

Alysha Lewis-Coleman, 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
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: October 30, 2018

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: Bar & Restaurant (previous use)

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 50 Avenue B/228 E. 4th Street, New York, NY 10009

Cross streets: E. 3rd & 4th Streets and Aves. A & B.

Name of applicant and all principals: ARM 50 Inc. Principals: Shamell Edgerton, Ronald Spaight and Anthony Hall

Trade name (DBA): n/a

PREMISE:

Type of building and number of floors: Mixed Use, 6 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: _____

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? 200

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, commercial overlay C1-5

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) 3pm-2am on weekdays and 10am and 2am on the weekends.

Number of tables? 20 Total number of seats? 100

How many stand-up bars/ bar seats are located on the premise? 2

(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): 12 ft rectangular upstairs and 10ft rectangular in bsmt

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
American fare and pizza. See Menu attached hereto.

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? Sharmell Edgerton

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?) _____

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: 6-8inch speakers on grd level for ambient & 10-12inch in bsmt

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? yes

There will be monthly performances, such as music, art, poetry

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) 3 when bsmt is open between the hours of 8-2am on weekdays.

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: _____

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? 9

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 will operate a full-service restaurant, specifically a (type of restaurant) Pizza and American Fare, with a kitchen open and serving food during all hours of operation OR I have less than full-service kitchen but will serve food all hours of operation.
2. I will close any front or rear façade 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.
3. 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 _____.
4. I will play ambient recorded background music only.
5. I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
6. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7. I will not participate in pub crawls or have party buses come to my establishment.
8. I will not have a happy hour or drink specials with or without time restrictions OR I will have happy hour and it will end by 8pm.
9. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10. 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.

Proximity Report for Location:

October 29, 2018

50 Avenue B, New York, NY, 10009

* 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.

Closest Liquor Stores

Name	Address	Approx. Distance
DISCOVERY WINES LLC	16 AVE B	480 ft
NIZGA CORP	58 AVENUE A	680 ft
EAST HOUSTON STREET WINE & LIQUOR INC	250 E HOUSTON ST	865 ft
LOCAL NEW YORK LIQUORS LLC	24 AVE C	875 ft
EAST VILLAGE WINE CORP	100 AVENUE C	1070 ft
TURTLE DOVE LLC	28 30 CLINTON ST	1120 ft
JCCSM INC	45 1ST AVE	1420 ft

Churches within 500 Feet

Name	Approx. Distance
Trinity Lower East Side Parish and Shelter	470 ft

Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
SUNRISE SHADOW LLC	50 AVENUE B	35 ft
235 EAST 4TH INC	235 - 237 E 4TH ST	80 ft
STACKLEATHER LLC	42 AVENUE B	110 ft
GOSLING INC	234 E 4TH ST	125 ft
FONDA AVENUE B LLC	40 AVENUE B	170 ft
ROOT & BONE LLC	200 E 3RD ST	210 ft
MAMA BAR LLC	34 AVENUE B	240 ft
217 BAR CORP	217 E 3RD ST	275 ft
BECAF LLC	29 AVENUE B A/K/A 33 AVE 3	290 ft
GALMAC LLC	28-30 AVENUE B	325 ft
25 B GROUP REST AVE LLC	25 AVENUE B	365 ft
GREAT CABIN LLC, THE	205 E 4TH ST	410 ft
A O CAFE AND RESTAURANT LLC	17 AVENUE B	480 ft
DESMO 916 CORP	545 E 5TH ST AKA 76 AVE B	485 ft
THUNDERBOLT CORP	531 E 5TH STREET	565 ft
GENCO IMPORTING INC	99 AVENUE B	655 ft
511 E 5TH STREET LLC	511 E 5TH ST	675 ft

Name	Address	Approx. Distance
CORMAR INCORPORATED	507 E 5TH ST	710 ft
FRENCH AVENUE B INC	103 105 AVENUE B	710 ft
RAGUBOY CORP	156 EAST 2ND STREET	745 ft
ROLO REST LLC	32 AVENUE A	750 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
EAST COAST FISH MARKET INC	45 AVENUE B	90 ft
GPEV LLC	511 E 5TH ST	605 ft

Unmapped licenses within zipcode of report location

Name	Address
ALV SUPERMARKET LLC	119 AVENUE D
J&B MEAT MARKET INC	42 AVENUE C
GERMAT OF NY INC	192 E 2ND ST

Before & After

SLIDERS:

- *Impossible patty w/LTO, "cheese", and special sauce* \$12
- *Sirloin Beef patties w/caramelized onions, Rosemary Aioli, and Gouda cheese* \$14
- *Shredded BBQ Chicken, Provolone cheese, Lettuce & Tomato, Special Sauce* \$13
- *Salmon Filet w/Chipotle Mayo, Spinach Leaves & Tomato, Toasted Buns* \$15
- *Shrimp Po' Boy Sliders, L & T, Curry Mayo* \$15

WINGS:

- *Buffalo Wings* \$12
- *Asian Sticky Wings* \$12
- *BBQ Wings* \$12
- *Golden Fried Wings* \$12
- *Vegan Buffalo Wings (cauliflower) w/ Vegan aioli* \$12

FISH & CHIPS:

- *Fried Whiting bedded over Spring Salad Mix* \$15
- *Served in Fried Green Plantains*
- *Create a sauce pairing...*

CHICKEN & WAFFLES:

- *Fried Breaded Chicken Cutlet* \$17
- *Topped w/Maple Mustard and Lettuce & Tomato*
- *Covered w/Waffles (Served Sandwich Style)*

SHRIMP & GRITS:

- *Sautéed Shrimp w/Cajun Garlic & Butter Sauce* \$19
- *Sazon Grits w/Sautéed Pico de Gallo*

PIZZA:

- *Margherita Pizza or Margherizza* \$8
- *Pesto & Avocado Pizza (Vegan)* \$11
- *Roasted Cauliflower Buffalo Pizza (Vegan)* \$10
- *Pepperoni Pizza* \$9
- *Classic Cheese Pizza* \$7
- *Breakfast Pizza* \$10

SIDES:

- *Pomme Frites w/Pomme Frites Dressings (Ketchup, Mayo, Dijon Mustard) \$7*
- *Quinoa Salad- w/Spinach Leaves, Cherry Tomato, Red Onions, Cilantro, Spiced Sunflower seeds, Olive Oil, Sea Salt, Pepper, and Lemon Dressing (add chicken \$6, shrimp \$8, salmon \$8) \$12*
- *Mac N Cheese \$8*

KEY FOR FOR MENU ITEMS:

- *All items A La Carte*
- *3 sliders per order, 3 inch buns (Martin's Potato rolls), 2 oz. patties*
- *Wings orders are 8 pieces (drum & flats)*
- *3 pieces of fish per Fish & Chips order, 1 Whole green Plantain*
- *2 pieces of waffle (to form a sandwich), 2 sandwich halves*
- *Three 4 ounce cups for the shrimp & grits orders, 5-6 pieces of small shrimp per cup*
- *Personal Pan (8-inch pie) Serves 1-2*

Before & After

WHISKEY:

- *Manhattan – Rye Whiskey, sweet vermouth, two dashes of Angostura, ice, garnished with brandied cherries.*
- *Whiskey Sour – Bourbon, lemon juice, teaspoon of sugar.*
- *Mint Julep – Muddled mint, simple syrup, and Bourbon.*
- *Old Fashioned – 1 sugar cube melted w/ 3 dashes of Angostura bitters, and a little soda, crushed, stirred with a large ice cube, 2 oz. of Rye*
- *Josh Collins – 2oz Bourbon, 1oz lemon juice, 1 teaspoon, simple syrup, ice.*
- *Sazerac – Rye 2.5oz, sugar cube, 2 dashes of Peychaud's bitters, 1 dash Angostura bitters, Absinthe, garnish w/lemon peel.*

VODKA:

- *Moscow Mule – Vodka, Lime, ginger, and soda, copper mugs.*
- *Espresso Martini – Vodka, freshly brewed espresso, coffee liqueur, and ice.*
- *Bloody Mary – Ketel One Vodka, fresh tomato juice, spice mix, fresh lime juice, and celery.*
- *Vodka Martini – Vodka, Vermouth, and olives.*
- *Cosmopolitan – Vodka, triple sec, cranberry juice, lime juice.*

RUM:

- *Mojito – Bacardi and Havana club Rum, mint, soda water, fresh lime juice, and sugar.*
- *Daiquiri – lime juice, white rum, sugar syrup, shaken.*
- *Rum Punch – Rum, lime, mint, pineapple, cinnamon, pomegranate.*
- *Mai Tai – White Rum, fresh lime juice, orange curacao, dark rum, and orgeat syrup.*
- *Darn 'n' Stormy – Goslings Rum, ginger beer, and lime. (Dry Ice)*

GIN:

- *Dry Martini – Gin, vermouth, and green olives.*
- *Tom Collins – Gin, sugar, and lemon juice, and tonic water.*
- *Negroni – 1/3 Gin, 1/3 Campari, 1/3 sweet vermouth.*
- *Floradora – Gin, lime, raspberry, and ginger ale.*
- *French 75 – London Dry Gin, Lemon Juice, sugar, champagne.*

BRANDY:

- *Sidecar – Brandy, Triple Sec, and Lemon.*

TEQUILA:

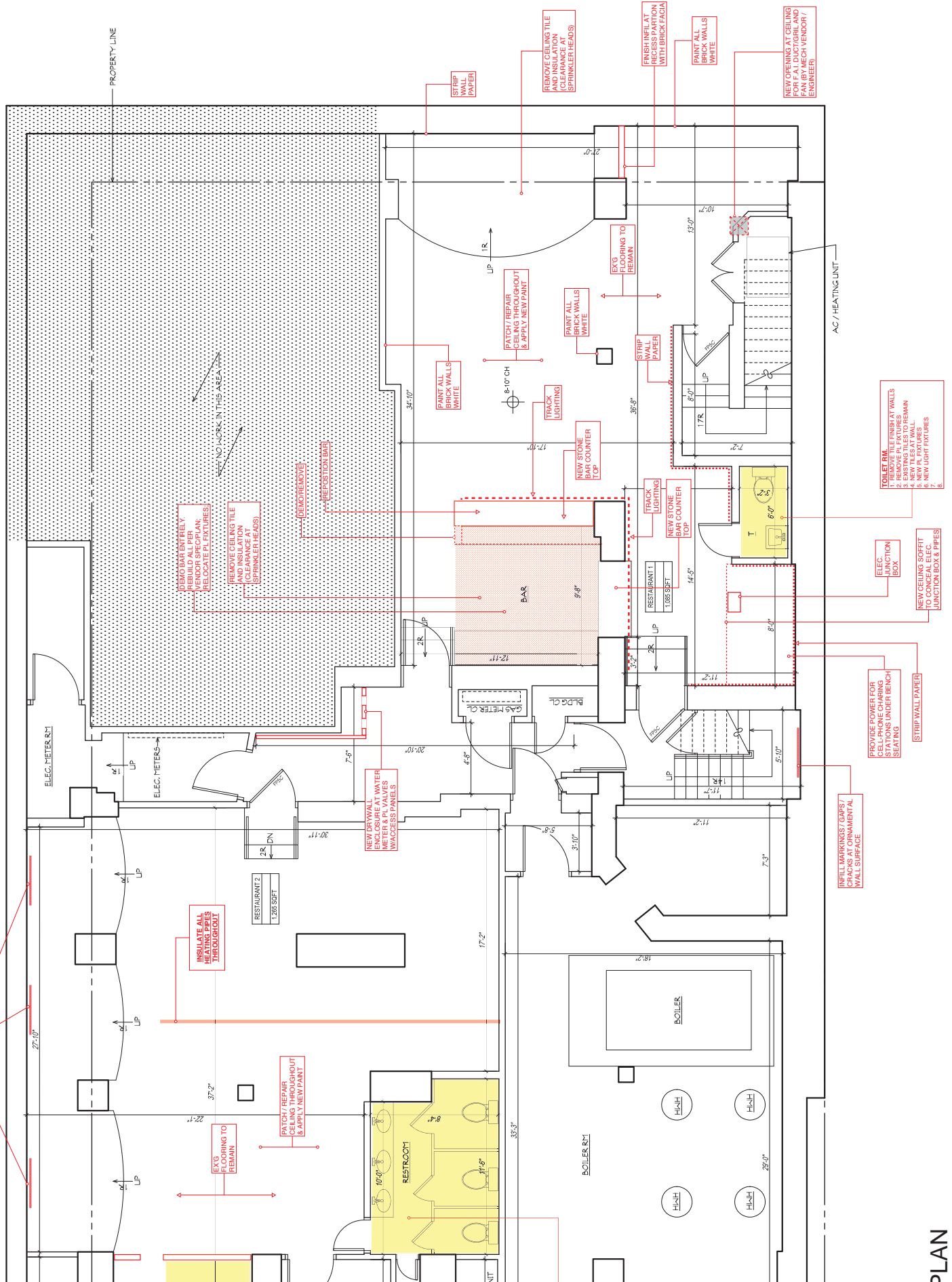
- *Margarita – Tequila, fresh lime juice, and agave syrup.*
- *Tequila Sunrise – Tequila, orange juice, and grenadine.*
- *Paloma – Tequila, lime, and grapefruit soda.*
- *Brave Bull – Tequila, Kahlua, shake, strain, garnish w/lemon twist.*
- *Blue Magic – Tequila, Blue curacao, and pineapple juice, garnish w/cherry and pineapple. (Dry Ice)*

SCOTCH:

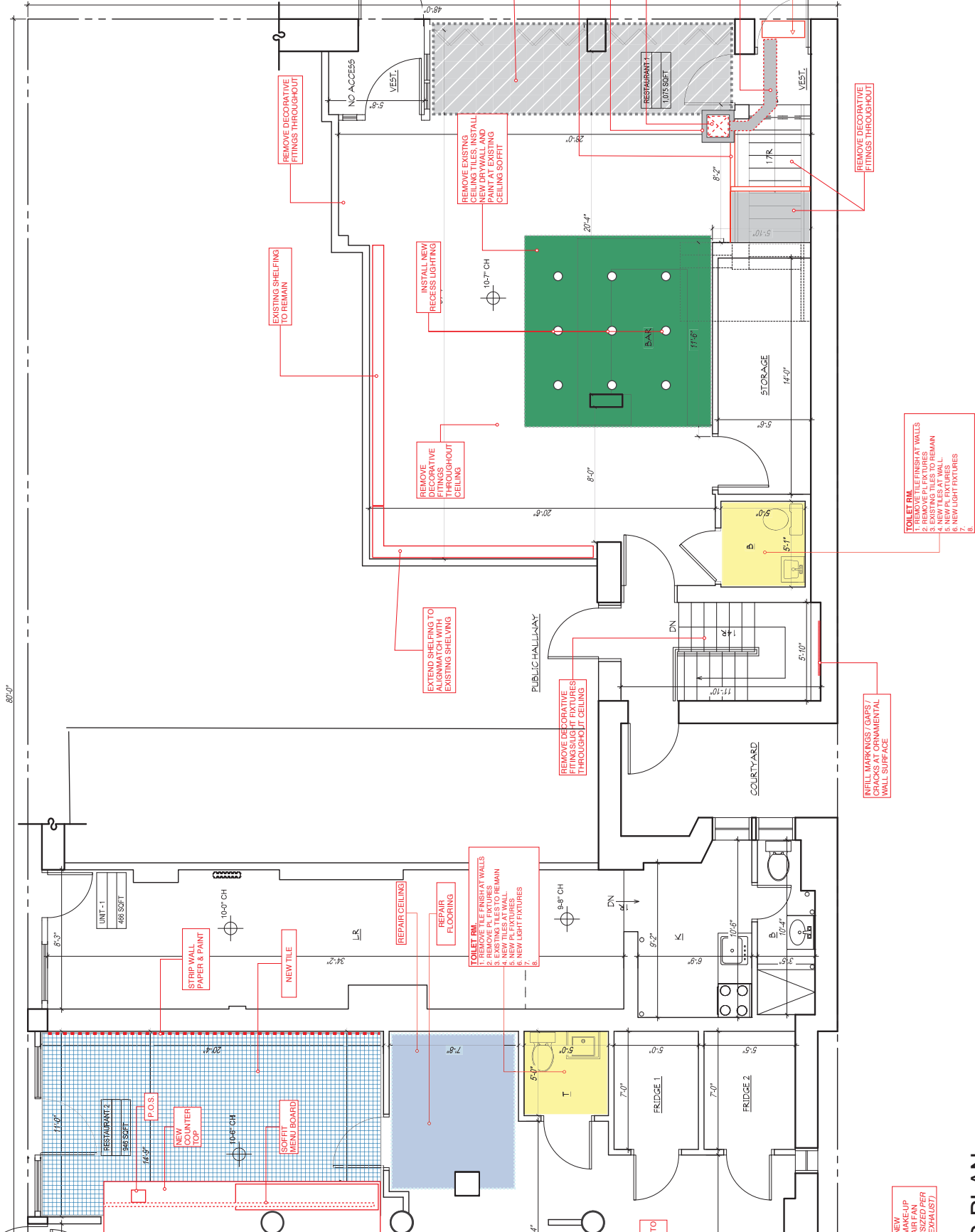
- *Rusty Nail – Scotch (Glenlivet, single malt) and Drambuie.*
- *Godfather – Scotch (Dewar's White Label), and amaretto.*
- *Gold Mine – Famous Grouse Scotch, Galliano, sherry, lime juice, and lemonade.*

CHAMPAGNE:

- *Moet Melon on the Rocks – 4oz Moet Ice Imperial, 0.5oz fresh lime juice, 0.75oz Vulcan tequila blanco, 1oz fresh watermelon juice, 6 mint leaves, 3 large ice cubes.*
- *Mello Madness – 2oz OJ, 1oz pineapple juice, 2tbs grenadine, brut champagne.*
- *Air Mail – 2oz golden rum, 0.5oz lime juice, 1tbs honey, 5oz brut champagne.*
- *Grand Royal – ¾ parts Grand Marnier, 4 parts champagne.*
- *Foggy Nights – 1.5oz Absinthe, 4oz brut champagne, (Dry Ice).*
- *The Volcano – ¾ raspberry liqueur, ¾ oz. blue curacao, champagne. (Dry Ice)*
- *Melon Mimosa – 2oz Midori, 4oz Champagne, 1tsp lemon juice, 1tsp simple syrup.*



AVE. B



REMOVE DECORATIVE FITTINGS THROUGHOUT

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TOILET RM. TILE FINISH AT WALLS
1. REMOVE PL FIXTURES
2. REMOVE TILES TO REMAIN
3. REMOVE TILES TO REMAIN
4. NEW PL FIXTURES
5. NEW PL FIXTURES
6. NEW LIGHT FIXTURES

INFILL MARKINGS / GAPS / CRACKS AT ORNAMENTAL WALL SURFACE

NEW CEILING AIR FAN (SIZED PER EXHAUST)

R PLAN

(WORK SCOPE)









ADDRESS: 50 Avenue B, New York, NY 10009.

EXECUTIVE SUMMARY:

Once opened, the lounge will have an exceptional management team to guide its success. The lounge's three owners, Mell Edgerton, Ron Spaight and Anthony Hall, have over 25 years of business management experience between them.

THE GOALS:

It's not the lights, it's not the liquor and it's not the sound. It's the people!

And it's the FUN! Successful bar lounges are based on an accurate understanding of the core customers. The mission of the lounge is to create an environment that satisfies the changing tastes and expectations of our core customers; i.e. young professional men and women. If the women come, the men will follow. In order to achieve this goal, we must constantly improve our response to the customers' entertainment needs.

THE OBJECTIVE:

Ideally, we would like to utilize the space to operate a bar/lounge establishment. Our establishment will be a Bar lounge that will serve tapas and cocktails to our prospective guests. We will open the whole premises for business to the public fully fixtured, stocked and staffed and will continuously occupy and utilize the entire premises in the active conduct of its business in a reputable manner on such days and during such hours of business. Business will be conducted on the premises in such manner as to comply with all statutes, bylaws, rules and regulations of any federal, provincial, municipal or other competent authority and will not do anything on or in the premises in contravention of any of them.

KEYS TO SUCCESS:

- Provide exceptional service that leaves an impression with our core customers.
- Consistent entertainment atmosphere and product quality.
- The company will focus on design and International themes that have mass appeal to professional men and women.
- In order to reach and maintain a unique image of quality, the lounge will provide attentive and friendly service.

COMPANY OWNERSHIP:

As a forceful leader in Brand Marketing, Shamell has crafted an astounding career as the missing link in showing how a company can connect with a target market without seeming inauthentic and staying true to their core values. Mell's client list includes Brand Management & Consulting for The Grammy Academy, Hard Candy Fitness, Nike, Adidas, Crunch, Burberry, Louis Vuitton, VIBE Magazine, Brooklyn NETS, Barclay Center, AT&T, T-Mobile, Verizon, Ernst & Young, Ignite Restaurant Group, BR Guest Hospitality, The One Group (Bagatelle, STK), 40/40 Club, Hotel Gansevoort, VIP Room NYC, Karma

Lounge & Bar, AM Southampton, Shane's Brooklyn, and a lengthy roster of artists that include Sean "Puff Daddy" Combs, Missy Elliot, Pharrell Williams, Busta Rhymes, Estelle, John Legend, Alicia Keys, Madonna, Eric Benet and many more. Mell Edgerton attended college for Marketing & Music from the prestigious New York University. He successfully managed several major marketing campaigns over the past 10 years. He has held senior marketing positions with Violator Management, Clear Channel, BlackBerry and Barclays before venturing into the nightlife realm with Anthony and Ron.

Ron Spaight is a highly decorated Finance & Accounting Executive working with high profile clients such as but not limited to, Chemical Bank, Richard Spears Kibbe & Orbe, Sumitomo Bank, NY Water Taxi, United Synagogue of Conservative Judaism, Berkeley Carroll School & Xavier High School to name a few. Not only does he work with the high profile clients in a corporate capacity, they also utilize his private accounting services for their business and personal needs too! Ron is highly respected and demanded and has worked at several of NYC's biggest financial institutions. Currently Ron is the CEO at Projectnet LLC, operating out of the Wall Street location.

Anthony puts the PERFORM in PERFORMance! He is results driven and specializes in Customer Engagement. Prior to ending his two-decade tenor at Verizon overseeing operations, he led the culture of building top notch management teams that successfully carried out the brands core values and principles. Having chosen customer service as a career, Anthony understood how vital that was to a company's recurring business. When engaging, Anthony provided more than a conventional solution to customers. He aimed to provide them with an interactive experience in a manner not less than exceptional. Since leaving Verizon, Anthony has made multiple investments expanding his business portfolio. Some of which include property investments nationally and internationally, Bar & restaurant investments, digital currency etc.

PRODUCTS AND SERVICES:

The lounge represents a unique opportunity creating a good energy, art-theme venue that will cater to young professional adults. The new venue will specialize in unique themes and will offer beer, wine and an array of liquors and mixed drinks. In addition, the venue will sell nonalcoholic beverages such as soft drinks, juices and bottled water. Our food menu will consist of mostly appetizers and small entrees. The hours of operation will be 3:00 P.M. to 2:00 A.M. daily. The establishment will draw primarily from the resident population in LES while attracting guests and visitors from outside the area as well.

PROPOSAL CONCLUSION:

The company's management is confident that The Company will be successful and an asset to the local community.

Thank you in advance and I look forward to speaking with you soon!

Best,

Shamell Edgerton

Ron Spaights

Anthony Hall

Petition to Support Proposed Liquor License

Date: _____

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full Liquor

to the following applicant/establishment (company and/or trade name) ARM 50 INC

Address of premises: 50 AVENUE B / 228 4th Street New York, NY 10009

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be: 3pm - 2a daily

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Sereena Marcano	<i>Sereena Marcano</i>	252 East 4th St. Apt 4A
Stephanie Guzman	<i>[Signature]</i>	930 E 4th St Apt 13E
Alecia Light	<i>Alecia Light</i>	252 East 4th St. Apt 4A
Mrs. Alvarez	<i>[Signature]</i>	240 East 4th
Franked	<i>[Signature]</i>	240 East 4th
Selene Sol Singleton	<i>Selene Sol</i>	258 E 6th St 1B
Christian Cruz	<i>[Signature]</i>	65 Columbia St Apt 4G
Joseph Delacruz	<i>[Signature]</i>	206 East 4th St 3D
Mariel Danrello	<i>[Signature]</i>	176 Pitt St 16E
Andrew Scheer	<i>Andrew Scheer</i>	240 E 4th St 3C
Tali Scheer	<i>Tali Scheer</i>	240 E 4th St 3C
Kenneth	<i>[Signature]</i>	530 125th St MH
Maria	<i>[Signature]</i>	1 Haven Plaza NYC, NY #25D 10009
Monique Thompson	<i>[Signature]</i>	
Alex Maldonado	<i>[Signature]</i>	
Alex Maldonado	<i>Alex Maldonado</i>	207 East 3rd St Apt. #1

Petition to Support Proposed Liquor License

Date: _____

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full liquor

to the following applicant/establishment (company and/or trade name) ARM 50 INC

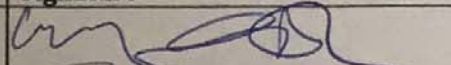
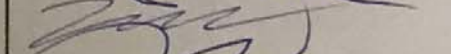
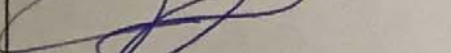
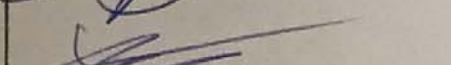
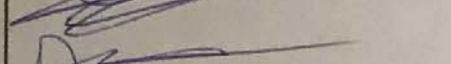
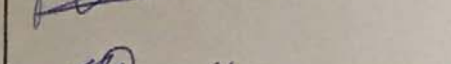
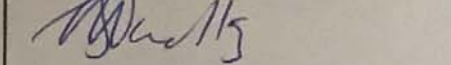


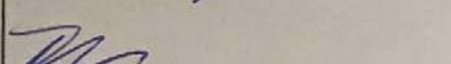
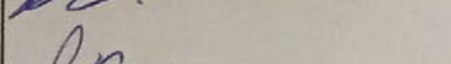
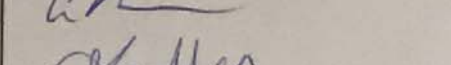
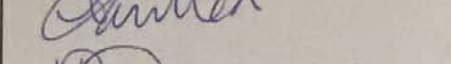

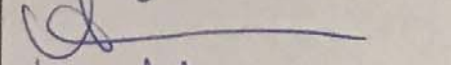
Address of premises: 50 AVENUE B / 228 East 4th St New York, NY 10009

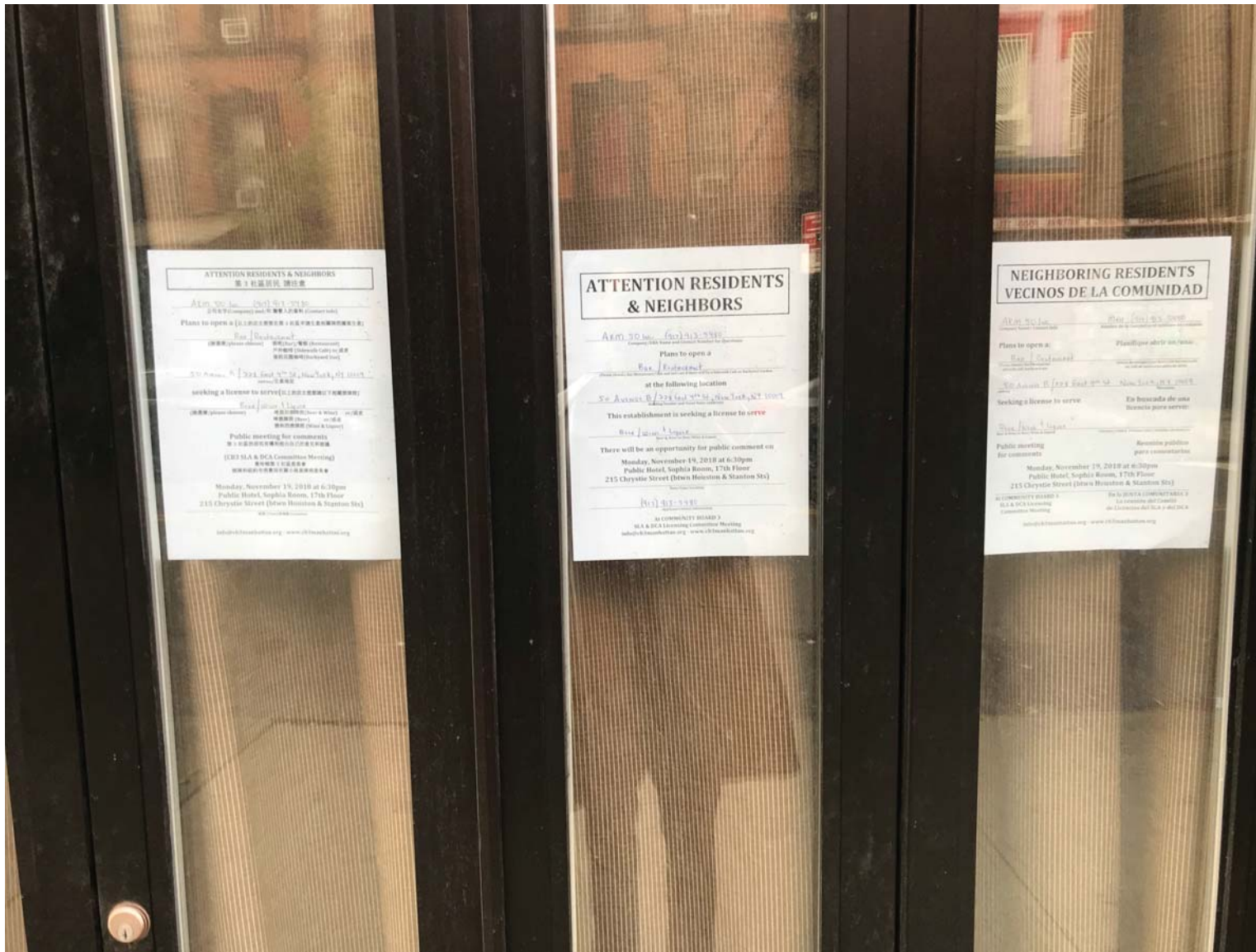
This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be: 3pm - 2a daily

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Christopher Rowley		30 Avenue D 14B
M BLAIR		185 E 3rd STREET
IBRAHIM BAAIHA		211 EAST 3RD STREET, APT 1B
Will Taylor		516 East 5th St, Apt 2
Mihir Gulati		516 East 5th St, Apt 2
Melanie Scholtz		224 ave B, Apt 3
Alex Georgalas		540 Ave B, Apt 12a
Ward Bonnetford		531 E 6th St Apt F4
Paul Kim		171 E 2nd St, 5
ANDRE M.		233 E 4th St.
Amina T.		40 AVE B SE
KATIE O'HANRAHAN		201 E 4TH ST
NICOLE Hakakian		46 Ave B.
Ebre Flores		227 East 3rd Street
Kelly Lopez		246 E. 4th street
		2F



ATTENTION RESIDENTS & NEIGHBORS
請 注 意 居 民 及 鄰 居

Attn: 30 W. 30th St. #11-540
 (Attention: 30 West 30th Street, Apt. 11-540)

Plans to open a [Business/Restaurant] at the following location:
 (Planes para abrir un [Negocio/Restaurante] en la siguiente ubicación)

Seeking a license to serve [Alcohol/Beer/Wine] at the following location:
 (Buscando una licencia para servir [Alcohol/Cerveza/Vino] en la siguiente ubicación)

Public meeting for comments:
 (Reunión pública para comentarios)

Monday, November 19, 2018 at 6:30pm
 Public Hotel, Sophia Room, 17th Floor
 215 Chrysler Street (Between Houston & Stanton Sts.)

info@chryslersouth.com www.chryslersouth.com

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NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Attn: 30 W. 30th St. #11-540
 (Attention: 30 West 30th Street, Apt. 11-540)

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 (Planes para abrir un [Negocio/Restaurante] en la siguiente ubicación)

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