

# Manhattan Community Board 4

# Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT		DOING BUSINESS AS (DBA)	
		ROUGE TOMATE	
STREET ADDRESS		CROSS STREETS	
126-114 WEST 184th STREET		66th + 7th AVENUES	
OWNER	NAME:	ROUGE TOMATE LLC	ATTORNEY NAME:
	PHONE:	646.237.8977	REID A ROSEN
	FAX:	N/A	PHONE:
			917-235-3626
			FAX:
			N/A
MANAGER	NAME:	TBD	LANDLORD NAME:
	PHONE:		RICHIEA NAGEL
	FAX:		PHONE:
			917-299-4829
			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?	<input checked="" type="radio"/> YES <input type="radio"/> NO
		What is/was the name of establishment?	ROUGE TOMATE
		What is/was the address of the establishment?	10 EAST 66th ST, NY NY
		What were the dates the applicant was involved with this former premise?	2008-2014
	<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
		<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	11-12 <sup>AM</sup>	11-12	11-12	11-1	11-1	11-1	11-12		
	Music	Same as above								
Kitchen										
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	
	200	200	40	146	1	1	14	0	0	
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"/>	NO	N/A		
Will applicant have bottle service?					YES	<input checked="" type="radio"/>	NO	N/A		
Will you be hosting private parties and promotional events?					<input checked="" type="radio"/>	YES	NO	N/A	OCCASIONALLY	
Will outside promoters be used?					YES	<input checked="" type="radio"/>	NO	N/A		
Will the security plan submitted be implemented?					YES	<input checked="" type="radio"/>	NO	N/A		
Will State certified security personnel be used?					YES	<input checked="" type="radio"/>	NO	N/A		
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	<input checked="" type="radio"/>	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"/>	NO	N/A	TBD	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	<input checked="" type="radio"/>	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	<input checked="" type="radio"/>	NO	N/A		
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="radio"/>	YES	NO	N/A		
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					<input checked="" type="radio"/>	YES	NO	N/A		
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"/>	YES	NO	N/A		
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	<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.)					<input checked="" type="radio"/>	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

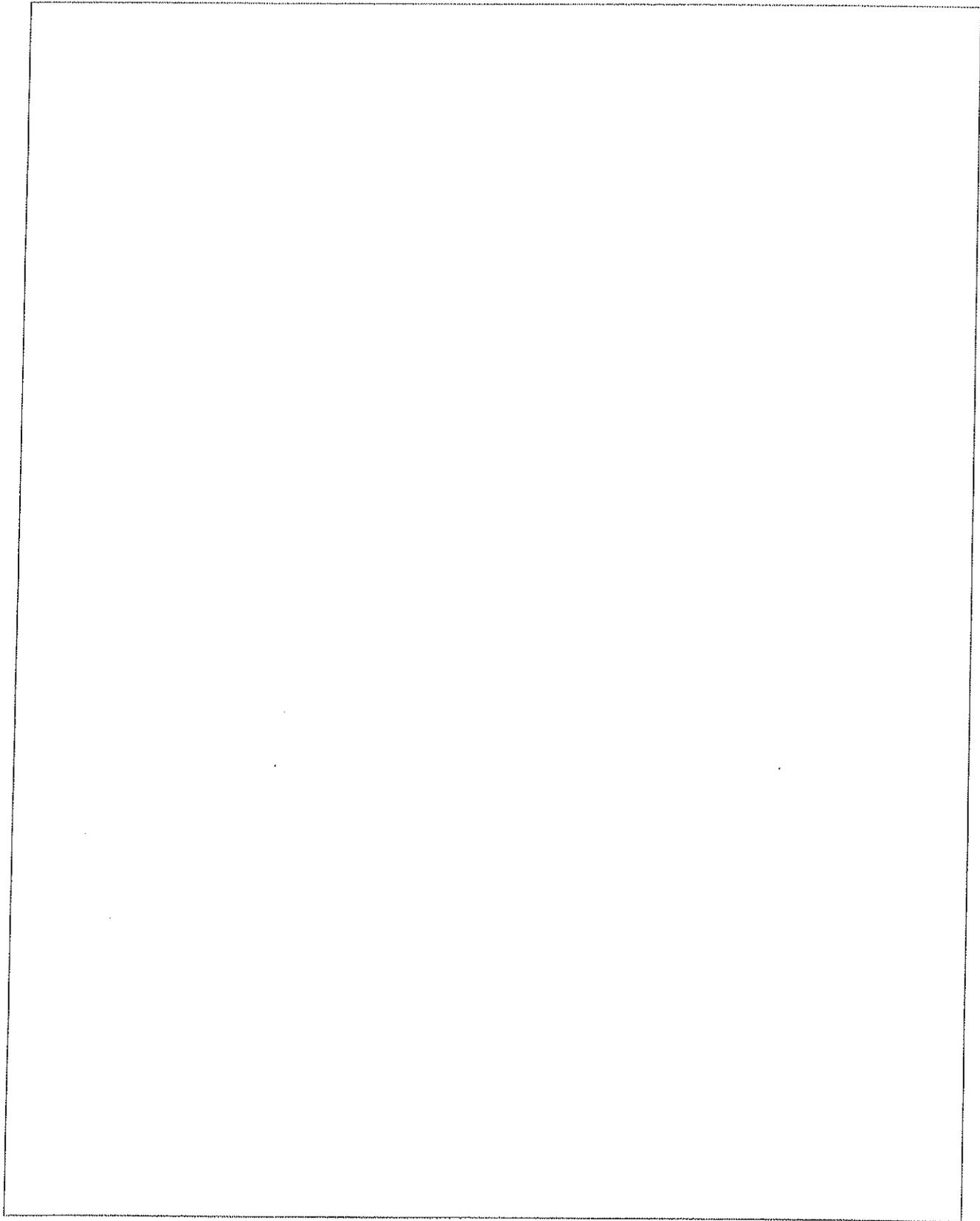
LOCATION & ZONING			
Primary Zoning District:	CU	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	<input checked="" type="radio"/> NO	<input type="radio"/> 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	<input type="radio"/> NO	<input type="radio"/> N/A
Is a Public Assembly permit required?	YES	<input type="radio"/> NO	<input type="radio"/> N/A
Are your plans filed with DOB?	YES	<input type="radio"/> NO	<input type="radio"/> N/A
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input 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	VARIOUS COMMUNITY BLOCK ASSOCIATIONS	
	# 2	LAW BY CRAIG (LUTERAN)	
	# 3		

**ADDITIONAL INFORMATION: (Applicant Use)**

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

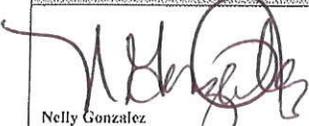
**ADDITIONAL STIPULATIONS: (Office Use Only)**

- Applicant agrees to service beginning at 11 a.m. each morning
- Applicant agrees to have noise-insulating French doors and to close the French doors by 10 p.m. each night
- Applicant agrees to install a large HVAC device on the roof to reduce fan speed, which will then reduce noise to neighbors who will be behind the restaurant on 17<sup>th</sup> Street. Should the noise from the HVAC devices not sufficiently reduce such noise, the restaurant will build a structure around the HVAC device to encapsulate it
- Applicant agrees to come up with a sanitation plan, which will address cleanliness of the sidewalk as well as garbage pickup, which will be early in the morning
- Applicant agrees to discourage patrons from congregating in front of the premise as well as taxis from idling in front of the premise
- Applicant agrees to not operate as a club and will not apply for a cabaret license
- Applicant agrees music shall be at background level (ambient), with volume controlled by management
- Applicant agrees that neither the operator nor the restaurant will apply for a sidewalk café
- Applicant agrees to periodically meet with representatives of the Community Board 4 and the 100 West 17<sup>th</sup> and 18<sup>th</sup> Street Block Association if so requested



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
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**CB4 REPRESENTATIVES**

 Nelly Gonzalez <i>CB4 Assistant District Manager</i>	 Frank Holozubiec <i>CB4 BLP Committee Co-Chair</i>	 Paul Seres <i>CB4 BLP Committee Co-Chair</i>
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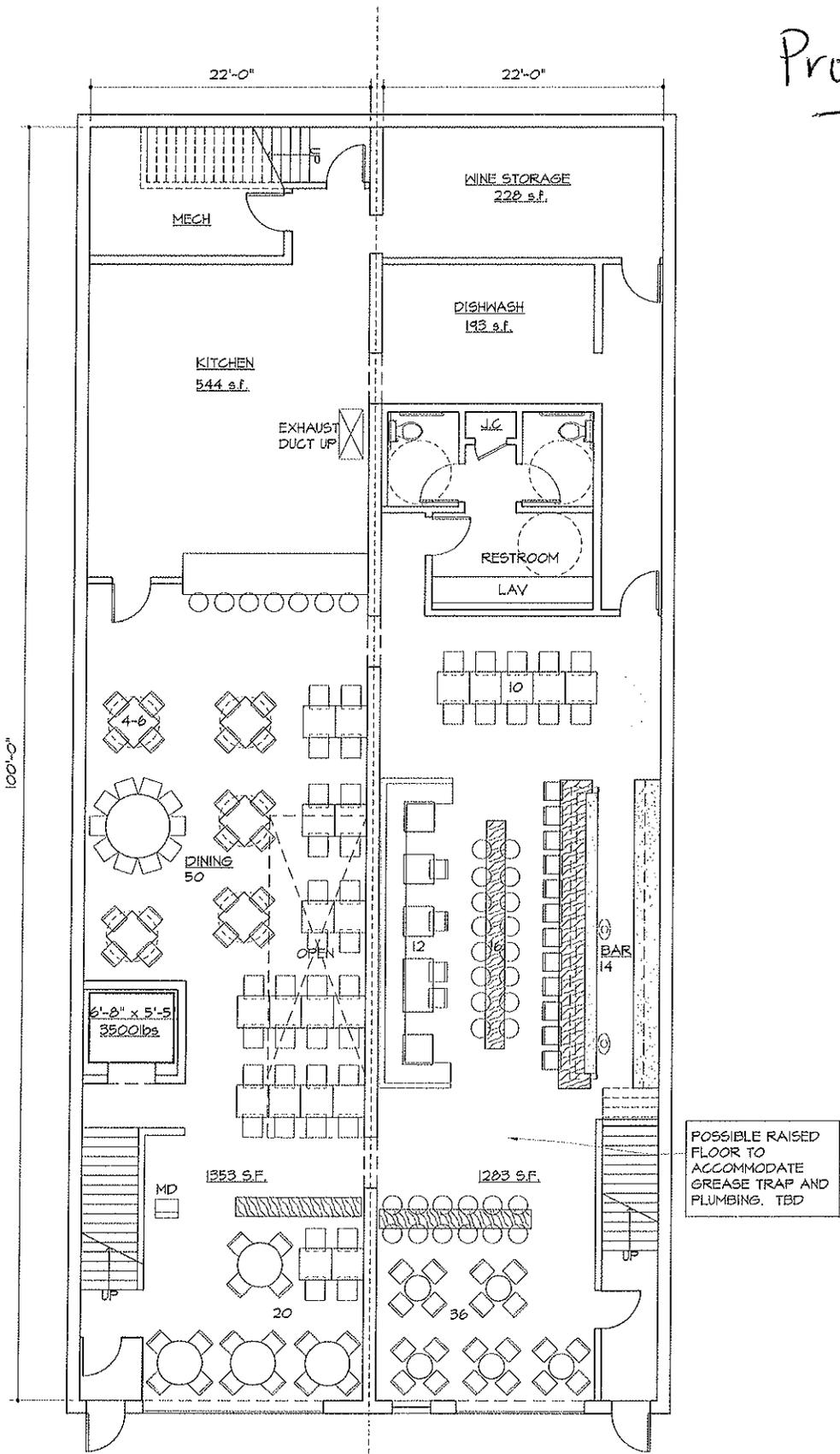
**APPLICANT AGREEMENT WITH THE COMMUNITY**

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.

<b>SIGN HERE</b> →	 SIGNATURE OF APPLICANT	DATE 26 Aug 2014
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 9 Sept 2014

Proposed

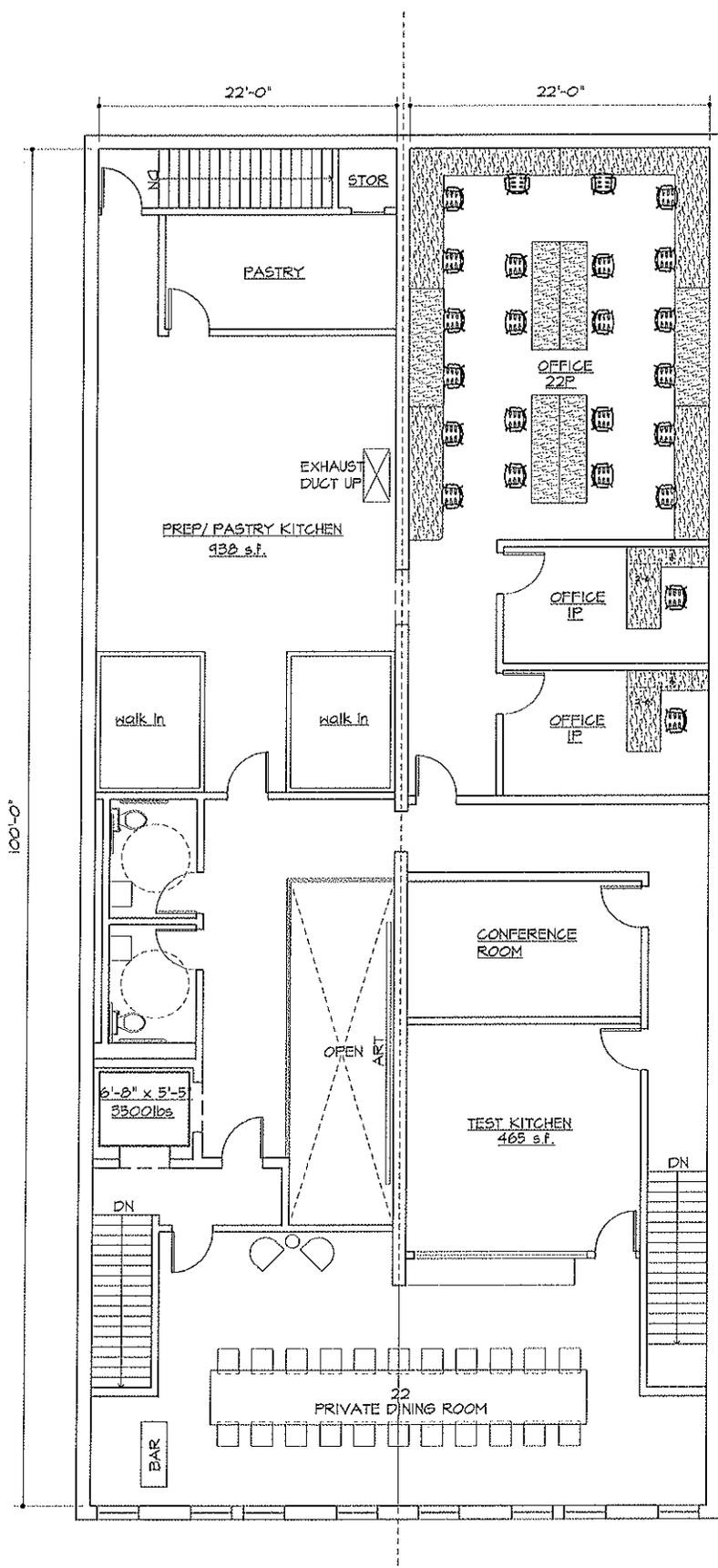


**SK-1 FIRST FLOOR PLAN**

NOTE: 7-22-14

SCALE: 1/8" = 1'-0"

PROPOSED



SK-1 SECOND FLOOR PLAN  
NOTE: 7-22-14  
SCALE: 1/8" = 1'-0"

## Proximity Report for Location:

August 21, 2014

126 W 18TH ST, New York, 10011

\* 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
TRIMMINGS WINE LLC	111 W 20TH ST	480 ft
WINE GALLERY INC,THE	576 6TH AVENUE	510 ft
CHELSEA WINE COUNTRY INC	86 7TH AVENUE	930 ft
CHELSEA WINE CELLAR INC	200 W 21ST STREET	980 ft
BOTTLEROCKET WINE & SPIRIT LLC	5 W 19TH STREET	1255 ft
MAYURA INC	52 W 14TH ST	1280 ft
LANDMARK WINE & SPIRITS INC	167 W 23RD STREET	1335 ft

### Churches within 500 Feet

Name	Approx. Distance
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### Schools within 500 Feet

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

Name	Address	Approx. Distance
RUBY SLIPPERS HOSPITALITY CORP	135 W 18TH ST	70 ft
METROPOLITAN ART AND ANTIQUES PAVILLION LTD	110 W 19 ST AKA 115 W 18 ST	265 ft
METROPOLITAN ART & ANTIQUES	110 W 19TH STREET	265 ft
METROPOLITAN ARTS & ANTIQUES PAVILION LTD	110 W 19TH ST 2ND FL AKA 115 W	265 ft
HAVENS KITCHEN LLC	109 W 17TH ST	275 ft
CREMA RESTAURANTE LLC	111 W 17TH ST	280 ft
DA UMBERTO RESTAURANT INC	107 W 17TH STREET	285 ft
119 7TH AVENUE CAFETERIA LLC	119 121 1/2 7TH AVE	680 ft
PETER MCMANUS CAFE INC	152 7TH AVE	715 ft
156 SEVENTH AVENUE GROUP LLC	156 7TH AVENUE	740 ft

### Pending Licenses within 750 Feet

Name	Address	Approx. Distance
BURGER & LOBSTER FLATIRON LLC	39 W 19TH ST	680 ft

## ENTREES

### **Local Beet and Lobster Salad**

Burrata / Hazelnut Crumble / Mache / Buttermilk-Poppy Seed Vinaigrette 34

### **Cow's Milk Ricotta Gnudi**

Celery Root / Black Truffle / Salsify / Wild Mushroom / Fines Herb / Parmesan 29

### **Nantucket Bay Scallops**

Celery Root-Buttermilk Puree / Pink Lady Apple / Purple Kale / Chestnut / Trumpet Royale / Malt Vinegar Jus 38

### **Goffle Road Farms Chicken**

Local Stone Ground Polenta / Buttermilk / Root Vegetable / Brussels Sprout / Thyme Jus 25

### **Black Truffle Risotto**

Carnaroli Rice / Parmesan / Wild Mushroom / Madeira 42

### **Branzino a la Plancha**

Baked Potato Emulsion / Leek / Broccoli / Chive / American Sturgeon Caviar 30

### **Farro Spaghetti**

Cauliflower / Garlic / Lemon / Chili / Sourdough / Bottarga 23

### **Brussels Sprout Kimchi "Fried" Wild Rice**

Long Island Duck / Daikon / Broccoli Rabe / Oyster Mushroom / Sunny Side Up Egg 23

Executive Chef Jeremy Bearman

Chef de Cuisine Andy Bennett

A 20% gratuity will be added for parties of six or more

Nutritional information available upon request

 All dishes fully apply the principles of SPE

## SEASONAL TOASTS

### Beet Root

Kale - Hazelnut Pesto / Cucumber / Horseradish / Dill 11

### Lobster

Celery Root / Guindilla Pepper / Chive 12

### Broccoli

Spring Brook Farms Gruyère / Carrot / Lemon Purée 11

### Cauliflower

Brussel Sauerkraut / Pistachio / Point Reyes Blue 11

### Spaghetti Squash

Blue Crab / Honeycrisp Apple / Jalapeño / Cilantro 12

## RAW FISH & SHELLFISH

### Spot Prawn and Calamari Ceviche

Aji Amarillo / Avocado / Orange / Cilantro 18

### Market Oysters

Pomegranate Mignonette / Crispy Ginger / Cilantro 18

### Hawaiian Walu

Avocado / Yuzu / Soy / Jicama / Jalapeño / Lemongrass-Ginger Oil 18

### Arctic Char Crudo

Horseradish Yogurt / Trout Roe / Dill / Pumpnickel 17

### Hawaiian Ono

Daikon Radish Kimchi / Celery Root / Apple / Sesame 19

 All dishes fully apply the principles of SPE

## APPETIZERS

### Celeriac and Roasted Chestnut Soup

Hudson Valley Foie Gras / Black Truffle / Celery Heart / Black Cocoa / Buttermilk 17

### Greenmarket Broccoli Salad

Norwich Meadows Farm Fingerling / Boquerones / Pine Nut / House-made Ricotta Salata / Garlic Aioli 18

### Mushroom "Tartare"

Sunny-Side Up Farm Egg / Garlic Confit / Pickled Mushroom / Potato Crisps 17

### Local Beet and Lobster Salad

Burrata / Hazelnut Crumble / Mache / Buttermilk-Poppy Seed Vinaigrette 22

### Winter Vegetable Salad

Pecan Butter / Farro / Chanterelle / Apple Vinaigrette 16

### Cow's Milk Ricotta Gnudi

Celery Root / Black Truffle / Salsify / Wild Mushroom / Fines Herb / Parmesan 25

## ENTREES

### Farro Spaghetti

Cauliflower / Garlic / Lemon / Chili / Sourdough / Bottarga 23

### Black Bass a la Plancha

Carrot / Radish / Watercress / Hazelnut / Cara Cara Orange 31

### Millbrook Venison

Red Cabbage Sauerkraut / Rutabaga-Apple Puree / Oxtail "Alsatian Dumpling" / Lingonberry Jus 42

### Long Island Duck a la Plancha

Napa Cabbage Kimchi / "Fried" Wild Rice / Parsnip / Broccolini / Satsuma 36

### Nantucket Bay Scallops

Celery Root-Buttermilk Puree / Pink Lady Apple / Kale / Chestnut / Trumpet Royale / Malt Vinegar Jus 38

### Black Truffle Risotto

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