



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**

**NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.**

**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:

- ☒ 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: 03.30.22

Is location currently licensed? ☒ Yes ☐ No    Type of license: On-Premise beer, wine, liquor

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Eating and Drinking

Corporation and trade name of current license: 159 Huntington Holdings Inc

**APPLICANT:**

Premise address: 159 E Houston St, New York, New York, 10002

Cross streets: Houston and 1st Avenue

Name of applicant and all principals: Jacob Riley, Andrew Morrissey

Trade name (DBA): The Late Late Bar and Spirit Grocer

**PREMISE:**

Type of building and number of floors: 6 story commercial/residential

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

☒ Yes ☐ No What is maximum NUMBER of people permitted 133

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): C1

**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) \_\_\_\_\_

Mon-Friday 4pm-4am, Sat/Sun 12pm-4am

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? 14 tables Total number of indoor seats? 85

How many stand-up bars/bar seats are located on the premise (number, length, and location) 2 bars:

Upstairs left from door, 16'0 (10 seats), downstairs L-Shape 20' (no seats)

*(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 \_\_\_\_\_

Bar and bistro classics

What are the hours the kitchen will be open? Full kitchen until 1am, reduced kitchen until 4am

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? Manager

How many employees will there be? 18-25

Do you have or plan to install ☐ French doors ☐ accordion doors or ☒ 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 ☒ DJs ☒ Streaming services/playlists

If other type, please describe Comedy, local acoustic

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue

level) Please describe your sound system: QSC Directional Sound, 6 speakers upstairs, 8 speakers downstairs

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

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.") Door personnel responsible for managing traffic, line diagram attached.

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when) 2 security guards during volume hours, 1 during off time

How do you plan to manage noise inside and outside your business so neighbors will not be affected? \_\_\_\_\_

Please attach plans. Door personnel responsible for managing outdoor noise

Is sound proofing installed? ☒ Yes ☐ No

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 on diagram: \_\_\_\_\_

#### **APPLICANT HISTORY:**

Has this corporation or any principal been licensed for sale of alcohol 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. 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 \_\_\_\_\_

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 **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? 22

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

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; do not plan to negotiate at the meeting.***

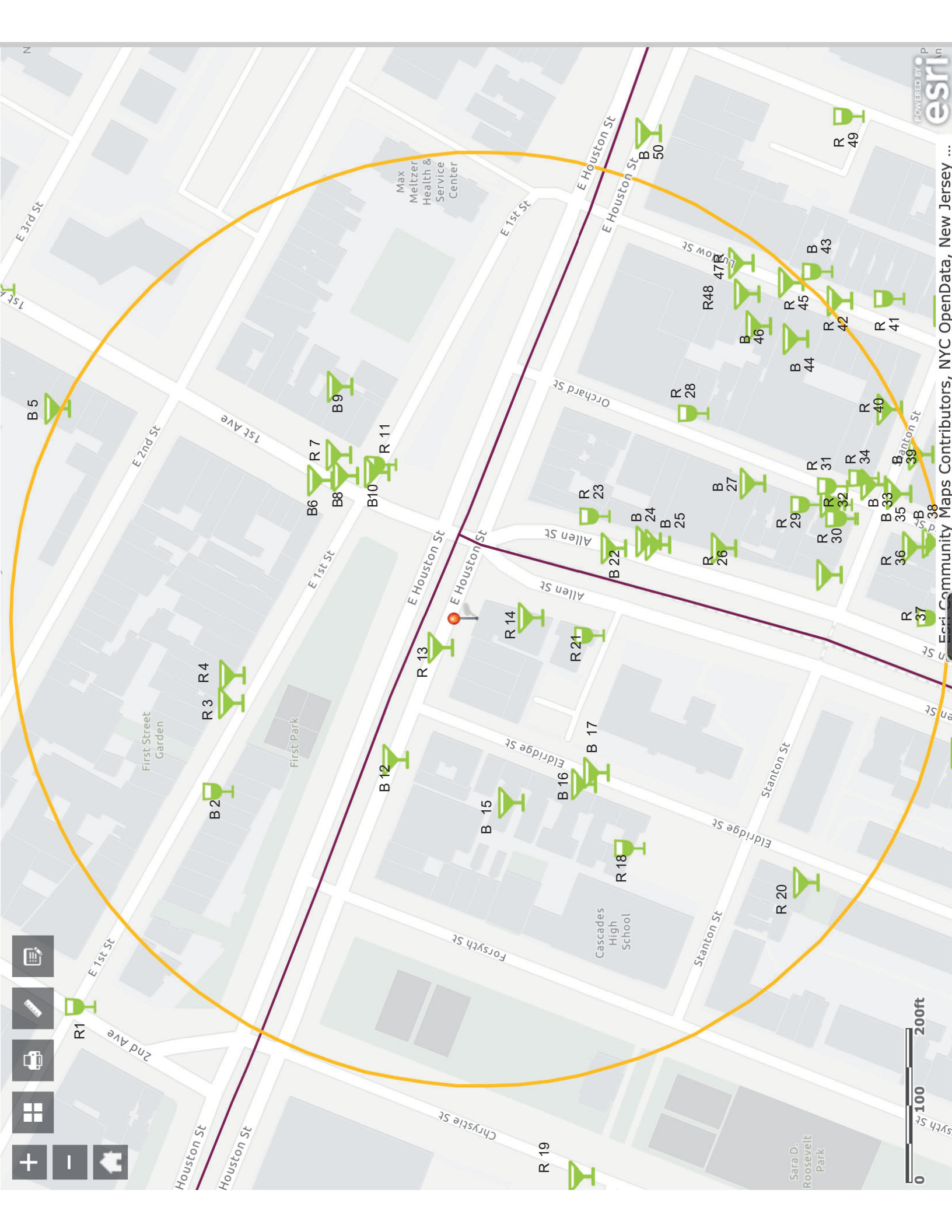
1. My license type is: ☐ beer & cider ☐ wine, beer & cider ☒ liquor, wine, beer & cider
2. ☒ I will operate a full-service restaurant, specifically a (type of restaurant)  
Bar and Bistro Classics restaurant, or  
☐ I will operate a \_\_\_\_\_,  
☐ with a kitchen open and serving food during all hours 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 4pm-4am; Tue 4pm- 4am; Wed 4pm-4am;  
Thu 4pm-4am; Fri 4pm-4am; Sat 12pm-4am;  
Sun 12pm-4pm. (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: Montro Protection Services Inc.
6. ☒ I will install soundproofing, already installed

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.
8. I will not have ☐ DJs, ☐ live music, ☒ third-party promoted events, ☒ any event at which a cover fee is charged, ☐ scheduled performances, ☒ more than 3 DJs per week, ☒ more than 1 private parties per week
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 8pm.
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: Jacob Riley

Phone Number: (214) 232-2327





## Draft Beers 16oz

**Radeberger Pilsner 4.8% ABV | 10.50**

Traditional German Style Pilsner from the first brewery in Germany

**Radiant Pig Save The Robots 7% ABV | 11**

Hazy unfiltered IPA with juicy, tropical flavors that span the hop multiverse

**Weihenstephan Hefeweizen 5.4% ABV | 11**

Traditional German wheat beer, mildly citrusy w/a slightly sweet finish

**Cigar City Guayabera 5.5% ABV | 10.50**

American Pale Ale with notes of tangerine, lime, and berries

**Schofferhofer Grapefruit 2.5% ABV | 8.70**

Zesty, crisp, and refreshing German Wheat Ale

**Estrella Galicia 4.7% ABV | 10.50**

Premier Spanish Pale Lager, famous for its light, crisp flavor and drinkability

**Founders Solid Gold 4.4% ABV | 10.50**

Classic American premium lager

**Guinness 4.2% ABV | 11**

Iconic Irish beer, rich and creamy with a velvety finish

## Beer Cans & Bottles

**Cigar City Frost Proof 6% ABV | 8.70**

Belgian style white base beer with orange peel and coriander additions

**Cigar City Margarita Gose 4.2% ABV | 8.70**

Tart, margarita-inspired ale, effervescent on the palate, includes orange peel, lime, and salt, light-bodied and unique

**Clausthaler Original | 5**

Non-alcoholic German beer, full lager taste

**Jack's Hard Cider | 7.70**

## Wine By The Glass

### *Red*

**San Lorenzo Chianti, Italy 2020 | 10**

Light-bodied, fruity, notes of raspberry and plum

**The Atom Cabernet Sauvignon, California 2010 | 11**

Full-bodied, berries, cassis, vanilla, spice

**Don David Reserve Malbec, Argentina 2019 | 12**

Medium-bodied, toasted oak, plum, light spice

### *White*

**Luisi Bianca Italy, NV | 10**

Light-bodied blended white still wine

### *Rosé*

**Maison 9, France, NV | 10**

Light-bodied, dry, peaches

### *Bubbly*

**Lamberti Prosecco Extra Dry Italy, NV | 10**

Pear, honeydew, apple

**G.H. Mumm Brut France, NV | 12**

Fruit, vanilla, honey

**G.H. Mumm Rose France, NV | 13**

Red and black berries, orange zest

## Seltzer

**Party Water | 8.70**

Naturally flavored, gluten-free hard seltzer. Choice of Grapefruit Orange, Raspberry Lemonade, Strawberry Mojito, and Watermelon Lime

**Chipper Seltzer | 7.70**

Lime hard seltzer with added electrolytes

# THE LATE LAITE COCKTAILS



**CHILI WEATHER | 15**  
Habanero infused Vida Mezcal | Aperol | Yellow Chartreuse | Lime  
\*Formally known as Naked & Afraid



**THE LATE LAITE OLD FASHIONED | 14**  
Coffee infused Rittenhouse Rye | Bailey's | Irish Whiskey | Guinness | Almond Bitters | Black Walnut Bitters



**POM PAPA DAIQUIRI | 14**  
Don Papa Aged Rum | White Rum | Pomegranate Syrup | Grapefruit | Lime



**NOT YER NEGRONI | 14**  
Gin | Lazzaroni Maraschino | Cynar | Sweet Vermouth | Creme Yvette



**NIGHT RUM EXPRESS | 14**  
Kraken Black Spiced Rum | Mount Gay Black Barrel | Cold Brew | Black Walnut Bitters



**SAGE ADVICE | 15**  
Sage-infused Vodka | Chamomile Liqueur | Green Chartreuse | Lemon | Angostura Bitters



**ROSIE MARY | 15**  
Rosemary-infused Rittenhouse Rye | Schöfferhofer Grapefruit Beer | Ginger Simple | Lemon



**PEAR-Y NICE TO MEET YOU | 14**  
Ketel One Orange Vodka | Spiced Pear Simple | Lemon | Almond Bitters



**SPICY BLOOD ORANGE MARGARITA | 14**  
Red Fresno Pepper- Infused Tequila | Blood Orange Oleo Saccharum | Lime



**THE B.R.B. | 15**  
Tanqueray Rangpur Gin | Creme de Mure | Lime | Fevertree Aromatic Tonic Water  
\*Clarified with Milk

\*Specialty cocktails are not available on Fridays and Saturdays after 10pm

# THE LATE LATE FOOD

**KITCHEN HOURS**  
**WED-THURS 5PM-11PM**  
**FRI-SAT 5PM-10PM**  
**SUN 5PM-11PM**

## **BALLYMALOE BURGER | \$14**



6oz Prime Grass-Fed Beef,  
Kerrygold Cheddar  
Tomato, House-Made Malt Mayo,  
Ballymaloe Relish,  
House Pickles, Red Onion



## **WINGS**

Choice Of  
Hot Honey  
6 Pieces \$11 | 12 Pieces \$19  
Guinness BBQ  
6 Pieces \$12 | 12 Pieces \$20

## **HANDCUT FRIES**

Served With  
Malt Mayo | \$6  
Spicy Curry Mayo | \$7  
Ballymaloe Ketchup | \$8



Add \$2 For Large

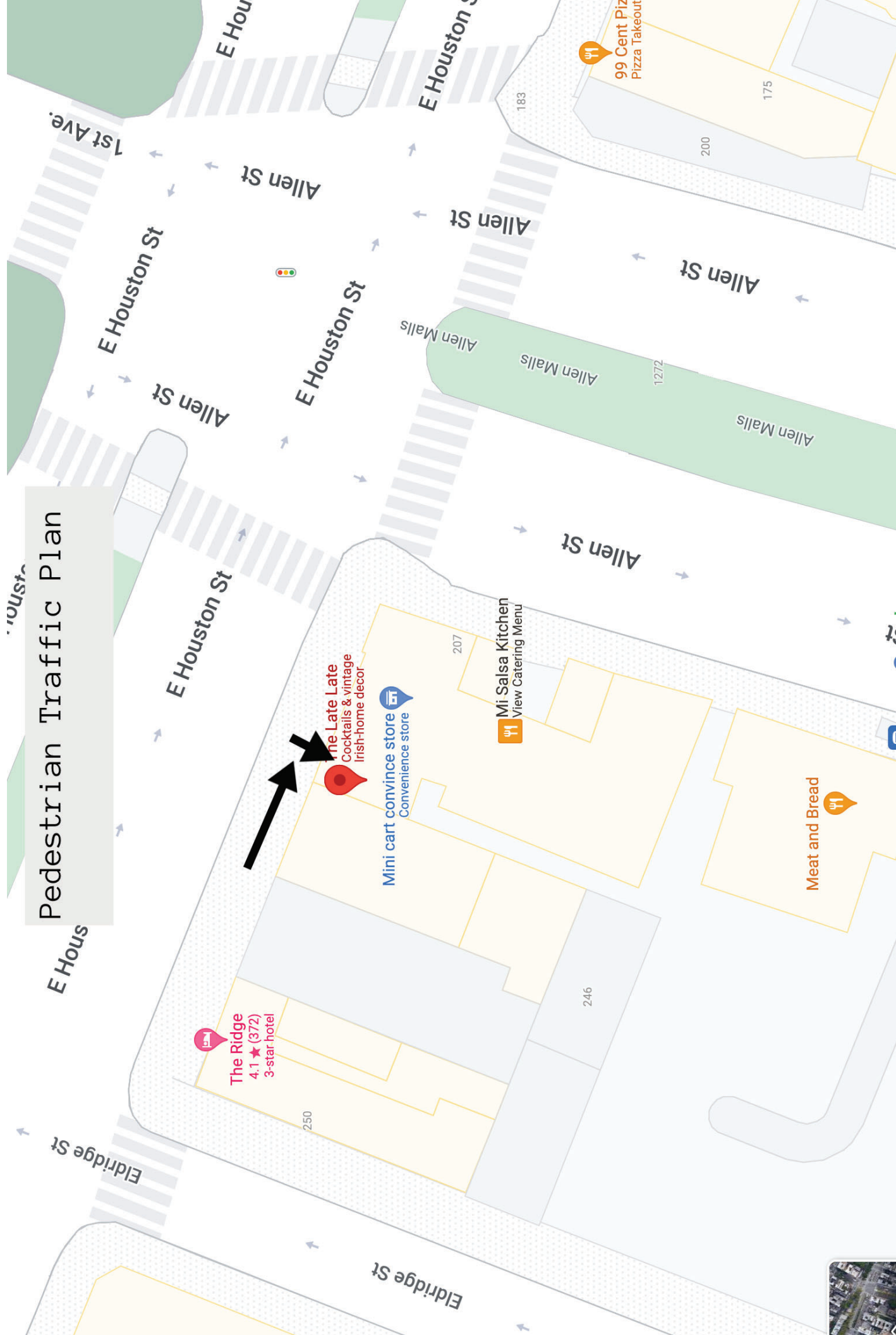
## **CHEDDAR STICKS \$12**

Jumbo Size Panko-Breaded  
White Cheddar,  
Fig Spread





Pedestrian Traffic Plan



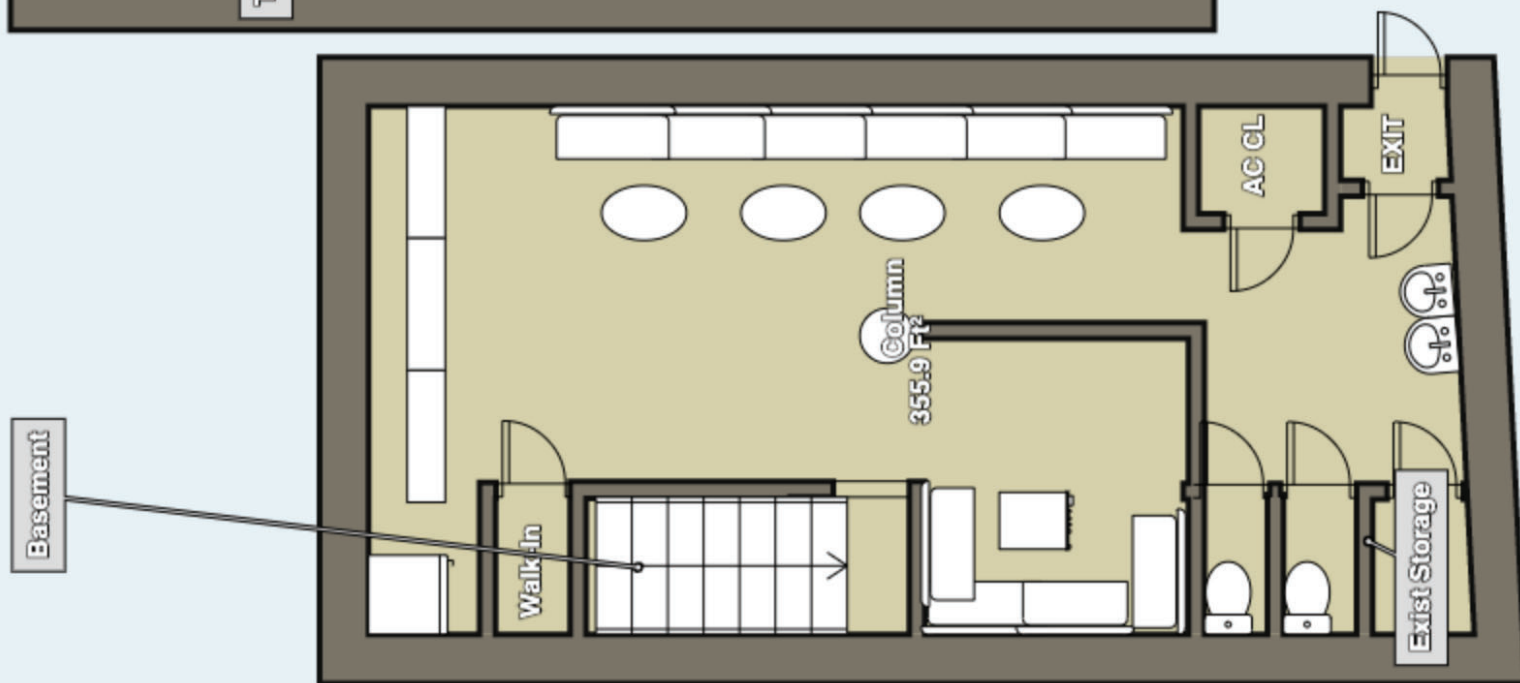
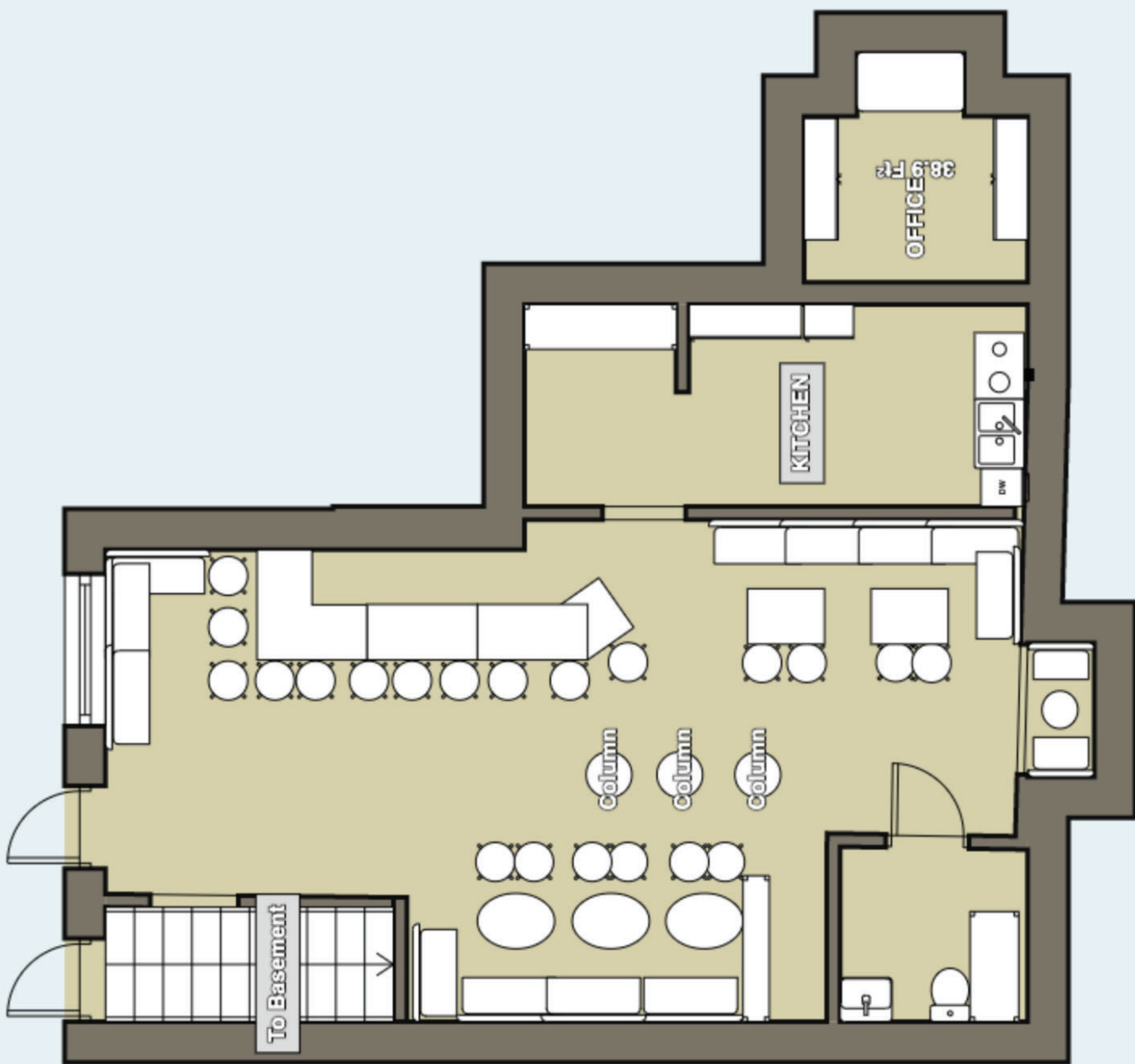














## Principal Work Experience

Jake Riley: Hospitality Management, Real Estate

2016: Opening Team at the VNYL on 3rd Avenue

2018: Project Manager at the Woodstock in Meatpacking

2020: Riley Brother's Real Estate Holdings in the South

Present: Principal of Relax at Blondie's

Andrew Morrissey: Public Relations Professional

2017: Associate Account Executive at BerlinRosen

2018: Account Executive at BerlinRosen

2020: Senior Account Executive at BerlinRosen

2021: Account Supervisor at BerlinRosen