



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 Stipulations for Administrative Approval

I, Kamal Kouiri, as a qualified representative of The Athenian NYC Inc  
 located at 224 East 10th Street, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) Greek Restaurant  
 Kitchen open and serving food every night during all hours of operation.
- My hours of operation will be:  
 Mon 12pm-12am; Tue 12pm-12am; Wed 12pm-12am;  
 Thu 12pm-12am; Fri 12pm-12am; Sat 12pm-12am; Sun 12pm-12am.  
 (I understand opening is no later than specified opening hour & all patrons are to be cleared from business at specified closing hour)
- I will not use outdoor space for commercial use.
- I will operate my sidewalk café no later than \_\_\_\_\_
- I will employ a doorman/security personnel on the following days: \_\_\_\_\_
- I will install soundproofing, \_\_\_\_\_
- 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.  
 I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
- 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 \_\_\_\_\_
- I will play ambient recorded background music only.
- 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.
- I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
- I will not participate in pub crawls or have party buses come to my establishment.
- I will not have unlimited drink specials, including boozy brunches, with food.
- I will not have a happy hour or drink specials with or without time limitations OR  I will have happy hour and it will end by 6:30 pm
- I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 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.

Name: Kamal Kouiri Phone Number: 201-755-4144

18.  I will: \_\_\_\_\_

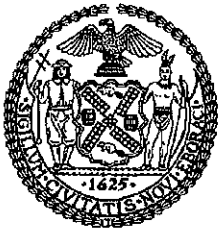
I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed Kamal Kouiri Dated 10/19/17

Sworn to this 19 day of October 2017

[Signature]  
 Notary Public

MAX BOOKMAN  
 NOTARY PUBLIC-STATE OF NEW YORK  
 NO. 02B06334211  
 QUALIFIED IN NEW YORK COUNTY  
 MY COMMISSION EXPIRES 12-14-2019



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

\*Amended\*

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

Today's Date: 10/20/17

**APPLICANT**

1. Name of applicant and principle(s): The Athenian NYC LLC
2. Premise address: 224 E.10th Street
3. Cross streets: 1st and 2nd Avenues
4. Trade name (DBA): TBD
5. Check which you are applying to:  New liquor licence  Alteration of an existing license  Sale of assets
6. If alteration, describe nature of alteration: \_\_\_\_\_
7. Is location currently licensed?  Yes  No
8. Type of license: Beer and Wine
9. Previous or current use of the location: Wine Bar/ Current owners abandoned premise
10. Corporation and trade name of current location: Graffiti
11. Type of building and number of floors: Mixed: 6 Floors
12. Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use?  Yes  No **12a.** What is the permitted occupancy indoors and outdoors? 74
13. Do you plan to apply for Public Assembly permit?  Yes  No
14. What is the zoning designation (check zoning using <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): R8B
15. How many licensed establishments are within 1 block? 5
16. How many On-Premise (OP) liquor licenses are within 500 feet? 18+
17. Is premise within 200 feet of any school or place of worship?  Yes  No

**PROPOSED METHOD OF OPERATION**

18. Describe your method of operation: Restaurant
19. Will any other business besides food or alcohol service be conducted at premise?  Yes  No
20. If yes, please describe what type: \_\_\_\_\_
21. What are the proposed days/hours of operation (specify days/hours each day and hours of outdoor space if applicable):  
Sunday-Saturday: 12pm-12am 22. Total number of table: 2 23. Total number of seats: 12

24. How many stand-up bars/ bar seats are located on the premise? 1 bar/ 8 bar 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.)
25. Describe all bars (length, shape, and location): 5ft x 11ft - L shaped
26. Does premise have a full kitchen?  Yes  No
27. What are the hours kitchen will be open? all operating hours
28. What type of food is available for sale? See attached menu
29. Will a manager or principal always be on site?  Yes  No If yes, which? Principal
30. How many employees will there be? TBD
31. Do you have or plan to install  French doors  accordion doors or  windows?
32. Will there be TVs/monitors?  Yes  No (If Yes, how many?) \_\_\_\_\_
33. Will premise have music?  Yes  No 33a. If Yes, what type of music?  Live Music  Juke box  
 DJ  Tapes/CDs/iPod
34. If other type, please describe: \_\_\_\_\_
35. What will be the music volume?  Background (quiet)  Entertainment level
36. Please describe your sound system: Sonos
37. Will you host any promoted events, scheduled performances or any event at which a cover fee is charged?  Yes  No
38. If Yes, what type of events or performances are proposed and how often? \_\_\_\_\_
39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? \_\_\_\_\_
40. Will there be security personnel?  Yes  No 40a. If Yes, how many and when? \_\_\_\_\_
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? \_\_\_\_\_
42. Do you have sound proofing installed?  Yes  No 43. If not, do you plan to install sound-proofing?  Yes  No

### APPLICANT HISTORY

44. Has this corporation or any principal been licensed previously?  Yes  No If yes, please indicate name of establishment(s): The Immigrant NYC and The Immigrant Tap Room
45. Address: 341 E. 9th St / 341 E. 9th St - West Store 47. Community Board # 3
46. Dates of operation: 11/2016-Present / 4/2013 - Present
47. Has any principal had work experience similar to the proposed business?  Yes  No If yes, explanation of experience or resume. GM - Molyvos Restaurant
48. Does any principal have other businesses in this area?  Yes  No If yes, give trade name and describe type of business: See # 44-46
49. 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.

### 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.

## Cheeses

Hand-selected artisanal cheeses to experience \$6 each  
Selection of 3 Cheeses \$17

### Goat:

**Bonne Bouche, Vermont, USA**

Smooth with lactic finish, ash-coated

**Kunick, New York, USA**

Mixed Milk, dense creamy texture

**Manouri, Greece**

Semi soft, rich, milky

### Sheep:

**Manchego, Spain**

Nutty with hints of fine almonds

**Roquefort, France**

Creamy blue with intense minerality,  
A Classic

**Ladotyri, Greece**

Olive oil cured, hard, salty, ancient style

### Cow:

**Gruyere, Switzerland**

Nutty with raw cocoa finish, Cave aged

**Camembert, France**

Delicate, savory, under tone of white  
truffles

**Taleggio, Italy**

Bartery, rich, yeasty, washed rind of  
brine

## Charcuterie

Assorted cured meats \$7 each,  
Selection of 3 Cheeses \$19  
**Coppa**

**Jamon Serrano**

**Soppressata**

**Finochiona Salami**

**Chicken Fofe Gras Rilletes**

## Spreads

**Taramosalata 10**

"Caviar" Mousse, Almonds, Potatoes

**Avocado Sesame Tahini Dip 10**

Organic Chickpeas, Roasted garlic,  
Pomegranate, Manouri Cheese

**Three Cheese Spread 10**

Roasted Marinated Bell Peppers

**Santorini Fava 10**

Capers, Arugula, Scallions

**Melitzanosalata 10**

Roasted Eggplant, Tomato,

Yogurt, Garlic, Herbs

**Tzatziki 10**

Sheep's Milk Yogurt, Cucumber,

Garlic, Mint, Dill

**Roasted Pepper Feta Cheese 10**

Marinated Roasted Red Peppers,

## Appetizers

**Toy box Melon 12**

Cardamom, sea salt, cottage cheese

**Roasted Beets 12**

Goat Cheese, Micro Greens

**Baby Carrots "en papillote" 13**

Cracked bulgur, almonds

**Baked Yukon potato 14**

Sour Cream, Scallions

**Cauliflower tempura 14**

House pickles

**Sautéed Broccoli Rabe 14**

Preserved tomatos

## Flat Breads & Sandwiches

**Sicilian 14**

Spicy marinara, Italian Sausage, Salami,

Mozzarella, Parmesan, Basil, Oregano

**Pear & Gorgonzola 16**

Sweet Caramelized Onions, Bosch Pears,

Hazelnuts, Chilled field greens and

Ranch Dressing

**Spaulard 17**

Shitake and Cremini Mushrooms, baby

Spinach, Goat Cheese, Manchego Cheese,

Extra Virgin Olive oil

**Venetian Sandwich 16**

Finochiona Salami, Barrel Feta, Arugula,

Ripe Tomatoes, Extra Virgin Olive oil

**Cypriot Sandwich 14**

Grilled Haloumi Cheese,

Arugula Pine Nut Pesto

## Entrees

**Three Cheese Pie 16**

Three cheeses wrapped in phyllo,  
Cretan Honey, Sesame seeds

**Spanakopita 14**

Spinach, Leeks and Cheese Pie

**Wrapped in Crip Phyllo**

**Filet Mignon Kebab 24**

Warm Spices marinated Filet Mignon,  
Herb Garlic Sauce

**Moroccan Meat Balls 18**

Ground lamb, Moroccan spices,  
Tomato, Prunes, Walnuts

**Merguez 16**

Seared Moroccan Spicy lamb Sausage,  
Crème Fraîche, Harissa

**Shrimp Pil-Pil 22**

Garlic, Smoked paprika, Herbs, Malaga  
Extra Virgin Olive oil

**Cannelloni 20**

Rollled Stuffed Pasta, Braised Lamb  
Shank, Aged Kefalotyri Cheese Sauce

**Moussaka 19**

Spiced Ground Lamb & Beef, Potato,  
Eggplant, Pepper, Yogurt Béchamel

**Pan Seared Sea Scallops 22**

Cauliflower Puree, Pomegranate,  
Oven Dried Tomatoes & Feta

**Crispy Boneless Sardines 16**

Mediterranean Pickled Vegetables  
Seafood Pilaf 20

**Orzo, Calamari, Gulf shrimp.**

**Kozani Saffron, Feta**

**Crispy Skate 20**

Beets and Skordalia,

5 Years Old Assyrtiko Reduction

Please Inform Your Server of Any Food Allergies  
Per the NYC Department of Health concerning  
8 raw or undercooked meats, Poultry, seafood,  
shellfish, or eggs may increase your risk of food  
borne illness