

# 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

Revised: July 2018

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.
<ul> <li>Petition in support of proposed business or change in business with signatures from</li> </ul>
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
i <del>nclude newsp</del> aper with date in photo or a timestamped photo).
Check which you are applying for:  new liquor license
Check if either of these apply:
□ sale of assets □ upgrade (change of class) of an existing liquor license
Today's Date: April 20, 2020
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 \(\mathbb{\text{No}}\) No Type of license: \(\text{On Premises liquid}\)
If alteration, describe nature of alteration:
Previous or current use of the location: restaurant
C : It I C II Man I ROMA I To Alla Ham
Corporation and trade name of current license: Travelle Salvent Pac a bla flave
Previous or current use of the location:
Corporation and trade name of current license: Travelles Suorent Pac a bla 1100e.
APPLICANT:
APPLICANT:
APPLICANT:  Premise address: 100 Second Arenue  Cross streets: Bln East 5th: E 6th Sts
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APPLICANT:  Premise address: 100 Second Arenue  Cross streets: Bln East 5th: E 6th Sts  Name of applicant and all principals: DP Sccond Arenue LLC  DREW POPKIN BRIAN CRAUFORD
APPLICANT:  Premise address: 100 Second Arenue  Cross streets: 15 In East 5th: 66th 5ts  Name of applicant and all principals: DP Second Arenue 44c

PREMISE:	4 1 1	
Type of building and num	nber of floors: Y story brick	-
Will any outside area or s	sidowally cofe be used for the sale and account of the last	•
Circle de la Company de la Com	sidewalk cafe be used for the sale or consumption of alcoholic beverages	?
(includes roof & yard) A	Yes \( \sigma\) No If Yes, describe and show on diagram: \( \sigma\)	
>100 WG	2/L cate - 3 lables 10 seats	
Does premise have a valid	d Certificate of Occupancy and all appropriate permits, including for any	
back of side yard use?	Yes I No What is maximum NUMBER of people permitted? 7.4	_
Do you plan to apply for P	Public Assembly permit?   Yes No	
What is the zoning design	nation (check zoning using map: <a href="http://gis.nyc.gov/doitt/nycitymap/">http://gis.nyc.gov/doitt/nycitymap/</a>	
please give specific zoning	g designation, such as R8 or C2):	
	RTA CZ-5	
		7/2
PROPOSED METHOD OF		
Will any other business be	esides food or alcohol service be conducted at premise?   Yes No	
If yes, please describe wha	at type:	
What are the proposed da	ys/hours of operation? (Specify days and hours each day and hours of	
outdoor space)	12 pm - 4 pm Man - Fri	
	12 pm - Yam Mon-Fri 11 am - Yam Sat/Simley	-
1.78	11 21 - 1 - 11 30 - 1 00 0 - 19	-
Number of tables?	19 Total number of seats? 54	
How many stand-up bars/	bar seats are located on the premise?	
A <b>stand up bar</b> is any bar	r or counter (whether with seating or not) over which a patron can orde	r.
nay for and receive an alco	pholic heverage)	
Describe all bars (langth s	shape and location): Approx 27'6" L shaped left co	
Describe all bars (leligill, s	shape and location:	en (
Does premise have a full ki		
	ration area? Tyes No (If any, show on diagram)	
s food available for sale?	Yes 🗖 No If yes, describe type of food and submit a menu	
	French cuisine	
What are the hours kitcher	n will be open? All hours of operation	
Will a manager or principa	al always be on site? Yes \(\begin{align*} \text{No If yes, which?} \( \begin{align*} \text{\$\circ} & \$\	
	there be?	
)o you have or plan to inst	tall   French doors   according doors or windows?	

Will there be TVs/monitors?   Yes No (If Yes, how many?)
Will premise have music <sup>2</sup> ■ Yes ■ No
If Yes, what type of music? □ Live musician □ DJ □ Juke box ► Tapes/CDs/iPod
If other type, please describe
What will be the music volume? ☐ Background (quiet) ☐ Entertainment level
What will be the music volume? Background (quiet)   Entertainment level  Please describe your sound system:  Tool Covered with small speaker
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?
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.") nois one employee designated to insure the sidewalk does not become nois.
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. Intrive sound will be confined to Dining noise on trolled by menescement; exterior will be confined by employee me Do you have sound proofing installed? Yes \(\text{No}\) No above to insure that neighbors are If not, do you plan to install sound-proofing? Yes \(\text{No}\) 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.

	OCATION:			
	ow many licensed establishments are within 1 block? SEE ATTACHED			
Н	ow many On-Premise (OP) liquor licenses are within 500 feet?			
Is	premise within 200 feet of any school or place of worship?   Yes No			
Ple im ou lic	DMMUNITY OUTREACH: case 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 e 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 eeting be faster and more efficient. Please answer per your business plan; do not plan to gotiate at the meeting.			
1.	will operate a full-service restaurant, specifically a (type of restaurant)  French restaurant, 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, ☐ more than DJs / promoted events per, ☐ more than			
4.	▶ I will play ambient recorded background music only.			
5.	$\boxtimes$ 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.	$\blacksquare$ I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.			
7.	in will not participate in pub crawls or have party buses come to my establishment.			
8.	$\blacksquare$ I will not have a happy hour or drink specials with or without time restrictions $\underline{OR} \square$ I will have happy hour and it will end by $\underline{}$ .			
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			

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to minimize my establishment's impact on my neighbors.

## **Brian James Crawford**

Forest Hills, New York, NY
<a href="mailto:Chefbriancrawford@gmail.com">Chefbriancrawford@gmail.com</a> 646-515-3599

#### Salisbury Pacific Advisory Group:

Culinary Director, BEA Restaurant December 2018 to the Feb 2020.

Completed upgrade to existing establishment. Update Culinary and staffing programs. Managed physical upgrade to establish a NYC Health A Grade and 4 Star ranking. Handling a staff of 50, Bea is an innovative and trendy restaurant and cocktail bar with 140 seats in Hells Kitchen. Annual Sales to 6M: BEANYC.com References

Consulting Director of Ops/EATERY 125 Corp

March 2017 to August 2019: Construction services, opening team and menu development, training and inventory/P&L Systems. NYC Code Compliance. Successful building sales 18m in out deal. References

- Consulting Chef/ Director of Ops- Sage Marketplace- New Rochelle, NY IONA COLLEGE 8000sqft Marketplace & Restaurant opened in 2017, designed kitchen and workflow, equipment installation, menu and staff development, opening teams, seasonal menus.
- 2017- Consulting Chef- Belly, Williamsburg, POP UP BACON OMAKASI Joint (video on request)https://www.forbes.com/sites/christinaliao/2017/08/31/belly-restaurant-new-york-city-bacon-omakase-menu/

#### BCCP DEVELOPMETN, 123 Washington Street, December 2015 to April 2017

W Hotel Downtown, Executive Chef, Director of Food and Beverage Operations.

In charge of Food and Beverage operations including in all outlets. Catering, breakfast lounge, room service, restaurant, and events. Joint Project with Chef Todd English.

• Sel Rrose Oyster Bar- Investor August 2012 to 2019

1 Delancey Street, NY, NY 10003, Still operating Parisian styled oyster bar opened 2012. www.Selrrose.com

• Director of Franchise Operations, 100 Montaditos, NY, NY 10006

Launch US restaurant for this 300 unit Spanish QSR in August 2012 to November 2015

#### Plaza Food Halls of NYC LLC, Operations and Development/President. COO, Director, Partner

The Todd English Food Hall/Plaza Food Hall, Plaza Hotel, September 2009-April 2012. Led design and operations team for this first of its kind 5-star food hall. Successful sale in 2012 to Sahara Group. 140 employees, Current Food Hall Sales. 2 million annual visitors, 30 Million sales, 7 million rent generation.

Executive Chef, Dean and Deluca

National Chef for Dean and Deluca markets. Let multi-unit operation, menu development, staffing, training purchasing and P&L supervision \$40 million sales

\*Chef/Owners of Walkers Grill Steak house in Amherst, Massachusetts 1995 to 1999.

Full Liquor License. Listed as Charybdis Inc, in Massachusetts SLA. Move to NYC for DeanDeluca

# Brian James Crawford

#### **Executive Culinary Management Resume**

We strive to bring together the all wondrous aspects of the culinary world and the service industry. Great businesses are built on top of superior concepts, but only with careful thought, hard work, and a team of talented people can they become exceptional. We all must be prodigious in our efforts to bring uncommon comfort to our guest, and take satisfaction in the joy of others.

**Education: University of Massachusetts Amherst** 

1989-1993, History, Education

Crawford Family Charities,

Board Director, 2018 to present

Happy Faces Children School, Queens NY

Culinary Advisor, Sept 2018 to present

**Amercican Red Cross** 

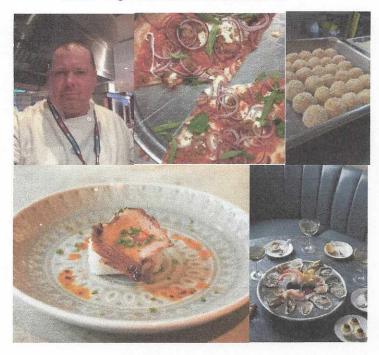
Disaster Relief Specialist (volunteer coordinator), 2015 to 2017

US Army Reserves.

1991-1999, Logistics Specialist

Teacher/Behavior Counselor

Stetson High School, Barre Massachusetts



### PETER RABBIT'S

#### SALAD NICOISE

WILD GREENS, GRILLED CORN, CROUTONS, CUCUMBERS, TUNA, EGG, OLIVES DIJON HERB DRESSING

#### BOUILLABAISSE AU BASIL ROUILLE

CLASSIC SUMMER SOUP

#### **HUITRES MAISON**

A TOWERS OF SPECIAL ORIGIN OYSTERS AND CRUSTATIONS

#### RILLETTES DE SARDINE

WITH HOUSE RUSTIC BREAD, TOMATO JAM

#### AUBERGINE PATE

SMOKED EGGPLANT, ROASTED ONIONS, CRISPY GARLIC AND TOMATOES WITH PRESERVED LEMON, SAMLON ROE AND OLIVE OIL \$20

#### DE HAMACHI

FRESH YELLOWTAIL WITH SULTANIS, QUAIL EGG, ORANGE ZEST, CHILI OIL & KATSUOBUSHI FLAKES

#### **AHI TARTAR**

AHI TUNA TARTAR, AVOCADO CREAM, SESAME, HOUSE CROUTON \$24

#### JAMBON DE CANARD

AGED DUCK HAM, APRICOT CHUTNEY, STONE NANN

#### BRANDADE DE MORUE

SALT COD, POTATOES, GRUYERE \$20

#### TAGLIATELLES LABIN

FRESH PASTA WITH ROASTED RABBIT IN AN OYSTER MUSHROOM RAGU \$26

#### TARTINE Á LA MOELLE

ROASTED BONE MARROW WITH RADISH CITRUS SALAD, BAGUETTE

#### CHAMPIGNONS SAUVAGES

HAND PRESSED RAVIOLIS, SAVAGE WILD MUSHROOMS, CARMELIZED SHALLOTS, HERBS IN A VEGAN GARLIC PARSLEY PASTA. WILTED ÉPINARD & BASIL PIGNON PESTO

#### STEAK FRITTES

PRIME SIRLION GRILLED IN GARLIC BUTTER SERVED w HOUSE FRIES, TOMATE PROVENCAL, SHITAKE DEMI GLAZE \$36

#### BAR en CROUTE de SEL

SEA SALT CRUSTED ATLANTIC SEA BASS W/ASPARAGUS HOLLANDAISE

#### CASSOULET DE PORTOBELLO FUMÉ

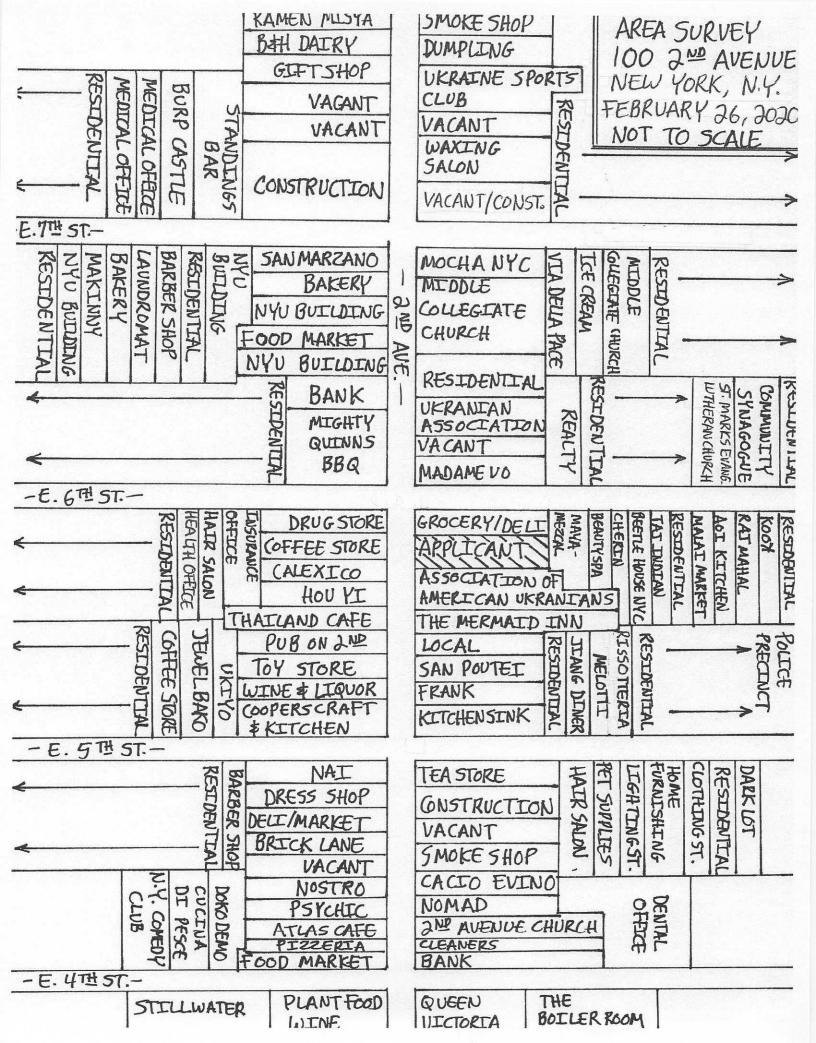
SERVED WITH RATATOUILLE CRÊPE \$95

#### CHATEAUBRIAND BOUQUETIERE

PRIME FILET OF BEEF, GRATIN SAVOYARD, ROASTED BEET & PORT COULI \$48

#### HOMARD THERMIDOR

ROASTED MAINE LOBSTER ON THE HALFSHELL W SQUID INK ANGLE HAIR PASTA, SHAVED ASPARAGUS IN A LIGHT THERMADORE CREAM Market Priced



## Landess-Simon, Inc.

Legal & Commercial Photography

45 Lawlins Park
Wyckoff, NJ 07481
Phone: (201) 848-5652
E-mail: landess@att.net
landessphotographers.com

## RE: 100 2 AVENUE

- 1. The Mermaid Inn 96 2 M Avenue 69'
- 2. Local 92 2ND Avenue 85'
- 3. Mayamezcal 304 East 6th Street 107'
- 4. Calexico 99 2 ND Avenue 104'
- 5. Thailand Cafe 95 2ND Avenue 128'
- 6. San Poutei 92 2ND Avenue 120'
- 7. Pub On 2 93 2 M Avenue 145'
- 8. Beetle House NYC 308 East 6TH Street 129'
- 9. Frank 88 2 ND Avenue 145'
- 10. Kitchen Table 88B 2ND Avenue 168'
- 11. Coopers Craft & Kitchen- 87 2 Nenve-186'
- 12. Via Della Pace 48 East 7TH Street 283'
- 13. N.Y. Comedy Club 85 East 4th Street 460'
- 14. Ukranian Sports Club 124A 2 DA Avenue 446'
- 15. Queen Victorian 68 2ND Avenue 493'

## CHURCHES & SCHOOLS

- 1. Middle Collegiate Church 112 2 Avenue 222'
- 2. Saint Mark's Evangelical Lutheran Church-323 East 6th Street-314'
- 3. Community Synagogue 329 East 6TH Street 345'
- 4. 2 M Avenue Church 72 2 M Avenue 356'

-E.65 ST.-

DRUG STORE

COFFEE STORE

CALEXICO

HOU YI

THATLAND CAFE

PUBON 2ND

TOY STORE

WINE & LIQUOR

COOPERSCRAFT & KITCHEN

- E. 5H ST. -

2 B AVE

GROCERY/ DELI

ASSOCIATION OF AMERICAN UKRANIANS

THE MERMAIN INN

LOCAL

SAN POUTEI

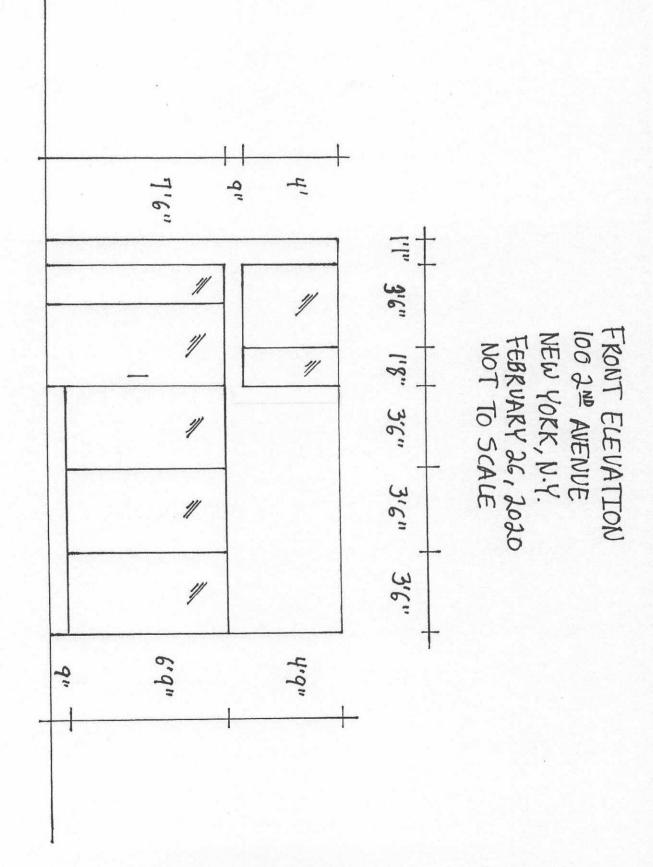
FRANK

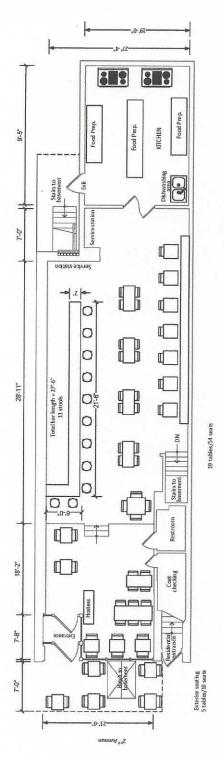
KITCHEN SINK

BLOCK PLOT 100 JM AVENUE NEW YORK, N.Y. FEBRUARY 26, 2020 - NOT TO SCALE

TEA STORE

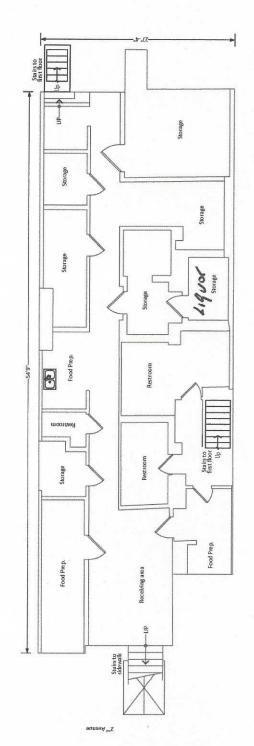
NAI





INTERIOR DIAGRAM – First Floor (Proposed) 100 2nd Avenue New York, NY April 17, 2020

NOT TO SCALE



INTERIOR DIAGRAM – Basement (Proposed) 100 2nd Avenue New York, NY April 17, 2020

NOT TO SCALE







