HELBRAUN & LEVEY LLP
ATTORNEYS AT LAW

SHNY Place LLC
116 Suffolk Street
New York, New York

(alteration / add bar)

110 WILLIAM STREET SUITE 1410 NEW YORK, NY 10038 T 212 219 1193 F 212 226 7554

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: 7/1/2016

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: TAVERN WINE

If alteration, describe nature of alteration: adding additional seats and a bar

Previous or current use of the location: already existing coffeeshop/bar, intending to add additional bar

Corporation and trade name of current license: SHNY PLACE LLC

APPLICANT:

Premise address: 116 SUFFOLK ST NEW YORK, NY 10002

Cross streets: DELANCEY STREET, RIVINGTON STREET

Name of applicant and all principals: MINASIAN, GREGORY JOSEPH
RICHARDSON, PETER

Trade name (DBA): SPREADHOUSE COFFEE & ART

PREMISE:

Type of building and number of floors: MIXED USE, OCCUPYING GROUND FLOOR (5 FLOORS IN BUILDING)

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: N/A
N/A

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):
Land Use:Multi-Family Walk-up Buildings Zoning: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: N/A
N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) WEDNESDAY TO SATURDAY 7-12

Number of tables? 6 new Total number of seats? 18 new (67 total)

How many stand-up bars/ bar seats are located on the premise? 10 new

(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): 14' STRAIGHT BAR IN BACK OF RESTAURANT

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
SEE MENU ATTACHED: SALADS, SPREADS, BAKED GOODS, ETC.

What are the hours kitchen will be open? FOOD SERVED AT ALL HOURS AS BEER/WINE SERVICE

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

How many employees will there be? 5-10

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

Will there be TVs/monitors? ☐ Yes ☒ No (If Yes, how many?) N/A

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 AMBIENT BACKGROUND MUSIC; SAME AS WHAT EXISTS CURRENTLY

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

Please describe your sound system: SOUND SPEAKERS; SAME AS WHAT EXISTS CURRENTLY

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

N/A

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.") N/A

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. N/A

Do you have sound proofing installed? ☐ Yes ☒ No

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

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: (SAME AS CURRENT)

Address: (SAME AS CURRENT) Community Board # 3

Dates of operation: (SAME AS CURRENT)

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 (THIS APPLICATION IS FOR AN ALTERATION TO AN EXISTING PREMISE)

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? SEE ATTACHED

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

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 will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances.
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 N/A, ☐ 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 without first obtaining approval from CB 3.
6. ☐ I will not participate in pub crawls or have party buses come to my establishment.
7. ☐ I will not have a happy hour. ☒ I will have happy hour and it will end by 8PM.
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.

Proximity Report for Location:

July 6, 2016

116 Suffolk St, New York, NY, 10002

*** This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.**

Churches within 200 Feet

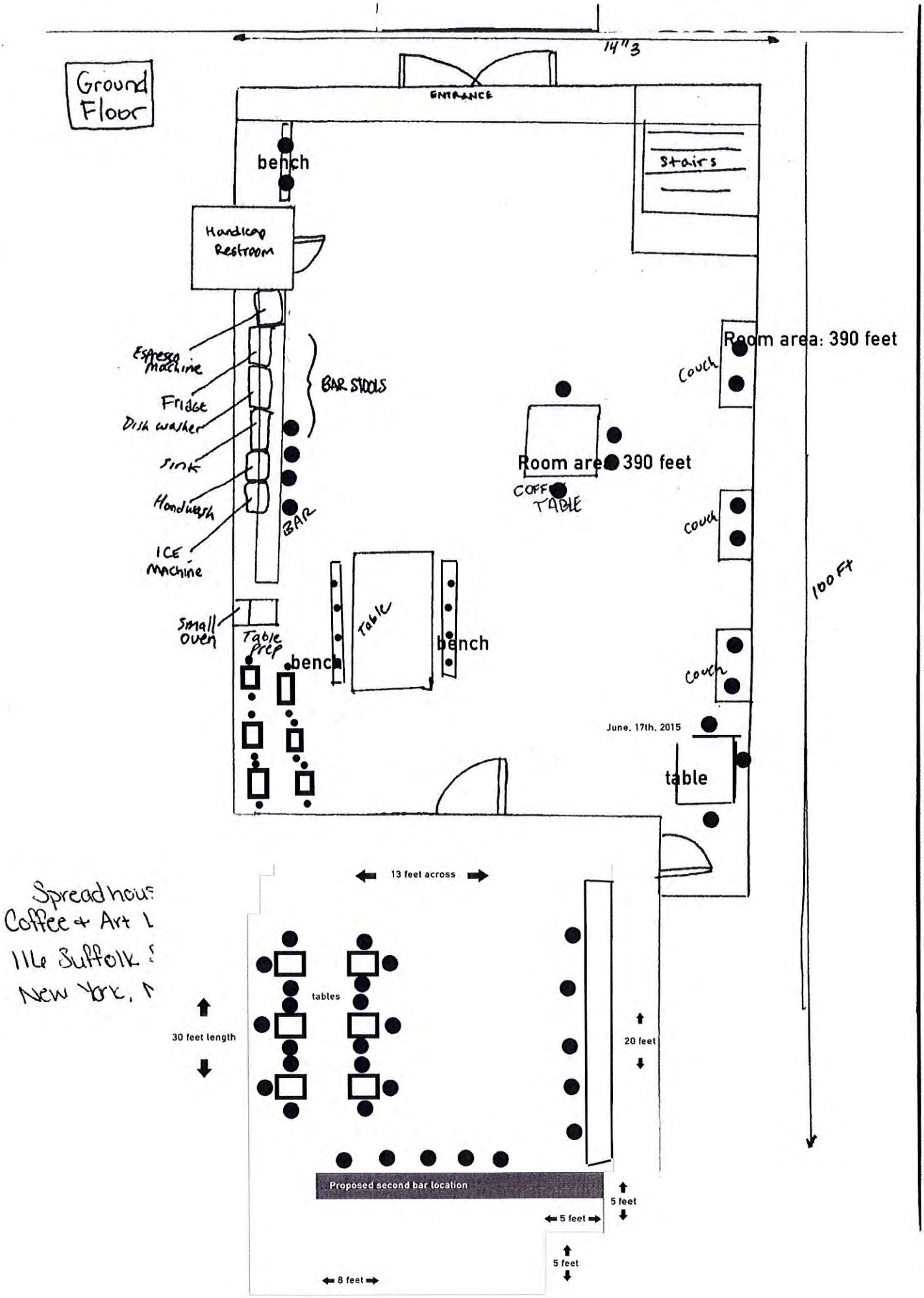
Name	Approx. Distance

Schools within 200 Feet

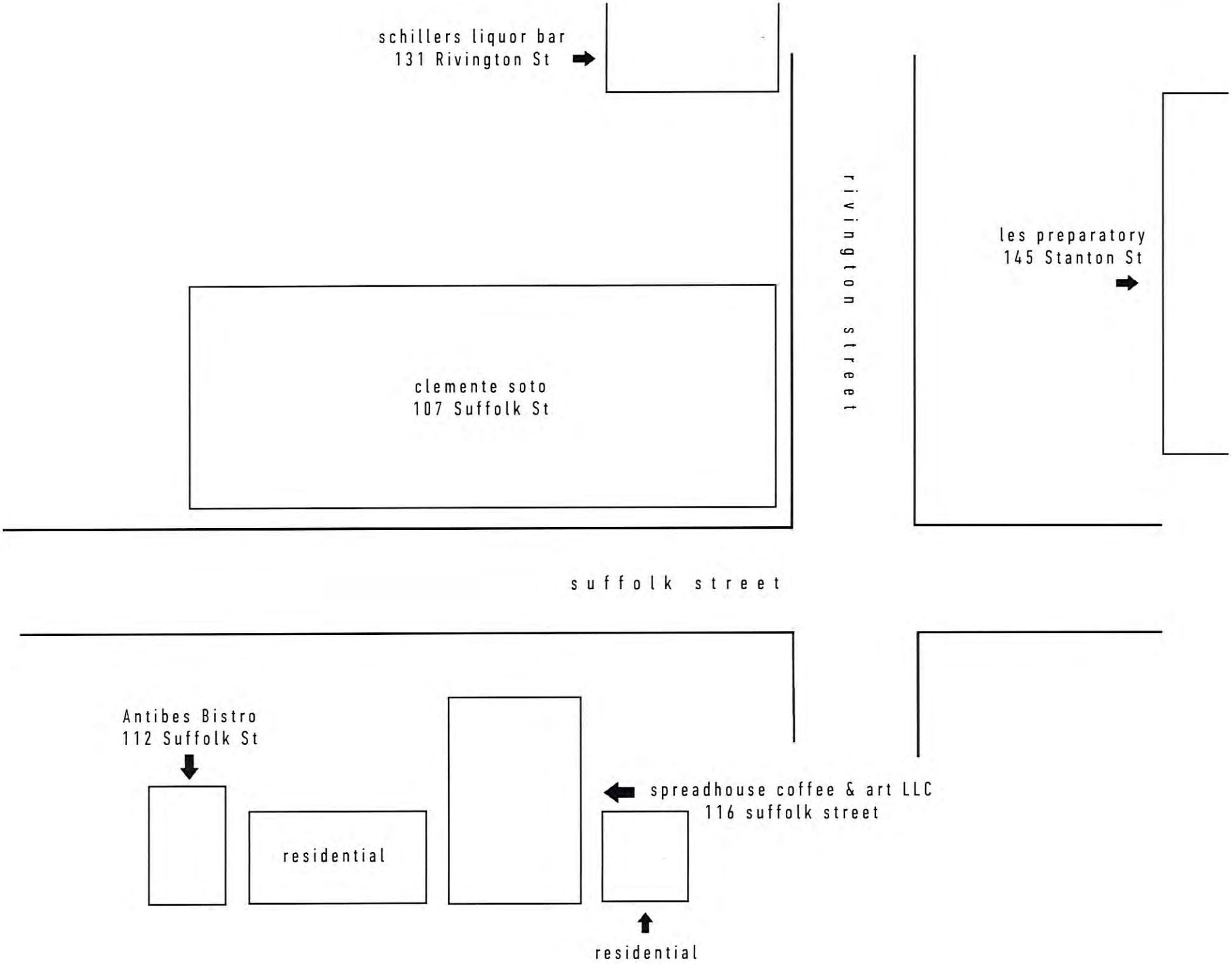
Name	Address	Approx. Distance

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
EHD RESTAURANT CORP	112 SUFFOLK ST	50 ft
151 SG PROPS LLC	151 RIVINGTON ST	95 ft
RIVINGTON F & B LLC	155 RIVINGTON ST	170 ft
CHINA BULL NOODLE SHOP LLC THE	79 CLINTON ST	255 ft
GREY CRESCENT LLC	76 CLINTON ST	255 ft
76 CLINTON RESTAURANT LTD	76 CLINTON ST	275 ft
PRAGUE LLC	131 RIVINGTON ST	290 ft
BLACK ROSE HOSPITALITY GROUP LLC	67 CLINTON ST	305 ft
ICHIBAN 71 CLINTON INC	71 CLINTON ST	305 ft
68 CLINTON RESTAURANT ASSOCIATES LLC	68 CLINTON ST	310 ft
J SALT LLC	63 CLINTON ST	310 ft
SC DELANCEY LLC	148 DELANCEY ST	330 ft
HI DELANCEY RESTAURANT LLC	148-150 DELANCEY ST	330 ft
106 NORFOLK RESTAURANT, INC.	106 NORFOLK ST - SOUTH STORE	340 ft
106 NORFOLK STREET LLC	106 NORFOLK ST - NORTH STORE	340 ft
ADR RESTAURANT INC	168 DELANCEY STREET	415 ft
174 RIVINGTON STREET CORP	174 RIVINGTON ST	440 ft
122-124 RIVINGTON CORP	122-124 RIVINGTON ST.	445 ft
MOSCOW 57 LLC	168 1/2 DELANCEY ST	450 ft
RIVINGTON CAFE CORP	123 RIVINGTON STREET	465 ft
PROLETARIAT V, INC	98 102 NORFOLK	480 ft
EHD RESTAURANT II LLC	120 RIVINGTON ST	485 ft
AZASU INC	49 CLINTON ST	490 ft
120 ESSEX MARKET LLC	120 ESSEX STREET	490 ft



Spreadhous
Coffee + Art L
11Le Suffolk
New York, N


schillers liquor bar
131 Rivington St
rivington street
les preparatory
145 Stanton St
clemente soto
107 Suffolk St
suffolk street
Antibes Bistro
112 Suffolk St
residential
spreadhouse coffee & art LLC
116 suffolk street
residential

EXIT

NEW-YORK

118

SPREADS

ALMOND BUTTER
house-made almond butter, sliced almonds, drizzled with sichuan honey

6.5

STRAWBERRY RHUBARB RICOTTA
beth's farm kitchen strawberry rhubarb jam, murray's cheese ricotta, crunchy beet chip

7

CANNELLINI BEAN MASH
cannellini bean and roasted red pepper mash, olive oil, topped with crunchy shallots

7

ESPRESSO BUTTER
house-made espresso butter, crushed banana chips, dusted with cinnamon sugar

5.5

all spreads come on a brioche or multigrain toast (+$.50)

BOWLS

STRAWBERRY CHIA BLITZ
strawberries, mint, and chia seeds, blended together and topped with mixed berries, yogurt, and granola

9

YOGURT & GRANOLA
yogurt topped with granola, honey, and mixed berries

7

EVERYTHING SALMON BOWL
smoked salmon, pickled red onions, labneh, cucumbers, grape tomatoes and shredded kale over an everything bagel spiced grain medley

14

P&G STEAK BOWL
medium rare flank steak with a spicy soy garlic glaze, pickled cucumbers, pickled carrots and shredded kale over a grain medley

15

soft boiled egg +2

DRINKS

BLOODY 메리
house-made kimchi bloody mary mix, soju

12

MIDNIGHT ROSE
sparkling rose, lillet, lime and orange juice, muddled berries

9

LYCHEE BELLINI
lychee, green plum juice, grenadine, champagne

9

- HOT -

espresso

3

macchiato

3.5

cortado

3.75

cappuccino

4.5

hot chocolate

3.75

peppermint mocha

6

- HOT or ICED -

coffee

HOT: 2.5 - 3 ICED: 4

latte

HOT: 5 ICED: 5.5

americano

HOT: 3.5 ICED: 4

mocha

HOT: 4.75 - 5.25 ICED: 5.75

chai

HOT: 4.25 ICED: 4.75

matcha

HOT: 5 ICED: 5.5

iced tea

3.75

- TEA -

english breakfast

3.5

emerald spring

4.25

jasmine white peach

4.5

iron goddess of mercy

6

king crimson

4

peppermint

3.5

- DRAFT -

southern tier krampus

9

sweetwater ipa

8

two roads ol factory pilsner

8

blue point toasted lager

7

- BOTTLES & CANS -

stone delicious ipa

7

magic hat #9

7

lefthand milk stout nitro

7

bell's winter white ale

7

lagunitas ipa

7

acbc easy blonde

7

miller high life

5

- RED -

benoni pinot noir

GLASS: 13 BOTTLE: 58

xavier vignon cotes du rhone

GLASS: 11 BOTTLE: 53

chateau turcaud bordeaux

GLASS: 12 BOTTLE: 55

- WHITE -

domaine de la potine sauvignon blanc

GLASS: 11 BOTTLE: 53

freiherr von heddesdorff riesling

GLASS: 10 BOTTLE: 50

manoir de la firetiere chardonnay

GLASS: 12 BOTTLE: 55

- SPARKLING -

domaine fabrice gasnier la cravantine

GLASS: 12 BOTTLE: 58