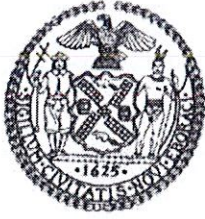




HELBRAUN & LEVEY LLP  
ATTORNEYS AT LAW

1862 HOSPITALITY LLC  
503-505 EAST 12ND STREET  
NEW YORK, NY

MANHATTAN COMMUNITY BOARD THREE  
SLA MATERIAL



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](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: 3/3/2018

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: OP

If alteration, describe nature of alteration: N/A

Previous or current use of the location: bar/restaurant

Corporation and trade name of current license: Calab LLC

**APPLICANT:**

Premise address: 503-505 E 12th St

Cross streets: BETWEEN AVE A & 1ST AVE

Name of applicant and all principals: 1862 HOSPITALITY LLC  
GREG BOEHM

Trade name (DBA): (pending)

**PREMISE:**

Type of building and number of floors: four

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: SMALL, ENCLOSED BACKYARD

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? 174

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):

R7A (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: NA

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) inside: 5p-2a (Sunday-Wed) 5p-3a (Thurs-Sat)  
outside: 5p-9p

Number of tables? 22 inside Total number of seats? 55 inside (+14 @ bar)\*  
1 outside 16 outside

How many stand-up bars/ bar seats are located on the premise? 1 bar / 14 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): STRAIGHT BAR, 20', FRONT OF SPACE

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? at all times / all hours of operation

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

How many employees will there be? 10-15

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

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

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 NIA

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

Please describe your sound system: NORMAL RECEPTION & 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

NIA

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) NIA

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 NIA

**APPLICANT HISTORY:**

Has this corporation or any principal been licensed previously?  Yes  No

If yes, please indicate name of establishment: Golden C Hospitality/Lazerni Jazz

Address: 13 1st Ave; 647 E 9th Community Board # 3

Dates of operation: 2013

**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 \_\_\_\_\_

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? see attached

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

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 \_\_\_ DJs/ promoted events per \_\_\_,  more than 10 private parties per year.
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 \_\_\_\_\_.
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.

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.

## MENU: FOOD

### SMALL PLATES

#### HOUSE-MARINATED OLIVES

#### SPICED NUTS

#### POMME FRITES

#### POTATO CRISPS

with buttermilk-jalapeño ranch

#### OYSTERS *on the* HALF SHELL

charred chili mignonette

#### CHARCUTERIE PLATE

rotating platter of artisanal meats, cornichon, grilled baguette

#### CHEESE BOARD

assorted cheeses, spiced nuts, honey, toast

#### LIVER MOUSSE

red onion jam, frisse, brioche

#### STEAK TARTARE

capers, cornichon, dijon, chives, egg yolk, toast

#### POPCORN

truffle essence

### NOT SO SMALL PLATES

#### MOULES FRITES

*Choice of:*

red coconut curry with fava beans

—or—

roasted fennel, blistered tomatoes, crème fraîche, chervil

#### PORK BAGUETTE

provençal pork rillettes, whole grain mustard, vegetable pickles

#### TUNA BAGUETTE

olive oil marinated tuna, olive tapenade, greens

#### PROSCIUTTO BAGUETTE

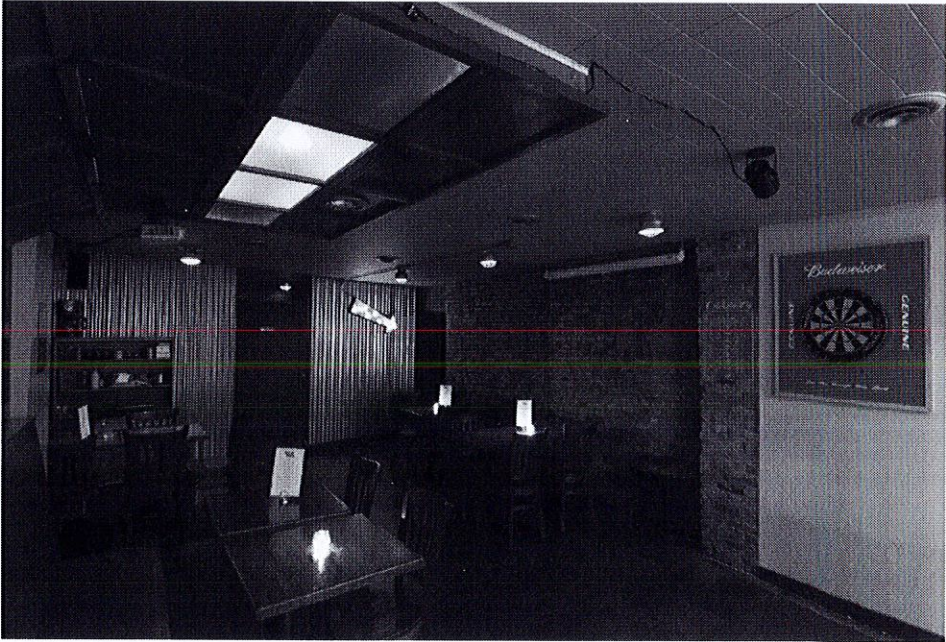
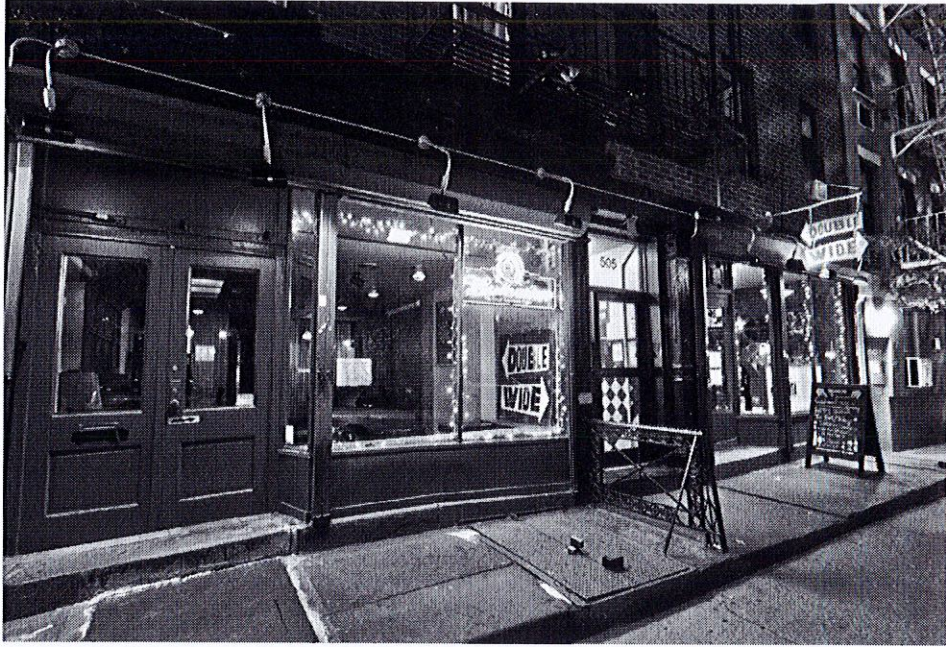
stinky cheese, pear & prosciutto

#### PETITS BISTRO BURGERS

3 thin griddled patty, gruyere, roasted onions, watercress







## Proximity Report for Location:

March 5, 2018

503 E 12th St, 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
LEARNING PROJECT	420 E 12TH ST	500 ft
EAST SIDE COMM HS	420 E 12TH ST	500 ft

### On-Premise Licenses within 500 Feet

Name	Address	Approx. Distance
CALAB LLC	503 505 E 12TH STREET	15 ft
MONOLITH INC	194 AVE A	25 ft
DBW RESTAURANT ASSOCIATES LLC	206 AVE A	210 ft
FRIDA & DIEGO CORP	211 AVENUE A	265 ft
LO ENG INC	212 AVENUE A	265 ft
HORSEBOX INC	218 AVENUE A	285 ft
FAT PANDA INC	219 AVENUE A NORTH	285 ft
510 EAST 11TH STREET CORP	510 E 11TH STREET	310 ft
TAVERN 211 CORP	211 AVENUE A	325 ft
KAITO CORP	432 E 13TH ST	360 ft
PATTY MC CARTHYS INC	169 AVENUE A	370 ft
FLINDERS LANE LLC	162 AVE A	410 ft
HUGHES MURRAY WALSH LLC	447 E 13TH ST	485 ft

