnuts and honey 7.50

Spicy Moroccan olives and oranges 7.00

Marinated beets, cinnamon, vinaigrette 6.50

Carrot salad, cilantro, mint and orange blossom 6.50

### CHEESE PLATE

Daily selection of cheeses, paired with nicoise olives, fresh chives and candied walnuts  
15.00



## SALADES

Organic mixed green salad with tomatoes, endives and toasted aioli croutons  
with organic chicken 9.50  
add 3.00

Arugula, beets, apple, olive-walnut salad with toasted goat cheese croutons  
with organic chicken 13.00  
add 3.00

Heart of palm, avocado, oranges and endives with lemon, olive oil, chili flakes and cilantro  
with organic chicken 13.00  
add 3.00

Aioli and parmesan grilled bread, prosciutto with organic mixed greens 14.00

Cucumber, yogurt mint with hummus, chili flakes and pita bread 13.00

Smoked trout salad, black lentils, walnuts, arugula, dried cranberries, avocado, goat cheese,  
cherry tomatoes, shallots, vinaigrette 16.00



## SPECIALITES

Moroccan couscous with red peppers, potatoes, raisins, toasted pine nuts, hummus and eggplant 14.00  
with organic chicken add 3.00  
with merguez sausages add 3.00

Baked pasta, roasted tomatoes, gorgonzola and breadcrumbs 15.00  
with prosciutto add 1.50

Grilled eggplant with tapenade, goat cheese and pesto on watercress 14.00

Salmon pot pie, baby spinach, pine nuts and nutmeg with tomatoes, rosemary and black olive sauce 16.00

Organic chicken satay with peanut sauce, jasmine rice and carrot salad 16.00

Hachis Parmentier, organic ground beef, mashed potatoes, garlic, cream and organic mixed greens 16.00

Spicy organic meatballs in a tumeric tomato sauce with boiled egg, cucumber-yogurt and cilantro 16.00

Yellow tuna ceviche with glass noodles, bean sprouts, red cabbage, mango, watercress and jalapeno in a soy, ginger and sesame dressing 17.00



Sandwiches 14.00

Mozzarella, tapenade, tomatoes and basil on focaccia

Prosciutto and brie with honey mustard on seven grain bread

Kimolos Greek salad with feta cheese, olives, capers, eggplants, tomato, onion, potato and red pepper on toasted focaccia

Organic roasted chicken, chipotle mayonaise, fresh parmesan, roasted tomatoes on French baguette (anchovies optional)

Smoked chicken on cranberry-nut bread with mango, arugula mayonaise

Smoked salmon tartare with capers, wasabi mayonaise on ficelle baguette

DESSERTS 7.50

TIRAMISU (this item contains raw eggs)

CHEESECAKE

CARAMELIZED BANANA CREAM TARTE

BREAD PUDDING WITH CHOCOLATE AND WHIPPED CREAM

WARM CHOCOLATE CAKE WITH ORANGE SUGAR AND WHIPPED CREAM

(Due to our limited workspace dishes can only be served as described)

# Wine List



		Bottle Menu Price	Glass Menu Price
MAISON LEGRAND SAUVIGNON BLANC	White	\$30.00	\$8.50
RESERVE DURAND SANCERRE	White	\$48.00	\$13.00
PINOT CHARD 15/750 D'AMILHAC (15 pack)	White	\$27.00	\$7.75
TIERRUCA SAUVIGNON BLANC RESERVE	White	\$30.00	\$8.50
PASCO GRION- PINOT GRIGIO	White	\$24.00	\$7.00
PETIT BOURGEOIS SAUVIGNON HENRI BOURGEOIS	White	\$38.00	\$10.50
DANIEL PARDIAC BRUT - BLANC DE BLANCS	White	\$33.00	\$9.25
ROSE D'ANJOU DOMAINE DES NOUELLES	Rose	\$34.00	\$9.50
CHATEAU MONTAUD ROSE COTES DE PROVENCE	Rose	\$36.00	\$10.00
CHAPELLE ST ARNOUX COTES DU RHONE	Red	\$27.00	\$7.75
LE CHAPEAU PINOT NOIR	Red	\$30.00	\$8.50
UGARTE RIOJA	Red	\$30.00	\$8.50
Domaine du Petit Peron Beaujolois Village	Red	\$37.00	\$10.25
MONTE DEGLI ANGELI PINOT NOIR PIEDMONTE DOC	Red	\$33.00	\$9.25
CASATA MONTICELLO NEBBIOLO D'ALBA	Red	\$36.00	\$10.00
VADOSSI CHIANTI	Red	\$29.00	\$8.25
MERCEDES EGUREN CABERNET SAUVIGNON	Red	\$33.00	\$9.25
BODEGAS UGARTE ONICE RIOJA	Red	\$27.00	\$7.75
<b>Beers</b>			
Kronembourg 1664			\$7
Duvel			\$8
Brooklyn Larger			\$7

