



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

www.cb3manhattan.org - mn03@cb.nyc.gov

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: Monday, December 10, 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: Tavern Wine

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Tavern

Corporation and trade name of current license: Deegest LLC D/B/A: Waffle & Dinges

APPLICANT:

Premise address: 15 Avenue B, New York, NY 10009

Cross streets: East 2nd Street and East Houston Street

Name of applicant and all principals: Fatboy Enterprises USA LLC (Darryl Scott)

Trade name (DBA): Fatboy's Jukejoint

PREMISE:

Type of building and number of floors: Mixed Residential & Commercial - 7 Floor

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? 74

Pending

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):

R84

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: N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Sundays - Thursdays: 11:30 AM -1 AM and Fridays & Saturdays: 11:30 AM - 2 AM

No outdoor space

Number of tables? 17 Tables Total number of seats? 53 Seats

How many stand-up bars/ bar seats are located on the premise? 1 Customer Bar with 11 stools

(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): 17'-8" x 7'-10", L-Shaped on Ground Floor

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

Menu Attached (New Orleans Southern Styled)

What are the hours kitchen will be open? All operating hours

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

How many employees will there be? 10

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

Will there be TVs/monitors? Yes No (If Yes, how many?) N/A

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 N/A

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

Please describe your sound system: Surround sound restaurant system undirectional to room center

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.")

Attached

Will there be security personnel? Yes No (If Yes, how many and when) N/A

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

Attached

Do you have sound proofing installed? Yes No **3M - Sound proof baffle curtains**

If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No **Principal, Daryl Scott has owned several eating and drinking establishments in Asia. See attached.**

If yes, please indicate name of establishment: attached.

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 N/A

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? 7

How many On-Premise (OP) liquor licenses are within 500 feet? 16

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.

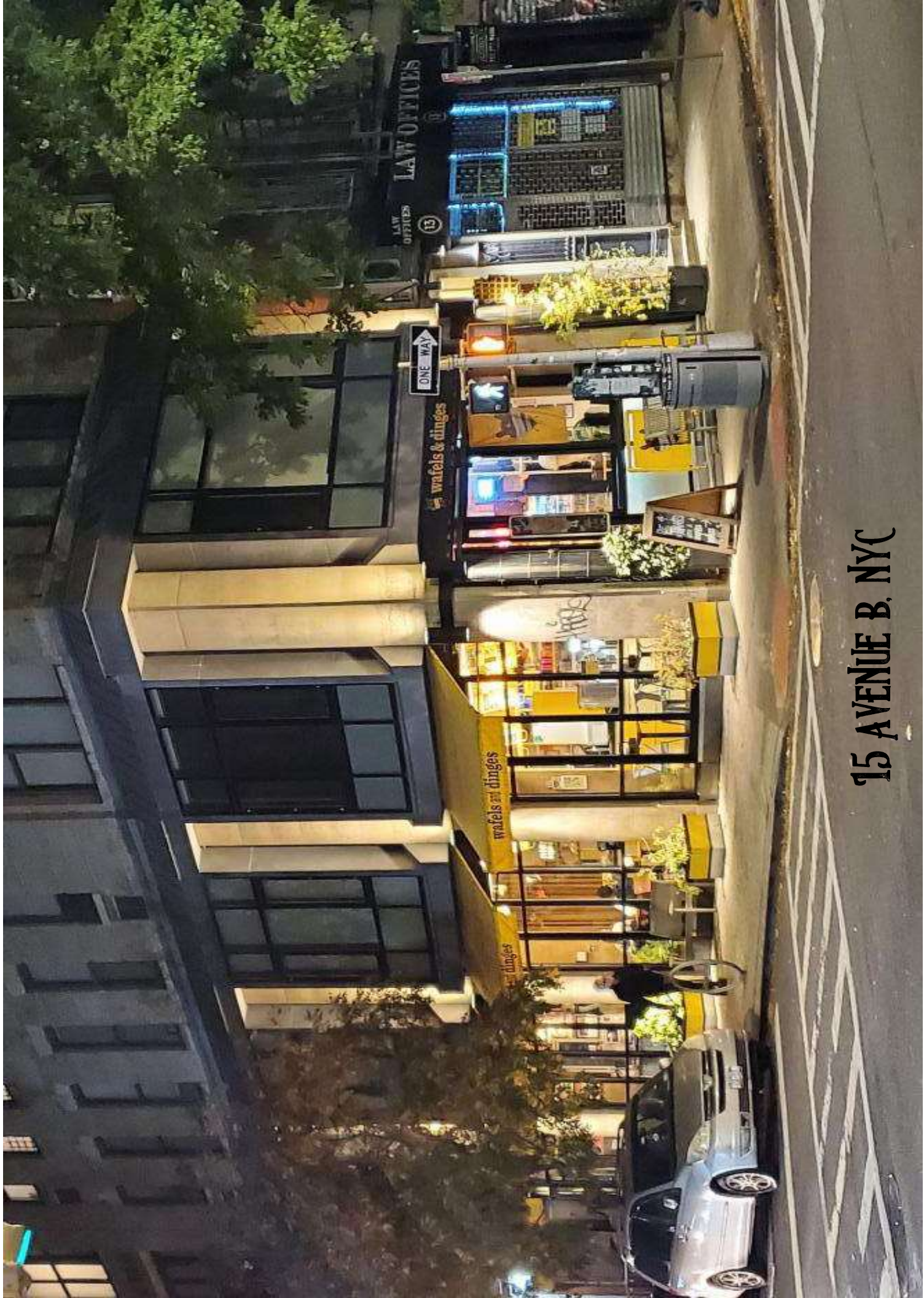
1. I will operate a full-service restaurant, specifically a (type of restaurant) New Orleans - Southern Style, with a kitchen open and serving food during all hours of operation OR I have less than full-service kitchen but will serve food all hours of operation.
2. I will close any front or rear façade 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 2 private parties per Month.
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 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.

EAST VILLAGE

FATBOYS FUNKY JOINT

NEW YORK CITY
EST. MMXX





15 AVENUE B, NYC

DESCRIPTION OF BUSINESS

Fatboy's Jukejoint will consist of a kitchen, bar and seating for 64 people. Specializing in free range organic southern fried chicken, signature chicken in waffle cones - fried, grilled & vegan options, with a special weekend brunch menu that is neighborhood family friendly. The ambiance will be museumesque, full of retro New Orleans style antiques and art. Customers will come for the food and come back again and again for the staff and the atmosphere!



NYC'S NEW FATBOY'S JUKEJOINT TO OPEN

Taking names straight outta' the South, inspired by the New Orleans underground, Fatboy' s Jukejoint brings a completely unique culinary experience to the East Village, NYC.

This uniquely designed concept, is the city's first retro Jukejoint style- American South- Eastern State establishment will feature good ole' cajun cuisine with a modern twist, and fun times - and is set to fling its doors in 2020. This funky joint will serve mind-blowin, lip-smackin' red -hot voodoo chicken and its' trademark chicken in waffle cones.

Revelers can stuff their faces with our southern- style secret recipe chicken, fried to perfection and obsessively prepared with a blend of toasted whole spices. Drool-worthy dishes include the signature Red-Hot Voodoo Fried Chicken; the Fat Boy O.G Chicken Sandwich with outrageously good homemade Brooklyn beer barbeque sauce and mac and cheese.

The addicting home ground, own toasted coating of Fat Boy's Original Fatboy Fried Chicken is enough to drive guests to riot for more. The Blackened Magic Creole Sandwich is made with blackened chicken breast, tomato chili jam and creamy cheese; and the Mambo Mango Chicken Waffle Cone with mango- habanero hot sauce, and a hot cheeto dusting will send the East Village off the charts. We will draw on the eclectic vibes from old school New Orleans to create a super exciting dining experience for the neighborhood and NYC.





DARYL SCOTT

FOUNDER / CEO / DIRECTOR

Daryl Scott, CEO / FATBOY ENTERPRISES USA LLC is on a mission to radically transform NYC's dining culture, and he doesn't do mediocre. His aim is to bring innovative food, beverage & dining experience to the city, by providing a true commitment to service excellence and original hospitality, through our collection of extraordinary people and funky concepts. Daryl drives the creative process for the company, envisioning and devising new concepts and licenses, as well as forging business partnerships with developers, hoteliers, designers, and celebrated Michelin star chefs alike.

With over two decades of experience in the F&B industry, the unashamedly proud New Yorker has designed, owned, and operated over 25 venues in Asia, and sent the Bangkok dining scene ballistic with over-the-top-shelf venues like the legendary Mystique, and the lavish Chi. Daryl's hands on, can do approach paid off, with his innovative designs, with many top design awards under his belt, including accolades in Wallpaper, Travel and Leisure, and Newsweek magazines.

F&B runs in Scott's blood. His family owned Mystique, which opened in the 1950's as one of the first supper clubs in New York City. Growing up hearing stories about Mystique, perhaps it's not surprising that Scott's first passions were music, art and design. Determined to make a living from what he loved, Scott began his career as a record producer at Atlantic Records, Warner Brothers and BMG in New York City in 1990. Scott's family are deeply rooted property / building owners in Chelsea, Grammercy, NYC since the mid 1900's.

DARYL SCOTT- VENUES TIMELINE

- 2002-2003 **QBAR** Bangkok, Thailand: Director of Operations
- 2004-2006 **MYSTIQUE** Bangkok, Thailand: Designer / Project Manager / Partner
- 2005-2006 **MYSTIQUE Beach Club** Phuket, Thailand: Designer / Project Manager / Partner
- 2005-2006 **HOOTERS FRANCHISE** Phuket, Thailand: Designer/Project Manager/Partner
- 2006 **THE PURPLE ROOM** Bangkok, Thailand: Designer / Project Manager / Partner
- 2006-2008 **SUPERFLY** Bangkok, Thailand: Designer / Project Manager / Partner
- 2007-2010 **THE TUNNEL** Bangkok, Thailand: Designer / Project Manager / Partner
- 2007-2010 **FUNKY DOJO** Bangkok, Thailand: Partner
- 2008 **G.O.D.** Bangkok, Thailand: Designer / Project Manager / Partner
- 2008 **DIVA** Bangkok, Thailand: Designer / Project Manager / Partner
- 2009 **MINT BAR** Koh Samui, Thailand: Designer / Project Manager / Partner
- 2009 **HAREM** Koh Samui, Thailand: Designer / Project Manager / Partner
- 2010 **HAREM** Phnom Penh, Cambodia: Designer / Project Manager / Partner
- 2010 **RIVERSIDE LOUNGE** Phnom Penh, Cambodia: Operations
- 2010 **VELVET** Phnom Penh, Cambodia: Designer / Project Manager / Partner
- 2010-2012 **HORIZONS, HEAVEN, ZENSE, ZEN WORLD** (Central Group) Bangkok, Thailand: Project Manager / Agent
- 2012-2013 **BASH** Bangkok, Thailand: Designer / Project Manager / Partner
- 2013- 2014 **QBAR** Bangkok, Thailand: Consultant / Events / Agent
- 2013- 2014 **MODE SATHORN HOTEL** Bangkok, Thailand: Project Manager / Events / Agent (The Roof @ 38, The Social, Pool)
- 2014-2015 **DAY OF THE DEAD "Rockin Tacos & Tequila Bar"** Bangkok, Phuket Thailand: Designer / Project Manager / Partner
- 2015-2016 **DREAM HOTEL / DREAM BEACH CLUB** Phuket, Thailand: Senior Director of Operations
- 2015-2016 **YG REPUBLIC** Bangkok, Thailand: Consultant / Designer / Sound, Acoustic Design Bars & Nightclubs
- 2014-2016 **CHI ULTRALOUNGE** Bangkok, Thailand: Designer / Project Manager / Partner
- 2016-2017 **DINING CONCEPTS** Central, Hong Kong, Director of Operations (Ophelia, The Opium Den, Yojimbo, Iron Fairies)
- 2017-2019 **FUTURA HOSPITALITY GROUP**-CEO / Partner-Central, Hong Kong (Sushi ZO, Gishiki Lounge, Fat Boy Chicken)



DOMINICO NATALE

CULINARY DIRECTOR / GROUP EXECUTIVE CHEF

Domenico Natale is the culinary director and group executive chef for Fatboy Enterprises USA and the much anticipated Fatboy's Jukejoint - 15 Avenue B, NYC. For almost a decade in NYC, while developing his creativity and flair at the highly acclaimed Casa Lever (NYC.) as co-executive chef, he acquired culinary skills of the highest caliber, along with an ethical approach to cooking and sourcing premium products, and only cooking with free-range chicken. Domenico now has a plethora of experience under his belt, and now destiny brings him in action to chase the chickens and fuel the fire of an all original Southern New Orleans style exotic chicken and culinary experience.

Domenico grew up in Francavilla al Mare, a quiet town filled with fishermen and farmers in Abruzzo, Italy and has dedicated himself to developing and fine tuning his innate talents as a chef. He finds inspiration in the small moments of each day, and is ever imagining new flavour combinations, masterfully elevating original dishes through unique approaches and techniques. Domenico is careful to stay true to the integrity of the cuisine, with our "Fatboy" modern twist.

FOOD

Organic Free-Range Fried Chicken

☆ 1/4 ☆ 1/2 ☆ Full FBC Chickens

Signature Chicken in Waffle Cones:

Brooklyn Beer BBQ Mac & Cheese

Red-Hot Voodoo Mango Habanero

Sandwich Monstrosities

The Big-Ass Bayou Buffalo

The Blackened Magic

The Original Gangster Fatboy

Sunday Brunch

Quirky Cajun-Creole New Orleans

Style family staples

Eggs Hoodoo Laveau

Healthy Salad Options

Louisiana Sunburst Chicken

Nola Melon

Grilled Pesto Tofu

Wings and Tenders

Desserts

Strawberry Cheesecake Cones

Spiced Apple Pie

Sides

Massive Mac-Daddy & Cheese

Fried Pickles





FATBOY'S JUKE JOINT

SATURDAY AND SUNDAY BRUNCH

A Southern-meets-Cajun eminently Instagrammable soon to be infamous East Village brunch serves up a sense of humor with a mix of classic and playful breakfast and brunch fare.

Fatboy's signatures like the Eggs Hoodoo Laveau Benedict and Chicken St. Charles, which is served with two poached eggs and tasso cream sauce are to die for! You can also get simple eggs and toast at this self-proclaimed "hipster breakfast" joint.





FOOD CHICKEN

VOODOO REGULAR

FUNKY FRIED OR SMOKED

1/4 CHICKEN

1/2 CHICKEN

WHOLE CHICKEN

PICKLES, TOAST, 2 SAUCES

BUFFALO

4PC WINGS

6PC WINGS

8PC WINGS

4PC TENDER STRIPS

6PC TENDER STRIPS

8PC TENDER STRIPS

SANDWICHES

ORIGINAL GANGSTER FATBOY

O.G. THIGH, FATBOY BBQ SAUCE, PICKLES, SHREDDED LETTUCE, HOUSE BUN

THE RED-HOT VOODOO MAMA

HOT OIL DIPPED THIGH, MANGO HABANERO HOT SAUCE, SLAW, PICKLES, HOUSE BUN

THE BIG-ASS BAYOU BUFFALO

O.G. THIGH, BUFFALO SAUCE, BLUE CHEESE DRESSING, CELERY SLAW, PICKLES, HOUSE BUN

THE CRAZY CREOLE CAESAR

GRILLED CAJUN BREADST, SMOKED BACON, ROMAINE, SHAVED PARMESAN, HOUSE BUN

THE BLACKENED MAGIC

GRILLED BLACKENED BREADST, TOMATO CHILI JAM, CAMEMBERT CHEESE, ARUGULA SALAD

WAFFLE CONES

SAVORY, FRIED, CAJUN, GRILLED, VEGAN

CREOLE CAESAR CONE

CAJUN GRILLED CHICKEN, HOUSE RANCH, SMOKED BACON, ROMAINE, SHAVED PARM

SWEET AND SOUR CONE

SWEET AND SOUR CHICKEN (FRIED OR GRILLED), 5 SPICE CONE, AMERICAN STYLE FRIED RICE W/PEAS, CARROTS AND SOY SAUCE

BUFFALO CONE

O.G. CHICKEN (FRIED OR GRILLED), BUFFALO SAUCE, HOUSE SLAW

ORIGINAL GANGSTER CONE

O.G. CHICKEN (FRIED OR GRILLED), FATBOY BROOKLYN BEER BBQ SAUCE, MAC N CHEESE, CHIVES

CHICKEN PARM CONE

O.G. CHICKEN, FRESH BASIL CONE, FUSILLI PASTA, MARINARA SAUCE, MOZZARELLA AND PARM

TERIYAKI CONE

TERIYAKI CHICKEN (FRIED OR GRILLED), PACIFIC SLAW (CABBAGE, SESAME, CARROT, PEANUT), SESAME CONE, TOGARASHI AND SESAME SEED SPRINKLE

VEGAN O.G. CONE

VEGAN CONE, VEGAN FAKE FRIED CHICKEN, VEGAN FBDBBQ SAUCE, VEGAN MAC N CHEESE, CHIVES

VOODOO CONE

VOODOO FRIED CHICKEN (FRIED OR GRILLED), MANGO HABANERO SAUCE, CHEETO DUSTED, HOUSE SLAW

VEGAN CAULI CONE

VEGAN CHIA CONE, FRIED CAULIFLOWER, VEGAN HOISIN DRESSING, VEGAN HOUSE SLAW, B&W GRAIN MIX

DESSERTS

STRAWBERRY CHEESECAKE CONE

SUGAR CONE, NO DAKE CHEESECAKE FILLING LAYERED WITH STRAWBERRY COMPOTE, WHIPPED CREAM, STRAWBERRY POCKY'S, RAINBOW SPRINKLES

OREO CHEESECAKE CONE

CHOCOLATE CONE, NO DAKE CHEESECAKE FILLING LAYERED WITH BROKEN OREOS, WHIPPED CREAM, OREO POCKY'S, CHOCOLATE SPRINKLES

APPLE PIE CONE (VEGAN)

VEGAN CHEDDAR CONE, VEGAN APPLE PIE FILLING, VEGAN WHIPPED CREAM, NUT CRUMBLE

SMORES CONE

CHOCOLATE CONE, CHOCOLATE MOUSSE, TOASTED MARSHMALLOW, GRAHAM CRACKER PIECES

SIDES

SLAW

LOCALLY SOURCED, SHARP VINEGAR

BEANS

HOMEMADE BACON, FBDBQ

MAC N CHEESE

4 CHEESES, THICK PASTA

HOMEMADE BACON

FRIES ADD CHEESE OR BACON

MASHED POTATOES

LOCALLY SOURCED

HOMEMADE PICKLES

FRIED

SAUCES

BLUE CHEESE DRESSING

CRUMBLY BLUE CHEESE

RANCH DRESSING

CREAMY WITH A KICK

FBDBQ

HOUSE BROOKLYN BEER BBQ SAUCE

BAYOU

BUTTER, VINEGAR, HOT PEPPER SAUCE

MAMBO MANGO

HABANERO SWEET & HOT SAUCE

CHICKEN GRAVY

HOME-STYLE BUTTER GRAVY



Establish the most original funky fried chicken restaurant in New York City. Provide a truly memorable experience and embrace local culture. Support local producers and suppliers wherever possible. Be mindful of sustainability and environmental issues.



FATBOYS
& JUKE
JOINT





wafels and dinges

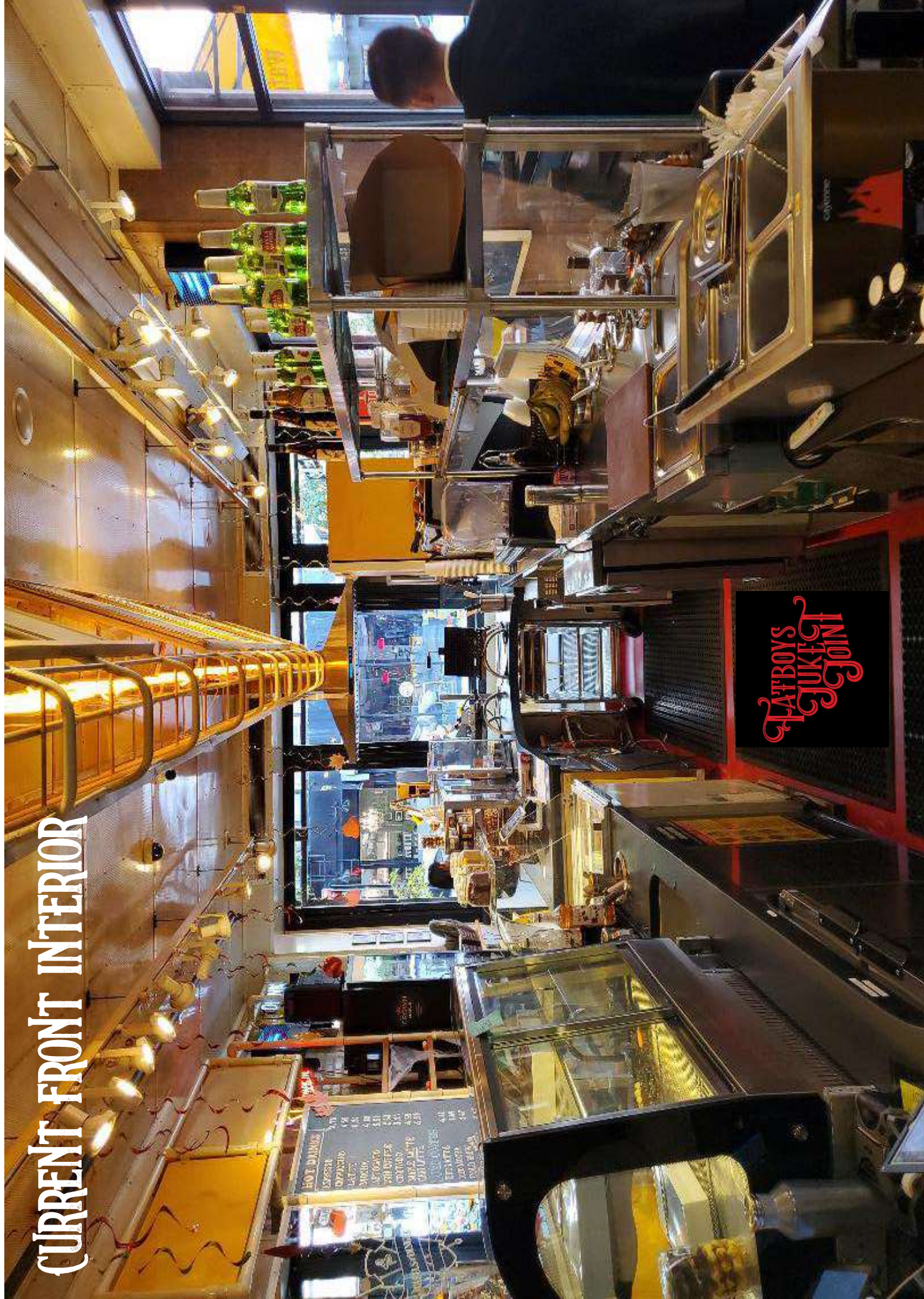
wafels and dinges

15 AVENUE B, NYC



15 AVENUE B, NYC

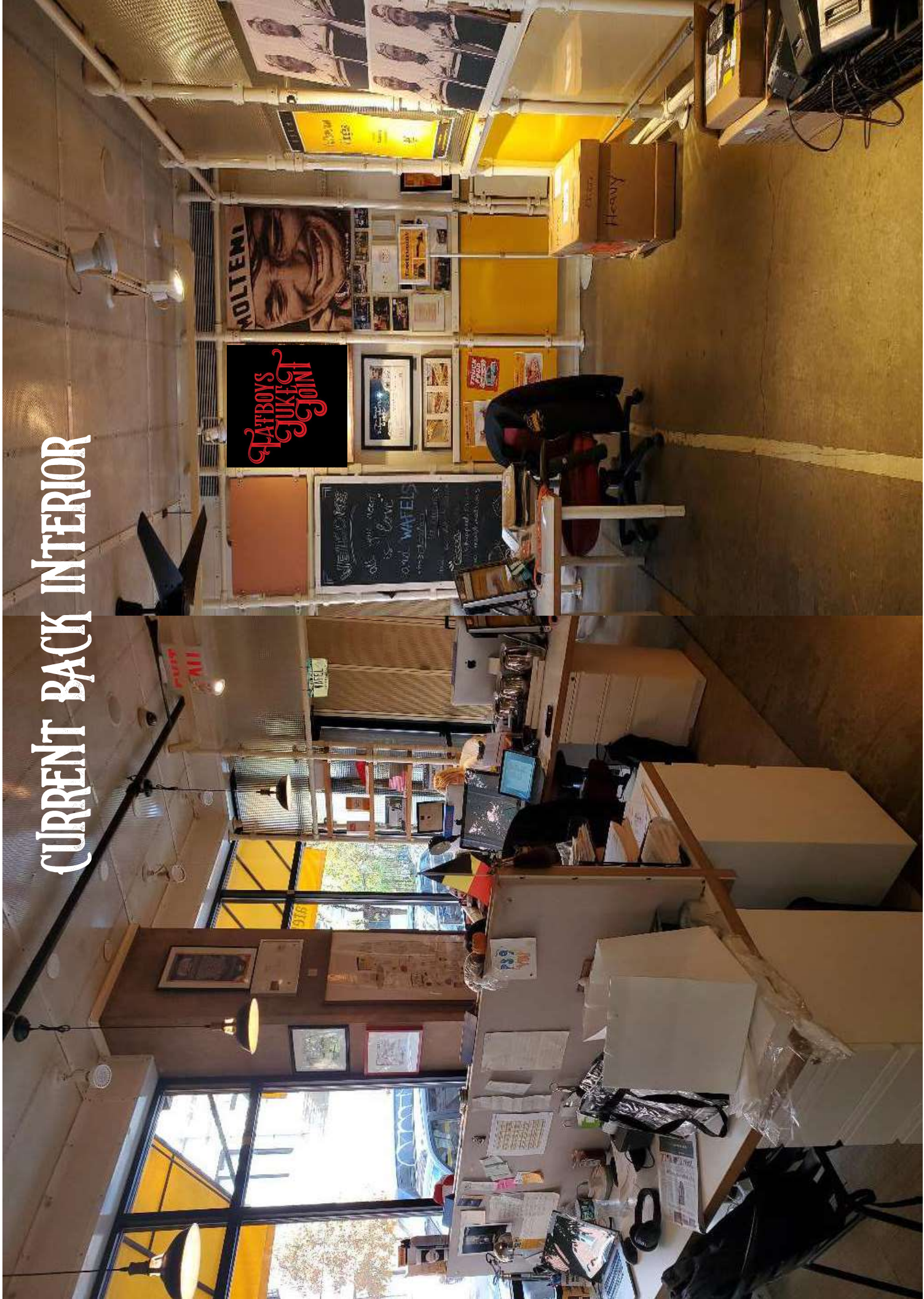
CURRENT FRONT INTERIOR



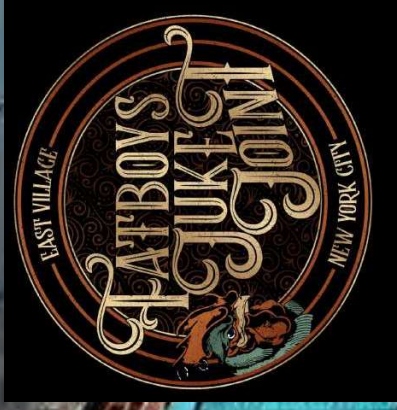
FLATBOYS
JUKING
JOINT

HOT DRINKS	
ESPRESSO	\$3.50
DOPPIO	\$4.50
LATTE	\$4.50
CAPPUCCINO	\$4.50
MACCHIATO	\$4.50
FRAPPE	\$4.50
COFFEE	\$3.50
TEA	\$3.50
COLA	\$2.50
SOFT DRINKS	\$2.50
BEER	\$4.50
WINE	\$5.50

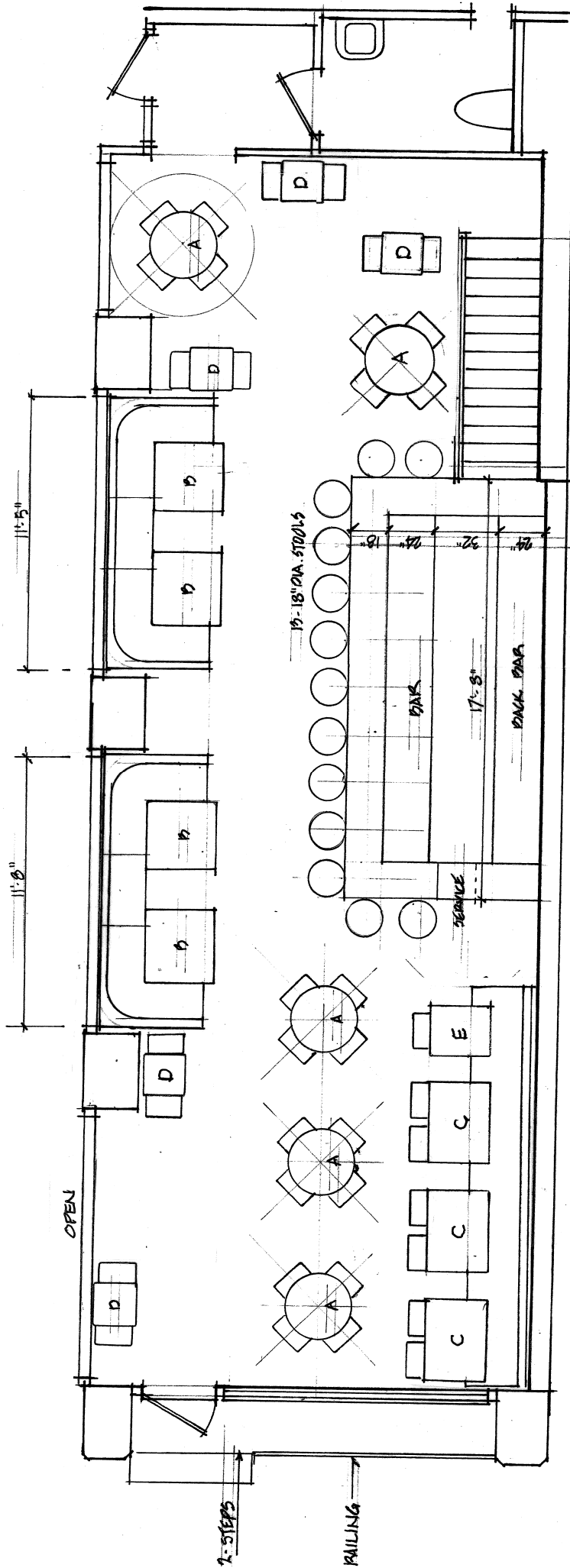
CURRENT BACK INTERIOR







15 AVENUE B, NYC



SEATING LEGEND:

- A 36" DIA.
- B 36" x 36"
- C 42" x 30"
- D 24" x 24"
- E 24" x 30"

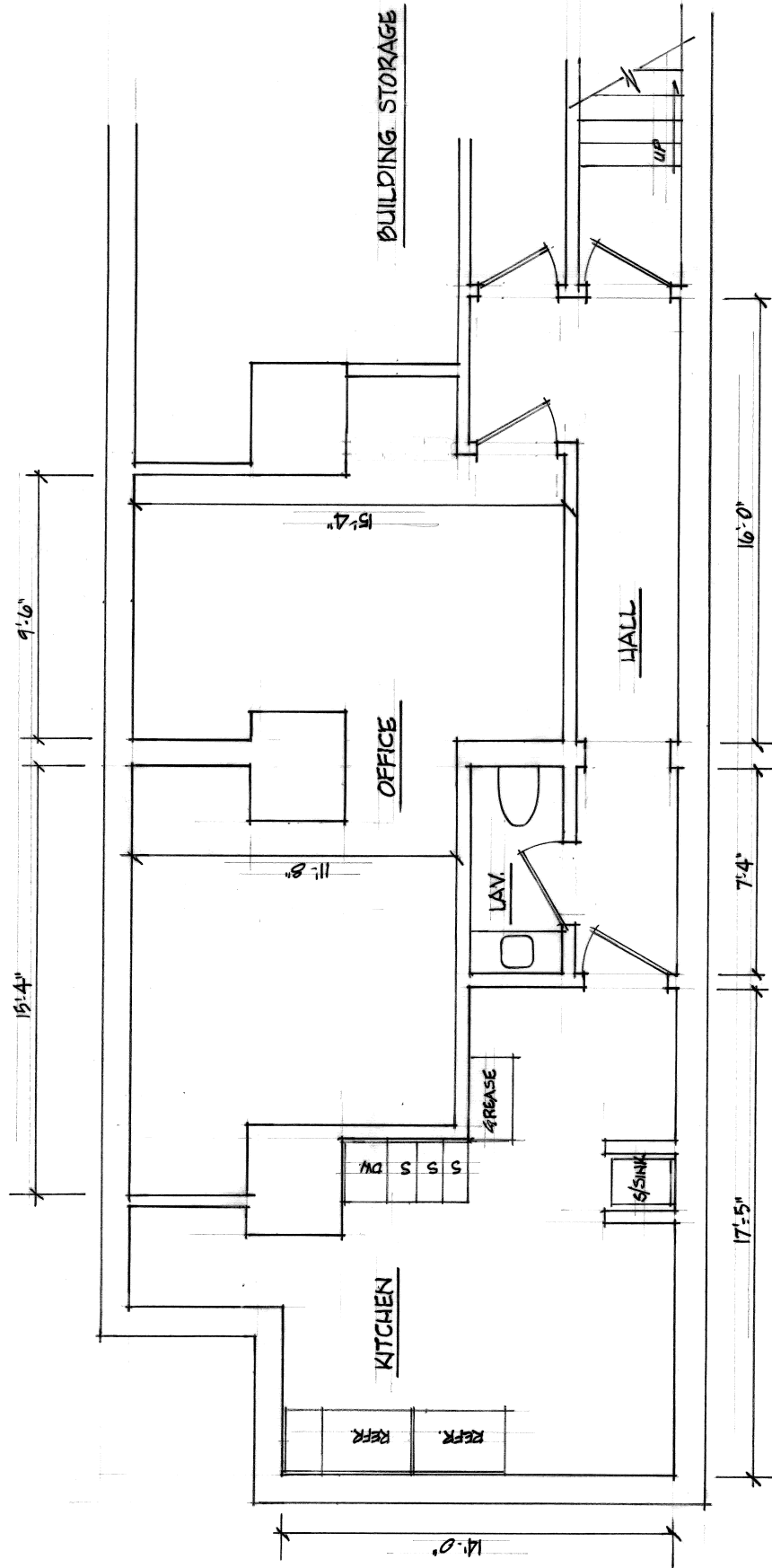
TOTAL : 64 SEATS

15 Avenue B

SEATING PLAN

SCALE: 1/4" = 1'-0"

FLATBOYS & JUKE JOINT



"FAT BOY'S JUKE JOINT"

BASEMENT

SCALE: 1/8" = 1'-0"

ATTENTION RESIDENTS & NEIGHBORS

Fatboy Enterprises USA LLC / Fatboy's Jukejoint / (201)-250-4155
Company/DBA Name and Contact Number for Questions



Plans to open a

Restaurant

(Choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

15 Avenue B, New York, NY 10009
Building Number and Street Name (Address)

This establishment is seeking a license to serve

Liquor, Wine, Beer & Cider
Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, January 13, 2020 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)

Date/Time/Location

Daryl Scott (201)-250-4155
Applicant Contact Information

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
mn03@cb.nyc.gov - www.cb3manhattan.org

SPORTS FINAL

Thursday, December 12, 2019 \$1.50

NEWS

UPTOWN NEWSPAPER

IN IN PARK ATTACK PAGE 14





because we're the **coolest hood** in town

East Village & LES residents

15% discount

Expires 12/22/21 11:59 PM
only valid on the Page Up Card

REVIEW US



ATTENTION RESIDENTS & NEIGHBORS

Platz & Sprague
at the following location
This establishment is seeking to become a
There will be no application fee for public comment on
Monday, January 11, 2022 at 4:00pm
For comments to Historic Preservation Bureau
125 West 45th Street (between 4th & 5th)
New York, NY 10036
or comments@phhp.org
1-800-622-6222

Ice Cream

DRINK
GOOD
COFFEE

ATTENTION RESIDENTS & NEIGHBORS

Fathom Enterprises USA LLC / Fathom's Juicejoint / (201) 258-4155
Company/DBA Name and Contact Number for Questions



Plans to open a



Restaurant

(Please choose Bar/Restroom/Cafe and indicate if there will be a Sidewalk Cafe or Backyard Garden)

at the following location

15 Avenue B, New York, NY 10009
Building Number and Street Name (Address)

This establishment is seeking a license to serve

Liquor, Wine, Beer & Cider
Beer & Wine or Beer/Wine & Liquor

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Monday, January 13, 2020 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)

Date/Time/Location

Daryl Scott (201) 258-4155
Applicant Contact Information

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
mn03@cb.nyc.gov - www.cb3manhattan.org

US
or
on bottle

2016
H.A.S.



wafels & dinges



EAT
WAFELS
&
BE
MERRY



Wafels & Dinges

Wafels & Dinges

THURSDAY
05

ATTENTION RESIDENTS & NEIGHBORS

Father Enterprises USA LLC / Father's Jakajotte / (212) 258-4155
Company/DCA Name and Contact Number for Questions



Plans to open a



Restaurant

(Please choose) Bar/Restaurante/Cafe and other use of space with or a Sidewalk Cafe or Backyard Cafe etc.

at the following location

15 Avenue B, New York, NY 10009
Building Number and Street Name (Address)

This establishment is seeking a license to serve

Liquor, Wine, Beer & Cider
Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, January 13, 2020 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)

Daily/Weekly/Seasonal

Daryl Scott / (212) 258-4155
Applicant Contact Information

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
mn03@cb.nyc.gov - www.cb3manhattan.org

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Father Enterprises USA LLC / Father's Jakajotte / (212) 258-4155
Company Name/Contact Info / Nombre de la Compañía/El Teléfono de Contacto

Plans to open a:

Planifiqué abrir un/una:

Restaurant

(Please choose) Bar/Restaurante
sidewalk cafe/backyard cafe

(Por favor elija) Bar/Restaurante
un café de acera o un patio de atrás

Address

15 Avenue B, New York, NY 10009

Dirección

Seeking a license to serve

En búsqueda de una
licencia para servir:

Liquor, Wine, Beer & Cider

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting
for comments

Reunión público
para comentarios

Monday, January 13, 2020 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)

At COMMUNITY BOARD 3
SLA & DCA Licensing
Committee Meeting

En la JUNTA COMUNITARIA 3
La reunión del Comité
de Licencias del SLA y del DCA

mn03@cb.nyc.gov - www.cb3manhattan.org

ATTENTION RESIDENTS & NEIGHBORS 第3社區居民 請注意

Father Enterprises USA LLC / Father's Jakajotte / (212) 258-4155
公司名字(Company) and/和 聯繫人的資料(Contact Info)

Plans to open a (以上的店主要開設第3社區申請生意和開辦何種生意)

(請選擇/please choose)

Restaurant
酒吧(Bar)/餐館(Restaurant)
戶外咖啡(Sidewalk Cafe) or 或者
後院花園咖啡(Backyard Cafe)

15 Avenue B, New York, NY 10009

Address/店址

seeking a license to serve(以上的店主要申請以下何種牌照)

Liquor, Wine, Beer & Cider

(請選擇/please choose)

啤酒和葡萄酒(Beer & Wine) or/或者
啤酒和酒(Beer) or/或者
酒和烈酒(Wine & Liquor)

Public meeting for comments
第3社區的居民有機會發表自己的意見和建議

(CB3 SLA & DCA Committee Meeting)
曼哈頓第3社區委員會

酒牌和衛生消費局有關小商業牌照委員會

Monday, January 13, 2020 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)

Daily/Weekly/Seasonal

mn03@cb.nyc.gov - www.cb3manhattan.org

ATTENTION RESIDENTS & NEIGHBORS

Fatboy Enterprises USA LLC / Fatboy's Juice Joint / (201) 250-4155
Company/DBA Name and Contact Number for Questions



Plans to open a

Restaurant

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Cafe or Backyard Garden

at the following location

15 Avenue B, New York, NY 10009
Building Number and Street Name (Address)

This establishment is seeking a license to serve

Liquor, Wine, Beer & Cider
Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, January 13, 2020 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)

Date/Time/Location

Daryl Scott | (201) 250-4155
Applicant Contact Information

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
mn03@ch.nyc.gov - www.cb3manhattan.org

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Fatboy Enterprises USA LLC / Fatboy's Juice Joint / (201) 250-4155
Company Name/Contact Info Nombre de la Compañía/ot teléfono de contacto

Plans to open a:

Planifique abrir un/una:

Restaurant

(Please choose) Bar/Restaurant/Bar/Club and indicate if there will be a Sidewalk Cafe or Backyard Garden

(Por favor elija) Bar/Restaurante/Club y indique si habrá un Café de Acera o Jardín trasero

Address

15 Avenue B, New York, NY 10009

Seeking a license to serve

En búsqueda de una licencia para servir:

Beer & Wine or Beer/Wine & Liquor

Liquor, Wine, Beer & Cider

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting for comments

Reunión público para comentarios

Monday, January 13, 2020 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting

En la JUNTA COMUNITARIA 3
La reunión del Comité de Licencias del SLA y del DCA

mn03@ch.nyc.gov - www.cb3manhattan.org

ATTENTION RESIDENTS & NEIGHBORS 第3社區居民 請注意

Fatboy Enterprises USA LLC / Fatboy's Juice Joint / (201) 250-4155
公司名字(Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主要是在第3社區申請生意和牌照所屬生意)

Restaurant

(請選擇/please choose)

酒家 (Bar)/餐館 (Restaurant)
戶外咖啡座 (Sidewalk Cafe) or 後者
後院花園咖啡 (Backyard Use)

15 Avenue B, New York, NY 10009

Address/注意地址

seeking a license to serve (以上的店主要申請以下相關牌照)

Liquor, Wine, Beer & Cider

(請選擇/please choose)

啤酒和葡萄酒 (Beer & Wine) or 或者
啤酒和烈酒 (Beer) or 或者
酒和烈酒 (Wine & Liquor)

Public meeting for comments
第3社區的居民有權利提出自己的意見和建議

(CB3 SLA & DCA Committee Meeting)
第3社區委員會
酒牌和餉的消費局有關小區管理委員會

Monday, January 13, 2020 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)

Date/Time/Location

mn03@ch.nyc.gov - www.cb3manhattan.org

SPORTS FINAL
Monday, December 16, 2019 \$2.00

DAILY NEWS

NEW YORK'S HOMETOWN NEWSPAPER

'WARS' END

DIRECTOR ABRAMS TALKS ABOUT EPIC SAGA'S FINAL CHAPTER - PAGES 10-11

BUCK TOPS HERE

(AND IOWA AND SOUTH CAROLINA AND NEVADA...)

Blaz probes use of taxpayer-funded security during presidential bid PAGES 4-5

WIN FINITI!
Holiday Drinking
Win \$2,000 - \$10,000 or a new Infiniti Q50 + \$5,000!
Friday, December 20

PLAY DINE UNWIND
WINE & CHEESE
CATERING
EVENTS



**ATTENTION RESIDENTS
& NEIGHBORS**

Planes de obra a
realizarse en el
edificio de la
siguiente manera:
Este edificio se encuentra en un terreno que
tiene una superficie de 10.000 metros cuadrados.
El terreno tiene una superficie de 10.000 metros cuadrados.
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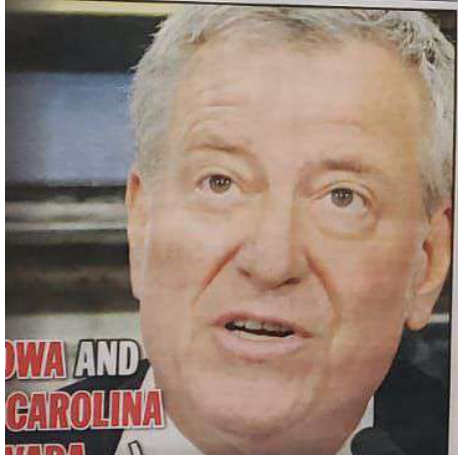
**NEIGHBORING RESIDENTS
VECINOS DE LA COMUNIDAD**

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**ATTENTION RESIDENTS & NEIGHBORS
AL RESIDENTES Y VECINOS**

Planes de obra a
realizarse en el
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Este edificio se encuentra en un terreno que
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STARS' END
OR ABRAMS TALKS ABOUT EPIC SAGA'S
FINAL CHAPTER — PAGES 10-11



OWA AND CAROLINA
VADA...)
of taxpayer-funded
idential bid PAGES 4-5

FINITI!
ay Drawing
a new Infiniti Q50 + \$5,000!
December 20

ATTENTION RESIDENTS & NEIGHBORS

Fatboy Enterprises USA LLC / Fatboy's Jukejoint / (201)-250-4155
Company/DBA Name and Contact Number for Questions



Plans to open a

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(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Cafe or Backyard Garden

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Fatboy Enterprises USA LLC / Fatboy's Jukejoint / (201)-250-4155
Company Name/ Contact Info Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

Restaurant

(Favor de escoger) una Barra/un Restaurante
un café de acera o un patio de atrás

(Please choose) Bar/Restaurant
sidewalk cafe/backyard use

15 Avenue B, New York, NY 10009
address dirección

Seeking a license to serve

En búsqueda de una
licencia para servir:

Beer & Wine or Beer/Wine & Liquor

Liquor, Wine, Beer & Cider
Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting
for comments

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