

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 Application Questionnaire

Please bring the following items to the meeting:

	E: 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 bo indicating history of complaints and other comments.						
	matering motory of complaints and other comments.					
Chec	k which you are applying for:					
ne ne	w liquor license alteration of an existing liquor license corporate change					
0 1						
	k if either of these apply: le of assets					
M Sa.	le of assets upgrade (change of class) of an existing liquor license					
Toda	ny's Date: 8/25/15					
	plying for sale of assets, you must bring letter from current owner confirming that you					
are b	ouying business or have the seller come with you to the meeting.					
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are b	ouying business or have the seller come with you to the meeting.					
Is loc If alto	buying business or have the seller come with you to the meeting. cation currently licensed? ✓ Yes ✓ No Type of license: OP252- Full Liquor eration, describe nature of alteration: cious or current use of the location: Cocktail Lounge					
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PREMISE:				
Type of building and number of floors: 6 floors, mixed use walk-up				
Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverage (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? 275				
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): C6-3A C6-1				
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) Sunday - Saturday, 9pm - 4am.				
Number of tables? 19 Total number of seats? 78				
How many stand-up bars/ bar seats are located on the premise? 1 bar/15 seats				
(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): 24' L-shaped against North wall				
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 Oven only preparation of small plates, light fare				
What are the hours kitchen will be open? 9pm-4am				
Will a manager or principal always be on site? ■ Yes ■ No If yes, which?				
How many employees will there be? 20-25				
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				

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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? \square Background (quiet) \square Entertainment level	
Please describe your sound system: <u>Distributed speaker system. Engaging audio engineer for design and</u> sound proofing necessary	any additional
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? Occasional,	
impromptu acoustic performances, 1 per month. All in-house promotion. No cover charge.	
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 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:	
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? \blacksquare Yes \blacksquare 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 **B**ar, **R**estaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

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LOCATION:
How many licensed establishments are within 1 block? 5
How many On-Premise (OP) liquor licenses are within 500 feet? 13
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 month
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.
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
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.

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et. al. 150710, LLC 191 Chrystie Street New York, NY 10002

On-Premise Licenses within 500 Feet

FREEMAN HOLDINGS LLC	191 CHRYSTIE ST	20 ft
VARIETY ENTERTAINMENT GROUP LLC	189 CHRYSTIE STREET	25 ft
NEUMAN & BOGDONOFF INC	173 175 CHRYSTIE STREET	240 ft
19 STANTON RESTAURANT LLC	19 STANTON ST	270 ft
JBDP STANTON CORPORATION	17 STANTON ST	285 ft
BIERGARTEN AMERICA INC	7 RIVINGTON STREET	295 ft
MANGIAMI INC	9 STANTON STREET	355 ft
PAMDH ENTERPRISES INC	217 BOWERY	370 ft
241 BOWERY CORP	241 BOWERY	385 ft
GONG HEY FAT CHOY LLC	245 BOWERY (ENTRANCE ON STANTO	410 ft
ICON TWO LLC	218 220 BOWERY	410 ft
CONGEE BOWERY RESTAURANT AND BAR INC	207 BOWERY	435 ft
DIXON PLACE LLC	161 CHRYSTIE ST	500 ft
BAKERS DOZEN ASSOCIATES LLC	199 BOWERY	520 ft

On-Premise Licenses

500 Foot Map

On Premises Wine and Beer On Premises Liquor On Premises Beer

Off-Premise Licenses

 Off Premises Liquor Off Premises Wine

Off Premises Beer

Wholesale Licenses

Pending Licenses

All Licenses

On Premises Wine and Beer On Premises Liquor

On Premises Beer

Off Premises Liquor

Off Premises Wine

Off Premises Beer

Wholesale

Pending

Churches

Community_Boards

Police_Precincts

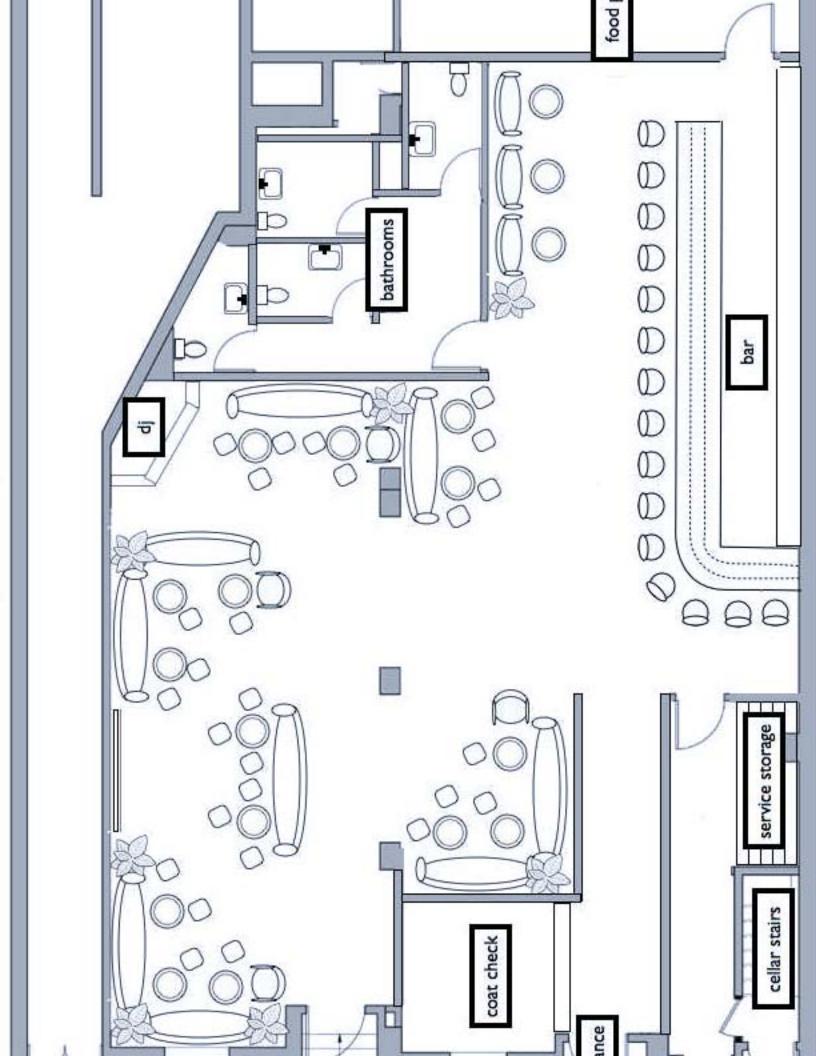
OP - On Premises Liquor

R - Restaurant B - Bar CT - Catering G - Grocery

191 Chrystie OP Brab Park OP B OP B OPCT OP G OPR

No schools or places of worship within 200 ft

et. al. 150710, LLC 191 Chrystie Street New York, NY 10002



DRINKS

Chrystie calling

Gin, sherry, lemon, sugar, bitters

The Cooler

Gin, grapefruit, maraschino, bitter lemon

Hold Up

Vodka, Aperol, pineapple, passion fruit, lime

The Smoky

Tequila, lime, agave, Lagavulin floater.

Aphrodisiac

a infused with horny goat weed, ginger syrup, lemon juice, soda

Sweet Katy

Rye, lime juice, bitters, muddled ginger root

The Ludlow Bellini

Prosecco, white peach puree, rose syrup

Mexican Summer

'equila blanco, watermelon, lime juice, paprika, wheatgrass

The Drop

Vodka, lime juice, aloe vera, muddled cucumber

Live It Up

Rum, sweet plantain demerara, bitters, grapefuit juice

Flatbread truffle pizza

Toasted nuts + sea salt

Hummus and pita chips with olives

Grilled camembert + dill relish

Cheese plate with stone fruit and jam

Cheese plate with cold cuts and bread

Avocado on sourdough with toasted peppers

Spiced chicken fingers with chipotle mayo

Mushroom sliders with truffle sauce

French baked with 3 dippings (dijon, spicy mayo, ranch)

Roasted Carrot Salad

Sausage Ravioli with marinara

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