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

Check if either of these apply:
☐ sale of assets ☐ upgrade (change of class) of an existing liquor license

Today's Date: November 13, 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: Full Liquor

If alteration, describe nature of alteration: _____

Previous or current use of the location: Bar

Corporation and trade name of current license: 174 Rivington Street Corp.

APPLICANT:

Premise address: 174 Rivington Street, New York NY 10002

Cross streets: Attorney & Clinton

Name of applicant and all principals: 174 Rivington Street Corp.
Zach Hosier

Trade name (DBA): Stay Classy

PREMISE:

Type of building and number of floors: 6 floors, mixed use

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~~ Letter of No Objection 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):

R7A

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) Sunday-Thursday 12pm-1am, Friday 12pm-2am and Saturday 4pm-2am

Number of tables? 9 Total number of seats? 31

How many stand-up bars/ bar seats are located on the premise? 1 bar/14 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): 10'10" with 6'10" return L Shape; located left front of 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

Sandwiches

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? _____

How many employees will there be? 2

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? No

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 1

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: 4 speakers, 1 jukebox

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) Rivington Street is a one way street; security personnel wil monitor crowds to reduce congestion. 1 Security Guard Sunday to Tuesday; 2 Security Guards Wednesday through Saturday

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: Outside of NYC

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.

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? 13

How many On-Premise (OP) liquor licenses are within 500 feet? 13

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.

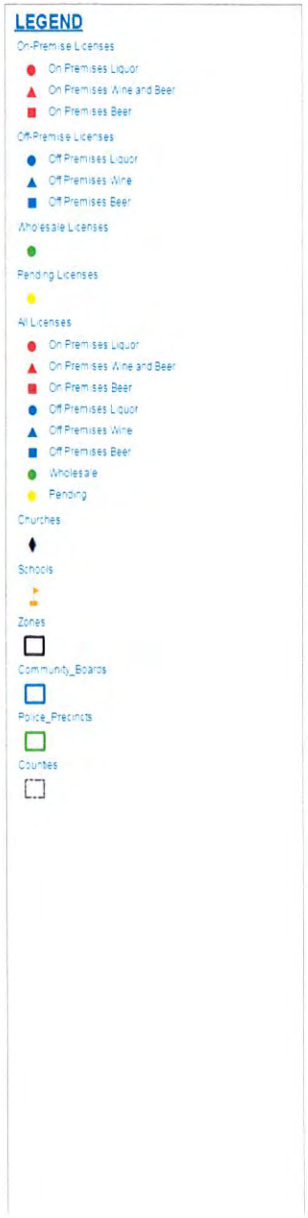
1. ☒ I agree to close any doors and windows at 10:00 P.M. every night?
2. ☐ I will not have ☐ DJs, ☒ live music, ☒ promoted events, ☒ any event at which a cover fee is charged, ☒ scheduled performances, ☒ more than 1 DJs/ promoted events per ____, ☐ more than ____ private parties per ____
3. ☒ I will 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 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.

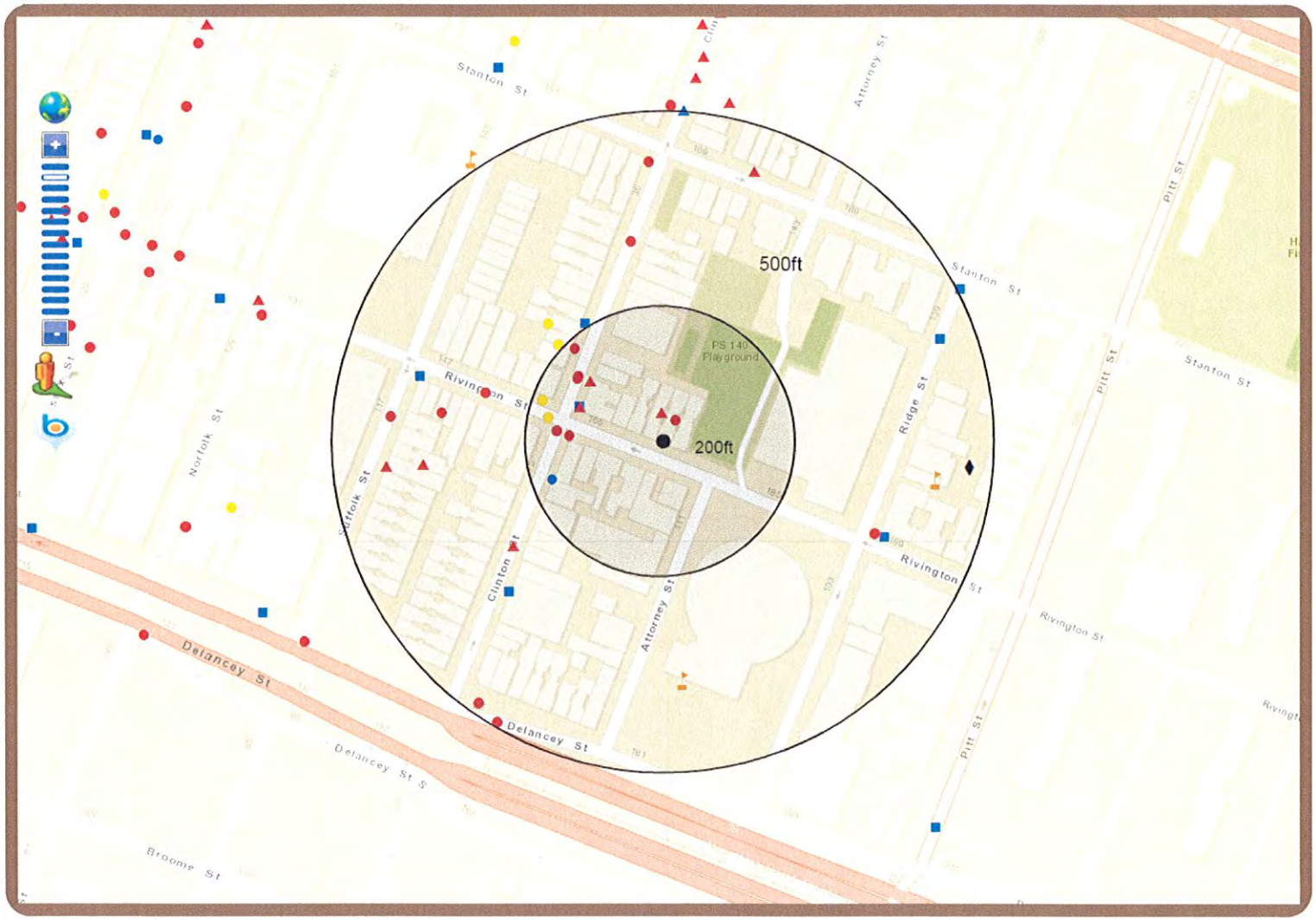
List of Licenses within 500ft

Name	Address	Approx. Distance
76 CLINTON RESTAURANT LTD	76 CLINTON ST	150 ft
ICHIBAN 71 CLINTON INC	71 CLINTON ST	165 ft
GREY CRESCENT LLC	76 CLINTON ST	170 ft
CHINA BULL NOODLE SHOP LLC THE	79 CLINTON ST	170 ft
68 CLINTON RESTAURANT ASSOCIATES LLC	68 CLINTON ST	170 ft
TORQUAY NY LLC	67 CLINTON STREET	200 ft
RIVINGTON F & B LLC	155 RIVINGTON ST	285 ft
AZASU INC	49 CLINTON ST	315 ft
151 SG PROPS LLC	151 RIVINGTON ST	345 ft
EHD RESTAURANT CORP	112 SUFFOLK ST	425 ft
BETA CLINTON CORP	37 39 CLINTON STREET	435 ft
ADR RESTAURANT INC	168 DELANCEY STREET	495 ft
MOSCOW 57 LLC	168 1/2 DELANCEY ST	505 ft

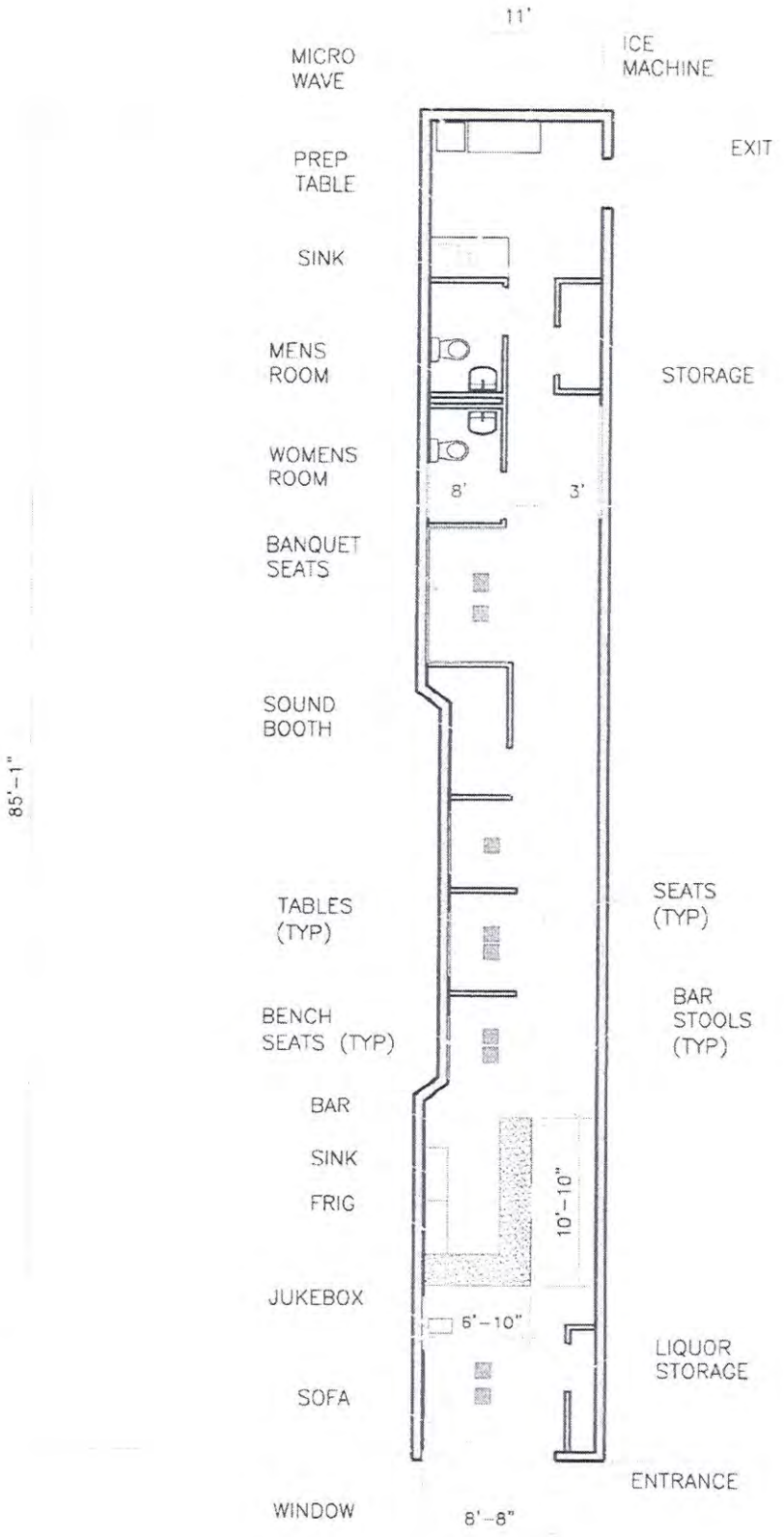
174 Rivington Street Corp

Legend





November 25, 2015



174 RIVINGTON STREET NY, NY 10002

174 RIVINGTON ST.

HOT OFF THE PANINI PRESS

Make it a Combo with a drink and your choice of Chips.

Turkey Bacon Avocado
Turkey, cayenne-candied bacon,
avocado, tomato, cheddar, basil & mayo on sliced French bread

French Dip
Roast beef, caramelized onions,
provolone, herbed-horseradish mayo served with Chianti au jus
on a French hoagie

Black Forest Ham & Fig
Black forest ham, Swiss cheese, fig &
arugula on a French hoagie

Turkey Brie Apple Melt
Turkey, brie cheese, sliced green
apples, arugula, basil mayo served on ciabatta

Steak & Green Chile
Blackened filet, green chilies, gruyere,
caramelized onions, cilantro-chipotle mayo on a French hoagie

Spicy Cubano
Ham, mojo pork, Swiss cheese, mustard &
pickle-jalapeno relish on a French hoagie

Summer Vegetable
Cilantro hummus, zucchini, piquillo peppers,
caramelized onions & goat cheese on sliced French bread

Quattro Formaggi

Cheddar, gruyere, provolone and Swiss cheese served on sliced French bread

Caprese Melt

Fresh mozzarella, tomato, fresh basil, arugula & balsamic glaze on ciabatta

Peanut Butter & Banana Honey

Creamy peanut butter & sliced banana drizzled with honey on sliced French bread

Nutella & Brie Melt

Hazelnut chocolate spread & brie cheese on sliced French bread

Egg Salad

Chicken Salad