



# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

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](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: 09-05-2017

**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: \_\_\_\_\_

If alteration, describe nature of alteration: DECORATION

Previous or current use of the location: BAR

Corporation and trade name of current license: Royal Bar

**APPLICANT:**

Premise address: 127 4TH AVENUE

Cross streets: BTWN 12 & 13 STREET

Name of applicant and all principals: EAMONN DORAN, JP DORAN,  
LEONARD O'CONNOR, PEGGY DORAN, DANIKA ZADMINA

Trade name (DBA): UNION PLACE

**PREMISE:**

Type of building and number of floors: 7 FLOORS, INCLUDING GROUND FLOOR

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? 175

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):

C6-2A

**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) 12NOON - 2AM SUNDAY - WEDNESDAY, THURSDAY 12NOON-3AM  
FRIDAY - SATURDAY 12NOON - 4AM

Number of tables? 18 TABLES Total number of seats? 90

How many stand-up bars/ bar seats are located on the premise? 1 BAR/60 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): ONE BAR, 65 FEET - L SHAPED

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? 12NOON - 12AM

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

How many employees will there be? 15

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

Will there be TVs/monitors?  Yes  No (If Yes, how many?) 6

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 JAZZ, FOLK MUSIC  
What will be the music volume?  Background (quiet)  Entertainment level  
Please describe your sound system: 8 SPEAKERS, 2 AMPS

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) 2

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: THE GLOBE, TURNMILL  
Address: 158 E23rd St, NY10010 & 119 E27th St NY10016 Community Board # 6  
Dates of operation: 2008

**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 THE GLOBE BAR RESTAURANT, NEIGHBORHOOD BAR

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? 1 FULL HOTEL, 1 WINE BAR, 1 WINE/BEER  
 How many On-Premise (OP) liquor licenses are within 500 feet? \_\_\_\_\_ PIZZERIA  
 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 façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, 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 \_\_\_,  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 or for any physical alterations of any nature 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 or drink specials with or without time restrictions OR  I will have happy hour and it will end by 7PM.
8.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
9.  Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.



## **BRUNCH**

### **Burrito \$9**

scrambled eggs, rice & beans, tomato, asiago, warm flour tortilla. Add bacon or avocado \$2 / add side mixed greens \$2

### **Avocado Toast \$10**

2 slices of 5 grain bread, smashed avocado, lime, chili flakes, olive oil, toasted pepitos. Add sunny-side up eggs \$4

### **Brioche French Toast \$9**

Fresh fruit, Maple Syrup & whipped cream

### **Buffalo Mozzarella Toast \$10**

Tomatoes, Spinach with lemon basil vinaigrette on Pullman sliced bread

### **Buttermilk Banana Pancake \$10**

fresh fruit, maple syrup

### **HOT SHRIMP COCKTAIL \$15**

Served with lemon & butter

### **QUESO MAC-N-CHEESE \$9**

3 cheese blend: queso fresco, jalapeño jack & cheddar cheese, with green chili sauce and roasted poblanos

### **Smoked Cod Cakes \$12**

Aioli, greens

### **Quinoa Bowl \$10**

Dates, toasted walnuts, scallion, arugula, turmeric, sesame vinaigrette

### **Lentil Bowl \$9**

Lentils, tomato, avocado, arugula, sesame vinaigrette

### **Avocado Biscuit \$11**

Tomato, parmesan, fried egg

### **Pork Biscuit \$11**

Pulled BBQ pork, coleslaw

### **Huevos Rancheros \$11**

two sunny-side up eggs, corn tostada, rice & beans, avocado, pico de gallo. Add cheddar, queso fresco, or pickled jalapeño \$2

## LUNCH

### **Mixed Green Salad \$11**

Avocado, red onion, carrot, chickpeas & toasted hemp seeds. Add fried egg \$2 / add chkn \$3

### **Mixed Mex Salad \$12**

Mixed greens, roasted corn, guacamole, roasted red peppers, pico de gallo & goat cheese.

Add fried egg \$2 / add chicken \$3

### **Fish n Chips \$13**

Battered & fried fillets of fish, served with garlic parmesan fries

### **Fried Chicken & Waffles \$17**

Chicken breast with honey-tabasco sauce, a crispy vanilla buttermilk waffle, and our signature warm maple butter

### **Classic Burger \$9**

Lettuce, tomatoes, pickles, chip mayo

### **Double Cheeseburger \$10**

Lettuce, cheddar cheese & thousand island dressing

### **SEAFOOD PO' BOY \$17**

daily catch on a griddled French roll with tartar sauce & shredded romaine. Served with fries & slaw

### ***Sandwiches***

#### **Falafel Sandwich \$10**

Arugula, tomatoes, cucumber, spicy honey mustard

#### **Grilled Chicken Sandwich \$14**

Avocado, bacon, chipotle mayo, romaine, and beefsteak tomato on grilled sourdough, with hand cut fries and house slaw

#### **Fried Chicken Sandwich \$12**

Sautéed kale, roasted garlic and horseradish aioli, sundried tomatoes, pecorino

#### **Pork Braciolo Sandwich \$12**

Fresh mozzarella, italian gravy

#### **Torta \$13**

Chicked Roja or Marinated Squash Queso Oaxaca; beans, jalapeno, tomato, avocado, mayo

## **BIG PLATES**

### **Fish/Veggie Tacos \$17/\$13**

Seared catch of the day or market vegetables, house made corn tortillas, shaved Mexican cabbage slaw, jalapeno sour cream

### **Fish n Chips \$13**

Battered & fried fillets of fish, served with garlic parmesan fries

### ***Burgers***

#### **Short Rib \$13**

Lettuce, tomato, pickles on a potato roll

#### **Double \$10**

Cheeseburger, lettuce, cheddar cheese & thousand island dressing & sweet potato fries

#### **Tropical \$10**

Lettuce, cheddar cheese, fresh pineapple salsa, chipotle mayo & house cut fries

#### **Jerk BBQ Burger \$12**

Mango Chutney slaw, House BBQ jerk sauce & house cut fries

#### **The lot \$14**

Bacon, arugula, blu cheese, red onions, garlic aioli & Yuka fries

#### **Classic \$9**

Lettuce, tomatoes, pickles, chip mayo & sweet potato fries

#### **Veggie \$9**

Housemade patty served with spicy dill pickle, special sauce, cheese and red onions

### ***Salads***

Add: Grilled chopped chkn \$5 / grilled sliced steak \$7 / grilled shrimp \$7 / grilled salmon \$7

#### **Romaine \$12**

Radish, avocado, queso fresco, pumpkin seed, pickled onion, chile vinaigrette

#### **Chopped \$12**

Kale, Celery, Currants, spiced peanuts & toasted sesame dressing

#### **Grilled Strip Steak \$14**

Arugula, Grape Tomatoes, Artichokes, Caramelized Onions, Horseradish Balsamic, Smashed Fingerlings & Red Beans

#### **Grilled Chicken \$13**

Sliced grapefruit, naval orange, red onion, avocado, goat cheese & toasted almonds over mixed greens