



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

Jamie Rogers, 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: August 29, 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: Liquor, wine and beer

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: The China Bull Noodle Shop LLC dba Yunnan BBQ

APPLICANT: An Entity to be formed by Todd Birnbaum

Premise address: 79 Clinton Street

Cross streets: Delancey and Rivington

Name of applicant and all principals: 79 Clinton Restaurant Group

Todd Birnbaum and Dennis Bogart

Trade name (DBA): Clancey

PREMISE:

Type of building and number of floors: Residential and commercial ground floor. Six stories

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? _____

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) Sunday - Thursday 11am-12am. Friday-Saturday 11am-2am

Number of tables? 15 Total number of seats? 45

How many stand-up bars/ bar seats are located on the premise? 8

(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 south dining room. 14' long

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
Eclectic American

What are the hours kitchen will be open? Sunday - Thursday 11am-12am. Friday-Saturday 11am-2am

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

How many employees will there be? 18

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

Will there be TVs/monitors? Yes No (If Yes, how many?) two televisions.

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: Existing amp with six small wall mounted 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 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: See attached

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 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? 5

How many On-Premise (OP) liquor licenses are within 500 feet? 8

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 0 DJs/ promoted events per , more than 20 private parties per vee
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.

Proximity Report for Location:

August 29, 2016

79 Clinton 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.

Closest Liquor Stores

Name	Address	Approx. Distance
EAST VILLAGE WINE & LIQUORS INC	80-82 CLINTON ST	80 ft
TURTLE DOVE LLC	28 30 CLINTON ST	545 ft
SALGIRAH CORP	141 ESSEX ST	735 ft
LOON CHUN INCORPORATED	45 PITT STREET	1045 ft
EAST HOUSTON STREET WINE & LIQUOR INC	250 E HOUSTON ST	1095 ft
DISCOVERY WINES LLC	16 AVE B	1185 ft
SEWARD PARK LIQUORS INC	393 GRAND STREET	1220 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

Name	Address	Approx. Distance
LOWER EAST SIDE PREP SCHOOL	145 STANTON ST 4TH FL	435 ft
CHANCELLOR'S MODEL SCHOOL PROJ	145 STANTON ST	435 ft
PS 142 AMALIA CASTRO SCHOOL	100 ATTORNEY ST	450 ft

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
CHINA BULL NOODLE SHOP LLC THE	79 CLINTON ST	35 ft
GREY CRESCENT LLC	76 CLINTON ST	35 ft
76 CLINTON RESTAURANT LTD	76 CLINTON ST	50 ft
RIVINGTON F & B LLC	155 RIVINGTON ST	100 ft
ICHIBAN 71 CLINTON INC	71 CLINTON ST	105 ft
68 CLINTON RESTAURANT ASSOCIATES LLC	68 CLINTON ST	110 ft
BLACK ROSE HOSPITALITY GROUP LLC	67 CLINTON ST	140 ft
151 SG PROPS LLC	151 RIVINGTON ST	150 ft
J SALT LLC	63 CLINTON ST	170 ft
174 RIVINGTON STREET CORP	174 RIVINGTON ST	220 ft
EHD RESTAURANT CORP	112 SUFFOLK ST	225 ft
AZASU INC	49 CLINTON ST	330 ft
ADR RESTAURANT INC	168 DELANCEY STREET	430 ft
BETA CLINTON CORP	37 39 CLINTON STREET	450 ft
MOSCOW 57 LLC	168 1/2 DELANCEY ST	455 ft

Name	Address	Approx. Distance
PRAGUE LLC	131 RIVINGTON ST	460 ft
SC DELANCEY LLC	148 DELANCEY ST	485 ft
HI DELANCEY RESTAURANT LLC	148-150 DELANCEY ST	485 ft
AVIR LLC	29 CLINTON ST AKA168STANTON ST	545 ft
VALOURIA INC	29 CLINTON STREET	545 ft
106 NORFOLK RESTAURANT, INC.	106 NORFOLK ST - SOUTH STORE	560 ft
106 NORFOLK STREET LLC	106 NORFOLK ST - NORTH STORE	560 ft
122-124 RIVINGTON CORP	122-124 RIVINGTON ST.	610 ft
RIVINGTON CAFE CORP	123 RIVINGTON STREET	645 ft
EHD RESTAURANT II LLC	120 RIVINGTON ST	655 ft
PROLETARIAT V, INC	98 102 NORFOLK	680 ft
120 ESSEX MARKET LLC	120 ESSEX STREET	700 ft
PENNSYLVANIA JAYCOX INC	118 RIVINGTON STREET	700 ft
133 ESSEX RESTAURANT LLC	133 ESSEX ST	730 ft
SWOON CORP	121 ESSEX ST	735 ft
GUAPO BODEGA LLC	146 ESSEX STREET	735 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
BOTTEGA CLINTON LLC	79 CLINTON ST	0 ft
LA CONTENTA INC	102 NORFOLK ST	485 ft
ABASTO LES LLC	152 STANTON ST	605 ft

Unmapped licenses within zipcode of report location

Name	Address
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REMOVE
WOOD
FRONT

LEGENDS

Existing Mechanical Walls To Remain

New Partition Walls
3/4" gypsum board on G.C. CORED
stud, 2x4's spaced @ 16" o.c. studs, 1/2" drywall
on both sides

Door / Partition

Melton Core

Revisions

Door Number / Type
- 600 6-0, 6-01

Partition Type
- are noted below

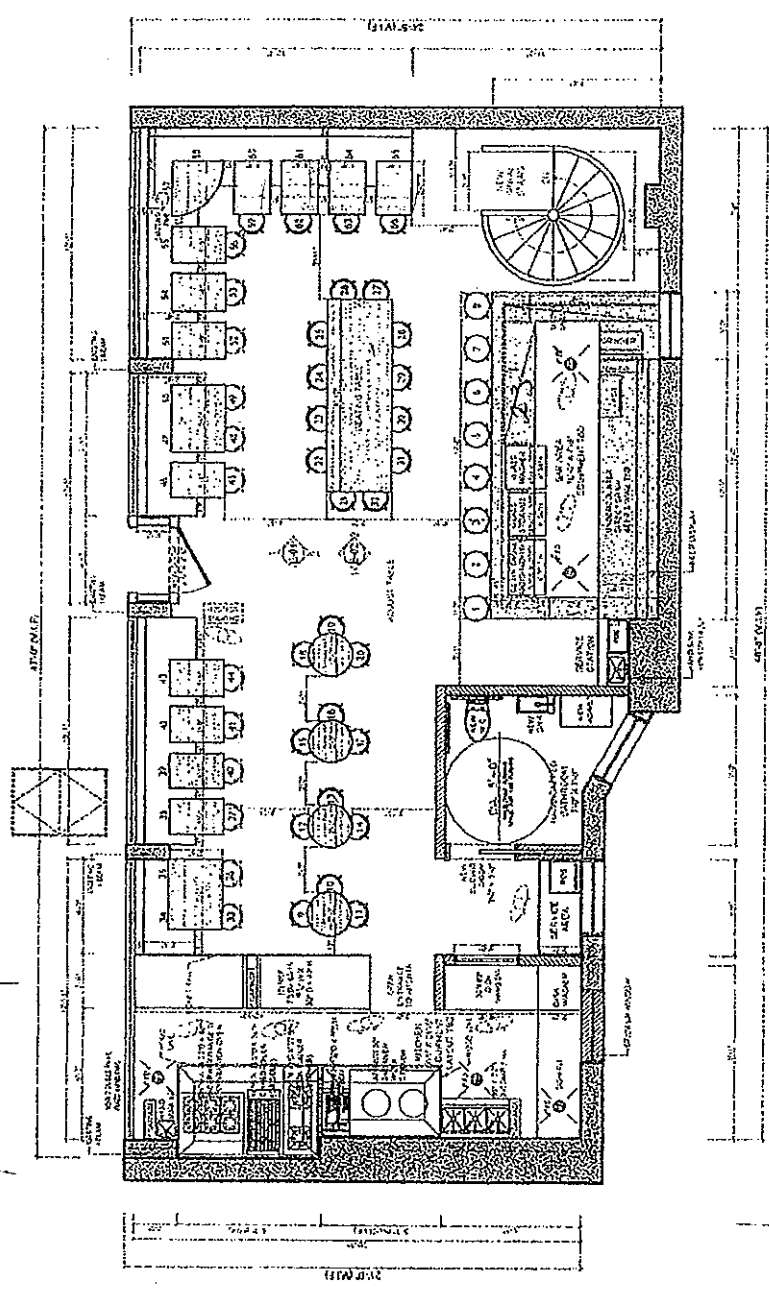
Dimension number

Sheet number

Partition Type
Sheet number

Mechanical number
Sheet number
- Furnished & ventilated by G.C.
- If not @ Drop DWG.

Section number
Sheet number




1 PROPOSED FLOOR PLAN - FIRST FLOOR
SCALE: 3/16" = 1'-0"


79 CLINTON STREET


79 CLINTON STREET
NEW YORK, NY 10002


PROJECT SHEET 01	DATE 01/15/01	SCALE 3/16" = 1'-0"	PROJECT NO. A-02-1
DESIGNED BY S. J. L. S. K. A.	DRAWN BY S. J. L. S. K. A.	CHECKED BY S. J. L. S. K. A.	DATE 01/15/01
<p>DO NOT SCALE PLANS</p> <p>CONFORM TO ALL CITY AND COUNTY ORDINANCES AND ALL APPLICABLE REGULATIONS AND ALL APPLICABLE CONTRACT DOCUMENTS.</p>			
<p>PROPOSED FLOOR PLAN FIRST FLOOR</p>			

LEGENDS

 Existing Mechanical Work To Remain

 New Fabric/Insul
3 1/2" metal studs, 1" O.C. Cavity
RGI with board to be packed, sealed,
panels painted

 Door/Partition

 Hidden Lin

 Reworkers


 Door Number/Type
- see Aeq. C-21

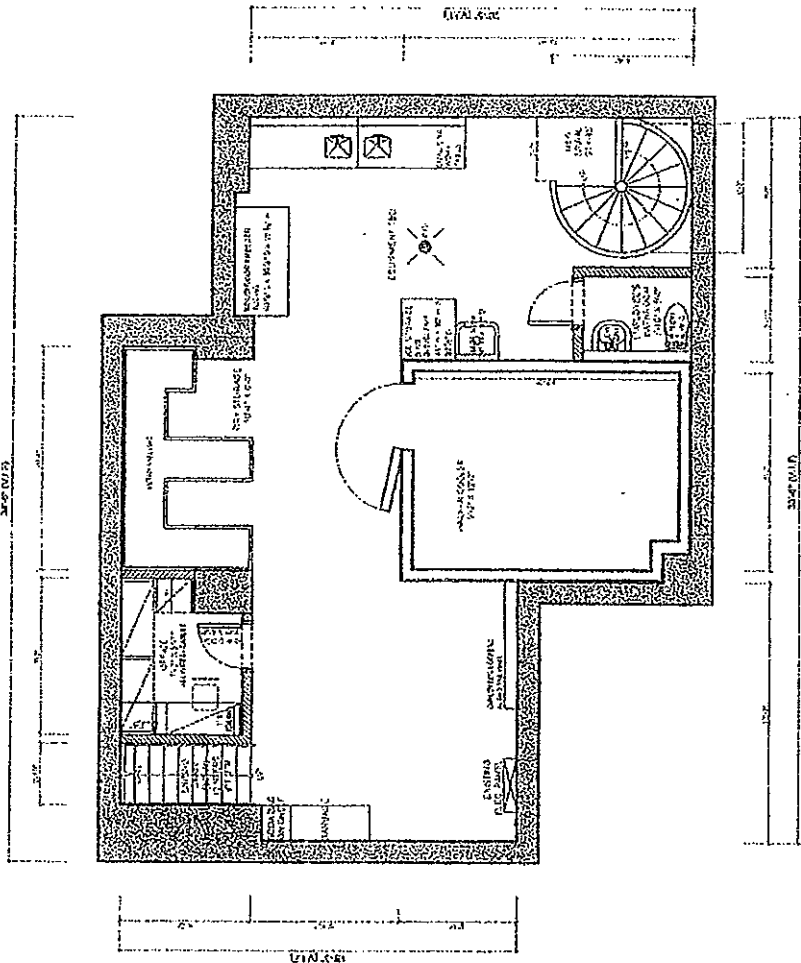
 Partition Type
- see notes below

 Exhaust vent
- Steel truss

 Partition Type
- Steel truss

 All work within
Sheet number
- Furnished & located by G.C.
- Provide Shop DWG.

 Section number
- Steel truss



1 PROPOSED FLOOR PLAN - BASEMENT
SCALE: 3/8" = 1'-0"

79 CLINTON STREET
79 CLINTON STREET
NEW YORK, NY 10002

REVISION	DATE	BY	DESCRIPTION

SIA S I G M A
217 West 45th Street, 6th Floor
New York, NY 10018-3601
Tel: (212) 213-1234 Fax: (212) 213-1235

DO NOT SCALE PLANS
CONTRACTOR TO PROVIDE MEASUREMENTS
OF ALL MATERIALS, MATERIALS WITHIN 1/4"
DIMENSIONS AND FINISH CONDITIONS AS
INDICATED ON EACH DOCUMENT.

DRAWING TITLE: PROPOSED FLOOR PLAN - BASEMENT
SCALE: 3/8" = 1'-0"
DATE: 11/15/01
DRAWN BY: J. J. ...
CHECKED BY: ...
PROJECT NUMBER: A-02-2
SHEET NUMBER: 00001

CLANCEY – CB3 APPLICATION TRAFFIC PLAN

We plan on leveraging the existing bar of the restaurant to serve as a waiting area for customers. Our staff will be monitoring the activity in front of our building in order to invite our customers inside and to move along neighborhood traffic. Eating at CLANCEY should be a one hour experience and people should be coming and going quickly. Our team will be cognizant of the importance of keeping the area in front of CLANCEY free of people.

CLANCEY – CB3 NOISE PLAN

Music will be played in the background of CLANCEY. There will be no DJ's, live performances, microphones or anything that makes loud sounds. Each chair and table is already equipped with sound damping material. Our team will be on site at all times controlling the noise level of both our customers and passerby's in front of the establishment.

Dennis Bogart

From: Dennis Bogart <dbogart814@yahoo.com>
Sent: Friday, August 26, 2016 12:11 PM
To: jbodine@cb.nyc.gov; negonzalez@cb.nyc.gov; pgouris@cb.nyc.gov
Subject: liquor license letter

Hello

I am currently on the liquor license for Fondue 26 LLC dba The Ainsworth at 122 West 26th Street. I am in the process of applying for a liquor license in CB3 at 79 Clinton Street. This will be a small restaurant with approximately 50 seats.

CB3 is requesting a letter from applicable community boards that I am currently on license for.

If you could provide me with that, I would greatly appreciate it.

Any questions, I can be reached at 917-440-4214 or at dbogart814@yahoo.com

Thank you for your time.

Dennis Bogart

Dennis Bogart

From: Dennis Bogart <dbogart814@yahoo.com>
Sent: Wednesday, August 24, 2016 11:46 AM
To: info@lesdwellers.org
Cc: Todd Birnbaum
Subject: 79 Clinton Street

Hello,

My name is Dennis Bogart and along with my partner Todd Birnbaum, we are preparing to open a new restaurant at 79 Clinton Street in the former Yunnan BBQ space. We are set to appear before community board on September 12th for a new liquor license for a full service restaurant. We plan on offering an approachable menu as an amenity to the neighborhood. We will be making minor cosmetic changes to the space and keeping the bar the same size. Our hours of operation are Sunday-Thursday 11am-midnight, Friday and Saturday 11-2am. We are keeping the same closing times that Yunnan BBQ had on their license.

If you would like more information or to meet with us, we are happy to do so at your convenience.

Thank you for your time.

Dennis Bogart

Dennis Bogart

From: Dennis Bogart <dbogart814@yahoo.com>
Sent: Wednesday, August 24, 2016 2:14 PM
To: office@cbsix.org
Subject: Liquor license letter

Hello

I am currently on the liquor license for Bounce Cafe Inc dba The Hill at 416 Third Avenue. I am in the process of applying for a liquor license in CB3 at 79 Clinton Street.

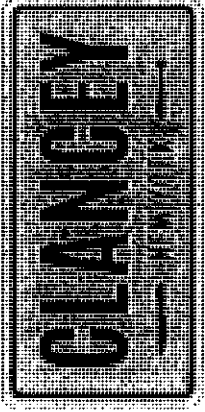
CB3 is requesting a letter from applicable community boards that I am currently on license for. It is listed here as one of the checklist items.

If you could provide me with that, I would greatly appreciate it.

Any questions, I can be reached at 917-440-4214 or at dbogart814@yahoo.com

Thank you for your time.

Dennis Bogart



Starters / Fun Stuff

- Raw Seasonal Vegetables with dipping sauces
- Chargrilled Local Oysters with Garlic Butter and Bread for Dipping
- Something Wrapped in Bacon on a Toothpick
- Buffalo Fritto Misto (anything we feel like frying, with hot sauce ☺)
- Crab Toast with Meyer Lemon Aioli
- Grilled Sausages with crusty bread and a tasting of mustards and pickles
- The Best Chicken Sate you ever ate
- Make your own Bruschetta Platter (veg)

Salads

- Iceberg Wedge with Lump Crab, Cherry Tomato, Onion Rings and Lardons (Footnote: LC)
- Grilled Romaine with Shallot Vinaigrette
- Fennel, Watercress, Orange, Radish, Jicama, Cilantro in Orange Vinaigrette (Add Grilled Shrimp)

Entrees

- Burgertime – Bacon Double Cheeseburger with Fried Onions, Lettuce, Tomato, Pickle and Fries
- Fish of the Day with House condiments and veg of the day (pick a side)
- Butchers Tenderloin with Burnt Broccoli, and Jasmine Rice
- Bourbon Barbeque Shell On Shrimp with Texas Toast and Greens
- Grilled Chicken Paillard with Brussel Sprout/Apple Salad
- Truffle Grilled Cheese with Asparagus and Egg (we miss you Inoteca)

Sides

- Market Vegetables / Jasmine Rice / Burnt Broccoli / Greens / Potato of the day/Shoestring Fries

Daily Special (limited availability)

- Tuesday – Asian Ribs
- Wednesday – Jerk Chicken
- Thursday – Chicken Al Diablo
- Friday – Baked Ziti with Sausage
- Saturday – ½ Grilled Lobster
- Sunday – Sunday Sauce over pasta

Children's Menu

- Grilled Cheese
- Mac and Cheese
- Mini Burger
- Noodles with Butter

Dessert

- Chocolate Frangelico Pudding and cookies
- Vanilla Pudding and Nilla Trifle
- Boozy Jello
- Brownie Animals and Brownie Truffles
- Seasonal Tart

Brunch (Sat/Sun 11:00 – 3:00)

- FAT pancake – Apples, Dulce De Leche, Sausage
- Oyster Omelette- Scallions, ponzu
- Hangar Steak- Poached Eggs, Potatoes, Romesco
- Granola- yogurt, seasonal berries, melon
- Chicken and Challah - French Toast, Chicken Fingers, maple hot sauce
- 2 Eggs any Style- Sausage sampler, potatoes
- Potato Pancakes – Bacon, Cheddar, chive sour cream
- Burgertime – See above, plus fried egg

- Fried Seafood Sandwich – Daily fried selection, avocado, pickled onions, caper butter hot sauce

TODD BIRNBAUM

Toddbirnbaum@gmail.com

EXPERIENCE

ARK RESTAURANTS CORP.

OPERATIONS/TECHNOLOGY/DEVELOPMENT 2007 - Present

Ark Restaurants is a publicly traded (ARKR) company that owns and operates 20 restaurants and bars, 30 fast food concepts and catering operations in New York City, Florida, Boston, Washington D.C., Connecticut, Las Vegas and New Jersey

OPERATIONS

- Assisting all managers on the East Coast and am currently focused on Florida Operations, including property turnaround at The Rustic Inn in Jupiter Florida, onboarding of new staff at Shuckers and consulting at the Original Rustic Inn
 - Rustic Inn Jupiter
 - Ongoing P & L Repair
 - Cut Labor Hours 53% Year over Year
 - Modified menu to realize a decrease in food cost of 4%
 - Recruited new Executive Chef and currently mentoring new management
 - Working with FOH staff to Install a 'Service Culture'
 - Altered restaurant systems to ensure improved guest satisfaction and restore reputation
 - Shuckers
 - Introducing management to company systems and values
 - Installed Avero, Digital Logbooks and Computer Based ordering
 - Integrated restaurant into Ark's systems
 - Rustic Inn Fort Lauderdale
 - Providing a sounding board for employees to improve workplace procedures, policies and employee satisfaction
 - Leveraged technology to update scheduling, communications and ordering systems
 - Assisted with legalizing operations in accordance with Florida and Federal Labor Law
 - Other Operations
 - Review all outlet P & L's and provide consultation on 'trouble' properties
 - Assist all managers with a second opinion on matters related to costs, marketing and operations
- Coordinated the launch of food service at New Meadowlands Racing and Entertaining, a new 155,000 square foot facility
 - Assisted with the design and construction phases of the project
 - Recruited and trained multiple food service directors, executive chefs and outlet managers
 - Oversaw the conceptualization, staffing and launch of four full service dining facilities, nine permanent bars, a rooftop lounge, six luxury suites and four fast food concepts
 - Negotiated collective bargaining agreements with local food service union
- Fostered successful restaurant turnaround at Sequoia New York
 - Improved a \$250,000 loss into a \$450,000 gain in one calendar year

TECHNOLOGY

- Relationship manager with NCR, Micros, Agilysys and Maitre'd on all POS related matters
 - Negotiation of equipment purchases and service contracts
 - Reduced annual service costs 50% in 2015
- Launched Avero Slingshot in all East Coast Operations to leverage big data, create enterprise reporting systems and increase communications within and across outlets
 - Currently serving as the administrator and trainer for the software in all restaurants
- Remediated Ark's PCI Compliance shortcomings
 - Coordinated Gap Assessment, Network Modifications, Launch of Real Time Monitoring, Internal and External Scanning and Completed SAQ's
 - Currently working on project to eliminate all CDEs (card data environments) company wide and launch EMV enabled devices in all restaurants, bars and fast food outlets

DEVELOPMENT

- Exploring business opportunities for Ark in Florida and other regions where regional management is already in place
- Identified and vetted Shuckers for acquisition
 - Ark purchased the business and real estate in 2015 for 6.5 million dollars
- Consultation on new project design, concept and implementation, including two new catering facilities in NYC currently being launched. Assisted with the opening of Southwest Porch and Clyde Frazier's Wine and Dine.

E D U C A T I O N

UNIVERSITY OF MICHIGAN, Ann Arbor, MI
Bachelors of the Arts, Organizational Studies, Class of 1998

O T H E R

COMPUTER SKILLS: Proficient in Aloha, Micros, Accubar, Avero Slingshot, Opentable, MS Excel, Word and Publisher. Active with social media as a marketing tool, including Facebook, Twitter, Instagram, Foursquare, Yelp, Tripadvisor, Snapchat and Pinterest. Familiar with Hot Schedules, Schedulefly, Peachtree Accounting Software and Quickbooks.

LANGUAGE: Strong written and spoken English, Semi-fluent Spanish.

FOOD AND BEVERAGE ACUMEN: Advanced home cook with knowledge of Asian, Italian, French, Chinese, Thai, Japanese, and American cuisines. Understanding of issues of sustainability, farm to table and localness/seasonality. Mixologist and lover of cocktails, craft beers and wine. Passionate about all I eat, see, smell, cook and taste. I love food, the people that grow it, catch it, raise it, prepare it, love it and want to share it.

FOOD BASED TRAVEL: Italy, Uruguay, New Orleans, Las Vegas, Los Angeles, Napa, Sonoma, San Francisco, Austin, Brazil, Argentina, Venezuela, St. Maarten, Mexico, Jamaica, Montreal, Atlantic City, Philadelphia, Baltimore, Washington D.C., Atlanta, Greenport, Miami and many other locations that evoke great 'food memories'.

OTHER FACTS: Proud husband and father of Alexandra (8) and Myles (5), baseball lover, lover and fan of a wide variety of music from different locations and generations, su doku and scrabble expert, and avid reader of fiction, non-fiction and trade magazines.

DENNIS BOGART

Dennis Bogart is one of the managing partners of Paige Hospitality Group and owners of multiple venues in Manhattan and Hoboken, NJ including The Chester, The Ainsworth and 121 Fulton Street. Dennis has served as Chief Financial Officer as well as Chief Marketing Officer for Paige Group before settling into his current role as a managing partner where he is involved in all facets of the business.

Before and during his time with Paige, Dennis worked at Clark & Wilkins a full service contracting company. He began as an estimator during his college summers rising to the position of Chief Operating Officer before he formally left in 2010 to work full time in hospitality.

Dennis has been an owner and/or operator of venues in New York City for almost twenty years ranging from small lounges to large restaurants in the East Village, Chelsea, Murray Hill, Hoboken and more. He has worked in the front of the house as a bartender and manager as well as back of the house handling finances, payroll and marketing.

Dennis graduated from the University of Michigan in 1996 with a BA in Political Science.

Dennis lives in Stuyvesant Town with his wife Daniele and son Adam (7)

Petition to Support Proposed Liquor License

Date: August 29th

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) Full Liquor License

to the following applicant/establishment (company and/or trade name) _____

An Entity to be formed by Todd Birnbaum

Address of premises: 79 Clinton Street

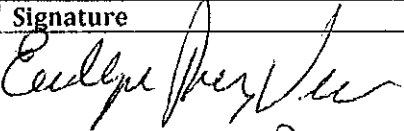
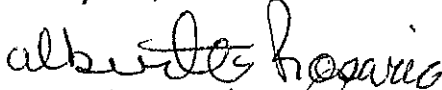


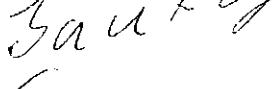






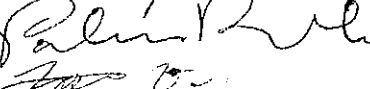
This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be:

SUN - THUR 11:30 AM - 12:00 PM FRI - SAT 11:30 AM - 2:00 AM

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

Other information regarding the license:

Name	Signature	Address
Evelyn Ruiz		72 Baruch DR 6A 10002
Alberto Rosado		135 ridge
Yanilsa Perez		605 5th Dr apt 6C NY NY 10002
JERMI BOOFAY		64 Clinton 10002
Cameron Grider		112 Suffolk 1C
Roy Ren		47 Clinton ST.
James White		175 Livingston St.
Tyler Rockettler		176 Livingston
CHASE GALE		170 DELANEY ST
MELISSA BIBLIOWICZ		170 DELANEY ST.
Valeria Bibliowicz		117 PULASKI ST
JOSE VARGAS		135 RIDGE ST

Petition to Support Proposed Liquor License

Date: 0/23/16

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) Full Liquor License

to the following applicant/establishment (company and/or trade name) An Entity to be formed by Todd Birnbaum


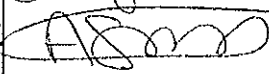

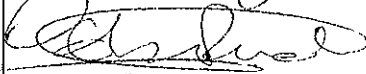
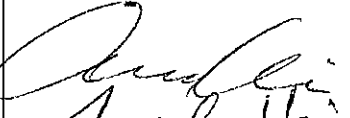
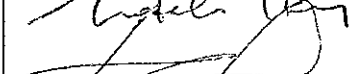
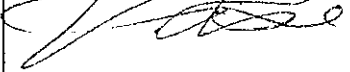
Address of premises: 79 Clinton Street

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

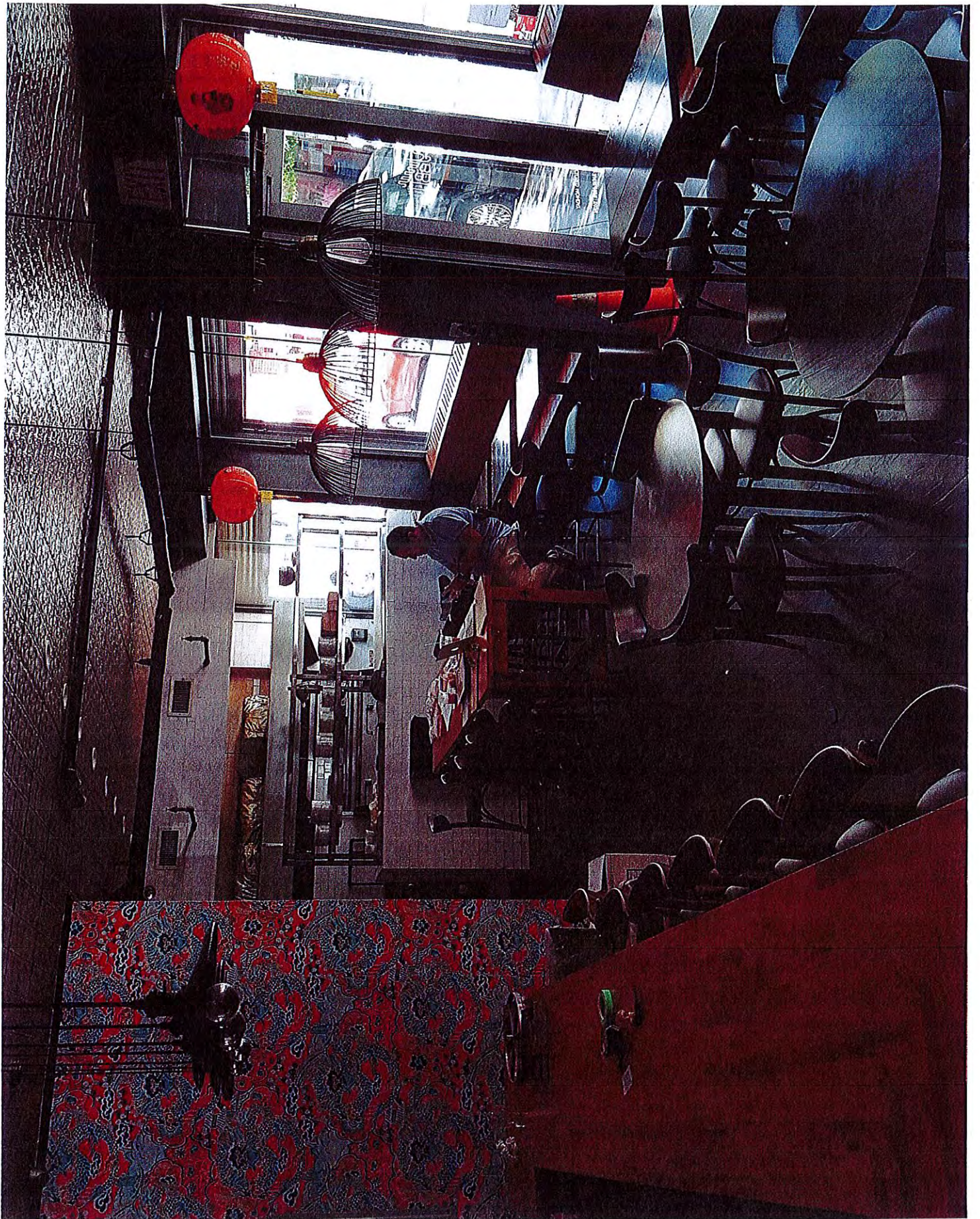
The hours of operation will be:
SUN - THUR 11:30 AM - 12:00 PM FRI - SAT 11:30 AM - 2:00 AM

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

Other information regarding the license:

Name	Signature	Address
Chelsea Locato		163 Stanton
Anushka Stepakoff		162 Ave B
Ryan Payroll		43 Clinker St.
Elsa Lucena		355 E 4th St.
Andy Kim		71 Clinton
Matthew King		71 Clinton
Tim Gashi		67 Clinton









DAILY NEWS

 NEW YORK'S MOST INFORMATIVE PAPER

HIDING BEHIND THE BADGE

NYPD ends making discipline info public
 Cites obscure law to justify new secrecy
 Critics blast move as anti-transparency

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ATTENTION RESIDENTS & NEIGHBORS

An Entity to be formed by Todd Birmingham

Plans to open a

Mediterranean Restaurant

at the following location:

70 Clinton Street

This establishment is seeking a license to serve

Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, September 12, 2016 at 6:30pm

The Julia Burdick Community Room

10 Stanton Street (corner of Bowery)

If you have any questions, please contact:

Todd Birmingham

646-460-1234

www.todd-birmingham.com

