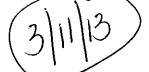


THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

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:

C	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.	
	neck which you are applying for: new liquor license	
	sale of assets upgrade (change of class) of an existing liquor license	
	oday's Date: 1/25/2013	
	applying for sale of assets, you must bring letter from current owner confirming that you e buying business or have the seller come with you to the meeting. The period of license: Restaurant Winter Is location currently licensed? Yes Yes	ctive
	PPLICANT: emise address: 137 15+ A VENUE, NY. NY 10003 5 oss streets: St. MARKS PIACE & E 9+H Street me of applicant and all principals: IVrose Bamba	fore =1
	ade name (DBA):	

Revised: August 2012

PREMISE:
Type of building and number of floors: Business i residential
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: NA
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? \$\frac{1}{4}\$. Yes \$\square\$ No
Indoor Certificate of Occupancy 5.7 Outdoor Certificate of Occupancy
(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)? **CSFAWAA+**
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) SAT & SUN BYUNCH - 11:30 - 3:30, MON TUES, WED, THUIS: 5pm - 12. LUNCH HOURS: THUIS+ FRI 11:30 - 3pm, FRI & SQT 5pm - 1Am, SUN-5pm //p.
Number of tables? Number of seats at tables? 2 7
How many stand-up bars/ bar seats are located on the premise?
(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): Service bar, L-SHAPE, 4 SEATS
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 D No If yes, describe type of food and submit a menu
What are the hours kitchen will be open?
Will a manager or principal always be on site? Yes \(\begin{align*}\text{No If yes, which?} \(\begin{align*}\text{IV (0.5e BAND)} \\ \text{Band} \\ \text{OSE BANDO}
How many employees will there be? $\frac{2-10}{}$
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
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?
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?
APPLICANT HISTORY: 1/A
APPLICANT HISTORY: リカ Has this corporation or any principal been licensed previously? ロ Yes ぬ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.
Revised: August 2012

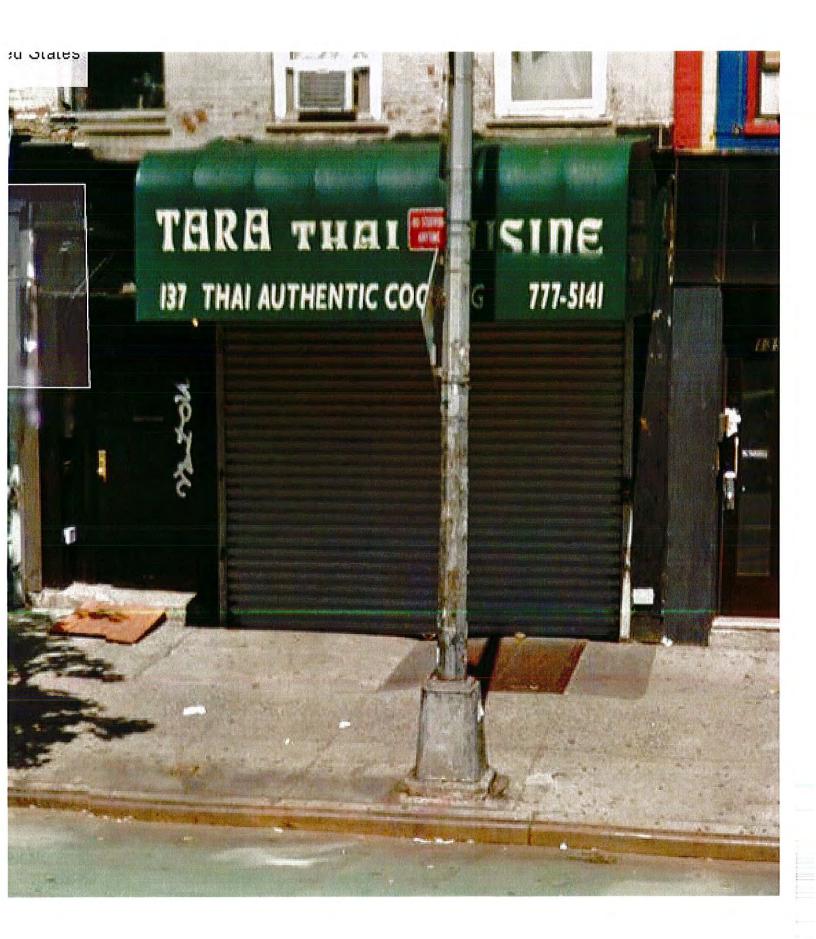
Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business
Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list
of violations and dates of violations and outcomes, if any.
Attach a separate diagram 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.
LOCATION:
How many licensed establishments are within 1 block?
How many licensed establishments are within 500 feet?
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?
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.

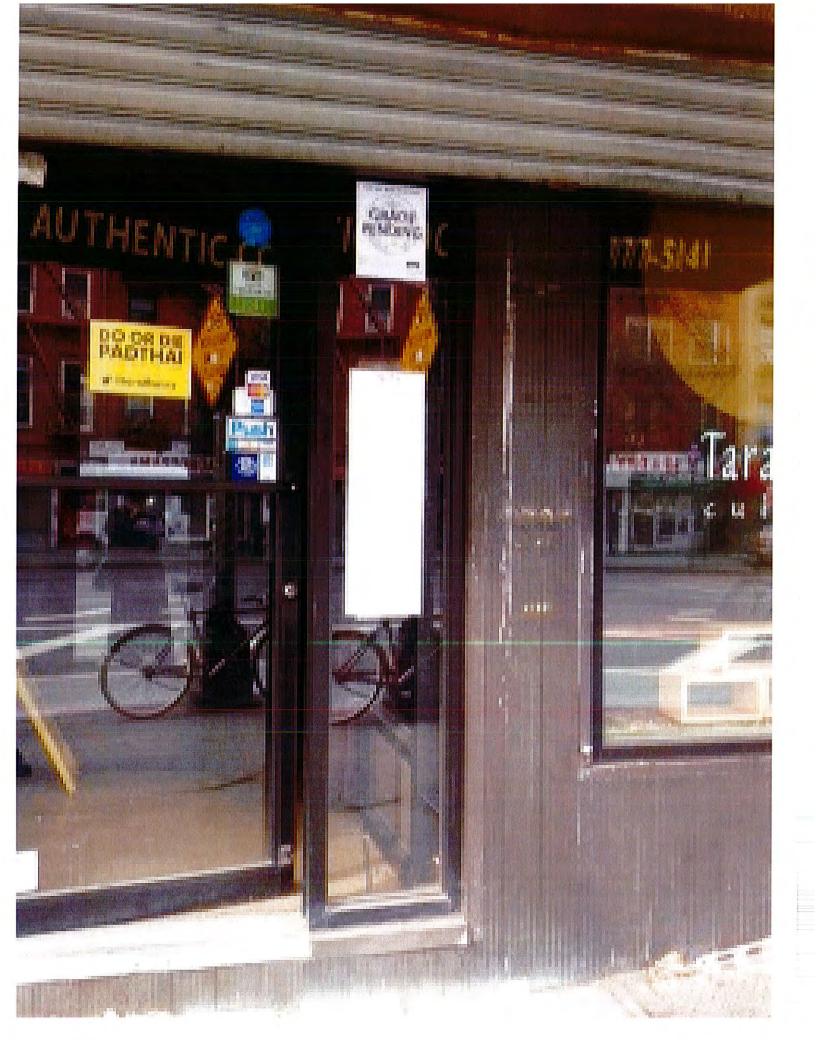
COMMUNITY OUTREACH:

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).

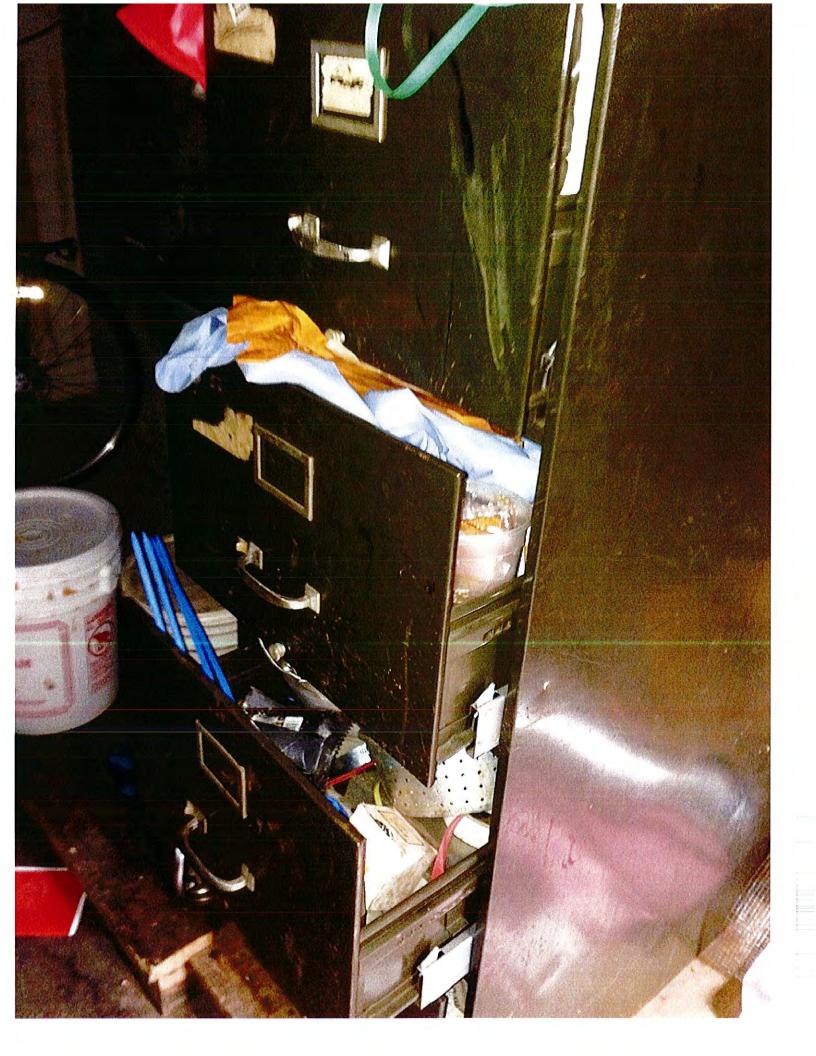
Revised: August 2012 Page 4 of 5



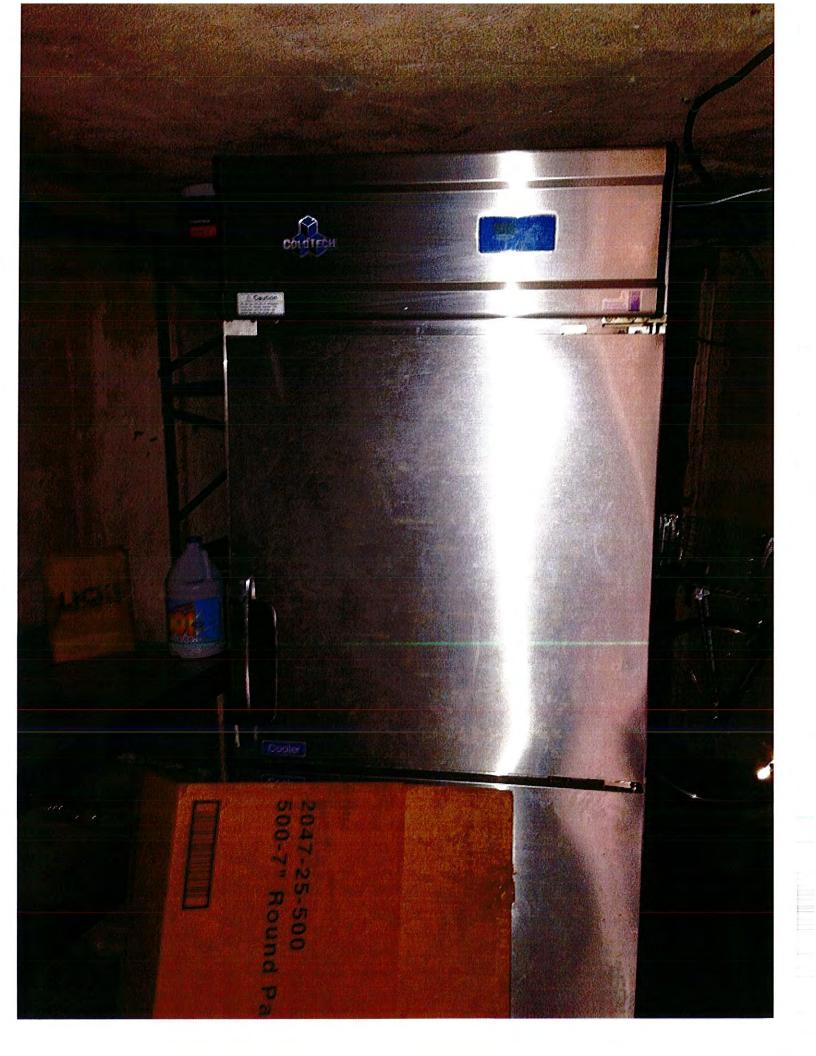




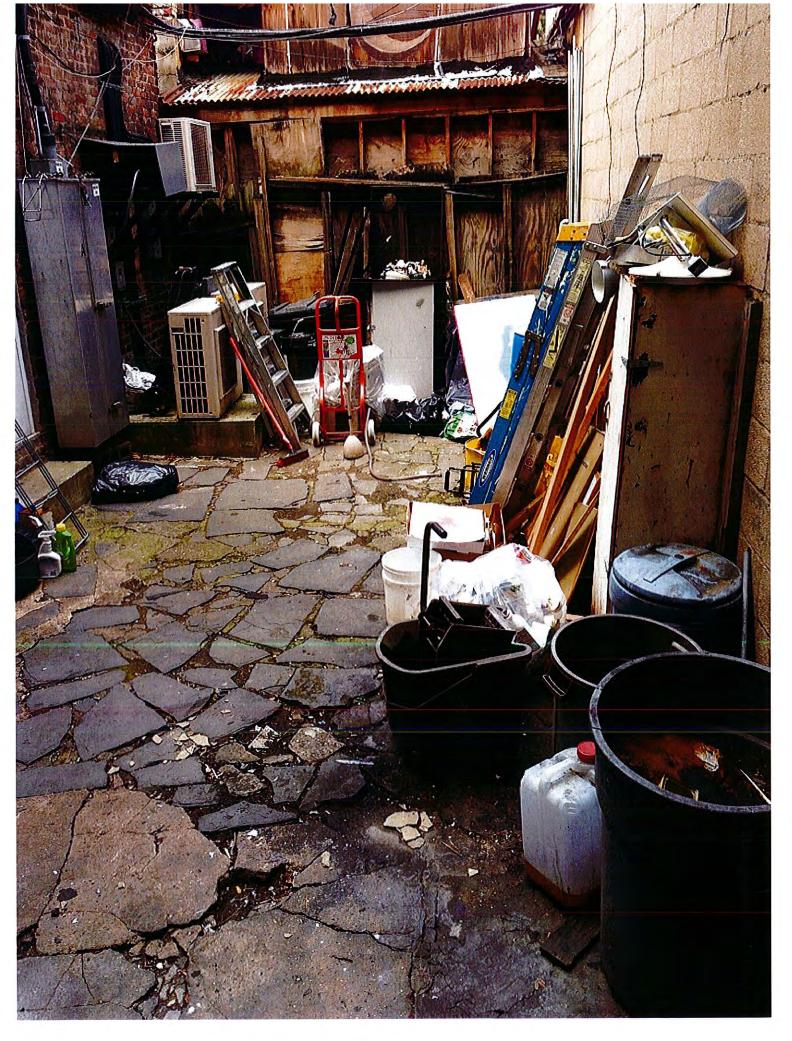
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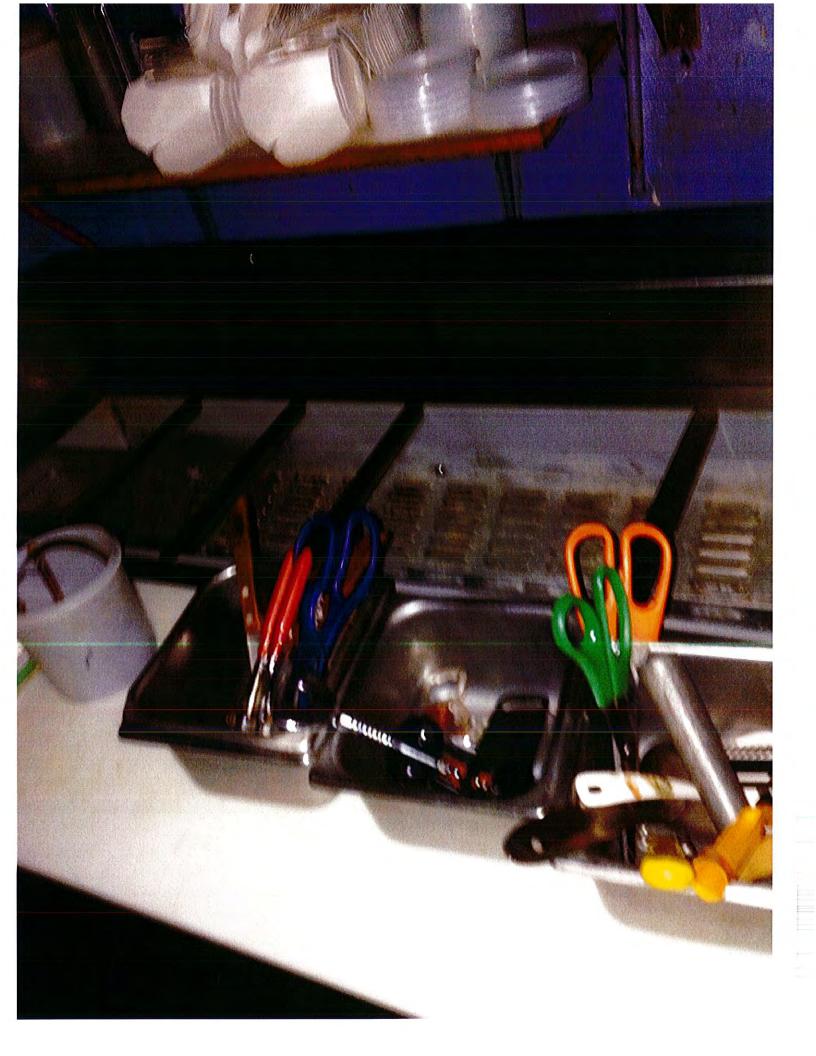


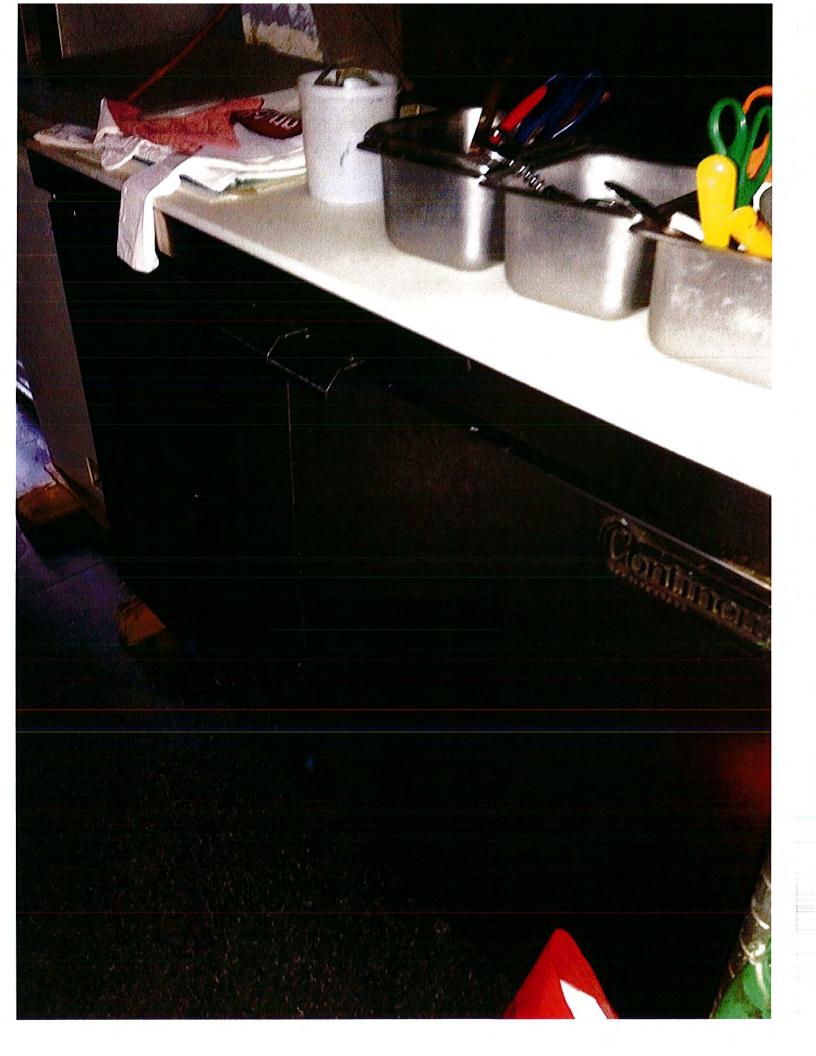


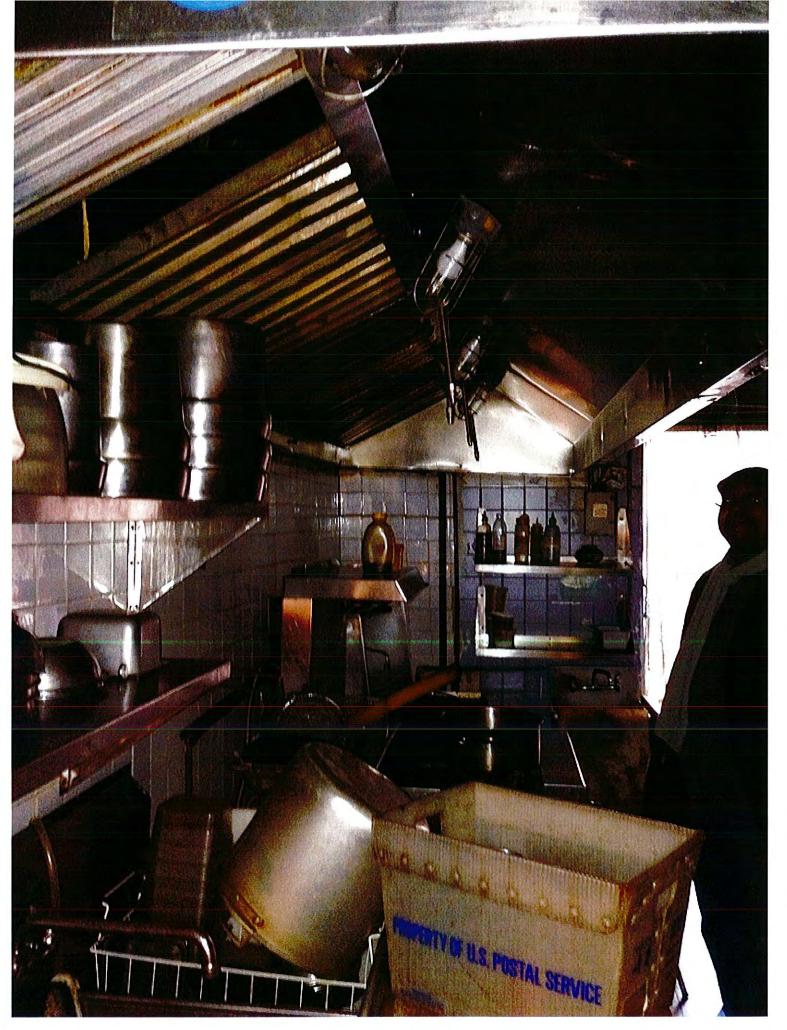


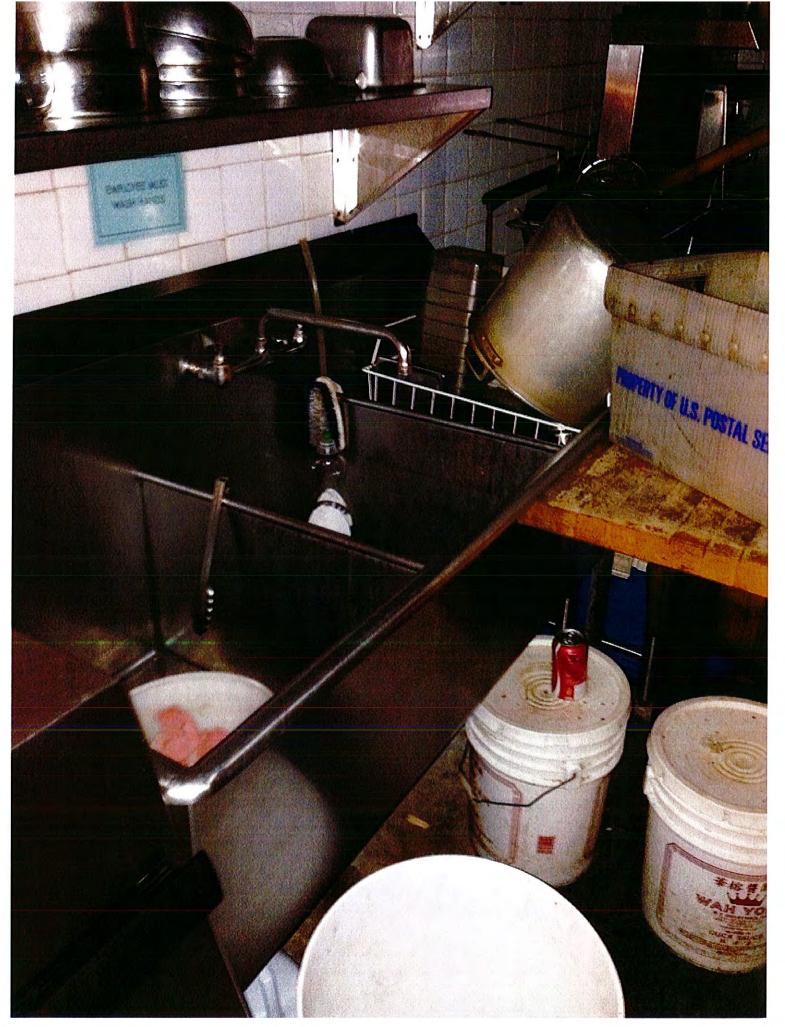




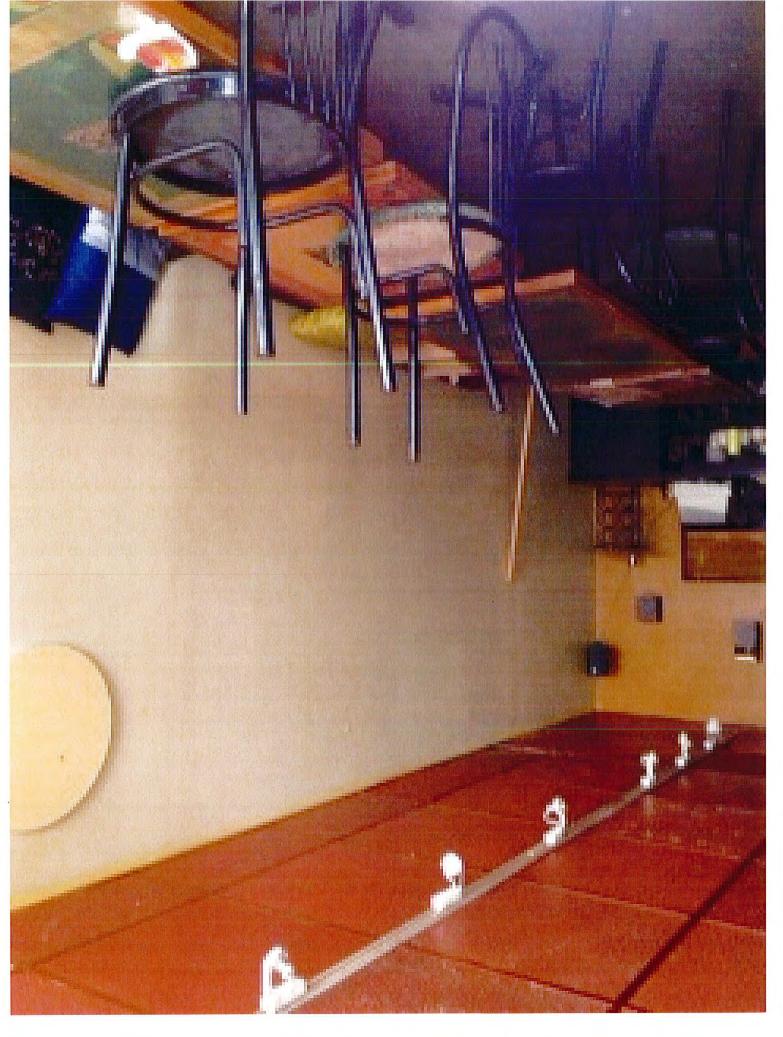


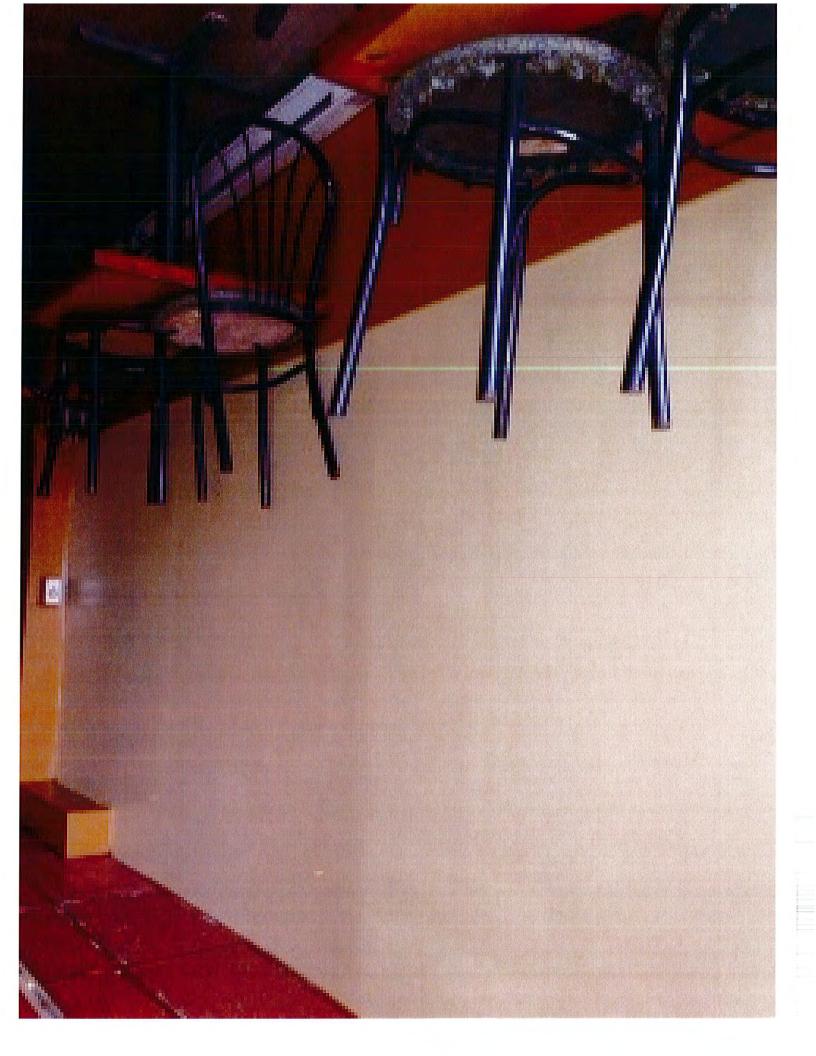


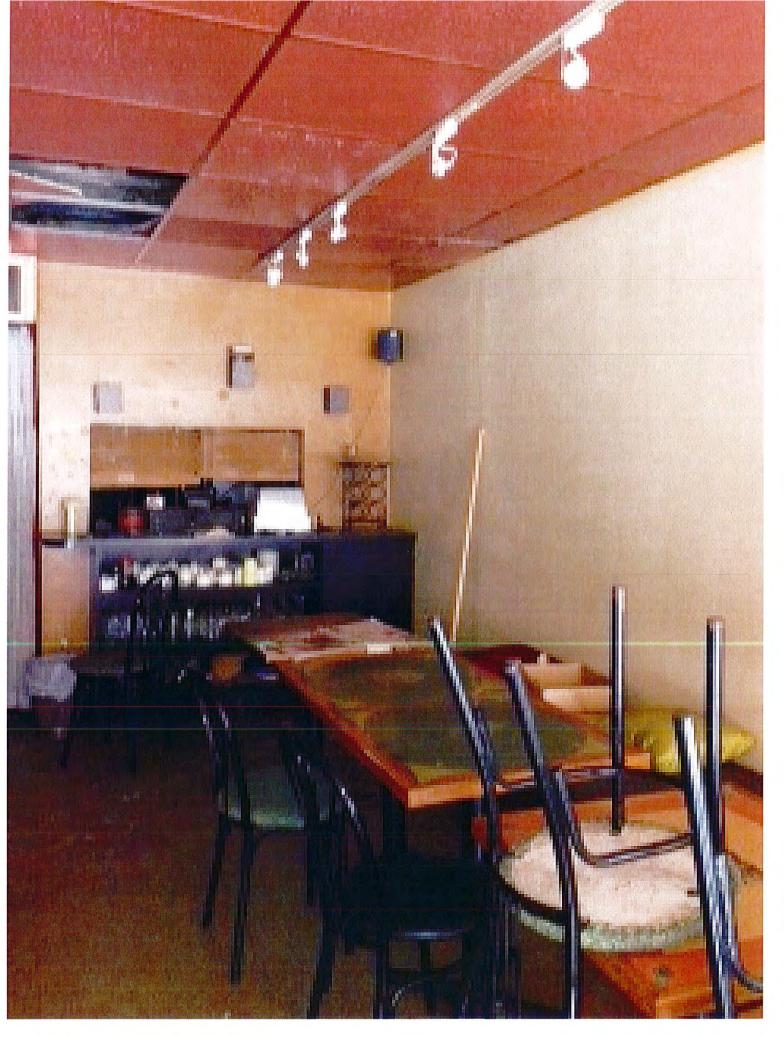


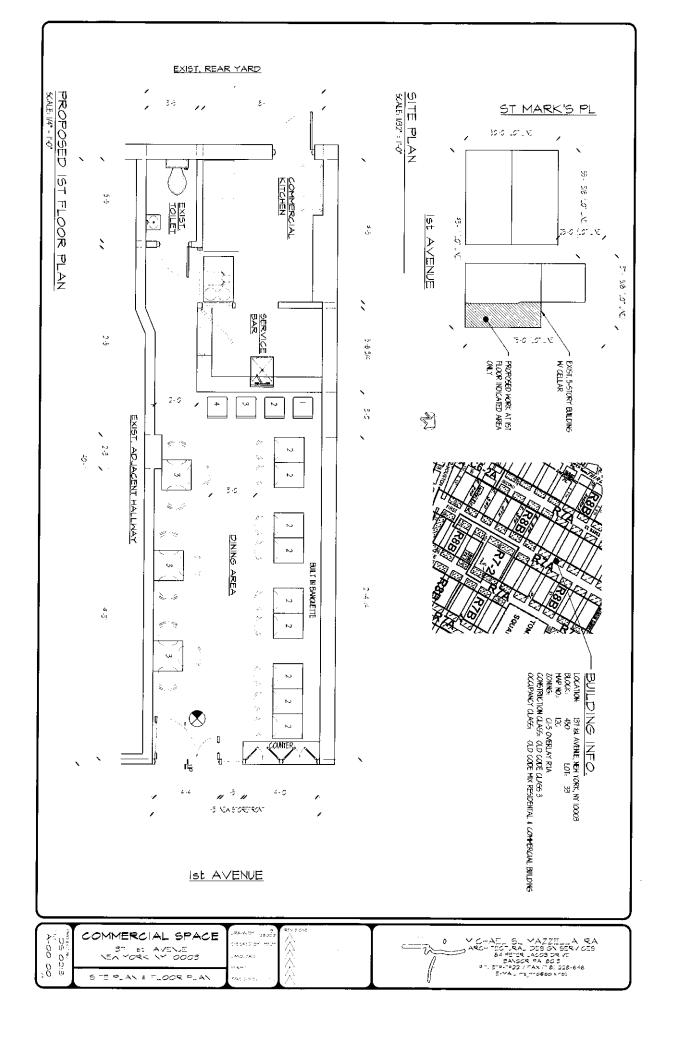


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Petition to Support Proposed Liquor License Jan 20/3 Date: The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) to the following applicant/establishment (company and/or trade name) VROSE. Address of premises: This business will be a: (circle) Bar Restaurant Other: The hours of operation will be: Brunch - Let L Sun (130 330 PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area. Other information regarding the license: Name **Signature** Address 305 E11 # ST. Joel Mossow 3 ST. Marks ALBX SIMS Two East U Medal 305 east 11 St. 1- ST MARK of CARMEN ESTRELLA ERMIR GJOKA 137 ISTAVE, APT25 137 First Ac +85, N/15 Linda Fitzgarald 137 FIRST AVE, APT 2N MEUSSA TANZER 135 151 Ave h Elle Brownstein 131151 Ave Stare

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The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) Will Deel to the following applicant/establishment (company and/or trade name) Address of premises: 137 St Averue Mest York Ny This business will be a: (circle) Bar Restaurant Other: Distro/Wine & Beer Service The hours of operation will be: Brunch State Sun (1/3**35**30**) Evening hours 1.00**								
						Lunch hours & The X F		Loso FRIX Sat BB- 14)
						PLEASE NOTE: Signatures sho	ould be from <u>residents</u> of building, adjoir	ning buildings, and within 2 block area [pm]
						Other information regarding		, -
						Name	Signature	Address
						Migh	0 0 0	129 FIRST AVE
							4. SINGH	NY NY 10003.
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A /10		1117039 Suje 18003						
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Davido	Ma	83 St. Marks PI						
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ED LAMANNA								
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MARY BUMBERG	I A ROLL	The state of the s						
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Pd: also								
Chis Mil	Kins Voes & Myon	124 BUST Ne NY, NY 1009						
PRISUILA ROLON	1. Low.	159 IST AVE.						
		N.Y. N.Y. 1003						

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Date: 1/19/2013	etition to Support Proposed Liquor Jan - 2013	2.001100		
the following undersigned <u>residents</u> of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine)				
to the following applicant/establ	ishment (company and/or trade name)			
Address of premises: 137	1 1st Averue New Goels	W		
This business will be a: (circle)	Bar Restaurant Other: 318	Ho I Nine & Seer Service		
The hours of operation will be:	mach satisfind (130,30) for rat We	d LTh (5PH-12A)		
	(200-504) Evening hours FRIN Sect (5 p.			
PLEASE NOTE: Signatures should	be from <u>residents</u> of building, adjoining	buildings, and within 2-block area.		
Other information regarding the	license:			
Name	Signature	Address		
Sina Juyje	Ting Gyzi	159 751 MM		
Kimberly Afars	Wembels appr	(37 181 Ave 65		
LINDA LOUATIEN	Linda Juellen	137 1st Ave 65 137 1st Ave 5N		
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----Original Message----

From: echan <echan@cb3manhattan.org>

To: ivmaben <ivmaben@aol.com>

Cc: 'Susan Stetzer' <sstetzer@cb3manhattan.org>

Sent: Wed, Jan 16, 2013 4:47 pm Subject: RE: Tenant Association

We do not have any associations for your location. As per questionnaire instructions, please use the petition that was attached in the SLA questionnaire package to gather signatures from residents in your building and surrounding buildings impacted by your establishment. Thank you.

From: <u>ivmaben@aol.com</u> [mailto:ivmaben@aol.com]

Sent: Wednesday, January 16, 2013 2:18 PM

To: info@cb3manhattan.org
Subject: Tenant Association

Good Afternoon,

My name is Ivrose Bamba and I am a client of Warren Pesetsky from the firm Pesetsky and Bookman. My inquiry is as follow: Is there any tenant or block association that I should reach out to for an upcoming application; I am on the agenda for February 11. The property is located on 137 1st Avenue between St Marks and 9th Street.

Thank You

Ivrose

Premises within 5 blocks

Restaurants/Café

11th & 12th Streets

Neptune 194 First Avenue (Polish-American)

Tree 190 First Avenue

Dyama 188 First Avenue (Japanese)

• Sahara East 184 First Avenue

10th & 11th Streets

Nai 174 First Avenue (Tapas-Spain)

Lanza 168 First Avenue (Italian)Saporo East 164 First Avenue (Japanese)

Iggy's 171-173 First Avenue (Pizzeria/Restaurant)

Momofuku 169 First Avenue (Japanese/Noodle Bar)

• Achiya 167 First Avenue (Sushi)

• Tarallucci E Vino 161 First Avenue (Italian)

• Ko 163 First Avenue (Japanese)

9th & 10th Streets

Coyote Ugly Saloon
 1 First Avenue

• This little Pig had roast beef 149 First Avenue

St Marks Place & 9th Streets

• Paquitos 143 First Avenue (Mexican)

Scarab 139 First Avenue (Hoohak Lounge)

Iconic
 133 First Avenue (Sushi, Snacks)

Stromboli Pizza 131 First Avenue

Premises within 5 blocks

• Simone 134-136 First Avenue

Spanky & Darle 140 First Avenue

St Marks Place & 7th Streets

• VBar St Marks 132 First Avenue

Efendi 128 First Avenue (Hoohak Lounge)

Lunasa Pub 126 First Avenue

International Bar 120 1/2 First Avenue

Weschler's 120 First Avenue (German)

Korean Food 117 First Avenue
 No Name seen 122 First Avenue
 No Name seen 117 First Avenue

Churches /Schools

Between 11th and 12th Streets

PS 19- Asher Levy Campus

Corner of 10th Street

Mosque

IVROSE B LLC

Gerose B LLC Menu 2013

artichaut

Kummus

Eggplant

Special Tapenade

Brandade de Morue (Breadfruit)

Spinach Yogurl Dip

Soup

Gazpacho

Carrol Ginger

Vegetable chili

Beef Chili

Tchaka

Zucchini Vichyssoise

Sweet Corn

<u> Appelizers/Canapes</u>

Kiby

Pale

Chicken Salay

Filet Mignon Cubes

Mini Chicken Stick

Shrimp au Saffron

Croque Monsieur Biles

Smoked Salman wrapped with seedless grapes

Prosciutto wrapped with seedless grapes

Scallops & Shitake Mushrooms with Pesto

Prosciulto wrapped Shrimp Stick Beignels aux Karicols or Accra

Dips

<u>Salad</u>

Kouse Salad
Grilled Salad with Laughing Bird Shrimp

Probiotic Salad with Citrus dressing (when available)

Jumbo Lump Crab and Avocado with Avocado Sauce on Marsh Salad

Pithivier of Smaked Kam with Salad and Granny Smith apples with Apple Vinaignette

Salmon Gravlax with Mixed Salad

Seared Phi Tuna with Mixed Greens and Pomegranale Vinaigrelle

Fuji Apples & Cucumber Salad with Sesame and Ginger dressing

<u>Chicken</u>

Gerose B LLC Menu 2013

Chicken Galantine with Manga Chulney

Duck Confit

Duck Galantine with Cranberry Chulney

Manchego Chicken with Prosciutto with Pomegranale & Molasses sauce Kedjenou

Fish

Tuna Tarlare

Salmon Fartare

Kalibut with Chunky tomatoes and pepper compote

Grilled Sea Scallops with Mango and Tomato Salad

Salmon Carpaccia with Key Lime Arugula Cucumber Salad and Capers

Spinach and Smoked Salmon Terrine with Reduced Balsamic Vinegar & Reduced sauce

Meal

Lamb Mignon served with Ratatouille

Stuffed Tenderlain with Gaat Cheese and Kerbs on Tapenade crauton

Brochette of Lamb and Red Onions with Pomegranate Molasses served with tomato polenta

<u>Vegetables</u>

Grilled Veggies

Vegetables Terrine (Specialty of the Kouse)

Polato Cup

Green Beans & Polaloes with Pesto

Tomato au Feuillet

Side/Sauce

Manga Chulney

Sundried Tomato chulney

Balsamic Reduction with Truffle

Ratatouille (side for Lamb, Beef and Tuna)

Curry Conscous with Currant

Wild Rice

Forbidden Rice

Brunch Service (Available Salurday & Sunday only)

Kouse Specially Pancakes

Quiche (Salmon, Broccoli)

Craque Madame

Grose B LLC Menu 2013

Craque Mansieur

Goat Cheese Panini with Caramelized Onions and Green Peppers Potato Salad with Garlic Sausage

Exolic Fruit Salad

Chayote (Cucumber)

<u>Dessert</u>

Macaroons

Biscolli

Cookies

Cheese Cake

Crème Brulee

Biscalli Terrine

Pain Palale

Variety of Chocolate

Sorbels

Aprical Lemon Pineapple

Parose B LLC Menu 2013

Coconut Lime Pomegranate
Fig Lychee Rhubarb
Ginger Mango Strawberry
Green Apple Passion Fruit * Rotating Selection

GUROSE B LLC

IVROSE B LLC

Aperitifs

Floc de Gascogne, Chateau Laubade

Champagne

Paul de Coste
Baron de Seillac Rose (Grenache)
Thiernot
Duval, Rose
Cremant Marie Ambal
Duval Leroy
Picard Rose
Serveaux Blanc de Noir
Gardet, Blanc de Noir

White Wine

Loire Valley

Quincy, Dom. Pierre Duret
Vouvray Demi-Sec, Chateau Montancour
Pouilly Fume, Pierre Marchand
Saumur, Les Epinats
Sancerre, Dom. Gerard Millet
Provignage, Henry Marionnet

Bordeaux

Bordeaux Blanc, Douthe

Sud-Ouest

Cotes de Gascogne, Domaine d'Uby Sauvignon Bergerac Sec, Le Bost Saint-Mont, Les Vignes Retrouvees

Bourgogne/Beaujolais

Chablis, La Meuliere
Pernand Vergelesses, Sylvain Loichet
Chablis, Domaine Fourey
Puligny-Montrachet, Vincent Girardin
Chassagne-Montrachet, Thomas Morey
Meursault, S. Loichet

Languedoc-Rousillon

Costiere de Nimes, Cercius Pic Poul de Pinet, Dom. Feline Jourdan Corbieres, Las Val les Gres Pays D'Oc, Petit-Saint-Jacques Maris, Chateau Maris Beaujolais Rose, Dominique Piron Sablet Rose, Dom. Les Goubert Minervois Rose, Chateau Maris Old School Cotes de Provence, Provence One Sancerre, "Cotes de Reigny" L'argentier Rose, Aramon

Red Wines

Loire Valley

Menetou Salon, Les Thureaux

Beaujolais

Morgon, Clos les Charmes

Rhone valley

Cotes du Rhone, La Buisonne Cotes du Ventoux, Alexandre Gauvin Vacqueras, Dom. Le Colombier Vacqueras, Dom. Le Colombier Cuvee G

Languedoc-Rousillon

Cotes de Thongue, Dom. De Montrose Pic Saint Loup, Les Almades L'Argentier, Cinsault

VIN Doux

Anjou, Coteaux du Layon Cht La Roulerie Rasteau, Vin doux naturel Rivesalte, Dom. Lafage Macvin, du Jura Chateau d' Arlay

Cheeses and Charculerie

Les Fromages 3/---, 5/---Assorted selection of French and International cheeses and Cheese Logs

Marecage Medley

[Seedless grapes wrapped with Salmon Gravlax cured with Molasses; Seedless grape wrapped with Prosciutto, Strawberries stuffed with Yogurt and Sausage]

Pale de Campagne with Celery roots

Chicken Galantine with Mango Chulney

Soat Cheese and Eggplant Roulade

Appelizers

Soup of the Day (changes daily)

Marecage Signature Soup

Marecage's Fritters-Kiby, Acras, Croquettes de Morue (Breadfruit-when available) and Plantains (Choice of any 3)

Chef's Treats-Combo of Filet Mignon Cubes and Chicken on a Bone Stick - (Specially of the Kouse)

Escargot Ravioli with Watercress sauce (Specialty of the House)

Beignels with Shrimp au Saffron

Beignels with Sardines

Tuna Tarlare

Salmon Tarlare

Artichaut Dip

Brandade de Morue Dip

Salads and Vegetables

Salmon Carpaccio with Key Lime Arugula Cucumber Salad, Capers and Red Onions

Infused Molasses Salmon Gravlax with Mixed greens drizzled with Kouse Vinaigrette

Probiotic Salad (when available or will be replaced by Frisee) and Granny Smith apples with Citrus dressing and Pomegranates

Peppercorn and Lemon Zest Seared Tuna

· With grilled Endigia and Grilled Granny Smith Apples served with Balsamic Truffle Dressing

 O_r

 With Grilled White Endives and Grilled Granny Smith Apples served with Balsamic Truffle Dressing

Grilled Kearls of Romaine, Tomato Wedges topped with Caramelized Red Onion, fresh Parmesan Cheese, drizzled with Sundried Tomatoes Vinaigrette (add grilled Chicken --- \$, add Shrimp --- \$ add Juna --- \$)

Steamed Lobster drizzled with a citrus vinaigrette served with steam fennel and probiotic salad

Duck Confit Salad

Poultry

Kedjenou with steamed French string beans, carrots and finger polaloes

Cornish Ken served with Sautéed red cabbage, Apple and Koney Chicken M'Qualli aux citrons confits

Seared Duck Breast topped with Chunks of Apple, Apricals, Tomaloes, Red and Green pepper compole served with a choice of one side (Attieke, Couscous or Jasmine Rice)

Fish

Braised Branzini served with grilled Asparagus, sautéed spinach and Cucumber (Chayate) Gratines

Sautéed Salmon on a bed of toasted Fennel Chiffon and Diced Red Peppers served with Balsamic/ginger reduction

Seared scallops topped with Oyster Mushrooms served with Juliennes of Zucchini and Yellow Squash with Pomegranale-ginger sauce

Peppercorn and Lemon Zest seared Funa with cucumber and Turnips served with a side of forbidden Rice or wild Rice

Meal

Rack of Lamb served with Ratatouille, potatoes dauphinoises, String beans & Carrots

Pork Senderloin wrapped in bacon topped with Apricols served with seedless grapes and sweet and sour sauce on a bed of steamed cabbage and wild rice

Steak au Poivre

Griot or Tassot

Side

allieke

Conscous

Black and Mahagany blend Rice

Forbidden Rice

Wild Rice

Jasmine Rice

Rice and Beans

Brunch (Saturday & Sunday)

Croc Monsieur

Croc Madame

Griol Sandwich

Goal Cheese Panini with Caramelized Onions and Green Peppers

Grilled Vegetables Panini with Sundried Tomato Mayo

Quiche (Salmon, Broccoli)

Brunch Special (Ask your Waiter)

In addition, all choices from Cheeses and Charculerie, Appetizers, Salads and Vegetables are available

