



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 Stipulations for Administrative Approval

I, Sebastian Perez, as a qualified representative of Two Bones Catering LLC
 located at 441 East 12th Street, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) Neatherland style cafe
 Kitchen open and serving food every night during all hours of operation.
- My hours of operation will be:
 Mon 10AM-10PM; Tue 10AM-10PM; Wed 10AM-10PM;
 Thu 10AM-10PM; Fri 10AM-10PM; Sat 10AM-10PM; Sun 10AM-10PM.

(I understand opening is no later than specified opening hour & all patrons are to be cleared from business at specified closing hour)

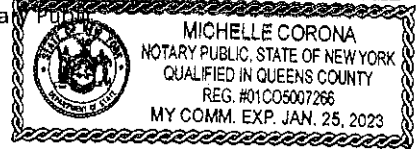
- I will not use outdoor space for commercial use.
- I will operate my sidewalk café no later than * N/A
- I will employ a doorman/security personnel on the following days: N/A
- I will install soundproofing, N/A
- I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances. I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
- 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 _____
- I will play ambient recorded background music only.
- 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.
- I will not seek a change in class to a full on-premises liquor license without first obtaining approval 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 limitations OR I will have happy hour and it will end by _____ - Please indicate one of the above - N/A
- I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 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.

Name: Sebastian Perez Phone Number: 646-478-8391

18. I will: _____

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed Sebastian Perez Dated 5/22/19
 Sworn to this 22 day of May 2019 Michelle Corona



24. 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.)
25. Describe all bars (length, shape, and location): 6 X 6 4 Stools
26. Does premise have a full kitchen? Yes No
27. What are the hours kitchen will be open? 10AM 10PM
28. What type of food is available for sale? Bowls, sandwiches, soup
29. Will a manager or principal always be on site? Yes No If yes, which? principals (2)
30. How many employees will there be? 2
31. Do you have or plan to install French doors accordion doors or windows? NONE
32. Will there be TVs/monitors? Yes No (If Yes, how many?) _____
33. Will premise have music? Yes No 33a. If Yes, what type of music? Live Music Juke box
 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: Bose Blue tooth small stereo
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? Large crowds are never to be expected
40. Will there be security personnel? Yes No 40a. If Yes, how many and when? _____
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? our clientele are very quiet
42. Do you have sound proofing installed? Yes No 43. If not, do you plan to install sound-proofing? Yes No
- APPLICANT HISTORY** (Not known) 4' space between store & 1st fl
44. Has this corporation or any principal been licensed previously? Yes No If yes, please indicate name of establishment(s): _____
45. Address: _____ 47. Community Board # _____
46. Dates of operation: _____
47. Has any principal had work experience similar to the proposed business? Yes No If yes, explanation of experience or resume.
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.

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.

We are seeking advice from our business neighbors as to the associations in the area

SMØR

SMØRREBRØD (served open faced on organic rye bread)

SMOKED SALMON \$9

dill crème — lemon curd — marinated cucumber — dill

CHICKEN SALAD \$9

pickled shallots — bacon — beet

POTATO \$8 v

tarragon aioli — chives — rye crumbs

PICKLED HERRING \$8

crème fraiche — shallots — capers — dill

CURRIED HERRING \$9

soft boiled egg — radish — chives

BEET HUMMUS \$8 v/vg

roasted vegetables — pickled shallots — chives

SPECIAL SMØRREBRØD \$9

varies

SWEET-ISH THINGS

HOMEMADE GRANOLA \$9 v/vg

greek yogurt — berry compote — fruit

FRESH FRUIT \$8 v/vg

seasonal

PANCAKES \$10 v

homemade jam — whipped cream — lemon

S'MØRE \$9

squish marshmallows* — limited quantity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. The breads we use may contain traces of seeds & nuts.

TOASTS & SANDWICHES

AVOCADO TOAST \$11 v/vg/nuts

smoked dukkah — radish — greens

WHIPPED RICOTTA TOAST \$9 v

homemade jam — thyme — smoked sea salt

HANGOVER SANDWICH \$12

house roast beef — remoulade — pickles — crispy onion —

braised cabbage — tarragon aioli

B.L.T \$12

preserved lemon aioli — bacon — lettuce — tomato

BOWLS

SOUP OF THE DAY \$8 v/vg

varies

KALE BOWL \$12 v

cabbage — goat cheese — apple — sunflower seeds —

rye croutons

GRAIN BOWL \$14 v/vg

roasted vegetables — greens — salsa verde — beet hummus —

pickled cabbage — avocado

EVERYTHING BOWL \$16

greens — half avocado — smoked salmon — brie cheese —

toasted rye — soft boiled egg

+ ADD ONS

HALF AVOCADO \$3 — SOFT BOILED EGG \$2 — GOAT CHEESE \$2 — PICKLED CHILI \$1 —
BRIE \$3 — SMOKED SALMON \$4

+ SIDES

ROASTED POTATOES \$4 — SOURDOUGH WITH BUTTER & JAM \$4 — GREENS \$4

SMØR

BEVERAGE MENU

ICED TEA 3.5

raspberry - black passion fruit - green

HOT TEA \$2.5

earl gray - turmeric/ginger - japanese sencha - mint

COFFEE \$3

ICED COFFEE \$4

ICED DRINKS \$4.5

chai - turmeric

MATCHA LEMONADE \$4

BOTTLED SPARKING WATER 2.5

ELDERFLOWER SODA \$3.5