



# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003  
Phone: (212) 533-5300 - Fax: (212) 533-3659  
www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, 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 your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Letter of notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at [info@cb3manhattan.org](mailto:info@cb3manhattan.org) for help to find block associations.
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

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: 4/17/13

**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.**

Type of license: \_\_\_\_\_ Is location currently licensed?  Yes  No

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: \_\_\_\_\_

Corporation and trade name of current license: \_\_\_\_\_

### APPLICANT:

Premise address: 115 Eldridge St

Cross streets: Brome and Grand St

Name of applicant and all principals: Claudia Lin, Vincent Bortault

Trade name (DBA): La Crepe c'est si Bon

**PREMISE:**

Type of building and number of floors: Mixed use Residential / Commercial

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 certificate of occupancy for back or side yard intended for commercial use?  Yes  No Letter of Nodiscretion  
Indoor Certificate of Occupancy \_\_\_\_\_ Outdoor Certificate of Occupancy N/A  
(fill in maximum NUMBER of people permitted)

Do you plan to apply for Public Assembly permit?  Yes  No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):  
C9-4A

Is this premise wheel chair accessible?  Yes  No

**PROPOSED METHOD OF OPERATION:**

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?  
Restaurant

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) Monday - Sunday Noon - 12am

Number of tables? 5 tables Number of seats at tables? 2 seats

How many stand-up bars/ bar seats are located on the premise? 1

(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): 5 feet straight

Any food counters?  Yes  No If Yes, describe: for food consumption only. 4 stools. See attached plan.

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

Sweet and Savory crepes.

What are the hours kitchen will be open? 12pm to 11pm

Will a manager or principal always be on site?  Yes  No If yes, which? Owners

How many employees will there be? 0

Do you have or plan to install  French doors  accordion doors or  windows? No

Will you agree to close any doors and windows at 10:00 P.M. every night?  Yes  No

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: Music thru TV

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? No

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. N/A

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. N/A

Do you  have or  plan to install sound-proofing? N/A

#### 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: \_\_\_\_\_

**If you answered "Yes" to the above question, 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. Currently in business for over

two years

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? 3

How many licensed establishments are within 500 feet? 8

Is premise within a 500 foot radius of 3 or more establishments with OP licenses?  Yes  No

How many On-Premise (OP) liquor licenses are within 500 feet? 3

Is premise within 200 feet of any school or place of worship?  Yes  No

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

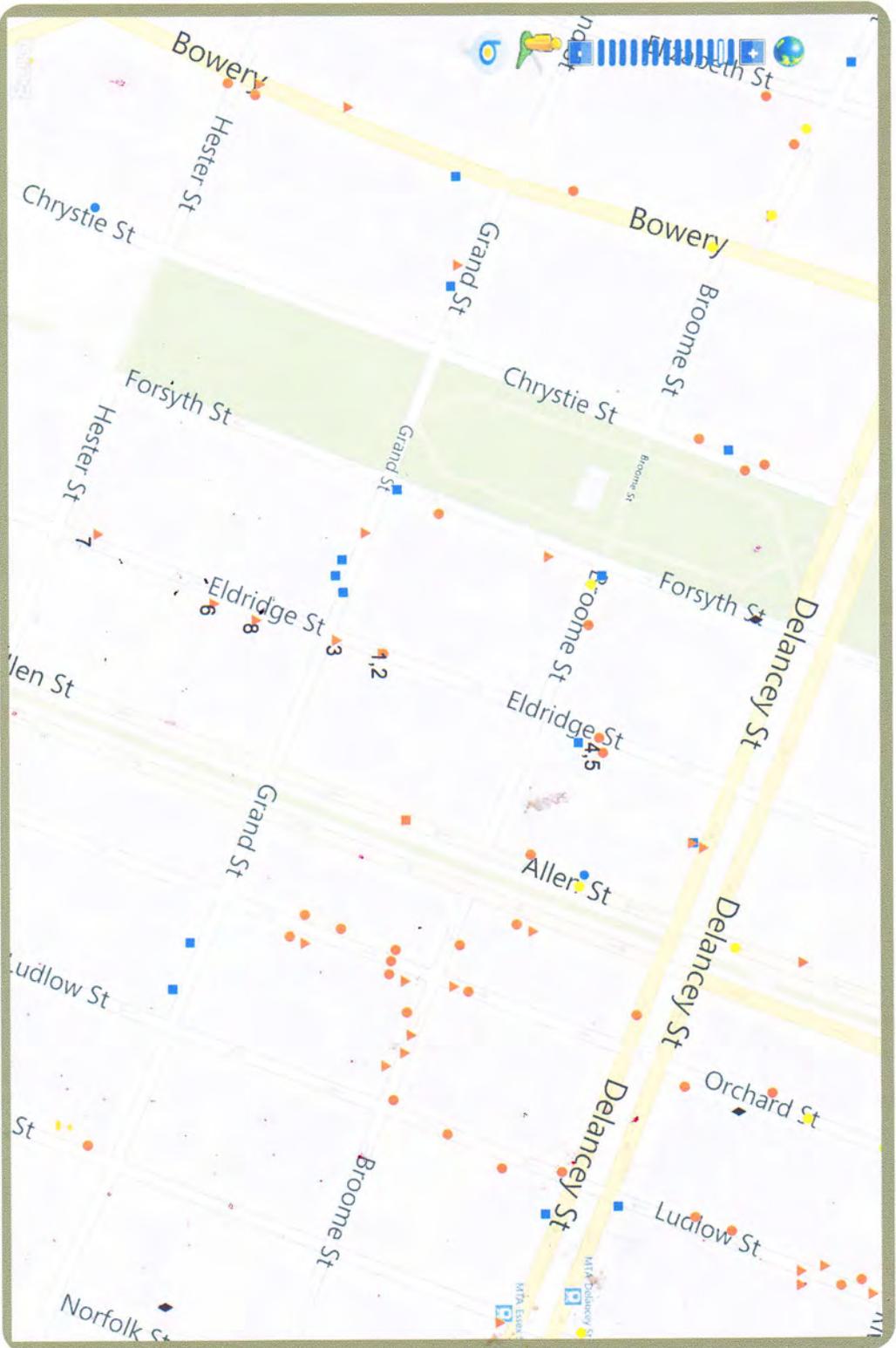
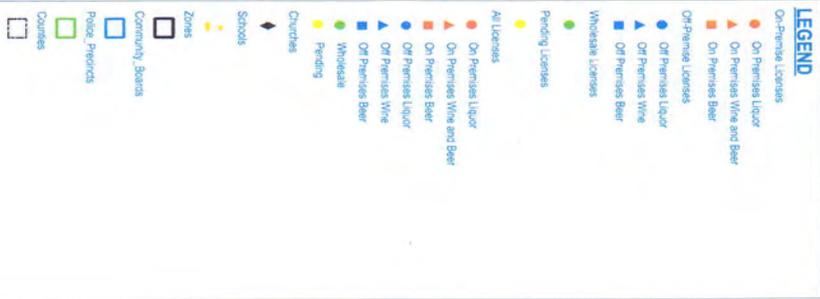
**COMMUNITY OUTREACH:**

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at [info@cb3manhattan.org](mailto:info@cb3manhattan.org) for any contact information.

**Please 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).

# la crepe cest si bon

## Legend



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.

La Crepe C'est Si Bon 115 Eldridge Street NY 10002

1. #1228409 License type:RW Class:341 Zone:1 CountyCode:New Fen Yang Corp 107 Eldridge St. LicenseCat: 1 LicenseSym: OPW
2. #1162917 License type:OP Class:252 Zone:1 CountyCode:NEW L E S Vixens INC DBA: Fontanas 105 Eldridge St. LicenseCat:1 LicenseSym:OPL
3. #1118968 License type:RW Class:341 Zone:1 CountyCode:New Lok Sing Chinese Restautant INC 290 Grand St. LicenseCat: 1 LicenseSym: OPW
4. #1024125 License type:OP Class:252 Zone:1 CountyCode:New Milk & Honey INC 134 Eldridge St. LicenseCat: 1 LicenseSym: OPL
5. #1258383 License type:OP Class:252 Zone:1 CountyCode:New Second nature nyc LLC 132A Eldridge St. LicenseCat: 1 LicenseSym: OPL
6. #1167664 License type:RW Class:341 Zone:1 CountyCode:New Fu ke yuan restaurant Inc 84 Eldridge St. LicenseCat: 1 LicenseSym: OPW
7. #1190975 License type:RW Class:341 Zone:1 CountyCode:Long xi li Inc 71 Eldridge St. LicenseCat: 1 LicenseSym: OPW
8. #1217476 License type:RW Class:341 Zone:1 CountyCode:New Fen Yang Corp 107 Eldridge St. LicenseCat: 1 LicenseSym: OPW

La Crepe C'est Si Bon. 115 Eldridge St. NY

La Crêpe  
c'est si bon

115 Eldridge Street New York, NY 10002

646.438.9898



**home menu reviews**

**about us**

New York Magazine



**Yelp**

"This is such a sweet little spot, the crepes are delicious, the staff is lovely and the bill is never higher than it should be." - Lizzie L.

"I have become a regular here; I just keep coming back...the crepes are SO good, and the owner is so personable and inviting. I highly suggest that anyone in the LES give this place a try...it's a great small, local place that keep our neighborhood *neighborhoody*." - Hayley J.  
"AWESOME COFFEE... I prefer it to starbucks." - Stephen



With its bright, modern facade, La Crepe C'est Si Bon is a beacon among Eldridge's otherwise drab storefronts. The warmly-lit creperie is sparsely decorated but surprisingly cozy; canned tomatoes, boxed crepe mix, jars of jam, and bags of coffee line shelves next to the open kitchen where you can watch the single attendant make your crepe. Five red-topped tables fit snugly into the shop while an unit display case shows lifeless diced fruits and vegetables. The menu is make-your-own style, listing rather uninspired, sweet and savory ingredients to choose from—meats, veggies, fruits, jams and sweet spreads like Nutella. However, a little creativity can remedy that: Peppery Tuscan turkey pairs perfectly with smoky bacon and brie, while dulce de leche and banana combine to make a creamy, decadent filling. The crepes themselves, served on paper plates, are lacy and delicate, so much that they end up in a deconstructed heap due to the "eco-friendly" popside stick-like utensils that can't cut through the chewy folds. To drink, there's coffee, and "Banania" hot chocolate—a frothy drink made with banana flour, cereal, honey, and cocoa. — Danielle Walsh

# La Crêpe c'est si bon

115 Eldridge Street

Telephone & Order 646.438.9898

## CRÊPES & GALETTES, SERVED MID-MORNING - LATE

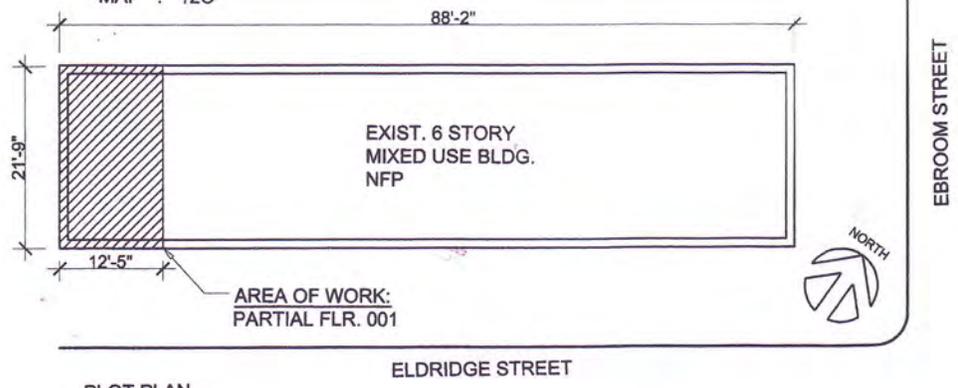
Crepés & Galettes		Cookie			
Sugar or Butter .....	\$3.00	Homemade Scone .....	\$3.00		
Choice of Filling .....	\$1.00	Homemade Biscotti Bag .....	\$8.00		
Sweet		Hot			
	<i>Caramel</i>	Expresso (Organic grown coffee beans)			
	<i>Whipped Cream</i>	<i>Small</i> .....	\$2.00	<i>Large</i> .....	\$2.50
	<i>Dulce de Leche</i>	Coffee			
	<i>Fresh Seasonal Market Fruits</i>	<i>Small</i> .....	\$2.00	<i>Large</i> .....	\$2.50
	<i>Lemon</i>	Café au Lait			
	<i>Jam</i>	<i>Small</i> .....	\$3.00	<i>Large</i> .....	\$3.50
	<i>Marmelade</i>	Capuccino			
	<i>Nutella</i>	<i>Small</i> .....	\$3.00	<i>Large</i> .....	\$3.50
Salty		Tea			
	<i>Bacon</i>	<i>Small</i> .....	\$1.50	<i>Large</i> .....	\$2.00
	<i>Farm Egg</i>	"Banania" Hot Chocolate			
	<i>French Cheese</i>	<i>Small</i> .....	\$3.00	<i>Large</i> .....	\$3.50
	<i>Honey Roasted Ham</i>	Cold			
	<i>Natural Tuscan Turkey</i>	Soda .....	\$1.00		
	<i>Prosciutto</i>	Snapple .....	\$1.50		
	<i>Seafood Seasonal</i>	Stewart's .....	\$1.50		
Vegetable Crepe .....	\$5.00	Perrier, San Pellegrino .....	\$2.50		
Choice of Topping .....	\$0.50	Water .....	\$1.00		
	<i>Almond</i>	Fresh Squeeze Juice .....	\$4.00		
	<i>Coconut</i>	Roasted Coffee Beans			
	<i>Peanut</i>	La Crepe C'est Si Bon Blend, 1/2 lb ...	\$9.00		
	<i>Walnut</i>	La Crepe C'est Si Bon Blend, One lb ...	\$17.00		
Soups and Salads					
Homemade Soup .....	\$5.00				
Fresh Seasonal Market Fruit Salad ...	\$5.00				
Fresh Seasonal Market Vegetable salad ...	\$5.00				

La Crêpe C'est Si Bon provides free internet

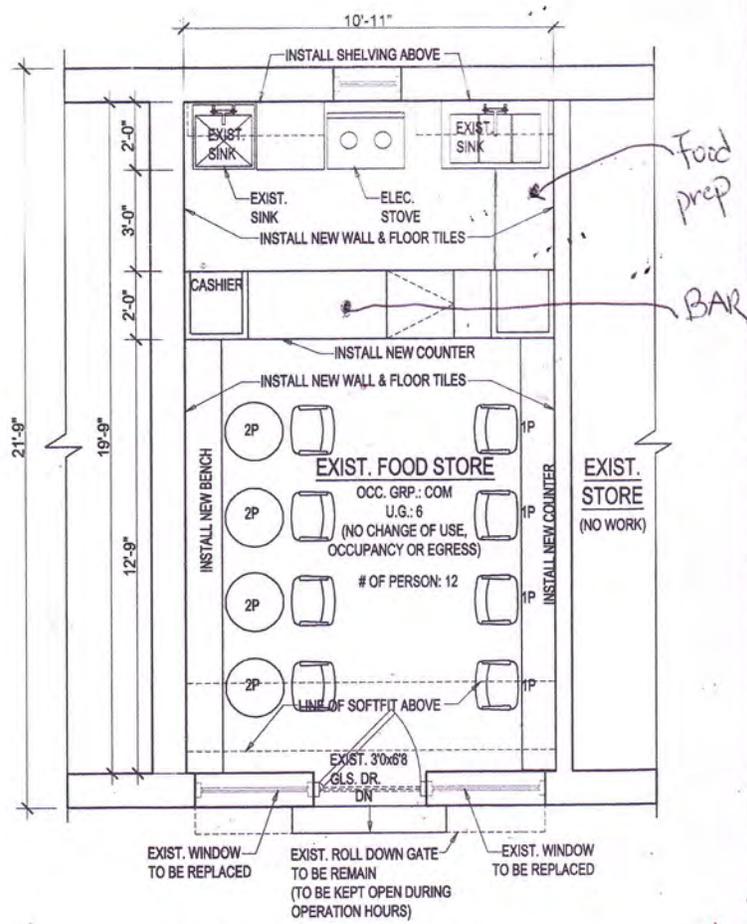
La Cope Crest Si Bun 115 Eldridge St. NY

1 of 2

BLOCK: 418  
 LOT : 44  
 ZONE : C4-4A  
 MAP : 12C



**PLOT PLAN**  
 N.T.S.



**PROPOSED FIRST FLOOR PLAN**  
 SCALE: 1/4" = 1'-0"

**JUNG WOR CHIN,**  
**A.I.A. ARCHITECT**

**DESIGN BY MAG INC**

217 CENTRE STREET 4TH FL.  
 NEW YORK, N.Y. 10013  
 TEL: 646-409-6086/FAX: 212-334-9506  
 E-MAIL: MAGGIELYC@YAHOO.COM

JOB TYPE: **ALT-II** P.E. / R.A. SEAL

PROJECT LOCATION:  
**115 ELDRIDGE STREET**  
**NEW YORK, NY 10002**

SHEET TITLE:  
**FIRST FLOOR PLAN**  
**STORE FRONT**  
**ELEVATION**  
**NOTE**

D.O.B. JOB NO:

SCALE: **AS NOTED**

DATE: **03-01-2010**

DRAWN BY: **M.A.G.**

REVIEWED BY: **J.W.C.**

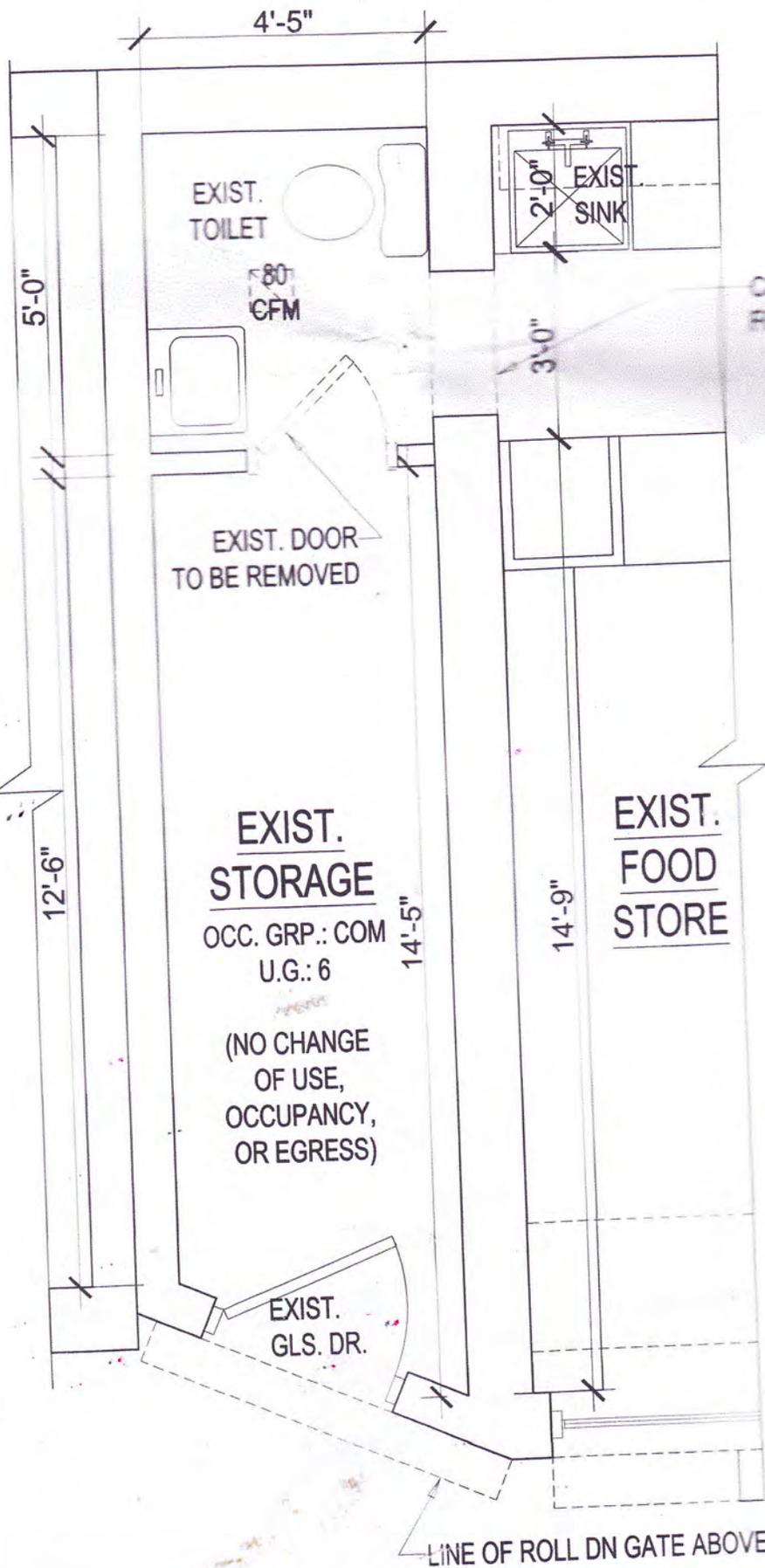
SHEET NO:

**A-001.00**

La Lope Crest 91 Bm  
Bathroom plan.

115 E duby st.

2 of 2



EXIST PARTIAL FIRST FLOOR PLAN