

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: <u>5/27/16</u>					
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 OP					
If alteration, describe nature of alteration: N/A					
Previous or current use of the location: Restaurant					
Corporation and trade name of current license: Kingfish Group LLC					
APPLICANT:					
Premise address: 308 East Sixth Street					
Cross streets: Sixth Street between 1st and 2nd Avenue					
Name of applicant and all principals: Fun Hat LLC					
Principals - Zachary Hosier, Brian Link, and Erica Fisher					
Trade name (DBA): Beetlehouse					

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PREMISE:					
Type of building and number of floors: Walk up - 5 stories					
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:					
(metades 100) de yara) al 103 al 110 il 103, describe and show on diagram.					
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? *LNO*					
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:					
What are the proposed days/hours of operation? (Specify days and hours each day and hours of					
outdoor space) Sun: 11am-12am, Mon-Wed 4pm-12am, Thurs-Sat: 4pm-2am					
Number of tables? 9 Total number of seats? 24					
How many stand-up bars/ bar seats are located on the premise? 1 bar, 18 seats					
(A stand up bar is any bar or counter (whether with seating or not) over which a patron can orde					
pay for and receive an alcoholic beverage)					
Describe all bars (length, shape and location): Rectangle, 12' long, Front/east side of premise					
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 I No If yes, describe type of food and submit a menu American					
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? 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						
What will be the music volume? Background (quiet) Entertainment level Please describe your sound 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?						
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: 174 Rivington Street Corp. d/b/a Stay Classy New York Address: 174 Rivington Street, New York, NY 10002 Community Board # 3						
Dates of operation: 04/2016 to 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? $lacktriangle$ Yes $lacktriangle$ No $$ If Yes, please						
attach explanation of experience or resume.						
Does any principal have other businesses in this area? Yes INO If Yes, please give trade name and describe type of business 174 Rivington Street Corp. d/b/a Stay Classy New York -Bar						
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 are submitted with the question pairs to the Community Reard before the meeting.						

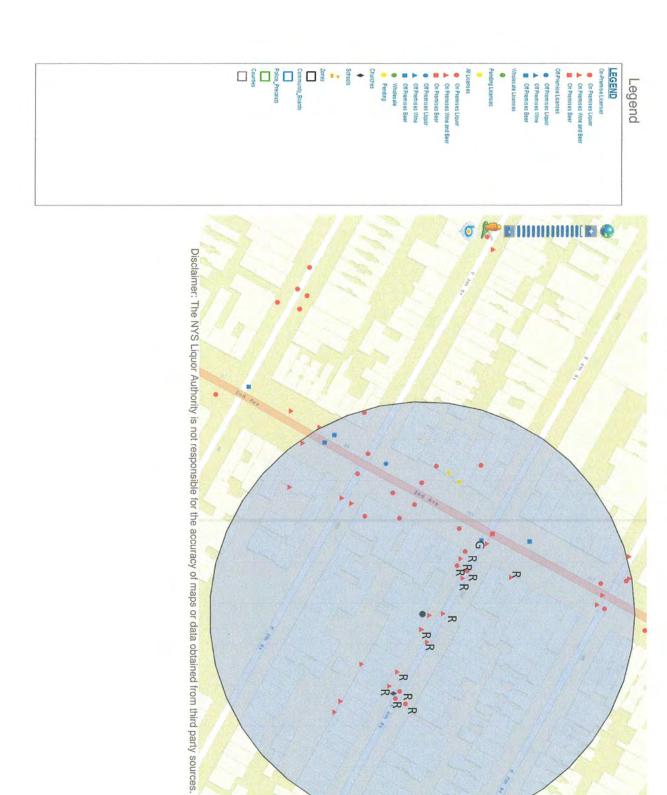
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	Ho	ow many licensed establishments are within 1 block? 12		
	Но	ow many On-Premise (OP) liquor licenses are within 500 feet? 8		
	Is	premise within 200 feet of any school or place of worship? 🗖 Yes 🖾 No		
**Sixth Stre	et C	ommunity Synagogue is approximately 240 feet from the proposed premises.		
	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).			
	me	We are including the following questions to be able to prepare stipulations and have the neeting 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		
	8.	lacksquare I will not have wait lines outside. $lacksquare$ 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.		

LOCATION:

Zach Hosier - 570-269-0429

308 East Sixth Street



List of On-Premises Licenses within 500 Feet

Name	Address	Approx. Distance
48 E SEVENTH STREET ASSOCIATES INC	48 E 7TH STREET	325 ft
MSD ENTERPRISES INC	118 2ND AVENUE	325 ft 370 ft
MESA SEAVIEW CORP	41 43 EAST SEVENTH ST	
BARE CITY TWO LLC	85 2ND AVE	375 ft
TOMKIN SQUARE KIDS INC	73 75 E 7TH STREET	430 ft
LOCO 124 INC	124A 2ND AVE	455 ft
BLUE & GOLD BAR INC	79 E 7TH STREET	475 ft
MOLINERO LLC	107 1ST AVE	500 ft
81 EAST 7TH PASTRY SHOP CORP	81 EAST 7TH STREET	505 ft
INSIANG LLC	111 1ST AVE	530 ft



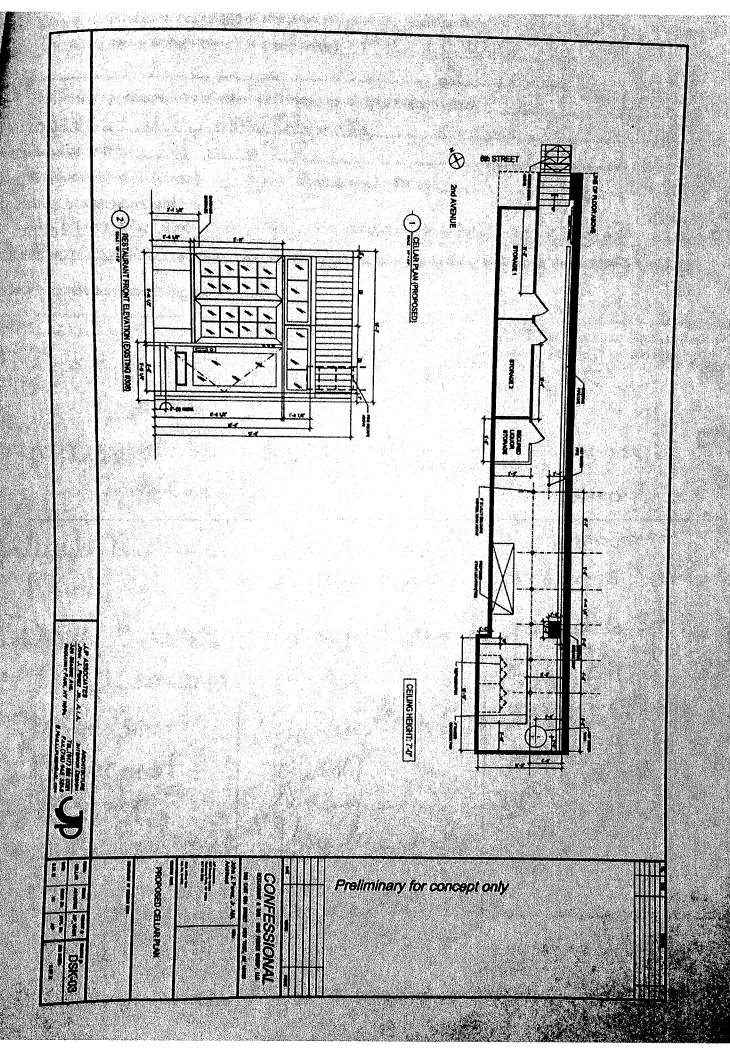








Dializary Diamon 6th street waiting area Ground Floor Markey Co (B) 12 BeetleHouse



MENU

START

WINGS. \$12

Nightmare. Hot Hot Hot Hello Alice. Sweet Chipotle Southern Violet. Honey bbq Our Veruca. Salted Honey Garlic THE BEETLE BREAD, \$8 tomato, roasted pepper, black olive, onion, sweet balsamic melted mozzarella. BEETLE HOUSE SALAD. \$14 romaine, sliced apple, cranberry. walnut, corn, roasted pepper, blue cheese, apple cider balsamic dressing. THE BUTCHERS STEW, \$12 Nyc firehouse chili, topped with cotija cheese, sour cream and scallions, with garlic

SIDES.

toast points.

THE CORN BUCKET. \$12 sautéed corn, garlic, honey butter sriracha, cotija and Romano cheese, salted bread crumb. **GARLIC WHIPPED MASH.\$8** CHESHIRE MAC. \$10 **SWEET POTATO FRIES** WITH SRIRACHA MAYO, \$8

MIDDLE

SWEENEY BEEF. Seared 8OZ Filet, seasoned sautéed mushrooms & onions, red wine reduction.\$30 I LOVE IT POT PIE.(V) chicken, sautéed with romano garlic cream, peas carrots, peppers and onions, served over jalapeno/honey corn bread with

a dab of sweet jalapeño jelly. \$24 EDWARD BURGER HANDS.(V) 1/2 pound all beef burger, smoked bacon, pepper jack, cheese, whole egg, avocado roasted pepper,tomato,topped with sriracha cream and served on a toasted bun brushed with honey butter and garlic.\$18 CHESHIRE MAC. seven cheese mac and cheese, garlic and sea salt bread crumb, sweet stewed tomato.\$20 VICTOR VAN PORK. Smoked bbg pulled pork, jalapeño jelly, sweet slaw, pickled egg, honey garlic butter bun.\$16 VEGGIE CORPSE BURGER. all veggie patty, topped with sautéed mushrooms and onions in a red wine balsamic reduction with a toasted bun, and avocado tomato, lettuce and roasted peppers, \$14 MAD SHRIMP. sautéed shrimp with chorizo on a bed of sweet plantain mofongo, \$14 SHOWTIME SHRIMP QUESADILLA shrimp, guacamole, garlic sour cream. \$12 STEAK TAQUITOS. lettuce, pico and sour cream \$10

END

A daily assortment of fresh baked treats and treasures.