



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 Stipulations for Administrative Approval

I, Chase Sinzer, as a qualified representative of Entity to be formed by Chase Sinzer
located at 90 East 10th Street, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) _____
 Kitchen open and serving food every night during all hours of operation.
- My hours of operation will be:
Mon _____; Tue _____; Wed _____;
Thu 12pm-2pm, 4pm-11:30pm; Fri 12pm-2pm, 4pm-11:30pm; Sat 12pm-2pm, 4pm-11:30pm; Sun _____.

(I understand opening is no later than specified opening hour & all patrons are to be cleared from business at specified closing hour)

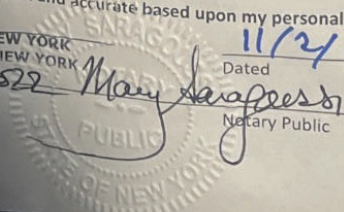
- I may apply for sidewalk and/or roadbed dining as allowed by the temporary Open Restaurants program but will close all outdoor dining by 10:00 p.m. all days and not have any music, speakers or tv monitors. I will not have commercial use of backyard, sideyard, or rooftop. Any approved outdoor space will close no later than 10:00 p.m.
- 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. 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.
- I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ private parties per _____.
- I will play ambient recorded background music only. _____ number of TVs.
- 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.
- I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
- I will not apply for an upgrade to a full on-premises liquor license for at least one year after my operations begin.
- I will not participate in pub crawls or have party buses come to my establishment.
- I will not have unlimited drink specials, including boozy brunches, with food.
- I will not have a happy hour or drink specials with or without time limitations OR I will have happy hour and it will end by _____. - Please indicate one of the above -
- I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 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: Chase Sinzer Phone Number: 973-902-5011

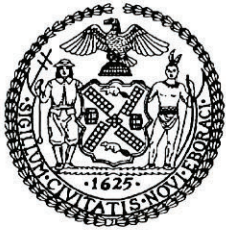
16. I will: _____

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

Signed _____ Dated 11/24/22
Sworn to this 2nd day of NOVEMBER 2022 Mary Saragoussi
Notary Public



MARY SARAGOUSSI
Notary Public, State of New York
NO. 01SA6262738
Qualified in Kings County
Certificate filed in New York County
Commission Expires 05/29/2024



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Paul Rangel, Board Chair

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Community Board 3 Liquor License Application Questionnaire for Administrative Approval

Today's Date: 11/1/2022

APPLICANT

1. Name of applicant and principle(s): An entity to be formed by Chase Sinzer
2. Premise address: 90 E. 10th Street, New York, NY 10003
3. Cross streets: 3rd and 4th Avenue
4. Trade name (DBA): Penny
5. Check which you are applying to: New liquor license Alteration of an existing license Sale of assets
6. If alteration, describe nature of alteration: _____
7. Is location currently licensed? Yes No
8. Type of license: Beer, Wine & Cider
9. Previous or current use of the location: Salt Cave
10. Corporation and trade name of current location: N/A
11. Type of building and number of floors: Mixed Use -3 floors
12. Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? Yes No 12a. What is the permitted occupancy indoors and outdoors? 74
LNO pending
13. Do you plan to apply for Public Assembly permit? Yes No
14. 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): C6-2A
15. How many licensed establishments are within 1 block? 5
16. How many On-Premise (OP) liquor licenses are within 500 feet? 20
17. Is premise within 200 feet of any school or place of worship? Yes No

PROPOSED METHOD OF OPERATION

18. Describe your method of operation: Tavern wine bar serving seafood
19. Will any other business besides food or alcohol service be conducted at premise? Yes No
20. If yes, please describe what type: N/A
21. What are the proposed days / hours of operation (specify days / hours each day and hours of outdoor space if applicable): Thursday-Saturday Lunch 12pm-2pm, Dinner 4pm-11:30pm.
22. Total number of table: 14 23. Total number of seats: 41
24. How many stand-up bars / bar seats are located on the premise? 1
 (A stand-up bar is any bar or counter, whether with seating or not, over which a patron can order, pay for, and receive an alcoholic beverage.)

25. Describe all bars (length, shape, and location): One 25 foot long bar. One small curved 6 foot bar
26. Does premise have a full kitchen? Yes No
27. What are the hours kitchen will be open? During all hours of operation
28. What type of food is available for sale? Raw and barely cooked seafood, menu attached
29. Will a manager or principal always be on site? Yes No If yes, which? Chase Sinzer or Joshua Pinsky
30. How many employees will there be? 10
31. Do you have or plan to install? French doors accordion doors windows No
32. Will there be TVs / monitors? Yes No If Yes, how many? _____
33. Will premise have music? Yes No 33a. If Yes, what type of music? Live Music Jukebox
 DJ Tapes / CDs / iPod
34. If other type, please describe: _____
35. What will be the music volume? Background (quiet) Entertainment level
36. Please describe your sound system: Bose System - low wattage speakers
37. Will you host any promoted events, scheduled performances or any event at which a cover fee is charged?
 Yes No
38. If Yes, what type of events or performances are proposed and how often? N/A
39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? _____
No lines will be formed outside to keep sidewalks clear of congestion.
40. Will there be security personnel? Yes No 40a. If Yes, how many and when? N/A
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? _____
Volume of music will be kept at an ambient, conversational level indoors with installed soundproofing.
42. Do you have sound proofing installed? Yes No
43. If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY

44. Has this corporation or any principal been licensed previously? Yes No If yes, please indicate name of establishment(s): Chase Sinzer and Joshua Pinsky
45. Address: 90 East 10th Street, Ground Floor 45a. Community Board 3
46. Dates of operation: August 2022-Present
47. Has any principal had work experience similar to the proposed business? Yes No If yes, explanation of experience or resume.
48. Does any principal have other business in the area? Yes No If yes, give trade name and describe type of business: Claud- restaurant and wine bar with European style of dining.
49. Has any principal had SLA reports or action within the past 3 years? Yes No If yes, attach list of violations and dates of violations and outcomes.

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.

Chase Sinzer
165 Eldridge Street, APT 3C, New York, New York, 10002
chasesinzer@gmail.com
973-902-5011

Professional Experience

Claud
Owner/Operator
Present

Crush Wine & Spirits
August 2020 - Present
Fine & Rare Wine Sales

Chef's Table at Brooklyn Fare, New York, NY
October 2018 - October 2020
Wine Director

- Created and managed a wine list of 700 selections
- Managed a team of sommeliers and captains
- Collaborated with Chef/Owner Cesar Ramirez on wine pairings

Michael's Restaurant, Santa Monica, CA
September 2017 – October 2018
General Manager

- Set operational goals and plans to achieve budgets
- Responsible for payroll, accounting, and P & L
- Hire, train, supervise and evaluate the staff
- Schedule staff and coordinate workloads
- Generate business reports and forecasts

Momofuku Ko New York, NY
October 2014 - July 2017
Wine Director

- Created and managed a wine list of 800 selections
- Implemented the style of wine service in the restaurant
- Managed a team of sommeliers and captains
- Responsible for wine tasting and education classes for staff
- Collaborated with Executive Chef on tasting menu wine pairings

Narcissa New York, NY
January 2014 - October 2014
Head Sommelier

- Curated the wine list with wine director
- Coordinated and organized wine cellar
- Responsible for staff education and tasting

Maialino New York, NY
April 2012 - January 2014
Dining Room Manager/Wine Assistant/Server

- Led wine service three to four nights a week
- Implemented weekly beverage classes on viticulture, sales, and service
- Assisted wine director with wine inventory, sales and organization of the restaurant's cellar
- Created a training program for all servers, support servers and bartenders
- Managed dining room during all services - breakfast, brunch, lunch

Untitled New York, NY
June 2011 - March 2012

Server

- Led my section on a daily/nightly basis
- Trained new servers and baristas

Education

Bard College Annandale-on-Hudson, NY
September 2007 - May 2011
BA in Film Studies

Court of Master Sommeliers
Level 1 - Intro
Level 2 - Certified Sommelier
Level 3 - Advanced Sommelier

Press/Awards

James Beard Awards Semi-Finalist 2015 - Outstanding Wine Program (Momofuku Ko)
James Beard Awards Semi-Finalist 2016 - Outstanding Wine Program (Momofuku Ko)

Renzell Restaurants Best Wine Program NYC 2017 (Momofuku Ko)

Wine Enthusiast America's Top 100 Best Wine Programs of 2016 (Momofuku Ko)

Wine Spectator Best of Award of Excellence 2016 (Momofuku Ko)
Wine Spectator Best of Award of Excellence 2017 (Momofuku Ko)
Wine Spectator Best of Award of Excellence 2019 (Chef's Table at Brooklyn Fare)

World of Fine Wine One Star - 2015 (Momofuku Ko)
World of Fine Wine Three Stars - 2016 (Momofuku Ko)
World of Fine Wine Three Stars - 2017 (Momofuku Ko)
World of Fine Wine Most Original Wine List in the World - 2017 (Momofuku Ko)
World of Fine Wine Best Long Wine List (North America) - 2017 (Momofuku Ko)
World of Fine Wine Best Designed Wine List (North America) - 2017 (Momofuku Ko)

Zagat "30 under 30" - New York City 2016

Joshua J. Pinsky

New York, New York
Email Joshuaajohnpinsky@gmail.com Tel: (571) 233-8555
Employment

Private Chef, New York, NY

7/20-present

Private chef

- Cooking for a family, lunch, dinner and dessert.
- Constantly changing menu offerings, based on nutritional and dietary needs while obtaining the highest quality ingredients
- Serving 2-10 guests, responsible for full kitchen and dining room cleanup and maintenance.

Momofuku, New York, NY

11/12-3/20

Corporate chef

- Work very closely with the Owner and CEO of the company to identify new sources of brand development, for instance CPG product development while managing the continuous growth of the existing establishments.
- Operated and supervised nine NYC restaurants as well as two in Las Vegas, Los Angeles, and Toronto.
- Part of an operations taskforce to spearhead all restaurant openings and new QSR concepts.
- Communicated directly with executive chefs, GM's to develop culinary concepts, identify trends, and manage costs.
- Collaborated on kitchen designs and buildouts of new projects as well as supported facilities of existing restaurants.
 - Lead F&B team by incentivizing, recruiting, and training talented personal
- Held the position of Chef d Cuisine at Momofuku Ko for 4 years, keeping its 2-star Michelin status, and Pellegrino top 100.
- Competed for Momofuku and won the Primo di New York 2017 at the James Beard House and then in southern Italy

Maverick, San Francisco, CA

10/10-10/11

Chef D cuisine

- Worked the line nightly producing American fare, utilizing modern and classical technique
 - Prepared all charcuterie and pasta in house
 - Executed multiple course dinners at a high level

Lafitte, San Francisco, CA

2/10-10/10

Sous Chef

- Worked closely sourcing various products with purveyors and farmers to obtain highest quality ingredients
 - Created new menu offerings daily depending on seasonality
 - Expedited and cooked on the line for lunch and dinner services

Quince, San Francisco, CA

2/10-3/10

Stagier

- Meat, fish and pasta fabrication

Infusion Lounge, San Francisco, CA

12/08-1/10

Chef D cuisine

- Involved in opening brand-new kitchen and dining room
 - Created group dining menus
- Delegated duties to cooks and executed all aspects of food production

Bon Appétit Management Co., San Francisco, CA 8/07-11/08

Sous Chef

- Executed Daily Banquets (20-200 plated and family style)
 - Designed customized menu's for clients
 - Purchasing, inventory, managing 50 employees for a high-volume kitchen

The Bohemian Club, San Francisco, CA **Seasonal**
Line Cook

- Served breakfast and dinner for +2500 members
- Developed and executed vegetarian entrees daily

Belvedere Mansion, Rhinebeck, NY **6/06-3/07**
Line Cook

- Produced mis en place for both pastry and savory stations
 - Worked entire hotline during service hours

Restaurant 2941, Falls Church, VA **8/04-1/05**
Externship Line Cook

- Prepared and ran entire protein hotline for 300+ cover dining room
 - Nightly protein inventory and purchasing

Penny

Raw Bar Service
Thursday - Sunday
4pm-11:30pm

As it is

East Coast Oysters \$48 DZ
West Coast Oysters \$48 DZ
Little Neck Clams \$30 DZ
Razor Clams \$18
Scallop in Shell \$22

Barely Cooked

Ruby Red Shrimp Cocktail \$28
Rock Shrimp Salad \$22
Stone Crab Claw Per Pc MP
Blue Crab Salad \$18
Broiled Mussels \$18

Whole Lobster Per # MP

Bread & Butter \$9
Cheese Plate \$16

Ice Cream \$12

Lunch

\$58

Daily 12-2

Choice of Soup / Salad

Mackerel with Butter Beans

Cheese or Dessert



Nov 1, 2022, 2:50 PM