



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 Stipulations

I, YANIV ZOHAR, as a qualified representative of Cookie Lady Inc.
located at 433 East 9th Street, New York, NY agree to the following stipulations:

- 1. I will operate a full-service restaurant, specifically a (type of restaurant) Bakery, with a kitchen open and serving food to within hour(s) of closing every night during all hours of operation.
- 2. My hours of operation will be 08:00 a.m./p.m. to 12:00 a.m. all days

(I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

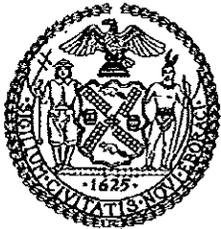
- 3. I will not use outdoor space for commercial use.
- 4. I will operate my sidewalk café no later than N/A
- 5. I will employ a doorman/security personnel on the following days: N/A
- 6. I will install soundproofing, if becomes necessary
- 7. I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances. I will not have French doors or windows and doors will be closed by
- 8. 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
- 9. I will play ambient recorded background music only.
- 10. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
- 11. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
- 12. I will not participate in pub crawls or have party buses come to my establishment.
- 13. I will not have a happy hour. I will have happy hour and it will end by
- 14. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
- 15. I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 16. 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.

Name: MELISSA FEIT Phone Number: 516-312-1562

17. I will:

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed [Signature] Dated 6/18/2015
Sworn to this 18 day of 6 2015 [Signature]
Notary Public Nathaniel T. Harris
Notary Public State of New York
NO. 018A627271
Qualified in New York County
Commission expires on November 26, 2016



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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

Check if either of these apply:

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

Today's Date: June 19, 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: N/A

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Bakery

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 433 E 9th Street, New York, NY 10009

Cross streets: 1st Avenue + Avenue A

Name of applicant and all principals: Cookie Lady Inc.; Yaniv Zohar

Trade name (DBA): TBD

PREMISE:

Type of building and number of floors: Mixed Commercial + Residential, 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: N/A

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? <74

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):

R8B

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: N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) All days, 8:00 am to 12:00 am.

Number of tables? 4 Total number of seats? 15

How many stand-up bars/ bar seats are located on the premise? 0
(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): N/A

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? All hours of operation

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

How many employees will there be? 4

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

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 N/A

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

Please describe your sound system: Stereo with few small speakers

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? 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.")

Will there be security personnel? Yes No (If Yes, how many and when) N/A

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

Do you have sound proofing installed? Yes No

If not, do you plan to install sound-proofing? Yes No if necessary

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: N/A

Address: _____ 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. business has been in operation for years.

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. N/A

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? 14
- 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.

see attached.

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 _____.
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.

Zucker Bakery

433 E 9th St

New York, NY 10009

Btwn Ave A & 1st Ave

Bakery Menu

Chocolate Snowballs <i>flavored with coffee and rolled in coconut flakes. these are energy balls of chocolate and the coffee will wake you up to the joy of life.</i>	ea 1.00
Play Dates <i>very thin layers of hand rolled dough spiced with cinnamon and clove another world wonder from my dear sima who inspired me so much through the years. these will melt in your mouth and are great with coffee, or some say even better with tea.</i>	ea 1.00
Zucker Rugelach <i>my own style, with dates, almonds and clove. can't resist the crispy dough and soft scented date filling- so very light and tasty.</i>	ea 1.00
Alfajores <i>a dulce de leche filled cookie sandwich rolled in coconut flakes. impossible to otherwise describe in words! this dream cookie's secret family recipe was given to me by dear sima- a gifted baker, amazing person and the mother of our good friend.</i>	ea 1.00
Love Loaf <i>mixed dry fruits and nuts. with lots of love! from my dear mother's oven. i remember this wonderful flavor and love fills my heart when i bite the thin-sliced energy-filled love loaf. (great with cheese and wine)</i>	ea 1.00
Lemon Bars <i>crumbly and zesty. the good lemon flavor handmade all natural from the real fruit of the earth.</i>	ea 1.00
Spiced Honey <i>chewy and sweet with a kick. originally served for the jewish new year (rosh hashanah) to symbolize a sweet and healthy new year. we think these cookies' wonder should be celebrated daily.</i>	ea 1.00
Honey Almond Fingers <i>crumbly honey and almond dough rolled in power sugar--- just so good and sweet.</i>	(ea) 1.00
Roses (Sticky Buns) <i>some call this little wonder a "sticky bun" while in other parts of the globe it's known as a "cinnamon roll." actually, they are my mother in law's "shoshanim" or in english-roses. this recipe was genuinely passed mother to daughter in my husband's family from eastern europe back to israel and now here to new york city. the chocolate rose is the original, and the others- dates & halva and almond & brown sugar (available only one weekends) are zucker bakery's twist for a new edge and new flavors- serves as a morning snack, but works any time of the day. have it with your favorite coffee, tea or wine.</i>	ea 2.00
Chocolate Babka <i>our babka is like a large version of our chocolate roses. as a loaf, it lasts longer and can also be sliced and frozen for continuous pleasure!</i>	10.00
Challah Bread <i>our challah loafs are only baked on fridays. you can pick them up directly from the oven around 11am.</i>	5.00

Stumptown Coffee

We Serve Stumptown Coffee. Come In And Enjoy Our Fresh Stumptown Coffee!

Espresso <i>double shot. served in glass only</i>	3.00
Americano <i>espresso over hot water (8 oz-10 oz)</i>	3.00
Macchiato <i>espresso marked with steamed milk foam.</i>	(3 oz) 3.00
Cortado <i>espresso with short steamed milk</i>	(6 oz) 3.00
Cappuccino <i>espresso with textured steamed milk</i>	(8 oz) 4.00
Latte <i>espresso with textured steamed milk.</i>	(10 oz) 4.00 (12 oz) 5.00
Mocha <i>espresso with coco & steamed milk. (10 oz-12 oz)</i>	5.00
Drip Coffee.....	(10 oz) 2.00 (16 oz) 3.00
Ice Coffee <i>house-brewed chilled american coffee.</i>	(16 oz) 3.00

Hot Chocolate *a winter classic*.....

Teas & Chai *Our signature Zucker Tea is a whiteleaf savory tea known as Micromeria fruticosa. We also serve Earl Grey, Genmaicha (a green tea) and a very lightly-sweetened Chai.*.....