



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

Jamie Rogers, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations for Administrative Approval within Saturated Area

I, Amner Mavlyanov, as a qualified representative of Three Seats Espresso & Barber LLC
located at 137 Avenue A, New York, NY agree to the following stipulations:

- 1. I will operate a full-service restaurant, specifically a (type of restaurant) Kitchen open and serving food every night during all hours of operation.
2. My hours of operation will be :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 cafe no later than
5. I will employ a doorman/security personnel on the following days:
6. I will install soundproofing,
7. I will close any front or rear facade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
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 unlimited drink specials with food.
14. I will not have a happy hour. I will have happy hour and it will end by
15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Amner Mavlyanov Phone Number: 646-286-6904

- 18. I will:

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

Signed

7/25/16 Dated

Sworn to this 25 day of July 2016

Notary Public Notary Public, State of New York

NESTOR A ESCOBAR
No. 01ES6299064
Qualified in Richmond County
My Commission Expires Mar. 17, 2018



Jamie Rogers, 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: _____

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: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: _____

Cross streets: _____

Name of applicant and all principals: _____

Trade name (DBA): _____

PREMISE:

Type of building and number of 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: _____

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? _____

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):

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) _____

Number of tables? _____ Total number of seats? _____

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

(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): _____

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? _____

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

How many employees will there be? _____

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: _____

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 **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? _____

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

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.

List of Licensed Establishments within 500 Feet

1. Moustache Restaurant
2. Russian and Turkish Baths
3. Brindle Room
4. Hi-Fi
5. Ethos Meze
6. Flinder's Lane
7. Horus Café
8. La Lucha
9. Doc Hollidays
10. Zucker's Bakery
11. Café Pick Me Up
12. Empanada Bar
13. Good Beer
14. Crif Dogs
15. David's Café
16. Luca Bar
17. Ten Degrees
18. St. Dymphna's
19. Bua
20. Kura
21. Sada Three LLC
22. King Bee Restaurant
23. St. Marks 6 LLC
24. Auger's Well
25. Five Tacos
26. Blaches Tavern
27. Flea Market
28. East Village Social
29. Via Della Pace Pizza
30. Bourgeois Pig
31. Ruffian
32. Odessa Restaurant
33. Tozzer Ltd.
34. Giano
35. Desnuda
36. Pylos
37. Yuca Bar & Restaurant
38. Shervin's World, Inc.
39. Seven A Café
40. Le Miu Corp.
41. Mini Thai Cafe

cb3 circle

Legend

LEGEND

- On Premises Beer
- Off Premises Liquor
- Off Premises Wine and Beer
- On Premises Wine and Beer
- On Premises Beer
- On Premises Beer
- Off Premises Liquor
- Off Premises Wine
- Off Premises Beer
- Wholesale
- Pending



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.

Seasonal menu (not inclusive of tax)

SEEDED BAGEL w/ avocado, spring onions & chipotle mayo w/ baked farm egg, add \$2	\$5
SLICED AVOCADO TOAST w/ mayer lemon, extra virgin olive oil & sesame seeds w/ baked farm egg, add \$2	\$7
CRUMPETS w/ farm butter, both orange blossom honey & almond butter	\$8
MAPLE-MACA GRANOLA w/ coconut yogurt, passionfruit & fresh summer berries	\$8
BRUSCHETTA w/ fresh fig, ricotta & orange blossom honey	\$8
SARDINES ON TOAST w/ fresh vine tomatoes & garlic basil pesto	\$9

All bread is artisanal sourdough & seasoned with pink Himalayan salt & cracked pepper. Gluten free bread available

Pastry cabinet

Cookies	\$2.50
Lemon and/or muesli slices	\$3
Muffins	\$3.50
Banana bread	\$4
Brownies	\$4.50

Beverages (not inclusive of tax)

- Hot brew \$2.75 / \$3.25

- Espresso \$2.25
- Long black / Americano \$2.50
- Macchiato \$2.50
- Cortado \$3.25
- Flat white \$3.25
- Cappuccino \$3.50
- Latte \$3.50
- Chai latte \$3.75
- Hot chocolate \$3
- Mocha \$3.75
- Assorted tea \$3
- Cold brew \$3.50
- Iced latte \$4
- Iced chai latte \$4.25
- Iced chocolate \$3.50
- *Almond, soy plus 50c
- *Extra espresso shot 75c