



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
Phone: (212) 533-5300 - Fax: (212) 533-3659
www.cb3manhattan.org - info@cb3manhattan.org

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 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. You can find community groups and contact information on the CB 3 website:
http://www.nyc.gov/html/mancb3/html/sla/community_groups.shtml
- 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: 5-30-14

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: OP Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant - Full Service

Corporation and trade name of current license: Montevone, Inc.

APPLICANT:

Premise address: 100B FORSYTH STREET

Cross streets: Broome / Grand

Name of applicant and all principals: Sarah M. Summers

Trade name (DBA): Birds & Bubbles NYC LLC
DBA Birds & Bubbles.

PREMISE:

Type of building and number of floors: Mixed use 5 stories.

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: REAR YARD

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

Indoor Certificate of Occupancy _____ Outdoor Certificate of Occupancy _____
(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):

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)?

Full Service Restaurant

Will any other business besides food or alcohol service be conducted at premise? Yes No

If yes, please describe what type: N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Tuesday to Sunday Dinner 5pm to 2AM
Saturday/Sunday Brunch 11am to 4pm

Number of tables? 22 inside Number of seats at tables? 61 inside

How many stand-up bars/ bar seats are located on the premise? 8

(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)

Describe all bars (length, shape and location): rectangular at entrance, approx 20' total

Any food counters? Yes No If Yes, describe: _____

29 PDR
19 MDR
8 BAR

Does premise have a full kitchen? Yes No?

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

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

menu attached

What are the hours kitchen will be open? full time / same as bar

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

How many employees will there be? approx 10

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

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: speakers throughout restaurant
so volume is not high

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. No lines/crowd control applicable

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.

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: Sage Media Corp DBA City Grill

Address: 233 Mott Street Community Board # 2

Dates of operation: 6/20/2013 to 11/30/2013 (seasonal)

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. no attached

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business City Spot - a culinary salon

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*

LOCATION:

How many licensed establishments are within 1 block? 4

How many licensed establishments are within 500 feet? 12

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? 7

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. *attached*

COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. Contact the CB 3 office at info@cb3manhattan.org to find block and tenant associations. **Please attach proof (copies of letters or email and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.**

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).

CONTACT INFORMATION:

Applicant's telephone number: 401-822-9619 Email: SARAH@CITYGRIT.NYC.COM

Contact Name: Dana Lapar

Attorney Representative Other _____

Telephone number: 520-241-5255 Email: DANA@CITYGRIT.NYC.COM

Please provide contact information for residents and the Community Board and confirm that if complaints are made, you will act immediately to resolve any problems.

Contact person: Dana Lapar / Sarah Summers Phone: 520-241-5255

Address: 515 E. 14th St. MD. New York NY 10009

Email: DANA@CITYGRIT.NYC.COM

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Name: Sarah Summers

Signature: _____ Date: _____

ATTENTION RESIDENTS & NEIGHBORS

BIRDS & BUBBLES
646-580-5720

Company/DBA Name and Contact Number for Questions

Plans to open a

RESTAURANT

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

100 FORSYTH STREET

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer / Wine / Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

[date and time field]

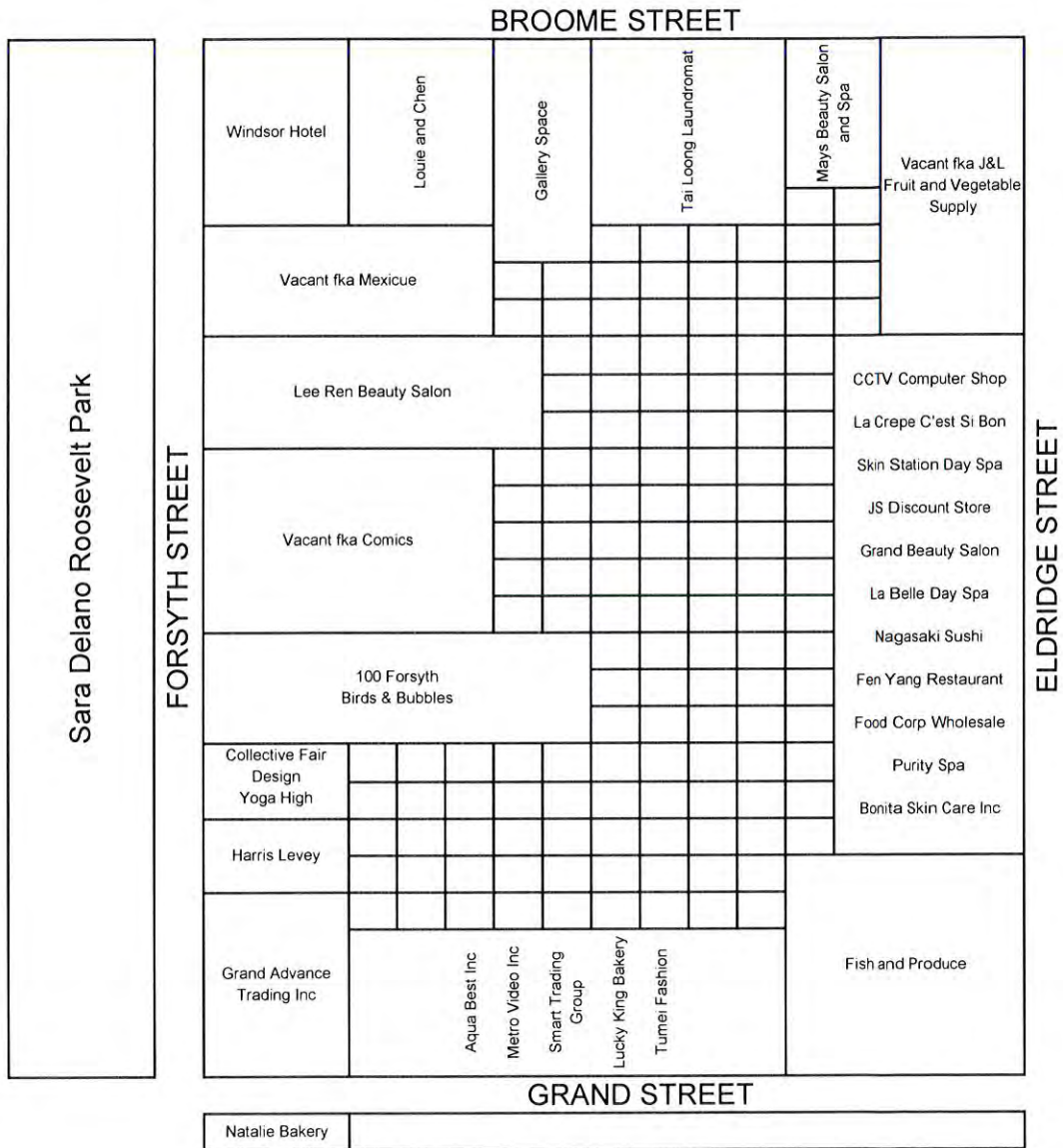
[location field]

[address of location field]

Applicant Contact Information

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
info@cb3manhattan.org - www.cb3manhattan.org

BLOCK PLOT DIAGRAM



Proximity Report for Location:

May 29, 2014

100 FORSYTH ST, New York, 10002

* 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
AVENUE A WINES INC	196 AVENUE A	545 ft
BEE LIQUORS LLC	225 AVENUE B	700 ft
CARMAD INC	224 226 1ST AVE	820 ft
236 WINES & LIQUORS INC	279 1ST AVENUE	975 ft
WINESHOP LLC	438 A E 9TH ST	1400 ft
BRIX NYC LLC	649 E 9TH STREET, EAST STORE	1670 ft
FUNG SING INC	138 1ST AVENUE	1760 ft
OCEAN WINE & SPIRIT INC	297 GRAND ST	340 ft
KK & HZ LLC	101 ALLEN ST	650 ft
R & S 49 LIQUOR CORP	49 CHRYSTIE ST	725 ft
ELIZABETH ST WINE & LIQUOR STORE INC	86 ELIZABETH ST	795 ft
SA VINO ITALIANO INC.	200 GRAND ST	1090 ft
WINE O INC	171 ELIZABETH ST	1130 ft
DELANCEY WINE INC	41 ESSEX ST	1215 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
MONTORONE INC	100B FORSYTH STREET	20 ft
L E S VIXENS INC	105 107 ELDRIDGE ST	260 ft
LA GENTE LLC	303 305 BROOME ST	270 ft
TLS CHRYSTIE LLC	131 CHRYSTIE ST BASEMENT STORE	420 ft
SECOND NATURE NYC LLC	132A ELDRIDGE ST	450 ft
MILK & HONEY INC	134 ELDRIDGE ST	475 ft
SAIGON SHACK CORP	139 CHRYSTIE ST	480 ft
FAYS RESTAURANT & BAR INC	141 CHRYSTIE STREET	515 ft
MM 130 BOWERY REST. CORP.	130 BOWERY	540 ft
PIEDMONT HOSPITALITY LLC	95 ALLEN ST	580 ft
BOWERY RESTAURANT GROUP LLC	146 BOWERY	590 ft

Name	Address	Approx. Distance
CONGEE VILLAGE INC	100 ALLEN ST	680 ft
343 BROOME STREET RESTAURANT INC	343 BROOME ST	695 ft
NIKKI MAX ENTERPRISES LLC	75 ORCHARD STREET	695 ft
XLR8 LLC	266 BROOME ST	700 ft
GRAZ RESTAURANT LLC	79 ORCHARD STREET	700 ft
NORMAN'S CAY GROUP LLC	74 ORCHARD ST	715 ft
88 KTV INC	97 BOWERY STREET	715 ft
ORCHARD 85 CORP	85 ORCHARD STREET	720 ft
SAIGONNYC LTD	85 ORCHARD ST UNIT B	720 ft
TWO BIKES LLC	85 ORCHARD STREET	740 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
302 BROOME ART SPACE LLC	302 BROOME ST	285 ft
LUCKY HESTER CORNER GROCERY STORE INC	119 HESTER ST	515 ft
BIG CANDY LLC	86 ALLEN ST	585 ft
BOWERY LIQUOR AND WINE LLC, THE	92 BOWERY	730 ft

Unmapped licenses within zipcode of report location

Name	Address
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<input type="radio"/> Original	<input type="radio"/> Amended	Date

500 FOOT LAW STATEMENT

**Applicants for on premises liquor licenses must complete this section
(Not required for on premises beer or wine application)**

If the location is subject to the 500 Foot Law, and no other exception applies, the license cannot be issued unless the State Liquor Authority makes an affirmative finding that it is in the public interest to issue the license.

The provisions of Section 64, 64-a, 64-b 64-c and 64-d of the ABC Law require the Authority to consult with the municipality or community board prior to granting a license for **ANY ON PREMISES LIQUOR ESTABLISHMENTS** where such premises is located within a 500 foot radius of three or more on-premises liquor establishments. The Authority is further required to conduct a public hearing, upon notice to the applicant and the municipality or the community board.

The Proposed Premises: Check the appropriate box below:

- IS NOT WITHIN A 500 FOOT RADIUS OF THREE OR MORE ESTABLISHMENTS HOLDING ON PREMISES LIQUOR LICENSES.
- IS WITHIN A 500 FOOT RADIUS OF THREE OR MORE ESTABLISHMENTS SELLING LIQUOR FOR ON PREMISES CONSUMPTION. (IF SO, YOU MUST COMPLETE THE WRITTEN STATEMENT BELOW AND SUBMIT THE NAMES AND ADDRESSES OF THE ESTABLISHMENTS WITHIN THE 500' RADIUS, *UNLESS THE PREMISES HAS BEEN CONTINUOUSLY LICENSED ON OR PRIOR TO NOVEMBER 1, 1993.*)
- NOT APPLICABLE - PREMISES HAS BEEN CONTINUOUSLY LICENSED ON OR PRIOR TO NOVEMBER 1, 1993
- NOT APPLICABLE - POPULATION OF CITY, TOWN OR VILLAGE IS UNDER 20,000

IMPORTANT:

YOU MUST PROVIDE THE NAMES OF ALL ON PREMISES LIQUOR ESTABLISHMENTS LOCATED WITHIN A 500 FOOT RADIUS OF THE PROPOSED PREMISES

For assistance use the "GIS Maps - LAMP" (Liquor Authority Mapping Project) system, which is available on our website.

If premises is within a 500 foot radius of three or more establishments holding on premises liquor licenses and has not been continuously licensed since November 1, 1993 and the population is over 20,000 you must, **ATTACH A WRITTEN STATEMENT EXPLAINING IN DETAIL WHY YOU BELIEVE ISSUANCE OF THE LICENSE WOULD BE IN THE PUBLIC INTEREST.**

FAILURE TO SUBMIT THIS INFORMATION MAY RESULT IN DISAPPROVAL OF THE LICENSE APPLICATION.

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**STATEMENT OF AREA PLAN
200 Foot Law**

THIS QUESTION MUST BE ANSWERED BY ALL APPLICANTS REGARDLESS OF LICENSE TYPE

1. List the name, address and distance from the premises to ANY SCHOOL, CHURCH, or PLACE OF WORSHIP WITHIN **300 FEET**
2. Is the premises within 200 feet of **ANY SCHOOL, CHURCH or PLACE OF WORSHIP?** YES
 (Exclusive use as a church or place of worship will be determined by this agency)
 (Please respond "YES" if ANY school, church or place of worship is within 200 feet) NO
3. Submit a BLOCK PLOT DIAGRAM (aerial view of the building, with nearby businesses/residences labeled) showing the location of any school, church or place of worship (8½" x 11")

Indicate the distance in feet from the entrance of the proposed premises to the closest entrance of any school, church or place of worship.

Attach additional sheets if necessary.

ATTACH A STATEMENT INDICATING HOW THESE MEASUREMENTS WERE TAKEN

1. Name of church/school:	
Address:	
Distance:	
2. Name of church/school:	
Address:	
Distance:	
3. Name of church/school:	
Address:	
Distance:	

For assistance use the "GIS Maps - LAMP" (Liquor Authority Mapping Project) system, which is available on our website.

If applying for a full liquor license (beer, wine and liquor) and the premises is within 200 feet of a school, church or place of worship, the application may be denied.

If any discrepancy in the measurements is brought to the attention of the Authority during the examination of the application, it may be necessary for the applicant to supply a certified survey showing the actual measurement from the premises to the closest school, church or place of worship.

Original

Amended

Date

ESTABLISHMENT QUESTIONNAIRE

In this section you must describe the premises to be licensed. Answer ALL questions completely. Please do not answer "see attached" to any question. Any incomplete answer may delay or prevent the processing of the application.

Helpful Hint: Drawing your diagram and reviewing your photographs may assist you in completing this section. See sample diagrams at the end of this application.

1. Zoning

1a. State what the area is zoned for:

Mixed

(ie. Residential, Business, Mixed)

1b. If applying for an on premises license does the premises have a

VALID CERTIFICATE OF OCCUPANCY and **ALL** appropriate permits?

YES

NO

2. Premises

2a. Describe the type of building in which the premises will be located.

Multi Unit

2b. Has the building/premises been known by any other address?

YES

NO

If YES, please specify:

2c. Is there currently or has there ever been an active license to traffic in alcoholic beverages at this location?

YES

NO

Do Not Know

Name of Licensee:

Monterone, Inc.

License Serial Number:

1140014

2d. Are there any disciplinary actions pending against the applicant, current licensee, or prior licensee?

YES

NO

Do Not Know

Any pending disciplinary action may delay a determination on this application or result in the disapproval.

2e. If the location has never been licensed, what was prior use?

2f. Is any other floor or area of the building currently licensed?

YES

NO

b. Name of Licensee:

License Serial Number:

Original

Amended

Date

3. Premises (Interior):

3a. List the number of floors of the establishment to be licensed including the basement, if any:

3b. Where is the alcohol stored?

3c. Is there interior access to any other floor(s) or area(s) that will not be part of the premises to be licensed? Show the means of access on the interior diagram(s). YES NO

3d. Are the premises to be licensed divided in any way, by a public or private passageway, etc., over which the applicant does not have exclusive possession and control? Example: hallway, stairwells, common areas, etc. YES NO

If YES, describe:

3e. How many public bathrooms? If less than two(2) public bathrooms you must request a waiver of the two(2) bathroom rule in writing. Show bathrooms on diagram.

3f. List the Maximum Occupancy of the premises:

3g. Number of tables? 3h. Number of seats at tables? 3i. Number of seats at bar or counter?

4. BARS:

4a. How many bars* for customers are located on the premises? (*A bar is where customers may order, purchase, or receive alcoholic beverages.)

4b. How many service bars*? (Service bar is for wait staff use exclusively.)

4c. Describe each bar in the fields below:

Bar 1	Bar 2	Bar 3	Bar 4
Bar Type <input type="text" value="Customer Bar"/>	Bar Type <input type="text"/>	Bar Type <input type="text"/>	Bar Type <input type="text"/>
Length <input type="text" value="12.5 ft"/>	Length <input type="text"/>	Length <input type="text"/>	Length <input type="text"/>
Shape <input type="text" value="Square/Rectangu"/>	Shape <input type="text"/>	Shape <input type="text"/>	Shape <input type="text"/>

Attach additional sheets if needed if there are more than 4 bars.

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<input type="radio"/> Original	<input type="radio"/> Amended	Date

5. KITCHEN

5a. Does premises have a kitchen? YES NO

If NO, does premises have a food preparation area? YES NO

Show Kitchen or Food Preparation Area on the Interior Diagram.

NOTE: FOOD MUST BE AVAILABLE FOR SALE DURING ALL HOURS OF OPERATION; SUMIT A MENU

5b. Is a chef/cook employed at the premises? YES NO

If YES, list hours of day chef/cook will devote to the premises:

6. HOTEL or BED & BREAKFAST

6a. How many floors?

6b. How many rooms?

6c. For Hotels Only: Is there a restaurant in the building(s) housing the proposed hotel? YES NO

7. OUTDOOR AREAS

7a. Are there any outside areas used for the sale or consumption of alcoholic beverages? YES NO

7b. Check all types that apply: There must be access from the interior of the premises to be licensed to any outdoor area(s) that you wish to license. Show access on diagram.

- Sidewalk Cafe
- Deck
- Patio
- Porch
- Gazebo
- Rooftop
- Yard
- Balcony
- Pavilion
- Tent
- Other

7c. Is the outdoor area(s) divided by any public or private passageway or area that the applicant does not have exclusive control? If Yes, how is it divided? YES NO

7d. How is the outdoor area(s) contained? Check all that apply and show enclosure on diagram.

- Fencing
- Wall
- Shrubbery
- Roping
- Stanchions
- Other

7e. Is a permit required by locality for outside area(s)? YES NO

If yes, submit a copy of the permit.

METHOD OF OPERATION

This form satisfies Section 110 of the ABC Law requiring that a statement be submitted indicating the type of establishment operated at the premises.

The information provided in this section will be the method of operation you are approved for and will be binding. Should you wish to deviate from this method of operation in any way, you must first apply for and receive permission from the Authority.

1a. Select the type(s) of alcohol you intend to serve at the premises:

Beer Only Beer & Wine Only Beer, Wine & Liquor

1b. Select the type(s) of establishment you are applying for from the list below (based upon your intended method of operation):

Restaurant Catering Establishment Club (Not For Profit, Fraternal Organization - Members Only)

Bar/Tavern Arena / Ball Park / Stadium Sports Bar Country Club / Golf Course

Cabaret Night Club / Dance Club Adult Entertainment Bed & Breakfast Hotel

Other (Explain)

2. Will any other business of any kind be conducted in said premises? YES NO

(If YES, provide details on a separate sheet)

3. Will premises have music? YES NO

3a. If yes: LIVE RECORDED DJ JUKE BOX KARAOKE

4. Will the premises permit dancing? YES NO

4a. If YES, and are located in NYC, do you have a Cabaret permit issued by the City of New York ?

YES NO PENDING

If Yes, submit a copy of the permit. If Pending, a copy must be submitted prior to issuance of the license.

4b. If dancing is permitted, who will be permitted to dance?

Patrons Employees for entertainment Both

4c. If YES, will there be exotic dancing including, but not limited to, topless entertainment, pole dancing and/or lap dancing?

YES NO

5. Will there be topless entertainment?

YES NO

continued on next page

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<input type="radio"/> Original	<input type="radio"/> Amended	Date

6. Will the business employ a manager? YES NO

6a. If NO, will principal(s) manage? YES NO

7. How many employees? (Excluding principals and security personnel.)

7a. If answer is "0" provide explanation.

NYS Law requires businesses to carry workers' compensation and disability insurance.
(see instructions)

If applied for and pending, please indicate.

Workers' Compensation Carrier Name and Policy Number:	<input type="text" value="pending"/>
Disability Insurance Carrier Name and Policy Number:	<input type="text" value="pending"/>

Security personnel you hire may be required to be registered in accordance with NYS Security Guard Registration.
Please contact the NYS Department of State to obtain information.

8. Will there be security personnel? YES NO 7a. If YES, how many?

8b. If Yes, are they registered in accordance with New York State Security Guard Registration? YES NO

If NO, explain: (ie. Not Required)

9. Provide a detailed plan of supervision for the premises to be licensed. Attach additional sheets if necessary.

Management will be present at all times to supervise premises and ensure the safety of patrons and employees.

ALCOHOLIC BEVERAGES MAY ONLY BE CONSUMED, SOLD OR GIVEN AWAY DURING THE HOURS APPROVED BY THE COUNTY WHERE THE PREMISES IS LOCATED UNLESS FURTHER RESTRICTED BY THE AUTHORITY

BIRDS & BUBBLES FOOD MENU

Using the highest quality seasonal ingredients, The Birds & Bubbles menu features dishes Simmons has re-created from her past. This elevated take on Southern classics incorporates global flavors served side by side with bubbly from some of Simmons' favorite champagne producers.

WHICH CAME FIRST

Deviled Eggs

Sriracha Flakes

Shrimp Rillette

Black Pepper Crackers

Pimento Cheese Croquettes

Pepper Jelly

Black Eyed Pea Falafel

Boiled Peanut Hummus, Tzaziki

Buffalo Fried Chicken Livers

Shaved Celery, Crumbled Blue

~

OYSTERS

Wontons

Spicy Mayo, Ginger Scallion, Kimchi

Crispy Rockefeller

Creamed Spinach, Lardon, Pernod Vinaigrette

~

SALADS

Little Gem

Radish, Egg White, Crumbled Blue, Herbed Buttermilk

Cornbread Panzanella

Roasted Peppers, Pickled Poblanos, Cumin Vinaigrette

Roasted Carrot & Avocado

Benne Seed Buttermilk, Feta, Dill

Bitter Greens & Deviled Egg Sauce

Beluga Lentils, Pickled Onion, Candied Sunflower Seeds

~

SOUPS

Gumbo Z'Herbes

Chicken & Dumplings

Cauliflower Veloute

MAINS

CHICKEN OF THE SEA

Shrimp & Grits

Bacon, Scallions, Cheddar Grits

Crawfish Etoufee

Buttermilk Grits, Crispy Spinach

BBQ Shrimp

Buttermilk Biscuit Roti

THE OTHER WHITE MEAT

Buttermilk Braised Pork Shoulder

Braised Greens, Refried Hominy

OUTSIDE THE COOP

Kimchi Braised Brisket

Wilted Greens, Rice Grits

CHICKEN SCRATCH

Vegetable Curry

Buttermilk Biscuit Roti

Rice Grits Risotto

Seasonal Veg

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FOWL PLAY

Creole Duck

Red Island Pea Cassoulet

Chicken & Rice

Pulled Chicken, Rice Grits, Crispy Skins

Chicken Littles

Karaage Style, Spicy Mustard

Buttermilk Fried Chicken

(1/4 Chicken) | (1/2 Chicken)

Splitty-Split

1/2 Chicken, 2 sides, biscuit, Split of Champagne

Winner, Winner, Chicken Dinner

Whole Chicken, 3 sides, Bread basket

FROM THE FARM

House Favorites

Braised Greens | Creamed Cabbage | Vidalia Onion Souffle

Green Bean Casserole

Haricot Verts, Sherry Cream, Shitake Bacon

Crispy Potato Salad

Scallion, Aioli, Herbs

Slaw

Jicama, Yuzu Vinaigrette

Sophie's Mac and Cheese

Buttermilk Biscuit Streusel

Heirloom Grits

Cheese Casserole | Goat Cheese & Sun Dried Tomato

Hoppin John Fried Rice

Carolina Gold Rice, Sea Island Peas, Barrel Aged Fish Sauce

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BREAD BASKET

Carolina Cornbread

Buttermilk Biscuits

Benne Seed Yeast Rolls

Smoked Gouda Muffins

BIRDS & BUBBLES BEVERAGE MENU

Birds & Bubbles will feature a creative beverage program which includes a wide variety of sparkling wines to a unique approach to cocktails. The service staffed will be well trained to subtly educate the guests about champagne with the goal of making it more approachable without all of the "wine talk." In addition to sparkling wines, we will offer a selection of highly curated wines.

The cocktail program will include four to five original cocktails, four seasonal punches served in Mason Shaker Jars, four "sippers" or micro cocktails low in alcohol but high in flavor meant to be paired with food, house made sodas, and cordials created to be served with champagne.

COCKTAILS

CLASSICS

Old Fashioned

Greyhound

Negroni

Gimlet

HOUSE COCKTAILS

Blush & Bashful

Bless Your Heart

White After Labor Day

The Country Line

BUBBLES BY THE GLASS

Pierre Gimmonet Brut Selection Belles Annees \$16

Doyard Cuvee Vendemiaire Brut \$17

H. Billiot Brut Reserve \$18

L. Aubrey Rose '08 \$22

Gaston Chiquet Blanc de Blanc d'Ay \$22

Lamandier Bernier Terre de Vertus Blanc de Blanc \$25

Charles Heidseick Brut Reserve \$25

Marc Hebrart Special Club Reserve '06 \$28

Billecart-Salmon '04 \$32

Krug Grand Cuvee \$35

Ruggeri Valdobbiadene Superiore ExtraDry \$14

Rack and Riddle Blanc de Noir \$13

Lanson Demi Sec \$22

NON-BUBBLES BY THE GLASS

Yves Martin Sanscere, Chavignol 2012 \$12

Clos Cibonne Tibouren Rose 2012 \$12

Lacramina di Morro d'Alba \$12

LOW OCTANE

A SELECTION OF

SIPPERS

CORDIALS

PUNCHES

HOUSE MADE SODAS

BEERS

BUBBLES

NORTHERNERS

Barnaut Blanc de Noirs 100
Camille Saves Carte d'Or Grand Cru 125
Paul Bara Reserve Grand Cru 122
Marguet Piere & Fils blancs de Norirs brut tradition 98
Egly Ouriet V.P. Grand Cru Extra Brut 165
Vilmart Grand Cellier 138
Jean Vasselle Reserve 92
H. Billiot Brut Reserve 84

BIG DADDY'S

Charles Heidsieck Brut Reserve 105
Henriot Brut Souverain 105
Jacquesson Cuvee No. 112
Billacart Salmon Brut Reserve 115
Delemott Blanc de Blanc 125
Gosset Grand Reserve 125
Bollinger Special Cuvee 125
Laurent Perrier Ultra Brut 130
Krug Grand Cuvee 250

ALONG THE RIVER

H. Goutrorbe Cuvee Prestige Premier Cru 82
Marc Heberart Cuvee de Reserve Premier Cru 86
Gaston Chiquet Tradition 97
Tarlant Le Vigne d'Or Blanc de Meuniers Extra Brut 240

SOUTHERNERS

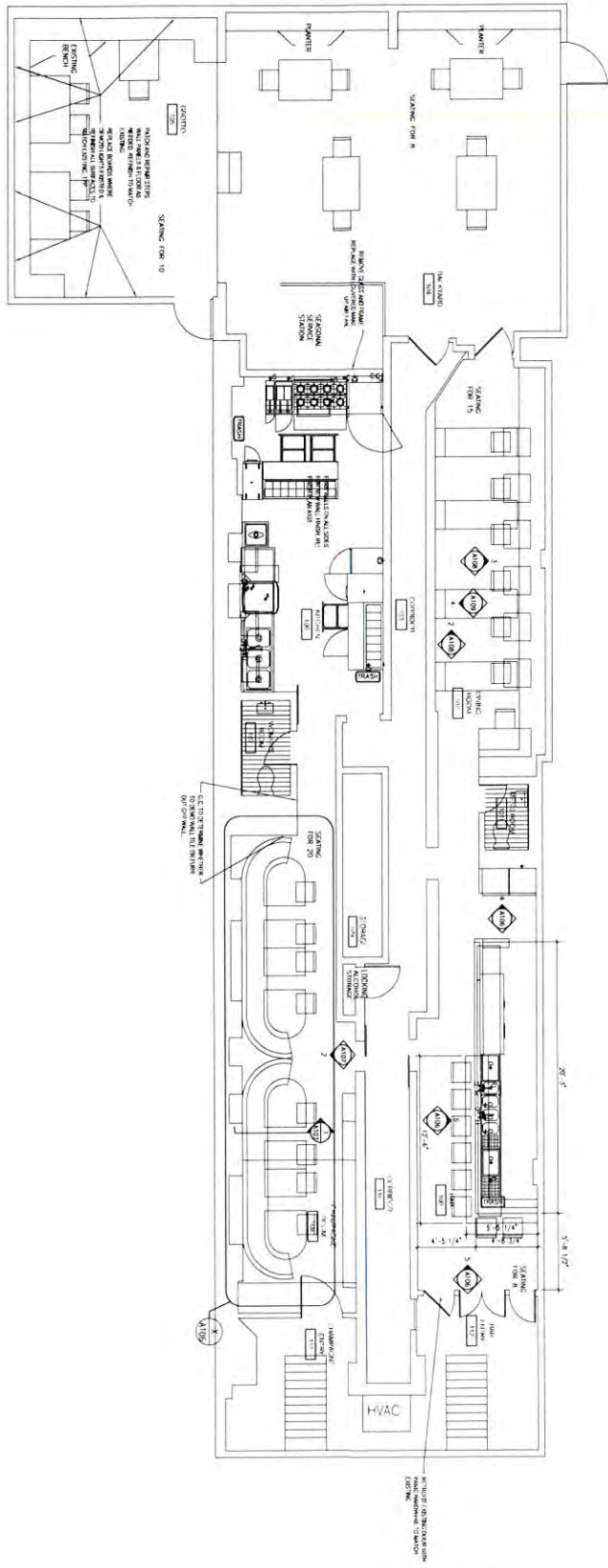
Jacques Selosse Initial 200
Varnier Fanniere Blanc de Blanc 125
Agrapart & Fils 7 Cus blanc de blanc 85
Diebolt Vallois Tradition 105
Lamandier Bernier terre de Vertu 98
Bereche et Fils Reflet d'Antan 102

BLUE BLOODS

Gaston Chiquet Special Club 2005 140
Philpponnat 2004 Grand Blanc 150
Vilmart Grand Cellier d'Or 2006 165
Gosset Grand Millesime 2000 175
Marc Hebrart Grand Cru Rive Gauche-Rive Droite 200
Henriot 1998 Cuvee des Enchanteleurs 235
Lanson 1999 Noble Cuvee Blanc de Blanc 260
Dom Perignon 2003 280
*Krug 2000 375
*Salon 1999 500

THE PINK ONES

Pierre Monquit Brut Rose 85
Paul Bara Reserve Grand Cru 98
Lamandier Bernier Rose Saigne 140
Ruinart Brut Rose 110
Billacart-Salmon Brut Rose 175



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

FLOOR PLAN GENERAL NOTES		LEGEND	
<p>1. ALL WORK SHALL BE PERFORMED IN ACCORDANCE WITH THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS REGULATIONS AND ALL APPLICABLE CODES.</p> <p>2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS AND ALL APPLICABLE AGENCIES.</p> <p>3. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS AND ALL APPLICABLE AGENCIES.</p> <p>4. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS AND ALL APPLICABLE AGENCIES.</p> <p>5. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS AND ALL APPLICABLE AGENCIES.</p> <p>6. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS AND ALL APPLICABLE AGENCIES.</p> <p>7. ALL WORK SHALL BE PERFORMED IN ACCORDANCE WITH THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS REGULATIONS AND ALL APPLICABLE CODES.</p> <p>8. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS AND ALL APPLICABLE AGENCIES.</p>		<p>1. DOOR</p> <p>2. WINDOW</p> <p>3. STAIR</p> <p>4. ELEVATOR</p> <p>5. H.V.A.C.</p> <p>6. RECEPTION</p> <p>7. OFFICE</p> <p>8. DINING</p> <p>9. KITCHEN</p> <p>10. LOUNGE</p>	

NO. REVISIONS/DATE	DATE
REV. 01/14/2014	01/14/2014
PROJECT NUMBER	05.14.2014
FLOOR PLAN	
DATE	
DESIGNED BY	
CHECKED BY	
DATE	

A101

BIRDS & BUBBLES

100 FORSYTH ST NEW YORK, NY 10002



