

THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
Phone (212) 533-5300
www.cb3manhattan.org - info@cb3manhattan.org

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.					
Darkens to the same series of the branches					
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/communitygroup 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					
□ sale of assets □ upgrade (change of class) of an existing liquor license					
Today's Date: November 9, 2021					
Te applications for sale of a contraction was about their Pattern for					
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:					
ALL					
Corporation and trade name of current license: Chicano Gotham LLC alba					
Chala Neit					
APPLICANT:					
Premise address: 30 3 EOST 67h Street					
Cross streets: Avance A: 3					
Premise address: 503 Eost 6th Street Cross streets: Avenue A: 3 Name of applicant and all principals: Down and Out Bracklan Luc Joshua Richholt and Asif Ahsan					
Joshua Richholt and Asif Ahsan					
Trade name (DBA): Down and Out					
Revised: July 2018 Page 1 of 4					

PREMISE:
Type of building and number of 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? WYes D No What is maximum NUMBER of people permitted? 2
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):
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) SUN - WED 1/AM - 2AM THURS/FRI/SAT 1/AM - 4AM
Number of tables? 1 O Total number of seats? 3 9
How many stand-up bars/bar seats are located on the premise? // 12
(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): Approx. 20'1", L. Shape, 154 \$1600
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? A Yes \(\sigma\) No If yes, describe type of food and submit a menu Firshest Seafood & Coisine
Freshest Deatood & Continental Cuisine
What are the hours kitchen will be open? All-hours of operation
Will a manager or principal always be on site? Tes D No If yes, which? Either
How many employees will there be?
Do you have or plan to install \(\sigma\) French doors \(\sigma\) accordion doors or \(\sigma\) windows? \(n \sigma\) change to \(\sigma\)
existing fucade

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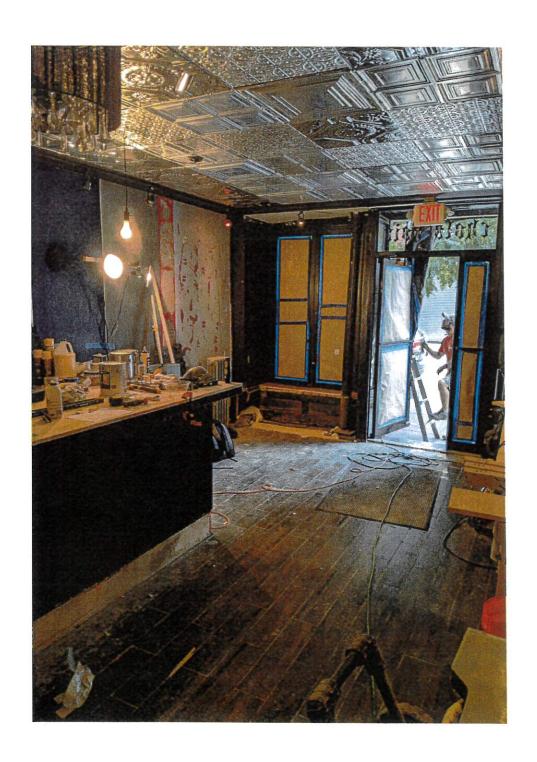
Will there be TVs/monitors? • Yes 🕬 (If Yes, how many?)	
Will premise have music? A Yes D No	
If Yes, what type of music? 🗖 Live musician 🗖 DJ 🗖 Juke box 🗗 Tapes/CDs/iPod	
If other type, please describe	
What will be the music volume? 🗷 Background (quiet) 🗖 Entertainment level	
Please describe your sound system: Computer generated with Small speakers suspended from the ceiling	
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?	
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.") Complete will be designed to insue traffic and crowds are the will there be security personnel? Yes No (If Yes, how many and when)	en ves
How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. — Fride will be low rolume music and beside of the low rolume music an	ianer Will Smokers Fo
APPLICANT HISTORY:	
Has this corporation or any principal been licensed previously? Tyes No	
If yes, please indicate name of establishment Brookly Well LLC Brookly Wil	+611-
If yes, please indicate name of establishment: Brooklyn Well LLC Brooklyn Wie Address: 272 Mescroles+ Billyn My 260 Mescroles Community Board # 13K, Dates of operation: 2014 - Present 2012 - license approved, never issue	To June Bree William
Dates of operation: 2014 - Present /2012 - license cancel never issue	A
The state of the s	
Has any principal had work experience similar to the proposed business? Wes I 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.	

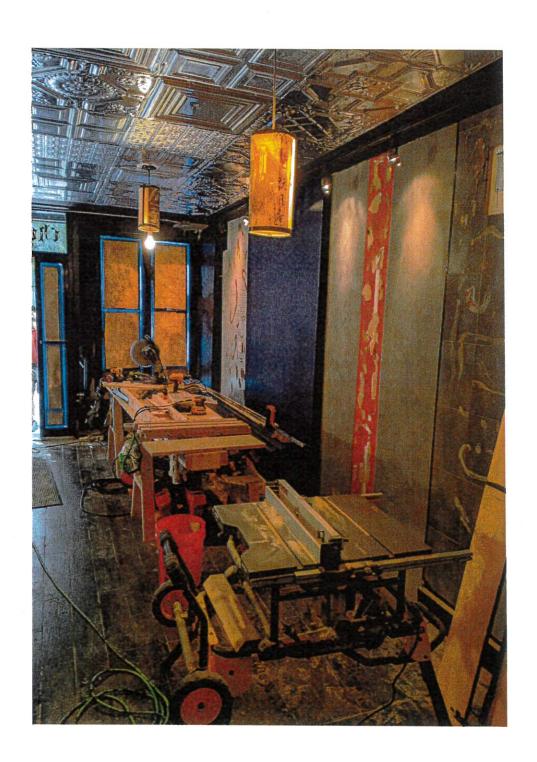
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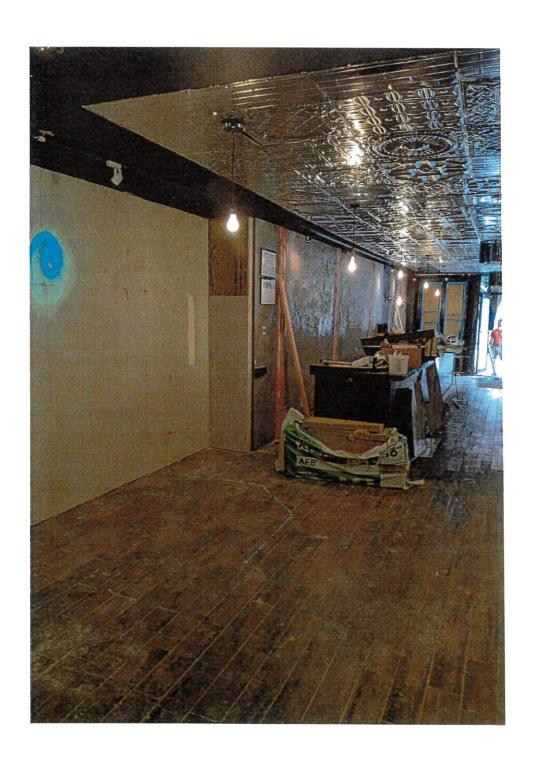
Revised: July 2018

How many licensed establishments are within 1 block?				
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. If will operate a full-service restaurant, specifically a (type of restaurant) Freshes 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. If I will not have DJs, we live music, Epromoted events, Many event at which a cover fee is charged, Ascheduled performances, more than DJs / promoted events per, more than DJs / private parties per				
4. 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 <u>OR</u> I will have happy hour and it will end by				
9. It will not have wait lines outside. It 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.				

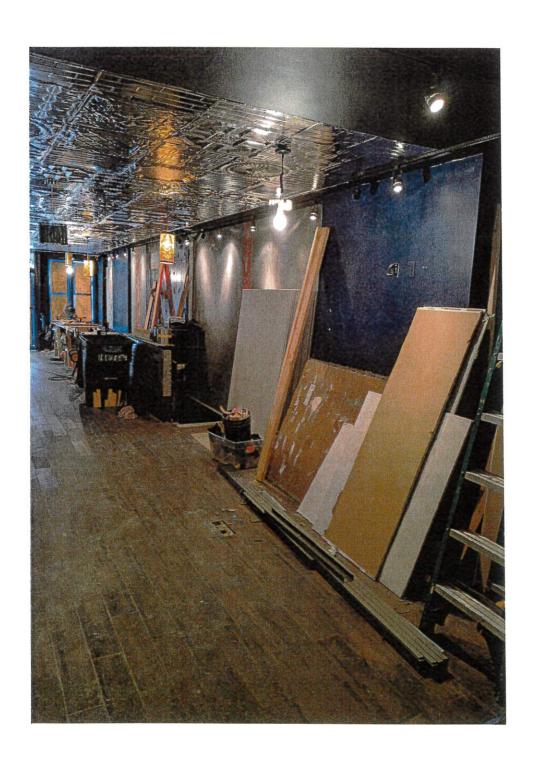


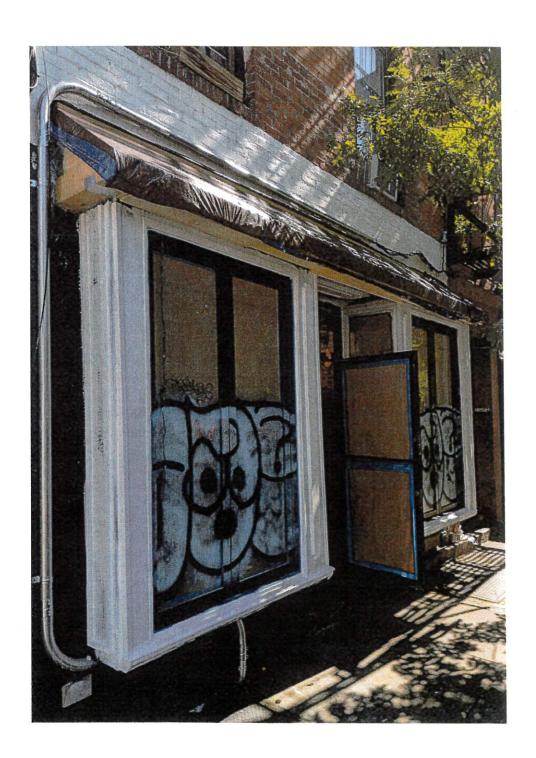


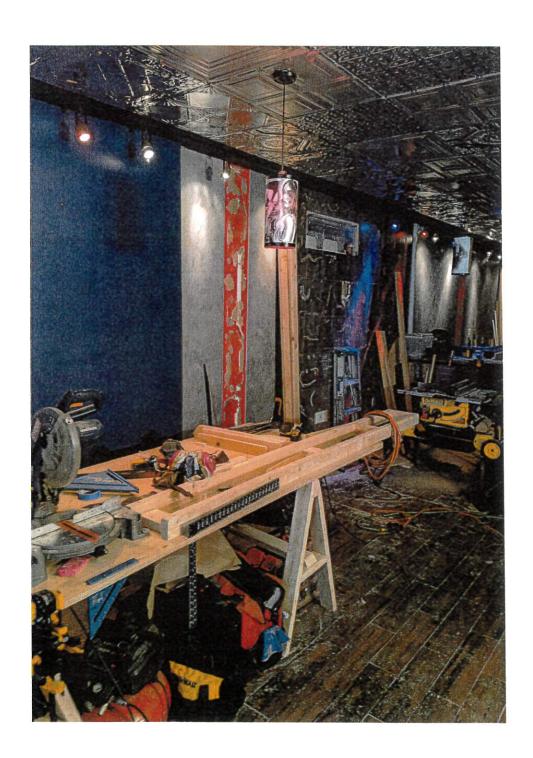












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© PINEAPPLE CLUB = # 132/228 509 E. 6th St - 66 FEET AWAY	· · · · · · · · · · · · · · · · · · ·
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13) YUCA BAR - # 1142126 III AVE A - 398 FEET AWAY (19) MISS WLY'S BAR - 4 1024665 109 AVE A - 370 FEET AWAY (5) KAZUZA RESTAURANT - H 107 AVE A . 311 FEET AWAY 10 AMOR Y AMARGO - 4 123 9384 95 AUE A - 130 FOET AWKY CAFE de L'ENFER 95 Ax A - 142 FEET AWAY " B) Drom = # 1117052 85 Ave A = 197. FEET Award (19) SING SING AVE A KARASKE SAW - # 2078 MICESE 81 AVE A 5298 FRET AUAY (6) CAECEY TAVERN - # MAN EN LAGEST - 307 FEBT AWAY (DEATH & COMPANY -# 1313715 4247 FORT AWAY (1) LANAGAO # 1229827 545 6 54 SHI : 497 HERT AYAN

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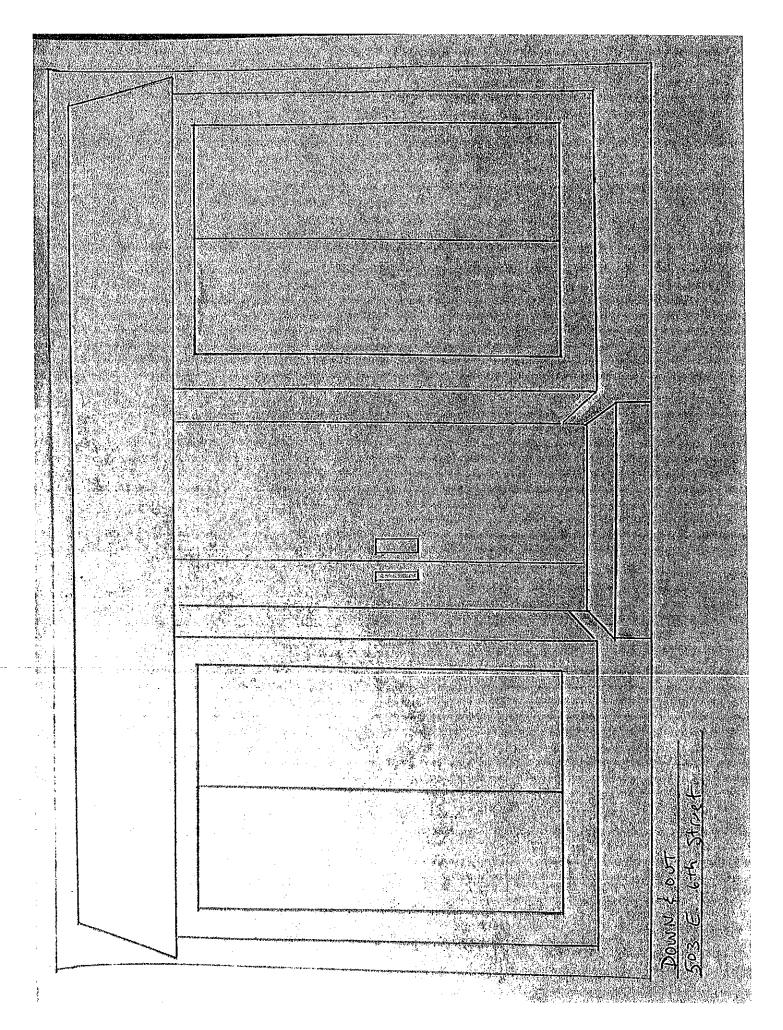
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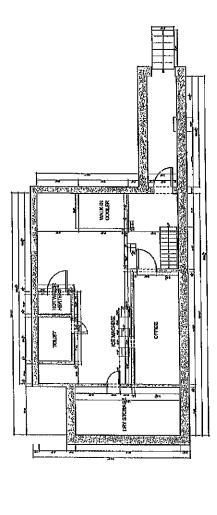
OUT

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COUNT

10 Tables 39 Seats 12 Bar stools

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DOWN AND OUT SOB E-AM STREET NEW YORK, NY, 1009 PROPOSED FIRST FLOOR PLAN SCALE: 1/4" = 1'-0"

DOWN AND OUT 503 E, 4TH STREET NEW YORK, NY, 10009 PROPOSED CELLAR FLOOR PLAN SCALE: V4" = 1"-0"

Evening Menu

Raw Bar

Daily selection of oysters, mussels, clams and uni from both east and west coasts $\ensuremath{\mathrm{M/P}}$

Tinned Selections

Weekly selection of imported cured and tinned seafood, served with toast, olives and fermented vegetables M/P

Caviar Selection

Served in the French style with toast, crème fraiche, lemon, cucumber and fennel. $\ensuremath{\mathrm{M/P}}$

Heirloom gazpacho

Heirloom tomatoes, grilled yellow bell pepper, peeled cucumber, garlic, sherry vinegar and olive oil, mint leaf and black sea salt, with a cumin dusted rim \$9

Oye ceviche

Red snapper and bay scallops cured in lime juice and tossed with diced red onion, green bell pepper, cilantro, jalapeno, and grapefruit. \$18

Crab cado

Peekytoe crab with sweet corn, cilantro and radish served on Belgian endive and topped with red Hawaiian sea salt. \$19

Salad Nicoise

Quails eggs, haricot verts, new potatoes and anchovie on a bed of mixed greens \$22

Beef Tartar

Finely diced raw steak served with oyster, caviar and sea salt foam \$24

Crudo Primo

Turbot cured in sea salt, sliced thinly, presented in a lemon infused olive oil and topped with citrus foam and pink peppercorns \$22

Salmon Bacon Caesar Salad

Romaine hearts, parmesano romano, sourdough crutons, topped with smoked salmon bacon \$25

Crab emballage

Colossal lump crab, grilled and chilled asparagus spear, basil and garlic aioli wrapped in prosciutto and drizzled with aged balsamic and crushed black pepper \$22

Crab Roll

Served Maine style, lightly sauced in a Dijon aioli with scallions, celery, tarragon and cracked pepper \$28

Lobster Roll

Served Maine style, lightly sauced in a Dijon aioli with scallions, celery, tarragon and cracked pepper \$28