



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone (212) 533-5300
 www.cb3manhattan.org - info@cb3manhattan.org

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: 02/13/2019

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: On- premises liquor

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Chicano Gotham LLC d/b/a Cholo Noir

APPLICANT:

Premise address: 503 East 6th Street, New York, NY 10009

Cross streets: Avenue A/Avenue B

Name of applicant and all principals: HOCOC LLC: Derek O'Connor, Samuel O'Connor, Patrick Hartigan

Trade name (DBA): Outpost Brewhouse

PREMISE:

Type of building and number of floors: Muti unit, 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: _____

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*

***Department of Buildings has issued a Letter of No Objection for this premises**

Do you plan to apply for Public Assembly permit? Yes No N/A

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; C2-5

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) Monday/Tuesday (3pm-4am), Wednesday-Saturday (7am-4am), Sunday (8am-2am)

Number of tables? 11 Total number of seats? 48

How many stand-up bars/ bar seats are located on the premise? 1 bar with 15 bar stools

(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): 29'6" long, L-shaped on ground floor

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 comfort food

What are the hours kitchen will be open? Mon/Tues (3pm-4am), Wed-Sat (7am-4am), Sun (8am-2am)

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

How many employees will there be? 10

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?) 5

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: l pod with 6-8 self- controlling speakers throughout dining area

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.")

A staff member will monitor entrance/exit to ensure crowd control

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. **Soundproofing exists, and additional soundproofing will be installed.**

A designated staff member will ensure that patrons disperse from the outside of the premises.

Do you have sound proofing installed? Yes No

If not, do you plan to install sound-proofing? Yes No ***We will be adding additional sound- proofing**

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No ***See Attached**

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

Dates of operation: _____

D. O'Connor and S. O'Connor both have more than fifteen years of experience managing restaurants and bars in New York City.

↖ 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 Solas, 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 be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 8

How many On-Premise (OP) liquor licenses are within 500 feet? 23

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).

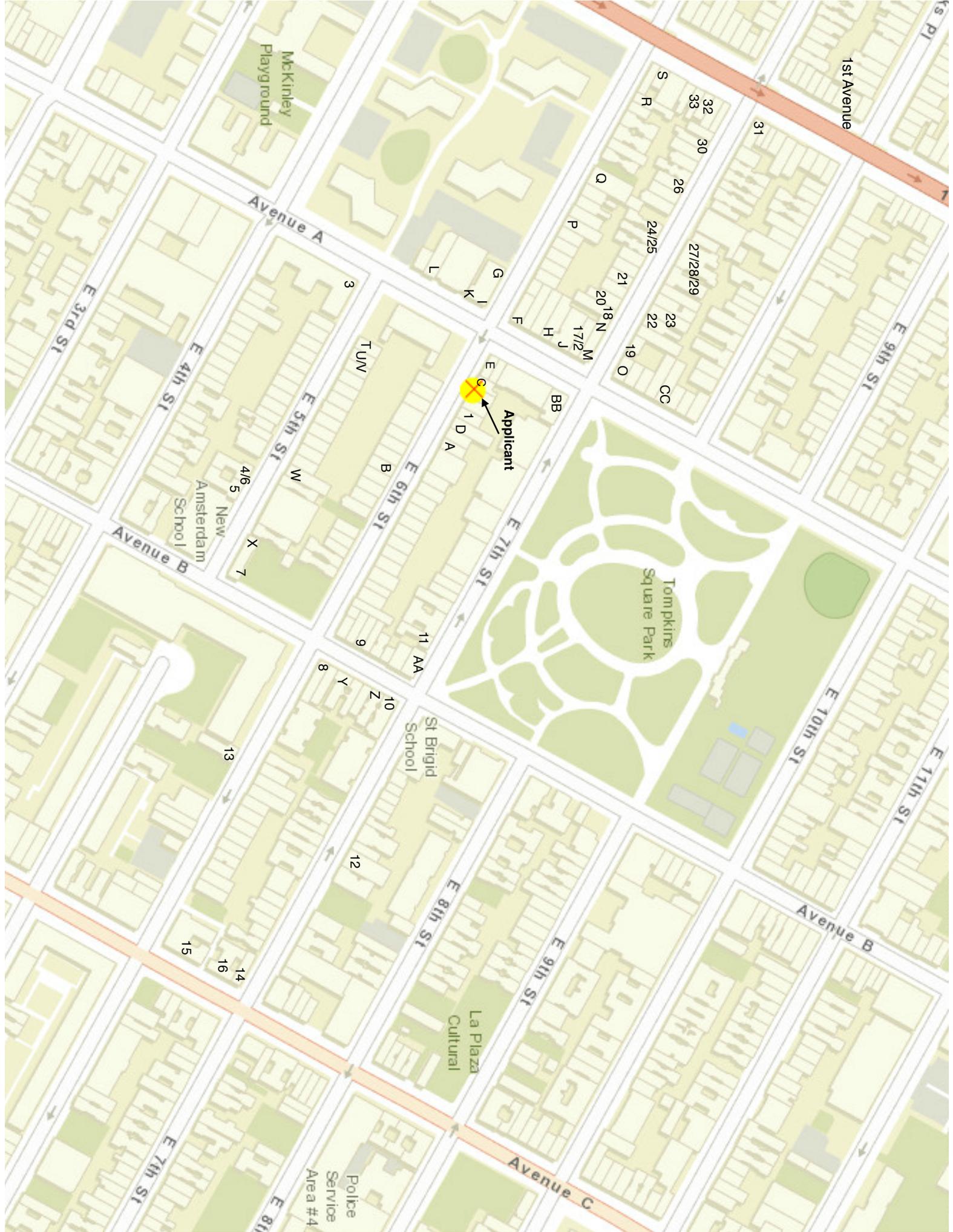
We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I will operate a full-service restaurant, specifically a (type of restaurant) American comfort food, 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 24 private parties per year.
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 8 pm.
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.

(917) 213-1611

APPLICANT HISTORY

1. Independent of 23rd Street, d/b/a The Globe
158 East 23rd Street
New York, NY 10010
Approximately 2008-2018
Manhattan Community Board 6
2. 170 John Street NYC Corp, d/b/a Trading Post
170 John Street
New York, NY 10038
Approximately 2013- present
Manhattan Community Board 1
3. 9th Street Venture LTD, d/b/a Solas
232 East 9th Street
New York, NY 10003
Approximately 1999- present
Manhattan Community Board 3
4. 85 Pearl Street Venture LTD, d/b/a Stone Street Tavern
85 Pearl Street
New York, NY 10004
Approximately 2006-2015
Manhattan Community Board 1



1st Avenue

Avenue A

Avenue B

Avenue C

Tompkins Square Park

McKinley Playground

Amsterdam New School

St Brigid School

La Plaza Cultural

Police Service Area #4

Applicant

C

D

A

TUN

W

X

7

13

15

14

16

12

8

Y

10

Z

9

AA

11

B

E 6th St

4/6

5

3

E 5th St

3

E 4th St

E 3rd St

S

R

33

32

30

26

24/25

27/28/29

23

22

19

O

21

20

18

N

17/2

M

17/2

J

H

F

G

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K

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G

P

Q

31

E 9th St

E 10th St

E 11th St

E 12th St

E 13th St

E 14th St

E 15th St

E 16th St

E 17th St

E 18th St

E 19th St

E 20th St

E 21st St

E 22nd St

E 23rd St

E 24th St

E 25th St

E 1st St

E 9th St

E 11th St

Avenue B

Avenue C

Block Plot Diagram

On- premises Liquor Licenses

- A. BA Victory Corp d/b/a Buenos Aires (Restaurant) 513 East 6th Street
- B. Ellsfred Inc d/b/a Josie's (Bar) 520 East 6th Street
- C. Corsica Entertainment Inc (Bar/Closed) 505 East 6th Street
- D. Casual Hospitality LLC d/b/a Out East (Restaurant) 509 East 6th Street
- E. EAE Corp d/b/a Sidewalk Bar & Restaurant, 94 96 Avenue A
- F. Cien Fuegos LLC d/b/a Cienfuegos (Bar) 95 Avenue A
- G. Three Beans Inc d/b/a Benny's Burritos (Restaurant/Closed) 93 Avenue A
- H. Moonwalkers Restaurant Corp d/b/a Moonwalkers (Restaurant), 101 Avenue A
- I. Cafetasia Inc (Restaurant) 85 Avenue A
- J. A H 103 Corp d/b/a Ave A Japanese Restaurant, 103 Avenue A
- K. Boggy depot Inc d/b/a Drom (Lounge Bar) 85 Avenue A
- L. Avenue A Karaoke Corp d/b/a Karaoke Sing Sing (Karaoke Bar) 81 Avenue A
- M. Le Miu Corp d/b/a Le Miu (Restaurant/Closed) 107 Avenue A
- N. Seven A Café Inc d/b/a Avant Guard East Village (Restaurant) 130 East 7th Street
- O. Yuca Bar & Restaurant Inc (Restaurant) 111 Avenue A
- P. Little Hands Playcafe Inc d/b/a Death & Co (Bar) 433 East 6th Street
- Q. Cherry Tavern Inc (Restaurant) 441 East 6th Street
- R. The House of Health Healing and Happiness Inc d/b/a Caravan Dreams (Restaurant) 405 East 6th Street
- S. Justified LLC d/b/a Coal Yard Bar (Bar) 102 1st Avenue
- T. Cormar Incorporated d/b/a Sophie's (Bar) 507 East 5th Street
- U. 511 East 5th Street LLC d/b/a Goat Town (Restaurant) 511 East 5th Street
- V. GPEV LLC d/b/a Violet (Restaurant) 511 East 5th Street
- W. Thunderbolt Corp d/b/a Ace (Bar) 531 East 5th Street
- X. Desmo 916 Corp d/b/a Lavagna (Restaurant) 545 East 5th Street
- Y. Genco Importing Inc d/b/a Manitobas (Bar) 99 Avenue B
- Z. French Avenue B Inc d/b/a Casmir & Co/Pardon My French (Restaurant) 103 105 Avenue B
- AA. August Vazac Restaurant Inc d/b/a Vazac's (Restaurant) 108 Avenue B
- BB. Tozzer Ltd d/b/a Niagra (Bar) 112 Avenue A
- CC. 119 Avenue A Restaurant Corp d/b/a Odessa Restaurant (Restaurant) 119 Avenue A

Wine/Beer Licenses

1. Kin Asian Bistro Inc d/b/a Kin Asian Bistro, 507 East 6th Street
2. Tony's Restaurant Corp d/b/a Mini Thai Café (Restaurant) 105 Avenue A
3. Croissanteria Inc d/b/a Croissanteria (Café) 68 Avenue A
4. Ramen Factory Inc d/b/a Minca (Restaurant) 536 East 5th Street
5. Sabor de Espana LLC d/b/a Black Iron Burger (Restaurant) 540 East 5th Street
6. Tun LLC d/b/a Tuome (Restaurant) 536 East 5th Street
7. Ave B Buon Gusto Corp d/b/a Café Buon Gusto (Restaurant) 76 Avenue B
8. El Sayed I Corp d/b/a Horus Kebab House (Restaurant) 93 Avenue B
9. Fat Dog Inc d/b/a Pizza Gruppo (Restaurant) 98 Avenue B
10. Paradiso NY LLC d/b/a Paradiso (Restaurant) 105 Avenue B
11. Coffee and Breakfast LLC d/b/a C & B (Café) 178 East 7th Street
12. AW Creative Associates Inc d/b/a Sake Bar Satsko (Restaurant) 202 East 7th Street
13. 620 East 6th Street Restaurant d/b/a Grape & Grain (Restaurant) 620 East 6th Street
14. Zum Schneider Corp (Restaurant) 107 Avenue C
15. Alphabet City Beer Co LLC d/b/a ABC Beer Co (Tavern) 96 Avenue C
16. Lois Bar LLC d/b/a Lois Bar (Tavern) 98 Avenue C
17. Hub Thai Corp (Restaurant) 103 105 Avenue A
18. 128 Mac Corp d/b/a Pylos (Restaurant) 128 East 7th Street
19. Shervin's World Inc (Tavern) 131 East 7th Street
20. Giano Inc d/b/a Giano (Restaurant) 126 East 7th Street
21. Warlord Enterprises LLC d/b/a Desnuda (Restaurant) 122 East 7th Street
22. Papilles LLC (Restaurant) 127 East 7th Street
23. PJC Restaurant LLC d/b/a Ruffian (Restaurant) 125 East 7th Street
24. Ho Foods NYC LLC d/b/a Ho Foods (Restaurant) 110 East 7th Street, Unit B
25. Porchetta LLC d/b/a Porchetta (Restaurant) 110 East 7th Street
26. Txipiron Inc d/b/ XYZ (Restaurant) 102 East 7th Street
27. Derossi Asia LLC d/b/a Fire and Water (Restaurant) 111 East 7th Street
28. Derossi Mac LLC (Restaurant) 111 East 7th Street
29. Cajun and Co LLC d/b/a Bourgeois Pig North (Restaurant) 111 East 7th Street
30. Takumi Inc d/b/a Kyoya (Restaurant) 94 East 7th Street
31. Caracas Restaurant LLC d/b/a Caracas Arepa Bar (Restaurant) 91 East 7th Street
32. QIYI LLC d/b/a Hunan Slurp Shop (Restaurant) 112 1st Avenue
33. Bonada LLC d/b/a Sushi Dojo 110 1st Avenue

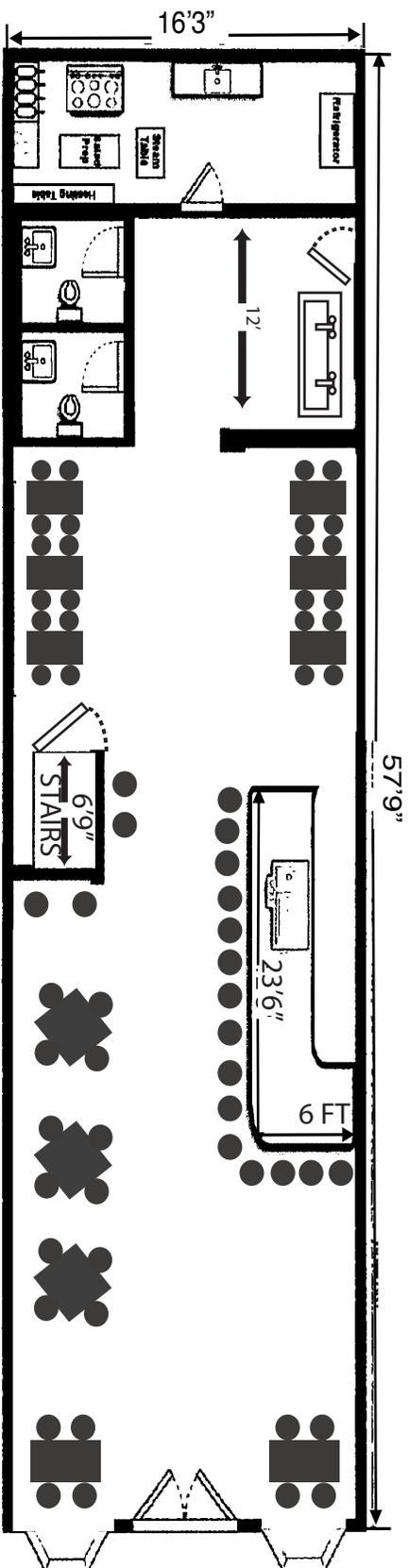
Interior Diagram (Ground Floor)

-Not to Scale-

503 East 6th Street, New York, NY 10009

December 20, 2018

- BAR STOOLS: 15
- TABLES: 11
- TABLE SEATING: 44
- COUNTER/DRY BAR: 4
- TOTAL SEATS: 63**

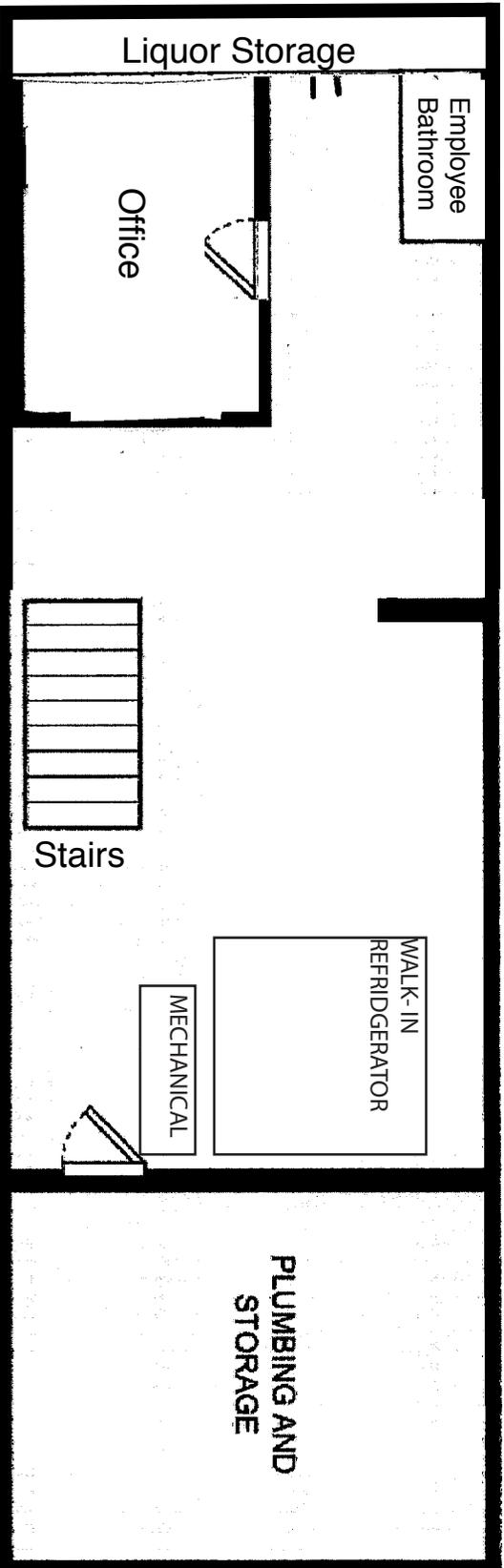


Interior Diagram (Basement)

-Not to Scale-

503 East 6th Street, New York, NY 10009

December 20, 2018







Derek O'Connor

506 East 6th Street, New York, NY, 10009

Phone: 917.213.1611 E-Mail: derekjosephoc@me.com

Experience

- Le District NYC, GM of Restaurants & Beverage Director (July 2015 – October 2018)
- The Blind Pig, NYC, Manager (July 2010 – July 2015)
- Nelson Blue, NYC, Head Bartender (March 2007 – January 2010)
- Ulysses, NYC, Daytime Bar Manager (February 2005 – November 2007)
- Sheehans, Dublin, General Manager (May 1999 – April 2004)



OUTPOST BREWHOUSE

A PROPOSAL FOR THE COMMUNITY

OUTPOST BREWHOUSE

- ◆ At Outpost, we aim to be a home from home for locals in the community. As long-time locals the management and owners want to create a space for young families, long time residents and neighbors to enjoy some elements the community has been lacking over the years. We aim to implement a brighter space to a dark street and to contradict all the dark 'corner bars' on the street and neighborhood.
- ◆ With Outpost Brewhouse, we hope to get a location that will become a destination for young families and professionals that enjoy some of the more refined points of life in coffee, food, beer and cocktails. A local hangout for those that have lived in the area, like us, for a long time. A meeting place where people can enjoy these finer elements in their local neighborhood without being priced out or having to travel to a special location further afield in the city.
- ◆ Our aim for Outpost is to cater to the diverse population at hours that are currently underserved. Late night and early morning. We aim to utilize ovens until late into the night for pizza / flatbreads and transfer that to early morning for baked goods for breakfast service. Several hotspots in the area are open late with no food or food options and we would like to provide an option on the street and for the neighborhood. The morning rush also provides a viable option as a business owner and as a neighbor.
- ◆ Outpost Brewhouse wants to be an integral part of the community. A space where locals will start their day in a warm friendly atmosphere, sampling fine freshly brewed coffee to order as well as choosing from freshly baked breads and pastries. The space will become apart of the customers everyday routine, from grabbing coffee on the go to sitting down for a bite in the morning, or unwinding at the end of the work day with a craft beer and cocktail. On selection for the customer at all stages of the day will be some of our featured menu items, including but not limited to coffee, beer, Flatbreads, in-house packaged cheeses and meats as well as appetizers that will be packaged to go for customers to take home to create some convenience for the local community that is fast becoming starved of options in the unpopular days and hours.
- ◆ Outpost is in talks with several coffee roasters and beer brewers to make unique brews to help build a diverse product range that can be built with the input of the community and based on all our tastes.

OUTPOST BREWHOUSE

- ◆ Every day the 'Brewhouse' will have a selection of fresh breads, charcuterie and pastries made in house or sourced locally that neighbors can take on the go and enjoy at home or the workplace. As the day progresses so does the business. With prepared foods available in limited quantity to increase freshness, we move into the full menu that will include the same fresh ingredients and a more diverse menu to satisfy local business and happy hour guests of the many young families in the neighborhood and finally the late night workers looking to take something home for the night.
- ◆ The menu will be broken into three sections, Dawn, Daily and Dusk. The start of the cycle will be dawn, running throughout the morning to the afternoon and will be aimed at breakfast and coffee where people can dine in the space or take their items to go on their commute or to the office. This cycle will move into daily where people can come and enjoy the best of what we have to offer incorporating some items from the dawn menu and dusk menu items while having a full selection from the coffee and beverage bar. To complete the daily cycle we have the Dusk menu which will have menu items that is focused on satisfying guests with larger items to stay or to go while providing a nice atmosphere to meet and enjoy a selection of Craft, well-produced items including in house prepared menu items, Craft Cocktails and American Craft beer with locally sourced food and ingredients.
- ◆ While the day runs its course the space will have a section dedicated to serving food to go. This will include items all packaged in house that we utilize on our menu. Examples of this would be freshly packaged sandwiches, fresh charcuterie, fresh cheese, sodas, juices, fresh bread and other handheld foods. To continue this theme all beers available will be sold in to-go form bottled and in growlers from tap beer as well as cold brew coffee on tap. Supplying our local customers with something to take with them and create a picnic or a simple dinner at home.
- ◆ The tap beer selection, with constant rotation creating a weekly Craft beer menu that will increase the traffic through the location as interest for "what's next" increases as well as increasing growler sales. We also intend to have brews curated for us by several local brewers that we will help on the recipe. This has been a successful project from other locations in our history.
- ◆ The Drinks list would consist of rotating beers as well as a few old favorites an artisanal selection of bourbons, scotch and other liquors as well as hand crafted cocktails that will match the history of the owners internationally accredited recipes. All seasonal and constantly changing.
- ◆ As neighbors, we want to create a space for our neighbors to enjoy, a place that will listen to the community and will provide a product that is needed.

OUTPOST BREWHOUSE

MENU TEMPLATE

HOT BREAKFAST

- 7 CROQUE MONSIEUR
- 8 CROQUE MADAME
- 8 HOUSEMADE BREAKFAST SAUSAGE SANDWICH
- 7 (9 W. EGG & CHEESE)
- FOCCACCIA
- 3 QUICHE OF THE DAY
- 6 AVOCADO TOAST
- 8 SAUSAGE ROLL
- 3 PASTRIES & SWEETS (BAKED DAILY)
- 3+ LUNCHABLE CHEESE PLATE
- 10 LUNCHABLE CHEESE & CHARCUTERIE PLATE
- 13

RAW BAR

- 9 CHEF'S CHOICE OYSTER 1.25*
- LITTLENECK CLAMS 1.00*
- *SERVED AT HAPPY HOUR
- 1/4 DOZEN LITTLENECK CLAMS 12
- 1/4 DOZEN OYSTER 14
- CLASSIC SHRIMP COCKTAIL 16
- BABY GRAND PLATTER 32
- GRAND PLATTER 72

IN BETWEEN

- 9 **PRETZEL**
- HOUSE MUSTARD, OUTPOST SAUCE, SEA SALT
- 9 **BIT**
- BUTCHER BACON, BROWN BREAD, ROMANINE, CHERRY TOMATO, OPEN FACE
- 10 **CANADIAN BACON**
- HOUSE MADE MUSTARD, OUTPOST SAUCE
- 9 **MEATBALLS**
- VEAL/PORK/BEEF, HOUSE MADE RAGU
- 10 **MAC N CHEESE**
- THREE CHEESE, BECHAMEL
- 9 **PICKLED**
- SELECTION OF PICKLED VEGETABLES
- 7

CHEESE & CHARCUTERIE

- 3 CHEESE PLATE
- Chefs pick of 3
- 18 **CHARCUTERIE**
- Chefs pick of 3
- 18 **OUTPOST PLATE**
- MIX OF CHEESES, MEATS, OLIVES, SAUSAGES, FRESH BAKED BREAD
- 28 **SAUSAGE DU JOUR**
- SAUSAGE ELATE, HOUSE MUSTARD, PICKLED ONION
- 8 **SAUSAGES**
- CHOICE OF:
- 11 MERGUEZ, BOUDIN NOIR, BREAKFAST, BUFFALO CHICKEN, GOUDA, BANGER
- SERVED WITH HOUSE MUSTARD, PICKLED ONION
- 15 **CHICKEN LIVER MOUSSE**
- MADE IN HOUSE, FRESH BREAD, LEMON THYME BUTTER
- 15 **PAI DE CAMPAGNE**
- RUSTIC RECIPE, FRESH BROWN BREAD, FIG COMPOTE
- 15 **IN HOUSE CHEESE**
- CHOICE OF HOUSE MADE:
- 8 MOZZARELLA, RICOTTA, BURATTA
- 8 **FLATBREADS**
- ROCKY MAN**
- sausage, rocket arugula, balsamic, pickled red onion, apple
- 19 **SPRING**
- tomato sauce, sausage, spring onion, ricotta
- 20 **NORA**
- Tomato sauce, basil, pecorino, Mozzarella garlic, oregano
- 19 **SA3**
- Tomato sauce, mozzarella, homemade pepperoni
- 18 **CAPRICCIOSA**
- Tomato sauce, ham, mushroom, red onion, marinated artichoke, mozzarella
- 18 **CLASSIC**
- tomodoro, whole milk mozzarella, aged parmesan, fresh basil
- 18 **SAMS**
- Shrimp, pepperoni, ricotta, mushroom, cherry tomato, fried clam
- 21 **FONGHI**
- mushroom, sautéed spinach, roasted peppers, ricotta
- 22 **GLUTEN FREE**
- Low Gluten Pizza Crust
- +2

INSPIRATION

*AN INSIGHT TO OUR IDEA FOR DECORATION.
A WELCOME, BRIGHT SPACE AND A BREAK FROM THE NORM*

