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: http://www.nyc.gov/html/mancb3/html/sla/community_groups.shtml
- ☐ 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: 02/25/2014

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: OP 252 Is location currently licensed? ☒ Yes ☐ No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Sigmund Pretzel Shop Inc.

APPLICANT:

Premise address: 29 Avenue B, New York, NY 10009

Cross streets: Between East 2nd and East 3rd Streets

Name of applicant and all principals: Sigmund Pretzel Shop Inc.

_____

Trade name (DBA): _____

PREMISE:

Type of building and number of floors: Mixed Use premises; 6 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 74 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):

R7A / C-1

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) No change in hours of operation

Number of tables? 6 Number of seats at tables? 20

How many stand-up bars/ bar seats are located on the premise? 1 bar, 7 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): 10 x 9'8" U shaped bar

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

American (see attached 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? Principal

How many employees will there be? 6

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: Small stereo 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. There will be no waiting outside to be seated in restaurant.

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. The premises will be operating under its usual MOOP and at present the noise level is not substantial enough to affect neighbors.

Do you ☐ have or ☐ plan to install sound-proofing?

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? ☒ Yes ☐ No

If yes, please indicate name of establishment: Sigmund Pretzel Shop Inc.

Address: 29 Avenue A, New York, NY 10009 Community Board # Same

Dates of operation: December 2009 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. Currently operating Sigmund Pretzel Shop

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? 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? 16

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 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).

ESTABLISHMENT QUESTIONNAIRE

In this section you must describe the premises to be licensed. Answer ALL questions completely. Please do not answer "see attached" to any question. Any incomplete answer may delay or prevent the processing of the application.

Helpful Hint: Drawing your diagram and reviewing your photographs may assist you in completing this section. See sample diagrams at the end of this application.

1. Zoning

1a. State what the area is zoned for: Mixed

(ie. Residential, Business, Mixed)

1b. If applying for an on premises license does the premises have a **VALID CERTIFICATE OF OCCUPANCY** and **ALL** appropriate permits? ◉ YES ◯ NO

2. Premises

2a. Describe the type of building in which the premises will be located. Multi Unit

2b. Has the building/premises been known by any other address? ◯YES ◉NO

If YES. please specify:

2c. Is there currently or has there ever been an active license to traffic in alcoholic beverages at this location? ◉ YES ◯ NO ◯Do Not Know

Name of Licensee: Sigmund Pretzel Shop Inc. License Serial Number: 1246875

2d. Are there any disciplinary actions pending against the applicant, current licensee, or prior licensee?

◯YES ◉NO ◯Do Not Know

Any pending disciplinary action may delay a determination on this application or result in the disapproval.

2e. If the location has never been licensed, what was prior use?

2f. Is any other floor or area of the building currently licensed? ◯YES ◉NO

b. Name of Licensee: License Serial Number:

continued on next page

3. Premises (Interior):

3a. List the number of floors of the establishment to be licensed including the basement, if any: 1

3b. Where is the alcohol stored? Ground floor storage

3c. Is there interior access to any other floor(s) or area(s) that will not be part of the premises to be licensed? Show the means of access on the interior diagram(s). ◯ YES ◉ NO

3d. Are the premises to be licensed divided in any way, by a public or private passageway, etc., over which the applicant does not have exclusive possession and control? Example: hallway, stairwells, common areas, etc. ◯ YES ◉ NO

If YES, describe:

3e. How many public bathrooms? If less than two(2) public bathrooms you must request a waiver of the two(2) bathroom rule in writing. Show bathrooms on diagram. 1

3f. List the Maximum Occupancy of the premises: 40

3g. Number of tables? 6 3h. Number of seats at tables? 20 3i. Number of seats at bar or counter? 7

4. BARS:

4a. How many bars* for customers are located on the premises? (*A bar is where customers may order, purchase, or receive alcoholic beverages.) 1

4b. How many service bars*? (Service bar is for wait staff use exclusively.)

4c. Describe each bar in the fields below:

	Bar 1	Bar 2	Bar 3	Bar 4
Bar Type	Customer Bar			
Length	10' x 9'8"			
Shape	Irregular			

Attach additional sheets if needed if there are more than 4 bars.

continued on next page

5. KITCHEN

5a. Does premises have a kitchen? ◉ YES ◯ NO

If NO, does premises have a food preparation area? ◯ YES ◯ NO

Show Kitchen or Food Preparation Area on the Interior Diagram.

NOTE: FOOD MUST BE AVAILABLE FOR SALE DURING ALL HOURS OF OPERATION; SUMIT A MENU

5b. Is a chef/cook employed at the premises? ◉ YES ◯ NO

If YES, list hours of day chef/cook will devote to the premises: All open hours

6. HOTEL or BED & BREAKFAST

6a. How many floors?

6b. How many rooms?

N/A

6c. For Hotels Only: Is there a restaurant in the building(s) housing the proposed hotel? ◯YES ◯ NO

7. OUTDOOR AREAS

7a. Are there any outside areas used for the sale or consumption of alcoholic beverages? ◯ YES ◉ NO

7b. Check all types that apply: There must be access from the interior of the premises to be licensed to any outdoor area(s) that you wish to license. Show access on diagram.

◯ Sidewalk Cafe ◯ Deck ◯ Patio ◯ Porch ◯ Gazebo

◯ Rooftop ◯ Yard ◯ Balcony ◯ Pavilion ◯ Tent

◯ Other

7c. Is the outdoor area(s) divided by any public or private passageway or area that the applicant does not have exclusive control? If Yes, how is it divided? ◯ YES ◯ NO

7d. How is the outdoor area(s) contained? Check all that apply and show enclosure on diagram.

◯ Fencing ◯ Wall ◯ Shrubbery ◯ Roping ◯ Stanchions

◯ Other

7e. Is a permit required by locality for outside area(s)? ◯YES ◯NO

If yes, submit a copy of the permit.

OFFICE USE ONLY
○ Original ○ Amended Date

METHOD OF OPERATION

This form satisfies Section 110 of the ABC Law requiring that a statement be submitted indicating the type of establishment operated at the premises.

The information provided in this section will be the method of operation you are approved for and will be binding. Should you wish to deviate from this method of operation in any way, you must first apply for and receive permission from the Authority.

1a. Select the type(s) of alcohol you intend to serve at the premises:

○ Beer Only ○ Beer & Wine Only ◉ Beer, Wine & Liquor

1b. Select the type(s) of establishment you are applying for from the list below (based upon your intended method of operation):

◉ Restaurant ○ Catering Establishment ○ Club *(Not For Profit, Fraternal Organization - Members Only)*

○ Bar/Tavern ○ Arena / Ball Park / Stadium ○ Sports Bar ○ Country Club / Golf Course

○ Cabaret ○ Night Club / Dance Club ○ Adult Entertainment ○ Bed & Breakfast ○ Hotel

○ Other *(Explain)*

2. Will any other business of any kind be conducted in said premises? ○ YES ◉ NO

(If YES, provide details on a separate sheet)

3. Will premises have music? ◉ YES ○ NO

3a. If yes: ○ LIVE ◉ RECORDED ○ DJ ○ JUKE BOX ○ KARAOKE

4. Will the premises permit dancing? ○ YES ◉ NO

4a. If YES, and are located in NYC, do you have a Cabaret permit issued by the City of New York ?

○ YES ○ NO ○ PENDING

If Yes, submit a copy of the permit. If Pending, a copy must be submitted prior to issuance of the license.

4b. If dancing is permitted, who will be permitted to dance?

○ Patrons ○ Employees for entertainment ○ Both

4c. If YES, will there be exotic dancing including, but not limited to, topless entertainment, pole dancing and/or lap dancing? ○ YES ○ NO

5. Will there be topless entertainment?

○ YES ◉ NO

continued on next page

Print Form

6. Will the business employ a manager? ◯ YES ◉ NO

6a. If NO, will principal(s) manage? ◉ YES ◯ NO

7. How many employees? (Excluding principals and security personnel.) 6

7a. If answer is "0" provide explanation.

NYS Law requires businesses to carry workers' compensation and disability insurance.
(see instructions)
If applied for and pending, please indicate.

Workers' Compensation Carrier Name and Policy Number:

Disability Insurance Carrier Name and Policy Number:

Security personnel you hire may be required to be registered in accordance with NYS Security Guard Registration. Please contact the NYS Department of State to obtain information.

8. Will there be security personnel? ◯ YES ◉ NO 7a. *If YES, how many?*

8b. If Yes, are they registered in accordance with New York State Security Guard Registration ? ◯YES ◯NO

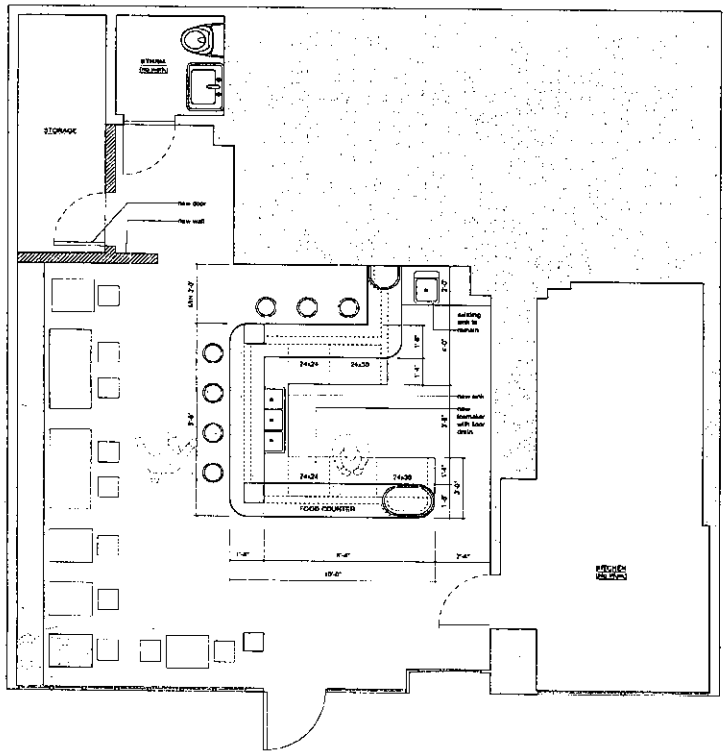
If NO, explain: (ie. Not Required)

9. Provide a detailed plan of supervision for the premises to be licensed. Attach additional sheets if necessary.

Principal will be on the premises at all open hours to supervise and manage establishment.

ALCOHOLIC BEVERAGES MAY ONLY BE CONSUMED, SOLD OR GIVEN AWAY DURING THE HOURS APPROVED BY THE COUNTY WHERE THE PREMISES IS LOCATED UNLESS FURTHER RESTRICTED BY THE AUTHORITY

Sigmund Pretzel Shop Inc.



No	Date	Appr	Revision Notes

PROJECT

SIGMUND'S PRETZELS STORE RENOVATION

20 AVENUE B, STOREFRONT NEW YORK, NY 10009

ARCHITECT

ILYA KOROLEV ARCHITECT

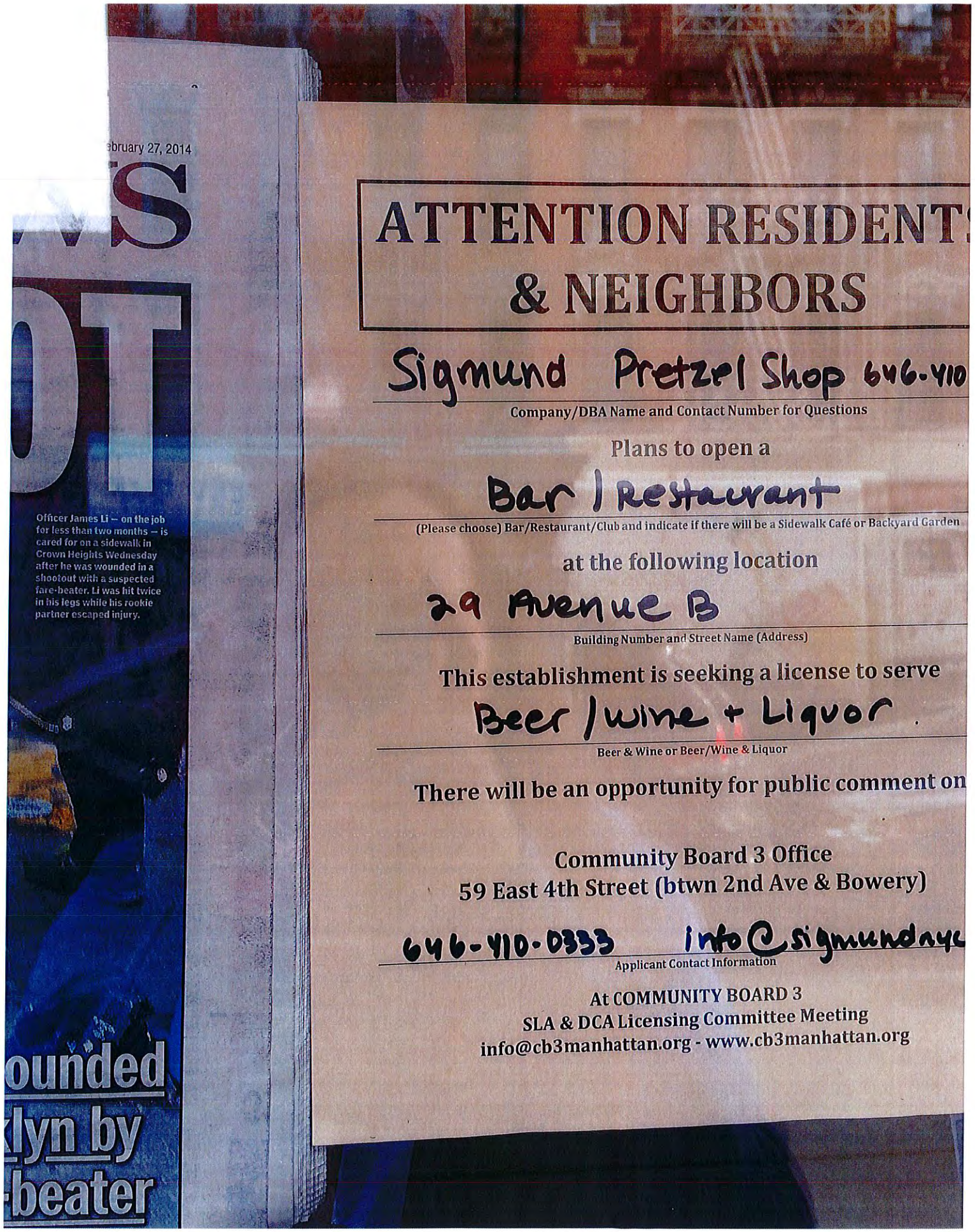
30 BOGART STREET #1 BROOKLYN NY 11206

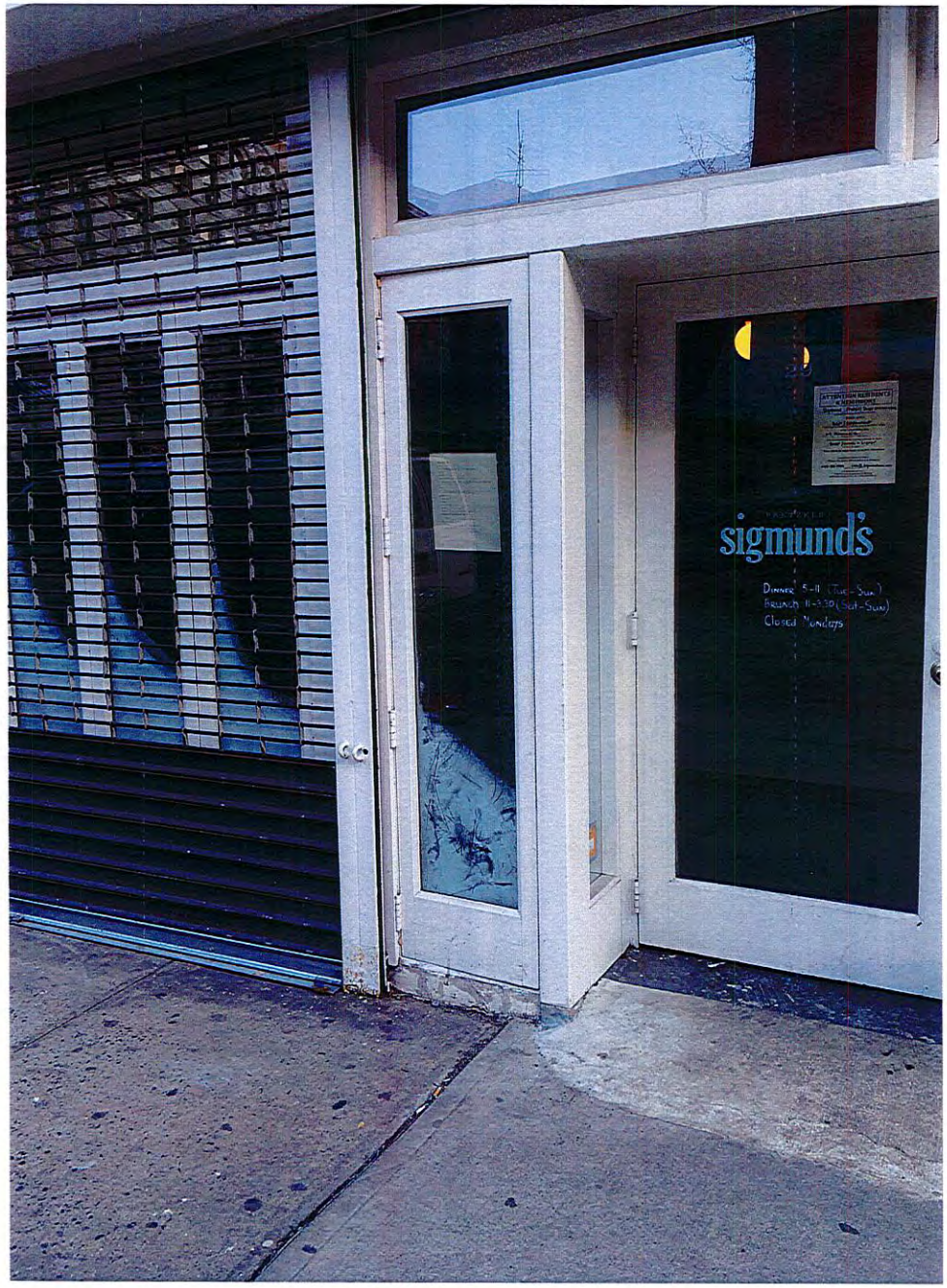
P 917 607 4845

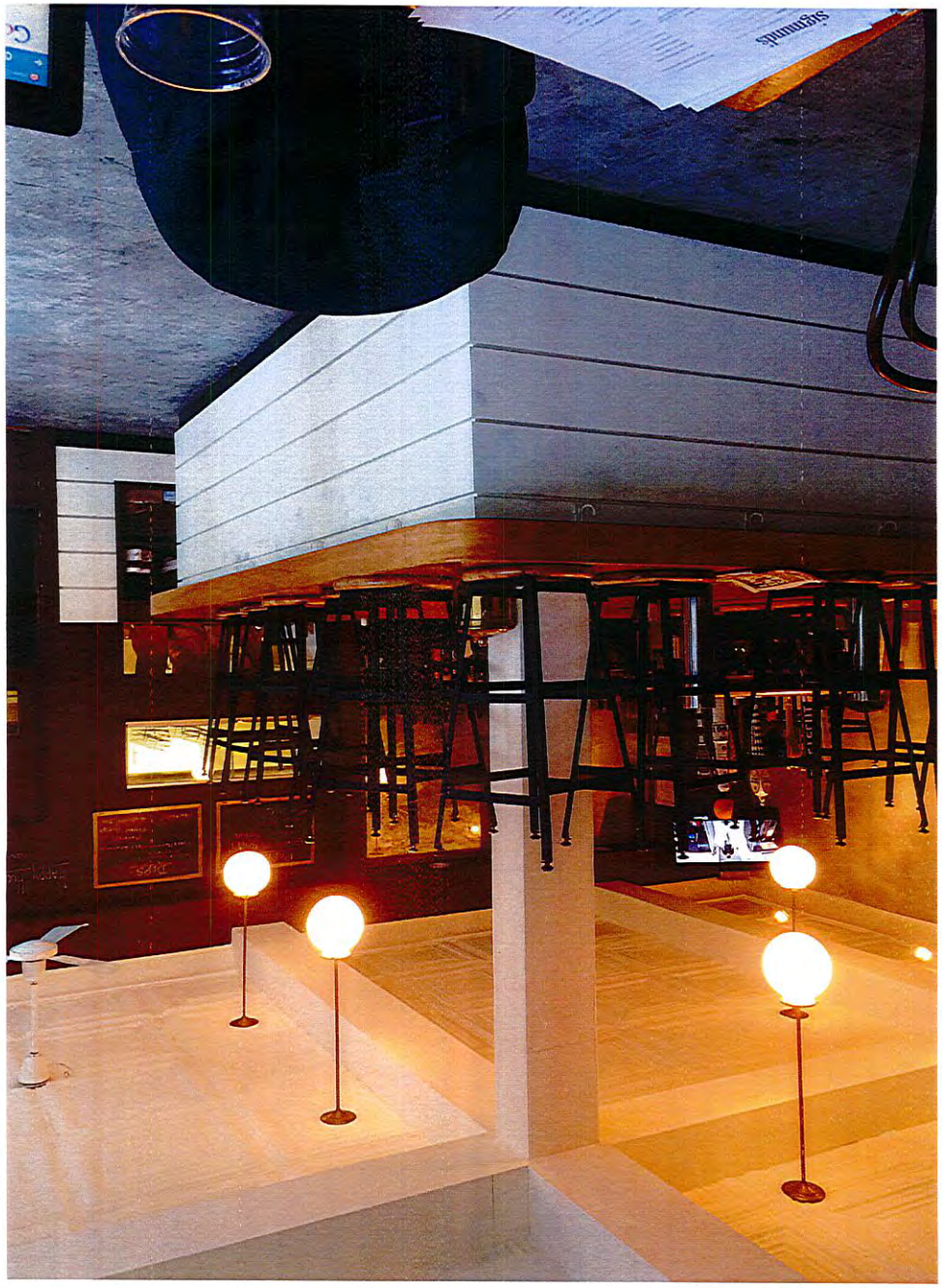
DRAWING TITLE

CONSTRUCTION PLAN

PROJECT NO.	1218
DATE	03/18/13
SCALE	3/8" = 1'-0"
DRAWING NUMBER	A-100.00


ebruary 27, 2014
S
OT
Officer James Li -- on the job for less than two months -- is cared for on a sidewalk in Crown Heights Wednesday after he was wounded in a shootout with a suspected fare-beater. Li was hit twice in his legs while his rookie partner escaped injury.
ounded
klyn by
-beater
ATTENTION RESIDENTS
& NEIGHBORS
Sigmund Pretzel Shop 646-410
Company/DBA Name and Contact Number for Questions
Plans to open a
Bar / Restaurant
(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden
at the following location
29 Avenue B
Building Number and Street Name (Address)
This establishment is seeking a license to serve
Beer / Wine + Liquor
Beer & Wine or Beer/Wine & Liquor
There will be an opportunity for public comment on
Community Board 3 Office
59 East 4th Street (btwn 2nd Ave & Bowery)
646-410-0333 info@sigmundnyc
Applicant Contact Information
At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
info@cb3manhattan.org - www.cb3manhattan.org


sigmund's
Closed Mondays


Sigmundis

location: 29 ave B at 3rd str; Citybike station on 2nd and ave B; F train to 2 ave.
hours: DINNER (Tue-Sun): 5pm-11pm; BRUNCH (Sat, Sunday): 11am-3.30pm
seasonal specials: summer 2013 - Pickled Watermelon, Chilled Cucumber Sorrel Soup, Duck over Fresh Corn Grits, Fish Stew.
private events & catering: please email info@sigmundnyc.com or call 646.410.0333

DINNER BRUNCH BEER & WINE

SMALL PLATES & BITES TO SHARE

Pretzel *daily selection with dip (see blackboard)*	$4.00
Pirogies of the day *served with bacon, sour cream, chives*	$12.00
100% Crab Cake *grilled corn salad, mustard*	$13.00
Kale Salad *apples, pistachio, creme fraiche*	$9.00
Apple and Celery Root Soup	$8.00
Sigmund's Fondue *pretzel, kielbasa, apple*	$12.00
Antipretzel Plate *chicken liver mousse, housemade pickles,* *two meats, two cheeses, grilled pretzel bread*	$15.00

SLIDERS

Beef *fontina cheese, garlic-mustard mayo, tomatoes, pickles*	$12.00
Chicken Liver *sauteed organic chicken livers, apple and fennel slaw*	$12.00
Pork Belly *green chili & beer braised pork belly,* *spicy pickled onions, hoisin bbq*	$12.00
Roasted Beet *oat cheese, arugula*	$10.00

LARGE PLATES

Short Rib Goulash *buttered and grilled pretzel bread*	$18.00
Grilled Sausage Plate *bratwurst, kielbasa, kraut, potato salad*	$16.00
Seared Duck *creamed sweet corn grits, horseradish, greens*	$18.00
Beer Battered Cod *roasted cauliflower, lemon, herbs, capers*	$17.00
Spaetzle *naked with wild mushrooms or hunter style*	$16.00

SANDWICHES & ROLLS

served on pretzel bread

Reuben *corned beef, kraut, cruisers*	$12.00

corned beef, kraut, gruyere,
house made thousand island dressing

Roasted Turkey $12.00
brie cheese, apples, honey mustard

Pickled Herring $10.00
apples, potatoes, creme fresh

Dogs Both Ways $7.00
new york & chicago, pretzel bun

VEGETARIAN SIDES

served on pretzel bread

roasted beets in vinegrette/roasted cauliflower/sauteed lemon kale/house kraut $5.00

DESSERT

Three Bomboloni $7.00
nutella, raspberry, vanilla cream

Apple Strudel $7.00
vanilla ice cream

Warm Chocolate Whiskey Cake $8.00
coffee toffee sauce

Assorted sorbet $7.00

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BRUNCH $22

Includes Sigmund's pretzel basket & dips, choose one house favorites or sandwich and one specialty brunch drink, coffee or tea

HOUSE FAVORITES

Pretzel Benedict *pretzel roll, poached eggs, hollandaise (choose kielbasa, bacon, short ribs, pork belly or greens)*	$9.00
Baked Eggs *gruyere, truffled wild mushrooms, herbs, crostini*	$10.00
Corned Beef Hash *yukon gold potatoes, sauerkraut, poached egg*	$10.00
Soft Scrambled Eggs *marinated feta, tomatoes, black olives*	$10.00
Lemon Ricotta Pancakes *seasonal compote, maple syrup*	$8.00

SANDWICHES

Breakfast Sandwich *egg, bacon, kielbasa or ham, fontina cheese, heirloom tomato*	$10.00
Beef Sliders *fontina cheese, garlic-mustard mayo, tomatoes, sweet and sour pickles*	$10.00
Ruben *corned beef, sauerkraut, gruyere cheese, house made thousand island*	$12.00
Pickled Herring *apples, heirloom potatoes, arugula*	$12.00
BLT *Schaller & Webber double smoked bacon, heirloom tomatoes, horseradish, romaine*	$10.00

SIDES & THINGS TO SHARE

Sigmund's Fondue *pretzel bites, kielbasa, apple*	$12.00
Quinoa Tabouleh *green market tomatoes, cucumbers, herbs, sunflower oil*	$8.00
Cheese and Charcuterie *two meats & two cheeses, accoutrements*	$12.00
Kale Salad *creme fraiche, apples, pistachio*	$9.00
Chicken Liver Mousse *orange & fennel slaw, grilled bread*	$9.00
Market Fruit Cup *greek yogurt, honey, granola*	$6.00

ADDITIONS

Poached Eggs	$4.00
Grilled Kielbasa	$3.00
Home Fries	$3.00
Grilled Ham	$3.00
Bacon	$4.00
Cinnamon Raisin Pretzel	$3.00

BRUNCH DRINKS

ANY OF OUR SELECTION OF BEER AND WINE

COCKTAILS

MIMOSA	$5.00
GOOD MORNING SUNSHINE *founders dirty bastard and cold brew coffee*	$8.00
NYC SUNRISE *weihenstephan and cranberry syrup*	$8.00
BLOODY SUNSHINE *vermouth and spicy bloody mary mix with pickle garnish*	6.00
SIGMUND'S SANGRIA *red and white blends*	$7.00

JUICE

FRESH SQUEEZED ORANGE JUICE	$4.00

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DINNER BRUNCH BEER & WINE

DRAFT BEER	
HeffeWeiss Erdinger Oktoberfest, Germany	$8.00
Hard Apple Cider Crispin, California	$8.00
Belgian Ale Duval, Belgium	$9.00
Ipa Singlecut Half Watt, Queens	$9.00
Pumpkin Ale Blue Point, Long Island	$8.00
Pilsner Wursburger Hofbrau, Germany	$8.00
Lager Coney Island Freaktoberfest, Brooklyn	$8.00
BOTTLED BEER	
Kolsche Ale Schlaffly, St.Louis	$5.00
Pale Ale Palm, Belgium	$5.00
Bock Shiner, TX	$5.00
WHITE WINE	
BERGER gruner veltliner, Austria	$6.00/$18.00
RIESLING Faust,Germany	$9.00/$27.00
PINOT GRIS, Szoke Matyas, Hungary	$9.00/$27.00
RED WINE	
ZINFANDEL Peirano estate, California	$9.00/$23.00
Cotes Du Rhone Cairrane, France	$10.00/$25.00
Zveigel (Austrian grape close to Pinot Noir), 1 liter, Geyerhof, Austria	$9.00/$36.00
SPARKLING	
Torley Gala, Hungary	$7.00/$21.00