



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: 1/10/2023

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

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant serving liquor, wine, beer & cider

Corporation and trade name of current license: Fun Hat LLC; Serial # 1297617 (Inactive)

**APPLICANT:**

Premise address: 308 E. 6th St, New York, NY 10003

Cross streets: 1st & 2nd Avenues

Name of applicant and all principals: NGE NYC LLC

Zach Neil, Tim O'Grady, & Jeannie Bocchicchio (applicant principals)

Trade name (DBA): Bread & Stone

**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): R8B

**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) Tuesday-Thursday: 11am-12am, Friday-Saturday: 11am-2am, Sunday: 12pm-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: N/A

Number of indoor tables? 10 Total number of indoor seats? 20

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1 bar / 12 seats

(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 Italian Food; See menu attached

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? Manager

How many employees will there be? 6

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? N/A

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: SONOS wireless satellites

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.") \_\_\_\_\_

Management will direct patrons as to not block sidewalk via staff and signage.

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. Applicant will train staff to ensure that noise volume is in compliance with all local laws and regulations

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: Fun Hat LLC d/b/a Beetle House

Address: 308 E. 6th Street, Store #2, New York, NY 10003 Community Board # 3

Dates of operation: Zach Neil operated this establishment from 9/29/2016 - 8/13/2021

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. **Please see attached.**

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? 10

How many On-Premise (OP) liquor licenses are within 500 feet? 18

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.***

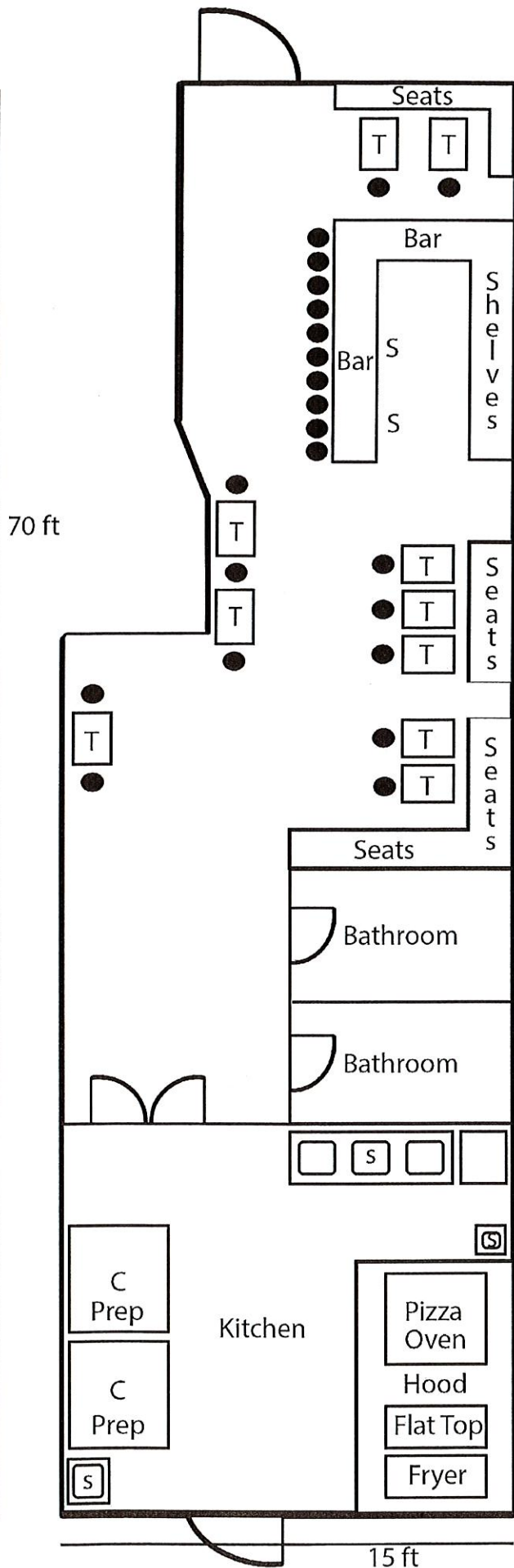
1. My license type is: ☐ beer & cider ☐ wine, beer & cider ☒ liquor, wine, beer & cider
2. ☒ I will operate a full-service restaurant, specifically a (type of restaurant)  
an Italian \_\_\_\_\_ restaurant, or  
☐ I will operate a \_\_\_\_\_,  
☒ with a kitchen open and serving food during all hours 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 Closed ; Tue 11am - 12am ; Wed 11am-12am ;  
Thu 11am-12am ; Fri 11am-2am ; Sat 11am-2am ;  
Sun 12pm - 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: \_\_\_\_\_
6. ☒ I will install soundproofing, Sound proofing already installed

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: Tim O'Grady

Phone Number: 570-236-7957

Front



NGE NYC LLC  
DBA  
BREAD & STONE

308 E. 6TH ST  
NEW YORK, NY  
10003

TIM O'GRADY  
570-236-7957  
TIM@NEWGOLDEMPIRE.COM

T = Table  
C = Cooler  
S = Sink

# NGE NYC LLC

Bread and stone menu

Any dough can be GF

## Pizzas.

Parmesan truffle:

Herbed butter crust, Parmesan cream, shaved black truffle, Buffalo mozzarella, arugula, fig drizzle.

Classic Margherita:

Classic crust, ten hour marinara, mozzarella, fresh garden basil, sea salt.

Gucci: (red and green pie)

Herbed butter crust, spicy sweet marinara, pesto cream, Buffalo mozzarella, sea salt.

Celebration:

Herbed butter crust, lobster, marinated red onion, roasted pepper, Parmesan cream, fresh mozzarella, aged cheddar, bay dust.

The Goat:

Classic crust. Parmesan cream, sun dried tomatoes, marinated red onions, fresh mozzarella, whipped herbed goat cheese, fresh garden basil, balsamic glaze.

Comfort Pie:

Classic crust, ten hour marinara, mozzarella, Romano, oreganata.

1959: (pepperoni style pizza)

Classic crust, ten hour marinara, Calabrese salami, fresh mozzarella.

Sweet Hog:

Herbed butter crust, Parmesan cream, maple

Bourbon slab bacon, grilled pineapple, marinated onion. Sharp cheddar, mozzarella.

Great Grandma:

Thin square crust, olive oil, fresh herbs, ten hour marinara, chopped tomato and red onion, pesto cream, fresh mozzarella, red pepper flake.

## VEGAN PIES:

WEHO:

Thin square crust, lemon herbed cashew ricotta, sun dried tomato, sliced avocado, arugula, balsamic glaze

Shroom & Herb:

Classic crust. Cashew ricotta, shaved black truffle, fresh rosemary and basil, garlic confit, plant based Parmesan.

Puttanesca:

Thin square crust, salted cashew cream, marinated tomatoes and onions, olive oil, Olives, capers, chili peppers, arugula.

Classic:



Classic crust. Ten hour marinara, plant based mozzarella, fresh basil.

#### BREADS:

(All breads hand crafted on site and baked on our 500 degree stone oven)

#### EVERY DAY BREADS.

Classic Italian. (Hard crusty exterior, softer chewy interior, semi salty, filling and satisfying)

Butter baguette. (French style baguette, salted butter baked into the dough for a rich buttery flavor. Semi hard crust, softer interior, salted butter flavor.)

Dad's Bread. (Fresh herb and red onion blended into the dough with beer and honey makes this crusty Italian style loaf fragrant and delicious. Savory and filling, aromatic and warm, crusty and pull apart chewy and soft.)

Pennsylvania Country white. (country white loaf. Buttery and flavorful, semi salty, perfect for sandwiches, French toast, toasted with jam, or plain.)

New York Rye. (Jewish style rye bread). Flavorful, semi crusty, semi hard, great for sandwiches, toast, or plain.)

The Garlic Bread. (Italian style loaf, garlic confit, rosemary, basil, sea salt, Romano cheese, and New York sharp white cheddar mixed into the dough and baked to a crusty and soft perfection. Hearty, rich, flavorful, aromatic, pull apart, semi salty, savory.)

Sweet Southern Comfort. (Honey butter white bread. Honey and brown butter, sea salt. Soft, sweet, buttery and salty.)

#### SEASONAL BREADS.

The Corn Bread. Jalapeño and New York sharp cheddar cranberry corn bread. (Sweet and savory, semi spicy, crumbly and chewy, aromatic, warm, buttery, satisfying.)

Harvest Bread. (Pumpkin bread with cranberry, spiced apples, walnuts, cinnamon and brown sugar, warm, sweet, savory, comforting, flavorful, chewy, filling.)

Christmas bread. (Cinnamon and nutmeg, winter berries, Spiced cinnamon bread. Semi crusty, soft and chewy, sweet and rich, buttery and warm, comforting, filling.)

#### HOUSE MADE PASTA. (Served with bread, garlic confit and herbed butter)

Spaghetti pie: (baked and cut like a pie)

A blend of Spaghetti, ricotta, garlic butter, Parmesan, herbs and marinara, baked deep dish and topped with fresh melted mozzarella, served by the slice.



classic fettuccini Alfredo.

Fresh fettuccini, creamy and rich Alfredo cream sauce, parsley.

Absolute penne ala vodka.

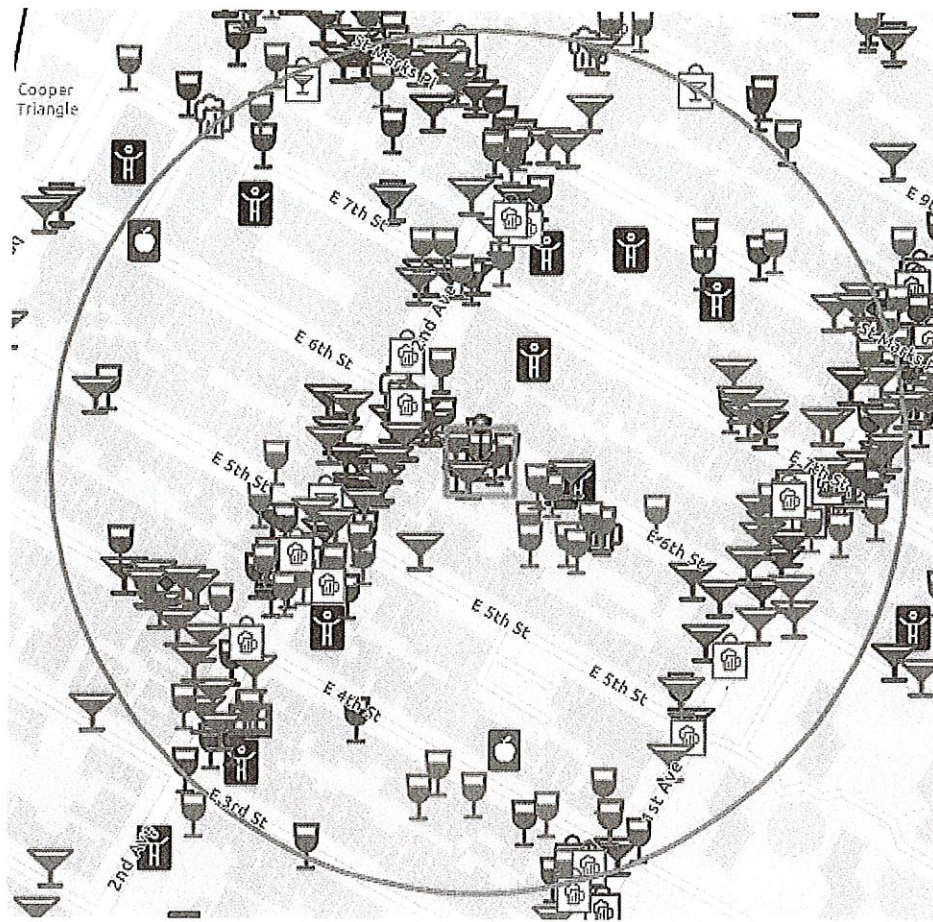
Penne Rigate, absolute vodka, sautéed with our 10 hour marinara, Parmesan cream, prosciutto, black pepper and red onion.

Gnocchi with pesto.

Fresh made potato gnocchi sautéed in Parmesan pesto cream.

Slow cooked beef bolognese over pappardelle.

# NGE NYC LLC - 308 E 6TH ST, NEW YORK, NY 10003



## Full Liquor Licenses within 500 feet:

FUN HAT LLC Ser #: 1335682	306 308 E 6TH ST NEW YORK, NY 10003	38 ft
BYTELOGICS INC Ser #: 1304247	304 E 6TH ST NEW YORK, NY 10003	48 ft
POINT JUDITH LLC Ser #: 1339464	96 2ND AVE NEW YORK, NY 10003	155 ft
EDWIN & NEAL'S LLC Ser #: 1289297	345 E 6TH ST NEW YORK, NY 10003	164 ft
LOCAL 92 INC Ser #: 1290546	92 2ND AVE NORTH STORE NEW YORK, NY 10003	176 ft
88 2ND AVE FOOD CORP Ser #: 1276644	88 2ND AVE NEW YORK, NY 10003	216 ft
CALEXICO CINCO LLC Ser #: 1316429	99 2ND AVE NEW YORK, NY 10003	243 ft
575 PUB ON SECOND INC Ser #: 1288774	93 2ND AVE CELLAR NEW YORK, NY 10003	265 ft

KITCHEN TABLE INC Ser #: 1102529	88B 2ND AVE NEW YORK, NY 10003	277 ft
TRIM CASTLE CORP Ser #: 1255774	87 2ND AVE AKA 239 E 5TH ST NEW YORK, NY 10003	302 ft
949 GRAND BAR LLC Ser #: 1336060	155 2ND AVE NEW YORK, NY 10003	321 ft
UKRAINIAN AMERICAN SOCCER Ser #: 1022433	122 2ND AVENUE GR FL NEW YORK, NY 10003	394 ft
YPB CORP Ser #: 1321463	125 2ND AVE NEW YORK, NY 10003	461 ft
7TH STREET SUSHI PARK INC Ser #: 1336507	77 E 7TH ST 1ST & 2ND AVENUES NEW YORK, NY 10003	466 ft
TOMKIN SQUARE KIDS INC Ser #: 1024392	73 75 E 7TH STREET NEW YORK, NY 10003	469 ft
CLINTON CRAFT LLC Ser #: 1321215	41 43 E 7TH ST BASEMENT, LOWER LEVEL NEW YORK, NY 10003	475 ft
BLUE & GOLD BAR INC Ser #: 1024187	79 E 7TH STREET GROUND FLOOR STORE NEW YORK, NY 10003	477 ft
MOLINERO LLC Ser #: 1285163	107 1ST AVE NEW YORK, NY 10003	499 ft



NGE NYC LLC  
DBA Bread And Stone  
308 East 6th Street  
New York, New York 10003

Dear Community Board 3,

My name is Timothy O'Grady, and I, along with my partner, Jeannie Bocchicchio, intend to open a gourmet bread shop and fine dining Italian restaurant with a top shelf international cocktail bar. The concept is called Bread & Stone, which is a reference to our breads and pizzas being freshly baked on 25,000 year old stones in our ovens.

We intend to operate a small batch artisanal bread store during the day for grab and go breads and to operate our fine dining Italian specialty restaurant in the evenings. We are food people.

I myself have been in the restaurant industry in New York, Los Angeles and Pennsylvania for the last 10 years and my partner has been for the last 15 years. We have done every job from cook and bartending to management and design. I currently write for a food show and I am also a professional food photographer and my photos have been featured across the world in publications like the Times, Eater, Bucketlisters, Time Out etc, Conde Nast, and many others. My partner Jeannie is a seasoned professional mixologist and has designed award winning cocktail menus across the country for countless concepts. Our pizza and pasta maker Guiseppe Ronaldi comes to us from Sambuca di Sicilia from 6 generations of Italian bread and pizza makers.

Together we want to create something small, special and memorable in the East Village for many years to come. Please feel free to reach me at the below contact.

Tim O'Grady  
570-236-7957

Restaurant and Bar Experience  
For Tim O'Grady

Servsafe  
NYC Food Handlers Permit

**Jive Jerky**  
**Moscow, PA**

Owner 2013 - 2020

Started small batch, artisan crafted jerky company as a family business. Sales exceeded \$400,000 in the first year and the company received notoriety regionally and was featured as the face of a small business marketing campaign promoted by Capital One.

**The Jive**  
**Moscow, PA**

Owner 2014-2020

Opened the first gastropub in a small town in Pennsylvania featured ethically sourced fair trade coffees from all over the world, regional craft beer, local wines, and all food made from scratch with local ingredients.

**Stay Classy LA**  
**Los Angeles, CA**

Logistics Manager December 2016

Located at the TCL Chinese Theater in Hollywood, the first installment of a traveling pop-up restaurant and bar series of themed events anchored around Will Ferrell.

**Stay Classy Boston**  
**Boston, MA**

Logistics Manager April 2017

Located in Boston's Financial District, the second installment of a traveling pop-up restaurant and bar series of themed events anchored around Will Ferrell.

**Stay Classy D.C.**  
**Washington D.C.**

Logistics Manager May 2017

Located in Washington D.C., the third installment of a traveling pop-up restaurant and bar series of themed events anchored around Will Ferrell.

**Beetle House LA**  
**Los Angeles, CA**

Logistics Manager, Media Director, Partner 2017-Present

Opened a Halloween-themed restaurant as a 6 month pop-up that has been so popular that it has become a permanent location in Hollywood, CA. I have done every job in the restaurant at one point or another.

**Beetle House NYC**  
**New York, NY**

Logistics Manager, Media Director, Partner 2017-Present

Brought on after the Los Angeles location opened, I joined the team that started a Halloween-themed restaurant as a 9 month pop-up that has been so popular that it has become a permanent location in the East Village. I have done every job in the restaurant at one point or another.

**The Dark Side****New York, NY / Los Angeles, CA / Washington D.C.**

Logistics Director November 2017 - January 2018

Star Wars themed pop-up bars all operating simultaneously in three cities; NYC, LA, and DC.

**Happy Holidays Ya Filthy Animals****Los Angeles, CA**

Partner, Logistics Director November 2018 - January 2019

Holiday movie themed pop-up bar located at the famous Hollywood &amp; Vine intersection of Hollywood, directly next to the Capitol Records Building.

**Steamy Hallows****New York, NY**

Partner/On-site Manager February 2018 - November 2019

In conjunction with the rest of our team, built out and designed a magic-inspired coffee shop in the East Village. I personally trained all staff on drink recipes and taught them how to be a barista. I worked on-site 3 days a week to ensure proper procedures were being followed and the best product we could make was served.

**Karnevil****Los Angeles, CA**

Media Director November 2021 - Present

Designed and created an extensive media collection for marketing for a circus themed restaurant on Hollywood Blvd. in Los Angeles.



Petition to Support Proposed Liquor License

Date: 1/3/2023

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) NGE NYC LLC

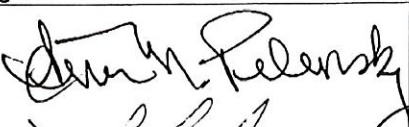








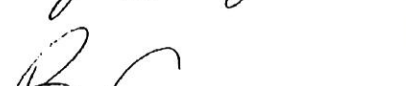
Address of premises: 308 E. 6TH STREET, NEW YORK, NY 10003

This business will be a: (circle) Bar ☒ **Restaurant** Other: \_\_\_\_\_

The hours of operation will be: ONLY BAKERY UNTIL 5PM EACH DAY, THEN RESTAURANT 5PM - CLOS  
Monday = CLOSED, Tue - Thurs 11AM - 12AM, Fri - Sat 11AM - 2AM, Sunday 12PM - 12AM

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)
Annmarie Pelensky		308 E 7th Apt 1 N.Y.C. 10003
Joe Laban		60 E 7th St N.Y. 10002
Yasmin Blaoui		240 E. 6th St. 10003
Rosita Alvarez		315 East 6 St.
JAKE HARGREAVE		310 E 6th St
Gabe Larkin		310 E 6th St
Sheridan Arjun		310 E 6th St
Mike Long		308 E 6th St
Ashley Simpson		328 E. 6th St #15
Brittney Connor		328 E 6th St



COMMUNITY BOARD 3  
SLA & DCA Licensing  
Committee Meeting

mn03@cb.nyc.gov - www.cb3manhattan.org

En la JUNTA COMUNITARIA  
La reunión del Comité  
de Licencias del SLA y de



## ATTENTION RESIDENTS & NEIGHBORS

NGE NYC LLC

Company/DBA Name and Contact Number for Questions

Plans to open a

RESTAURANT

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

308 E. 6TH STREET, NEW YORK, NY 10003

Building Number and Street Name (Address)

This establishment is seeking a license to serve

BEER/WINE & LIQUOR

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Tuesday, January 17, 2023 at 6:30pm

Online: <https://zoom.us/j/92199317942>

see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details

Date/Time/Location

TIM 570 236-7957

Applicant Contact Information

At COMMUNITY BOARD 3  
SLA & DCA Licensing Committee Meeting  
mn03@cb.nyc.gov - www.cb3manhattan.org







Johana Salinas <johana@pb.law>

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## New Business

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**Tim O'Grady** <tbograde@gmail.com>

Tue, Jan 10, 2023 at 1:46 PM

To: east5thstreetblockassociation@gmail.com

Cc: johana@pb.law

Hello,

my name is Tim, and my business partner Jeanie, and I are opening a gourmet sit down bread shop and Italian Pizza and pasta bistro at 308 E. 6th St. We intend to have an international craft cocktail and wine bar. We will not be utilizing outdoor dining. We are 32 seats total so we are a small footprint where we will serve a fine dining take on Napoleon style pizza and northern Italian rustic pasta and a selection of daily baked breads. Our breads will be available for grab and go service during the day as a small boutique counter bread bakery from 11am-5pm with dinner service following. Nice to meet you and we look forward to working with you!

Tim