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.
- NA 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: 06/23/2015

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: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 171 Avenue A

Cross streets: 11th, 10th

Name of applicant and all principals: Applicant: Rice & Salt LLC
Principals: Stephan Brezinsky and Kimxuan Brezinsky

Trade name (DBA): Soothsayer

PREMISE:

Type of building and number of floors: Mixed use 6 floor residential

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: Backyard

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? 74

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

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) M-Th 5:30-12am, Fri 5:30-1am, Sat 12-1am, Sun 12-11pm

Number of tables? 20 Total number of seats? 50

How many stand-up bars/ bar seats are located on the premise? 15

(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): L shaped bar in front dining room

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? Until close

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

How many employees will there be? 20

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: Small wall mounted speakers connected to an ipod.
See Addendum for further information.

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.")
See Addendum.

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.
See Addendum.

Do you have sound proofing installed? ☒ Yes ☐ No

If not, do you plan to install sound-proofing? ☒ Yes ☐ No

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. See 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 **B**ar, **R**estaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.
See attached

LOCATION:

How many licensed establishments are within 1 block? 11

How many On-Premise (OP) liquor licenses are within 500 feet? 6

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).

See attached

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. ☒ 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.

Addendum to Community Board 3 Liquor License Application Questionnaire

1. *Please describe your soundsystem.*

Rice & Salt LLC will use six Polk audio 6.5" driver speakers connected to a Sonos wireless system and iPod.

2. *How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment?*

Rice & Salt LLC will implement the "NoWait" text message restaurant wait list app. This app notifies patrons when seating is available via text message, allowing them to wait off premises. Additionally, employees will be designated to actively manage any crowds that may develop. Waiting areas will be designated for patrons as well.

3. *How do you plan to manage noise inside and outside your business so neighbors will not be affected?*

Rice & Salt LLC will mount speakers away from walls and ceilings and will install homasote sound barriers in the walls. The company will also use volume limiters on speakers and sound system equipment, and the volume will be continually monitored by the principals and managers to ensure that it is not disruptive.

Stephan Brezinsky

628 E 20th St, New York, NY 10009
Tel: 917.582.2564 Email: sbrezinsky@gmail.com

PROFILE

Certified food professional with diverse background transforming passion for food into a successful career in the hospitality industry. Highly driven, thrives on personal challenges and learning.

EXPERIENCE

Bar Manager, The Third Man, New York, NY ***2014-present***

- Worked multiple shifts at highly popular cocktail bar.
- Helped with menu design and cocktail creation.
- Trained new employees for bartender and bar-back positions.

Floor Manager, Pok Pok Ny, Brooklyn, NY ***2014-2015***

- Oversaw weekend breakfast and lunch service at Michelin starred restaurant.
- Demonstrated a hands-on management style through interacting with guests, running food, bussing tables, and maintenance tasks.

Inaugural Bartender, Spirited, New York, NY ***2014***

- Opening team member for craft cocktail and dessert lounge.
- Assisted with setup of bar layout, equipment, and drink recipes.

Inaugural Bartender, Il Mulino Prime, New York, NY ***2014***

- One of two original bartenders for opening of new restaurant concept.
- Served Italian fine wines and craft cocktails while maintaining fine dining standards of service.

General Manager, Rue B Restaurant & Lounge, New York, NY ***2013-2014***

- Managed inventory and ordering for all food & beverage, tracked and recorded daily sales figures.
- Oversaw the kitchen and floor while acting as cook and bartender whenever needed.
- Developed new speciality food and drink menus.

Chef/Owner, Crêperie des Anges, Los Angeles, CA ***2012-2013***

- Owned and operated Farmer's Market food stand and catering business.
- Developed recipes and menu, handled all cooking and day to day operations.

EDUCATION & CERTIFICATIONS

New York City Department of Health — Food Protection Course Certified	2013
ABC Bartending School — Certified Responsible Alcohol Vendor	2013
ServSafe Certified California Food Handler	2012-2015
Center for Advanced Digital Applications, New York University — M.S. Digital Imaging & Design	2007
Leonard N. Stern School of Business, New York University — B.S. Information Systems	2001

COMPUTER SKILLS

DinerWare, Aloha, Breadcrumb, Aldelo, Adobe CS, MS Office. Windows, Mac, Linux, UNIX.

LANGUAGES

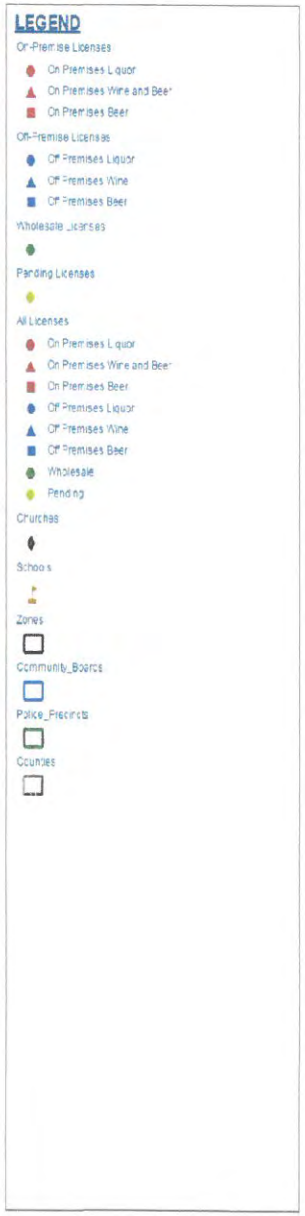
English, French (Fluent), Spanish (University level).

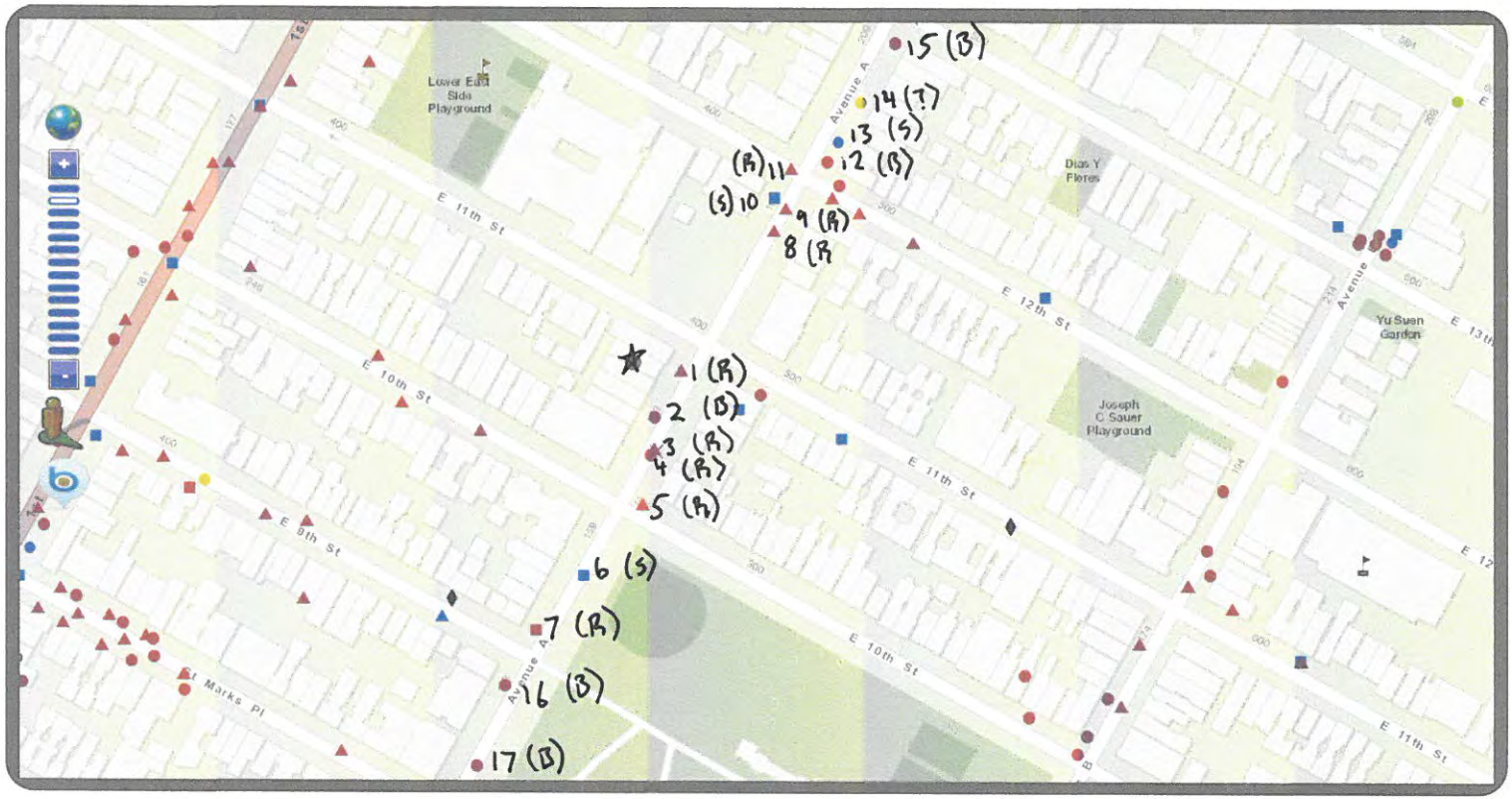
INTERESTS

Hobbies: Award winning home brewer.
Music: Piano, bass, guitar, violin, saxophone, drums.
Travels: All western European countries, USA (most states), Canada, Southeast Asian countries, Australia.
Sports: Motorcycling, cycling, snowboarding, skateboarding, competitive skiing.

Licenses Within Two Blocks

Legend





Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.

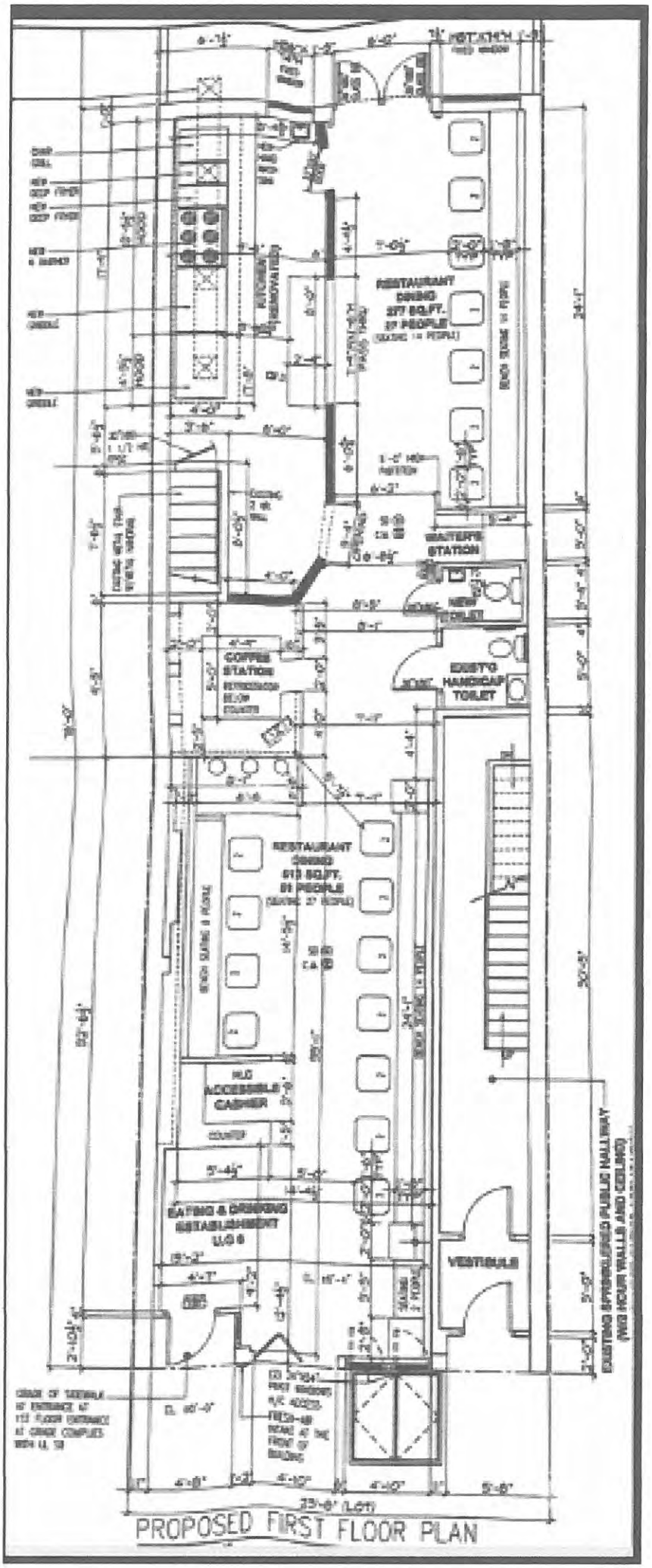
(B) Bar
(R) Restaurant
(S) Store
★ Applicant

June 23, 2015

LICENSED ESTABLISHMENTS WITHIN TWO BLOCKS IN EACH DIRECTION OF APPLICATION

1. Westville Restaurant Inc. (RW), 173 Avenue A, New York, NY 10009
2. Patty McCarthys Inc. (OP), 169 Avenue A, New York, NY 10009
3. 167 AA Rest Corp (RW), 167 Avenue A, New York, NY 10009 (CLOSED)
4. Flinders Lane LLC (OP), 162 Ave A, New York, NY 10009
5. Esayed III Corp (RW), 293 E 10th Street, New York, NY 10009
6. Tompkins Finest Corp (AX), 153 Avenue A, New York, NY 10009
7. La Lucha LLC (EB), 147 Avenue A, , New York, NY 10009
8. 186 A Enterprises Inc. (RW), 186 Avenue A, New York, NY 10009
9. 188 Ave A Take Out Food Corp (RW), 188 Avenue A, New York, NY 10009 (CLOSED)
10. Dream Foods Inc. (A), 191 Ave A, New York, NY 10009
11. E 10th St. LLC (TW), 195 Ave A, New York, NY 10009 (aka 441 E 12th St.)
12. Monolith Inc. (OP), 194 Ave A, New York, NY 10009 (CLOSED)
13. Avenue A Wines Inc. (L), 196 Avenue A, New York, NY 10009
14. Avenue A Hospitality LLC (OP), 200 Avenue A, New York, NY 10009 (CONDITIONAL APPROVAL)
15. DBW Restaurant Associates LLC (OP), 206 Avenue A, New York, NY 10009
16. Wishbone Productions Inc. (OP), 141 Avenue A, New York, NY 10009
17. Ludwika Mickevicius (OP), 135 Avenue A, New York, NY 10009

TOTAL: 17



PROPOSED FIRST FLOOR PLAN

Soothsayer

Food Menu

Snacks

Shrimp Chips 3

Beef Jerky 5
Chili, honey, soy sauce

Shrimp in a Blanket 8
Whole shrimp, scallion

Daikon Fries 6
Vietnamese mayo

Small Plates

Spring Rolls *(Chả Giò)* 10
Pork, wood-ear mushroom, carrot, glass noodles

Summer Rolls *(Gỏi Cuốn)* 11
Shrimp, pork, vermicelli, lettuce, herbs

Tofu and Tomatoes 11
Garlic, shallot, fish sauce

Shrimp Sticks 12
Seasoned shrimp, sugar cane

Sardine Salad 11
Citrus cured sardine, fish sauce, shallots, chili, herbs

Fried Rice 13
Chinese sausage, dried shrimp, grilled scallions, confit egg yolk

Water Spinach *(Rau Muống)* **10**
Chili, garlic

Grilled Scallops **14**
Fish sauce, spring onion, peanuts

Bánh Mì Burger **15**
Beef, pâté, pickled carrot & daikon, Sriracha mayo, herbs, daikon fries

Five Spice Chicken Wings **14**
Five spice, ginger, cilantro

Big Plates

Beef *(Bún Bò)* **13**
Grilled beef, rice vermicelli, herbs

Smoked Duck Breast **22**
Garlic, chili, green mango

Pork Belly **17**
Slaw, pickled greens

Desserts

Creme Brûlée **8**
Ginger, sugar

Avocado Ice Cream **6**

Bean Pudding **8**
Sweet rice, beans, coconut milk

Banana Fritters **8**
Rice flour, sugar, frozen yogurt banana cream

Coffee & Tea

Vietnamese Coffee *(Cà phê sữa dá)* **4**
Trong Nguyen beans, sweetened condensed milk

Iced Vietnamese Coffee **4**
Cold brew, sweetened condensed milk

Jasmine Tea **3**

Soothsayer

Drinks Menu

New Cocktails

Spicy Mojito 12
Cucumber infused Cachaça, Perilla, Mint, Lime, Soda

Phantom Feeling 12
Lavender infused Vodka, Vanilla Mint Syrup, Laird's Applejack, Lemon

Gone Bananas 12
Gin, Banane du Brésil, Calvados, Lime, Chili Bitters

Saigon Sipper 12
Cana Brava Rum, Spicy Ginger Beer, Teapot bitters

Eastern Flame 13
Del Maguey Mezcal, All-spice Dram, Thai Basil & Ginger Shrub, Lemon

Aged Sazerac 12
Sazerac Rye, Oleo Saccharum, Peychaud's Bitters, aged in bottles

Boulevard B 13
Smoked Orange infused Buffalo Trace Bourbon, Campari, Martini & Rossi Vermouth, carbonated

Orangutango 13
Famous Grouse Scotch, Atsby Armadillo Cake Vermouth, Pineapple Gum Syrup, Aromatic Bitters

Café Crazy 13
Whiskey, Hot Vietnamese Coffee, Milk, Egg Yolk

Old Cocktails

Satan's Whiskers 12

Ford's Gin, Dolin Dry, Carpano Antica, Orange Juice, Grand Marnier, Orange Bitters

Bicyclette 12

White Wine, Cappelletti

Bamboo Cocktail 11

Amontillado Sherry, Dolin Sweet, Angostura

Morning Glory Fizz 12

Scotch, Lemon, Lime, Egg White, Absinthe, Soda