

THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003 Phone (212) 533-5300 www.ch3manhattan.org - info@ch3manhatta

www.cb3manhattan.org - info@cb3manhattan.org

Alysha Lewis-Coleman, 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 AP	PPLICATION 7	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)
- 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/communitygroups/community_group_listings.shtml
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

Check which you are applying ■ new liquor license	for: □ alteration of an existing liquor license	□ corporate change
Check if either of these apply: ☐ sale of assets	□ upgrade (change of class) of an existing liq	uor license
Today's Date: 10/29/2018		
	you must bring letter from current owner the seller come with you to the meeting.	confirming that you
Is location currently licensed?	☐ Yes ☑ No Type of license: N/A	
If alteration, describe nature o	f alteration: N/A	
Previous or current use of the	location: N/A	
Corporation and trade name o	f current license: N/A	
APPLICANT: Premise address: 140 Allen S	street, New York, NY 10002	
Cross streets: Rivington Street and		
	cipals: Allen Street Hospitality LLC: Morad Kalimian	
Trade name (DBA): The Allen		

Revi sed: July 2018 Page 1 of 4

PREMISE:	
Type of building and number of floors: Stand alone buil	ding - 17 floors (cellar - Floor 16)
Will any outside area or sidewalk cafe be used for the	
(includes roof & yard) ■ Yes □ No If Yes, describe ar	nd show on diagram:
Rooftop; sidewalk cafe and terrace off of the second floor	
Does premise have a valid Certificate of Occupancy a	nd all appropriate permits, including for any
back or side yard use? □ Yes ☑ No What is maximum *The Certificate of	m NUMBER of people permitted? N/A Coccupancy is pending as hotel is not yet opened
Do you plan to apply for Public Assembly permit? \blacksquare	Yes □ No
What is the zoning designation (check zoning using r	nap: http://gis.nyc.gov/doitt/nycitymap/ -
please give specific zoning designation, such as R8 or C4-4A	c C2):
PROPOSED METHOD OF OPERATION: Will any other business besides food or alcohol servi	ce be conducted at premise? ■ Yes □ No
If yes, please describe what type: Hotel business	
What are the proposed days/hours of operation? (Spoutdoor space) The hotel is open 24 hours per day chart for the days/hours of operation for all food a	y/7 days per week. Please see the attached
Number of tables? Please see attached Total	number of seats? Please see attached
How many stand-up bars/ bar seats are located on the	ne premise? 3 bars with 31 bar stools total
(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): Please	see attached
Does premise have a full kitchen ✓ Yes ✓ No?	
Does it have a food preparation area? \square Yes \square No (I	f any, show on diagram)
Is food available for sale? ■ Yes □ No If yes, describ New York centric cuisine in Hotel Restaurant (Allen) and Afric	5 1
What are the hours kitchen will be open? Please see a	ttached
Will a manager or principal always be on site? ■ Yes	
How many employees will there be? 80	
Do you have or plan to install □ French doors ■ acco	ordion doors or ☑ windows?

Revi sed: Jul y 2018 Page 2 of 4

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 **B**ar, **R**estaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

Revi sed: Jul y 2018 Page 3 of 4

LOCATION: How many licensed establishments are within 1 block? 9 How many On-Premise (OP) liquor licenses are within 500 feet? 28 Is premise within 200 feet of any school or place of worship? ■ Yes ■ No **COMMUNITY OUTREACH:** Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also 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). We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting. 1. I will operate a full-service restaurant, specifically a (type of restaurant) Africian Inspired Global Cuisine and New York Centric Cuisine , with a kitchen open and serving food during all hours of operation *OR* \square I have less than full-service kitchen but will serve food all hours of operation. 2. I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances. 3. ■ I will not have □ DJs, □ live music, ■ promoted events, ■ any event at which a cover fee is charged, ■ scheduled performances, ■ more than ____ DJs / promoted events per ____, ■ more than private parties per . 5. \boxtimes I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3. 6. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.N/A-Premises is being licensed as a full on-premises liquor license 7. I will not participate in pub crawls or have party buses come to my establishment. 8. \square I will not have a happy hour or drink specials with or without time restrictions OR \square I will have happy hour and it will end by 8 pm

Page 4 of 4

9. I will not have wait lines outside. I will have a staff person responsible for ensuring no

10. \boxtimes Residents may contact the manager/owner at the number below. Any complaints will be

addressed immediately. I will revisit the above-stated method of operation if necessary in order

loitering, noise or crowds outside.

Revised: July 2018

to minimize my establishment's impact on my neighbors.



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

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

Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Supplemental Questionnaire for Hotel Applications

Consist	ent with	our expectations for all hotel liquor	license applications, please complete this form
before	the com	mittee meeting.	
1.	Numbe	er of floors in total 17	Number of floors used for lodging 14
2.	Numbe	er of public spaces 6	Indoor waiting areas for public spaces 3
3.	Where	deliveries will occur At the Orcha	ard Street entrance to the building
		will the main entrance be located A	
	a.	What other entrances or exits exist	and their uses Orchard St. entrance/exit - (Orchard Cafe)
			ard Street service entrance/exit - for all employees, deliveries and garbage
5.	rooftop	and lighting for any outdoor area) $^{ extstyle L}$	will change (this includes proposed lighting for the LED strips mounted on underside of railings and at entry
	marq	uee; down lights at hotel entr	y; landscape path lighting at terraces
6.	For eac	h public space, please include the fo	llowing information (please provide attached sheets
	if there	are multiple public spaces):	
	a.		ng area, lobby, restaurant, event space,
		etc.) Please see attached Hours of open	ration Please see attached
		Square footage Please see attached Capac	ration Please see attached city Please see attached Please see attached
	b.	Seating and what seating is comprise Please see attached	ed of (tables, chairs, couches, etc.)
	c.	Number of bars and type (service or	r stand up) 3 customer / 2 service
	d.	Bar length Please see attached	Number of stools at bars Please see attached
	e.	Food service yes X no PI	ease see attached
	f.		r elsewhere Please see attached
	g.		Proposed menu Please see attached
	h.		l level (background or entertainment)

/.	it any p	bublic space is being proposed as a performance and/or dance venue, please provide the
	followi	ng additional information:
	a.	Types of programs or shows proposed N/A
	b.	Frequency of shows (when will they be scheduled) N/A
	С.	Capacity of dance areas N/A
	d.	Soundproofing N/A
8.	If any p	part of the façade will open, please provide the following information:
	a.	Where it is located in the building Orchard Facade: Allen Facade
	b.	What it overlooks Street
	с.	When it is proposed to be closedOrchard) / 10 pm (Allen)
9.	If there	are any proposed outdoor spaces, please provide the following information:
	a.	Method of operation Please see attached
	b.	Hours of operation Please see attached
	c.	Seating and what it consists of Please see attached
	d.	Whether music is proposed Please see attached Type Please see attached
	e.	Proximity to adjacent residential windows Please see attached
	f.	Licensed? Please see attached

- Please submit any vehicle and pedestrian traffic study in advance of the meeting for review. Hotel applicants should meet with the local precinct regarding its traffic and other potential impacts.
- Applicant should also meet with the community to address concerns.
- Please also submit applicant work history.

Attachment to Community Board 3 Liquor License Application Questionnaire

Proposed Method of Operation:

1. Proposed Days/Hours of Operation and Number of Tables/Seats at Tables

is les									
Number of Seats at Tables	88	20*	20	48	50	64	20*	32	31
Number of Tables	38	2*	2	25	21	28	2*	16	16
Days/Hours of Operation	Monday-Sunday 6am-2am	Monday-Saturday 8am-10pm Sunday 10am-10pm	Monday-Sunday 7am-10pm	Monday-Sunday 11am-10pm	Monday-Sunday 6am-2am	Monday-Sunday 6am-2am	Monday-Saturday 8am-10pm Sunday 10am-10pm	Monday-Sunday 6am-2am	Monday-Sunday 6am-12am
Interior/Exterior	Interior	Exterior	Exterior	Exterior	Interior	Interior	Exterior	Interior	Exterior
Location	Ground Floor	Ground Floor	Ground Floor	2nd Floor	Ground Floor	Ground Floor	Ground Floor	16 th Floor	16 th Floor
Venue Name	Rivington (G3)	Rivington (Allen St Sidewalk Café: G3-S)	Rivington (Entry Terrace: G3-T)	Rivington (2 nd Floor Terrace: 2T)	Hotel Restaurant (Orchard: G2)	Hotel Restaurant (Allen: G1)	Hotel Restaurant (Allen Sidewalk Café: G1-S)	Rooftop (RT)	Rooftop (RT-T1/2)

^{*}There will be a maximum of 20 seats between Rivington Restaurant Sidewalk café and Hotel Restaurant Sidewalk Café on Allen St.

2. Bars:

Bar Name	Location	Interior/Exterior	Length of Bar
Rivington Interior	Ground Floor	Interior	20'-1''
Hotel Restaurant (Allen)	Ground Floor	Interior	25'-1"
Rooftop Interior	16 th Floor	Interior	11'-3"

3. Hours of Kitchen:

Kitchen Name	Location	Days/Hours of Operation
Main Kitchen	Cellar	Monday – Sunday: 6 am – 2 am
Rivington Restaurant	Ground Floor	Monday – Sunday: 6 am – 2 am

Attachment to Community Board 3 Liquor License Application Questionnaire

Proposed Method of Operation:

How the Applicant Intends to Manage Noise Inside and Outside of the Hotel:

Sound insulation will be installed between the food and beverage spaces and the hotel rooms. All exterior operable exterior windows will close at the time the corresponding outdoor venue closes. Acoustical canopies will be installed at the second floor terrace and entry terrace.

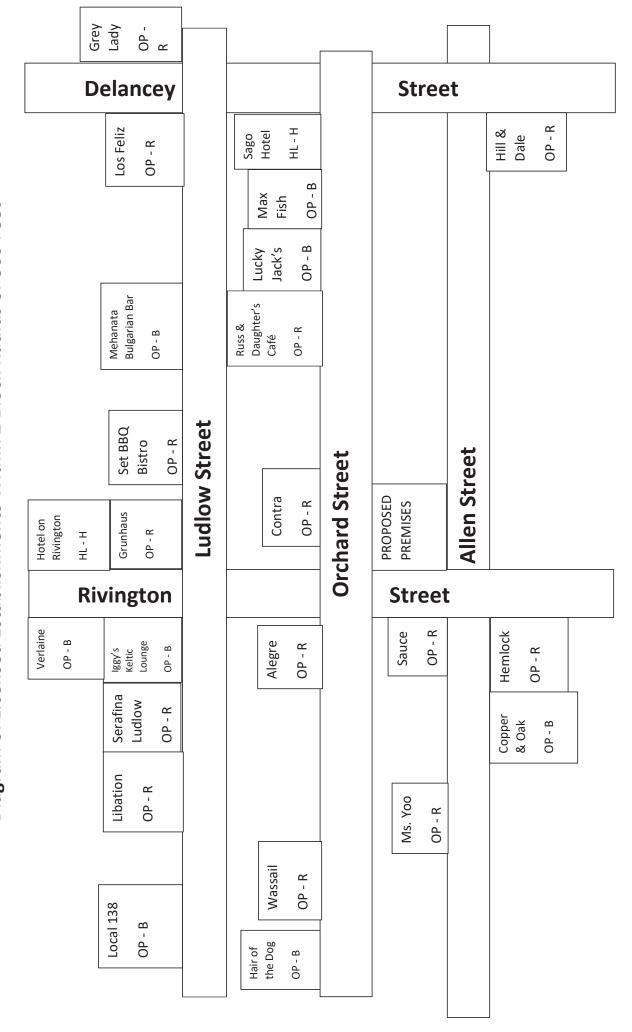
Attachment to Community Board 3 Liquor License Application Questionnaire

Applicant History:

Principal Work Experience:

Morad Kalimian, the principal of the applicant, owns several hotels with food and beverage facilities in the New York Metropolitan area. Currently, Mr. Kalimian owns the Garden City Hotel (269 keys) that has a fine dining steakhouse, full banquet facilities and a cocktail lounge with an outdoor patio. Mr. Kalimian also owns the Hotel Henri (100 keys) located in Chelsea in Manhattan. That hotel has a full service restaurant with an outdoor patio, as well as a rooftop bar with both indoor and outdoor areas.

Diagram of Licensed Establishments Within 2 Block Radius or 500 Feet



Attachment to Community Board 3 Supplemental Questionnaire for Hotel Applications

Question 6

A. Fitness Center

Topport	Colles
Location	Cellar
Interior/Exterior	Interior
Days/Hours of Operation	24 Hours Per Day/7 Days Per Week
Square Footage	1,000
Capacity	10
Licensed	No
Seating	0
Number of Bars and Type	0
Bar Length	N/A
Number of Stools at Bars	0
Food Service	No
Hours of Food Service	N/A
Proposed Menu	N/A
Music Type and Level	None

B. Hotel Restaurant (Interior: G1)

Location	Ground Floor
Interior/Exterior	Interior
Days/Hours of Operation	Monday – Sunday: 6 am – 2 am
Square Footage	1,850
Capacity	94
Licensed	Yes
Seating	64 - Chairs and Banquettes - both at tables
Number of Bars and Type	1 Stand Up Bar
Bar Length	251"
Number of Stools at Bars	12
Food Service	Yes
Hours of Food Service	Monday – Sunday: 6 am – 2 am
Proposed Menu	Global Cuisine
Music Type and Level	Recorded – Background, DJ's for private events only

C. Hotel Restaurant (Sidewalk Café: G1-S)

notei Nestaurani (Siuewaik Cale: 01-5)	
<u>Location</u>	Ground Floor
Interior/Exterior	Exterior
Days/Hours of Operation	Monday – Saturday: 8 am – 10 pm
	Sunday: 10 am – 10 pm
Square Footage	Pending
<u>Capacity</u>	20*
Licensed	Yes
Seating	20^* – Chairs at tables
Number of Bars and Type	0
Bar Length	N/A
Number of Stools at Bars	N/A
Food Service	Yes
Hours of Food Service	Monday – Saturday: 8 am – 10 pm
	Sunday: 10 am – 10 pm
Proposed Menu	Global Cuisine
Music Type and Level	None
Proximity to Adjacent Residential Windows	30 feet

*20 seats are shared between Rivington and Hotel Restaurants on Allen St.

D. Rivington (Second Floor Terrace: 2T)

Location	Second Floor
Interior/Exterior	Exterior with Acoustical Canopy
<u>Days/Hours of Operation</u>	Monday – Sunday: 11 am – 10 pm *Alcohol service stons at 7nm
Square Footage	1,100
Capacity	69
Licensed	Yes
Seating	48 – Chairs at tables & Couches
Number of Bars and Type	1 – Service Bar
Bar Length	8'-4"
Number of Stools at Bars	N/A
Food Service	Yes
Hours of Food Service	Monday – Sunday: $11 \text{ am} - 10 \text{ pm}$
Proposed Menu	Global Cuisine
Music Type and Level	None
Proximity to Adjacent Residential Windows	15 feet +/- to 79 Rivington

E. Hotel Restaurant (Orchard - Interior: G2)

Location	Ground Floor
Interior/Exterior	Interior
Days/Hours of Operation	Monday – Sunday: 6 am- 2 am
Square Footage	006
<u>Capacity</u>	63
Licensed	Yes
<u>Seating</u>	920
Number of Bars and Type	1 – Service
<u>Bar Length</u>	6,-1,,
Number of Stools at Bars	N/A
Food Service	Yes
Hours of Food Service	Monday – Sunday: 6 am – 2 am
Proposed Menu	New York Centric Cuisine
Music Type and Level	Recorded – Background, DJ's for private events only

F. Rivington (Interior: G3)

Togetion	Ground Floor
Interior	Interior
Davs/Hours of Operation	Monday – Sunday: 6 am – 2 am
Square Footage	1,500
Capacity	120
Licensed	Yes
Seating	89 – Chairs & Banquettes – both at tables
Number of Bars and Type	1 – Stand Up Bar
Bar Length	20'-1''
Number of Stools at Bars	12
Food Service	Yes
Hours of Food Service	Monday – Sunday: $6 \text{ am} - 2 \text{ am}$
Proposed Menu	Global Cuisine
Music Type and Level	Recorded and Background, DJ for Private Events Only

G. Rivington (Sidewalk Café on Allen St.: G3-S)

Location Interior/Exterior	Ground Floor Exterior
Days/Hours of Operation	Monday – Sunday: 11 am – 10 pm
Square Footage	Pending
Capacity	20*
Licensed	Yes
Seating	*20 – Chairs at tables
Number of Bars and Type	0
Bar Length	N/A
Number of Stools at Bars	N/A
Food Service	Yes
Hours of Food Service	Monday – Saturday: 8 am – 10 pm
	Sunday: $10 \text{ am} - 10 \text{ pm}$
Proposed Menu	Global Cuisine
Music Type and Level	None
Proximity to Adjacent Residential Windows	25'

^{*20} seats are shared between Rivington and Hotel Restaurants

H. Rivington (Entry Terrace: G3-T)

Location	Ground Floor
Interior/Exterior	Exterior
<u>Days/Hours of Operation</u>	Monday – Sunday: 7 am – 10 pm
Square Footage	400
Capacity	20
Licensed	Yes
Seating	20 – Chairs at tables
Number of Bars and Type	0
Bar Length	N/A
Number of Stools at Bars	N/A
Food Service	Yes
Hours of Food Service	Monday – Sunday: 7 am – 10 pm
Proposed Menu	Global Cuisine
Music Type and Level	None
Proximity to Adjacent Residential Windows	25,

I. Rooftop (Interior: RT)

	- tr.,
<u>Location</u>	16 th Floor
Interior/Exterior	Interior
Days/Hours of Operation	Monday-Sunday: 6am-2am
Square Footage	920
Capacity	43
Licensed	Yes
Seating	43 - Chairs & Banquettes – both at tables
Number of Bars and Type	1 – Stand Up Bar
Bar Length	11'-3"
Number of Stools at Bars	7
Food Service	Yes
Hours of Food Service	Monday-Sunday: 6am-2am
Proposed Menu	Varied American Cuisine
Music Type and Level	Recorded and Background-DJ 3 times per month for private events

J. Rooftop (Exterior: RT-T1/2)

						3.								
16 th Floor	Exterior	Monday-Sunday: 6am-2am	068	31	Yes	31 – chairs at tables and couches	None	N/A	N/A	Yes	Monday-Sunday: 6am-12am	Varied American Cuisine	Recorded – Background	

Please be advised that the premises is still under construction. We are providing photos of the premises in its current condition.

SLA Photos

140 Allen Street Main/Hotel Entrance





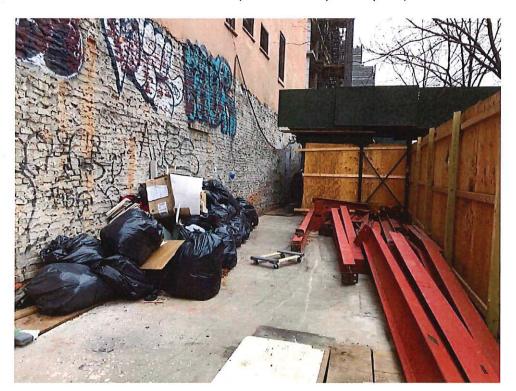
139 Orchard Street Entrance (Space G-4)



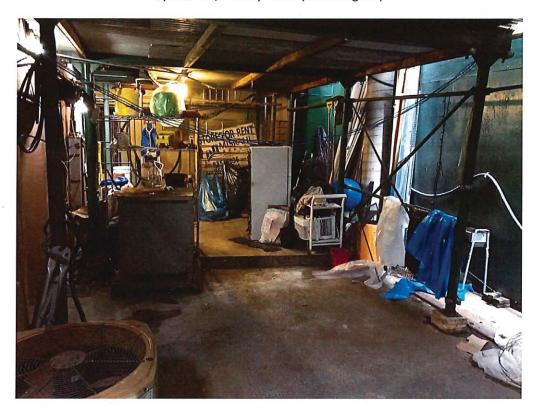
79 Rivington Street Entrance (Space G-2/G-3)



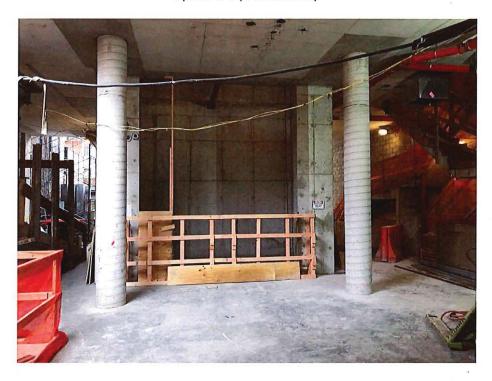
Second Floor Terrace (Structure not yet complete)



Space G-2/3 Entry Patio (79 Rivington)



Space G-1 (140 Allen St)



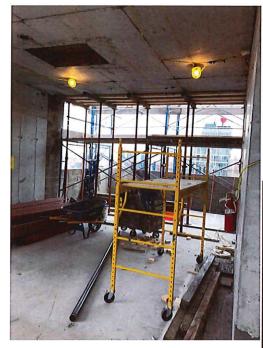
Space G-4 (139 Orchard Street)



Typical Guest Floor

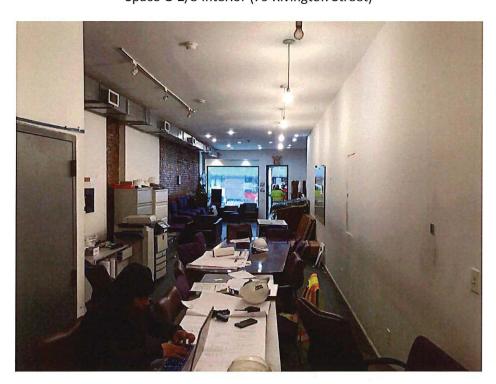


16th Floor Terrace (Rooftop Bar)

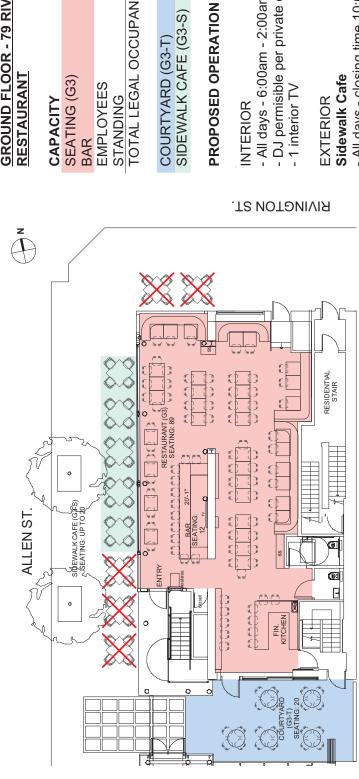




Space G-2/3 Interior (79 Rivington Street)



ALLEN HOTEL GROUND FLOOR - 79 RIVINGTON RESTAURANT



GROUND FLOOR - 79 RIVINGTON RESTAURANT

CAPACIT	
SEATING (G3)	89
BAR	12
EMPLOYEES	13
STANDING	9
TOTAL LEGAL OCCUPANCY (G3)	120
COURTYARD (G3-T)	20
SIDEWALK CAFE (G3-S)	20

DJ permisible per private event1 interior TV - All days - 6:00am - 2:00am INTERIOR

Sidewalk Cafe

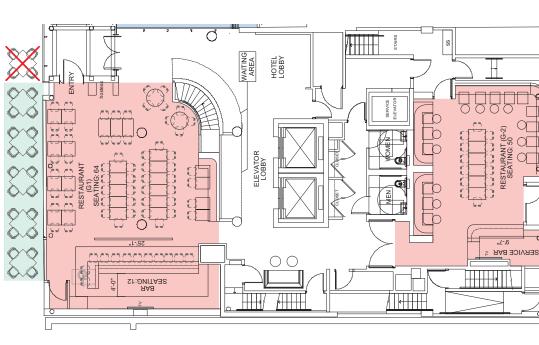
- All days closing time 10:00pm Windows close at 10:00pm (or when music is played)
 - No operable windows on Rivington St.
- Seating of 20 seats shared with 140 Allen St.

Courtyard

- All days - closing time at 10:00pm

ALLEN ST.

ALLEN SIDEWALK CAFE (G1-S) SEATING: UP TO 20



GROUND FLOOR - HOTEL RESTAURANT ALLEN HOTE

140 ALLEN - HOTEL RESTAURANT

ALLEN SEATING (G1) ALLEN BAR EMPLOYEES STANDING CAPACITY

12 12 6 0 94 TOTAL LEGAL OCCUPANCY (G1)

SIDEWALK CAFE (G1-S)

INTERIOR RESTAURANT

PROPOSED OPERATION

- All days 6:00am 2:00am
- Windows close at 10:00pm all days
 - DJ permissible per private event (windows must be closed)
 - 1 interior TV
- 1 customer bar

EXTERIOR SIDEWALK CAFE

- All days closing time 10:00 pm
- 20 seats shared between 140 Allen St and 79 Rivington St.

ORCHARD ST.

ORCHARD ST. - HOTEL RESTAURANT

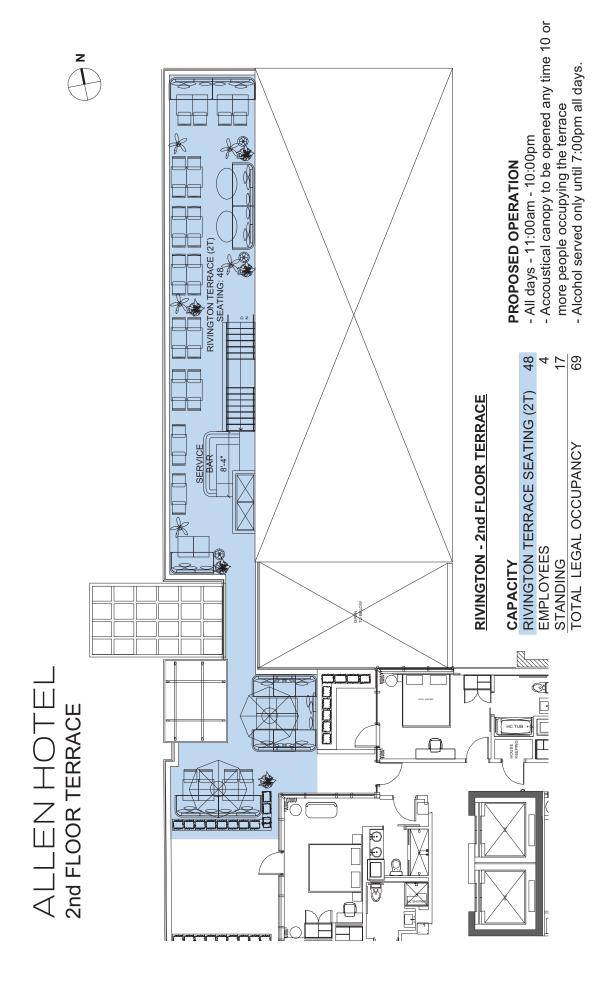
CAPACITY	
ORCHARD SEATING (G-2)	20
EMPLOYEES	2
STANDING	∞
TOTAL LEGAL OCCUPANCY (G2) 63	63

PROPOSED OPERATION

- All days - 6:00am - 2:00am - Windows close at 9:00pm

20

- No outdoor seating
- DJ permissible per private event (windows must be closed)
 - 1 interior TV
- 1 customer bar



ALLEN HOTEL ROOFTOP FLOOR



ROOFTOP

CAPACITY ROOFTOP INTERIOR (RT) ROOFTOP BAR ALLEN - EXTERIOR TERRACE (RT-T1) ORCHARD - EXTERIOR TERRACE (RT-T2) EMPLOYEES TOTAL LEGAL OCCUPANCY

21

PROPOSED OPERATION

INTERIOR

- All days - 6:00am - 2:00am

EXTERIOR

- All days - 6:00am - 12:00am

- Exterior doors close at 10:00pm or any time there is amplified music

- DJ permissible

- 1 interior TV.

Period) (3 Meal Restaurant Hotel

The restaurant will feature a variety of refined dishes ranging from snacks and small plates to hearty entrees and desserts. The cuisine will feature traditional New York City dishes with flare and an Breakfast will be offered for seated dining, or grab –n-go for those hotel guests on the run. A high room dining, delivery offered to lodging guests, as well as external delivery through platforms such as Uber Eats or Seamless to the local neighborhood. The F&B operation will offer butler service to have rooms stocked with pre-selected grocery options prior to or during a guest's stay. A cozy bar quality all-day dining menu will be featured seven days a week. All food will be available for infeaturing local brands and interesting specialty cocktails. Contemporary interpretation of classic city dishes in fine New York style. Atmosphere is to be created in an intimate and refined fashion, with wood floors, furniture for communal seating, and celebrity Chef Joseph "JJ" Johnson throughout the space for both a la carte dining and private darkly glazed tile walls, all surrounded by large windows. Food will be offered by high-profile and

Rooftop

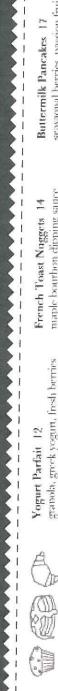
Unlike typical rooftop bars, our lounge will be a year-round destination. In colder months guests will gravitate towards the inside conversation pit, a freeform lounge area furnished with plush weather, the experience spills onto the roof deck, where guests can enjoy additional comfortable upholstered seating for comfort, along with gentle lighting and wooden side tables. In warmer seating, and unparalleled city views.

Rivington

feature an African-inspired global cuisine. The restaurant will allow for our high-profile chef to space will have a showcase and display kitchen, a dramatic feature that will reveal our freshly On the corner of Allen and Rivington Streets, this two-story restaurant, with terrace dining, will highlight his abilities, preparing dishes from around the world. This approachable, yet elegant, prepared food made to order using the finest of seasonal ingredients.

SAMPLE MENUS

HOTEL RESTAURANT BREAKFAST



Vogurt Parfait 12

maple bourbon dipping sauce French Toast Nuggets 14

seasaonal berries, passion finit Buttermilk Pancakes 17

sweet

croissant, pan au chorolate, mixed

Bread Basket 14

berry scone, cheese danish

granola, greek yegun, firsh bernies

Sumer

roasted tomato

bollandaise

2 Eggs Any Style 20

fabrick Omelet 19

two eggs, sausage or bacon, home fries, toast

fontina, candied bacon, egg. caramelized onion, tabasco, Pizza for Breakfast 18 оловосное

eggs

bam, garlicky spinach, borne fries, bacon, spinach, american cheese. Classic Eggs Benedict 21

Prime Skirt Steak & Eggs* 29 eggs any tyle, home fries

extra thick-cur candied hacon, black pepper maple glaze Clothesline Bacon 18

Pakie corn tortillas & plantain chips, Three Layer Avocado Dip 17 masted tomato piero de gallo

everything

else

eubanelle peppers, parmesan, Gity Island Mussels 12 chili oil, bread crumbs

american cheese, barom, house-made pickles, fries fabrick Burger* 24 primehouse mayo,

verts, harreboiled egg, olives, new olive oil peached tuna, farricots parlatees, evernight tematers, masted shalled vinaignette Tuna Nicoise* 26

green onions, sesame, lime, ginger, Can O' Tuna Poke* 21 tensted nori, lenuce cups

tuscan kale, anchovies, peronno, add clinica 6 and natmon 10 Kale Caesar Salad 116 truffle & berth croutcans add then 13

fresh horseradish, shallots, capers, Smoked Pastrami Salmon Flathread 19

"Spanakopita" Flatbread 17 garle neata, spinach, leta, everything bagel crust

red onion, oregano

Yorkville Platbread 18 schaller & weber hacon, great chrese, applies, caramelized onion, mike's hert honey

HOTEL RESTAURANT



K G G

mostly

Honey Glazed Pretzels 14 pinients cheese

Warm Spicy Olives 10 orunge, calabrian chili, CINDAMON, CUMIN

blue com toxidas & plantain chips, masted tomate pice de gallo Three Layer Avecado Dip 17

Can O' Veg 14 greenmarket leish ceudite, bettermilk ranch

tioney crisp apples, walnuts, crelety and charter to and contraction 10 Kale Waldorf Salad 17 lig, fennel, watercress, prosciutto,

Burrata Salad 19

E

care beets, grapelialt simugrette antistenti antianican 10 arappila, radicthia, insee, candy Greenmarket Salad 19 Union Square the sent [3 And Strace 13

maitake & oyster mush cosms,

atakru!

Roasted Mushroom

country teast

Flatbread 17

three cheese sauce, english press, alapette cumbrent counts Can O' Mac 28

Vegetable Tagliatelle 25 curret and black proper topliatelle, peur, aparapus, ramps, Hadson Valley Spring fennel, smoked ricestra

critisy enalillower, general uso cauce, vegetable fried freekrh General Chang's Cauliflower 23

Oven Roasted Green

primehouse mayo, house-made fabrick's Club Burger* 24

american cheese, bacon, pickles, fries or salad

SaltBrick Prime NY Strip* 85 Circle Chicken 36 Salt Brick brined chicken, squash, harrow vert, artichole, leek and paraley pure

mastesi purple & new possines, aquanga, red wine sauce All day threagned 16 na strip.



black pepper maple glaze Candied Bacon 18

"Chopped Liver" 18 chicken liver mause, schmaltz, picklist red orisin, purple horsezdish, mater crackers

meat

selection of three & three, bouse-made pickles, seasonal must malade Charretterie & Cheese Board 26 B

pickled pineapple, pomodom, mozzarella, mike's Broddyn Hawaiian Flatbread 19 long island duck barrin, Long Island

stricy blog plaze, shikake and bok Verlasso Salmon* 36 K-town BBQ cho stirley

emon caper vinaignette, ribbe salad Grilled Branzino 35



Buttermilk Fried Oysters 21 Caviar Deviled Eggs 20 culedan, spicy remodarle Ø

Can O' Tuna* ?! green onions, sexuan, lime, ginger, teaxed meri, lettice cups

fish

larragon, pareley, digen, caviar

fresh horsendish, shallots, capers Lobster Bisque Soup lobster, cream, brandy Dumpling 21

new pozatoes, evernight tomatees, Tuna Nicoise* 32 olive oil posched tuna, haricols verts, hard-beilied egg, olives, rossed shallot vinaispreffe

Smoked Pastrami Salmon

Flatbread [9

E

Buns 21 old hay alell, candled basen Lobster BLT Steamed

Crilled Asparagus, 10 each

Rusted Petators,

Roasted Mushrooms, Chickpea Pries,

sides

French Fries,

br of House-Mark Pickles

RIVINGTON

DINNER

Tuna Tartare 15 Benne Seed, Shiso, Peanut Curry Crunch

Lamb Suya Kebab 16 House Made Kimchi, Za'atar Yogurt, Roti

Shrimp & Pork Dumplings 14 Harlem Curry, Portuguese Sausage, Plantain Chip

Roti 16 Eggplant Date Purée, Spinach Chutney, Beet Hummus, Sunny Up Egg

Piri Piri Clams 12 12 W / 20 Iw Fennel, Asian Pear, Thai Basil

Collard Green Salad 12 Adzuki Beans, Cucumbers, Cashews, Coconut Dressing

Kohlrabi 15 West African Peanut Sauce, Blueberries, Sorrel

Yassa Corn 10 Dijon, Onion, Coconut

Con'Con 15 Jollof Sticky Rice, Eggplant Curry, Cilantro

Salmon Noodles 28 African Nectar Broth, Bok Choy, Edamame, Rice Noodles

Pan-Roasted Scallops 33 Hominy Stew, Braised Pork, Cilantro Pistou

Afropot 52 King Crab, Prawns, Corn, Clams, Mussels, Chinese Pork Sausage

Soy Braised Greens, Plantain Purée

Tamarind Jerk BBQ Chicken 32

Cornmeal Crusted Whole Fish 42 Purple Yam, Papaya Escovitch, Long Beans, Brazil Nuts

Wok Millet, Hoisin BBQ, Roti, Black Beans Bone-In Beef Short Rib 75

COCKTAILS

Aperol, Sparkling Wine, Soda Water

Gin & Tonic 13

Gin, Citrus, Tonic, Herbs

Vodka, Chambord, Pineapple, Lemen Improved French Martini 14

Tommy's Margarita 14 Tequila, Agave, Lime, Citrus Salt

Venezuelan Rum, Lime, Sugar Daiquiri 14

Bourbon, Lemon, Honey Gold Rush 13

Vodka, Dry Vermouth Martini 14

Negroni 13 Gin, Campari, Vermouth, Orange Oils

Bourbon, Demerara, Bitters, Orange Oils Old Fashioned 13

WINES

Madera Cellars Malbec, SR 2015 13 / 52

Noble Wine 181 Merlot 2015 13752

Steadlmann Classic Pinot Noir 2015 16 / 64

Matthew Fritz Cabernet Sauvignon 15 / 60

Greystone Cellars Chardonnay 12 / 48

Ca'Donini Pinot Grigio 11 / 44

Domaine D'orfeuilles Vouvray Courdraies 2015 16 / 64 Stadlmann Rotgipfler Anning 2016 14 / 56

Domaine D'orfeuilles Vouvray Courdraies 2015 50 horte om

The Chook Sparkling Shiraz 15 / 60

Campo Viejo Rose Cava Rose 13 / 52

Zardetto Private Cuvee Brut Sparkling 13 / 52

D'orsay Rose Cote de Provence 14 / 56

Pascal Jolivet Sancerre Rose 2017 50 Issuerie

- SPECIALTY COCKTAILS

CLASSIC MINT JULEP Basil Hayden Bourbon • Mint • Simple Syrup

Tito's Vodka • Agave • Watermelon

SUMMER IN VERMONT
Makers Mark Bourbon • Crème De Mure • Orange Bitters
Blackberry • Purple Shiso

MEZCAL NEGRONI Ilegal Reposado • Campari • Carpano Antica Formula

GOLD RUSH

Hudson Baby Bourbon · Lemon · Honey

ARUGUIA CAIPIRINHA Avua Prata Cachaca • Orange Bitters • Lime

SALTY DOG
Hendricks Gin • St Germain • Lavender Bitters • Grapefruit

THE BOSS 2.0

Hudson Manhattan Rye Whiskey • Montenegro Amaro Angostura Bitters • Lemon • Ginger Ale

FROSÉ SLUSHIE

Rose · Simple Syrup · Cranberry

FROZEN PEACH MARGARITA

Viva Joven Tequila · Agave · Peach

- SPECIALTY COCKTAILS

LOW RIDER Viva Tequila • Ancho Reyes Chile Liquor • Lime Charred Jalapeño

RHUBARB RICKEY Spring 44 Gin • Singhani 63 • Rhubarb • Lime

BRIGETTE BARDOT

Stolichnaya Vodka · Grand Marnier · Champagne Strawberry

Aperitivo Select · Prosecco · Orange APERITIVO SPRITZER

Brugal Rum · Pineapple · Mint · Lime GRILLED PINEAPPLE MOJITO

GRAPES OF WRATH
Effen Cucumber Vodka • St. Germain • Grapes
Lemon • Rosemary

AERO MEXICO Partida Tequila • Crème De Yvette • Luxardo Maraschino Lemon

SPIRIT FREE

Seedlip Garden #108 · Cucumber · Mint · Lime THE SOUTH SIDE \$14

Seedlip Spice #94 · Pineapple Juice · Nutmeg IN THE TIKI ROOM \$14

Cherries

ROOFTOP

- WINES & CHAMPAGNE - BY THE BOTTLE

140 150 175 185	800 575 400 450	1500 180 200	105 95 105	110 95 115 95 105	110 95 105 105
CHAMPAGNE – NV Conundrum Blanc de Blanc 2016, Monterey, CA Delamotte Blanc de Blanc, France Moët & Chandon Imperial Reserve, Epernay Veuve Clicquot Brut Yellow Label, Reims	VINTAGE Cristal Louis Roederer Brut 2007, Reims Dom Perignon Brut 2006, Millesime Altum Villare Dom Ruinart Brut Blanc de Blancs 2006, Reims Krug 'Grand Cuvée', Le Mesnil-sur-Oger	ROSÉ CHAMPAGNE – N.V. Cristal Louis Roederer Brut Rose 2008, Reims Moët & Chandon Brut Rosé, Epernay Veuve Clicquot Brut Rosé, Reims	ROSÉ Conundrum Rosé 2016, Fr Bertaud Belieu Cuvee Prestige Rosé 2016, Fr Miraval Rosé 2017, Provence, Fr	WHITE WINE Conundrum White 2015, Monterey County, CA Oyster Bay Sauvignon Blanc 2017, New Zealand Mer Soleil Chardonnay 2015, Monterey County, CA Danzante Pinot Grigio 2016, Veneto, It Van Duzer Pinot Gris 2016, Wilamette Valey, Oregon	RED WINE Elouan Pinot Noir 2016, Monterey, CA Enrique Foster Malbec IQUE 2017, Mendoza, AR Los Vascos Cabernet Sauvignon 2014, Chile Smith & Perry Pinot Noir, 2015, Oregon

- WINES & CHAMPAGNE - BY THE GLASS

22 26 27 28 28	22 21 23 20	22 23	19 20 20
SPARKLING Conundrum Blanc de Blanc 2016, Monterey, CA Delamotte Blanc de Blanc, France Moët & Chandon Imperial Brut Reserve, Epernay, Fr Moët & Chandon Rose Imperial, Epernay, Fr Lucien Albrecht Cremant d'Asace Brut Rose, Fr	WHITE Control White 2015, Monterey County, CA Oyster Bay Sauvignon Blanc 2017, New Zealand Mer Soleil Chardonnay 2015, Monterey County, CA Danzante Pinot Grigio 2016, Veneto, It	RED Elouan Pinot Noir 2016, Monterey, CA Enrique Foster Malbec IQUE 2017, Mendoza, Ar Los Vascos Cabernet Sauvignon 2014, Chile	ROSÉ Bertaud Belieu Cuvee Prestige Rosé 2016, Fr Conundrum Rosé 2016, Fr Miraval Rosé 2017, Provence, Fr

-BEER-

er – Peru etherland	combrewcha Royal Ginger - Brooklyn, NY	kombrewcha Lemongrass Lime – Brooklyn, NY Jontauk Summer Ale -NY	$ ext{Montauk}$ Watermelon Session Ale – NY lecate – Mexico	
Cusquena Lager – Peru Heineken – Netherland	Kombrewcha Royal G	Nontauk Summer Ale -NY	Montauk Watermelon Tecate – Mexico	

0000000

ROOFTOP

- SNACKS -SERVED DAILY until 11:00 PM

please allow approx. 20 mins per food order

GUACAMOLE white corn tortilla chips

17

10	ν.
HUMMUS PLATE	grilled zucchini · cherry tomatoes · grilled pita

manchego • brie • stilton blue	CHEESEFLAIE
--------------------------------	-------------

19

crostini • olives • grapes	CHARCUTERIE PLATE chorizo • finocchiona • prosciutto crostini • olives

19

- SNACKS -

SERVED DAILY until 11:00 PM

please allow approx. 20 mins per food order

FRENCH FRIES ketchup	10
TUNA TARTARE CUCUMBER CUPS* grilled lemon • shallots • spicy eel sauce	19
BUTTERMILK FRIED CHICKEN SKEWERS ranch dressing	18
BURGER*	25

-SWEETS-

american cheese • dill pickle • red onion • bacon challah bun • fries

EL POPCORN	
BUCKET OF CARAMEL POPCORN	

22

00

*Consuming undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness.

ROOFTOP

-SPIRITS-

20 19 19 19 19	0.00 0.00 0.00 0.00 0.00 0.00 0.00 0.0	22 25 20 20 27 22 25 25	27 19 21 19
vodka Elite Effen Cucumber Grey Goose Ketel One Stolichnaya Tito's	GIN Bombay Sapphire Bulldog Hendrick's Nolet's Plymouth Spring 44 Tanqueray	TEQUILA Casamigos Añejo Casamigos Blanco Casamigos Reposado Don Julio Anejo 1942 Don Julio Blanco Partida Revolucion Añejo Revolucion Blanco Revolucion Reposado VIVA Silver	MEZCAL Ilegal Añejo Ilegal Joven Ilegal Reposado Montelobos Joven

- SPIRITS -

	19	21	128	17	17	/*	233	17		19		13	10	K4		20	00	18	19	20	18	19		10	20	19		19	
)ry							chaça	WHISKEY	2,k													attan		WHISKEY		
RUM	Bacardi	Brugal Añejo	Brugal Extra Dry	Caliche	Gosling's	Ron Zacana	Coilon Town	Sallol Jelly	CACHAÇA	Avuá Prata Cachaça	AMERICAN WHISKEY	Gentleman Jack	Jack Daniel's		BOURBON	Basil Hayden	Blanton's	Buffalo Trace	Bulleit	Hudson Baby	Knob Creek	Maker's Mark	RYE	Bulleit	Hudson Manhattan	Templeton	JAPANESE WHISKEY	Suntory Toki	

BANQUET

FAMILY STYLE DINNER

PACKAGE OPTIONS

\$105 PER PERSON THREE APPELIZERS \$85 PER PERSON \$95 PER PERSON THREE DESSERTS TWO APPETIZERS TWO APPETIZERS TWO DESSERTS TWO DESSERTS THREE MAINS THREE MAINS THO MAINS

all the seeds + flowers, green goddess dressing **CULTIVAR GROWN SALAD**

burrata, peas, radish, pea greens, buttermilk vinaigrette BURRATA + VEGETABLE SALAD

OCTODUS A LA PLANCHA spring onion compote, forbidden black rice, yogurt, salted cucumber

NE FAMILY FARMS BEEF TARTARE

yogurt, beets, pickled rutabega, espellette cracker

seasonal pickles, mustards, grilled bread CHARCUTERIE

MAINS

SMOKED RICOTTA AGNOLOTTI zucchini, english peas, whey, white miso butter,

summer herbs

asparagus, green garlic, bottarga herb crumb SQUID INK MESSINESI*

GRILLED SCALLOPS

butter + sugar corn, summer beans, frisee, pink peppercorn vinaigrette

HERITAGE PORK BELLY peaches, cucumber, cauliflower almond romesco, basil, mint

GRASS-FED DRY-AGED NY STRIP*

kohlrabi gratin, yakitori kale, bagna cauda, bordelaise

ROASTED CHICKEN BALLOTINE herb sausage, rye berries, yakitori grilled asparagus, pearl onion jus, our own radish greens

gianduja crémeux, graham cracker ice cream CHERRYWOOD SMOKED BROWNIE

cocoa nib mousse, santa rosa plum sorbet STONE FRUIT CHOCOLATE CUSTARD

BLACK CURRANT PANNA COTTA lavender crémeux, blackberry coral

ICE CREAM TASTING

raspberry lime, avocado, mint chocolate chip

WILD BLUEBERRY VIOLET PARFAIT huckleberry ice cream, sunflower dust

> eggs or unpasteurized milk may increase your risk of foodborne illness menu pricing does not include beverages, gratuity, administrative *consuming raw or undercooked meats, poultry, seafood, shellfish,

all menus are seasonal & subject to change

PLATED DINNER

PACKAGE OPTIONS

\$95 PER PERSON ONE APPETIZER ONE DESSERT OHE MAIN

\$105 PER PERSON

TWO APPETIZERS TWO DESSERTS TWO MAINS

MAINS

SMOKED RICOTTA AGNOLOTTI

zucchini, english peas, whey, white miso butter, summer herbs

SQUID INK MESSINESI*

asparagus, green garlic, bottarga herb crumb

GRILLED SCALLOPS

butter + sugar corn, summer beans, frisee, pink peppercorn vinaigrette

ROASTED BLACK BASS

charred baby vegetables, fennel, stinging nettles, nantucket bay scallop xo sauce

HERITAGE PORK BELLY

peaches, cucumber, cauliflower almond romesco, basil, mint

GRASS-FED DRY-AGED NY STRIP*

kohlrabi gratin, yakitori kale, bagna cauda, bordelaise +\$10 supplement

ROASTED CHICKEN BALLOTINE

herb sausage, rye berries, yakitori grilled asparagus, pearl onion jus, our own radish greens

gianduja crémeux, graham cracker ice cream CHERRYWOOD SMOKED BROWNIE

burrata, peas, radish, pea greens, buttermilk vinaigrette,

carta di musica

BURRATA + VEGETABLE SALAD

all the seeds + flowers, green goddess dressing

CULTIVAR GROWN SALAD

STARTERS

spring onion compote, forbidden black rice, yogurt,

salted cucumber

OCTOPUS A LA PLANCHA

yogurt, beets, pickled rutabega, espellette cracker

NE FAMILY FARMS BEEF TARTARE

cocoa nib mousse, santa rosa plum sorbet STONE FRUIT CHOCOLATE CUSTARD

BLACK CURRANT PANNA COTTA lavender crémeux, blackberry coral

WILD BLUEBERRY VIOLET PARFAIT

huckleberry ice cream, sunflower dust

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

menu pricing does not include beverages, gratuity, administrative

all menus are seasonal & subject to change

BANQUET RECEPTION

RECEPTION MENU

HORS D'OEUVRES

50, SELECTION OF SIX ITEMS, ONE AND A HALF HOUR OF SERVICE 60, SELECTION OF EIGHT ITEMS, TWO HOURS OF SERVICE 40, SELECTION OF FOUR ITEMS. HOUR OF SERVICE

HAMACHI CRUDO*

caramelized honey, miso, ginger, kosho crouton SEARED AHI TUNA

wonton crisp, sesame, wasabi cream

lemon zest, herb aioli CRAB CAKE

EAST & WEST COAST OYSTERS bubbly mignonette

MINI LOBSTER ROLL

SMOKED SALMON TARTARE* cucumber, herb creme fraiche

STEAMED PORK BUNS braised pork, kimchi

CRISPY DUCK WINGS

date and mandarin puree, chilli lime cashew, cilantro

ALL NATURAL BEEF SLIDERS whole grain mustard

house raisins, fava, labneh, mint

LAMB MEATBALLS

PORK CROQUETTES

spicy tomato sauce

crispy housemade chip BEEF TARTARE

eggs or unpasteurized milk may increase your risk of foodborne illness *consuming raw or undercooked meats, poultry, seafood, shellfish,

menu pricing does not include beverages, gratuity, administrative

all menus are seasonal & subject to change

MUSHROOM TEMPURA

furikake aioli, wasabi

ROASTED BEET & GOAT CHEESE toasted brioche, white truffle oil

pickled onion, toasted country bread AVOCADO TOAST

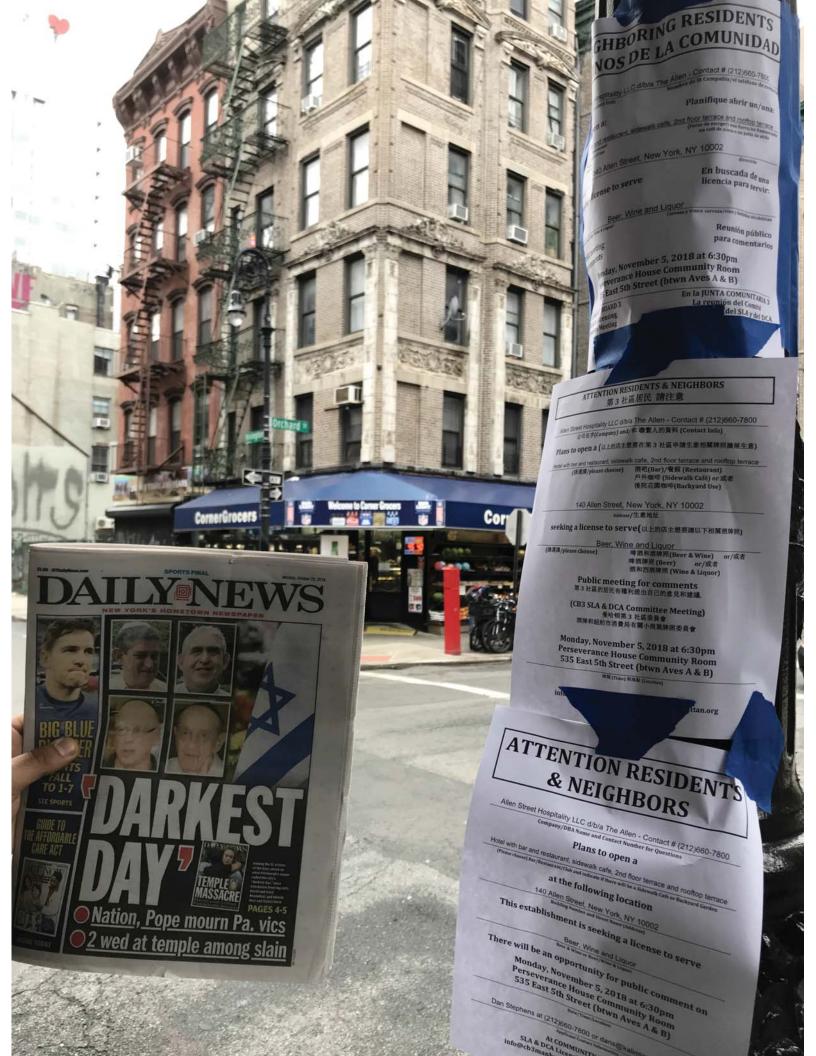
SPRING VEGETABLE CROSTINI english pea hummus

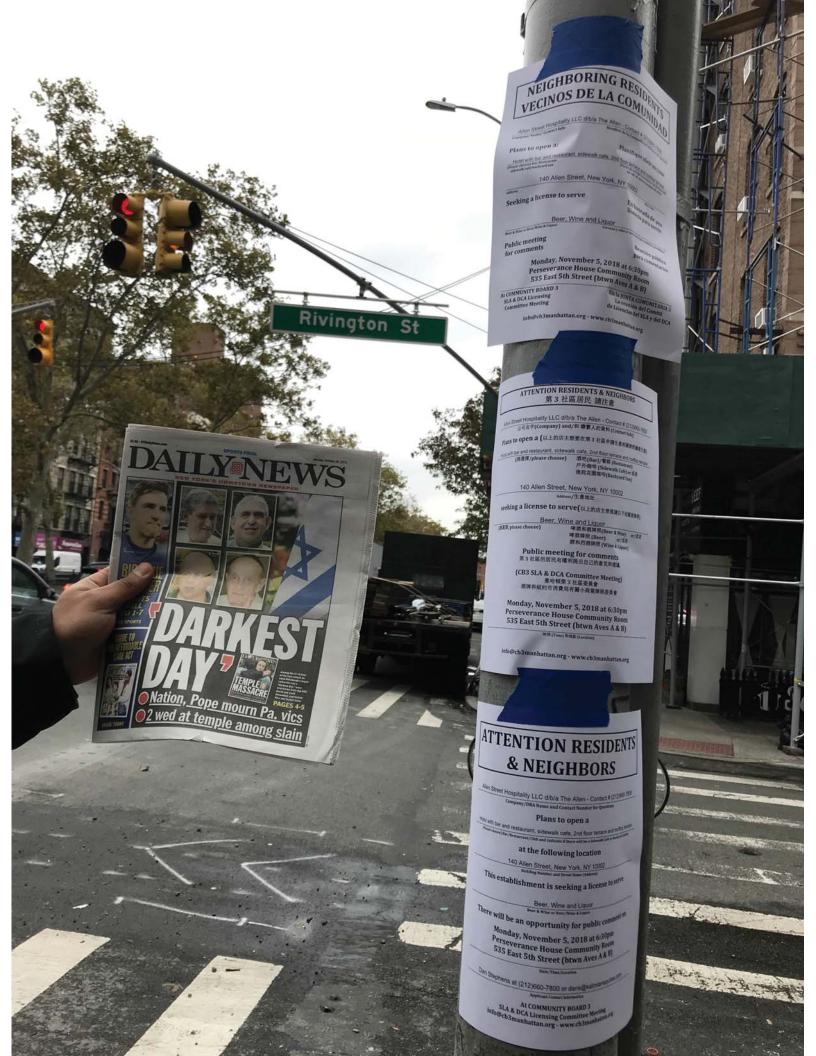
TRUFFLED POTATO CROQUETTE white truffle aioli

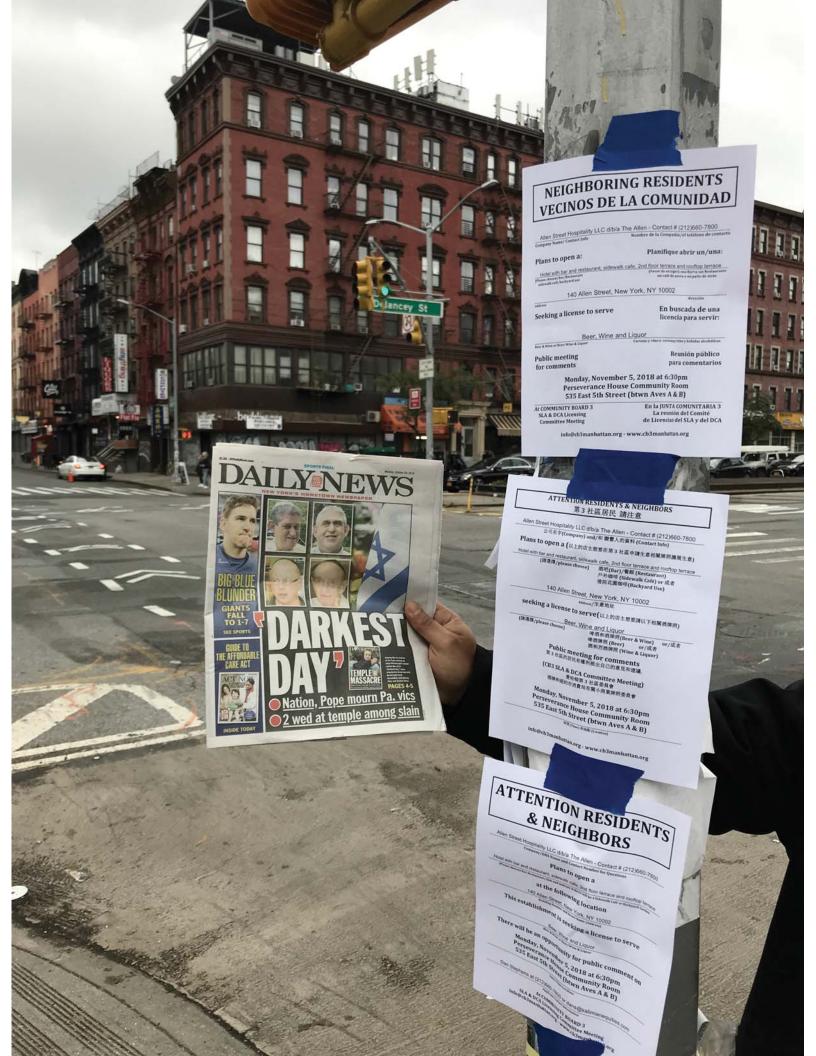
HOUSE-MADE FALAFEL pickled veggies, siracha aioli

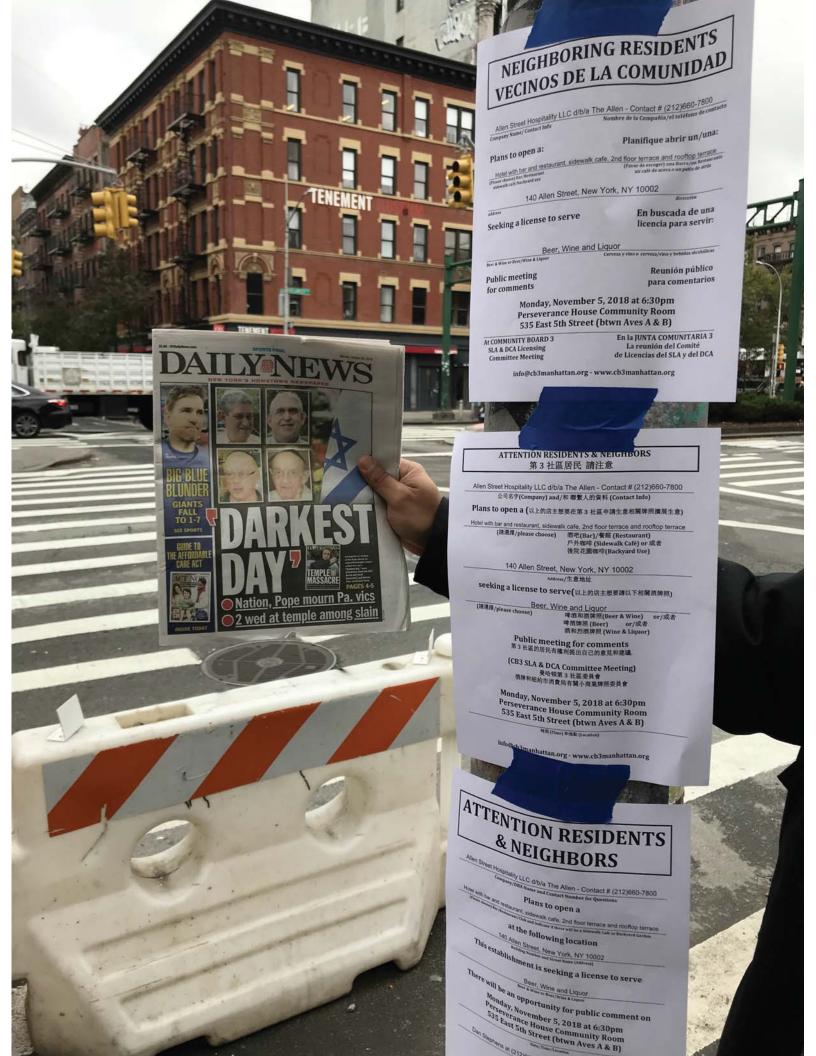
STATIONARY BOARDS

25 PP 25 PP 25 PP 16 PP 18 PP sliced bell peppers, carrots, celery, cauliflower + broccoll, traditional garnitures + dressings marinated olives + tapenade, roasted + grilled vegetables, tabbouleh, hummus, crisp pita selection of local cheeses, seasaonal berries, selection of cured meats, rillettes, pâtés, preserves, house-made crackers HOUSE-MADE CHARCUTERIE HOMEMADE POTATO CHIPS MEDITERRANEAN SPREAD emmentaler fondue, bacon VEGETABLE CRUDITES ARTISANAL CHEESE grilled artisan bread











August 30, 2018

Mr. Daniel Stephens Kalimian Equities 489 Fifth Avenue New York, NY 10017

Ref: 140 Allen Street – Noise Impact Study

Event Noise Evaluation C&A Project #31668

Dear Dan:

We have completed our review of the noise impact due to the operation of a proposed 2nd floor terrace, rooftop terraces, and sidewalk café that will be located at 140 Allen Street, Manhattan, NY. The main purpose of the study was to assess the noise impact on the surrounding neighborhood of the proposed programming on the 2nd floor terrace, rooftop terraces, and sidewalk café associated with 140 Allen Street.

Our findings are summarized below.

1.0 Acoustical Terminology and Criteria

The following summarizes the commonly used acoustical terminology and criteria that are applicable to this project:

1.1 A-Weighted Sound Pressure Level (dBA)

A-weighted sound levels provide excellent correlation to the human response to noise at low to moderate sound levels. The A-weighting network approximates the sensitivity of the human ear at moderate sound levels by de-emphasizing high and low frequencies because the ear is less sensitive to these ranges. Unless otherwise indicated, all noise levels are expressed in decibels referenced to 20×10^{-6} Pa.

1.2 C-Weighted Sound Pressure Level (dBC)

The C weighting network follows the frequency sensitivity of the human ear at very high noise levels. The C-weighting scale is quite flat, and therefore includes much more of the low-frequency range of sounds than the A scale. Unless otherwise indicated, all noise levels are expressed in decibels referenced to 20 x 10-6 Pa.

1.3 NYC Noise Code Section 24-218 – General Prohibitions

Section 24-218 of the New York City Noise Code states that "No person shall make, continue or cause or permit to be made or continued any unreasonable noise." Specific decibel levels relative to ambient conditions are provided below:

(b) Unreasonable noise shall include but shall not be limited to sound, attributable to any device, that exceeds the following prohibited noise levels:

(1) Sound, other than impulsive sound, attributable to the source, measured at a level of 7 dB(A) or more above the ambient sound level at or after 10:00 p.m. and before 7:00 a.m., as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way.



(2) Sound, other than impulsive sound, attributable to the source, measured at a level of 10 dB(A) or more above the ambient sound level at or after 7:00 a.m. and before 10:00 p.m., as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way.

(3) Impulsive sound, attributable to the source, measured at a level of 15 dB(A) or more above the ambient sound level, as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way.

For this project, this section of NYC Noise Code shall apply to crowd noise (i.e. any activity that is not amplified music).

1.4 NYC Noise Code Section 24-231 – Commercial Music

Section 24-231 of the NYC Noise Code states that music originating from or in connection with any commercial establishment or enterprise may not exceed the following, as measured inside a residence:

- 42 dBA
- 45 dB in any one-third octave band from 63 to 500 Hertz, inclusive.
- An increase of 6 dBC or more over ambient noise, when ambient noise is greater than 62 dBC.

For this project, this section of NYC Noise Code shall apply to amplified music only.

2.0 Existing Conditions

The proposed rooftop terraces and 2nd floor terrace will be located at 140 Allen Street, Manhattan, NY. The rooftop spaces will be the tallest structure in the immediate vicinity, with no nearby residential windows overlooking the space. Several residential bathroom and kitchen windows at 79 Rivington Street will overlook the 2nd floor terrace and will be approximately 15-feet away. These locations are shown in Figure 1.





Figure 1: Rendering showing proposed terraces relative to nearby residential properties.

We understand that amplified music may be provided throughout the outdoor areas during hours of operation, however the music will be intended for light background use only.

3.0 Existing Ambient Noise Level Measurements

As part of our study, we monitored ambient noise level at the site of the proposed 2nd floor terrace over a weekend. The measurement location was on the south-east corner of Allen Street and Rivington Street. Measurements were logged from approximately 2:00 PM on Friday, 6/1/2018, until 10:00 AM on Tuesday 6/5/2018.

Results of the monitoring indicate that noise levels during hours of operation were lowest during early morning hours around 2:00AM. Ambient noise levels reached a minimum level (L_{Min}) during this period of 53 dBA. Figure 2 shows the measurement history. The quietest daytime levels hovered around 63 dBA. These levels would roughly equate to a level of 45 dBA and 55 dBA, respectively, inside a residence with open windows. Please note that these noise levels that nearby residents currently enjoy are already above the 42 dBA limit stipulated by NYC Noise Code.



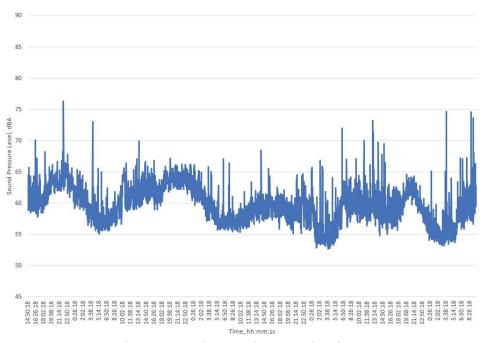


Figure 2: Minimum Ambient Noise Levels Measured at Proposed Site from 6/1/2018 to 6/5/2018

4.0 Estimated Noise Impact

The projected noise impact levels on the surrounding properties are as follows:

4.1 2nd Floor Terrace

Typical background music for this type of establishment can reach up to 70 dBA. These noise levels could result in up to 50 dBA inside the closest residential property (79 Rivington Street, windows open). These levels would not comply with NYC Noise Code requirement of 42 dBA without additional noise mitigation efforts.

Based on the distance between the location of the terrace relative to nearby residential units, as well as the projected ambient noise level inside the residences presented in Section 3.0 (45 dBA at night), all activity that is not amplified music must be limited to 72 dBA or less in order to comply with Section 24-218(b)(1) of NYC Noise Code at 79 Rivington Street with the windows open. We note that typical crowd noise for this type of environment may exceed this limit without additional mitigation. If appropriate noise mitigation measures are implemented, noise originating from the 2nd Floor Terrace will be able to meet applicable Noise Codes. This will be discussed further in further sections.

4.2 Roof Terrace

Typical background music for this type of establishment can reach up to 70 dBA. These noise levels could result in up to 30 dBA inside the closest residential property (79 Rivington Street, windows open). These levels would comply with NYC Noise Code requirement of 42 dBA without additional noise mitigation efforts.



Based on the distance between the location of the roof terrace relative to nearby residential units, as well as the projected ambient noise level inside the residences presented in Section 3.0 (45 dBA at night), all activity that is not amplified music must be limited to 92 dBA or less in order to comply with Section 24-218(b)(1) of NYC Noise Code at all nearby residential properties with the windows open. We find that expected crowd noise levels for this type of environment are well below this 92 dBA limit.

4.3 Sidewalk Café

We understand that the proposed sidewalk café will not utilize amplified music. Therefore, Section 24-231 of NYC Noise Code shall not apply.

Based on the distance between the location of the proposed sidewalk café relative to nearby residential units, as well as the projected ambient noise level inside the residences presented in Section 3.0 (45 dBA at night), all activity that is not amplified music must be limited to 83 dBA or less in order to comply with Section 24-218(b)(1) of NYC Noise Code at 79 Rivington Street with the windows open. We find that expected crowd noise levels for this type of environment are well below this 83 dBA limit.

5.0 Comments and Recommendations

5.1 2nd Floor Terrace

In order to comply with NYC Noise Code, overall music levels on the 2nd Floor Terrace must be maintained at a level of 62 dBA or less, with levels at each third-octave band between 63 and 500 Hz at 65 dB or less. This can be accomplished with the use of a built-in sound limiter integrated into the establishment's sound system.

The sound limiter should be calibrated per the sound limits specified above and secured to prevent incidental or unauthorized changes to the settings. To separately address overall and bass volume, any such limiter should have an adjustable frequency filter or multiple band limiting. Commercially available products, such as Samson S-3-Way crossover/limiter, or similar from a different vendor, may be suitable for this application.

In order to comply with NYC Noise Code at the 140 Allen windows directly above, crowd noise levels on the 2nd Floor Terrace must be maintained at a level of 72 dBA or less. Seeing as typical crowd noise in a bistro / café environment can exceed this limit (typical crowd noise in a medium-density café can approach 75 – 80 dBA), the addition of a sound barrier to block line-of-sight between the terrace and the residential windows above should be explored. The barrier must be solid and free of gaps. We would be happy to explore barrier material options with the design team upon further request. The extent of the barrier can be seen conceptually in Figure 3.





Figure 3: Concept markup of extent of noise barrier

Based on the anticipated crowd noise level of 80 dBA on the 2nd Floor Terrace, we project that the noise impact will be in compliance with applicable NYC Noise Codes at all other residential units in the area, including those directly across Rivington Street.

5.2 Roof Terrace

Based on the distance between the proposed Roof Terrace location and nearby properties, in order to comply with NYC Noise Code overall music levels not exceed 81 dBA, with levels at each third-octave band between 63 and 500 Hz at 84 dB or less. Again, this can be accomplished with the use of a built-in sound limiter integrated into the establishment's sound system.

In order to comply with NYC Noise Code, crowd noise levels on the Roof Terrace must be maintained at a level of 92 dBA or less. Typical café / bistro noise levels are will within this limit, and no further mitigation efforts should be necessary.

Based on an anticipated crowd noise level of 80 dBA on the Roof Terrace, we project that the noise impact will be in compliance with applicable NYC Noise Codes at all other residential units in the area, including those directly across Rivington Street.

5.3 Sidewalk Cafes

We understand that the anticipated programming for the 140 Allen Street sidewalk café will be light dining with low patron density. We also understand that the sidewalk café will not utilize amplified music.

In order to comply with NYC Noise Code, crowd noise levels at sidewalk cafés must be maintained at a level of 83 dBA or less. Typical low-density café / bistro noise levels are will within this limit, and no further mitigation efforts should be necessary.



Based on an anticipated crowd noise level of 75 dBA at sidewalk cafés, we project that the noise impact will be in compliance with applicable NYC Noise Codes at all other residential units in the area, including those directly across Rivington Street.

This completes our measurements summary at this time. Please do not hesitate to contact us should you have any questions or comments.

Regards,

Chris Petropulos Associate

J:\31500-31999\31668\REPORTS\ACOUSTICS\01. 140 Allen Street_Noise Impact Study_final.docx



Environmental, Planning, and Engineering Consultants

440 Park Avenue South 7th Floor New York, NY 10016 tel: 212 696-0670 fax: 212 213-3191 www.akrf.com

Memorandum

To: Mr. Daniel Stephens, Allen Street Construction Corp.

From: AKRF, Inc.

Date: October 8, 2018

Re: 140 Allen Street Traffic Study

cc: Carson Qing, Marissa Tarallo, Chi K. Chan; AKRF

INTRODUCTION AND SUMMARY OF FINDINGS

Allen Street Construction Corp. is preparing to open and operate a hotel and restaurant/bar establishments in conjunction with an existing property at 140 Allen Street in Manhattan, which has frontages facing Allen Street, Rivington Street, and Orchard Street (see **Figure 1**).

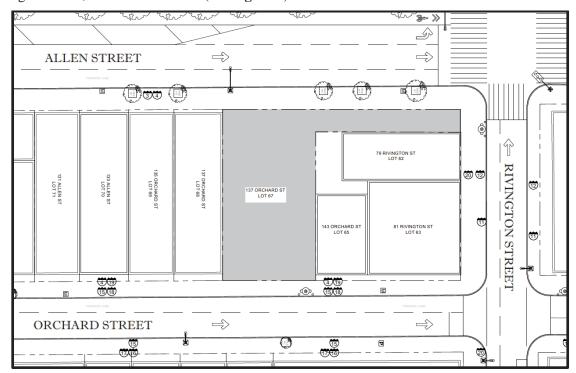


Figure 1: Project Site

In accordance with Community Board 3's requirement that a traffic study be conducted for the issuance of a liquor license to the hotel's various restaurant and bar establishments, traffic and pedestrian counts, along with field observations of vehicular and pedestrian traffic flows were collected on a typical Friday evening in August 2018, during which the planned project is expected to generate the highest level of visitation. While traffic and pedestrian volumes were moderate to high, they were comparatively lower than the levels experienced in higher trafficked sections of Manhattan and conditions were generally favorable and not congested. During the late evening hours, taxi and other for-hire vehicle activities were observed to occasionally impede traffic in the moving lanes along Orchard Street. These activities, however, were intermittent and did not cause persistent congestion along Orchard and the adjacent streets. Pedestrian flow was also generally unimpeded. Since the project is generating activities that are consistent with those that already exist in the area during the late evening hours and are not substantial relative to existing levels, the traffic study concluded that the proposed building is not expected to have a material effect on existing traffic and pedestrian conditions in the surrounding area.

TRANSPORTATION DATA COLLECTION AND EXISTING CONDITIONS

Vehicular traffic and pedestrian data were collected during the early, mid-, and late evening hours of a typical Friday to capture peak activities adjacent to the project site (i.e. 4:00 PM to 7:00 PM, 8:00 PM to 10:00 PM, and 11:00 PM to 2:00 AM). Traffic volumes were collected mid-block on northbound Allen Street and Orchard Street between Rivington and Delancey Streets by installing a 7-day automatic traffic recorder (ATR) at each location. The northbound approach of Allen Street at Rivington Street contains a bike lane on the west side, a left-turn only lane, two through lanes, and parking on the east side. Due to ongoing construction of the proposed building, a temporary walkway has been provided to facilitate pedestrian passage. Currently, this walkway occupies a portion of the parking lane and is protected by temporary construction barriers. Orchard Street is a one-way northbound street with parking on both sides and one through/left-turn lane (see **Figures 2 and 3** in the Attachments section of this memorandum). The proposed building will also have a frontage along a small portion of Rivington Street, which is a westbound street, with a bike lane on the south side, a through/right-turn lane, and parking on the north side.

Pedestrian volume data were collected for the west sidewalk of Orchard Street between Rivington and Delancey Streets, the south sidewalk of Rivington Street between Allen and Orchard Streets, and the east sidewalk of Allen Street between Rivington and Delancey Streets. Currently, scaffolding exists where the building is undergoing construction, along both the Allen Street and Orchard Street sidewalks, while the Rivington Street south sidewalk is minimally affected by construction (see **Figures 4 through 6** in the Attachments section of this memorandum). Additionally, field staff made observations of general traffic and pedestrian conditions in the area and noted pick-up/drop-off activities, vehicular-pedestrian conflicts, and sidewalk flows. A summary of the collected traffic and pedestrian data is presented in **Table 1**. Detailed tabulations of the transportation data are also presented in the Attachments section of this memorandum.

Putting the collected traffic and pedestrian data into context, the observed traffic and pedestrian volumes during the Friday evening peak hours for Allen Street are less than those found on major avenues in mixed-use residential and entertainment neighborhoods in Manhattan such as Greenwich Village and SoHo, and traffic and pedestrian volumes for Orchard Street are also less than those found on crosstown streets in such neighborhoods. During the expected peak delivery period from 5:00 AM to 7:00 AM, traffic volumes on Orchard Street were found to be approximately 40 per hour on weekdays and 50 per hour on weekend days, translating to less than 1 vehicle per minute.

Table 1
Peak Condition Traffic and Pedestrian Volumes

Traffic Volumes: A	Allen Street betweer	Rivington and Delancey Str	eets
Peak Hour		Allen Street Northbound	
	Weekday Pea		
AM Peak Hour: 9:00-10:00 AM	•	642	
Midday Peak Hour: 12:45-1:45 PM		611	
PM Peak Hour: 6:00-7:00 PM		619	
	Friday Peak	Hours	
Early Evening: 6:00-7:00 PM		687	
Mid-Evening: 9:00-10:00 PM		743	
Late Evening: 12:30-1:30 AM		848	
	Weekend Pea	ak Hours	
Saturday Midday: 3:15-4:15 PM		768	
Saturday Evening: 11:00 PM-12:00 AM		841	
Sunday Midday: 3:15-4:15 PM		711	
Traffic Volumes: Or	chard Street between	en Rivington and Delancey S	treets
Peak Hour		Orchard Street Northbound	d
	Weekday Pea	k Hours*	
AM Peak Hour: 9:00-10:00 AM		97	
Midday Peak Hour: 12:45-1:45 PM		100	
PM Peak Hour: 6:00-7:00 PM		118	
	Friday Peak	Hours	
Early Evening: 6:00-7:00 PM		151	
Mid-Evening: 9:00-10:00 PM		185	
Late Evening: 12:30-1:30 AM		229	
	Weekend Pea		
Saturday Midday: 3:15-4:15 PM		133	
Saturday Evening: 11:00 PM-12:00 AM		196	
Sunday Midday: 3:15-4:15 PM		47	
Pedestrian Volumes: Orchard	Street West Sidew	alk between Rivington and D	elancey Streets
Friday Peak Hour	Northbound	Southbound	Total
Early Evening: 5:45-6:45 PM	207	85	292
Mid Evening: 8:00-9:00 PM	157	107	264
Late Evening: 11:00 PM-12:00 AM	108	109	217
Pedestrian Volumes: Riving	ton Street South Si	dewalk between Allen and Or	rchard Streets
Friday Peak Hour	Eastbound	Westbound	Total
Early Evening: 5:45-6:45 PM	281	150	431
Mid-Evening: 8:00-9:00 PM	208	138	346
Late Evening: 11:00 PM–12:00 AM	142	162	304
			•
		k between Rivington and Del	1
Friday Peak Hour	Northbound	Southbound	Total
Early Evening: 5:45-6:45 PM	114	125	239
Mid-Evening: 8:00-9:00 PM	159	112	271
Late Evening: 11:00 PM–12:00 AM Weekday peak hours based on Tuesday to	155	94	249

GENERAL OBSERVATIONS

1. During the busiest traffic peak period of 12:30 AM to 1:30 AM, northbound Allen Street experienced approximately fourteen (14) vehicles per minute while Orchard Street experienced just under four (4) per minute. Pedestrian trips were highest along Rivington Street, at approximately seven (7) pedestrians per minute during the early evening hour of 5:45 PM to 6:45 PM. In general, vehicular and pedestrian traffic moved well along the roadways and sidewalks adjacent to the

proposed building during the entire observation period, which spanned from the early evening to late night hours.

- 2. The majority of taxi and for-hire vehicle pick-ups and drop-offs occurred along Allen Street adjacent to the project site, and along Orchard Street across the street from the project site. Along Orchard Street, these activities were concentrated within the No Standing zones during the early evening hours (i.e., 4:00 PM to 7:00 PM). Occasionally, these activities were observed to take place in the moving lane, forcing traffic to slow down and maneuver around them. As the frequency of such activities was rather low, they did not persistently impede traffic. During the late evening hours (11:00 PM to 2:00 AM), more frequent taxi and for-hire vehicle pick-ups and drop-offs were observed near Orchard Street and Rivington Street; these at times were observed to impede traffic and cause queue spillbacks. Comparatively, fewer taxi and for-hire vehicle pick-ups and drop-offs were observed along the Allen Street frontage, as there are fewer food and drink establishments located along that block, as compared to Orchard Street.
- 3. Other observations include frequent pedestrian queueing at the northeast corner of Rivington Street and Orchard Street in the late evening hours as pedestrians waited for taxis and other for-hire vehicles. Bicycle traffic was more frequently observed along Rivington Street than either Orchard Street or Allen Street. No apparent or persistent conflicts between vehicular traffic and bicycles were observed at either intersection during the Friday evening observation periods.

PEDESTRIAN CIRCULATION SURROUNDING THE PROJECT SITE

An assessment of pedestrian flow was conducted for the sidewalks surrounding the project site (i.e., east sidewalk of Allen Street south of Rivington Street, south sidewalk of Rivington Street between Allen and Orchard Streets, and west sidewalk of Orchard Street south of Rivington Street). In conformance with standard analysis methodologies prescribed by the New York City Department of Transportation (NYCDOT), guidance from the *Highway Capacity Manual (HCM)* was used to prepare the analysis. The primary performance measure for sidewalks and walkways is pedestrian space, expressed as square feet per pedestrian (SFP), which is an indicator of the quality of pedestrian movement and comfort. The calculation of the sidewalk SFP is based on the pedestrian volumes by direction, the effective sidewalk or walkway width, and average walking speed. The SFP forms the basis for a sidewalk level-of-service (LOS) analysis. LOS A and B indicate very favorable operating conditions under which pedestrians can maneuver freely with minimal conflicts in the same or opposite direction. LOS C indicates the presence of occasional conflicts in pedestrian movements but still favorable operation. LOS D indicates a condition where congestion levels are more noticeable and pedestrian movement is less free-flowing. LOS E and F reflect poor service levels, with restrictive movement and pedestrians often needing to shuffle and change paths along their routes.

As presented in **Table 1** above, existing pedestrian volumes range from approximately 200 to 450 during the Friday evening to late night peak hours. While there are construction fencings and temporary walkways surrounding the project site, an evaluation of the "permanent walkway" geometry was conducted to determine the effective pedestrian space for analysis. Applying the HCM methodology described above, the service levels for the three sidewalks surrounding the project site were found to be at favorable LOS B during all peak activity time periods.

CONDITIONS WITH THE PROPOSED BUILDING

In addition to the hotel rooms, the proposed building is planned to encompass several restaurant/bar establishments, totaling approximately 9,700 square feet. While these establishments would generate visitations beyond those made just to the hotel, there is an inherent linkage in trip-making between the two uses. In addition, because the surrounding area already has a fair number of restaurants and bars, there would be linkages among various establishments of the same uses as well (i.e., one person making visits to more than a single establishment in the area). These characteristics were taken into account in the trip projections and operational assessments presented below.

TRAVEL DEMAND PROJECTIONS

Using established trip rates and temporal distributions, as well as observed modes of transportation and linkage considerations discussed above, peak hour trip estimates were developed for the proposed building. These estimates show that vehicle and pedestrian trip generation associated with the proposed building would be up to approximately 30 vehicle-trips and 100 pedestrian-trips during peak hours. During the late evening hours, most of these trips would be comprised of those visiting the proposed building's restaurant/bar establishments. It should be noted that prior to the construction of the proposed building, which began several years ago, the project site was occupied by approximately 32 apartments and 3,000 square feet of ground floor retail space. If these uses were still in existence, they would also generate trips that would traverse the surrounding roadways and pedestrian sidewalks. However, for purposes of a conservative analysis and focusing on the late afternoon and evening conditions, which are more prevalent to the planned hotel and restaurant/bar uses on the project site, the assessments presented below do not take a credit for the activities that would otherwise be generated by the previous uses at the project site.

ASSESSMENT OF ROADWAY CONDITIONS

Distributed among the three building frontages, the approximately 30 vehicle trips would amount to less than a 5-percent increase in vehicular traffic in the immediate area. Since existing traffic flow is largely favorable, this nominal increase in vehicular traffic is not expected to result in a perceptible change in adjacent roadway operations. Furthermore, because the main entrance to the proposed building is intended to be on Allen Street, where a hotel loading zone would be sought from NYCDOT, most of the aforementioned vehicular traffic would likely gravitate toward that side of the building. And since the plan is to only have a secondary entrance and a café fronting Orchard Street, activities associated with the proposed building would not exacerbate the occasional congestion observed on Orchard Street during the evening and late night hours.

ASSESSMENT OF PEDESTRIAN OPERATIONS

The projected increase in peak period pedestrian traffic would be approximately 10-percent over existing conditions. In addition, the perspective building operator is contemplating the installation of sidewalk cafés on either or both of the Allen and Orchard Street frontages. As described above, current pedestrian operations along the building's three frontages were found to be at favorable levels during all study time periods. Accounting for the projected increase in trip-making and the potential decrease in pedestrian space from the sidewalk café installation, the adjacent sidewalks would still operate at LOS B or better during the mid- and late evening time periods but may deteriorate to LOS C during the early evening (or afternoon commuter peak) time period, which would still be considered favorable operation. Therefore, the proposed building is also not expected to adversely impact pedestrian flow along the adjacent sidewalks.

*

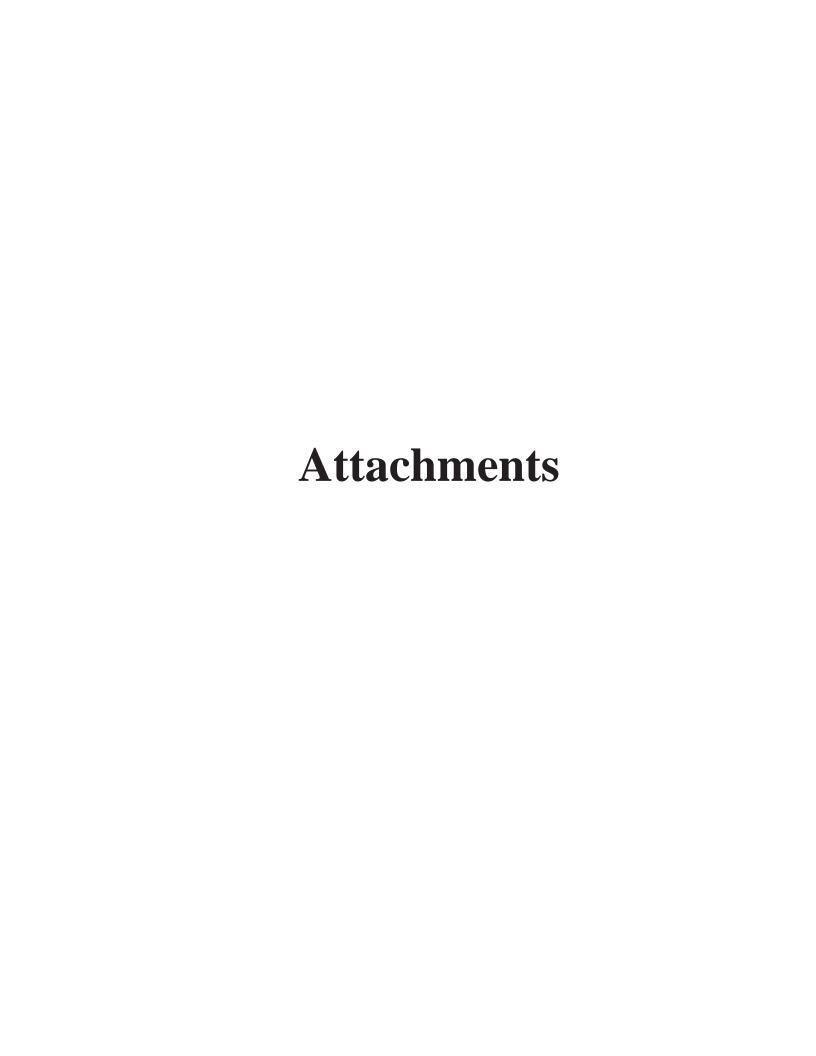




Figure 2: Orchard Street at Rivington Street (looking south)



Figure 3: Allen Street at Rivington Street (looking south)



Figure 4: Allen Street east sidewalk between Rivington Street and Delancey Street



Figure 5: Rivington Street south sidewalk between Allen Street and Orchard Street



Figure 6: Orchard Street west sidewalk between Rivington Street and Delancey Street

AM (Begin)	Fri	Tue-Thu	Saturday	Sunday	PM (Begin)	Fri	Tue-Thu	Saturday	Sunday
12:00 AM	543	495	862	751	12:00 PM	599	587	653	099
12:15 AM	524	485	812	724	12:15 PM	869	584	645	663
12:30 AM	507	464	848	711	12:30 PM	610	590	809	699
12:45 AM	474	431	822	724	12:45 PM	634	611	599	682
1:00 AM	440	394	788		1:00 PM	639	595	611	708
1:15 AM	409	360	817	739	1:15 PM	299	623	628	692
1:30 AM	368		798		1:30 PM	999	617	647	676
1:45 AM	333	293	208	727	1:45 PM	999	621	059	099
2:00 AM	308	279	828	712	2:00 PM	699	989	089	644
2:15 AM	281	256	790	728	2:15 PM	647	627	199	643
2:30 AM	269	250	749	710	2:30 PM	653	627	674	629
2:45 AM	268		713	675	2:45 PM	638	612	700	683
3:00 AM	269		658		3:00 PM	625	583	712	669
3:15 AM	289				3:15 PM	616	266	768	711
3:30 AM	284				3:30 PM	613	573	735	169
3.45 AM	303		515		3.45 PM	602	566	706	701
4:00 AM	335		471		4:00 PM	598	578	269	669
4-15 AM	345				4·15 PM	611	601	645	177
4.30 AM	307				4.30 PM	603	601	641	736
N V V	120				4.45 DM	000	100	750	007
MA C4.4	704		470		M 7 C4:4	010	000	000	717
S:00 AIVI	412				3:00 P.M	010	010	6/0	122
5:15 AM	522				5:15 PM	611	615	169	717
5:30 AM	564				5:30 PM	613	009	715	969
5:45 AM	618	622	502	437	5:45 PM	628	612	705	682
6:00 AM	664	658		477	6:00 PM	646	619	672	666
6:15 AM	269	869	995	523	6:15 PM	662	626	999	674
6:30 AM	269	189	559	571	6:30 PM	681	652	681	727
6:45 AM	692	671	577	564	6:45 PM	683	642	710	730
7:00 AM	089	699	586		7:00 PM	684	639	730	704
7:15 AM	999				7:15 PM	829	637	716	642
7:30 AM	657				7:30 PM	681	643	723	549
7:45 AM	638				7:45 PM	229	656	730	527
8:00 AM	615			260	8:00 PM	674	654	729	553
8:15 AM	609				8:15 PM	229	657	992	544
8:30 AM	632				8:30 PM	629	652	755	574
8:45 AM	621				8:45 PM	684	655	766	577
9:00 AM	631	642		616	9:00 PM	700	672	780	535
9:15 AM	646				9:15 PM	713	929	783	541
9:30 AM	626		594		9:30 PM	718	687	790	511
9:45 AM	627		576		9:45 PM	736	692	771	523
10:00 AM	618				10:00 PM	746	704	816	544
10:15 AM	209				10:15 PM	747	269	828	524
10:30 AM	588			209	10:30 PM	728	715	828	518
10:45 AM	603		626	592	10:45 PM	713	714	854	478
11:00 AM	568		629		11:00 PM	704	689	841	440
11:15 AM	570								
11.30 AM	262				Doy Total	1.4.021	12 505	16 100	
					Day 10tai	50.4	2.00		4.669

Nd Oo:11 40000 No OD'S Wat 00:3 No ODE Na obig Allen Street NB - South of Rivington Street - Aug 2018 War OD'S No ODix Not OD: Wid OD: Tue-Thu Saturday Time Beginning 40001 WOOO 11 WOOO 44 000 4100:5 Wasi W OD'S Www. WY OD'S WY ODE Wasi WY OO: 7 500 -300 200 -009 700 ATR Traffic Volume

AKRF Inc.

AM Fri Begin) 130 12:00 AM 130 12:15 AM 130 12:45 AM 133 12:45 AM 133 12:45 AM 133	Tuo Thu		Cumdon	PM		E	Saturday	Sunday		
BEEFE	nur-2011	Saturday	Sumas	(Begin)	Ē	I ne- I nn	Saturad			
	113	254	238	12:00 PM	68	06	119	37		
	112	244	244	12:15 PM	93	93	129	41		
	113	229	237	12:30 PM	66	95	149	46		
	111	225	216	12:45 PM	104	100	145	37		
	103		211	1:00 PM	103	100	143	42		
	100		225	1:15 PM	108	106	147	43		350
1:30 AM 102	82	265	218	1:30 PM	108	106	138	45		
	71	287	223	1:45 PM	116	110	135	47	Э	300
2:00 AM 76	63	304	232	2:00 PM	119	115	133	39	u	
2:15 AM 78	64	316	216	2:15 PM	118	114	123	38	nį	250
	99	290	219	2:30 PM	120	114	125	37	oЛ	
	61		224	2:45 PM	112	108	137	47	. oj	200
3:00 AM 70	58		219	3:00 PM	113	106	134	47	IJ	
	49		208	3:15 PM	112	101	133	47	Ly	150
	43	225	214	3:30 PM	111	106	133	39	T	
3.45 AM	39	191	177	3.45 PM	117	115	134	37	K	100
	33	133	137	4.00 PM	112	114	146	38	L	
	90	94	114	4·15 PM	113	114	153	38	7	- 09
4:30 AM 3:0	000	71	75	4.30 PM	901	107	2 L L L	30		
	67	1 1	5 5	4.30 F IVI	100	100	t :	200		0
	32	/ 5	75	4:45 PM	109	701	131	35		-nz
	35	26	46	5:00 PM	121	1111	129	40		00.
	34	57	36	5:15 PM	127	114	143	38		>
5:30 AM 38	39	49	29	5:30 PM	135	119	159	39		
5:45 AM 37	37	42	23	5:45 PM	137	121	165	43		
6:00 AM 40	39	31	17	6:00 PM	131	118	175	36		
	43	33	13	6:15 PM	130	118	161	45		
	44	39	10	6:30 PM	131	116	155	51		
	57	44	∞	6:45 PM	135	122	153	63		
7:00 AM 71	19	48	8	7:00 PM	140	121	146	107		
	69	50	8	7:15 PM	140	124	155	137		
	70		6	7:30 PM	147	133	153	149		
	64		9	7:45 PM	151	135	167	155		
	71	69	6	8:00 PM	150	130	160	137		
8:15 AM 78	9/	02	10	8:15 PM	151	126	154	128		
	84		14	8:30 PM	150	123	157	127		
	95	82	19	8:45 PM	150	125	139	86		
9:00 AM 95	76	06	16	9:00 PM	149	125	142	69		
L	86		17	9:15 PM	151	126	148	50		
9:30 AM	104	56	17	9:30 PM	153	126	147	41		
	102	1111	16	9:45 PM	147	118	163	54		
10:00 AM 96	86	108	18	10:00 PM	145	121	153	81		
10:15 AM 99	103	121	20	10:15 PM	148	126	154	79		
0:30 AM 96	86	125	23	10:30 PM	146	126	155	98		
	66	118	27	10:45 PM	148	124	172	16		
	104	112	30	11:00 PM	158	127	196	87		
11:15 AM 101	66	101	30							
	86	26	30	Day Total	2,486	2,258	3,482	1,941		
	06	104	34							

Nd oo:11

10/8/2018

140 Allen Stro		s																			D †	4 1		1	1 1			
SURVEY DATE(S): SURVEY PERIOD (AM) SURVEY PERIOD (MD): SURVEY PERIOD (PM):	4:00 8:00 11:0	PM (to to to	7:00 10:0		18													15	← 16 5→	▼ V _{N0}	- 1	← 2 1 →		VNE	3→	4	
Note:																			11	← 12 →		7	← 6 5 →		A .	←8 7→		
LOCATION #1: Rivir	gton	Stre	et ar	nd Or	char	d Str	eet															0 ↓ ↑ 9			5 1			
				Cros	swalk						Cor	ner		I								Side	ewalk					Ξ
	No	rth	E-	ast	80	uth	10/	est			Cor	nor		ŀ		Nort	hEast			Sout	hEast			Sout	hWest			_
Time Period	EB	WB	NB	SB	EB	WB	NB	SB	H	CR A C			CR D	H	N	S	E	w	N	S	E	w	N	S	E	w	N	
	→	←	1	Ţ	→	←	1	Į.			SE	SW	NW	r	1	Ţ	→	←	1	Ţ	→	←	T T	Ţ	→	-	1	Г
	1	2	3	4	5	6	7	8		Α	В	С	D	T	1	2	3	4	5	6	7	8	9	10	11	12	13	Т
4:00 PM - 4:15 PM 4:15 PM - 4:30 PM																							44 34	34 26	45 58	28 30		

140 Allen Street

On-Street Pedestrian Counts

 SURVEY DATE(S):
 Friday, August 10, 2018

 SURVEY PERIOD (AM)
 4:00 PM
 to
 7:00 PM

 SURVEY PERIOD (MD):
 8:00 PM
 to
 10:00 PM

 SURVEY PERIOD (PM):
 11:00 PM
 to
 2:00 AM

Note:			

LOCATION #2: Rivington Street and Allen Street

11:00 PM - 11:15 PM 11:15 PM - 11:30 PM	45 38 60 25	
11:30 PM - 11:45 PM 11:45 PM - 12:00 AM	40 14 10 17	
12:00 AM - 12:15 AM 12:15 AM - 12:30 AM	11 19 20 16	
12:30 AM - 12:45 AM 12:45 AM - 1:00 AM 1:00 AM - 1:15 AM	20 7 33 25 18 44	
1:15 AM - 1:30 AM 1:30 AM - 1:45 AM	29 16 10 8	
1:45 AM - 2:00 AM	6 27	

Allen Street Hospitality LLC d/b/a The Allen 140 Allen Street New York, NY 10002

Please find attached hereto the e-mail that was sent to all community organizations identified on the Community Board 3 Manhattan website.

Yohey, Alissa M. (Albany)

From:

Ansorge, James L. (NYC)

Sent:

Monday, May 21, 2018 12:22 PM

Subject:

The Allen - Hotel at 140 Allen Street - Community Outreach

Good Afternoon:

I, along with my colleague Alissa Yohey, represent Allen Street Hospitality LLC d/b/a The Allen with respect to their pending hotel liquor license application for The Allen located at 140 Allen Street. The hotel is currently under construction and is slated to open in the first quarter of 2019. We are reaching out to you as a community leader to advise you of the hotel plans and seek your input in advance of the following appearance before Community Board 3.

CB3 SLA & DCA Licensing Committee Monday, June 11, 2018 at 6:30pm Perseverance House Community Room 535 East 5th Street (btwn Aves A & B)

The Allen will be a luxury boutique hotel with 98 guest rooms and multiple food and beverage outlets located on the ground floor, the second floor and the rooftop. There are 17 floors in total, and 14 of those floors will be used exclusively as guest rooms. The Allen is seeking an on-premises hotel beer, wine and spirits liquor license for the entire hotel, which will allow for alcohol service in the food and beverage outlets, as well as room service and mini bars.

We welcome your comments and questions in advance of next month's meeting, and are more than happy to meet with you at our field office or arrange a site visit to the hotel. The Allen looks forward to working with you and being a part of your community for a long time to come. If you have any questions or concerns, please do not hesitate to contact me.

Thank you!

James L. Ansorge

Attorney at Law

Jackson Lewis P.C.

666 Third Avenue

29th Floor

New York, NY 10017

Direct: (212) 545-4012 | Main: (212) 545-4000

James.Ansorge@Jacksonlewis.com | www.jacksonlewis.com

Jackson Lewis P.C. is included in the AmLaw 100 law firm ranking and is a proud member of the CEO Action for Diversity and Inclusion initiative

Allen Street Hospitality LLC d/b/a The Allen 140 Allen Street New York, NY 10002

Please be advised that we reached out to Community Board 5 multiple times (by phone and email) to request a letter regarding the establishment within Community Board 5's catchment area that the principal of The Allen is also a principal on. No response was forthcoming from Community Board 5. Attached hereto are the e-mails that were sent.

Yohey, Alissa M. (Albany)

From:

Yohey, Alissa M. (Albany)

Sent:

Wednesday, May 23, 2018 10:45 AM

To:

Greg Lewis; office@cb5.org

Cc:

O'Brien, Alyssa (Albany); Ansorge, James L. (NYC)

Subject:

RE: Hotel Henri - 37 W. 24th Street

Good Morning Greg:

I am just following up on my e-mail below. Our client deferred their application to the June meeting. We will need to submit the materials to the Community Board by this Friday. Is it possible to receive the letter requested below by Friday?

Thank you! Alissa

Alissa M. Yohey

Attorney at Law

Jackson Lewis P.C.

677 Broadway, 9th Floor

Albany, NY 12207

Main: (518) 512-8700

Alissa.Yohey@jacksonlewis.com | www.jacksonlewis.com

Jackson Lewis P.C. is included in the AmLaw 100 law firm ranking and is a proud member of the CEO Action for Diversity and Inclusion initiative

From: Yohey, Alissa M. (Albany)

Sent: Monday, April 23, 2018 2:35 PM

To: Greg Lewis <greg@cb5.org>; office@cb5.org

Cc: O'Brien, Alyssa (Albany) <Alyssa.OBrien@Jacksonlewis.com>; Ansorge, James L. (NYC)

<James.Ansorge@Jacksonlewis.com>
Subject: Hotel Henri - 37 W. 24th Street

Good Afternoon Greg:

I represent Morry Kalimian, who is a principal of Hotel Henri located at 37 W. 24th Street. Mr. Kalimian is applying for a liquor license for a new hotel that he is a principal on located at 140 Allen Street (CB3). Since Mr. Kalimian is a principal on another liquor license outside of CB3's jurisdiction, CB3 requires, as part of the application process, that we provide a letter from the applicable community board indicating any history of complaints or other comments for the other property. To that end, would you be able to provide me with such a letter with respect to Hotel Henri? The letter should be addressed to:

Susan Stetzer District Manager 59 East 4th Street New York, NY 10003 I need to submit the letter to CB3 by this Friday, April 30, so if it is possible to provide me with the letter by that date, I would appreciate it.

Please let me know if you have any questions or would like to discuss further.

Thank you! Alissa

Alissa M. Yohey Attorney at Law Jackson Lewis P.C. 677 Broadway, 9th Floor Albany, NY 12207

Main: (518) 512-8700

Alissa, Yohey@jacksonlewis.com | www.jacksonlewis.com

Jackson Lewis P.C. is included in the AmLaw 100 law firm ranking and is a proud member of the CEO Action for Diversity and Inclusion initiative