

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:

NO	FE: 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).			
	newspaper with date in photo of a timestamped photoj.			
Che	ck which you are applying for:			
	ew liquor license alteration of an existing liquor license corporate change			
	ck if either of these apply:			
☐ s	ale of assets upgrade (change of class) of an existing liquor license			
Tod	ay's Date: 5/27/2021			
_	oplying for sale of assets, you must bring letter from current owner confirming that you are buying			
	iness or have the seller come with you to the meeting.			
Is location currently licensed? ☑ Yes ☐ No Type of license: OP Beer, Wine, Liquor and Cider				
	teration, describe nature of alteration:			
Prev	vious or current use of the location: Previously full bar and restaurant			
Cori	poration and trade name of current license: The Meatball Shop			
ΛDD	PLICANT:			
	mise address: 84 Stanton St			
	ss streets: Allen & Orchard Street			
Name of applicant and all principals: Team Bodor 3 LLC				
	rently just Nick Bodor			
Trac	de name (DBA): alt.cafe			

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PREMISE:
Type of building and number of floors: commercial 3 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: The previous occupant had
a licensed sidewalk cafe with 2 four top tables along the south wall
Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back of 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): 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: we are hoping to also take over the 2nd floor commercial space
for a screen printing studio for retail t-shirts as well as teach job skills to artists and young adult
What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoo $_{space}$) 730AM to 2AM 7 days per week indoors
8AM to midnight outside 7 days per week outdoors
Number of tables? 20 Total number of seats? 56
How many stand-up bars/ bar seats are located on the premise? 1 bar/11 fixed 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): L shape bar 16' long then turn 6 1/2' along east wall
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 Full service cafe with breakfast, salads, sandwiches, and entrées
What are the hours kitchen will be open? 730AM to 2AM
Will a manager or principal always be on site? ☐ Yes ☐ No If yes, which? principal or manager
How many employees will there be? 4 to 8
Do you have or plan to install □ French doors □ accordion doors or □ windows?
Will there be TVs/monitors? ■ Yes ■ No (If Yes, how many?)

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Will premise have music? ☑ Yes ☐ No
If Yes, what type of music? ☑ Live musician ロ DJ ロ Juke box ☑ Tapes/CDs/iPod
If other type, please describe occasional live acoustic sets as an "in-store" performance
What will be the music volume? ☑ Background (quiet) ☐ Entertainment level
Please describe your sound system: well placed Bose type speakers, with stereo system amp.
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? scheduled
performance 1-2 times per week, 1 act acoustic performance for touring and local performers over by 10pm
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 he cocurity personnel? Tyes T No (If Yes, how many and when)
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.
Do you have sound proofing installed?
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: Cake Shop, The Library, Bruar Falls
Address: 152 Ludlow, 7 Ave. A, NYC 245 Grand Brooklyn Community Board #CB3,CB1
Dates of operation: 7/2005-12/2017, 5/1998-Present, 3/2009-11/2011
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 The Library Bar (also Doc Holliday's, d.b.a. and Milano's)
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.

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LO	CATION:
Но	w many licensed establishments are within 1 block? 25
Но	w many On-Premise (OP) liquor licenses are within 500 feet? $\frac{34}{}$
ls p	premise within 200 feet of any school or place of worship? Yes No
Ple imi cor you	MMUNITY 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 out to mmunity groups. Also use provided petitions, which clearly state the name, address, license for which u are applying, and the hours and method of operation of your establishment at the top of each page. stach additional sheets of paper as necessary).
fas	e are including the following questions to be able to prepare stipulations and have the meeting be ster and more efficient. Please answer per your business plan; do not plan to negotiate at the seting.
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)
	cafe 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 730AM to 2AM ; Tue 730AM to 2AM ; Wed 730AM to 2AM ; Wed 730AM to 2AM ; Wed 730AM to 2AM ; Sat 730AM to 2AM ; Sat 730AM to 2AM
	Thu 730AM to 2AM ; Fri 730AM to 2AM ; Sat 730AM to 2AM
	Sun 730AM to 2AM
	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 8AM to Midnight
5.	■ I will employ a doorman/security personnel:
6.	■ I will install soundproofing, if necessary
7.	☑ I will close any front or rear façade doors ☐ I will have a closed fixed façade with no
	and windows at 10:00 P.M. every night or open doors or windows except my entrance
	when amplified sound is playing, including but door will close by 10:00 P.M. or when
	not limited to DJs, live music and live amplified sound is playing, including but not
	nonmusical performances, or during limited to DJs, live music and live nonmusical

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unamplified live performances or televised

sports.

performances, or during unamplified live

performances or televised sports.

8.	l w	ill not have 図 DJs, □ live music, 図 promoted events, 図 any event at which a cover fee is
	cha	rged, □ scheduled performances, □ more than DJs per, □ more than
	priv	vate parties per, 0 number of TVs.
9.	×	I will play ambient recorded background music only.
10.	X	I will not apply for an alteration to the method of operation or for any physical alterations of any
	nat	ure 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
	арр	proval from CB 3.
12.	X	I will not participate in pub crawls or have party buses come to my establishment.
13.	X	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
	hap	ppy hour and it will end by <u>8pm</u> .
15.	×	I will not have wait lines outside. 🛛 I will have a staff person responsible for ensuring no
	loit	ering, noise or crowds outside.
16.	X	I will conspicuously post this stipulation form beside my liquor license inside of my business.
17.	X	Residents may contact the manager/owner at the number below. Any complaints will be
	ado	dressed immediately. I will revisit the above-stated method of operation if necessary in order to
	mir	nimize my establishment's impact on my neighbors.
	Naı	me: Nick Bodor
	Pho	one Number: 917-687-0296

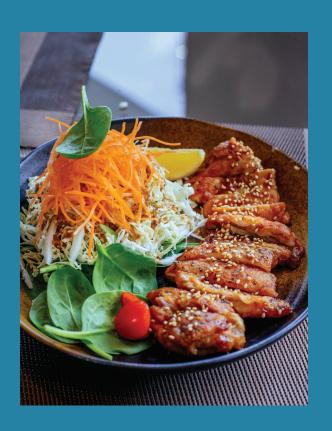
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alt.cafe



Protein/Salad

Grilled Chicken

Marinated Beef

Shrimp

Tofu

MSC Skin On Plaice Fillet

Sustainable Sea Bass or LES Smoked Salmon +2

Seasonal locally sourced mixed greens and veggies and house made dressings



Protein/Pasta \$15

Chicken

Beef

Shrimp

Tofu

MSC Skin On Plaice Fillet

Sustainable Sea Bass or LES Smoked Salmon

+2

Seasonal locally sourced mixed greens and veggies



Sandwiches on our house baked bread \$12

- Procuito and Brie
- Hand sliced Roast Beef w/ homemade horseradish, au jus or mustard
- Grilled vegetables with house vinaigrette
- Grilled Chicken with homemade coleslaw
- Smashed chickpea salad sandwich
- Danish Smorrebrod with beef or smoked salmon and remoulade sauce
- Bocadillo spanish farmers sandwich
- House made Guacamole & Chips (from secret Baja Sur recipe)
- Classic meatball sub



our in-house baked

Brownies, Magic Bars and Loaf Cakes |

\$5.50

Daily Special Treats | \$7

Vegan Caramel Brownie | \$7

Vegan Salted Caramel Brownie | \$7



*all pickling done on premises

*house made dipping sauces:

blue cheese dressing

caesar dressing

beer & cheddar sauce

garlic aioli

grainy mustard

honey sriracha sauce

house vinaigrette

lemon-tahini dressing

scallion ranch

zydeco sauce

jalapeno aioli





Daily Breakfast (served w/ Coffee or Tea) \$7

Breakfast Sandwich

(with farm fresh meat and cheese)

Chips and sm. Juice +3

Vegan Sandwich

(no-egg omelette w/ veggies, thinly

sliced tofu & house sauce)

Chips and sm. Juice +3

Scottish Breakfast +3

Farm Steak & Eggs \$14



Full service locally roasted cafe featuring:

Espresso

House drip

Global varietals

Homemade Italian Sodas

Homemade Cayenne

Lemonade

Fresh Juices & Smoothies

Black/Herbal loose Teas

Green Teas

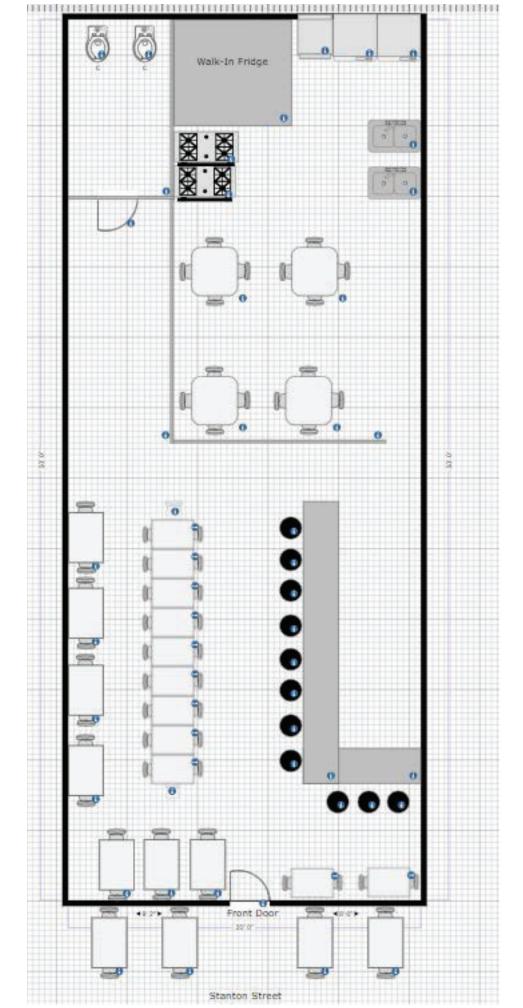
Chai

Green Matcha

Golden Matcha

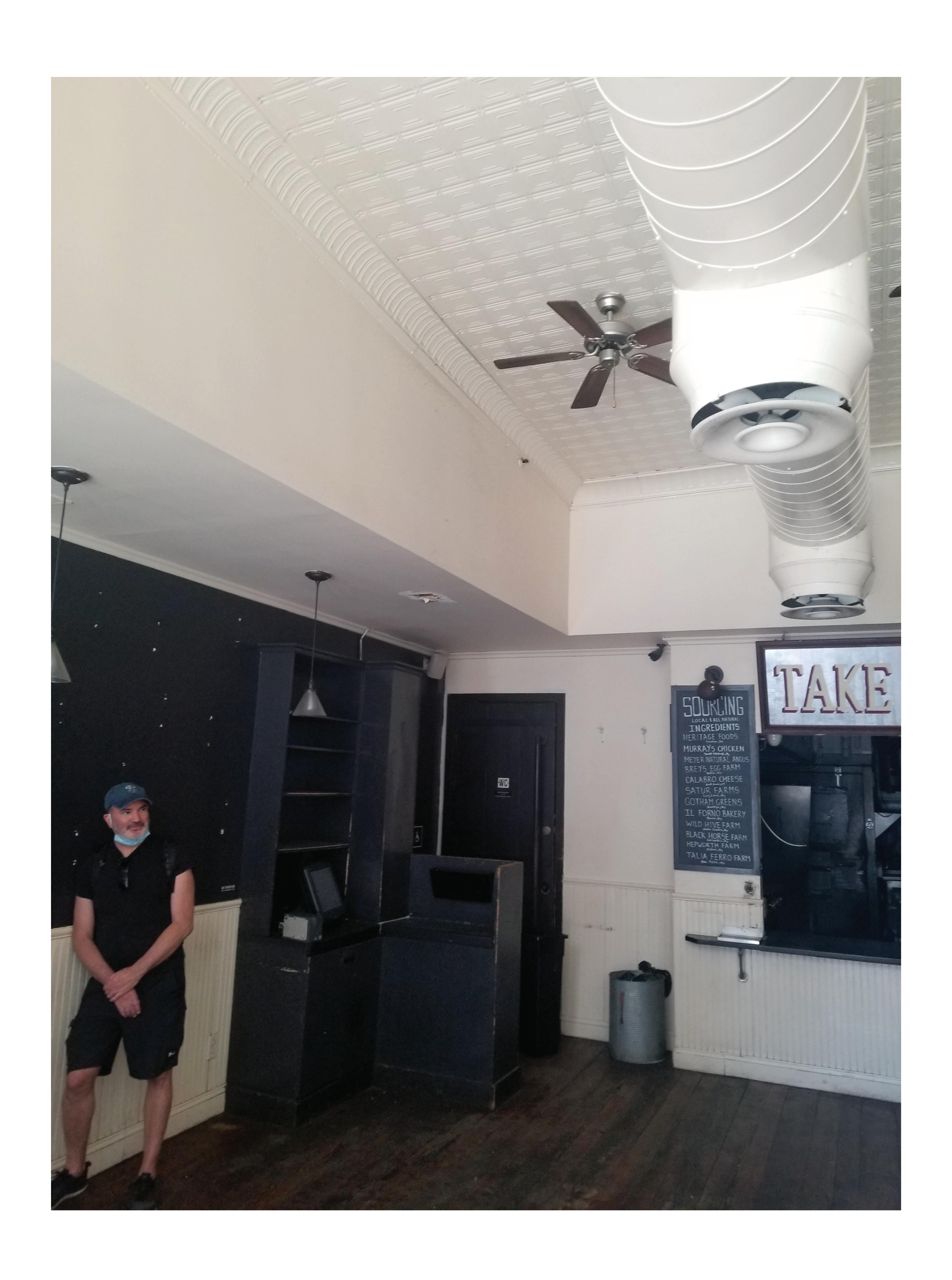












Nick Bodor contact: 917.687.0296 email: nicknextdoor@gmail.com NYC

- 2019-2020, General Manager, Teddy's Bar & Grill since 1887, Brooklyn, NY
 - *Interim G.M for oldest continually running bar in Williamsburg, since 1887.
 - *Brought in to improve team performance, quest experience and overall "vibe" of Teddy's.
 - *Wrote and implemented service and operations manuals, coached FOH team.
 - *Conceptualized & designed new Carriage House room, created custom music playlists.
- 2019, Director of Operations, Purslane Hospitality Group, Brooklyn, NY
 - *Interim Director of NYC's only zero landfill catering company and hospitality group.
 - *Exclusive caterer for Prospect Park Boathouse, 501 Union and other venues in Brooklyn, Queens & Manhattan
- 2018, **General Manager, Bar Beau**, restaurant/bar/cafe, 61 Withers Street Brooklyn, NY
 *Management contract to launch new cocktail bar/restaurant in Williamsburg Brooklyn.
 *Recruited and trained opening staff as well as implemented all operating systems,
 inventory, financials and points of service.
- 2005-2017, **Co-Creator/Managing Partner, Cake Shop** cafe/bar/music venue, 152 Ludlow St, NY, NY *G.M. of one of the NYC's longest running independent music venues where managed all team members, designed entertainment programs and maintained relationships with brands/vendors. All day to day operations, bill payment and financials. *Maintained cash flow, tracked accounts payable and prepared reports for investors in busy NYC music venue known for discovering new talent.
 - *Acted as Marketing Strategist: developed & implemented all systems for sales, marketing, P.R. and customer care for retention and growth of customer base.
 - *Worked with bookers to negotiate contracts and lock in established and up and coming musicians, comedians and authors for performances seven nights a week.
- 1998-Present, Creator/Co-owner, The Library Bar, 7 Avenue A, NY, NY
 - *Designed and ran busy jukebox themed neighborhood bar in the East Village.
 - *Developed systems to track cash flow and monitor performance of sales associates.
 - *Implemented management tips and incentives to guide sales staff to be more productive and conscientious, also wrote employee guidelines still in use today.
- 2008-2011, **Creator/Managing Partner, Bruar Falls** bar/music venue, 245 Grand Street, Brooklyn, NY *Designed and implemented all aspects of interior design and branding such as: bar design, products carried, logo, sales staff and "vibe" of busy Williamsburg independent music venue with appeal to taste-making clientele across a broad range of industries.
 - *Responsible for all day to day operations, duties and reports as listed above for Cake Shop.
- 1995-2007, **Co-Creator/Managing Partner, alt.coffee** Internet coffee house, 139 Avenue A, NY, NY *G.M. and all day to day management for one of the first Internet cafes in New York City
- Education: B.A. in English with concentration in Anthropology, University of Connecticut, Storrs, CT

ANTOHER BAR ON OUR TINY LITTLE BLOCK

Hey Neighbor

Can you believe it, Yet another bar is coming to our already overcrowded block !!!

Please join with us for the **MONDAY JUNE 14 6:30** Community Board Zoom Hearing to join with your neighbors in opposing this new bar.

84 Stanton Street (formerly Meatball Shop) – New applicant states that he is owner of The Library Bar on Avenue A and formerly owned Cake Guy on Ludlow Street. So there is apparently a bar/ night club background to be concerned about rather than merely a coffee shop.

You may contact me directly at 212 495 9914

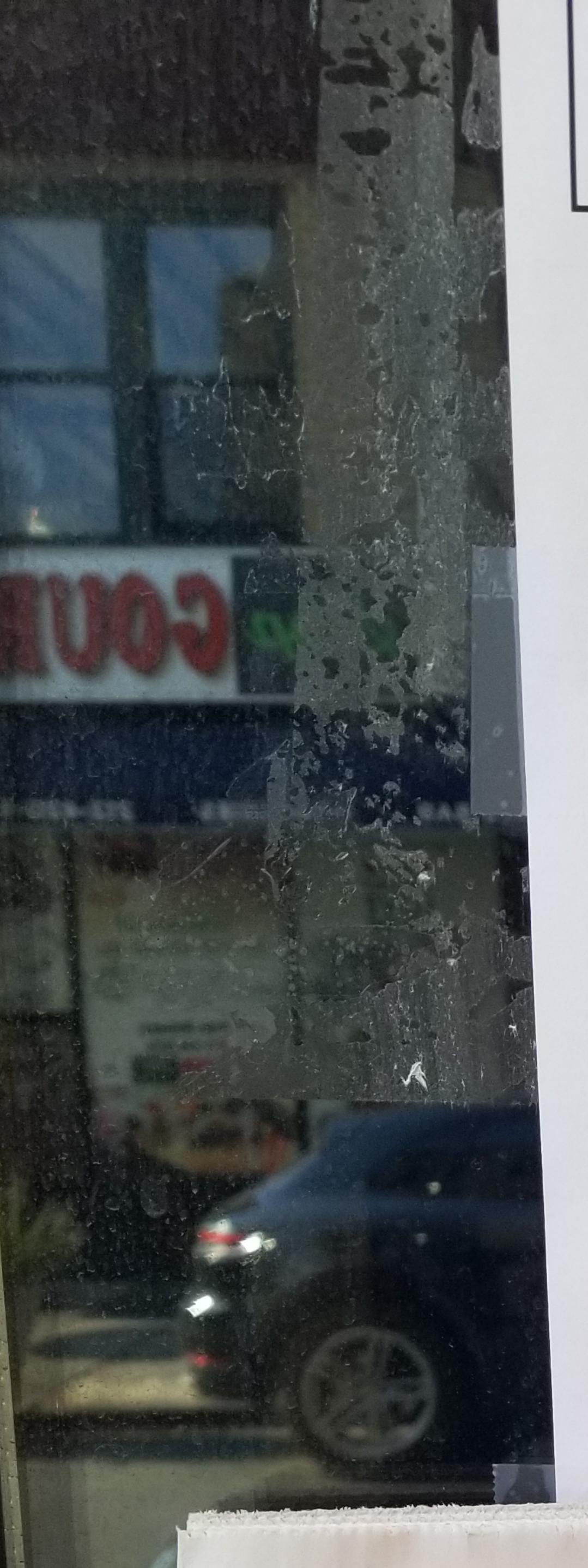
troutraa@yahoo.com and I can send a link of the Zoom Meeting.

Monday, June 14 at 6:30pm

Online: https://zoom.us/j/92199317942 By Phone: +1 646 518 9805, +1 929 205 6099

Meeting ID: 921 9931 7942

You may speak to oppose or just send a Zoom Chat at the start of the meeting stating your opposition. It is important we express to the Community Board the problems our block currently faces.



AITENTION RESIDENTS & NEIGHBORS

Team Boder 3 LLC

Nick Bodar 917-687-0296

Company/DBA Name and Contact Number for Questions

Plans to open a

Restaurant/confe/Bar

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

at the following location

Stanton St.

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, June 14 at 6:30pm Online: https://zoom.us/j/92199317942 see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

Nick Boder 917-687-0296

Applicant Contact Information

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

"All the News That's Fit to Print"

The New York Eimes

Late Edition

Today, mostly sunny, hot, more humid, high 90. Tonight, clear, warm, low 72. Tomorrow, sunny to partly cloudy, still very warm, humid, high 89. Weather map is on Page 23.

\$6.00

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NEW YORK, SUNDAY, JUNE 6, 2021

Proms Are as Resilient as Teenagers Themselves









PHOTOGRAPHS BY MAGGIE SHANNON FOR THE NEW YORK TIMES

The 2021 prom season has proved that some teenage rites of passage are adaptable, durable and pandemic-proof. Four California high schools' celebrations show the more these rituals change, the more they stay the same. Pages 20-21.

Dept. of Justice Was Pressured By Trump Aide

Emails Reveal Push on False Election Claims

By KATIE BENNER

WASHINGTON - In Donald J. Trump's final weeks in office, Mark Meadows, his chief of staff, repeatedly pushed the Justice Department to investigate unfounded conspiracy theories about the 2020 presidential election, according to newly uncovered emails provided to Congress, portions of which were reviewed by The New York Times.

In five emails sent during the last week of December and early January, Mr. Meadows asked Jeffrey A. Rosen, then the acting attorney general, to examine debunked claims of election fraud in New Mexico and an array of baseless conspiracies that held that Mr. Trump had been the actual victor. That included a fantastical theory that people in Italy had used military technology and satellites to remotely tamper with voting machines in the United States and switch votes for Mr. Trump to votes for Joseph R. Biden Jr.

None of the emails show Mr. Rosen agreeing to open the investigations suggested by Mr. Meadows, and former officials and people close to him said that he did

IN LABOR FORCE

RECORD JOB VACANCIES

Employers Offer Better Pay, Training and Opportunities

By NEIL IRWIN

The relationship between American businesses and their employees is undergoing a profound shift: For the first time in a generation, workers are gaining the upper hand.

The change is broader than the pandemic-related signing bonuses at fast-food places. Up and down the wage scale, companies are becoming more willing to pay a little more, to train workers, to take chances on people without traditional qualifications, and to show greater flexibility in where and how people work.

The erosion of employer power began during the low-unemployment years leading up to the pandemic and, given demographic trends, could persist for years.

March had a record number of open positions, according to federal data that goes back to 2000, and workers were voluntarily leaving their jobs at a rate that