

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

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Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

The standard of the inside and autiful fill						
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).						
newspaper with date in photo or a timestamped photoj.						
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						
<i>M</i>						
Today's Date: $May 19, 3001$						
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:						
Corporation and trade name of current license:						
APPLICANT:						
28 Carri Hart						
Premise address: 10 Canal Stree!						
Premise address: 78 Canal Street Cross streets: BIN Eldridge! Allen 145						
Name of applicant and all principals: <u>(ate Round tinc</u>						
Trade name (DBA): Round K by So/						
Trade name (DBA): Kound K by So/						
Revised: February 2021 Page 1 of 5						

PREMISE:						
Type of building and number of floors: 5 story brick						
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: 130c (yard) ■ Yes ■ No If Yes, describe and show on diagram: 47cb ks; 16 Seak						
Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? ✓es □ No What is maximum NUMBER of people permitted?						
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): G / G						
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) $\frac{SUN-CWED}{ISAM-IZAM}$ $\frac{ISAM-IZAM}{ISAM-IZAM}$						
Number of tables? Total number of seats?						
Number of tables? Total number of seats? 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) Does premise have a full kitchen Yes No?						
Describe all bars (length, shape and location) Food Comter Approx 36: Strong ht						
Does premise have a full kitchen \(\mathbb{T}\) Yes \(\mathbb{P}\)-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						
What are the hours kitchen will be open? Fool will be excilable of all times						
What are the hours kitchen will be open? Fool will be eveilable of all times Will a manager or principal always be on site? Yes \(\begin{align*} \text{No If yes, which?} \(\ell \) in \(\text{Lines} \)						
How many employees will there be? 3-6						
Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows?						
Will there be TVs/monitors? ☐ Yes ☑ No (If Yes, how many?)						

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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) I Entertainment level Please describe your sound system: I Phone greated with small speckers							
							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?							
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.") NEIGHBOR HOOD LOCATION NITH SEATING FOR 6 PERSONS: OUNCESHIP WILL NOT PERM IT TREFFIC and CRUDS Lo form in front of the property of the							
How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. Dunarship will insure, by constant manituring, that there will not be excessive roise emanching from these premises Do you have sound proofing installed? I Yes INO If not, do you plan to install sound-proofing? I Yes INO							
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? Wes I No If Yes, please attach explanation of experience or resume. Thirds Hat Bird Whiskey Bar Hade Hole Ha							
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							

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?							
How many licensed establishments are within 1 block? How many On-Premise (OP) liquor licenses are within 500 feet?							
Is premise within 200 feet of any school or place of worship? Yes							
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)						
	9vick cesual restaurant, or						
	9 vick cesual restaurant, or will operate a <u>favern</u> ,						
	L with a kitchen open and serving food during all hours of operation OR ₩with less than a full-						
	L with a kitchen open and serving food during all hours of operation OR ☑ with less than a full-						
3,	L with a kitchen open and serving food during all hours of operation OR ☑ with less than a full-						
3,	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 My hours of operation will be:						
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3.	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 My hours of operation will be: Mon / OAM - / ZAM ; Tue / OAM - / ZAM ; Wed / OAM - / ZAM ; Thu / OAM ZAM ; Fri / OAM - 2am ; Sat / OAM - 2AM ; Sun / OAM - / ZAM . (I understand opening is "no later than" specified opening hour,						
	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 My hours of operation will be: Mon						
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sports.

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.						
	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 ☐ will have						
	happy hour and it will end by						
15.	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 ordinal minimize my establishment's impact on my neighbors. Name: Karkan Las Phone Number: (646) 467-1017							
							Phone Number: (646) 467 - 1017

ROUND K CAFÉ

OPEN 8 AM 4 PM EVERYDAY 78 CANAL ST. OAT MILK +0.5

ICED +0.5

VANILLA SYRUP +0.75

EXTRA SHOT +1.0

SIGNATURE DRINKS

CLASSIC DRINKS

ESPRESSO 4.0

AMERICANO 4.0

CAPPUCINO 4.5

LATTE 5.0

MOCHA 5.5

MATCHA 6.0

COLD BREW 5.5

BOTTLED COLD BREW 7.0-9 5

*special addition for this summer only

MATTE BLACK LATTE 7.0

oat milk, 98% dutch processed cacao, Round K Hell blend, FULLY VEGAN

FLAT PURPLE 6.5

black coffee with ube cream on top, heavy cream, vanilla syrup and ube powder

TEA

GINGER HONEY TEA 4.5
CITRUS HONEY TEA 4.5
ENGLISH BREAKFAST 3.5
EARL GREY 3.5
JASMINE 3.5

DESSERT

ROUND PURPLE 7.5

roll cake, citrus marmalade, ube cream, ube powder and seasonal fruits

FOOD

TOMOKO'S SNACK 7.5

thick bacons, thick brie cheese, spicy honey, ficelle bread

LENI'S BREAKFAST 8.5

scrambled eggs, brie cheese, croissant

KEVIN'S BREAKFAST 9.75

scrambled eggs, avocado, croissant

HAN'S BREAKFAST 9.75

scrambled eggs, thick bacon, croissant

GOOD MORNING L.E.S 12.0

scrambled eggs, kimchi butter, avocado thick bacon, croissant

BACON LOVES KIMCHI 11.5

bacons rolled with stir fried kimchi and american cheese, spicy balsamic, ficelle bread (add avocado +1.5)

K-BBQ PARTY TOAST 7.5

on sourdough with kimchi butter, chili flake, thick bacon, toasted garlic and Pickle (add scrambled eggs +3.0)

I AM AVOCADO 11.0

on ciabatta with kimchi butter, chili flake, guacamole and cherry tomato

KIMCHI BUTTER +1.0

AVOCADO +3.0

SCRAMBLED EGGS +3.0

THICK BACON +3.0

BRIE CHEESE +1.5

AMERICAN CHEESE +1.0

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ADD-ONS

KIMCHI BUTTER +1.0

AVOCADO +3.0

SCRAMBLED EGGS +3.0

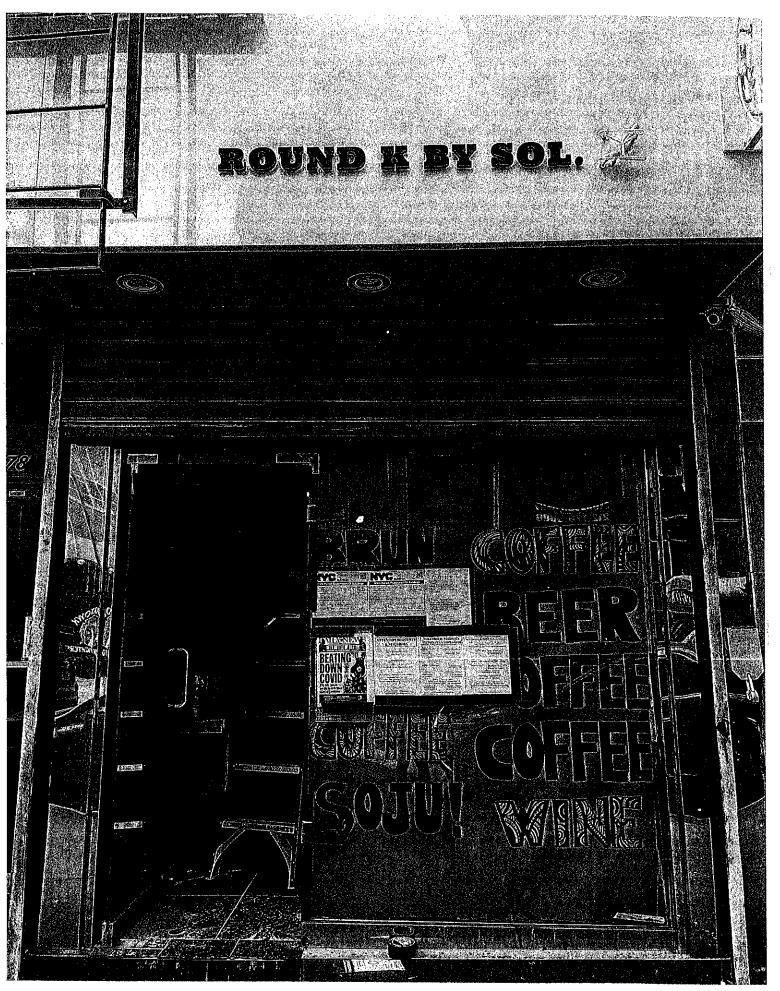
THICK BACON +3.0

BRIE CHEESE +1.5

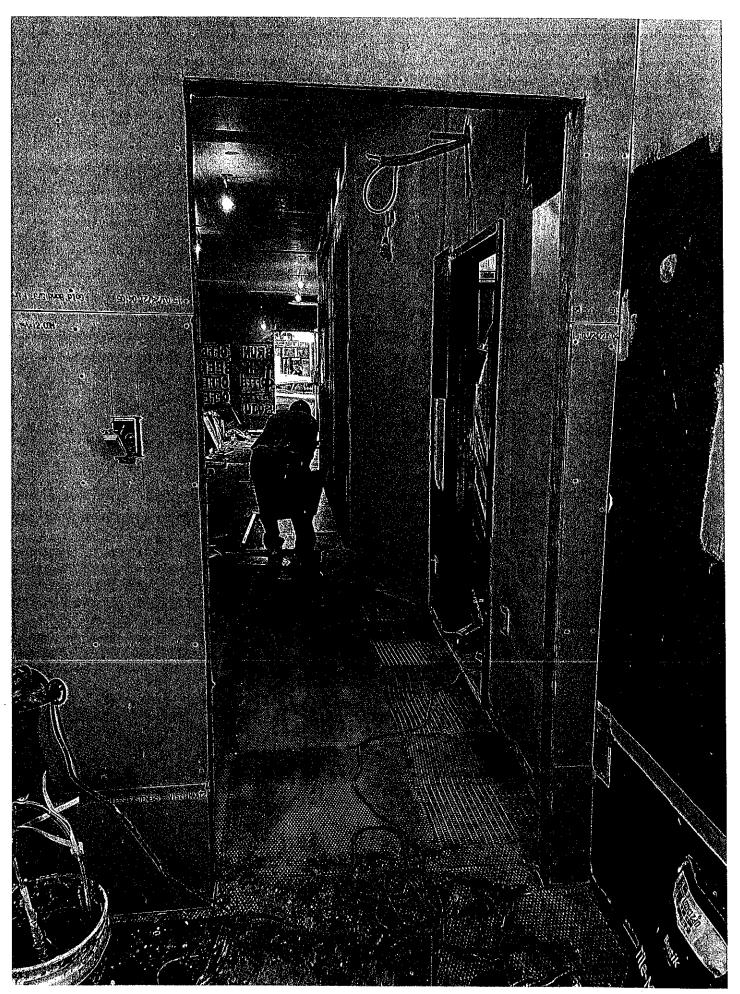
AMERICAN CHEESE +1.0



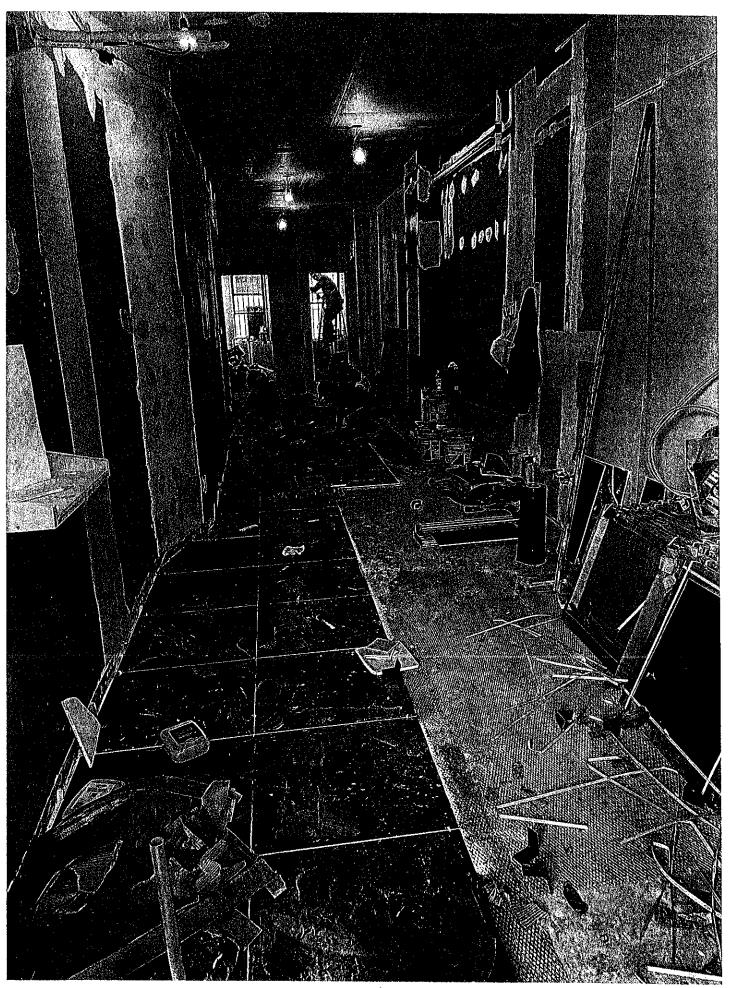
Cafe Round 1c. 78 canal St NYC NY



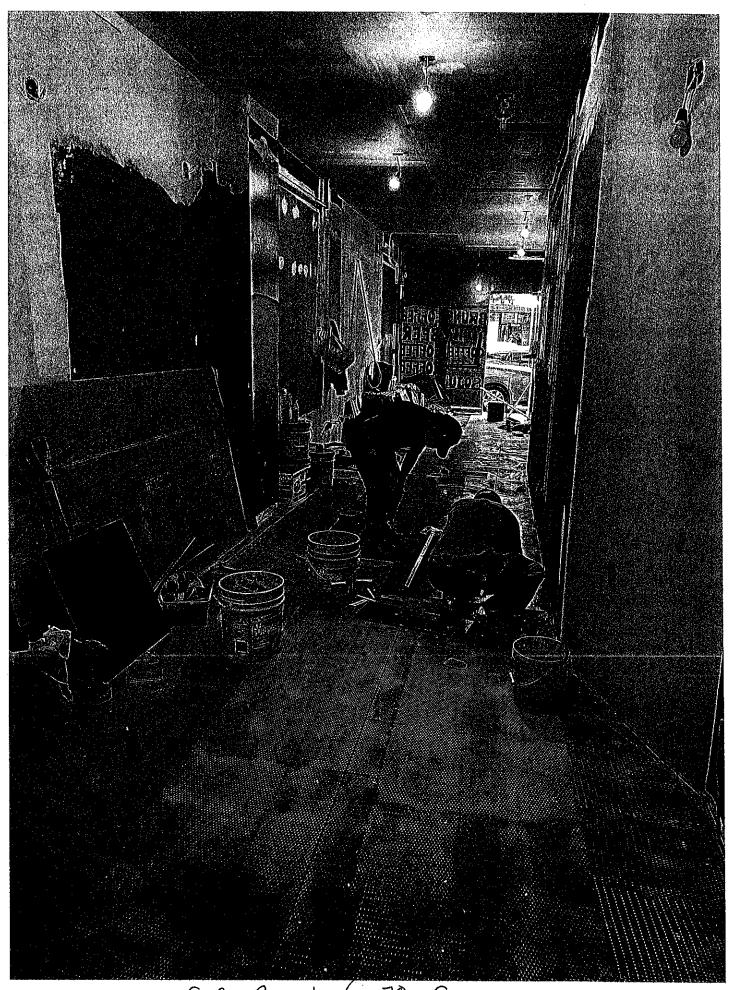
CAFEROUND K Inc 78 Cenal St. MC M



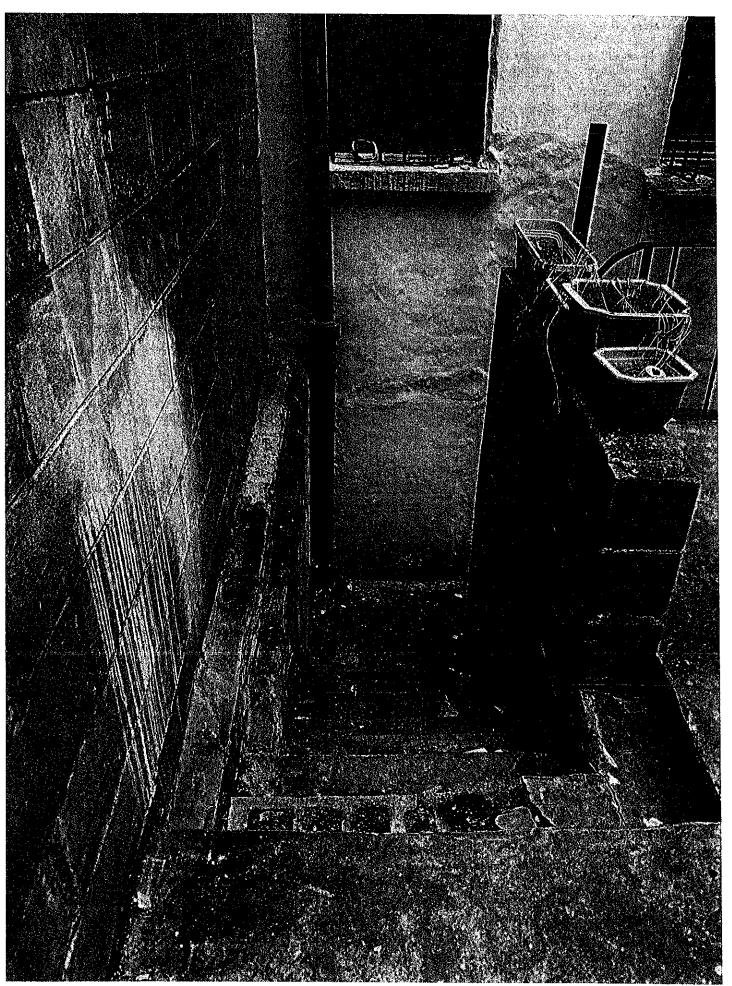
Cafe Round K 78 Conal 5+ MC



Cate Round K 78 Canal S+ Me



Cafe Round & 78 Canal St MC



Cefe Round K Inc 78 CRARIST MCM - STAIRS IN BACKYARD

Franch agacy A vacant Massages Vacant Vacant Vacant Fost tood Pizzeria	Deli Bakers Residential Vacant Laundromet Engine Co. 9 Restaurant Supplies	Commercial Up stars Box 500 Canal St. Travel Agency
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E-mail: landess@att.net
landessphotographers.com

Canal Street

AREA SURVEY 78 Canal Street New York, NY May 5, 2021

NOT TO SCALE

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Forsyth St. Food Factory Print shop	hore lalon sire	Residenti Applica Resident Resident Hair Su Commer Commer Commer	All A showing the state of the

