

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

□ corporate change

Check if either of these apply:

□ sale of assets □ upgrade (change of class) of an existing liquor license

Today's Date: 07/30/2021

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: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: _____A New York, NY 10009

Cross streets: E. Houston Street & E. 2nd Street

Name of applicant and all principals: <u>Avenue A Pizza LLC</u>

Brandon Hoy, Carlo Mirarchi, Alexander Solovey, Pasquale DeBenedicts

Trade name (DBA): Roberta's

PREMISE:

Type of building and number of floors: Mixed use building- 5 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? Pending

Do you plan to apply for Public Assembly permit? □ Yes ⊠ No What is the zoning designation (check zoning using map: <u>http://gis.nyc.gov/doitt/nycitymap/</u> - please give specific zoning designation, such as R8 or C2): <u>C2-5</u>

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) 11am-2am 7 days a week.

Number of tables? <u>11</u>______ Total number of seats? <u>44</u>______

How many stand-up bars/ bar seats are located on the premise? <u>1 Bar with 4 seats</u>

(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): <u>12'</u>, "L" shape at the end, 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 Pizza, salads, pasta, salumi

What are the hours kitchen will be open? All hours of operation

Will a manager or principal always be on site? 🛛 Yes 🗖 No 🏾 If yes, which? ______

How many employees will there be? ¹⁵

Do you have or plan to install **D** French doors **D** accordion doors or **D** 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: <u>Basic Pendant</u> Speakers 75W

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.")

If necessary, staff or management will regulate the area directing traffic.

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. Music will be kept at a background ambient level that should not cause disruption outside of the establishment.
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 licen:	sed previously? 🛛 Yes 🗖 No
If yes, please indicate name of establishment: _	See rider 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. Owner of other Roberta's restaurants

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 **B**ar, **R**estaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

Avenue A Pizza LLC Rider for Applicant History

- 1. Severed Heads LLC D.B.A. Blanca
 - a. 261 Moore Street Brooklyn, NY 11206
 - b. Brooklyn Community Board No. 1
 - c. 11/2012-Present
- 2. So Goth LLC D.B.A. Roberta's
 - a. 230 Park Avenue, Stall 22 New York, NY 10169
 - b. Manhattan Community Board No. 5
 - c. 07/2015-Present
- 3. Lurking Fear LLC D.B.A. Roberta's
 - a. 570 Lexington Avenue New York, NY 10022
 - b. Manhattan Community Board No. 5
 - c. 04/2020-Present
- 4. Grand St Pizza LLC D.B.A. Roberta's
 - a. 266 Kent Avenue, Retail #1 Brooklyn, NY 11249
 - b. Brooklyn Community Board No. 1
 - c. 09/2020-Present

LOCATION:

How many licensed establishments are within 1 block? 9	
How many On-Premise (OP) liquor licenses are within 500 feet? 13	
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: Deer & cider wine, beer & cider liquor, wine, beer & cider
- I will operate a full-service restaurant, specifically a (type of restaurant)
 Pizzeria/Italian
 restaurant, or
 - □ I will operate a ______

□ with a kitchen open and serving food during all hours of operation OR □ with less than a fullservice kitchen but serving food during all hours of operation OR □ Other

3. My hours of operation will be:

_{Mon} _11am-2am	_{; Tue} _11am-2am	; _{Wed} 11am-2am	;
_{Thu} 11am-2am	_{; Fri} _11am-2am	_{; Sat} 11am-2am	;

Sun 11am-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 N/A

5. D I will employ a doorman/security personnel: NO

- 6. 🗖 I will install soundproofing, _____
- 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.

- I will not have DJs, DIs, Ive music, promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ DJs per _____, more than _____ private parties per _____, _ mumber 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: Brandon Hoy

Phone Number: 917-570-3388



15 Avenue A 500 ft. Proximity of OP Liquor License

7/30/2021, 10:34:43 AM **Cities and Towns**

SLA Zones

NYC Police Precincts

Active Licenses

Y On Premises Liquor

NYC Community Boards Manhattan

Premises Within 500ft.

S W MONTE INC

217 E HOUSTON ST

SWEET CHICK LES LLC

NEW YORK, NY 10002 508 ft

178 LUDLOW ST

NEW YORK, NY 10002 246 ft 244EH TENANT LLC 244E HOUSTON ST NEW YORK, NY 10002 253 ft ROLO REST LLC

SWAUTO LTD 25 AVENUE A NEW YORK, NY 10009 99 ft DOUBLE DOWN NYC LLC 14 AVENUE A HOUSTON & E 2ND STREET NEW YORK, NY 10009 ROBERT SANDS INC 12 AVENUE A 108 ft ROLO REST LLC 32 AVENUE A E 2ND STREET & E 3RD STREET NEW YORK, NY 10009 296 ft A & P RESTAURANT CORP HOUSTON & FIRST NEW YORK, NY 10009 110 ft JJD GROUP LLC
 A & P RESTAURANT CORP
 JJD GROUP LLC

 245 E HOUSTON ST
 9 AVE A

 A/K/A 190 NORFOLK ST
 HOUSTON & 1ST AVE

 NEW YORK, NY 10002 386 ft
 NEW YORK, NY 10009 110 ft

 EASTERN DISTRICT OPERATIONS LLC
 CRAWFORD FLICK INC

 177 LUDLOW ST
 NEW YORK, NY 10009 126 ft

 NEW YORK, NY 10002 480 ft
 NEW YORK, NY 10009 126 ft

 SWEET CHICK IFS LLC
 CAVENUE A
 5 AVENUE A NEW YORK, NY 10009 132 ft RAGUBOY CORP 156 EAST 2ND STREET

AVENUE A & AVENUE B NEW YORK, NY 10009 241 ft Esri Community Maps Contributors, NYC OpenData, New Jersey Office of GIS, BuildingFootprintUSA, Esri, HERE, Garmin, SafeGraph, INCREMENT P, METI/NASA, USGS, EPA, NPS, US Census Bureau, USDA | Esri

Roberto's P

SALUMI & THINGS

BREAD & CULTURED BUTTER w/ cantabrian anchovies +8	9
MARINATED OLIVES	8
HOUSE MADE STRACCIATELLA	16
AMERICAN PROSCIUTTO Surryano, Sam Edwards, Surry, Virginia Lady Edison, Smithfield, North Carolina Duck Prosciutto, Angel's, Carlsbad, California	16
CALIFORNIA CHEESE Mount Tam, Cow, Cowgirl Creamery Original Blue, Cow, Point Reyes Lamb Chopper, Cypress Grove Creamery	16
A COMBINATION	
OF PROSCIUTTO & CHEESE	29
WAGYU BEEF CARPACCIO with shiso, fiscalini cheddar, and horseradish	19
TESTA with fennel pollen and basque peppers	10

PASTA

RICOTTA CAVATELLI with wild spinach, fava beans andserrano	23
SPACATELLI POMODORO with parmigiano reggiano, sungold tomatoes and basil	23
LINGUINE WITH SAN DIEGO BOX CRAB fennel and serrano	24
ROSSO tomato with garlic, basil and oregano	16
FAMOUS ORIGINAL	20

tomato with mozzarella, parmigiano, caciocavallo, oregano and chili	20
MARGHERITA tomato with basil and mozzarella	20
BEE STING tomato with soppressata, mozzarella, chili, honey and basil	22
RELIABLE RED BARCLAY tomato, pork sausage, guanciale, basil, toasted fennel seed, black pepper	21

PIZZA TOPPINGS

\$1		\$5
Basil	\$2	Market Greens
Capers	Calabrian Chili	Anchovies
Caciocavallo	Egg	Guanciale
Honey	Mushroom	Speck
Jalapeños		Pork Sausage
Mozzarella		Prosciutto
Parmigiano		Soppressata
Pepperoncini		Stracciatella
Ricotta		
Tomato		

MARKET

GREEN LETTUCES pecorino fiore sardo with sea lettuce vinaigrette, market herbs and caper breadcrumbs	16
JUNE FLAME PEACHES leche de tigre, serrano chili and anise hyssop	13
HEIRLOOM TOMATOES walnuts and soft herbs	17
ROCKY MOUNTAIN SWEET MELON kefir, plum and alliums	16

SURF 'N TURF

GRILLED CALIFORNIA KING SALM with tomato, long bean and nasturtium capers	ON 24
GRILLED KUSSHI OYSTERS with yuzu kosho and seaweed butter	5/EACH
DRY AGED MUSCOVY DUCK CRO FOR TWO with ancient grains, apricot and soft herbs	WN 48

DESSERT

CINNAMON CAKE	13
with whipped ricotta, stonefruit and walnuts	

PIZZA

MAUI WOWEE tomato, mozzarella, speck, pineapple, calabrian chili, lime, cilantro	22
WHITE AND GREENS mozzarella, parmigiano, mixed chicories, baby lettuces, lemon	21
NORMCORE sungold tomatoes, mozzarella, garlic, basil, sea salt	21
URSULA'S PARADE mozzarella, parmigiano, littleneck clams, calabrian chilis, garlic, parsley, lemon	24



8810 WASHINGTON BLVD, CULVER CITY, CA













