



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 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. E-mail the CB3 office at **info@cb3manhattan.org** to find block associations. This must be done promptly so that there is sufficient time to meet with residents if necessary.
- 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: 07.30.13

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: OP LL Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: BEAUTY SALON

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 157 ALLEN ST. store 1

Cross streets: BET. STANTON AND RIVINGTON

Name of applicant and all principals: MFM BRANDY LLC

Trade name (DBA): COPPER & OAK

PREMISE:

Type of building and number of floors: MIXED USE - 7

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 30 Outdoor Certificate of Occupancy _____
(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):

C4-4A

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)?

UPSCALE BAR OFFERING KNOWLEDGEABLE SERVICE ON BROWN SPIRITS

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) TUE WED 5-1 THU FRI SAT 4-2

Number of tables? 5 HIGH TOPS Number of seats at tables? 10 HIGH SEATS

How many stand-up bars/ bar seats are located on the premise? 1 / 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): 1 bar 25' ON RIGHT SIDE

Any food counters? Yes No If Yes, describe: _____

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

UPSCALE SMALL PLATES / FINGER FOOD

What are the hours kitchen will be open? SAME AS ALCOHOL - 4-2 / 5-1

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

How many employees will there be? 3

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 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: 4 SMALL SPEAKERS

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.

Do you have or plan to install sound-proofing? YES AT BUILD OUT PHASE

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: BRANDY LIBRARY

Address: 25 N. MOORE ST. Community Board # CB 1

Dates of operation: SINCE OCT. 2004

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.

BIO ATTACHED

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? 2 OP

How many licensed establishments are within 500 feet? 26 OP

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? _____

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. Contact the CB 3 office at info@cb3manhattan.org to find block and tenant associations. **Please attach proof (copies of letters or email and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.**

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).

Biography for Flavien Desoblin

Born and raised in the countryside of Burgundy in 1975 from a wine-lover father and “cordon-bleu” mother, Flavien Desoblin picked up early in life the scents and taste of all things culinary.

A rather formal French education (boarding school, Sciences-Po, Master’s degree in business of wines and spirits) got mixed with an interest for the Hospitality field, which he entered in 1994 through the cocktail door. Later multiplying experiences in the world of bars and restaurants both in France and the U.S., Flavien fulfilled his long-time dream of opening his own establishment dedicated to brown spirits in 2004 when he created Brandy Library in the heart of TriBeCa, Manhattan. He further obtained academic credentials through the UK-based Institute of Brewing and Distilling with all three modules (grain, grape and molasses) of the General Certificate in Distilling as well as the Diploma in Distilling with module 1 (both grain and molasses) and 2.

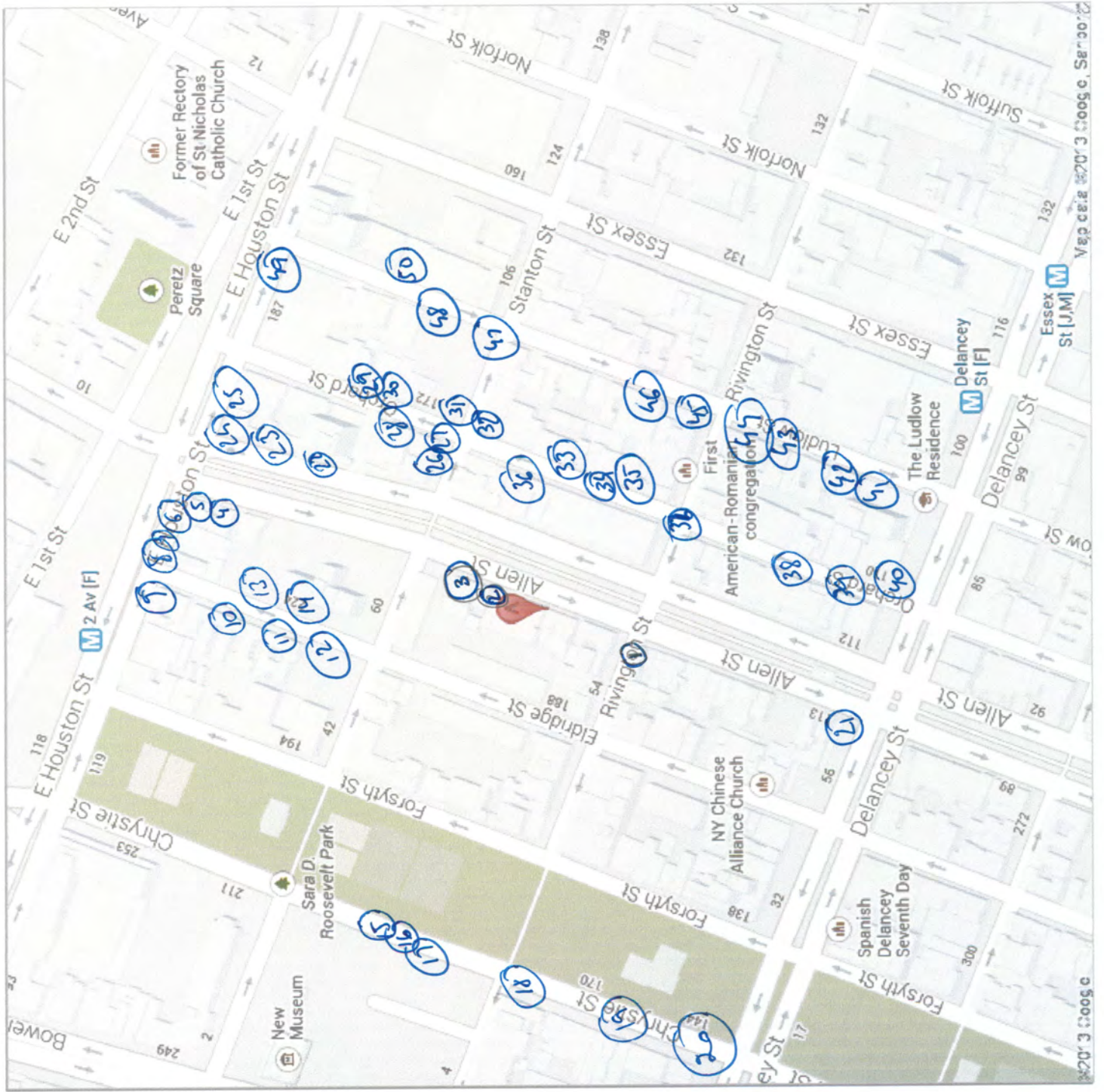
Flavien thinks of beverages as “the other food”, looking for the right balance of flavors, mouthfeel, aromas and tasting profiles in anything liquid: wines, cocktails, and naturally, spirits.

He feeds his passion with numerous trips to distilling regions of the world, always learning from the books and the field alike (the Caribbean, Japan, Ireland, Canada, Scotland, France, and the US of course), and puts it in the works via hosting tastings, seminars and classes at Brandy Library (180 of those in 2012, 1500 so far by mid 2013), as well as maintaining a high-quality, knowledgeable service along with one of the greatest whisky and brandy selections in the world, always focusing on “raising the Bar, one snifter at a time”.

The recent launch of www.brandylibrary.tv is meant to translate this passion and dedication to transmitting knowledge with a series of videos and interviews of distillers, master blenders, coopers, etc: getting the brown-spirit imbiber a step closer to the crafting of such beverages.

Flavien has been a judge on the American Distilling Institute’s Whisky and Brandy tasting panel for the last four years (2010, 2011, 2012 and 2013) and the New York Spirits Awards Competition each year since 2010; He received the ‘International Cognac Personality’ of the Year 2010 Award in September 2010 and is scheduled to receive the ‘Musketeer of Armagnac’ distinction in September 2013., as well as the Keeper of the Quaich award in the Spring of 2014.

He is constantly providing knowledge and guidance to members of the Press on brown spirits related topics and has appeared on television numerous times (the latest in early January and April 2013 on CNBC). He is the co-author of the soon-to-be-published fiction book series “The adventures of Sam Dugranval, flying Distiller”.





- | | | | |
|----|------------------------------|----|--------------------------|
| 1 | Near x Far - BAR | 15 | Freemans Restaurant. |
| 2 | People - BAR | 16 | ECC. bar |
| 3 | RAYVELA - Restaurant | 17 | The Box bar |
| 4 | MEZETTO - Restaurant | 18 | Newmans catering |
| 5 | TACO TACO Restaurant | 19 | Dixon place Restaurant |
| 6 | The national underground BAR | 20 | SANNYS - Restaurant |
| 7 | NAONDO Restaurant | 21 | Hill x Dale Bar. |
| 8 | Hotel East Hovchou - BAR | 22 | thompson. bar. |
| 9 | Idenild | 23 | Rodwoods - Bar |
| 10 | SAPPHIRE Lounge - BAR | 24 | LA PAIX - Restaurant |
| 11 | BOB BAR | 25 | PRESERVE 24 - Restaurant |
| 12 | 3B Restaurant Corp - DBA | 26 | EPSTEINS - bar |
| 13 | Eastbridge. Bar | 27 | A casa fox restaurant |
| | | 28 | chanix restaurant |

29. 200Proof LLC. 200A Orchard
DBA.

30. Taqueria Lower east side.

31. The Skinny bar bang.

32. Hair of the dog.

33. Todd's mill

34. Nishion chinos.

35. DBA? Orchard food inc. 152 Orchard St.

36. The Skipper noon.

37. Sauce.

38. Black Tree

39. Lucky Jack's.

40. DBA null - 120. Orchard.

41. Los FELIZ.

42. 113. Ludlow. B6. Ba inc DBA?

43. Stitzgen's corner.

44. Noton city bar

45. Inokea Restaurant

46. 137 Ludlow. DBA?

47. No fun

48. 165. 167 Ludlow. DBA

49. double joint Red.

50. Max Fish