

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.
- **G** 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: In any 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: _August 2, 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 Liquer License

If alteration, describe nature of alteration:

Previous or current use of the location: Bar & Restaurant

Corporation and trade name of current license: <u>East Village 4th street inc DBA Stillwaters</u>

APPLICANT:

Premise address: 78-80 East 4th Street

Cross streets: _2nd Avenue

Name of applicant and all principals: Charalambos Nicolaou

Trade name (DBA): Fourth Street Social

PREMISE:

Type of building and number of floors: Mixed Use with 4 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: <u>Sidewalk Cafe</u> Tables for eating and drinking along frontage. 5 tables & 14 chairs.

Do you plan to apply for Public Assembly permit? □ Yes ⊠ No What is the zoning designation (check zoning using map: <u>http://gis.nyc.gov/doitt/nycitymap/</u> please give specific zoning designation, such as R8 or C2): <u>12 C</u>

PROPOSED METHOD OF OPERATION:

past. The west room will have a projector and screen to show b-movies and available to local film makers to screen their works.

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) <u>Monday-Friday 2-4am</u>; Saturday & Sunday 12-4am.

Number of tables? <u>17 (5 outside &</u> 12 inside) Total number of seats? <u>71 (14 outside &</u> 57 inside)
How many stand-up bars/ bar seats are located on the premise? <u>1 bar - 10 bar seats</u>
(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): P shaped bar towards the back. 24 feet
Does premise have a full kitchen 🛛 Yes 🗖 No? 🛛 in length.
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 service dining in a casual setting with Seaeonal Menus inspiredby classic dishes.
What are the hours kitchen will be open? open to close
Will a manager or principal always be on site? 🛛 Yes 🗖 No If yes, which? <u>Manager</u>
How many employees will there be? <u>12</u>
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?) 3
Will premise have music? 🛛 Yes 🗖 N	lo
If Yes, what type of music? 🗖 Live mu	usician 🛛 DJ 🗖 Juke box 🖾 Tapes/CDs/iPod
If other type, please describe	
What will be the music volume? 🗖 Ba	ackground (quiet) 🗖 Entertainment level
Please describe your sound system:	no subwoofer, small speakers. Description attached
, <u> </u>	with Al Firestein/Acoustilog report
Will you host any promoted events, s	scheduled performances or any event at which a cover fee is

charged?	If Yes	what type o	of events or	performances are	nronose	d and how often	No
chargeus	n res,	what type t	n evenus or	perior mances are	propose	a and now oncen	

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.")

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: _____

Address:	

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.

Community Board #

Does any principal have other businesses in this area? ☐ Yes ☐ No If Yes, please give trade name and describe type of business _ Attached, in Bio.

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 **B**ar, **R**estaurant, 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? <u>18</u> How many On-Premise (OP) liquor licenses are within 500 feet? <u>21</u> Is premise within 200 feet of any school or place of worship? □ Yes ☑ No

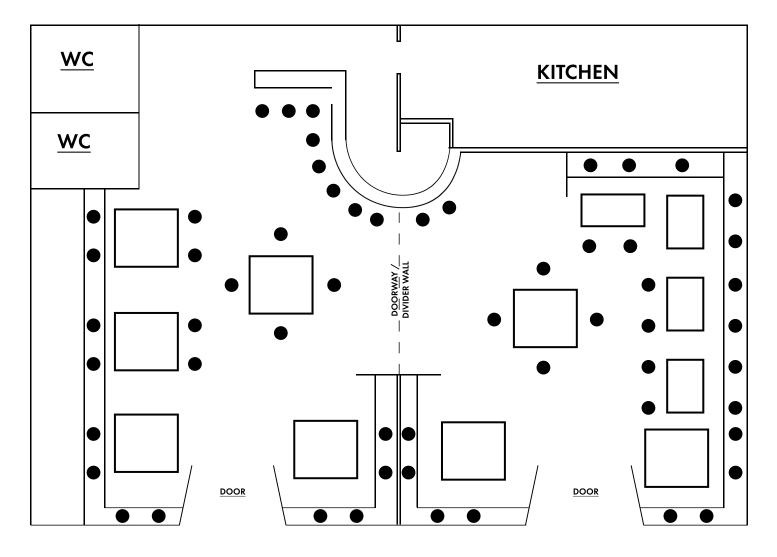
COMMUNITY OUTREACH:

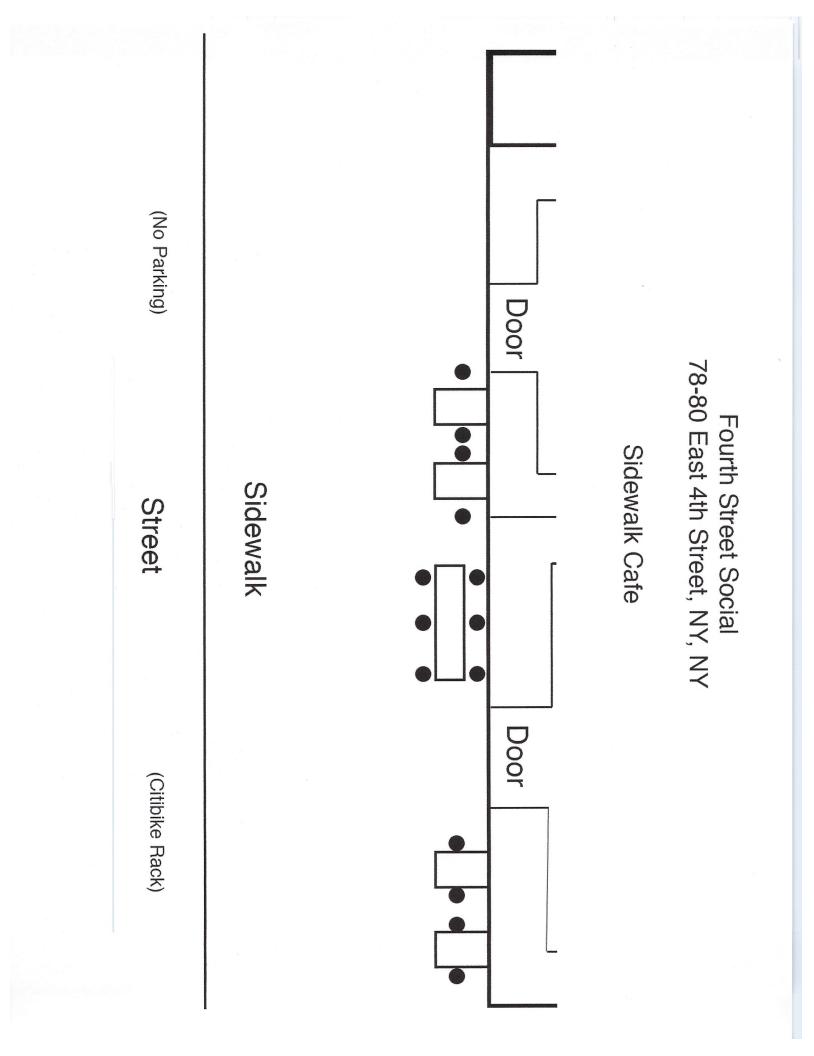
Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which 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.

- I will operate a full-service restaurant, specifically a (type of restaurant) <u>Full Service</u> in a casual setting _____, with a kitchen open and serving food during all hours of operation <u>OR</u> □ 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 <u>*OR*</u> □ I will have happy hour and it will end by _____.
- 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.

78-80 East 4th Street





Noise and Traffic Managment:

We plan to install permanent solid awnings rather than fabric to reduce outside noise from traveling up and to block cigarette smoke from smokers.

We will have proper signage and personel on premises to ensure no loitering, loud behavior outside and no long-lasting lines.

Most of the sidewalk cafe will be situated in front of the western store front, where there is no neighbor directly above.

We will have personal to direct customers to the designated pick-up and drop-off area on the corner where there is "No Parking" and to instruct drivers to go there to pick up and not double park.

Smokers, people on phones, not inside, etc, will be directed to the second avenue corner as well to help maintain acceptable levels in the residential 4th Street block.



Note that Section §24-218 prohibits "unreasonable noise", not all noise.

TEST

A test loudspeaker was used to simulate loud music and voice sound in the space. The sound level in the center of the space was 101 dBC and 90 dBA. Sound transmission was measured on the floor above in 3 apartments.

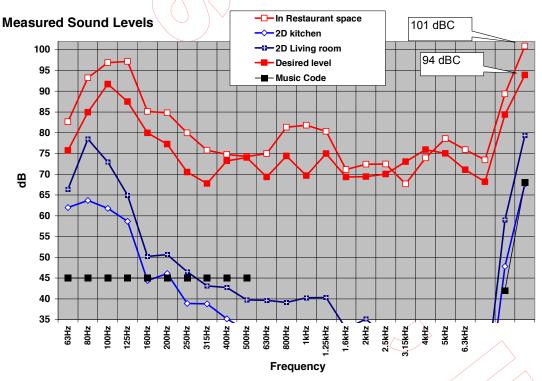
The maximum desired sound level was also measured. This was 94 dBC in the south space, 7 decibels lower than the test level.

RESULTS AND ANALYSIS

Sound leakage in the apartments was primarily coming through the floor and secondarily through the window mullions, pipes and holes around the pipes.

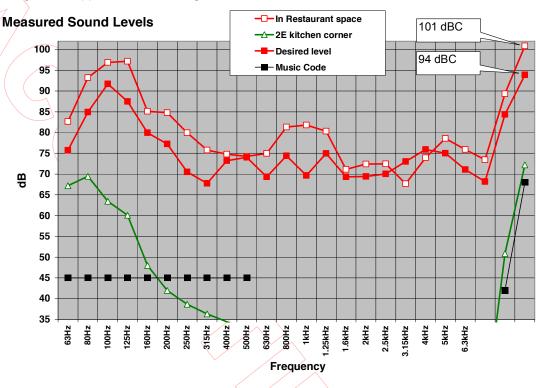
See the graphs below.

The worst leakage was in the 2D living room, with 78 decibels at 80 Hertz. The reason for this very loud leakage is the demolished ceiling below, which is being rebuilt. The joists and subfloor are exposed and this will be rebuilt. The kitchen is more typical of the floor leakage with a reading of 64 decibels at 80 Hertz.



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In the 2E kitchen, I measured 69 decibels at 80 Hertz. The leakage here is coming primarily through the dropped acoustic ceiling in the restaurant.

MUSIC ANALYSIS

The low-frequency bass leakage with the test levels was 64 and 69 decibels for the 2D and 2E spaces respectively. After compensating for the actual desired sound level, this is from 12 to 17 decibels over the Noise Code 45 decibel limit.

Therefore, the sound level upstairs needs to be reduced, either by lowering the sound system playback levels or by adding ceiling soundproofing that is effective in the low-frequency range.

VOICE ANALYSIS

According to the graphs above, the dBA levels will be lower than the Code limits in the apartments. This is based on the loud music test. The midrange from these tests was louder than will be produced by customers' voices. It is unlikely that the limits of Section §24-218 (b) would be exceeded.

INSPECTION

The previous occupant of the space was a bar called Stillwater. Numerous complaints about the noise from that establishment were described by the tenants in 2D and 2E.

After testing in Apartments 2D and 2E, the apartment across the hall from both of those apartments was checked. This apartment is above the lobby of the residential building which has an entrance on 2nd Avenue. No sound was audible in that apartment.

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I met with Susan Stetzer of the Community Board, who discuss the Board's preference that sound be inaudible in the apartments. She understands that is not the way the law reads. However, she explained that obviously "inaudible" is what they prefer.

Under Apartment 4D, the joists are exposed along with the subfloor of the apartment, and this area in the living room has the most sound transmission. This is underneath what used to be the kitchen of the previous restaurant.

The larger east ceiling was opened up and I examined the floor construction. A very old wood floor in poor condition is installed over an old wood subfloor, thickness unknown. This rests on wood joists which hold up one layer of 5/8 inch sheetrock hung from a Chicago Bar ceiling with pencil rods. The rods are attached rigidly to the same joists which support the subfloor above.

There is cellulose blow-in insulation completely filling the joist bays. This had to be removed in order to examine the interior of the ceiling. In another section of the restaurant on the west side, there is an old existing tin ceiling. This does not appear to have been soundproofed at all.

There are numerous holes in the restaurant ceiling leading up to corresponding holes in the apartment floor around pipe penetrations. In the apartment, the pipe penetrations through the floor are the areas of loudest midrange sound penetration, however, the loudest sound is bass music which primarily comes through the entire ceiling/floor.

The construction on the west and east ceilings are not sufficiently soundproof.

The music and voices should be reduced at least 10 decibels at the low frequencies by the addition of a hung ceiling and special safeguards incorporated into the future sound system. Midrange frequencies will be reduced by more than 15 decibels.

RECOMMENDATIONS

DROPPED CEILING

- 1. You need to install a hung ceiling. This will decrease the ceiling height, but can be effective at reducing the transmitted sound even at low frequencies. Install the ceiling soundproofing as shown in the enclosed diagram.
 - a. Remove the existing ceiling to expose the joists.
 - b. The ceiling must be made of 3 layers of 5/8" sheetrock. It must be supported resiliently from the joists using resilient spring/rubber mounts, black iron bars, and metal furring channels. The bottoms of the springs must not touch the top of the black iron. Leave at least ½" gap, which will widen when the sheetrock compresses the springs. The Chicago bar connects to the black iron. The springs must be selected for 1" static deflection under the weight of the sheetrock.
 - c. The spring/rubber mounts are Kinetics type ICW. Kinetics products are available from Vibration Products, 201 569 7400. The Kinetics website is www.kineticsnoise.com, where there are links to their products and ratings. Data attached.
 - d. The hangers will be located on 4 foot centers. At the perimeter and in the corners, a different color-coded spring hanger will be used because there is less weight at these locations. If your contractor faxes a layout of the space, the Vibration Products people will determine the proper type and mix for the order.
 - e. The entire new ceiling must hang below the bottom of the ceiling beams, in order to provide a large insulation-filled air space.

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- f. The air space above the new sheetrock ceiling must be filled completely with fibrous insulation. Thermafiber SAFB, 2.5 pound density, is the best insulation to use here, lightly compressed to fill the cavity. Do not stuff in the insulation tightly. Data attached.
- g. There must be no openings in the sheetrock hung ceiling through which sound can pass. Do not tape the seams between adjoining layers of sheetrock; only the final layer needs taping. In addition, each layer of sheetrock should be staggered in both directions, so that the seams do not line up with those of the previous layer. This will further reduce sound traveling through the seams.
- h. The hung ceiling must not tie in to any existing "floor to ceiling" walls rigidly. However, walls that only go up to the hung ceiling can be connected to rigidly.
- i. For existing "floor to ceiling" walls, leave a ¼" gap all around and line it with black ¼" neoprene sponge, available from Canal Rubber Supply, 329 Canal St, phone number (212) 226-7339. Ask for Marty, and say you want the Black SCE42 Closed Cell Neoprene Sponge. The metal and the sheetrock of the hung ceiling will essentially be "floating" near the top of the walls. Caulk the bottom of the gap with silicone caulk.
- j. With this approach, low-frequency sounds will be reduced by at least 10 decibels, which is a 50% subjective reduction.

PIPES

- 2. Any pipes or rods which penetrate the new ceiling construction should not rigidly touch it. See the attached pipe-penetration detail.
- 3. Any pipes that penetrate the ceiling which are exposed to loud sound below and which are exposed in the apartments must be boxed in downstairs. Use a double layer of 5/8" sheetrock, with 3" Thermafiber behind. The pipe should not rigidly touch the sheetrock or framing.

HVAC

- 4. The air conditioners will be window units installed over the doors leading to the street.
 - a. The units should not penetrate the hung ceiling but should remain below it.
 - b. Support the units using 4 Mason Super W pads to avoid rigid connections to the storefront and building structure. Data attached.
 - c. Use Closed Cell Neoprene Sponge around the perimeter of the units to resiliently seal them to the building.

DOORS

5. All doors should have operating soft closers so they do not slam and should have rubber bumpers to prevent solid-to-solid contact when they close. This includes the bathroom doors.

KITCHEN FURNITURE

6. All tables, counters and sinks where impact noise or vibration will occur should be supported by Mason Super W pads. These tables should not touch the walls rigidly. Either leave a gap or connect to the walls using Kinetics Sway Braces. Data is attached for 2 different types of sway brackets, one with a hook and one with a rod. This way, your contractor can select the type that is most practical for each location.

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SOUND SYSTEM

7. Small speakers such as Behringer Monitor 1, JBL Control 1, or Yamaha NS-AW150 should be used as a distributed system.

- a. The woofers should be no larger than 6". For both halves of the space, use either 4 or 8 speakers. The goal is to locate the speakers so that they are close to the customers.
- b. No subwoofers should be used.
- c. Mount the speakers from vibration isolators. Two suggested approaches are shown in the drawing below.
- d. Any good commercial stereo power amp of 75 watts per channel or higher, preferably without volume controls, can easily handle all the speakers in the room. This is done using the series-parallel hookup arrangement shown in the diagram. Run each speaker's wire back to the amplifier to simplify an otherwise complicated hookup. This is called "home run" wiring. Use #18 gauge zip cord for the speakers. Do not buy Monster cable. Set the volume on the amplifier to maximum to prevent employees from turning up the amps louder.
- e. The system should be set up in stereo. Stereo sounds louder to people without actually increasing the sound level.
- 8. The sound system will incorporate an equalizer. The equalizer will then feed into a limiter. Both functions can be accomplished with a DBX DriveRack PA2. Data attached. Installed in the system right before the amplifier and locked with a password, it will prevent the sound system from exceeding a pre-determined sound level, set by the sound installer.
 - a. Using the graphic equalizer section, attenuate (lower) all frequencies 125 Hertz and below by 4 decibels, as needed to control sound leakage and avoid disturbance to neighboring units.
 - b. Set the Stereo Output Limiters to COUPLE both channels together, which makes the Channel 1 controls affect both channels. The rest of the instructions are thus for the left channel only.
 - c. Set the limiter's Ratio control to infinity, the Peak Stop to off, the Attack and Release time to midway and Auto, Over-Easy to off, and the Threshold control so as to normally limit only 3 decibels during typical music playing. If the music tries to get louder for any reason, the sound will stay at the same volume.
 - d. Using the unit's output level control, set the sound 3 feet from any speaker to a level of 90 dBC Slow. The sound installer can do this with a simple Radio Shack sound level meter. Set the meter to read "C", and "Slow". This will be a good starting point from which to operate the sound system.
 - e. To ensure accuracy of the meter, it can be brought to my office to be calibrated.
 - f. The dbx unit could be set more accurately in conjunction with tests made of noise levels in the neighboring units.

If I can be of further assistance, please call.

It is strongly recommended that all complicated construction projects get regular inspection visits at critical times, to make sure the system performs properly. This is an optional service which I can provide. All Acoustilog, Inc.-designed information supplied is for the original client and may not be copied in any way for different projects by any architect, consultant, engineer or other party. Copyright Acoustilog, Inc. ® 2018. All rights reserved. No reproduction of any type permitted

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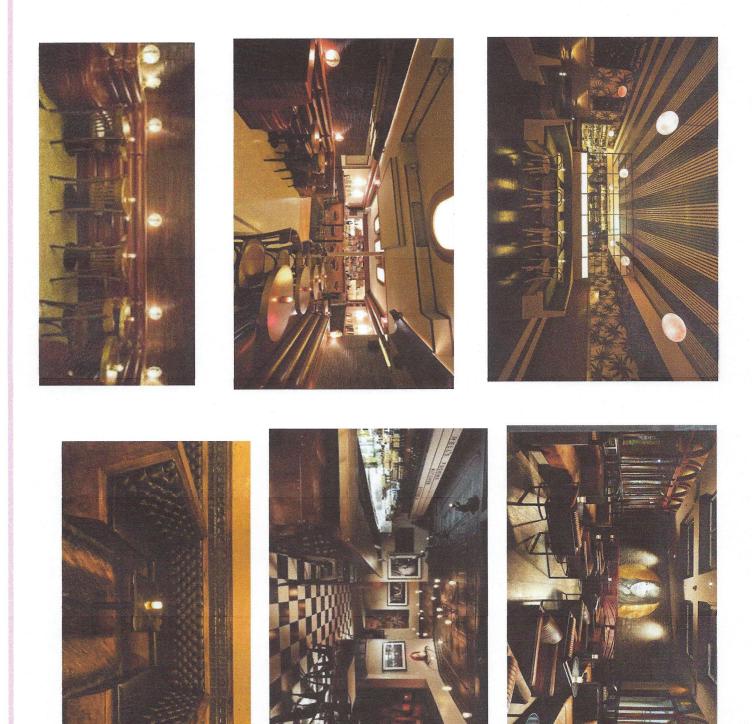
Yours Truly,

Alan Fierstein

President acoustilog1@verizon.net All readings re: .0002 microbar. Readings taken with Bruel & Kjaer 2260/2270 Analyzer, Bruel & Kjaer 4135, 4145, 4165, 4189 or 4190 Microphone, Acoustilog 232A Reverberation Timer. Calibrated to Bruel & Kjaer 4220 Sound Source or Quest CA-15A.

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FOURTH STREET SOCIAL: moodboard



WINGS

6 Pieces \$10 12 Pieces \$17

Choice of sauce: Jameson Habanero Guinness BBQ Nashville Hot sauce

Pantry

Dublin Cheddar Sticks \$10 Panko-Breaded Kerrygold Cheddar, House-Made Ranch

Fried Pickles \$9 Panko-Breaded House Pickles, House-Made Ranch

Taytos \$2 Cheese & Onion Tayto Crisps

HAND-CUT FRIES

Served with: Malt Mayo \$7 Ballymaloe Ketchup \$8 McDonnell's Curry Sauce \$10

The Late Late Fries \$14 Hand-Cut Fries, Guinness cheddar sauce, Applewood-Smoked Bacon, Scallion

PASTURE

Ballymaloe Burger \$14 8oz Prime Grass-Fed Beef, Kerrygold Dubliner Cheese, Heirloom Tomato, Boston Bibb Lettuce, House-Made Malt Mayo, Ballymaloe relish, House-Made Pickles, Red Onion

Bally Blue Burger \$17 8oz Prime Grass-Fed Beef, Applewood-Smoked Thick-Cut Bacon, Bleu Cheese, Heirloom Tomato, Red Onion, Boston Bibb Lettuce

PUB

Hot Chicken Sandwich \$13 Pickle-Brined Chicken Thigh, Nashville Hot Sauce, Pickles, House-Made Mayo, Sliced Pullman Loaf

Irish Reuben \$14 House-Cured Corned Beef, Kerrygold Cheddar, Pickles, Red Cabbage Slaw, Ballymaloe Dressing, Chive Brioche Bun

Falafel Sandwich \$12 House-Made Falafel, House Pickles, Cabbage Slaw, Onion, Arugula, Tzatziki, Chive Brioche bun

Tayto Crisp Sambo \$10 Cheddar & Onion Tayto Crisps, House-Made Mayo, Chive Brioche Bun

Steak Sandwich \$14 Grilled Prime Grass-fed Steak, Guinnes Cheddar Sauce, Pickled Jalapenos, Carmelized Onion, Chive Brioche Bun

BLT 11\$ Thick-Cut Applewood-Smoked Bacon, Heirloom Tomato, Boston Bibb, Dijon, Sliced Pullman Loaf

Cheese Toasty \$8 Guinness Cheddar sauce, Kerrygold Cheddar, Caramelized Onions, Sliced Pullman Loaf

GARDEN

Steak Salad \$14 Grilled Prime Grass-fed Steak, Arugula, Avocado, Marinated Heirloom Tomatoes, Thin-Sliced Red Onion, Bleu Cheese, Sherry Vinaigrette

Grain Salad \$12 Irish Barley, Chickpeas, Arugula, Marinated Tomatoes, Red Onion, Parsley, Meyer Lemon Vinaigrette

Simple Salad \$10 Marinated Heirloom Tomatoes, Red Onion, Arugula, Bleu Cheese, Sherry Vinaigrette

Brussels Sprouts \$8 Fried Brussel Sprouts, Bleu Cheese, Dried Apricot, Meyer Lemon

ADDITIONS Tomato\$1 Bacon \$2 Fried Egg \$ Avocado \$2

SNACKS

House-Made Irish Curry Crisps \$4

COCKTAILS

Mrs. Robinson \$13 Woody Creeck gin / Lemon / Campari / Greatfruit St. Germain.

Minty Fresh \$15 Guinness / Meletti Cioccolato / Tempus fugit Creme de Menth.

Symphaty for the Devil \$15 Viva XXXII Tequila / Lemon / Cassi / Ginger Chilli Demerara.

D'yer Mak"er \$15 Sagamore Rye / Pernod Absinthe / Von Humboldts Tamarind / Lime / Greatfruit / Pineapple / Cinnamond.

Grey Goose 50/50 \$15 Sage Infused Grey Goose / Dolin Blanc / Bitters / Sage.

The Late Old Fashion \$15 Redemption Bourbon / Rhubarb Bitters / Guinness Reduction.

Rocky Raccoon Martini \$15 Nolets Gin / Rockie's Milk Punch / Kettle Orange Blossom / Bitters.

Friend Of The Devil \$13 Vida Mezcal / Ancho Reyes / Checho / Blood Orange Puree / Lemon / Greatfruit.

Golden Lady \$15 Hennessy / Barking Irons / Elizabeth Allspice Dram / Lime / Chinola Passion Fruit Liqueur / Orgeat / Piniapple / Cinnamon.

California Dreaming \$15 Belvedere Vodka / Cappalletti / Orgeat / Club Soda / Lime / Organge Bitters / Paychaud's Bitters / Club Soda / Mint.

Tiny Dancer \$13 Apostoles Gin / Cocchi Americano / Lavender Syrup / Lemon / Blackberry.

I Get Around \$13 Bertoux Brandy / Angostora Bitters / Harmless Coconut Water.

DRAFT BEER

The Late Late Lager \$6 Avery White Rascal \$7 Ommegang Vernana \$8 Blue Monn \$8 Pilsner Urguel \$9

Guinness \$7 6 Point Crisp Pilsner \$9 Ace Pinapple Cider \$8

BOTTLE BEER

Miller Light \$7 Miller Highlife \$7 Heineken \$ Tecate \$6

RED WINE

Smoke Tree Pinot Noir \$12 Torrez Ibericas Crianza \$13 Terra d'Oro Petite Sarah \$14

WHITE WINE

Smoke Tree Chardonnay \$12 La Chiara Gavi 2017 \$13 Ferrari Carano Pinot Greigio \$12

ROSE

Smoke Tree Rose \$10 Chandon Rose \$10

SPARKLIN

Gambino Prosecco \$12 Chandon Brut \$14

Charalambos Nicolaou

Principal, Fourth Street Social

Charalambos plays an active role in the operation of his family's business, focusing primarily on their three neighborhood movie theaters. Cinema Village in Manhattan - a longstanding art-house theater. Cinemart in Forest Hills, Queens - the oldest theater in Queens (yet the highest rated movie theater in NYC). Alpine in Bay Ridge, Brooklyn - the oldest continuously operated movie theater in all five boroughs. Nicolaou also operates a cafe in Queens offering quality food with Greek and american influences, wine, fresh cocktails and a very attractive sidewalk cafe.

Charalambos has shadowed his father, a Greek-Cypriot immigrant with 45 years experience operating in NY, from a very young age, allowing the business to become second nature. After graduating from Fordham University's Gabelli School of Business, Nicolaou made it his goal to preserve these great historic theaters and establishments for many more generations of New Yorkers to come. To this day father and son still work together operating the business his father started. Together, they aim to bring their neighbors a safe, comfortable environment for an affordable outing.

Omri S. Quire

Director of Operations, Fourth Street Social

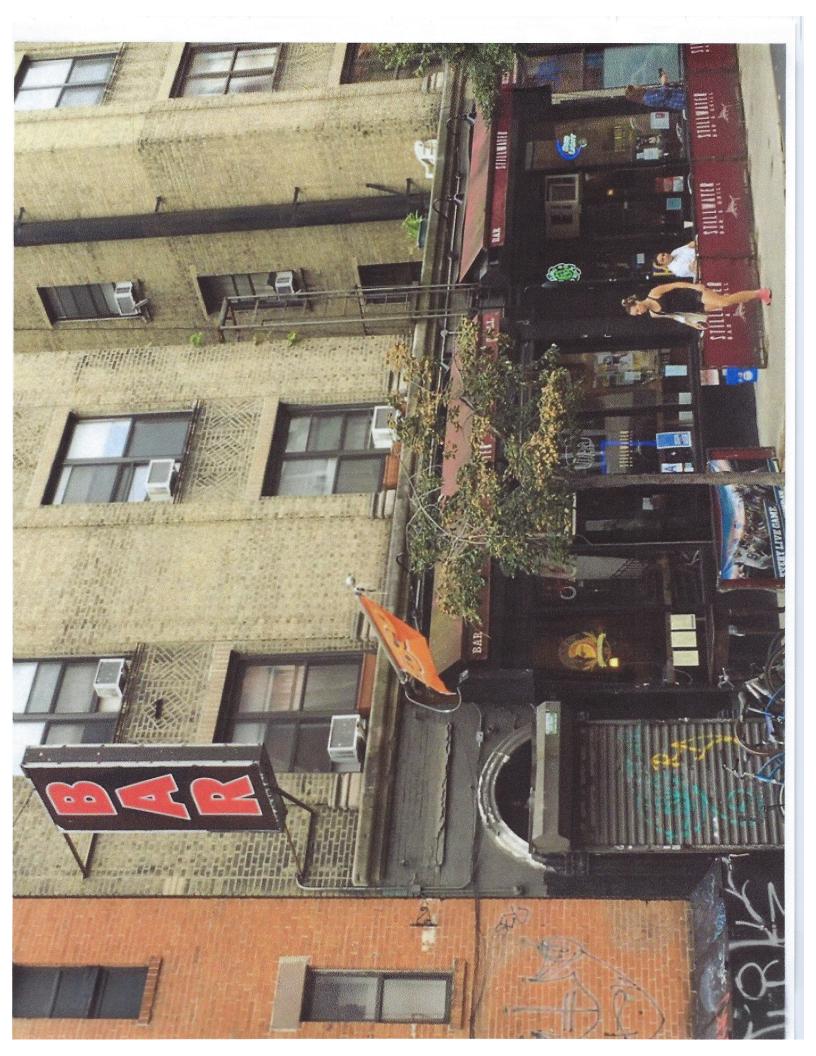
Omri, born and raised in New York got his start by working for Sony Music at the age of 17, leading the national lifestyle marketing team which focused on promoting the labels' alternative acts (ranging from rock to jazz to classical music). He graduated from Baruch College with majors in Political Science and Philosophy with focus on theory, the classics, and aesthetics. It was during this time that he got his start in nightlife through organizing events and music programming.

His notoriety as a Music Director and DJ is a result of Omri's willingness and determination to go against the grain. He is known for bridging the gap between the last 90 years of music. The New York Post featured an article about his ability to inter-mix genres that are usually reserved for period movie soundtracks and foreign films. His knowledge of music and pursuit of providing experiences that are alternative to the norm and the expect have made him a go-to person when companies in and out of Hospitality seek out music direction.

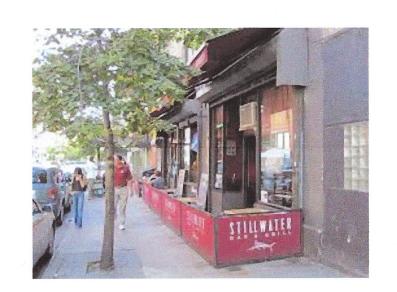
In his more than 17 years of working in Hospitality, Omri has worked with dozens of Restaurants, Hotels, Bars and Clubs, creating experiences, dining events, art shows, lectures and more. Eventually, this led to the opening of Rivington F&B, aka Jeromes, in 2014. He held the position of Creative Director until August of 2016. Under his leadership, Jeromes grew to to be an inclusive neighborhood tavern. It maintained high health standards, both inside and for the neighbors outside its walls. Jeromes never received any violations or warnings and was regarded highly by members of the local 7th precinct and neighbors alike.

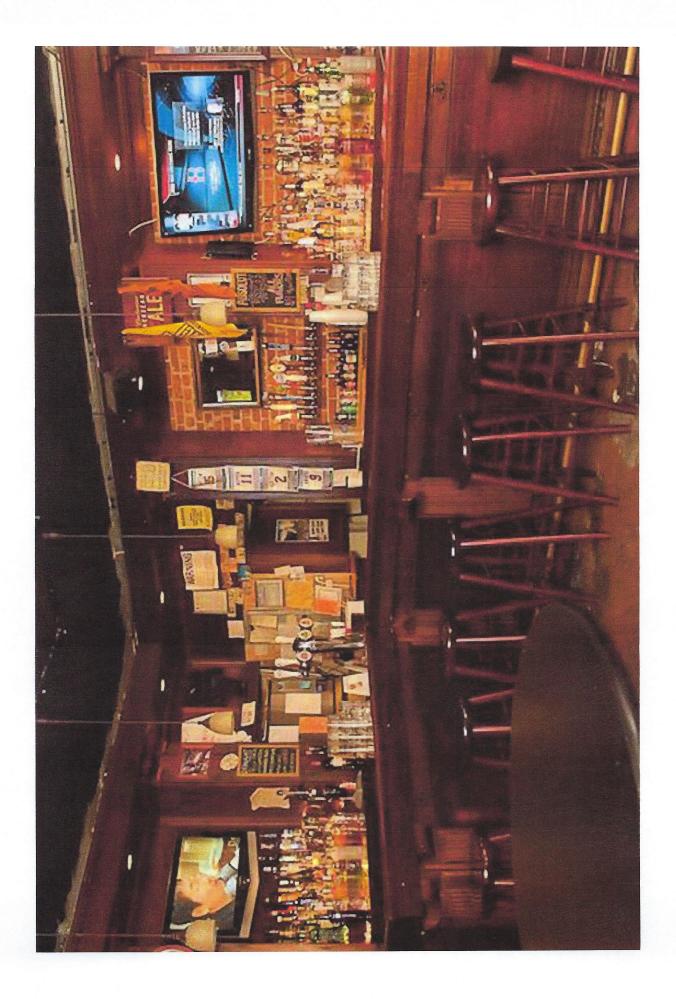
Throughout Jeromes and since, Omri has continued to consult and freelance for several clients in Hospitality, on both the creative and operational sides of the business and has been with The Roxy Hotel's Food and Beverage department as a Manager since 2017.

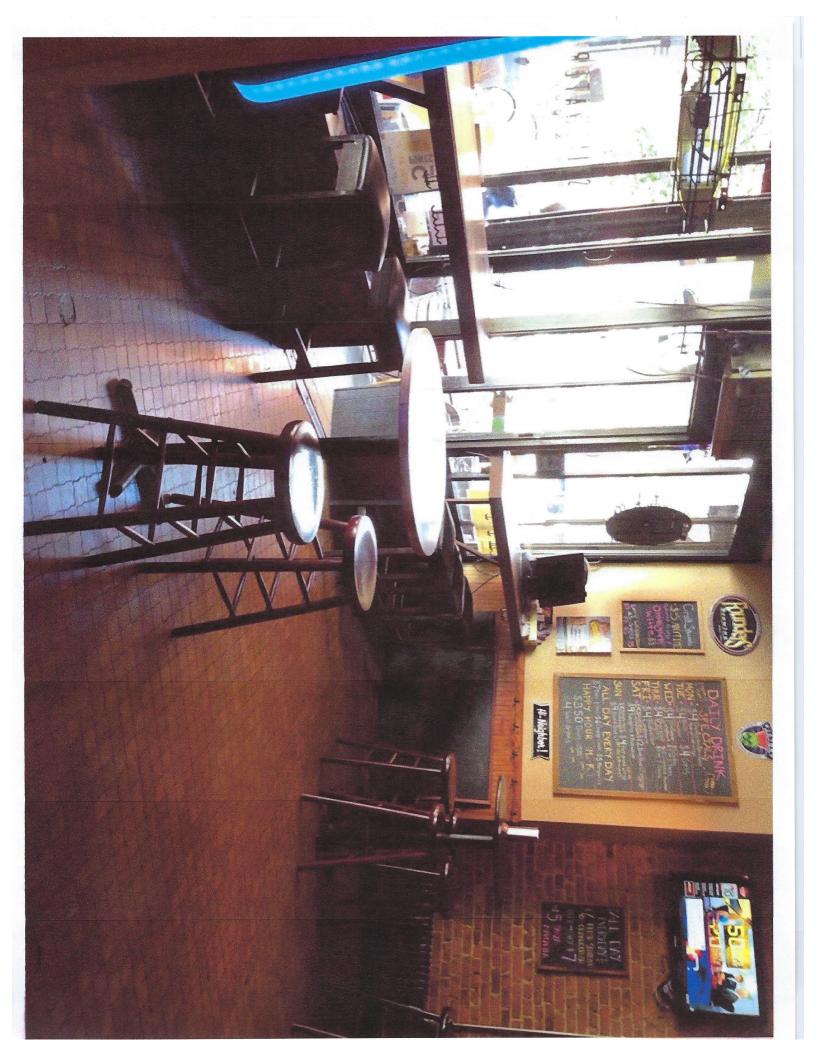
It is Omri's personal mission that drives him - a mission to bring inclusivity back into to hospitality and to expand people's comfort zone and expectations through affordability, accessibility and good taste.











	BUREA	U OF BUILD	INGS STATES STATES	
BO	ROUGH OF MA	NHATTAN, CITY O	F NEW YORK	
FICA	TE OF OCCL	IPANCY No.	13125 192 7 нус	CERTI
ate of	Оссиралсу No.	12815	Supe	rsedes Certifi
vners o	of the building:		New York Oct. 22, 19 27	he owner or o
TIFIE	S that the building	located on Block 459	Lot 25,26,27,29,30, part of	THIS CER
63-5	Second Avenu	e-82-84 East 4th		known as
plication npanyin all other to a burevious 16, to a nues th \$ FUR code an \$11:68	on No. 322 ng said permit and a r laws and ordinance uilding of its class and certificate of occup a use that changed i ne existing uses to w THER that the built and may be used and and conditions pres	N.B. OF 19 any approved amendments es and to the rules and rep and kind, except that in the ancy has been issued and ts classification as define which the building has been ilding is of non-fire occupied as a busine ander the building zone r cribed by law or as herein ACCOMMODATED	Sconforms to the approved plans and under s thereto, and to the requirements of the speci- gulations of the board of standards and build apper and the building heretofore existing apper which has not been altered or converted and f d in the building code, this certificate since en put; and construction within the mean- abes and respuilding as hereinafter ing o esolution, subject to all the privileges; quali- hafter specified.	r a permit, Ap fications accor- ing code and : als, applicable or which no p March 14, 19 rms and conti ClERTIFIE; f the building fied, in a bu rements, limit
r Sq. Ft.	MALE PEM	ALE TOTAI,		Los. p
		150	Restaurant, cabaret and Cellar storage	, , , ,
& 40			Stores and tenement 1st Sto	ry 120
on .ch			Tenement. 2nd to Story	6th 4(ec
	•	The number of persons given in this column includes employers, employees and patrons and is the maximum number approved for each story.		

y may be put shall be restricted to that fixed by this certificate except as specifically

it thereof shall not be used for any purpose other than that for which it is certified.

d above, the building or any part thereoi, if certified as a public building, shall not h persons are harbored to receive infidical, charitable or other care or treatment, or in which persons are held for detained under legal remaint, such as a police be used as a motion picture theatre as defined in section 30, chapter 3, Code of Oropera house or other building intended to be used for theatrical or operatic purent of any kind, for the accommodation of more than 300 persons.

d'above, the building or any part thereof, if certified as a residence building, shall use as defined in the tenement house law; nor shall it be used as any form of resian 15 sleeping rooms; nor shall it be used as a lodging house within the meaning of York Charter.

d above, the building or any part thereof, if certified as a business building, shall r vehicle repair shop or oil selling station as defined in section 1, chapter 10, Code a used for the generation or compression of acetylene; nor as a factory building or as a grain elevator; nor as a coal pocket; but, if approved as a factory building ns, it shall not be used for any other purpose.

ed above, the building, or any part thereof, if located elsewhere than in an unresed for any of the purposes enumerated in paragraph (a) of section 4 of the buildtrade, industry or use that is noxious or offensive by reason of the emission of of any kind of manufacturing not already prohibited; except that, if lomore than twenty-five per cent, of the total floor space may be so used, or space any case,

ed above, the building, if certified as a garage, may not be used for more than five between two intersecting streets, in which portion there exists an exit from or an in which portion there exists any hospital maintained as a charitable institution; e of 200 feet from the nearest exit from or entrance to a public school; nor within al maintained as a charitable institution.

y time previous to the issuance of this certificate, been the subject of an appeal petition to the board of standards and appeals resulting in modification or variament, the construction and arrangement of the building as specified in the resoluor variation, must be maintained, and all conditions imposed by either board must

ment in the structural parts of the building, or affecting the lighting or ventilae exit facilities, shall be made; no enlargement, whether by extending en any all be made; nor shall the building be moved from one location or position to anluction or diminution of the area of the lot or plot on which the building is located, s been obtained from the superintendent of buildings.

s each and every previously issued certificate of occupancy for this building or very such previously issued certificate shall be null and void; and this certificate on the issuance of any new lawful certificate.

any way relieve the owner or owners, or any other person or persons in possesor any part thereof, from obtaining such other permits or licenses as may be r purposes for which the building is designed or intended; nor from complying i the object of maintaining the building in a safe or lawful condition; nor from lirection to remove encroachments into a public highway or other public place, e building or not.

thorize the use or operation of any elevator in the building without the special 3 of the building code.

ired to be equipped with standpipes or other fire extinguishing or gas shut off complete until such standpipes or other appliances have been inspected by the tent House Department, in the case of a gas shut off in a tenement house) and separate certificate or by endorsement upon this certificate. (Space for such 4 of this certificate.)

"Temporary," it is applicable only to those parts of the building indicated on use and occupancy of only such parts of the building; it is subject to all the g to a final or permanent certificate; it is not applicable to a tenement house nent house commissioner; and it must be replaced by a full certificate as soon l according to law and ready for occupancy.

in this certificate refers to the classification of buildings in the building code

accordance with the provisions of section 411-a of the Greater New York • 5 (Building Code) of the Code of Ordinances of the City of New York.

Officer of Standy

and the use to which any stor stated.

The building or any pa Unless specifically state be used as a building in white such as a hospital, asylum, etc station, jail, etc.; nor shall it dinances; nor as a theatre or poses, or for public entertainn Unless specifically state to not be used as a tenement, he dence building having more th Sec. 1305 of the Greater New

Unless specifically state not he used as a garage, riotc of Ordinances; nor shall it b as defined in the labor law; n for less than twenty-five perso Except as otherwise not stricted district, shall not be u ing zone resolution; nor fcr an odor; dust, smoke, gas or nois cated in a business district not equal to the area of the lot in a Except as otherwise not cars on any portion of a street 1 entrance to a public school, or and in no case within a distanc two hundred feet of any hospit If the building has, at an to the board of appeals or of a j tion of law or any lawful require tion granting such modification

be observed.

ļ

No change or re-airange tion of any part thereof, or in th side or by increasing in he ght sl other; nor shall there be any rec until an approval of the same ha This certificate supersede any part thereof, and each and e in turn becomes null and void up This certificate does not in sion or control of the building, prescribed by law for the uses (with any lawful order issued with complying with any authorized (whether attached to or part of th This certificate does not at certificate required by section 50 If the building is or is requ appliances, this certificate is not fire department (or by the Tener

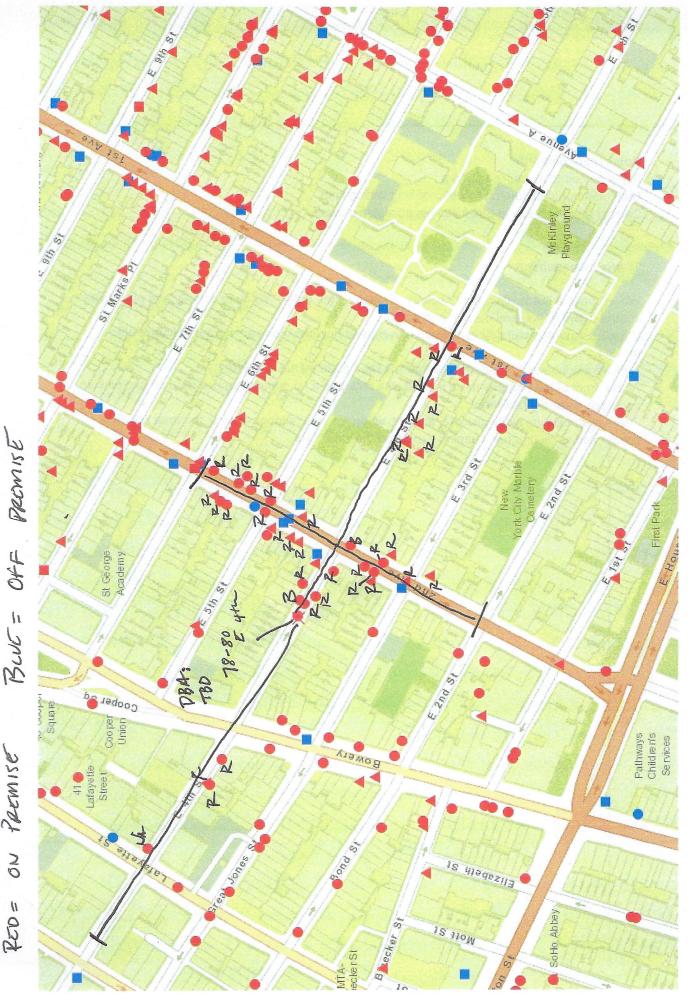
approved in writing, either in a endorsement is provided on page If this certificate is marked its face, and certifies to the legal

provisions and conditions applyin unless also approved by the tene as the entire building is completer The word "class" as used

(section 70).

This certificate is issued in Charter and of section 5 cf chapte:

Examined,



BLUE =

ON PREMISE

Proximity Report for Location:

78 E 4th St, New York, NY, 10003

* 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
NIZGA CORP	58 AVENUE A	555 ft
WINESHOP LLC	438 A E 9TH ST	755 ft
EAST VILLAGE WINES & SPIRITS INC	138 1ST AVE	1030 ft
DISCOVERY WINES LLC	16 AVE B	1190 ft
JCCSM INC	45 1ST AVE	1205 ft
BRIX NYC LLC	170 AVENUE B	1220 ft
EAST VILLAGE WINE CORP	100 AVENUE C	1290 ft
NIZGA CORP	58 AVENUE A	555 ft
WINESHOP LLC	438 A E 9TH ST	755 ft
EAST VILLAGE WINES & SPIRITS INC	138 1ST AVE	1030 ft
DISCOVERY WINES LLC	16 AVE B	1190 ft
JCCSM INC	45 1ST AVE	1205 ft
BRIX NYC LLC	170 AVENUE B	1220 ft
EAST VILLAGE WINE CORP	100 AVENUE C	1290 ft
TRADER JOES EAST INC	138 E 14TH ST	555 ft
TASTE WINE LLC	50 3RD AVE	635 ft
33 UNION SQUARE WEST INC	140 4TH AVE	770 ft
M J K LIQUORS INC.	161 3RD AVENUE	870 ft
MIAT LIQUORS INC	166 2ND AVE	935 ft
IWM HOLDINGS LLC	108 E 16TH STREET	1265 ft
SAKAYA INC	324 E 9TH STREET (WEST STORE)	1280 ft
S & P LIQUOR & WINE CORP	89 2ND AVE	395 ft
ASTOR WINES & SPIRITS INC	399 LAFAYETTE STREET	920 ft
MRN LIQUOR INC	16 SAINT MARKS PL	935 ft
JCCSM INC	45 1ST AVE	1045 ft
ELIZABETH & VINE INC	269 BOWERY	1230 ft
SAKAYA INC	324 E 9TH STREET (WEST STORE)	1330 ft
735 BROADWAY WINES INC	735 BROADWAY	1415 ft

Churches within 500 Feet

Name

Approx. Distance

Schools within 500 Feet

Name

Address

Approx. Distance

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
EAST VILLAGE 4TH STREET CAFE INC	78 80 E 4TH STREET	20 ft
KRAINE INTERNATIONAL INC	85 E 4TH ST	55 ft
KRAINE GALLERY BAR INC	85 E 4TH STREET	65 ft
J B MAX INC	86 E 4TH STREET	85 ft
I LIKE SIT DOWN COMEDY LLC	85 E 4TH ST	115 ft
CJFM LLC	84 E 4TH ST	185 ft
EAST THIRD RESTAURANT CORP	29 E 3RD ST STORE 2	225 ft
MEATH TRAILS INC	61 2ND AVENUE	260 ft
STUDIO CAFFE LLC	CHELSEA PIERS 59 2ND LEVEL	270 ft
WATERING HOLE OF 2ND AVE CORP, THE	68 2ND AVENUE	285 ft
BARE CITY TWO LLC	85 2ND AVE	295 ft
LIGHT SIDE CORP	60 2ND AVE.	315 ft
355 RESTAURANT GROUP LLC	355 BOWERY	330 ft
ROSS KELLY INC	237 E 5TH ST	335 ft
EAST PUB INC	359 361 BOWERY	355 ft
TRIM CASTLE CORP	87 2ND AVE AKA 239 E 5TH ST	365 ft
BOWERY F & B LLC AND E & S HOTEL OWNERS INC AS MGR	4 E 3RD ST	390 ft
KITCHEN TABLE INC	88B 2ND AVE	395 ft
BOWERY TIME LLC AND AGUILA & SOL LLC AS MANAGER	354 356 BOWERY	430 ft
575 PUB ON SECOND INC	93 2ND AVE	440 ft
THE BOWERY HOTEL LLC	335 BOWERY AKA 4 E 3RD ST	445 ft
DAK 92 SECOND AVE CORP	92 2ND AVENUE	450 ft
BOONSRI INC	95 2ND AVE	460 ft
WREN NEW YORK LLC, THE	344 BOWERY	465 ft
88 2ND AVE FOOD CORP	88 2ND AVE	470 ft
POINT JUDITH LLC	96 2ND AVENUE	480 ft
SCRATCHER CAFE INC, THE	209 EAST 5TH ST	485 ft
LOCAL 92 INC	92 2ND AVE NORTH STORE	495 ft
PASTA SHOP LLC	325 BOWERY	505 ft
PAPI LUIS CORP	32 E 2ND STREET	505 ft
CALEXICO CINCO LLC	99 2ND AVE	505 ft
GARDEN CAFE ASSOC LP SULCATA CORP GP & 3LPS	40 EAST 4TH ST	520 ft
BOWERY TECH RESTAURANT LLC	327 BOWERY	525 ft
HAVELI RESTAURANT INC	100 2ND AVENUE	555 ft
SECOND STREET RESTAURANT LLC	29 E 2ND ST	590 ft
MORARS LLC	36 E 4TH ST	605 ft
KO EP LLC	8 EXTRA PL	605 ft
BYTELOGICS INC	304 E 6TH ST	635 ft
BRICKLANE CURRY HOUSE INC	306 308 E 6TH ST	650 ft
COOPER AB LLC	25 33 COOPER SQ	660 ft
FUN HAT LLC	308 E 6TH ST	660 ft
J F JONES INC	54 GREAT JONES STREET	670 ft
55 BOND STREET LLC	55 BOND ST	715 ft

Name	Address	Approx. Distance
PLAY EARTH INC	57 GREAT JONES STREET	715 ft
REINS INTERNATIONAL NEW YORK INC	34 COOPER SQUARE	720 ft
IL BUCO VINERIA LLC	53 GREAT JONES ST	745 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
HORSE TRADE MANAGEMENT GROUP	85 E 4TH ST	55 ft
SUSHIBYM INC	75 E 4TH ST	65 ft
PLANT BASED RESTAURANT EAST 4TH LLC	87 E 4TH ST	135 ft
BRICKLANE 1 LLC	77 2ND AVE	265 ft
SANPOU USA LLC	92 2ND AVE	495 ft
BOWERY SUSHI LLC	342 BOWERY	515 ft
MARLINSPIKE HALL LLC	54 GREAT JONES ST	535 ft

Unmapped licenses within zipcode of report location

Name	Address
239 ENTERTAINMENT LLC	114 116 E 16TH ST