

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

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/manch3/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: June 20, 2020

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: Restaurant Wine

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: 188 Allen St Inc d/b/a Cheese Grill

APPLICANT:

Premise address: 188 Allen Street

Cross streets: East Houston & Stanton Sts

Name of applicant and all principals: 188 Allen Street
Emanuel David

Trade name (DBA): Cheese Grill

PREMISE:

Type of building and number of floors: 1 story masonry

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? 200-74

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-10PM Sundays; 11AM-12AM SUN-THURSDAY;
11AM-3AM Friday; Saturday

Number of tables? 4 Total number of seats? 36

How many stand-up bars/ bar seats are located on the premise? 0

(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): service counter Approx 5'7" straight

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

Comfort Food

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? either

How many employees will there be? 4-5

Do you have or plan to install ☐ French doors ☐ accordion doors or ☒ windows? currently exist

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 1

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: computer generated with small speakers

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.") 1 Employee will be designated to insure that traffic and crowds do not cause congestion in front of these premises

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. Interior: volume (both music and customers) will be kept to a minimum; Exterior: The above employee will also be responsible to insure that entering and exiting patrons are quiet and respectful of our neighbors

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: 188 Allen St Inc

Address: 188 Allen Street Community Board # 3

Dates of operation: 2016 - present (though licensed since 7/19)

Has any principal had work experience similar to the proposed business? ☒ Yes ☐ No If Yes, please attach explanation of experience or resume. General Manager of these premises 2016 - 7/19

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 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? 1

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) CHEESE FOCUSED 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 ^{11:00 PM}~~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 ____.
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.





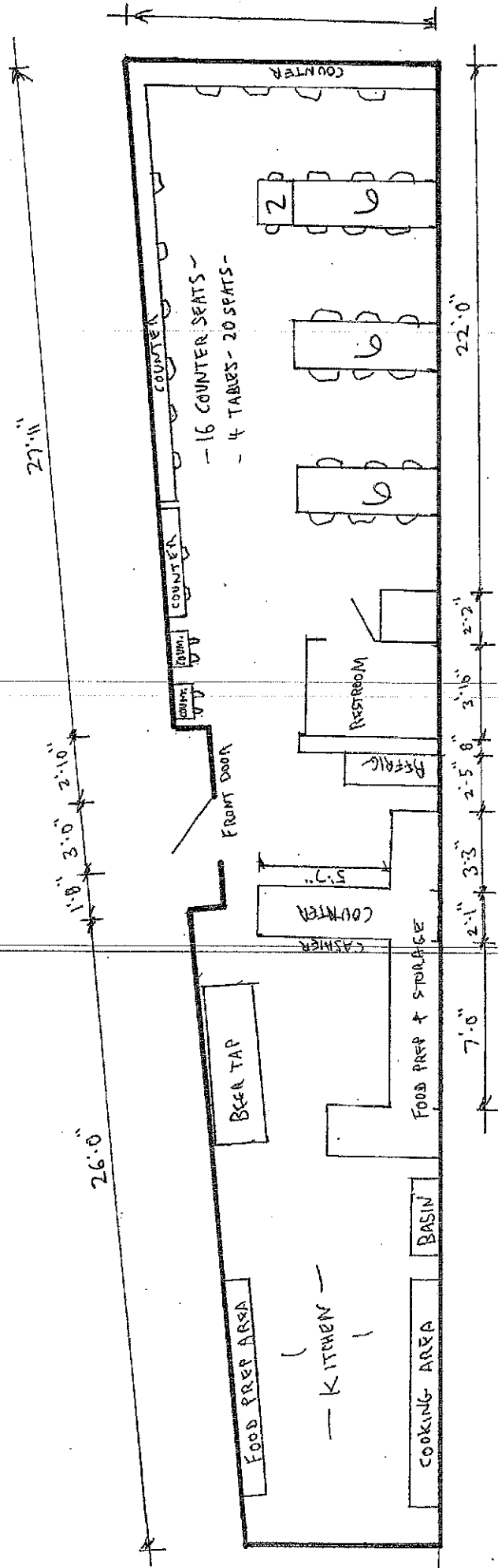




INTERIOR DIAGRAM
 188 AVENUE STREET
 NEW YORK, N.Y.

JUNE 27, 2019:

- NOT TO SCALE -



4 Tables
 20 seats
 12 counter seats

SOUP 5.99 7.99

- Spicy Tomato

GRILL CHEESE

- Salad 7
- Baby Arugula

GRILL CHEESE

- Sides

- French Fries
- Sweet Potato Tots
- Onion Rings

GRILL CHEESE

- Monchies

- Mixed Olives 5
- Pickles 6
- Fried Mac & Cheese 8
- Nachos 7
- Nachos 9
- Nachos 10
- Nachos 11
- Nachos 12

- Cheese Fries 7
- Cheese Board 12

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Grilled Cheese

- Classic • Cheddar on Levain Pullman 5
- 3 Cheese • Cheddar, Asiago, Gruyere on Levain Pullman 8
- Crispy Goat • Cheese, Goat Gouda, Applewood Bacon, Avocado on Multigrain 7
- Ham & Cheese • Gruyere, Ham, Caramelized Onions, Dijon Mustard on Levain Pullman 8
- Garden Melt • Asiago, Roasted Red Pepper, Arugula, Olive Tapenade on Levain Pullman 8
- Little Italy • Asiago, Mozzarella, Pepperoni, Tomato Sauce, Pesto on Levain Pullman 8
- Sloppy Joe • Cheddar, Ground Beef, Pickled Jalapeños on Levain Pullman 8
- Buffalo Chicken • Cheddar, Breaded Chicken, Pickled Jalapeños, Blue Cheese Dressing

- Franks Red Hot on Levain Pullman 8

- Mediterranean • Cheese, Asiago, Tomato, Basil, Truffle Oil on Multigrain 9

- Vegan • Debra's Cheddar on Levain Pullman 7

- add On: 1.25
- Tomato
- Basil
- Pickled
- Jalapenos
- Roasted
- Red Pepper
- Caramelized
- Onions
- Bacon
- Prosciutto
- Breaded
- Chicken
- Truffle Oil
- Extra
- Cheese

- Bacon
- Prosciutto
- Breaded
- Chicken
- Truffle Oil
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CHEESE GRILLE

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Free Delivery
CheeseGrille.com