



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 proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- 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) to find block associations. This must be done promptly so that there is sufficient time to meet with residents if necessary.
- 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: November 24, 2013

**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 & Wine      Is location currently licensed?  Yes  No

If alteration, describe nature of alteration: N/A

Previous or current use of the location: N/A

Corporation and trade name of current license: N/A

**APPLICANT:**

Premise address: 16 Extra Place

Cross streets: off of 1st Street between 2nd Avenue & Bowery

Name of applicant and all principals: RHLP Extra, LLC  
Susan Povich

Trade name (DBA): Red Hook Lobster Pound

**PREMISE:**

Type of building and number of floors: Mixed Use, residential & commercial: 7 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 62 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):  
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)?  
Quick service 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) Sunday - Thursday 11AM - 12AM  
Friday & Saturday 11AM - 1AM

Number of tables? 8 - 10 Number of seats at tables? 36-40 seats  
1 service counter - no seating

How many stand-up bars/ bar seats are located on the premise? **(Stand up bar by SLA standards)**  
(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) 1 rectangular service counter, 10'3" x 2', located to the rear of the dining area.  
Describe all bars (length, shape and location): \_\_\_\_\_

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  
Lobster rolls, soups, salads, sides and dessert

What are the hours kitchen will be open? all hours the restaurant is open

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

How many employees will there be? 6-10 (3-4 per shift)

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

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: iPod with 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) \_\_\_\_\_

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. Small family friendly business with little noise. No late night crowds.

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: Cake Bar & Cafe

Address: 22 East 13th Street, New York, NY 10003 Community Board # 3

Dates of operation: 1994-1995

**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 In Brooklyn, Madison Eats, food truck

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? 12

How many licensed establishments are within 500 feet? 16

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? 10

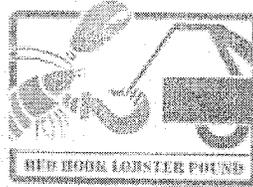
Is premise within 200 feet of any school or place of worship?  Yes  No

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. Contact the CB 3 office at [info@cb3manhattan.org](mailto:info@cb3manhattan.org) to find block and tenant associations. **Please attach proof (copies of letters or email and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.**

**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).**



## CATCH OF THE DAY

<b>Lobster Rolls</b>	<b>\$16.00</b>
Fresh-picked Maine lobster meat served on a top split bun. Choose from: <b>MAINE</b> served cold with celery, spices, and a touch of homemade mayo <b>CONNECTICUT</b> with warm luscious lobster slathered in butter <b>TUSCAN</b> tossed in basil vinaigrette on a bed of spring greens	
<b>Shrimp Roll</b>	<b>\$10.00</b>
Sweet Maine shrimp tossed in a roasted garlic & tarragon mayo and served on a top split bun	
<b>Fresh Tuna Salad Melt</b>	<b>\$12.00</b>
Fresh yellow fin tuna salad with maple bourbon pickles, melted cheddar and fried onions on a grilled top split bun	
<b>Lobster BLT</b>	<b>\$10.00</b>
Juicy lobster + crisp bacon + chipotle mayo = heaven	
	<b>¾ lb \$18.00</b>
<b>Off the Hook Dog</b>	<b>\$5.50</b>
Heritage Berkshire pork and bacon blend hot dog on a grilled and buttered top split bun with Cape Cod chips	
<b>The Hook Up</b>	<b>\$4.00</b>
Add Cape Cod chips (either salt and vinegar or regular) and a soda or water to your lobster or shrimp roll order	
<b>Lobster Nicoise Salad</b>	<b>\$18.00</b>
¼ lb of lobster tossed in a basil vinaigrette and served with potatoes, haricot verts, olives, tomatoes and capers on a bed of seasonal greens	
<b>Lobster Mac &amp; Cheese</b>	<b>\$12.00</b>
Fresh lobster bathed in a four-cheese sauce, tossed with organic pasta	
<b>Plain Mac &amp; Cheese</b>	<b>\$5.00</b>
The perfect four-cheese mac made with organic pasta	
<b>New England Clam Chowder</b>	<b>\$7.00</b>
Our spin on the classic to warm up your belly	
	<b>QT \$16.00</b>
<b>Downeast Bisque</b>	<b>\$7.00</b>
Fresh lobster, clams, and haddock - with a kick	
	<b>QT \$16.00</b>
<b>Lobster Bisque</b>	<b>\$7.00</b>

Creamy lobster goodness	QT \$16.00
Corn On The Cob	\$2.00
Homemade Potato Salad or Coleslaw	\$2.00
Cape Code Chips	\$8.00 LB
Regular or salt and vinegar	\$2.00
Robecellis Whoopie Pies	\$3.00
Homemade buttercream filling, sandwiched between two layers of chocolate cake, a real Maine delicacy made fresh in Brooklyn	
Steve's Authentic Key Lime Pie Tart	\$5.00
Sweet'auk Lemonades	\$4.00
100% natural, squeezed and mixed fresh using seasonal, local & organic ingredients sweetened only with a hint of pure agave nectar	
Maine Root Soda	\$3.00
Handcrafted organically sweetened sodas, root beer, ginger brew, mandarin orange, blueberry, sarsaparilla, lemon-lime	

# 16 Extra Place - 500 ft Map & List

## Legend

**LEGEND**

**On-Premise Licenses**

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer

**Off-Premise Licenses**

- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer

**Wholesale Licenses**

- Wholesale

**Pending Licenses**

- Pending

**All Licenses**

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer
- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer
- Wholesale
- Pending

**Churches**

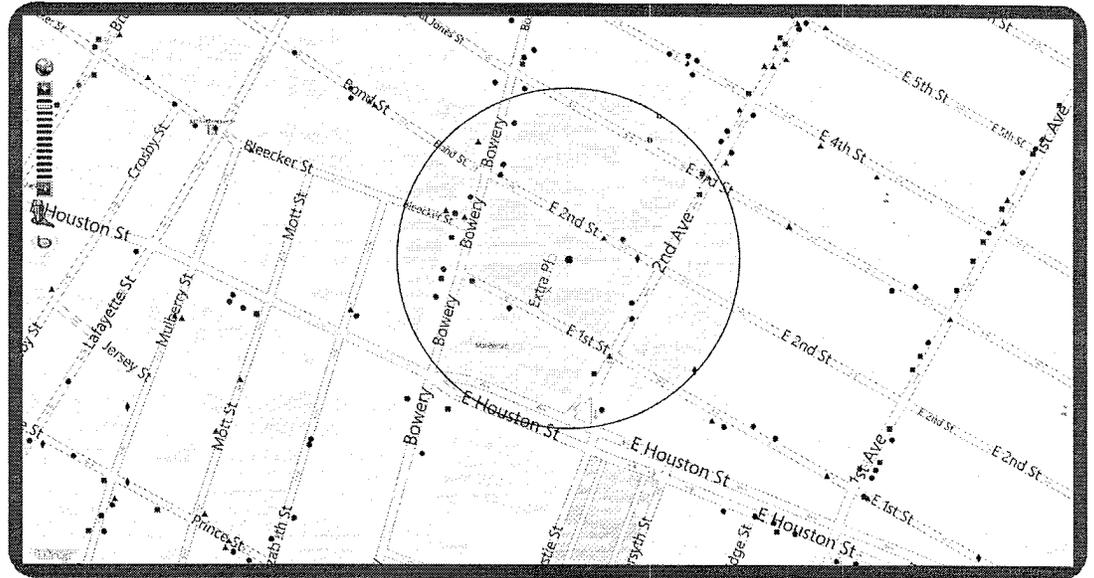
- ✠ Churches

**Schools**

- ✎ Schools

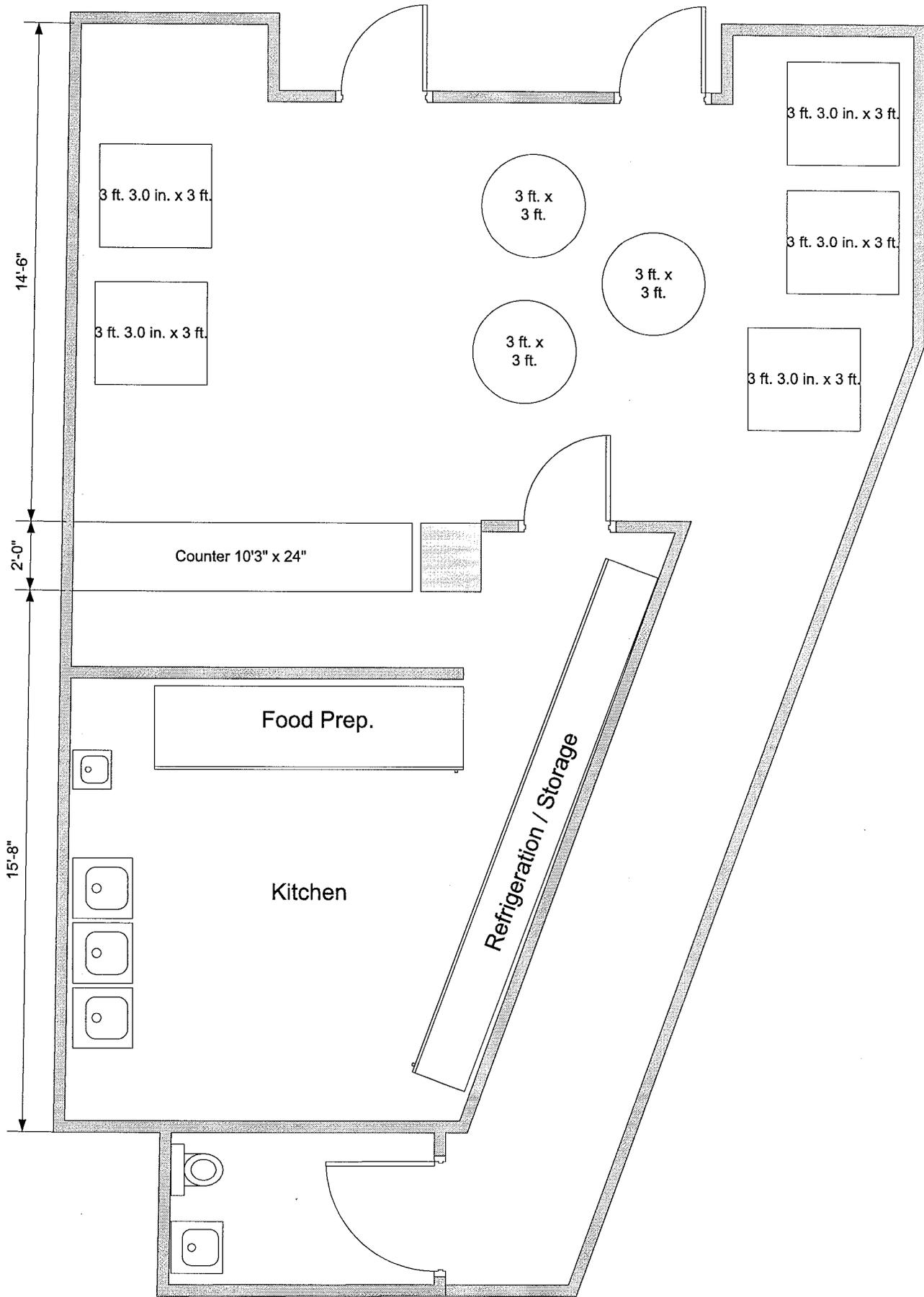
**Zones**

- Community\_Boards
- Police\_Precincts
- Counties



There are no churches or schools within 200ft.

Name	Address	Distance
PAPI LUIS CORP	32 E 2ND STREET	155 ft
PRINCE 28 LLC	31 2ND AVE	205 ft
11 EAST 1ST ST LLC	11 E 1ST ST	210 ft
RED ROOSTER 29 LLC	29 2ND AVE	235 ft
BOWERY RESTAURANT LLC	299 BOWERY	270 ft
RADLEY REALTY CORP	325 BOWERY	300 ft
BOWERY TECH RESTAURANT LLC	327 BOWERY	315 ft
G D P ENTERPRISES INC	324 BOWERY	320 ft
316 BOWERY LLC	316 BOWERY	325 ft
VON DESIGN LTD	3 BLEECKER STREET	335 ft
CRIME SCENE PUB INC	310 BOWERY	340 ft
BOWERY POETRY CLUB INC	308 BOWERY	350 ft
P G T REST CORP	304 BOWERY	375 ft
EAST THIRD RESTAURANT CORP	29 E 3RD ST STORE 2	395 ft
THE BOWERY HOTEL LLC	335 BOWERY AKA 4 E 3RD ST	400 ft
LES BRASSEURS INC	1006 08 2ND AVENUE	420 ft
BOWERY F & B LLC AND E & S HOTEL OWNERS INC AS MGR	4 E 3RD ST	485 ft



14'-6"

2'-0"

15'-8"

3 ft. 3.0 in. x 3 ft.

3 ft. 3.0 in. x 3 ft.

3 ft. 3.0 in. x 3 ft.

3 ft. 3.0 in. x 3 ft.

3 ft. 3.0 in. x 3 ft.

Counter 10'3" x 24"

Food Prep.

Kitchen

Refrigeration / Storage

