

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

Tareake Dorill, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.				
	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. following items are due by noon Friday before the meeting:			
	Petition in support of proposed business or change in business with signatures from residential			
Land	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)			
Ц	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).			
	newspaper with date in photo of a timestamped photoj.			
Chec	k which you are applying for:			
	ew liquor license 🗖 alteration of an existing liquor license 🗖 corporate change			
	k if either of these apply:			
🖬 sa	le of assets III upgrade (change of class) of an existing liquor license			
Toda	y's Date:			
le loe	ration currently licensed? Yes Yes You Type of license: Restaurant Wine			
15 100	eration, describe nature of alteration: <u>n/a</u>			
If alto	eration, describe nature of alteration: 17 a			
-	Desteurent			
Previ	ous or current use of the location: Restaurant			
Corp	oration and trade name of current license: Evir Corp. d/b/a San Marzano			
4001				
APPLICANT: 117 Second Ave				
Premise address: 117 Second Ave.				
Cross streets: E6th and 7th Sts.				
Nam	Name of applicant and all principals: Evir Corp., David & Kamran Malekan			

Trade name (DBA): San Marzano

PREMISE:

Type of building and number of floors: MIXED 3 floors above restaurant				
Does premise have a valid Certificate of Occupancy, including for any back/side vard or roof use?				
□ Yes □ No What is maximum NUMBER of people permitted Letter of No Objection 74				
What is the zoning designation (check zoning using map: http://gis.nvc.gov/doitt/nvcitymap/ - please				
give specific zoning designation, such as R8 or C2): R7A with commercial overlay 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) Sun-Thurs 11am to 11pm; Fri-Sat 11am to midnight the outdoors closes at 10pm Sun-Thurs and 11pm on Fri-Sat.

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) ______ ONE

(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

What are the hours the kitchen will be open? 11am to 11pm Mon-Thurs; 11am to midnight Fri-Sat.

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

How many employees will there be? 35

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: ____

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.") <u>seating by reservation</u> only and no one is allowed to wait for seating.

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. background music only and doors are closed.

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: on E. 7th Street

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously?
Yes
No If yes, please indicate name of establishment: Evir Corp.

Address: 117 Second Ave., NY, NY	Community Board #3
Dates of operation: 2012 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? \square Yes \square No If Yes, please give trade name, address and describe the business San Marzano 117 Second Ave., NY, NY

Has any principal had SLA reports or action within the past 5 years? **D** Yes **X** 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?	
How many On-Premise (OP) liquor licenses are within 500 feet? 22	
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: D beer & cider D wine, beer & cider D liquor, wine, beer & cider
- I will operate a full-service restaurant, specifically a (type of restaurant)
 Italian
 - □ I will operate a ______,

with a kitchen open and serving food during all hours of operation OR \square with less than a fullservice kitchen but serving food during all hours of operation OR \square Other

3. My hours of operation will be: Mon <u>11am to 11pm</u>; Tue <u>11am to 11pm</u>; Wed <u>11am to 11pm</u>; Thu <u>11am to 11pm</u>; Fri <u>11am to midnight</u>; Sat <u>11am to midnight</u>; Sat <u>11am to midnight</u>; (I understand opening is "no later than" specified opening

hour, and all patrons are to be cleared from business at specified closing hour.)

4. **D** I will not use outdoor space for commercial use (including Open Restaurants) OR

□ I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors

- 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.

- I will not have IDJs, I live music, I third-party promoted events, I any event at which a cover fee is charged, I scheduled performances, I more than _____ DJs per _____, I more than ______ private parties per _____.
- 9. 🛛 I will play ambient recorded background music only.
- 10. 🛛 I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
- 11. D I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
- 12. I will not participate in pub crawls or have party buses come to my establishment.
- 13. 🖾 I will not have unlimited drink specials, including boozy brunches, with food.
- 14. □ 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 _____.
- 16. 🛛 I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 17. X 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:} Kamran Malekan

Phone Number: 212-228-1100



BRUNCH

Served Friday – Sunday & Holidays, 11am – 4pm

SAN MARZANO OMELETTE \$13 potato, onion, sharp cheddar

FRENCH TOAST \$13 house-made strawbery preserve, banana

PROSCIUTTO BENEDICT \$13 poached eggs, hollandaise

LUMP CRAB BENEDICT \$14 poached eggs, avocado, hollandaise

SALMON & EGGS \$13 cheddar scrambled eggs, smoked salmon

AVOCADO TOAST \$14 burrata, tomato

CHEDDAR SCRAMBLED EGGS \$11

SIDES \$5	BACON SMOKED SALMON BREAKFAST POTATOES FRENCH FRIES

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ORANGE JUICE \$4 ESPRESSO \$3 HOT / ICED COFFEE \$3 CAPPUCCINO \$4 HOT / ICED TEA \$3 LATTE \$4

GLASS \$5

MIMOSA

.....

BOTTOMLESS with food only \$14



APPETIZERS \$9

BURRATA pulled cow's milk cheese with a creamy center, prosciutto di parma, balsamic reduction **BRUSSELS SPROUTS** crispy with bacon, fuji apples & pecorino

EGGPLANT PARM breaded eggplant, baked with fresh mozzarella and marinara sauce

MEATBALLS veal, pork & beef, baked to order and served in marinara sauce

ANTIPASTO burrata, prosciutto, soppressata, castelvetrano olives, tomatoes, artichokes alla romana \$12

SALADS \$9

GARLIC BREAD \$5 with MOZZARELLA \$7

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MIXED GREENS walnuts, cranberries, grape tomatoes, balsamic vinaigrette BABY ARUGULA beets, goat cheese, pecans, lemon vinaigrette CAESAR romaine hearts, pecorino, croutons, creamy caesar dressing

FRESH PASTA \$14

shapes	CAMPANELLE bellflower-shaped with ruffled edges RIGATONI wide, hollow tubes PAPPARDELLE broad, thin ribbons SPAGHETTI WHOLE WHEAT rigatoni GLUTEN-FREE mini rigatoni	
sauces	WILD BOAR RAGÙ braised with san marzano tomatoes, pecorino VECCHIA BETTOLA oven-braised tomato-vodka sauce, dash of cream, oregano MAIALINO kale & spicy sausage in a light butter sauce with pecorino ALLA NORMA roasted eggplant, marinara sauce, pesto, fresh mozzarella BOLOGNESE red wine-braised veal, pork and beef in a tomato base, pecorino, peas MEATBALLS marinara sauce, pecorino PESTO basil pesto, pine nuts, grape tomatoes, fresh mozzarella SHRIMP SCAMPI with white wine & lemon in a garlic-butter sauce	
extras	CHEESE fresh mozzarella ricotta \$3 MEAT spicy sausage chicken meatballs bacon \$4 OTHER kale eggplant grape tomatoes artichoke pesto \$3	

PANINI \$12

PESTO CAPRESE fresh mozzarella, fresh & sundried tomatoes **MEATBALL** marinara sauce, mozzarella **GRILLED CHICKEN** tomato, arugula, mozzarella, chipotle mayo

DESSERTS

RICOTTELLA crispy dough filled with nutella and ricotta \$9 FLOURLESS CHOCOLATE CAKE \$7 TIRAMISU \$7 CANNOLI \$7

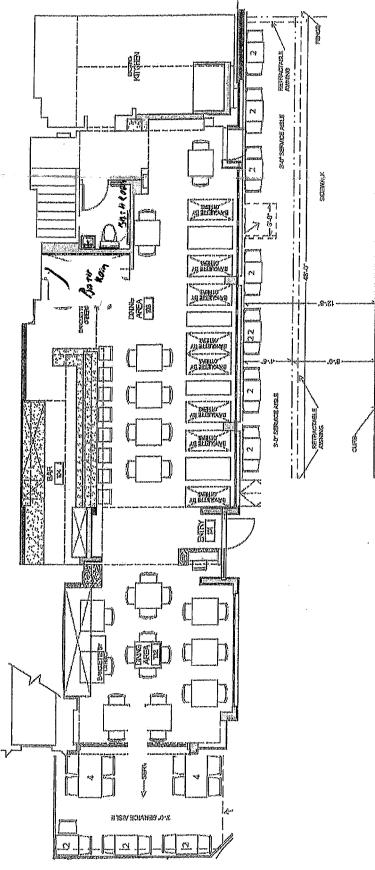
WELCOME TO SAN MARZANO!

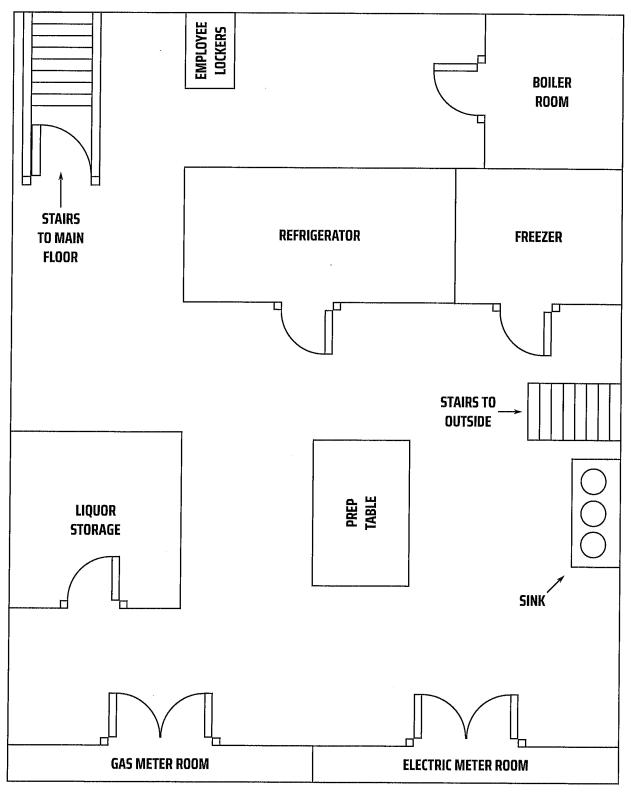
We're excited that you're here and look forward to serving you.

 \Rightarrow If you have a food allergy, please notify us \Leftarrow

Please note that not all ingredients are listed on menus. We are not a gluten-free restaurant, use peanut oil to fry and shared equipment in preparation and cooking.

A 20% gratuity will be added to parties of six or more guests.





BASEMENT

EVIR CORP DBA SAN MARZANO 117 2ND AVE FRNT 1 NEW YORK, NY 10003



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BARRAN MARK the Lass. Marine, Marine, Large Strength (198), (PRO. proc. Same) R.S. C. M.B. Conserved B. C. March Conserved B. C. C.

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CONTRACT STATES

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