

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** 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: 4/30/13

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: ON PREMISE LIQUOR Is location currently licensed? Yes No

If alteration, describe nature of alteration: addition of a STAND UP BAR

Previous or current use of the location: RESTAURANT/BAR

Corporation and trade name of current license: CITOW MAIN Corp, d/b/a AFFAIRE

APPLICANT:

Premise address: 240 E. 4th St, aka 50 AVE B, NY, NY 10009

Cross streets: AVENUE A & B

Name of applicant and all principals: ANDREW KRAUSS

Meredith Silverman, Allan Soter

Trade name (DBA): AFFAIRE

PREMISE:

Type of building and number of floors: 6 story 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

Indoor Certificate of Occupancy 1107 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):
C7

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 / BAR

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) _____

Tues-Thurs: 5pm-2am
FRI: 5pm-11am, SAT: 11am-1am, SUN: 11am-1am

Number of tables? 38 Number of seats at tables? 134

How many stand-up bars/ bar seats are located on the premise? 2

(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) EAST basement dining area, West Wall, 9'

Describe all bars (length, shape and location): first fl dining area, 10' x 10'

Any food counters? Yes No If Yes, describe: N/A

**Addition of A BAR: see all diagram rear right ground fl.*

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

CHINESE food

What are the hours kitchen will be open? all open hours.

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

How many employees will there be? _____

Do you have or plan to install French doors accordion doors or windows? N/A

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

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: _____

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.

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 or plan to install sound-proofing?

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: AFFAIRE

Address: 240 E. 4th St. NYC NY Community Board # 3

Dates of operation: 2004 - DATE.

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.

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? 6

How many licensed establishments are within 500 feet? Approx 20

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? 11-15

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 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).

Legend

LEGEND

On-Premise Licenses

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer

Off-Premise Licenses

- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer

Wholesale Licenses

-

Pending Licenses

-

All Licenses

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer
- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer
- Wholesale
- Pending

Churches

- ◆

Schools

-

Zones

-

Community_Boards

-

Police_Precincts

-

Counties

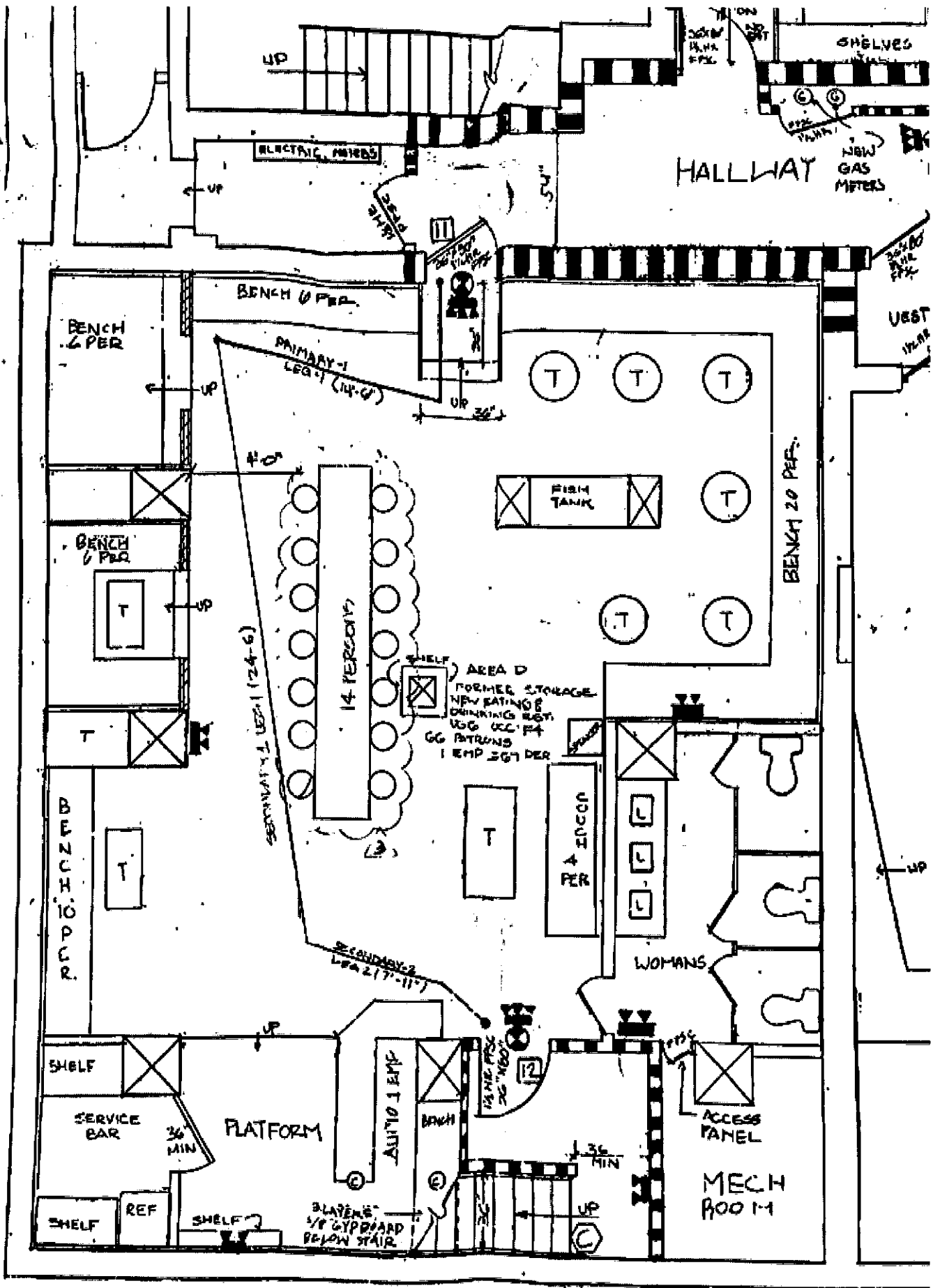
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Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.

50 Avenue B, AKA 240 East 4th Street, Affaire

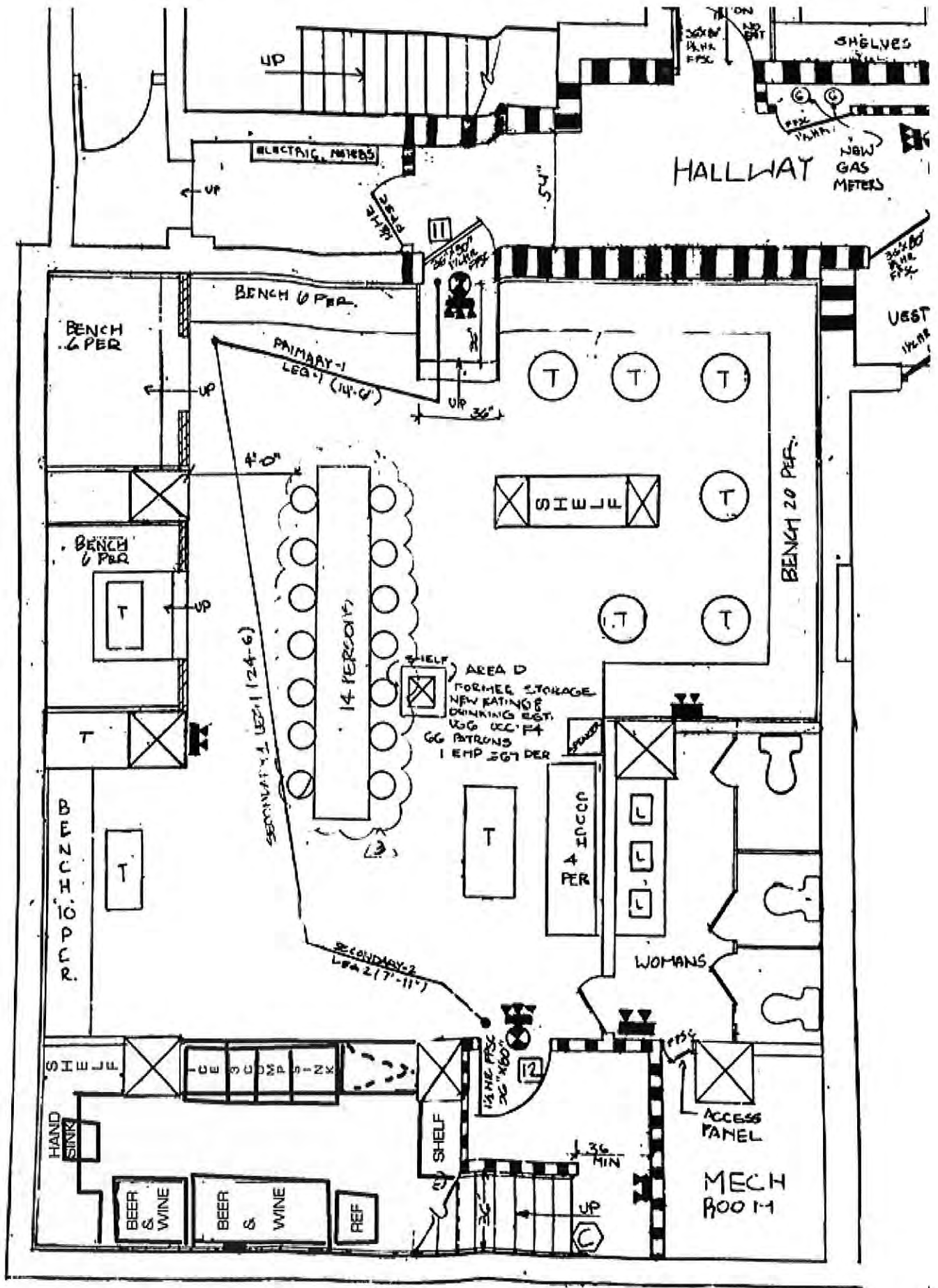
As Is.



TAN

50 Avenue B AKA 240 East 4th Street, Affaire

Add Bar Area



ffaire bistro &

affaire



CERTAIN RESIDENTS & NEIGHBORHOODS

NEW YORK POST
JAN 11 2001

THE CIG IS UP!
NYC bill: Hike legal age to 21



TUESDAY, APRIL 23, 2013, 12:30 PM, PAGES 6-9



THE BIG UP!

By SALLY GOLDSTEIN
Technique, who want to buy a pair of sneakers in the Big Apple or makes in the store, they have to wait until they're old enough to drink. City is moving to snuff out youth smoking, making it illegal to sell cigarettes to anyone under 21. Keeping up with Mayor. See **ENVOI**, Page 4

NYC bill: Hike legal age to 21



Bomber may face death penalty

PAGES 6, 7, 8, 9



REVIS: Jets tied to me

SEE SPORTS

ATTENTION RESIDENTS & NEIGHBORS

AFFAIRE 212-375-0665
Company/DBA Name and Contact Number for Questions

IS FILING FOR ALTERATION AND ADDITIONAL BAR
Bar/Restaurant/Cafe/Grocery/Liquor Store/Wholesaler.
Please indicate if there will be a Sidewalk Cafe or Backyard Garden

(Please choose)

at the following location

240 E. 4th Street / 50 AVENUE B
Street Number and Street Name

This establishment is seeking a license to serve

BEER, WINE, LIQUOR
Beer & Wine or Beer/White & Liquor

There will be an opportunity for public comment on

Monday, May 20, 2013 at 6:30pm
University Settlement Neighborhood Center
189 Allen Street (north of main entrance)

Applicant Contact Information
At COMMUNITY BOARD 3
SIA & DCA Licensing Committee Meeting
info@cb3manhattan.org - www.cb3manhattan.org

BRUNCH • AFFAIRE •

APPETIZERS

Soupe a l'Oignon
classic French onion soup, made with three types of onions and topped with melted Gruyere cheese 8

Organic Mixed Greens
with tomatoes and a balsamic vinaigrette 7

Roasted Beet & Endive Salad
with orange segments, walnuts & goat cheese 9

Tomato & Mozzarella Salad
with fresh basil, olive oil & croutons 10

Escargot
in a velvety pernod sauce 10

Mac n Cheese
drizzled with truffle oil 10

SANDWICHES

Chicken Pesto
roasted chicken breast, greens, tomato & onion 11

Turkey & Brie
turkey breast, tomato, greens & raspberry mayo 12

Croque Monsieur or Madame
ham & swiss cheese with Bechamel sauce 12
(Madame has fried egg on top) 14

Sloppy Jacques
shredded beef Bourguignon & onions on ciabatta 14

SAVORY CREPES & WAFFLES

Ham & Cheese Crepes
12

Florentine Crepes
sautéed spinach with Bechamel Sauce 12

Chicken & Mushroom Crepes
in a brandy-cream sauce with fresh herbs 14

Veggie Extraordinaire
swiss cheese, leeks, carrots, mushrooms, Bechamel sauce & topped with two sunny side eggs 11

L'Extraordinaire
French ham, mushrooms, swiss, Bechamel sauce & topped with two sunny side eggs 11

Rotisserie Chicken Waffle
shredded chicken, swiss, bacon, spinach & Gruyere-pepper cream sauce 12

MAINS

Omelets & Benedicts served with choice of homefries or pommes frites (our fresh cut french fries)

Eggs any Style
Two Eggs, your way, served with homefries and mixed greens. For \$3, add ham or bacon. 7

Parisian Omelet
French ham & brie cheese 10

Affaire Omelet
mushrooms, spinach & cheddar 11

Caprese Omelet
tomato, mozzarella & basil 12

Eggs Florentine
sautéed spinach & Hollandaise sauce 11

Eggs Benedict
grilled French ham & Hollandaise sauce 12

Salmon Benedict
smoked salmon & Hollandaise sauce 14

Lobster Benedict
lobster meat & Hollandaise sauce 15

French Toast Alain
layered with two eggs, sunny side up, and crisp bacon 12

Affaire Burger
add sautéed mushrooms, cheese or bacon (\$1 each) 11

SWEETS

Sweet Crepes
Your choice of nutella or seasonal fruit 9

Banana Brulée Waffle
vanilla whipped cream, candied bananas & Jamaican rum maple syrup 9

Fresh Citrus Zest Waffle
vanilla whipped cream & Grand Marnier maple syrup 8

Seasonal Mixed Berry Waffle
vanilla whipped cream & port wine maple syrup 10

Perfect Cappuccino Waffle
vanilla whipped cream, toasted almonds & cafe tequila-espresso maple syrup 8

Incroyable Waffle Sundae
chocolate chip waffle chunks, vanilla bean ice cream, whipped cream, candied walnuts & chocolate sauce 9

DINNER
• AFFAIRE •

STARTERS

Affaire French Onion Soup Gratinée
three types of onions and melted gruyère 8

Organic Greens Salad
greens, tomatoes and balsamic vinaigrette 7

Roasted Beet & Endive Salad
with orange segments, walnuts & goat cheese 9

Tomato & Mozzarella Salad
fresh mozzarella, basil, olive oil and croutons 10

Buffalo Style Frog Legs
with citrus blue-cheese dipping sauce 10

Goat Cheese Fries
crisp, hand-cut fries, drizzled with goat cheese 7

Escargot
in a velvet Pernod sauce 10

Mac n Cheese
drizzled in truffle oil 10

Crispy Calamari
with roasted garlic-tarragon mayo 10

Disotheque Fries
crisp hand-cut fries with 3 sauces (goat cheese mousse, basil aioli and pepper) 9

ROTISSERIE

Rosemary Half Chicken
with roasted potatoes & seasonal vegetables 17

Chinatown Half Chicken
with green beans and ginger-sesame sauce 17

Mustard Half Chicken
with roasted potatoes & three-mustard sauce 17

SAVORY CREPES & WAFFLES

Florentine Crepes
with sautéed spinach and Bechamel sauce 12

French Ham & Swiss Crepes
served with a mixed green salad 12

Chicken and Mushroom Crepes
in a brandy cream sauce with fresh herbs 15

Veggie Extraordinaire Waffle
swiss cheese, leeks, carrots, mushrooms, Bechamel sauce & topped with two sunny side eggs 11

L'Extraordinaire Waffle
grilled French ham, mushrooms, swiss, Bechamel sauce & topped with two sunny side eggs 11

Rotisserie Chicken Waffle
shredded chicken, swiss, bacon, spinach & Gruyere-pepper cream sauce 12

MUSSELS & FRITES

Mariniere
white wine, shallots, garlic & herbs 16

Belgian
steamed in beer with bacon 16

Provençal
tomato, herbs, garlic & white wine 16

Thailandais
yellow curry cream sauce and scallions 16

MAIN COURSE

Grilled Salmon Dijonaise
with sautéed spinach, mustard sauce & pistachios 20

Beer-Battered Fish & Chips
served with curry tartar sauce & organic greens 18

Lobster Risotto
with parmesano reggiano 20

Vegetable Risotto
roasted seasonal vegetables in a fresh basil-parmesan broth 16

Steak Frites
sirloin steak with a cognac-pepper sauce 22

Affaire Angus Burger
add sautéed mushrooms, bacon or cheese (\$1 each) 12

Sloppy Jacques
shredded beef Bourguignon & onions on ciabatta 14

Grilled Chicken Salad
with mixed greens, apples, raisins, walnuts, goat cheese & honey-dijon dressing 12

Angel Hair Primavera
seasonal julienned vegetables, tomato sauce & fresh basil 15

Croque Monsieur or Madame
French ham & melted cheese, with Bechamel sauce 12
(madame has a fried egg on top) 14

SIDES

each 4

Roasted Beets

Mashed or Roasted Potatoes

Sautéed Mushrooms

Brussel Sprouts with Bacon

Sautéed Spinach

Mashed Potatoes