

### 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:

NOT	FE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.				
×	Photographs of the inside and outside of the premise.				
X	Schematics, floor plans or architectural drawings of the inside of the premise.				
X	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) *Forthcoming				
X	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). *Forthcoming				
	ck which you are applying for:				
<b>M</b> n	ew liquor license				
Cha	ck if either of these apply:				
	ale of assets upgrade (change of class) of an existing liquor license				
	are of assets applicate (change of class) of all existing liquol nectise				
	av's Date: 09/01/2021				
lod	ay's Date:				
-	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 lo	Is location currently licensed? ■ Yes ☑ No Type of license:				
If alt	teration, describe nature of alteration: N/A				
Previous or current use of the location: Bar/tavern					
Corp	poration and trade name of current license: N/A; not currently licensed				
APP	LICANT:				
	mise address: 10 Delancey Street				
Cross streets: Bowery/Chrystie Streets					
Name of applicant and all principals: Joseph Cintron, Mark Tafoya, Aidan Fogarty					
Trac	No namo (DBA). TBD				

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PREMISE:				
Type of building and number of floors: 6 story multi unit				
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:				
Rear yard; 11' x 37'3.5", 6 Tables and 18 seats  Sidewalk; 6 tables and 18 seats				
Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back				
side yard use?  Yes No What is maximum NUMBER of people permitted?  74 *Applicant will obtain an LNO				
Do you plan to apply for Public Assembly permit? ☐ Yes ☒ No				
What is the zoning designation (check zoning using map: <a href="http://gis.nyc.gov/doitt/nycitymap/">http://gis.nyc.gov/doitt/nycitymap/</a> - please give specific zoning designation, such as R8 or C2): <a href="http://gis.nyc.gov/doitt/nycitymap/">C6-3A</a>				
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 outdoors: 4:00 pm - 4:00 am daily, Outdoors: 4:00 pm - 10:00 pm daily (rear yard)  Sidewalk hours per Open Restaurants program				
Number of tables? 17 Total number of seats? 54				
How many stand-up bars/ bar seats are located on the premise? 1				
(A <b>stand up bar</b> 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-shaped, 48 ft. on 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  Tacos and general pub fare				
What are the hours kitchen will be open? Full menu: 4pm - 12am, Limited menu 12:00am to closing				
Will a manager or principal always be on site? ■ Yes ■ No If yes, which? Manager				
How many employees will there be? $7$				
Do you have or plan to install □ French doors □ accordion doors or □ windows? No				
Will there he TVs/monitors? No Ves Now many?) 10				

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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: Streaming sevice from Ipad
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.") Staff will monitor vehicular and pedestrian traffic in front of the premises to ensure no crowds or congestion occur.
Will there be security personnel? ■ Yes ■ No (If Yes, how many and when) 1 security staff Tues, Wed, Thurs, Fri, and Sat, as needed
How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. Capacity will be kept at a maximum of 74 persons, there will be no live music or performances and recorded music will be streamed at an ambient noise level.  Do you have sound proofing installed? Yes No *Unknown at this time  If not, do you plan to install sound-proofing? Yes No  Applicant will soundproof certain areas in the main bar and rear dining room, as well as install an awning in the rear courtyard to reduce noise levels.  APPLICANT HISTORY:
Has this corporation or any principal been licensed previously? ■ Yes ■ No
If yes, please indicate name of establishment: The Winslow (Aiden Fogarty & Mark Tafoya)
Address: 243 E 14th Street Community Board #CB3
Dates of operation: 2012 - Present
Has any principal had work experience similar to the proposed business? ☑ Yes ☐ No If Yes, please attach explanation of experience or resume. *Please see attached explanation  Does any principal have other businesses in this area? ☑ Yes ☐ No If Yes, please give trade name and
describe type of business The Winslow
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.
The Winslow received a food violation from the SLA on July 31, 2020 and the matter is still pending.
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

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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.

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How many licensed establishments are within 1 block? 6
How many On-Premise (OP) liquor licenses are within 500 feet? 11
Is premise within 200 feet of any school or place of worship? □ Yes 図 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.

1110	meeting.					
1.	My license type is: □ beer & cider □ wine, beer	r & cider 🗵 liquor, wine, beer & cider				
2.	☐ I will operate a full-service restaurant, specifically a (type of restaurant)					
		restaurant, or				
	☑ I will operate a bar/tavern,					
	☑ 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_4:00 pm - 4:00 am ; Tue_4:00 pm - 4:	00 am ; <sub>Wed</sub> 4:00 pm - 4:00 am ;				
	Mon 4:00 pm - 4:00 am ; Tue 4:00 pm - 4:00 pm	00 am ; Sat 4:00 pm - 4:00 am ;				
	Sun 4:00 pm - 4:00 am . (I understand ope					
	and all patrons are to be cleared from business at sp					
4.	·					
	rear yard  My <del>sidewalk café</del> hours will be 4 pm to 10 p	OR  m ; sidewalk area hours per Open Restaurant progran				
5.	✓ I will employ a doorman/security personnel: 5					
6.	■ I will install soundproofing, in certain areas of th					
7.	awning in the rear co  I will close any front or rear façade doors	ourtyard.  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				
	unamplified live performances or televised	performances, or during unamplified live				
	sports.	performances or televised sports.				

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8.	l w	ill not have ☑ DJs, ☑ live music, ☑ promoted events, ☑ any event at which a cover fee is			
	cha	arged, $\blacksquare$ scheduled performances, $\blacksquare$ more than DJs per, $\blacksquare$ more than $\frac{3}{}$			
	priv	vate parties per month, 10 number of TVs.			
9.	X	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 an			
	nat	cure without first coming before CB 3.			
11.	X	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	opy hour and it will end by $7pm$			
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			
minimize my establishment's impact on my neighbors.  Name: Joseph Cintron					

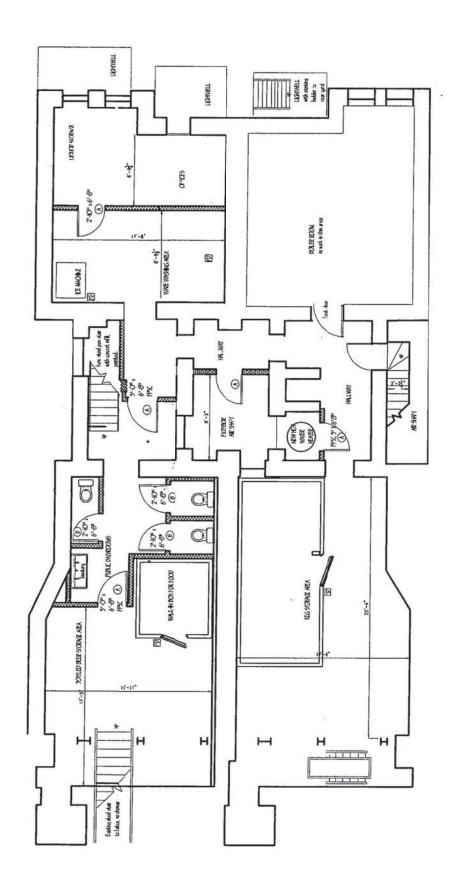
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### Service Experience

Joe Cintron, Mark Tafoya and Aidan Fogarty have a combined 70 years of service industry experience. After several years of FOH and managerial work, Mark and Aidan opened Hibernia in Hell's Kitchen in 2008. Their success led them to open the Winslow in 2013, a thriving eatery and gin tavern on East 14th Street. Both owners still play active roles in the daily operations of the respective establishments.

Joe was the general manager of The Central Bar located on East 9th Street in 2013 and continued in that position until its Closing in 2021. Before working at The Central Bar Joe gathered more than a decade of FOH service in midtown and the east village. His commitment to personable service made The Central Bar a staple in the neighborhood for various businesses that moved to the area in recent years. He also worked with neighbors and community organizations such as Grace Church to cultivate a meaningful relationship that included accessibility and community participation.

Not to Scale



# 10 Delancey Street



10 Delancey St

On Premises Liquor Licenses

0

Dixon Place LLC, 161 Chrystie

0

Swiss White Int'l LLC, 177 Chrystie St

0

Saigon Shack Corp, 139 Chrystie St

0

TLS Chrystie LLC, 131 Chrystie St (basement)

>

BL 98 Kenmare NY LLC, 19 Kenmare St

0

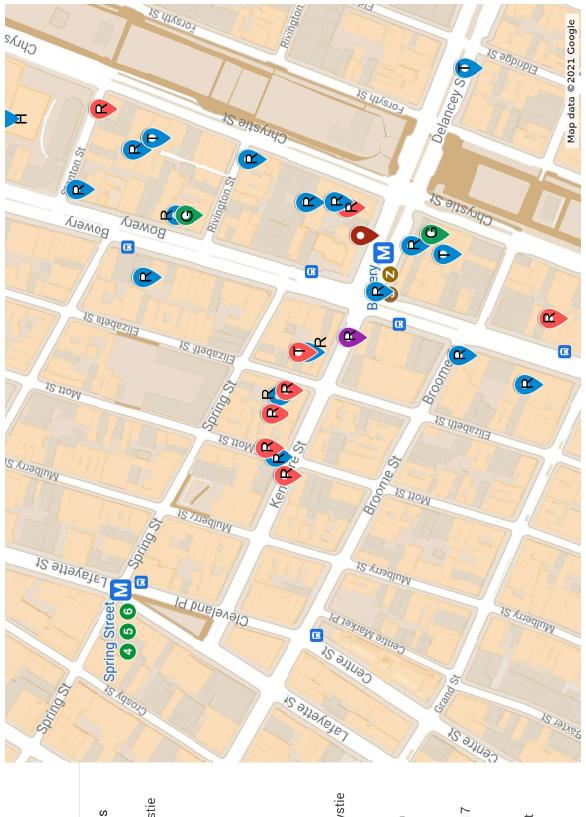
PAMDH Enterprises Inc, 217 Bowery

0

Tokana Cafe Bar Restorant LLC, 163 Elizabeth St

**>** 

Bowery Restaurant Group LLC, 146 Bowery



Licensed Premises within Two Blocks

Variety Entertainment Group LLC, 189 Chrystie St

Mister French NYC LLC, 218

Bowery



Freeman Holdings LLC, 191

Chrystie St



Tibel Holdings Inc, 51

Delancey St

🕈 Sanuk LLC, 52 Kenmare St



241 Bowery Corp, 241 Bowery



MM 130 Bowery Rest Corp,

130 Bowery



DCB Delancey Corp, 173

Bowery



Sammy Schmul Inc, 155 Chrystie St



Variety Entertainment Group

LLC, 189 Chrystie St



215 Chrystie LLC, 215 Chrystie

# **Beer and Wine Licenses**

Shinon Inc, 16 Delancey St



Cantina 203 LLC, 203 Chrystie

Tang Hospitality Corp, 135 Bowery

🎈 Juicerie LLC, 19 Kenmare St

9 Shinon Inc. 2, 37 Kenmare St

Noodle Investors Inc, 29 Kenmare St P Noodlelove LLC, 192 Mott St

# **Beer License**

Mott Corner Inc, 58 Kenmare St

# Grocery Store Beer & Wine Licenses

• De Rong Inc, 135 Chrystie St

Shree Yamunakrupa Corp, 215 Bowery

# Wine License



168 Bowery Holdings LLC, 168

Bowery

### **DAILY MENU**

### TO START OR SHARE

### **Buttermilk Chicken Fingers**

house slaw, honey mustard 14

### Spicy Two Cheese Quesadilla

cheddar, pepper jack, jalapeño, red pepper, scratch guacamole, fresh pico de gallo, sour cream 11 chicken or beef + 2

### Hand Cut Fries 7

cheese sauce

### **Nachos**

fresh pico de gallo, scratch guacamole, sour cream, refried be ans, pickled jalapeño & cheddar 13 chicken, steak or chorizo + 3

### Tostada Dip

sweet peppers, cheddar, pepper jack, ground beef, chorizo, sour cream, tortilla crisps 13

### Chips & Salsa

crispy house tortilla chips, house salsa 7 guacamole

### **TACOS**

### Fish Tacos

pilsner battered cod, red cabbage, corn tortillas, scratch guacamole, fresh pico de gallo, chipotle dressing 10

### **Chicken Tacos**

char grilled free range chicken, red cabbage, corn tortillas, scratch guacamole, fresh pico de gallo, chipotle dressing

### Steak Tacos

grassfed hanger steak, red cabbage, corn tortillas, scratch guacamole, fresh pico de gallo, chipotle dressing 10

### **BURGERS + SANDWICHES**

### Classic Burger

beef, lettuce, onion, tomato, house pickle, house cut fries, american, cheddar, swiss, blue or mozzarella cheese 16

### Sliders

beef sliders, cheese, cherry tomato, cornichons 15

### **Grilled Steak Sandwich**

grassfed hanger steak, onions, swiss cheese, demi baguette, house salad, homemade chips 16

### Marinated Grilled Chicken Sandwich

char grilled free range chicken, roasted peppers, tomato, herb mayonnaise, house salad, homemade chips 14

### KNIFE N' FORK



### **Fajitas**

heated corn tortillas, roasted peppers, onions, scratch guacamole, house salsa, sour cream free range chicken or organic hanger steak 16

### Fish & Chips

pilsner battered cod, house cut fries, slaw 16

### LATE MENU

TO START OR SHARE

### Quesadilla

cheddar, pepper jack, jalapeño, red pepper, scratch guacamole, fresh pico de gallo, sour cream 11 *chicken or beef* + 2

### Chips & Salsa

crispy house tortilla chips, house salsa 7 guacamole +3

### TACOS

### Fish Tacos

pilsner battered cod, red cabbage, corn tortillas, scratch guacamole, fresh pico de gallo, chipotle dressing 10

### **Chicken Tacos**

char grilled free range chicken, red cabbage, corn tortillas, scratch guacamole, fresh pico de gallo, chipotle dressing 10

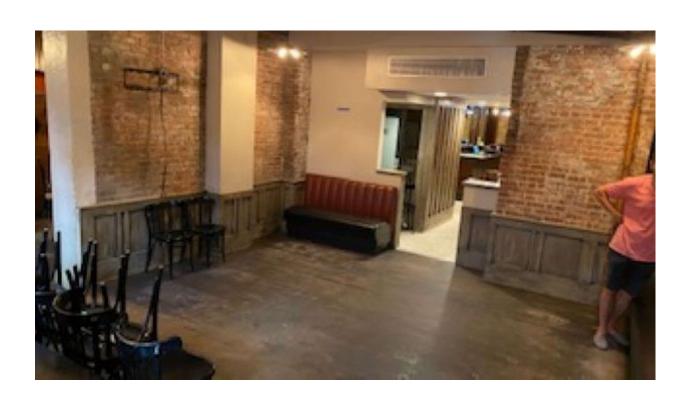
### **Steak Tacos**

grassfed hanger steak, red cabbage, corn tortillas, scratch guacamole, fresh pico de gallo, chipotle dressing 10



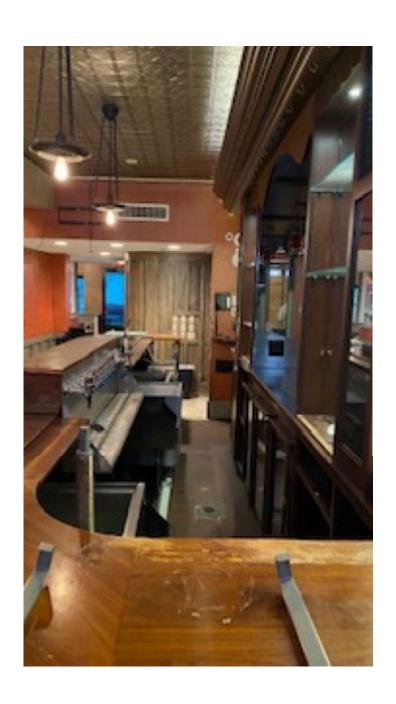




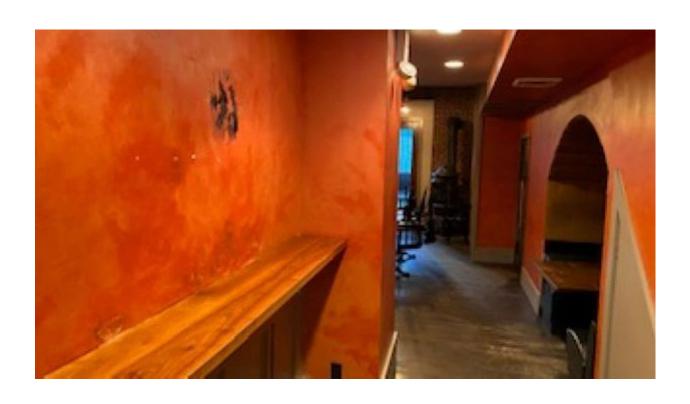


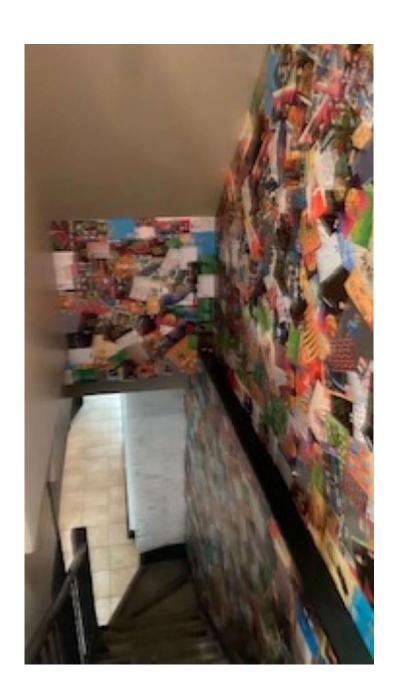






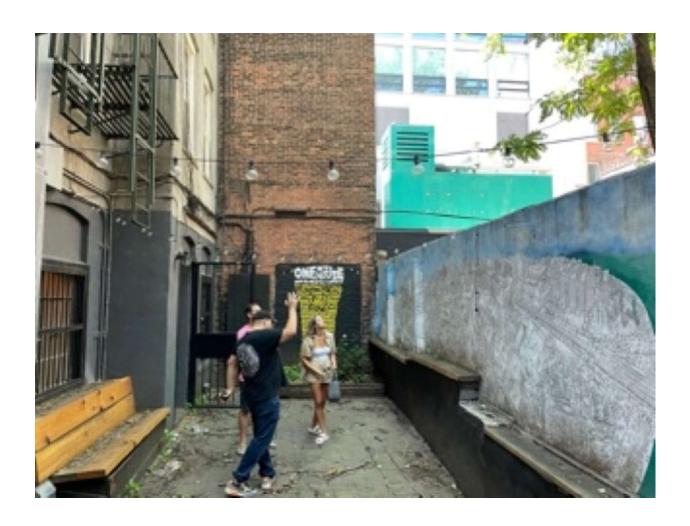














### Liquor License Application; 10 Delancey Street, 10 Delancey Cocina Inc.



← Reply ← Reply All → Forward ← Sun 8/22/2021 6:16 AM

To Whom It May Concern:

Our law firm represents 10 Delancey Cocina Inc. Our client has submitted the attached 30 Day Notice to Manhattan Community Board No. 3 (CB3) because it intends to file an application to the New York State Liquor Authority for a liquor license to be sited at 10 Delancey Street. As you may know, this location has been licensed since at least as early as 2011. Our client is scheduled to meet with CB3 on September 20, 2021. Please do not hesitate to write or call if your organization has any questions or concerns about this application or would like to meet with our client to discuss the project in advance of its meeting with CB3.

Thank you

Michael J. Paleudis, Esq. Paleudis Law Firm, LLC 225 West 34th Street, Suite 2205 New York, NY 10122 (212) 837-8482 (D) (212) 835-6768 (O) (212) 835-6769 (F)

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