



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: 4/27/2019

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 premise full liquor license

If alteration, describe nature of alteration: hours extension and change of stipulation to include DJ

Previous or current use of the location: Bar and Restaurant

Corporation and trade name of current license: Epstein's Bar LLC

APPLICANT:

Premise address: 82 Stanton Street, NY NY 10002

Cross streets: Stanton Street + Allen Street

Name of applicant and all principals: Rick Aurigemma, Erik McManus, and Joshua Acheatel

Trade name (DBA): Epstein's Bar

PREMISE:

Type of building and number of floors: multi-story walkup, three 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: diagram attached

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):
C4-4A

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) 11AM TO 1230PM on Sun through Tuesday (11am to 10pm outdoor cafe), 11am to 1am Wednesday (11am to 10pm outdoor cafe), 11am to 4am Thursday through Saturday (11am to 10pm outdoor cafe)

Number of tables? 8 inside / 8 outside Total number of seats? 36 inside / 16 outside

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

(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): 20 ft concrete bar located 5 feet from wall on eastern side

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
full menu, burgers, wraps sandwiches served in a 95% scratch kitchen (all made in house except bread)

What are the hours kitchen will be open? 11am to 11pm daily

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

How many employees will there be? 20

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

Will there be TVs/monitors? Yes No (If Yes, how many?) 3

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: two stand alone wireless speakers, no subwoofer, sound limiter, no reciever

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.")

Will there be security personnel? Yes No (If Yes, how many and when) one licensed guard on M / T / W (unless unseasonably slow), between 1 and 2 on Thursday, 2 on Friday (peak times), 2 on Saturday, 1 on Sunday

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: please see attached

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 310 Bowery 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? see attached

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

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) _____, 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 2 DJs / promoted events per week, 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 9pm.
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.

Sound Plan (existing)

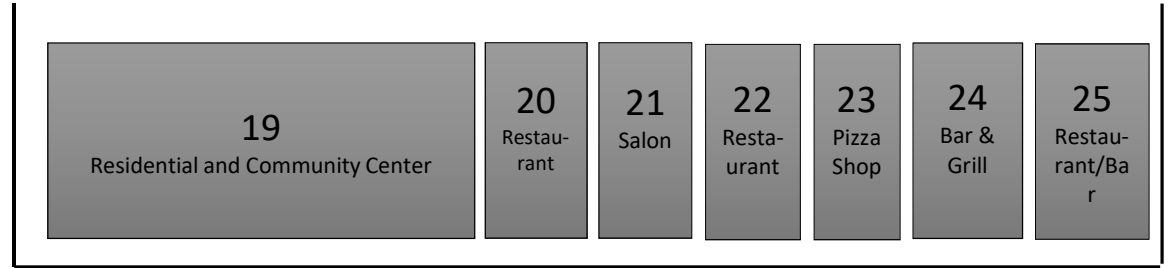
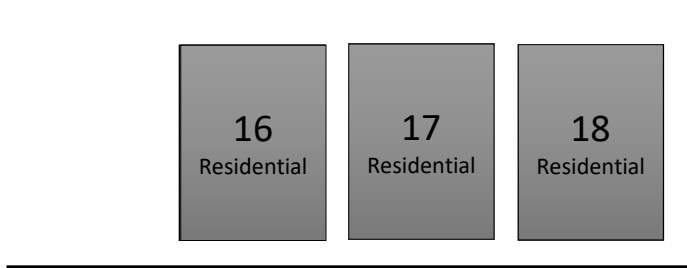
- Epstein's Bar has a sound system of limited strength, and therefore does not pose a threat of nuisance to neighbors.
 - The space has only two wireless speakers, no subwoofer, no receiver, and no other amplification device.
 - Epstein's bar uses a type of speaker that are usually found in homes, and certainly not in large scale commercial establishments.
 - Epstein's Bar's speaker system is not suited for any serious audio experience.
- Epstein's Bar utilizes a bass reducing sound limiter, despite the fact that the system does not even feature a sub-woofer.
- The speakers are positioned away from windows / doors and face inward.
- There are no upstairs residential / office tenants, and the adjacent retail tenant is also a restaurant. There have never been any noise complaints from any occupants 82 Stanton or adjacent buildings.
- Epstein's has concluded all renovations and remodeling, and there are none planned. As a result, there are no other sound threats.

Principals' License History

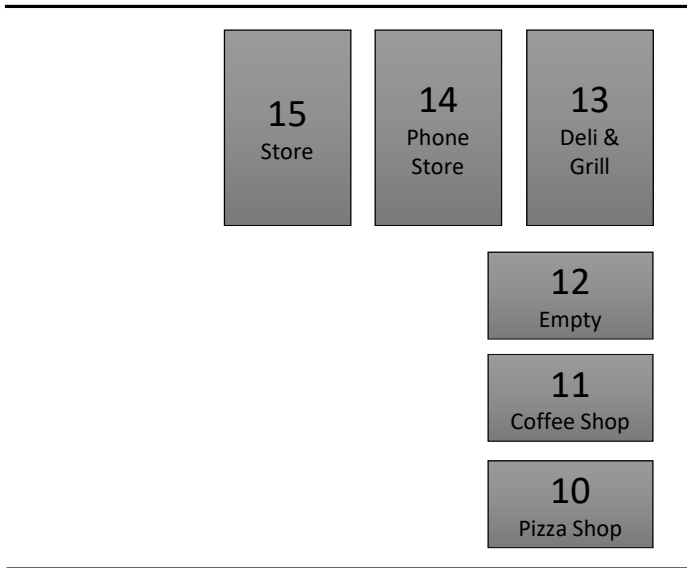
- Joshua Acheatel and Rick Aurigemma are both principals at:
 - 310 Bowery (310 Bowery, New York, New York, 10002)
 - Located in CB2
 - No disciplinary history or violations
 - License #1287578
 - Operated since September 2015
 - Cucina Palm Beach (257 Royal Poinciana Way, Palm Beach, Florida, 33480)
 - No disciplinary history or violations
 - License # BEV6013636
 - Operating Since December 2017
 - 123 Datura (123 Datura, West Palm Beach, Florida, 33480)
 - No disciplinary history or violations
 - License #BEV6013652
 - Operating since April 2017
- Erik McManus is a principal at
 - Jameson's Pub (421 Beach 129th Street, Rockaway Park, NY 11694)
 - No disciplinary history or violations
 - License #1040915
 - Epstein's Beach (88-22 Rockaway Beach Blvd, Rockaway Beach, NY, 11693)
 - No disciplinary history or violations
 - License #1302918

Experience History

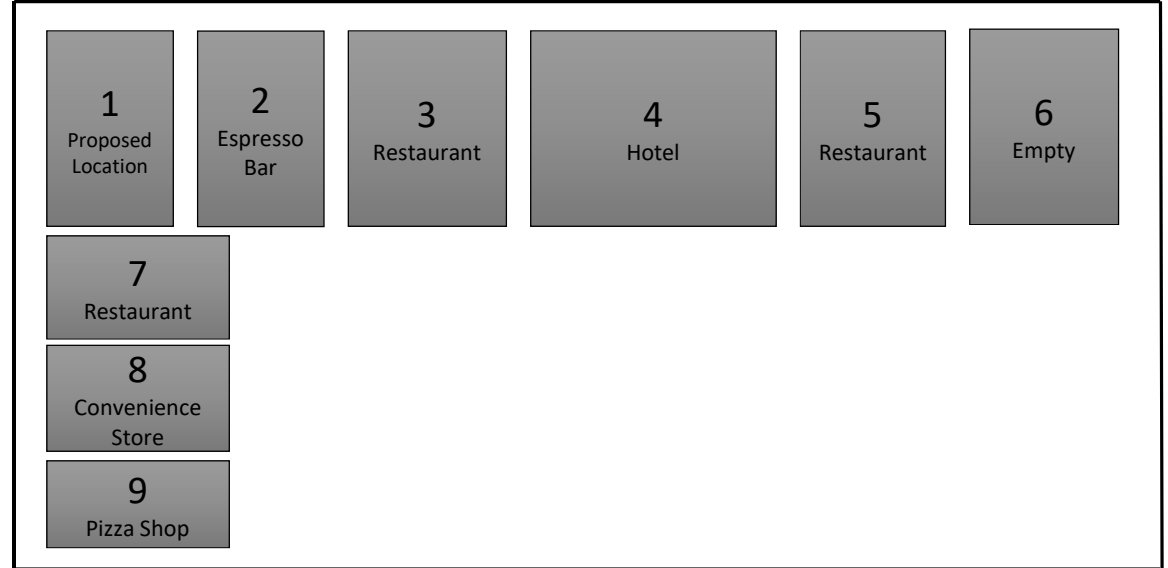
All three principals have extensive experience operating similar establishments, as evidenced by their license history. The three principals have all been licensed operators in New York and have been in the food and beverage industry for decades.



Allen Street



Stanton St.

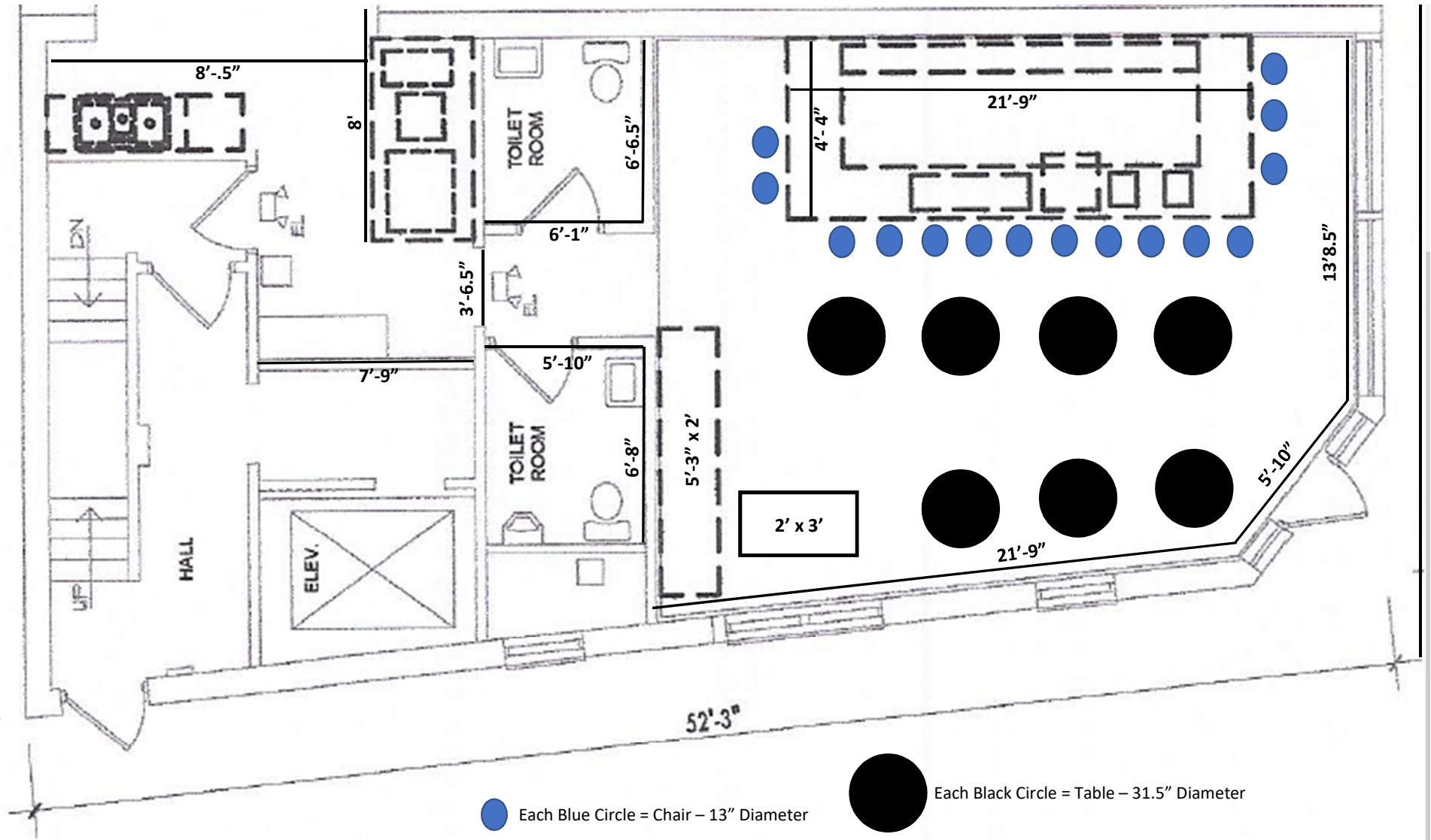


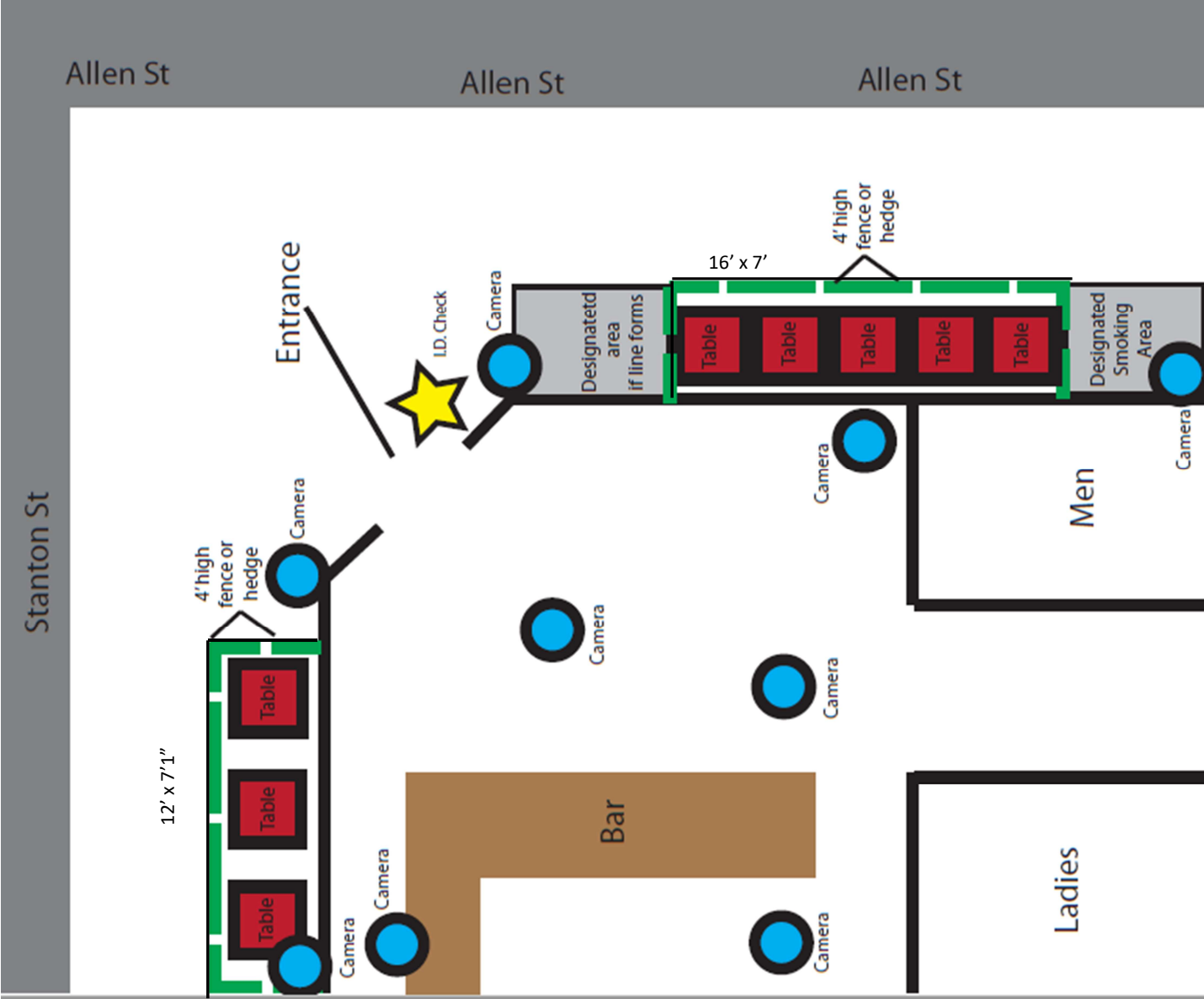
E. Houston St.

Orchard Street

1 – Proposed Location 2 – Espresso Bar 3 – Restaurant
 4 – Hotel 5 – Restaurant 6 – Empty
 7 – Restaurant 8 – Convenience Store 9 – Pizza Shop

10 – Pizza Shop 11 – Coffee Shop 12 – Empty 13 – Deli & Grill 14 – Phone Store 15 – Store 16 – Residential
 17 – Residential 18 – Residential 19 – Residential and Neighborhood Center 20 – Restaurant
 21 – Nail Salon 22 – Restaurant 23 – Pizza Shop 24 – Bar & Grill 25 – Restaurant & Bar









CEMENT 562-204
(718)

ALLEN

Epstein's
NYC

Epstein's

Epstein's
BRUNCH
LUNCH
DINNER

82

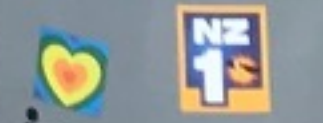
A

Restrooms for
PATRONS
ONLY!

82

24 HOURS

Don't litter
Put litter in its place



Epstein's

Epstein's
NYC

82

A

Reservations
CATERING
ONLY

82

NOTICE
TO THE PUBLIC

NOTICE
TO THE PUBLIC

- House Ground Burger \$12
- Confit Wings \$10
- Daily Ricotta \$11
- Southern House Salad \$13
- Parisian Gnocchi \$13
- Fried Chicken + Biscuit \$13
- Johnny cake + Shrimp \$15
- Pork + Broccoli Rabe \$13
- French Dip
- Mac and Cheese \$10

