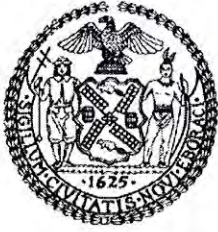




HELBRAUN & LEVEY LLP
ATTORNEYS AT LAW

VILLA CEMITA
50 AVENUE A
NEW YORK, NY 10009

MANHATTAN COMMUNITY BOARD THREE



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: 3/29/2017

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 (SERIAL 1286446)

If alteration, describe nature of alteration: BAR RELOCATION

Previous or current use of the location: (THIS WILL REMAIN THE SAME)

Corporation and trade name of current license: VILLA CEMITA INC (SERIAL 1286446)

APPLICANT:

Premise address: 50 AVENUE A

Cross streets: EAST 3 STREET, EAST 4 STREET

Name of applicant and all principals: CUATZO, PEDRO
ACO, ALEJANDRA

Trade name (DBA): VILLA CEMITA INC

PREMISE:

Type of building and number of floors: Mixed Residential and Commercial Buildings - 6 FLOORS

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):
Zoning:R7A Commercial Overlay:C2-5

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) TUES-THURS 5P TO 11P. FRI-SAT 11A TO 12A. SUN 11A-10P.

Number of tables? 29 Total number of seats? 62

How many stand-up bars/ bar seats are located on the premise? 1 BAR WITH 11 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): L-SHAPED, 11 SEATS (FRONT LEFT SIDE)

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
AUTHENTIC PUEBLO MEXICAN CUISINE

What are the hours kitchen will be open? AT ALL HOURS

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

How many employees will there be? 5-10 EMPLOYEES

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

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

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 N/A

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

Please describe your sound system: SMALL SPEAKERS MOUNTED THROUGHOUT PREMISE (EXISTING)

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? N/A

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.")

SEE
ATTACHED

Will there be security personnel? Yes No (If Yes, how many and when) N/A

NOT NEEDED FOR THIS ESTABLISHMENT (OPERATIONS WILL REMAIN AS EXISTING)

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

SEE
ATTACHED

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: VILLA CEMITA

Address: (APPLICATION HEREIN) Community Board # 3

Dates of operation: Effective Date: 06/17/2015

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. N/A

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business (SEE ABOVE)

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? 18

How many On-Premise (OP) liquor licenses are within 500 feet? 10

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 1 DJs/ promoted events per week, more than 1 private parties per week.
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.



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RE: MANAGEMENT OF NOISE INSIDE AND OUTSIDE:

The applicant will control noise inside and remind customers to be respectful of neighbors, with a fulltime manager and staff that will be managing the premises at all times.

Music will be limited to low level, ambient background music. Low level speakers will be installed where noise will not be leaving the premise.

RE: MANAGEMENT OF VEHICULAR TRAFFIC/CROWDING:

The applicant does not expect that this will be an issue given the character of their proposed establishment and the small size of it. To ensure that this does not become an issue, all staff will be instructed to monitor the sidewalk and curb area to dispel groupings of people and keep the sidewalk clear. These applicants have an existing restaurant in New York City that is similarly situated. They have proven effective at maintaining order outside the establishment their and would employ the same techniques here.

Proximity Report for Location:

March 29, 2017

50 Avenue A, New York, NY, 10009

* 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 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

Name	Address	Approx. Distance
PS 63 WILLIAM MCKINLEY SCHOOL	121 E THIRD ST	400 ft

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
MINA LENA INC	37 AVENUE A	275 ft
ROLO REST LLC	32 AVENUE A	280 ft
205 EAST 4TH STREET LLC	205 E 4TH ST	305 ft
511 E 5TH STREET LLC	511 E 5TH ST	355 ft
CORMAR INCORPORATED	507 E 5TH ST	370 ft
THUNDERBOLT CORP	531 E 5TH STREET	425 ft
RAGUBOY CORP	156 EAST 2ND STREET	425 ft
DESMO 916 CORP	545 E 5TH ST AKA 76 AVE B	480 ft
SWAUTO LTD	25 AVENUE A	485 ft
AVE A KARAOKE CORP	81 AVENUE A	495 ft



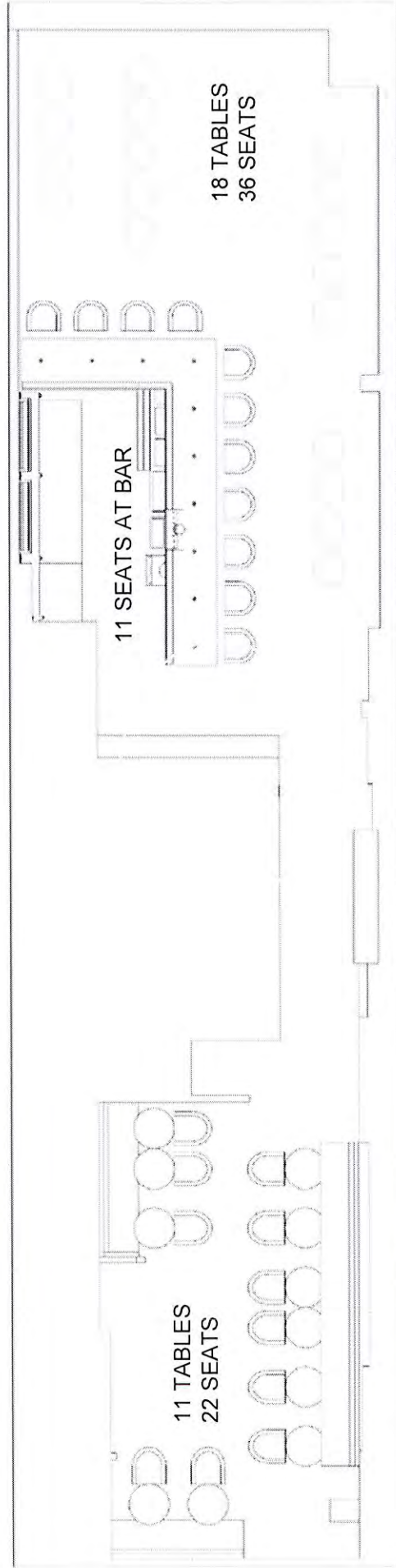








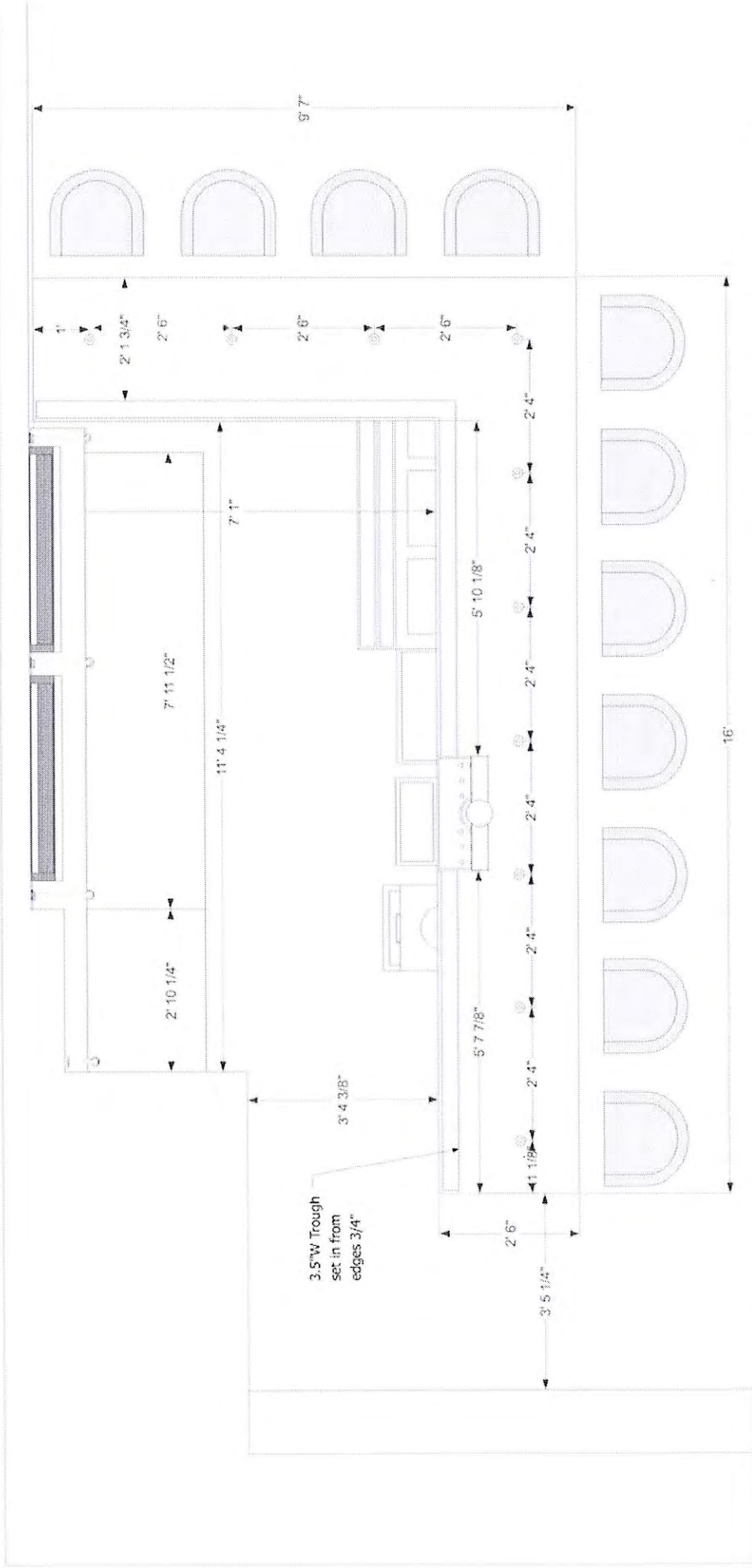
NEW DIAGRAM



BACK AREA

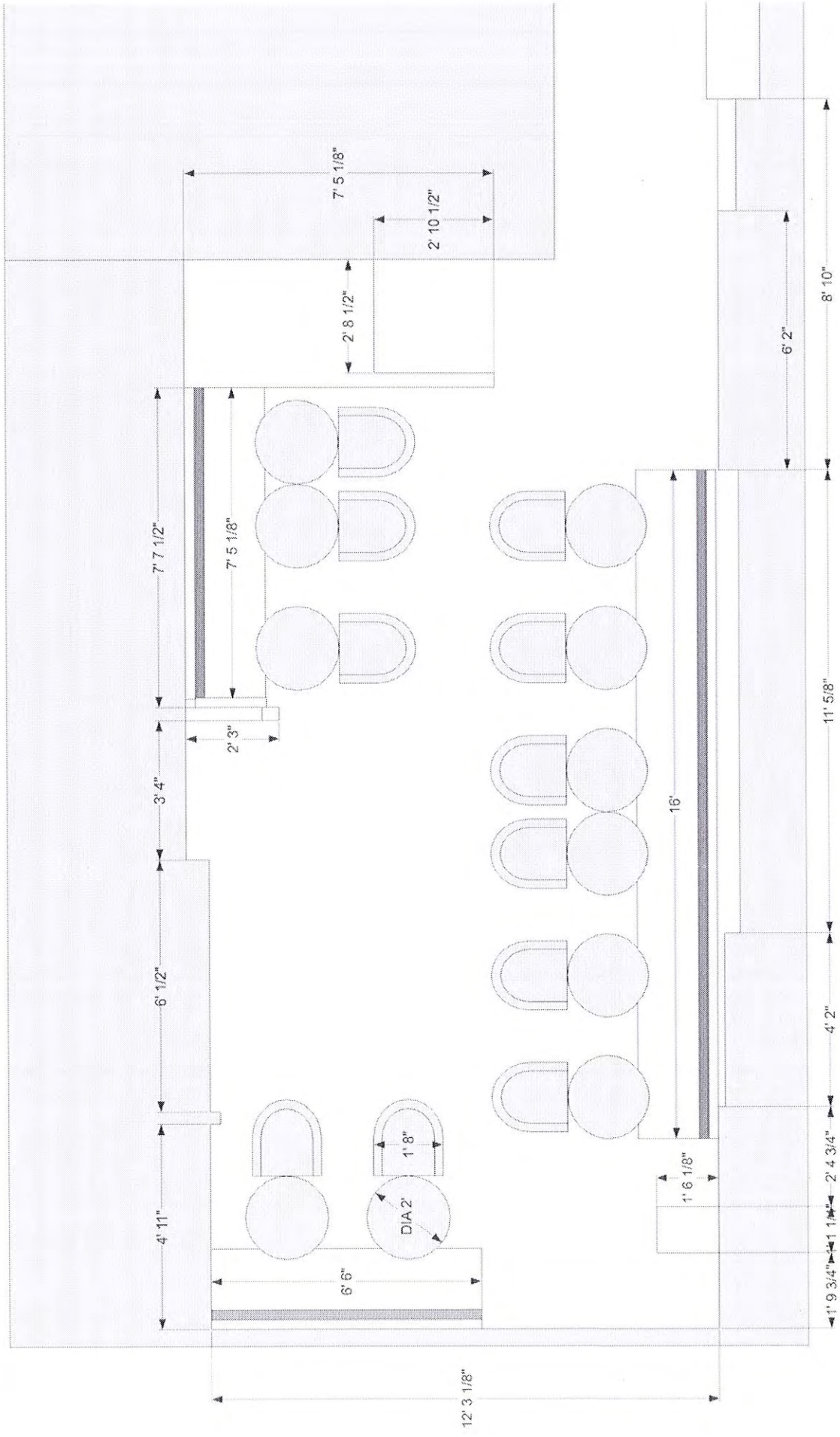
FRONT AREA

NEW DIAGRAM
FRONT AREA



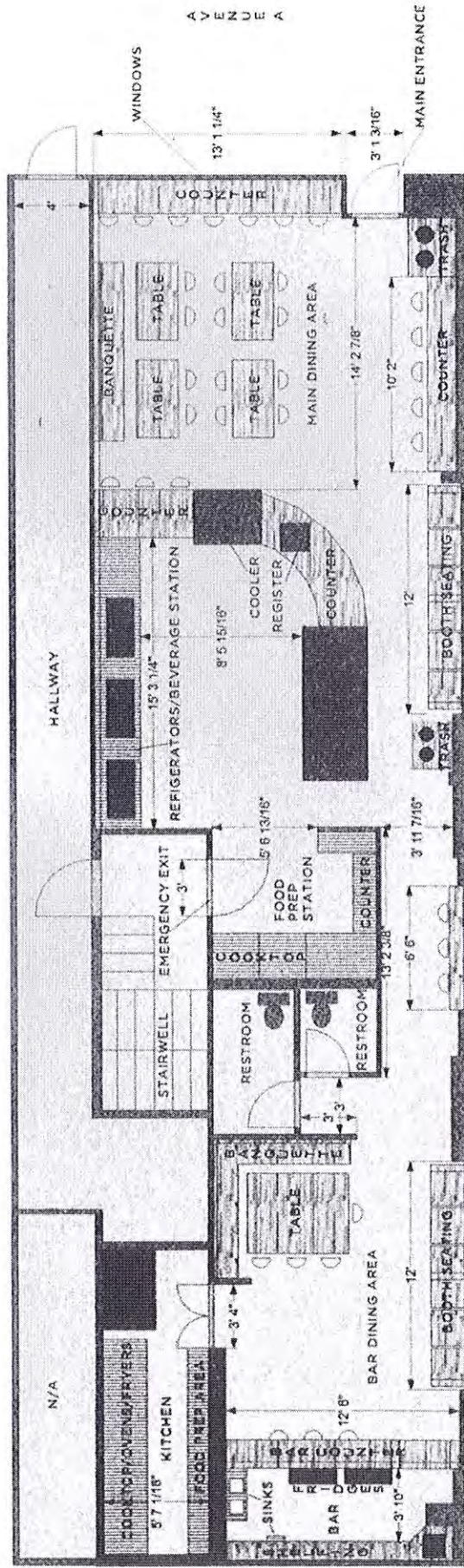
FLOOR PLAN

**NEW DIAGRAM
BACK AREA**



REAR OF RESTAURANT

OLD DIAGRAM



MAIN FLOOR PLAN

REGISTER/
MUSIC CONTROL

VILLA
VC
Cemita

STARTERS

NANO TOSTADAS
3 crispy corn tortillas,
pickled onions, fresh
guacamole, spicy
chicken 9

GUACAMOLE
Fresh homemade guacamole,
onion, cilantro, lemon served
with homemade chips and 2
house- salsas 14

QUESO FUNDIDO
Melted Monterrey cheese,
cheddar, Oaxaca cheese,
Chihuahua cheese,
chorizo, three flour
tortillas 11

BRUNCH

SIDES

Corn on a Cob 6
Rice & Beans 5
Home Fries 5
Bacon 6
Salad 5
French Fries 7

ENCHILADAS DE LA CASA Three corn tortillas, spicy pulled chicken, Chihuahua cheese, red onions, sliced avocado, queso fresco. Choice of Green, Red or Mole Sauce 17

HUEVOS RANCHEROS Two eggs sunny side up, crispy corn tortillas, refried black beans, ham, cheese, crema,, avocado, queso fresco & pico de gallo 15

HUEVOS A LA MEXICANA scrambled eggs, onions, tomatoes, cilantro jalapeño with home fries or salad 13

SKIRT STEAK & EGGS skirt steak, two eggs sunny side up and rojas poblanas 20

OMELETTE POBLANO egg whites, tomato, mushrooms, queso fresco, avocado with home fries or salad 15

CHILAQUILES crispy corn tortilla, sunny side up eggs, queso fresco, crema, avocado & pico de gallo Choice of Green, Red or Mole sauce 14

BRUNCH CEMITA Sesame seed bread layer in avocado, black beans, ham, cheese, crema, avocado, queso fresco & pico de gallo side of french fries 17

TAMAL EGGS BENEDICT Two pouched eggs, rajas peppers and queso fresco, corn tamal, chorizo, hollandaise, served with salad 14

EGGS BENEDICT Two pouched eggs, English muffin, chorizo, hollandaise, Serrano ham, served with home fries 14

BRUNCH BURRITO Scrambled eggs with chorizo, black beans, cheese with home fries or salad 14

SALADS

ENSALADA MEXICANA romaine lettuce, poblano pepper, avocado, cherry tomato, huitlacoche, queso fresco, corn, chicken, fresh mango, mango dressing 15

ENSALADA DE BETABEL beet, arugula, caramelized walnuts, orange, onions, goat cheese & cherry vinaigrette 12

ENSALADA DE FRESA mixed greens, roasted almond flakes, orange, strawberries, goat cheese, dijon vinaigrette dressing 12

SWEETS

RED VELVET HOT CAKES Three homemade red velvet hotcakes, chocolate chips, vanilla cream cheese syrup, cocoa syrup, topped with whipped cream & strawberries 14

FRENCH TOAST Three Pieces of bread coated in egg, milk, vanilla sauce, strawberries and bananas 17

FOR THE TABLE

GUACAMOLE
fresh homemade guacamole,
onion, cilantro, lemon served
with homemade chips and
three house- salsas 14

QUESO FUNDIDO
melted Monterrey cheese,
cheddar, Oaxaca cheese,
Chihuahua cheese, chorizo,
three flour tortillas 11

MOLE CHEESE CRISP
three cheeses, poblano
peppers, red peppers, crema,
mole 12 (Add chicken 2/ add
steak/ add shrimp 4) 12**

STARTERS

CHALUPAS
two comal laid
tortillas, onions
green, red sauce,
skirt steak, Oaxaca
cheese toppings 13

TACOS DE CHAPULIN (2)
smoky Grasshoppers
sautéed wine based tequila,
lime, garlic, guacamole,
pickled onions, corn tortilla
15

CEMITA SLIDERS (3)
CARNITAS sesame seed
bread, leg cured pork,
guacamole, red salsa. 12

ARABE sesame seed bread,
cut pork meat steak-style,
parsley, oregano marinated,
house-made chipotle sauce 12

NANO TOSTADAS
3 crispy corn tortillas,
pickled onions, fresh
guacamole, spicy
chicken 9

CORN ON A COB
mayonnaise, cotija
cheese, chili piquin,
lime 6

AL PASTOR sesame seed
bread, roasted pulled pork,
cilantro, onions, pine apple,
green salsa, 12

SALADS

ENSALADA DE BETABEL
beet, arugula, caramelized
walnuts, orange, onions, goat
cheese & cherry vinaigrette 12

ENSALADA MEXICANA
romaine lettuce, poblano pepper,
avocado, cherry tomato, huitlacoche,
queso fresco, corn, chicken, fresh
mango, mango dressing 15

ENSALADA DE FRESA
Mixed greens, roasted almond flakes,
orange, strawberries, goat cheese,
dijon vinaigrette dressing 12

SIGNATURE DISHES

PIPIAN VERDE braised chicken thigh and breast in green Pipian sauce made with fresh chiles, spices, peppers, nuts, tortilla strips, side of rice. 26

PIPIAN ROJO braised chicken thigh and breast in red Pipian sauce made with dried chiles, spices, nuts, tortilla strips, side of rice. 26

ENCHILADAS DE LA CASA three corn tortillas, spicy pulled chicken, Chihuahua cheese. Choice Red/Green sauce, red onions, sliced avocado, queso fresco, crema, side of rice 24

MOLE POBLANO thick rich mole sauce with 32 ingredients, grind roasted chiles, spices, nuts, seared-pan chicken breast and thigh topped with tortilla strips and a side of rice 23

CHILE POBLANO RELLENO roasted poblano pepper coated with egg batter, stuffed with queso Oaxaca, topped with spicy roasted tomato sauce. Served with a side of corn tortillas 17

CEMITA POBLANA Sesame seed cemita bread, homemade chipotle, avocado, escabeche onions, seasonal papalo herb, shredded queso Oaxaca & ham. Choice of breaded cutlet milanesa, (chicken or pork) 15

ARRACHERA skirt steak with green salsa, guacamole, pico de gallo, scallions, crispy fingerling potatoes, queso fresco slices, roasted jalapeno, Poblano rice 24

SEAFOOD

CAMARONES AL MOJO DE AJO seared gulf shrimp, garlic, roasted guajillo sauce, clam juice, brown rice, topped with mango, roasted pineapple, bell peppers, cilantro 22

VILLA STRIPED BASS striped bass pan-seared, salsa chipotle, truffle oil, bean puree, mango, pineapple, red peppers, poblano peppers, crema. 26

KALE KING SALMON salmon pan-seared, tomato sauce, garlic kale, cherry tomatoes, red onions, orange, cilantro, lime. 27

CLASSICS

QUESADILLA DE HUITLACOCHÉ heirloom hand-pressed tortilla, epazote, wild corn mushroom, queso Oaxaca, crema, pico de gallo, 12

QUESADILLA DE FLOR DE CALABAZA heirloom red corn hand-pressed tortilla, blossom squash, epazote, queso Oaxaca, crema, pico de gallo, 12

QUESADILLA DE POLLO heirloom epazote hand-pressed tortilla, pulled spicy chicken, queso Oaxaca, crema, pico de gallo, 13

FAJITAS bell peppers mixed, mushrooms, onions and avocado, served sizzling hot with fresh tortillas, crema and a side of rice. Choice: Steak/Chicken/Shrimp 25/ Mixed 28

SOPA AZTECA chile morita, guajillo chile, puya chile pepper, chicken, corn grains, avocado, queso fresco, crema, tortilla strips topping. 11

NACHOS Corn tortilla chips, melted cheese, black beans, crema, jalapeño, pico de gallo & guacamole 11 (Add chicken 2/ add chorizo/ add steak 3)

TACOS ARABES (2)
cut pork meat steak-style parsley marinated, oregano, house-made onions, house-made chipotle sauce in flour tortilla 12

MARGARITAS

JALAPEÑO CUCUMBER El Guitarron Agave, lime, jalapeño puree, cucumber puree 13

ROSELLE FLOWER MARGARITA Tequesta, hibiscus flower infusion, triple orange, lime, agave, homemade hibiscus rim 13

TAMARIND MARGARITA Tequesta, tamarind extract puree, triple orange, lime, agave, homemade tamarind rim 13

AGUILA VILLA Tequesta, lime, agave, infused strawberries, mint and spicy rim 14

CLASSIC MARGARITA 11/ Add Strawberry, Mango 12

FROZEN MARGARITA Classic, Blackberry, Mango, Tamarind or Strawberry 13

BULLDOG MARGARITA Classic, Mango or Strawberry w/ bottle of Corona on top 14

MARGARITA PITCHER Any Flavor 55

BEER

CORONA 7 (Bucket of 6 w/ ice & limes 36)

STELLA 7

TECATE 7

PACIFICO 7

HEINEKEN 7

VICTORIA 7

IPA LAGUNITAS 8

SIERRA NEVADA - CELEBRATION FRESH HOP IPA 8

DRAFT Glass 8/ Pitcher 36

(Ask about our seasonal selections)

NEGRA MODELO

MODELO ESPECIAL

CAMPECHANA- Half Modelo Especial & half Negra Modelo

NON ALCOHOLIC

MEXICAN COCA COLA 4

DIET COKE 2

ICED TEA (Sweet/Bitter) 3

JARRITOS 3

JAMAICA 4

TAMARINDO 4

SEASONAL COCKTAILS

EI TRADITIONAL SPIKED PUNCH El Guitarron agave, Rhumbero, Piloncillo cone, cinnamon stick, tejocote, guava, apple, prunes, tamarind pods, hibiscus flower 15

SIGUE NADANDO Rhumbero, Klir Red, pineapple, agave, lemon, Sauvignon blanc 15

HOUSE TAMARIND MOJITO Rhumbero, sprigs mint, lime, club soda, tamarind 15

HASTA MAÑANA Grasshopper garnish, fresh Pineapple, habanero bitters, lemon juice, agave, tequesta, Klir Red & sal de gusano 15

CLASSICAS

MICHELADA Cholula hot sauce, Tajin, Worcestershire sauce, salt, lime, Clamato, Corona beer 9

BLOODY MARY Cholula, Clamato, Worcestershire sauce, lime, Tajin, homemade spicy mix, Klir Red 10

MIMOSA Classic/Mango/Strawberry basil lemon 10

SANGRIA TINTA Organic red Wine, pineapple, strawberry, orange, agave 9 / Pitcher 36

SANGRIA BLANCA Organic white wine, Rhumbero, agave, orange, pineapple lemon, grapefruit 9 / Pitcher 36

SANGRIA ROSADA Rosé wine, Tequesta, cranberry, pomegranate, pineapple 9 / Pitcher 38

WINE LIST

RED G/B

MONBELLO Pinot Nero, Italy 11/44

CORTIJO TRIFILLAS (Aged in oak) Sauvignon, Spain 2013 11/44

MALBEC BOUSQUET (Organic), Mendoza Argentina 12/45

WHITE G/B

RODE CELLARS Chardonnay, California 11/45

WALLEY Sauvignon, France 2015 11/45

GRAVE DEL FIRULI PINOT GRIGIO Tenuto, Italy 2014 11/45

ROSE /PROSSECO/CHAMPAGNE

BOCOPA ALONE Rosé (Alicante) 11/44

VIVALDI (PROSECCO, ITALY) 11/51

BISSINGER & CO. CHAMPAGNE Reims, France (Bottle) 90

COCTELES

MILAGROSA Champagne, hibiscus flower 11

BLOODY MARIA

Klir Red, tomato juice, spices, hot sauce 10

SANGRIA ROSADA

Rose wine, tequesta, cranberry, pomegranate, triple orange 9

JALAPENO CUCUMBER

Tequesta, lime, agave, jalapeno puree, cucumber puree 13

BOTTOMLES OPTIONS

SANGRIA TINTA

Red Wine, Seasonal Berries, Orange, Agave

SANGRIA BLANCA

White wine, Rhumbero, agave, orange, seasonal berries

MIMOSA

Orange Juice, Champagne

FROZEN MARGARITA

Lime, Tequesta, agave

HOUSE BEER

Modelo Especial/Negra Modelo

BLOODY MARY

Klir Red, tomato juice, spices, hot sauce

DESSERT

BIRTHDAY BOWL

Churro Puff pastry bowl, served with scoops of ice cream topped with Mexican dark chocolate, strawberries 15

PASTEL TRES LECHES Savory chocolate milky sponge like cake, soaked in evaporated milk, condensed milk and heavy cream topped with fruit berries, Rumbero 12

FLAN DE CARAMELO Traditional baked caramel custard with a hint of Mexican canola and a rich caramelized topping with strawberries and mint sprigs 8

CAFE

CAFE (refills) 5

HOT TEA 5

MEXICAN COCA-COLA 4

DIET COKE 2

ICED TEA (Sweet or Bitter) 6

JARRITOS 3

HOMEMADE JAMAICA 6