



FACT SHEET

Sanford's Restaurant

30.13 Broadway

Astoria, NY 11106

T. 718.932.9569

F. 718.932.1304

info@sanfordsnyc.com

www.sanfordsnyc.com

OWNERS

Chris Karalekas

Gus Karalekas

EXECUTIVE CHEF

Alfonso Verdis

MANAGER

Armando Lucero

SOMMELIER

Chris Karalekas

HOURS

Open every day at 8am

Sunday to Thursday close at 1am

Friday, Saturday close at 2am

LIQUOR

Full Bar / Wine Bar / Whisky Bar

CLOSED

Thanksgiving Day, Christmas Eve, Christmas Day, New Year's Eve

PARKING

Street Metered Parking: 8:30am – 7:00pm.

Private Parking: Around the corner on 31st street.

Municipal Public Parking: 31st Street next to McDonalds.

SEATING CAPACITY

120 persons

Press Contact

Gus Karalekas 646-739-9582

DÉCOR

Contemporary, modern & sleek. “Green” Bamboo Walls adorn the front dining room. The space is filled with warm earth tones of orange rust, deep mahogany, sheen lavender booths, rich tan and beautiful mosaic glass tile. Bright and Alive during the day. Dim, Candle lit and relaxing in the evening. The combination of lighting, sound, and warm esthetics creates a unique vibe in the space.





CUSTOMER REVIEWS



OVER 1000 YELP REVIEWS WITH AVERAGE 4 STAR RATING

Manhattan vibe and quality with Astoria prices.

The food is very good and you will not leave hungry. But what's best is the wine and beer selection. The list of wines by the glass is excellent and the prices are very moderate. The beer list is one of the most diverse and interesting anywhere in the city. Whoever chose the wine and beer really knows what they are doing.

Best 24/7 restaurant I've ever been to. Very highly recommended.

Love the new look. The place looks like it has been transplanted from from Manhattan. The food is great and is in my opinion the place to eat in Astoria.

The menus wide variety caters to everyone and you won't be disappointed. Big fan of their appetizers...crab cakes, tuna tartar and butternut squash raviolis are my top 3.

Open 24/7...Gotta love that!

"I'm in the mood for a burger!" said hubs-master-flex

We're moving and have um....zero food left in the fridge. Oh, woe is me. I have to go out to eat. I consult my hand sidekick. Have you heard of it? It's a website called <http://yelp.com>. I cannot make a decision without it.

So I type in "burger" in the search and "astoria, ny" in the near sections and VIOLA! Sanford's comes up on the first page. I can't deny the popular vote (unlike *some* democratic systems [i'm looking at you USA] *ahem*), so off we went.

The food is insanely good-hub's burger was the size of his head in roundness-not too thick so it cooked evenly and the fries were worth every penny of the extra \$3 for them. I had the california wrap. I didn't eat a whole lot of it. I was too busy stuffing my face with his french fries.

I remember Sanford's being closed for a while over the summer. Must have been for a renovation because this place was ZEXY with a capital "Z"-dim lights, orchards on every table, candles, unobtrusive electronic hypnosis music that subliminally says "take off your clothes"

Good for dates, good for groups of around 6ish, good for brunch/takeout
APPROVED!

SAMPLE SIGNATURE MENU ITEMS

- Filet Mignon Spring Rolls
- Truffle Mac-N-Cheese
- Berkshire BBQ Pulled Pork Sandwich (voted #1 sandwich in queens on seamless.com)
- Butternut Squash Ravioli / toasted almond / sage cream sauce
- Gouda Stuffed Duck Burger / local & organic / Cajun aioli
- Florentine Spring Rolls – herbed feta & spinach mix stuffed in a light spring roll
- Bone In Baby Veal Milanese / Heirloom Tomato Salad
- Tequila Braised BBQ Meatballs
- Linguine Cilantro Cream Sauce / Prime Chuck Mozzarella Stuffed Meatballs



AVERAGE MENU PRICES

Prix Fix Brunch: \$18.00
Breakfast: \$7 - \$10
Lunch: \$12 - \$16
Dinner: \$16 - \$35
Wine Bottles: \$17 and up
Wine Glass: \$8 - \$13
Beers: \$6 - \$27
Whisky: \$8 and up

PAYMENT INFORMATION & AMENITIES

Cash & Credit Cards
Gift Cards Available
ADA Compliant
Corporate & House Accounts Available
Delivery & Take out Available from 8am – 1am
Online Ordering: from Website
Event Space: Full AV Setup for Presentations, Meetings, Private & Social Events

PRESS CONTACT

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Brief History

One of the great things about Astoria is its rich history and culture. Immigrants, mostly from Europe, came here to build new lives for their families and took pride in their community. Many of them started businesses, some of which are still around today. The Sanford Restaurant (formerly Sanford Cafeteria) is one such establishment. Established in the early 1930's, the sense of pride for community is carried on by brothers Chris & Gus Karalekas, current owners of the Sanford's Restaurant on Broadway. After taking over the Diner in the late 80's from the Senior Karalekas, the brothers have revamped the menu of the old Sanford's to reflect the needs and taste of the community it serves today which is filled with young professionals who have left Manhattan for a more affordable neighborhood. Chris & Gus were both born and raised in Astoria so they understand the neighborhood and know most of their customers by first name, as well as their needs and taste buds.

The Concept

The concept is simple! To serve exceptionally well prepared American comfort food, in a casual trendy environment. Add to that a tremendous beer and wine list and one of the largest whisky bars in NYC, some hip lounge music, and make it all accessible to everyone from the early morning to the late evening, and you have the Sanford's of Today. The only things we love more than food here at Sanford's, is people, and the fact that good food and drink brings people together. Sanford's is a place for "people" old and young, to come to eat, drink and celebrate life, family and friends. It is much more than a restaurant.

SANFORDS CAFETERIA CIRCA 1930



OWNER BIOS

Chris Karalekas was born and raised in Astoria Queens. He received his High School education from Long Island City High School. He then continued on to Pace University and received his bachelor's degree in Accounting. In the late 80's together with his brother Gus they took over the family business; the Sanford's Diner, where he has been working ever since. Chris Karalekas over the years developed a love and passion for wine which led him to enroll in a Sommelier program and is now a certified sommelier and a member of the New York State Sommelier Society. He is a rare wine collector and avid wine enthusiast. He is a familiar face at wineries both locally and nationally, frequents Wine Auctions as well as weekly Wine tastings to find the best wines to serve at Sanford's. In 2003 he was one of the volunteers that helped plant the first vines in the first ever winery opened in Queens. Chris Karalekas resides in Bayside Queens along with his wife of 20 years Kelly and their 3 children Valerie, Paulina and John.

Gus Karalekas was born and raised in Astoria, Queens. He is a graduate of Long Island City High School, & St. Johns University. Gus had a love of food from a very young age; he worked in his father's restaurant from the ripe age of 12, working up the ranks from busboy to waiter to grillman which helped develop his love of food. Gus is not a professionally trained chef, but has a unique knack of creating interesting and unique dishes and is self taught. In the early 90's he partnered with his brother Chris, and took over the family business; Sanford's Diner in Astoria Queens where he has been working ever since. In 2009, they gave the diner a complete overhaul and transformed it into Sanfords Restaurant where it has become one of the hottest places in Queens and NYC today.

Mr. Karalekas is also involved in many political, civic and philanthropic groups, and is a familiar face at many local and national fundraisers. In 1999, Gus Karalekas along with his cousin Chris were invited to Greece by the Hellenic Amateur Baseball Federation and the 2004 Athens Olympic Organizing Committee to assist them in helping to introduce Baseball to Greece and help field the National Baseball Team for the 2004 Olympics in Athens. Together with his cousin as the founder they started a non-profit organization, Baseball Acropolis, which is dedicated to introducing, nurturing and growing the great game of baseball in Greece (www.baseballacropolis.org). He is a recipient of numerous awards, one of which in 2001, he was honored by the N.Y. Mets with the "Spirit Award" for helping to introduce Baseball to Greece. Gus is an Executive Board member of the Queens Council of the Arts, Broadway Merchants Association, The Hellenic American Council (LA), The European American Business Council (EU), United Hellenic American Congress (IL) and a World board member of the World Council of Hellenes Abroad which serves as an advisory group to the Greek Government.

In 2008 along with his brother and cousins they opened Petey's Burger. (www.peteysburger.com) A fast food burger joint serving fresh from scratch made burgers and fries.

Gus Karalekas resides in Whitestone, Queens with his wife Melpomeni. One of his favorite quotes is "There is no limit to what a man can do, as long as he doesn't mind who gets the credit"

SAMPLE WINE SELECTIONS

Alamos, Malbec 2004
Babich, Pinot Noir 2004
Wyatt, Napa Valley Cabernet Sauvignon 2007
Rodney Strong, Alden Vineyards, California 2002
Flora Springs, Napa Valley, Cabernet 2005
The Crusher, Cabernet 2007
Robert Mondavi, Cabernet 2007
Columbia Crest, Grand Estate Merlot 2006
Shafer, Napa Valley Merlot 2005
Blackstone, Reserve Merlot 2005
Pride Mountain Vineyards, Merlot 2006
Antinori Peppoli Chianti Classico 2006
Stracalli Chianti Docg 2007
Casanuova delle Cerbaie 2003 Brunello
Masciarelli, Montepuliciano d'Abruzzo 2005
Ferliga, Montepuliciano d'Abruzzo 2006
Calea Nero d'Avola 2007
Ruffino Modus, 2005
Cartlidge & Brown, Pinot Noir 2007
Ramsay, Pinot Noir 2007
La Crema, Pinot Noir 2007
Paso a Paso, Tempranillo 2007
Altos Las Hormigas, Malbec 2008
Lavradores, Tres Bagos 2005
Chateau Duhart-Milon 2005
Chateau Boutillon 2003 Grand Vin de Bordeaux Superior
Torremoron, Ribera del Duero
Marques de Riscal Reserva 2003
Penfolds Koonunga Hill, Shiraz 2006
Bogle, Petite Syrah 2006
Yellow Tail, Reserve Shiraz 2007
Charles Smith Syrah 2007
Marquis Philips Sarahs Blend 2006
Ravenswood Petite Sirah, Vintners Blend 2006
Tintara Shiraz 2005
Conundrum 2006 Caymus
L'Ecole Semillon 2006
Veramonte, Sauvignon Blanc
Alamos, Chardonnay
Domaine Zind Humbrecht, Pinot Gris 2006
Pine Ridge, Chenin Blanc-Viognier 2007
Sonoma Cutrer, Chardonnay
Dr. Loosen Riesling, 2006
Schlossgut Diel, Riesling 2006
Il Conte, Pinot Grigio
Domaine Geroassiliou, Malagousia 2005
Rocca delle Macie Orvieto Classico
Domaine Serge Laporte Sancerre 2006
Banfi Regale, Rose
Vega Sindoa Rose 2007
Wolfer Estate Rose, 2007
Covey Run, Gewurztraminer

SAMPLE BEER SELECTIONS

Stone Double Bastard / Evil Twin Imperial Biscotti Break / Evil Twin Freudian Slip / Dogfish Head Sah'tea
Troegs Mad Elf / Ayinger Celebrator / Dogfish Head Hellhound on my Ale / J.W. Lee Harvest Ale 2002 /
Delerium Noel / Scaldis Prestige de nuits 2011 / Aecht Schlenkerla Urbock Smokebeer / Three Philosophers /
Trappistes Roquefort 10 / Jenlain Ambree / Schneider Aventinus / Sierra Nevada Kellerweiss / Blue Moon /
Allagash Black / Founders Breakfast Stout / Rogue Dead guy Ale / Chimay Blue / Full Sail Session Lager / Full
Sail Session Black / Sam Smith Oatmeal Stout / Dogfish Head 90 Minute IPA / Hitachino Nest Ale / Saison
Dupont / Allagash Curieux / Crabbies Ginger Beer / Crispin Hard Apple Artisanal Cider / Dogfish Head Fort /
Dogfish Head Midas Touch / Wells Banana Bread Beer / Duvel / 6 Point Sweet Action / Sierra Nevada Pale Ale
/ Mikeller Red White Christmas.

SPIRITS

Sanfords has the largest Whisky Bar in Queens and probably in the top 5 in NYC. Over 300 Bottles of
Single Malts, Bourbons, Cognacs on the shelf

SINGLE MALT SCOTCH WHISKY

Lagavulin 16yr / Ardbeg 10yr / Caol Ila 12yr. / Balvenie 21yr. / Talisker Distillers Edition / Glenmorangie
10yr. / Macphails Highland Park 8yr. / Signatory Highland Park 1991 / Oban 14yr. / Compass Box
Hedonism / Compass Box Oak Cross / Compass Box Peat Monster

AMERICAN BOUTIQUE WHISKY

Angels Envy / Templeton Small Batch Rye / Black Maple Hill / Breckenridge Bourbon / Catoctin Creek
Organic Rye / Bulleit Bourbon / Woodford Reserve / Ridgemont Reserve 1792 / Hudson Baby NY Whisky
/ Balcones Blue Corn Whisky / Makers Mark / Knob Creek

UNIQUE CORDIALS / SPIRITS / LIQUERS

Skinos Mastiha Liqueur / Hendrix Gin / Plymouth Gin / Ron Zacappa Solera 23yr. / Compass Box Orangerie
/ Marolles Chamomile Grappa / De Leon Extra Anejo / Milagro Silver, Barrel Select / St Germaine
Elderflower / Metaxa Private Reserve

PRESS / AWARDS / ACCOLADES



Wine Spectator Award Of Excellence 2010, 2011, 2012

AAA – 3 Star Diamond Award 2012, 2011, 2012

“Best Late Night Dining” Tri-State Area Award –Open Table 2011, 2012

“Top 3 Brunch Spots” Tri-State Area Award –Open Table 2011, 2012

“Top 100 Brunch Spots in America” –Open Table 2012

2007 Voted Best Restaurant in Queens by City wide Voting on 106.7 LiteFM

ZAGAT RATED 2012, (23 19 20 \$28)

“This 1922-Vintage diner has been “revamped” into a bona fide Astoria “hangout” offering “inspired” New American plates for “moderate” dough, 24/7; it’s a “runaway success”, particularly on weekends when the “unbeatable” \$14 brunch deal is in effect.

ZAGAT RATED 2013, (24 22 24 \$26)

Lodged in a “converted diner” flaunting a “contemporary” makeover, this “friendly” Astoria New American makes “higher-caliber” comfort food “available 24/7” at “reasonable” rates; the formula’s “deservedly popular”, especially at brunch when “the only drawback is the wait.”

N.Y. DAILY NEWS 2009 “Best Date Spot for under \$100”

(full list of awards and accolades on website, www.sanfordsnyc.com)