

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: 2/27/2019

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: N/A

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Vacant for four years

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 165 Allen Street, New York, New York 10002

Cross streets: Stanton and Rivington Street

Name of applicant and all principals: SACIA LLC

Alexandria Alcala

Trade name (DBA): Dizzy's

PREMISE:

Type of building and number of floors: 2 -story commercial 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: _____
Sidewalk Cafe

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? TBD

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) Interior: Sunday- Wednesday 11am-1am; Thursday - Saturday 10am-3am
Sidewalk Cafe: Sunday-Thursday 11am-10pm, Friday-Saturday 10am-11pm

Number of tables? 42 (1st floor: 18 2nd floor: 20 Sidewalk: 4) Total number of seats? 118 (1st floor: 42 2nd floor: 68 Sidewalk: 8)

How many stand-up bars/ bar seats are located on the premise? 2 Stand-up bars, 25 bar stools (1st fl.: 12; 2nd fl.: 13)
(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): Ground: Rectangle 16' x 8'; 2nd floor: U-Shaped 10' x 6'

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
New American - Menu to be provided

What are the hours kitchen will be open? All hours of operation

Will a manager or principal always be on site? Yes No If yes, which? Manager; Principal present most days

How many employees will there be? Approximately 35

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 *Entertainment on occasion

Please describe your sound system: Specific sound system to be determined after acoustical engineer
completed sound and soundproofing study

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? _____

Cover fee for ground floor live music or performances approximately 3-4 times a week

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) _____

1-2 security guards Thursday to Saturday nights

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: _____

Address: _____ Community Board # _____

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. To be provided

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? 2

How many On-Premise (OP) liquor licenses are within 500 feet? 19

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) New American _____, 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.

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

There will be an interior waiting area on the ground floor for patrons waiting for a table or reservation to help manage traffic and congestion outside the establishment for up to approximately 36 people.

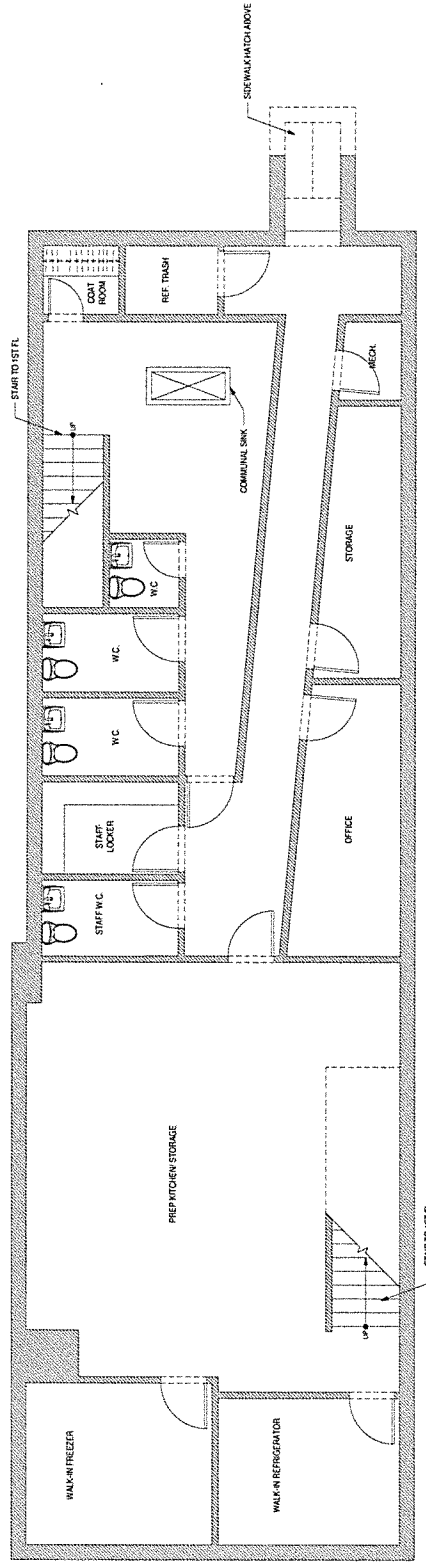
In the evenings, Thursdays to Saturdays, there will be security positioned outside.

The Premises are located on a busy multiple lane street which will help the flow of traffic of cars dropping off and picking up patrons. Security and staff will help direct patrons to and from the premises to keep the flow of traffic moving.

We plan to use a highly recommended and qualified company to install and strategically position cameras at the front door to give proper video coverage of the perimeter.

How do you plan to manage noise inside and outside your business so neighbors will not be affected?

We plan to engage an acoustical engineer from Ove Arup & Partners, P.C., to provide effective sound isolation concepts and approaches that may be used to limit the sound transmission to neighboring spaces.



1 CELLAR PLAN
1/8" = 1'-0"

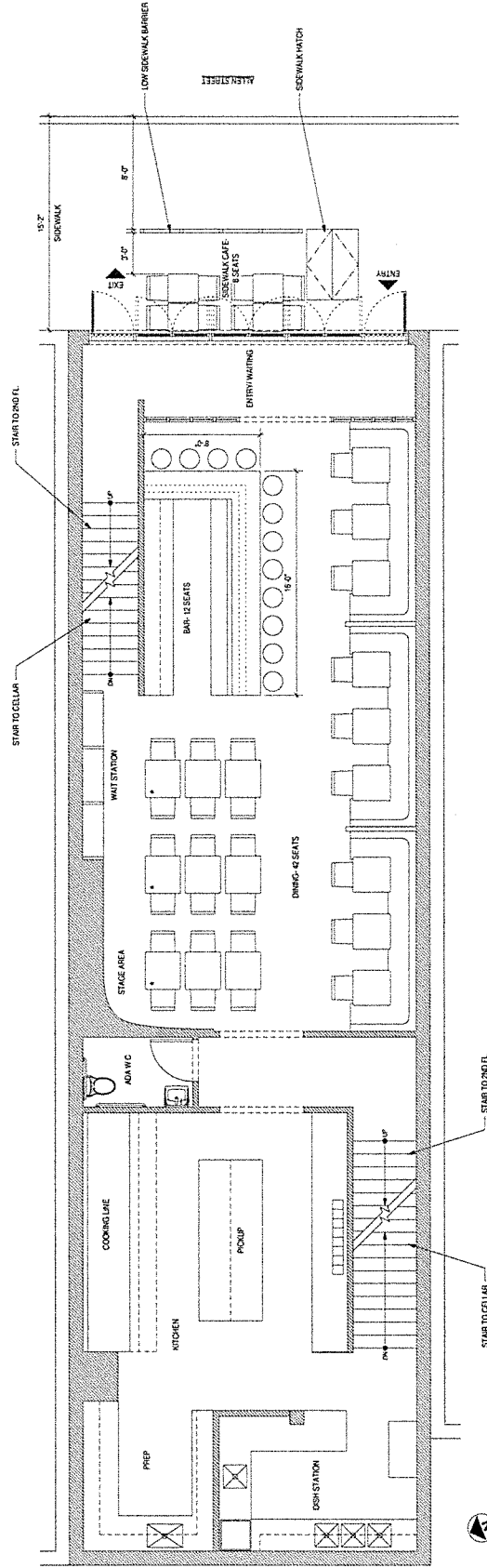
Saica LLC

First Floor Plan

Interior: 18 tables, 42 seats

1 Stand-Up Bar, 12 bar stools

Sidewalk: 4 tables, 8 seats



1 FIRST FLOOR PLAN
1/8" = 1'-0"

* TABLES TO BE MOVED WHEN
STAGE IS IN USE

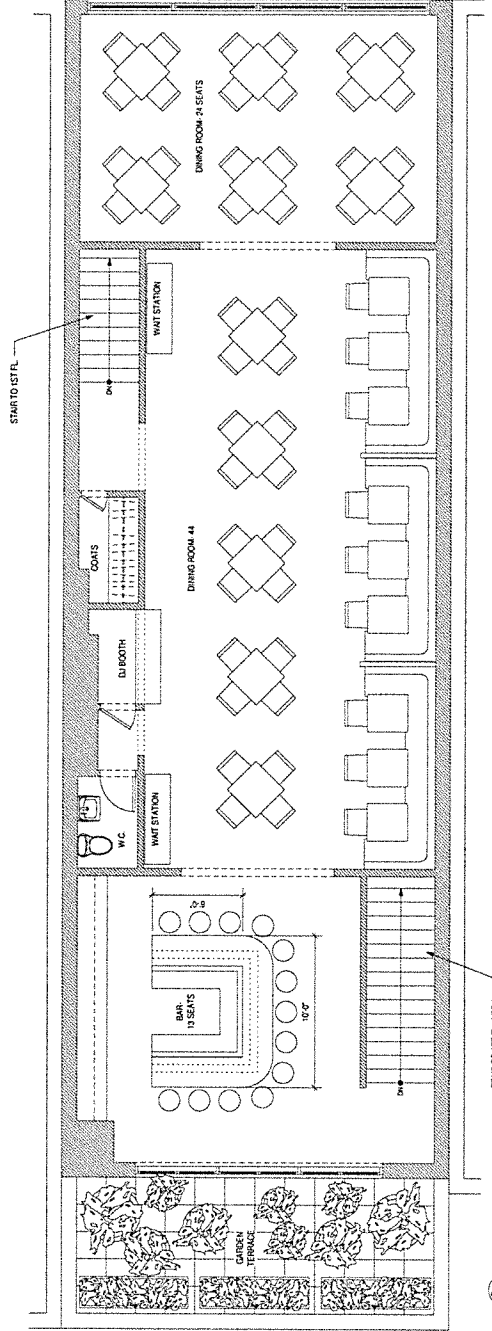
SEATING COUNT	
FOUR FLOOR:	
DINING	18 TABLES
BAR	1 STAND-UP BAR
SIDEWALK CAFE	4 TABLES
SECONDFLOOR:	
DINING	20 TABLES
BAR	1 STAND-UP BAR
TOTAL:	38 TABLES
	2 STAND-UP BARS
	110 SEATS
	25 BAR STOOLS
	42 SEATS
	12 SEATS
	8 BAR STOOLS
	68 SEATS
	19 BAR STOOLS

Saica LLC

Second Floor Plan

- 20 tables, 68 seats
- 1 Stand-Up Bar, 13 Bar Stools

Terrace not for patron use



4 SECOND FLOOR PLAN
1/8" = 1'-0"

DIZZY'S
165 ALLEN STREET
NEW YORK, NY 10002

Asfour
Gutty

PROJECT NO. 305
DATE 02/25/09

TITLE
SECOND FLOOR PLAN

A-12