

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME		DOING BUSINESS AS (DBA)	
WOB CHELSEA, LLC		WORLD OF BEER	
STREET ADDRESS		CROSS STREETS	ZIP CODE
316 8TH AVENUE		8TH AVE & W 26TH ST	10001
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME:	PAUL AVERY	NAME: LEONARD FOGELMAN
	PHONE:	813-926-9300	PHONE: 212-370-1530
	EMAIL:	PAUL.AVERY@WOBFRANCHISING.COM	EMAIL: LMF@FOGELMANLAWFIRM.COM
MANAGER	NAME:	TBD	NAME: CHELSEA W 26, LLC
	PHONE:	TBD	PHONE: 212-929-9404
	EMAIL:	TBD	EMAIL: GARY@PARKITNY.COM
ATTORNEY/ REPRESENTATIVE			
LANDLORD			
APPLICATION TYPE (Check One)			
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?		<input checked="" type="radio"/> YES <input type="radio"/> NO
	What is/was the name and address of establishment?		WORLD OF BEER, MULTIPLE LOCATIONS
	What were the dates applicant was involved with this former premise?		ONGOING OWNERSHIP IS OTHER LOCATIONS
<input type="checkbox"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?		<input type="radio"/> YES <input type="radio"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="checkbox"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		YES	<input checked="" type="radio"/> NO AFTER MAY 10TH, 2016
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		YES	<input checked="" type="radio"/> NO
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		YES	<input checked="" type="radio"/> NO
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="radio"/> YES	<input type="radio"/> NO

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)									
HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	11 AM - 1 AM	→			11 AM - 2 AM	→		11 AM - 1 AM
	Kitchen	11 AM - 1 AM	→			11 AM - 2 AM	→		11 AM - 1 AM
	Music	X	X	X	X	TBD	TBD	X	
If you plan to have music, what type(s)? (Circle all that apply)			BACKGROUND	LIVE MUSIC	DJ	JUKE BOX	KARAOKE		
OCCUPANCY									
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar		
INSIDE	150	150	30	111	0	1	25		
OUTSIDE <i>(Other than sidewalk café)</i>	0	→							
SIDEWALK CAFÉ	0	→							
How many floors are there? What is the capacity for each floor?					ONE				
How frequently will the owner(s) be at the establishment?					ANNUALLY				
Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?					YES	NO			
Will applicant have bottle or table service for beverage alcohol?					YES	NO			
Will you be hosting private; promotional or corporate events?					YES	NO			
Will outside promoters be used on a regular basis? If yes please describe.					YES	NO			
Will you have a security plan? If, yes please attach.					YES	NO			
Will security plan be implemented?					YES	NO			
Will State certified security personnel be used?					YES	NO			
Will New York Nightlife Association and NYPD Best Practices be followed?					YES	NO			
Will applicant be using delivery bicycles? If yes, how many?					YES	NO			
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?					YES	NO	DNA		
Where will delivery bicycles be stored during the day when not in use?					DNA				

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	UNKNOWN
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO	122187908
Are your plans filed with DOB?	YES	NO	UNKNOWN

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	DONNA LANGMAN COSTUMES; DONNA LANGMAN	
	# 2	100 W 26TH ST BLOCK ASSOCIATION; SUSAN BUTTENWEISER	
	# 3	100 W 26TH ST BLOCK ASSOCIATION; DAN SCHULMAN	
	# 4	PENN SOUTH; MARIO MAZZONI	
	# 5		
Please provide dates when applicant met with the groups listed above.		EMAILED ON 4/15/16	
Who was your contact person at each group you met with?		NAMED IN SECTION ABOVE	
When did applicant post the notice that was provided?		4/18/2016	
Where did applicant post the notice that was provided?		INSIDE THE SPACE, ON DOOR, ON STREET POST NEAR SPACE	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="radio"/> YES	NO 813-926-9300
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="radio"/> YES	NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	WORLD OF BEER; RESTAURANT AND BAR		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use a storm enclosure?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	<input type="radio"/> FRENCH DOORS	<input type="radio"/> GARAGE DOORS	<input type="radio"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have an illuminated sign?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	EXISTING, LOCATED ON THE 2ND FLOOR OF BUILDING		
When was the air conditioner installed?	2015		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Are the floorplans for the outdoor space(s) included?	<input type="radio"/> YES	<input type="radio"/> NO	DOES NOT APPLY - NOT IN POSSESSION OF OUTDOOR SPACE
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input type="radio"/> NO	↓
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input type="radio"/> YES	<input type="radio"/> NO	
Will there be no amplified music, as per the law?	<input type="radio"/> YES	<input type="radio"/> NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	DOES NOT APPLY - NOT IN POSSESSION OF OUTDOOR SPACE

OUTDOOR ITEMS – SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be applying for a sidewalk café now or in the future?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<input type="radio"/> YES	<input type="radio"/> NO	DOES NOT APPLY - NOT IN POSSESSION OF OUTDOOR SPACE
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant mark the perimeter of the café on the sidewalk?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the sidewalk café not provide standing space for drinking or smoking?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input type="radio"/> YES	<input type="radio"/> NO	
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant use umbrellas?	<input type="radio"/> YES	<input type="radio"/> NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

- All live music/entertainment will cease no later than midnight nightly
- Live music/entertainment will be limited to Thursdays, Fridays and Saturdays only
- Applicant will be responsive to any noise complaints from neighbors

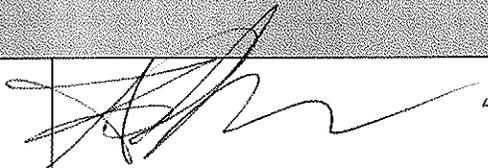
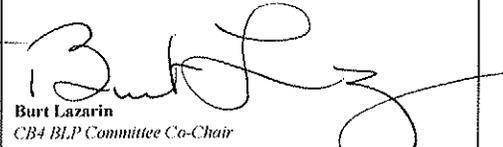
To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

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

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

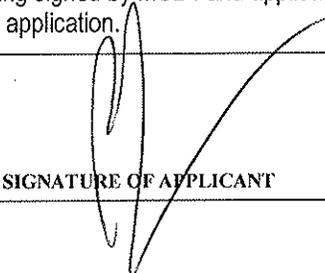
Manhattan Community Board 4 (MCB4) recommends:	<input checked="" type="radio"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval
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CB4 REPRESENTATIVES

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

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE →	PAUL AVERY <small>PRINT NAME OF APPLICANT</small>	 <small>SIGNATURE OF APPLICANT</small>	4/21/2016 <small>DATE</small>
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8/10/20

TAVERN SHARES

GERMAN PRETZEL 9

ADD HOUSE-MADE BEER CHEESE (+9)

A WOB original & tavern favorite. A giant Bavarian pretzel baked soft on the inside, crispy on the outside & salted. Served with house-made stone ground mustard. *Try it with a Pale Lager.*

CHIMICHURRI MEATBALLS 8

Latin-inspired beef and pork meatballs topped with fresh garlic and herb sauce, served with an arugula salad. *Pairs well with a Pale Ale.*

TUSCAN HUMMUS 9

House-made pesto hummus with fresh tomato cucumber salad served with flatbread crackers. *Pairs nicely with a White Wheat.*

SOUTHERN FRIED PICKLES 9

An assortment of dill pickle chips, pickled peppadews and spicy pickled green beans, hand-breaded to order & fried to perfection. Served with a local IPA dipping sauce. *Pairs nicely with a Kölsch.*

MAC & CHEESE 9

Pasta shells and spiced pepper jack cheese sauce with bacon, topped with herbed bread crumbs for crunch. *Pairs nicely with a Brown Ale.*

GOLDEN ALE SHRIMP 12

Dipped in a savory beer batter, lightly fried & tossed in our house-made Sriracha-lime aioli. *Complement them with a Pilsner.*

TAVERN TATERS 9

Tater tots topped with our homemade beer cheese, jalapeños, crispy bacon, scallions & sour cream. *Pair them with an Amber Ale.*

STREET TACOS TWO / 8 THREE / 11

Topped with freshly-made roasted tomato & corn salsa, shredded lettuce, avocado, fresh cilantro & queso fresco, served in lightly grilled tortillas.

Beer-Battered Shrimp + Sriracha Lime Aioli 1 IPA

Crispy Beer-Brined Chicken + House-made Ranch 1 Pale Ale

Ahi Tuna (raw) + Sriracha Lime Aioli 1 Pilsner

AHI TUNA POKE* 19

Diced, raw ahi tuna tossed in a sesame soy dressing with tomato, cucumber, peaches, roasted peppers & avocado. Served with wonton chips. *Try it with a Pilsner.*

ARTISAN SAUSAGE BOARD 19

Trio of jalapeño cheddar, cracked black pepper & hickory smoked sausages. Served with spicy pickled green beans, peppadew peppers & our house-made stone ground mustard. *Ask your server for a flight recommendation.*

WOB CHICKEN WINGS

5 PC / 8 10 PC / 13 20 PC / 24

Served with house-made blue cheese or ranch & celery.

Dry Rubbed 1 Pale Ale

Buffalo 1 IPA

Garlic Parmesan 1 Saison

Hot Honey BBQ 1 Brown Ale

Korean Spicy (Gochujang) 1 Pale Lager

FLATBREADS

MARGHERITA REGULAR / 10 FULL / 16

Freshly diced tomato & mozzarella over a basil & pine nut pesto, drizzled with a sweet balsamic glaze & topped with fresh arugula.

We suggest a Pilsner to complement.

CHIPOTLE BBQ CHICKEN REGULAR / 10 FULL / 16

Tender, grilled chicken with onions, peppers & bacon smothered in mozzarella cheese. Finished with a drizzle of chipotle BBQ.

We suggest an Amber Ale to complement.

BLACK & BLUE* REGULAR / 10 FULL / 16

Blackened steak, caramelized onions & mushrooms, mozzarella & blue cheeses, finished with fresh arugula & a sweet balsamic glaze.

Pair it with a Doppelbock.

SANDWICHES & BURGERS

SERVED WITH YOUR CHOICE OF APPLE & KALE COLESLAW, TATER TOTS, OR TAVERN FRIES
BURGERS CAN BE SUBSTITUTED FOR A BLACK BEAN PATTY. ADD A SALAD (+2.5)

GUINNESS BRATWURST 12

Guinness-infused Bratwurst with sauerkraut, sautéed onions & peppers and our house mustard in a toasted hoagie roll. *Pair it with a Stout.*

CHIPOTLE CHICKEN SANDWICH 12

Grilled beer-brined chicken breast smothered in bacon, swiss cheese & chipotle sauce, served on a lightly toasted brioche bun with lettuce & tomato. *Pairs well with an IPA.*

VEGGIE & HUMMUS WRAP 9

ADD GRILLED CHICKEN (+2.5)

Sundried tomato wrap with grilled red & green peppers, red onions, mushrooms, mozzarella cheese, tomatoes and basil & pine nut pesto hummus. Served with apple & kale coleslaw and balsamic vinaigrette. *Try it with a Brown Ale.*

CLASSIC REUBEN 14

Corned beef, sauerkraut & Swiss cheese with tangy dressing, pressed between two slices of toasted marble-rye bread. *We suggest an Imperial IPA to complement.*

TURKEY CLUB 14

Triple stacked layers of oven-roasted turkey, crispy bacon, mayo, lettuce & tomato on toasted marble-rye bread. *Try it with a Vienna Lager.*

PESTO GRILLED CHICKEN SANDWICH 14

Beer-brined chicken breast, grilled & topped with tomato & mozzarella, served with crisp arugula & basil pesto on lightly toasted hoagie roll. *Pair it with a Pilsner.*

FLAT IRON STEAK SANDWICH* 16

Sliced seasoned steak with sweet pickled red onions, fresh arugula, goat cheese & garlic aioli on a lightly toasted hoagie roll. *Pairs well with a Porter.*

CLASSIC CHEESEBURGER* 12

Fresh Angus beef burger served on a toasted brioche bun with lettuce & tomato. Choose your cheese: Cheddar, Swiss, Pepper Jack, or Danish Blue. Ask your server for a beer pairing.

BBO BACON BURGER* 14

Fresh Angus beef burger topped with bacon, cheddar cheese & chipotle BBO sauce. Served on a toasted brioche bun with lettuce & tomato. *Pair it with a Stout.*

CHIMAY BURGER* 16

Fresh Angus beef burger piled high with Chimay Classique cheese, sautéed mushrooms, & caramelized onions. Served on a brioche bun with house-made Chimay sauce. *Complement it with a Belgian Tripel.*

FRESH GREENS

ADD GRILLED CHICKEN (+4) OR SALMON (+10) TO ANY OF THE SALADS LISTED BELOW.

CAESAR SALAD 8

Romaine lettuce, zesty garlic croutons, parmesan cheese & creamy Caesar dressing. *Pair it with a Hefeweizen.*

SPRING GREENS & KALE SALAD 9

Fresh spring greens & kale with goat cheese, apples, sweet pickled red onions & candied pecans tossed in a house-made Framboise vinaigrette. *Pair it with a Framboise.*

☪ THE WOB WEDGE 9

Boston Bibb lettuce, candied bacon, blue cheese crumbles, grape tomatoes, red onions, blue cheese dressing & balsamic glaze. *Try it with a White Wheat.*

FLAT IRON STEAK SALAD* REGULAR / 12 FULL / 18

Mixed greens, blue cheese crumbles, grape tomatoes, shredded carrots and red onions, tossed in our house dressing. Topped with steak grilled to order & crispy garbanzo beans. *Pairs nicely with a Doppelback.*

PLATES

STEAK FRITES* 19

Marinated flat-iron steak grilled & thinly sliced, served with steamed broccoli, fries & garlic aioli for dipping. *Complement them with a Belgian Dubbel.*

FISH & TOTS 15

Crispy beer-battered cod served with tater tots, apple & kale coleslaw & house-made tartar sauce. *Complement them with an English Bitter.*

GF BAKED CRAB CAKES 19

Drizzled with lemon-garlic aioli & served with house-made apple & kale coleslaw. *Pair them with a Saison.*

GF ATLANTIC SALMON 18

Lightly seasoned, baked and served with garlic roasted red potatoes & steamed broccoli. Blackened or IPA Glaze. *Try it with a Pilsner.*

SOUPS & SIDES

COLORADO CHILI 7.5

Our rich & savory steak, chonzo & red bean chili is spiced up with roasted red chilies. Served with sour cream, onions, & cilantro on the side to mix in & make it your own.

FRENCH ONION SOUP 7

Sweet caramelized onions in a rich Porter-infused beef broth topped with German Pretzel croutons & melted Gruyere cheese.

TAVERN FRIES 5

TATER TOTS 5

APPLE & KALE COLESLAW 5

SWEETS

BELGIAN WAFFLE S'MORES 9

Light & crispy, fresh baked, Belgian beer-infused waffles with toasted marshmallow, drizzled with a Kahlúa fudge sauce, & topped with graham cracker crumbles & powdered sugar. *Try them with a Stout.*

PRETZEL BREAD PUDDING 8

Bavarian pretzel pieces baked in a rich cinnamon custard, served warm with salted caramel. *Try it with a Belgian Quad.*

GF Gluten-Friendly Item

* Items may be served raw or undercooked, or may contain raw or undercooked ingredients. The consumption of raw or undercooked eggs, hamburgers, shellfish, poultry, fish and steaks may increase your risk of foodborne illness, especially if you have certain medical conditions.

BEERUNCH

SERVED SATURDAY & SUNDAY FROM 11:00 AM - 3 PM

MIMOSA 6

BLOODY MARY 6

A savory blend of Tito's Handmade Vodka & Zing Zang Bloody Mary mix.

BEERMOSA 4

White Wheat with fresh orange juice.

SIGNATURE BLOODY MARY 12

A savory blend of Tito's Handmade Vodka & Zing Zang Bloody Mary mix topped with signature sausages, spicy pickled green beans, gourmet peppers & a lime. Served with an IPA beer shot!

BELGIAN BEER WAFFLES 10

Light & crispy, fresh baked Belgian beer-infused waffles with warm maple-bourbon syrup topped with fresh whipped cream & powdered sugar. Pairs nicely with a Belgian Dubbel. Choose your style.

BLUEBERRY WHEAT BEER COMPOTE 1, FRESH STRAWBERRIES 1, ALMOND BUTTER & BLACKBERRY JAM (+1)

"BLUEBERRY WHEAT" FRENCH TOAST 12

Maple infused brioche bread, topped with a warm blueberry wheat beer compote, maple-bourbon syrup & fresh whipped cream. Try it with a Blueberry Wheat.

ANCHO-CHIPOTLE BACON & EGG SANDWICH 12

Fresh egg omelette with jalapeños, peppers, onions & tomatoes with mozzarella cheese & served on lightly toasted Texas toast with bacon & ancho-chipotle sauce. Served with tater tots. Pair it with a Kölsch.

BREAKFAST TACOS TWO / 10 THREE / 14

Grilled tortillas filled with pepperjack scrambled eggs, spicy jalapeno cheddar sausage, jalapeños, peppers & onions. Topped with roasted corn & tomato salsa & fresh cilantro. Served with tater tots. Try them with an IPA.

CHICKEN & WAFFLE SANDWICH 14

Beer-brined & lightly breaded chicken breast topped with bacon & onion jam served between fresh baked Belgian beer-infused waffles, topped with powdered sugar & warm maple-bourbon syrup on the side for dipping. Served with tater tots. Try it with a Porter.

GRILLED 3 CHEESE SANDWICH 10

Texas toast bursting with melted swiss, brie & american cheeses, topped with caramelized onions & applewood smoked bacon. Served with tater tots. Try it with a Pale Ale.

HANGOVER SKILLET 16

Scrambled eggs with peppers & onions, jalapeño & cheddar sausage, candied bacon & pepperjack cheese piled over crispy tater tots with Texas toast on the side. Try it with an Imperial IPA.

CRAB CAKE BENEDICT 20

Two English muffin halves topped with baked crab cakes, poached eggs & creamy Hollandaise Sauce. Served with tater tots. Pair it with a Pilsner.

A LA CARTE

ENGLISH MUFFIN 3

TEXAS TOAST 3

TATER TOTS 5

FRESH FRUIT 4

APPLEWOOD SMOKED BACON 4

CANDIED BACON 4

JALAPENO CHEDDAR SAUSAGE 5

MAC & CHEESE 6



ISIDORE RUBIN
Chair

ESSE BOONE
District Manager

CITY OF NEW YORK

MANHATTAN COMMUNITY BOARD No. 4

330 West 42nd Street, 26th floor New York, NY 10036
tel: 212-736-4536 fax: 212-947-9512
www.nyc.gov/mcb4

PUBLIC NOTICE

Business Licenses and Permits Committee
will discuss an application submitted by

WOB Chelsea, LLC
d/b/a World of Beer
316 8th Avenue

An application for an On-Premise Liquor License

DATE:

Tuesday, May 10, 2011

TIME:

6:30 PM

PLACE:

Intercontinental NY Times

300 W. 44th Street

We invite you to attend this meeting and give your comments on the application.
Alternately, you may mail, fax or email us at the address listed above.
For more information, please call 212-736-4536.

**PLEASE USE
OTHER DOOR**



NOTICE
TO THE PUBLIC
REGARDING THE
REMOVAL OF THE
DOOR AT THE
END OF THE
CORRIDOR



TAVERN FARE

316

W&B

WEDNESDAY
11:00am - 1:00am
THURSDAY - SATURDAY
11:00am - 2:00am

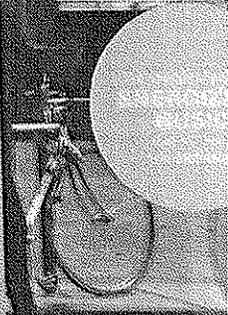
W&B

WEDNESDAY
11:00am - 1:00am
THURSDAY - SATURDAY
11:00am - 2:00am

PLEASE CONNECTION
FOR
STAND PIPE
AND SPRINKLER

With
**MOOD
LIFTERS**
who greet you with
enthusiasm and
your own reward

THE GYM
**MO
AB
MUS**



Closed
For
Maintenance
Sorry!


CITY OF CHELSEA
OFFICE OF THE CITY MANAGER
100 STATE STREET, CHELSEA, MA 01921
TEL: 617.888.2000 FAX: 617.888.2001
WWW.CHELSEA.CITY.MA.GOV

PUBLIC NOTICE
Whereas, certain and Public Records
are located in possession and control of
the City of Chelsea;

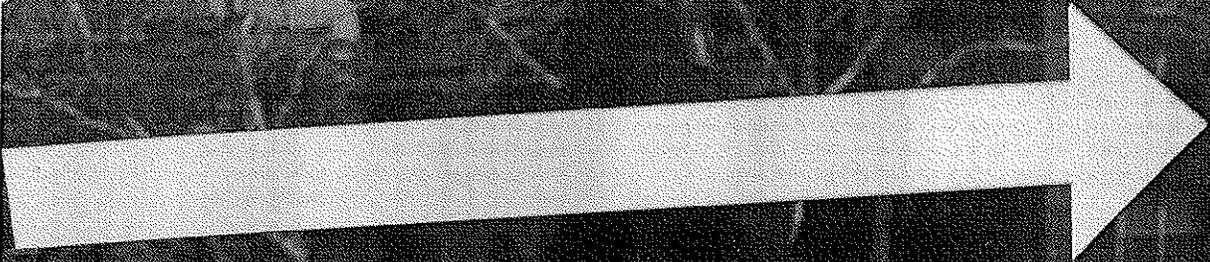
**WOB Chelsea, LLC
d/b/a World of Beer
316 8th Avenue**

is authorized to use the Premier Logo of Chelsea
DATE: 12/15/11
TIME: 10:00 AM
PLACE: 316 8th Avenue, Chelsea, MA 01921

WOB

**SUNDAY - WEDNESDAY
11:00am - 1:00am**

OPEN DOOR



DELORES PUGH
Chair
JESSIE SOLOVE
Vice Manager

CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD No. 4
350 West 42nd Street, 25th Floor, New York, NY 10036
Tel: 212-726-4536 Fax: 212-241-9512
www.10025.org

PUBLIC NOTICE

Business Licenses and Permits Committee
will discuss an application submitted by

**WOB Chelsea, LLC
d/b/a World of Beer
316 8th Avenue**

An application for an On-Premise Liquor License

DATE:	Tuesday, May 10, 2016
TIME:	6:30 PM
PLACE:	Intercontinental NY Times Square - 300 W. 44 th Street

*Please note you do not attend this meeting and give your comments on this application.
Alternatively, you may mail, fax or email us at the address listed above.
For more information, please call 212-726-4536.*

Re: 316 8th Avenue

1. Pars Grill House - 249 West 26th Street - (208)

Schools & Churches

1. The High School of Fashion Industries - 225 West 24th St - (377)
 2. Keswell School - 331 West 25th Street - (483)
-



West 26th Street

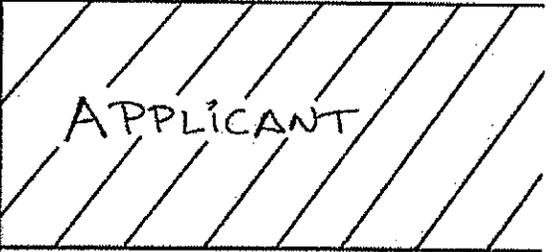
Residential

BLOCK PLOT
316 8th Avenue
New York, NY
April 17, 2016

8th Avenue

NOT TO SCALE

Bean & Bean Coffee
(wine, beer)



Fitness Club

Residential

Pizzeria

Hair Salon

Residential

Mini Market

Food Store

West 25th Street