



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:

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. (petition provided)
- Letter of notice of proposed business to block or tenant 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: ON PREMISE Is location currently licensed? Yes No

If alteration, describe nature of alteration: EXPANDING INTO NEXT DOOR SPACE

Previous or current use of the location: PIZZA RESTAURANT

Corporation and trade name of current license: ELDRIDGE BISTRO, INC.

APPLICANT:

Name of applicant and all principals: Robert Ceraso

Jason Mendenhall

Trade name (DBA): THE WAYLAND

Premise address and cross streets: 700 EAST 9th ST
(9th and AVE C)

PREMISE:

Type of building and number of floors: Mixed USE - 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 for back or side yard intended for commercial use? Yes No
Indoor Certificate of Occupancy _____ Outdoor Certificate of Occupancy _____

Do you plan to apply for Public Assembly permit? Yes No
Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give
specific zoning designation, such as R8 or C2):

C1-5

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)?

Bar/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)

7 DAYS A WEEK

11 A.M. - 4 A.M.

Number of tables? 7 Number of seats at tables? 24

How many stand-up bars/ bar seats are located on the premise? 1 current (20 AFTER EXPANSION)
(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): 1 CONTINUOUS "L" SHAPE

Any food counters? Yes No If Yes, describe: _____

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

AMERICAN

What are the hours kitchen will be open? all operating hours

Will a manager or principal always be on site? Yes No If yes, which? MANAGER
How many employees will there be? 10

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 ** Currently 11 PM Weekends*

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: 4 SPEAKERS

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.

Will there be security personnel? Yes No (If Yes, how many and when) ONE PERSON, ALL DAYS

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?

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: The Wayland

Address: 700 EAST 9th St. Community Board # _____

Dates of operation: 1/2012 - Current

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? 9

How many licensed establishments are within 500 feet? 15 (13 Active, 2 closed)

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? 12

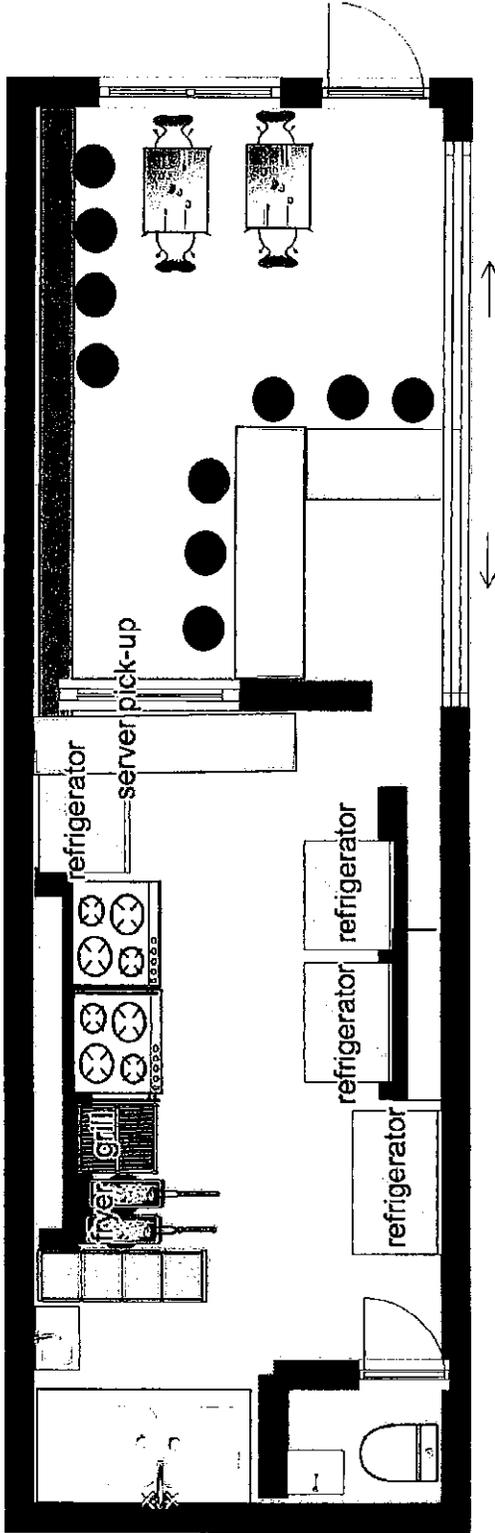
Is premise within 200 feet of any school or place of worship? Yes No

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:

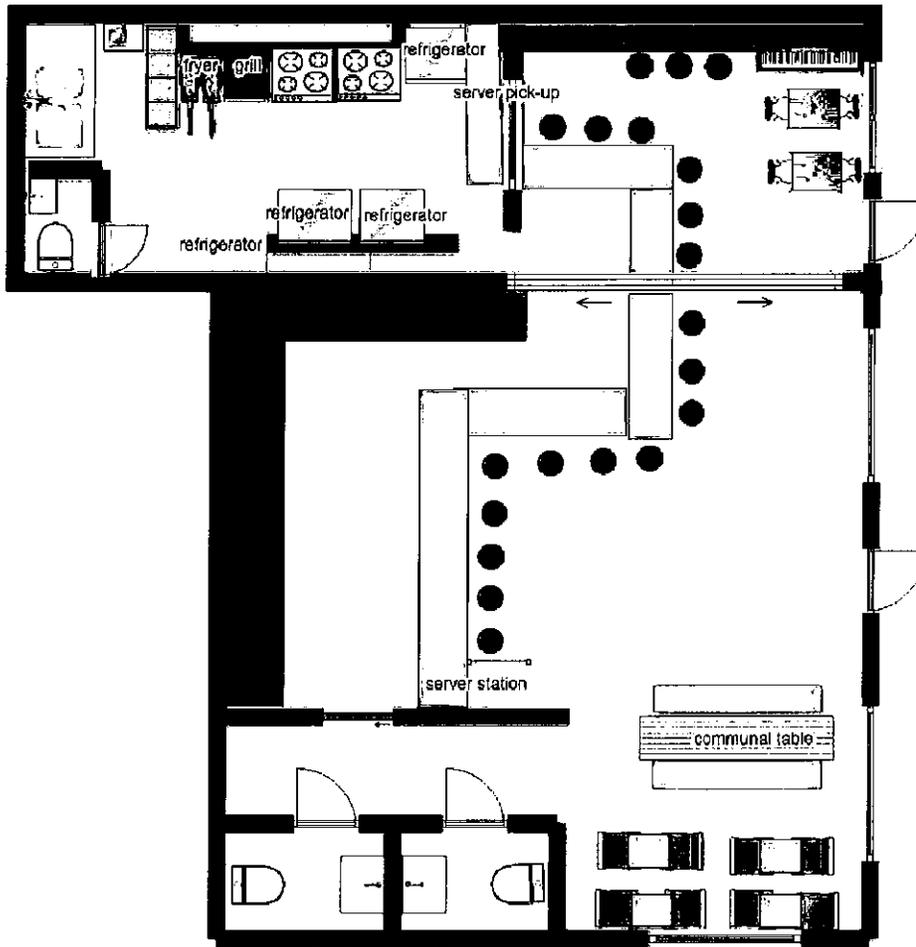
If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact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

Please 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).



feet 12ft 24ft

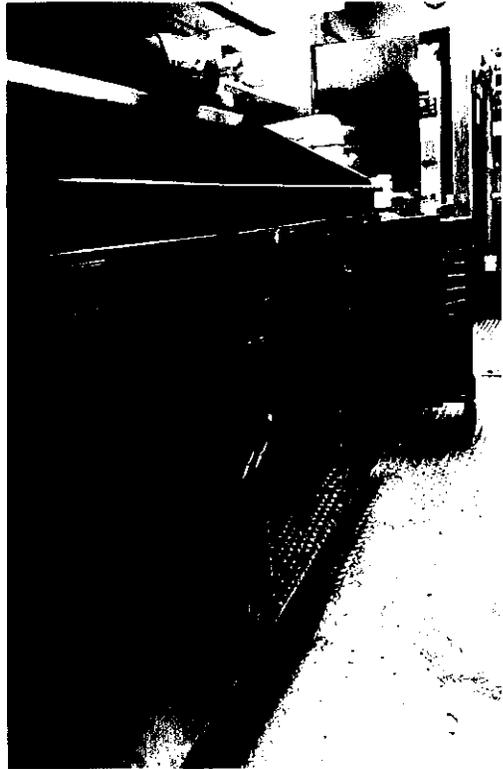
expanded space in relation to existing bar



The Wayland

700 East 9th St
Alphabet City, NY





ATTENTION RESIDENTS & NEIGHBORS

PLEASE CALL 911-332-5422

ENTER NEXT DOOR

700 517 ST # 5

WEEK - 5007

MONDAY 5:00 PM - 5:30 PM

JAMES BOWIE CAUGHT IN BED
SEE PAGES 1A, 1B, 1C

DAILY NEWS
WE WON'T
TALK



ATTENTION RESIDENTS & NEIGHBORS

The Wayland, (917-332-8432)

EXPAND NEXT DOOR

700 69th St. # 5

Wine & Liquor

Monday July 16th 6:30 PM

Rob Coraso 917-332-8432

T IN BED
S 10, 11, 12



Partly to mostly sunny, 85/67. Monday, July 9, 2012

DWVS

PAPER

NEWS



15 (B/M) 12 (OP) 11 (OP)

10 (B/M) 9 (OP) 8 (OP)

7 (OP) GARDEN

5 (OP) 4 (OP) 2 (OP)

1 (OP)

13 (OP) 14 (B/M)

6TH FRANK NYPD

★

3 (OP)

Ave. C

The Maryland

8th st

9th st

6 (OP)

10th st

700 East 9th St

500 Foot Liquor Licenses

Legend For Block Chart

1. **Teneleven** (Bar) 171 Ave. C
2. **Royale** (Bar) 157 Ave. C
3. **East Village Tavern** (Bar) 158 Ave. C
4. **Speakeasy** (Bar) 151 Ave. C
5. **Esperanto** (Restaurant) 145 Ave .C
6. **Louis 649** (Bar) 649 East 9th St.
7. **The Sunburnt Cow** (Bar/Restaurant) 137 Ave . C
8. **The Summit Bar** (Bar) 133 Ave . C
9. **Babel** (Bar) 131 Ave. C
10. **Verso** (Restaurant) 127 Ave. C
11. **The Porch** (Bar) Closed 115 Ave. C
12. **Arcane** (Restaurant) 111 Ave. C
13. **Vibrations Lounge** (Bar) Closed 116 Ave. C
14. **Kafana** (Restaurant) 116 Ave. C
15. **Zum Schneider** (Bar/Restaurant) 107 Ave.

PESETSKY and BOOKMAN
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Email: rbookman@pandblegal.com

July 10, 2012

Thomas Donoghue, Esq.
NY State Liquor Authority
80 S. Swan Street, Suite 900
Albany, New York 12210

Dear Mr. Donoghue:

Request is hereby made for a declaratory ruling concerning a device that we believe meets the statutory requirements of the ABC Law 106(2)(b).

The device, known as the Magnetic Stirrer, uses magnetism to keep liquids mixed and in constant motion. We are convinced that this satisfies the statute and seek a declaratory ruling to that affect.

Attached is information on the device from the manufacturer. A short two (2) minute presentation is needed to demonstrate how this works. (As they say, seeing is believing).

Thank you.

Very truly yours,

Robert S. Bookman

RSB:dym
Enclosure

Cocktails

After Hours Jam

Bourbon, apricot jam, chipotle agave, lemon, angostura bitters \$11

Linden Corner

Gin, lemon, hibiscus-pink peppercorn syrup, orange bitters, soda \$11

Bermuda Black

Dark and light rums, lime, fresh ginger juice, angostura bitters, porter \$12

Cumin my Cocktail

Scotch whiskey, lemon, cumin-infused agave, egg whites, angostura bitters \$11

Garden Variety Margarita

Blanco tequila, ginger & kale juices, lime, agave nectar, smoked sea salt \$11

Mendoza Checkpoint

Mezcal, blanco tequila, fresh jalapeño juice, house grapefruit soda, ancho chili salt \$11

The Bedford Cruise

Vodka, watermelon juice, lemon, soda \$11

Track Town Fizz

Pisco, New York strawberries, szechuan pepper, lime, angostura bitters, soda \$11

Angela's Arch

Rye whiskey, mezcal, malbec reduction, Aperol, bitters \$12

B. Rye

Rye whiskey, blueberry port, dry vermouth, absinthe, house lemon bitters \$12

The San Fran Spout. on tap

Fernet Branca and house made cola. \$7

Wayland Champagne Cocktail

Tequila, lime, red bell pepper juice, chipotle agave, Miller High Life \$8



The Wayland

small but strong

Beer

Tecate \$5

with or without "the works"

Miller High Life \$5

Naragansett Lager "tall boy" \$5

Session Lager \$6

Lion's Head Pilsner \$6

Abita Amber \$6

Victory Headwaters Pale Ale \$6

Troegs Dreamweaver Wheat \$7

Ommegang Rare VOS \$7

Flying Dog Atlantic Lager \$7

Rogue Dead Guy Ale \$7

Smuttynose IPA \$7

Left Hand Milk Stout \$7

Wine \$9

Duck Walk Sauvignon Blanc, NY

Monastrel, Jumilla

Albamarle Vineyards Rosé, VA

Prosecco, Veneto

*our kitchen is tiny, please be patient and if you're a big group please learn to share.

**we cook everything fresh every day which means it's super fresh, but when it's gone it's gone, sorry for the inconvenience.

***eating uncooked meat or seafood can be hazardous to your health

cpr kit located behind the bar

Today's Food

Hot Nuts \$4

honey, cayenne, rosemary, maldon sea salt

Olives \$5

rosemary, orange zest, chili pepper, olive oil

Cheese \$6/10/14

selections change daily

Asparagus Carpaccio \$9

shaved raw asparagus, ricotta, lemon zest, olive oil and sea salt on toasted country rye

Charred Sugar Snaps \$9

sugar snap peas charred on cast iron, radish, fresh mint, olive oil, cotija cheese, smoked sea salt

Brussels \$8

shaved raw brussels, green apple, salted pecans, lemon juice, honey, olive oil

Sausage Bread and Ricotta \$9

Pecorano Bakery's sausage bread: grilled and served with a pot of ricotta

Pernil Romero \$10

pork roast marinated in sour orange and slow cooked with garlic & rosemary, dressed simply on baguette

Pulled Chicken \$10

free-range, braised in apples, tomatoes, fennel & chiles; cucumber, spicy pickles and cilantro aioli on country bread

BLT \$12

smoked pork belly slow cooked in bourbon and apple cider; roasted tomato, frisee and rosemary mayo on country bread

Chicken Liver + Bacon \$9

chicken liver paté with bacon, apple, sweet onion chips, frisee and onion mostarda on baguette



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