



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD NO. 3
 59 East 4th Street - New York, NY 10003
 Phone: (212) 533-5300 - Fax: (212) 533-3659
 www.cb3manhattan.org - info@cb3manhattan.org

Dominic Pisciotta, 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 your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar.
- Letter of notice of proposed business to block, tenant or neighborhood association if one exists. E-mail the CB3 office at **info@cb3manhattan.org** for help to find block associations.
- 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
- upgrade of an existing liquor license
- sale of assets

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.

Type of license: Beer and wine Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Office

Corporation and trade name of current license: New York Raclette LLC / Pique-Nique

APPLICANT:

Name of applicant and all principals: Edgar Villongco

Trade name (DBA): Pique-Nique

Premise address and cross streets: 508 East 12th Street, Ground Floor, btw. Ave. A and Ave. B

R88

PREMISE:

Type of building and number of floors: Residential - six (6) floors

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 certificate of occupancy of back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy Pls. read below Outdoor Certificate of Occupancy _____
Pre-1938 building; letter of no objection in process

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

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/>):

Land use: mixed residential and commercial, R8B

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?

Restaurant

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) Tues-Thurs 12-11/ Fri-Sat 12-12 / Sun 10-10

Number of tables? 10 Number of seats at tables? 20 total seats

How many stand-up bars/ bar seats are located on the premise? None

(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): _____

Any food counters? Yes No If Yes, describe: Short food counter facing wall on left side

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

French light-fare: croques, tartines, raclettes, salads, soups, desserts

What are the hours kitchen will be open? During all hours of operation (pls. see above)

Will a manager or principal always be on site? Yes No If yes, which? Principal or manager or both

How many employees will there be? 8

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

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

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

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: _____ Bose mini-speaker system with iPod

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? No

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. Vehicular traffic and sidewalk traffic should be un-affected by the cafe, which offers a quick, casual menu.

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?

No sound proofing should be necessary, given the focus on light, casual dining and low background music.

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? Yes No If Yes, please attach explanation of experience or resume. Numerous cafes and restaurants as server/mgr.

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? 21

How many licensed establishments are within 500 feet? 2

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

How many On-Premise (OP) liquor licenses are within 500 feet? 2

Is premise within 200 feet of any school or place of worship? Yes No

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

COMMUNITY OUTREACH:

If there are block associations, neighborhood or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at info@cb3manhattan.org for any contact information that is on file.

Petitions should 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).

CROQUES

Croque Monsieur

Jambon de Paris, Gruyere, on Toasted Brioche, with a Sauce Mornay
8.50

Croque Madame

Jambon de Paris, Gruyere, Egg over Easy, on Toasted Brioche with a Sauce Mornay
9.50

Croque Provençal

Confit Tomato, Chevre, Arugula, on Toasted Brioche
7.50

Croque Cubano

Pulled Pork, Dijon Mustard, Emmenthaler, Bread and Butter Pickles, on a Cuban Roll
8.50

TARTINES

Basquaise Tartine

Toasted Crostini, Peppers, Fennel, Tomato, Raisins
8.50

Sardine Tartine

Grilled Sourdough, Sardines, Olive Tapenade, Fine Herbs
9.50

Fig Tartine

Brillat Savarin, Seared Figs, Prosciutto, Hazelnuts, Mache, Balsamic Reduction
9.50

SALADS

Salad Nicoise

Mesclun, Tuna Confit, Tomatoes, Nicoise Olives, Fava Beans, Cucumber, Hard-Boiled Egg, Potatoes
10.00

Salad Perigord

Romaine, Duck Confit, Walnuts, Croutons, dressed in Walnut Vinaigrette
10.00

Bibb Lettuce Salad

Boston Lettuce, Fine Herbs, Shallots, dressed in House Vinaigrette
8.00

CHARCUTERIE

A selection of Charcute and Pate, Cornichons, Pickled Pearl Onions, Whole Grain Mustard and Crostini
9.00 / 12.00

FROMAGE

A selection of French and Swiss Cheeses, Seasonal Chutney, Local Fruits and Toasted Brioche
10.00

Formage and Charcuterie

17.00

RACLETTE

Raclette Savoyarde

Grand Cru Raclette, Fingerling Potatoes, Cornichons, Cocktail Onions
9.50

Raclette Suisse

Gruyere, Viande Seche, Fingerling Potatoes, Cornichons, Cocktail Onions
10.00

Raclette New York

Gorgonzola Dolce, Beef Tenderloin, Wild Mushrooms, Caramelized Red Onion, Roasted Potatoes, Natural Jus
11.00

All Raclette are served with house salad

Drink Menu

Drinks

San Pelligrino Orange **3.00**
A fantastic sparkling orange beverage with orange juice.

San Pelligrino Limonata **3.00**
A fantastic sparkling lemon beverage with lemon juice.

Cranberry Juice **2.00**

Pomegranite Juice **2.00**

House made Ice tea **2.00**

Teas

Chamomile **4.00**

Earl Grey **4.00**

Blood Orange **4.00**

Coffee

Caffinated **4.00**

Decaffinated **4.00**

Beer

Duvel **12.50**

Pietra **8.50**

Dupont Cidre **9.50**

Wines – By the glass

Whites

Reds

Rose

Wines – By the bottle

Whites

Reds

Rose

Whites:

1. Vincent Cremant de Bourgogne \$15/btl
- refreshing cremant style sparkling from burgundy. Small bubbles with citrus notes.
2. Olivier Leflaive Setilles Bourgogne Blanc \$15/btl
- The fruit comes from Meursault and Puligny-Montrachet. Balanced racy acidity.
3. Hugel Gentil, Alsace \$10/btl
- Iconic family owned Winery in Alsace. Blend of Riesling/Pinot Blanc/Gewurztraminer.
4. Laurent Miguel Viogner, Languedoc \$8.25/btl
- Floral bouquet with hints of pear and cream on the finish.
5. Chateau Nicot Blanc, Bordeaux \$9/btl
- Sauvignon Blanc/Semillion. Complex with balanced acidity yet pleasant.

Rose:

6. Hecht & Bannier Languedoc Rose \$8/btl

Reds:

7. Domaine Faiveley Bourgogne Rouge \$13/btl
- Impressive cherry notes with soft tannin.
8. Chateau Haut Vigneau Bordeaux, Graves \$16/btl
- Dark fruit and tobacco with long finish.
9. Chateau Bonnin Pichon Bordeaux, Saint Emilion \$13/btl
10. Paul Jaboulet Crozes Hermitage Le Jalet, Rhone. \$16/btl
- 100% Syrah. Rounded white pepper and spices.

Suggestion:

White: 2, 3, 4

Rose: 6

Red: 7, 9,10