

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/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: 2/18/21

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: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Uno Nove Otto Corp

APPLICANT:

Premise address: 198 Allen St

Cross streets: Houston & Stanton

Name of applicant and all principals: Allen Chan & Djamel Omari

Trade name (DBA): To be determined at a later date

PREMISE:

Type of building and number of floors: Ground floor seating, basement kitchen

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: Sidewalk cafe during daytime and early evening when weather permits

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? 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 C6-2A
(marked on attached zoning map)

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: Italian wine bar & restaurant serving affordable small plates, main courses, dessert and coffee. Alcohol will be wine focused but we will offer beer & cocktail options as well.

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Indoor: Sun through Wed 11am - 12am, Thu through Sat 11am - 1am

Outdoor (weather permitting): Sun to Thu through Sun 11am - 10pm, Fri & Sat 11am - 11pm

Number of tables? 20 indoor, 10 outdoor Total number of seats? 50 indoor, 20 outdoor

How many stand-up bars/ bar seats are located on the premise? 10

(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): L-Shaped bar, 15ft length, south wall (opposite entrance)

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

Italian fare (share & family style): appetizers, pastas, cured meats, fish, poultry, sandwiches, soups, and desserts

What are the hours kitchen will be open? Sun-Wed 11am - 11pm, Thu-Sat 11am - 12am

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

How many employees will there be? 8-10 depending on day/time of service

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

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

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: Small ceiling mounted satellite 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.")

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? ☐ Yes ☒ No

If yes, please indicate name of establishment: _____

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 _____

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? 14 total, 8 OP, 6 Wine & Beer

How many On-Premise (OP) liquor licenses are within 500 feet? 28

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. My license type is: ☐ beer & cider ☐ wine, beer & cider ☒ liquor, wine, beer & cider
2. ☒ I will operate a full-service restaurant, specifically a (type of restaurant) Italian restaurant, or
☐ I will operate a _____,
☒ with a kitchen open and serving food during all hours of operation OR ☐ with less than a full-service kitchen but serving food during all hours of operation OR ☐ Other

3. My hours of operation will be:
Mon 11am to 12am; Tue 11am to 12am; Wed 11am to 12am;
Thu 11am to 1am; Fri 11am to 1am; Sat 11am to 1am;
Sun 11am to 12am. (I understand opening is "no later than" specified opening hour,
and all patrons are to be cleared from business at specified closing hour.)
4. ☐ I will not use outdoor space for commercial use OR
☒ My sidewalk café hours will be 11am to 10pm
5. ☐ I will employ a doorman/security personnel: _____
6. ☐ I will install soundproofing, _____
7. ☒ 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, or during unamplified live performances or televised sports.
☐ I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified live performances or televised sports.

8. I will not have ☒ DJs, ☒ live music, ☒ promoted events, ☒ any event at which a cover fee is charged, ☒ scheduled performances, ☐ more than _____ DJs per _____, ☐ more than _____ private parties per _____, _____ number of TVs.
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 restrictions OR ☒ I will have happy hour and it will end by 7pm.
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: Djamel Omari

Phone Number: 646-652-9836

Djamel Omari

Phone: (646) 652-9836

Email: djamelomari1977@gmail.com

In the most recent decade, Mr. Omari has been involved in nearly every aspect of Wine Bar & Hospitality Group's startup and expansion in NYC. He has held the title of General Manager since 2013, over which they have expanded from a portfolio of 4 restaurants to a peak of 12 locations across Manhattan. Djamel has been intimately involved in the sighting and opening of new restaurant locations as well as managing operations from front-to-back. This includes working with local food & beverage vendors, employee recruitment & management, menu creation, online delivery system integration, and generating repeat business via hospitality.

Experience

Wine Bar Hospitality Group - New York, NY

Feb 2012 - Jan 2021

General Manager

- ❖ Tribeca: Terra, Attraversa
- ❖ Hell's Kitchen: Aria & Briciola
- ❖ West Village: Cotenna, Codinho, Attraversa, Ariccia

Parigot - New York, NY

Jan 2011 - Feb 2012

Kitchen Supervisor

Harvey Nichols - London, United Kingdom

Sep 2006 - Nov 2010

Kitchen Manager

The Ritz - London, United Kingdom

Jul 2005 - Jul 2006

Captain & Manager of Food Preparation

La Gitane - Paris, France

Aug 2002 - Jun 2005

Sous Chef

George V - Paris, France

Apr 2001 - May 2002

Kitchen Commis & Floor

Education

Le Cordon Bleu Culinary School - Paris, France

Oct 1999 - Mar 2002

Brevet de Technicien Supérieur (BTS) Intermediate Cuisine

Atelier Des Chefs Culinary School - Lyon, France

Sep 1998 - Jun 1999

Certificat d'aptitude Professionnelle (CAP)

Fluent in English & French with limited working proficiency in Spanish

198 Allen Street Menu

Small (Share) Plates - \$12

Meatball
Scampi
Bruschetta
Crab Cakes
Calamari Fritti
Crostini
Artichokes Oliva
Eggplant Parmigiana
Octopus
Mussels
Arancini di Risotto

Pasta - \$15

Bucatini Amatriciana
Pappardelle Meatball
Spaghetti Carbonara
Penne Arrabiata
Rigatoni Osso Buco
Gnocchi Gratin
Fusilli Seafood
Tagliatelle Bolognese
Lasagna Bolognese
Ravioli di Ricotta Spinaci
Fettuccine Pesto and Zucchini

Meat & Cheese Platters - \$29

Cheese - \$8 each

Parmigiano	Manchego	Ashed Goat	Brie	Blue	Burrata (\$17)
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Cured Meat - \$8 each

Prosciutto	Bresaola	Capocollo	Mortadella	Speck
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Salads - \$14

Lobster Avocado Salad	Borghese Salad	
Kale Salad	Indivia Salad	Add Chicken \$6
Caesar Salad	Beets Salad	Add Shrimp \$6
Caprese Salad	Tuna Salad	Add Avocado \$4

Soups \$10

Chicken Soup
Minestrone Soup

Secondi

Steak	\$22
Fish	\$23
Chicken	\$21
Veal	\$23
Risotto	\$20
Burger	\$15

Markets Dishes (*market price*)

Soup of the day	Salad of the day	Fish of the day	Meat of the day
Pasta of the day	Risotto of the day		

Sides - \$9

Spinach
Cauliflower
Green Beans
Mashed Potatoes
Mashed Carrots
Brussel Sprouts
Grilled Asparagus
French Fries

Desserts - \$11

Tiramisu
Cheese Cake
Panna Cotta
Creme Brulee
Tartufo

Lunch Special - \$18

Soup, Pasta and coffee or beverage
Soup, Sandwich and coffee or beverage

Wine List

Red	Glass	Quartino	Bottle
Montepulciano	\$9	\$16	\$39
Chianti	\$10	\$17	\$40
Cabernet Sauvignon	\$12	\$19	\$47
Valpolicella	\$14	\$24	\$58
Super Tuscan	\$14	\$24	\$58
Nero D'avola	\$12	\$19	\$47
Pinot Nero	\$11	\$18	\$46
Barbera	\$12	\$19	\$47
Wine of the month	\$16	\$27	\$70 (<i>market price</i>)

White

Pinot Grigio	\$9	\$16	\$39
Sauvignon Blanc	\$10	\$17	\$40
Gavi	\$12	\$19	\$47
Soave	\$14	\$24	\$58
Riesling	\$12	\$19	\$47
Vermentino	\$14	\$24	\$58
Chardonnay	\$12	\$19	\$47
Verdicchio	\$14	\$24	\$58
Wine of the month	\$16	\$27	\$70 (<i>market price</i>)

Rose

Rose	\$14	\$24	\$58
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Sparkling	Glass	Bottle
Prosecco Brut	\$12	\$47
Prosecco Rose	\$12	\$47
Lambrusco		\$56

COCKTAIL MENU

\$12

Old Fashioned
Moscow Mule
Negroni
Martini (Gin or Vodka)
Manhattan
Mojito
Margarita
Gin Fizz
East Side
Singapore Sling
Our Signature Cocktail (TBD)

Liquor types served:

Vodka, Gin, Rum, Tequila, Whiskey, Brandy, Aperitivo, Digestive

Beverage Menu

Non-Alcoholic

San Pellegrino	\$7
Acqua Panna	\$7
Coke	\$3.50
Diet Coke	\$3.50
Sprite	\$3.50
Ice Tea	\$3.50
Ginger Ale	\$3.50

Coffee Menu

Espresso	\$3.10
Double Espresso	\$5
Late	\$5.20
Cappuccino	\$5.20
Americano	\$3
Ice Coffee	\$3.50
Tea	\$3.50

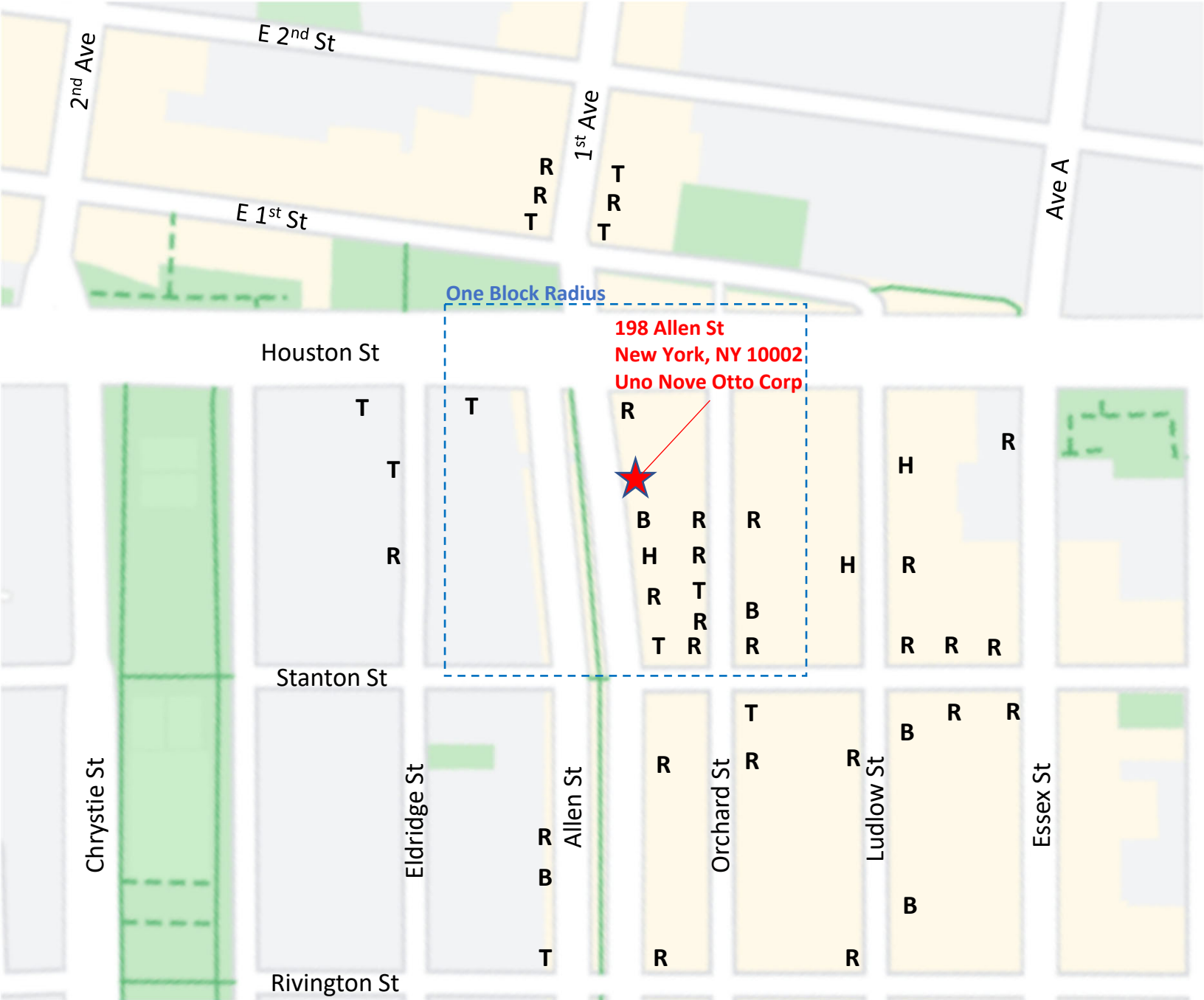
**198 Allen Street
Neighborhood
Establishments**

R – Restaurant
B – Bar
T – Tavern
H – Hotel

14 Licensed
Establishments
Within One Block

8 OP
6 Wine & Beer

28 Licensed OP
Establishments
Within 500 feet



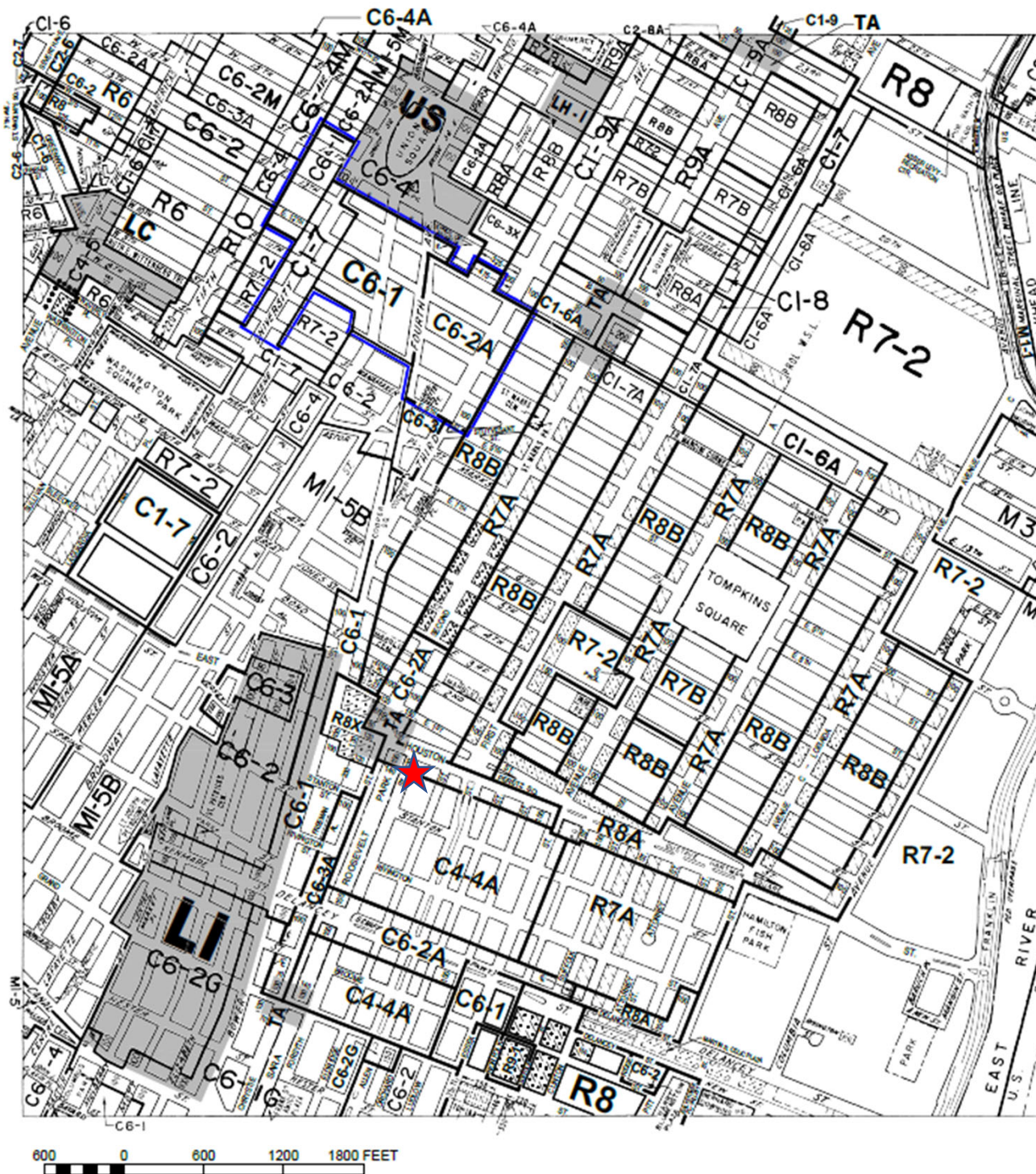
Licensed Establishments Within One Block of 198 Allen St

Name	Address	Description	(R)estaurant (B)ar (T)avern (H)otel	License Type	Notes	Licensed Within 1 Block	OP 500ft
Rockwood Music Hall	196 Allen St	Music Venue	B	Full Liquor License	Temporarily Closed	x	x
Sixty LES Hotel	190 Allen St	Hotel	H	Full Liquor License	Hotel customers only, no walk-ins	x	x
Cheese Grill	168 Allen St	Fast Casual	R	Full Liquor License	Open	x	x
Stanton	82 Stanton St	Pub	T	Full Liquor License	Open	x	x
The Late Late	159 Houston St	Pub	T	Full Liquor License	Closed	x	x
Sweet Chick	178 Ludlow St	Restaurant	R	Wine & Beer	Take-out only	x	
Saigon Social	172 Orchard St	Restaurant	R	Wine & Beer	Open	x	
The Skinny Bar & Lounge	174 Orcahrd St	Pub	B	Full Liquor License	Closed	x	
Blue Ribbon	187 Orchard St	Restaurant	R	Full Liquor License	Open	x	x
Claw Daddy's	185 Orchard St	Restaurant	R	Wine & Beer	Open	x	
Local 138	181 Orchard St	Pub	T	Full Liquor License	Open	x	x
Una Pizza Napoletana	175 Orchard St	Restaurant	R	Wine & Beer	Closed	x	
Bareburger LES	173 Orchard St	Fast Food	R	Wine & Beer	Open	x	
Le French Diner	188 Orchard St	Fast Food	R	Wine & Beer	Open	x	

On Premise Liquor License Within 500ft of 198 Allen St

Name	Address	Description	(R)estaurant (B)ar (T)avern (H)otel	License Type	Notes	Licensed Within 1 Block	OP 500ft
Rockwood Music Hall	196 Allen St	Music Venue	B	Full Liquor License	Temporarily Closed	x	x
Sixty LES Hotel	190 Allen St	Hotel	H	Full Liquor License	Hotel customers only, no walk-ins	x	x
Cheese Grill	168 Allen St	Fast Casual	R	Full Liquor License	Open	x	x
Stanton	82 Stanton St	Pub	T	Full Liquor License	Open	x	x
Ms Yoo	163 Allen St	Restaurant	R	Full Liquor License	Closed		x
Copper & Oak	157 Allen St	Bar	B	Full Liquor License	Closed		x
Fools Gold	145 Houston St	Pub	T	Full Liquor License	Open		x
The Late Late	159 Houston St	Pub	T	Full Liquor License	Closed	x	x
Bar Goto	245 Eldridge St	Pub	T	Full Liquor License	Open		x
The Skinny Bar & Lounge	174 Orcahrd St	Bar	B	Full Liquor License	Closed	x	x
Blue Ribbon	187 Orchard St	Restaurant	R	Full Liquor License	Open	x	x
Local 138	181 Orchard St	Pub	T	Full Liquor License	Open	x	x
Sauce	78 Rivington St	Restaurant	R	Full Liquor License	Open		x
Kaikagetsu	162 Orcahrd St	Restaurant	R	Full Liquor License	Open		x
Hair Of The Dog	168 Orcahrd St	Pub	T	Full Liquor License	Open		x
Serafina	98 Rivington St	Restaurant	R	Full Liquor License	Open		x
Sakamai	157 Ludlow St	Restaurant	R	Full Liquor License	Open		x
El Sombrero	108 Stanton St	Restaurant	R	Full Liquor License	New OP		x
Pianos	158 Ludlow St	Bar	B	Full Liquor License	Closed		x
Boilermaker	13 1st Avenue	Pub	T	Full Liquor License	Open		x
Lil' Frankies	19 1st Avenue	Restaurant	R	Full Liquor License	Open		x
The Grayson	16 1st Avenue	Pub	T	Full Liquor License	Close		x
Lucien	14 1st Avenue	Restaurant	R	Full Liquor License	Open		x
One and One	76E 1st Street	Pub	T	Full Liquor License	Corner with 1st Avenue		x
San Loco	111 Stanton St	Restaurant	R	Full Liquor License	Open		x
Souvlaki GR	116 Stanton St	Restaurant	R	Full Liquor License	Open		x
The Ludlow	180 Ludlow St	Hotel	H	Full Liquor License	Open		x
Hotel Indigo	171 Ludlow St	Hotel	H	Full Liquor License	Open		x

Click blue outline on map to view diagram of proposed zoning change



ZONING MAP

THE NEW YORK CITY PLANNING COMMISSION

Major Zoning Classifications:

The number(s) and/or letter(s) that follows an R, C or M District designation indicates use, bulk and other controls as described in the text of the Zoning Resolution.

- R - RESIDENTIAL DISTRICT
- C - COMMERCIAL DISTRICT
- M - MANUFACTURING DISTRICT

SPECIAL PURPOSE DISTRICT
The letter(s) within the shaded area designates the special purpose district as described in the text of the Zoning Resolution.

AREA(S) REZONED

Effective Date(s) of Rezoning:

04-22-2020 C 200149 ZMM

Special Requirements:

For a list of lots subject to CEQR environmental requirements, see APPENDIX C.

For a list of lots subject to "D" restrictive declarations, see APPENDIX D.

For Inclusionary Housing designated areas and Mandatory Inclusionary Housing areas on this map, see APPENDIX F.

CITY MAP CHANGES:

- ◆ AS CORRECTED 12-01-2020

MAP KEY

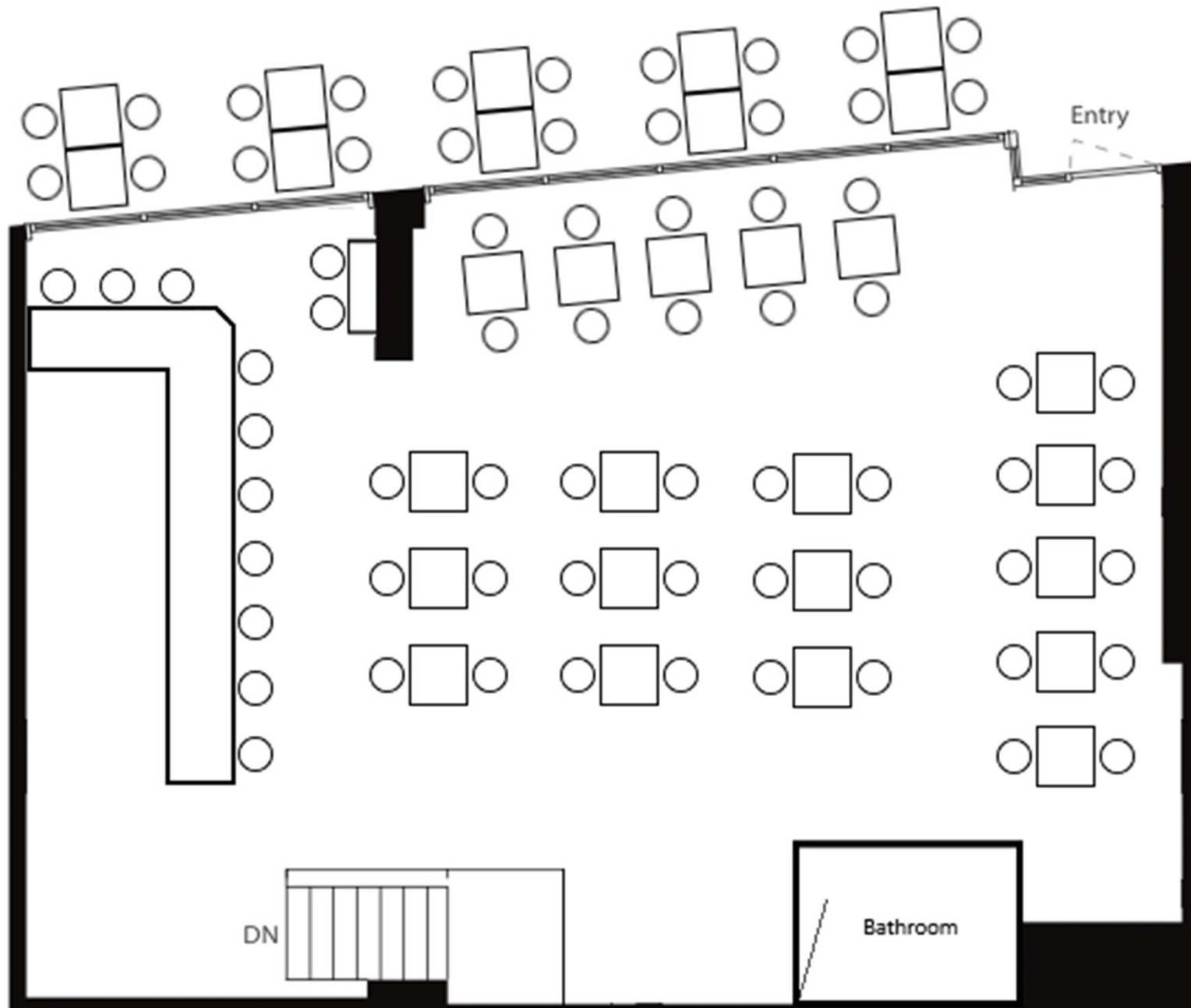
8b	8d	9b
12a	12c	13a
12b	12d	13b

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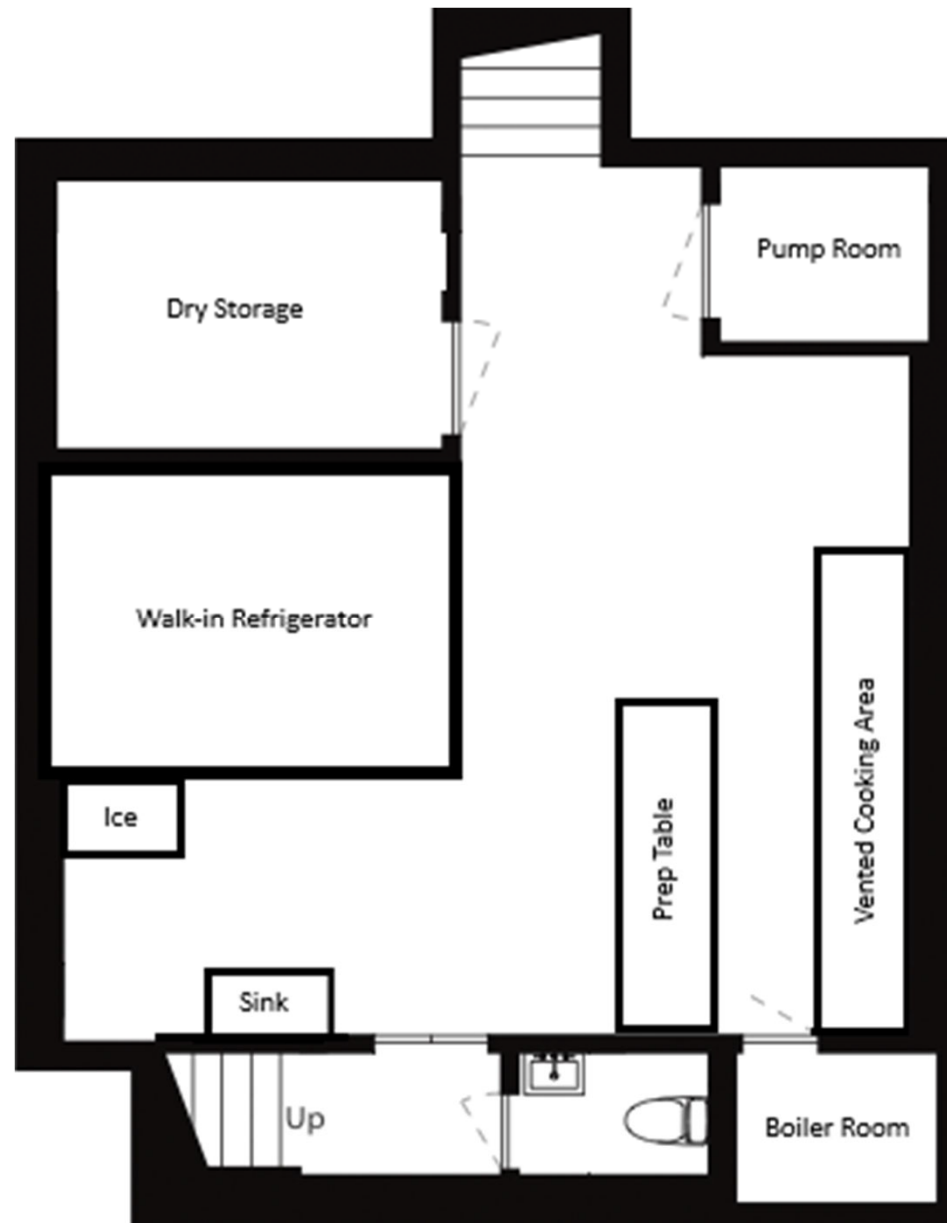
ZONING MAP 12c

NOTE: Zoning information as shown on this map is subject to change. For the most up-to-date zoning information for this map, visit the Zoning section of the Department of City Planning website: www.nyc.gov/planning or contact the Zoning Information Desk at (212) 720-3291.

198 Allen Street Proposed Floor Plan – Ground Floor



198 Allen Street – Basement Kitchen



198 Allen Street – Noise Traffic & Crowd Management

- 198 Allen St is located underneath the Sixty LES hotel rooftop space. As such, there are no tenants directly above the unit
 - Our location will only play ambient background music during business hours
 - Outdoor café dining will end at 10pm Sunday through Thursday and 11pm Friday & Saturday
 - Front doors/windows will be closed at 10pm each day to manage interior noise
 - The nearest residential tenants are above the adjacent building north of proposed location (closer to Houston St)
 - With front facade closed, there shall be no discernable noise from the restaurant
- Patrons will be strongly encouraged to use reservation systems such as Resy & OpenTable or alternatively reservation by telephone
 - We will take contact information for walk-ins and text or call when a table becomes available
 - Seats in the bar area can be used as a temporary waiting area
 - We will have a host in charge of managing incoming customers and enforcing a no outdoor queue or crowd policy
- There shall be no vehicular traffic pertaining to the restaurant as there is no legal parking in front of the establishment (No Standing, Right turn lane only)



NBRAINWASH

ULINE MULTI-FOLD TOWELS
67071119 276 0417
6-1127
WHITE
4.000000

MENAGE

EXTRA NEW





EXIT

No Smoking

LOUISVILLE
225 5477



BLUE RIBBON SUSHI
2nd Floor Dining & Bar
RESERVATIONS ONLY 212
Safe & Social Distanced











EXIT









