



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
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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: 08/20/2019

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: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 29 Clinton Street

Cross streets: Houston and Stanton Street

Name of applicant and all principals: Omar A. Walters

Trade name (DBA): Omar's - Kitchen

PREMISE:

Type of building and number of floors: Mixed used, 5 Floors

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: _____

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: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

R7A - C1-5

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) Monday to Thursday - 7am - 1am Friday to Sat - 7am - 2am
Sundays 7am - 11pm

Number of tables? 20 Total number of seats? 40

How many stand-up bars/ bar seats are located on the premise? 1 Bar, 5 seats
(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): open kitchen bar to left, 10 ft

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
Breakfast, Brunch, Caribbean infused

What are the hours kitchen will be open? 7am - 12pm, 1 hour before closing

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

How many employees will there be? 8

Do you have or plan to install French doors accordion doors or windows?

Existing
Revised: July 2018

Will there be TVs/monitors? Yes No (If Yes, how many?) mini Display

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 P

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: sones

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? 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.")

manager / Host will ~~assist~~ help if problem ever occur
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.

sound limiter and manager to diffuse any matter outdoor.

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.

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? _____

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

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) Caribbean
infused, 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 7:00 PM.
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.

130 PER PERSON

(INCLUDES 3 COURSES, BOTTLE OF CHAMPAGNE AND A FUSION DINING EXPERIENCE TO REMEMBER)

Apps/ Small Bites

Rock Crispy shrimp tossed in a scotch bonet aioli sauce

Spicy shredded curry goat dumplings with a Yakiniku dipping sauce

Nori salmon belly tacos topped with a escovitch sauce

Fried mac and cheese tossed in a ginger soy sauce

Pan Seared Scallops with a "ting grapefruit Sesame miso glaze"

Fried jerk crab ragoon dumplings
(chef pick which sauce pairs well)

Jerk Duck satays with a pimento ginger dipping sauce

Entrees

Miso Tamarind glazed seared salmon

Whole fried snapper deboned and stuffed with a sweet plantain stir-fry

Sake braised oxtail

Plantain Crusted Flaming Volcanic Cornish Hen

Maple Teriyaki Marinated Skirt steak glazed with a Red Miso Glaze topped with
a pineapple Lychee Pimento chimmicurri

Soy Sorrel Glazed Seared Seabass

Dessert

Appleton Rum Infused Bread Pudding with a Green Tea Cookie crumble

Triple Layered Cheese Cake
(Cheese Cake Filling, Ginger Wine Infused Carrot Cake & Nama Chocolate)

Appetizers / Small Bites

Chicken & Waffle Cone

Fried chicken Breast Bites Topped with Whipped Cream & Fruits in a Freshly Made Waffle Cone Batter

Fried Mac and cheese Balls

5-cheese mac rolled and deep-fried in a Doritos crusted Batter

Wings

Jerk Wings, sweet chilli rum, Buffalo Mango

Tostones Topped with Lobster Guacamole

Crushed Fried Green Plantains topped with chopped Lobster tail Meat in Guacamole

General Tso Chicken Satay

Grilled Tender Chicken Thigh Meat with a General Tso Sauce Finish

Quinoa bean burger Slider

Crushed Black Beans and Quinoa in a whole Wheat Bun

Beef Sliders

Ground beef with peppers and onions

Jerk Chicken Hawaiian pizza

Diced Jerk chicken, Peppers, onions, Pineapple and a homemade spicy tomato sauce

Main dishes

Coconut crusted Salmon

Roasted Salmon topped with a coconut crust topped with a sour sap Glaze

Buttermilk Fried Chicken And Waffles

Fried Chicken Breast or Leg and Thigh Soaked in a Buttermilk Brine with Waffles (Waffle Options)
Red Velvet, Buttermilk, Blue Velvet, Caribbean Spiced bun, Pineapple upside Down

Shrimp and Grits

Sautéed Colossal Shrimp Over a Parmesan Grits with a creamy Worchester sauce

Butter Broiled Lobster Tail

8oz Lobster Tail Broiled and topped with a White Wine Garlic Sauce

Fried Escovitch Fish

Fried Whole Red Snapper Topped with Pickled Onions, Peppers & Carrots.

Brazilian style Skirt steak

Seared Skirt Steak with out Homemade Brazilian steak sauce topped with a Chimchurri Sauce.

Sautéed French Lamb

French Lamb Seared and roasted in a Bombay Gin Suace

Jerk Chicken Rasta Pasta

Sliced Jerk Chicken Breast over Penne tossed in a Spicy Alfredo Sauce

Sides

Garlic Mashed Potatoes, Rice & peas, 5 cheeses Mac, sautéed apple spinach, smoked turkey neck collared greens, sautéed Kale, corn bread, Yellow Spanish Rice, Grilled Sweet Potato

Salads

Ceaser Salad, tossed arugula, Feta Watermelon, spring pomegranate

(Add Chicken, Shrimp, Steak)

Dessert

Cognac Infused Pineapple upside down cake

Chocolate macadamia Brownie topped with Pistachio Ice Cream

Rum Raisin Bread Budding

Warm Carrot Cake

Jamaican Black Fruit Cake

Brunch Menu

Shrimp & Grits

Chicken and waffles

Cinnabon French toast Casserole

Lamb Eggs Benedict

Ackee And Saltfish with Boiled Dumpling and banana

Fried Catfish and Biscuit

Steak & Eggs

















