

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: _____

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: RW, Beer & Wine 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: 143 DIVISION Street

Cross streets: LUCLOW & CANAL

Name of applicant and all principals: SABRINA DE SOUSA

ALISSA WAGNER CAROLINE MASCOLO

Trade name (DBA): DINES

PREMISE:

Type of building and number of floors: 5 Floor Building, Comm & RESI.

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 _____ 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):
C6-2

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) MON-SUNDAY, 8 am - 12 am

Number of tables? 6 Number of seats at tables? 12

How many stand-up bars/ bar seats are located on the premise? 0, 1 SERVICE BAR
(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): _____

Any food counters? Yes No If Yes, describe: 14 feet, 6 stools.

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

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? ALISA & SABRINA

How many employees will there be? 5

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

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?) _____

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: 2 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.

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?

Sound proof insulation in ceiling

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.

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: *See Attached**

How many licensed establishments are within 1 block? _____

How many licensed establishments are within 500 feet? _____

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).

ELECTRONIC STORE

DELI

LIQUOR STORE

VACANT

GROCERY

DELI

TATTOO PARLOR

BUS STATION

PROPOSE PREMISES
NOW VACAN

HAIR SALON

PRINT SHOP

CAFE

COFFEE SHOP

DIVISION ST.

CANAL ST

LUDLOW ST

RESTAURANT

BAR

ELECTRONIC STORE

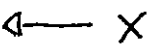
VACANT

HARDWARE STORE

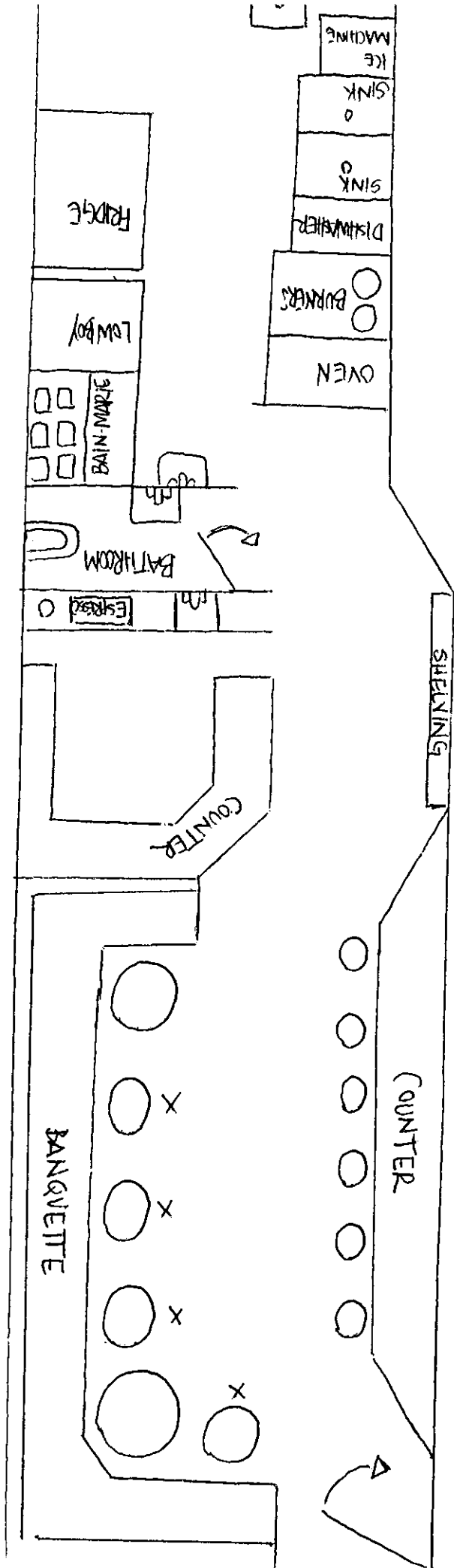
VACANT

SIGN STORE

FRUIT STAND



ESSEX ST



DIMES



DIMES/BREAKFAST/SUMMER 2013

SUNNY UP EGG/SHAVED ASPARAGUS/RICOTTA/DILL/PAIN BIANCA	6
YOGURT/HONEY GLAZED FIGS/PISTACHIO	3.5
BREAKFAST PUDDING	3.5
BREAKFAST SANDWICH: EGGS/AVOCADO/CHEDDAR/HOT SAUCE ADD BACON 2	5
EGGS ANY STYLE: MIXED GREENS/7 GRAIN/POTATOES ROSTI INCLUDES CUCUMBER-HONEYDEW OR WATERMELON JUICE ADD HOMEMADE SAUSAGE PATTY/3	6

DIMES/DRINKS/SUMMER 2013

SEASONAL COLD PRESSED JUICES	6/8
ICED TEA	3
LEMONADE	3
WATERMELON JUICE	3.25
CUCUMBER-HONEYDEW JUICE	3.25
PELLGRINO	2.5
COFFEE - CAFÉ INTEGRAL	3
TEAS - BELLOCQ ATELIER	4

**DIMES/LUNCH/SUMMER 2013**

LUNCH SPECIAL/PICK 1 PROTEIN + 2 SIDES	12
TARTINES	
BURRATA/TOMATOES/SOUR AND SWEET CHERRIES/BLACK CARAWAY	5
GOAT CHEESE/PEACHES/HONEY/LAVENDAR/MINT	5
AVOCADO/ROASTED CORN/RADISH	5
PROSCUITTO/MARINATED TOMATOES/RICOTTA/HERBED BREADCRUMBS	5
BEET PUREE/HARD BOILED EGGS/DILL/MICROGREENS	5
PROTEINS	
SPICE RUBBED OVEN ROASTED FILET/ CHIMICHURRI	7
ROASTED CHICKEN/MUSTARD SEEDS/MEYER LEMON	6
POACHED SALMON/GREEN GRAPE-CUCUMBER-JALAPENO RELISH	7
BOWLS	
HERBED BARLEY/CRUNCHY VEGETABLES/APPLE BLACK TAHINI/SCALLION *ADD CHICKEN/4 or HARD BOILED EGG/2	6
SIDES	
GREEN BEAN SALAD/MUSTARD SEED/TARRAGON	5
SEASONAL WILD RICE PILAF	5
CHICKPEA SALAD/FAVA BEANS/COUS COUS	5
BABY GREENS/DATES/ALMONDS/PICKLED RED ONION/APRICOT	5
SHAVED ROOTS/HEILOOM BEETS+CARROTS/BLACK RADISH/PLUM	5
CHILLED NOODLES/EGGPLANT/MANGO/FRESH CHILI/BASIL	5
WATERMELON/JICAMA/CUCUMBER/KAFFIR LIME/FETA	5

**DIMES/DINNER/SUMMER 2013****STARTERS**

GRILLED MUSHROOMS/CHAMPAGNE GRAPES/FAVA BEANS/FRIED BUCKWHEAT	8
HEIRLOOM TOMATOES/GOOSEBERRIES/BASIL/SOUR CHERRY/BLACK CARAWAY/PLUM	6
PESTO POTATOES/BUTTER LETTUCE/BACON/QUAIL EGGS	8
CHOPPED KALE/JALAPENO PICKLED RAISINS/PECORINO/ALMONDS	6

MAINS

STRIPED BASS/SPICY RED PEPPER/QUINOA/SNAP PEAS	20
ROAST CHICKEN/PEACHES/CUCUMBER SALAD	18
PORK CHOPS/COTIJA CORN PUREE/RADISH/LIME	21
OVEN ROASTED FILET/CILANTRO CHILI SAUCE/FINGERLING POTATOES	22

DESSERT

COCONUT CRÈME BRULÉE/CARDAMOM/APRICOTS	6
FLOURLESS CHOCOLATE CAKE	6
SUMMER FRUIT CRUMBLE/VANILLA BEAN CRÈME FRAICHE/MINT	6

DIMES



BEER

Pretty Things Baby Tree 22oz, *Patchogue, NY* \$14
Allagash Black 25oz, *Portland, ME* \$21
Captain Lawrence Extra Gold 25oz, *Warrenville, IL* \$23
Southampton Cuvée des Fleurs 25oz, *Southampton, NY* \$25

WINE/GLASS

Sparkling

Lambrusco Rosso, Lini *Emilia-Romagna, IT* \$8
Prosecco, Sorelle Bronca *Veneto, IT* \$10

White

Gruner Veltliner, Schwartzbock *Hangenbrunn, Austria* 2010 \$8
Dry Riesling, Hermann Wiemer *Finger Lakes, NY* 2009 \$10
Roussanne/Viognier, Chemin de Bassac *Languedoc, FR* 2009 \$9

Rose

Grenache/Syrah, Domaine de la Patience *Languedoc, FR* 2010 \$9

Red

Gamay, Damien Coquelet "Beaujolais Villages" *Morgon, FR* \$8
Grenache/Syrah, Fenouillet "Ventoux" *Cotes du Rhone, FR* 2009 \$9
Cabernet Sauvignon, Joel Gott *Napa, CA* 2009 \$11

Dessert wine

Late Harvest Chardonnay, Hermann Wiemer *Finger Lakes, NY* \$8
Muscat, Fenouillet *Beaumes de Venise, FR* \$10
Madeira, Henriques & Henriques *Portugal* \$8
Late Harvest Zinfandel, Dashe *Dry Creek Valley, CA* \$12

DIMES



WINE/BOTTLE

Sparkling

Lambrusco, Rosso Lini "Labrusca" *Emilia-Romagna, IT* \$32
Prosecco, Sorello Bronco *Valdobbiadene, IT* \$39
Brut, P. Gimmonet "Selection Belles Annees" *Champagne, FR* \$75

White

Gruner Veltliner, Schwartzbock *Hangenbrunn, Austria* 2010 \$38
Albarino, Bonny Doon Vineyard "Ca de Solo" *Monterey, CA* 2009 \$34
Vermentino/Grenache Blanc Edmunds St. John *Sierra Foothills, CA* 2010 \$44
Falanghina, Cantina del Taburno *Campania, IT* 2009 \$36
Sauvignon Blanc, Lucien Crochet "Du Croix Roy" *Sancerre, FR* 2008 \$58
Pinot Gris Sineann "Wy'east Vineyard" *Columbia Gorge, OR* 2010 \$48
Chardonnay, Lioco "Carneros" *Sonoma, CA* 2009 \$60
Dry Riesling, Hermann Wiemer *Finger Lakes, NY* 2009 \$40
Pinot Blanc Shinn Estate *Mattituck, NY* 2009 \$54
Roussanne/Viognier, Chemins de Bassac "ISA White" *Languedoc, FR* 2009 \$35

Rose

Grenache/Syrah Domaine de la Patience *Languedoc, FR* 2010 \$35
Pinot Noir/Pinot Gris, Soter "North Valley Rose" *Williamette Valley, OR* 2010 \$48

Red

Gamay Damien Coquelet "Beaujolais Villages" *Morgon, FR* 2010 \$36
Merlot/Cab Franc, Shinn Estate "Red" *Mattituck, NY* NV \$32
Pinot Noir Ken Wright Cellars *Williamette Valley, OR* 2009 \$60
Dolcetto d'alba Elio Altare *Piedmont, IT* 2009 \$42
Tempranillo, Cune "Vina Real Reserva" *Rioja, SP* 2004 \$60
Pinot Noir, Fleur de California *Carneros, CA* 2008 \$39
Cabernet Franc, James Petit "Cuvee Ronsard" *Bourgueil, FR* 2009 \$44
Carinena/Garnacha, Alvaro Palacios "Camins" *Priorat, SP* 2008 \$48
Grenache/Syrah Fenouillet "Cuvée Yvon Soard" *Cotes du Rhone, FR* 2007 \$44
Syrah, Sky Vineyards "Mt. Veeder" *Napa Valley, CA* 2008 \$56
Cabernet Sauvignon, Joel Gott "815" *Napa Valley, CA* 2008 \$44



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7月11日
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ATTENTION RESIDENTS & NEIGHBOURS
 Two Batter and 21/6 Diner
 RESTAURANT
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 There is a...
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ATTENTION NEEDMENTS & REPAIRS

You Matter to Us. We Care.

At the following locations:

1750 DAVENPORT ST

WINE & BEER

3-12-2017

1-800-333-0111

