

## 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			
N			
Today's Date: November 16, 2022			
Is location currently licensed?   Yes   No Type of license:			
If alteration, describe nature of alteration:			
Previous or current use of the location: Restaurant	_		
Corporation and trade name of current license: Haveli Restaurant Inc dba Haveli			
corporation and stade name of current necesses.			
APPLICANT:			
Premise address: 100 Second Avenue			
Cross streets: b/n East 5th and East 6th Street	-		
Name of applicant and all principals: Paradise Lost LLC - Keve Your Zanjani . Josius Vcr	<b>Z</b> ;		
Name of applicant and all principals: Paradise Lost LLC - Kave Pour Zanjani . Joshua Von Reymond Sakover			
Trade name (DBA): Paradise Lost			

Revised: July 2022

PREMISE:		
Type of building and number of floors: 4 story brick		
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		
give specific zoning designation, such as R8 or C2): R7A C2-5		
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 5:00 pm - 2:00 am; Friday 5:00 pm - 4:00 am;		
Saturday ≤ oo pm - 4:00 am and Sunday		
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? Total number of indoor seats?		
How many stand-up bars/bar seats are located on the premise (number, length, and location)  1/Approx 26', x a' Right center		
(A <b>stand-up bar</b> 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  Nouveau contemporary,   Is to all in fluences		
What are the hours the kitchen will be open? All hours of operation		
Will a manager or principal always be on site? ■ Yes ■ No If yes, which? Kave Pourzanjani  How many employees will there be? 8-10		
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: Computer generated with small 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		
analyses. If rea, what type of events of performances are proposed and now often.		

Revised: July 2022

If promoted events, please explain the nature in v	which you plan to promote? Social media / online ads /
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 d to insure the sidewalk does not become noisy or co	o not anticipate congestion.") One employee designated ongested
Will there be security personnel? ☐ Yes ☒ No (If	Yes, how many and when)
	side your business so neighbors will not be affected?
Please attach plans	nanagement; exterior will be controlled by one employee mentioned above to insure the neighbors are not affected
Is sound proofing installed?   ☐ Yes ☐ No	
If not, do you plan to install sound proofing? 🗖 Yo	es 🗖 No
Are there current plans to use the Open Restaura	nts program for the sale or consumption of alcoholic
heverages outdoors? /includes roof & yard) T Ver	s 🛮 No If Yes, describe and show on diagram:
APPLICANT HISTORY:	. ,
APPLICANT HISTORY: Has this corporation or any principal been license	
APPLICANT HISTORY:  Has this corporation or any principal been license lf yes, please indicate name of establishment:	ed for sale of alcohol previously? 🗖 Yes 🗷 No
APPLICANT HISTORY:  Has this corporation or any principal been license lf yes, please indicate name of establishment:	ed for sale of alcohol previously?
APPLICANT HISTORY:  Has this corporation or any principal been license of yes, please indicate name of establishment:  Address:  Dates of operation:  Has any principal had work experience similar to	ed for sale of alcohol previously?
APPLICANT HISTORY:  Has this corporation or any principal been license of yes, please indicate name of establishment:  Address:  Dates of operation:  Has any principal had work experience similar to	ed for sale of alcohol previously?
APPLICANT HISTORY:  Has this corporation or any principal been license of yes, please indicate name of establishment:  Address:  Dates of operation:  Has any principal had work experience similar to	ed for sale of alcohol previously?
APPLICANT HISTORY:  Has this corporation or any principal been license of yes, please indicate name of establishment:  Address:  Dates of operation:  Has any principal had work experience similar to attach explanation of experience or resume. Not information hampers the ability to evaluate this a	ed for sale of alcohol previously?
APPLICANT HISTORY:  Has this corporation or any principal been license of yes, please indicate name of establishment:  Address:  Dates of operation:  Has any principal had work experience similar to attach explanation of experience or resume. Not information hampers the ability to evaluate this a	cd for sale of alcohol previously?  Yes No  Community Board #  the proposed business? Yes No If Yes, please it: failure to disclose previous experience or application.
APPLICANT HISTORY:  Has this corporation or any principal been license of yes, please indicate name of establishment:  Address:  Dates of operation:  Has any principal had work experience similar to attach explanation of experience or resume. Not information hampers the ability to evaluate this address any principal have other businesses in this address and describe the business	cd for sale of alcohol previously?  Yes No  Community Board #  the proposed business? Yes No If Yes, please it: failure to disclose previous experience or application.

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.

LOC	CATION:	
Ηον	w many licensed establishments are within 1 block? See attached	
Нον	w many On-Premise (OP) liquor licenses are within 500 feet? See attached	
Is t	he premise within 200 feet on the same street of any school or place of worship? 🗖 Yes 🖾 No	
CO	MMUNITY OUTREACH:	
imr con add	ase see the Community Board website to find block associations or tenant associations in the mediate vicinity of your location for community outreach. Applicants are encouraged to reach out to munity groups, but it is not required. Also use provided petitions, which clearly state the name, dress, license for which you are applying, and the hours and method of operation of your ablishment at the top of each page. (Attach additional sheets of paper as necessary)	
fas	are including the following questions to be able to prepare stipulations and have the meeting be ter and more efficient. Please answer per your business plan; <u>do not plan to negotiate at the</u> <u>eting</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)  Nouveau contemporary with Clobal in fluences  restaurant of		
2.	Nouveau contemporary with Clabal in fluences restaurant, or	
2.	Name of the Color	
2.	Nouveau contemporary with Global influences restaurant, or	
2.	Nouveau contemporary with Global influences restaurant, or  I will operate a	
3.	Nouveau contemporary with Global influences  restaurant, or  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  with a Kitchen open and serving 600 to within I have if closing  My hours of operation will be:	
	Nouveau contemporary with Global influences  restaurant, or  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  with a Kitchen open and serving 600 to within I have if closing  My hours of operation will be:	
	Nouveau contemporary with Global influences  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  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of open and serving f	
	Nouveau contemporary with Global influences  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  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of operation OR Other  with a Kitchen open and serving food during all hours of open and serving f	
	Nouveau contemporary with Global influences  restaurant, or  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  with a Kitchen open and serving 600 to within I have if closing  My hours of operation will be:	
	Nouveau contemporary with Global influences  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 with a Kitchen open and serving food during all hours of operation OR Other with a Kitchen open and serving food during all hours of operation OR Other with a Kitchen open and serving food during all hours of operation OR Other with a Kitchen open and serving food during all hours of operation OR Other with a Kitchen open and serving food during all hours of operation OR Other with a Kitchen open and serving food during all hours of operation OR Other with a Kitchen open and serving food during all hours of operation OR Other with a kitchen open and serving food during all hours of operation OR Other with a kitchen open and serving food during all hours of operation OR Other with a kitchen open and serving food during all hours of operation OR Other with a kitchen open and serving food during all hours of operation OR OTHER	
3.	Nouveau contemporary with Global influences  restaurant, or  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 to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of operation OR to Other  with a kitchen open and serving food during all hours of open and serving food during a	

Revised: July 2022 Page 4 of 5

7.	X	I will close any front or rear façade doors	☐ I will have a closed fixed façade with no
	and	d windows at 10:00 P.M. every night or	open doors or windows except my entrance
	wh	en amplified sound is playing, including but	door, which will close by 10:00 P.M. or when
	not	: limited to DJs, live music and live	amplified sound is playing, including but not
	nor	nmusical performances, or during	limited to DJs, live music and live nonmusical
	una	amplified performances or televised sports.	performances, or during unamplified
			performances or televised sports.
8.		ill not have 🗵 DJs, 🗵 live music, 🗵 third-party pro	
	fee	is charged, □ scheduled performances, □ more	than DJs per, 🗹 more than 👱
	priv	vate parties per	
9.	X	I will play ambient recorded background music o	nly.
10.	X	I will not participate in pub crawls or have party	buses come to my establishment.
11.	X	I will not have unlimited drink specials, including	boozy brunches, with food.
12.		I will not have a happy hour or drink specials wit	h or without time restrictions OR 🛛 I will have
	hap	opy hour and it will end by 7:00 pm	
13.	X	I will not have wait lines outside. 🛮 I will have a	staff person responsible for ensuring no
	loit	ering, noise or crowds outside.	
14.	X	I will conspicuously post this stipulation form be	side my liquor license inside of my business.
15.	X	Residents may contact the manager/owner at the	ne number below. Any complaints will be
	ado	dressed immediately. I will revisit the above-state	d method of operation if necessary in order to
	mii	nimize my establishment's impact on my neighbo	rs.
	Na	me: Kave Pourzanjani	
	Pho	one Number: <u>(310)</u> 597-0176	,

## <u>Paradise Lost Dinner Menu</u>

## **Snacks**

Sweet Soy Chicken Kebab\$22  Pickled Pearl Onion, Sesame, Rice
Coconut Shrimp Kebab\$25 Sweet Chili Glaze, Chili Threads, Cilantro, Rice
Zucchini Kabob\$19 Sesame Yuzu Dressing, Furikake, Rice
Smoked Pork RibsHalf Rack \$25, Full Rack \$48 Guava Rum Glaze, Pumpkin Cabbage Slaw
Desserts
Kakigori\$12 Shaved Ice Sundae
Flourless Chocolate & Turmeric Torte\$14  Vanilla Ice Cream, Candied Ginger Syrup
Salted Caramel Rice Pudding\$13  Peanut Praline
Mochi Ice Creams\$12 Thai Tea, Mango, Ube

# Kavé Pourzanjani

150 Richardson Street Apartment 3A Brooklyn, New York 11211 (310) 597-0176 kave.kp@gmail.com

#### CORE COMPETENCIES AND STRENGTHS

- Passion for food and beverage with an established knowledge and eagerness to learn
- Confident and efficient behind the bar
- Outgoing and personable with guests
- Excellent written and verbal communication skills
- Dedicated, responsible and enthusiastic team player

#### EXPERIENCE

#### Bartender | Nitecap

February 19 - March 2020

Nitecap was a small New York City cocktail bar and part of the Death + Co. hospitality group. Nitecap focused on a fun and inclusive experience with drinks that were complex and creative while remaining accessible and engaging. I was depended upon to contribute to cocktail menus while remaining true to the Death + Co. methodology, expanding my skills and knowledge of the craft. The small venue and extensive menu demanded a heavy emphasis on friendly and familiar hospitality, allowing me to refine my skills in guiding guests through a meaningful hospitality experience. Furthermore, my time at Nitecap taught me the importance of working as a team to implement a bar's program and that with the proper systems in place, intricate programs can be executed with precision and efficiency.

#### Bartender | The Polynesian

May 18 - March 2019

The Polynesian was one of New York's largest cocktail bars, boasting a complex tiki program and a large outdoor rooftop space. As part of the opening bar staff, I was integral in the development, organization, and execution of the bar's elaborate program. The Polynesian, housing well over 300 seats, allowed me to utilize and hone the speed and organizational skills I had obtained over the past several years as I worked service on the bar's busy weekend nights, hitting as many as 1,100 covers a night. The Polynesian provided me the opportunity to learn a new style and methodology of cocktail craftsmanship while expanding my knowledge of rum and exposing me to a new approach to hospitality and guest education.

#### Bartender | Middle Branch

May 16 - May 17

Middle Branch is an established New York City cocktail bar practicing in the Sasha Petraske methodology. The cocktail program, which focuses on classic cocktails and very heavily on the "bartender's choice," challenged and expanded my knowledge of classics and my ability to deliver a wide range of cocktails that appeal to many differing palates. Additionally, this dynamic allowed me to develop the aptness necessary to decipher the many and varying needs of guests and provide them with appropriate service and beverages. Having earned a reputation as an establishment that educates its guests, Middle Branch often attracts a clientele seeking to learn about cocktails. As a result, I was encouraged to expand my knowledge of the history surrounding cocktails and deliver an experience that is educational and relaxed while also being prompt and timely.

#### Barback and Bartender | Dear Irving

April 15 – May 16

Dear Irving is an established New York City cocktail parlor. I began at Dear Irving as a backwaiter, assisting in serving cocktails and small plates to our guests while ensuring that the parlor was in presentable appearance. In less than a month, I was moved behind the bar as a barback, where my responsibilities comprised of guiding the backwaiters in their assistance of the bar, preparing garnishes and glassware, cleaning bar tools, making certain that the bar was adequately stocked with ingredients and ice, and ensuring that the bar was clean and organized. Soon after, I began training as a bartender under the tutelage of Tom Richter and was eventually moved into a bartending shift, where I assisted the bar in providing outstanding cocktails and service to our guests.

#### Bar Manager and Head Bartender | The West - Coffeehouse + Bar

May 14 - April 15

The West is a well-established café and bar and a neighborhood landmark of Williamsburg. I joined the West's team as a barback but quickly moved on to bartending, where my focus shifted to ensuring that patrons were comfortable, satisfied, and entertained. By December of that year, I had taken on the additional role of Bar Manager with staff-related responsibilities such as scheduling, hiring, and payroll, and day-to-day needs such as maintaining relationships with distributors, making orders, and tracking our spending, revenue, and inventory. Moreover, I focused the bar in its goals and direction for the future, making aesthetic changes to the bar, planning and coordinating events, and further developing our cocktail, spirit, and beer programs.

Phillip Kirschen-Clark 1558 N. Ogden Dr. Los Angeles, Ca 90046 646-403-0654 Pfkclark@gmail.com

### Work Experience

Work Experience	
09/2020-Present	Private Chef, Beverly Hills Personal Chef for Private Client
07/2019-03/2020	Private Chef, New York Personal Chef for HNW family
10/2017-07/2019	Milling Room, New York Executive Chef
10/2012-04/2016	Café Cluny, New York Executive Chef
08/2011-9/2012	Private Chef on a Motor Yacht, New York & New England Personal Chef for HNW family at sea
03/2010-07/2011	Vandaag, New York Executive Chef
02/2009-02/2010	Corton, New York Chef de Partie
10/2006-06/2008	Jimmy's No. 43, New York Chef
10/2006-09/2007	WD~50, New York Poissonier, Chef de partie
11/2005-10/2006	Alain Ducasse at the Essex House, New York Chef de Partie, Meat Entremetier, Meat Saucier
09/2002-09/2004	Clio/Uni, Boston Line Cook, Sashimi Bar Cook, Pastry Cook
05/2001-09/2002	Rockenwagner Restaurant, Santa Monica Brunch Cook, Pastry, Garde Manger

**Consulting Experience** 

04/2019-03/2020 **Happiest Hour & Ray's,** New York

Consulting Chef

02/2019-04/2019 Upright Brewhouse, New York

Consulting Chef

11/2016-12/2017 Red Hook Lobster Pound/Rockaway Clam Bar, Brooklyn

Consulting Chef

01/2016-04/2016 **Merriweather,** New York

Consulting Chef

11/2012-03/2016 **Mothers Ruin,** New York

Consulting Chef

Education

2005 Culinary Institute of America

A.O.S. in Culinary Arts

2001 Santa Monica College

General Studies Program

1999 L.A. County High School for the Arts

#### RAYMOND SAKOVER

206 Huron St. #3L, Brooklyn, NY, United States 619-735-3299 / rsakover@gmail.com / @ray\_sak

10+ years of experience in hospitality, running bar programs in California and New York, with seven years working in NYC. Currently working toward opening Paradise Lost in the East Village neighborhood of Manhattan as the food & beverage director and partner.

#### WORK HISTORY

House of Yes, NYC - Bartender 2022 - Present

Working private events throughout the city while my partners and I open Paradise Lost. Responsibilities include safely serving beer, wine, liquor and non-alcoholic beverages at large, sanctioned pop-up events.

Ray's, NYC - Head Bartender 2019 - 2020; 2020 - 2021

Neighborhood bar/restaurant in the Lower East Side, NY. Safely served classic cocktails, beer and wine to a local crowd. Served french style cuisine. Responsibilities include placing inventory, scheduling, managing inventory, and placing produce, beer, wine and liquor orders.

The Polynesian, NYC - Head Bartender 2018 - 2019

Island Bar & Restaurant in Times Square serving elaborate cocktails and asian fusion cuisine with menus curated by world class chefs from Major Food Group. Responsibilities included developing seasonal cocktail menus, supervision of bar prep, conducting weekly inventory and ordering produce, beer, wine, and liquor. (Permanently closed as a result of the pandemic).

**The Happiest Hour**, NYC - Head Bartender 2015 - 2018; 2019-2020

High volume craft cocktail bar and restaurant in the West Village. Responsible for creating seasonal cocktail menus, supervised the cocktail program, conducted inventory and was responsible for ordering beer, wine, & liquor.

Slowly Shirley, NYC - Head Bartender 2015 - 2018

Upscale, art deco, subterranean cocktail lounge in the West Village. Craft cocktails made with premium ingredients and care. Responsible for maintaining quality and safety, coordinating events, developing cocktails, and ordering produce, beer, wine, & alcohol. (Permanently closed as a result of the pandemic).

Acme Bar & Co, Berkeley, CA - Bar Manager 2012 - 2015

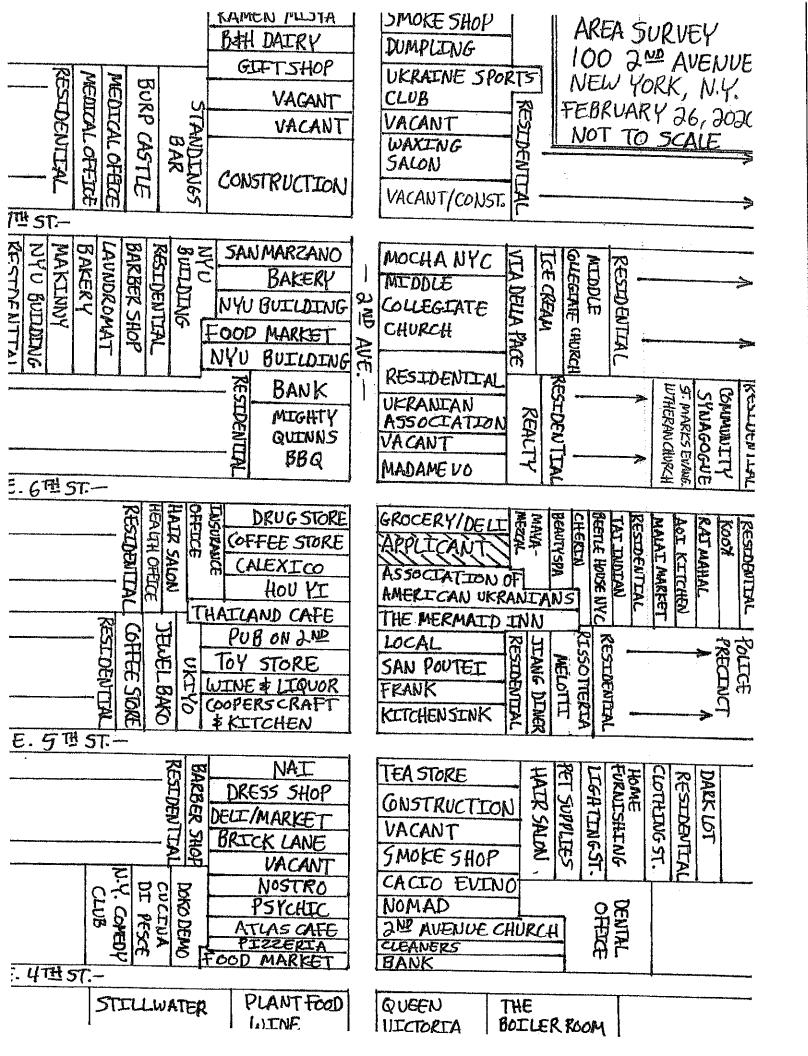
Neighborhood cocktail bar. Responsibilities included scheduling, hiring staff, maintaining inventory, developing cocktail menus, scheduled tastings and events.

#### **CERTIFICATIONS**

**TIPS Certified** - Trained in recognizing signs of intoxication and preventing any alcohol-related incedent from occuring.

NYC Department of Mental Health & Hygiene - Qualifying Certificate in Food Protection.

**EDUCATION - San Diego State University**/Bachelor of Arts Degree in International Security & Conflict Resolution, Graduated 2009.



## Landess-Simon, Inc.

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

## RE: 100 2ND AVENUE

- 1. The Mermaid Inn 96 2 M Avenue 69'
- 2. Local 92 2ND Avenue 85'
- 3. Mayamezcal 304 East 6th Street-107'
- 4. Calexico 99 2 ND Avenue 104'
- 5. Tebleside Italian Cook shoppe, 345 East 6 th St 300'
- Paloma Rocket 41-43 E. 7th St
- 7. Pub On 21 93 21 Avenue 145'
- Beetle House NYC 308 East 6th Street 129'
- 9. Frank 88 2 ND Avenue 145'
- 10. Kitchen Sink 88B 2ND Avenue 168'
- Coopers Craft & Kitchen-8720 Avenue-186'
- 12. Via Della Pace 48 East 7th Street 283.
- 13. N.Y. Comedy Club 85 East 4th Street 460'
- 14. UKranian American Siccer 122 Second Ave 393'
- 15. Queen Victorian 68 200 Avenue 493'
- 16. YBar 125 2nd Ave 44996'
  17. Sestina 84 E 4th St 496'
  CHURCHES & SCHOOLS
  - 1. Middle Collegiate Church 112 2ND Avenue 222'
  - 2. Saint Mark's Evangelical Lutheran Church-323 East 6th Street-314'
  - 3. Community Synagogue 329 East 6TH Street 345'
  - 4. 200 Avenue Church 72 200 Avenue 356'

- E.6 型 ST. -

DRUG STORE

COFFEE STORE

CALEXICO

HOU YI

THATLAND CAFE

PUBON 2MP

TOY STORE

WINE &LIQUOR

COOPERSCRAFT & KITCHEN

- E. 5世 5T. -

NAI

GROCERY/ DELL

.CAN

ASSOCIATION OF AMERICAN UKRANIANS

THE MERMAID INN

LOCAL

SI R

DE.

SAN POUTEI

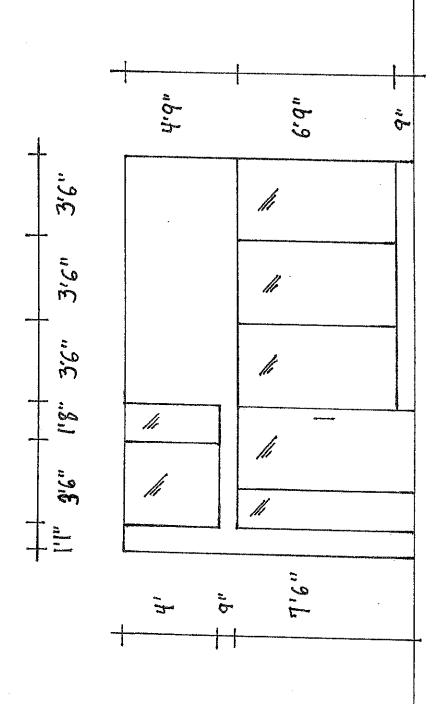
FRANK

KITCHEN SINK

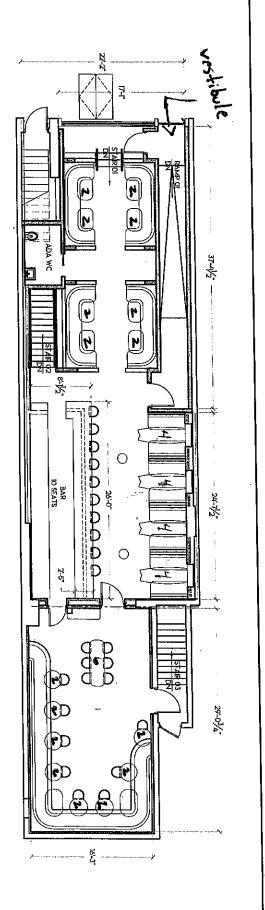
BLOCK PLOT 100 JUE AVENUE NEW YORK, N.Y. FEBRUARY 26, 2020 - NOT TO SCALE

TEA STORE

FRONT ELEVATION 100 3 M AVENUE NEW YORK, N.Y. FEBRUARY 36, 2020 NOT TO SCALE



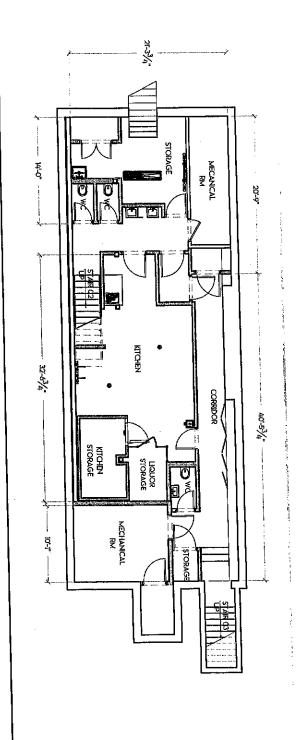
21 tables
54 Sects
SH Sects



**ARADISE LOST** 

) 2ND AVE, NEW YORK, NY





SCALE SCALE OF THE SECOND PARTY NOT FOR CONSTRUCTION 10C

**Petition to Support Proposed Liquor License** 

	ate: 11 / 14 / 22
	he following undersigned <u>residents</u> of the area support the following liquor license (indicate the type of license such
a	s fuil-liquor or beer-wine) <u>Full liquor</u>
te	the following applicant/establishment (company and/or trade name)
***	Paradise Lost LLC dba Paradise Lost
A	ddress of premises: 100 Second Avenue
T	his business will be a: (circle) Bar Restaurant Other:
T	he hours of operation will be:
nda	ny - Thursday 12:00 pm - 2:00 am; Friday 12:00 pm - 4:00 am; Saturday 11:00 am - 4:00 am and Sunday 11:00 am - 2:

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

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Mark Wells Kim brover	Alle 2. Wells	99 E. 4th 外 其4H 323 E 10 ST#1C
Demetri Grea	Ded to C	104 2nd Ave
Ryan Gooks	Jona	104 2nd Are
Kara Maguire  Brigamin Gonda  Denjamin Gonda		339 E 5th street Apts 96 2ND AVE #ZB 100 2ND AVE #ZB
Jan Weinstein Jan Wood Alex Puccia di	That	12 e 4th St 112 e 4th St

Name	Signature	Address and Apt # (required)
(sicalge legalia	Rim R	312 Sout 28-In
Uz Drej	170:1	Ilung NortHIE
CHOU ÁIDOU NO	41 2	6 LOC ECIST 1st
		( nymy 1002)
Lawa Povez-Harri	1/ /	36 E 1° STREE
DAS/ Luca	2 00.01	New YORK NY
annel Stewart		325 Than
	- Comment	1 Stuyingant St
1 Dangkol	m ( t	1 Stuy (75 Angt ) L.
	1	

	Petition to Support Proposed Liquor License  Date: 1//-4/28
	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)  Paradise Lost LLC dba Paradise Lost
	Address of premises: 100 Second Avenue  This business will be a: (circle) Bar Restaurant Other:
Mon	The hours of operation will be: day — Thursday 12:00 pm — 2:00 am; Friday 12:00 pm — 4:00 am; Saturday 11:00 am — 4:00 am and Sunday 11:00 am — 2:00 am
	PLEASE NOTE: Signatures should be from <u>residents</u> of building, adjoining buildings, and within 2-blocks on the same street.
	Other information regarding the license:

Name	Signature	Address and Apt # (required)
Meredith Mendir	wine	US 2nd Ave Apt 318
Joan While	-	234 851
Vanessa amuro	Winz,	95 E7537
Lampan Radel	e e	742 = 645 #16
Hope Chasin	Aldren	60 15- AVE
James Ensor		96 2nd Are #18
Sara Skinner	2	115 Allen St Apt 4
SUMMER DOW	8	92 2NO AVE
KATIE CERULE		92 ENDANO
Jackson Bein	Jarbson	304 e sta st
Acrel semil	my,	100 and AVA AMA
Anna Fretz	ua.	882nd AVE Apt 14
Patrick McCullough	Patrik McCullago	413 E 9TH ST # G2

Date: <u>((//5/2</u> 2	etition to Support Proposed Liquor Licen	San
7 1	f the area support the following liquor li	
to the following applicant/establishme	ent (company and/or trade name)	
Address of premises: 100 Second Ave	enue	
This business will be a: (circle) Bar		
The hours of operation will be: Monday Thursday 12:00 pm 2:00 am; Fri	day 12:00 pm – 4:00 am; Saturday 11:00	am – 4:00 am and Sunday 11:00 am – 2:00 am
PLEASE NOTE: Signatures should be fustreet.	rom <u>residents</u> of building, adjoining build	ings, and within 2-blocks on the same
Other information regarding the licen	se;	
Name	Signature	Address and Apt # (required)
MIRSHID ALL Alberto APR Antonio Flore) Alejandro Zapiain A Clarks A SATSR	ALL SIL	72 2nd ave, 10003 82 2nd Ave, 10003 74 2nd Ave 73 2nd Ave N.V. 101 2nd Ave 95, 2nd Ave 95, 2nd Ave 201 Ave 201 Ave
id . lud silv		Ors an bowe apry, Wiews

Bonjan alow At

635 454

81 and Ave.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Raquel Hazel Apprender Air Apprender Air TIFFAM NAHM Jorge Vives CP Hughes ALICIA PERLESANS Vamessa Do Vouroch Hissaripan Ashier Belle Davo Firest	Signature  Childry Mahr  Conost Solo  Land  Land	Address and Apt # (required)  129 2nd Ave #6  129 2nd Ave #6  133 2NDAVE  108 2" Ave  108 2" Ave  108 2nd Ave  107 2nd Ave  117 2nd Ave  273 10 Ave  273 10 Ave  312 E 645545
K. 1-	Jan Find	312 E 6450\$9

Name	Signature	Address and Apt # (required)
DOE HORAL	milan	2025AST ZHA
Joanna Everya.	1/nein	Shart HER
Donny Chrubal	1 / Duck	' Lidge field CT
CASEY MARTIN	New John	TEUST SYN
MA35/144 11/45	Cyllo	322 567357
8 3 3 1 1	A Company of the Comp	NOW 113 2 N. 10003
Parmie Wezo	1. Fan	12 12 100
My HI Lus	1.00	306 East 6th # 1.
Mother Lusse	ra Ger	97 2 no Ave.
JAMIE (mothers	Jamie Ostratlive.com	1
Sun Ja HWA	26 0 14	NVC NV 10002
J 54. J 50 1100	1 > 22 Julous	1 NYC NY 10003 102 2121 Due
chase Grabein	cu	M/C 10003
Cole Kauffman	augh le	97 Sclona AVE
DAN INGKAM	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	410 E 13th 54
NAME IN ALLAND	de you	yno E 2nd Ave

Petition to Support Proposed Liquor License

Date: 11 16 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)

Paradise Lost LLC dba Paradise Lost

Address of premises: 100 Second Avenue

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

The hours of operation will be:

Monday - Thursday 12:00 pm - 2:00 am; Friday 12:00 pm - 4:00 am; Saturday 11:00 am - 4:00 am and Sunday 11:00 am - 2:00 am

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)
toni-Ann Gardine	1 ON TH	427 2nd Ave
By 141 DUNNS	77 / 2 .	427 2ND AVE
June dem		195 Zha Are
Jack Glavinot	Sarawa 2	400 7nd Ave
MARIAN KUR	panol (10)	EW-219 3D
MARIAN KUR Sava Cleveloni	inp Stone	-1 95 2nd Aug 28
	***	

**Petition to Support Proposed Liquor License** 

	as full-liquor or beer-wine) Full liquo to the following applicant/establishm			
	Paradise Lost LLC dba Paradise Lost			
	Address of premises: 100 Second Ave	anue		
	This business will be a: (circle) Bar (	Restaurant Other:		
	The hours of operation will be:			
Mon			11:00 am - 4:00 am and Sunday 11:00 am - 2:00 a	m
	PLEASE NOTE: Signatures should be fi street.	rom <u>residents</u> of building, adjoining	buildings, and within 2-blocks on the same	
	Other information regarding the licen	se:		
	Name	Signature	Address and Apt # (required)	
	Engin Cale Lauren Wayne Jess Williams	fleg for	92 2nd AUC 39 St Marks 191 # 56 St Marks 101 # 535 E.StuSt #46	3 2
	Paraea Crea	family	535 E.54nSt #4E	

Date: 117 22	Petition to Support Proposed Liquor Licer	nse
7.71	of the area support the following liquor li or	cense (indicate the type of license such
to the following applicant/establishm Paradise Lost LLC dba Paradise Lost	ent (company and/or trade name)	
Address of premises: 100 Second Av	enue	nd and the second secon
This business will be a: (circle) Bar ( The hours of operation will be: onday—Thursday 12:00 pm—2:00 am; Fi		am – 4:00 am and Sunday 11:00 am – 2:00 am
<del>-</del>	rom <u>residents</u> of building, adjoining build	dings, and within 2-blocks on the same
street.		
Other information regarding the licer		
Name	Signature	Address and Apt # (required)
Kon Sanders		972nd ave #7 NY 1000.
Ron Sanders  Mariela  Javer Prayo  Mannah Potter	white.	97 2nd ave, 7 Ny 1003
Fiver Pugo		23 2nd Ave 100,3
Hannah Potter WARREN KETIT	MA	97 2 nd Ave #2 NY 100 275 St marks
WARREN KETINT	Ware Kath	275 St warks
SEMON KENNYED	me Jussonh	529 E.5th st. NVC NY 10000
Indution Ingela skidin		520 Phdave
	15xmo	104 2 ra ave \$10000
John Bealtic		124 2nd ave # 1223

Petition to Support Proposed Liquor License

Date: 1/17/22

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)

Paradise Lost LLC dba Paradise Lost

Address of premises: 100 Second Avenue

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

The hours of operation will be:

Monday – Thursday 12:00 pm – 2:00 am; Friday 12:00 pm – 4:00 am; Saturday 11:00 am – 4:00 am and Sunday 11:00 am – 2:00 am

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

Other information regarding the license:

street.

Name	Signaturé ,	Address and Apt # (required)
Blame Fuller	m fr	120 E 412 St
Stille Lee	All li	99 2nd Ave.
Eddie Torres	Hen to	108 Aux D Ny Vy 100007
Case, Javan	hworld	38 And Ave 1912
Kala Manua	01/0	872 NAve.
750R VIDEGAIN.		
Brettelshow Gentley Gneyhs	Geoffrey & Treuk	300 E. 5+Lst
Novatia Gamardul	Shirt	329 E. 5 74 Siller
Seth Skul	and and a	101/2nd the

Date: 11/17/22	Petition to Support Proposed Liquor Licer	nse
The following undersigned residents of as full-liquor or beer-wine) Full liquo	of the area support the following liquor li	cense (indicate the type of license such
as run-ilduor or beer-wine)		
to the following applicant/establishm Paradise Lost LLC dba Paradise Lost	ent (company and/or trade name)	
Address of premises: 100 Second Av	enue	
This business will be a: (circle) Bar (		
The hours of operation will be:	1doy 12:00 nm - 4:00 nm 6:1	4.00
	rom <u>residents</u> of building, adjoining build	am - 4:00 am and Sunday 11:00 am - 2:0
	rvin conveits vi bullulie, edibililie bille	
street.		ores, and within x-blocks on the same
street.		ougs, and within x-mocks on the same
street.  Other information regarding the licen Name		Address and Apt # (required)
other information regarding the licen  Name  VOak Kapla	Signature	· .
Other information regarding the licen  Name  VOak Kapla	Signature	Address and Apt # (required)
Other information regarding the licen	Signature  Apple	Address and Apt # (required)  92 2nd Ave
Name  Voah Kapla  LNDA MARRACEINI	Signature  Apple	Address and Apt # (required)  92 2nd AVE  3154. Masles Place
Name  Name  VOUL KAPIA  LINDA MARKACEUNI.  MILIVIDE LA RUDICA	Signature  Apple	Address and Apt # (required)  92 2nd Ave  3454. Masles Place  5 8 8 T MARKS 1

Kinsten Druker GDAGE TAYANE Lisa Humber

Jose Salos

Lizat BOAR

102 2nd Ave 32 (2nd 2nd St 90 2nd Ave 102 2nd AVE 227 Ast Ave 227 Ast Ave 3034 Br. ghton 5th St

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

Other information regarding the license:

street.

Name	Signature	Address and Apt # (required)
Erin Grantey	9>	85 2nd Ave. APt 5A 10003
Jeaguin Samo	Jan.	NYNY 10009
Ben Schaffer	By all	83 2 1 Are #2A,
1 gul Man	(mgl)	ale life worden the
VAVED ESERT	A Desired to the second	SP 2nd AVA APTZA
Kevin Martinez		992nd ave apt4
Just n Borgon -		316478
SHANNON BEEBE	Strans	98 2 2nd Ave Ap-1C 88 2 W #2 W 10003
Deboral Pratt Michael J. Berbenich	Silver frath	302 E 6th St, NY 10003
Tony Lange	Michael Berberreh	71 2nd ave, 1003
Matthew Samuel Mes MXMX	apporter	1182d Ove 10003 78 Endard 214 NX

Petition to Support Proposed Liquor License
The following undersigned <u>residents</u> 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)
Paradise Lost LLC dba Paradise Lost
Address of premises: 100 Second Avenue
This business will be a: (circle) Bar Restaurant Other:
The hours of operation will be:
Monday – Thursday 12:00 pm – 2:00 am; Friday 12:00 pm – 4:00 am; Saturday 11:00 am – 4:00 am and Sunday 11:00 am – 2:00 am
PLEASE NOTE: Signatures should be from <u>residents</u> of building, adjoining buildings, and within 2-blocks on the same street.
Other information regarding the license:

Name	Signature	Address and Apt # (required)
tric Pobinson	En libro	67 1st Ave NYM 1000)
Sheila Weiss	Mila Wells	55 t 2 0 3/ 1000
Alec Balles	Alei	96 E 2 nd St 110 ans
Peter Holstein	2-2	BO & Znd Ave 1000g
Shannon Flynn	Shamorffyn	85 2rd Ave Apt 5A
j V		NY, 10003
·		