

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: DECEMBER 21 2022

Is location currently licensed? Yes No Type of license: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 47 SECOND AVE NY NY 10003

Cross streets: 2ND & 3RD STREETS

Name of applicant and all principals: JON DAMIEN DEL RIO & VINCENT MARINO

Trade name (DBA): SAUCED GROCER

PREMISE:

Type of building and number of floors: multi-use residential / 4 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 70

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

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-Wed 12-12, Thu-Sat 12-2

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

If yes, please describe what type: cafe/bakery/deli

Number of indoor tables? 10 Total number of indoor seats? 30

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
2 counters: 13 ft, 11 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 _____

deli sandwiches, baked breads, charcuterie, cheese, raw bar

What are the hours the kitchen will be open? until close

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

How many employees will there be? 10-12

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 vinyl records listening room

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

Will you host any promoted events, scheduled performances, or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? no

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? no

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.") we will have a staff member deployed to ensure there are no crowds outside

Will there be security personnel? Yes No (If Yes, how many and when) no but we will have a host

How do you plan to manage noise inside and outside your business so neighbors will not be affected?

Please attach plans. host to maintain clients don't loiter outside premises

Is sound proofing installed? Yes No

If not, do you plan to install sound proofing? Yes No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) Yes No If Yes, describe and show on diagram:

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: sauced

Address: 331 bedford ave brooklyn 11211 Community Board # 1

Dates of operation: jan 2020 to 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 _____

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? 12

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; 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) _____ restaurant, or

- I will operate a cafe & wine bar,
- 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

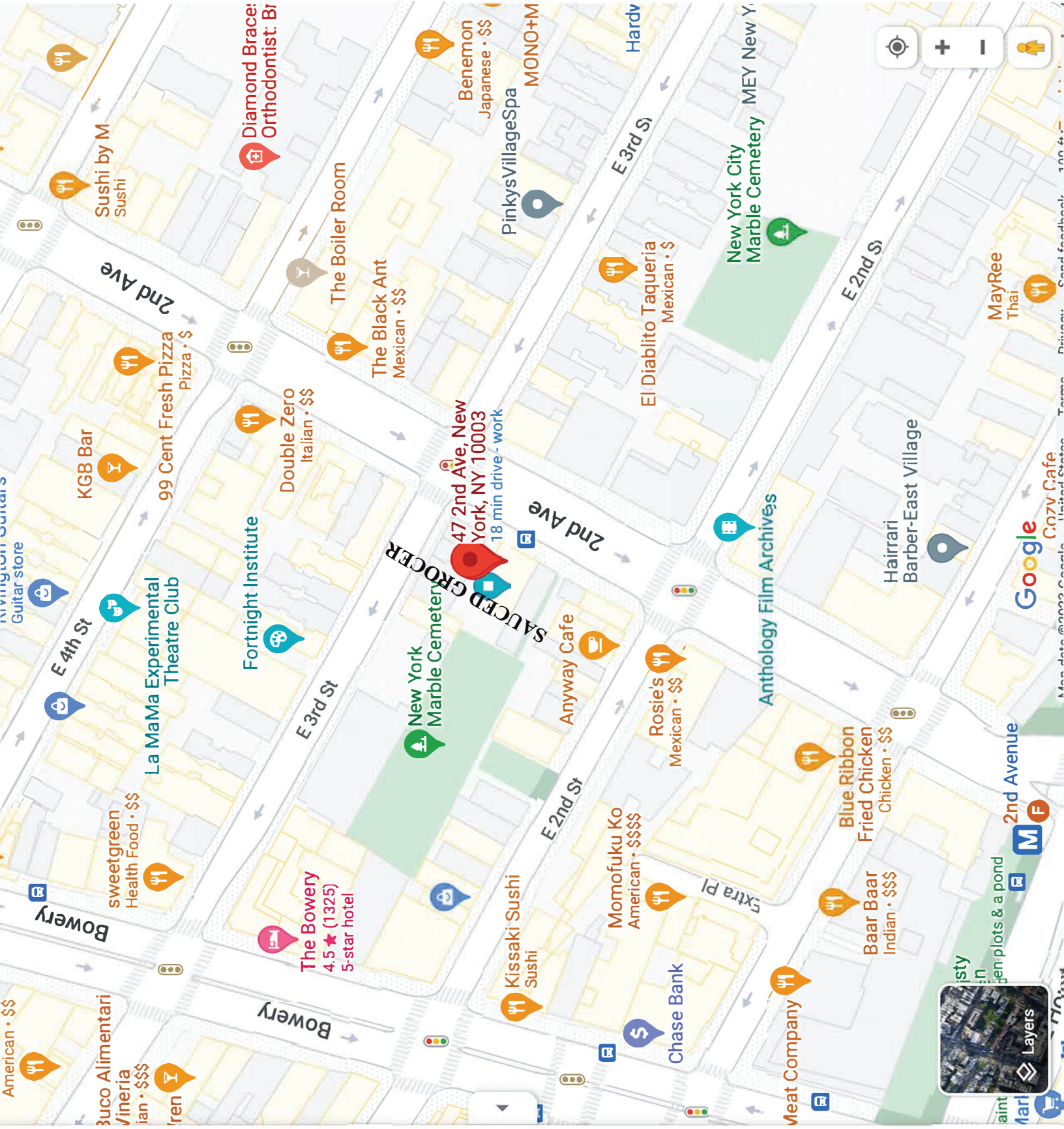
- 3. My hours of operation will be:
 Mon 12-12 AM; Tue 12-12 AM; Wed 12-12 AM;
 Thu 12-2 AM; Fri 12-2 AM; Sat 12-2 AM;
 Sun 12-12 AM. (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

- 4. I will not use outdoor space for commercial use (including Open Restaurants) OR My sidewalk café hours or other outside hours (including Open Restaurants) will be _____
- 5. I will employ a doorman/security personnel: _____
- 6. I will install soundproofing, _____

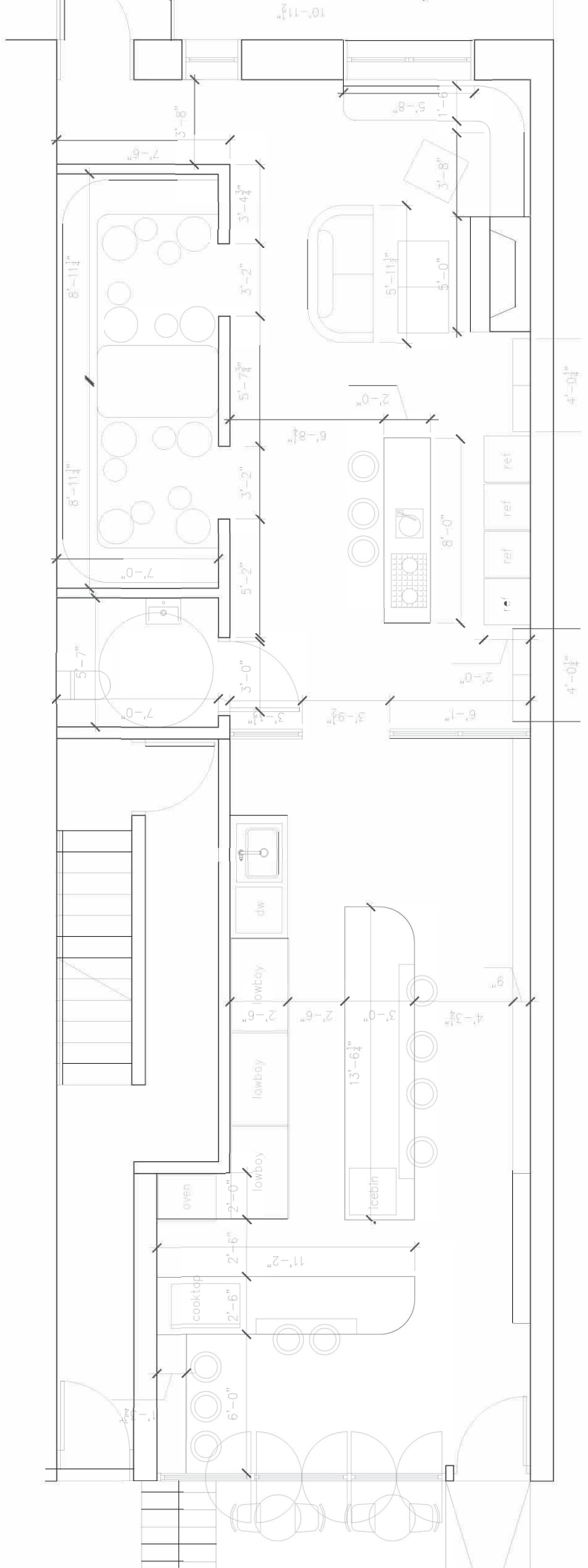
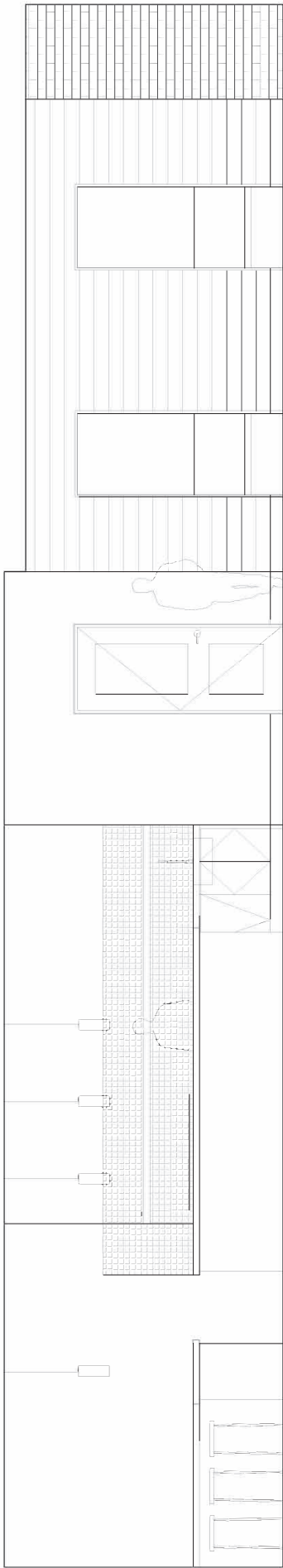
7. I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
- I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have DJs, live music, third-party promoted events, any event at which a cover fee is charged, scheduled performances, more than 2 DJs per wk, 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 7.
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: Damien del Rio

Phone Number: _____



19 OP
B 2
B 17
within 2 blocks



Daytime menu

Sandos

1. Croque Monsieur served with pickled peppers
2. Grilled Cheese Sandwich served with pickled peppers
3. Mortadella, Stracciatella, Lettuce, Tomato served with olives
4. Porchetta, Taleggio, Tomato, onion, avocado served with olives
5. Pulled Pork Coleslaw Sandwich served with pickles
6. Corned beef sauerkraut Sandwich served with pickles
7. Spicy meatballs sandwich served with olives
8. Eggplant, tomato, onion, lettuce, Salsa verde

Evening Menu

Bar snacks

1. Oysters
2. Charcuterie & Cheese
3. House made Focaccia with olives, calabrian peppers
4. Stracciatella w anchovy
5. Grilled Cheese & caviar
6. Bavette torchon foie gras
7. Eggplant confit with cilantro miso condiment

Contact

jondamien@gmail.com

www.linkedin.com/in/damiendelrio
(LinkedIn)

Top Skills

Strategy

Real Estate

Sales

Damien Del Rio

Hospitality Professional

Brooklyn, New York, United States

Summary

Real Estate & Hospitality Management / Food and Beverage Operations / Experiential Marketing / Retail & Hospitality Design

Experience

SAUCED

Principal Owner

March 2019 - Present (3 years 11 months)

Brooklyn

Wine bar

Loosie Rouge

Principal Owner

June 2014 - Present (8 years 8 months)

91 South 6 Street Brooklyn NY 11211

Etiquette

Principal Owner

July 2019 - January 2022 (2 years 7 months)

Brooklyn, NY

Etiquette is a home designed to cultivate memories, dinner and pop-ups.

The two-thousand square foot venue offers a platform for formal and informal gatherings.

Four Happy Men Hospitality

Co-Founder

April 2013 - January 2020 (6 years 10 months)

Greater New York City Area

Four Happy Men is a hospitality house evolved from the notion that a space can cultivate a community through it's dedicated approach to lifestyle, food, and drink.

360 Real Estate & Hospitality
Retail Leasing, Partner
January 2008 - January 2019 (11 years 1 month)

Education

New York University
Bachelor of Arts - BA, Psychology · (2008 - 2010)