

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: _____

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: restaurant

Corporation and trade name of current license: na

APPLICANT:

Premise address: 199 Bowery

Cross streets: Spring & Rivington

Name of applicant and all principals: corp/llc name to tbd AJ Bontempo, Sergio Riva, Mario Riva

Trade name (DBA): Ainslie

PREMISE:

Type of building and number of floors: mixed use 12 story

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: sidewalk cafe

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? cel. 247 1st 431

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):
C6-1

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) indoor 11am-4am 7 days a week; outdoor 11am to 10pm 7 days a week

Number of tables? 18 outside, 140 inside Total number of seats? 72 outside, 525 inside

How many stand-up bars/ bar seats are located on the premise? 3 with 60 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): 1st-39' craft beer bar; 25' wine bar. cel.-30' cocktail bar

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
Italian Osteria

What are the hours kitchen will be open? 11am-3am

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

How many employees will there be? approx. 100 with all of the shifts

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

Will there be TVs/monitors? Yes No (If Yes, how many?) 2

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 _____

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

Please describe your sound system: _____

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.")

Will there be security personnel? Yes No (If Yes, how many and when) possibly 1-3 depending on shift but mostly on weekends

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

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: see 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 _____

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) Italian Osteria with a wine bar _____, 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 1 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 4pm-6pm _____.
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.

646-319-6122

OTHER RESTAURANTS OWNED BY PRINCIPALS

Modern Restaurant Corp (Candela) (Irving Mill)
116 east 16th street NYC CB 5
1995-2008

Meatpacking Restaurant llc. (The Diner)
44 9th Ave NYC. CB 5
2005-2017

19th st Corp llc (La Follia)
227 3rd ave NYC. CB 6
2010-2018

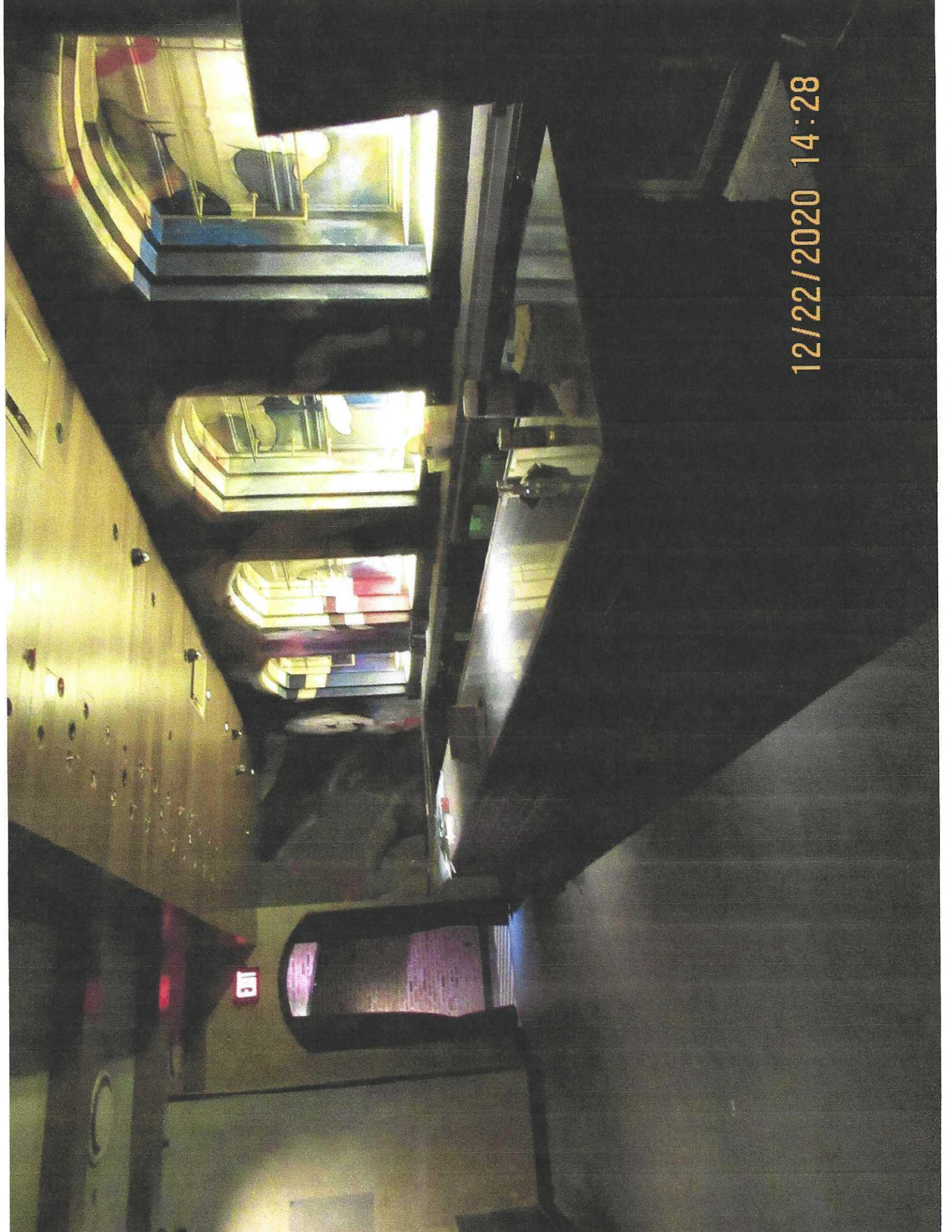
513 Columbus Ave llc. (Osteria Cotta)
513 Columbus Ave NYC. CB 4
2011-present

179 3rd Ave llc (Follia)
179 3rd ave NYC. CB 6
2017-present

76 Ainslie Opco llc (Ainslie)
76 Ainslie St Brooklyn NY CB 1
2019-present

12/22/2020 17:59





12/22/2020 14:28

12/22/2020 15:09



SIDEWALK CURB

A

25' - 5"

RESTAURANT
1084.20 SF

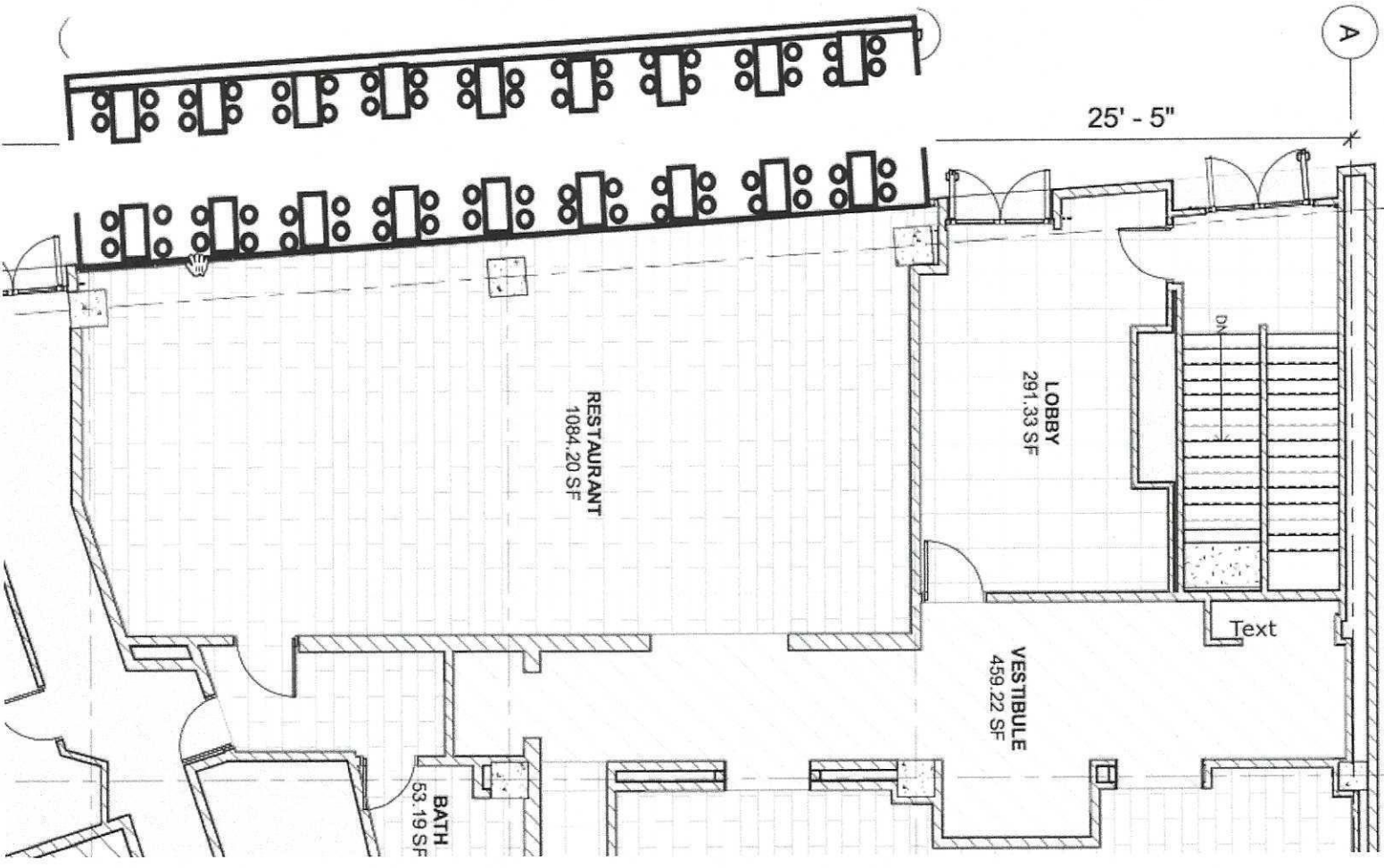
LOBBY
291.33 SF

VESTIBULE
459.22 SF

BATH
53.19 SF

Text

DN



SALUMI E FORMAGGI


CHEF'S SELECTION OF
3 SALUMI & 3 FORMAGGI
\$36

— **SALUMI** —
3 for \$20

Prosciutto Di Parma
Sopressata
Speck
Coppa

— **FORMAGGI** —
3 for \$18 ~ 5 for \$26

Parmigiano Reggiano
Gorgonzola Dolce
Pecorino Toscano
Caciotta al Tartufo
Manchego

 **AINSLIE BURGER** 16
PROSCIUTTO, GORGONZOLA
DULCE ON BRIOCHE

◆ INSALATE ◆

Kale Caesar 11
MULTIGRAIN CROUTONS &
REGGIANO

Arugula 11
PARMIGIANO, APPLES, OLIVE OIL
& LEMON

Watercress Endive Salad 12
CRUMBLED GORGONZOLA,
WALNUTS & PEAR, AGED BALSAMIC
VINAIGRETTE

*add avocado (\$3) grilled chicken (\$5)
burrata (\$5) salmon (\$12)*

MARKET SIDES

2 for \$13 ~ 4 for \$25

Broccoli Rabe w/Garlic & Olive Oil 7

Sauteed Spinach 7

Olive Oil Mashed Potatoes 7

Oven Roasted Cauliflower 7

Wood Fired Beets w/ Labneh
& Toasted Almonds 7

New Potatoes & Rosemary 7

Truffle Fries 7

Brussels Sprouts w/Pancetta 8

Roasted Butternut Squash 8

◆ SMALL PLATES ◆

Burrata 13 Wood Fired Rosemary Wings 12
RED & YELLOW CHERRY TOMATOES,
WOOD FIRED FLATBREAD
GORGONZOLA DULCE

Arancini 10 Salt & Pepper Ribs 12
FRIED FONTINA RISOTTO BALLS
Calamari Fritti 12

Shrimp Scampi 13
WHITE WINE, BUTTER, GARLIC,
PEPPERONCINI PEPPERS, GRILLED
COUNTRY BREAD

Meatballs Pomodoro 11
SAN MARZANO TOMATOES &
PARMIGIANO

PIZZA

wood fired items served hot when ready

Margherita 15 **Rucola** 15
SAN MARZANO TOMATOES, FRESH
MOZZARELLA & BASIL
SAN MARZANO TOMATOES,
ARUGULA, CHERRY TOMATOES &
LEMON DRESSING

Boscaiola 15 **Saltimbocca** 16
PANCETTA, MUSHROOMS, FRESH
MOZZARELLA & TRUFFLE OIL
FRESH MOZZARELLA, PROSCIUTTO
DI PARMA, SAGE & WHITE WINE
ROASTED IN WOOD OVEN

Diavola 16 **Amatriciana** 16
SPICY SALAMI, SAN MARZANO
TOMATOES, FRESH MOZZARELLA,
KALAMATA OLIVES & OREGANO
PANCETTA, TOMATOES,
MOZZARELLA, RED ONION & RED
PEPPER

add spicy salame or prosciutto (\$4) arugula (\$1) sub vegan cheese (\$2)

◆ PASTA ◆

gluten-free pasta (\$2)

Spaghetti Pomodoro 16
SAN MARZANO TOMATOES, BASIL, OLIVE OIL & PARMIGIANO REGGIANO

Cacio e Pepe 16
CRACKED BLACK PEPPER, PECORINO ROMANO

Orecchiette 17
SWEET PORK FENNEL SAUSAGE, BROCCOLI RABE, PESTO

Penne Alla Vodka 16

Linguini Vongole 17
LOCAL LITTLENECK CLAMS, WHITE WINE, CHILI FLAKE, CHERRY TOMATOES

Fusilli Bolognese 17
BEEF & VEAL RAGU

◆ PASTA FRESCA ◆

House-Made Lasagna 18
BEEF & VEAL BOLOGNESE

House-Made Pappardelle 18
BRAISED PORK RAGU

SECONDI

Free Range Chicken 22 **Atlantic Salmon** 23
UNDER A BRICK W/ BROCCOLI RABE
& OLIVE OIL MASHED POTATOES
ROASTED FENNEL, SPINACH,
NEW POTATOES & ROSEMARY

Hanger Steak 25 **Grilled Branzino** 22
WATERCRESS, BALSAMIC
& TRUFFLE FRIES
SAUTEED SPINACH, OVEN ROASTED
CAULIFLOWER, OLIVE OIL & LEMON

NY Strip Steak 32 **Free Range Chicken Milanese** 21
BLACK ANGUS, WITH CHOICE OF
TWO MARKET SIDES
BREADED CHICKEN BREAST
w/ AVOCADO, ARUGULA, CHERRY TOMATO
SALAD & LEMON DRESSING

VEHICULAR TRAFFIC AND CROWDS ON SIDEWALK

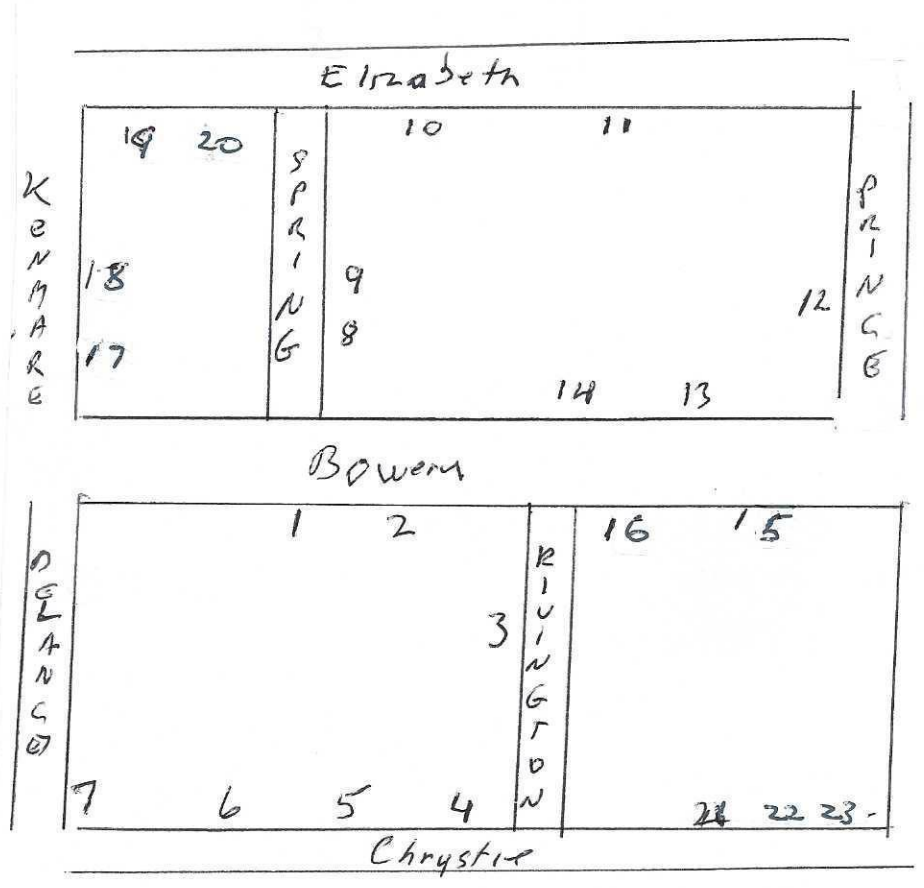
The premises can accommodate more than 500 hundred people and there should be enough seating to accommodate anyone that wants to dine. In the event the premise is at capacity, those wishing to dine will be told that they are to leave their cell number and when a table becomes available, they will be called. They will also be told that they cannot wait in front of the restaurant until their number is called. Staff will be outside to insure this happens. If those waiting to dine refuse to leave, they will be told that they will not be called.

NOISE

The premise is soundproofed and the applicant will not play any music louder than what is considered background. It should be noted that the residential space is set back from the premises. The outdoor area will be closed no later than 10pm and all windows and doors will be closed after 10pm. The D.J. will only be in the lower level of the establishment for the enjoyment of those that chose to dine there and there will be a sound limiter placed on any music played within the restaurant. Anyone complaining of any noise can contact one of the owners on his cell which is 646-319-6122.

OP'S AND B&W'S WITHIN 2 BLOCKS

1. Proposed Premises-199 Bowery-OP; 2. Zhen Wei Fong-207 Bowery-OP; 3. Lorely-7 Rivington-OP; 4. LeTurtle-177 Chrystie-OP; 5. Dixon Place-161 Chrystie-OP; 6. Sammy's-155 Chrystie-OP; 7. Cocoron-16 Delancy-BW; 8. Sweet & Vicious Bar-5 Spring St.-OP; 9. Uncle Boone's- 7 Spring-OP; 10. Lovely Day-196 Elizabeth-OP; 11. Public Rest-206 Elizabeth-OP; 12. Il Corallo-172 Prince-BW; 13. R Bar-218 Bowery-OP; 14. Mr. French- 220 Bowery-OP; 15. Ace Hotel-217 Bowery-HL; 16. Mission 217 Bowery-OP; 17. Bluestone Lane-19 Kenmare-OP; 18. The Butcher's Daughter-19 Kenmare-BW; 19. Pietro's-174 Elizabeth-OP; 20. The Vig Bar-12 Spring-OP; 21. The Box-189 Chrystie-OP; 22. Freemans-191 Chrystie-OP; 23. Pink Cantina-293 Chystie-OP.



ATTENTION RESIDENTS & NEIGHBORS

TBD AJ BONTempo, SERGIO RIVERA, MARIO RIVERA PRINCIPALS

Company/DBA Name and Contact Number for Questions

Plans to open a

Restaurant with SIDEWALK CAFE

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

at the following location

199 Bowery

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer / WINE & LIQUOR

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Wednesday, January 13 at 6:30pm

Online: <https://zoom.us/j/92199317942>

see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

646-319-6122

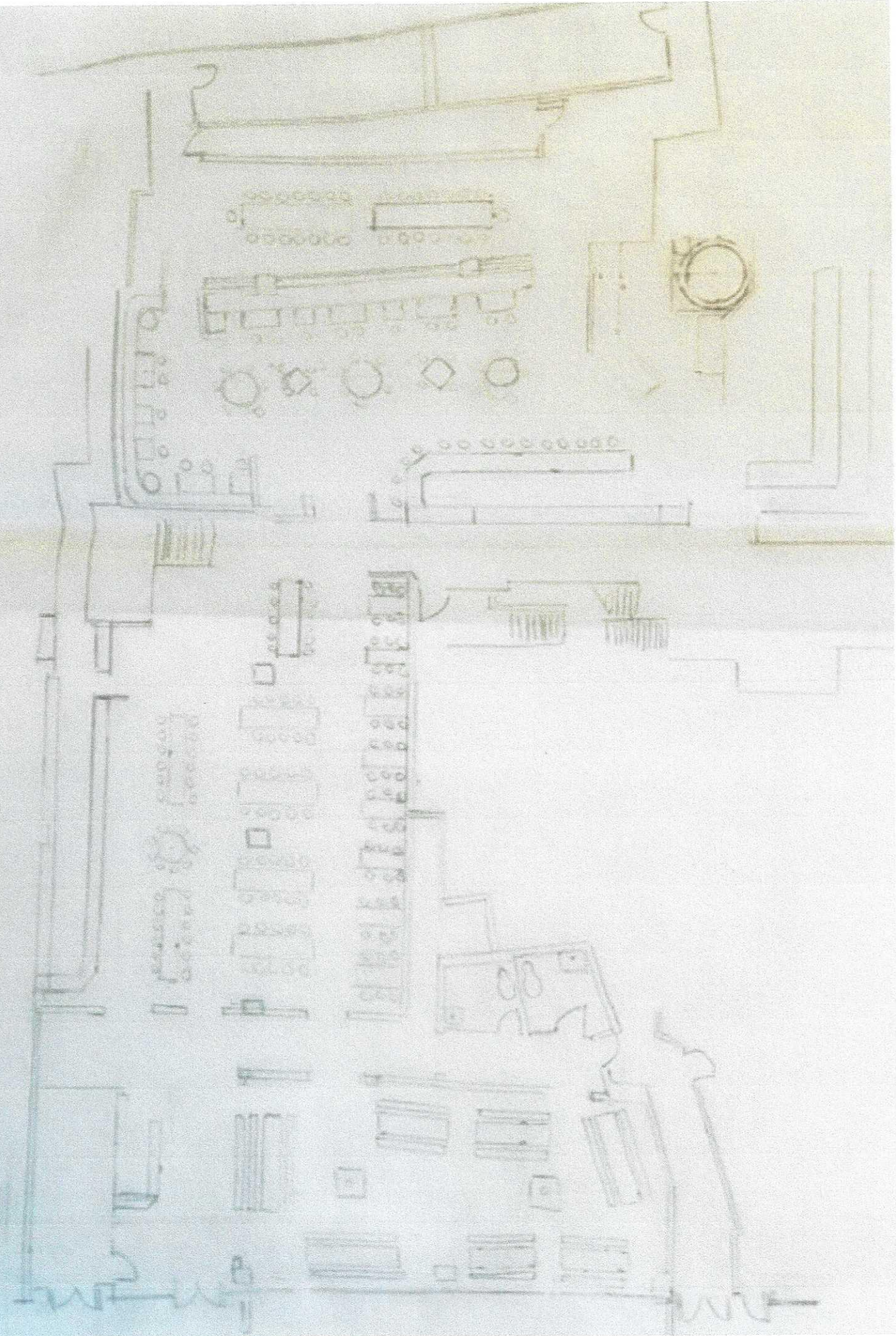
Applicant Contact Information

At COMMUNITY BOARD 3

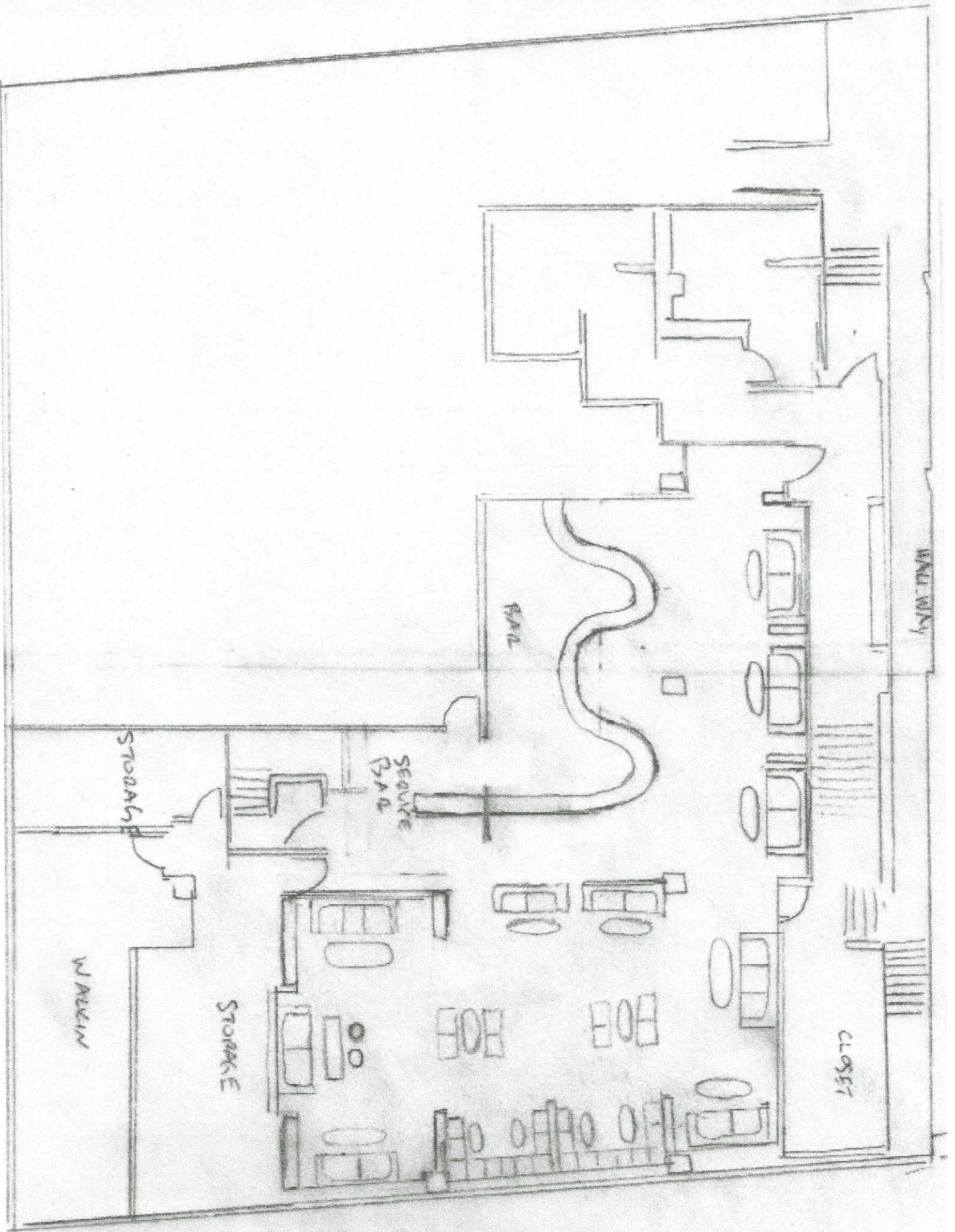
SLA & DCA Licensing Committee Meeting

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

GROUND FLOOR



Basement



LOCATION:

How many licensed establishments are within 1 block? ¹ _____

How many On-Premise (OP) liquor licenses are within 500 feet? ²⁶ _____

Is premise within 200 feet of any school or place of worship? Yes No

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