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
- ■ 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: April 2, 2015

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: Restaurant-Wine (beer & wine only)

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Ducati Bagels LLC dba Spina
License serial # 1204687-Expires 11/30/2015

APPLICANT:

Premise address: 175 Avenue B

Cross streets: 11th & 12th Streets

Name of applicant and all principals: Babu Ji NYC Inc.
Harpreet Singh and his wife, Jennifer Narcisco

Trade name (DBA): Babu Ji

PREMISE:

Type of building and number of floors: Multi-unit mixed commercial/residential; 5 story

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? 49

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):

R7A/Commercial Overlay C1-5/Zoning Map 12C

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) SUNDAY-THURSDAY: 10:00 AM to 12:00 AM

FRIDAY-SATURDAY: 10:00 AM to 1:00 AM

Number of tables? 14 Number of seats at tables? 44

How many stand-up bars/ bar seats are located on the premise? One/4 seats

(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): Customer Bar; rectangular; 10 feet

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

Indian cuisine

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? Principals (2)

How many employees will there be? 8

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

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: IPOD

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? No. Background music only

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 **B**ar, **R**estaurant, 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? 15

How many On-Premise (OP) liquor licenses are within 500 feet? 9

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 8:00 PM.
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.

Babu Ji NYC Inc.
175 Avenue B
New York, NY 10009

ATTACHMENTS TO Community Board 3 Liquor license application questionnaire

1. **NOTICE OF PROPOSED BUSINESS TO BLOCK OR TENANT ASSOCIATIONS**

   We contacted Rob Hollander of the 11th Street A-B-C Block Association on February 23rd.

   We also contacted Jill Ackerman of the 12th Street Block Association on February 23rd.

   We invited both parties to meet with us at the application premises.

2. **HOW DO YOU PLAN TO MANAGE VEHICULAR TRAFFIC AND CROWDS ON THE SIDEWALK?**

   The outside space will be monitored by the restaurant hostess on a consistent basis to ensure that people do not congregate on the sidewalk and disturb the neighbors. The establishment will take any necessary efforts to manage the noise inside the premises.

175 Avenue B

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

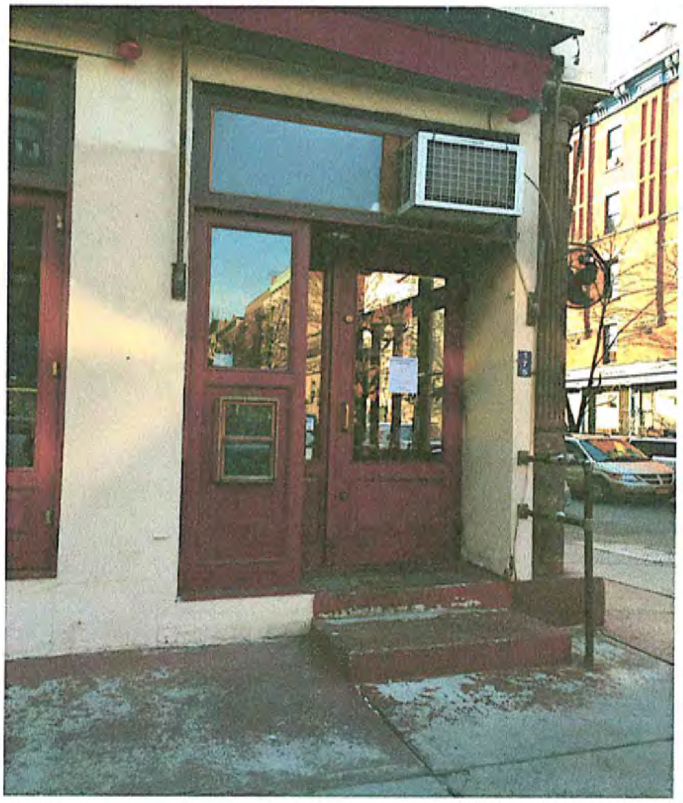
Schools within 500 Feet

Name	Address	Approx. Distance
PS 61 ANNA HOWARD SHAW SCHOOL	610 E 12TH ST	195 ft
PS 19 ASHER LEVY SCHOOL	185 FIRST AVE	360 ft
PS 34 FRANKLIN D. ROOSEVELT S	730 E 12TH ST	360 ft

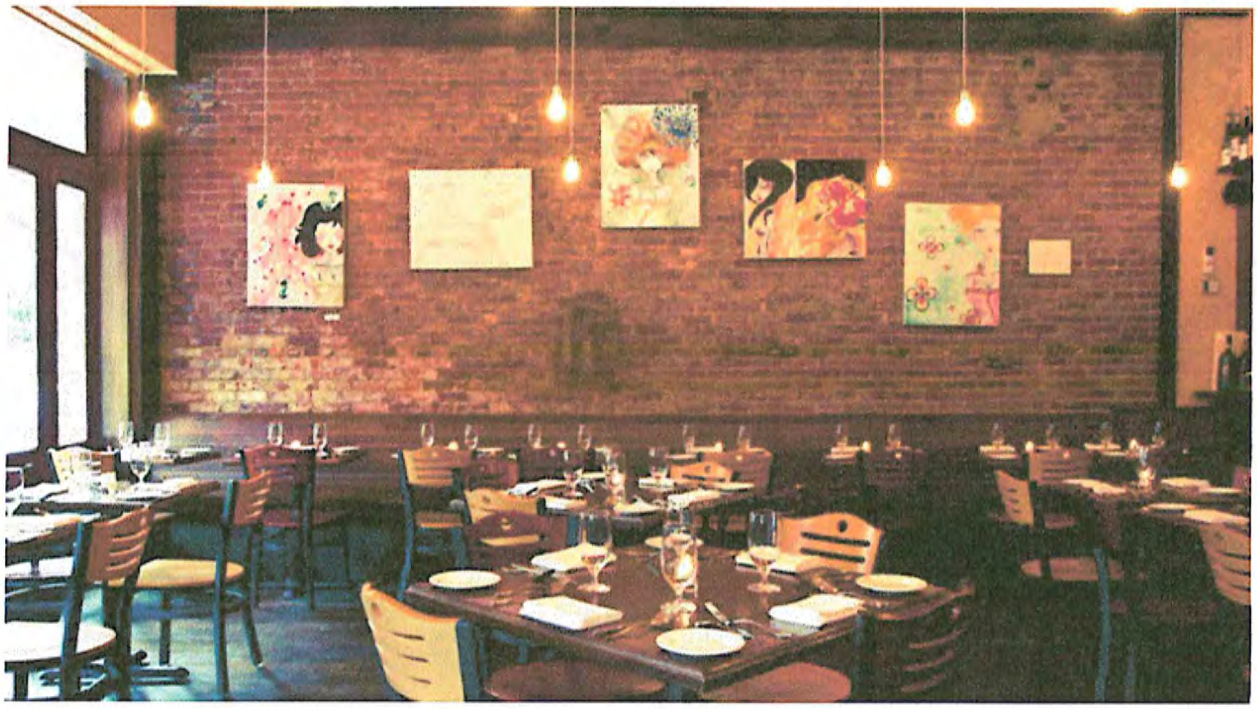
On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
CEVICHERIA INC	179 AVENUE B	55 ft
TAULANT LLC	186 AVENUE B	85 ft
BACK FORTY LLC	188 192 AVENUE B	160 ft
OOPS OF NEW YORK INC	168 AVENUE B	210 ft
LA RITT INC	162 164 AVENUE B	265 ft
YARDBIRD LLC	162 AVENUE B	295 ft
FOOD IN ITALY LLC	337 E 10TH ST	300 ft
CHARLEY GROUP LLC	339 E 10TH STREET	320 ft
FLAM ABLE LLC	204 AVENUE B	320 ft
220 ASSOCIATES INC	222 AVENUE B	530 ft
219 AVENUE B MUSIC LOUNGE INC	219 AVENUE B	530 ft
224 AVENUE B INC	224 AVENUE B	540 ft
BI BRAINNN INC	221 AVENUE B	540 ft
Name	Address	Approx. Distance
LEAD TO GOLD INC	225 AVENUE B 2ND FL	550 ft
LAZERINI JAZZ LLC	649 E 9TH ST	610 ft
185 AVENUE C CORP	185 AVENUE C STORE 3 & 4	650 ft
1011 TAVERN CORP	171 AVE C	685 ft
510 EAST 11TH STREET CORP	510 E 11TH STREET	710 ft

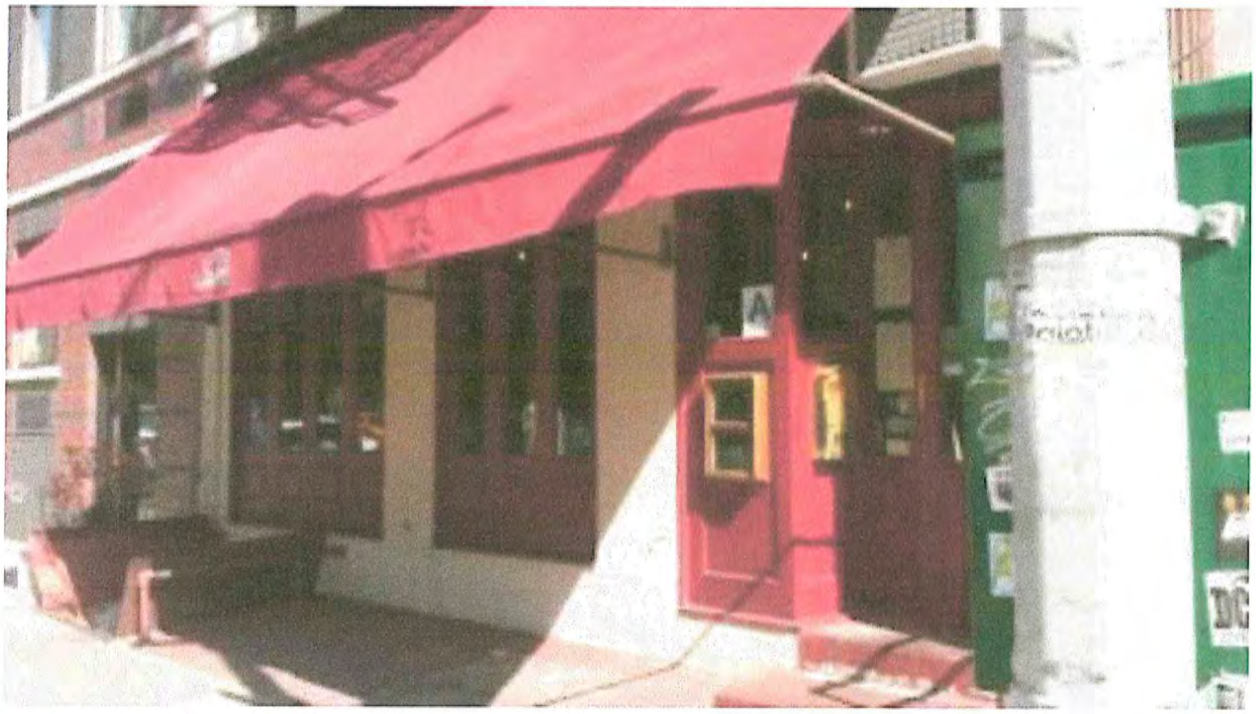
Babu Ji NYC Inc., 175 Avenue B, New York, NY 10009



Babu Ji NYC Inc. 175 Avenue B, New York, New York 10009



Babu Ji NYC Inc. 175 Avenue B, New York, New York 10009



Babu Ji NYC Inc. 175 Avenue B, New York, New York 10009

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ATTENTION RESIDENTS & NEIGHBORS

BABU JI NYC Inc. DBA Babu Ji

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

175 Avenue B, New York, New York 10009

Building Number and Street Name (Address)

This establishment is seeking a license to serve

BEER & WINE ONLY

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, April 20, 2015 at 6:30pm
Community Board 3 Office
59 East 4th Street (btwn 2nd Ave & Bowery)

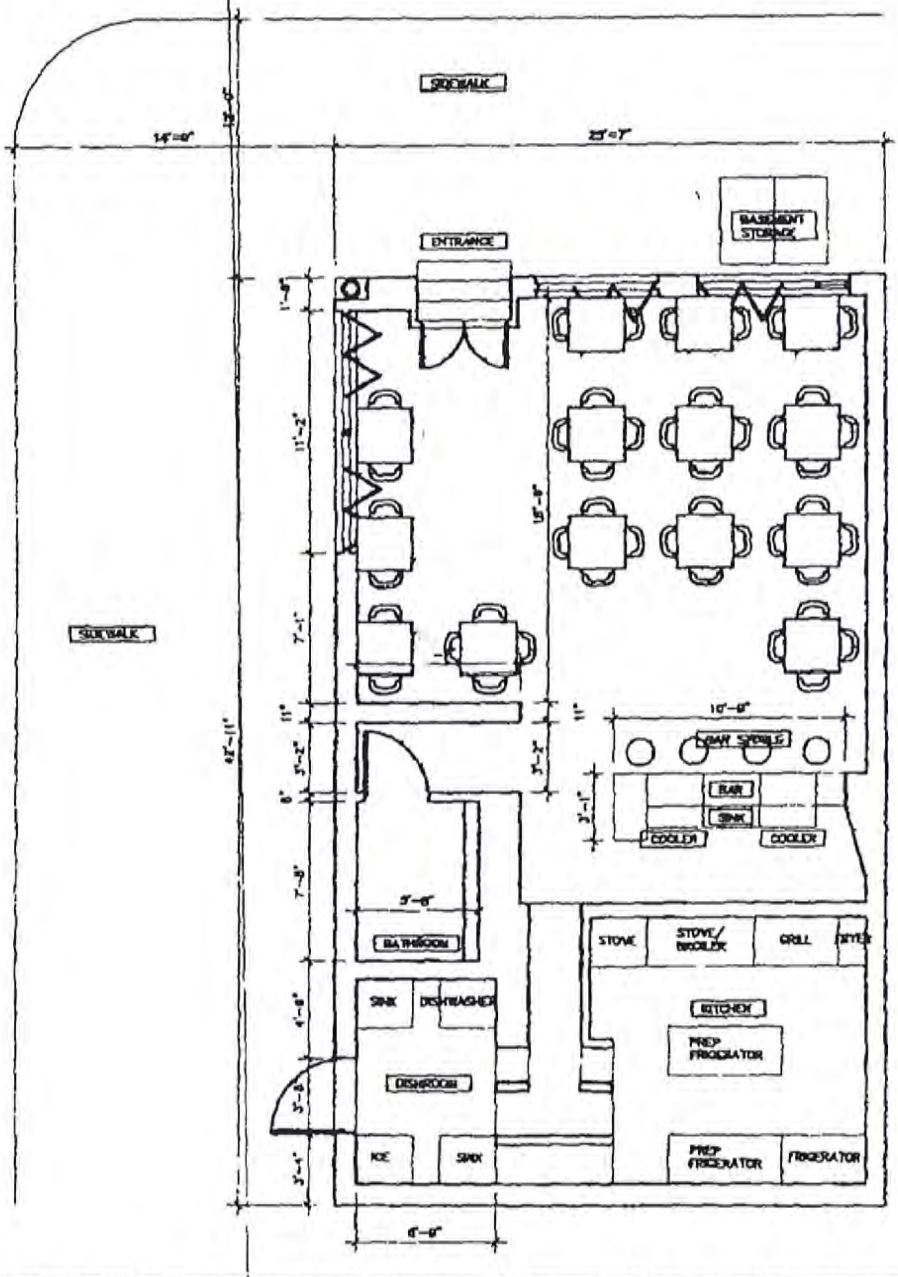
Date/Time/Location

Anthony Caraballo (718) 875-2929

Applicant Contact Information

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
info@cb3manhattan.org - www.cb3manhattan.org

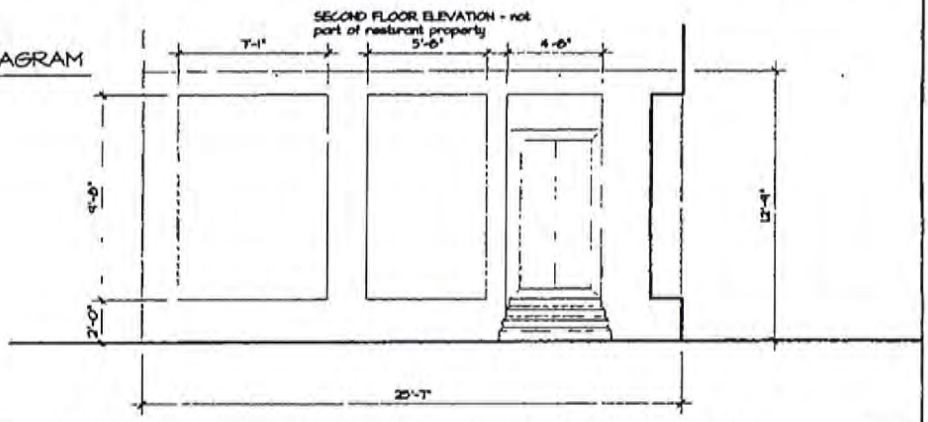
1204687-63



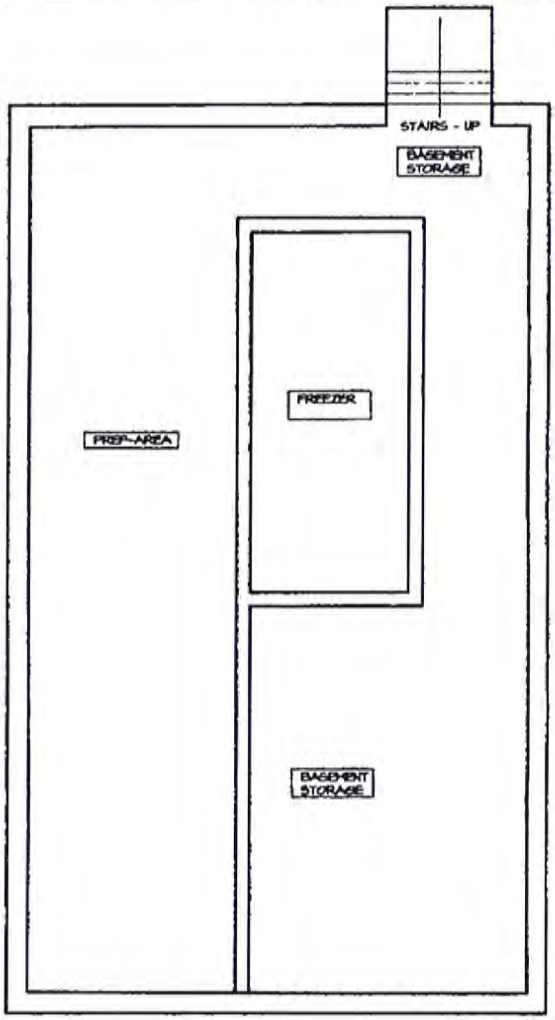
Project 11TH AND AVENUE B		Title INTERIOR FLOOR PLAN	
Project No	Date 10/08/2007	Scale $\frac{1}{8}$" = 1'-0"	Drawing No

1204687-63

FRONT ELEVATION DIAGRAM



BASEMENT DIAGRAM - NOT TO SCALE



Project 11TH AND AVENUE B		Title FRONT ELEVATION AND BASEMENT PLAN	
Project No	Date 10/08/2007	Scale 1/8" = 1'-0"	Drawing No

BABU JI

FROM THE STREET

Batata Vada :: Mumbai street food, spiced lentil & potato parcels topped with fresh radish, mint, tamarind & yoghurt chutney, broken chickpea noodle 16 GF

Rainbow Trout :: Fresh Goulburn River, Victoria Rainbow Trout charred in our tandoori oven, ginger honey sauce & green mango slaw 20 GF

Beetroot Paneer Tikka :: Pomegranate marinated tandoor roasted housemade paneer layered with slaw, beetroot ginger sauce 20 GF

Lamb Chop :: Tandoori charred Macedon Ranges lamb chop spiced in maze, nutmeg & cumin 25 GF

Yoghurt Kebab :: Hung yoghurt croquette with spiced pinapple center, beetroot ginger sauce 18

Tandoori Chicken :: Babu Ji specialty of marinated spiced free range chicken charred in the tandoor 25 GF

Papdi Chaat :: The motherland's version of nachos & salsa, a must try for first-timers 18

Okra Fries :: Green mango powder & crushed pomegranate spiced & battered okra shavings with mint coriander chutney 18 GF

Tokri Chaat :: Savory specialty of Delhi. Spiced tandoor roasted pineapple, pear & apple sweet & sour salad, crisp potato nest 18 GF

Samosa Plate :: Pomegranate & green mango powder spiced potato, peas, crisp pastry, chutney 14

Papadum with the Works :: Fresh mint, tamarind, sweet mango chutneys, chilli sauce, mixed pickle 8 GF

Raita :: Cucumber, carrot & yoghurt salad 5 GF

FROM THE POTS

Butter Chicken :: Free range chicken marinated in yoghurt, tomato & fenugreek 20 GF

Nilgiri Goat :: Leg of goat simmered in a curry of fresh & dry mint, coriander & shallot 22 GF

Roasted Lamb Curry :: Rich stew of slow roasted leg of lamb curry, Rajasthani style 22 GF

Fish Curry :: Blue Grenadier turmeric, mustard seed & coconut milk curry…a must try 22 GF

Palak Paneer :: Garlic infused spinach with housemade paneer 18 GF

Bengan Bartha :: Curry of spiced pulp of whole fire roasted eggplant 18 GF

Punjabi Khadi :: Yoghurt based, turmeric & mustard seed curry with cauliflower fritters 16 GF

House Dhal :: Black lentils, ginger, garlic & garam masala slow simmered 14 GF

Naan :: Garlic & Chive, Sesame & Onion Seed or Plain 5 or three naan ordered as a basket 12

Premium Aged Basmati Sella Rice 5 GF

CHEF'S SET MENU

Our most popular entrees, curries, naan, rice & kulfi :: $50 per person

NO SPLIT BILLS :: 10% SURCHARGE SUNDAYS/PUBLIC HOLIDAYS

Our spices are prepared in facilities/our kitchen which heavily process/cook with nuts & gluten products