

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
- 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:

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: <u>1/28/2019</u>

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: <u>On-Premises- adding unlicensed space</u> If alteration, describe nature of alteration: Add adjacent space to license at 259 Broome Street

Previous or current use of the location: Gallery

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 85 Orchard Street a/k/a 259 Broome Street, NY, NY 10003 Cross streets: Corner of Broome and Orchard

Name of applicant and all principals: _____ Bikes LLC; Nick Mathers, Steven Aoki, Benedict Dos Remedios

Trade name (DBA): Dudley's

PREMISE:

Type of building and number of floors: 7-story mixed residential and commercial

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: _________Sidewalk cafe already permitted in licensed space.

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?

Do you plan to apply for Public Assembly permit? □ Yes ⊠ No What is the zoning designation (check zoning using map: <u>http://gis.nyc.gov/doitt/nycitymap/</u> 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: N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday-Thursday: 8:30am-12am, Friday: 8:30am- 2am, Saturday: 10am- 2am, Sunday: 10am-11pm; Sidewalk Cafe: 9am-10pm daily

Number of tables? <u>16</u> Total number of seats? <u>66 (46 table seats, 20 bar stools)</u>

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

(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): <u>Circular, ground</u> floor, 3'7" x 17'5"

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 INO If yes, describe type of food and submit a menu Australian American; Menu attached

What are the hours kitchen will be open? Kitchen open until 2am, Prep kitchen open until 4am

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

How many employees will there be? 6 per shift

Do you have or plan to install \square French doors \square accordion doors or \boxtimes^* windows?

*Modify existing windows. Close by 10pm daily

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: 4 speakers in current space, 2 to be added in adjacent space

Will you host any promoted events, scheduled performances or any event at which a cover fee is

charged?	If Yes,	what type of	of events or	performance	s are proposed	d and how o	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.") see attached

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.

see attached 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: See attached rider

Address:

Dates of operation: _____

Has any principal had work experience similar to the proposed business? 🛛 Yes 🗖 No If Yes, please attach explanation of experience or resume.

Community Board #

Does any principal have other businesses in this area? 🖾 Yes 🗖 No If Yes, please give trade name and describe type of business see attached rider

Has any principal had SLA reports or action within the past 3 years? **D** Yes **B** 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 **B**ar, **R**estaurant, 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? <u>6 Orchard Street, 1 Broome Street</u> How many On-Premise (OP) liquor licenses are within 500 feet? <u>21</u> Is premise within 200 feet of any school or place of worship? **I** Yes **X** 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.

- I will operate a full-service restaurant, specifically a (type of restaurant) <u>Australian American</u>, with a kitchen open and serving food during all hours of operation <u>OR</u> 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. **D** 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 <u>OR</u> □ I will have happy hour and it will end by <u>7pm</u>.
- 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.

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- 9. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- 10. I 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.

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment?

We will be taking down the phone numbers of all guests and calling them back as soon as the table is ready to avoid all congestion outside of the restaurant. We also use the Resy platform which notifies when a customer's table is ready.

As of Summer 2019, City Streets will be installed outside by the DOT on Broome and Orchard streets, in front of Dudley's, which will overall avoid any and all congestion in front of the restaurant.

How do you plan to manager noise inside and outside yours business so neighbors will not be affected? the establishment?

Applicant will close windows, put a stopper on volume control, and have management monitor the premises at all times.

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Name of Establishment	Address	Community Board	Dates of Operation/ Status
Two Bikes LLC d/b/a Dudley's	85 Orchard Street New York, NY 10002	Manhattan CB3	Currently licensed since 2004
Winnies NYC LLC d/b/a Lalito	104 Bayard Street New York, NY 10013	Manhattan CB3	Currently licensed since 2016
Rubys United LLC d/b/a The Happiest Hour	121 West 10 th Street New York, NY 10011	Manhattan CB2	Currently licensed since 2007
219 Mulberry LLC d/b/a Ruby's	219B Mulberry Street New York, NY 10012	Manhattan CB2	Currently licensed since 2005
219B LLC d/b/a Rubys	219C Mulberry Street New York, NY 10012	Manhattan CB2	Currently licensed since 2017
Rubys Midtown LLC d/b/a Ruby's	442 Third Avenue New York, NY 10016	Manhattan CB6	Currently licensed since 2016

Owner Nick Mathers has been in the hospitality industry since 2003 where he opened his first restaurant Ruby's Café on Mulberry Street. Soon after, Mathers opened a total of eight new restaurants in New York and Los Angeles.

Christian Krasteff is at the helm of Mathers's East Coast operations. With his many years of café and restaurant leadership, including Whynot Café; both Christopher St. and Orchard St. locations, Olio e Piu, Cibo e Vino, and Marlow Bistro, Krasteff has been trusted to lead Mather's restaurants on both coasts and has a track record of success including spearheading the recent Elephante opening. Guest experience, efficiency and the overall refined, yet, laid-back environment are essential to the thriving and refreshing nature of all of Mathers's restaurants. Due to his skillful recruitment and training of staff, Christian and his teams consistently surpass all these goals and achieve a high degree of client satisfaction inspiring countless locals and tourists to become regulars.

Dudley's has always been and will continue to be an institution that provides locals and visitors a beautiful ambience in which to enjoy their culinary and social adventures. For seven (7) strong and successful years, Dudley's limited, but intimate space has become a reputable spot for breakfast, lunch and dinner and it has reached the point where it has outgrown its current space.



