



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, Vicinio A. Perez De La Cruz, as a qualified representative of Manny's Asadero & Grill Inc
located at 214 East 9th Street, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) Cuban Cuisine
with a kitchen open and serving food to within hour(s) of closing every night during all hours of operation.
- My hours of operation will be 11:00 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.)

- I will not use outdoor space for commercial use.
- I will operate my sidewalk café no later than
- I will employ a doorman/security personnel on the following days:
- I will install soundproofing,
- 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
- 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
- I will play ambient recorded background music only
- I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
- I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
- I will not participate in pub crawls or have party buses come to my establishment.
- I will not have a happy hour. I will have happy hour and it will end by
- I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
- I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 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: Vicinio A. Perez De La Cruz Phone Number: 212-598-4321

- I will: run a successful Cuban cuisine restaurant with quality foods, excellent service and friendly atmosphere.

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

Signed [Signature] Notary Public NANCY TAVERA Dated 8/19/2015
Sworn to this 19 day of August 2015. [Signature] STATE OF NEW YORK
Qualified in 2015 York County. Commission Expires May 30, 2017 COLLECTOR OF TAXES
Notary Public
SMOKE PLEASE ME ON
THIS 19 DAY OF August 2015



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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/manch3/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: August 19th, 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: RW - Beer & Wine

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: La Paella Corp. / La Paella

APPLICANT:

Premise address: 214 East 9 Street, New York, NY 10003

Cross streets: Between 2nd avenue & 3rd Avenue

Name of applicant and all principals: _____

Manny's Asadero & Grill Inc.

Trade name (DBA): Varadero Cuban Cuisine

PREMISE:

Type of building and number of floors: Basement & 1st floor

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): R0

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) Open 7 days a week / Sunday - Saturday / 11am to 12am

Number of tables? 36 Total number of seats? 66

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

(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): Service bar - 6ft

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? 11am - 11pm

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

How many employees will there be? 4

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 Pre-recorded music - Pandora

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

Please describe your sound system: Basic sounds 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? 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) _____

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

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Paparazzi Trattoria

Address: 5805 31st Avenue, Woodside, NY 11377 Community Board # 2 Queens

Dates of operation: 5/13/2013

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 **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 OP license in the same block _____

How many On-Premise (OP) liquor licenses are within 500 feet? 32 OP within 500 feet based on LAMP report _____

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 _____.
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.

SEAFOOD TAPAS

- **ALMEJAS EN SALSA BLANCA:** 9.5
Clams in garlic sauce.
- **CALAMARES A LA PLANCHA:** 9.5
Grilled calamari.
- **MEJILLONES A LA DIABLA:** 9.5
Mussels in tomato sauce.
- **BUFFALO CALAMARI:** 9.5
Calamares Buffalo
- **CALAMARES FRITOS:** 10
Fried calamari.
- **GAMBAS CON TOCINO:** 13
Shrimp and bacon.
- **CAMARONES AL AJILLO:** 11
Shrimp in garlic sauce
- **TUNA SESAME CON SALSA TERIYAKI** 10
Tuna w/ teriyaki sesame sauce

DAILY SOUP	8
SEAFOOD	11

PAELLAS

- **BOSQUE:** 19.5
*Chorizo, chicken, sausage, shrimp
clams, langoustine, mussels & squid.* 38 x2 person
- **CATALANA:** 18
Chorizo, chicken and sausage. 34x2 person
- **VERDURA:** 17
Mixed vegetables. 32x2 person
- **MARINERA:** 19
*langoustine, shrimp, clams,
mussels and squid.* 36x2 person

PASTAS

- **PENNE A LA VODKA:** 8.95
*Add Vegetables 4, chicken 5, steak 6,
shrimp 7, salmon 8*
- **LINGUINE:** 9.95
*Choice of white clams or red tomato
sauce. Add chicken 5, steak 6,
shrimp 7, salmon 8*
- **LASAGNA:** 11.95
Lasaña
- **LINGUINE A LA PRIMAVERA:** 11.95
Assorted vegetable and tomato sauce.
- **PIZZA VARADERO:** 10.95
Sausage, chorizo & ham.
- **PIZZA HAWAII:** 10.95
Pineapple & ham

SIDES

- **PLANTAINS:** Green or sweet. 4
- **YUCA FRITA CON MOJO:** Fried Cassava. 5
- **ARROZ:** White or yellow rice. 4
- **FRIJOLE NEGROS:** Black beans. 5
- **PAPAS FRITAS:** French fries. 4

LUNCH

FROM 11 am - 4 pm
Monday - Friday

- **TILAPIA** 8.95
- **PEPPER STEAK** 8.95
- **PORK CHOPS** 7.95
- **GRILLED CHICKEN** 7.95
- **BEEF STEW** 7.95
- **SAUTEED CHICKEN** 7.95
- **PAELLA** 12.99

Meat, Seafood or Vegetables

Served with rice & Salad



214 East 9th Street, New York, NY 10003

Phone: 212-598-4321

Free Delivery
varaderonyc.com

Early Bird Menu

\$ 16.99 PER PERSON

Sunday - Thursday 4 -7 pm

Friday & Saturday 4 -6 pm

YOUR CHOICE OF APPETIZER:

Vegetable Soup, Salad or Bruschetta
Sopa de Vegetales, Ensalada o Bruschetta

YOUR CHOICE OF ONE ENTREE:

PAELLA:

Meat, Seafood or Vegetables

TILAPIA CON ARROZ AMARILLO O PAPAS

Tilapia with yellow rice or roasted potatoes

CHULETA DE CERDO CON SALSA DE MANZANA CON ARROZ O PAPAS

Pork chops with apple glaze with rice or roasted potatoes

POLLO AL CUBANO CON ARROZ O PAPAS

Cuban style stuffed chicken with ham,
sweet plantains, cheese and rice
or roasted potatoes

ROPA VIEJA:

Shredded Flank Steak in Homemade Sauce
Served with white rice, black beans and sweet plantains

CHOICE OF TWO TAPAS:

EMPANADAS BEEF OR CHICKEN, CROQUETAS OR

CHOCLO (Corn on the cob topped
w/ cheese and spicy ranch aioli)

YOUR CHOICE OF DESSERT:

Ice Cream
Vanilla or Green Tea

DRINK

One glass of Sangria or Beer

VEGETABLES TAPAS

- **FLOR DE ALCACHOFA:** 9.5
Baked artichoke with whole garlic & extra virgin olive oil.
- **CHOCLO:** 5
Corn on the cob topped w/ cheese and spicy ranch aioli.
- **BRUSCHETTA:** 8.5
Toasted bread with tomato olive oil & garlic.
- **PLATO DE MANCHEGO:** 12
Manchego cheese with slices of apples.
- **PIMIENTOS RELLENOS CON QUESO DE CABRA :** 9.5
Stuffed peppers with warm goat cheese.
- **SETAS AL AJILLO:** 9
Sauteed mushroom in a garlic & sherry vinegar sauce.
- **MARIQUITAS CON GUACAMOLE:** 9
Fried plantain chips.
Served with fresh guacamole.
- **PATATAS BRAVAS:** 8
Roasted potatoes with garlic and paprika.

SALADS

- **DE LECHUGA:** 8.5
Mesclun salad.
Add chicken 5, steak 6, shrimp 7, salmon 8
- **ENSALADA DE POLLO:** 13
Mesclun endives, grilled chicken, tomato & onion in a vinaigrette dressing.
- **VARADERO VERDE:** 8.5
Mix green, cucumber, tomato, mandarin
Add chicken 5, steak 6, shrimp 7, salmon 8.
- **CAESAR SALAD:** 8
Romaine lettuce & croutons.
Add chicken 5, steak 6, shrimp 7, salmon 8

VARADERO SANDWICHES

- **BUFFALO CHICKEN:** 13.95
Spicy buffalo chicken, blue cheese, coleslaw.
- **CUBANO:** 14.95
Roasted pork, ham, Swiss cheese, pickles & mustard.
- **PEPPER STEAK:** 13.95
Served with horseradish mayo.
- **BURGER** 6.99

All Sandwiches are served w/ fries

TAPAS MIXTAS

- | | Sm. | Lg. |
|---|------|-----|
| • MOFONGUITOS:
ADD Chicken 5, Steak 6, Shrimp 8, Pork 5 | 7 | |
| • PLATO MIXTO:
Chef's plate of assorted mixed tapas. | 16 | 32 |
| • PLATO DE MARISCO:
Chef's plate of seafood tapas. | 17.5 | 35 |
| • PLATO VEGETARIANO:
Chef's plate of vegetarian tapas. | 15 | 30 |

CEVICHE

- **CALAMARES:** Squid 9
- **GAMBAS:** Shrimp 9.5
- **ATÚN:** Tuna 9.5
- **MIXTO:** Mixed 14

BEVERAGES

- Soda 3
- Juice 3
- Sparkling water 4
- Bottled water 3

20% gratuity will be added to parties of 6 people or more

ENTRADA / ENTREES

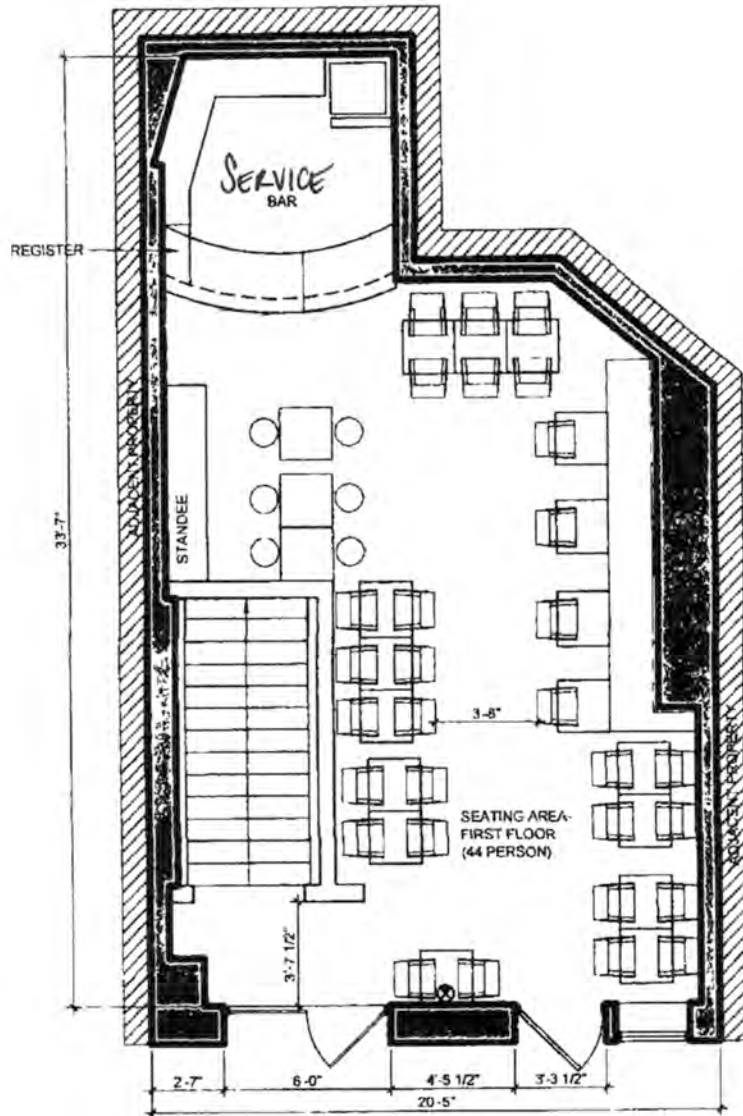
- **ARROZ CON POLLO:** 16.95
Mixed yellow rice w/ chicken, peas & carrots.
Served with sweet plantains.
- **POLLO AL CUBANO:** 18.95
Cuban style stuffed chicken with ham, sweet plantains, cheese & mashed potato.
- **ROPA VIEJA:** 18.95
Shredded skirt steak in homemade sauce.
Served with white rice, black beans & sweet plantains.
- **SALMON TROPICAL:** 21.95
Grilled tropical salmon in a citrus sauce.
Served with vegetables & yellow rice.
- **CHULETAS A LA MANZANA:** 17.95
Pan seared pork chops in a homemade apple glaze. Served with yellow coconut rice.
- **TILAPIA:** 18.95
Pan seared tilapia in a lemon capers sauce.
Served mashed potatoes .
- **FAJITAS CUBANAS:** 18.95
Cuban fajitas: Chicken 16.95
Served w/ rice, green & red pepper & plantains.
- **LOMO VARADERO:** 19.95
Sauteed steak, onions, peppers & french fries.
Served with white rice.
- **PAN-SEARED TUNA STEAK W/ ROASTED POTATOES** 16.95
Tuna braseado con papas bravas.

MEAT TAPAS

- **(2) EMPANADAS:** 8
DE CARNE O DE POLLO
Ground beef or chicken empanadas.
- **PLATO DE CHORIZO:** 9.5
Grilled chorizo.
- **ALBONDIGAS:** 9
Seasoned meatballs in red tomato sauce.
- **FILETE DE CARNE:** 13
Sliced rib eye.
- **PINCHOS DE GAMBAS Y POLLO:** 9.5
Grilled shrimp and chicken skewer with lemon.
- **ALITAS DE POLLO:** 8
Chicken wings in BBQ, Buffalo.
- **NACHOS CARIBEÑOS:** 10
Caribbean nachos. Served with black beans, guacamole, sour cream and pico de gallo
Add chicken 5, steak 6.
- **PAPA RELLENA:** 9
Meat stuffed potato.
- **CROQUETAS DE JAMON y QUESO:** 9
Ham & cheese croquettes.
- **TACOS DE POLLO:** 7
Con guacamole y pico de gallo.
- **CHICKEN DUMPLING:** 8
- **CHICKEN FINGERS:** 9
Served w/ honey mustard or blue cheese.

POSTRES / DESSERTS

- **CHOCOLATE CHIP BREAD PUDDING:** 7
Served w/ English creme.
- **CHOCOLATE SOUFFLE:** 7
Served w/ English creme & ice cream.
- **FLAN:** 7
Served w/ baileys whipped cream.
- **HELADO DE VAINILLA O TE VERDE** 7
Vanilla ice cream or green tea.
- **3 LECHES** 7

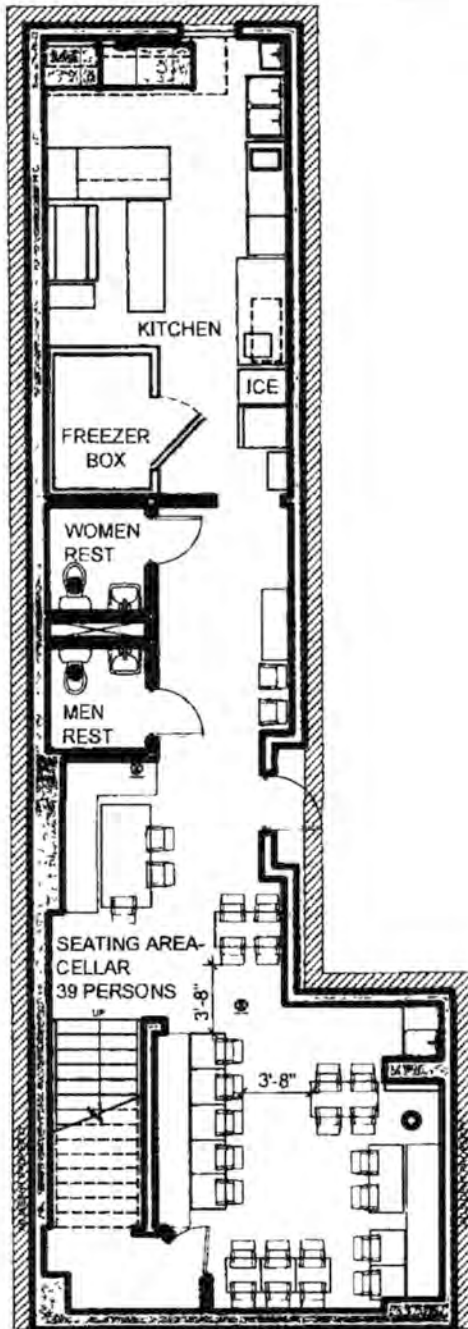


1
A-1

214 EAST 9TH STREET, NEW YORK NY

FIRST FLOOR PLAN

GRAPHIC SCALE
0 5 10'



1
A-2

214 EAST 9TH STREET, NEW YORK NY

CELLAR FLOOR PLAN

GRAPHIC SCALE
0' 5' 10'

EXIT





214



Varadero Cuban Cuisine



214

OPEN
EAT

214



Varadero Cuban Cuisine

214



214
Varadero
Cuban Cuisine



OPEN

HAPPY HOUR
All Day and
All Night

- Mojitos \$4
- Margaritas \$4
- Congas \$4
- Pollos \$4
- Peri Peri \$4
- Doritos \$3
- Wine

Check Card \$7

Tacos \$10
Lunch \$8
Dinner \$12
Cuba \$12
Cuba with Drink \$10
Cuba with \$9











CHOKING

ALL INFORMATION IS FOR INFORMATIONAL PURPOSES ONLY. IT IS NOT A SUBSTITUTE FOR PROFESSIONAL MEDICAL ADVICE. ALWAYS CONSULT YOUR PHYSICIAN FOR ANY MEDICAL CONCERNS.

What is Choking?
Choking occurs when a piece of food or other object blocks the airway, preventing air from entering the lungs. This can be a life-threatening emergency.

Signs and Symptoms of Choking:
- Inability to breathe, speak, or cough
- Bluish or purple lips, face, or nails
- Sweating
- Anxiety or panic

What to Do if Someone is Choking:
1. If the person is conscious and can breathe, speak, or cough, encourage them to continue. Do not perform any first aid.
2. If the person is conscious and cannot breathe, speak, or cough, perform the Heimlich maneuver.
3. If the person is unconscious, call 911 and perform CPR.

Prevention:
- Cut food into small pieces.
- Chew food thoroughly.
- Avoid eating while talking or laughing.
- Avoid eating large amounts of food at once.



CHOKING

Federal Labor Law Poster

ATTENTION EMPLOYER

\$8.75 — \$8.75

... (Detailed text of the poster follows in columns)



Federal Labor Law Poster

EMPLOYEE RIGHTS

\$7.25

... (Detailed text of the poster follows)

Job Safety and Health It's the Law! **OSHA**

Federal Employment Discrimination is THE LAW

... (Detailed text of the poster follows)

ALPHECO

