

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. You can find community groups and contact information on the CB 3 website:  
[http://www.nyc.gov/html/mancb3/html/communitygroups/community\\_group\\_listings.shtml](http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml)
- 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: May 30, 2014

**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.**

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

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

Previous or current use of the location: Previously Fabric store. Currently vacant.

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

**APPLICANT:**

Premise address: 112 Stanton Street, New York, NY 10002

Cross streets: Ludlow & Essex Street

Name of applicant and all principals: AAJ Hospitality Inc.

Trade name (DBA): NUEVO

**PREMISE:**

Type of building and number of floors: Brick, 6 Story walk-up

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 for any back or side yard use?  Yes  No What is maximum NUMBER of people permitted? 120

*no side yard or back yard*

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

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

C4-4A

**PROPOSED METHOD OF OPERATION:**

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-Wed 12-4, 5-11 / Thurs-Sat 12-4, 5-12:30 Am / Sun 11-10

Number of tables? 16 Number of seats at tables? 64

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

(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): see attached

Does premise have a full kitchen  Yes  No?

Does it have a food preparation area?  Yes  No (If any, show on diagram) see 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? Same as operating hours

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

How many employees will there be? 8-10

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

Will there be TVs/monitors?  Yes  No (If Yes, how many?) 3

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 Spotify

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

Please describe your sound system: corner & Book shelf speakers

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

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

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, please see attached

**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 Chun Yuk Lee DDS = Dental office @ 243 Grand St.

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. Landlord 112 Starston St.

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? 36

How many On-Premise (OP) liquor licenses are within 500 feet? 42

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

**COMMUNITY OUTREACH:**

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also 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).

***We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.***

1.  I agree to close any doors and windows at 10:00 P.M. every night?
2.  I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_ DJs/ promoted events per \_\_\_,  more than \_\_\_ private parties per \_\_\_
3.  I will play ambient recorded background music only.
4.  I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5.  I will not seek a change in class to a full on-premise liquor license. Or  my business plan is to seek an upgrade at a later date.
6.  I will not participate in pub crawls or have party buses come to my establishment.
7.  I will not have a happy hour. Or  Happy hour will end by 7pm.
8.  I will not have wait lines outside.  There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9.  Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Chun Lee - 646-483-7603

# ATTENTION RESIDENTS & NEIGHBORS

AAJ Hospitality Inc.

Company/DBA Name and Contact Number for Questions

Plans to open a

Restaurant

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

112 Stanton Street, New York, NY 10002

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer, Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, June 16, 2014 at 6:30pm

Community Board 3 Office

59 East 4th Street (btwn 2nd Ave & Bowery)

Date/Time/Location

Chun Lee 646-483-7603

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

info@cb3manhattan.org - www.cb3manhattan.org

**Petition to Support Proposed Liquor License**

Date: 5/30/2014

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) On - premises Liquor

to the following applicant/establishment (company and/or trade name) AAJ Hospitality Inc.

Address of premises: 112 Stanton Street, New York, NY 10002

This business will be a: (circle) Bar Restaurant Other: \_\_\_\_\_

The hours of operation will be:  
Mon - Wed 12-4, 5-11 / Thurs - Sat 12-4, 5-12:30am / Sun 11-10

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address

# MUEVO

fonda latina

## bebidas

**Limonadas**  
\$5

Kiwi, strawberry, tropical, blood orange, passion

**agua frescas**  
\$4

Melon, tamarindo, Papaya, panela, guava

**batidos**  
\$5

Mamey, mango, guanabana, banana, trigo

**sangrias**  
\$5 glass \$ 20 pitchers

traditional, berries, tropical, citrus

**jarritos**  
\$6

Melon, tamarindo, Papaya, mango, guava  
Mix berries

**platos frios**  
\$8 or four for \$30

**montaditos**  
yellowtail salpicon, garlic toast, artichoke hash

**tortilla espanola**  
Spanish omelet, crabmeat stew, romesco sauce

**escalivada**  
catalan, roasted eggplant, sundried tomatoes, Spanish olives

**remolachas con espuma de queso de cabra**  
roasted beets, garlic-sherry vinaigrette, goat cheese foam

**platos calientes**  
\$8 or four for \$30

**pulpo**  
Grilled oopus, white beans, roasted garlic

**empanada de espinaca**  
Spinach, pine nuts and Manchego cheese empanada, roasted tomato sauce

**cocido de chorizo**  
Spanish chorizo, potatoes, olives, orange rind

**croquetas de jamon, bacalao y pollo**  
Ham, cod fish and chicken croquette, lemon-aji Amarillo allioli

**camarones al ajillo**  
Shrimp, pepper flakes, thyme, slices of garlic

**ceviches**  
\$10 or four for \$36

**hamachi**  
yellowtail, yuzu juice, Serrano chiles, roasted sweet cherry tomato

**atun**  
tuna, shaved chiles, coconut water, ginger, aji amazonica

**lubina** thinly slice lubina, sour orange, chipotle, crispy sweet potatoes

**camaron**  
shrimp, Peruvian panca pepper, tangerine juice, cilantro

**ensaladas**  
\$10 or four for \$36

**setas**  
field greens, oven roasted wild mushrooms, fava beans, roasted garlic vinaigrette

**escabeche** pan seared tuna, lemon oil, micro arugula, mustard-tangerine emulsion

**esparagos blancos**  
grilled white asparagus, pan roasted creminis, tetilla cheese gratin

**palmitos**  
heart of palms, orange, piquillos, frisee, roasted shalot vinaigrette

**tallarines**  
\$13

**fideua**  
Spanish fideua, noodles, seafood, vegetables

**androsjos**  
braised short ribs, sweet peas, tomatos, tallarin ancho, rioja broth

**rabo encendido con trufas**  
Braised oxtail, bucatini pasta, Manchego cheese, garlic,

**plancha**  
\$14

pork loin      chicken breast      duck breast  
lamb chops      short ribs      sirloin steak  
tuna loin      lubina      shrimp

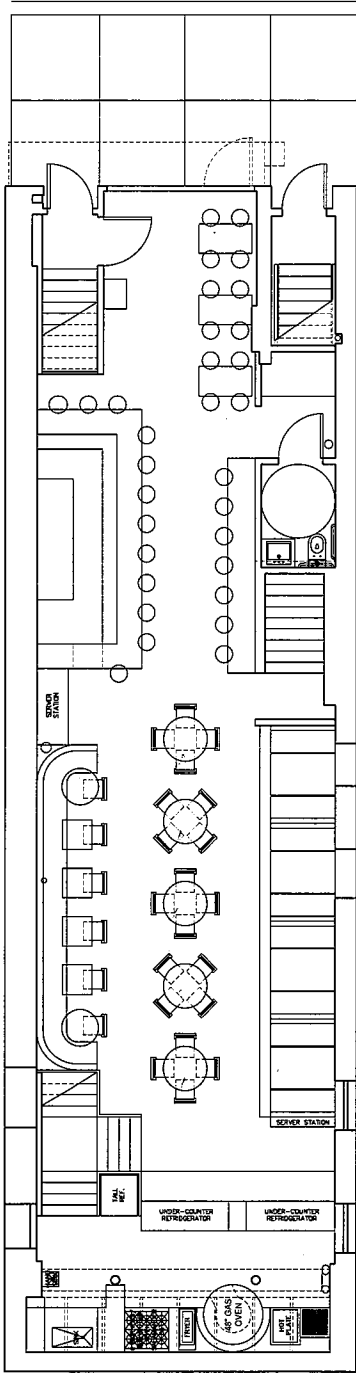
please choose one:  
yuca croquettes, spinach catalan, white asparagus al ajillo, patatas bravas

**salsas**  
piquillo mojo, olive Chimichurri, Spanish fondue

**paellas**  
\$14

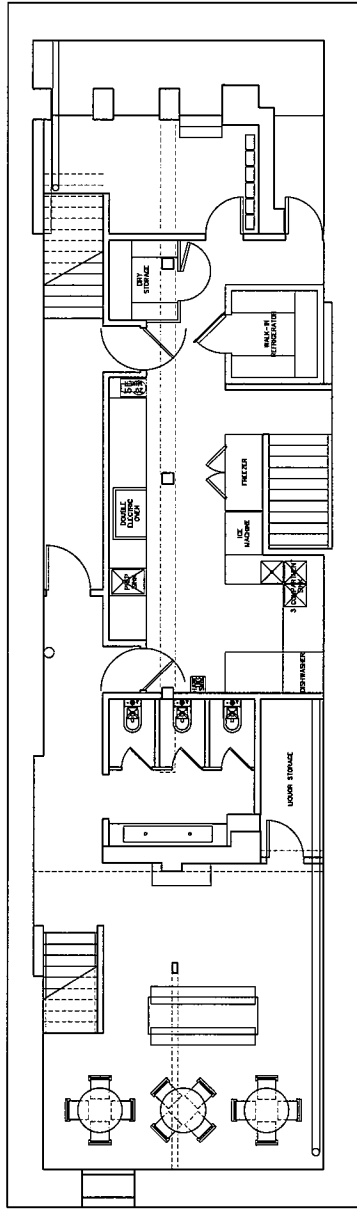
saffron-pimenton rice, black spiced rice, wild mushroom rice, chaufa rice

please choose one  
mushroom medley, rioja short-ribs, mariscada, adobo chicken



81 SEATS

FIRST FLOOR PROPOSED PLAN  
SCALE: 1/8" = 1'



20 SEATS

CELLAR FLOOR PROPOSED PLAN  
SCALE: 1/8" = 1'

101 TOTAL