THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
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www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

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

- ☐ Photographs of the inside and outside of the premise.
- ☐ Schematics, floor plans or architectural drawings of the inside of the premise.
- ☐ A proposed food and or drink menu.
- ☐ Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- ☐ Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website: http://www.nyc.gov/html/mancb3/html/sla/community_groups.shtml
- ☐ Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- ☐ If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:
☒ new liquor license ☐ alteration of an existing liquor license ☐ corporate change

Check if either of these apply:
☐ sale of assets ☒ upgrade (change of class) of an existing liquor license

Today's Date: 2014-09-26

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed? ☒ Yes ☐ No Type of license: OP252 - Full Liquor

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Mina Lena Inc dba Agelina Cafe

APPLICANT:

Premise address: 37 Avenue A, New York, NY 10009

Cross streets: Between 2nd & 3rd Streets

Name of applicant and all principals: MIna Lena Inc.
Rafik Bouzgarrou, Imen Bouzgarrou

Trade name (DBA): Angelina Cafe

PREMISE:

Type of building and number of floors: Single story attachment to 4 story building

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? *(includes roof & yard)* ☐ Yes ☒ No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? ☒ Yes ☐ No What is maximum NUMBER of people permitted? _____

Do you plan to apply for Public Assembly permit? ☐ Yes ☒ No

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):

R8B R7A, C2-5

PROPOSED METHOD OF OPERATION:

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

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday - Sunday 11am - Midnight

Number of tables? 17 Number of seats at tables? 57

How many stand-up bars/ bar seats are located on the premise? 1 bar 3 stools

(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): No change

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 kitchen will be open? All hours of operation

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

How many employees will there be? 8

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

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 1

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☐ Live musician ☐ DJ ☐ Juke box ☒ Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? ☒ Background (quiet) ☐ Entertainment level

Please describe your sound system: basic sound system

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

_____

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.")

Will there be security personnel? ☐ Yes ☒ No (If Yes, how many and when) _____

_____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you ☐ have or ☐ plan to install sound-proofing? N/A

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? ☐ Yes ☐ No *Upgrade - Currently licensed*

If yes, please indicate name of establishment: _____

Address: _____ Community Board #_____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? ☐ Yes ☐ No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? ☐ Yes ☒ No If Yes, please give trade name and describe type of business _____

Has any principal had SLA reports or action within the past 3 years? ☐ Yes ☒ No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location **(name and address)** and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 10

How many On-Premise (OP) liquor licenses are within 500 feet? 10

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 agree to close any doors and windows at 10:00 P.M. every night?
2. ☒ 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 ____
3. ☒ I will play ambient recorded background music only.
4. ☐ I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. ☒ I will not seek a change in class to a full on-premise liquor license. Or ☐ my business plan is to seek an upgrade at a later date. N/A
6. ☒ I will not participate in pub crawls or have party buses come to my establishment.
7. ☐ I will not have a happy hour. Or ☒ Happy hour will end by 7 pm.
8. ☒ I will not have wait lines outside. ☐ There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. ☒ Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

DELICIOUS EAST VILLAGE FARE, SINCE 2002, IN A NEW LOCATION, 37 AVENUE A. 212.533.7183

ANGELINA

OPEN ALL WEEK FOR LUNCH AND DINNER. CATERING AND PRIVATE PARTIES AVAILABLE.

SALADS

Grilled Chicken
GRILLED MARINATED CHICKEN BREAST, ROASTED PEPPERS, OLIVES & RED ONIONS OVER MIXED GREENS
8.50

Grilled Portabello
GRILLED PORTABELLO, MIXED GREENS, ROASTED PEPPERS, GRAPE TOMATOES, & CUCUMBER 8.50

Teriyaki
TERIYAKI CHICKEN, MIXED GREENS, GRAPE TOMATOES, CUCUMBER & SHAVED CARROT 8.50

Arugula
HERBED GOAT CHEESE, TOASTED ALMOND, FRESH TOMATOES OVER BABY ARUGULA
8.50

Classic Caesar
ROMAINE, CROUTONS & PARMESAN WITH CAESAR DRESSING
8.50

Mediterranean
GREENS, HUMMUS, FETA, BLACK OLIVES & HARD-BOILED EGGS 8.50

Niçoise
BABY GREENS, FRENCH BEANS, TOMATOES, OLIVES, CAPERS, FRESH TUNA & HARD-BOILED EGGS
14.00

Angelina
ARUGULA, SMOKED SALMON, RED ONIONS, TOMATOES, CUCUMBERS & CAPERS 12.50

Baby Spinach
GORGONZOLA CHEESE, TOMATOES, MUSHROOMS, EGGS & BACON
8.50

Adriana's Skirt Steak
GRILLED MARINATED STEAK, TOMATOES WITH ROMAINE & MIXED GREENS
13.95

SOUP

Soup du Jour
CUP 4.00 BOWL 6.00

HOT TOASTED BREAD

multi-grain
whole wheat
pita
semolina
herbs de provence
pumpernickel
WITH BUTTER & JAM 3.95

SANDWICHES

MULTI-GRAIN, WHOLE WHEAT, PITA, SEMOLINA, HERBS DE PROVENCE OR PUMPERNICKEL

Cubano
GRILLED CHICKEN, GUACAMOLE, ROASTED PEPPERS & MELTED SWISS
8.50

Grilled Portabello
MIXED GREENS, TOMATOES & FRESH MOZZARELLA 8.50

French
BRIE, TOMATOES, OLIVES & LETTUCE
8.50

Grilled Steak
TOMATOES, ONIONS & WASABI MAYONNAISE 11.95

Smoked Turkey
LETTUCE, TOMATOES & CHOICE OF CHEESE 8.50

Smoked Salmon
LETTUCE, TOMATOES, RED ONIONS & LEMON VINAIGRETTE 9.95

Turkey Pastrami
AVOCADO, TOMATOES & MIXED GREENS 8.50

Grilled Vegetable
MIXED GRILLED VEGETABLES, GREENS & BASIL VINAIGRETTE 8.50

Grilled Teriyaki Chicken
GRILLED TERIYAKI CHICKEN STRIPS, TOMATOES & ROMAINE 8.50

Tuna Avocado Spread
LETTUCE, TOMATOES & CARROTS
8.50

BURGERS SERVED WITH TOMATO, LETTUCE AND FRENCH FRIES

Classic Beef Burger
8.95, WITH SALAD 9.95, WITH CHEESE 10.95

Blt Burger
BACON & CHEDDAR CHEESE 12.50

Peppercorn Burger
SPICY PEPPERCORN CRUST 12.50

Tunisian Burger
GOAT CHEESE, ROASTED PEPPER, & HARISSA MAYONNAISE 12.50

French Burger
MUSHROOM & ROQUEFORT CHEESE 12.50

Saint-Tropez Burger
BRIE, FRIED EGG & CORNICHON 12.50

Mexican Burger
CHIPOTLE, CARAMELIZED ONION & GUACAMOLE 12.50

Lamb Burger
FETA CHEESE & HUMMUS 14.95

Turkey Burger
MUSHROOM & SWISS CHEESE 11.50

RAFIK'S ENTRÉES

Grilled Marinated Salmon
18.95

Grilled Marinated Tuna Steak
YELLOWFIN WITH A SIDE OF WASABI, SAUTÉED SPINACH & ROASTED POTATOES 17.95

Roasted Half of a Chicken
MARINATED IN GARLIC & ROSEMARY
15.95

Grilled Chicken Breast
WILD MUSHROOM SAUCE
14.95

Steak au Poivre
NY STRIP LOIN IN A SPICY BROWN PEPPERCORN SAUCE
19.95

Classic Steak Frites
17.95

DESSERT

APPLE & WALNUT
NUTELLA & BANANA, STRAWBERRY & BANANA

APPETIZERS

Tasha's Curry Shrimp
SAUTÉED IN A CURRY CREAM SAUCE 8.50

Teriyaki Peppercorn Shrimp
WITH SUNDRIED PINEAPPLE 8.00

Merguez
GRILLED LAMB SAUSAGE & SWEET PEPPERS 8.00

Stuffed Grape Leaves 5.00

Hummus & Pitas
MIXED GREENS, WHOLE WHEAT PITA WEDGES, FRESH LEMON & EXTRA VIRGIN OLIVE OIL 7.00

PASTAS

Fresh Fettucine Primavera
SAUTÉED MIXED VEGETABLES WITH GARLIC 12.95

Clare's Spicy Fra diavolo
TIGER SHRIMP & LINGUINI IN A SPICY, FRESH TOMATO SAUCE 15.95

Rebecca's Linguine
TOSSED WITH FRESH PESTO 9.95

Penne & Salmon
ARUGULA, GARLIC, TOMATOES & EXTRA VIRGIN OLIVE OIL 15.95

Penne & Mozzarella
BASIL & FRESH TOMATO 9.95

Penne alla Vodka 9.95
WITH CHICKEN, ADD 3.5
WITH SHRIMP, ADD 5.6

SAVORY CRÊPES

Anne's Canadian Bacon
WITH PROVOLONE, SWISS, OR MOZZARELLA 8.50

Grilled Chicken
SUN-DRIED TOMATOES & ARTICHOKE HEARTS 8.50

Spinach & Mushroom
SAUTÉED SPINACH, WILD MUSHROOMS & FRESH HERBED GOAT CHEESE 8.50

Angelina
SPICED FRESH TUNA, OLIVES, FETA & SPINACH 9.95

Smoked Salmon
MIXED GRILLED VEGETABLES & SMOKED SALMON 9.95

SIDES

HOUSE SIDE SALAD 4.50
ROASTED POTATOES 6.00
BROWN RICE 5.00
SAUTÉED SPINACH 5.00
POMMES FRITES 5.00
GRILLED SEASONAL VEGGIES 6.00

HEALTHY BRUNCH

INCLUDES A CHOICE OF COFFEE OR TEA

11.00

Gourmet Omelette

SWISS, PROVOLONE, MOZZARELLA, FETA, OR GOAT CHEESE

CHOOSE 2 OF THE FOLLOWING:

WILD MUSHROOMS, FRESH SPINACH, FRESH TOMATO, ROASTED RED PEPPERS, GRILLED ONIONS, HAM, BACON

Eggs Benedict (WEEKEND ONLY)

CANADIAN BACON & 2 POACHED EGGS ON A MINI BAGEL WITH CLASSIC HOLLANDAISE

Smoked Salmon Benedict (WEEKEND ONLY)

SMOKED SALMON & 2 POACHED EGGS ON A MINI BAGEL WITH CLASSIC HOLLANDAISE

Eggs Florentine (WEEKEND ONLY)

CREAMED SPINACH & 2 POACHED EGGS ON A MINI BAGEL WITH CLASSIC HOLLANDAISE

Cinnamon Pecan Brioche French Toast (WEEKEND ONLY)

TOPPED WITH FRESH FRUIT OR CRISPY BACON

French Pancakes

WITH MIXED BERRY BUTTER & FRESH FRUIT

Turkey Burger

SAUTÉED MUSHROOMS & SWISS CHEESE ON A MULTI-GRAIN BUN WITH BABY SPINACH SALAD

Chicken Paillard

COUNTRY SALAD, SHAVED PARMESAN & WALNUTS

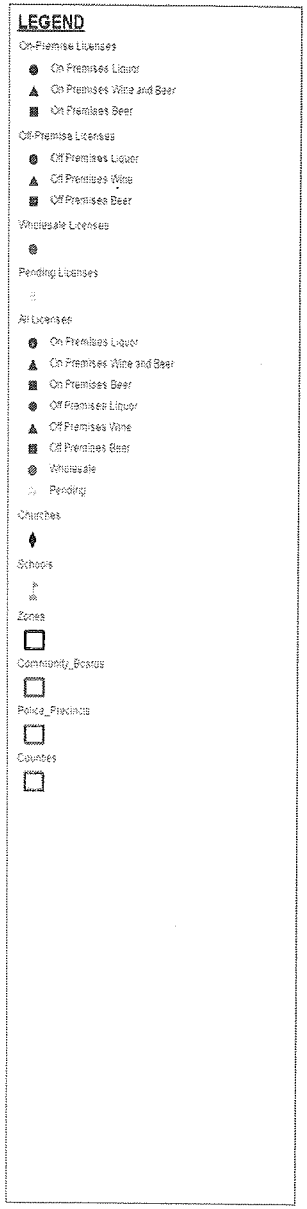
Hearty Granola & Fresh Fruit

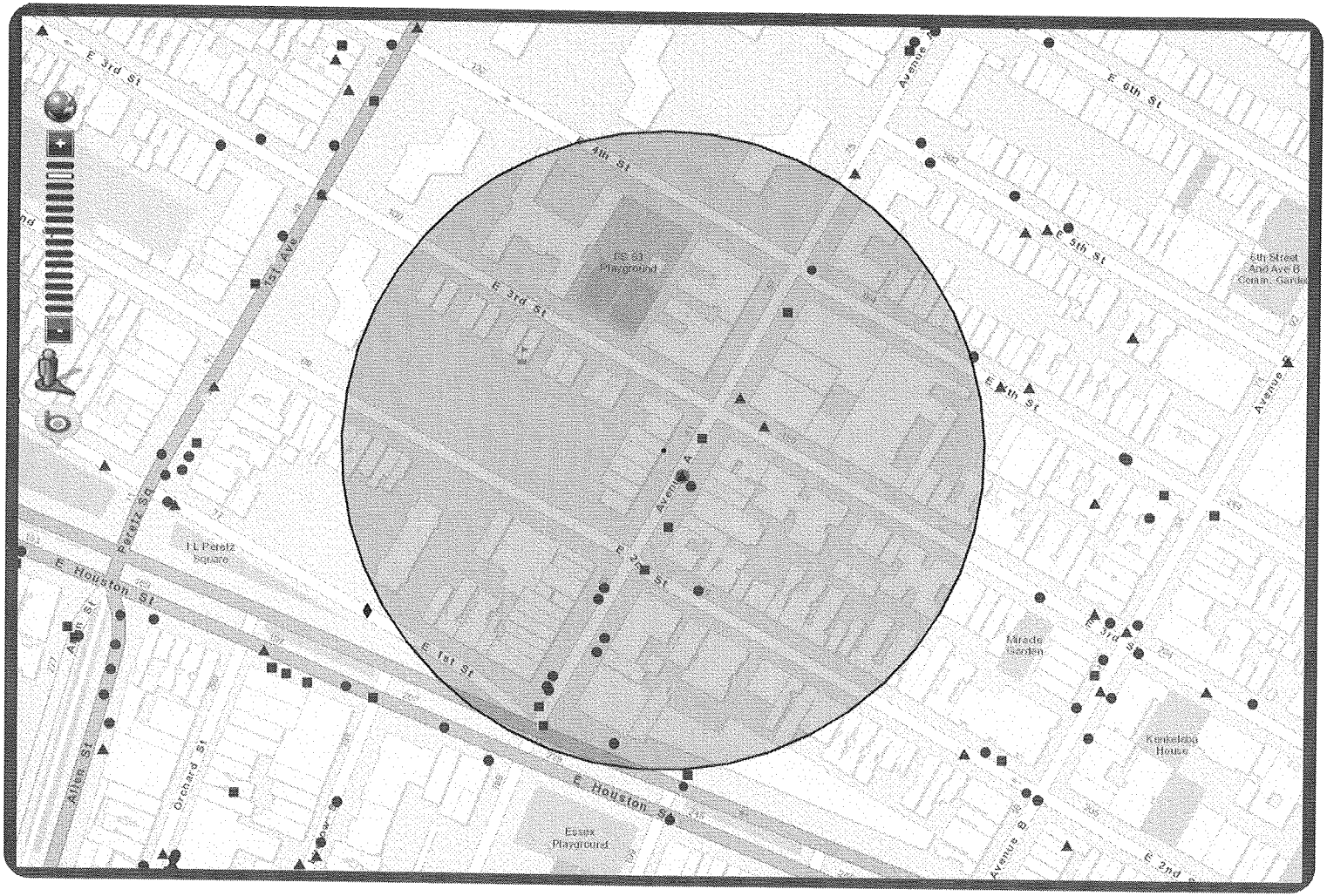
ACCOMPANIED BY YOGURT OR MILK

Yogurt & Fresh Fruit

Mina Lena Inc. - 37 Avenue A

Legend





Name	Address	Approx. Distance
ROLO REST LLC	32 AVENUE A	60 ft
RAGUBOY CORP	156 EAST 2ND STREET	215 ft
SWAUTO LTD	25 AVENUE A	225 ft
CANAS RESTAURANT INC	23 AVENUE A	245 ft
DOUBLE DOWN NYC LLC	14 AVENUE A	295 ft
DIDDLER DOYLE CORP	12 AVENUE A	325 ft
JJD GROUP LLC	9 AVE A	385 ft
CRAWFORD FLICK INC	7 AVENUE A	405 ft
DOWNTOWN DINING LLC	5 AVENUE A	405 ft
ADARP INC	244 E HOUSTON ST	455 ft

September 26, 2014