



Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Letter of notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at **info@cb3manhattan.org** for help to find block associations.
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: 10/31/2013

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Type of license: _____ Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 86 Allen Street

Cross streets: Broome and Grande

Name of applicant and all principals: Big Candy LLC / Amanda Cohen, Marshall Cohen and Judith Cohen

Trade name (DBA): Dirt Candy

PREMISE:

Type of building and number of floors: mixed residential and commercial / ground floor plus 5 floors

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use? Yes No ^{The building predates CO requirements}

Indoor Certificate of Occupancy 74 Outdoor Certificate of Occupancy N/A
(fill in maximum NUMBER of people permitted)

Do you plan to apply for Public Assembly permit? Yes No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):
CA-4A

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?
restaurant

Will any other business besides food or alcohol service be conducted at premise? Yes No
If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday through Sunday / 11am till 2am

Number of tables? option A: 18 option B: 19 Number of seats at tables? option A: 40 option B: 38

How many stand-up bars/ bar seats are located on the premise? 1 Bar option A: 7 option B: 7 plus 2 Tables

(A stand up bar is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage) option A: 15' 9.5" x 3', rectangular, Back corner
Describe all bars (length, shape and location): option B: 15' 1" x 2.6, rectangular, Front corner near door

Any food counters? Yes No If Yes, describe: there will be a chefs counter with approx -
option A: 16 seats option B: 12 seats

There are 2 options for the number of seats because we are in the beginning stages of designing the kitchen and we are trying to figure out the best place to put the hood for the kitchen

Does premise have a full kitchen Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu

Vegetarian Food

What are the hours kitchen will be open? 11:00 am until 1am

Will a manager or principal always be on site? Yes No If yes, which? Principal

How many employees will there be? 20

Do you have or plan to install French doors accordion doors or windows?

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

Will there be TVs/monitors? Yes No (If Yes, how many?) _____

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: ipod with speakers

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? no

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. n/a

Will there be security personnel? Yes No (If Yes, how many and when) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. The whole space will be soundproofed

Do you have or plan to install sound-proofing?

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: Dirt Candy

Address: 430 E. 9th Street, NYC, NY Community Board # CB3

Dates of operation: October 2008 to currently

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume. attached at back

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business Dirt Candy - Vegetarian Restaurant

Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting. *attached at back*

LOCATION:

How many licensed establishments are within 1 block? 9

How many licensed establishments are within 500 feet? 25

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

How many On-Premise (OP) liquor licenses are within 500 feet? 14

Is premise within 200 feet of any school or place of worship? Yes No

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at info@cb3manhattan.org for any contact information.

Please use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary). *attached at back*

Forsyth

Eldridge

Allen

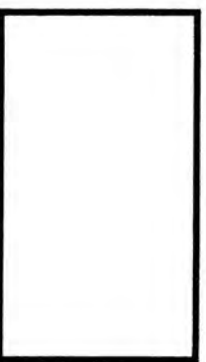
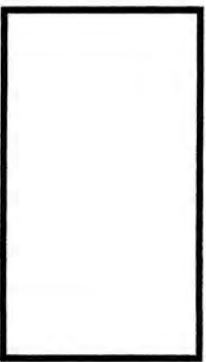
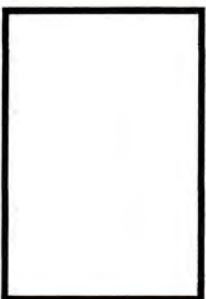
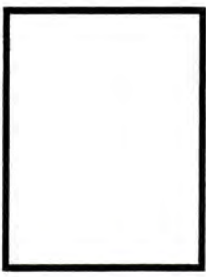
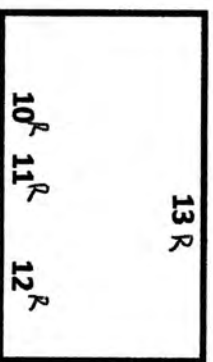
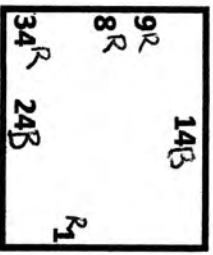
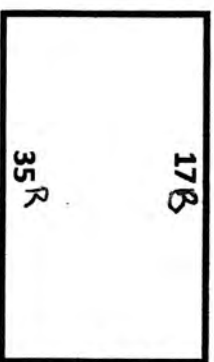
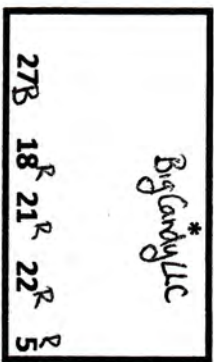
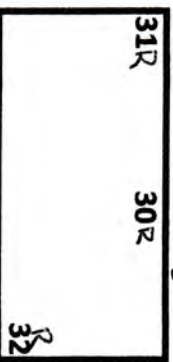
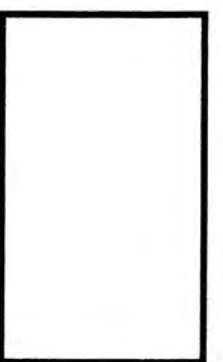
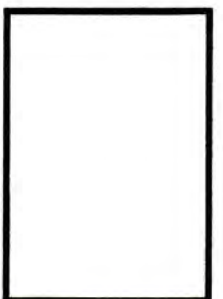
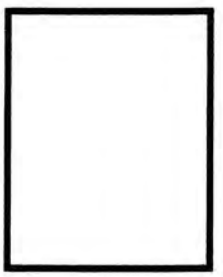
Allen

Big Candy LLC

Orchard

Ludlow

Essex



B = Bar
R = Restaurant

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NAME	Address	Type of License
1 Dinner on Ludlow	95 Delancey St	OP
2 Grey Lady	77 Delancey St	OP
3 Bercli Park	61 Delancy Street	RW
4 RPM	266 Broome Street	OP
5 Dudley's	85 orchard street	OP
6 Irving Farm	88 Orchard Street	RW
7 Barrio Chino	253 Broome Street	OP
8 Jin Sushi	252 Broome Street	RW
9 Zest Asian Food	249 Broome Street	OP
10 Los Felize	109 Ludlow Street	OP
11 Amuse	121 Ludlow Street	RW
12 Hi Thai	123 ludlow street	OP
13 Mi Casa Su Casa	140 orchard street	OP
14 Top Hops	94 Orchard Street	TW
15 Congee Village	98-100 Alllen Street	OP
16 Hill & Dale	115 allen street	OP
17 Lucky Jack's	129 Orchard St	OP
18 Café Katja	79 Orchard Street	OP
19 Spur Tree	76 Orchard Street	RW
20 Casa Mezcal	86 Orchard Street	OP
21 An Choi	85 Orchard Street	OP
22 Sticky Rice	85 Orchard Street	OP
23 Sorella	95 Alllen Street	OP
24 Leftfield	87 Ludlow Street	OP
25 Normans Cay	74 Orchard Street	OP
26 Café Dancer	96 Orchard Street	OP
27 The Dressing Room	75A Orchard St	OP
28 Chloe 81	81 Ludlow Street	OP
29 The Ten Bells	247 Broome Street	RW
30 Feng Yang Corporation	107 Eldridge Street	RW
31 Lok Sing Chinese Restaurant	290 Grand Street	RW
32 Spring Boy Fuzhou Foods	81 Allen Street	EB
33 Leadbelly	14 Orchard Street	OP
34 Sebastians-LC	81 Orchard St	OP
35 Black Tree	131 Orchard Street	OP

Amanda Cohen
407 Park Avenue South #23b
New York, NY 10029
917-405-0850

Experience

Dirt Candy 04/2007-Currently

Chef/Owner

- 2 star New York Times Review (the first for a vegetarian restaurant in 17 years)
- First Comic Book Cookbook
- Winner of numerous best vegetarian in the city awards including The Village Voice, Zagat and was a Michelin Guide Bib Gourmand selection three years running
- appeared on Iron Chef America

Heirloom, NY 10/2005-3/2006

Chef de Cuisine

- Responsible for all restaurant operations including ordering, budgeting, plant management and accounting, as well as managing a restaurant with a full bar
- Created a menu based on seasonal and organic ingredients that won Time Out New York's Reader's Choice Award for "Best Vegetarian Restaurant"
- Oversaw a staff of 40, including hiring, firing, scheduling and payroll
- Oversaw catering and special events planning both in the restaurant and off site

Blue Green/The Plant in Dumbo 10/2005-3/2006

Consulting Chef

- Set up 4 raw juice bars
- Created an entirely raw food and drink menu
- Set up all the accounts and the food delivery system

Pure Food and Wine, NY 8/2004-10/2005

Executive Sous Chef

- In charge of all facets of the restaurant including front of house operations, ordering, hiring, creating new dishes and maintaining the quality of food served
- Responsible for a staff of 50 including payroll and scheduling
- Oversaw catering and special events planning both in the restaurant and off site

Line Cook 5/2004-8/2004

- Responsible for recipe testing and organizing the opening of a new raw restaurant
- Line cook in a high volume, upscale restaurant

Teany, New York, NY 6/2002-5/2004

Chef

- Sole chef, responsible for making daily specials, soups, salads
- Baked most vegan goods for restaurant (brownies, scones, pastries)
- Redesigned menu to streamline operation and cut overhead costs
- Oversaw catering special events

DinerBar, New York, NY 9/2001-5/2004

Line cook

- Responsible for preparing menu and initiating daily specials in a high volume, high turnover restaurant

OX-BOW Summer Camp, Saugatuck, MI 5/2001-8/2001

Sous Chef

- Responsible for all the baking and desserts in camp
- Overseeing breakfast and lunch preparations and creating weekly menus for 250 camp residents

Whole Foods Market, New York, NY 1/2001-5/2001

Cook

- Responsible for preparing menu and initiating daily specials

Other Foods, New York, NY 7/2000 - 12/2000

Kitchen Manager

- Kitchen manager overseeing daily routine and prep room operations for a twenty-five seat organic restaurant
- Responsible for quality and quantity of food produced, specials and daily soups

Line and Prep Cook

3/2000-7/2000

Blanche's Organic Cafe, New York, NY 3/2000 - 7/2000.

Baker

- One of two bakers for a production kitchen where all goods were vegan, low fat, sugar-free, wheat free and/or gluten-free

Private Chef, New York, NY 9/98 - 2/2000

- Preparing and serving meals for several clients with special dietary needs, both individuals and families

Angelica's Kitchen, New York, NY

4/98 - 6/98

Chef's Assistant

Education

The Natural Gourmet Cookery School Chef's Training Program - A four-month intensive course that focuses on health supportive, natural food cooking.

Has Food Handler's Certification for New York State.

Petition to Support Proposed Liquor License

Date: 10/26/2013

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) full-liquor

to the following applicant/establishment (company and/or trade name) Dirt Candy

Address of premises: 86 ALLEN STREET

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be:
~~10:00-2:00~~ 11am-2am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
Khe-lil Hafsy		47A Delancey St N.Y. N.Y 10002
PLinio R. Peña		110 Forsyth St.
CAROLINE MORALES		266 E. B'WAY
Line Andersen		75 Orchard St
Cecile Pram		75 Orchard St.
Chantal Stafford		7 Rivington St.
Sean John		70 Orchard St
ED KUMPF		Apt 8 298 Elizabeth St
GEORGE MUELLER		159 Rivington St
REBECCA WATSON		78 ORCHARD ST
Neysha Vazquez		78 Orchard St
Ette Rodrniguez		109 Madison St.
Nadia Licea		109 Madison St.
Christina Chin		358 Bowery

Name	Signature	Address
Katelyn Normunak		107 Eldridge Street
Carlos Gurnica		72 Allen Street
Iris yip		10 Monroe Street APT G-16
Colin James		98 Orchard St Apt A
REBECCA HALEZELK		500A GRAND ST 9E 1002
Ben newman		162 Orchard Apt 4b
Kathryn Lloyd		176 Ludlow Street
Rabi Kretschmer		63 Pitt
Elizabeth Hyslop		70 Orchard St.
Michael Richman		W 47th St, 10036
Justin Phemer		74 Orchard St.
Glenn FBT		463 - FDR Lab
Kate White		65 Ludlow St
Daniel Coffey		75 Orchard St
		385 Grand St
Ashley Anderson		168 Henry St. 10002
Paula NAUGHTON		301 Broome St. NY.
Cale Yancey		80 E. 7th Street
Charlotte Trengg		92 Allen St
ARON KARSUPAK		145 ATTORNEY STREET
Tal Gura		55 Hester St
Allen Kennedy		10 Ludlow St
HADI ROVER		217 E BROADWAY NY 10002
EMILY MELTON		12 LUDLOW ST. 5A 10602

6

Name	Signature	Address
Shant Adams		19 Eldridge St. Apt 15
Abigail Lewis		83 Hester St.
TRISTAN KRAFT		83 Hester St.
Amy Ennis		26 Second Ave
JANE SPENCER		26 Second Ave
Scott Glowinski		252 Broome St Apt 2
Brian Zolucki		302 Broome
Nahal Nazer		54 Elizabeth St.
Bobby Fara		122 Ludlow St apt 2c
P.J. Kelly		261 Broome St. #36 10002
Amit Gulati		64 Delancey St #3 10002
John William Carroll		624 Forsyth #16 10002
Liam Le Guilber		139 Eldridge Apt 20
Brian Rudolph		97 Allen Street Apt 7
Cersey Liow		67 Ludlow St
Mark Clow		257 Clinton St.
Met Zimmerman		210 E Broadway
Francis Brennan		71 Ludlow St
Jin Chan		48 Ludlow St
Cynthia Sha		24 Hendry St
John Yardley		117 E. Broadway
Aaron Wong		75 Varick St.
Michael Concn		158 Orchard St.
Ka Pang		35 Hester St.

Name	Signature	Address
Derek Clark		225 Broome St #3 NY 10002
Jamal Michah		61 Delancey St
VICTOR OSMUNT		153 1/2 Stanton St.
NIRAV SMAR		194 E 2nd Street
Robert Lopez		139 Norfolk St
Julian Stubbs		121 Sullivan Street
HUNTER SEHORN		25 Allen St.
_____	_____	54 Ludlow St.
Mike Tees		54 Ludlow St
Nils Östberg		75 Orchard St
Andreas Nilsson		75 Orchard St
Fredrik Gustafsson		75 Orchard St
Anna Kreutzer		416 Hester St
Russell Scheff		220 Avenue A
Fremett Heller		220 Ave A
Michelle Zimmerman		100 Allen St. #5A
Shira Levine		52 Ludlow St. 4B
BARUCH HERSZ FELD		577 Grand St.
Yusufi Anderson		130 Allen Street
Drew Miller		130 Allen Street
Amma Theis		457 BDR dr.
KAREN LOLD		49 Ludlow St
Hana Tojo		49 Ludlow St
Sharon Frisk		78 Orchard St.

Sample Menu For 86 Allen Street

DINNER

Snacks

- Hush Puppies \$6*
- Tempura Sea Beans \$6*
- Spicy Boiled Peanuts \$5*
- Vegetable Bar \$7*

Appetizers

- Portobello Mousse \$13*
- Tomato Tart \$13*
- Onion Pancakes \$12*
- Potato Salad \$12*
- Celery Salad \$11*
- Carrot Buns \$12*
- Cucumber Soup \$13*
- Spinach Pie \$12*

Entrees

- Cauliflower and Waffles \$20*
- Broccoli Hot Dogs \$21*
- Parsnip Pillows \$20*
- Corn Grits \$19*
- Tofu with Beurre Blanc \$18*
- Beet Fettucini \$19*
- Swiss Chard Gnocchi \$19*
- Tomato Spaetzle \$18*

Sides

- Vegetable of the day \$7*
- Sauteed Mushrooms \$8*
- Grilled Kale \$7*
- Roasted Carrots \$6*

Dessert

- Popcorn Pudding \$12*
- Celery Cake \$13*
- Radish Beignets 12*
- Eggplant Tiramisu \$11*
- Sweet Pea Mint Bar \$10*
- Chocolate Beet Cake \$11*

LUNCH

Sandwiches \$13

Tofu Baguette

Cauliflower Wrap

Egg Sandwich On Challah

Beet Sandwich On Rye

The Greens

A mixture of spicy stir fried broccoli & greens

all sandwiches come with either chips or small house salad

Soups \$8

Soup of the Day

Salads \$13

Sweet Potato Nicoise

egg, roasted peppers, olives, green beans and chickpea vinaigrette

Chopped Salad

beets, cucumbers, corn, goat cheese, avocado, with rice cracker croutons

Dirt Candy Caesar

Romaine Hearts with garlicky croutons and Creamy Nori Dressing

Buckwheat Noodle Salad

Steamed Vegetable and Brown Rice Bowl \$8

add:

Grilled Tofu \$2

Spicy Kimchee \$2

Black Bean Dal \$2

Sauteed Kale \$2

Avocado \$2

Sweet Potatoes \$2

Beets \$2

TURETT COLLABORATIVE ARCHITECTS

100 WEST 11TH STREET, NEW YORK, NY 10011
TEL: 212 512 2000
WWW.TURETTARCH.COM

PROJECT TITLE: DIRT CANDY
DATE: 05.20.2010

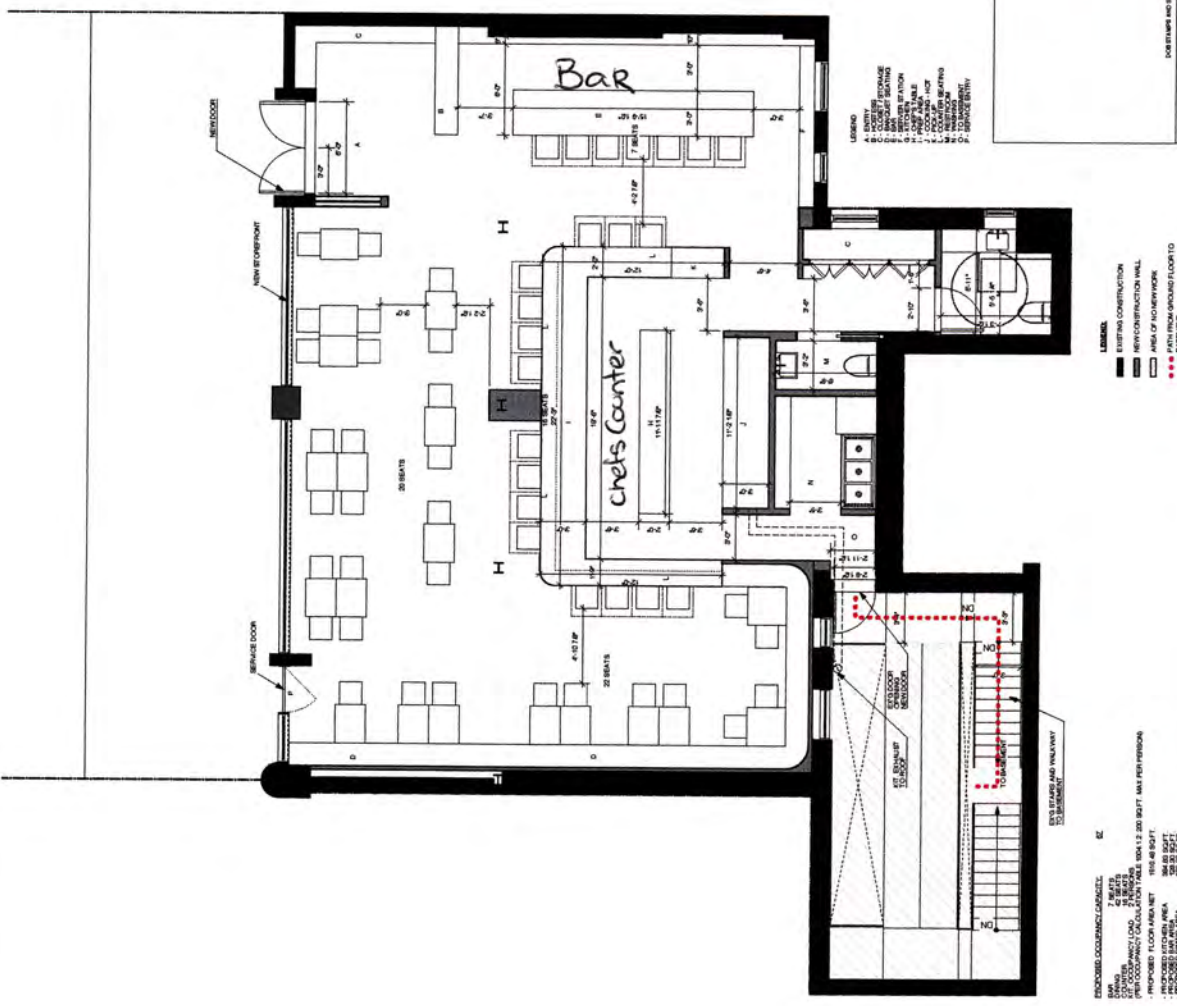
NO.	DESCRIPTION	DATE
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2	REVISION	
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DIRT CANDY
100 WEST 11TH STREET, NEW YORK, NY 10011

CONSTRUCTION PLAN
OPT. B

NO.	DESCRIPTION	DATE
1	ISSUED FOR PERMIT	05.20.2010
2	REVISION	
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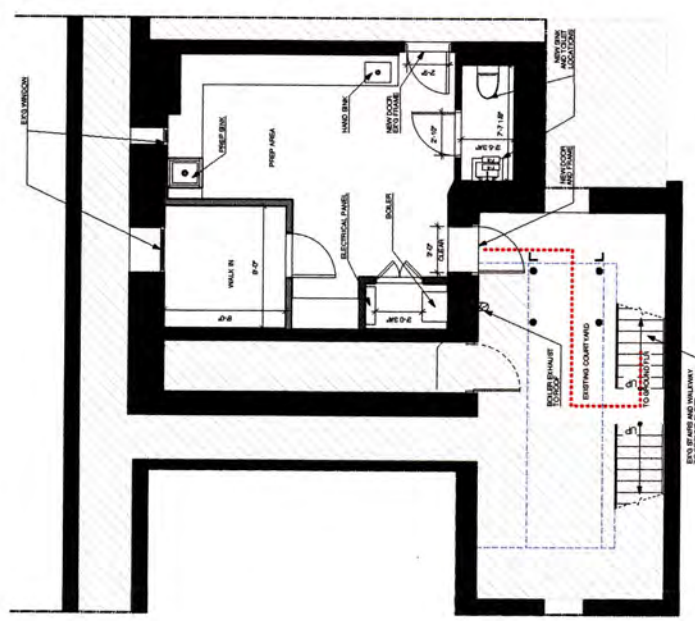


- LEGEND:
- EXISTING CONSTRUCTION
 - NEW CONSTRUCTION WALL
 - AREA OF FOOTPRINT
 - PATH FROM SECOND FLOOR TO BASEMENT

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- EXISTING CONSTRUCTION
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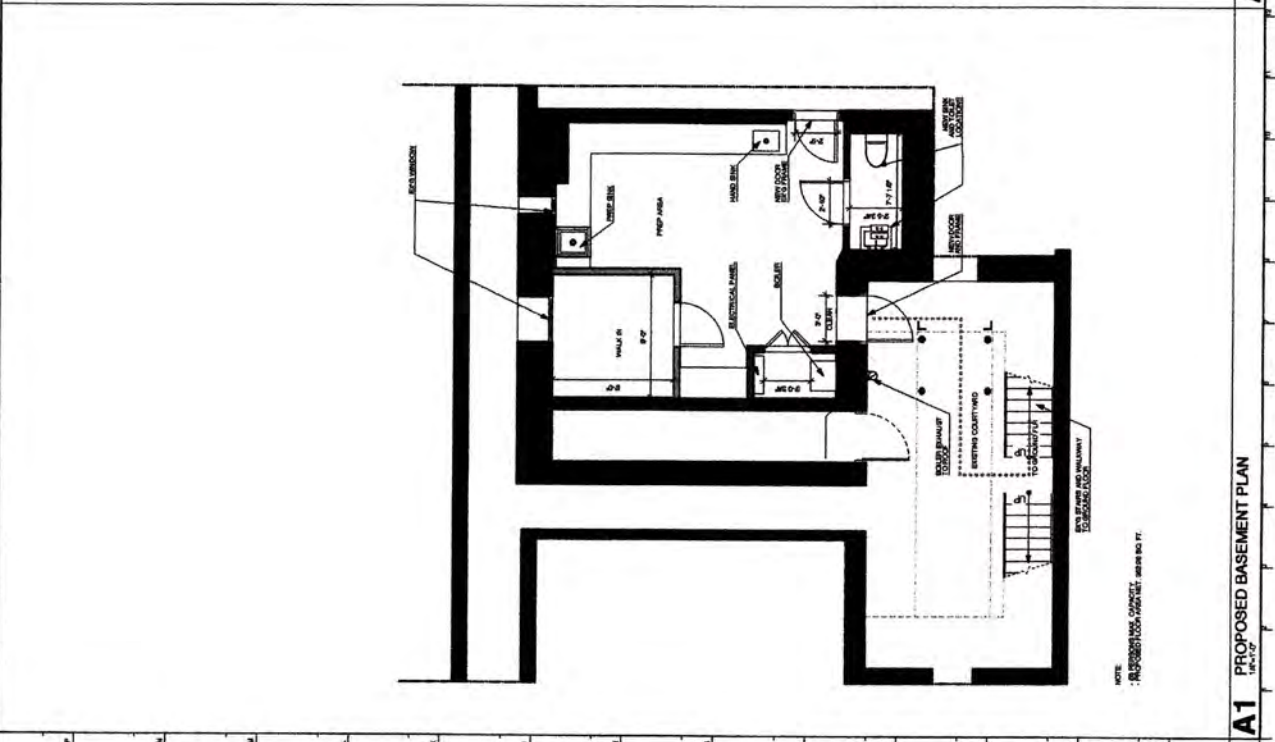
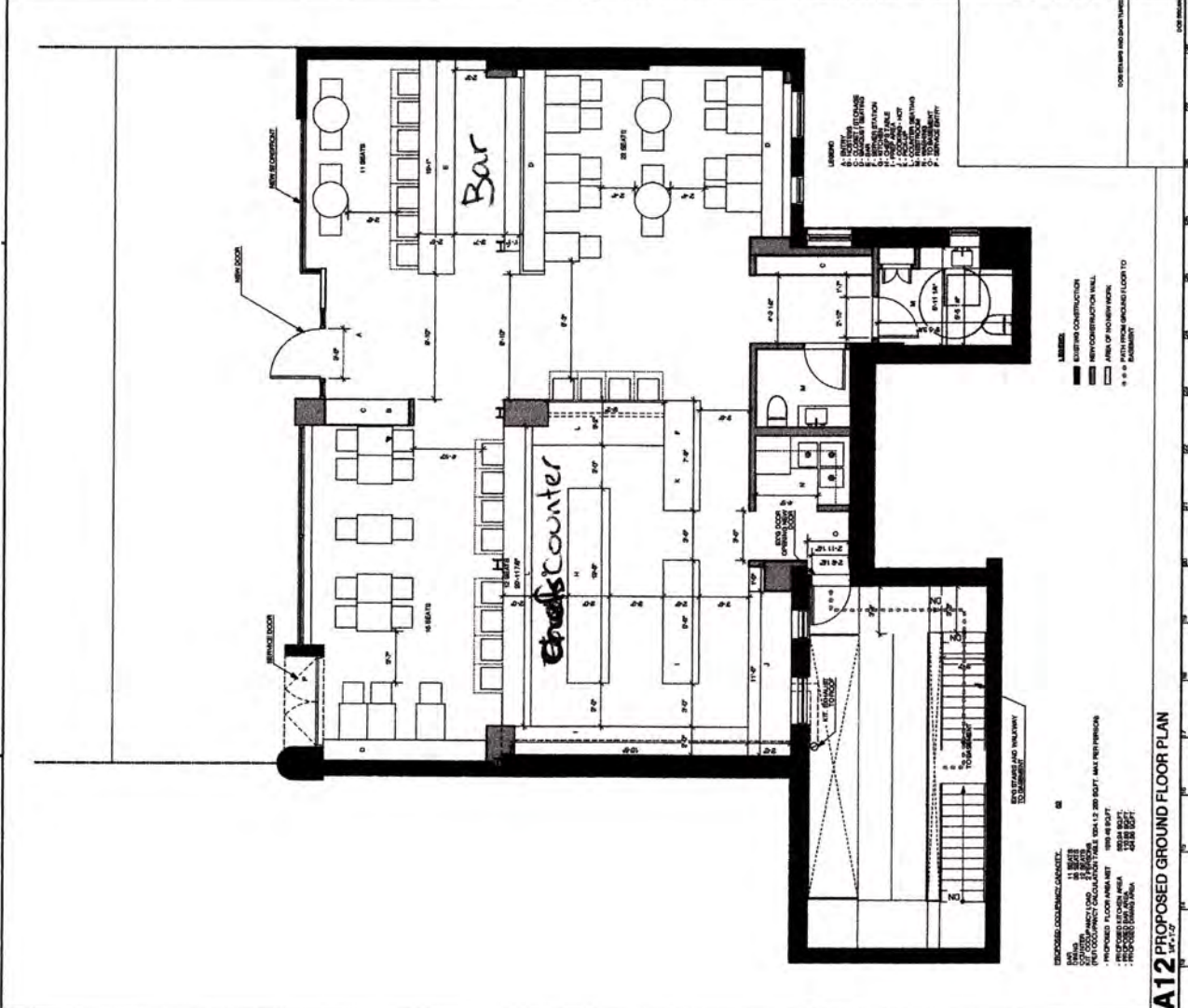
A12 PROPOSED GROUND FLOOR PLAN

Option A



NOTE:
- ALL DIMENSIONS ARE IN FEET.
- PROPOSED FLOOR AREA NET: 3639 SQ. FT.

A1 PROPOSED BASEMENT PLAN



Option B

A1 PROPOSED BASEMENT PLAN

A12 PROPOSED GROUND FLOOR PLAN

TURETT COLLABORATIVE ARCHITECTS
DIRT CANDY

PROJECT NO. 1000

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TURETT COLLABORATIVE ARCHITECTS
DIRT CANDY

PROJECT NO. 1000

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BUILDING INFORMATION

ADDRESS:

86 ALLEN STREET

BOROUGH:

MANHATTAN

BLOCK:

413

LOT:

45

ZONING DISTRICT:

C4-4A (GENERAL COMMERCIAL DISTRICT)

ZONING MAP:

12C

CORNER LOT:

NO

LOT FRONTAGE:

50.33'

LOT DEPTH:

87.83'

NUMBER OF FLOORS:

6

AREA OF WORK:

GROUND FLOOR

ASSEMBLY:

GROUP A-2 RESTAURANT

J1

BUILDING INFORMATION