

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](mailto: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

Check if either of these apply:

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

Today's Date: 3/1/13

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: addition of a bar in cellar

Previous or current use of the location: restaurant

Corporation and trade name of current license: 3rd Avenue Hospitality LLC / The Smith

**APPLICANT:**

Premise address: 55 3rd Ave, NY NY 10003

Cross streets: 10th & 11th Streets

Name of applicant and all principals: Jeffrey Lefcourt

3rd Avenue Hospitality LLC

Trade name (DBA): The Smith

**PREMISE:**

Type of building and number of floors: Multi unit

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 278 Outdoor Certificate of Occupancy N/A  
(fill in maximum NUMBER of people permitted)

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):  
\_\_\_\_\_

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)  
7 days a week  
8AM - 4AM

Number of tables? 64 Number of seats at tables? 172

How many stand-up bars/ bar seats are located on the premise? 2 stand up, 28 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): 1 STRAIGHT BAR ON ground fl., 1, L SHAPED BAR ON CELLAR fl.

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

What are the hours kitchen will be open? all open hours  
Will a manager or principal always be on site?  Yes  No If yes, which? \_\_\_\_\_  
How many employees will there be? 100  
Do you have or plan to install  French doors  accordion doors or  windows? N/A  
Will you agree to close any doors and windows at 10:00 P.M. every night?  Yes  No N/A  
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: \_\_\_\_\_

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) \_\_\_\_\_

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

**APPLICANT HISTORY:**

Has this corporation or any principal been licensed previously?  Yes  No  
If yes, please indicate name of establishment: THE SMITH & JANE  
Address: 956 2nd AVE, NY 10022, 55 3rd AVE, 100 W. HOUSTON ST Community Board # 3, 2 r'6  
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 \_\_\_\_\_

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? 6

How many licensed establishments are within 500 feet? 17

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? 17

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.

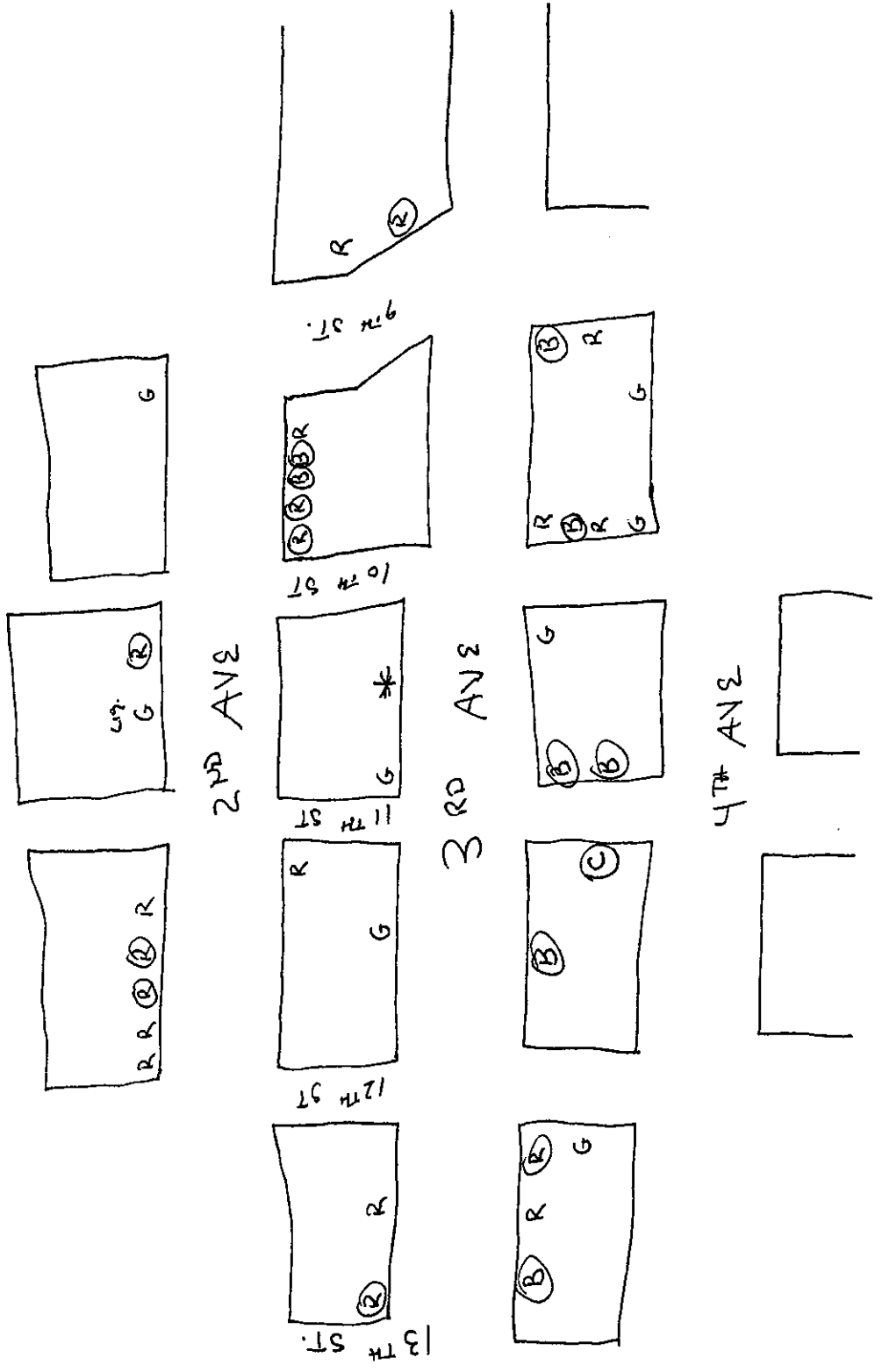
**COMMUNITY OUTREACH:**

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).

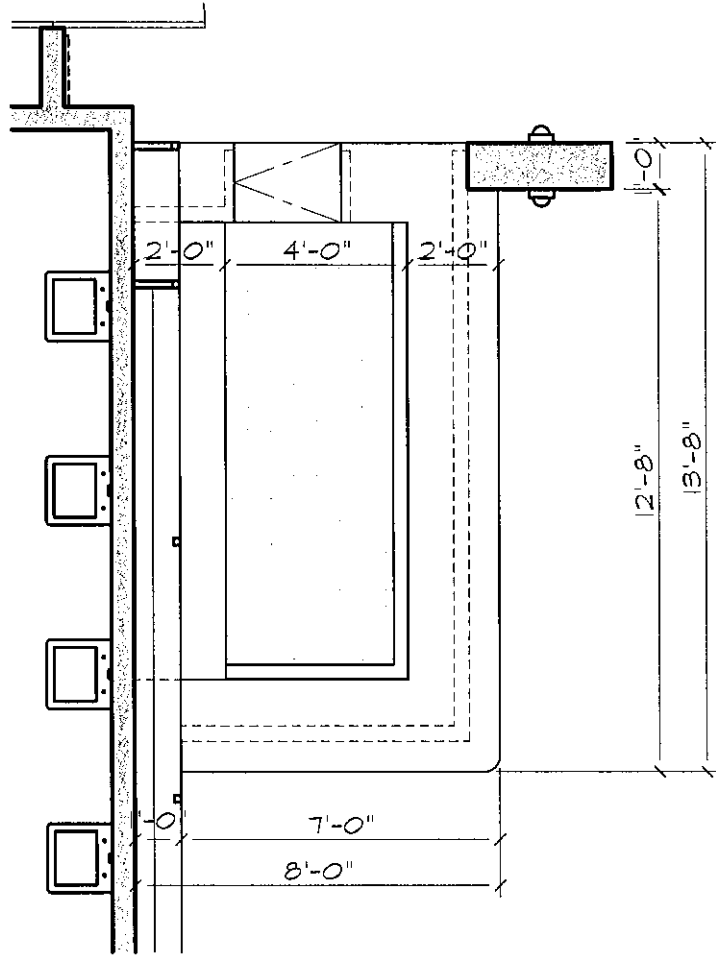
# 3RD AVE. HOSPITALITY

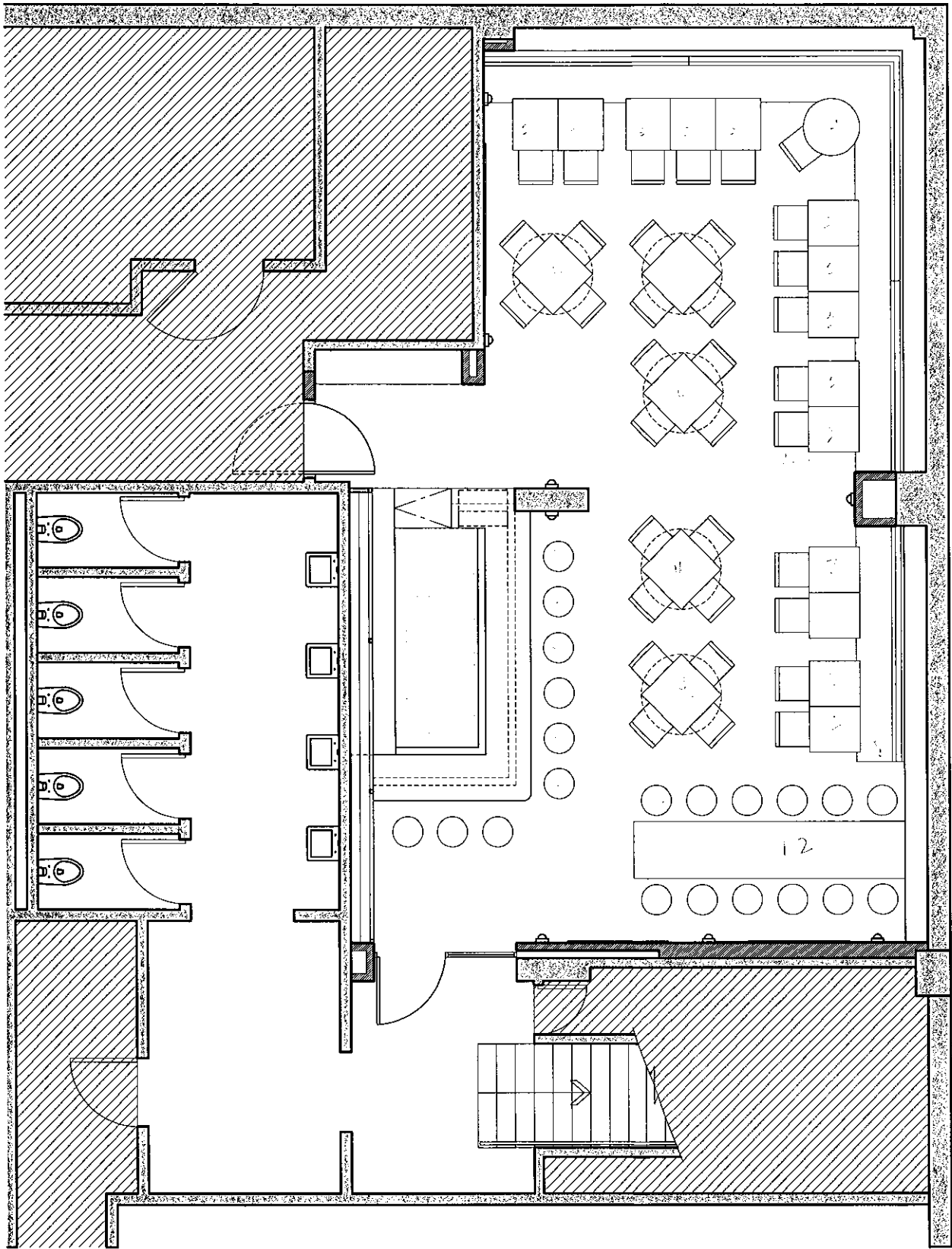
55 3RD AVE. NYC.



ADAM DUKES  
MANAGER | THE SMITH EAST VILLAGE  
55 THIRD AVE | NEW YORK | NY | 10003  
212.420.9800 | ADUKES@CTRNYC.COM | THESMITHNYC.COM







51

70-1  
51



# THE CAFE

55 THIRD AVENUE

WHERE PEOPLE EAT NEW YORK, NY 10003

212 995 9668

## -ALL DAY BRUNCH-

OUR INGREDIENTS-NATURALLY RAISED-NATURALLY GROWN-LOCAL-ORGANIC-SUSTAINABLE-NATURALLY GOOD

### LUNCH

served 11:30-4

#### small plates

ROASTED TOMATO SOUP sharp cheddar melt	7
ALSATIAN PIZZA bacon lardoons, onions	7
MAC & CHEESE GRATIN almost burnt	7
CRISPY FRIED CALAMARI spicy ranch dip	8
<b>HOT POTATO CHIPS parmesan, truffle</b>	<b>6</b>

#### large plates & salads

GRILLED FISH TACOS pineapple pico	11
VEGETABLE RISOTTO "BIMBIMOP"	11
GRILLED CHICKEN salsa verde & fries	12
MEDITERRANEAN SALAD cucumber, feta, olives, tomato, lemon dressing with grilled chicken	14
TUNA NIÇOISE	15
TOSSED COBB SALAD chicken, corn, blue cheese, bacon, avocado	14

#### sides

HOMEMADE GRANOLA yogurt, honey, bananas	6
MAPLE CHICKEN SAUSAGE	
HOT OATMEAL	5
FRIES	5
CHEDDAR GRITS	5
CONEY ISLAND DISCO FRIES	5
SAUTÉED SPINACH	5
APPLE SMOKED BACON	5
HOME FRIES	4

#### HOMEMADE ICE CREAM SUNDAES 5

BANANA SPLIT
HOT FUDGE
CARAMEL & NUTS
THE ROCKET
APPLE PIE

### BRUNCH

served morning-4

#### eggs

*COUNTRY BREAKFAST cheddar grits, ham steak, scrambled eggs, biscuit, red eye gravy	8
*SMOKED SALMON SCRAMBLE home fries	9
RANCHERO chipotle salsa, flour tortillas	8
*MUSHROOM OMELETTE fontina, home fries	7
*FRITTATA tomato, asparagus, mozzarella	9
EGG WHITE OMELETTE spinach, goat cheese	8
CROAKER smoked ham, gruyere cheese levain, fried eggs	8
BAR STEAK & EGGS sunny up eggs, home fries	11

#### poached eggs

CLASSIC EGGS BENEDICT home fries	7
POTATO WAFFLE creamed spinach, caramelized onion	7
SAUSAGE & EGGS spicy corn bread, white gravy	8

\*egg whites may be substituted for \$2

#### griddle

FRENCH TOAST maple butter, caramelized bananas	8
PANCAKES apples, pecans, bourbon honey	7
WAFFLES strawberries, warm maple syrup	6

#### sandwiches

served 11:30-4

FILET O FISH tartar sauce & romaine	9
GRILLED PORTOBELLO gruyere, roasted peppers	7
SHAVED CHICKEN multi grain bread, mustard	8
MEATBALL HERO parmesan & garlic bread	8
ROASTED PORK SANDWICH spicy cauliflower	9
BLT & E	8

BIG BURGER & fries	10
BURGER DELUX special sauce, sharp cheddar, bacon, the works	12

# THE CAFE

WHERE PEOPLE EAT

55 THIRD AVENUE  
NEW YORK, NY 10003  
212 995 9668

## -DINNER-

OUR INGREDIENTS-NATURALLY RAISED-NATURALLY GROWN-LOCAL-ORGANIC-SUSTAINABLE-NATURALLY GOOD

### STARTERS

ROASTED TOMATO SOUP cheddar melt	7
ALSATIAN PIZZA bacon lardons, onions	8
TUNA TARTARE jalapeno, black sesame	8
SHRIMP SCAMPI	9
FRIED CALAMARI spicy ranch dip	8
COUNTRY PATE	7
PORK BELLY & EGGS onion marmalade	9
ASPARAGUS SALAD manchego & hazelnuts	8
BABY ARUGULA SALAD parmesan, lemon	8
AVOCADO SALAD chipotle vinaigrette	8

HOT POTATO CHIPS	8
parmesan, truffle, sea salt	

### SALADS & SANDWICHES

MEDITERRANEAN SALAD cucumber, feta, olives, tomato, lemon dressing	12
SEARED TUNA NICOISE	17
TOSSED CHICKEN SALAD corn, romaine, blue cheese, bacon, avocado	15
ROASTED PORK SANDWICH spicy cauliflower	11
BIG BURGER & fries	12
BURGER DELUX special sauce, cheddar, bacon, the works	14

### PASTA

WILD MUSHROOMS RAVIOLI	12
BAKED PENNE & MEATBALLS	13
MAC & CHEESE GRATIN almost burnt	14

### SIDES 5

BEER BATTERED ONION RINGS
TEMPURA STRING BEANS
FRIES
SMASHED YUKON GOLD POTATOES
SAUTEED SPINACH

### MAIN COURSES

SCOTTISH SALMON	17
zucchini, portobello, corn, garlic confit	
FISH TACOS	15
pineapple pico, flour tortillas	
SKATE	14
cauliflower, brown butter	
POT OF MUSSELS	14
chardonnay broth, fries	
GRILLED CHICKEN SAUSAGE	14
street fair peppers & onions	
VEGETABLE RISOTTO "BIMBIBOP"	15
THE PORK CHOP	15
apples, chipotle onions, fennel	
LAMB STEAK	19
grilled vegetables, marinated feta	
ROASTED COD	18
glazed carrots, string beans, mustard sauce	
SEARED SCALLOPS	18
smashed potatoes, leeks, herb vinaigrette	

### AMERICAN BEEF

served with fries and choice of  
béarnaise or chimichurri sauce

HANGER STEAK	17
BAR STEAK	19
SIRLOIN	27
CHURRASCO	22

GRILLED CHICKEN
salsa verde & fries
15

### HOMEMADE ICE CREAM SUNDAES 5

BANANA SPLIT
HOT FUDGE
CARAMEL & NUTS
THE ROCKET
APPLE PIE