



THE CITY OF NEW YORK  
MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003  
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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](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: March 7, 2016

**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: Sushi Restaurant

Corporation and trade name of current license: n/a

**APPLICANT:**

Premise address: 167 1st Ave; New York NY 10003

Cross streets: E 10th St. and E 11th St.

Name of applicant and all principals: DBBQ EV, LLC. (Daniel Delaney, Principal)

Trade name (DBA): Delaney Barbecue

**PREMISE:**

Type of building and number of floors: Mixed Use, 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: n/a  
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):  
R7A - Mixed Residential and Commercial Buildings

**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  
n/a

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Mon to Friday from 12PM to 2AM.  
Sat to Sun from 10AM to 2AM.

Number of tables? 18 Total number of seats? 48

How many stand-up bars/ bar seats are located on the premise? 10 seats at 1 bar.

(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 seat, full service bar near entry.

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  
Southern Style food, with focus on family-style BBQ dining.

What are the hours kitchen will be open? All Hours

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

How many employees will there be? 10-15

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

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

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: Bose Speakers, Built Into Ceiling.

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 attached**

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

n/a

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

**See attached**

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: Meatsville, LLC.

Address: 359 Bedford Ave, Brooklyn NY Community Board # 1 - BK

Dates of operation: November 2012 - 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? See attached.

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

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 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.
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 without first obtaining approval from CB 3.
6.  I will not participate in pub crawls or have party buses come to my establishment.
7.  I will not have a happy hour.  I will have happy hour and it will end by 7pm.
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.



HELBRAUN LEVEY & O'DONOGHUE LLP  
ATTORNEYS AT LAW

**RE: MANAGEMENT OF NOISE INSIDE AND OUTSIDE:**

The applicant will control noise inside and remind customers to be respectful of neighbors, with a fulltime manager and staff that will be managing the premises at all times.

Music will be low-level speakers where sound will not be leaving the premises.

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**RE: MANAGEMENT OF VEHICULAR TRAFFIC/CROWDING:**

The applicant does will not have vehicular traffic or crowding issues. If vehicular traffic or crowding does become an issue, staff will be instructed to monitor the sidewalk and curb area to contain any potential gatherings.

# Proximity Report for Location:

February 26, 2016

167 1 Ave, New York, NY, 10003

\* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

## Churches within 200 Feet

Name	Approx. Distance
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## Schools within 200 Feet

Name	Address	Approx. Distance
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## On-Premise Licenses within 500 Feet

Name	Address	Approx. Distance
PARLOR RESTAURANT LLC	166 1ST AVE	85 ft
JCDC LLC	163 1ST AVENUE	95 ft
EAST VILLAGE HOSPITALITY LLC	242 E 10TH ST	115 ft
JARLENE CORP	160 1ST AVE	190 ft
LOVE PICIN INC	153 1ST AVENUE	240 ft
A VENIERO INC	342 EAST 11TH STREET	405 ft
HEARTH RESTAURANT INVESTORS LLC	403 E 12TH ST	450 ft
BEEP BEEP NYC LLC	201 1ST AVE	485 ft



## PROPOSED MENU

### Meats

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Our smoked proteins are served family style, and we recommend 1/2 lb per guest.

#### BRISKET

Slowly smoked beef brisket, rubbed with salt and pepper. Available lean or fatty.  
\$14 per half pound

#### PORK RIBS

Meaty pork ribs, rubbed with our 8 spice rub and finished with a touch of molasses.  
\$13 per half pound

#### HOT LINK SAUSAGE

Housemade beef sausage, lightly seasoned and cold smoked in a natural hog casing.  
\$7 per link

#### PULLED PORK

Juicy pork shoulder, rubbed with salt and smoked. Served in its own fatty goodness.  
\$12 per half pound

#### TURKEY

Hormone and antibiotic free turkey breast, gently smoked and finished with butter.  
\$11 per half pound

### Sides & Appetizers

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#### WEDGE SALAD

Iceberg lettuce topped with a blue cheese dressing, pickled onion batons and almonds.  
\$8

#### MAC & CHEESE

Beechers Flagship Cheese & Sfoglini Pasta in a jalapeño infused mornay, topped with fried potato and shallots. \*Sorry, not available to-go  
\$12

#### COLLARD GREENS

Collard leaves and stems slowly braised in tangy garlic confit based pot liquor.  
\$5

#### POTATO SALAD

Yukon potatoes folded into a pickled mustard seed, sage and caramelized onion dressing.  
\$5

#### TASTY BEANS

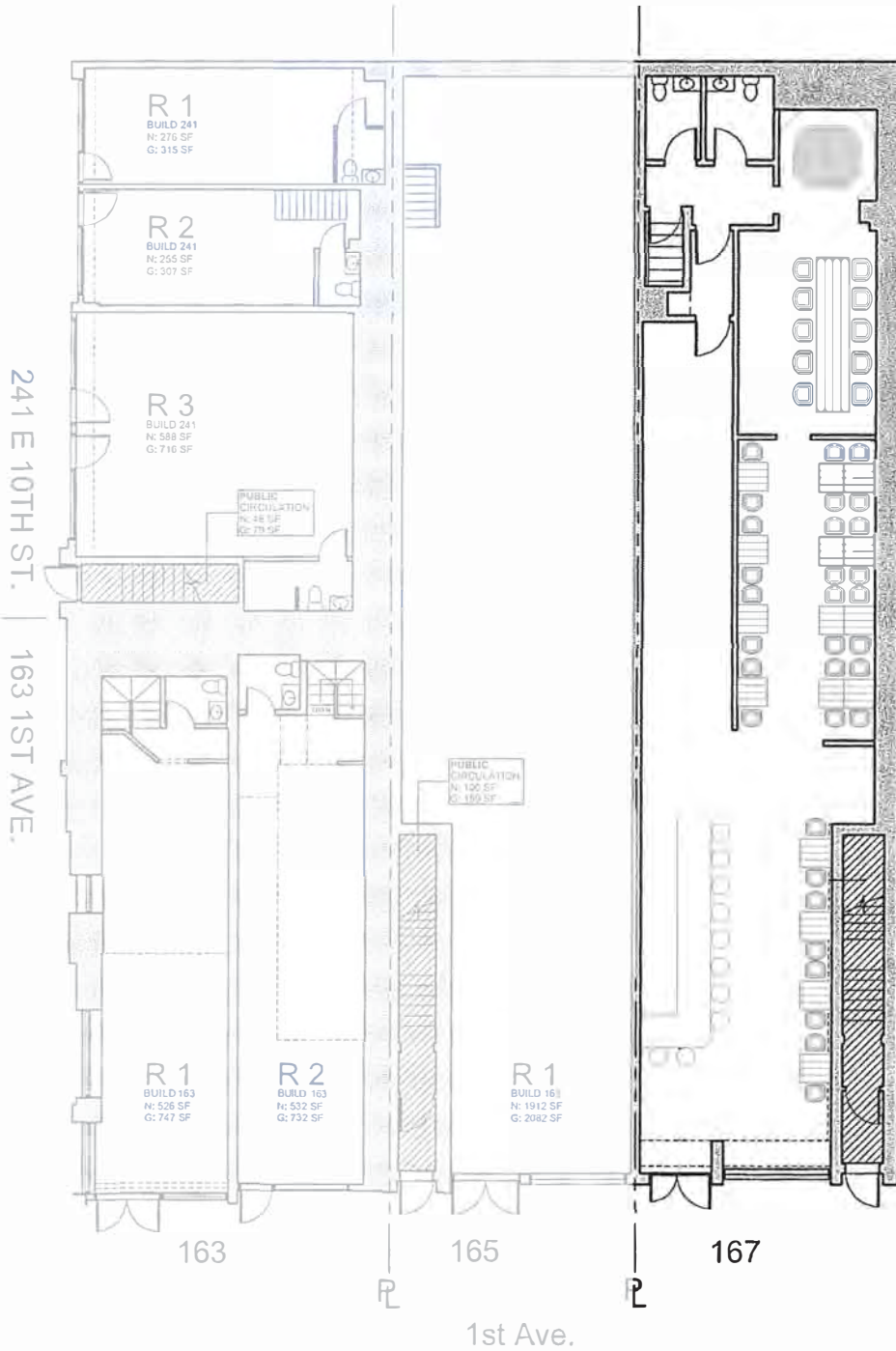
Pinto beans and onions, in a warm chili tomato base.  
\$4

#### COLE SLAW

Classic creamy slaw with carrots and green cabbage.  
\$4



# PROPOSED FLOORPLAN





## PICTURES





