

# 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)  Letter of notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website: <a href="http://www.nyc.gov/html/mancb3/html/sla/community groups.shtml">http://www.nyc.gov/html/mancb3/html/sla/community groups.shtml</a> 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  Supprise upgrade (change of class) of an existing liquor license  Today's Date:
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:
APPLICANT:  Premise address:  Cross streets:  Name of applicant and all principals:  Nazwol Chowd hory  Trade name (DBA):  Figaro Bistro Grill

Revised: November 2013

PREMISE:
Type of building and number of floors: 5 Story attached mixed use building
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:  SIDEWAIK CAFE (EXISTING) WITH 12 Tables + 24 SEATS
3
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 OccupancyOutdoor Certificate of Occupancy
(fill in maximum NUMBER of people permitted) Getting letter of No objection
Do you plan to apply for Public Assembly permit?   Yes   No
Zoning designation (check zoning using map: <a href="http://gis.nyc.gov/doitt/nycitymap/">http://gis.nyc.gov/doitt/nycitymap/</a> - please give
specific zoning designation, such as R8 or C2):
specific zoning designation, such as R8 or (2): R7A with a C2-5 over lay
Is this premise wheel chair accessible?
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
What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) 10am - 12am SUN - Thur & 10am Erit Sat
Number of tables? Number of seats at tables? 60
How many stand-up bars/ bar seats are located on the premise? 4 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): Shaped Bar, 19' In Length
Describe all bars (length, shape and location): Shaped Bar, 19 In Length  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? Tyes No If yes, describe type of food and submit a menu
What are the hours kitchen will be open? UP TO \ hour Before Closing
Will a manager or principal always be on site? Yes No If yes, which?
How many employees will there be?
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:
Has this corporation or any principal been licensed previously? Yes \(\text{No}\) No
Has this corporation or any principal been licensed previously? Tyes \ No  If yes, please indicate name of establishment: \ \text{Pasta Bisto 93 mac bougal st 1/09-Present Address: \ \text{Figaso Bistro 959 Zwave 6/10-Present Community Board # 2 + 6}
Address: Figure Board # Community Board # 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.

Page 3 of 5

Revised: June 2013

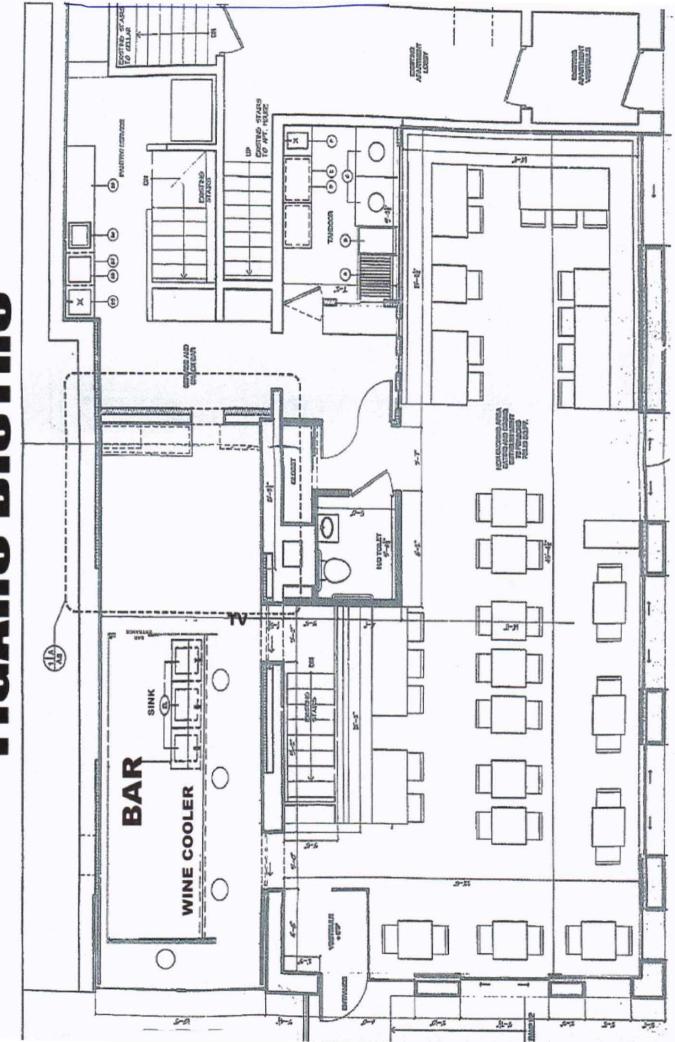
Does any principal have other businesses in this area?   Yes No If Yes, please give trade name and describe type of business
Has any principal had SLA reports or action within the past 3 years?   Yes No If Yes, attach list
of violations and dates of violations and outcomes, if any.
Attach a separate diagram that indicates the location <b>(name and address)</b> 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>B</b> ar, <b>R</b> 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? 25+
How many licensed establishments are within 1 block? 25+  How many licensed establishments are within 500 feet? 40+
How many licensed establishments are within 1 block? 25+  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
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 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
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

## 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 <a href="info@cb3manhattan.org">info@cb3manhattan.org</a> 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).

Name	Audiess	
BANJARA DINING INC	344 E 6TH STREET	20 ft
TYPE A GOODS LLC	342 E 6TH ST STORE 4 AKA 95 97	25 ft
MITA DINING INC	334 E 6TH ST	75 ft
BRICKLANE CURRY HOUSE INC	306 308 E 6TH ST	260 ft
TOMKIN SQUARE KIDS INC	73 E 7TH STREET	285 ft
M & R MEDITERRANEAN CORP	304 E 6TH STREET	290 ft
HAVELI RESTAURANT INC	100 2ND AVENUE	325 ft
BLUE & GOLD BAR INC	79 E 7TH STREET	340 ft
POINT JUDITH LLC	96 2ND AVENUE	350 ft
81 EAST 7TH PASTRY SHOP CORP	81 EAST 7TH STREET	365 ft
DAK 92 SECOND AVE CORP	92 2ND AVENUE	370 ft
92 ADRIANNA INC	92 2ND AVE NORTH STORE	385 ft
K D INTERNATIONAL CORP	95 2ND AVENUE	385 ft
93 ART LLC	93 2ND AVE	390 ft
ANGIE CORP	99 1ST AVENUE	395 ft
FTCCM LLC	103 1ST AVE	400 ft
MSD ENTERPRISES INC	118 2ND AVENUE	405 ft
SADA TWO LLC	105 1ST AVE	405 ft
KITCHEN TABLE INC	88B 2ND AVE	410 ft
MARRY THE KETCHUP INC	95 1ST AVE	415 ft
48 E SEVENTH STREET ASSOCIATES INC	48 E 7TH STREET	420 ft
VARGOMEZ CORP	300 E 5TH ST	430 ft
JUSTIFIED LLC	102 1ST AVENUE	435 ft
TRIM CASTLE CORP	87 2ND AVE AKA 239 E 5TH ST	440 ft
INSIANG LLC	111 1ST AVE NORTH STORE	460 ft
W C O U RADIO INC	115 1ST AVENUE	465 ft
FELLOW TRAVELERS LTD	83 1ST AVENUE	465 ft
JEL & JHP INC	119 1ST AVE	495 ft



6th St.

# ※ APPTIZEROW

h iomatoes,		Pizza Margarita	Served with Sauteed Onion Mushroom & Pepper Eggplant or Zucchini Rolls	Chicken Fingers	In a wine garlic or iomalo broth  Eggplant Fritters / Zucchini Fritters	With melted mozzarella and tomato sauce  Jumbo Buffalo Shrimp or Shrimp Cocktail 9.95  Field Greens Salad	Salad of Artugula	Chicken Vegetable or Minestrone Soup
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ozzarella & marinara sauce.
izza Burger11.95
urger w/Cheese & Bacon13,95
eggie Burger 9.95
atatouille Burger10,95
urger
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TATE CHANGE	(0)
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ettuccine Alfredo	11.95
Ith crisp bacon or chicken (\$2 Extra)	
apellini Primavera	11.95
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paghetti With meatballs or meat sauce	12.95
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ri-color Tortellini	14.95
Ith prosciutto and peas in a cream.	
ettuccine Bolognese13.95	13.95

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Jumbo Cheese

Veggie Las With Garlic Bread	Served with shrimp, choken, ham & mushroom in a pink sauce (spicy)	Pe	Olives and roasted garllo in plum formate sauce.	Linguine with Sausage	Tomato Eggplant Mozzarella cheese with marinara sauce.	Penne Siciliana	Italian Mixed Vege with fettuccine in lemon cream	Smoked Salmon Fettuccine
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	Linguine with Shrimp, Mushroom, Sausages 17.95		16.95		Veal, Lamb or Prosciutto Lasagna16.95

Linguine with spicy mus

Grilled Chicken & Shrimp	ice lia and sun dried to ce with a hint of or hite wine marinated plum to san		Chielean Semanielle
rice la and sun dried to ce with a hint of country to the wine mannated plum to san a marsela crea in a marsela crea	nce la and sun dried to ce with a hint of or online wine mannated plum to san In a marsala crea	nd white wine sauce	With ham, mozzarella, mushroom a
Shrimp	Shrimp.  e & saffon rice e & saffon rice n mozzarela and sun dried to lia wine sauce with a hint of or amon and while wine en. t Parmesan. t pasta marinara* mushrooms in a marsala crea		Chicken Rollatini
Shrimp	Shrimp	ooms in a marsala cream sauce	Breast of chicken served with mush
Shrimp.  e & saffonrice  e & saffonrice  n mozzarella and sun dried iomatoes,  la wine sauce with a hint of cream  amon and while wine  en.  t Parmesan.  f pasta marinara*	Shrimp.  e & saffon rice  e & saffon rice  in mozzarella and sun dried lomatoes,  la wine sauce with a hint of oream  amon and while wine  en  amon and while wine  en  t Parmesan  pasta marinara*	13	Chicken Marsala
Shrimp.  e & saffon rice  e & saffon rice  sh mozzarella and sun dried lomatoes,  la wine salice with a hint of cream  amon and white wine  en  served with mannated plum lomatoes,  t Parmesan	Shrimp	a marinara*	Traditional favorite with side of past
Shrimp.  e & saffon rice  e & saffon rice  sh mozzarella and sun dried lomatoes,  la wine salice with a hint of cream  amon and white wine  en.  served with mannated plum lomatoes,  served with mannated plum lomatoes,	Shrimp	rmesan13.	Chicken or Eggplant Pa
Shrimp.  e & saffon rice  sh mozzarella and sun dred iomatoes, lia wine sauce with a hint of cream  amon and white wine	Shrimp	d with marinated plum tomatoes	Marinated in garilo and herbs, serve
Shrimp.  e & saffon rice  sh mozzarella and sun dred lomatoes, lia wine sauce with a hint of cream  amon and write wine	Shrimp		Grilled Herb Chicken
Shrimp. e & saffon rice sh mozzarella and sun dried tomatoes, lia wine saluce with a hint of cream	Shrimp  e & saffor ice  n mozzarella and sun dried iomatoes, lia wine sauce with a hint of oream	and white wine	Sauteed breast of chicken in lemon
Shrimp	Shrimpe & saffron rice e & saffron rice n mozzarella and sun dried iomatoes, lia wine sauce with a hint of cream	13.	Chicken Francese
Ohrimp e & saffon rice sh mozzarella and sun dned tomatoes	Shrimp	e sauce with a hint of cream	sautéed in a mushroom marsala wir
Shrimp. e & saffon rice	Shrimp e & saffon rice	zzarella and sun dried tomatoes,	Breaded cutlet stuffed with fresh mo
		16	Stuffed Chicken
	<b>※</b>	affron rice	Served with lemon butter sauce & sa
	CHCKE		Grilled Chicken & Shri

Chicken Scarpariello ......
Italian sausage, artichokes, red peppers and mushicoms in white

.....15.95 ite wine sauce

## **≋ SALAD ENTREES** ≹ Choice of dressing Balsamic Vinagrette, Italian Vinagreete, Blue Cheese, Caesar, Ranch, Champagne vinagrette, House Dressing, Sesame soy sauce, Vinagrette. Grilled Lemon Salmon/Tuna Nicoise...... 16.95 Over field greens with mushrooms, roasted potatoes, sliced egg and red onion. Italian Cobb Salad ..... Grilled chicken, roasted peppers, Mozzarella Cheese olives, Mozzarella, bacon, tomatoes and red onion. Sauteed Mushroom Medley...... 13.95 With goat cheese, tomatoes and red onion. Warm Chicken/Tilapia Milanese.....13.95 Crisp breaded chicken breast/Tilapia sliced over. Spinach Salad ..... Bacon, eggs, mushroom, olives, tomato and red onion. Grill Steak Salad ..... Grill Steak, Romaine, argula, field green and red onion. cheddar, romaine mushroom, tomato & red onion. Seafood Salad ..... With sauteed shrimp calamari, scallops, tilapia & clams with mushroom SEAFOOD Filet of Tilapia ....... ..... 15.95 Served in Extra Virgin Olive oil, Garlic, Basil & fresh Tomato Salmon Filet or Sword Fish Filet ...... 19.95 In walnut pesto with mushroom with Saffron Rice Lemon Tilapia Piccata ..... served with mixed vegetables and roasted potatoes in a tomato broth stew served with garlic bread\* Grilled Sea Scallops & Shrimp ...... 20.95 With primavera ratatouille over saffron rice Shrimp Scampi Jumbo shrimp broiled in garlic butter.......... 20.95 served over rice with fresh broccoli Tilapia Scampi......20.95 Tilapia broiled in garlic butter served over rice with fresh broccoli-With shrimp, mussels, scallops, tilapia, clams, calamari, white wine garlic sauce or marinara, Served With Spinach Seafood Rice Apulia Italian style paella with shrimp, ....... 19.95 mussels, scallops, clams, and calamari in saffron rice Grilled Salmon or Swordfish Almond ...... 19.95 Salmon filet In an almond butter sauce with saffron rice Grilled Steak Salmon Soy/ Steak Tuna Soy .... 19.95 Salmon filet glazed with sesame soy with saffron rice Grilled Swordfish / Salmon Steak With a citrus sauce 18.95 Shrimp Parmesian Served with a side of saffron rice ..... 18.95 Salmon or Swordfish Crushed Potato...... 19.95 With saffron rice with mixed vegetable

Salmon or Swordfish Kababs...... 19.95

With saffron rice with mixed vegetable

# ¾ VEAL/LAMB/PORK & STEAK

Sirloin Steak or Tuna Steak and Shrimp ......... The best of both and jumbo shrimp scampi over rice

Medallions of Grilled Pork Tenderloin or 

Grilled Lamb Milanese or Veal Milanese...

Mixed Grilled Combo ..

Chicken, Hanger steak, & Pork with Italian seasonings served with French fries and field greens salad\*

Grilled Italian Sausage ..

Served with sauteed onions and peppers T-Bone Steak/Tuscan Steak... Served with Italian seasoning with roasted potato & mixed vegetable

Veal or Lamb Scallopine......

Veal or Lamb Marsala .....

Almond Crusted Veal or Lamb ..... Served with mix vegetable & rosted peppers Grilled Herb Veal or Lamb ...........

Marinated in garlic and herbs, served with marinated plum tomatoes

Grilled Veal Rollatini.
With ham, mozzarella, mushroom and white wine sauce
Grilled Lamb Parmesan.....
With Fresh Mozzarella side with side of pasta marinara'

Grilled Steak Parmesan ......

# SIDE DISHES

French Fries Cheese Fries..... Sweet Potato Fries..... Mashed Potatoes..... Mixed Vegetable ..... Spinach & Mushroom Sauteed ...... Saffron Rice or Pasta ..... Roasted Ratatouille.....

