

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 NOTE NOTE NOTE NOTE NOTE NOTE NOTE	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).
	ck which you are applying for: ew liquor license
	ck if either of these apply: ale of assets
Tod	ay's Date: 3/29/2019
	plying for sale of assets, you must bring letter from current owner confirming that you buying business or have the seller come with you to the meeting.
Is lo	cation currently licensed? Yes No Type of license: N/A
	eration, describe nature of alteration: N/A
Prev	rious or current use of the location: Vacant for four years
Corp	poration and trade name of current license: N/A
Pren	LICANT: nise address: 165 Allen Street, New York, New York 10002 s streets: Stanton and Rivington Street
Nam	e of applicant and all principals: SACIA LLC xandria Alcala
Trad	le name (DBA): Dizzy's

Revised: July 2018 Page 1 of 4

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 beverag	es?
(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 a	ny
back or side yard use? I Yes I 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 o	f
outdoor space) Interior: Sunday- Wednesday 11am-1am; Thursday - Saturday 10am-2am	1
Sidewalk Cafe: Sunday-Thursday 11am-10pm, Friday-Saturday 10am-11pm	
(1st floor: 18 (1st floor: 42	
Number of tables? 42 2nd floor: 20 Total number of seats? 118 2nd floor: 68 Sidewalk: 4) 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 or	rder,
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)	ale francescommunicated and even
is food available for sale? 🛭 Yes 🗖 No If yes, describe type of food and submit a menu New American - Menu enclosed	
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 mo	st days
How many employees will there be? Approximately 35	*************
Do you have or plan to install 🗷 French doors 🗖 accordion doors or 🗖 windows?	

Revised: July 2018 Page 2 of 4

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/iPo	d
If other type, please describe *DJ for private events only	**For live music and DJ for private events
What will be the music volume? Background (quiet) Entertainment level Please describe your sound system: Specific sound system to be determined after acoustical engineer completes sound and sounds	music will be between background and entertainment level
Will you host any promoted events, scheduled performances or any event at wh	
charged? If Yes, what type of events or performances are proposed and how of	ten?
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 establishment? Please attach plans. (Please do not answer "we do not anticipat See attached Will there be security personnel? Yes No (If Yes, how many and when)	e congestion.")
1-2 security guards Thursday to Saturday nights	
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:	The state of the s
Address: Commun	ity Board #
Dates of operation:	AND THE REPORT AND A SECOND CO.
Has any principal had work experience similar to the proposed business? \(\mathbb{Z}\) Yes attach explanation of experience or resume. Enclosed	s □ No If Yes, please
Does any principal have other businesses in this area? Yes No If Yes, pleas	e give trade name
and describe type of business	
Has any principal had SLA reports or action within the past 3 years? 🗖 Yes 🗵 No	o 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.

Revised: July 2018 Page 3 of 4

LC	OCATION:
	ow many licensed establishments are within 1 block? 2
	ow 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
Ple im ou lic	ease 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, ense for which you are applying, and the hours and method of operation of your establishment at a top of each page. (Attach additional sheets of paper as necessary).
me	e are including the following questions to be able to prepare stipulations and have the ceting be faster and more efficient. Please answer per your business plan; do not plan to gotiate 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 <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. *DJ for private events only
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 <u>OR</u> ☐ I will have happy hour and it will end by <u>¬pm</u> .
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.

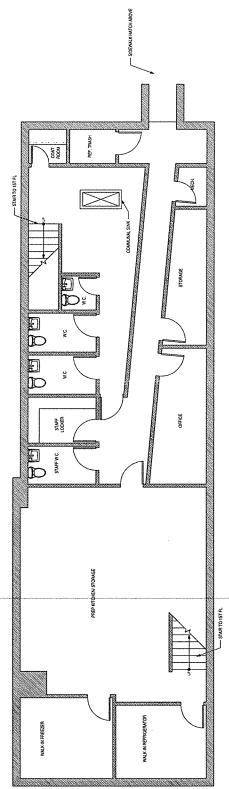
We plan to use a highly recommended and qualified company to install and strategically position cameras at the front door to give proper video coverage of the perimeter.

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.

TITLE CELLAR PLAN

A-1





() CELLAR PLAN

Cellar: Storage and Restrooms

1 Stand-Up Bar, 12 bar stools Sidewalk: 4 tables, 8 seats

First Floor Plan Interior: 18 tables, 42 seats

Saica LLC

ASI

68 SEATS 13 BAR STOOLS

SECOND FLOOIS: DINING: 20 TABLES, 1 STAND-UP BAR, 1 STAND-UP BAR,

38 TABLES. 2 STAND-UP BARS

SEATICALI EBSTELOOB DINNG-DINNG-BAR-SDEWAK CAFE, 17BLES,

nn.e FIRST FLOOR PLAN

15:2" SIDEWALK 00.00 00000000 BAR- 12 SEATS STAIR TO CELLAR -WAIT STATION DINING- 42 SEATS STAGE AREA COOKING LINE PICKUP катонем

PREP

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1) FIRST FLOOR PLAN

DISH STATTON

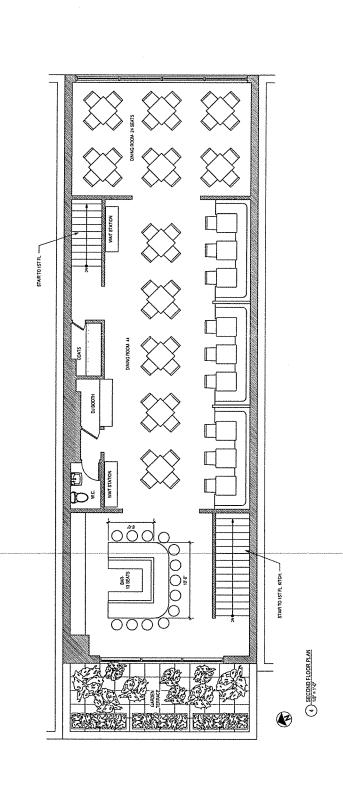
TABLES TO BE MOVED WHEN STAGE IS IN USE

A-1

166 ALLEN STREET
NEW YORK, NY 1000Z

PROSECT NO. SECOND FLOOR PLAN

A-1



Terrace not for patron use

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

Second Floor Plan

Saica LLC