



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone (212) 533-5300 - Fax (212) 533-3659
 www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations

I, ANAT SPOR, as a qualified representative of Dishful Inc
 located at 189 East Broadway, New York, NY agree to the following stipulations:

1. I will operate a full-service restaurant, specifically a (type of restaurant) _____
 with a kitchen open and serving food to within _____ hour(s) of closing every night during all hours of operation.
2. My hours of operation will be 8:00 a.m./p.m. to 12:00 a.m. all days

(I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

3. I will not use outdoor space for commercial use.
4. I will operate my sidewalk café no later than _____
5. I will employ a doorman/security personnel on the following days: _____
6. I will install soundproofing, _____
7. I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances. I will not have French doors or windows and doors will be closed by _____
8. 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 _____
9. I will play ambient recorded background music only.
10. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
11. I will not seek a change in class to a full on-premise 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 a happy hour. I will have happy hour and it will end by _____
14. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
15. I will conspicuously post this stipulation form beside my liquor license inside of my business.
16. 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.

Name: ANAT SPOR Phone Number: 646-243-8678

17. I will: _____

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed _____

Dated 7/7/2015

Sworn to this 7th day of July 2015

Notary Public

AMI LI
 Notary Public, State of New York
 No. 01LI6170810
 Qualified in Kings County

Community Board 3 requests that the SLA add this stipulation to the license of the above-mentioned applicant. Commission Expires July 23, 2018



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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/communitygroups/community_group_listings.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
(change in method of operation)

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: 6/23/2015

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: On-Premises (OP)

If alteration, describe nature of alteration: extension of hours until Midnight, 7 days/week

Previous or current use of the location: Café

Corporation and trade name of current license: Dishful Inc. dba Cafe Petisco

APPLICANT:

Premise address: 189 East Broadway, NY, NY 10002

Cross streets: Corner of Jefferson Street

Name of applicant and all principals: Anat Sron Dishful Inc.

Trade name (DBA): Cafe Petisco

PREMISE:

Type of building and number of floors: 5 floors, residential & Commercial

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: sidewalk cafe license approved by DCA; SLA alteration application is pending

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? <74

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): R7-2 (c1-5)

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: N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) The premises currently operates 8:00AM-10:30PM Monday - Sunday, but wishes to change the method of operation to be open until Midnight Monday - Sunday.

Number of tables? 21 Total number of seats? 64-84
*Indoor: 13 *Indoor: 48-52 (depending on if you add chairs to tables)
Outdoor: 8 Outdoor: 16

How many stand-up bars/bar seats are located on the premise? 0
(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): Service bar

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 see menu attached

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? Principal

How many employees will there be? 7

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

Will there be TVs/monitors? Yes No (If Yes, how many?) N/A

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 N/A

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

Please describe your sound system: Ceiling 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

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) N/A

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

Do you have sound proofing installed? Yes No

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

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: Dishful Inc. d/b/a Café Petisco (current applicant)

Address: 189 East Broadway, New York, NY 10002 Community Board # 3

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 N/A

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? 4

How many On-Premise (OP) liquor licenses are within 500 feet? 4

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.
- N/A 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.
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 Monday-Friday
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.

ATTENTION RESIDENTS & NEIGHBORS

Dishful Inc. d/b/a Café Petisco
Anat Srer - (212) 387-0366

Company/DBA Name and Contact Number for Questions

Plans to open a

Restaurant w/ Sidewalk Café

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

189 E. Broadway, Jefferson St., NY, NY 10002

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer | Wine & Liquor | Extend hours to midnight
Beer & Wine or Beer/Wine & Liquor 7 days per week

There will be an opportunity for public comment on

Monday, July 13, 2015 at 6:30pm

Community Board 3 Office

59 East 4th Street (btwn 2nd Ave & Bowery)

Date/Time/Location

Anat Srer (212) 387-0366

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

info@cb3manhattan.org - www.cb3manhattan.org

Petition to Support Proposed Liquor License

Date: _____

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) Beer, Wine & Liquor

to the following applicant/establishment (company and/or trade name) Dishful Inc. d/b/a
Café Petisco

Address of premises: 189 E. Broadway, Jefferson St., New York, NY 10002

This business will be a: (circle) Bar Restaurant Other: w/ Sidewalk Cafe

The hours of operation will be:
Current Hours: 8am - 10:30 pm Proposed Hours: Mon-Sun. 8am-12am

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address

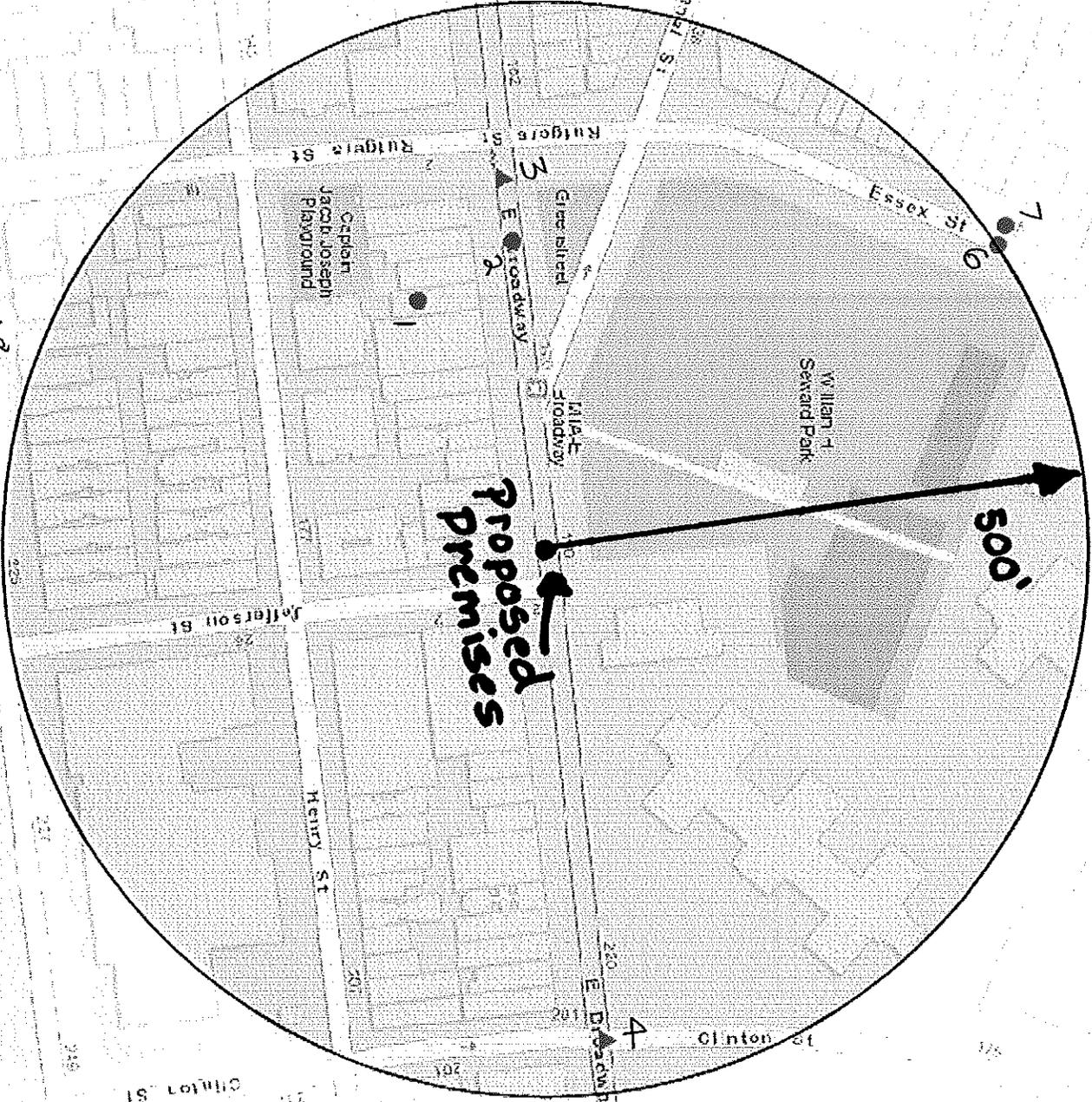
RE: MANAGEMENT OF VEHICULAR TRAFFIC/CROWDING:

The applicant does not expect much vehicular traffic/crowding on or near the sidewalk. Either the principal on the license or a manager is on site at all times, and will monitor all vehicular traffic and crowding on the sidewalk. Additionally, all staff members work to monitor crowding to prevent loitering.

RE: MANAGEMENT OF NOISE INSIDE AND OUTSIDE:

The applicant has installed sound proofing technology and only plays ambient background music. They have also agreed not to have any DJs, live music, or promoted events. Additionally, there are no speakers or music outside on the sidewalk café. A principal and/or manager will also be on site at all times to monitor the music as well as noise level of people dining outside. The applicant also keeps doors and windows closed to prevent noise from disturbing any neighbors.

● OP Full Liquor ▲ = Beer/Wine



Proposed Premises

500'

Ludlow St

Essex St

Clinton St

Henry St

Madison St

William T. Seward Park

Captain Jacob Joseph Playground

Jefferson St

E Broadway

Rutgers St

Capitol St

5

10

7

4

ST

Clinton St

Madison St

Montgomery St

Re: Dishful Inc. d/b/a Cafe Petisco, 189 E Broadway,
AKA Jefferson Street, New York, NY 10002

Licensed Establishments Nearby

#	Licensed Establishment	Address	License Type
1	MCENY2 LLC	171 E Broadway, New York, NY 10002	OP
2	Café 169 Inc d/b/a 169 Bar	169 E Broadway, Essex & East Broadway, NY, New York 10002	OP
3	Wing Sho On Seafood Restaurant Inc	165 E Broadway, New York, NY 10002	RW
4	Sivandrew Inc d/b/a Eastwood	200 Clinton Street, AKA 221 E Broadway, New York, NY 10002	TW
5	Mei Ying Wang d/b/a Zhengs, Family Garden	151 East Broadway, Allen St & Essex St, New York, NY 10002	EB
6	Essex Café Group LLC d/b/a Beverly's	21 Essex St, South Side Store, New York, NY 10002	OP
7	Otfoteoc LTD d/b/a King Size	21 Essex St, Canal Street & Hester Street, New York, NY 10002	OP
8	35 Canal Café LLC	35 Canal Street, Essex & Ludlow, New York, NY 10002	OP
9	Two Witches LLC d/b/a Dimes	143 Division St, New York, NY 10002	RW
10	ZVAH Inc d/b/a Les Enfants Terribles	37 Canal St, orchid & Allen Streets, New York, NY 10002	OP
11	Brown Bean Inc d/b/a Brown Café	61 Hester Street, Ludlow & Essex Streets, New York, NY 10002	RW

Cocktails

Capirinha
cachaca, lime

Louisa
bacardi, sage, mint, infused rose, water

Dorazno
tequila, passion, mint

Mojito
rum, mint, lime

Apple martini
vodka, apple schnapps, lime, cherry

Starters

Mezza Platter Ask for today selection	14.00
Caramel Brie Served with dried fruits and nuts, baguette, garnished with fresh fruits	9.00
Falafel Platter Served with hummus, tahini, green sauce, Israeli salad and pita	9.75
Fried Coconut Shrimp Served with chipotle mayo	8.50
Pan Seared Sea Scallops Served over potato pancakes with a citrus sauce	11.50
Mussels Cooked in white wine, garlic, pepper flakes and fennel seeds	12.00
House Focaccia (Only After 5:00p.m.)	3.00
Soup of the day	6.00

Salads

Caesar Salad With grilled chicken or shrimp (add \$4.00)	9.50
Pan seared goat cheese Beets, romaine, arugula, endive and walnuts	12.75
Hallumi Salad Served with romaine, cucumber, tomato, red onion, mint and olives	12.75
Avocado Salad Served with shredded carrots, tomatoes, hearts of palm and fresh corn	10.75
Arugula & Endive Salad Served with goat cheese, figs, honey pecans and port wine reduction	11.75
Asian Chicken Salad Served with mixed greens, scallions, shredded carrots and sesame seeds	11.75
Asian Seared Tuna Salad Served with mixed greens, scallions, shredded carrots and sesame seeds	14.75

Sandwiches (Served with side of Greens)

Avocado Hummus Tomatoes and shredded carrots on 7 grains	9.25
Classic Tuna Tomatoes, shredded carrots and romaine lettuce on white bread	9.00
Tunisian Tuna Harisa, hard boiled egg, cured lemon, chopped Israeli salad, and olives	11.00
Grilled Chicken Pesto, roasted red peppers, tomatoes and arugula on Baguette	11.00
Roasted Turkey Breast Herb mayo, gruyere cheese and mixed greens on baguette	11.00
Brie Figs, honey, apples and almonds on baguette	10.00

Paninis

Mozzarella Pesto and tomatoes	9.50
Shakshuka Sandwich Moroccan tomato sauce, hard boiled egg, gruyere cheese, on sliced brioche bread	10.00
Prosciutto Mozzarella, arugula, and a touch of Harisa	12.00
Grilled Chicken Artichoke pesto, roasted red peppers and goat cheese	12.00
Turkey Brie, avocado, red onion	13.25

Pita Sandwich

Falafel Pita With hummus, tahini & chopped salad	8.00
Sabeech Pita Baked eggplants, tahini, hard boiled egg & herbs	8.00
Zucchini Pita Zucchini balls, artichoke, fresh basil	11.00
Grilled Chicken Pita Hummus, tahini green sauce & chopped salad	11.00
Turkey Meatball Pita Tzatziki, grilled tomato and red onion	12.00
Grilled Shrimp Pita Arugula, cilantro leaves, onion & tomato	12.50
Skirt Steak Pita Fried eggs, sour cream/tahini, scallions, tomato	14.00

Café Petisco

Burgers and More (All served w. fries)

Fried Coconut Chicken, Tofu, or Fish Served with chipotle mayo, tomatoes, and watercress	9.50
Classic Cheeseburger Served with lettuce, and tomatoes	9.50
Veggie Burger Served with cheese, lettuce, and tomatoes	9.00
Mushroom Burger Caramelized onion, mushrooms, and gruyere	11.50
Avocado Burger Bacon, avocado, cheddar	12.50

Pasta

Penne Served with tomato garlic sauce, fresh mozzarella and basil	10.00
Vegetarian Lasagna Made from fresh pasta with grilled zucchini and spinach	11.00
Mushroom Risotto	12.00
Pappardelle Polpettini Made from fresh pasta topped with ricotta	14.00
Pappardelle Artichoke Zucchini, basil w/light cream sauce (add seafood \$6.00)	14.00
Chicken Parmesan	15.00
Seafood Risotto (Grilled chicken or shrimp optional \$4.00 extra)	17.00

CousCous

Vegetarian Tagine	13.00
Chicken Tagine	16.00
Lamb Tagine Apricots and prunes	19.00
Sea Food Herime Shrimp, tilapia, and mussels (spicy)	18.00

Entrées (Available After 5:00p.m.)

Chicken Skewers Served with rice and grilled vegetable	15.25
Chicken or Steak Fajita Served with sautéed peppers, onions, rice and beans, tomato salad, avocado and tortillas	15.00 / 17.00
Herb Crusted Salmon Filet Served with pistachio gremolata, white rice, radicchio, endive, arugula salad and asparagus	16.50
Mukeka Fish & Shrimp Stew w/vegetable and coconut milk	16.25
Fish Taco Served with tequila lime tilapia, avocado, rice, beans and tomato salsa	15.25
Skirt Steak Served with caramelized onions in a red wine sauce, potato puree and string beans	17.75
Honey Rosemary Glazed Lamb Chops Served with potato gratin & shallots	19.50

Petisco's Polpettine

True home-cooking like mom used to cook and only if you were a close family member you got to enjoy it. Our meatballs are cooked with a petisco twist.

Spinach Ricotta, nutmeg, garlic	11.00
Zucchini Carrot, mozzarella, herbs	11.00
Turkey Provencal Seasoning	11.00

(All polpettine served with fresh mixed-color tomato sauce)

Brunch Saturdays and Sunday

Zoe's Malawah	10.00
Yemenite crispy layers of fillo dough topped with 2 eggs any style served with pureed of tomatoes and harisa	
Green Shakshuka	12.00
Spinach, swiss chard, caramelized onion, leek & ricotta	
Shakshuka (with Hallumi / Shrimp add \$2.00)	10.00
2 eggs cooked in Mediterranean tomato sauce	
Steak Benedict	11.25
2 poached eggs over skirt steak, hollandaise sauce and mixed greens	
Crab Benedict	12.25
2 poached eggs over crab meat, hollandaise sauce and mixed greens	
Eggs Florentine	9.75
2 poached eggs over smoked salmon served with spinach, hollandaise sauce and mix greens	
Spinach Salad with Poached Eggs	10.00
Served with roasted Portobello, grape tomatoes, bacon and grilled focaccia toast	
Egg Burrito	11.00
Scrambled eggs, black beans, matbucha and avocado over mixed greens	
Petisco's Eggs	11.00
Scrambled eggs, asparagus, heart of palm, fresh tomatoes, and melted mozzarella topped with baby arugula salad	
French Toast	9.50
Made with challah bread and served with fresh berries and mint	

Drinks

Mint Lemonade	3.50 / 4.50
Passion Lemonade	3.50 / 4.50
Ice Tea	2.00
Coke, diet coke, and sprite	2.75
Pellegrino	2.50

We Serve Beer and Wine

Breakfast 8:00a.m. - 4:00p.m.

Eggs any style	7.00
2 Eggs any style with home fries and toast	
BLT	5.50
Bacon, lettuce, tomato	
Romeo & Juliet	7.00
Pressed Panini with queso blanco, guava paste and fresh fruits	
Alyssa's Breakfast	8.00
2 Eggs any style with labane, Israeli salad and pita	
Omelets (with Smoked Salmon add 1.00)	8.00
Served with mix greens	
-Mushrooms, caramelized onion, spinach and manchego cheese	
-Mozzarella, sun dried tomatoe and basil	
-Goat cheese, roasted red peppers and spinach	
Sabeech Pita	8.00
Eggplants tahini, hard boiled egg and chopped herbs	
Salmon Platter	9.25
Served with bagel, cream cheese, red onion, lettuce, and tomatoe	
Yogurt	8.00
Low fat yogurt, served with granola and fruits	
Steelcut Oatmeal	6.00
Served with bananas, strawberries and nuts	
Continental Breakfast	7.00
Toasted baguette, jam, butter, and fresh fruits	
Pancakes	8.00
Served plain or blueberry	
Kayas breakfast	10.00
Hollandrice poached eggs over bacon and pancake	

Side

Home Fries	2.50	Avocado	2.00	Harrisa	1.00
Toasted bagel	1.75	Bacon	2.00	Two Eggs	3.00

Desserts

Tiramisu	6.00
Chocolate Bread Pudding	6.00
Angel Food Cake	6.00
Profiterols	6.00
Halva Silan	6.00

Café Petisco