



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

www.cb3manhattan.org - mn03@cb.nyc.gov

Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations for Administrative Approval

I, Enrique Wangeman, as a qualified representative of Sobre Masa LLC, located at 144 East Broadway, New York, NY agree to the following stipulations:

- 1. I will operate a full-service restaurant... Kitchen open and serving food every night during all hours of operation.
2. My hours of operation will be: Mon 10am - 12am; Tue 10am - 12am; Wed 10am - 12am; Thu 10am - 12am; Fri 10am - 12am; Sat 10am - 12am; Sun 10am - 12am.
3. I will not use outdoor space for commercial use.
4. I will operate my sidewalk cafe no later than 10pm.
5. I will employ a doorman/security personnel on the following days:
6. I will install soundproofing.
7. I will close any front or rear facade doors and windows at 10:00 P.M. every night... I will have a closed fixed facade with no open doors or windows except my entrance door will close by 10:00 P.M.
8. 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.
9. I will play ambient recorded background music only.
10. 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.
11. I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. I will not participate in pub crawls or have party buses come to my establishment.
13. I will not have unlimited drink specials, including boozy brunches, with food.
14. I will not have a happy hour or drink specials with or without time limitations OR I will have happy hour and it will end by.
15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. 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.

Name: Enrique Wangeman Phone Number: 914-364-3624

18. I will:

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed

Dated 03/30/20

Sworn to this 30 day of March 2020 Elke A. Hofmann, Esq. (Notary # 02HO6176688); exp. 4/27/2020 Notary Public



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone (212) 533-5300
 www.cb3manhattan.org - mn03@cb.nyc.gov

Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Today's Date: 03/25/2020

APPLICANT

1. Name of applicant and principle(s): Sobre Masa LLC - Enrique Wangeman
2. Premise address: 144 E Broadway, New York, NY 10002
3. Cross streets: Pike St., & Rutgers St.,
4. Trade name (DBA): Sobre Masa
5. Check which you are applying to: New liquor license Alteration of an existing license Sale of assets
6. If alteration, describe nature of alteration: _____
7. Is location currently licensed? Yes No
8. Type of license: Beer, Wine & Cider
9. Previous or current use of the location: Noodle Restaurant
10. Corporation and trade name of current location: _____
11. Type of building and number of floors: 5 floor mixed use building
12. Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? Yes No 12a. What is the permitted occupancy indoors and outdoors? 74
13. Do you plan to apply for Public Assembly permit? Yes No
14. 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): C3
15. How many licensed establishments are within 1 block? 13
16. How many On-Premise (OP) liquor licenses are within 500 feet? 14
17. Is premise within 200 feet of any school or place of worship? Yes No

PROPOSED METHOD OF OPERATION

18. Describe your method of operation: Small taco restaurant
19. Will any other business besides food or alcohol service be conducted at premise? Yes No
20. If yes, please describe what type: _____
21. What are the proposed days / hours of operation (specify days / hours each day and hours of outdoor space if applicable): Sunday - Saturday: 10am - 12:00am; Take out window: 10am - 10pm.
22. Total number of table: 0 23. Total number of seats: 12
24. How many stand-up bars / bar seats are located on the premise? 12 (eating counter/bar)
 (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.)

25. Describe all bars (length, shape, and location): 11 Rectangular bar located toward the front of the establishment
26. Does premise have a full kitchen? Yes No
27. What are the hours kitchen will be open? All hours
28. What type of food is available for sale? Mexican
29. Will a manager or principal always be on site? Yes No If yes, which? _____
30. How many employees will there be? 4
31. Do you have or plan to install? French doors accordion doors windows
32. Will there be TVs / monitors? Yes No If Yes, how many? _____
33. Will premise have music? Yes No 33a. If Yes, what type of music? Live Music Jukebox
 DJ Tapes / CDs / iPod
34. If other type, please describe: _____
35. What will be the music volume? Background (quiet) Entertainment level
36. Please describe your sound system: surround sound
37. Will you host any promoted events, scheduled performances or any event at which a cover fee is charged?
 Yes No
38. If Yes, what type of events or performances are proposed and how often? _____
39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? _____
Will utilize a wait-list system and all customers will be asked to return at designated time.
40. Will there be security personnel? Yes No 40a. If Yes, how many and when? _____
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? _____
Sound insulation inside and minimize waits time at takeout window.
42. Do you have sound proofing installed? Yes No
43. If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY

44. Has this corporation or any principal been licensed previously? Yes No If yes, please indicate name of establishment(s): _____
45. Address: _____ 45a. Community Board _____
46. Dates of operation: _____
47. Has any principal had work experience similar to the proposed business? Yes No If yes, explanation of experience or resume.
48. Does any principal have other business in the area? Yes No If yes, give trade name and describe type of business: _____
49. 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.

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.

MENU

Aperitivos

Mushroom Cazuela \$11

roasted with hoja santa and Oaxacan cheese

Spicy rib Cazuela \$14

black beans and Oaxacan cheese

Smoked Beef sausage tostada \$9

Black beans, tomato, avocado and pasilla salsa

Nopal Tostada \$9

with cilantro vinaigrette, fava beans and sour cream

Empanada \$9

Mushroom mole Amarillo

Guacamole \$10

Tacos

Avocado \$5

Seared Oaxacan cheese chile morita Salsa

Chicharron prensado \$6

Pickled manzanos black beans

Drunken Chicken \$5

Tequila, Cilantro and pico de gallo

Shrimp \$5

Ramps and Arbol chili oil

Brisket \$6

Confit with salsa verde, cilantro and onion

Sides \$4

Charred Onions

Potato escabeche

Black beans

Daily special

Taco de Chile relleno

Dessert \$7

Flan

Ice cream of the Day

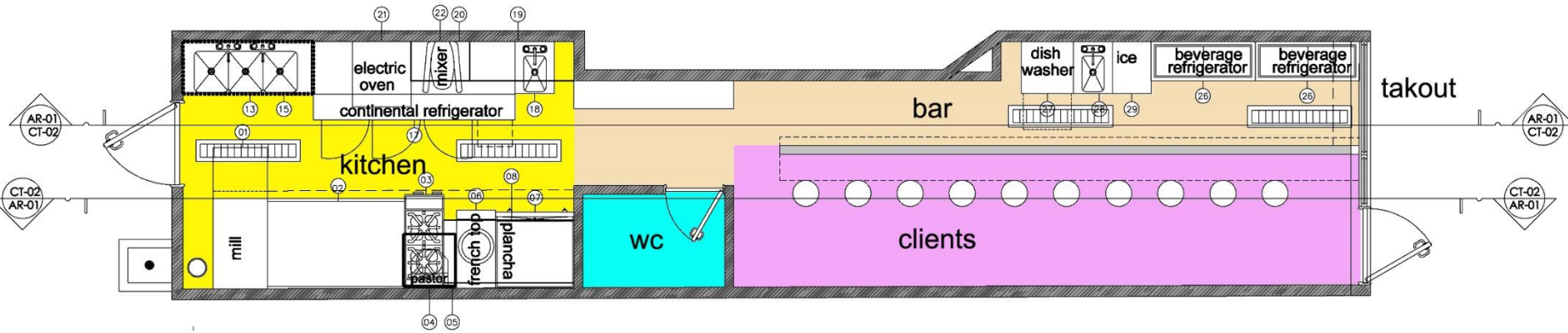
By the Pound

Masa \$3

Tortillas \$6

ARQUITECTURE

FLOOR PLAN



BAR



BAR



KITCHEN

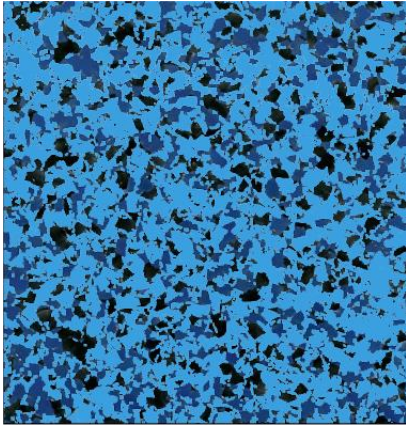


W/C

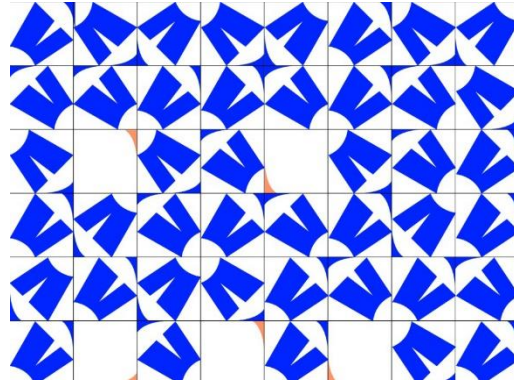


FACADE

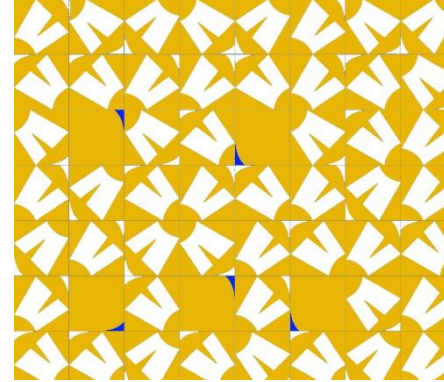




Silikal floor resin



Talavera tile



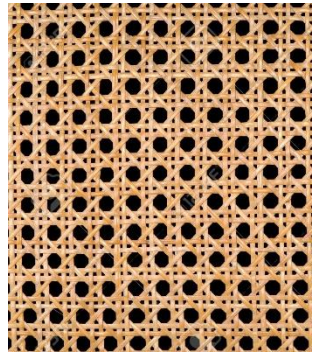
Talavera tile



Herringbone brick cladding



Hammered copper bar top



wicker



Tropical Wood 1



Tropical Wood 2

gracias