



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

Paul Rangel, 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: February 9, 2022

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: St. Marks Karaoke

Corporation and trade name of current license: \_\_\_\_\_

**APPLICANT:**

Premise address: 6 St. Marks Place

Cross streets: B/n 2nd Ave & 3rd Ave 3rd & 4th floors

Name of applicant and all principals: Gemini & Scorpio LLC

Larisa Fuchs

Trade name (DBA): TBD

**PREMISE:**

Type of building and number of floors: 5 story masonry

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? 60

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): R 8 B

**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: COVID POD IMMERSIVE TICKETED ART EXPERIENCE

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) TICKETED EVENTS ONLY - SCHEDULING IS FLEXIBLE  
Mon-Wednesday 5pm-12am; Thursday-Sunday 5pm-2am

Number of tables? 18 Total number of seats? 54

How many stand-up bars/ bar seats are located on the premise? 10

(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): \_\_\_\_\_

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

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? TBO

How many employees will there be? 4-5

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

Will there be TVs/monitors?  Yes  No (If Yes, how many?) 1-2

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: tiny speakers in each room - iphone/ipad bluetooth

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.") This catering establishment will operate on a booking schedule, such that patrons will not be allowed to

Will there be security personnel?  Yes  No (If Yes, how many and when) \_\_\_\_\_ congregate outside the premises

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?  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. \_\_\_\_\_

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. Gemini + Scorpio Loft 205 Douglass St Bklyn NY 2012-2021

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. N/A

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.

**LOCATION:**

How many licensed establishments are within 1 block? 8

How many On-Premise (OP) liquor licenses are within 500 feet? 19

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) \_\_\_\_\_ restaurant, or

- I will operate a catering establishment
- 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-12am ; Tue 5pm-12am ; Wed 5pm-12am ;  
 Thu 5pm-2am ; Fri 5pm-2am ; Sat 5pm-2am ;  
 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, \_\_\_\_\_

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.

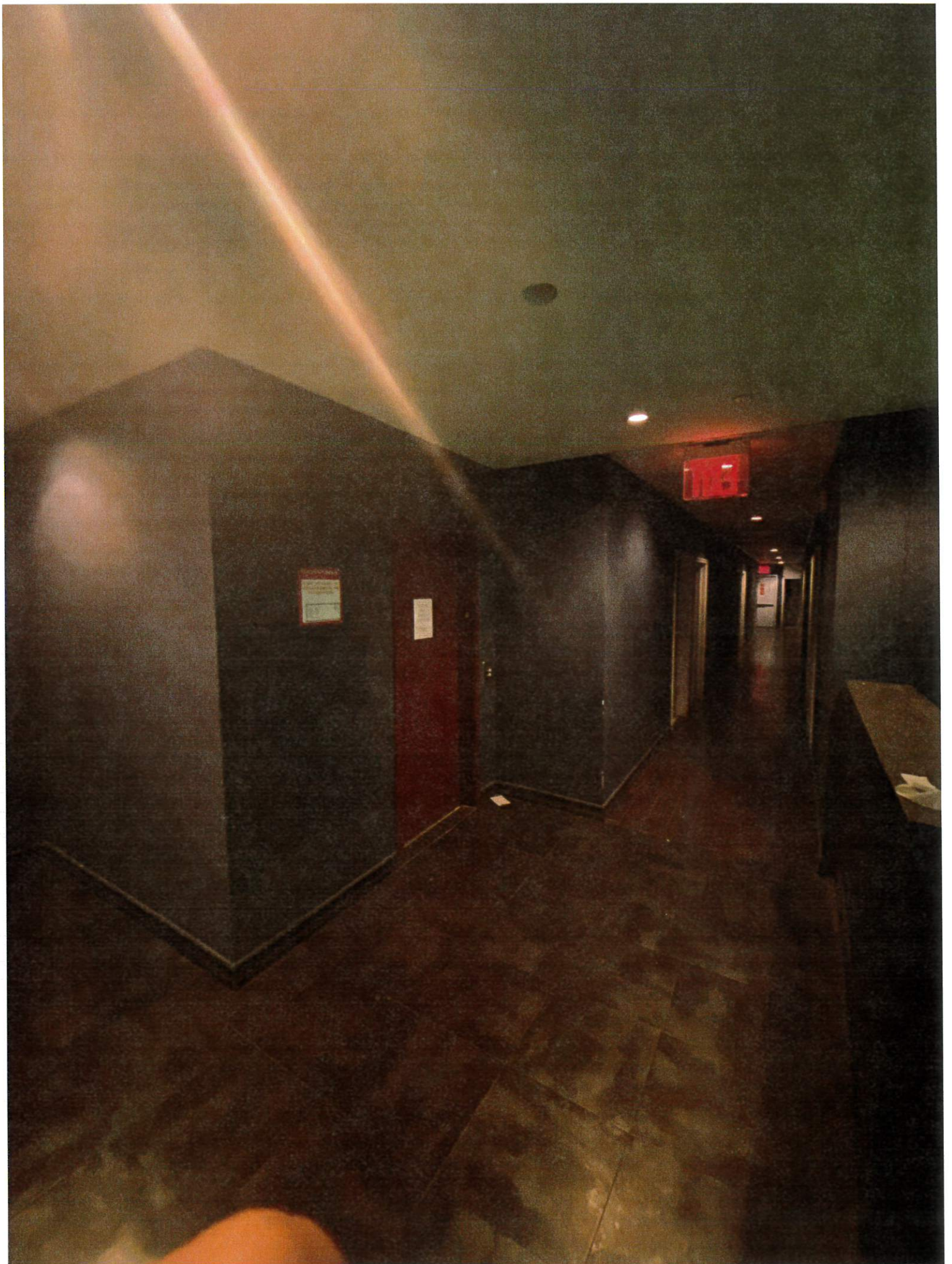
I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified live performances or televised sports.

8. I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_\_ DJs per \_\_\_\_\_,  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.

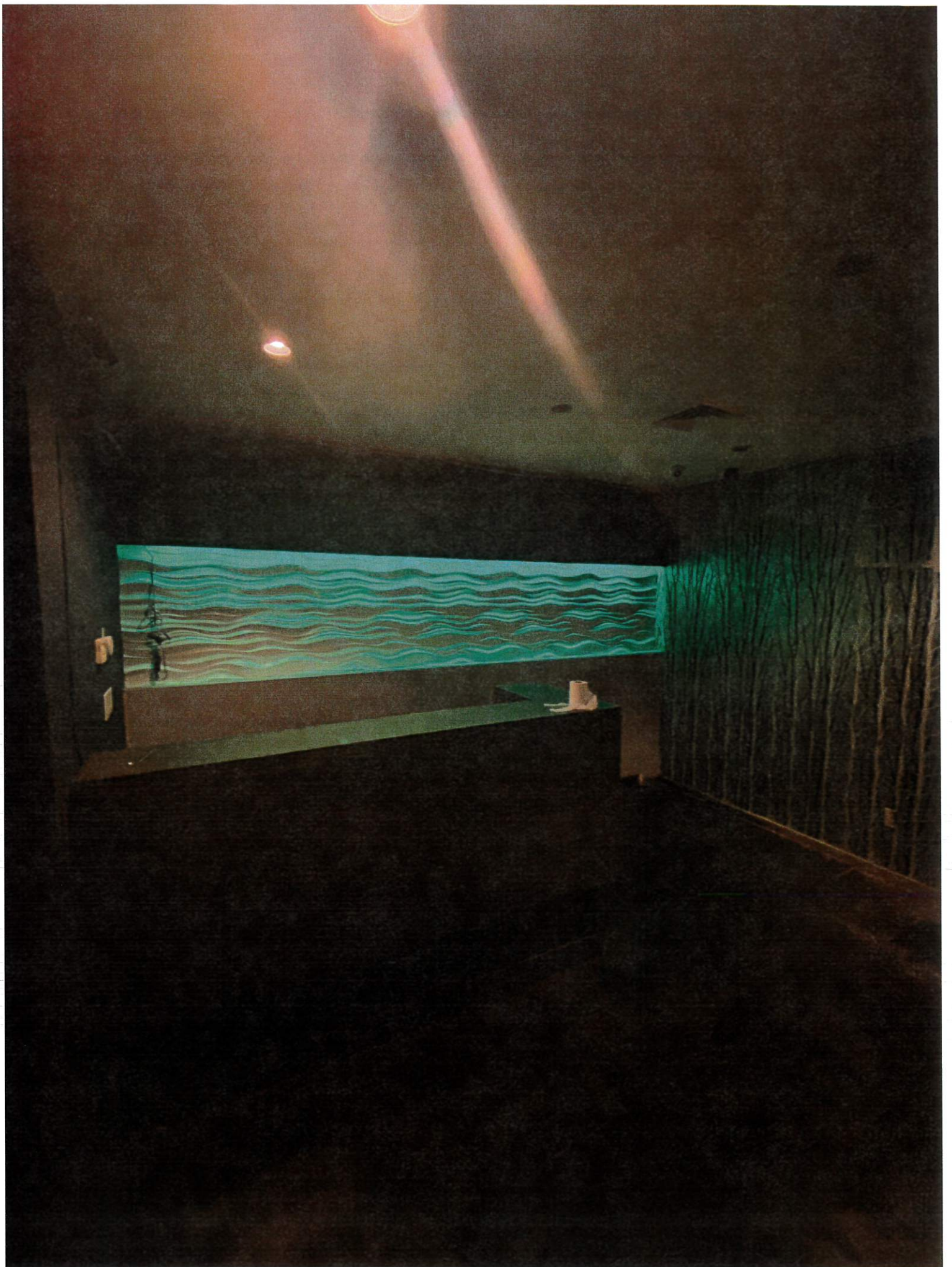
Name: Larissa Fuchs

Phone Number: (914) 319-5587

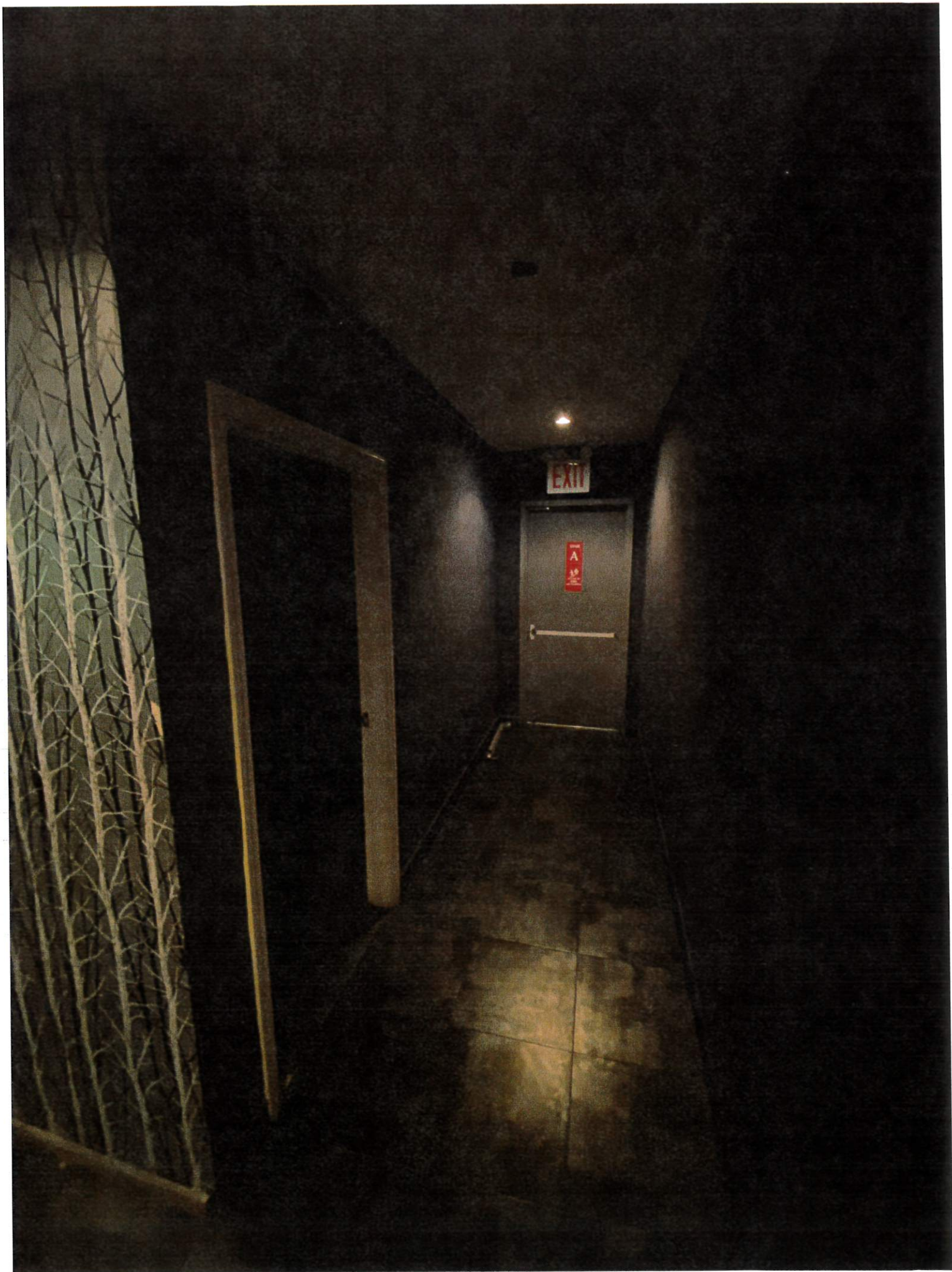
















EXIT

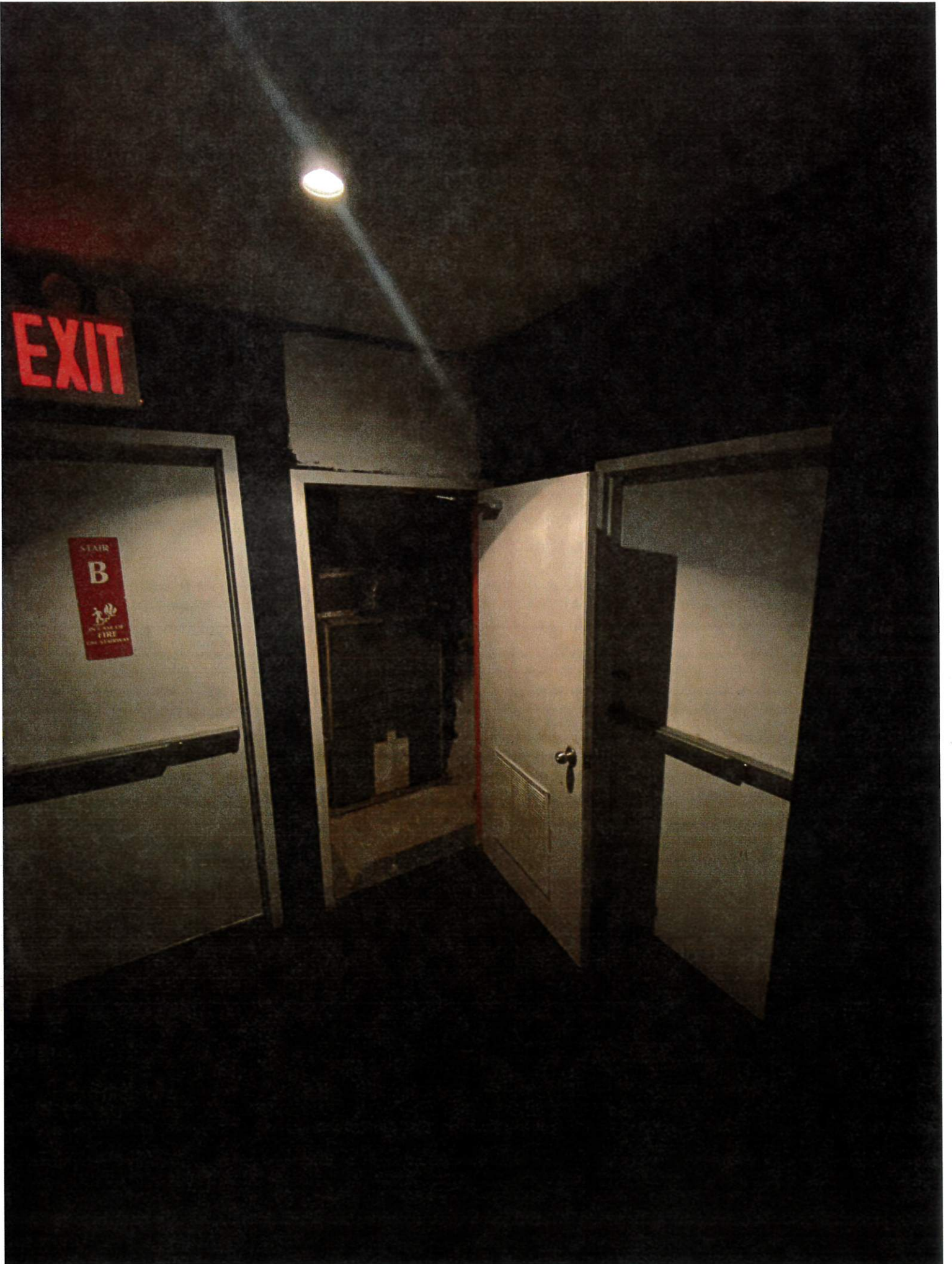
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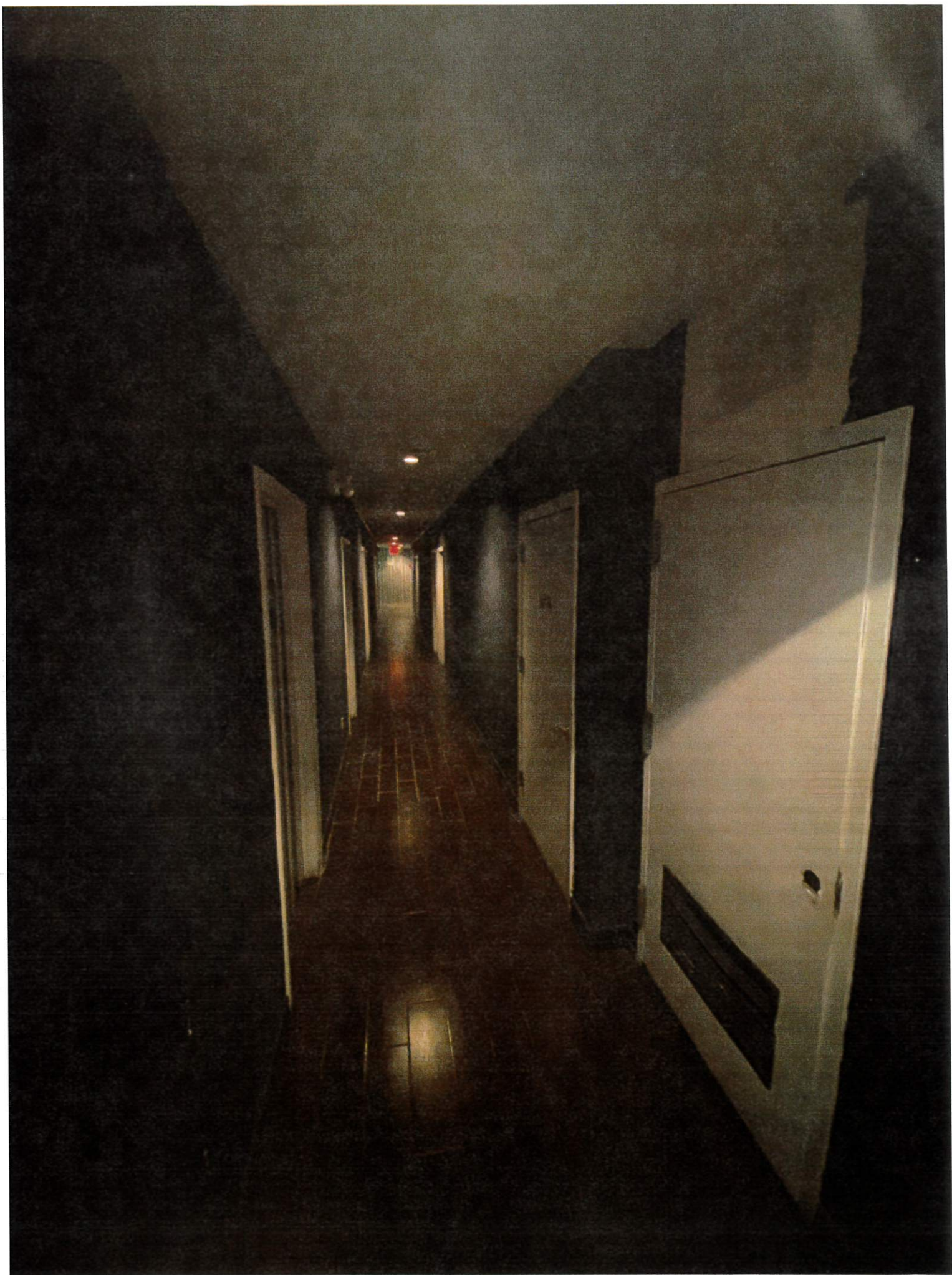


**EXIT**

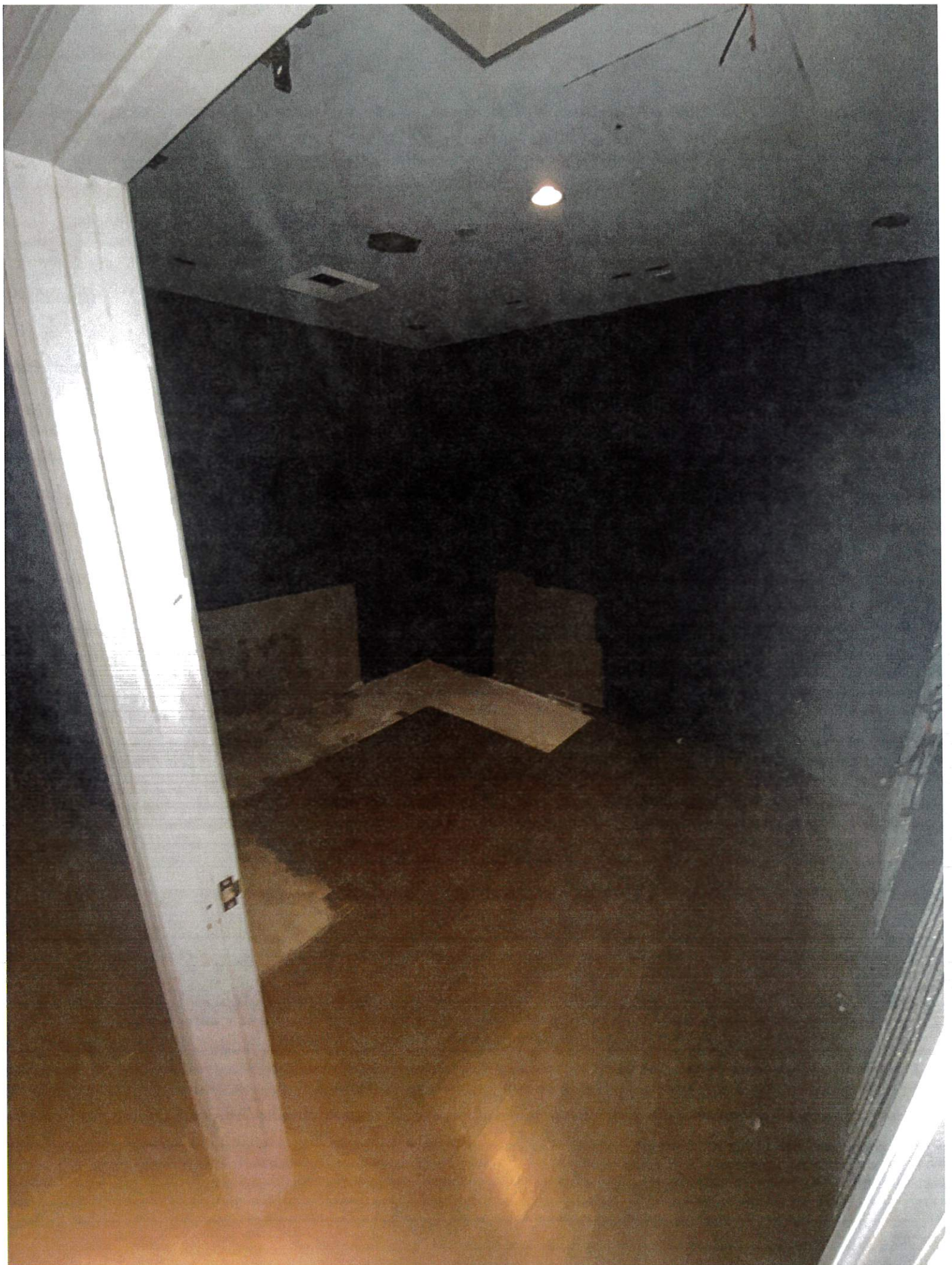
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EXIT







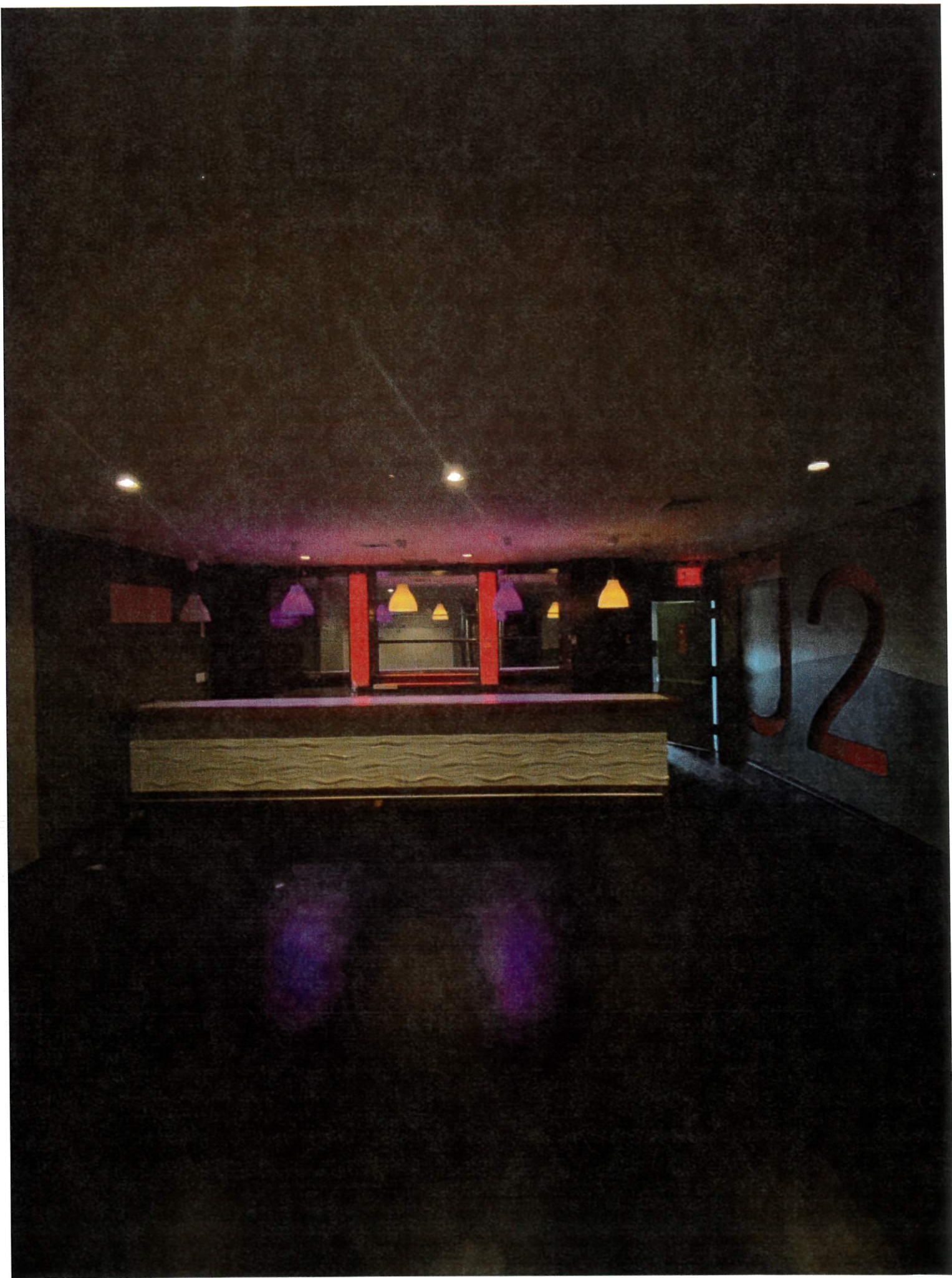




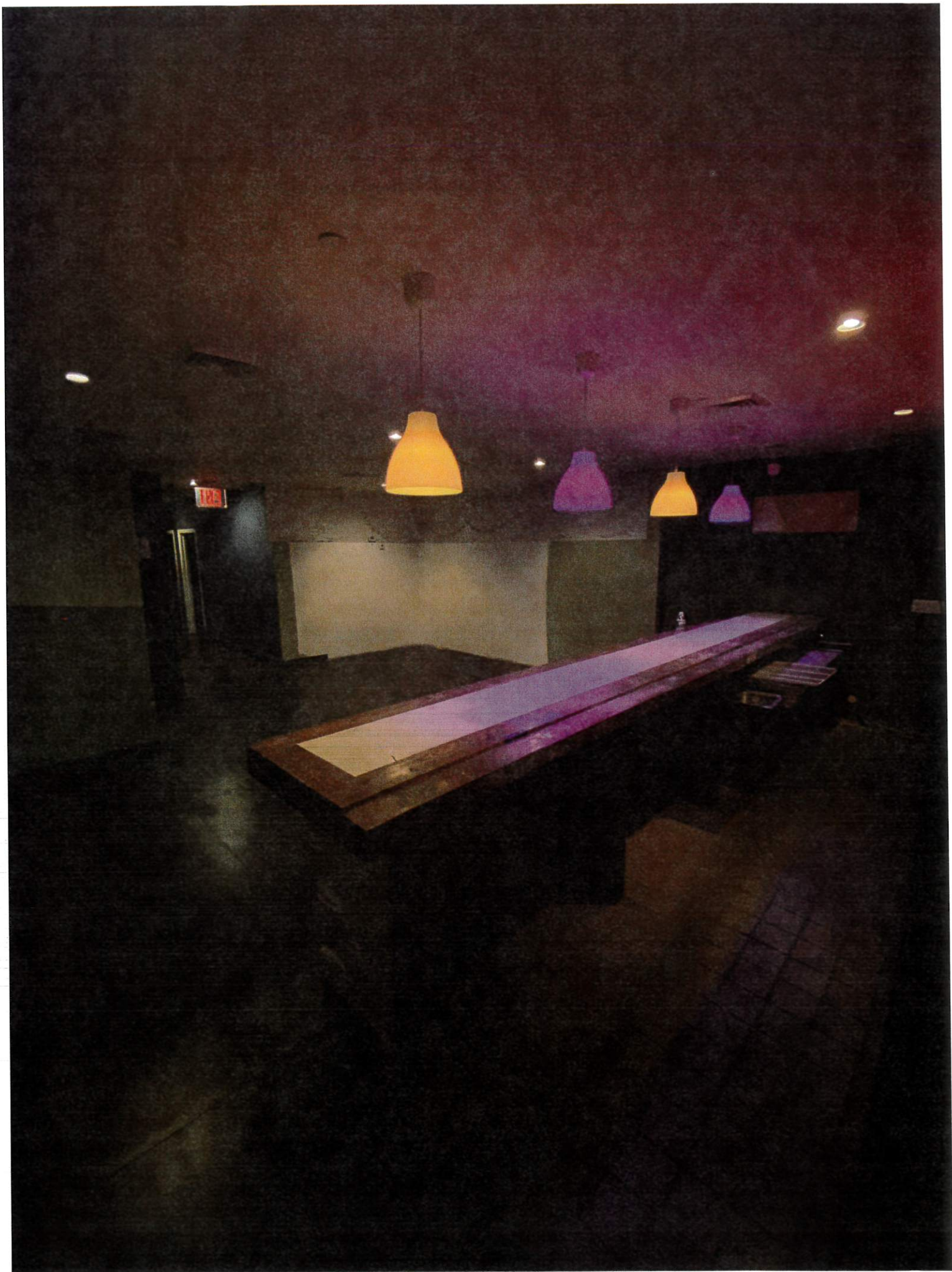




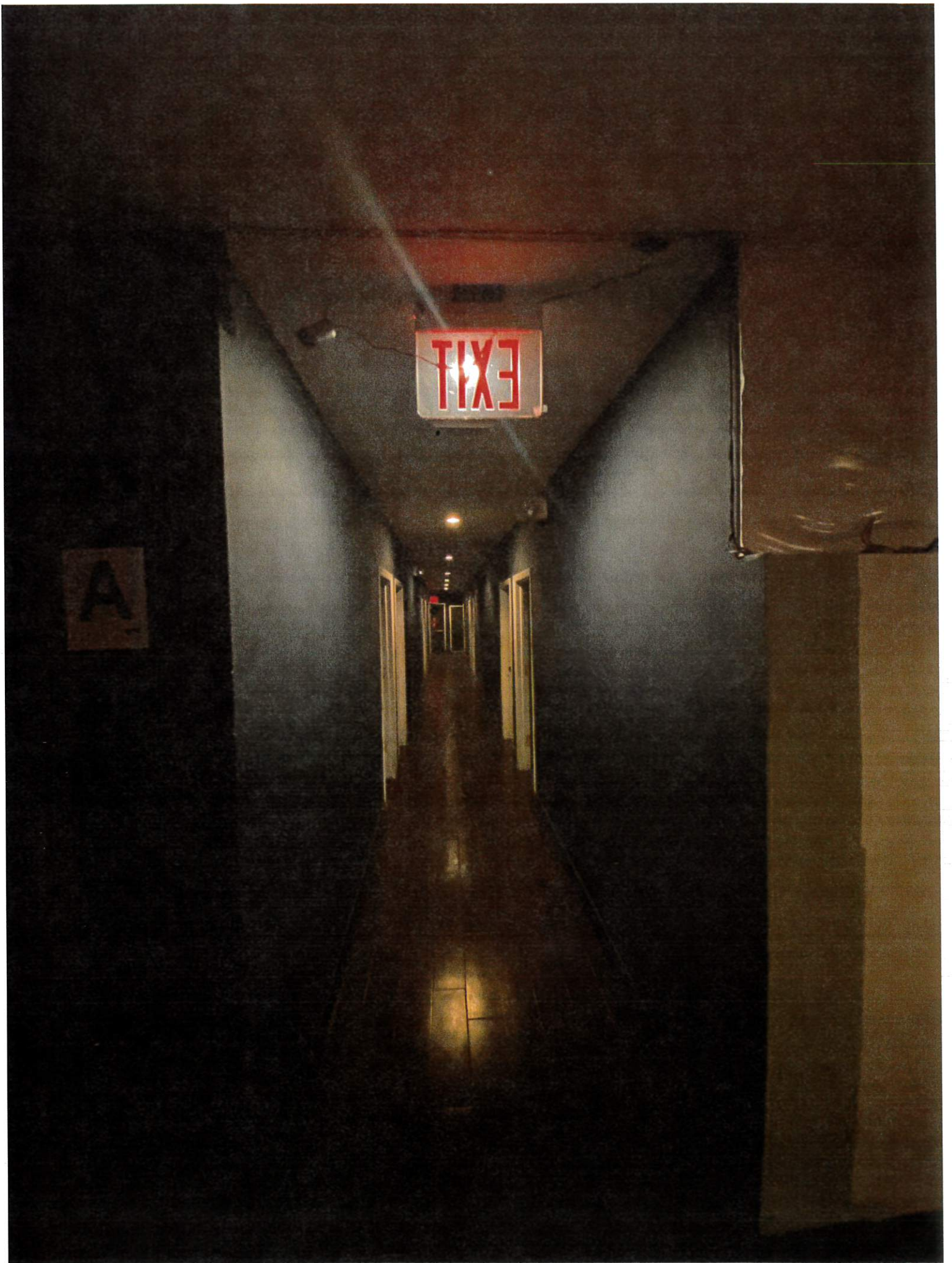








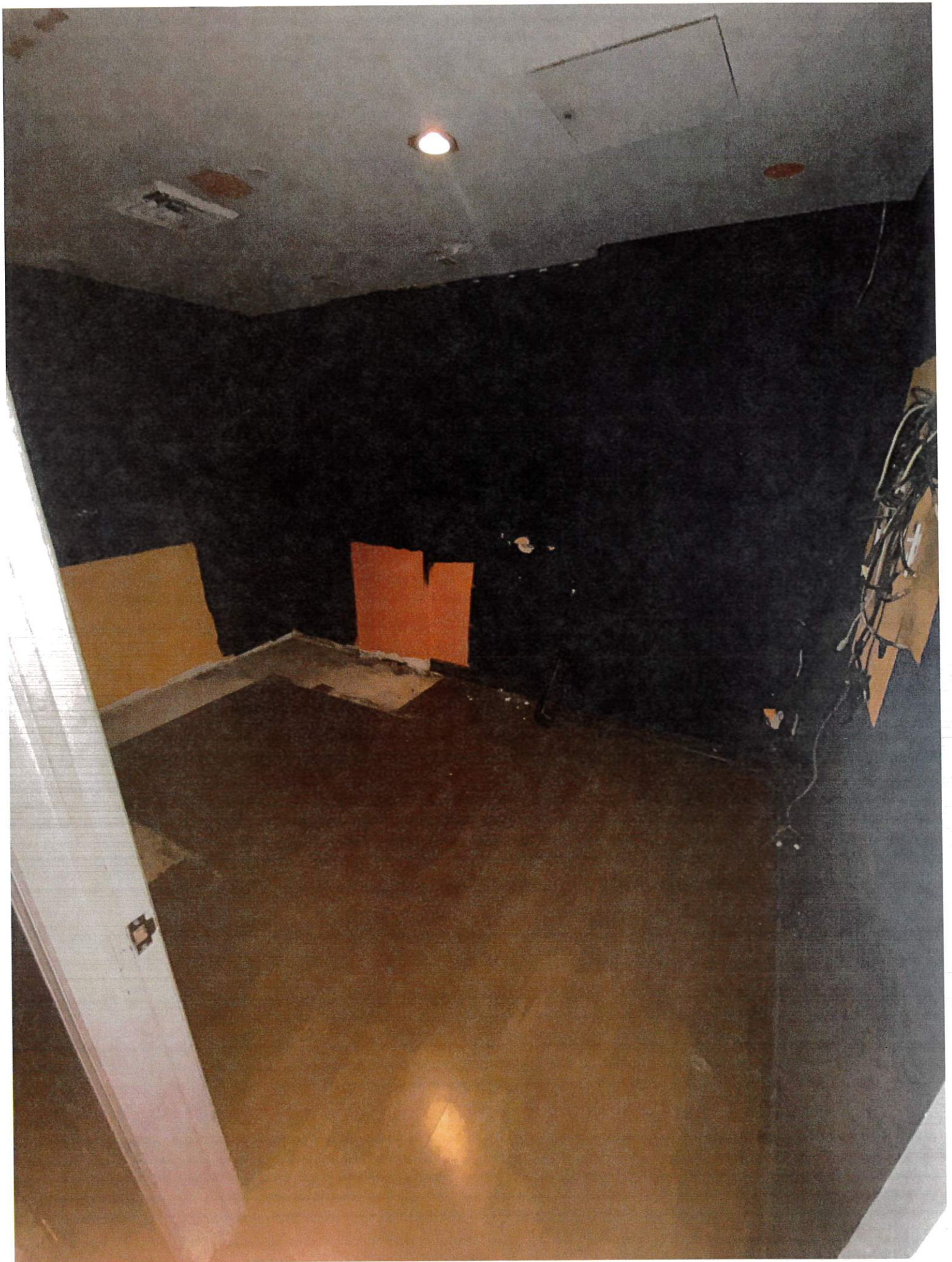




EXIT

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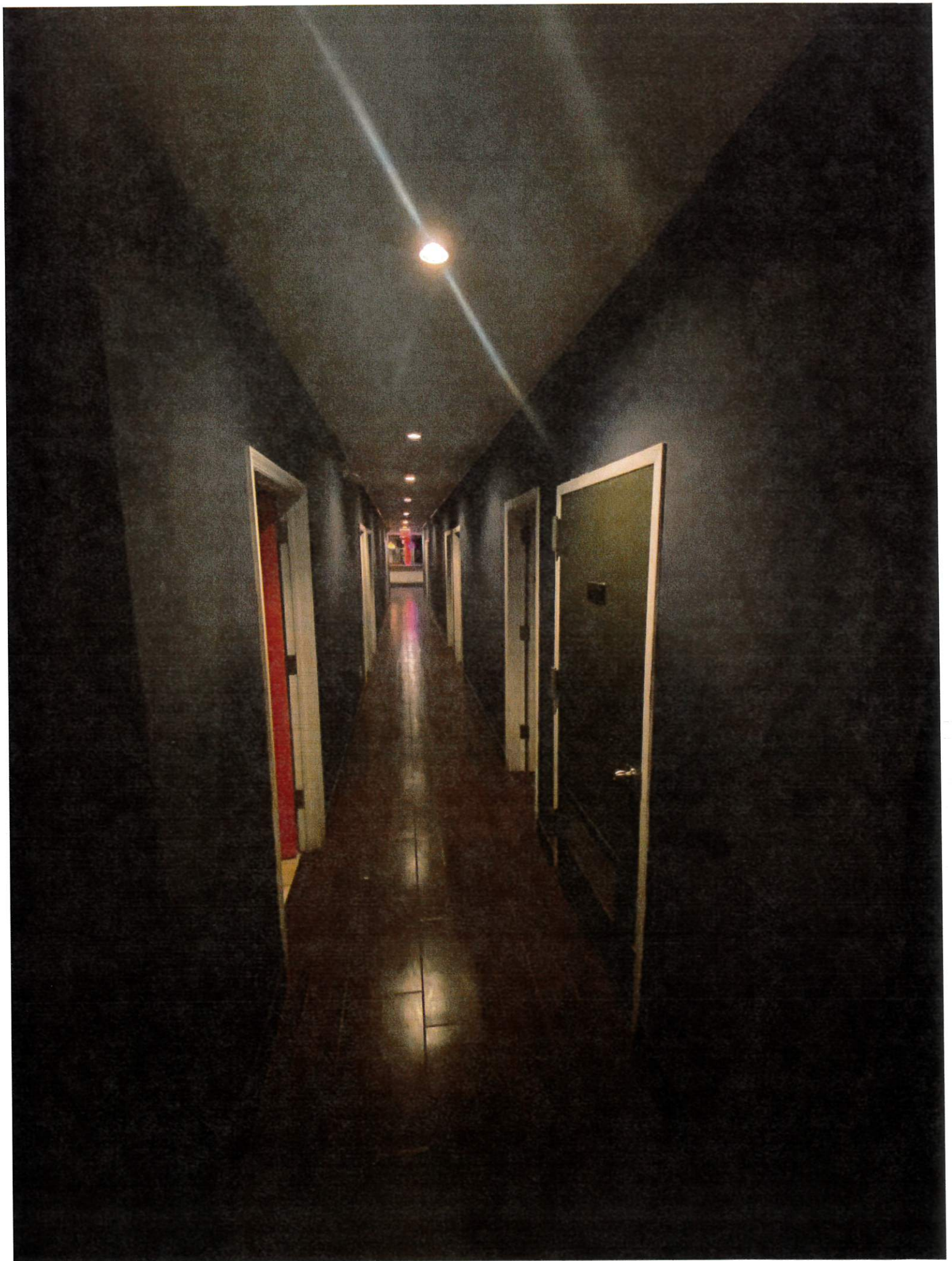


**EXIT**

STAIR  
**B**







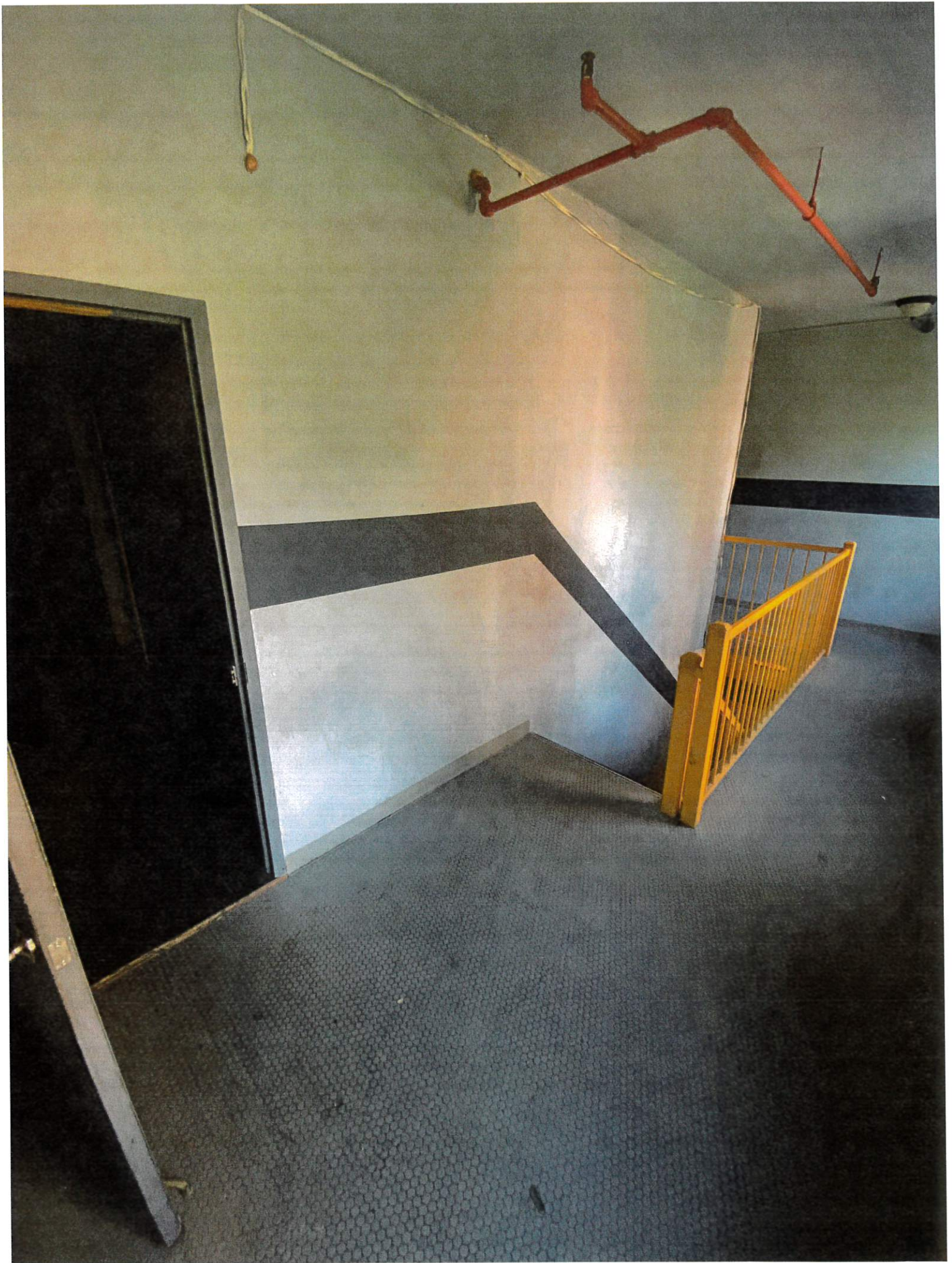




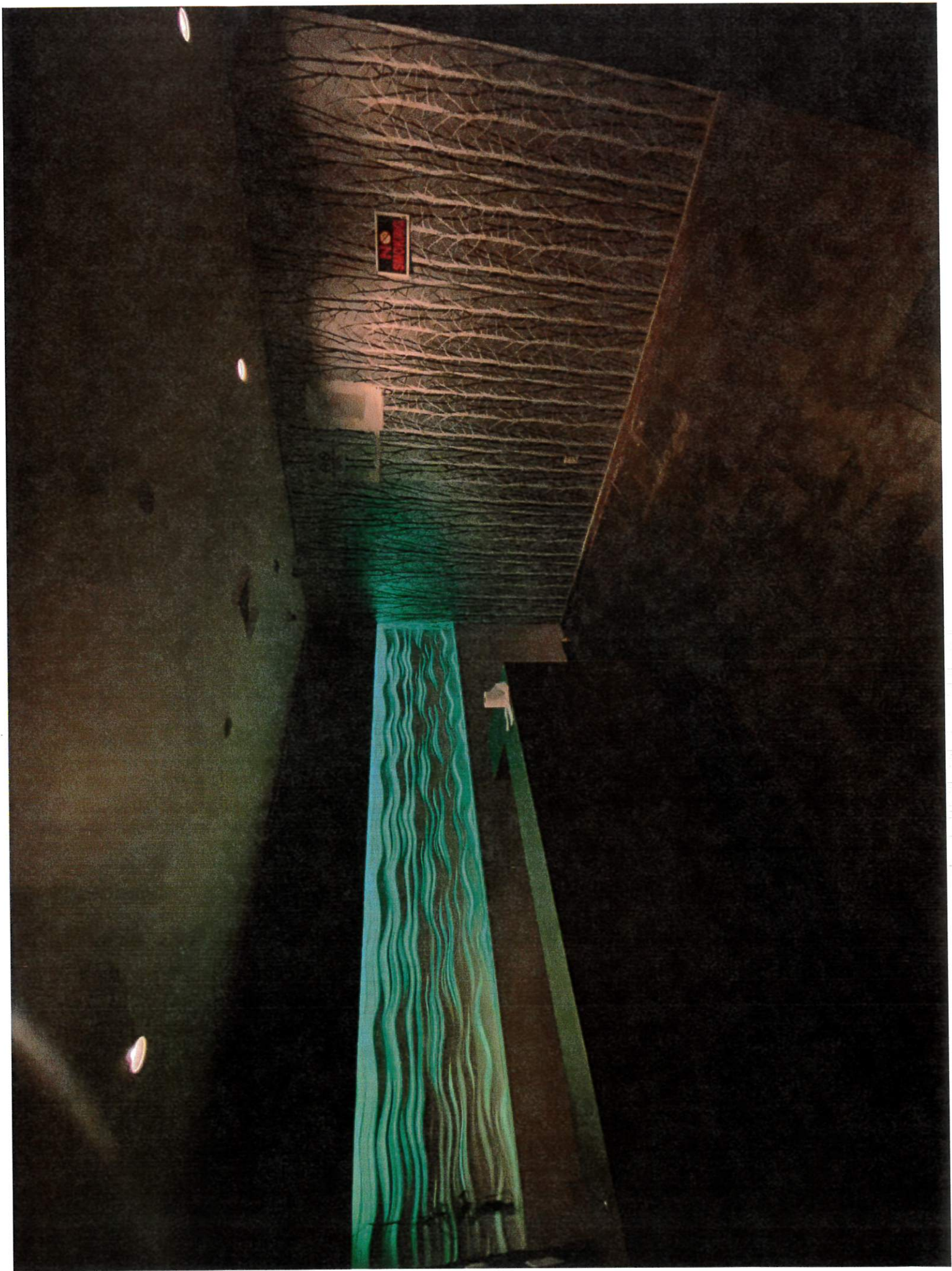
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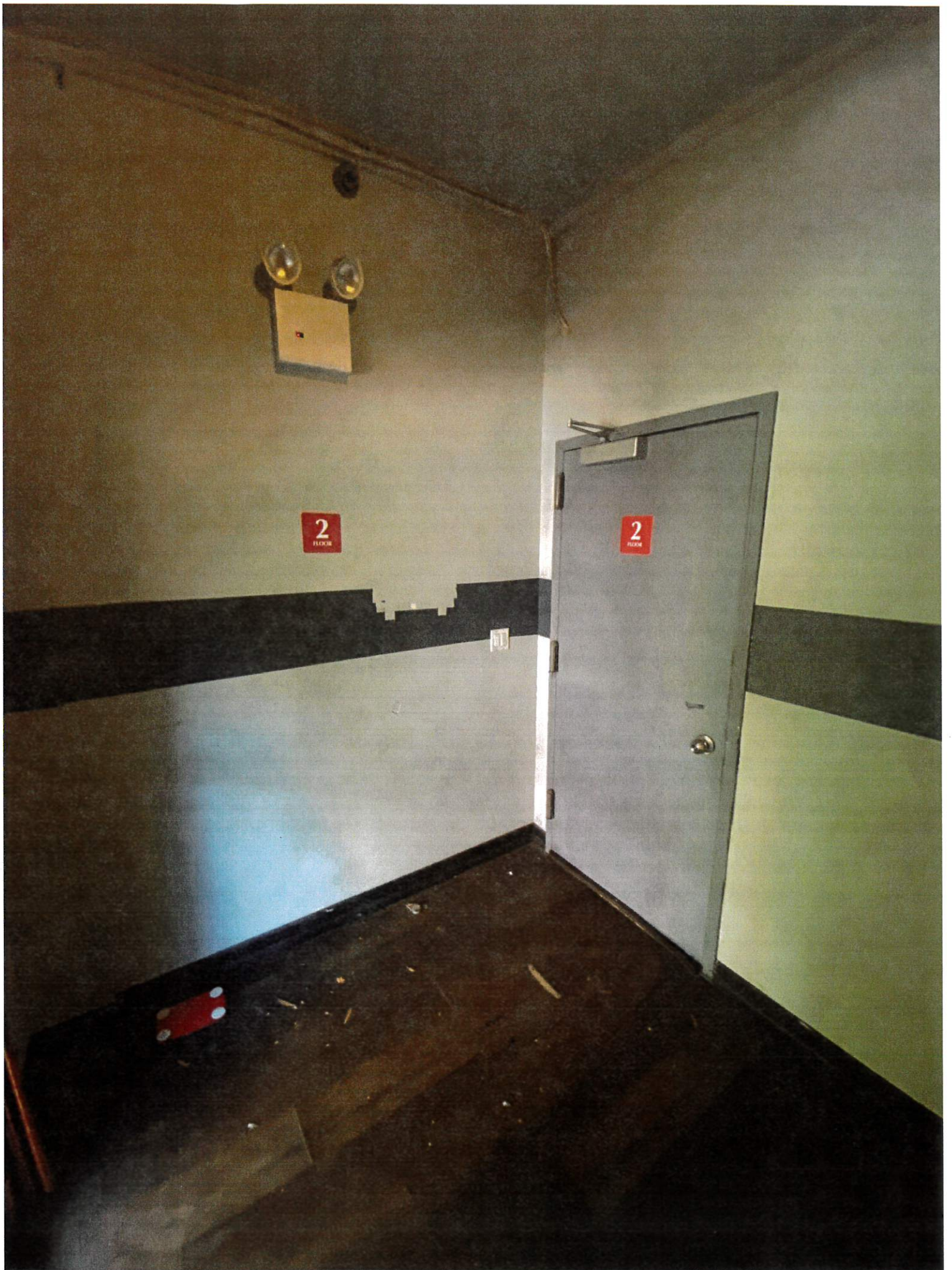














Pending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
PEGASUS PIZZA LLC Ser #: 1336138	2 ST MARKS PL NEW YORK, NY 10003	56 ft
949 GRAND BAR LLC Ser #: 1336060	155 2ND AVE NEW YORK, NY 10003	564 ft
ELVIS CAFE LLC Ser #: 1337190	58 3RD AVE NEW YORK, NY 10003	707 ft

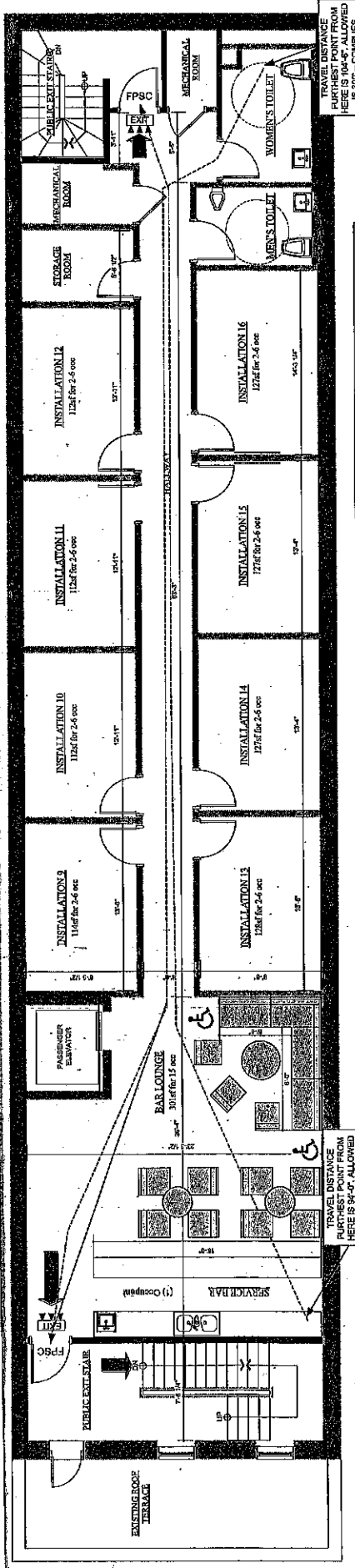
Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
BARCADE DOWNTOWN LLC Ser #: 1316575	6 SAINT MARKS PL NEW YORK, NY 10003	3 ft
TAISHO INC Ser #: 1141078	9 ST MARKS PLACE 2ND & 3RD AVENUES NEW YORK, NY 10003	60 ft
HOURGLASS HOLDINGS INC Ser #: 1298006	9 ST MARKS PL EAST SIDE NEW YORK, NY 10003	93 ft
AUANTHAI INC Ser #: 1277047	7 ST MARKS PLACE EAST & WEST STORES NEW YORK, NY 10003	129 ft
MI NE FOODS GROUP INC Ser #: 1324666	15 ST MARKS PL NEW YORK, NY 10003	151 ft
N Y RESTAURANT SUPPLIES INC Ser #: 1232110	29 3RD AVE 2ND FL 3RD AVENUE & EAST 9TH STREET NEW YORK, NY 10003	203 ft
N Y RESTAURANT SUPPLIES INC Ser #: 1024316	29 3RD AVE 8 10 12 STUYVESANT ST NEW YORK, NY 10003	218 ft
SHARAKU INC Ser #: 1024355	14-16 STUYVESANT ST NEW YORK, NY 10003	248 ft
HASAKI RESTAURANT INC Ser #: 1024242	210 E 9TH STREET NEW YORK, NY 10003	287 ft
E OCHI INC Ser #: 1121866	218 E 9TH ST NEW YORK, NY 10003	304 ft
HINOMARU INC Ser #: 1145016	25 ST MARKS PLACE 2ND & 3RD AVENUES NEW YORK, NY 10003	310 ft
TSAMPA INC Ser #: 1024414	212 E 9TH ST NEW YORK, NY 10003	311 ft
9TH STREET VENTURE LTD Ser #: 1024461	232 E 9TH STREET NEW YORK, NY 10003	341 ft
M & Y CATERING INC Ser #: 1308912	31 SAINT MARKS PL WEST GROUND STORE NEW YORK, NY 10003	343 ft
TOKYO MAMA INC Ser #: 1024390	240 E 9TH STREET NEW YORK, NY 10003	367 ft
29 ST MARKS PLACE REST INC Ser #: 1024431	29 ST MARKS PLACE NEW YORK, NY 10003	383 ft
TOKYO MAMA INC Ser #: 1308766	230 E 9TH ST NEW YORK, NY 10003	386 ft
CLINTON CRAFT LLC Ser #: 1321215	41 43 E 7TH ST BASEMENT, LOWER LEVEL NEW YORK, NY 10003	415 ft

ROBOTAYA NY LLC  
Serial # 1311089

231 East 9th St  
NYC, NY 10003

466 ft





TRAVEL DISTANCE  
FURTHEST POINT FROM  
HERE IS 104'-6" ALLOWED  
IS 30P - COMPLIES.

KEY:  
EXISTING  
EGRESS

BUILDING DEPARTMENT NOTE:  
ENTIRE BUILDING IS FULLY  
SPRINKLERED  
BUILDING DEPARTMENT NOTE:  
NO CHANGE TO THE EXISTING WALLS,  
PARTITIONS OR DOORS

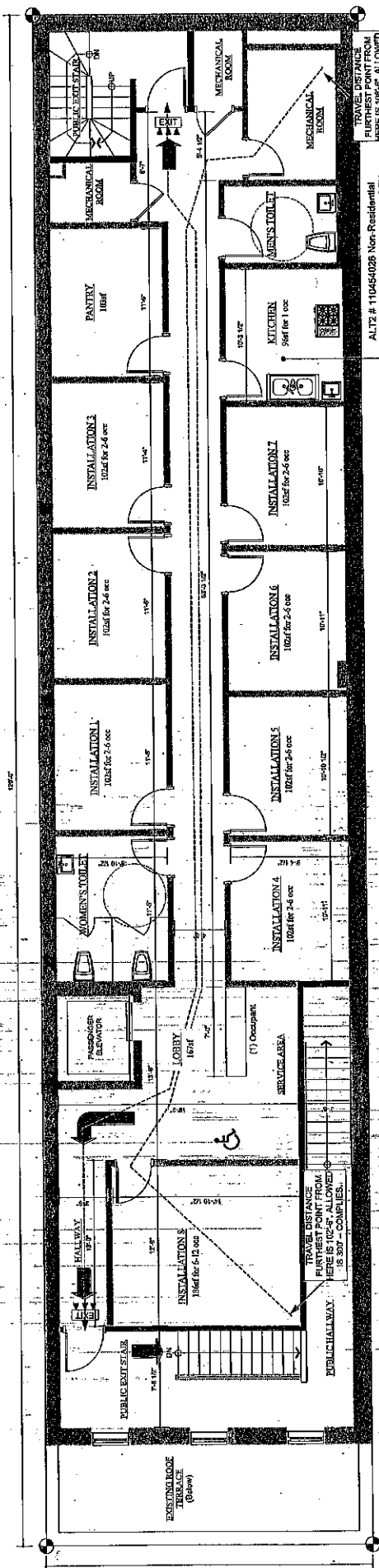
Avg room occ\*\* = 4 x 8 rooms = 32 + 15 bar + 3 staff = 50 / 2 exits = 25 occ per exit.  
Corridors are 80 occ. per 22 inches of width: 48 inches existing = 160 Occ. COMPLIES.  
Exit Stairs are 60 occ. Per 22 inches of width: 36 inches existing (34 net width) per exit  
door = 90 Occ. COMPLIES.

2 THIRD FLOOR  
1,282 SF

\*Expected actual overall capacity not to exceed 40 people at any given time  
\*\*Expected actual overall capacity not to exceed 30 people at any given time

11 Tables  
37 Seats  
CALL Seating configurations  
are approximate depending  
upon bookings





Avg room occ\* = 4 x 7 rooms = 28 + 10 lg room + 3 staff = 41 / 2 exits = 20 occ per exit.  
 Corridors are 80 occ. per 22 inches of width: 48 inches existing = 160 Occ. COMPLIES.  
 Exit Stairs are 60' occ. Per 22 inches of width: 36 inches existing (34 net width) per exit door = 90 Occ. COMPLIES.

1 FOURTH FLOOR



7 Tables  
 17 Seats  
 (All seating configurations are approximate, depending upon bookings)



# Q&A MENU

## CHARCUTERIE BOARDS

- Cheese only (sm - 4 cheese / lg - 6 cheese)
- Meat only (sm - 4 meat / lg - 6 meat)
- Cheese & meat (sm - 3 cheese + 3 meat / lg - 5 cheese + 5 meat)
- Fruit & cheese plate (sm - 4 cheese / lg - 6 cheese)

## COLD PLATES

- Mixed olives
- Fancy mixed nuts in smoked salt
- Tinned Riga Gold smoked sprats & toasted black Russian bread
- Marinated artichoke hearts, tossed with Korean spicy carrots & capers
- Pickled veggies assortment

## HOT PLATES

- Roasted chickpeas with Berbere spice & smoked salt
- Clunky Valencia peanut butter & sour cherry preserves on toasted black Russian bread
- Signature spice mix tater tots or sweet potato waffle fries
- Air-fried dumplings
- Baked zucchini fritters with homemade tatziki dipping sauce
- Spinach artichoke dip
- Roasted artichoke hearts with garlic lemon aioli
- White wine, fennel & garlic mussels
- Old Bay shrimp & cheesy grits
- Duck stock risotto with bacon and root veggies
- Slow-cooked pulled pork in BBQ sauce over mixed rice
- Slow-cooked short rib, over quinoa and dark greens

	SMALL	LARGE
	\$12	\$18
	\$18	\$24
	\$24	\$36
	\$16	\$24
	\$4	\$6
	\$4	\$6
	\$6	-
	\$8	\$14
	\$6	\$10
	\$8	\$14
	\$8	\$14
	\$10	\$16
	\$12	\$18
	-	\$15
	-	\$17
	-	\$18
	-	\$20