

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: September 15th 2013

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:

Previous or current use of the location: Restaurant - upgrade license

Corporation and trade name of current license: "CARAVAN OF DREAMS"

APPLICANT:

Premise address: 405 EAST 6th ST New York N.Y. 10003

Cross streets: Btn 1st AVE and AVE A

Name of applicant and all principals: BIENVENIDO ANGEL MORENO
The House of Health, Healing + Happiness INC.

Trade name (DBA): CARAVAN OF DREAMS INC.

PREMISE:

Type of building and number of floors: 4 - storefront, residents above

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: Front tables (2 tables / 4 seats) private property

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 74 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://zls.nyc.gov/doi/citymap/> - please give specific zoning designation, such as R8 or C2):

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 - no changes

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) Sun + week days 11AM - 11PM SAT 11AM - 12 midnight

Number of tables? 27 Number of seats at tables? 65

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): longitudinal with 16 feet curve at the end
Any food counters? Yes No If Yes, describe: 16' feet, leftside front

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

KOSHER ORGANIC VEGAN

What are the hours kitchen will be open? week days 11AM-11PM SAT 11AM-12 Mid night.

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

How many employees will there be? 8

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 music from internet

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

Please describe your sound system: 3 speakers and a computer

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?

ceiling and adjacent wall of the small space for musician playing background music was sound-proofing 20 years ago.

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: CARAVAN OF DREAMS.

Address: 405 EAST 6th St. N.Y.C 10009. Community Board # 3

Dates of operation: 1991 to present

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.

see above

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

How many licensed establishments are within 500 feet? _____ 3

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

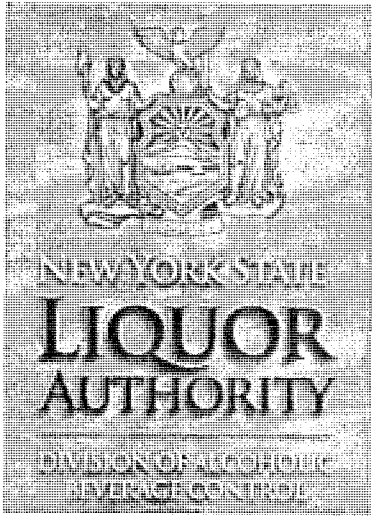
Is premise within 200 feet of any school or place of worship? Yes No

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. 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).

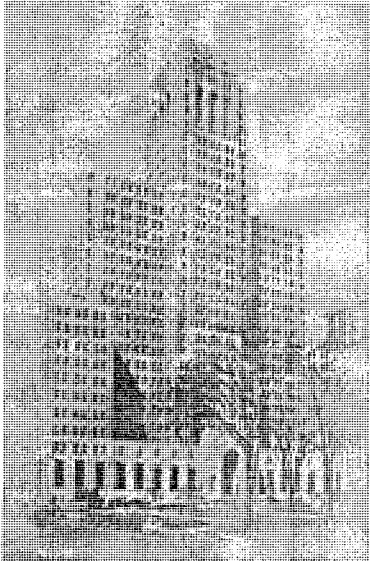


Andrew M. Cuomo, Governor
Dennis Rosen, Chairman
Jeanique Greene, Commissioner

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Public Query - Results

License Information

Serial Number: 1029028
License Type: RESTAURANT WINE
License Status: License is Active
Credit Group: 1
Filing Date:
Effective Date: 06/01/2013
Expiration Date: 05/31/2015

Premises Information

Principal's Name: MORANO, BIENVENIDO ANGEL
Premises Name: HOUSE OF HEALTH HEALING &, HAPPINESS INC
Trade Name: CARAVAN OF DREAMS
Zone: 1
Address: 405 EAST 6TH STREET

NEW YORK, NY 10009
County: NEW YORK

You can select one of the following links to perform another search:

- [Search by Name](#)
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New York State Liquor Authority • 80 S. Swan Street • 9th Floor • Albany, New York • 12210-8002

3rd AVE

AREA PLAN

103 2nd AVE
⑤ MIGHTY QUINN'S BARBEQUE - wine - BEER
2nd AVE

⑤ Spice 104 2nd AVE wine - BEER - RESTAURANT

6th ST

BRICK LANE 306 E 6th ST REST - wine - BEER
MALAI - MARKE REST wine - BEER
RAK MAHAL REST wine - BEER
SOVEN 326 E 6th ST - REST - wine
MITALI EAST 334 EAST 6th ST REST - BAR

RESTAURANT - BAR
THE TOUCAN AND THE LION 342 E 6th ST
95 FIRST AVE
PANNATI BEER & OYSTER
INDIAN REST UPSTATE

BARBARA
ROYAL BANGLADESH 97 FIRST AVE
INDIAN RESTAURANT
BAR RESTAURANT

⑤ GANDHI 345 E 6th ST RESTAURANT - BAR
⑤ MANCERA RESTAURANT - BAR 99 FIRST AVE

1st AVE

⑤ COALYARD - BAR 102 FIRST AVE

⑤ CARAVAN OF DREAMS RESTAURANT
HOPE 6th ST



⑤ DEATH & Co Food and BAR 433 E 6th ST

⑤ CHERRY TABERN BAR 441 E 6th ST

⑤ SIN PALACE 55 AVE A BAR RESTAURANT
AVE A

93 AVE A

Benny's Burritos
RESTAURANT - BAR

6th ST

⑤ SIDE WALK BAR - RESTAURANT 94 AVE A

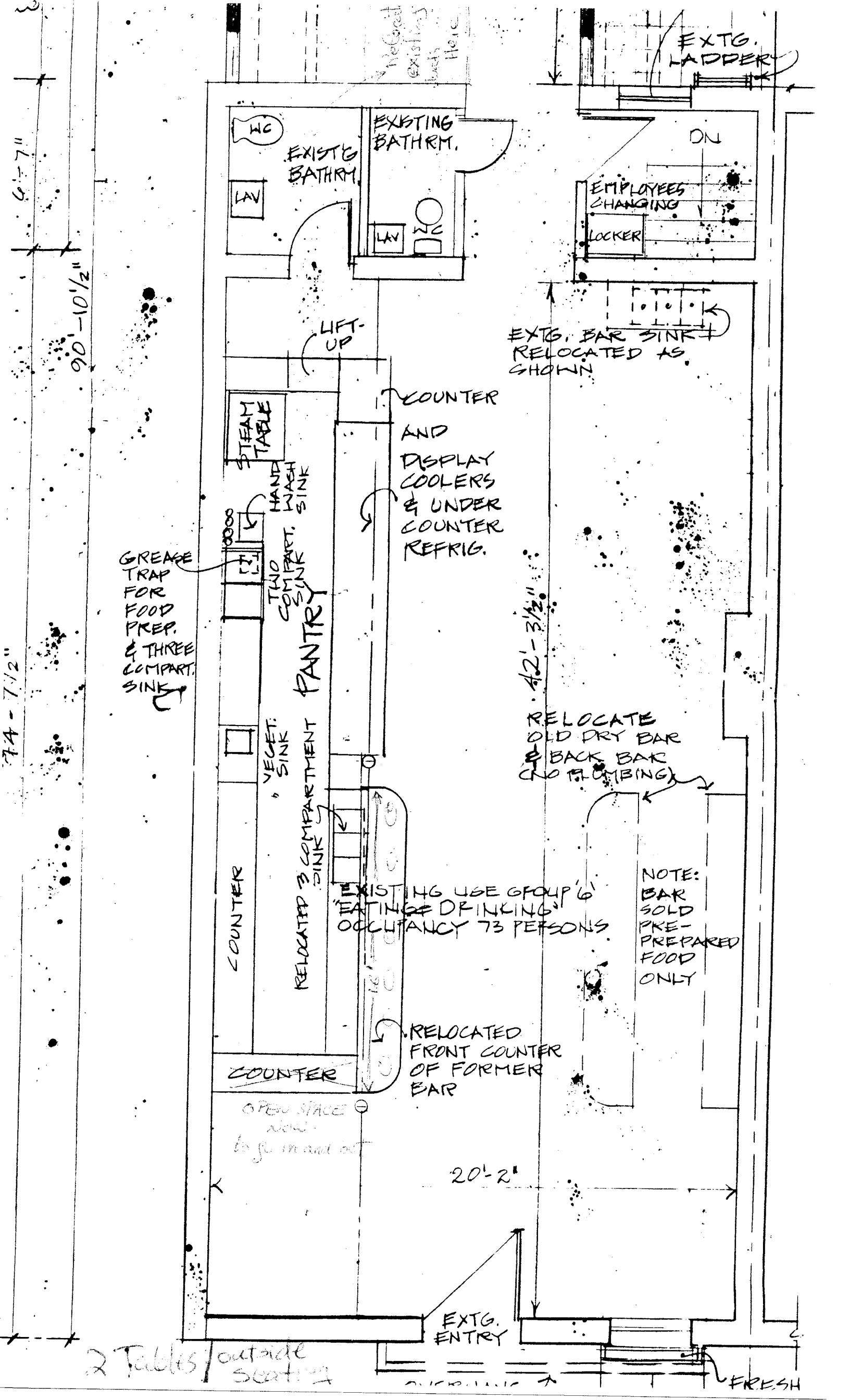
⑤ PURPLE GINGER RESTAURANT - WINE

⑤ IDENTITY BAR & LOUNGE 511 6th ST

⑤ BOENOS AIRES 513 E 6th ST RESTAURANT BAR

Joey's BAR 520 E 6th ST

AVE B



6'-7"
90'-10 1/2"

74'-7 1/2"

GREASE TRAP FOR FOOD PREP. & THREE COMPART. SINK

WC
EXIST'G BATHRM.
LAV

EXISTING BATHRM.
LAV
WC

EXTG. LADDERY
DN
EMPLOYEES CHANGING
LOCKER

LIFT-UP

EXTG. BAR SINK RELOCATED AS SHOWN

COUNTER AND DISPLAY COOLERS & UNDER COUNTER REFRIG.

STEAM TABLE

HAND WASH SINK
TWO COMPART. SINK

PANTRY

VEGET. SINK

RELOCATED 3 COMPARTMENT SINK

COUNTER

RELOCATE OLD DRY BAR & BACK BAR (NO PLUMBING)

EXISTING USE GROUP 6
"EATING & DRINKING"
OCCUPANCY 73 PERSONS

NOTE: BAR SOLD PRE-PREPARED FOOD ONLY

RELOCATED FRONT COUNTER OF FORMER BAR

COUNTER

OPEN SPACE now to form and out

20'-2"

EXTG. ENTRY

2 Tables / outside seating

FRESH

APPETIZERS

TODAY'S SOUPS: 4 / 6

Whole wheat sourdough roll or live chia chips

SMOKED EGGPLANT SPREAD

Toast and onion pickled cabbage.7

WARM OLIVES ~ Citrus, garlic and fennel..... 5

SEITAN NACHOS ~ Black beans, guacamole, salsa..... 12

SPANISH BRUSCHETTA ~ Sprouted toast, ali-oli, tomato, basil.....9

RAW MANICOTTI.....8

Zucchini pasta stuffed with herb cashew kefir cheese, topped with olive oil, herbs, salt, lemon juice & garlic 8

RAW BEET RAVIOLI.....9

Walnut and sun-dried tomato filling and hemp mint pesto

RAW ALMOND HUMMUS.....10

Crudités and chia chips

RAW LIVE NACHOS.....12

Chia chips, guacamole, salsa, olives and almond cream.

CAR-AVAN TAPAS PLATTER.

Live hummus, Arabian hummus, Pesto,Guacamole, Smoked eggplant spread, house made herbéd cashew kefir and ali-oli, served with

Toasted Bread 12 -or- Live Bread 13

SANDWICHES 13

Served with salad or soup

TEMPEH REUBEN

Grilled tempeh, caramelized onions, Russian dressing, house-made sauerkraut and pickle

APPLEWOOD SMOKED TOFU

Caramelized onion mustard, artichokes, romaine whole wheat sourdough toast and house-made pickle

ROSEMARY SHITAKE MUSHROOM BURGER

Grilled onions, tomato, tarragon ali-oli, olive ciabatta and house-made pickle

AVO-WILD GREEN SANDWICH (LIVE)

Avocado & tomato on live bread topped with mixed greens, onions, radish and sprouts in a lemon-basil dressing

OPEN-FACED SANDWICH (LIVE)

Open-faced sandwich with pate and live hummus topped with tomato & ali-oli served on

Live Bread 14 or Toasted Bread 13

SPANISH PAELLA: Saffron rice, grilled tofu, vegan sausage, artichokes, peas, cilantro21

GREEN GARDEN PLATTER: Sautéed greens and vegetables, seitan, garlic, grilled carrot polenta18

MISO AND MAPLE GLAZED SQUASH PLATTER Our delicious squash is stuffed with pineapples, cranberries, onion mix, spices and 7 grain rice. Served with house coconut tomato sauce and sautéed spinach. Topped with Smoked Tempeh

SANTA MARIA STIR FRY: Sautéed vegetables, grilled seitan, brown rice, Arabian hummus, pesto 18

TRI-COLOR PASTA Sautéed asparagus, mushrooms, olives, green peas, broccoli, baby shallots, in a Tomato-cashew cream sauce with quinoa pasta, finished with sliced avocado.....18

WILD RICE AND CREMINI RISOTTO CROQUETTES:

Seared shiitake mushrooms, roasted red pepper puree, grilled asparagus and French lentils with roasted shallots21

CAR-AVAN BURRITO: Seitan, black beans, Spanish rice, sautéed seasonal vegetables, guacamole and salsa17

HUITLACOCHÉ & CHORIZO QUESADILLA: House cultured cashew kefir cheese, Corn,chorizo (vegan, soy based) in a whole wheat tortilla served with a watercress, mango salad topped with lemon, salt and olive oil and chile de árbol sauce21

SEITAN TAQUITOS: Asparagus, seitan, Tomato, pineapple, guacamole, chile d' árbol, sautéed leafy greens.....19

RAVIOLI OF THE DAY: Port wine marinara sauce, sautéed leafy greens with garlic and sliced avocado.....19

MACROBIOTIC PLATE: Tofu, tempeh, or seitan; black beans, quinoa, sea vegetables, tahini sauce19

RAW ENTREES

RAW NEW SAMPLER PLATTER Beet ravioli, manicolli, hummus pesto satiar, house made sauerkraut, brazil nut and sesame meatballs, mango chutney, tomato , olives, sunflower sprouts
dressing.....19

RAW ZUCCHINI SPAGHETTI : Brazil nut and sesame meatballs, sun-dried tomato marinara sauce, kalamata olives and torn basil.....17

RAW PIZZETTA Pumpkin seed crust, sun-dried tomato marinara, pesto, kefir cashew cheese, arugula, avocado, olives and cremini mushrooms.....19

RAW QUESADILLA Flax tortilla, vegetable-Brazil nut filling, walnut pate, salsa and guacamole.....18

RAW CALIFORNIA TOSTADA Crisp and flavorful corn & flax tortilla piled high with cashew cream queso blanco, guacamole, salsa, mushroom carne asada, and a drizzle of seasoned tomato sauce. Served with a salad in lemon-basil dressing.....19

RAW PEAR RAVIOLI Pear ravioli is filled with cashew kefir and topped with fresh marinara sauce and served with a salad in lemon-basil dressing.....19

SALAD

MEDITERRANEAN SALAD

Mixed greens, sea vegetables, tomatoes, carrots, grilled tofu (house)

CAESAR AVOCADO

Romaine, avocado, sun-dried tomatoes, croutons (Caesar)

UN-CHICKEN CAESAR SALAD

Black beans, seitan, croutons, olives, House Caesar dressing

LOVERS SALAD

Avocado, olives, mango, pine nuts, vegetables, diced berries, (balsamic shiitake)

(RAW) SEA VEGETABLE

Wild Maine sea vegetables, diced vegetables, pumpkin seeds, Indonesian dressing

(RAW) ANGEL'S SALAD

Greens, tomatoes, apples, mango, avocado, sea vegetables (Indonesian)

(RAW) THAI AVOCADO (LIVE)

Mixed greens, tomatoes, cucumbers, nori, carrots (Thai citrus)

(RAW) OMEGA

Greens, kale, avocado, spicy cashew nuts & hemp seeds (citrus hemp)

(RAW) WATERCRESS (GF)
House sauerkraut, carrot, sunflower sprouts, avocado, Indonesian dressing

DRAGON SALAD (GF) Optional

Smoked tempeh, blanched vegetables, house sauerkraut black beans, hemp seed croutons, house mustard dressing

APPETIZER 10 ENTREES 16

House (Tamaril-Lemon-Ginger) • Balsamic Shiit
Live Caesar • House Caesar • Lemon-Basil • Citrus Hemp • Spicy Thai • Indonesian

DESSERTS

RAW CHOCOLATE AÇAÍ BERRY PIE (LIVE)
Creamy berries with coconut and chocolate açai 9

RAW CACAO FUDGE (LIVE)
Rich dark cacao with shredded coconut 9

RAW COCO-MANGO PIE (LIVE)
Ripe mango and coconut cream 9

CHOCOLATE CAKE

Strawberry purée 9

CARROT CAKE

Vanilla buttercream frosting 9

WARM WALNUTS BROWNIE SUNDAE (GF)
Strawberry and Goji purée, Chocolate sauce, vanilla cream Topped with whipped coconut cream 9

WARM BANANA NUTELLA ROYALE (GF)

Grilled banana rolled in a pancake and served with ice cream, nuts & dessert sauce.

THE CITY OF NEW YORK



DEPARTMENT OF BUILDINGS
CERTIFICATE OF OCCUPANCY

ALTA# TYPE 1

100174428

99352

BOROUGH MANHATTAN

DATE **OCT 21 1991** NO. **93352**

This certificate supersedes C.O. NO

ZONING DISTRICT C2-5 in R7-

THIS CERTIFIES that the ~~new~~ ~~altered~~ ~~existing~~ building premises located at

405 EAST 6th STREET

Block 434 Lot 55

CONFORMS SUBSTANTIALLY TO THE APPROVED PLANS AND SPECIFICATIONS AND TO THE REQUIREMENTS OF ALL APPLICABLE LAWS, RULES, AND REGULATIONS FOR THE USES AND OCCUPANCIES SPECIFIED HEREIN.

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOAD LBS PER SQ FT	MAXIMUM NO OF PERSONS PERMITTED	ZONING DWELLING OR ROOMING UNITS	BUILDING CODE HABITABLE ROOMS	ZONING USE GROUP	BUILDING CODE OCCUPANCY GROUP	DESCRIPTION OF USE
CELLAR	OG						BOILER ROOM
BASEMENT	50	74			6	COMM	EATING AND DRINKING ESTABLISHMENT
1st FLOOR	40		1		2	RES	ONE (1) APARTMENT
2nd FLOOR	40		1		2	RES	ONE (1) APARTMENT
3rd FLOOR	40		1		2	RES	ONE (1) APARTMENT
4th FLOOR	40		1		2	RES	ONE (1) APARTMENT
TOTAL FOUR (4) APARTMENTS AND ONE (1) EATING AND DRINKING ESTABLISHMENT							
RESIDENTIAL OLD-CODE							

THIS CERTIFICATE OF OCCUPANCY MUST BE POSTED
 WITHIN THE BUILDING IN ACCORDANCE WITH THE RULES
 OF THE DEPARTMENT PROMULGATED MARCH 31ST, 1967.

CH

OPEN SPACE USES _____

(SPECIFY—PARKING SPACES, LOADING BERTHS, OTHER USES, NONE)

**NO CHANGES OF USE OR OCCUPANCY SHALL BE MADE UNLESS
 A NEW AMENDED CERTIFICATE OF OCCUPANCY IS OBTAINED**

THIS CERTIFICATE OF OCCUPANCY IS ISSUED SUBJECT TO FURTHER LIMITATIONS, CONDITIONS AND SPECIFICATIONS NOTED ON THE REVERSE SIDE.

[Signature]

[Signature]

BOROUGH SUPERINTENDENT

COMMISSIONER

ORIGINAL

OFFICE COPY - DEPARTMENT OF BUILDINGS

COPY