



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
- 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: 12/21/2017

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: Wine / Beer (Tavern)

If alteration, describe nature of alteration: There will be no alteration in the operation of the business.

Previous or current use of the location: Wine Bar

Corporation and trade name of current license: 620 Cafe Inc. d/b/a Against the Grain

APPLICANT:

Premise address: 620 East 6th Street, New York, NY 10009

Cross streets: Ave. B and Ave. C

Name of applicant and all principals: Myles Rodenhouse (Principal)
620 6th Street Cafe LLC (Single member LLC)

Trade name (DBA): Against the Grain

PREMISE:

Type of building and number of floors: 6 Story Brick 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: _____

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? 25 LNO

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):
R8B

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) Monday-Tuesday 5:00pm-1:00am Wednesday-Friday 5:00pm-2:00am Saturday 10:30am-2:00am Sunday 10:30am-1:00am

Number of tables? 1 Total number of seats? 10

How many stand-up bars/ bar seats are located on the premise? 1 stand up bar / no 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)

Describe all bars (length, shape and location): 25" x 50 "

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

Menu Attached, Sushi

What are the hours kitchen will be open? Monday-Tuesday 5:00pm-1:00am Wednesday-Friday 5:00pm-2:00am Saturday 10:30am-2:00am Sunday 10:30am-1:00am

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

How many employees will there be? 5

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

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

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: i-Pod connected to small 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: _____

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 Douglass Street Recording LLC - music studio

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? 2

How many On-Premise (OP) liquor licenses are within 500 feet? 0

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 operate a full-service restaurant, specifically a (type of restaurant) _____, with a kitchen open and serving food during all hours of operation OR I have less than full-service kitchen but will serve food all hours of operation.
2. 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.
3. 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 _____.
4. I will play ambient recorded background music only.
5. 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.
6. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7. I will not participate in pub crawls or have party buses come to my establishment.
8. 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 7 p.m.
9. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10. 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.

Plans to Manage Vehicular Traffic and Crowds on the Sidewalk

For Management of the crowds with Against the Grain, 620 6th Street Café LLC, the restaurant will take reservations through Resy for ten sushi counter spots per night. There will not be walk in business. A host will be placed near the door to ensure speedy seating of guests, and to manage any sidewalk congestion. Additionally, there is no parking near the restaurant because of ongoing construction on the block however once that is completed, the manager will direct any inquiries to the parking garage on Essex St for parking. Any overflow while guests are waiting to be seated will be accommodated in the neighboring space, Grape and Grain.

Plans to Manage Noise Inside and Outside Business

The space has been fully soundproofed. We plan to play ambient background music. Any overflow crowds will be held in the Grape and Grain space. Managers will be available to make sure guests exiting or smoking maintain a low volume level.

15 course omakase of sustainable seafood **\$95**

A La Carte Options

Starters

Pickles ... *assorted seasonal veggies* \$8
Seafood charcuterie ... *smoked and cured fish, pickles, fresh fruit* \$18
Tempura whitefish ... *seasonal whitefish served with spicy mayo* \$12

Salads

Seaweed ... *tosaka tossed with sesame and dashi* \$12
Kale ... *Southern-style ohitashi with ajitama quail egg* \$14
Ceviche ... *seasonal whitefish, nuoc mam, avocado, onion, olive oil* \$14

Bowls

Miso Soup \$5
Shellfish Soba ... *mussels and clams steamed in sake and nuoc mam* \$18
Fish Ramen ... *dashi, ajitama egg, bamboo and tempura whitefish* \$22

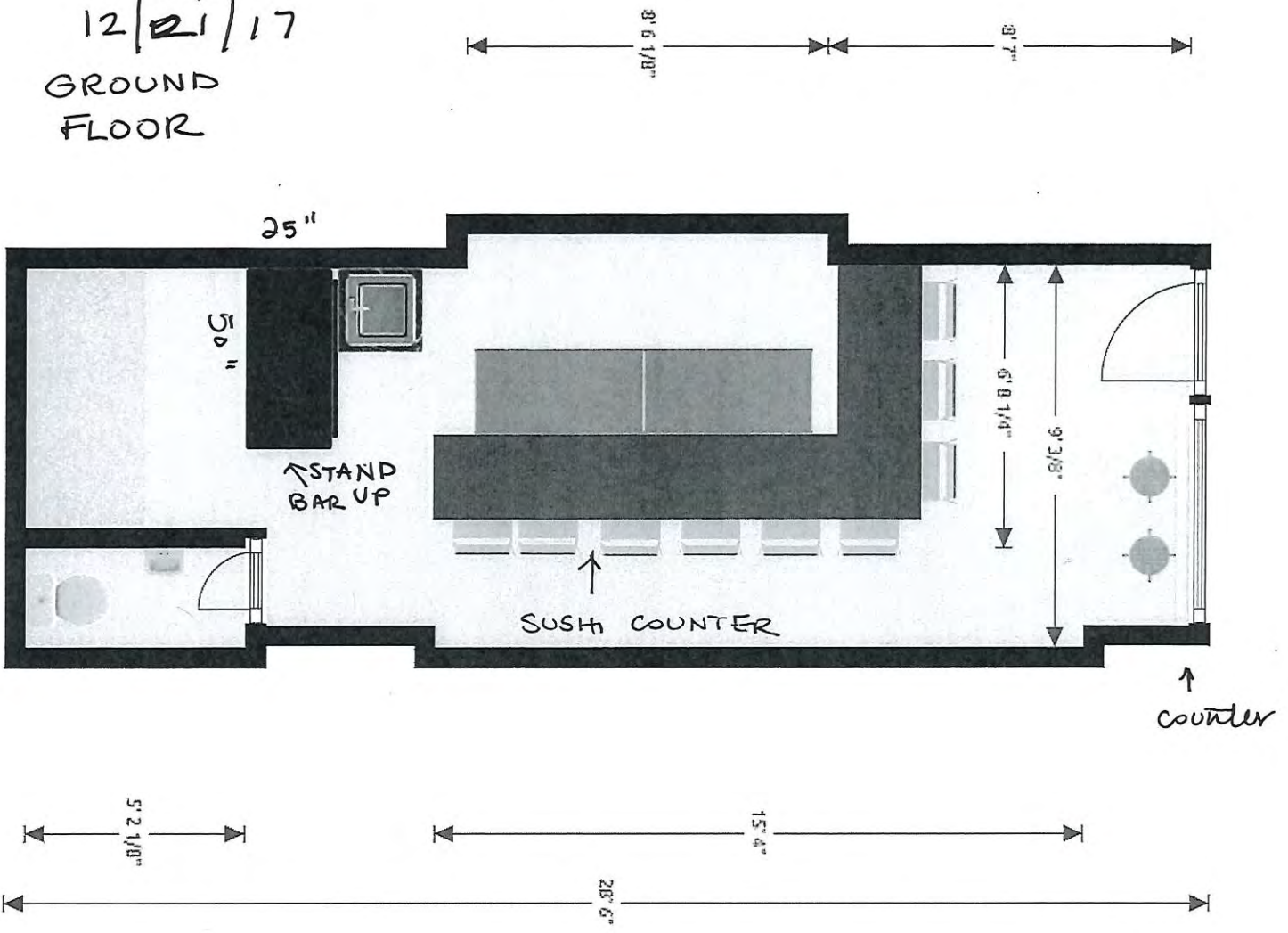
Sushi

Nigiri combo ... *five pieces and an albacore roll* \$22
Odds and Ends Roll ... *seasonal fish, avocado, citrus, tamari* \$14
Albacore Hand Roll ... *wasabi, green onions, tamari* \$7
Veggie Hand Roll ... *avocado, herbs, garlic, sweet chili sauce* \$7
Smoked Char Hand Roll ... *tamago, ikura, shiso* \$9

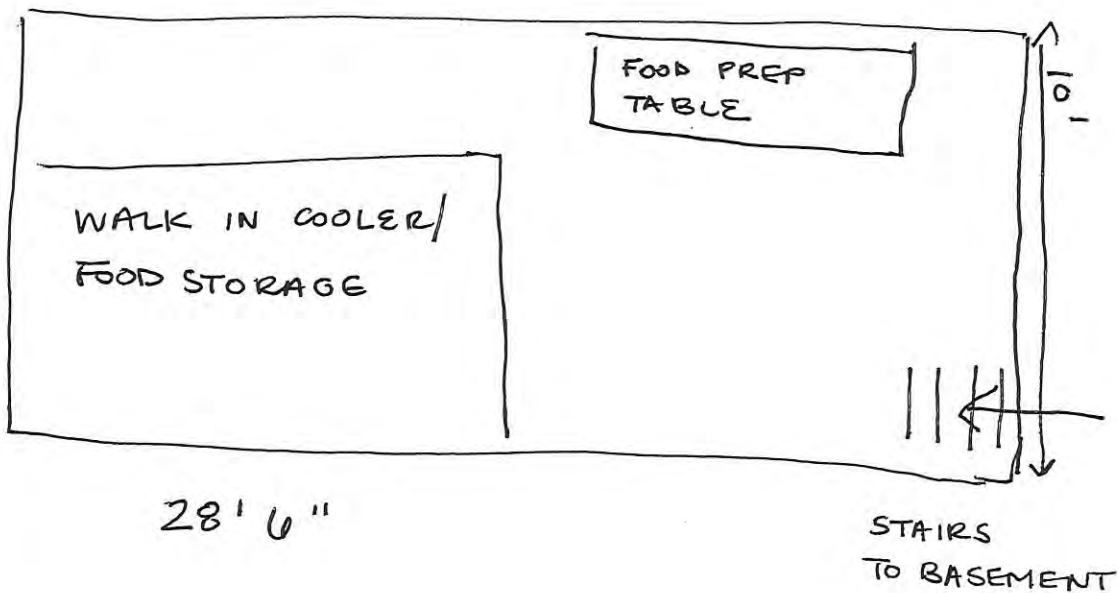
Against The Grain

12/21/17

GROUND FLOOR



Against the Grain
12/21/17
BASEMENT FLOOR



YARD - TREES -
GARDEN

EAST 6TH STREET

DELI - GROCERY

AVENUE "B"

P.S. # 64
COMMUNITY
SCHOOL

ENTRANCE
DOORS

250'

176'

FIRE EXIT DOORS
NO EXTERIOR HARDWARE

22'

Grape & Grain -
620 East 6th St.
Restaurant Wine &
Beer

12'

RESIDENTIAL
BUILDING ENTRANCE

APPLICANT

117'

YARD -
BOTANICAL
GARDEN

IGLESIA
DE DIOS
CHURCH OF GOD
636 E 6TH STREET

COMMUNITY
CENTER

ALLEYWAY

GARAGES

OUTDOOR
PARKING LOT

HORUS - RESTAURANT
WINE & BEER LIC. ONLY
93 AVENUE B

RESIDENTIAL
BUILDING

YARD - GARDEN

RESIDENTIAL BUILDING

RESIDENTIAL BUILDING

GARAGE

COMMERCIAL BUILDING
& GARAGE

RESIDENTIAL
BUILDING

RESIDENTIAL
BUILDING

RESIDENTIAL
BUILDING

CHAIRDRESSER
COMMERCIAL SPACE

RESIDENTIAL
BUILDING

COFFEE SHOP /
RESIDENTIAL

RESIDENTIAL
BUILDING

RESIDENTIAL
BUILDING

RESIDENTIAL
BUILDING

188' to PS 64
165' to Iglesia
de Dios

AREA SURVEY
620 EAST 6TH STREET
NEW YORK, N. Y.

NOT DRAWN TO SCALE

W

12/21/2017