



Standardized NOTICE FORM for Providing 30-Day Advance Notice to a Local Municipality or Community Board

1. Date Notice was Sent: 1a. Delivered by:

2. Select the type of Application that will be filed with the Authority for an On-Premises Alcoholic Beverage License:
 New Application Renewal Alteration Corporate Change Removal Class Change Method of Operation Change

For **New** applicants, answer each question below using all information known to date
For **Renewal** applicants, answer all questions
For **Alteration** applicants, attach a complete written description and diagrams depicting the proposed alteration(s)
For **Corporate Change** applicants, attach a list of the current and proposed corporate principals
For **Removal** applicants, attach a statement of your current and proposed addresses with the reason(s) for the relocation
For **Class Change** applicants, attach a statement detailing your current license type and your proposed license type
For **Method of Operation Change** applicants, although not required, if you choose to submit, attach an explanation detailing those changes

Please include all documents as noted above. Failure to do so may result in disapproval of the application.

This 30-Day Advance Notice is Being Provided to the Clerk of the Following Local Municipality or Community Board:

3. Name of Municipality or Community Board:

Applicant/Licensee Information:

4. Licensee Serial Number (if applicable): Expiration Date (if applicable):

5. Applicant or Licensee Name:

6. Trade Name (if any):

7. Street Address of Establishment:

8. City, Town or Village: , NY Zip Code:

9. Business Telephone Number of Applicant/Licensee:

10. Business E-mail of Applicant/Licensee:

11. Type(s) of alcohol sold or to be sold: Beer & Cider Wine, Beer & Cider Liquor, Wine, Beer & Cider

12. Extent of Food Service:

Full food menu; full kitchen run by a chef or cook Menu meets legal minimum food availability requirements; food prep area at minimum

13. Type of Establishment:

14. Method of Operation: (check all that apply)
 Seasonal Establishment Juke Box Disc Jockey Recorded Music Karaoke
 Live Music (give details i.e., rock bands, acoustic, jazz, etc.):
 Patron Dancing Employee Dancing Exotic Dancing Topless Entertainment
 Video/Arcade Games Third Party Promoters Security Personnel
 Other (specify):

15. Licensed Outdoor Area: (check all that apply)
 None Patio or Deck Rooftop Garden/Grounds Freestanding Covered Structure
 Sidewalk Cafe Other (specify):

- 16. List the floor(s) of the building that the establishment is located on:
- 17. List the room number(s) the establishment is located in within the building, if appropriate:
- 18. Is the premises located within 500 feet of three or more on-premises liquor establishments? Yes No
- 19. Will the license holder or a manager be physically present within the establishment during all hours of operation? Yes No
- 20. If this is a transfer application (an existing licensed business is being purchased) provide the name and serial number of the licensee:

<input type="text"/>	<input type="text"/>
Name	Serial Number
- 21. Does the applicant or licensee own the building in which the establishment is located? Yes (if YES, SKIP 23-26) No

Owner of the Building in Which the Licensed Establishment is Located

- 22. Building Owner's Full Name:
- 23. Building Owner's Street Address:
- 24. City, Town or Village: State: Zip Code:
- 25. Business Telephone Number of Building Owner:

Representative or Attorney Representing the Applicant in Connection with the Application for a License to Traffic in Alcohol at the Establishment Identified in this Notice

- 26. Representative/Attorney's Full Name:
- 27. Representative/Attorney's Street Address:
- 28. City, Town or Village: State: Zip Code:
- 29. Business Telephone Number of Representative/Attorney:
- 30. Business E-mail Address of Representative/Attorney:

I am the applicant or licensee holder or a principal of the legal entity that holds or is applying for the license. Representations in this form are in conformity with representations made in submitted documents relied upon by the Authority when granting the license. I understand that representations made in this form will also be relied upon, and that false representations may result in disapproval of the application or revocation of the license.

By my signature, I affirm - under **Penalty of Perjury** - that the representations made in this form are true.

- 31. Printed Principal Name: Title:

Principal Signature: 

Community Board 9 SLA Liquor License Application Questionnaire

Check for which you are applying:

new liquor license alteration of an existing liquor license license renewal

Check either that apply:

sale of assets alteration (change of class) of an existing liquor license

Today's Date: 05/29/2025

Is location currently licensed? Yes No Type of license: **Full liquor**

If alteration, describe nature of alteration:

Previous or current use of the location: **701 Flatbush ave, brooklyn NY 11225**

Corporation and trade name of current license: **DMJC CAFE LLC - Risbo**

APPLICANT:

Name of applicant and all principals: Boris Ginet

Trade name (DBA): Risbo

Premises address: 701 Flatbush Ave, Brooklyn NY 11225

Cross streets: Winthrop and Parkside

PREMISES:

Establishment square footage: 1000 SQF Maximum Occupancy: 73 people

Are residential units within the building? Yes No If Yes, have all residents within the building been notified of the pending license? Yes No If Yes, explain how notice was provided to residents: renewal of license

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: Backyard

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? 73

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: _____

Proposed hours of operation:

	Monday-Thursday	Friday-Saturday	Sunday
From / To	11am-3pm / 5pm-11pm	11am-3pm / 5pm-11pm	11am-3pm / 5pm-11pm
Outdoor Hours (If Applicable)	11am-3pm / 5pm-10pm	11am-3pm / 5pm-10pm	11am-3pm / 5pm-10pm

Number of tables? 8 Number of seats? 48 included the Bar

Will food be served? Yes No If yes, describe cuisine and submit a menu: _____
French Rotisserie with an international twist

How many employees will there be? **19**

Do you plan to hire residents from the immediate neighborhood? Yes No

Will music be played on the premises? Yes No

If Yes, what type of music? Live musician DJ Juke box/CDs/iPod

If other types, please describe _____

What will be the music volume? Background (quiet) Entertainment level

Will there be security personnel? Yes No If Yes, how many and when: _____

How do you plan to manage noise and crowds inside and outside your business so neighbors will not be affected? **With Manager or owner on site to manage noise**

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name(s) of establishment(s): **Renewal of existing license**
Address: 701 Flatbush ave, Brookoyn NY 11225 Community Board # 09
Dates of operation: 09/27/2017 - present If a
principal of licensed business within another Community Board, please provide a letter from the community board indicating history of complaints or other comments.

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.

LOCATION:

How many SLA-licensed establishments are within 2 blocks?

Is premises within 200 feet of any school or place of worship? Yes No If so, has the school or place of worship been notified of the pending application: Yes No

Are you aware of any community opposition to your application? Yes No If Yes, please explain in detail: _____

Community Outreach: Applicants are encouraged to reach out to community groups. Please use the attached petition to reflect community support for the application. Also, you are encouraged to reach out to local organizations to obtain support and feedback regarding how community interests may be affected by the applicant's proposed operation.

Affirmation: I, an authorized agent of the above stated applicant, affirm that all statements within this questionnaire are true to the best of my knowledge and that I have made all reasonable efforts to obtain accurate and up to date information. If material information changes before the Public Safety Committee, Community Board 9 General Board or the New York State Liquor Authority make final determinations regarding my license application, I will notify Community Board 9 as soon as practicable. If, at any time, a dispute arises between members of the community and the establishment for which this application was submitted, I agree to work with Community Board 9 to resolve such disputes quickly and fairly. I understand that Community Board 9's ongoing support of my license is contingent on my ongoing compliance with the law and respect for the community. I affirm that I conspicuously posted the public notice for 7 days prior to submitting this form.

Name: **boris Ginet** Title: **Owner / President**

Telephone Number: _____ Email Address: _____

Signature:  _____

ATTENTION RESIDENTS & NEIGHBORS

Company/DBA Name and Contact Number for Questions

plans to open a

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer & Cider • Wine, Beer & Cider • or Liquor, Wine, Beer & Cider

Applicant Contact Information

Contact the Applicant or COMMUNITY BOARD 9

With any questions or concerns.

bk09-1@cb.nyc.gov • <http://www.communitybrd9bklyn.org>

Rôtisserie

Roasted Chicken QT \$10 HF \$19 WH \$35

Slowly roasted in our French rotisserie oven.

Roasted Leg of Lamb \$11

Single serving. Slowly roasted in our French rotisserie oven.

Slow Roasted Pork \$9

Single serving. Slowly roasted in our French rotisserie oven.

Roasted Branzino Fish Market Price

Slowly roasted in our French rotisserie oven.

Roasted Duck \$23

Quarter portion. Slowly roasted in our French rotisserie oven.

Bowls / Platters

Risbo Platter \$23

Choose one protein slowly roasted in our French rotisserie oven: chicken, pork, lamb +4, fish +15, duck +13. Served w/ hummus, spicy cabbage salad, plantain, roasted veggies, rice pilaf, housemade sauce.

Kale Salad \$17

Chèvre (goat cheese), roasted sweet potato, pickled cranberry, red onion, pumpkin seeds, honey, harissa, lime, olive oil. Can omit cheese for vegan.

The Whatever Platter \$20

1/4 roasted chicken, mashed potato, sauteed greens of the day.

The Healthy One (VG) \$20

Rice pilaf or quinoa: smoky black beans, sauteed greens, spicy cabbage salad, plantain, pickled red onion, hummus, pumpkin seeds. Avocado +3, sunny side-up egg +3

Shepherd's Pie Bowl \$20

(seasonal) A blend of all of our juicy rotisserie meats cooked in gravy and onions. Topped with a layer of parmesan cheese, creamy mashed potatoes before being perfectly baked and gratinéed with cheddar cheese. With kale salad, pickled whatever, The Hot One sauce. Contains pork.

Soup Of The Day \$10

*always plant-based

Vegetables

1/2 Avocado (VG) \$4

Pickled red onions, cilantro, and olive oil. Vegan.

Roasted Plantain (VG) \$5

Roasted then topped with pickled red onions, cilantro, chili blend, honey, lemon juice and olive oil. Vegan.

Spicy Cabbage Salad (VG) \$5

Red cabbage, cranberries, and red onions seasoned with a blend of spices. Vegan.

Roasted Farmers Market Season Vegetables (VG) \$5

Assorted roasted vegetables. Changes daily. Vegan.

Sautéed Greens (VG) \$5

Seasonal sautéed greens. Changes daily. Vegan.

Whatever

Hummus Platter (VG) \$13

Pickled veggies & Kalamata olives, smoked honey, za'atar pita bread. Vegan.

Side Hummus (VG) \$7

Finished with chili blend, and olive oil. Vegan.

Pita Bread \$2

One toasted pita drizzled with olive oil.

Whatever Beans (VG) \$6

Smokey black beans *spicy*. Vegan.

Mac Five Cheese \$8

Made with 5 cheeses and cooked to perfection.

Deviled Eggs \$7

Three halves served with aioli, harissa, scallion. Organic.

Pickled Whatever (VG) \$5

Assorted seasonal vegetables pickled to perfection. Vegan.

Shepherd's Pie \$12

Contains pork

Dinner sides

Roasted Quinoa \$5

Roasted with garlic.

Rice Pilaf \$5

Baked with sautéed onion and bay leaf.

Creamy Mashed Potato (VG) \$6

Traditional style mash seasoned with sea salt and pepper. Vegan.

Gratin Dauphinois (V) \$8

Sliced potatoes poached in heavy cream with garlic, bay leaves, nutmeg and cayenne pepper. Perfectly baked and gratinéed with Swiss cheese. Vegetarian.

Sweet Potato (VG) \$5

Sea salt, black peppercorn, chives, drizzled with olive oil. Vegan.

Sweets

Seasonal Apple Cobbler (gf) \$6

contains almond flour

Chocolate Chip Cookie \$5

contains walnuts /pecans — Ice Cream +5

Pear Brûlée Cheesecake \$8.50

contains hazelnut

Bread Pudding \$6

Bread Pudding topped with caramel sauce and whipped cream.

Ice Cream \$5

Morgenstern's seasonal flavors. One scoop.

Sauces \$2 - single serving | \$13 - 8oz

All of our sauces are housemade!

Aioli

-

Harissa (VG)

Vegan

Chipotle (VG)

Vegan

Yogurt

-

Chimichurri (VG)

Vegan

Barbecue Sauce (VG)

Vegan

The Hot One (VG)

Vegan

Fermented Chili Oil (VG)

Vegan

Bowls / Platters

Roasted Chicken & Waffles	\$22	Risbo Harvest Salad (V)	\$16
Cheddar & scallion waffle served with sunny side up egg, spicy cabbage salad, smoked honey, fermented chili oil.		Salad & roasted quinoa, roasted sweet potato, fresh apple, queso fresco, candied cashews, lemon vinaigrette. Vegetarian. Avocado +3, smoked salmon +7, bacon +3	
Croissant Eggs Benedict	\$24	Ojja Merguez	\$20
With bacon & smoked salmon, hollandaise sauce, side of salad & roasted potatoes.		Baked eggs* in cast iron skillet with spicy tomatoes & peppers confit, merguez (lamb sausage), pita bread.	
7-Hour Leg of Lamb Hash	\$26	Vegan Pulled Pork (VG)	\$18
Slow roasted lamb in a cast iron skillet with Tunisian spices, onion, garlic confit, poblano & potatoes. Topped with sunny side up egg. Pita bread, harissa & yogurt sauce.		Shiitake mushroom base with avocado, pickles, cilantro, miso mayo on a sesame seeds bun, side of spicy cabbage salad. Vegan.	
Oeuf Brouillé (V)	\$20	Shrimp & Grits	\$20
Creamy French-style scrambled eggs* crème fraîche, chives, side of salad, roasted potatoes, toasted country bread. Vegetarian. Smoked salmon +7, bacon +3, avocado +3		Four cheese grits, Cajun shrimps, spicy pepper & tomato sauce	
		Flambé Banana Waffle	\$12
		Caramelized and flambée banana with rum, salted caramel sauce, whipped cream. Ice cream +5.	

Sides

Croissant	\$4	Deviled Eggs	\$7
Traditional French plain croissant		Three halves served with aioli, harissa, scallion. Organic.	
Roasted Potatoes	\$6	Poached Egg	\$4
-		-	
1/4 Roasted Chicken	\$10	Smoked Salmon	\$7
Slowly roasted in our French rotisserie oven.		Side of smoked salmon.	
Spicy Cabbage Salad (VG)	\$5	Merguez Lamb Sausage	\$8
Red cabbage, cranberries, and red onions seasoned with a blend of spices. Vegan.		Lamb sausage with spices.	
Four Cheese Grits (V)	\$8	Bacon	\$6
With goat, parmesan, gorgonzola and Swiss cheeses. Vegetarian.		Crispy bacon (Berkwood Farm)	
1/2 Avocado (VG)	\$4	Hummus (VG)	\$7
Pickled red onions, cilantro, and olive oil. Vegan.		Finished with chili blend, and olive oil. Vegan.	
Egg	\$4	Pita Bread	\$2
Sunny side up, fried or poached. Organic.		One toasted pita drizzled with olive oil.	

Sweets

Plain Waffle \$7
Plain waffle served with maple syrup and whipped cream.

Bread Pudding \$6
Bread Pudding topped with caramel sauce and whipped cream.

Chocolate Chip Cookie \$5
One of the most beloved chocolate chip cookies in Brooklyn! *contains walnuts and pecans*

Ice Cream \$5
Morgenstern's seasonal flavors. One scoop.

Cocktails

Seasonal French 75 \$16
Gin, Seasonal Fresh Fruit Puree, Lemon, Simple, Champagne

The Pidgin \$16
Mezcal, Passion Fruit Puree, Fresh Lime

Tangerine Gimlet \$16
London Dry Gin, Mezcal, Campari, fresh lime, tangerine syrup

Ginger Mimosa \$16
Fresh ginger juice, St. Germain, Cava

Gold Rush \$16
Tequila, lemon, honey

Mocktails

Sweet Temptation \$11
Tamarind, passion fruit, coconut & sparkling water

Phony Negroni \$12
by St Agrestis

The Remedy

\$8

Ginger juice, bissap juice

Lunch Chicken Platter	\$20	Avocado Toast (V)	\$13
Roasted chicken *free range, organic*, served w/ roasted potatoes, spicy cabbage salad and aioli.		Roasted sweet potato, pickled onion, fermented chili oil, scallion, cilantro, parmesan, capers on toast. Vegetarian. Egg +3	
Harvest Salad (V)	\$16	Quiche of the Day	\$14
Roasted quinoa, roasted sweet potato, fresh apple, queso fresco, candied cashews, lemon vinaigrette. *omit cheese for vegan* *vegetarian*		Served with salad. *vegetarian option available*	
Risbo Egg & Cheese	\$10	Soup Of The Day (VG)	\$10
Fried eggs *organic*, cheddar, pickled red onion, harissa, aioli, on brioche bread. Smoked salmon +7, bacon +6.		Always plant-based w/ za'atar pita bread. Vegan.	

Sides

¼ Roasted Chicken	\$10	Roasted Sweet Potato (VG)	\$5
free range, organic		Honey, chili and lime. *vegan*	
Spicy Cabbage Salad (VG)	\$5	Pita Bread	\$2
Red cabbage, cranberries, and red onions seasoned with a blend of spices. *vegan*		One toasted pita drizzled with olive oil.	
Roasted Potatoes	\$6	½ Avocado	\$4
-		-	
Hummus (VG)	\$7	Bacon	\$6
Housemade *vegan*		Berkwood Farm	
		Egg	\$4
		Fried or sunny side up. *organic*,	

