

From: EI

12-12-26 00:56:17 (GMT)

**THE CITY OF NEW YORK  
MANHATTAN COMMUNITY BOARD**  
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:

- |                                                                   |                                                                |
|-------------------------------------------------------------------|----------------------------------------------------------------|
| <input checked="" type="checkbox"/> new liquor license            | <input type="checkbox"/> upgrade of an existing liquor license |
| <input type="checkbox"/> alteration of an existing liquor license | <input type="checkbox"/> sale of assets                        |
| <input type="checkbox"/> corporate change                         |                                                                |

Today's Date: December 20, 2012

**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-premises; full liquor Is location currently licensed?  Yes  No

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: bar/restaurant

Corporation and trade name of current license: \_\_\_\_\_

**APPLICANT:**

Premise address: 115 Allen Street, New York, NY 10022

Cross streets: Delancey and Rivington

Name of applicant and all principals: Hill and Dale Restaurant Group, LLC.

The principals are Aron Watman and Billy Waite.

Trade name (DBA): TBD

**PREMISE:**

Type of building and number of floors: Mixed use (residential upper); six 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):

6

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)?

gastropub

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-Friday, 5 pm - 4 am; Saturday, 11 am - 4 am; Sunday, 12 pm - 4 am

Number of tables? 25-30 Number of seats at tables? 62

How many stand-up bars/ bar seats are located on the premise? 14 bar 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): located at the center of the premises: 20 feet long, 10 feet wide

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

Upscale gastropub fare

What are the hours kitchen will be open? \_\_\_\_\_

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

How many employees will there be? 7-9

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 Speakers mounted as per sound consultant's advice, similar to prior

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

Please describe your sound system: Using existing Bose system designed for restaurants, wall-mounted 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) As necessary

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

If yes, please indicate name of establishment: Brooklynneer

Address: 220 West Houston Street, New York, NY Community Board # CB 2

Dates of operation: December 2010 to present

**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? \_\_\_\_\_

How many licensed establishments are within 500 feet? 18

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? 13

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

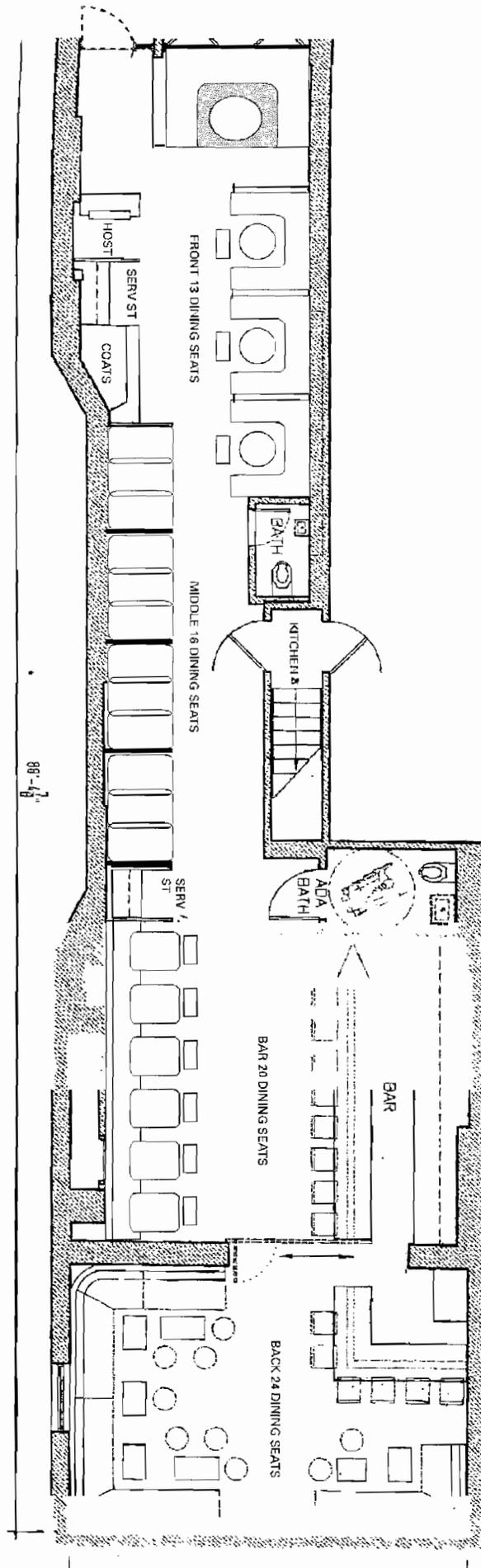
If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

#### 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](mailto: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).

Hill & Dale  
115 Allen St, NYC  
Floor Plan  
Jan 2013



- FRONT 13 DINING SEATS
- MIDDLE 16 DINING SEATS
- BAR 20 DINING SEATS
- BACK 24 DINING SEATS
- TOTAL 89 DINING SEATS

## Hill &amp; Dale Opening Winter Menu

**Appetizers**

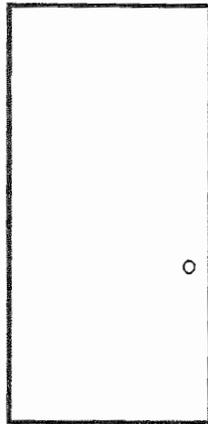
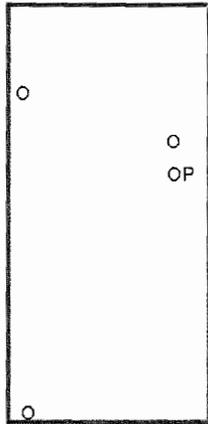
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|------------------------------------------------------------------------------------------------------------------------------------------------|------------------|
| Deviled Eggs with Smoked Bluefish Salad                                                                                                        | \$2 ea           |
| Blue Point Oysters on the Half Shell<br>with Mignonette, House Cocktail Sauce or Lemon<br>or<br>Broiled with Horseradish Cream and Breadcrumbs | \$3 ea<br>\$3 ea |
| Manhattan Clam Chowder                                                                                                                         | \$7              |
| Daily Farmer's Market Sourced Salad                                                                                                            | \$9              |
| Broiled Ispwich Clam Bellies<br>with Leeks and Crispy Pancetta on Pullman Toast                                                                | \$12             |
| Smoked Jumbo Shrimp Cocktail with Romesco Sauce                                                                                                | \$14             |
| Steak Tartare<br>Lightly Marinated Raw Beef Tenderloin with Capers, Shallots, Mustard<br>and Quail Egg Yolk on Rye Toast                       | \$14             |
| Foie Gras and De Puy Lentil Terrine with Rocket Salad                                                                                          | \$16             |
| Chef's Charcuterie & Cheese Board                                                                                                              | \$17             |

**Entrees**

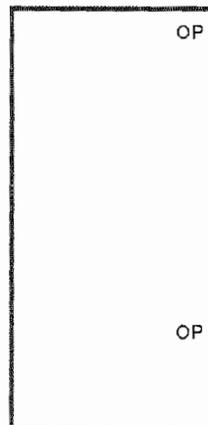
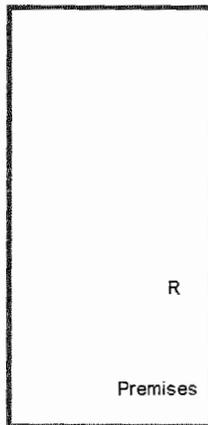
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|-------------------------------------------------------------------------------------------|------|
| Chicken Pot Pie with Local Root Vegetables, Bacon Veloute and Puff Pastry                 | \$19 |
| Apple Wood Smoked Pork Chop<br>with Bacon Herb Mac and Cheese and Grilled Brussel Sprouts | \$19 |
| Red Wine Braised Beef Brisket<br>with Cauliflower Au Gratin and Kale Salad                | \$21 |
| Pan Roasted Duck Breast<br>Speck Wrapped Prunes, Sherry Almond Sauce, Glazed Parsnips     | \$22 |
| Grilled Bluefish<br>with poached hot house tomatoes and mustard greens.                   | \$19 |
| Lobster Newberg with braised Savoy Cabbage                                                | \$24 |

**Dessert (all deserts served with vanilla Van Leeuwen Ice Cream)**

|                     |     |
|---------------------|-----|
| Baked Alaska        | \$9 |
| New York Cheesecake | \$9 |
| Blackout Cake       | \$9 |



Rivington Street



Delancey Street

