

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

and the second				
The following items and questionnaire package are due by date listed in email invite:				
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.				
The following items are due by noon Friday before the meeting:				
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:				
https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page				
(this is not required but strongly suggested if a relevant group exists)				
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:				
☐ corporate change ☐ 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				
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Trade name (DBA): _____

PREMISE:

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Monday thru Wednesday From 11:00 AM till 12:00 AM

Thursday, Friday, Saturday and Sunday from 11:00 AM till 1:00 AM

Will any other business besides food or alcohol service be conducted at premise, i.e., retail?
Yes No If yes, please describe what type: ______

Number of indoor tables? 13

Total number of indoor seats? 50

How many stand-up bars/bar seats are located on the premise (number, length, and location) ______ 12, 15FT, North East Corner of he Restaurant T

(A stand-up bar is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

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 the kitchen will be open? ____Mon to Wed 12am, Thu to Sun 1am

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

How many employees will there be? /

Do you have or plan to install **I** French doors **I** accordion doors or **I** windows?

Will there be TVs/monitors? 🛛 Yes 🗖 No (If Yes, how many?) ____

Will premise have music? Ves D No

If Yes, what type of music?
Live musician
DJs
Streaming services/playlists

If other type, please describe _____

What will be the music volume? 🛛 Backgro	ound (conversational) D Entertainment (live music venue
level) Please describe your sound system:	Digital Recorded Music

Will you host any promoted events, scheduled performances, or any event at which a cov	/er fee is
charged? If Yes, what type of events or performances are proposed and how often? N/r	4

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? ______

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.") Open Table

Will there be security personnel?
Yes Ves Ves, 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. ______

If not, do you plan to install sound proofing?
 Yes
 No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic

beverages outdoors? (includes roof & yard) ☐ Yes ☐ No	If Yes,	describe and show	v on diagram:
Curb Side and Side Walk			

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously?
Yes
N/A

If yes, please indicate name of establishment:			
Address: N/A	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. Note: failure to disclose previous experience or			
information hampers the ability to evaluate this application.			
Does any principal have other businesses in this area? 🗖 Yes 🗖 No If Yes, please give trade name,			
address and describe the business N/A			

Has any principal had SLA reports or action within the past 5 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.

LOCATION:	
How many licensed establishments are within 1 block?	
How many On-Premise (OP) liquor licenses are within 500 feet?	28

Is the premise within 200 feet on the same street 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, but it is not required. 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; <u>do not plan to negotiate at the meeting</u>.

- 1. My license type is: D beer & cider D wine, beer & cider D liquor, wine, beer & cider
- 2. **I** will operate a full-service restaurant, specifically a (type of restaurant)

_ 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 <u>11 am till 12 am</u>; Tue <u>11 am till 12 am</u>; Wed <u>11 am till 12 am</u>; Wed <u>11 am till 12 am</u>; Thu <u>11 am till 1 am</u>; Fri <u>11 am till 1 am</u>; Sat <u>11 am till 1 am till 1 am</u>; Sat <u>11 am till 1 am till 1 am</u>; Sat <u>11 am till 1 am till 1 am</u>; Sat <u>11 am till 1 am til</u>

Sun ______. (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 (including Open Restaurants) OR

My sidewalk café hours or other outside hours (including Open Restaurants) will be

5.	I will employ a doorman/security personnel:	No
	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 performances or televised sports. □ I will have a closed fixed façade with no open doors or windows except my entrance door, which 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 performances or televised sports.

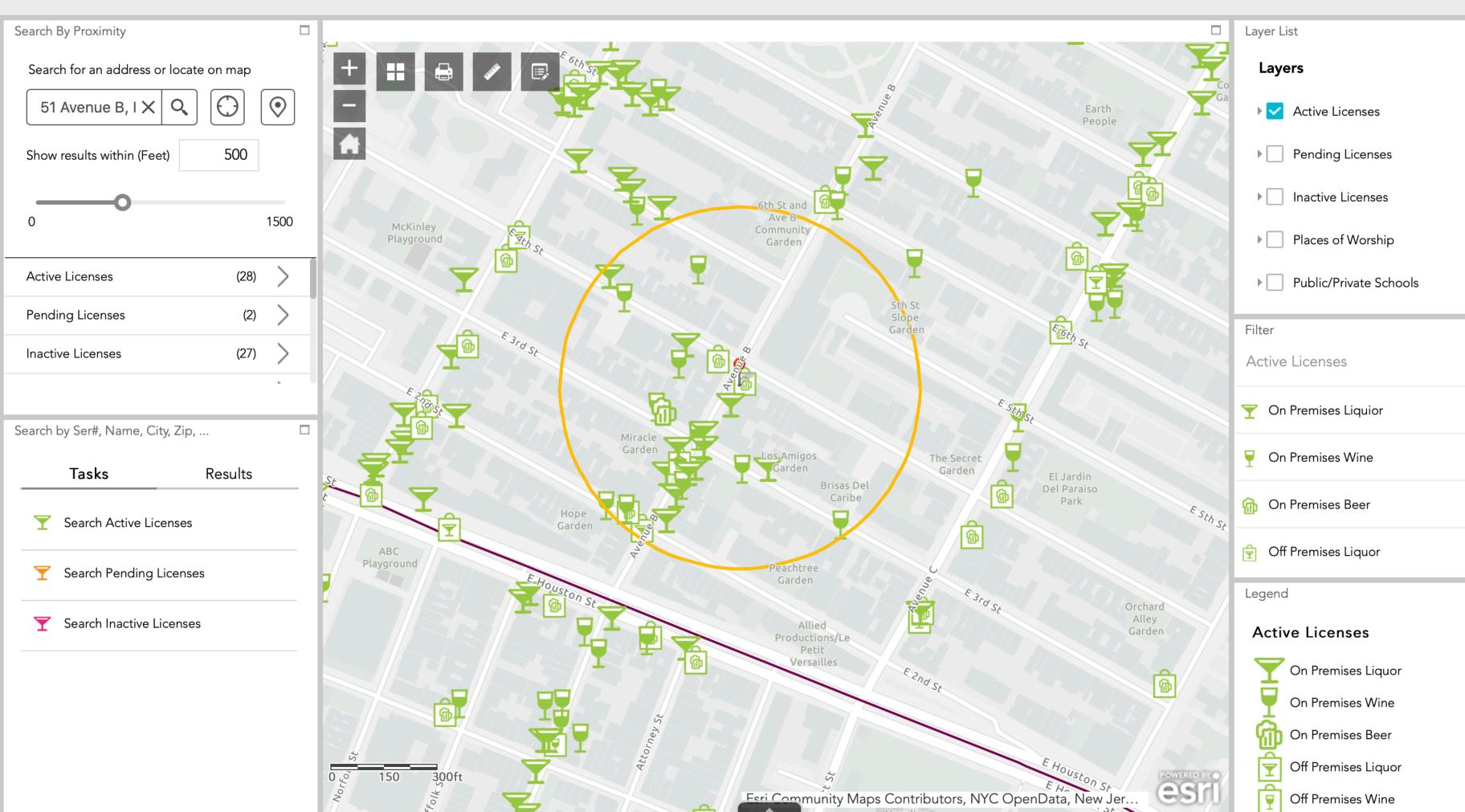
- I will not have DJs, DIs, live music, third-party promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ DJs per _____, more than ______ private parties per
- 9. I will play ambient recorded background music only.
- 10. I will not participate in pub crawls or have party buses come to my establishment.
- 11. I will not have unlimited drink specials, including boozy brunches, with food.
- 12. 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 ______.
- 13. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- 14. 🗵 I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 15. 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: Mina Ibrahim

Phone Number: _____646-643-3581



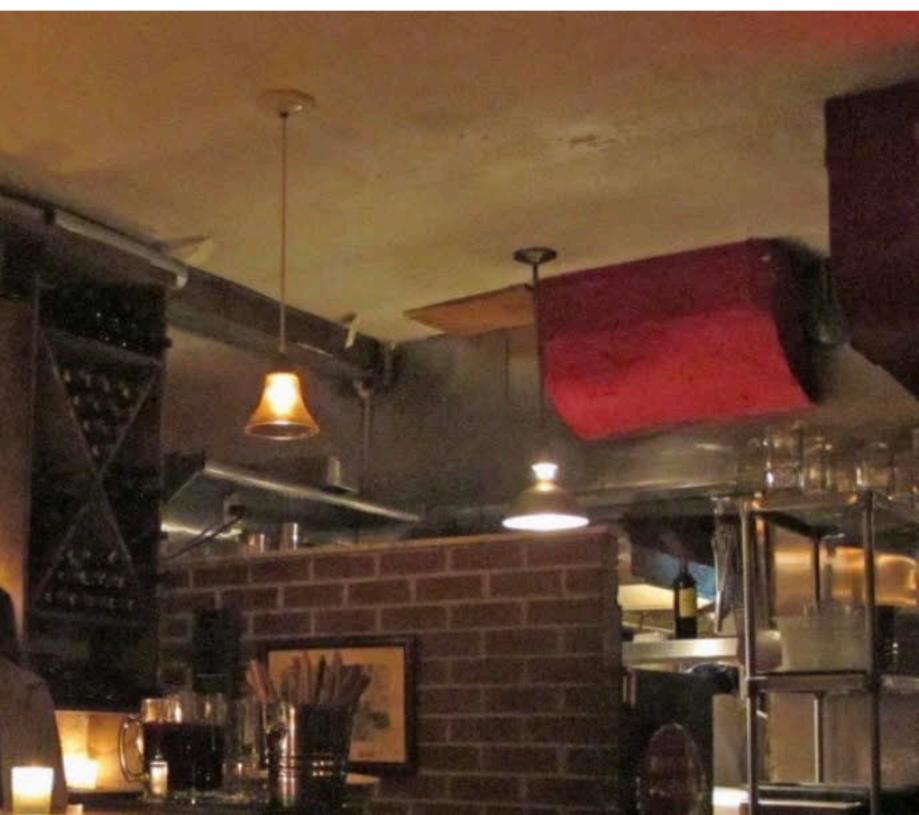
NYS Liquor Authority Mapping Project (LAMP)

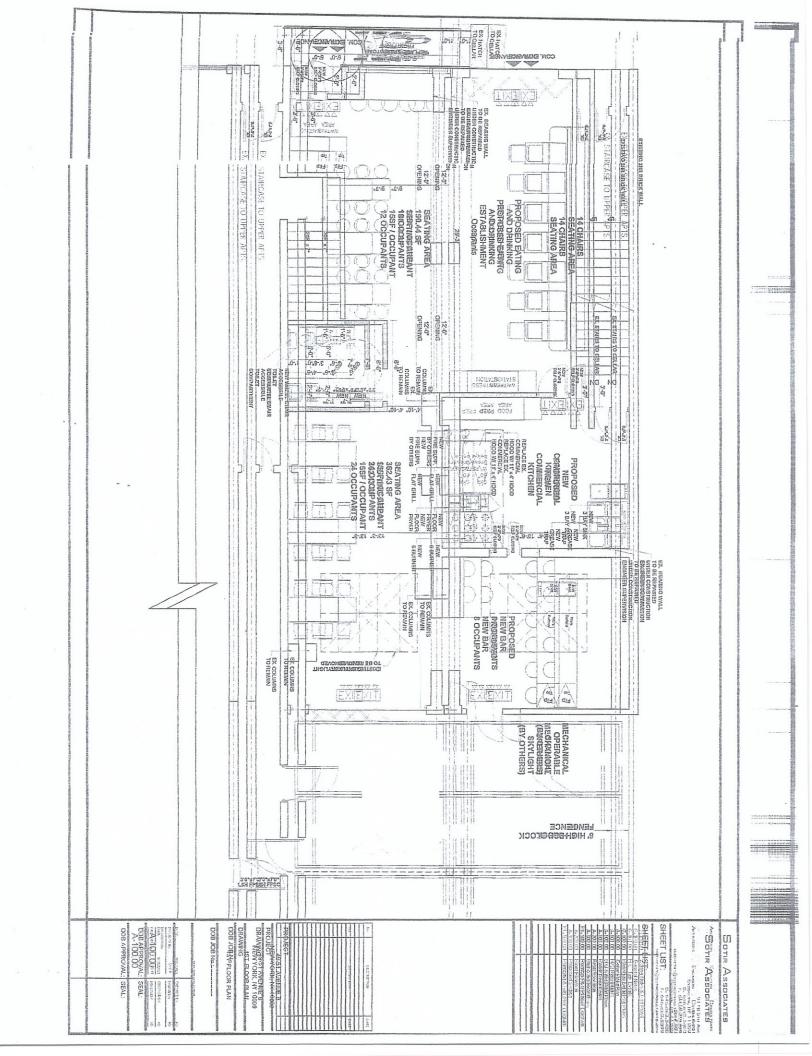
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- HERB GUACAMOLE, CORN TOSTADAS
- SCALLOP, YELLOW PEPPER, BERGAMOT AGUACHILE
- STRIPED BASS TOSTADA, JÍCAMA, NOPAL
- OCTOPUS TOSTADA, CHINTEXTLE, SORREL
- CAULIFLOWER TOSTADA, PIPIÁN, GINGER
- KAMPACHI AL PASTOR
- POTATO TETELA, NY AGED CHEDDAR, CAVIAR
- WAGYU BEEF HUARACHE, BROCCOLINI
- AYOCOTE BEANS, MARKET GREENS
- BLACK BEAN TLAYUDA, MAITAKE, CIPOLLINI ONIONS
- MOLE DE LA CASA, SWEET POTATO, HOJA
 SANTA
- CABBAGE, LEEK, MOLE BLANCO, TRUFFLE
- BRISKET, CHILE MORITA, AVOCADO
- HALIBUT MEZTLAPIQUE
- DUCK CARNITAS, ONIONS, RADISHES, CILANTRO

• Cocktails •

Margarita

A margarita is a cocktail consisting of tequila, triple sec and lime or lemon juice

Michelada

Technically speaking, the <u>michelada</u> is a cerveza preparada, or shandy, rather than a cocktail. Similar to a maragarita, micheladas are highly customizable, but the building-block ingredients include a Mexican beer of your choosing (we recommend a darker one like Negra Modelo) lime juice and a combination of seasoned salt and chiles. Other common takes involve tomato juice or clam juice, depending on where you are in Mexico.

Mezcalita

The mezcalita is essentially just a margarita made with mezcal. While this might seem like a minor tweak, mezcal's smokiness offers a different, more agressive bite. For a <u>fruitier take</u> on the mezcalita, try adding grilled pineapple and a bit of jalapeño to the mix.

Chavela

The <u>chavela</u> brings the flavors of a michelada and margarita together in one glass. Consisting of beer, tequila, tomato juice, hot sauce and lemon, this hearty cocktail stands as Mexico's answer to the bloody Mary and will get you ready to celebrate at the start of your day

Ponche con piquette

Ponche is a warm <u>punch</u> served during Christmas. Ponche con piquette—punch with a sting—is its boozier cousin. While this warm, brandy-infused punch is usually saved for the winter months, icing it down for early May proves to be a delicious alternative when you just can't drink anymore tequila or mezcal, assuming that's something that happens to you.

Caipirinha

Is Brazil's national cocktail made with cachaça, ice, sugar, and lime

Quentão

Which means "very hot" or "big hot one", is a hot Brazilian drink made of cachaça and spices

Black Velvet

Is a beer cocktail made from stout (often Guinness) and white, sparkling wine, traditionally champagne

Hangman's Blood

Is beer mixed with a soft drink, such as carbonated lemonade, ginger beer, ginger ale, apple juice, or orange juice

ATTENTION RESIDENTS & NEIGHBORS

51 Avenue B

Company/DBA Name and Contact Number for Questions

Plans to open a

Restaurant

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

at the following location

51 Avenue B

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer/Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, March 14, 2022 at 6:30pm Online: https://zoom.us/j/92199317942 see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

646-643-3581

Applicant Contact Information

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

ATTENTION RESIDENTS & NEIGHBORS 第 3 社區居民 請注意

51 Avenue B

公司名字(Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主想要在第3社區申請生意相關牌照擴展生意)

Restaurant

(請選擇/please choose) 酒吧(Bar)/餐館 (Restaurant) 戶外咖啡 (Sidewalk Café) or 或者 後院花園咖啡(Backyard Use)

51 Avenue B

Address/生意地址

seeking a license to serve(以上的店主想要請以下相關酒牌照)

Beer/Wine and Liqour

(請選擇/please choose)

啤酒和酒牌照(Beer & Wine) or/或者
 啤酒牌照 (Beer) or/或者
 酒和烈酒牌照 (Wine & Liquor)

Public meeting for comments

第3社區的居民有權利提出自己的意見和建議.

(CB3 SLA & DCA Committee Meeting)

曼哈頓第3社區委員會 酒牌和紐約市消費局有關小商業牌照委員會

Monday, March 14, 2022 at 6:30pm Online: https://zoom.us/j/92199317942 see www.cb3manhattan.org for zoom meeting details

時間 (Time) 和地點 (Location)

mn03@cb.nyc.gov - www.cb3manhattan.org

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Mina Ibrahim 646-643-3581

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Restaurant

(Please choose) Bar/Restaurant sidewalk café/backyard use

51 Avenue B

address

Seeking a license to serve

Planifique abrir un/una:

(Favor de escoger) una Barra/un Restaurante

un café de acera o un patio de atrás

dirección

En buscada de una licencia para servir:

Beer/Wine and Liqour

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting for comments

Reunión público para comentarios

Monday, March 14, 2022 at 6:30pm Online: https://zoom.us/j/92199317942 see www.cb3manhattan.org for zoom meeting details

At COMMUNITY BOARD 3 SLA & DCA Licensing Committee Meeting En la JUNTA COMUNITARIA 3 La reunión del Comité de Licencias del SLA y del DCA

mn03@cb.nyc.gov - www.cb3manhattan.org

Petition to Support Proposed Liquor License

Date:			
The following undersigned as full-liquor or beer-wine)	6 H H	pport the following liqu	or license (indicate the type of license such
to the following applicant/e	establishment (company	y and/or trade name) _	Mina Ibrahim/51 Avenue B
Address of premises:	51 Avenue B		
This business will be a: (circ	le) Bar Restaurant	Other:	
The hours of operation will Monday thru Wednesday 11:00		ay thru Sunday 11:00 am to	o 1:00 am

PLEASE NOTE: Signatures should be from <u>residents</u> of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)