

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](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: 06/01/2021

**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: \_\_\_\_\_

**APPLICANT:**

Premise address: 109 Ludlow Street

Cross streets: Between Rivington and Delancey

Name of applicant and all principals: Ryan Chadwick

Trade name (DBA): 109 Ludlow Restaurant Co. LLC

**PREMISE:**

Type of building and number of floors: Mixed Residential and Commerical - 6 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: 220

Do you plan to apply for Public Assembly permit?  Yes  No **A public assembly is already in place**  
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): \_\_\_\_\_  
C4-4A

**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) Sunday-Thursday 5pm-2am, Friday-Saturday 5pm-4am

Number of tables? 17 Total number of seats? 90

How many stand-up bars/ bar seats are located on the premise? 3 Stand-Up Bars, 6 Seats at one  
(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) **"U" Shaped Upstairs - 15 feet long, Straight Bar at the mid-level**  
Describe all bars (length, shape and location): downtairs 12 feet long, Straight Bar on lower level 14 feet long

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  
French Bistro - See attached menu

What are the hours kitchen will be open? Open during full operating hours

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

How many employees will there be? 18

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

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

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: 3 zones of standard amplified speakers, amp controlled

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) \_\_\_\_\_  
3 Security Thursday (10-2am), 5 Security Friday, Saturday (10-4am)

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

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: Canary Club / Grey Lady  
Address: 303 Broome Street / 77 Delancey St NYC Community Board #3  
Dates of operation: 10/01/2019-Curent

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 Canary Club (restaurant), Grey Lady (restaurant)

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. **See attachment**

**LOCATION:**

How many licensed establishments are within 1 block? See attachment

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

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. My license type is:  beer & cider  wine, beer & cider  liquor, wine, beer & cider
2.  I will operate a full-service restaurant, specifically a (type of restaurant) French Bristro Style restaurant, or  I will operate a \_\_\_\_\_,  with a kitchen open and serving food during all hours of operation OR  with less than a full-service kitchen but serving food during all hours of operation OR  Other \_\_\_\_\_
3. My hours of operation will be:  
 Mon 5pm-2am; Tue 5pm-2am; Wed 5pm-2am;  
 Thu 5pm-2am; Fri 5pm-4am; Sat 5pm-4am;  
 Sun 5pm-2am. (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)
4.  I will not use outdoor space for commercial use OR  My sidewalk café hours will be \_\_\_\_\_
5.  I will employ a doorman/security personnel: \_\_\_\_\_
6.  I will install soundproofing, There is already sound proofing installed
7.  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, or during unamplified live performances or televised sports.  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, or during unamplified live performances or televised sports.

8. I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than 6 DJs per Month,  more than \_\_\_\_\_ private parties per \_\_\_\_\_, \_\_\_\_\_ number of TVs.
9.  I will play ambient recorded background music only.
10.  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.
11.  I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12.  I will not participate in pub crawls or have party buses come to my establishment.
13.  I will not have unlimited drink specials, including boozy brunches, with food.
14.  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 \_\_\_\_\_.
15.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16.  I will conspicuously post this stipulation form beside my liquor license inside of my business.
17.  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: Ryan Chadwick

Phone Number: 508-221-1689

## **109 Ludlow Restaurant Co LLC**

### **NOISE MANAGEMENT**

#### **INTERIOR -**

To manage our interior noise, we plan to ensure the existing soundproofing is properly working/inplace and we will be only using standard amplified, volume controlled speakers throughout the space.

Upstairs in the dining room (ground level), we plan on using small, amplified speakers that will be playing background music that will not be heard by residents in the building/neighbors or outdoors. The room will be used for dining and a low music level is at the forefront of our concern as diners will be talking amongst themselves and enjoying dinner.

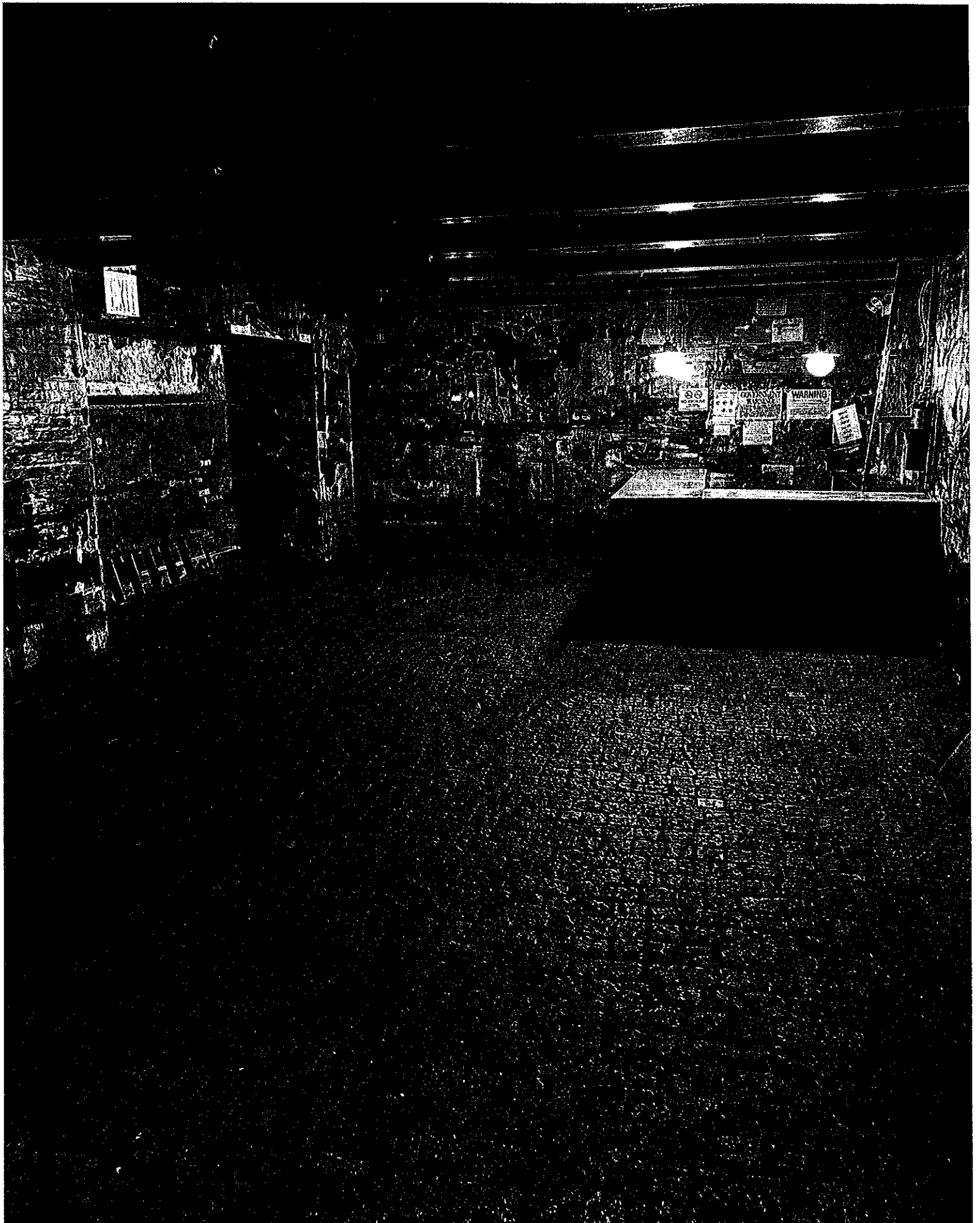
Downstairs in the cellar levels - we plan on using no more than 4 amplified speakers per room that will be volume controlled. These are 2 levels under the street and the music will not be heard from residents in the building/neighbors or outside. In those spaces, patrons will be eating or enjoying a beverage and talking amongst themselves - therefore, music will be set at a low enough level to allow this.

All of our speakers are controlled by an amplifier with pre-set settings so volume, etc cannot be changed by anyone except management.

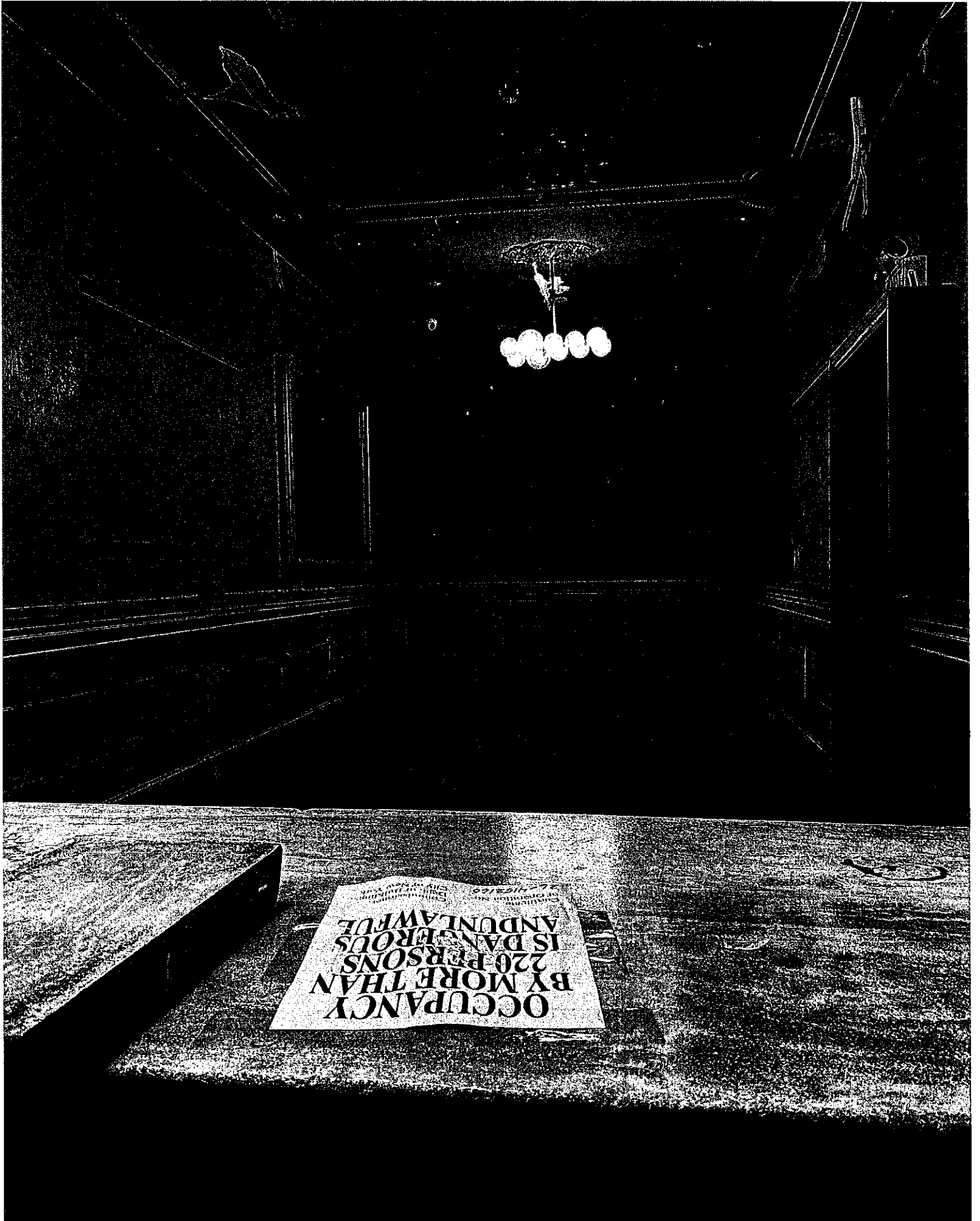
#### **EXTERIOR -**

We will ensure that any busy nights or nights where there may be patrons waiting outside - we have proper security staff and doormen to ensure that groups stay quiet and do not gather in front of the establishment or residential doorways. A safe, and well managed entrance and exit are very important to us. All windows and doors will remain closed to ensure no sound from inside is being let outside.

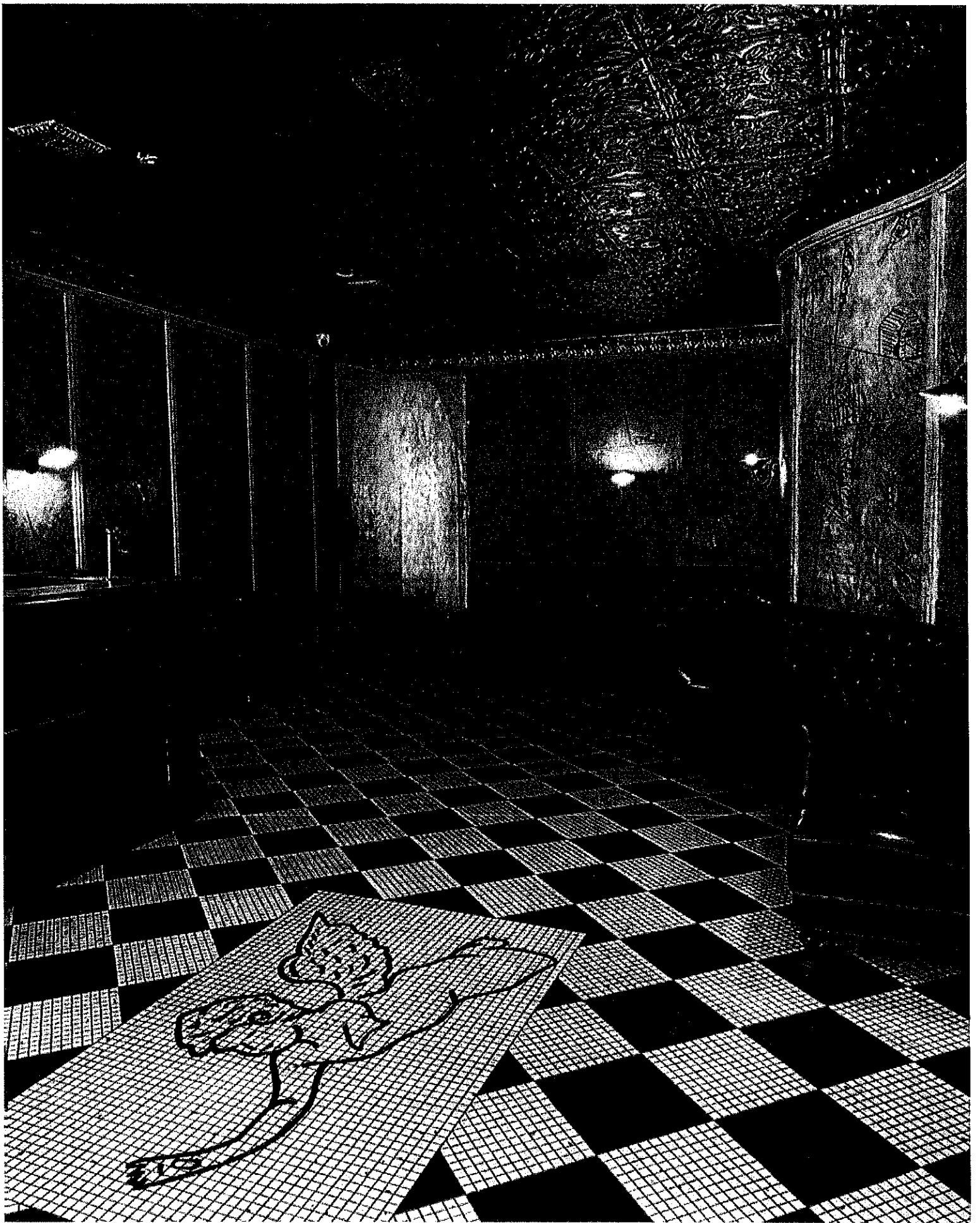


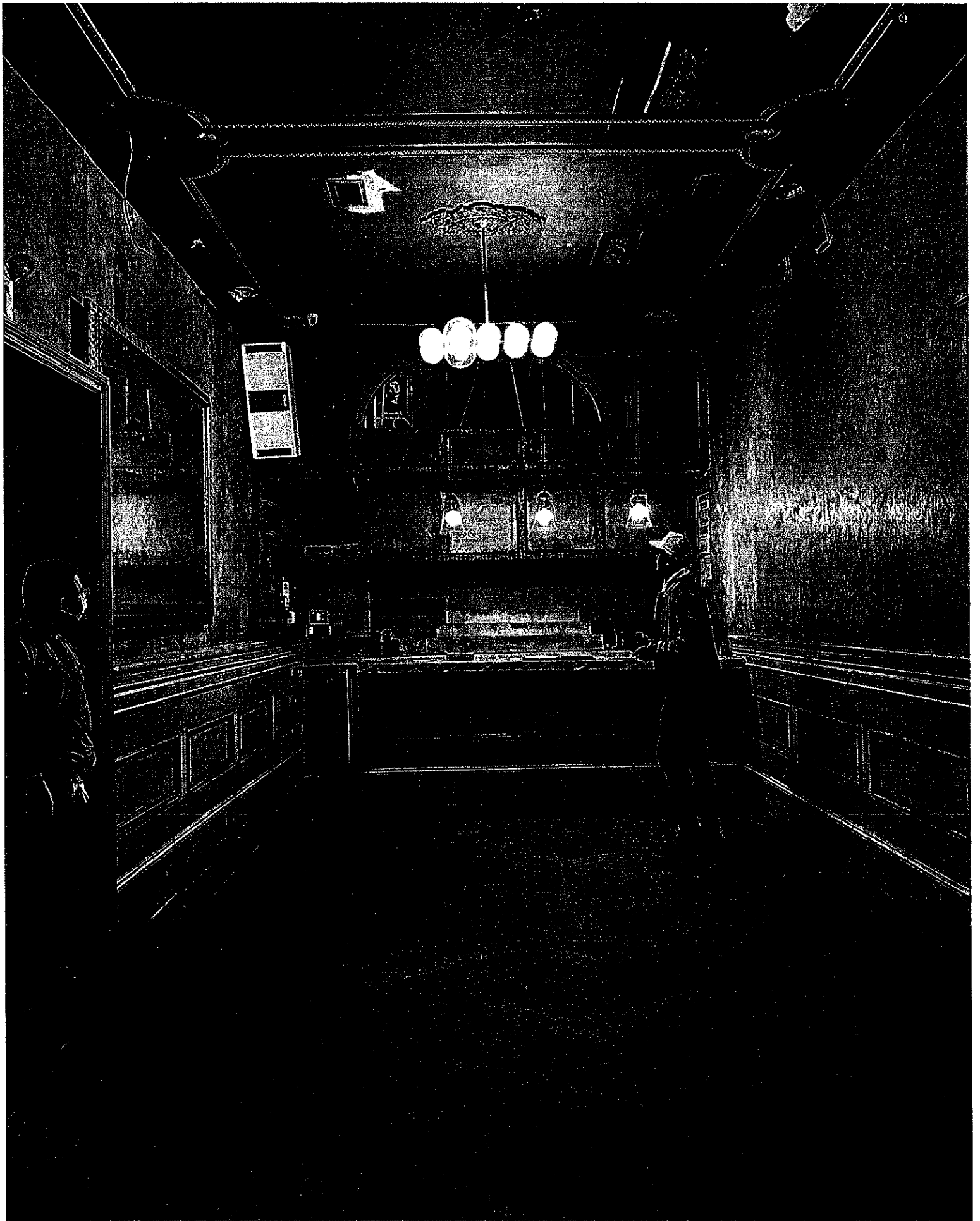






OCCUPANCY  
BY MORE THAN  
220 PERSONS  
IS DANGEROUS  
AND UNLAWFUL







# 109 Ludlow Restaurant Co LLC

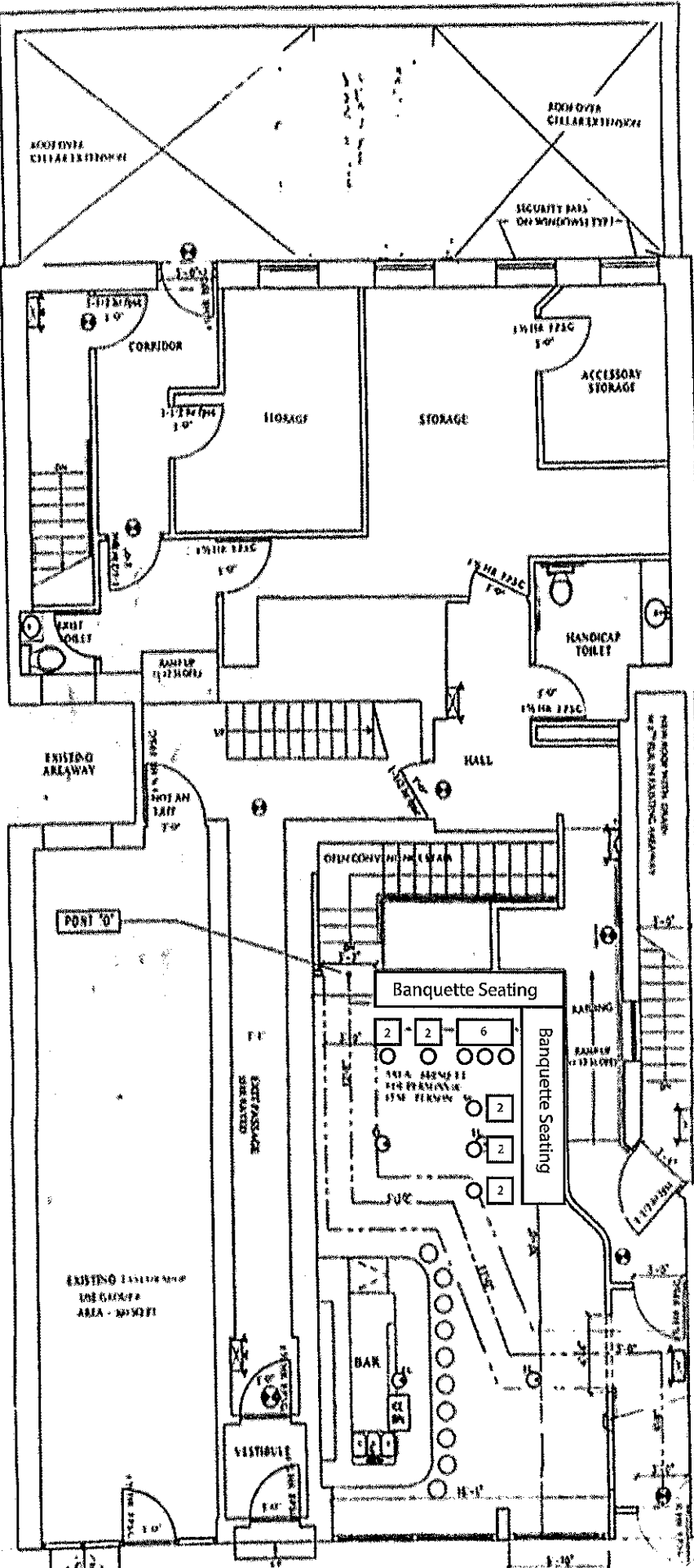
109 Ludlow Street, NY, NY 10002

## KEY

- 1: 113 Ludlow Street - Mehanata Bulgarian Bar - OP\*
- 2: 123 Ludlow Street - Copper Throat - RW
- 3: 126 Ludlow Street - Pretty Ricky - OP \*
- 4: 98 Rivington Street - Serafina Ludlow Corp - OP \*
- 5: 132 Ludlow Street - Iggy's Keltic Lounge - OP \*
- 6: 139 Ludlow Street - Soho-Ludlow Inc - CL
- 7: 152 Ludlow Street - Kind Regards - OP
- 8: 157 Ludlow Street - Sakamai - OP
- 9: 158 Ludlow Street - Pianos - OP
- 10: 178 Ludlow Street - Sweet Chick - OP
- 11: 173 Ludlow Street - Tre - OP
- 12: 175 Ludlow Street - TAVERNA DI BACCO
- 13: 180-84 Ludlow Street - The Ludlow Hotel - HL
- 14: 95 Delancey Street - THE DL - OP \*
- 15: 92 Ludlow Street - Hotel Chantelle - OP \*
- 16: 81 Ludlow Street - Milas & Chloe 81 - OP \*



On-Premise (OP) liquor licenses are within 500 feet: 6 total - Indicated with \*  
Licensed establishments are within 1 block: 8



NOTE:  
 THE ESCAPE AS SHOWN BEING OF SAREM FOR EMERGENCY USE TO BE INSTALLED AND WILL NOT BE APPLICABLE BY THE CONSTRUCTION OF CELLAR STAIRWAY.  
 THE FIRE ESCAPE WILL LEAD INTO THE ROOF OF THE CELLAR STAIRWAY AND BEING TO THE STREET THROUGH THE SHOWN EXIT PASSAGE.

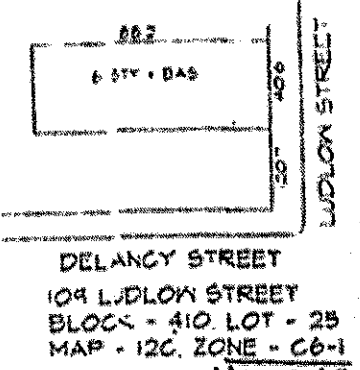
2. CELLAR EXITING OR CONSTRUCTION PREVIOUSLY APPROVED UNDER ALTERATION NO. 107200022.

ALL OTHER CONSTRUCTION PREVIOUSLY APPROVED UNDER ALTERATION NO. 107200022.

ALL PLUMBING WORK PREVIOUSLY APPROVED UNDER ALTERATION NO. 107200022.

ALL ELECTRICAL AND GAS PLUMBING PREVIOUSLY APPROVED UNDER ALTERATION NO. 107200022.

STAIRS AND BACK EXITWAY FLOOR AND APPROVED UNDER APPLICATION NO. 107200022.



**PLOT PLAN**  
 NOT TO SCALE

Accepted For Official  
 Professional Certifier  
**MANHATTAN**  
 Date: APR 30 2010

PROJECT ADDRESS	
109 Ludlow Street New York, N.Y.	
DRAWING TITLE	
Cellar floor plan First floor plan	
SEAL	PROJECT NO. 113 DATE: 3-11-09
	SEARCHED BY
	INDEXED BY
	PA-002.0
	01

PROPOSED 1st FLOOR PLAN  
 CITY OF NEW YORK

CONT 'B'

Existing Bar

EXISTING DINING ROOM

AREA 1150 SQ FT  
110 PERMS =  
125 PERMS = 11

2 2 2

6

12

EXISTING KITCHEN  
OCCUPANCY GROUP D-1  
AREA = 114 SQ FT  
OCCUPANCY = 4

TOILET

OCCUPANCY CAPACITY 500  
12' 8" x 16' 11" MIN

EMERGENCY EXIT

PRIMARY EXIT

STORAGE

WALK IN COOLER

4 2 2 4

DINING ROOM  
EATING AND DRINKING ESTABLISHMENT  
CONSTRUCTION WITH CELLAR LEVEL

10

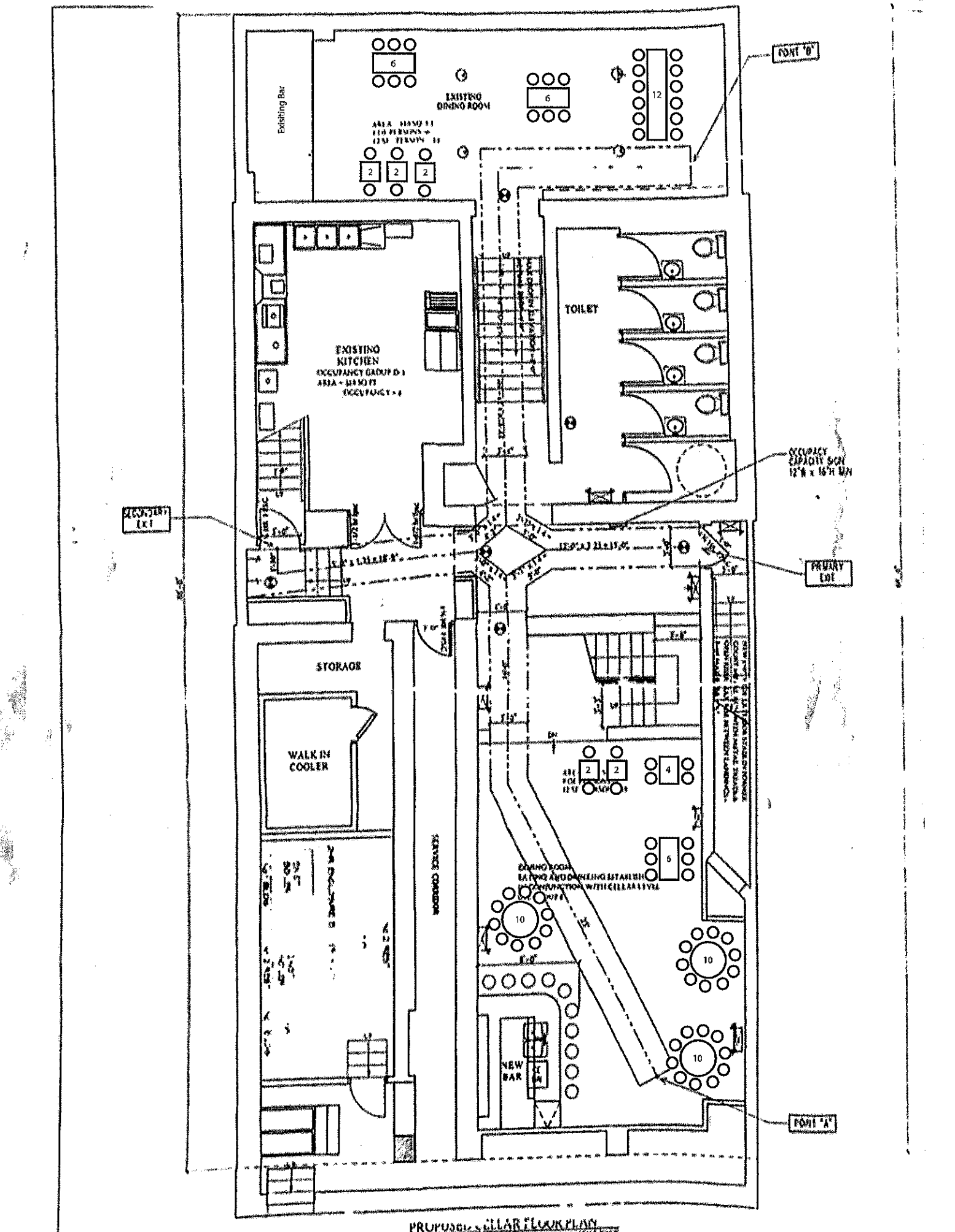
10

NEW BAR

10


CONT 'A'

PROPOSED CELLAR FLOOR PLAN  
FIFTY SPRINKLERED




# Rendez Vous


## STARTERS




croque monsieur	14
Paté de campagne	14
<i>Heritage Pork, pistachio, agen prunes</i>	
Asperge en sauce	15
<i>Green aspergus with vinaigrette</i>	
Cocktail de crevette - <i>Shrimp cocktail</i>	18
1/2 douzaine huitres - <i>East coast Oysters</i>	21
Planche de charcuterie / <i>add cheese +12</i>	20
Ravioles de royan	17
soupe a L'ognion	13



## ENTREES




Loup de Mer - <i>patatoes, nicoise olives, herbes de provence</i>	32
Steak Au Poivre - <i>Born-in strip, green peppercorn sauce, add frites + 9</i>	38
Tartare de boeuf - <i>Joyce farm grass fed beef</i>	29
Poulet Roti - <i>Half or whole roast chicken, pomme purée</i>	32/64



## SIDES

choux de bruxells,	10
baby spinach	10
pommes frites	10
puree maison	10
gratin dauphinois	10

## DESSERT



l'assiette de fromage	
mousse au chocolat de Mamie	16
creme brulee	12
	12

