

Golden C Hospitality Inc.
d/b/a Boilermaker
13 1st Avenue aka 72 East 1st
Street
New York, N.Y. 10003



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. You can find community groups and contact information on the CB 3 website:
http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.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

* change in method of operation
 to open windows

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: 6/23/2015

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: OP (serial #: 1271096)

If alteration, describe nature of alteration: Would like to open windows on Avenue Side

Previous or current use of the location: Restaurant/Bar

Corporation and trade name of current license: Golden C. Hospitality Inc. d/b/a Boilermaker
 (current licensee/applicant)

APPLICANT:

Premise address: 13 1st Avenue aka 72 East 1st Street, New York, NY 10003

Cross streets: East 1st Street, East 2nd Street

Name of applicant and all principals: Golden C Hospitality Inc., Gregory Boehm, Douglas Lederman

Trade name (DBA): Boilermaker

PREMISE:

Type of building and number of floors: Mixed (Residential/Commercial), 7 (including cellar + roof)

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: NIA

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? 82

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 (C2-5)

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: NIA

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) M-W: 5PM- 2AM; Th-F: 5pm - 4am; Sat: 4pm - 4am; Sun: 4pm - 2am

Number of tables? 15 Total number of seats? 50

How many stand-up bars/ bar seats are located on the premise? 1

(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): 12' long, rectangle, 5' from entrance

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

See attached menu

What are the hours kitchen will be open? Open until half hour before closing each night

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

How many employees will there be? ~15

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

Will there be TVs/monitors? Yes No (If Yes, how many?) NIA

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 N/A

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: Base speaker system playing ambient music

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. N/A

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.") * See enclosed plan

Will there be security personnel? Yes No (If Yes, how many and when) 1 security person on weekends. A manager is also always present at the premises.

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. * See enclosed plan

Do you have sound proofing installed? Yes No
If not, do you plan to install sound-proofing? Yes No] N/A

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Golden C Hospitality Inc. d/b/a Boilermaker ^(current licensee/applicant)

Address: 13 1st Avenue aka 72 East 1st street Community Board # 3

Dates of operation: 2013 - 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 N/A

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? 32

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.
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 8pm.
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.



Burgers

All burgers come dressed with Jeepney's Atchara (pickled vegetables), fig aioli, lettuce, tomato and onion.

| | | |
|----------|---------|----|
| Single | | 7 |
| Double | | 10 |
| Veggie | | 7 |
| | Add-Ons | |
| Cheddar | | 1 |
| American | | 1 |
| Bacon | | 1 |

Jumbo Wings

5pcs 10pcs

Wings come with choice of ranch, curry ranch or blue cheese. Additional sauces \$1 each.

| | | |
|-------------|---|----|
| BBQ Wings | 7 | 13 |
| Spicy Wings | 7 | 13 |

Sides

| | |
|--|---|
| Fries | 5 |
| Onion Rings | 5 |
| Homemade Sweet Potato Biscuits with strawberry honey butter jam | 5 |
| Veggie Chips | 6 |

A combination of white, purple and sweet potatoes, lotus chips and white yams with our homemade red pepper tofu dipping sauce.

Mayos \$1

| | |
|-------------------|------------------|
| Homemade Aioli | Horseradish Mayo |
| Chipotle Mayo | Fig Aioli |
| Celery Seed Aioli | Truffle Mayo |

Dessert

| | |
|----------------|---|
| Doughnut Stars | 7 |
|----------------|---|

9 mini doughnuts sprinkled with cinnamon, ginger and sugar. Served with our raspberry chipotle sauce and espresso brownie sauce.

Chef
Miguel Trinidad

Chef
Drake Mandrell

BOILERMAKER

13 FIRST AVENUE, NEW YORK, NY 10003 • 212-995-5400

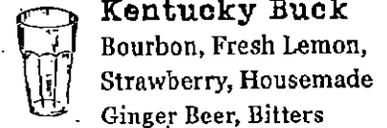
SHAKEN COCKTAILS

| | | |
|------|---|--|
| \$11 |  | Spy vs Spy Choice of Vodka or Whiskey, Fresh Lemon, Apricot Liqueur, St. Germain <i>Flavors of juicy stonefruit and bright citrus with elderflower</i> |
| \$11 |  | Oceanside London Dry Gin, Fresh Lime, Mint, Sea Salt & Celery Bitters <i>Fragrant botanicals intertwined with fresh herbs and citrus</i> |
| \$11 |  | La Piña Verde Green Chartreuse, Fresh Lime, Fresh Pineapple Juice, Coconut Cream <i>Herbaceous & cooling with creamy notes of lush tropical fruit</i> |
| \$11 |  | Double "A" Laird's Applejack, Pisco, Fresh Lemon, Black Pepper <i>Aromas of apple blossom with refreshing citrus and a hint of spice</i> |
| \$11 |  | Glamour Life Rum, Amaro Nonino, Fresh Lemon, Fresh Lime <i>Citrusy and juicy, balanced and refreshing</i> |
| \$11 |  | Trailer Trash Negroni Miller High Life, Aperol, Sweet Vermouth, Orange Bitters, Dash of Salt <i>Heaven in a glass</i> |

STIRRED COCKTAILS

| | | |
|------|---|--|
| \$11 |  | New Hampshire Old Fashioned Scotch, Yellow Chartreuse, Orange Bitters, Absinthe Rinse <i>Strong yet light with notes of chocolate, honey and a touch of coolness</i> |
| \$11 |  | General Antilles Gin, Dry Vermouth, Falernum, Absinthe <i>Mellow and spirited with notes of green botanicals and Island spices</i> |
| \$11 |  | Barbadian Julep Barbados Rum, Crème de Menthe, Wormwood Bitters, Nutmeg <i>Earthy notes of brown sugar and baking spices accompanied by bracing mint</i> |
| \$11 |  | Five Point Palm Exploding Heart Technique Mezcal, Sweet Vermouth, Espresso Liqueur, Chocolate Bitters <i>Roasted coffee beans & bitter chocolate underlined by smokey fruit</i> |

COCKTAILS ON TAP • \$11



Kentucky Buck
Bourbon, Fresh Lemon, Strawberry, Housemade Ginger Beer, Bitters

Hints of oak & spice paired with snappy ginger & ripe berries



The Cracker Jack
Buttered Popcorn-infused Spiced Rum with Coke

A warm reminder of buttery and effervescent moments at the movies



Hot Pink
Blanco Tequila, Jalapeño, Aperol, Fresh Lime, Natural Grapefruit Soda

Hints of playful chili pepper & grapefruit zest



Pimm's Cup
Pimm's #1, London Dry Gin, Fresh Lime, Cucumber, Housemade Ginger Beer

Summery & vegetal

COOL & REFRESHING • \$16



Terminus
(Maximum 2 per guest)
Tequila, Overproof Rum, Liqueur 43, Fresh Lemon, Fresh Pineapple Juice

A blend of spices, vanilla & tropical fruits

LAST UPDATED: 05/27/15



PAGE
1 OF 2



| 10 OZ | 16 OZ | PITCHER | BEERS ON TAP |
|-------|-------|---------|---|
| - | \$6 | \$22 | Captain Lawrence, Frescheater Pale Ale, NY 5.60% ABV Medium body, flavors of citrus and caramel, slightly hoppy. |
| - | \$6 | \$22 | Lagunitas Pilsner, CA 6.2% ABV Czech-style pilsner brewed with noble hops for a unique crisp flavor. |
| - | \$7 | \$26 | Coronado Islander IPA, CA 7% ABV bnp Bittersweet, tropical fruit with some lingering marmalade and citrus. |
| - | \$6 | \$22 | Anchor Smoke Porter, CA 5.6% ABV Aromas of chocolate malts and roasty coffee/espresso. |
| - | \$5 | \$18 | Brooklyn Lager, Brooklyn, NY 5.2% ABV Amber-gold with a firm malt center. Refreshing bitterness and floral hop aroma. |
| - | \$6 | \$22 | Six Point Sweet Action Cream Ale, Brooklyn, NY 5.2% ABV Notes of citrus with a medium touch of hops. |
| - | \$5 | \$18 | Downeast Cider House Apple Cider, Boston, MA 5% ABV Fruit forward and effervescent with a fresh apple nose. Crisp and clean. |
| - | \$7 | \$26 | Avery White Rascal, Boulder, CO 5.6% ABV Traditional Belgium wheat beer, fruity and refreshing. |
| - | \$7 | \$26 | Two Roads Worker's Comp Saison, CT 4.80% ABV Intensely fruity, refreshing and dry. |
| \$7 | - | - | Victory Golden Monkey Tripel, PA 9.5% ABV Strong and sensual, with herbal and fruity notes. |
| \$6 | - | - | Founders Oatmeal Stout, Michigan 4.50% ABV Rich and creamy and sweetened with coffee and chocolate notes. |
| \$7 | - | - | Stone Green Tea Double IPA, CA 10.10% ABV Green tea and fruity hops up front, with some light citrus and tropical notes. |

BEERS BY BOTTLE & CAN

| | |
|-----|--|
| \$4 | Miller High Life, Milwaukee, WI 4.6% ABV Classic American-style lager recognized for its consistently crisp taste. |
| \$5 | Narragansett Lager, Rochester, NY 5% ABV Brewed with six row malt & a secret blend of Pacific Northwest hops. |
| \$5 | Tecate, Monterrey, Mexico 4.5% ABV A refreshing, clean lager with light, sweet malt in the nose and low hop bitterness. |
| \$5 | Founders All Day IPA, Grand Rapids, MI 4.7% ABV Balanced with hoppy aromatics for a clean citrus-forward finish. |
| \$5 | Clausthaler Non-Alcoholic, Germany 0.45% ABV Fragrant & grassy with notes of sweet toasted bread. |



| SODA POP - BY THE BOTTLE | | WINE | |
|--------------------------|--------------------------|------|------------|
| \$3 ⁵⁰ | Boylan's Ginger Ale | \$9 | Red Wine |
| \$3 ⁵⁰ | Virgil's Root Beer | | |
| \$3 ⁵⁰ | Mexican Coca-Cola | \$9 | White Wine |
| \$3 ⁵⁰ | Saranac Orange | | |
| \$3 ⁵⁰ | Jarritos Grapefruit soda | \$9 | Prosecco |

BOILERMAKERS - BEER & SHOT PAIRINGS

| All-American | Machete in Space |
|---|---|
| Narragansett Lager  Ancient Age 80 Proof Bourbon | Tecate  Cabeza Blanco Tequila |
| National Anthem | Roads To The Stars |
| Brooklyn Lager  Old Grand-Dad Bonded Bourbon | Two Roads Worker's Comp Saison  Plantation 3 Stars White Rum |
| Soft Pour Corn | Apples & Vanilla |
| Sixpoint Sweet Action Cream Ale  Johnny Drum Private Stock Bourbon | DownEast Cider  Angostura 1919 Rum |
| Coriander & Citrus | Green Eyed Monster |
| Avery White Rascal  Fortaleza Blanco Tequila | Stone Green Tea Double IPA  Green Chartreuse |

Bucket of Boilermakers (For Groups Of Three Or More)

Six Pack of Miller High Life

 \$45

Six Shots of Buffalo Trace

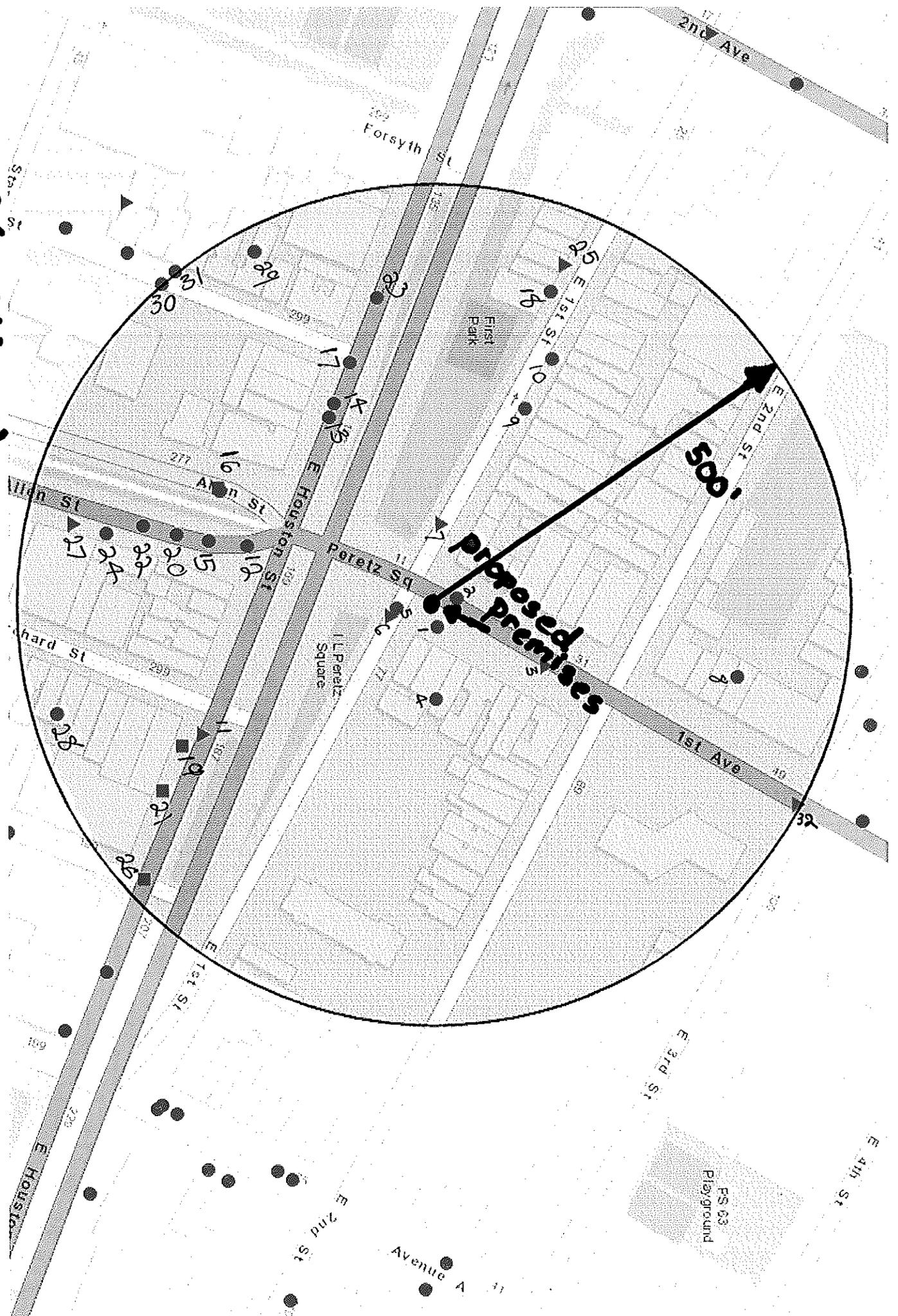
RE: MANAGEMENT OF VEHICULAR TRAFFIC/CROWDING:

The applicant does not currently have and does not anticipate having significant issues with vehicular traffic/crowding inside and outside of the space. A manager is always on site, and a security guard is posted outside the establishment on weekends. These employees as well as other staff members will monitor sidewalk crowds and ensure there is no loitering.

RE: MANAGEMENT OF NOISE INSIDE AND OUTSIDE:

The applicant has already installed sound proofing to keep the noise level to a minimum and has agreed to keep music to a background level, playing recorded music through an iPod/iPad/CDs. Additionally, there will be a manager on the premises at all times, who will monitor the noise level inside and outside of the restaurant to ensure neighbors are not affected.

● = OP (Full Liquor)
▲ = Beer & Wine



**Re: Golden Hospitality Inc. d/b/a Boilermaker, 13 1st Ave, AKA E 1st Street, New York,
NY 1003**

License Establishments Nearby

| # | Established Name | Address | License Type |
|----|--|--|--------------|
| 1 | Requisite Bootie Inc. d/b/a Lucien | 14 1st Avenue, New York, NY 10009 | OP |
| 2 | Allegra Allegra Inc d/b/a La Linea | 15 1st Avenue, New York, NY 10003 | OP |
| 3 | Spiegel Inc. d/b/a Spiegel | 26 1st Ave, New York, NY 10009 | RW |
| 4 | Allyn LLC | 16 1st Ave, New York, NY 10009 | OP |
| 5 | 12 First Ave Restaurant Corp d/b/a One and One | 76 E 1st St, AKA 12 1st Ave, New York, NY 10009 | OP |
| 6 | Norsange Café Inc | 78 E 1st St, New York, NY 10009 | RW |
| 7 | Tuck Shop LLC | 68 E 1st Street, New York, NY 10003 | RW |
| 8 | Macper LLC d/b/a D.B.A. | 41 1st Ave, New York, NY 10003 | OP |
| 9 | DCVHR58 Inc d/b/a Prima Strada | 58 E 1st St, New York, NY 10003 | OP |
| 10 | Prune LLC d/b/a Prune Restaurant | 54 E 1st Street, 1st & 2nd Ave, New York, NY 10003 | OP |
| 11 | Hermes B NY LLC d/b/a Empanada Mama Express | 189 East Houston St, New York, NY 10002 | RW |
| 12 | La Pala LLC | 184 198 Allen St, Houston & Stanton, New York, NY 10002 | OP |
| 13 | 159 Huntington Holdings Inc d/b/a Shebeen Chic | 159 East Houston St, New York, NY 10002 | OP |
| 14 | Calle Catorce LLC d/b/a Macondo | 157 E Houston St, New York, NY 10002 | OP |
| 15 | Rockwood Entertainment Inc d/b/a Rockwoods | 196 Allen St B4, New York, NY 10002 | OP |
| 16 | Mundo New York Inc d/b/a Mezzetto | 205 Allen St AKA 159 E Houston, New York, NY 10002 | OP |
| 17 | Soho New York Lodging LLC d/b/a Hotel East Houston | 151 E Houston St, New York, NY 10002 | HL |
| 18 | Moos & Monkey Corp d/b/a Joedoe | 45 E 1st St, 1st & 2nd Ave, New York, NY 10003 | OP |
| 19 | Phelopater LLC d/b/a Philly's Cheese Steak | 191 E Houston Street, Corner of E Houston Orchard St, New York, NY 10022 | EB |
| 20 | Rockwood Music Corp d/b/a Rockwood's | 194 Allen St Store B5, B6, Houston & Stanton Streets, New York, NY 10002 | OP |
| 21 | Ray's Orchard Pizza Corp d/b/a Famous Original Ray's | 195A East Houston Street, Corner of Orchard St, New York, NY 10002 | EB |
| 22 | Kenrock Enterprises LLC d/b/a Rockwood's | 192 Allent St, Ground Floor, New York, NY 10002 | OP |
| 23 | Fools Gold NYC LLC d/b/a Fools Gold | 145 E Houston St, New York, NY 10002 | OP |

Re: Golden Hospitality Inc. d/b/a Boilermaker, 13 1st Ave, AKA E 1st Street, New York, NY 1003

License Establishments Nearby

| | | | |
|----|--|--|----|
| 24 | Allen Operating Company LLC & Orchard St Rest LLC d/b/a Thompson Lower East Side | 190 Allen Street, Stanton & East Houston Streets, New York, NY 10002 | HL |
| 25 | Cozy Café Corp | 43 East 1st Street, 1st & 2nd Avenues, New York, NY 10003 | TW |
| 26 | Katz Delicatessen of Houston Street Inc d/b/a Houston Street Inc | 205 E Houston St, New York, NY 10002 | EB |
| 27 | Maradona Inc d/b/a Maradona | 188 Allen St, Houston & Delancy Streets, New York, NY 10002 | RW |
| 28 | Georgias Eastside BBQ Inc d/b/a Georgia's Eastside BBQ | 192 Orchard St, New York, NY 10002 | OP |
| 29 | Liquid Samurai LLC d/b/a Bar Goto | 245 Eldridge St, New York, NY 10002 | OP |
| 30 | 247 Luv NYC LLC d/b/a Eastbridge | 247 Eldridge St, New York, NY 10002 | OP |
| 31 | Saff Inc d/b/a Sapphire Lounge | 249 Eldridge St, New York, NY 10002 | OP |
| 32 | 45 First Avenue Corp d/b/a Aziza Café & Lounge | 45 1st Ave, New York, NY 10003 | TW |