



**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

Alysha Lewis-Coleman, 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: 10 Feb 18

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: BW (beer/wine)

If alteration, describe nature of alteration: Beer + wine to full OP

Previous or current use of the location: Beer + wine

Corporation and trade name of current license: Bridge + Tunnel, LLC
d/b/a Marshall Stack

APPLICANT:

Premise address: 66-68 Rivington Street

Cross streets: Allen St + Rivington Street

Name of applicant and all principals: Bridge + Tunnel, LLC
Matthew S. Kelly

Trade name (DBA): Marshall Stack

PREMISE:

Type of building and number of floors: masonry / 6

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? n/a

Letter of no objection
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): C4-4A

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) m-w 4p-2a; T/F 4p-4a; Sat 1p-4a; Sun 1p-2a

Number of tables? 8 Total number of seats? 51

How many stand-up bars/ bar seats are located on the premise? 1 / 17

(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): 30', L-shape, center of premises

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
Pub Fare

What are the hours kitchen will be open? operating hours as above

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

How many employees will there be? 5

Do you have or plan to install French doors accordion doors or windows? NO

Will there be TVs/monitors? Yes No (If Yes, how many?) 1

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: speakers w/ jukebox

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.")

Neighborhood tavern - no congestion issues in over 10 years

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. Keep background music at ambient level

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: Marshall Stack

Address: 66-68 Bivington Street Community Board # 3

Dates of operation: Sept 2006 - present

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 RPM Bar, 266 Broome Street

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? 8 11

How many On-Premise (OP) liquor licenses are within 500 feet? 12

Is premise within 200 feet of any school or place of worship? Yes No

COMMUNITY OUTREACH:

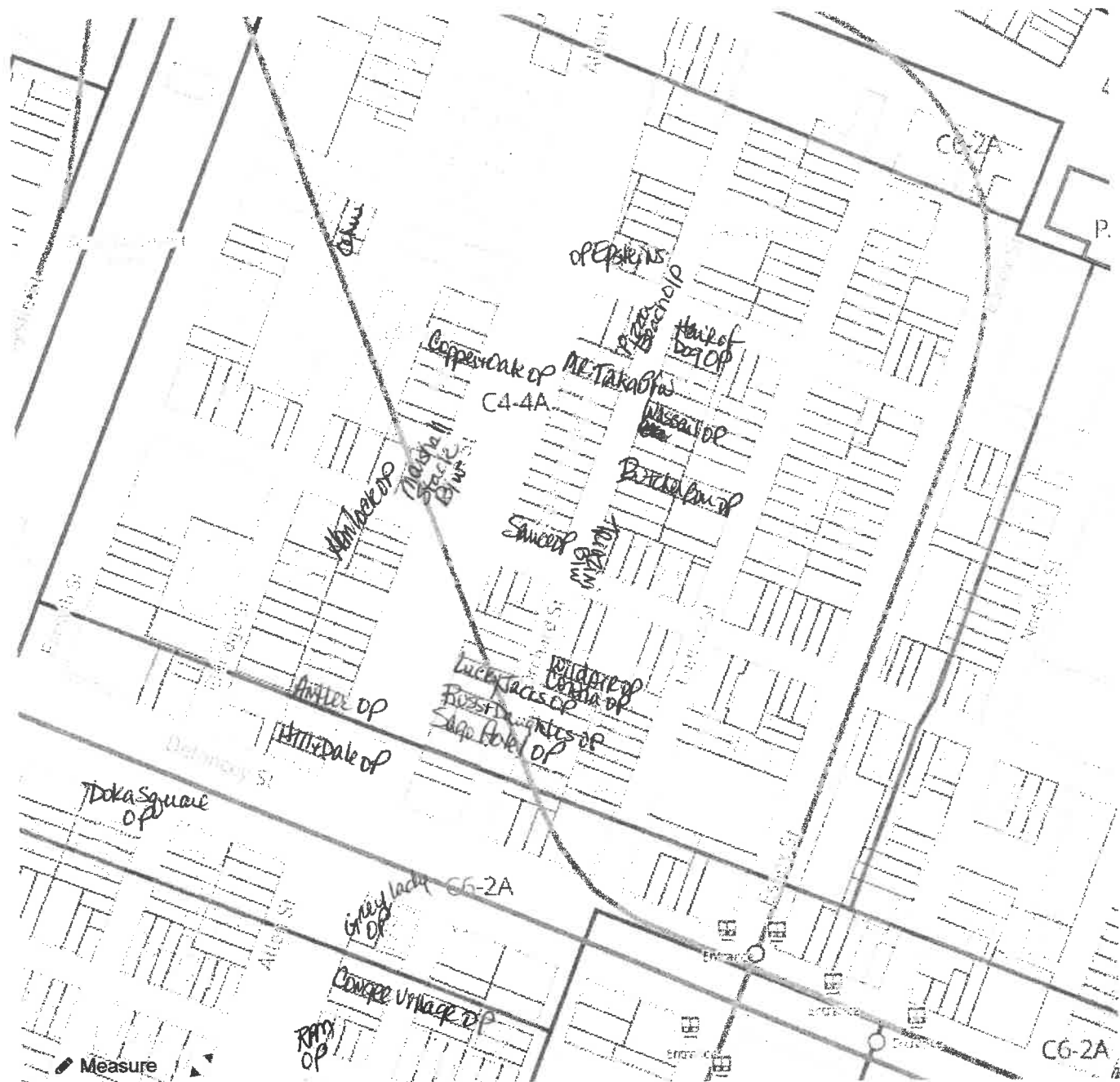
Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which 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 7pm.
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.



ZoLa New York City's Zoning & Land Use Map



- B Antler Beer & Wine Dispensary- 123 Allen (B&W)
- R Butcher Bar - 146 Orchard (OP)
- R Congee Village - 100 Allen (OP)
- R Contra - 142 Orchard (OP)
- B Copper & Oak - 157 Allen (OP)
- R Doka Square - 53 Delancey (OP)
- B Epstein's - 82 Stanton (OP)
- R Grey Lady - 77 Delancey (OP)
- B Hair of the Dog - 168 Orchard Street (OP)
- R Hemlock - 65 Rivington (OP)
- B Hill & Dale - 115 Allen (OP)

- B Lucky Jack's - 129 Orchard (OP)
- B Marshall Stack - 66 Rivington (B&W)
- R Mr. Taka Ramen - 170 Allen (B&W)
- R Pizza Beach - 167 Orchard (OP)
- B RPM - 266 Broome Street (OP)
- R Russ & Daughters - 127 Orchard (OP)
- R Sago Hotel - 120 Allen (OP)
- R Sauce - 78 Rivington (OP)
- R Triazinni - 86 Rivington (B&W)
- R Wassail - 162 (B&W)
- R Wild Air - 142 Orchard (OP)

HAPPY HOUR

Mon-Fri 14-7pm | Sat & Sun 1-7pm

MARSHALL STACK

66 Rivington St. New York, N.Y. 10002

f Marshall Stack
t marshallstacknyc
@ marshallstacknyc

BOTTLES

Crisp and Bright

SCHLAFLY COCONUT CREME ALE

Cream Ale • 5.5%
St. Louis, MO

A refreshing wheat beer that favors hoppy notes over yeast character.

12oz Bottle \$6

LUCIFER GOLDEN ALE

Blond Ale • 8%
Dentergem, Belgium

A Belgian golden ale. On the nose it is lightly hoppy and yeastily spicy, with faint caramelized malt notes and a touch of citrusy and estery fruit. The head tastes extremely bitter, as is often the case with this style. Surprisingly fruity, but with a strong hoppy bitterness.

11oz Bottle \$9

GAFFEL KOLSCH

Kolsch • 4.8%
North Rhine-Westphalia

The laws protecting the brewing of kolsch are as strict as the German Purity Law of 1516. Kolsch beer can only be brewed within the city of Cologne. As the best-known kolsch brewery, Gaffel's flavor is derived from an ale yeast that is "lagered" (or aged) in cold cellars.

12oz Bottle \$6

TUSKER LAGER

Pale Lager • 4.2%
Makande Rd Mombasa

Brewed in Kenya since 1922. Medium alcohol beer that is a favorite choice for many occasions.

12oz Bottle \$7

COORS LIGHT

Pale Lager • 4.2%
Milwaukee, WI

First, aged (lagered) below freezing to give our beer its crisp taste. Then it's filtered cold so that it gets that brilliant, bright appearance.

12oz Bottle \$5

MILLER HIGH LIFE

Pale Lager • 4.7%
Milwaukee, WI

An American-style lager recognized for its consistently crisp, smooth taste.

12oz Bottle \$5

KROMBACHER PILS

Pilsner • 4.8%
North Rhine-Westphalia

With Krombacher Pils you enjoy a distinctive, finely bitter taste and a full-flavored aroma — this is a genuine premium pilsner beer.

12oz Bottle \$6

ELEMENT INTERVAL ALE (SUMMER PILSNER FUSION)

Pilsner • 9%
Millers Falls, MA

This "Oatmeal Pilsner" combines the smoothness of an oatmeal stout and the pale golden color of a German Pilsner.

25oz Bottle \$22

Hoppy

MIKKELLER FEEL THIS COFFEE IPA (DESCENDENTS BEER)

IPA • 7.3%
Copenhagen, Denmark

This — a 7.3% coffee IPA brewed with Dark Matter Hypercaffium Spazzinate coffee beans.

16.9oz Bottle \$22

Toasted and Nutty

ROGUE DEAD GUY

Maibock • 6.6%
Newport, OR

Brewed using our proprietary Pacman yeast, Dead Guy Ale is deep honey in color with a malty aroma, rich hearty flavor and a well balanced finish.

12oz Can \$6

Dark and Roasted

FLYING DOG GONZO IMPERIAL PORTER

Baltic Porter • 9.5%
Frederick, MD

Gonzo Imperial Porter has been brewed with black, chocolate and crystal malts, and hopped with Millennium and Cascades.

12oz Bottle \$8

LEFT HAND MILK STOUT NITRO

Milk Stout • 6%
Longmont, CO

The aroma is of brown sugar and vanilla cream, with hints of roasted coffee. Roasty, mocha flavors rise up, with slight hop and roast bitterness in the finish.

13.66oz Can \$7

DE DOLLE EXTRA EXPORT STOUT

Foreign Stout • 9%
Diksmuide, Belgium

Nose: musky, slightly sweet and spicy, Lots of chocolate, coffee and some hazelnut notes on the palate intermingling with notes of licorice.

11.2oz Bottle \$12

NINKASI BOURBON BARREL-AGED GROUND CONTROL

Imperial Stout • 10%
Eugene, OR

Brewed with Oregon hazelnuts, star anise and cocoa nibs, this Imperial Stout is fermented with an Ale yeast and barrel-aged for 4 months.

22oz Bottle \$25

BROOKLYN BLACK OPS 2016

Imperial Stout • 10.1%
New York, NY

A fairly strong, highly roasted dark stout with pronounced bitterness.

25oz Bottle \$32

WESTBROOK / EVIL TWIN MAPLE BOURBON BARREL IMPERIAL STOUT MINI GROLWER

Imperial Stout • 10.5%
Collaboration with Evil Twin.

22oz Bottle \$28

ANCHOR PORTER

Porter • 5.6%
San Francisco, CA

With deep black color, a thick, creamy head, rich chocolate, toffee and coffee flavors, and full-bodied smoothness; the epitome of a handcrafted dark beer.

12oz Bottle \$6

PORTERHOUSE OYSTER STOUT

Stout • 4.8%
Dublin, Ireland

Brewed with fresh oyster. A smooth drinking aromatic stout with a discernible but unidentifiable aromatic aspect. Not suitable for vegetarians.

12oz Bottle \$7

THIRD RAIL ALTERNATE SIDE

Stout • 10.5%
New York, NY

Alternate Side is a bold American Stout brewed with a blend of specialty dark malts that deliver a full body and rich flavors of strong coffee, dark caramel, and spicy rye.

22oz Bottle \$12

ALLAGASH ST. KLIPPENSTEIN

Stout • 11%
Portland, ME

Brewed this Belgian-style stout aged in bourbon barrels. Rich cocoa brown in color, the first sip of this beer opens with complex chocolate and roasted aromas.

750ml Bottle \$25

FIRESTONE WALKER PARABOLA 2017

Russian Imperial Stout • 14.5%
Paso Robles, CA

This year's vintage has notes of dark chocolate, charred oak & toasted almonds, with a whopping 14.5% ABV.

12oz Bottle \$18

Fruity and Spicy

CHIMAY PREMIERE (RED)

Dubbel • 7%
Baileux, Belgium

Chimay Red is noted for its coppery colour which makes it particularly attractive.

11oz Bottle \$9

STRAFFE HENDRIK BRUGS QUADRUPEL

Quadrupel • 11%
Brugge, Belgium

The quadruple combines a clean dryness with a warm full bodied mouth feel and essences of fruit.

12oz Bottle \$10

JOPEN HOPPENBIER

Belgian Ale • 6.8%

Jopen Hoppenbier is a refreshing beer with a light malty start and a long bitter aftertaste.

12oz Bottle \$9

SAISON DUPONT VIELLE PROVISION

Saison • 6.5%
Tourpes, Belgium

The finest aromas and a strong bitterness transform this beer into a thirst-quenchener with no equal.

12oz Bottle \$9

CRABBIE'S ALCOHOLIC GINGER BEER

Spiced Beer • 4.8%
Liverpool, UK

The Ginger beer has a spiced flavor and a sparkling flavor similar to a carbonated beverage.

11oz Bottle \$7

COEDO BENIACA LAGER

Spiced Beer • 7%
Saitama-ken Kawagoe-shi, Japan

Fermented for an extended period, this premium lager features an aromatic sweetness in its amber tones.

12oz Bottle \$9

GRADO PLATO STRADA FELICE

Spiced Beer • 8%
Chieri, Italy

The flavour and aroma of local chestnuts gives Strada San Felice its original and distinctive personality.

16.9oz Bottle \$18

KIUCHI HITACHINO WHITE ALE

Witbier • 5.5%
Naka-Gun Ibaraki

Award-winning brewery flagship. Refreshing mildly-hopped Belgian-style beer. Complex flavor of coriander, orange peel, nutmeg.

11oz Bottle \$9

Sour, Tart, and Funky

BRUERY TERREUX BATCH NO 1731

Sour Ale • 5.1%
Anaheim, CA

Batch No. 1731 is a 100% Brettanomyces-fermented hoppy session ale created by homebrewer Kevin Osborne of Los Angeles. When we judged through all of our competition entries, his complex yet quaffable creation shouted WINNER! (as well as tropical!, funky! and dry!).

25oz Bottle \$30

FIRESTONE WALKER KRIEKY BONES

Sour Ale • 5.7%
Paso Robles, CA

A Flanders Red style beer aged 24 months in a 2200 gallon French oak foeder. Sour Montmorency cherries are added and allowed a secondary fermentation.

12.7oz Bottle \$25

ALMANAC SANGRIAVEZA

Sour Ale • 6.5%
San Francisco, CA

We aged blackberries, raspberries, cherries and merlot grapes separately in a mix of red and blonde base beer barrels, before creating the perfect blend.

12oz Bottle \$20

CAPTAIN LAWRENCE BARREL SELECT GOLD

Sour Ale • 7%
Elmsford, NY

All the fruit was removed from the barrel, it was given a brief hot water rinse and then filled back up.

375ml Bottle \$20

PARADOX SKULLY BARREL NO. 50 STRAWBASIL

Sour Ale • 7.7%
Divide, CO

Barrel-Aged Strawberry and Thai Basil Sour.

16.9oz Bottle \$20

RODENBACH ALE

Flanders Red Ale • 5.2%
Roeselare, Belgium

Rodenbach bears the proud title of "the most refreshing beer in the world".

11oz Bottle \$9

RODENBACH VINTAGE 2012

Flanders Red Ale • 7%
Roeselare, Belgium

The soft sour, fruity aftertaste is long and nicely balanced like a grand cru wine.

25oz Bottle \$25

LEIPZIGER GOSE

Gose • 4.6%
Leipzig, Germany

Originally Gose comes from Goslar, a small town in Lower Saxony, and the river "Gose"

in this town.

11oz Bottle \$9

TIMMERMAN'S STRAWBERRY LAMBIC

Lambic - Fruit • 4%
*erendracht Interbeek

Malt beverage with natural flavors added.

11oz Bottle \$8

VAN HONSEBROUCK ST. LOUIS FRAMBOISE

Lambic - Fruit • 4.5%
Ingelmunster, Belgium

This framboise has a simple and straightforward character - not unlike the humble summer fruit with which it is flavored.

12oz Bottle \$9

Strong and Boozy

DUVEL

Belgian Strong Ale • 8.5%
Cooperstown, NY

Duvel is a natural beer with a subtle bitterness, a refined flavour and a distinctive hop character.

11oz Bottle \$9

LEXINGTON KENTUCKY BOURBON BARREL ALE

American Strong Ale • 8.2%
Lexington, KY

Aged in bourbon barrels, this beer has subtle yet familiar flavors of vanilla and oak.

12oz Bottle \$8

FIRESTONE WALKER STICKEE MONKEE 2014

American Strong Ale • 13.4%
Paso Robles, CA

A beer formulated to sit on the sweeter and maity side so that we could utilize it for blending.

22oz Bottle \$25

JW LEES HARVEST ALE 2009

Barley Wine • 11.5%
Middleton, Greater Manchester

This fully fermented strong ale has been brewed by J.W. Lees as a celebration of the brewers art since 1985.

275ml Bottle \$11

HARVIESTOWN OLD ENGINE OIL

ENGINEER'S RESERVE

Old Ale • 9%
Alva, Scotland

We use loads of roasted malt to give it a rich black colour and add plenty of oats to smooth out the tannins and give it a creamy mouth feel.

11oz Bottle \$9

OFF COLOR EILLE BIERRE DE MIEL

Traditional Ale • 7.5%
Chicago, IL

Biere De Miel Style Ale brewed with honey & spices & lemon juice & lemon zest added.

12oz Bottle \$8

SCHNEIDER WEISSE AVENTINUS EISBOCK

Eisbock • 12%

Aventinus, the Wheat Doppelbock of Bavaria, has always been known to be the most intense and complex wheat beer in the world.

12oz Bottle \$9

Other

FIRESTONE WALKER ANNIVERSARY ALE XX 2016

22oz Bottle \$30

SCALDIS PRESTIGE DE NUITS '12

25oz Bottle \$50

SCHNEIDER WEISSE MEIN NELSON SAUVIN

25oz Bottle \$35

FLYING DOG BARREL-AGED GONZO 2008

9.5% • Frederick, MD

American Imperial / Double Stout

12oz Bottle \$20

ESTRELLA DAMM DAURA

Gluten Free Beer • 5.4%
Barcelona, Spain

An organic & gluten-free light lager from Spain, Estrella tastes great on a hot day.

11oz Bottle \$6

EINBECKER NA

Non-Alcoholic • 0.3%
Einbeck, Germany

A real Einbecker Brauermen brewed in the Pilsener style, where the hops are carefully extracted after maturing.

11oz Bottle \$6

CANS

Crisp and Bright

FLAGSHIP KILL VAN KOLSCH

Kolsch • 4.9%
Staten Island, NY

Pilsner & Kolsch grains gives this beer a subtle maltiness, & a restrained touch of Hallertau hops provide just enough spicy bitterness to achieve balance.

12oz Can \$6

CERVEZA TECATE

Pale Lager • 4.5%
Monterrey, Mexico

A lager beer with a delicious aroma of malt and hops and a delicate balance in its subtle refreshing taste.

12oz Can \$5

BRONX BANNER GOLDEN ALE

Golden Ale • 4.8%
Bronx, NY

Bronx Banner is a Kolsch-inspired ale that is brewed using Belgian pilsner, American wheat malts & classic Bavarian hops.

12oz Can \$6

Hoppy

OSKAR BLUES DALE'S PALE ALE

American Pale Ale • 6.5%
Longmont, CO

Delivers a hoppy nose and assertive-but-balanced flavors of pale malts and citrusy floral hops from start to finish.

12oz Can \$6

Toasted and Nutty

MONTAUK ARROWHEAD IRISH RED ALE

Irish Red Ale • 5%
Montauk, NY

Our Irish Red Ale is an easy drinking pint! This malt-centric ale has a caramel sweetness with low hop aroma.

12oz Can \$6

Sour, Tart, and Funky

EVIL TWIN SANGUINEM AURANTIACO

Sour Ale • 3.3%
Brooklyn, NY
Ale Brewed With Blood Orange Added

12oz Can \$6

CIDER

J.K.'S SCRUMPY ORGANIC CIDER

6% • Flushing, MI
This original estate cider has a fresh and juicy apple aroma and leaves a crisp and clean finish.

22oz Bottle \$10

CITIZEN CIDER THE AMERICAN

5.8% • Burlington, VT
Throw together a bin of apples, a bushel of cranberries, and a few cider making citizens and you've got yourself an AmeriCran experience.

750ml Bottle \$21

WOLFFER DRY ROSE

6.9% • Sagaponack, NY
On the palate, classic hard cider characteristics—crisp, tart acidity; a refreshing CO2 mousse; bright fruit and a hint of sweetness—balance beautifully.

375cl Bottle \$8

CITIZEN CIDER THE DIRTY MAYOR

6.9% • Burlington, VT
Vote for the pseudo mayor of Fort Ethan Allen, Vermont with this sweet and delicious cider made with ginger and a touch of lemon.

16oz Can \$8

DESCENDANT CIDER COMPANY ENGLISH KILLS

7.2% • Queens, NY

750ml Bottle \$25

MARSHALL SNACKS

Food Menu

Appetizers

After School Special (English Muffin pizzas)

Spicy Mixed Nuts

Tater Tots

Disco Tots

Totchos (Nachos with tater tots)

Truffle White Bean Puree

Cheese Board

Roasted Hot Wings

Sandwiches

Grilled Cheese

BLT

Garlic Bread

Sloppy Joe Sliders

Cheesesteak Sliders

Tilapia Po Boy

Duck Club

Mediterranean Eggplant Hero

Porchetta

Petition to Support Proposed Liquor License

Date: 26 JAN 18

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

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

Bridge & Tunnel LLC d/b/a Marshall Stack
 Address of premises: 66-68 Rivington Street, New York, NY 10002

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

The hours of operation will be:
M-W 4p-2a; T/F 4p-4a; Sat 1p-4a; Sun 1p-2a.

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

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Ellis Hoffmeister		66 Rivington, Apt. 2
Lozi Cheek		104 Forsyth St. #7M / NY 10002
DAVID O'BRIEN		189 Chrystie St #1 ST
Ariya Ghahramani		206 Rivington apt A
Barbara Heckman		77 E 3rd street
Jason Lowe		162 E 2nd St
DANNY NOWAKOFF		40 Rivington St 1/2
Brenda Lopez		22 Ludlow St
Fred Pisculli		160 Ave St. 17
Ashley Featherstone		NYC
VAN RAIL		62 Rivington # 2B
JEAN LEBLANC		56 RIV 2B
		138 Ludlow St #23, NYC, NY 10002

Petition to Support Proposed Liquor License

Date: 26 JAN 18

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

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

Bridge & Tunnel, LLC d/b/a Marshall Stack










Address of premises: 46-68 RIVINGTON STREET, New York, NY 10002

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

The hours of operation will be: M-W 4p-2a; T/F 4p-4a; Sat 1p-4a; Sun 1p-2a.

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

Other information regarding the license:

Name	Signature	Address and Apt # (required)
KARY MANNING		40 Windington St Apt 1
Claire Rosal		13 West 13th, NY
Rick Lee		70 Forsyth St, NY #6 10002
Nikita Asmolov		106 Rivington St. apt 2 NY, NY, 10002
Troy Rosner		17 Stanton St #7 10002
Anthony Dimoff		29 Essex St #7 10002
Amelia Biewald		29 Essex St #1 10002
Charles Reed		231 Eldridge St #11 10002
W.A. Tran Catherine Robinson		114 E 1st St 10002 5th Delancey St #2A

From: Susan Stetzer <ssstetzer@cb3manhattan.org>
Subject: RE: Complaint History
Date: February 1, 2018 at 4:09 PM
To: Matthew Kelly <matthewkellyny@earthlink.net>

You are referring to CB 3 questionnaire? that is for licenses from anywhere in City--but you don't need to ask CB 3 to report to cb 3 about your history.

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:

Susan Stetzer
District Manager
Community Board 3, Manhattan
212-533-6015
www.cb3manhattan.org

Please visit the CB 3 website to join the new e-mail list

From: Matthew Kelly [<mailto:matthewkellyny@earthlink.net>]
Sent: Thursday, February 01, 2018 4:00 PM
To: ssstetzer@cb3manhattan.org
Cc: info@cb3manhattan.org
Subject: Re: Complaint History

Looking to comply with request from CB3 liquor application. I'm not familiar with what time period the request on the application says. It is not specific.
I guess for the period of time the space has been there? 12 years.

Thank you,

Matthew Kelly

On Feb 1, 2018, at 2:42 PM, Susan Stetzer <ssstetzer@cb3manhattan.org> wrote:

are you looking for 311 complaint history, police history, resident complaint so community board within a certain time period?

Susan Stetzer
District Manager
Community Board 3, Manhattan
212-533-6015
www.cb3manhattan.org

Please visit the CB 3 website to join the new e-mail list

From: Matthew Kelly [<mailto:matthewkellyny@earthlink.net>]
Sent: Thursday, February 01, 2018 2:17 PM
To: info@cb3manhattan.org
Subject: Fwd: Complaint History



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

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Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations

I, Matthew S. Kelly as a qualified representative of Bridge & Tunnel LLC ^{d/b/a Marshall Stack} located at 66-68 BIVINGTON STREET, New York, NY agree to the following stipulations:

- 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 OR Other _____
- 2. My hours of operation will be m-w 4p-2a; T/F 4p-4a; Sat 1p-4a; Sun 1p-2a

(I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

- 3. I will not use outdoor space for commercial use OR I will operate my sidewalk café no later than _____
- 5. I will employ a doorman/security personnel on the following days: _____
- 6. I will install soundproofing, _____
- 7. 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.
- 8. 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 _____
- 9. I will play ambient recorded background music only.
- 10. 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.
- 11. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
- 12. I will not participate in pub crawls or have party buses come to my establishment.
- 13. I will not have unlimited drink specials, including boozy brunches, with food.
- 14. 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.
- 15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- 16. I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 17. 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: Matthew S. Kelly Phone Number: 646.528.7725

18. I will: _____

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

Matthew S. Kelly
Signed

2.5.18
Dated

Sworn to this 5th day of February 2018

Serge
Notary Public

