

Questionnaire for an On-Premise Liquor License

- 1. Floor Plans and Tasting Menus
- 2. Photographs
- 3. Area Survey with List of Measurements together with NYC Department of Buildings Property Profile Page and Certificate of Occupancy

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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

Revised: July 2018

Susan Stetzer, District Manager

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Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting: December 10, 2018

Photographs of the inside and outside of the premise.

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

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
	Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please
	include newspaper with date in photo or a timestamped photo).
	Check which you are applying for:
	\square new liquor license \square alteration of an existing liquor license \square corporate change
	Check if either of these apply:
	□ sale of assets □ upgrade (change of class) of an existing liquor license
	Today's Date: November 30, 2018
	loday's Date:
	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:
	Previous or current use of the location: Previously a restaurant with a liquor license
	Corporation and trade name of current license:
The restau	urant closed on September 24, 2018.
	APPLICANT:
	Premise address: 87 East Fourth Street
	Cross streets: Second Avenue and The Bowery
	Name of applicant and all principals: Plant Based Restaurant East 4th LLC
	See attached list
	Trade name (DBA): <u>To be determined</u>

Type of building and number of	floors: Six story residential with ground floor commercial space
Will any outside area or sidewal	k cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) 🗖 Yes 🛛 N	Io If Yes, describe and show on diagram:
•	icate of Occupancy and all appropriate permits, including for any No What is maximum NUMBER of people permitted? 57
Do you plan to apply for Public A	assembly permit? 🗖 Yes 🗖 No
What is the zoning designation (check zoning using map: http://gis.nyc.gov/doitt/nycitymap/ -
please give specific zoning desig R7A Commercial Overlay: C2	•
PROPOSED METHOD OF OPER	ATION:
	food or alcohol service be conducted at premise? 🏿 Yes 🗖 No
If yes, please describe what type	The enclosed sidewalk cafe will be turned into an upscale
flower boutique	
	urs of operation? (Specify days and hours each day and hours of nesday 12:00PM to 11:00PM and
Thursday to Saturday 12:00PN	I to 1:00AM
Number of tables?17	Total number of seats? 47
How many stand-up bars/bar se	eats are located on the premise? None
	unter (whether with seating or not) over which a patron can order,
pay for and receive an alcoholic	
	and location): 2' -6" Service bar in front of kitchen
Does premise have a full kitchen	
-	area? 🗖 Yes 🕱 No (If any, show on diagram)
	■ No If yes, describe type of food and submit a menu
	pizza, smashed avocado, salads and mushroom vegetable burger
What are the hours kitchen will	be open? All hours of operation
	nys be on site? 🛛 Yes 🗖 No If yes, which? Manager
How many employees will there	
<u> </u>	French doors*□ accordion doors or □ windows?
*For the flower boutique	

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LO	CATION:
Ноч	w many licensed establishments are within 1 block? 6
Hov	w many On-Premise (OP) liquor licenses are within 500 feet? 23
Is p	remise within 200 feet of any school or place of worship? 🗖 Yes 🗖 No
No	t on the same street or avenue.
Ple imr out lice	MMUNITY OUTREACH: ase see the Community Board website to find block associations or tenant associations in the mediate vicinity of your location for community outreach. Applicants are encouraged to reach to community groups. Also use provided petitions, which clearly state the name, address, use for which you are applying, and the hours and method of operation of your establishment at top of each page. (Attach additional sheets of paper as necessary).
me	are including the following questions to be able to prepare stipulations and have the eting be faster and more efficient. Please answer per your business plan; do not plan to potiate at the meeting.
1.	■ I will operate a full-service restaurant, specifically a (type of restaurant) Plant Based with a tasting menu , 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 I DJs, I live music, I promoted events, I any event at which a cover fee is charged, I scheduled performances, I more than DJs / promoted events per, I more than DJs / private parties per, I more than DJs / promoted events per, I more than DJs / private parties per, I more than DJs / promoted events per, I more than DJs / private parties per, I more than DJs / promoted events per, I more than DJs / private parties per, I more than DJs / promoted events per, I more than DJs / 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.	\blacksquare I will not have a happy hour or drink specials with or without time restrictions OR \blacksquare I will have happy hour and it will end by
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

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to minimize my establishment's impact on my neighbors.

List of Owners for Plant Based Restaurant East 4th LLC

Plant Based Holdings LLC (Matthew Kenney)

MK Global (Magdalena Keck)

Alex Bartuli

Garo Armen

Animal Liberation Private Foundation (Sebastiano Cossia Castiglioni)

Laki Papadopoulos

Ark Management, Ltd. (Khaled bin Alwaleed)

Blue Horizon

List of Closed Locations for Matthew Kenney

Culinary Adventures Management Inc dba Matthew's Restaurant 1030 Third Avenue New York, New York 10021 1993 to 2002 / Community Board No. 8

New York Food Company LLC dba Monzu 575 Broadway New York, New York 10012 1997 to 2000 / Community Board No. 2

12 East 22nd Street Café LLC dba Commune New York, New York 10003 2000 to 2004 / Community Board No. 5

Background

Matthew Kenney is one of the world's first leading chefs at the forefront of plant-based cuisine, an author of 12 cookbooks and a best-selling memoir, a culinary educator and CEO of Matthew Kenney Cuisine, a multifaceted company specializing in plant-based living throughout several unique markets.

Matthew Kenney graduated from the French Culinary Institute and has worked in upscale New York City kitchens. He has earned several awards, including being named one of America's Best New Chefs by Food and Wine Magazine and was twice nominated as a Rising Star Chef in America by the James Beard Foundation. Kenney has appeared on numerous food and talk shows, and regularly lectures on the subject of food and health, including a highly watched TEDx talk in 2011.

Having grown up on the coast of Maine and being an avid outdoorsman, Kenney's success lies within his innate understanding of seasonal and local ingredients, his classical culinary training and extensive travel background. As a raw food chef, Kenney's application of contemporary methods and techniques, along with a firm commitment to innovative recipes and food aesthetics, has continued to bring plant-based cuisine to the mainstream.

In 2009, Kenney founded the world's first classically structured raw food culinary academy. Matthew Kenney Academy has graduated students from over 30 countries, opening several global pop-up locations and an online program. The school, known as PlantLab as of 2017, still continues to operate globally and educate students in raw food culinary around the world. Matthew has also made numerous global travels this past year throughout Australia, Europe and South America to promote his plant-based philosophy at culinary events, chef conferences and wellness retreats. His extensive travels have enabled him to develop many strategic partnerships with like-minded entrepreneurs around the world and expand into new hospitality and consumer product markets.

Matthew Kenney Cuisine is an integrated, California-based lifestyle company. The brand provides innovative, high quality products and services in the culinary art and wellness markets through its six business segments: hospitality, education, media, products, wellness and services. We currently operate in more than 10 major cities internationally.

The foundation of our work is based on proprietary techniques and creative thinking applied to prepare minimally processed, plant-based cuisine that is both refined and healthful. When it comes to what we eat, we see things differently than others. Aligned with a world rapidly embracing the need for a healthier diet and an increase in plant-based food consumption, we are crafting the future of food.

Matthew Kenney has also recently become involved in the consumer product industry. Ntidote, a plant-based food product line focused on nutrient-dense and functional foods, was formed in partnership with celebrated Dr. Amir Marashi.

Matthew Kenney Cuisine also offers a variety of other services, including catering and events, speaking engagements, wellness retreats and chef placement Kenney also engages in extensive consulting services that lead to his most recent project, PLANTMINDED, an institutional meal program designed to provide healthy, plant-based meals to schools, universities and hospitals nationwide.

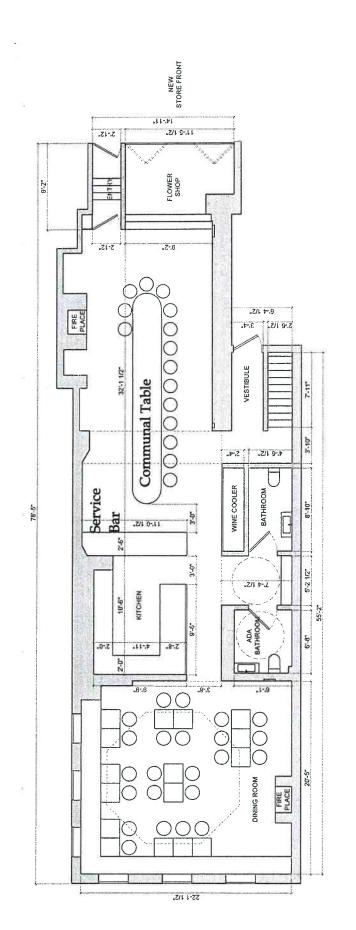


Floor Plans and Tasting Menus

Plant Based Restaurant East 4th LLC / 87 East 4th Street /New York, New York 10003

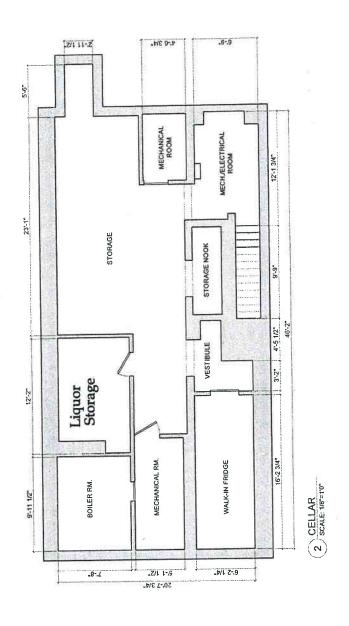
Basement Diagram: Tables= 17 and Seats= 47

No customer bar and one service bar



Plant Based Restaurant East 4th LLC / 87 East 4th Street /New York, New York 10003

Cellar Diagram



Proposed Tasting Menu

BREAD + CHEESE

CHEESE TASTING. BLACK TRUFFLE. JACK CHEDDAR. RED WINE. VEGETABLE ASH. FENNEL CRACKERS + CONDIMENTS.

CASHEW RACLETTE. CORNICHON. RADISH. HERB SALSA. GRILLED BREAD.

MARGHERITA PIZZA. HEIRLOOM TOMATO. CASHEW MOZZARELLA. BASIL. CHILI FLAKES.

SNACKS

KIMCHI DUMPLINGS. SESAME + GINGER FOAM. SMOKED HUMMUS. FRIED CHICKPEAS. HARISSA. ZA'ATAR LAVASH.

STEAMED BUNS. SMOKED OYSTER MUSHROOM. CASHEW HOISIN. PICKLED CUCUMBER. SMASHED AVOCADO. PRESERVED LEMON. PICHOLINE OLIVE. TINY TOMATO. SOURDOUGH TOAST.

VEGETABLES + LEAVES

LITTLE GEM CAESAR. SAMPHIRE. DULSE. SUNFLOWER SEED DRESSING.

HEARTS OF PALM CEVICHE. LECHE DE TIGRE. AVOCADO. WATERMELON RADISH. AVOCADO. CHILI OIL.

KELP NOODLE CACIO E PEPE. SUGAR SNAP PEAS. PEA SPROUTS. CRISPY OIL CURED OLIVES. HEIRLOOM TOMATO + ZUCHINNI LASAGNA. SUN DRIED TOMATO MARINARA. MACADAMIA RICOTTA. PISTACHIO PESTO.

VEGETABLES + GRAINS

GREEN HERB TACOS. BARBACOA MUSHROOMS. SALSA VERDE. PEPITA CREAM.

POLENTA VERDE. KALE PESTO. ALMOND RICOTTA. BLISTERED TOMATO. ROASTED FENNEL. SPICY UDON. SICHUAN TEMPEH. SHIITAKE MUSHROOM. RED MUSTARD. TOASTED CASHEW. TOGARASHI.

PLANT BOWL. QUINOA. BLACK LENTIL. BUTTERNUT SQUASH. MARINATED KALE. AVOCADO. PIQUILLO ROMESCO. PRESERVED LEMON TAHINI.

MUSHROOM + VEGETABLE BURGER. SUNFLOWER CHEDDAR. PICKLES. BEETROOT KETCHUP. SPELT SESAME BUN.

DESSERTS

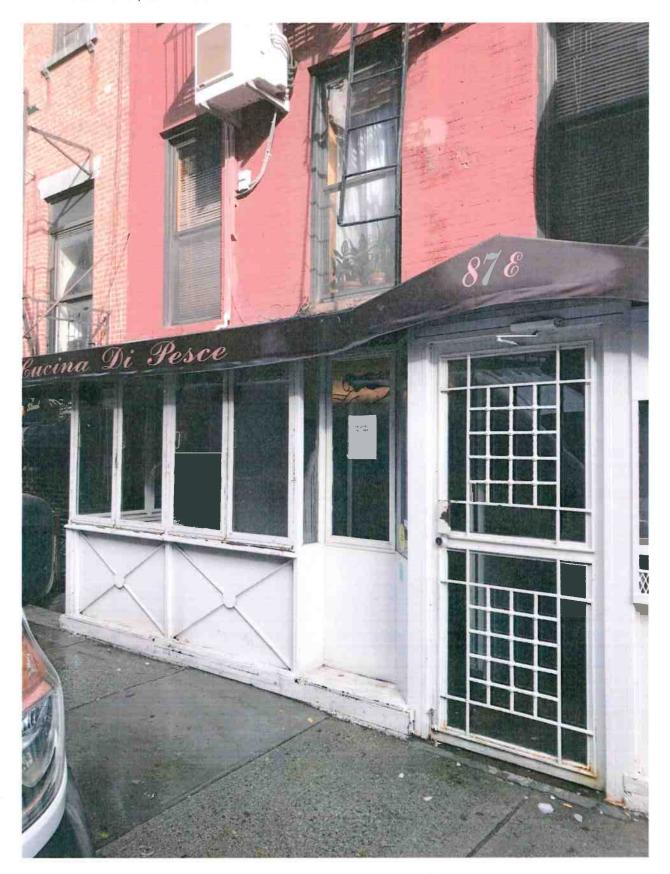
BANANA SPLIT. CHOCOLATE MACA. STRAWBERRY GOJI. VANILLA HEMP. CANDIED FRUIT + NUTS. COCONUT CREAM PIE. MACADAMIA CRUST. BANANA.

TIRAMISU. FROZEEN ALMOND CHANTILLY. AERATED ESPRESSO. CACAO CRISPS.

HIBISCUS STRAWBERRY CHEESECAKE. LIME CURD. VANILLA SHORT BREAD. PISTACHIO. SORREL GEL.

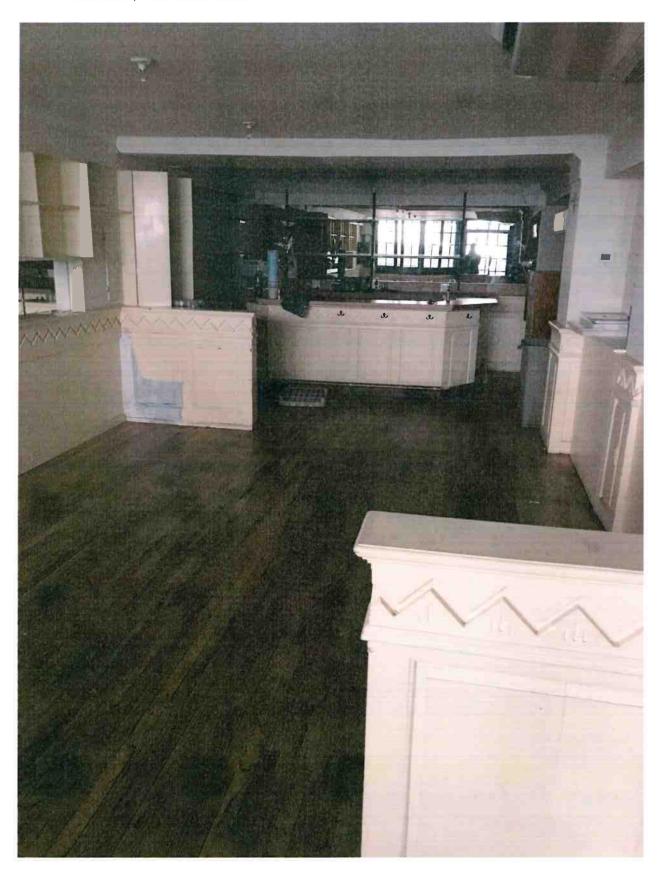


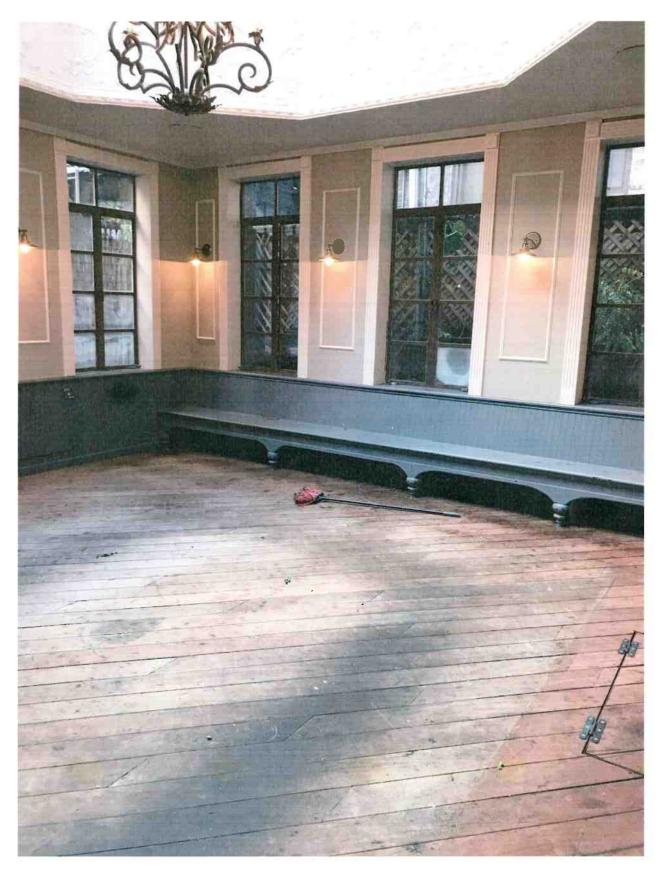
Photographs

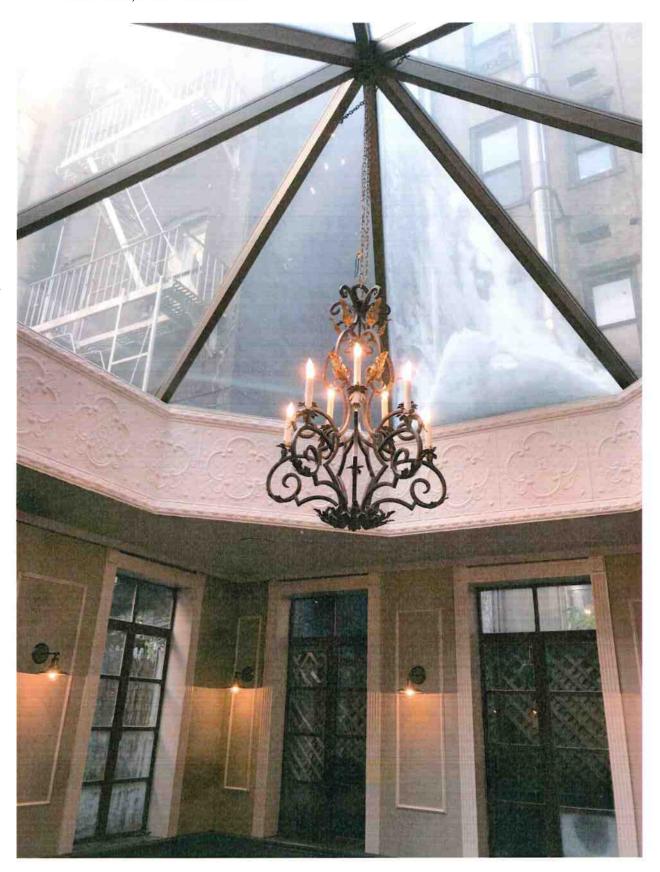


Plant Based Restaurant East 4^{th} Street LLC 87 East 4^{th} Street New York, New York 10003

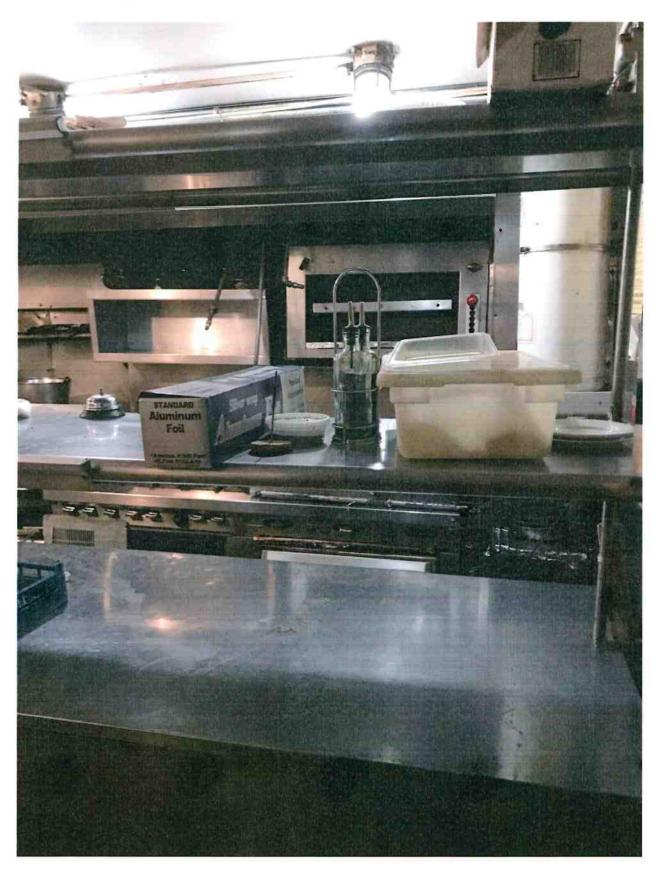








Plant Based Restaurant East 4th Street LLC 87 East 4th Street New York, New York 10003





Area Survey with List of Measurements together with NYC Department of Buildings Property Profile Page and Certificate of Occupancy



Landess-Simon, Inc.

Legal & Commercial Photography

45 Lawlins Park Wyckoff, NJ 07481 Phone: (201) 848-5652 E-mail: landess@att.net landessphotographers.com

Re: 87 East 4th Street

- 1. Haveli 100 2nd Avenue (463') R
- 2. The Mermaid Inn- 96 2nd Avenue (414) R
- 3. Local 92 92 2nd Avenue (3831) R
- 4. Queen Vic 68 2nd Avenue (191') B
- 5. Frank 88 2nd Avenue (3421) R
- 6. The Kitchen Sink 88 2nd Avenue (3121) B
- 7. The Boiler Room 86 East 4th Street (2351) B
- 8. The Black Ant 60 2nd Avenue (2421) R
- 9. Whiskey Town 29 East 3rd Street (245')B
- to. La Contrada 67 2nd Avenue (951)
- 10. 11. Stillwater 78-80 444 Street (471) B
- 11.12. Phebe's -359-361 Bowery (486') B
- 12/B. The Gray Mare 61 2nd Avenue (1581) B
- 13.14. Bar Verde 65 2nd Avenue (1451) R
- 14/5. Red Room 85 East 4th Street 3rd Floor (591) B
- 15.16. KGB Bar 85 East 4th Street 2nd Floor (491) B
- 16.17. Cooper's 87 2nd Avenue (290') R
- 17.18. The Cock 93 2nd Avenue (3511) B
- 18.19. Thailand Cafe 95 2nd Avenue (3851) R
- 19.20. Bricklane Curry House 99 2nd Avenue (4321) R
- 20.21. Fish Bar 237 East 5th Street (2631) B
- 21.22. The Scratcher Cofe-209 East 5th Street- (470)B
- 23. Bricklane Curry House 79 2nd Avenue (1571) R
- 23.24. New York Comedy Club 85 East 4th Street (331) B

Schools & Churches

- 1. Second Avenue Church 76 2nd Avenue (1921)
- 2. East Side Church of Christ 56 2nd Avenue (2781)
- 3. Church of the Nativity 44 2nd Avenue (4071)

Phebe's 359-361 Bowery Residential Residential Salon Hair Nail Salon Cleaners Food Store Residetial Commercial Residutial Clothing Danie School Residential Ellen Stewart Theatre Dance School Commercial Theatre Annex Alley Clothing Stillwater 78-80 E. 4th St. Convercial Residential La Contrada 67 2nd Ave.

East 4th Street

BLOCK PLOT 87 East 4th Street New York, NY November 21, 2018

Bowery

Senior Housing Services Residential Community Board fesi dutial Fost Food Chocolate Store Copy Conter Fragance Store Guitar Store Photo Gallery Books & Maps Raridential Guitars Vacant Ice Cream Piccola Strada (Food only) Gift Store New York Theatre Workshop KGB Bar 85 E. 4th St. 2nd Floor Red Room 85 E.4th St. 3rd Floor New York Comedy Club 85 E. 4th St APPLICANT Dokodemo (Food only) Residential Grocevies

2nd Avenue





CLICK HERE TO SIGN UP FOR BUILDINGS NEWS

: 460

: NO

NYC Department of Buildings

Property Profile Overview

87 EAST 4 STREET

EAST 4 STREET

87 - 87

MANHATTAN 10003

Buildings on Lot

Health Area : 6500

Census Tract : 38 **Community Board** : 103

: 1

BIN# 1006598 Tax Block

Tax Lot : 43 Condo : NO

Vacant

View DCP Addresses...

Browse Block

View Zoning Documents

View Challenge Results

Pre - BIS PA

View Certificates of Occupancy

Cross Street(s):

BOWERY, 2 AVENUE

DOB Special Place Name:

DOB Building Remarks:

Landmark Status:

Local Law:

SRO Restricted:

NO NO

L - LANDMARK **Special Status:**

Loft Law:

NO NO

N/A

UB Restricted:

Legal Adult Use:

Environmental Restrictions:

AIR NO

NO

Grandfathered Sign: City Owned:

TA Restricted:

NO NO

Additional BINs for Building:

NONE

Special District:

UNKNOWN

This property is not located in an area that may be affected by Tidal Wetlands, Freshwater Wetlands, Coastal Erosion Hazard Area, or Special Flood Hazard Area. Click here for more information

Department of Finance Building Classification:

C7-WALK-UP APARTMENT

Please Note: The Department of Finance's building classification information shows a building's tax status, which may not be the same as the legal use of the structure. To determine the legal use of a structure, research the records of the Department of Buildings.

	Total	Open	Elevator Records
Complaints	9	0	Electrical Applications
Violations-DOB	20	10	Permits In-Process / Issued
Violations-ECB (DOB)	1	1	Illuminated Signs Annual Permits
Jobs/Filings	6		Plumbing Inspections
ARA / LAA Jobs	0		Open Plumbing Jobs / Work Types
Total Jobs	6		<u>Facades</u>
Actions	25		Marquee Annual Permits
Actions	25		Boiler Records
OR Enter Action Type:			DEP Boiler Information
OR Select from List: S	elect	▼	Crane Information
AND Show Actions			After Hours Variance Permits

If you have any questions please review these Frequently Asked Questions, the Glossary, or call the 311 Citizen Service Center by dialing 311 or (212) NEW YORK outside of New York City.

THE CITY OF NEW YORK

AMENDED



DEPARTMENT OF BUILDINGS CERTIFICATE OF OCCUPANCY

BOROUGH MANHATTAN DATEJUN 15 1993
This certificate supersedes C.O. NO. T. 94431 JUN 15 1993

ZONING DISTRICT C6-1

THIS CERTIFIES that the mean altered - working whillding - premises located at

87 EAST 4TH STREET 77' N/W OF 2ND AVENUE

Block 460

CONFORMS SUBSTANTIALLY TO THE APPROVED PLANS AND SPECIFICATIONS AND TO THE REQUIREMENTS OF ALL APPLICABLE LAWS. RULES, AND REGULATIONS FOR THE USES AND OCCUPANCIES SPECIFIED HEREIN

PERMISSIBLE USE AND OCCUPANCY

2-04-	LIGHT SER	MAKIMUM MG OF PERSONS PERMITTED	ZONING DWELLING OF RODWING JUNITS	SULDING CODE HABITABLE ROOMS	ZOWNG LISE GROUP	BUILDING CODE DCCUPANCY SROUP	DESCRIPTION OF USE
CELLAR							BOILER ROOM AND STORAGE
Basement	40	57			6	COMM F-4	EATING & DRINKING AREA-INDOOR (27 PERS) & OUTDOOR (30 PERS) STOREROOM
lst							TWO (2) APARTMENTS
2ND							TWO (2) APARTMENTS
3RD		ad the tax managed page (and	a chima kan munin ang munin an	1		.	TWO (2) APARTMENTS
4TS				The second secon			TWO (2) APARTMENTS
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		1					

AT1 (FINE).

	NORTH			side of EAST 4TH STREET	
distant 77	SECOND A	VENIII		from the corner formed by the intersection of and EAST 4TH STREET	
running thence				fact: thence	for
thence WEST	23'6"			feet; thence NORTH 72'	
	3' 6"			feet; thenceSOUTH_ 72"	
				feet; thence	
to the point or place of beginni		••••••	**********		
		ON 6-	3-93	CONSTRUCTION CLASSIFICATION CLASS 3	N·.
BUILDING OCCUPANCY GROUP RES/COMM	CLASSIFICATION			HEIGHT 4&B STORIES, 50' FEET	
1100, 001					
			a) (m2 5)	S ARE REQUIRED AND WERE INSTALLED IN COMPLIANC	e wit
APPLICABLE LAWS.	ON AND EXTINGU	ISHING:	3121 Ew	2 WE LEGILLED WAS MENE WESTVETED IN COMMERCING	4 77111
		788	NO	YES	NO
Standpipe System				AUTOMATIC SPRINKLER SYSTEM	
YARD HYDRANT SYSTEM					
stanopipe fire telephone a Signalling system	ND				
SMOKE DETECTOR		x			
FIRE ALARM AND SIGNAL SYST	EM				
STORM DRAINAGE DISC	HARGES INTO: 8) COMBI		WER [C) PRIVATE SEWAGE DISPOSAL SYSTEM	
SANITARY DRAINAGE D	ISCHARGES INT	0:			
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