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: 11/30/22

Is location currently licensed? ☒ Yes ☐ No Type of license: On Premises Liquor

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Banter Nolita, LLC

APPLICANT:

Premise address: 65 Rivington Street, New York, New York 10002

Cross streets: Eldridge St, Allen St

Name of applicant and all principals: INWANY Inc., Christina Kalra

Trade name (DBA): Sonnyboy

PREMISE:

Type of building and number of floors: Mixed Use, 6 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): C4-4A

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-Thursday: 5PM - 11PM, Friday-Sunday: 10AM - 12AM

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

If yes, please describe what type: _____

Number of indoor tables? 13 Total number of indoor seats? 26

How many stand-up bars/bar seats are located on the premise (number, length, and location) 3 seats at bar

(*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 Menu at: https://www.sonnyboynyc.com/menus/

What are the hours the kitchen will be open? All Business Hours

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

How many employees will there be? 14

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 _____

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: Overhead 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? _____

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.") Manager will handle traffic and directing any large groups or vehicles to avoid congestion

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. Music is background only. Manager will handle any noisy patrons.

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: NYC allows seating outside the premises. Will follow all existing sale/consumption alcohol model. No change to existing process.

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: 65 Rivington St, New York, NY 10002 Community Board #3

Dates of operation: 11/03/22

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 **B**ar, **R**estaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 5-7

How many On-Premise (OP) liquor licenses are within 500 feet? 32

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

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups, but it is not required. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary)

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; <u>do not plan to negotiate at the meeting</u>.

1. My license type is: ☐ beer & cider ☐ wine, beer & cider ☒ liquor, wine, beer & cider
2. ☒ I will operate a full-service restaurant, specifically a (type of restaurant) Australian 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 5PM - 11PM ; Tue 5PM - 11PM ; Wed 5PM - 11PM ; Thu 5PM - 11PM ; Fri 10AM - 12AM ; Sat 10AM - 12AM ; Sun 10AM - 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 Same as Business Hours
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 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: Christina Kalra

    Phone Number: 203-304-6704

SONNYBOY

65 Rivington Street New York.

shishito | zaatar, lime, sumac, mezcal salt, mint_10 *v gf*

beet cashew dip | w/ toasted sourdough & baby carrots_10 *v gf*

pâté | chicken liver, preserved lemon, chives, parsley, w/ toasted sourdough_12

peaches & halloumi | grilled peach, halloumi, oregano, honey, breadcrumbs, olives_14 *v*

burrata | asparagus, radicchio, currants agrodulce_15 *v gf*

beef tartare | confit garlic aioli, lemon, horseradish, parsley, cashews_16 *gf*

pasta | tortellini, pecorino romano, breadcrumbs_15 *v*

ceviche | lime, blood orange, avocado, radish, dill_18 *gf*

roast potatoes_7 *v gf*

kale salad | kale, broccoli, quinoa, honey dijon dressing_10 *v gf*

tomato salad | sungold tomatoes, cucumber, kohlrabi, parsley, basil, aleppo, lemon vinegarrete_12 *v gf*

fish | organic steelhead trout, chickpea sauce, radish, radicchio, caper berries_22 *gf*

half chicken | roasted free range chicken, jus, sauteed kale_28 *gf*

lamb | master stock boneless lamb leg w/ sweet soy glaze, sesame, fried onions, served w/ flatbread_38

cheesecake | w/ whipped cream and seasonal berries_10

donuts | w/ nutella & shaved lemon zest_10

cheese plate | two cheeses, honey w/ toasted sourdough_16 v

please let us know if you have any dietary restrictions or allergies

v = vegetarian | gf = gluten free

SPARKLING

prosecco, borgoluce, *lampo*, italy	11 / 44
champagne, p. gimonnet et fils champagne brut, cuvée cues 1er cru, france	70
rosé cava brut, casas del mar, spain	11 / 44

ROSÈ

grenache/cinsault, domaine de l'olivette, provence, 2016 france	12 / 48
grenache/syrah, summer water, central coast, 2017 usa	14 / 56

WHITE

riesling, domaine paul blanck, alsace, 2017, france	13 / 52
pinot grigio, benazzoli, agata, veneto, 2017, italy	13 / 52
chardonnay, pacificana, california, 2016, usa	14 / 56
sauvignon blanc, momo, marlborough, 2016, new zealand	14 / 56
grüner veltliner, ott, *am berg*, niederösterreich, 2017, austria	52
pinot gris, holm oak, tasmania, 2015 australia	55
chenin blanc, le rocher des violettes, *touche-mitaine*, montlouis-sur-loire, 2017, france	60
sauvignon blanc, domaine andre neveu, *le grand fricambault*, sancerre, 2017, france	60
riesling, empire estate, finger lakes, 2016 reserve, usa	65
chardonnay, mac forbes, yarra valley, 2016, australia	65
gewürztraminer/pinot grigio/chardonnay, peter zemmer, alto adige, 2010, italy	70
chardonnay, domaine jean-claude bessin, *la fourchaume*, chablis 1er cru, 2014, france	80

RED

merlot, il tasso, venezia giulia, 2016, italy	11 / 44
tempranillo, familia montana, rioja reserva, 2012, spain	12 / 48
pinot noir, mwc, central victoria, 2016, australia	13 / 52
shiraz, ashbrook estate, margaret river, 2014, australia	14 / 56
nebbiolo, sobrero, langhe, 2016, italy	52
merlot/cabernet franc, chateau la chapelle aux moines, saint-emilion grand cru, 2013, france	55
gamay, bret brothers, *glou de jeff*, beaujolais-villages, 2014, france	58
sangiovese, vecchie terre di montefill, chianti classico, 2016, italy	60
malbec, don juan nahuel, mendoza, 2013, argentina	65
grenache/shiraz/mourvedre, kalleske, *clarry's*, barossa valley, 2016, australia	65
cabernet sauvignon, centered, napa valley, 2014, usa	70
pinot noir, scribe winery, caneros, 2015, usa	80

HAPPY HOUR 4 - 7 pm

beer $5
house wine $7
cocktails $8

COCKTAILS_13

espresso martini | vodka, espresso, kahlua

aperol spritz | aperol, prosecco, soda water

pimms spritz | pimms, prosecco, lemon soda, mint, strawberries

campari spritz | campari, sparkling rose, lemon soda

rose spritz | sparkling rose, elderflower, peychaud bitters

sullivan stormy | spiced rum, whiskey barrel bitters, lime, ginger beer

frank the tank | rye whiskey, cognac, cinnamon syrup, angostura bitters

spicy pablo | mezcal, triple sec, lime, spicy salt rim

negroni | campari, gin, sweet vermouth

tuxedo | gin, maraschino liqueur, dry vermouth, orange bitters

BEERS

sunday lager_7
montauk summer ale_7
coopers pale ale_8
new belgium pilsner_8
ballast ipa_8

NON-ALCOHOLIC DRINKS

orange juice_6
ginger beer_6
limonata_6
soda water_4

COFFEE & TEA AVAILABLE

SONNYBOY

65 Divington Street, New York

somethin' sweet

house-made granola _10 (gf)
maple greek yoghurt, seasonal berries, banana
w/ a side of almond milk

chia smoothie bowl _12 (gf)
acai, banana, granola, maple greek yoghurt, seasonal berries

nutella french toast _15
nut crumble, strawberries, banana, vermont maple syrup

house-made banana bread_5 (gf)

daily pastries by balthazar_4
ask your server about our daily pastries

somethin' green

health bowl_15 (gf)
pickled carrot, cabbage, shaved radish, cucumber,
edamame, avocado, quinoa served w/ miso ponzu dressing
choose either smoked salmon or grilled chicken

greens salad_12 (gf)
kale, broccoli, quinoa, toasted pepitas, avocado,
fresh chili, honey dijon dressing

falafel bowl_15 (gf)
cherry tomato, avocado, goat cheese, cucumber,
beet cashew dip, zaatar dressing, parsley

+ poached egg_3
+ smoked salmon_6
+ grilled chicken _5

somethin' savoury

two eggs any style_8
poached, fried or scrambled on sourdough toast

bowl of sweet potato fries_7 (gf)
served w/ spicy mayo

bacon and egg roll_11
caramelized onions, arugula, smokey bbq sauce served
on ciabatta
+ avocado_3

big breakfast_18
two poached eggs, bacon, halloumi, mushrooms
avocado, cherry tomatos w/ sourdough toast
- weekdays only -
- no alterations -

avocado toast_12
goat cheese, tomato, micro basil, toasted pepitas
sourdough toast w/ herb oil
+ poached egg_3

thyme mushroom toast_12
whipped citrus ricotta, chives, sourdough toast w/
a balsamic glaze
+ poached egg_3

golden folded eggs_15 (gf)
peas, prosciutto, greens salad, smashed avo, fresh chilli
+ sourdough toast_1
sub salmon for prosciutto_2

12 hour slow cooked pulled pork sandwich_15
house-made coleslaw, pickles, bbq sauce, fresh chilli
w/ sweet potato fries

fried OR grilled chicken burger_15
house-made coleslaw, pickles, spicy mayo served w/
sweet potato fries
+ bacon_4

somethin' on the side

halloumi_5
bacon_5
prosciutto_4
avocado_4
smoked salmon_6
mushrooms_4
peas_3

toast_1
pb or jam_2
poached / fried egg_3
two eggs scrambled_4
goat cheese_3
pulled pork_5
grilled chicken_5

please let us know if you have any dietary restrictions or allergies

cocktails

bloody mary_10
espresso martini_13
mimosa_10
aperol spritz_13
rosè spritz_13
sullivan stormy_13
spiked juice_10

wines

sparkling

casas del mar, rose cava brut, esp 11 / 44
prosecco, borgoluce, lampo, ita 11 / 44
champagne. p. gimonnet et fils champagne brut, NV, fra 70

rose

domaine de l'olivette, provence, fra 12 / 48
summer water, california, usa 14 / 56

white
riesling, domaine, paul blanck, alsace, 2017, fra 13 / 52
white blend, huguet de can feixes, pendés, 2017, spa
chardonnay, pacificana, california, 2016, usa 14 / 56
sauvignon blanc, momo, marlborough, 2016, nz 14 / 56

red

merlot, il tasso, venezia giulia, 2016, ita 11 / 44
tempranillo, familia montana, rioja reserva, 2012, spa 12 / 48
pinot noir, mwc, central victoria, 2016, aus 13 / 52
shiraz, ashbrook estate, margaret river, 2014, aus 14 / 58

beers

sunday lager_7
montauk summer ale_7
coopers pale ale_7
brooklyn pilsner_7
ballast ipa_8

happy hour 4pm - 7pm

$5 beers
$7 house wines
$8 cocktails

coffee by café integral

americano_3
drip coffee_3
espresso_3
machiatto_3.5
cortado_3.5
flat white_4
cappuccino_4
latte_4.5
hot chocolate_5

milk alternatives
almond, soy and oat milk_ .50cents

wellness drinks

CBD by dirty lemon - calming blend_13
matcha latte_5
golden latte_5
chai latte_5

iced tea by rishi_4

black breakfast, jasmine green, tangerine ginger

hot tea by rishi_4

black breakfast, earl grey, mint green,
jasmine green, peppermint, tangerine ginger

iced drinks

iced latte_5
cold brew_4
iced chai latte_5
iced matcha_5
iced golden latte_5
ginger beer_6

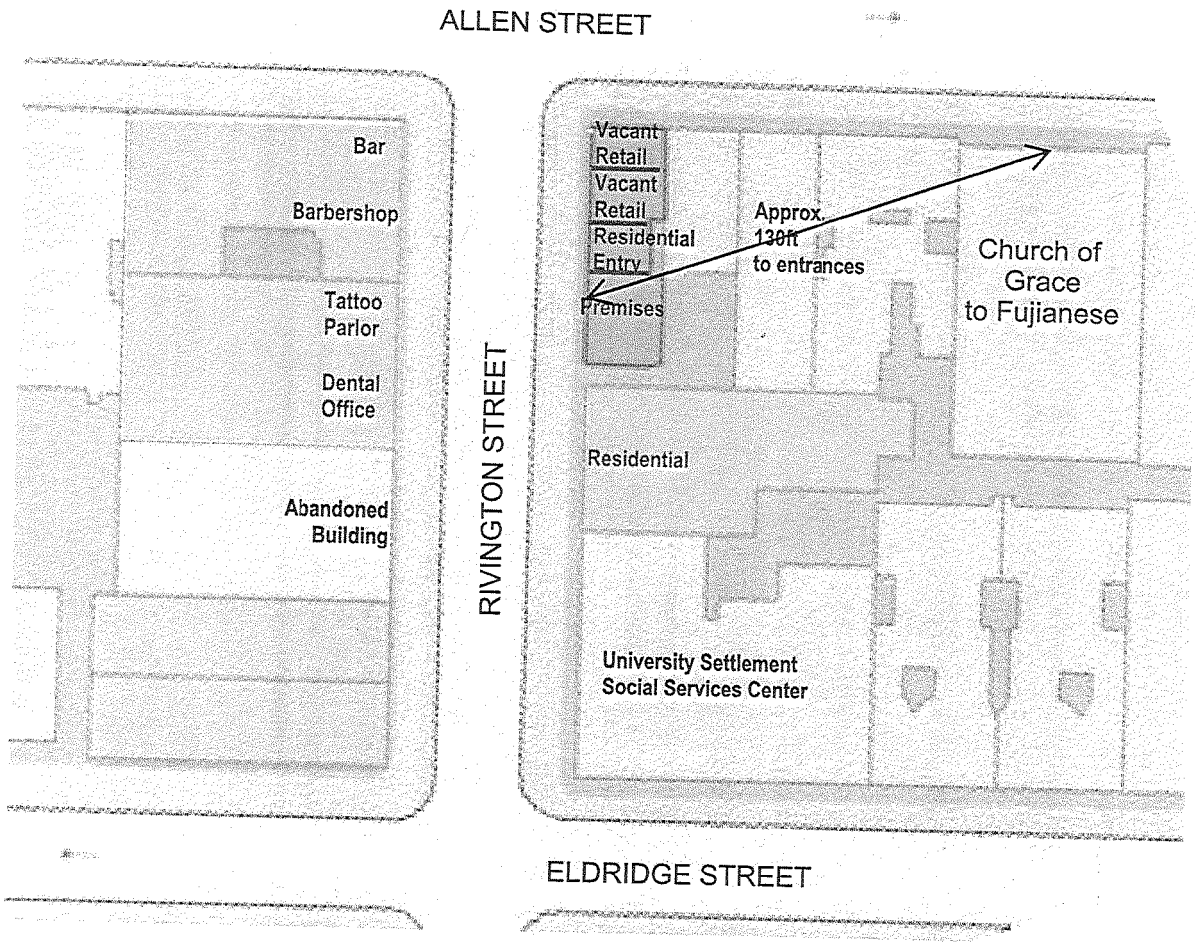
juices

orange juice_6
grapefruit juice_6
fresh daily juice (ask your server)_8

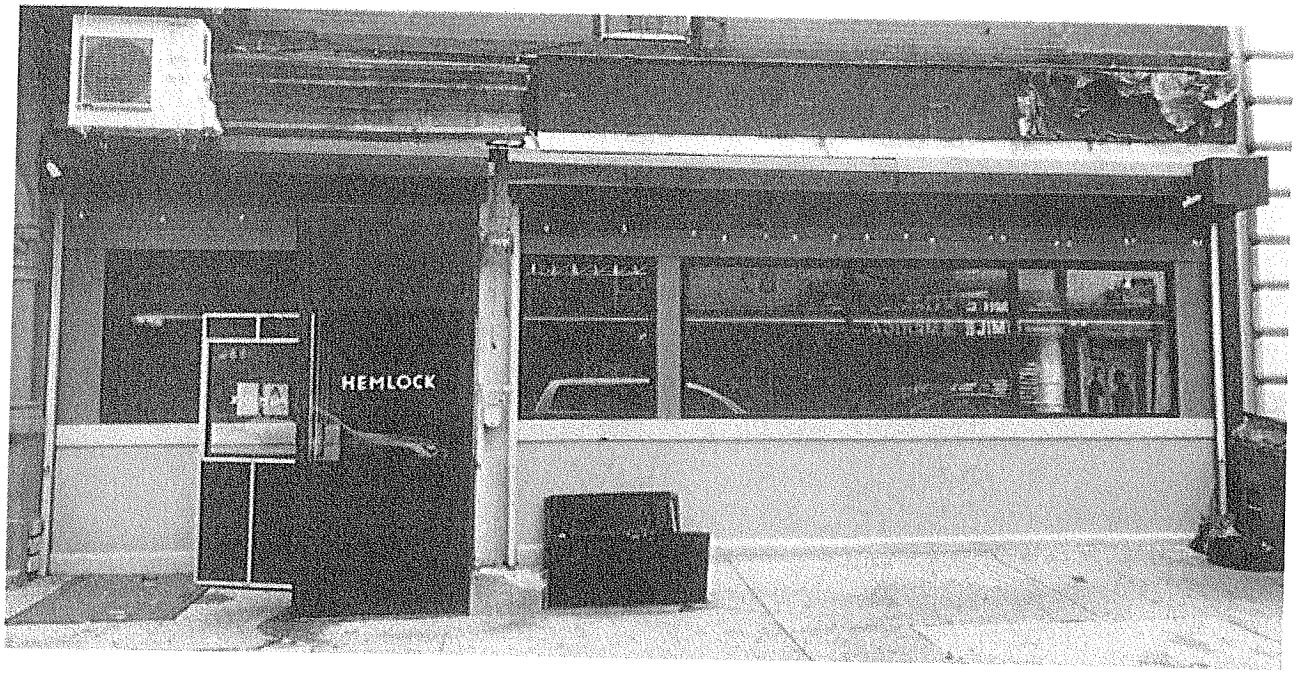
Banter Nolita LLC
65 Rivington Street,
New York, NY 10002

Block Plot

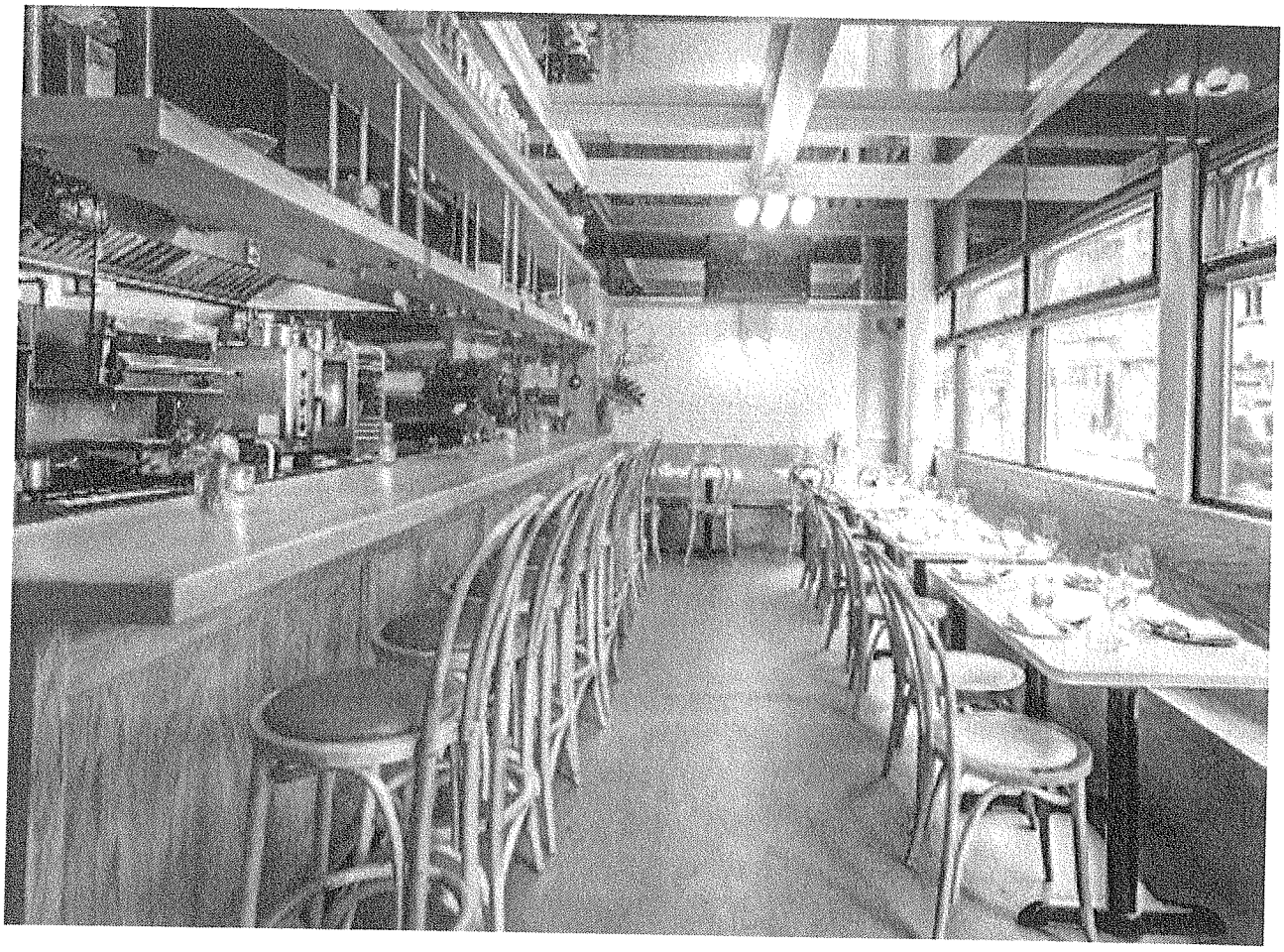
Building with Residential Units



Banter Nolita LLC
65 Rivington Street
New York, NY 10002



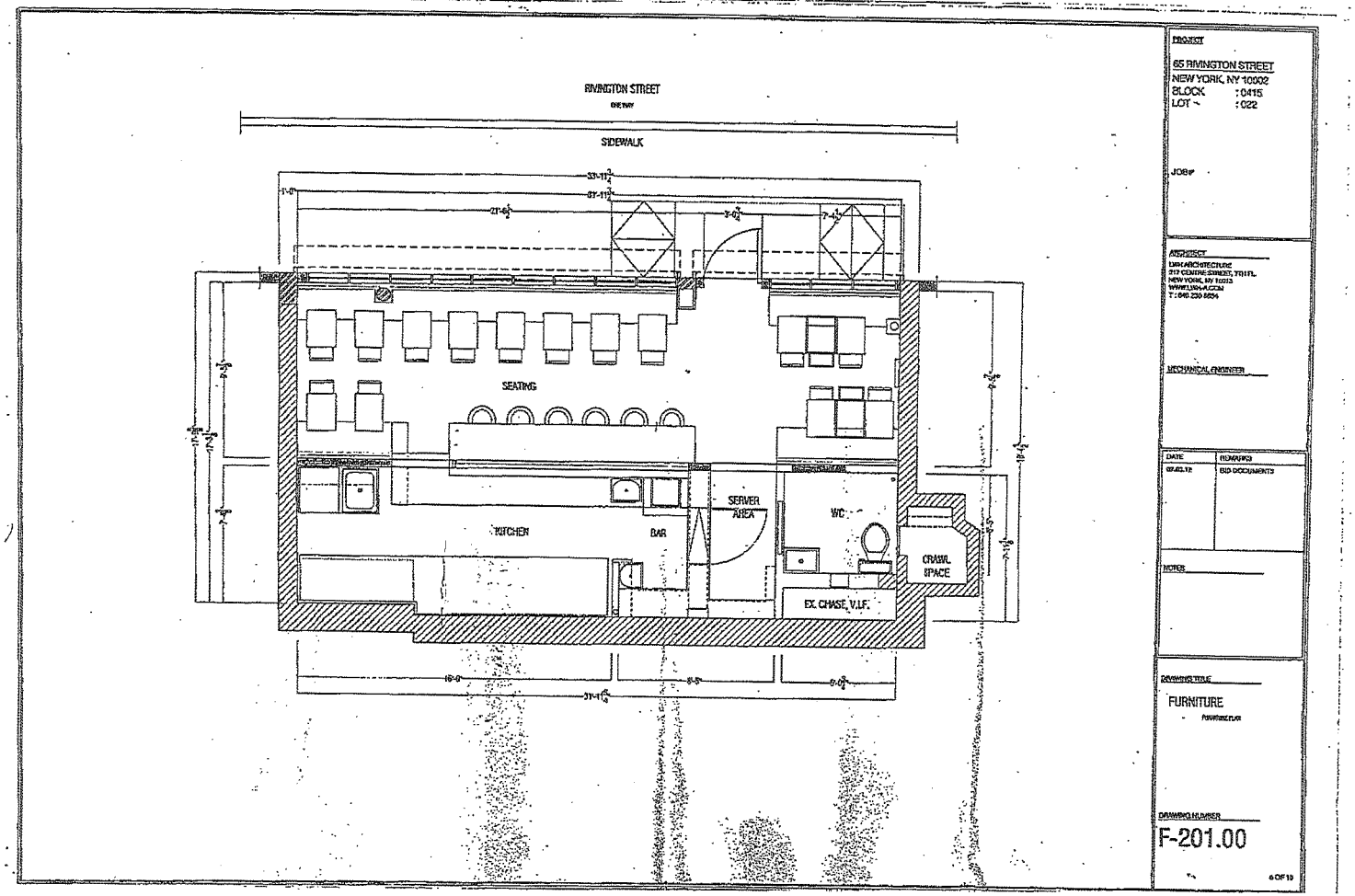
Exterior



Interior Dining

Banter Nolita LLC
65 Rivington Street,
New York, NY 10002

Ground Floor



PROJECT
65 RIVINGTON STREET
NEW YORK, NY 10002
BLOCK : 0415
LOT : 022

JOB#

ARCHITECT
DIRARCHITECTURE
212 CENTRE STREET, 7TH FL.
NEW YORK, NY 10013
WWW.DIRARCH.COM
T: 646 230 8624

MECHANICAL ENGINEER

DATE	REMARKS
07.03.12	BID DOCUMENTS

NOTES

DRAWING TITLE
FURNITURE

DRAWING NUMBER
F-201.00

6 OF 19

Petition to Support Proposed Liquor License

Date: 11/30/22

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full - liquor

to the following applicant/establishment (company and/or trade name) Inwany Inc. dba Somybay

Address of premises: 65 Rivington St., New York, NY

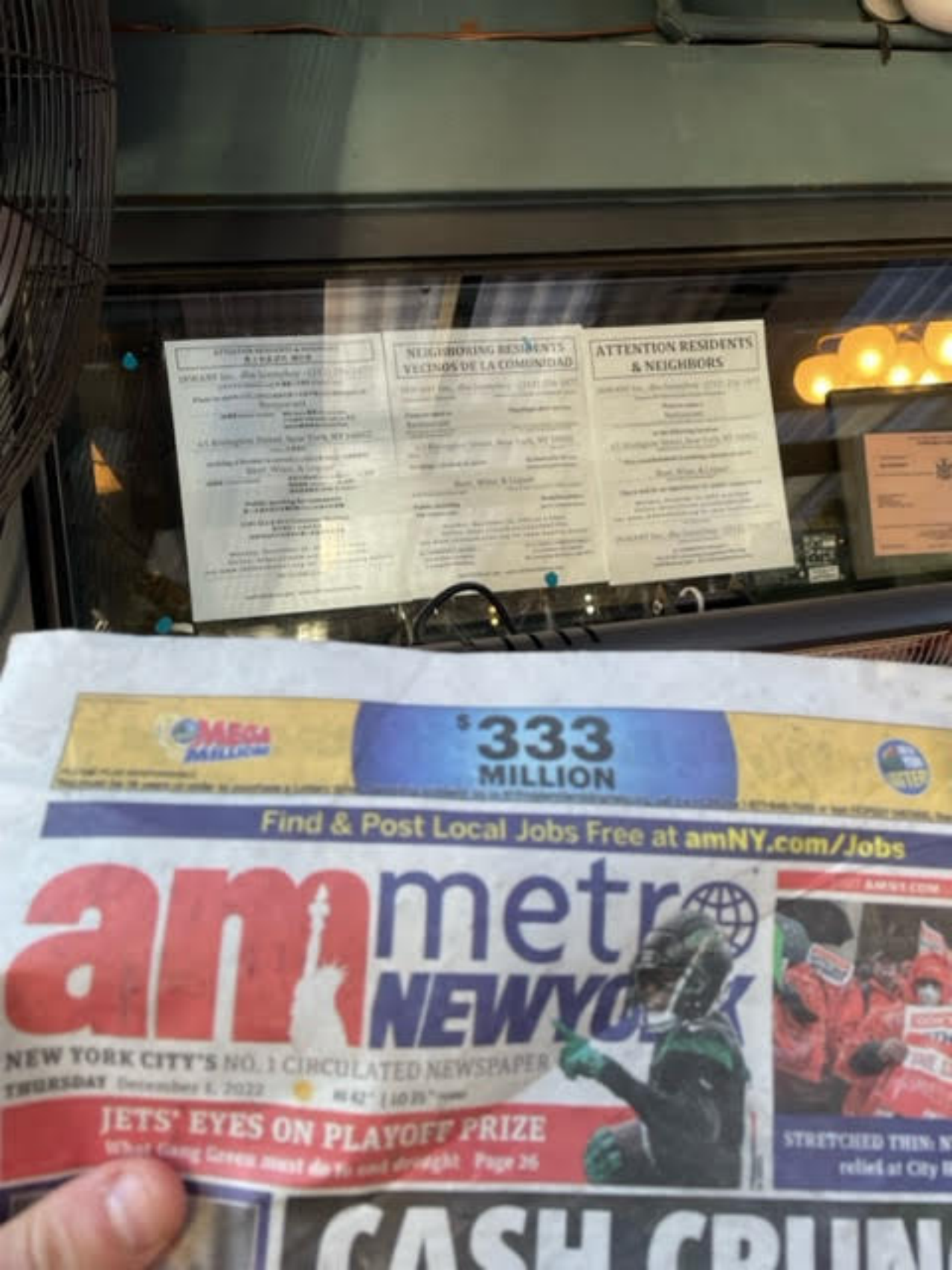
This business will be a: (circle) Bar (Restaurant) Other: _____

The hours of operation will be:

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

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Ivan Yang		62 Rivington St 5B
Miss Liu		62 Rivington 9B
Hunter Frantz		62 Rivington 6A
Will Massie		62 Rivington 6B
Daniel Jacobson		62 Rivington 7A
Liam Kelly		62 Rivington 7B
Stephen Schwarz		65 Rivington 3A


NEIGHBORING RESIDENTS
VECINOS DE LA COMUNIDAD
ATTENTION RESIDENTS
& NEIGHBORS
MEGA MILLIONS
$333
MILLION
Find & Post Local Jobs Free at amNY.com/Jobs
am metro NEW YORK
NEW YORK CITY'S NO. 1 CIRCULATED NEWSPAPER
THURSDAY December 1, 2022
JETS' EYES ON PLAYOFF PRIZE
Page 26
CASH CRUN