



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone (212) 533-5300
 www.cb3manhattan.org - mn03@cb.nyc.gov

Andrea Gordillo, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

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

The following items and questionnaire package are due by date listed in email invite:

- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.

The following items are due by noon Wednesday before the meeting:

- 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:
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>
 (this is not required but strongly suggested if a relevant group exists)
- 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 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: February 3, 2025

Is location currently licensed? Yes No Type of license: RW 341

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Be A Good Neighbor LLC d/b/a Foxface Natural

APPLICANT:

Premise address: 189 Avenue A

Cross streets: East 11th & 12th Streets

Name of applicant and all principals: Be A Good Neighbor LLC; Sivan Lahat

Trade name (DBA): Foxface Natural

PREMISE:

Type of building and number of floors: 4 floor mixed use building

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

Yes No What is maximum NUMBER of people permitted Letter of no objection; less than 75

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): C2-5

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Mon-Sun 7AM-Midnight

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? Yes No

If yes, please describe what type: _____

Number of indoor tables? 9 Total number of indoor seats? 29

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 Customer Bar, L-Shaped, Approx. 23ft x 10ft

(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

Does premise have a full kitchen? Yes No

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

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

What are the hours the kitchen will be open? All hours of operation

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

How many employees will there be? 11

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

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 DJs Streaming services/playlists

If other type, please describe _____

What will be the music volume? Background (conversational) Entertainment (live music venue level) Please describe your sound system: 4 small Sonos speakers

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

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? N/A

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.") N/A
See attached plans

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. Quiet background music, small number of seats, soundproofing measures in place

Is sound proofing installed? Yes No _____ including 2 layers of sheetrock.

If not, do you plan to install sound proofing? Yes No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) Yes No If Yes, describe and show on diagram:

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously? Yes No

If yes, please indicate name of establishment: Be A Good Neighbor LLC

Address: 189 Avenue A Community Board # Manhattan CB3

Dates of operation: Currently Licensed

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application. Applicant is currently licensed for Wine

Does any principal have other businesses in this area? Yes No If Yes, please give trade name, address and describe the business _____

Has any principal had SLA reports or action within the past 5 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.

LOCATION:

How many licensed establishments are within 1 block? 10

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

Is the premise within 200 feet on the same street 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, but it is not required. 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. My license type is: beer & cider wine, beer & cider liquor, wine, beer & cider
2. I will operate a full-service restaurant, specifically a (type of restaurant) Contemporary unique restaurant serving meat and fish restaurant, or
 I will operate a _____,
 with a kitchen open and serving food during all hours of operation OR with less than a full-service kitchen but serving food during all hours of operation OR Other

3. My hours of operation will be:
Mon 7 AM - Midnight; Tue 7 AM - Midnight; Wed 7 AM - Midnight;
Thu 7 AM - Midnight; Fri 7 AM - Midnight; Sat 7 AM - Midnight;
Sun 7 AM - Midnight. (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)
4. I will not use outdoor space for commercial use (including Open Restaurants) OR
 I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
5. I will employ a doorman/security personnel: _____
6. I will install soundproofing, Ceiling has 2 layers of sheetrock separated by sound insulation.

7. 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, or during unamplified performances or televised sports. I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have DJs, live music, third-party promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ DJs per _____, more than _____ private parties per _____
9. I will play ambient recorded background music only.
10. 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.
11. I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. I will not participate in pub crawls or have party buses come to my establishment.
13. I will not have unlimited drink specials, including boozy brunches, with food.
14. I will not have a happy hour or drink specials with or without time restrictions OR I will have happy hour and it will end by _____.
15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. 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 to minimize my establishment's impact on my neighbors.

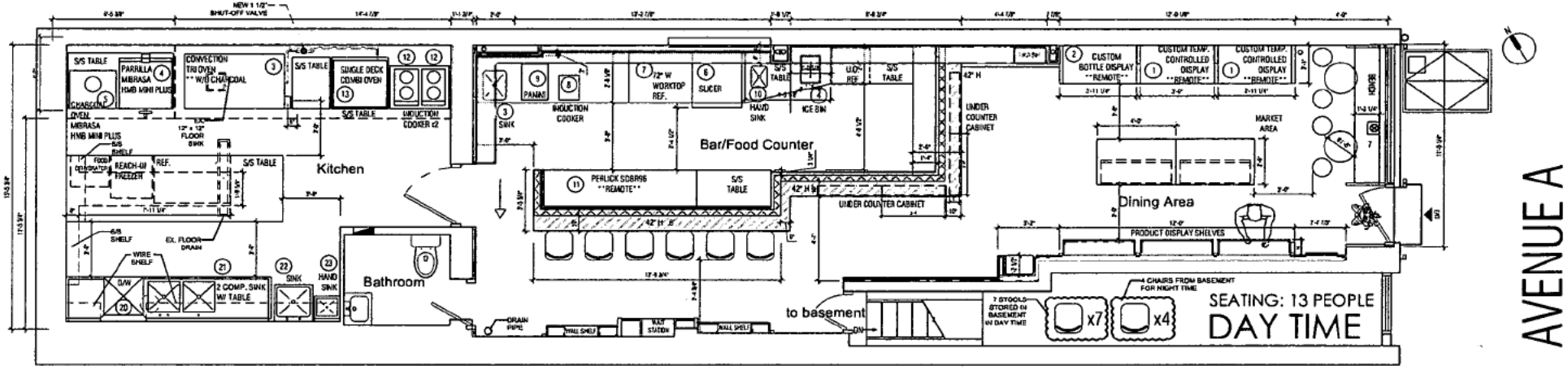
Name: Sivan Lahat

Phone Number: (646) 270-1449

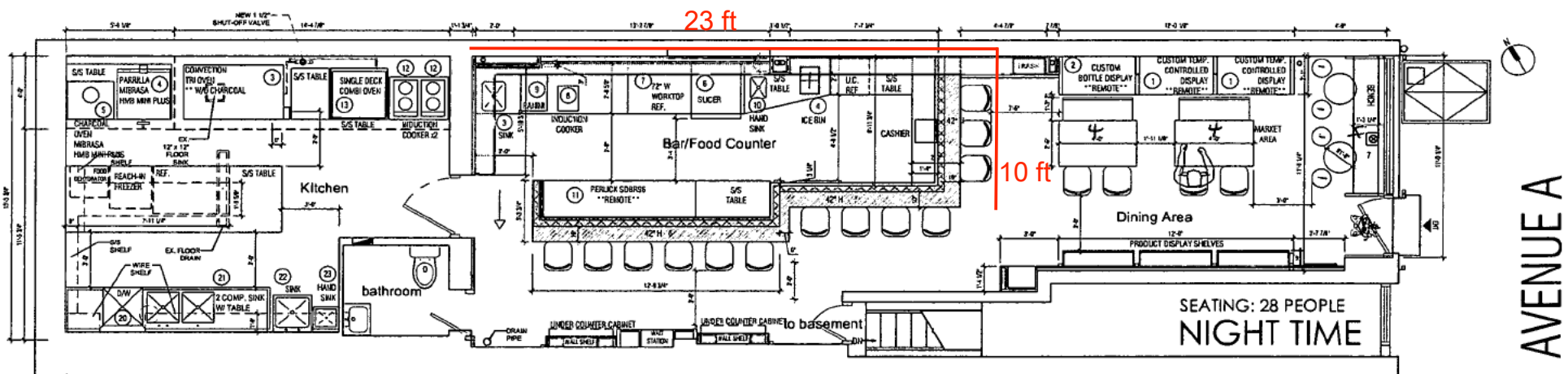


Esri Community Maps Contributors, NYC OpenData, New Jersey Office of GIS, © OpenStreetMap, Microsoft, Esri, TomTom, Garmin, SafeGraph, GeoTechnologies, Inc, METI/NASA, USGS, EPA, NPS, US Census Bureau, USDA, USFWS

Be A Good Neighbor LLC
 189 Avenue A,
 New York, NY 10009
 Ground Floor



AVENUE A



AVENUE A

1 PROPOSED PLAN
 SCALE = 3/16" = 1'-0"

SCALE:
 3/16" = 1'-0"

DATE:
 07.13.2020

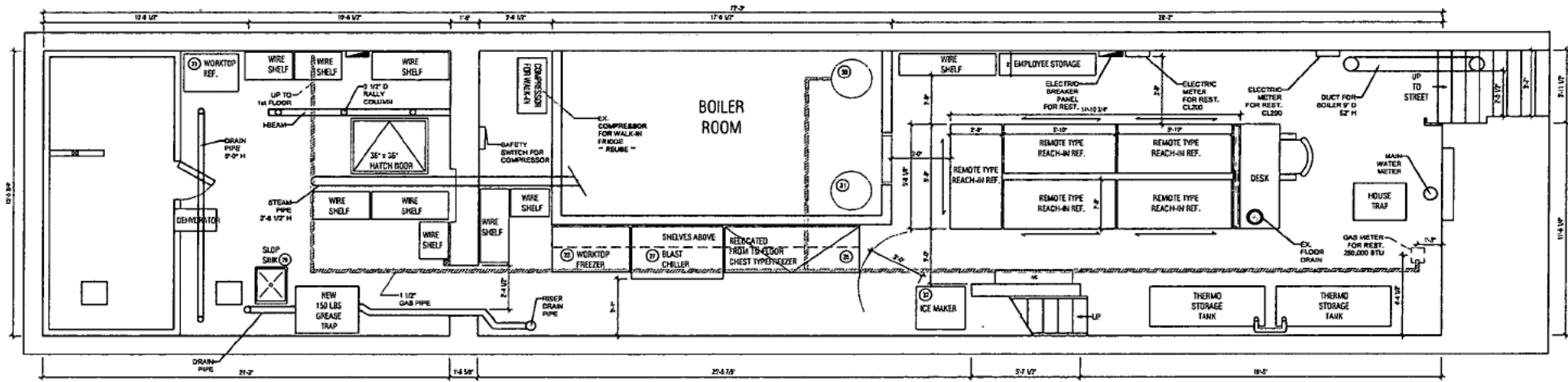
DRAWING NUMBER:
 ID-03

Be A Good Neighbor LLC
 189 Avenue A.,
 New York, NY 10009
 Basement

EQUIPMENT SCHEDULE (BASEMENT)

	NO.	DESCRIPTION	W	D	H	WATER	ELECTRIC	MAKUP MODEL # AND REFERENCE
						C	H	
(10)	RELOCATED CHEST TYPE FREEZER	115" 60" V 7	36	54	29"			FRIGIDAIRE, EFFICIENT
(11)	BLAST CHILLER	115" 60" V 7	36	54	29"			FRIGIDAIRE, EFFICIENT
(12)	WORKTOP REF.	115" 60" V 7	36	54	29"			FRIGIDAIRE, EFFICIENT
(13)	SLOP SINK	18" 23 1/2" 23"	18	23 1/2	23			FRIGIDAIRE, EFFICIENT
(14)	EX. GAS HOT WATER HEATER	26 1/2" 36 1/2" 61"	26 1/2	36 1/2	61			FRIGIDAIRE, EFFICIENT
(15)	EX. GAS HOT WATER HEATER	22 1/2" 22 1/2" 62 1/2"	22 1/2	22 1/2	62 1/2			FRIGIDAIRE, EFFICIENT
(16)	ICE MAKER	20" 28" 33"	20	28	33			FRIGIDAIRE, EFFICIENT
(17)	WORKTOP REF.	34" 24 1/2" 36 1/2"	34	24 1/2	36 1/2			FRIGIDAIRE, EFFICIENT

(KITCHEN EQUIPMENT) 223,600 BTU (1ST FLOOR + BASEMENT)



1 PROPOSED PLAN (BASEMENT)
 SCALE = 3/16" = 1'-0"

SCALE:
 3/16" = 1'-0"

DATE:
 07.13.2020

DRAWING NUMBER:
 ID-03B

Today's Prix Fixe
select one from each course
95 | Wine Pairing 65

Our Sourdough

Pork Head & Pickled Oyster Bite
sub white sturgeon caviar | +22pp

Raw Bar

On Ice

glidden point oysters, oyster foam, tarragon oil
montauk razor clam, garum, preserved lemon

North Carolina Bluefin Tuna Carpaccio

our xo sauce, braised negi, pomelo

Wild Hiramasa "Pastrami"

horseradish, preserved lemon, rye crisp

Market Salad

chicories, tarragon, garrotxa cheese, marcona almonds

Appetizers

Sayori (Ballyhoo)

tempura, togarashi, fermented paw paw

Maine Uni Pascaline | +18

sea scallop, trout roe, caramelized daikon, sherry

Kangaroo Tartare

spinach purée, sardinian flatbread

Entrée

Kinmedai (Splendid Alfonsino)

wood oven roasted fillet, squid ink, fermented piquillo pepper purée, pil-pil

BBQ Boer Goat

recado negro, sour orange, polenta beignets

Antelope Bavette

black rice, royal sauce

Local Fluke For 2

wood oven roasted, olive oil, garlic, parsley, greens & potatoes

Dessert

Camembert Tre Latti

nigella & pistachio sauce, roasted cherries, house made cracker

Sticky Toffee Pudding

timut clotted cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

À La Carte
* - Limited Availability

To Start

Our Sourdough

cultured butter, pickles, all made in house | 12

Seafood Fritters

house made water buffalo cecina, smoked paprika aioli | 16

Pork Head Bites Two Ways
pickled oyster & white sturgeon caviar
39

Raw Bar

On Ice
little composed dishes with local seafood
belon oysters, glidden point oysters, mahogany clams,
surf clam, jonah crab, bluefin tuna
98

North Carolina Bluefin Tuna Carpaccio

our xo sauce, braised negi, pomelo | 29

Wild Hiramasa "Pastrami"

horseradish, preserved lemon, rye crisp | 27

Appetizers

*** Percebes (Goose Barnacles)**

simply boiled, eat with your hands | 49

Sayori (Ballyhoo)

tempura, togarashi, fermented paw paw | 28

Market Salad

chicories, tarragon, garrotxa cheese, marcona almonds | 21

Gilfeather Turnip

from the wood oven, wild boar ham, sorrel pistou, tahini | 24

Kangaroo Tartare

spinach purée, sardinian flatbread | 29

Entrées

*** Local Fluke For 2**

wood oven roasted, olive oil, garlic, parsley, greens & potatoes | 72

*** Whole Kinmedai (Splendid Alfonsino) For 2**

wood oven roasted, squid ink, fermented piquillo pepper purée, pil-pil | 90

BBQ Boer Goat

recado negro, sour orange, polenta beignets | 44

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

January 18, 2025

Winter Seafood Lunch For Two
House Baked Sourdough Included
\$120pp

Pork Head & Pickled Oyster Bite

~~~

**On Ice**

little composed dishes with local seafood  
oysters, mahogany clams, razor clams, surf clam, bluefin tuna

~~~

Whole Drunken Dungeness Crab

japanese rice, tomalley sauce, eat with your hands

~~~

Choose One

**Langherino Cheese**

nigella & pistachio sauce, roasted cherries, house made cracker

**Sticky Toffee Pudding**

timut clotted cream

**Young Coconut Sorbet**

japanese sweet potato, mochi cake

**January 18, 2025**

Winter Seafood Lunch For Two  
House Baked Sourdough Included  
\$120pp

**Pork Head & Pickled Oyster Bite**

~~~

On Ice

little composed dishes with local seafood
oysters, mahogany clams, razor clams, surf clam, bluefin tuna

~~~

**Whole Drunken Dungeness Crab**

japanese rice, tomalley sauce, eat with your hands

~~~

Choose One

Langherino Cheese

nigella & pistachio sauce, roasted cherries, house made cracker

Sticky Toffee Pudding

timut clotted cream

Young Coconut Sorbet

japanese sweet potato, mochi cake



Wine List

Table of Content

Bubbles	3
White + Skin Contact	5
Rosé	11
Red	12

Bubbles

USA, California	Outward, Pétillant Naturel of Pinot Gris, Bassi Vineyard '23, <i>Pinot Gris</i>	86
Spain, Catalonia	Partida Creus, AA (MAG) '18, <i>Field Blend</i>	152
France, Normandy	Cidrerie du Vulcain, Poiré, le Closevin '22	74
France, Champagne	Champagne Jérôme Blin, Rosé de Saignée "Colette" '19, <i>Pinot Meunier</i>	176
	Flavian Nowack, La Fontinette '19, <i>Pinot Meunier</i>	186
	Christophe Mignon, ADN de Meunier, Rosé de Saignée NV, <i>Pinot Meunier</i>	213
	Champagne Jacques Picard, Rosé NV, <i>Chardonnay, Pinot Noir</i>	99
	Champagne Moussé, Spécial Club "Rosé de Saignée" '18, <i>Pinot Meunier</i>	315
	Champagne Marguet, Shaman Rosé Grand Cru (MAG) '19, <i>Chardonnay</i>	306
	Champagne Chavost, Blanc d'Assemblage Brut Nature NV, <i>Chardonnay, Pinot Meunier</i>	110
	Champagne Delamotte, Brut, Blanc de Blancs '14, <i>Chardonnay</i>	276
	Brocard Pierre, Tradition Brut NV, <i>Pinot Noir, Pinot Blanc, Chardonnay</i>	124
	Rémi Leroy, Brut Nature '21, <i>Pinot Noir, Chardonnay</i>	130
	Vouette & Sorbée, Blanc d'Argile '19, <i>Chardonnay</i>	287

Bubbles

France, Champagne (Cont.)	Vouette & Sorbée, Textures '19, <i>Pinot Blanc</i>	315
France, Alsace	Christian Binner, Crémant d'Alsace, KB '15, <i>Auxerrois, Pinot Blanc, Pinot Gris</i>	114
France, Loire Valley	Clos Kixhaya, Pet' By Nat '21, <i>Cabernet Franc</i>	65
	Benoit Courault, Éphémères Petillant '23, <i>Chenin Blanc</i>	80
Italy, Sicily	Porta Del Vento, Voria Bianco NV, <i>Catarratto</i>	55
	Porta Del Vento, Lyr NV, <i>Perricone</i>	94
Austria, Kamptal	Hager Matthias, Sekt Pur '17, <i>Zweigelt</i>	93

White + Skin Contact

USA, Oregon	Ovum, Aligoté "Elkton Oregon" '22, <i>Aligoté</i>	74
	White Walnut Estate, Dundee Hills Chardonnay '21, <i>Chardonnay</i>	98
	Morgen Long, Seven Springs Vineyard '21, <i>Chardonnay</i>	181
USA, California	Birdhorse Wines, Arneis '22, <i>Arneis</i>	62
	Scythian Wine Co., The Scythians '22, <i>Palomino</i>	110
Portugal, Vinho Verde	Vinhos Imperfeitos, Três Pontos '18, <i>Arinto, Loureiro, Avesso</i>	232
Portugal, Dão	Vinhos Imperfeitos, Imperfeito '18, <i>Field Blend</i>	534
Portugal, Lisboa	Baías e Enseadas, Fernão Pires '21, <i>Fernão Pires</i>	68
	Baías e Enseadas, Arinto '21, <i>Arinto</i>	68
	Baías e Enseadas, Colares DOC '21, <i>Malvasia de Colares</i>	135
Spain, Galicia	Mixtura, "Green" Blanco '20, <i>Albariño</i>	187
	Destinos Cruzados, Pousada Barrica '21, <i>Albariño, Treixadura</i>	115
Spain, Basque Country	Doniene Gorrondona, Doniene Txakolina '21, <i>Hondarrabi Zuri</i>	74
Spain, Catalonia	Can Ràfols dels Caus, Gran Caus Blanc '22, <i>Xarel-lo, Chenin Blanc, Chardonnay</i>	74

White + Skin Contact

Spain, Andalucía	Barrialto, Santa Brigida '19, <i>Palomino</i>	74
	De La Riva, Macharnudo '19, <i>Palomino</i>	158
France, Alsace	Pierre Weber, Le Blanc L '21, <i>Riesling</i>	89
	Marcel Deiss, Le Jeu des Verts '21, <i>Riesling, Pinot Noir, Gewürztraminer (Skin Contact)</i>	98
	La Grange de L'Oncle Charles, La Danse Des Corbeaux '22, <i>Field Blend</i>	110
France, Loire Valley	Chéreau Carré, Le Sillon des Braudières "Clisson" 18, <i>Melon de Bourgogne</i>	74
	Famille Joly, Savennières, Clos de la Bergerie '21, <i>Chenin Blanc</i>	204
	Lé Thio Noots, Chaussée Sauvage '23, <i>Sauvignon Blanc (Skin Contact)</i>	77
	Benoit Courault, Le Petit Chemin '23, <i>Chenin Blanc</i>	74
	Les Justices, Juste. '22, <i>Chenin Blanc</i>	75
	Clos Thierrière, Les Murs '21, <i>Chenin Blanc</i>	121
	Pascal & Nicolas Reverdy, Sancerre "Les Angeslots" Vieilles Vignes '22, <i>Sauvignon Blanc</i>	78
France, Franche-Comté	Pascal Henriot, Auxerrois '22, <i>Auxerrois</i>	63
	Pascal Henriot, La Réserve de l'Alouette '22, <i>Pinot Gris, Gewürztraminer</i>	63

White + Skin Contact

France, Burgundy	Château de Béru, Chablis, Terroirs de Béru '22, <i>Chardonnay</i>	104
	Vincent Dauvissat, Chablis, Grand Cru "Les Preuses" '21, <i>Chardonnay</i>	314
	Louis Michel, Chablis, Grand Cru "Vaudésir" '21, <i>Chardonnay</i>	217
	Domaine Bruno Clavelier, Bourgogne Aligoté, Vieilles Vignes '20, <i>Aligoté</i>	121
	Clarisse de Suremain, Pernand-Vergelesses '22, <i>Chardonnay</i>	160
	Le Grappin, Monthélie "Les Troisières" '22, <i>Chardonnay</i>	149
	Domaine Hubert Bouzereau-Gruère, Meursault "Les Grands Charrons" '21, <i>Chardonnay</i>	195
	Domaine François Mikulski, Meursault "Meix Chavaux" '22, <i>Chardonnay</i>	297
	Darviot-Perrin, Meursault, 1er Cru "Charmes" '11, <i>Chardonnay</i>	703
	Darviot-Perrin, Chassagne-Montrachet, 1er Cru "Blanchots Dessus" '07, <i>Chardonnay</i>	933
	Domaine Derain, Saint-Aubin '22, <i>Chardonnay</i>	115
	Vin Noé, Shadows, Saint-Aubin, 1er Cru "La Combe" '22, <i>Chardonnay</i>	343
	Pierre-Yves Colin-Morey, Saint-Aubin '22, <i>Chardonnay</i>	186
	Pierre-Yves Colin-Morey, Saint-Aubin, 1er Cru "Hommage à Marguerite" '22, <i>Chardonnay</i>	250

White + Skin Contact

France, Burgundy (Cont.)	Vincent Girardin, Puligny-Montrachet, Vieilles Vignes '20, <i>Chardonnay</i>	207
	Domaine Rijckaert, "Bien Élevé" Aligoté Vieilles Vignes '22, <i>Aligoté</i>	60
	Jean-Marc Boillot, Mâcon-Lugny, "Les Geniévres" '22, <i>Chardonnay</i>	68
	Domaine Éric Forest, Saint-Véran, "La Renommée" '22, <i>Chardonnay</i>	107
France, Jura	Domaine de la Borde, Terre du Lias '22, <i>Chardonnay</i>	90
	O2Y, L'Embellie NV, <i>Savagnin</i>	121
	O2Y, Arbois, l'Autre Temps Libre '20, <i>Chardonnay</i>	132
	Domaine Tissot, Amphore '20, <i>Savagnin (Skin Contact)</i>	190
France, Beaujolais	Manuel Girard, Face Est '22, <i>Chardonnay</i>	82
France, Savoie	Domaine de l'Aitonement, Big Bang '22, <i>Jacquère, Altesse</i>	102
France, Rhône	Philippe Pacalet, Condrieu '22, <i>Viognier</i>	318
	Marc Sorrel, Hermitage Blanc '12, <i>Marsanne</i>	384
	Domaine Raymond Usseglio, Châteauneuf-Du-Pape Blanc '23, <i>White Blend</i>	93
France, Languedoc	Mas Foulaquier, Chouette Blanche (MAG) '17, <i>Grenache Blanc</i>	167

White + Skin Contact

Germany, Nahe	Emrich-Schönleber, Monzinger "Niederberg" Trocken '22, <i>Riesling</i>	121
Germany, Pfalz	Lukas Hammelmann, Zimkaes "Aus Den Dörfen" '23, <i>Chardonnay</i>	86
Italy, Friuli-Venezia Giulia	Peter Radović, Ikanto '22, <i>Field Blend (Skin Contact)</i>	99
	Peter Radović, Marmor '22, <i>Vitovska (Skin Contact)</i>	99
Italy, Liguria	Bruna, "Le Russeghine" Riviera Ligure di Ponente '23, <i>Pigato</i>	69
	Santa Caterina, Etichetta Verde '22, <i>Vermentino (Skin Contact)</i>	94
Italy, Tuscany	Terre A Mano, Sassocarlo '19, <i>Trebbiano, Malvasia (Skin Contact)</i>	93
Italy, Umbria	Numero, Umbria Orange '22, <i>Albana, Grechetto, Malvasia, Trebbiano (Skin Contact)</i>	107
Italy, Sicily	Tenuta di Fessina, A'Puddara '19, <i>Carricante</i>	115
Austria, Kamptal	Weingut Loimer, Ried Käferberg 1ÖTW '20, <i>Grüner Veltliner</i>	121
	Schloss Gobelsburg, Tradition "3 Years" Edition 851 NV, <i>Riesling, Grüner Veltliner</i>	121
	Hager Matthias, Grüner Veltliner 68 '12, <i>Grüner Veltliner</i>	118
Austria, Burgenland	Claus Preisinger, ErDELuftGRAsundreBEN '20, <i>Weissburgunder</i>	124
	Christian Tschida, Laissez-Faire '23, <i>Riesling</i>	158

White + Skin Contact

Austria, Burgenland (Cont.)	Christian Tschida, All The Love Of The Universe '23, <i>Pinot Blanc</i>	199
Austria, Styria	Kobalt, Kollision '21, <i>Sauvignac</i>	62
	Weingut Wohlmuth, Ried Edelschuh '21, <i>Riesling</i>	112
	Muster, Erde '20, <i>Sauvignon Blanc (Skin Contact)</i>	154
Slovenia, Primorska	Fedora, Zelen '21, <i>Zelen (Skin Contact)</i>	67
	Fedora, Goli Breg White '18, <i>Rebula, Malvasia, Rizling Laski, Zelen, Pinela</i>	74
Hungary, Tokaj	Szóló, Levegő '21, <i>Furmint</i>	76

Rosé

USA, California	Arnot-Roberts, Rosé '23, <i>Touriga Nacional, Tinta Cao, Trincadeira, Grenache</i>	62
	Martha Stoumen, Rosato NV, <i>Nero d'Avola</i>	65
Spain, La Rioja	José Luis Ripa, Cosecha '19, <i>Garnacha, Tempranillo</i>	65
Spain, Catalonia	Can Ràfols dels Caus, Gran Caus Rosat '23, <i>Merlot</i>	74
	Els Jèlipins, Vi de Taula Rosat NV, <i>Sumoll, Macabeo</i>	104
France, Jura	Les Pieds sur Terre, Broken hearts are for assholes '20, <i>Chardonnay, Hybrid Skins</i>	121
France, Provence	Clos Cibonne, Château Cibon, Cuvée Marius '19, <i>Tibouren, grenache</i>	187
	Clos Cibonne, Cuvée Tradition (MAG) '22, <i>Tibouren</i>	204
Italy, Sicily	Luca Bambara, La Fuitina '22, <i>Nero d'Avola</i>	60
Australia, Basket Range	Gentle Folk, Rainbow Juice '22, <i>Pinot gris, Gewürztraminer, Sauvignon blanc, Syrah</i>	64

Red

USA, Oregon	St. Reginald Parish, Passebilities '22, <i>Pinot Noir, Gamay</i>	74
	Hiyu, Tzum Feis '22, <i>Field Blend</i>	180
USA, California	Arnots-Roberts, Syrah, Clary Ranch '22, <i>Syrah</i>	158
	Coturri & Sons, Zinfandel '22, <i>Zinfandel</i>	132
	Outward, Gamay, Presqu'île Vineyard '23, <i>Gamay</i>	99
	Florèz, Monsieur Mysterieux '22, <i>Cabernet Pfeffer</i>	78
USA, Vermont	La Montañuela, La Noche Y Tu '22, <i>Hybrid Blend</i>	98
Portugal, Azores	Insula Vinus, Chão de Sal NV, <i>Verdelho, Arinto dos Açores, Saborinho, Isabella</i>	77
Portugal, Bairrada	Luis Pato, Vinha Barrio '08, <i>Baga</i>	143
	Luis Pato, Vinha Barrio '00, <i>Baga</i>	154
	Luis Pato, Quinta Ribeirinho, Pé Franco '02, <i>Baga</i>	354
Spain, Galicia	Adega Saiñas, Ribeira Sacra Sinuoso '21, <i>Mencía</i>	93
	Adega Saiñas, Ribeira Sacra Secular '21, <i>Mencía, Garnacha Tintorera</i>	121
Spain, Sierra de Gredos	Las Pedreras, Los Arroyuelos '22, <i>Garnacha</i>	66

Red

Spain, La Rioja	Remelluri, Reserva '09, <i>Tempranillo, Garnacha, Graciano</i>	176
Spain, Catalonia	Escoda Sanahuja, Nas del Gegant '22, <i>Merlot, Garnacha Tinta, Sumoll</i>	60
	Escoda Sanahuja, Les Paradetes '22, <i>Garnacha, Cariñera</i>	82
	Clos Lentiscus, Perill Noir '14, <i>Sumoll</i>	74
Spain, Mallorca	Mesquida Mora, Sòtil '21, <i>Callet</i>	168
France, Alsace	Valentin Zusslin, Pinot Noir Bollenberg '18, <i>Pinot Noir</i>	76
	Valentin Zusslin, Ophrys '22, <i>Pinot Noir, Pinot Gris</i>	99
France, Loire Valley	Benoit Courault, Les Tabenaux '23, <i>Cabernet Franc, Grolleau</i>	74
	Lé Thio Noots, Un Après-Midi d'Été '23, <i>Gamay</i>	62
	Les Justices, La Bamboche '22, <i>Cabernet Franc</i>	68
	Les Justices, Saumur-Champigny "Palsambleu" '22, <i>Cabernet Franc</i>	96
	Domaine Amirault, St-Nicolas-de-Bourgueil "Le Vau Renou" '18, <i>Cabernet Franc</i>	96
	Clos des Capucins, Chinon, Éminence Grise '19, <i>Cabernet Franc</i>	113
	La Grange Tiphaine, Côt Vieilles Vignes '21, <i>Côt</i>	97

Red

France, Burgundy	Philippe Pacalet, Gevrey-Chambertin '20, <i>Pinot Noir</i>	209
	Domaine Georges Chicotot, Ladoix '21, <i>Pinot Noir</i>	149
	Fanny Sabre, Bourgogne Rouge '22, <i>Pinot Noir</i>	86
	Fanny Sabre, Savigny-Lès-Beaune '20, <i>Pinot Noir</i>	146
	Domaine Rougeot, Pommard "Clos des Roses" '20, <i>Pinot Noir</i>	204
	Domaine de Courcel, Pommard Premier Cru "Grand Clos des Epenots" '17, <i>Pinot Noir</i>	298
	Le Grappin, Bourgogne Côte d'Or "Les Seurrets" '22, <i>Pinot Noir</i>	93
	Clarisse de Suremain, Coteaux Bourguignons "Les Noces" '21, <i>Gamay, Pinot Noir</i>	86
	Domaine de Chassorney, Saint-Romain, "Sous-Roche" '22, <i>Pinot Noir</i>	135
	Vincent Girardin, Volnay, 1er Cru "Les Champans" '17, <i>Pinot Noir</i>	187
	Vincent Girardin, Chassagne-Montrachet, 1er Cru "La Maltroie" '18, <i>Pinot Noir</i>	151
	Vincent Girardin, Clos de Vougeot, "Grand Cru" '21, <i>Pinot Noir</i>	658
	Domaine François Mikulski, Côte d'Or Rouge '22, <i>Pinot Noir</i>	121
	Domaine des Rouges-Queues, Maranges 1er Cru, "La Fussière" '21, <i>Pinot Noir</i>	136

Red

France, Jura	O2Y, Vinum Bibo '21, <i>Gamay</i>	77
	Domaine Tissot, DD '22, <i>Trousseau, Poulsard, Pinot Noir</i>	96
	Domaine Tissot, Singulier '22, <i>Trousseau</i>	118
	Domaine Pignier, Côtes du Jura '22, <i>Trousseau</i>	107
	Domaine de la Loue, Le Rouge '21, <i>Trousseau</i>	113
France, Beaujolais	Philippe Pacalet, Moulin-à-Vent '21, <i>Gamay</i>	149
	Petit-Roy, Fleurie '21, <i>Gamay</i>	104
	Clos de la Roilette, Fleurie '19, <i>Gamay</i>	127
	Jules Métras, Bijou '23, <i>Gamay</i>	89
	Jules Métras, Chiroubles '23, <i>Gamay</i>	102
	Jules Métras, Chiroubles "La Montagne" '23, <i>Gamay</i>	102
	Domaine de la Grosse Pierre, Chiroubles "Grille-Midi" '20, <i>Gamay</i>	74
	Daniel Bouland, Morgon "Corcelette" Vieilles Vignes '15, <i>Gamay</i>	88
	Domaine les Roches Bleues, Lieu-Dit Brulhié, Côte de Brouilly '20, <i>Gamay</i>	86

Red

France, Beaujolais (Cont.)	Domaine Bonnet-Cotton, Bas les Masques '22, <i>Gamay</i>	72
	Jean-Claude Lapalu, Brouilly Vieilles Vignes '22, <i>Gamay</i>	68
France, Aveyron	Nicolas Carmarans, Maximus '22, <i>Fer Servadou</i>	68
France, Savoie	Domaine de l'Aïtonnement, Nebula '22, <i>Douce Noire, Mondeuse</i>	102
France, Rhône Valley	Domaine Stéphane Ogier, Côte-Rôtie, "La Viallière" '16, <i>Syrah</i>	393
	Domaine Coursodon, Saint-Joseph "L'Olive" '22, <i>Syrah</i>	130
	Domaine des Garriguettes, Châteauneuf-du-Pape "La Borne" '20, <i>Grenache, Mourvèdre</i>	80
	Château Simian, Châteauneuf-du-Pape, Le Traversier '21, <i>Grenache Blend</i>	86
	Domaine Lou Fréjau, Châteauneuf-du-Pape '21, <i>Grenache Blend</i>	102
France, Bordeaux	Château Meylet, Grand Cru, Saint-Émilion, Cuvée G '19, <i>Merlot, Cab. Franc, Cab. Sauv.</i>	263
	Château Meylet, Grand Cru, Saint-Émilion '04, <i>Merlot, Cab. Franc, Cab. Sauvignon</i>	443
France, South West	Clos Troteligotte, K-Or '20, <i>Malbec</i>	60
	Elian Da Ros, Chante Coucou '20, <i>Merlot, Cabernet Sauvignon, Malbec, Syrah</i>	84

Red

France, Provence	Le Temps des Rêveurs, Sirène '22, <i>Grenache, Mourvèdre, Cinsault, Carignan Blanc</i>	64
	Château Saint-Anne, Bandol Rouge '20, <i>Mourvèdre, Grenache, Cinsault</i>	93
	Château Saint-Anne, Bandol Rouge '12, <i>Mourvèdre, Grenache, Cinsault</i>	143
France, Roussillon	La Cave Apicole, II080 '23, <i>Lledoner Pelut, Carignan, Syrah</i>	59
	La Nouvelle Don(n)e, Vertigo '22, <i>Carignan</i>	86
Germany, Franken	Andi Weigand, Amphora '22, <i>Pinot Noir</i>	97
Germany, Baden	Enderle & Moll, Liaison '21, <i>Pinot Noir</i>	83
Switzerland, Graübunden	Weingut Donatsch, Tradition '18, <i>Pinot Noir</i>	107
Italy, Piedmonte	La Chimera, Carcajrùn '21, <i>Gamay</i>	56
	Fabio Gea, Dolcetto d'Alba, Pinotto '22, <i>Dolcetto</i>	71
	DaCapo, Nizza '20, <i>Barbera</i>	94
	Borgogno e Carbone, Langhe Nebbiolo '21, <i>Nebbiolo</i>	107
	Diego Conterno, Barolo "Ginestra" '17, <i>Nebbiolo</i>	149
	Le Piane, Boca '18, <i>Nebbiolo, Vespolina</i>	169

Red

Italy, Friuli-Venezia Giulia	Peter Radović, Carso Terrano Raro '21, <i>Terrano</i>	99
	Klanjscek, Rosso Collio '18, <i>Merlot, Cabernet Sauvignon</i>	102
Italy, Veneto	Masiero, Verdugo '15, <i>Merlot</i>	116
Italy, Tuscany	Tenuta Buon Tempo, Rosso di Montalcino '22, <i>Sangiovese</i>	68
	Montecalvi, San Piero '18, <i>Cabernet Sauvignon</i>	113
Italy, Abruzzo	Emidio Pepe, Montepulciano d'Abruzzo, Vecchie Vignie '03, <i>Montepulciano</i>	564
	Emidio Pepe, Montepulciano d'Abruzzo, Vecchie Vignie '00, <i>Montepulciano</i>	749
Italy, Campania	Vallisassoli, Per Una Volta #3 '21, <i>Camaiola, Olivella, Piediroso, Aglianico</i>	62
Italy, Sicily	Porta Del Vento, Perricone '11, <i>Perricone</i>	176
	Etnella, Kaos Rosso '20, <i>Nerello Mascalese, Nerello Cappuccio</i>	86
	Masseria Case Rosse, Inquieto '22, <i>Nerello Mascalese</i>	121
	Masseria Case Rosse, Santa Caterina '22, <i>Alicante</i>	127
	SRC, Barbabecchi '19, <i>Nerello Mascalese</i>	282
Italy, Friuli-Venezia Giulia	Peter Radović, Carso Terrano Raro '21, <i>Terrano</i>	99

Red

Italy, Pantalleria	Azienda Agricola Serragghia, Rosso Fanino '21, <i>Pignatello, Catarratto</i>	201
Austria, Burgenland	Weingut Liszt, Soliszt '21, <i>Merlot</i>	89
	Claus Preisinger, Bonsai '22, <i>Blaifränkisch</i>	94
	Claus Preisinger, ErDELuftGRAsundreBEN '20, <i>Blaifränkisch</i>	124
Slovenia, Primorska	Fedora, Goli Breg Red '19, <i>Merlot, Cabernet Sauvignon, Refosco</i>	74
Croatia, Primošten	Vinas Mora, Andreis '21, <i>Babić</i>	71

Local Cocktails

Gilda - Beespoke Gin, NY Craft Vermouth, Pickles, Anchovy 20

The Local - Manhattan Rye Whiskey, NJ Orange Bitters, Hudson Valley Honey, NY Cherries 20

Cheerio - 1857 Vodka, Black Nocino, Smoked Salt, Seltzer 18

Pucker - Hudson Valley Applejack, NJ Yuzu, Wild Ginger, Gentian 18

After Dinner

Domaine Montreuil, Calvados Reserve 40

Darroze 4 Ans Bio Armagnac 42

Santa Maria 1796 Rum* 18

Two Islands Hokkaido Mizunara Cask Whiskey 30

Forthave Brown 25

* Everything is organic except the Rum which still has some non-organic content in the solera system.

Plans to Manage Vehicular Traffic and Crowds on the Sidewalk

Since we opened in 2021, we have been successful in maintaining a calm atmosphere on the sidewalk and in the street in front of our restaurant. We will continue our strategy thus far, including asking our departing customers to be mindful of the residents as they leave to find a taxi or walk away. In the rare event that our customers, either those waiting to come in or those departing the restaurant behave poorly, we will go outside to request their good behavior and require compliance before they enter. Should more become necessary, we will put up a sign reminding people of our residential neighbors.