

# 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 hring the following items to the meeting:

Cross streets: Btw 11th Street & 12th Street

Name of applicant and all principals: \_\_\_\_\_

Trade name (DBA): Rumba NYC Bar& Grill

Rosa Ordonez

1 10	the following items to the meeting.
NO'	TE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.
X	Photographs of the inside and outside of the premise.
X	Schematics, floor plans or architectural drawings of the inside of the premise.
×	A proposed food and or drink menu.
X	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: <a href="http://www.nyc.gov/html/mancb3/html/communitygroups/community group listings.shtml">http://www.nyc.gov/html/mancb3/html/communitygroups/community group listings.shtml</a> 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).
	morade newspaper with date in photo of a timestamped photoji
	ck which you are applying for:
× n	ew liquor license
	ck if either of these apply: ale of assets upgrade (change of class) of an existing liquor license
Tod	lay's Date: August 21, 2019
are	oplying for sale of assets, you must bring letter from current owner confirming that you buying business or have the seller come with you to the meeting.
Is lo	ocation currently licensed?  Yes  No Type of license:  OP
If al	teration, describe nature of alteration:
Pre	vious or current use of the location: Full Service Restaurant
Cor	poration and trade name of current license: Rumba NYC Bar & Grill Corp
	· · · · · · · · · · · · · · · · · · ·
ΛDI	PLICANT:
	mise address: 185 Avenue C, Store 3 & 4, New York NY 10009
rre	mise address: 1557 trongs of store of a figure for the following

Revi sed: Jul y 2018 Page 1 of 4

PREMISE:
Type of building and number of floors: mixed-use,
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? 75
ou plan to apply for Public Assembly permit? □ Yes ☑ No sis the zoning designation (check zoning using map: <a href="http://gis.nyc.gov/doitt/nycitymap/">http://gis.nyc.gov/doitt/nycitymap/</a> - e give specific zoning designation, such as R8 or C2):
PROPOSED METHOD OF OPERATION:  Will any other business besides food or alcohol service be conducted at premise? □ Yes ☑ No  If yes, please describe what type:
What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Sunday- Thursday 2PM- 12AM, Friday & Saturday 2PM-2AM
Number of tables? 14 Total number of seats? 28
How many stand-up bars/ bar seats are located on the premise? 1 bar/ 14seats  (A <b>stand up bar</b> 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): L shaped bar, 3ft by 6ft
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 Spanish Cuisine
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?  How many employees will there be? 4  Do you have or plan to install ■ French doors ■ accordion doors or ■ windows?

Revi sed: Jul y 2018 Page 2 of 4

Will there be TVs/monitors? ■ Yes ■ No (If Yes, how many?) 2
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 background
What will be the music volume? $\blacksquare$ Background (quiet) $\blacksquare$ Entertainment level
Please describe your sound system:
Will you host any promoted events, scheduled performances or any event at which a cover fee is
charged? If Yes, what type of events or performances are proposed and how often? 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)
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? $\blacksquare$ Yes $\blacksquare$ No
If yes, please indicate name of establishment: Salome Latin Cuisine
Address: 2152 Westchester Avenue, Bronx NY 10462 Community Board # BX CB 9
Dates of operation: 09/2015- Active
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 **B**ar, **R**estaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

Revi sed: Jul y 2018 Page 3 of 4

LO	CATION:
Но	w many licensed establishments are within 1 block? 1
Но	w many On-Premise (OP) liquor licenses are within 500 feet? 6
Is <sub>]</sub>	premise within 200 feet of any school or place of worship? 🗖 Yes 🗷 No
Ple im ou lice	ease see the Community Board website to find block associations or tenant associations in the mediate vicinity of your location for community outreach. Applicants are encouraged to reach to community groups. Also use provided petitions, which clearly state the name, address, ense for which you are applying, and the hours and method of operation of your establishment at e top of each page. (Attach additional sheets of paper as necessary).
me	e are including the following questions to be able to prepare stipulations and have the ceting be faster and more efficient. Please answer per your business plan; do not plan to gotiate at the meeting.
1.	☑ I will operate a full-service restaurant, specifically a (type of restaurant) Spanish Cuisine , 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 $PM$ .
9.	☑ I will not have wait lines outside. ☐ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.

Revi sed: Jul y 2018 Page 4 of 4

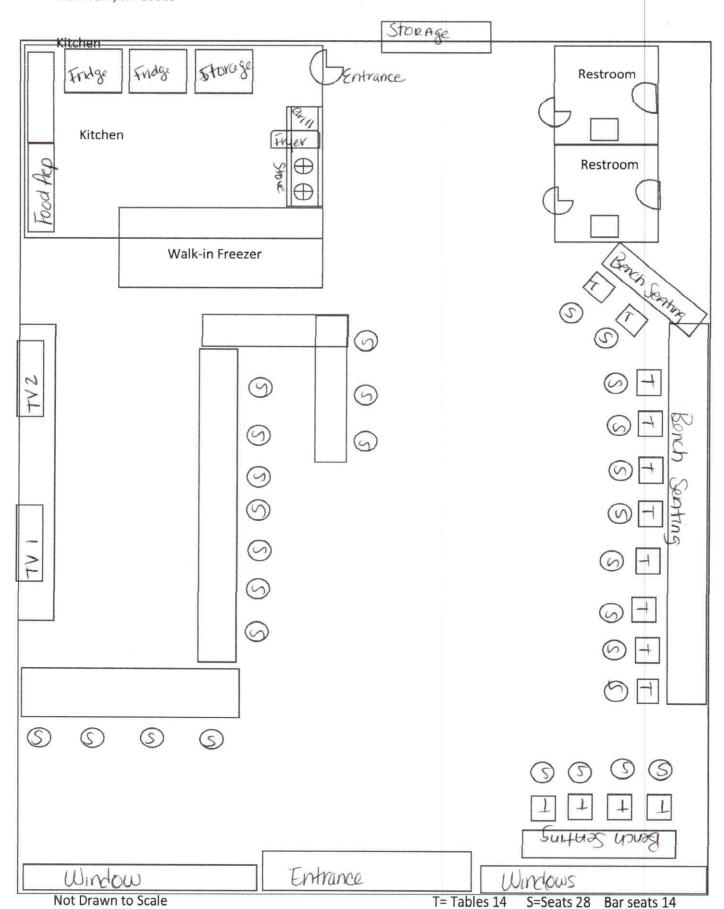
10.  $\blacksquare$  Residents may contact the manager/owner at the number below. Any complaints will be

to minimize my establishment's impact on my neighbors.

addressed immediately. I will revisit the above-stated method of operation if necessary in order



Rumba Bar & Grill 185 Avenue C, Store 3 &4 New York, NY 10009





# **APPETIZERS**

# CHICKEN WINGS

Deep fried in our signature batter, plain or tossed in your choice of hot sauce, bbq sauce, or sweet chili glaze 10

## **MOZZARELLA STICKS**

Breaded and deep fried mozzarella cheese served with marinara sauce 8

# **EMPANADAS**

Stuffed with Beef, Chicken or Spinach & cheese 9

# **GUACAMOLE**

served with homemade torilla chips 8

### SHRIMP COCKTAIL

Jumbo shrimp served with cocktail sauce 12

### FRIED CALAMARI

Served Tomato sauce 15

# **COCONUT SHRIMP**

Served with Mango chili sauce 15

## SALADS

# **HOUSE SALAD**

Served with our signature vinaigrette 5

# **CAESAR SALAD**

Hearts of Romaine tossed in Caesar Dressing with Parmesan Cheese and Crispy Croutio

# LATIN SEAFOOD SALAD

Calamari, Clams, Mussels, Octopus, Shrimp, Tomato and red pepper 17

# **CHOPPED SALAD**

Greens, Onions, Queso Blanco and Citrus Vinaigrette 14 add 10 for Churrasco, Shrimp or Chicken

# **MAIN COURSES**

Served with your choice of side

# **CHICHARRON DE POLLO**

Perfectly seasoned chicked chunks breaded and deep fried 14

# PECHUGA DE POLLO A LA PLANCHA

Marinated and grilled chicken breast 16

### **PORK CHOPS**

Marinated and grilled or fried pork chops 14

### MASITAS DE CERDO

Fried porks chunks with sauteed onions 14

#### ARROZ CON POLLO

Canibbean yellow Rice, Onions, Peppers, Garlic, Peas and Chicken 18

## **BISTEC ENCEBOLLADO**

Spanish Style steak with sauteed onions 16

#### CHICHARRON DE PESCADO

Deep fried fish chunks in our signature batter 18

# **CAMARONES AL AJILLO**

Shrimp in our signature garlin sauce 18

### FROM THE GRILL

# CHURRASCO ( SKIRT STEAK)

Skirt steak marinated and grilled to perfection with our signature chimichurri sauce 25

### **GRILLED SALMON**

Mango sauce, Sweet Potato Mash and Vegetables 25

#### **RUMBA BURGER**

10 OZ. Beef grilled hamburger with Bacon, Caramelized onions, swiss cheese, lerrice, tomato and our secret house sauce 15

### **GRILLED CHICKEN**

Grilled Chicken Breast with Sauteed Onions served with yuca fries and vegetables 22

# **MOFONGO**

This traditional mofongo is made from fried green plantains mashed together with garlic and crackling pork rinds, also known as chicharron

Mofongo de Camarones (Shrimp) 18

Mofongo de churrasco (Skirt steak) 22

Mofongo de Chicharron de Pollo (Chicken) 16

Mofongo de Bistec Encebollado (Steak with onions) 16

Mofongo de Carne Frita (Fried pork) 14

# SIDES 5

WHITE RICE
YELLOW RICE
BLACK BEANS
TOSTONES
MADUROS
YUCA FRIES
AVOCADO
FRENCH FRIES

# DESSERT 5.00

FLAN
CHOCOLATE MOUSSE
CHEESECAKE

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS



# FROM THE ECUADOR

#### Encebollado de Albacora

Chunks of Tuna. Yucca, herbs and spices 15

# Ceviche de Camaron

Shrimp, onions, grape tomatoes, toasted corn, lime, cilantro and aji 15

# Sudado de Camaron

Shrimp in tomatos, onions peppers and cliantro sauce. Yellow rice, Green salad 18

#### Cazuela

Swai and shrimp casserole in green plantain and peanut sauce.

yellow rice, Green salad 18

#### Lomito Saltedo

NY Strip sauteed with onions, red peppers and baby red potatoes. Yellow rice, Fried eggs 22

# Seco de Pollo

Spicy and sour chicken stew, yellow rice, sweet plantains 15

### FROM THE MEXICO

# Nacho Fajitas

Steak, chicken or mixed fajita nachos topped with cheese sauce, Served with guacamole, pico de gallo and sour cream 15

## **BURRITO RUMBERO**

lour tortilla filled with your choice of chicken or ground beef, topped with melted chees burrito sauce, lettuce, sourcream and tomato. Served with rice and refried beans 12

# **CHIMICHANGA**

A flour tortilla filled with your choice of chunks of beef or shredded chicken, deep fried untill goldenbrown and topped with cheese sauce. Served with lettuce, pico de gallo guacamole and sour cream, rice and refried beans 12

