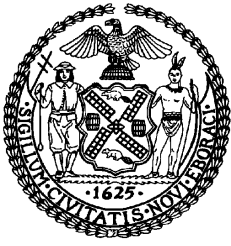


ENTITY TO BE FORMED BY  
NATHAN ADLER  
42 MARKET STREET  
NEW YORK, NY 10002

MANHATTAN COMMUNITY BOARD 3



# 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, September 19, 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**

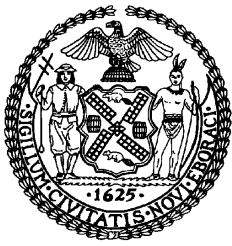
Please see text of email invite for due date and directions on how to submit the questionnaire.

- 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- Withdrawn applications **will not be rolled over** to next month as stated in previous paragraph.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  
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:**

- ☒ 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: 08/29/2022

Is location currently licensed? ☐ Yes ☒ No    Type of license: N/A

If alteration, describe nature of alteration: N/A

Previous or current use of the location: PRINTING STORE

Corporation and trade name of current license: N/A

**APPLICANT:**

Premise address: 42 MARKET STREET NEW YORK, NY 10002

Cross streets: MADISON & MONROE STREET

Name of applicant and all principals: ENTITY TO BE FORMED BY NATHAN ADLER;

NATHAN ADLER & RACHEL JACKSON

Trade name (DBA): PENDING

**PREMISE:**

Type of building and number of floors: MIXED-USE, 5 FLOORS

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 74

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): R7-2

**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) SUN-THURS 8AM-12AM

FRI-SAT 8AM-1AM

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ☐ Yes ☒ No

If yes, please describe what type: N/A

Number of indoor tables? 14 Total number of indoor seats? 45

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1 STAND UP BAR WITH 10 SEATS ON THE GROUND FLOOR APROX 25 FT.

(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 PLEASE SEE THE MENU ATTACHED

What are the hours the kitchen will be open? WITHIN 1 HOUR OF CLOSING

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

How many employees will there be? PENDING

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 N/A

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: 4 SMALL SONOS STYLE SPEAKERS

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.") YES, SEE ATTACHED

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. \_\_\_\_\_

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:  
DOT OUTDOOR DINING

#### **APPLICANT HISTORY:**

Has this corporation or any principal been licensed for sale of alcohol previously? ☒ Yes ☐ No

If yes, please indicate name of establishment: GERTIE

Address: 357 GRAND STREET, BROOKLYN Community Board # BKCB1

Dates of operation: 03/20219-PRESENT

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 HUERTAS RESTAURANT ON 1ST AVENUE

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? 2

How many On-Premise (OP) liquor licenses are within 500 feet? 2

Is the premise within 200 feet on the same street of any school or place of worship? ☒ Yes ☐ No

\*HOUSE CHURCH IN NEW YORK IS LISTED AT 48 MARKET ST AND IS LOCATED WITHIN A MIXED-USE BUILDING WITH CONDOS AND ANOTHER COMMERCIAL BUSINESS.

**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)  
ITALIAN-AMERICAN 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 8AM-12AM; Tue 8AM-12AM; Wed 8AM-12AM;  
Thu 8AM-12AM; Fri 8AM-12AM; Sat 8AM-1AM;  
Sun 8AM-12AM. (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: N/A
6. ☐ I will install soundproofing, N/A

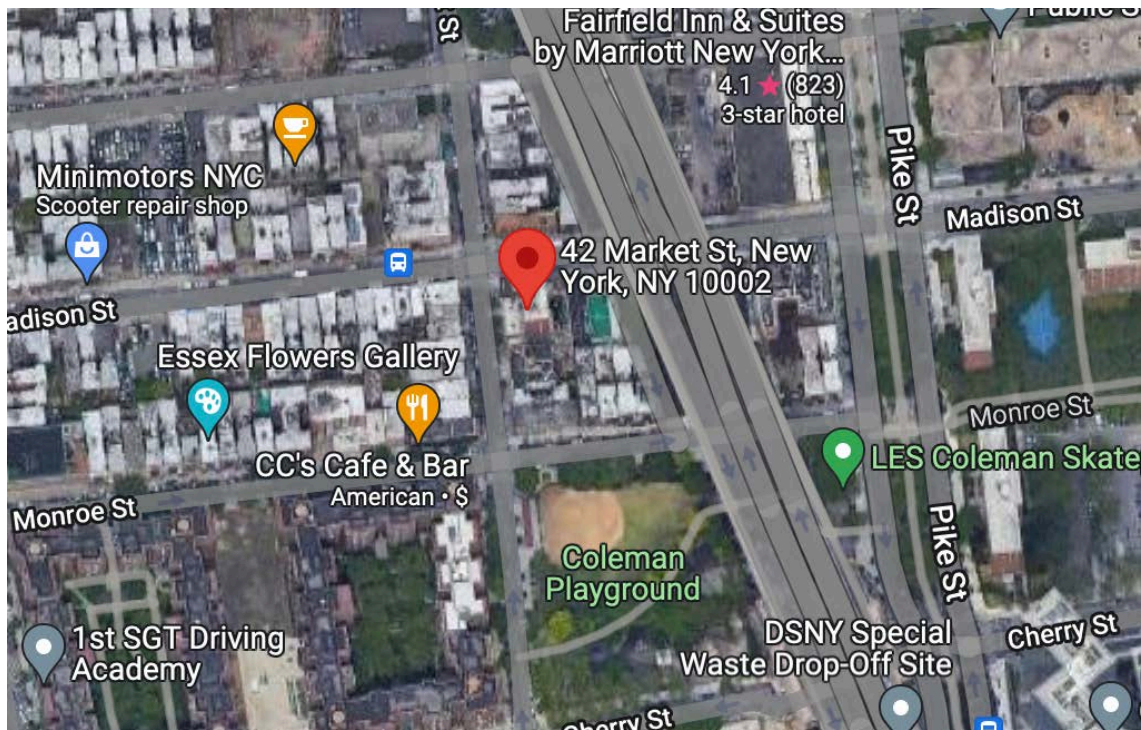
7. ☒ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. ☐ I will have a closed fixed façade with no 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: RACHEL JACKSON

Phone Number: 646-229-1484

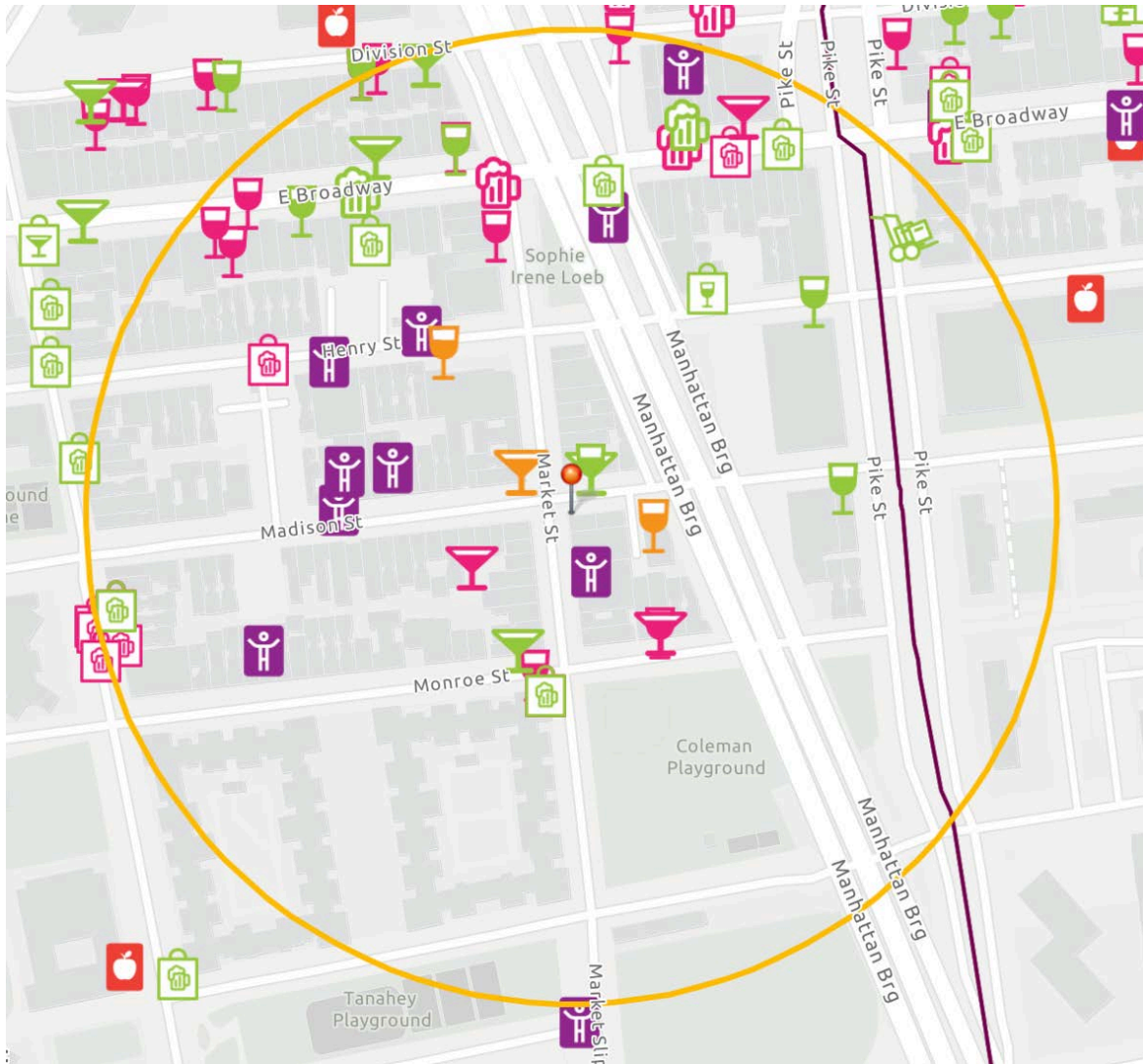
# HELBRAUN | LEVEY

## NEIGHBORHOOD MAP OF THE AREA



# HELBRAUN | LEVEY

## 500 FOOT MAP



GREEN MARTINI=OP LICENSE

GREEN WINE=TW/RW LICENSE

PINK MARTINI=INACTIVE OP LICENSE

PINK WINE=INACTIVE TW/RW LICENSE

ORANGE MARTINI=PENDING OP LICENSE

This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Proximity Report For:	
Location	42 Market St, New York, New York, 10002
Geocode	Latitude: 40.71224 longitude: -73.99422
Report Generated On	7/27/2022

8 Closest Liquor Stores		
Name	Address	Distance
CAFE MERENDA LLC Ser #: 1314328	83 HENRY ST STORE #2 NEW YORK, NY 10002	408 ft
CHIN KONG INC Ser #: 1023498	17 23 EAST BROADWAY STORE #104 NEW YORK, NY 10002	928 ft
MADISON WINE AND LIQUOR LLC Ser #: 1264145	45 MADISON ST NEW YORK, NY 10038	1,112 ft
MADISON LIQUOR INC Ser #: 1253651	195 MADISON ST NEW YORK, NY 10002	1,118 ft
YEE FUNG CORP Ser #: 1257056	135 DIVISION ST STORE B NEW YORK, NY 10002	1,166 ft
MARKS WINE & SPIRITS LTD Ser #: 1023591	53 MOTT STREET NEW YORK, NY 10013	1,721 ft
DELANCEY WINE INC Ser #: 1301401	35 ESSEX ST NEW YORK, NY 10002	1,886 ft
WORLD WINE GROUP INC Ser #: 1335358	90 BOWERY ST NEW YORK, NY 10013	1,936 ft

Schools within 500 feet		
Name	Address	Distance
No Schools within 500 feet		

Churches within 500 feet	
Name	Distance
House Church In New York	89 ft
Chinese Conservative Baptist	285 ft
Chinese Evangelical Mission Church	356 ft

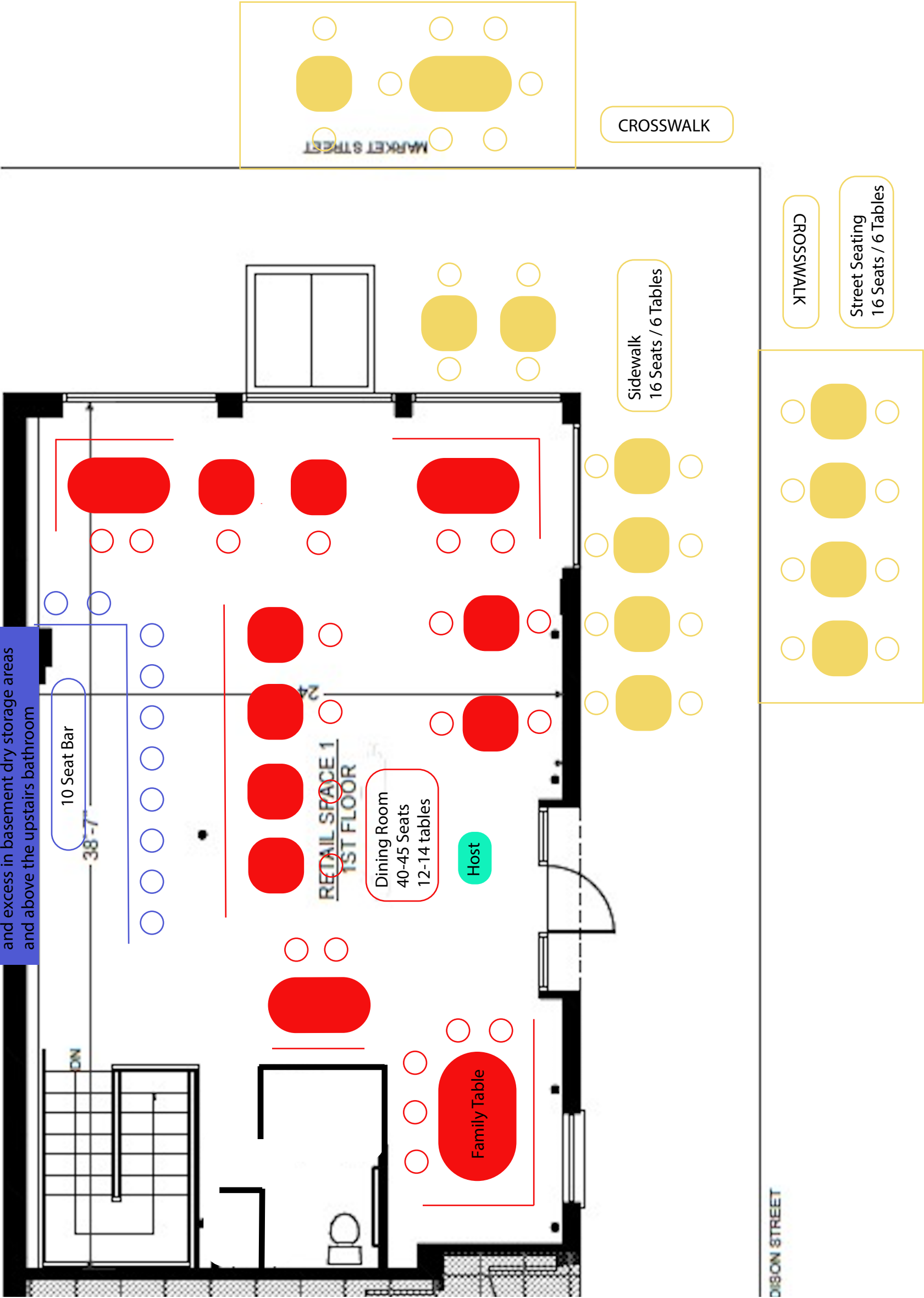
Churches within 500 feet	
Name	Distance
Chinese United Methodist Church	358 ft
First Chinese Presbyterian Church of New York	368 ft
Episcopal Church of Our Saviour	444 ft
Church of the Nazarene	464 ft

Pending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
DALI NYC LLC Ser #: 1340202	37 MARKET ST NEW YORK, NY 10002	103 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
MR FONG'S LLC Ser #: 1281381	40 MARKET ST AKA 123 MADISON ST NEW YORK, NY 10002	74 ft
CRAFT COOKING INC Ser #: 1334931	41 MONROE ST STORE 2 NEW YORK, NY 10002	222 ft
WINNIE'S BAR INC Ser #: 1305348	58 E BROADWAY 2ND FLOOR NEW YORK, NY 10002	629 ft
SUN YUE TUNG CORP Ser #: 1139260	55 79 DIVISION ST AKA 88 E BR NEW YORK, NY 10002	731 ft



Wine + Liquor Storage on Back Bar  
and excess in basement dry storage areas  
and above the upstairs bathroom

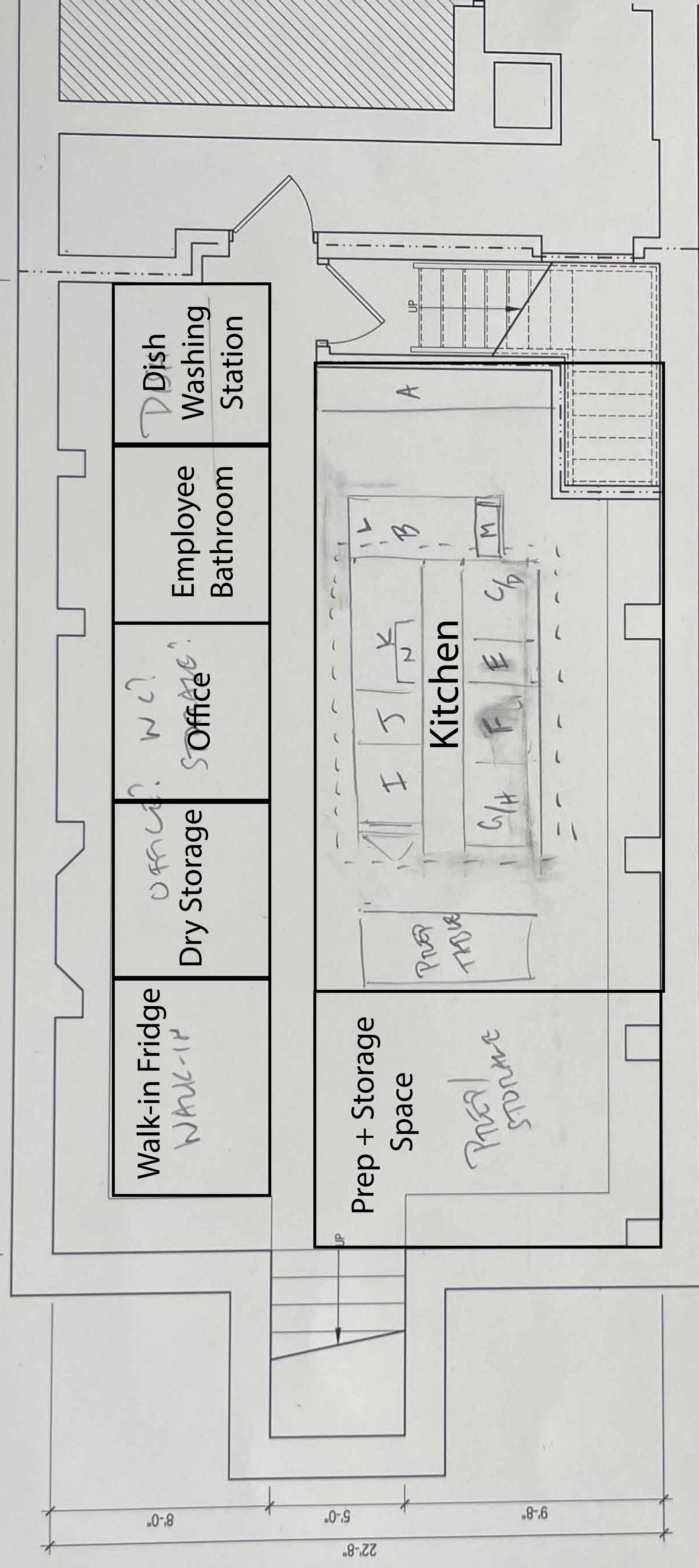




NOTES

36'-4"

Basement BOH Space



PROJECT NAME:  
**JACKIE RESTAURANT**  
42 MARKET STREET  
NEW YORK, NY 10002

DESIGNER:  
**commoncraft**  
52-1 Marcy Avenue, Brooklyn, New York, 11211  
Phone: +1 (347) 384-7880  
Email: info@commoncraft.nyc

NOTE:

TITLE:  
**EXISTING PLAN: CELLAR**

SCALE: 1/4"=1'-0"  
DATE: July 21, 2022

A



# HELBRAUN | LEVEY





# HELBRAUN | LEVEY





# HELBRAUN | LEVEY



# JACKIE

*"Good Food Every Nite"*

## Lunch + Dinner Menu

### 'Relish' Tray

house olives  
marinated peppers w. good  
balsamic  
pieces of parm  
sliced mortadella  
prosciutto + mozz rolls  
butter beans + herbs  
cold seafood salad  
smashed eggplant  
pickles  
whipped ricotta

*choose 1,3,5 or 8 /  
\$7, \$20, \$30, \$50*

### Appetizers

ice cold oysters \$20  
smoked shrimp cocktail \$16  
can of fish \$15  
fried calamari \$14  
spinach artichoke dip \$10  
fried ravioli \$12  
spicy mussels \$18  
whitefish arancini \$15  
meatballs \$19

### Salads

classic chopped \$14  
Caesar \$15  
tomato mozz \$16

### Pastas

**\*\* For One/The Family \*\***  
white clam sauce \$19/35  
vodka sauce \$17/32  
broccoli + garlic \$18/34  
red sauce \$16/30  
*choice of pasta:*  
*spaghetti, penne,*  
*fettuccini, bowties*  
veggie baked ziti \$19/35  
lobster spaghetti \$30/55

### Mains

sausage + peppers \$22  
grandma's flounder \$25  
eggplant parm \$19  
half chicken \$27  
*(marsala or scallopini)*  
steak special \$35

### Sides

cheesy garlic bread \$9  
garlicky greens \$8  
pecorino potatoes \$7  
side of pasta \$5  
side of sauce \$5

### Dessert

tiramisu \$9  
new york cheesecake \$8  
ice cream sundae \$15

---

### Cocktails

Spritz Bar \$13  
Choose your amaro +  
bubbly, soda + fruit

*[We will carry prosecco on  
draft and have a large  
selection of traditional and  
craft Amari from around the  
world]*

Martini Bar \$15  
Classic  
Oyster  
Espresso

Classics \$15  
Negroni  
Amaretto Sour  
House Limoncello+ soda  
Rosé Punch

### Wine

Our wine program will focus on Italian wine varietals, from producers all over the world. All of our wines will be sourced from natural/low intervention and/or organic/biodynamic wine producers we love.

By the Glass \$12-\$18

- 1 Sparkling
- 3 Whites
- 2 Orange
- 1 Rosé
- 3 Reds

By the Bottle \$45-\$125

40 to 50 total selections at any given time.

### Beer \$7-10

We will carry a small but thoughtful selection of local craft canned beers and a cider, as well as the classic Italian pilsner, Peroni and a signature Italian-style beer made for us by Killisboro (in Staten Island) on draft.

### Non Alcoholic: \$3-\$8

We will make a number of house bitter sodas, and offer a variety of coffee, teas and juices.

## Nate Adler | Owner, Gertie

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Growing up in New York City, Nate Adler was always inspired by the city's vibrant dining scene, and the way restaurants are anchors of their communities. This early-on revelation has become the guiding principle of his projects as a food entrepreneur and restaurateur.

Adler completed his undergraduate degree at University of Pennsylvania's Wharton School of Business and during that time launched a delivery and take-out food concept serving "home cooked meals" to college students. He then joined Danny's Meyer's Union Square Hospitality Group and worked his way through the organization, from floor manager to corporate beverage director at Blue Smoke.

In 2014, at age 24, he opened Huertas with chef-partner Jonah Miller, a Basque-inspired restaurant in Manhattan's East Village which received a two star review in the [New York Times](#). Huertas was the first independent restaurant in NYC to successfully implement Hospitality Included, a decision that reflects Adler's progressive approach to hospitality and commitment to equality amongst hospitality workers. While at Huertas, Adler co-wrote and published [The New Spanish](#), a collection of food and drink recipes based on those at Huertas.

In Spring 2019, Adler opened Gertie, an all-day restaurant in Williamsburg, Brooklyn inspired by his New York-Jewish roots. Gertie was called "A cafe that builds bridges" by Thrillist and named one of Thrillist's 2019 Best New Restaurants in America, among other accolades, including [Eater NY's Award](#) for Best Restaurant Design.

During the COVID-19 pandemic, Gertie evolved into a community food pantry that served meals to laid off hospitality industry workers, and a soup kitchen that prepared meals for first responders and underserved/in need New Yorkers throughout Brooklyn and Queens. Adler was responsible for raising funds and securing grants that enabled this food relief center to exist throughout the pandemic. Under Adler's ownership and leadership, Gertie will continue to be a place to gather, eat, drink, engage, activate, and foster community. His work and the work of his team at GERTIE was showcased in the [New York Times on page A1](#) at the end of 2020. Adler is also a member of the steering committee at [ROAR NY](#), a coalition of restaurant industry members that advocates and lobbies for industry-specific legislation on the New York state and city level.

## Rachel Jackson | Partner, Gertie

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Rachel Jackson has been a hospitality professional for over ten years, working in a wide variety of food and beverage positions.

After graduating from Bard College in 2011, Rachel worked several "back of house" jobs before realizing her passion for cultivating guest experiences and bringing people together through food and drinks. After stints as a cheesemonger in San Francisco and New York City, Rachel started working at Danny Meyer's Blue Smoke, starting as a host, and eventually promoted to Manager.

Following an inspiring work event at [Huertas](#), (referenced above) Rachel signed on as the Beverage Director and worked her way up to General Manager. While at Huertas, she began to pursue Advanced Certification in Wine and Spirits through the Wine & Spirits Education Trust to advance her technical skill set and qualify her to educate and train staff.

In 2017, Rachel accepted a job at Andrew Tarlow's Marlow & Sons in Williamsburg, Brooklyn as the Wine & Beverage Director. She remained there until the mandatory Covid-19 shut down in March after which she joined the team at Gertie as General Manager and Partner. While helping to run the day-to-day operations at Gertie, Rachel co-founded an ad-hoc organization, Restaurants Advocacy for Democracy – a group that organized voter mobilization, community involvement, and advancement of social justice ahead of the 2020 elections.

In their newly formed restaurant group, (Little Eagle Management) Nate will assume the role of President + CEO while Rachel will be the Director of Operations – overseeing our Williamsburg and soon to be Crown Heights restaurants.

### **More Info on Gertie:**

[GERTIE](#) is a Modern Jew-ish-American Diner on the corner of Marcy Ave + Grand Street in Brooklyn that has become a fixture in the Williamsburg community since opening in early 2019. The restaurant is known for its bagels, breads and pastries all baked in-house, as well as our homemade deli meats, smoked fishes and prepared foods. While we may be known for our food and beverage offerings, GERTIE is most importantly a community space, a local hangout and a cause for good (see the press on our work during the pandemic).

GERTIE is owned and operated by native New Yorker's and restaurant industry veterans Nate Adler, and his wife Rachel Jackson who also own, opened and operated [Huertas](#), a two-star NY Times Tapas Bar in the East Village. We've included some additional links and articles below, as well as Nate + Rachel's bios:

**Websites:** [gertie.nyc](http://gertie.nyc) / [huertasnyc.com](http://huertasnyc.com)

**IG:** [@gertieNYC](#) / [@huertasnyc](#)

### **Additional Articles:**

- GERTIE:
  - [Thrillist Best new Restaurants 2019](#) (Thrillist)
  - [Inside One Brooklyn Restaurant's Desperate Fight to Survive the Pandemic](#) (NYT)
  - [Melissa Weller Blows Up the Bagel at Gertie](#) (Grubstreet)
  - [Best NYC Restaurant Design of the Year 2019](#) (Eater)
  - [Short Documentary of GERTIE Bagels](#)
- Huertas:
  - [Pete Wells' Two Star Review](#) (NYT)

### **Concept for 42 Market Street:**

For the corner space on Market + Madison, Nate and Rachel would like to open a new concept, to be named "JACKIE" (after Rachel's late Grandfather, Paul Jackson) one also related in ethos and culture to GERTIE (named after Nate's late Grandmother Gertrude Aronow) and to their upbringing as native New Yorkers - a hip, modern play on the classic 'Red Sauce' restaurant. Having both grown up on the Upper West Side, their childhoods were filled with trips to Carmines for big family dinners, and that is the underlying inspiration for this new restaurant.



For the menu, think abundant Italian-American dishes meant to be shared, like big plates of fried calamari and Caesar salad to start and Penne a la Vodka, Meatballs, Baked Ziti and Chicken Marsala to follow. To accompany the food, Rachel who has spent her career curating beverage lists at the highest level (namely at Andrew Tarlow's restaurants in Williamsburg, Diner + Marlow and Sons), will create a classic cocktail menu (one that will be integral to the concept and it's success) featuring a "spritz bar" to highlight the culture of Italian Amari, as well as perfect martini's + and negronis.

For design, they are engaging their design + architecture partners at GERTIE, *commoncraft*, which helped GERTIE win "Eater Best New Restaurant Design" in 2019. For JACKIE, think vinyl banquets, white and black checkered tablecloths, red + green neon signs, a big chandelier and a back bar lined with wine and amaro bottles and martini glasses hanging upside down.

In opening JACKIE, Nate and Rachel would add a nighttime focused restaurant to the group, one with the same amazing staff culture, incredible attention to quality and most of all the fun kitsch - think mix and match plate and glassware, illustrative menus and eccentric design -that turned GERTIE into a neighborhood sweetheart. The tagline they are going for in linking the two together is "*Stay up late with Grandpa JACKIE and wake up early with Grandma GERTIE.*"





**RESCUING FOOD FOR NYC**

6 East 32<sup>nd</sup> Street, 5<sup>th</sup> Floor  
New York NY 10016  
cityharvest.org | 646.412.0600

Monday, August 22, 2022

Manhattan Community Board 3  
Liquor License Committee  
59 E 4th St, New York, NY 10003

RE: Nate Adler

To Whom It May Concern:

My name is Jacqueline Hensel, Director of Marketing and the Food Council at City Harvest NYC. City Harvest is New York's first and largest food rescue organization, helping to feed millions of New Yorkers who struggle to put meals on their tables. As the city emerges from the COVID-19 pandemic, we will rescue 75 million pounds of fresh, nutritious food and deliver it—free of charge—to hundreds of food pantries, soup kitchens, community partners, and our own Mobile Markets across the five boroughs.

I am writing in ardent support of Nate Adler and Rachel Jackson as they pursue a new Liquor License for their new restaurant "JACKIE". I have known Nate Adler for nearly six years now and can attest to his stellar character and utmost professionalism. Nate has been a longtime support of City Harvest's work. Most notably, right when the pandemic hit in early 2020, Nate's restaurant Gertie prepared meals for City Harvest, which totaled more than 43,000 pounds of food to feed hungry New Yorkers in need. This continued through October 2021. Gertie also participated in the Restaurant Resiliency Program in February 2022, where they prepared an additional 3,330 meals for City Harvest. Finally, Nate ran for the City Harvest marathon team in 2019, raising over \$5,000 for our organization in the process. We are immensely grateful for our continued partnership and all of the support Nate and his staff has provided us over the years.

I know that Nate, Rachel and their new restaurant JACKIE will be a tremendous and absolutely wonderful addition to the Lower East Side community. Please let me know if there's further information I can provide. Thank you for your time and attention to this matter.

Sincerely,

A handwritten signature in black ink, appearing to read "Jacqueline Hensel".

Jacqueline Hensel  
Director, Marketing & Food Council



## Rethink Food

75 Broad Street | 7th Floor, Suite 707 | New York, NY 10004  
(212) 364-7040  
www.rethinkfood.org

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Wednesday, August 24, 2022

Manhattan Community Board 3  
Liquor License Committee  
59 E 4th St, New York, NY 10003

RE: Nate Adler

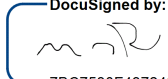
To Whom It May Concern:

My name is Matt Jozwiak, Founder and ceo of Rethink Food. Rethink Food is a nonprofit working to create a food system where everyone has access to high-quality, nutritious, and affordable food. Founded in 2017, Rethink Food began with the objective of transforming excess food into meals for communities facing food insecurity, bridging the gap between viable wasted food and the demand for meals in our communities. Since then, we have distributed over 8,300,000 meals to food-insecure communities, diverted 1,500,000 pounds of excess food into meals, and directed \$33,500,000 into local small businesses.

I am writing in ardent support of Nate Adler and Rachel Jackson as they pursue a new Liquor License for their new restaurant "JACKIE." I have known Nate Adler for three years now and can attest to his strong character and utmost professionalism. Nate has been a longtime supporter of Rethink Food's work. Most notably, when the pandemic hit in early 2020, Nate's restaurant Gertie partnered with Rethink Food to prepare 92,230 meals for food-insecure New Yorkers. This partnership continues today. We are immensely grateful for our continued partnership and all of the support Nate and his staff has provided us over the years.

I am confident that Nate, Rachel and their new restaurant JACKIE will be a stellar addition to the Lower East Side community. Please let me know if there's further information I can provide. Thank you for your time and attention to this matter.

Sincerely,

DocuSigned by:  


7BC7530E4372493  
Matt Jozwiak

Founder & ceo, Rethink Food

