



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. You can find community groups and contact information on the CB 3 website: [http://www.nyc.gov/html/mancb3/html/sla/community\\_groups.shtml](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: May 09, 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.**

Is location currently licensed?  Yes  No    Type of license: OP252 - Full Liquor

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Loco 151 Inc. dba San Loco

**APPLICANT:**

Premise address: 151 Avenue A

Cross streets: Btwn 10th & 9th St

Name of applicant and all principals: entity to be determined, Ken Friedman & April Bloomfield

Trade name (DBA): TBD

**PREMISE:**

Type of building and number of floors: Mixed use building with 5 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 for any back or side yard use?  Yes  No What is maximum NUMBER of people permitted? \_\_\_\_\_

**\*Valid LNO**

Do you plan to apply for Public Assembly permit?  Yes  No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

R7A, R8A / C1-5

**PROPOSED METHOD OF OPERATION:**

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) 7am - 4am

Number of tables? 5 Number of seats at tables? 10-12

How many stand-up bars/ bar seats are located on the premise? 1 with 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): Straight bar located to the rear of the premises

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? 7am - 4am

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

How many employees will there be? tbd

Do you have or plan to install  French doors  accordion doors or  windows?

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: \_\_\_\_\_ basic sound system

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? \_\_\_\_\_ No

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

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: Salvation Taco, The John Dory, The Spotted Pig, The Breslin

Address: \_\_\_\_\_ Community Board # 2

Dates of operation: 2004-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.

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? 8

How many On-Premise (OP) liquor licenses are within 500 feet? 8

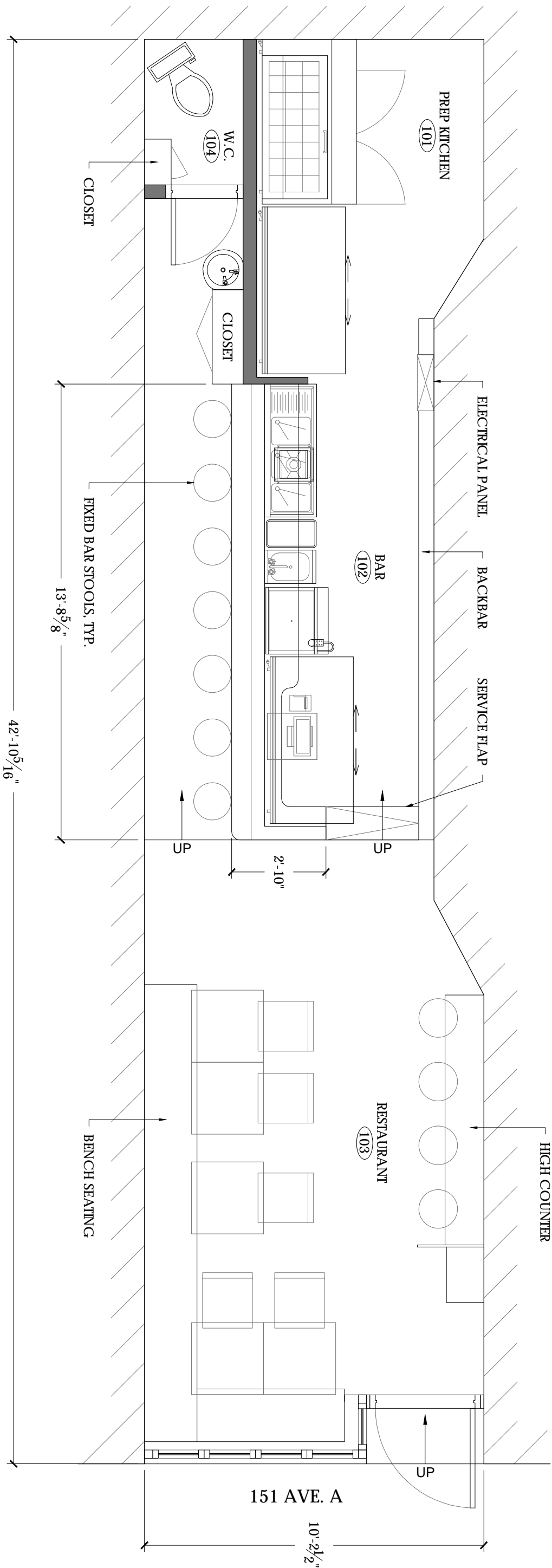
Is premise within 200 feet of any school or place of worship?  Yes  No

**COMMUNITY OUTREACH:**

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also 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).

***We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.***

1.  I agree to close any doors and windows at 10:00 P.M. every night?
2.  I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_ DJs/ promoted events per \_\_\_\_,  more than \_\_\_\_ private parties per \_\_\_\_
3.  I will play ambient recorded background music only.
4.  I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5.  I will not seek a change in class to a full on-premise liquor license. Or  my business plan is to seek an upgrade at a later date. N/A
6.  I will not participate in pub crawls or have party buses come to my establishment.
7.  I will not have a happy hour. Or  Happy hour will end by tbd.
8.  I will not have wait lines outside.  There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9.  Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.



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<b>He</b>		<b>C</b>		<b>Ho</b>	
Helium		Carbon		Helium	

design and construction

# 151 Ave. A

NY, NY, 10009

PRELIMINARY  
NOT FOR  
CONSTRUCTION

DATE  
14.04.29

DRAWN BY  
IKM

DRAWING TITLE  
FLOORPLAN

SCALE  
N.T.S.

SHEET NO.

SD.01

### **Breakfast and Dessert**

Seasonal Fruit Tarts \$6  
Assorted Cookies \$3  
Cheesecake Tart \$8  
House-made granola \$6

Menu available for both lunch and dinner.

### **Snacks**

Roasted Almonds\$4  
Marinated Olives\$4  
Deviled Egg\$4  
Pot of Pickles\$6  
Chicken Liver Toast\$7  
Devils on Horseback\$8  
spiced almonds \$5  
caramel popcorn \$5  
sea salt & pepper crisps \$5

### **Sandwiches: (ranging from \$6-\$15)**

Lamb meatball  
Chicken and sage  
Cauliflower and miticrema  
Falafel, cucumber and tahini  
Roasted pork with idiazabel and pickles  
3 Cheese grilled cheese with or without ham  
Egg salad with sprouts  
Roasted pork tonnata  
Piccalilli and cheddar  
Hummus and cucumber  
Roast beef with caraway mayo  
Chicken salad with dill  
Ham and Gruyere with Dijon and pickles  
Prosciutto and provolone with roasted pepper  
Smoked salmon with capers and cream cheese

### **Seasonal Salads (ranging from \$6-\$15)**

Caesar salad with anchovy croutons  
Radicchio salad with balsamic vinegar  
Chickpea, olive, cucumber and feta salad

Apple and cheddar salad with whole grain mustard dressing  
Bibb and little gem salad with gorgonzola  
Roasted baby beets with grains and goat cheese

Selections of different meats and cheeses. Either available a la carte or on boards.

Our plan is to offer a selection of rotating artisanal products. Keeping beers and wine in stock that are local and made sustainably. Offering a selection of craft coffees that change periodically. Focusing on the craft work of producers and highlighting their specialties.

**non-alcoholic beverages \$6**

**Cucumber Celery Soda**

fresh cucumber & celery juice, lime, celery bitters

**Little Jumbo Ginger Brew**

fresh thai basil, ginger, organic spices, soda

**Cocktails**

**Spring Fling**

gordon's gin, cocchi americano rosa, lemongrass, prosecco, pressed lemon

**Fancy Pimm's Cup**

pimm's no.1, beefeater gin, little jumbo brew, pressed lemon, orange bitters

**Pisco Punch**

waqar pisco, fresh pineapple, vanilla, fresh lime

List of Licenses with 500ft

Name	Address	Approx. Distance
WISHBONE PRODUCTIONS INC	141 AVENUE A	155 ft
BEAGLE RESTAURANT INC	162 AVENUE A	225 ft
LUDWIKA MICKEVICIUS	135 AVE A	270 ft
PATTY MC CARTHYS INC	169 AVENUE A	270 ft
ALOUETTE CORPORATION	131 AVENUE A	345 ft
510 EAST 11TH STREET CORP	510 E 11TH STREET	380 ft
TOZZER LTD	112 AVENUE A	490 ft
119 AVENUE A RESTAURANT CORP	119 AVENUE A	495 ft



# 151 Avenue A

## Legend

- LEGEND**
- On-Premises Licenses
    - On Premises Liquor
    - On Premises Wine and Beer
    - On Premises Beer
  - Off-Premises Licenses
    - Off Premises Liquor
    - Off Premises Wine
    - Off Premises Beer
  - Wholesale Licenses
    - Wholesale Licenses
  - Pending Licenses
    - Pending Licenses
  - 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
  - Schools
  - Zones
  - Community\_Bounds
  - Police\_Precincts
  - Countries

