

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, Boar

Susan Stetzer, District Manager

ř	<	Santa EKYA as a qualified representative of Sarita's Macazon	
		ted at 197 1st Avenue sa qualified representative of Sarita's Macaron New York, NY agree to the follow	i & Cheese EV LLC
	M	I will operate a full-service restaurant, specifically a (type of restaurant) WaCafouc 4.	wing stipulations:
2.	Mv	My hours of operation will be: Mon \lam \zam ; Tue \lam \zam ; Wed \lam \lam \zam ; Sun \tag{\lam \zam ; Sun}	
(1 (nderstand opening is no later than specified opening hour & all patrons are to be cleared from busin	
3.	X	사고도	paralle and the second
4.		☐ I will operate my sidewalk café no later than	
5.			
6.		<u> </u>	
7.	at 2 pla	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.	oor will close by 10:00 P.M. ring, including but not limited
8.	l wi	I will not have 🗵 DJs, 🗷 live music 🗵 promoted events, 🗵 any event at which a cover fee is charge performances, 🗆 more than private	ed, 🗷 scheduled
9.		I will play ambient recorded background music only.	
10.	con	I will not apply for an alteration to the method of operation or for any physical alterations of ar coming before CB 3.	y nature without first
11.	\boxtimes	I will not seek a change in class to a full on-premises liquor license without first obtaining appro	val from CB 3.
		I will not participate in pub crawls or have party buses come to my establishment.	
		I will not have unlimited drink specials, including boozy brunches, with food.	
		I will not have a happy hour or drink specials with or without time II nitations OR 21 will have been by $7 \ PM$ Please indicate one of the above -	appy hour an 1 it will
15.		■ I will not have wait lines outside. □ I will have a staff person responsible for ensuring no loitering.	na naica ar crawde autoida
		I will conspicuously post this stipulation form beside my liquor license inside of my business.	ig noise of crowds outside.
17.	X	Residents may contact the manager/owner at the number below. Any complaints will be addressed to the above-stated method of operation if necessary in order to minimize my establishment's in	ssed immediately. I will mpact on my neighbors. 8-7912
18.] will:	

he	reby	eby certify that the information provided above is truthful and accurate based upon my personal	belief.
-		4/2/	2013111111
Sign		n to this 2 day of Afml 2019 Pated Notary Public	NOTARY PUBLIC NO. 01YA6281217 My Comm. Expires
			May 13, 2021



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Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

	Community Board 3 Liquor License Application Questionnaire										
	Today's Date: 4319										
	APPLICANT Sarita EKYA										
1.	Name of applicant and principle(s): Sarita's Wa caroun + Cheese EV LLC										
2.	Premise address: 197 IST Ave Ly, Ly 10003										
3.	Cross streets: & 12TH & E 13TH STreets										
4.	Name of applicant and principle(s): Sarita's Wa caroun + Cheese EV LLC Premise address: [97 13T Ave Ly, Ly 10003 Cross streets: E 12TH & E 13TH STREETS Trade name (DBA): Swac										
5.	Check which you are applying to: New liquor licence Alteration of an existing license Sale of assets										
	If alteration, describe nature of alteration:										
7.	Is location currently licensed? Yes No										
	Type of license:										
9.	Previous or current use of the location: Cultently open										
10.	Previous or current use of the location: Currently open Corporation and trade name of current location: Sarita's macaroni & cheese EV LLC SMAC Type of building and number of floors: MIXED USE, U FLOOT										
11.	Type of building and number of floors: Wixed Use, 4 Floor										
12.	Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? Yes No LNO 12a. What is the permitted occupancy indoors and outdoors? 7										
13.	Do you plan to apply for Public Assembly permit? Yes No										
14.	What is the zoning designation (check zoning usingmap: http://gis.nyc.gov/doitt/nycitymap/ -please give specific zoning										
	designation, such as R8 or C2): R7 A - C 1-5										
15.	How many licensed establishmentsare within 1 block?										
16.	How many On-Premise (OP) liquor licenses are within 500 feet?										
17.	Is premise within 200 feet of any school or place of worship? Xes No										
	PROPOSED METHOD OF OPERATION										
18.	Describe your method of operation: FULL SETVICE TESTAURANT										
19.	Will any other business besidesfoodor alcohol service beconducted at premise? Yes No										
20.	If yes, please describe what type:										
	What are the proposed days/hours of operation (specify days/hours each day and hours of outdoor space if applicable: Compared to the proposed days/hours of operation (specify days/hours each day and hours of outdoor space if applicable: Compared to the proposed days/hours of operation (specify days/hours each day and hours of outdoor space if applicable: Compared to the proposed days/hours of operation (specify days/hours each day and hours of outdoor space if applicable: Compared to the proposed days/hours of operation (specify days/hours each day and hours of outdoor space if applicable: Compared to the proposed days/hours of operation (specify days/hours each day and hours of outdoor space if applicable: Compared to the proposed days/hours of operation (specify days/hours each day and hours of outdoor space if applicable: Compared to the proposed days/hours each day and hours of outdoor space if applicable: Compared to the proposed days/hours each day and hours of outdoor space if applicable: Compared to the proposed days/hours each day and hours of outdoor space if applicable: Compared to the proposed days/hours each day and hours of outdoor space if applicable: Compared to the proposed days/hours each day and hours of outdoor space if applicable: Compared to the proposed days/hours each day and hours of outdoor space if applicable in the proposed days/hours each day and hours of outdoor space if applicable in the proposed days/hours each day and hours of outdoor space if applicable in the proposed days/hours each day and hours of outdoor space if applicable in the proposed days/hours each day and hours each d										

24.	How many stand-up bars/ bar seats are located on the premise?(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 alcholic beverage.)
	Describe all bars (length, shape, and location): 1201/8 in Length. No Seating
26.	Does premise have a full kitchen? Yes No
27.	What are the hours kitchen will be open? Off Open hours
28.	What type of food is available for sale? <u>Macaroni</u> & Cheese
29.	Will a manager or principal always be on site? Yes No If yes, which?
30.	How many employees will there be?
31.	Do you have or plan to install French doors accordion doors or windows?
32.	Will there be TVs/monitors? Yes No (If Yes, how many?)
33. W	Till premise have music? Yes No 33a. If Yes, what type of music? Live Music DJ Tapes/CDs/iPod
34.	If other type, please describe:
35.	What will be the music volume? Background (quiet) Entertainment level
36.	Please describe your sound system: TPO &
37.	Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? Yes No
38.	If Yes, what type of events or performances are proposed and how often?
39.	How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment?
40.	Will there be security personnel? Yes No 40a. If Yes, how many and when?
	How do you plan to manage noise inside and outside your business so neighbors will not be affected? we have had
42. D	o you have sound proofing installed? Yes No 43. If not, do you plan to install sound-proofing? Yes No
44	APPLICANT HISTORY Has this corporation or any principal been licensed previously? Yes No If yes, please indicate name of
	establishment(s): SWAC
45.	Address: 345 £ 1274 57 47. Community Board # 3
46.	Dates of operation: 2008 - 2017
47.	Has any principal had work experience similar to the proposed business? Yes No If yes, explanation of experience or resume. Smac 2008-2017
48.	Does any principal have other businesses in this area? Yes No If yes, give trade name and describe type of business:
49.	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.
COMMUN	NITY OUTREACH
Please see th	e 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.



ALL - AMERICAN*

way you remember it as a kid! Nostalgia at its finest - a tasty blend of American & Cheddar cheeses.

Nosh 6.25

Major Munch 9.75

Mongo 16.75

Partay! 48

4 CHEESE

Our four cheese delight! Cheddar, Muenster, Gruyere and a touch of Pecorino.

Nosh 7.25

Major Munch 10.75

Mongo 19.25

Partay! 53

CHEESEBURGER*

For the Hearty Meat Eater! Cheddar and American cheeses combined with seasoned Ground Beef.

Nosh 7.25

Major Munch 10.75

Mongo 19.25

Partay! 53

NAPOLETANA

Like Neapolitan Pizza? Then you'll love this! Fresh Mozzarella, roasted tomatoes, roasted garlic, and fresh basil. Yum!

Nosh 7.25

Major Munch 10.75

Mongo 19.25

Partay! 53

MEDITERRANEAN

Be swept away to the Mediterranean Sea - Goat cheese, sauteed spinach, kalamata olives, and roasted garlic. You can almost feel the

breezelframatherwater...

Nosh 8.50

Major MENch 11.90



Mongo 21 Partay! 61

ALPINE

A Swiss Mac that keeps you coming back for more. Gruyere coupled with its partner in crime, slab bacon. Hard to resist!

Nosh 8.50

Major Munch 11.90

Mongo 21

Partay! 61

LA MANCHA

A taste of Spain right at your fingertips! Flavorful Manchego cheese accented by fresh fennel and onions. Delicious!

Nosh 8.50

Major Munch 11.90

Mongo 21

Partay! 61

PARISIENNE

Mac-n-Cheese for the "upper crust". Creamy Brie, roasted figs, roasted shiitake mushrooms & fresh rosemary. It's addictive!

Nosh 8.50

Major Munch 11.90

Mongo 21

Partay! 61

GARDEN LITE

Don't let the "Lite" fool you - this baby is as satisfying as any of the other MACs! Lite Cheddar, Parmesan, roasted cauliflower and portobello mushrooms, roasted garlic, broccoli and scallions.

Nosh 8.50

Major Munch 11.90

Mongo 21

Partay! 61

CALL 212-358-7912

CAJUN

MENU

If you are looking for some kick, here it is. Cheddar & Pepper Jack che andouille sausage, green pepper, onions, celery, garlic and, of course, some genuine Cajun seasoning.

Nosh **8.50**Major Munch **11.90**Mongo **21**Partay! **61**

MASALA*

North American comfort food blended with Indian spices - exotic? mysterious? avant-garde? - you be the judge. This one is certainly not for the faint of heart!

Nosh **8.50**Major Munch **11.80**Mongo **21**Partay! **61**

BUFFALO CHICKEN*

Cheddar & American cheeses with boneless chicken pieces and buffalo wing sauce. We'll even top it off with crumbled blue cheese if you'd like!

Nosh **8.50**Major Munch **11.90**Mongo **21**Partay! **61**

SPECIALS

We will be pushing the boundaries of what can be done with Macaroni & Cheese, so check back often to see what's cookin'!

S'MAC SAMPLER

A sampler of the following specialties is now available for dine-in only (we are only able to affer regular pasta, and there are no substitutions or changes available).

MENU



merican, 4 Cheese, Cheeseburger, La Mancha, Cajun, Napoletana, Alpine, Parisienne

17

PHILLY CHEESESTEAK

Philly Steak, Sautéed Green Peppers & Onions and your choice of cheese - "White" (Provolone) or "Yellow" (American).

Nosh 8.75

Major Munch 12.75

Mongo 23

Partay! 65

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MENU



