

**WALLABOUT ENTERTAINMENT LLC  
PINKY SWEAR  
167-171 CHRYSTIE STREET  
NEW YORK, NEW YORK 10002**

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MANHATTAN COMMUNITY 3  
SLA LICENSING COMMITTEE  
JUNE 2022

**Questionnaire**

1. Ryan Kupchik Resume
2. Floor Plans
3. Menu
4. Photographs
5. Area Survey
6. Outreach

**BERNSTEIN REDO & SAVITSKY, P.C.**  
1177 AVENUE OF THE AMERICAS, 5<sup>TH</sup> FLOOR  
NEW YORK, NY 10036  
212-651-3100



# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

[www.cb3manhattan.org](http://www.cb3manhattan.org) - [mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov)

Paul Rangel, Board Chair

Susan Stetzer, District Manager

Dear Applicants, Lawyers, Architects, and others who represent liquor license applicants,

Community Board 3 has received your notification of an application for a new or alteration liquor license. Your request has been placed on the agenda of the next meeting of the SLA (State Liquor Authority) Committee of Community Board 3. This committee will meet on

**Monday, June 13, 2022 at 6:30pm**

**Online: <https://zoom.us/j/92199317942>**

**By Phone: +1 646 518 9805, +1 929 205 6099**

**Meeting ID: 921 9931 7942**

Please see text of email invite for due date and directions on how to submit the questionnaire.

- Submit completed questionnaires (**with requested diagrams**) to the Community Board office **by the due date listed in the email invite**. Send completed questionnaire, including diagrams, and any additional material as a single PDF file. Any revisions, addition of materials should also be sent as a complete package as a single PDF file.
- Petitions and proof of conspicuous posting of Community Board 3 notices at the site for **7 days** prior to the meeting (please include newspaper with date in photo or a timestamped photo) must be emailed to [echan@cb.nyc.gov](mailto:echan@cb.nyc.gov) **by Friday noon before the meeting**. Send petitions and proof of conspicuous postings as a separate PDF file.
- Notify the Community Board office of withdrawals by Friday noon before the Committee meeting. Notice must be in writing, by e-mail, stating that applicant will not file with the SLA until they appear before the Community Board. Applicant must submit a new notice to the Community Board to be included on agenda for a meeting at later date.
- Withdrawn applications **will not be rolled over** to next month as stated in previous paragraph.
- Applicant must be present at committee meeting. Applications without completed information - **including** petitions and proof of posting - will not be heard at the committee meeting.

Thank you for your help and cooperation. If there are any questions, please call the office.

Sincerely,

Susan Stetzer  
District Manager



THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
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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: \_\_\_\_\_

Is location currently licensed?  Yes  No    Type of license: Wholesale beer license

If alteration, describe nature of alteration: N/A

Previous or current use of the location: New construction, previously a wholesale license

Corporation and trade name of current license: New Beer Distributors Inc. (#1022381)

**APPLICANT:** Wallabout Entertainment LLC

Premise address: 167-171 Chrystie Street, New York, NY 10002

Cross streets: Rivington and Delancey

Name of applicant and all principals: Wallabout Entertainment LLC; Ryan Kupchik

Trade name (DBA): Pinky Swear

**PREMISE:**

Type of building and number of floors: 16 story residential building with ground floor retail

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 Pending (180 proposed occupancy)

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): C6-3A Mixed Use

**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 to Friday 4:00pm-2:00am; Saturday to Sunday 11:00am-2:00am

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? 32 Total number of indoor seats? 103 (including bar stools)

How many stand-up bars/bar seats are located on the premise (number, length, and location) \_\_\_\_\_  
2 stand-up bars: 23' and 17'; 6 bar stools each

*(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 \_\_\_\_\_  
Continental- menu attached

What are the hours the kitchen will be open? Monday to Friday 4:00pm-2:00am; Saturday to Sunday 11:00am-2:00am

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

How many employees will there be? 18

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

Will there be TVs/monitors?  Yes  No (If Yes, how many?) 2, one at each bar

Will premise have music?  Yes  No

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

If other type, please describe \_\_\_\_\_

What will be the music volume?  Background (conversational)  Entertainment (live music venue level) Please describe your sound system: 8 speaker JBL sound system

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? n/a

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.") \_\_\_\_\_

There will be a waiting area inside the premises to allow patrons to wait for pick-up or to be seated. We will have reservations and walk-in system so patrons do not idle outside

Will there be security personnel?  Yes  No (If Yes, 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. We will have soundproofing and will keep doors and windows closed at all times

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. **See resume attached**

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? Approximately 6

How many On-Premise (OP) liquor licenses are within 500 feet? 11

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)  
continental \_\_\_\_\_ 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 4:00pm-2:00am ; Tue 4:00pm-2:00am ; Wed 4:00pm-2:00am ;  
Thu 4:00pm-2:00am ; Fri 4:00pm-2:00am ; Sat 11:00am-2:00am ;  
Sun 11:00am-2:00am . (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: \_\_\_\_\_
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 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 \_\_\_\_\_ 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: Ryan Kupchik

Phone Number: (718) 473-6495



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Paul Rangel, Board Chair

Susan Stetzer, District Manager

### Community Board 3 Liquor License Stipulations

I, \_\_\_\_\_, as a qualified representative of \_\_\_\_\_  
located at \_\_\_\_\_, New York, NY agree to the following stipulations:

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 \_\_\_\_\_  
 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 \_\_\_\_\_

(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: \_\_\_\_\_ Phone Number: \_\_\_\_\_

18.  I will: \_\_\_\_\_

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed

Sworn to this \_\_\_\_\_ day of \_\_\_\_\_

Dated

Notary Public



# RESUME

CB3 Experience Rider

Ryan Kupchik Work Experience in Hospitality

I have worked for my family's business, *Grand Hotels Lux*, started by my grandfather and based in Argentina and Uruguay, on and off over the past 12 years. Prior to 2017, I traveled there about twice per year for periods of 1-2 weeks each time.

We own and operate 4 hotel properties:

Iguazu, Argentina - Iguazu Grand Hotel (acquired 2002), Panoramic Grand Hotel (opened 2005)  
Buenos Aires, Argentina - Recoleta Grand Hotel (opened 2012)  
Punta del Este, Uruguay - The Grand Hotel Punta del Este (opened 2015)

In our hotels, we own and operate 6 restaurant/bars, and we are opening a rooftop bar in Punta del Este in November of this year.

I have accumulated over 2 years of full-time hospitality work experience from my time working for my family's business.

From August 2017 - February 2018 I lived in Argentina and Uruguay and shadowed our managers at our 4 locations

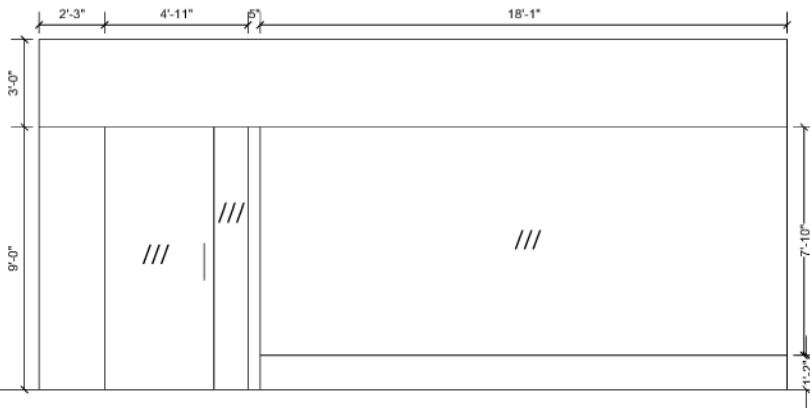
From May 2018 - August 2019 I lived in Argentina and Uruguay and worked at our 4 locations

From December 2019 - February 2020 I lived in Argentina and Uruguay and worked at our 4 locations

Since the start of the pandemic in March of 2020, I have predominantly lived in New York, but I have daily meetings over zoom with our management team. I have also traveled to South America on business twice during the pandemic.

Thank You,  
Ryan Kupchik

# **FLOOR PLANS**



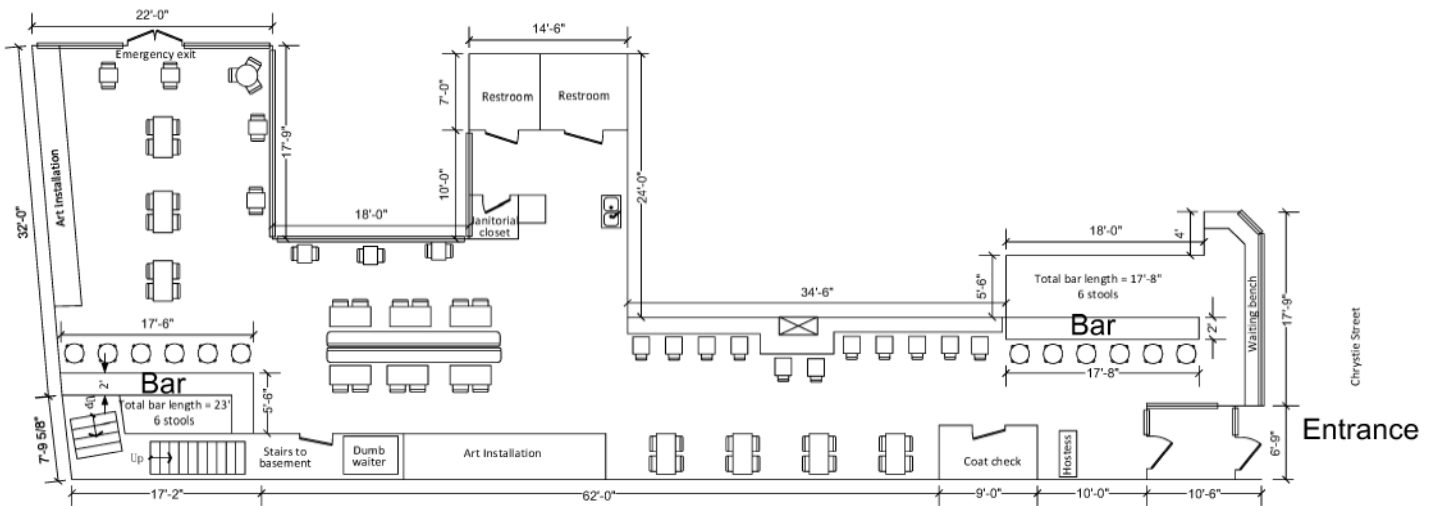
FRONT ELEVATION  
167-171 Chrystie Street  
New York, NY  
May 16, 2022

NOT TO SCALE

Wallabout Entertainment LLC  
Piny Swear  
167-171 Chrystie Street, New York, NY 10002

Ground floor

32 tables, 91 seats  
2 stand-up bars, 12 bar stools



32 tables/91 seats

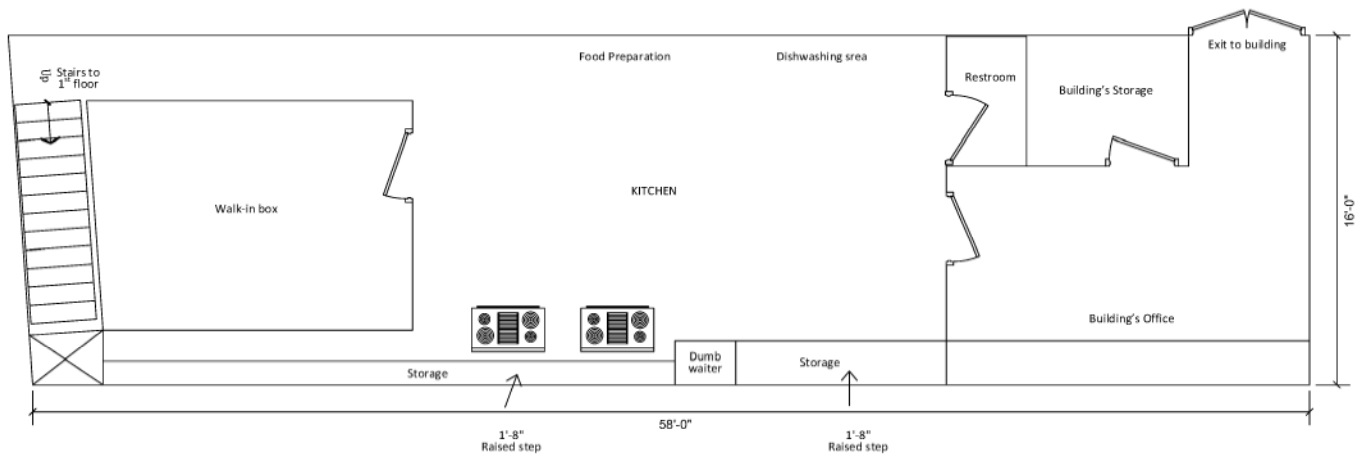
INTERIOR DIAGRAM - 1<sup>st</sup> Floor  
(Proposed)  
167-171 Chrystie Street  
New York, NY  
May 16, 2022

NOT TO SCALE

Wallabout Entertainment LLC  
Piny Swear  
167-171 Chrystie Street, New York, NY 10002

Basement:

Storage & kitchen



INTERIOR DIAGRAM – Basement  
(Proposed)  
167-171 Chrystie Street  
New York, NY  
May 16, 2022

NOT TO SCALE

# MENU



## Dinner Menu

Pinky Swear sources organic, local, sustainable, and seasonal produce that does not use pesticides, synthetic fertilizers, insecticides, or GMOs. Meat, fish, and dairy are locally sourced where possible, from humanely treated, pasture-fed animals free of antibiotics and hormones.

### Starters

Soup of the Day \$15

Grilled Seasonal Vegetables\* \$12

Edamame Avocado Shiso Dip\* \$16  
served with taro chips and crudité

Cauliflower Flatbread\* \$20  
rosemary and garlic cauliflower crust, ricotta pesto, crispy maitake, red onion, thyme, roasted baby romanesco

### Salads

Vegan Baby Gem Caesar Salad\* \$17  
baby gem lettuce, kale, tempeh, garbanzo beans, raw parmesan, sunflower seeds, almonds, nutritional yeast, white pepper, mustard powder, cayenne

Wakame and Kale Salad\* \$18  
kale, cabbage, wakame, kelp noodle, snap peas, cilantro, apple, cucumber, scallions, sesame seeds

Asian Chicken Salad\* \$19  
chicken, kale, napa cabbage, red cabbage, carrots, green onion, cilantro, sesame seeds, black sesame, almonds, sesame sticks, miso paste, rice vinegar, honey, tamari, sesame oil, extra virgin olive oil, lemon juice, chili flake, garlic, ginger

Chopped Salad\* \$20  
soppressata, sun-dried tomatoes, red onion, chickpeas, cucumbers, queso fresco, house vinaigrette  
(choice of salmon \$14, chicken \$10, shrimp \$14)

Lobster Cobb Salad\* \$35  
bibb lettuce, bacon, avocado, jammy egg, shallot vinaigrette

Wild Salmon Salad\* \$21  
salmon, garlic, shallots, capers, cilantro, honey, capers, chipotle, red wine vinegar, extra virgin olive oil, green olives, red onions, sea salt, organic pepper

\*Gluten Free



## Entrées

### Fried Chicken Sandwich \$20

buttermilk-battered, lettuce, tomato, red onion, hot honey, fries

### Grass Fed Hamburger \$17

brioche bun, lettuce, tomato, onion  
add Argentine "Chipa" cheese-bread bun\* 2, cheese 2, bacon 2, avocado 3

### Plant-Based Burger \$19

drizzled roasted red pepper sauce, spicy radish sprouts  
add Argentine "Chipa" cheese-bread bun\* 2, cheese 2, avocado 3

### Chicken Milanese \$24

panko breaded, served with arugula, lemon, and parmesan flakes

### Macadamia Crusted Halibut\* \$34

red curry beurre blanc, quinoa, blanched baby bok choy, garlic shiitake mushrooms

### New York Strip Steak\* \$35

pommes purée, spigarelli, bordelaise

## Sides

### Vegetable Chips\* \$12

sweet potato, parsnips, kale

### Shoestring Fries \$12

truffle oil or garlic and rosemary

## Dessert

### Flan with Dulce de Leche\* \$10

### New York Style Cheesecake \$10

### Carrot Cake \$10

### Cheese Plate\* \$10

apple butter, citrus marmalade, honeycomb oat crackers

### Gelato\* \$10

vanilla, chocolate, dulce de leche, coffee

\*Gluten Free



## Brunch Menu

Pinky Swear sources organic, local, sustainable, and seasonal produce that does not use pesticides, synthetic fertilizers, insecticides, or GMOs. Meat, fish, and dairy are locally sourced where possible, from humanely treated, pasture-fed animals free of antibiotics and hormones.

### Rise and Shine

#### **Bruléed Grapefruit\* \$9**

topped with mint honey

#### **Pancakes \$19**

strawberry-ginger compote, greek yogurt, butter, warm maple syrup

#### **Create your own Omelette\* \$18**

Choose four: fine herbs, tomato, spinach, onion, mushrooms, ham, bacon, cheddar, chèvre, gruyère, roquefort

#### **Smoked Salmon Plate \$24**

cream cheese, tomatoes, pickled shallots, crispy capers, plain or everything bagel

#### **Steak and Eggs\* \$35**

6-oz hanger, organic eggs, home fries

### Salads

#### **Lobster Cobb Salad\* \$35**

bibb lettuce, bacon, avocado, tomatoes, jammy egg, shallot vinaigrette

#### **Chopped Salad\* \$20**

soppressata, sun-dried tomatoes, red onion, chickpeas, cucumbers, queso fresco, house vinaigrette  
(choice of salmon \$14, chicken \$10, shrimp \$14)

#### **Wild Salmon Salad\* \$21**

salmon, garlic, shallots, capers, cilantro, honey, capers, chipotle, red wine vinegar, extra virgin olive oil, green olives, red onions, sea salt, organic pepper

### Sandwiches

#### **Grass Fed Hamburger \$17**

brioche bun, lettuce, tomato, onion  
add Argentine "Chipa" cheese-bread bun\* 2, cheese 2, bacon 2, avocado 3

#### **Plant-Based Burger \$19**

drizzled roasted red pepper sauce, spicy radish sprouts  
add Argentine "Chipa" cheese-bread bun\* 2, cheese 2, avocado 3

#### **Fried Chicken Sandwich \$20**

buttermilk-battered, lettuce, tomato, red onion, hot honey, fries

\*Gluten Free

## Sides

Bacon\* \$9

Chicken Apple Sausage\* \$9

Home Fries \$9

Shoestring Fries \$12  
truffle oil or garlic and rosemary

Vegetable Chips\* \$12  
sweet potato, parsnips, kale

Berries\* \$12

Banana Bread \$7

Croissant \$5

Brioche Toast \$5

Plain Bagel \$3

Everything Bagel \$4

Cream Cheese \$1

## Dessert

Flan with Dulce de Leche\* \$10

New York Style Cheesecake \$10

Carrot Cake \$10

Cheese Plate \$10  
apple butter, citrus marmalade, honeycomb oat crackers

Gelato\* \$10  
vanilla, chocolate, dulce de leche, coffee

## Drinks

Coffee \$4

Cold Brew \$5

Iced Tea \$6

Lemonade \$6

Orange or Grapefruit Juice \$8  
fresh squeezed



## Late Night Menu

Pinky Swear sources organic, local, sustainable, and seasonal produce that does not use pesticides, synthetic fertilizers, insecticides, or GMOs. Meat, fish, and dairy are locally sourced where possible, from humanely treated, pasture-fed animals free of antibiotics and hormones.

**Edamame Avocado Shiso Dip\* \$16**  
served with taro chips and crudité

**Grass Fed Hamburger \$17**  
brioche bun, lettuce, tomato, onion  
add Argentine "Chipa" cheese-bread bun\* 2, cheese 2, bacon 2, avocado 3

**Plant-Based Burger \$19**  
drizzled roasted red pepper sauce, spicy radish sprouts  
add Argentine "Chipa" cheese-bread bun\* 2, cheese 2, avocado 3

**Shoestring Fries \$12**  
truffle oil or garlic and rosemary

## Dessert

**Cheese Plate\* \$10**  
apple butter, citrus marmalade, honeycomb oat crackers

**Gelato\* \$10**  
vanilla, chocolate, dulce de leche, coffee



## Drinks Menu

### Cocktails

*Pinky Swear's ingredients are house-made daily using organic produce, herbs, & botanicals.*

#### **Horatio Mimosa - \$17**

Champagne, Vodka, Orange

#### **Spinnster Espresso Martini - \$17**

Vodka, Espresso, Kahlúa, Honey

#### **Cloud9 Espresso Martini - \$18**

Vodka, Espresso, Dulce de Leche Liqueur, Kahlúa

#### **Fool the Mule - \$17**

Vodka, Lime, Ginger Beer, Pineapple

#### **The Grand - \$17**

Vodka, Lime, Passionfruit

#### **Pink Moon - \$18**

Vodka, Cointreau, Strawberry, Honey, Lime, Orange

#### **Pinky Swear - \$19**

Vodka, Cointreau, Strawberry, Raspberry, Pomegranate, Honey, Cranberry, Lemon, Lime, Orange

#### **Pinky Pocket - \$17**

Vodka, Strawberry, Honey, Salt, Lime, Orange

#### **Social Mischief - \$17**

Vodka, Lemongrass, Pineapple, Cilantro, Ginger Root, Lime, Agave

#### **Paper Plane - \$17**

Bourbon, Aperol, Amaro Nonino, Lemon

#### **Sherpa - \$17**

Bourbon, Allspice Dram, Curacao, Orange Bitters, Lemon

### **Angus Smith - \$18**

Bourbon, Bitters, Lemon, Tajin, Salt, Hot Honey

### **Egg On Box - \$17**

Bourbon, Chocolate, Oat Milk, Vanilla, Sparkling Water

### **Royal Flush - \$17**

Scotch, Bitters, Lemon, Orange, Cane Sugar

### **Zenky Shuffle - \$17**

Tequila Blanco, Mezcal, Honey, Bitters, Lime, Grapefruit

### **Sol Canella - \$18**

Tequila, Orange, Strawberry, Cinamon

### **A.J. - \$17**

Tequila, Orange Liqueur, Lime, Pineapple

### **La Principessa - \$17**

Tequila, Lime, Orange, Agave, Salt, Coconut Water, Jalapeño

### **Poquito - \$17**

Tequila, Lime, Salt, Tajín

### **Keep On Loving Me - \$17**

Tequila, Acai, Jalapeño, Salt

### **Buena Salud - \$17**

Tequila, Acai, Jalapeño, Sparkling Water, Lemon

### **Phoenix - \$18**

Mezcal, Campari, Vermouth, Smoked Syrup

### **Robber Baron - \$17**

Absinthe, Gin, Sparkling Water, Orange, Cherry

### **Pinky Spritz - \$18**

Absinthe, Campari, Prosecco, Sparkling Water, Calamansi

### **Pink Putter - \$18**

Rum, Palo Santo, Blood Orange, Pink Guava, Coconut Milk, Lime, Agave

### **Midgard - \$17**

Gin, Vermouth, Mead, Orange

**Purple79 - \$17**

Gin, Maraschino Liqueur, Crème de Violette, Lemon

**Red Magician - \$17**

Gin, Sweet Vermouth, Campari, Honey

**En Passeau - \$17**

Disaronno Amaretto, Scotch, Bitters, Lemon, Cherry

**Recoleta - \$17**

Fernet-Branca, Irish Whiskey, Bitters, Orange

**Victor Hugo - \$17**

St. Germain, Mint, Lime, Prosecco

## Beer

### Draft

Guinness - \$8  
Stella Artois - \$8  
Brooklyn Brewery Brooklyn Lager - \$8  
Leffe Blond - \$9  
Montauk Brewing Company IPA - \$9  
Delirium Tremens - \$10

### Bottle

Corona - \$6  
Ommegang Neon Lights IPA - \$8  
Doc's Hard Cider - \$9  
White Claw - \$6  
Gluten Free Aurochs Beer - \$8

## Wine

*glass/bottle*

### White

GAVI La Raia '19, Piedmont, Italy - \$15/\$68  
PINOT GRIGIO Salvalai '19, Veneto, Italy - \$13/\$54  
RIESLING Wagner '18, Finger Lakes, New York - \$12/\$50  
SAUVIGNON BLANC Gaspard '19, Loire Valley, France - \$15/\$68  
CHARDONNAY Bouchard Pere & Fils '19, Burgundy, France - \$16/\$72

### Red

PINOT NOIR L'Umami '19, Willamette Valley, Oregon - \$18/\$80  
SANGIOVESE Collazzi '18, Chianti Classico, Tuscany, Italy - \$15/\$68  
MALBEC Enrique Foster "Ique" '19, Mendoza, Argentina - \$13/\$54  
CÔTES DU RHÔNE Domaine Pélaquié '18, Rhône Valley, France - \$14/\$58  
CABERNET SAUVIGNON Smith & Hook '18, Central Coast, California \$19/\$84

### Bubbles

PROSECCO Romio Brut NV, Veneto, Italy - \$16/\$72  
VEUVE CLICQUOT 'Reserve Cuvée', Brut, Reims, France - \$28/\$122  
CRISTAL, LOUIS ROEDERER, BRUT Reims, France, 2006 - \$75/\$340



# **PHOTOGRAPHS**

Wallabout Entertainment LLC  
167-171 Chrystie Street  
Photographs



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Photographs



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Photographs



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Photographs

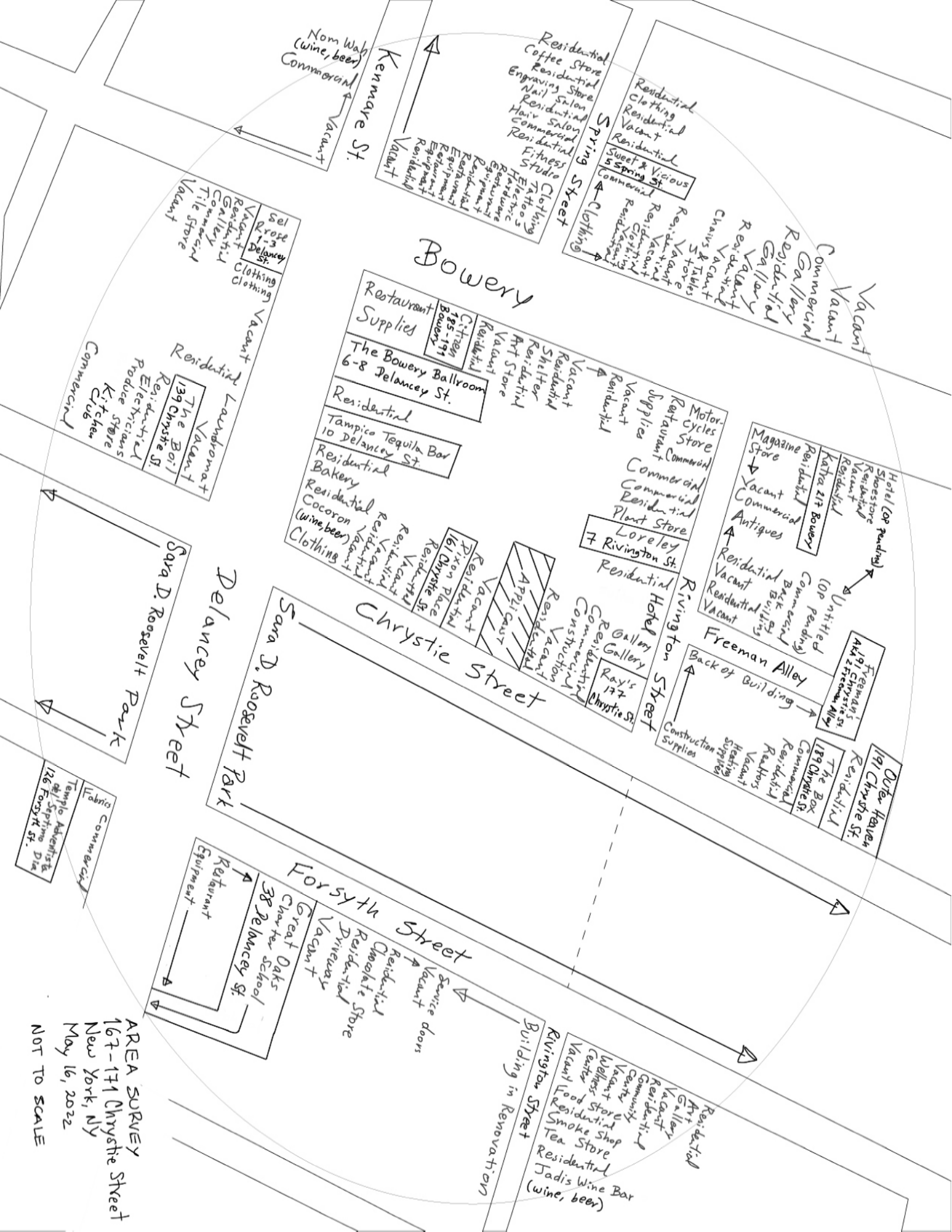


Wallabout Entertainment LLC  
167-171 Chrystie Street  
Photographs





# **AREA SURVEY**



# Bowery

AREA SURVEY  
 167-171 Chrystie Street  
 New York, NY  
 May 16, 2022  
 NOT TO SCALE

## Landess-Simon, Inc.

Legal & Commercial Photography

45 Lawlins Park  
Wyckoff, NJ 07481  
Phone: (201) 848-5652  
E-mail: landess@att.net  
landessphotographers.com

### Re: 167-171 Chrystie Street

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1. Outer Heaven - 191 Chrystie Street - (461')
2. The Box - 189 Chrystie Street - (411')
3. Freeman's - 191 Chrystie Street AKA 2 Freeman Alley - (426')
4. Katra - 217 Bowery - (385')
5. Loreley - 7 Rivington Street - (206')
6. Ray's - 177 Chrystie Street - (157')
7. Dixon Place - 161 Chrystie Street - (94')
8. Tampico Tequila Bar - 10 Delancey Street - (254')
9. The Bowery Ballroom - 6-8 Delancey Street - (269')
10. Citizen - 185-191 Bowery - (305')
11. Sweet & Vicious - 5 Spring Street - (481')
12. Sel Rose - 1-3 Delancey Street - (426')
13. The Boil - 139 Chrystie Street - (427')

### Schools & Churches

1. Great Oaks Charter School - 38 Delancey Street - (341')
2. Templo Adventista del Septimo Dia - 126 Forsyth Street - (497')

Rivington Street

Ray's 177 Chrystie St.

Residential

Commercial  
Construction

Vacant

Residential

APPLICANT

Vacant

Residential

Dixon Place 161 Chrystie St.

Residential

Vacant

Residential

Vacant

Residential

Vacant

Clothing

Delancey Street

Chrystie Street

NOT TO SCALE

BLOCK PLOT  
167-171 Chrystie Street  
New York, NY  
May 16, 2022

Sara D.  
Roosevelt  
Park



# **OUTREACH**

Sent to: **Sara D. Roosevelt Park Community Coalition** (kwebster.nyc@verizon.net); **Bowery Alliance of Neighbors** (ban62007@gmail.com); **Lower East Side Dwellers Neighborhood Association** (lesdwellers2012@gmail.com); **Bowery Block Association** (mitchellgrubler@yahoo.com/bstarztwo@gmail.com); **Friends of the Lower East Side** (friendsoftheles@gmail.com)

**Emily Jedda**

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**From:** Emily Jedda  
**Sent:** Tuesday, May 24, 2022 2:43 PM  
**To:** Emily Jedda  
**Cc:** Ryankupchik@wallaboutentertainment.com; Donald Bernstein  
**Subject:** Notice to Our Neighbors- Pinky Swear (167-171 Chrystie Street)

## NOTICE TO OUR NEIGHBORS

We are reaching out to you to let you know that our client, Wallabout Entertainment LLC d/b/a Pinky Swear intends to apply for an on-premises license for the premises located in the south retail space at 167-171 Chrystie Street between Rivington and Delancey Streets.

The space is located on Chrystie street in a newly constructed 16-story residential building with ground floor commercial use. Pinky Swear will be a restaurant and cocktail lounge on the ground and cellar floors. The cellar will be used for back of house only, it is not accessible to patrons.

Pinky Swear is a neighborhood restaurant and immersive cocktail lounge meant to inspire and engage locals and tourists alike. Set within a refined and intimate ambiance, the space will feature installations from local and international artists, reimaged arcade games, background recorded music, craft cocktails, and a full continental menu. Designed to be a hub for friends and visitors, the space invites community participation, playful connection, and a promise of an evening you won't forget.

Ryan Kupchik, owner and operator of Pink Swear has had experience in the hospitality industry over the past 12 years. Ryan and his family own and operate four hotels under the Grand Hotels Lux brand in Argentina and Uruguay. There are six bars and restaurants located within the hotels which are owned and operated by Ryan and his family. Ryan is based in New York, though has traveled to and from Argentina and Uruguay to manage and operate his hotels and restaurants.

There will be background recorded music only. The hours of operation will be Monday to Friday 4:00pm-2:00am, Saturdays and Sundays 11:00am-2:00am.

The application for an on-premises license is scheduled to be heard at the June 2022 Community Board No. 3 SLA Committee meeting.

If you have any questions or would like any additional information about Pink Swear, please contact Donald Bernstein at [Donald@brpclaw.com](mailto:Donald@brpclaw.com) and Ryan Kupchik at [Ryankupchik@wallaboutentertainment.com](mailto:Ryankupchik@wallaboutentertainment.com)

Thank you.

**Emily R. Jedda | Licensing Specialist**

**BERNSTEIN REDO & SAVITSKY PC**

1177 Avenue of the Americas, 5<sup>th</sup> floor

New York, NY 10036

Office. 212.651.3100

Direct: 917.620.3794

[emily@brpclaw.com](mailto:emily@brpclaw.com) | [www.brpclaw.com](http://www.brpclaw.com)

NOTICE

This transmittal is intended only for the use of the individual or entity to which it is addressed and may contain information that is privileged, confidential and exempt from disclosure under applicable law. If the reader of this transmittal is not the intended recipient or the employee or agent responsible for delivering the transmittal to the intended recipient, you are hereby notified that

# **ATTENTION RESIDENTS & NEIGHBORS**

**Wallabout Entertainment LLC: Ryan Kupchik (718) 473-6495**

**Company/DBA Name and Contact Number for Questions**

**Plans to open a**

**Restaurant and bar**

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

**at the following location**

**167-171 Chrystie Street, New York, New York 10002**

**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, June 13, 2022 at 6:30pm**

**Online: <https://zoom.us/j/92199317942>**

**see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details**

**Date/Time/Location**

**Ryan Kupchik (718) 473-6495; [Ryankupchik@wallaboutentertainment.com](mailto:Ryankupchik@wallaboutentertainment.com)**

**Applicant Contact Information**

**At COMMUNITY BOARD 3**

**SLA & DCA Licensing Committee Meeting**

**[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)**

# ATTENTION RESIDENTS & NEIGHBORS

## 第 3 社區居民 請注意

Wallabout Entertainment LLC: Ryan Kupchik (718) 473-6495

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 and bar

(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)

167-171 Chrystie Street, New York, New York 10002

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 & Liquor

(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, June 13, 2022 at 6:30pm

Online: <https://zoom.us/j/92199317942>

see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details

時間 (Time) 和地點 (Location)

[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)



# NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Wallabout Entertainment LLC: Ryan Kupchik (718) 473-6495

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

Restaurant and bar

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

(Favor de escoger) una Barra/un Restaurante  
un café de acera o un patio de atrás

167-171 Chrystie Street, New York, New York 10002

address

dirección

Seeking a license to serve

En búsqueda de una  
licencia para servir:

Beer/Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting  
for comments

Reunión público  
para comentarios

Monday, June 13, 2022 at 6:30pm

Online: <https://zoom.us/j/92199317942>

see [www.cb3manhattan.org](http://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](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)