



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.

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: September 29, 2023

Is location currently licensed? Yes No Type of license: N/A

If alteration, describe nature of alteration: Taking over previous restaurant site and making upgrades

No alcohol bar seating. Only service bar. New bathrooms

Previous or current use of the location: Bar/Restaurant

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 88 2nd Avenue

Cross streets: East 5th Street, New York, New York

Name of applicant and all principals: RJM Hospitality

Isidoros Kapetanos, John Kapetanos, Principals

Trade name (DBA): Sunflower

PREMISE:

Type of building and number of floors: Brick building, Apartments, 6 floors

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

Yes No What is maximum NUMBER of people permitted 62

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) Monday to Sunday. Monday to Saturday 7am to 11 pm; Sunday 7am to 7pm

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? 18 Total number of indoor seats? 62

How many stand-up bars/bar seats are located on the premise (number, length, and location) 0 seats; service bar only

(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 Full menu,

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 50% owner 50%

How many employees will there be? 10-15

Do you have or plan to install French doors accordion doors or windows?

Will there be TVs/monitors? Yes No (If Yes, how many?) TWO (2)

Will premise have music? Yes No

If Yes, what type of music? Live musician DJs Streaming services/playlists

If other type, please describe N/A

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

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.") There is on street parking and if there is the occasional line, we will manage it with restaurant personel.

Will there be security personnel? Yes No (If Yes, how many and when) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. Music is strictly background and we have double insulated windows

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:

See attached STREET ONLY

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: see attached addendum

Address: _____ Community Board # _____

Dates of operation: _____

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 The original Sunflower on Third Avenue and 25th Street (335 Third Avenue)

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? 3-5

How many On-Premise (OP) liquor licenses are within 500 feet? approx. 10

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) Breakfast, Lunch Dinner, including baked pastries (american food) 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 7am-11pm; Tue 7am-11pm; Wed 7am-11pm;
 Thu 7am-11pm; Fri 7am-11pm; Sat 7am-11pm;
 Sun 7am-7pm. (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 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: N/A
6. I will install soundproofing, N/A

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 apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11. 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 7pm.
15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. 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: Isidoros Kapetanos

Phone Number: (516)673-1366



17 vegetarian 18 gluten free 19 vegan
 substitute gluten-free toast +5

Follow us on Instagram
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 SUNFLOWERGRAMERY.COM

Our family has had the "Sunflower" name in our line of business for years - starting out with Sunflower Diner down the block and evolving into our fresh feel good vibe Sunflower currently located at 335 3rd Avenue. We decided it was time for a change from the diner scene and wanted to venture into the cafe/urban eatery destination. All the while still nesting in the heart strings of Kips Bay and Gramercy, Sunflower Diner had a great run for 20+ years and the name became a nostalgic family mark. Because of the diner's immense success, we decided to keep the name "Sunflower" and continued to watch it grow in the dining industry. We are so thankful for the continuous love and support from our neighborhood customers and look forward to connecting with new foodies from all over.

Please reach out to our server about any food allergies.
 Consulting you on undecorated meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



3 EGG OMELETTE 19

hot buttered toast, breakfast potato or organic field greens

PICK THREE

baby spinach | portabella | onions | tomatoes | roasted peppers |
 bacon | beyond sausage | sausage | chorizo |
 gruyere | feta | cheddar | american | mozzarella

THE CLASSIC 12

two eggs your way, toast, breakfast potato or organic field greens
 add a applewood bacon, sausage, or beyond sausage +4

STEAK & EGGS 27

10oz CAB steak served w/ two eggs, chimichurri, toast,
 choice of organic field greens or breakfast potatoes

EGGS BENNY 19

smoked duck, roasted pepper puree, poached eggs,
 topped w/ hollandaise on sourdough

BREAKWICH 18

two fried eggs, hashbrown, crispy bacon, cheddar,
 avocado, arugula, grape tomatoes, on a rustic roll
 w/ breakfast potatoes or organic field greens

THE BARUCH 19

rose scrambled eggs, crispy bacon, garlicky kale, avocado,
 beyond sausage @ breakfast potato, multi-grain toast

BREAKFAST NACHOS 17

crispy tortillas topped w/ organic black beans, melted cheese,
 two fried eggs, avocado, salsa verde, pico de gallo
 add chorizo +4

BREAK/BOWL 17

breakfast potato, salsa verde, avocado, garlicky spinach,
 mixed cheddar, bacon, poached eggs

BUT FIRST WE...

Brunel

A LITTLE
 BIT MORE



AVO TOAST 18

sourdough, grape tomatoes, sunflower seeds, radish,
 chit flakes, beet hummus, w/ lemon oil,
 served w/ organic field greens

MEDITERRANEAN AVO TOAST 19

8-grain, feta, olive spread, pickled red onion, grape tomatoes,
 basil, radish, w/ e.v.o.o., served w/ organic field greens
 add 2 poached eggs +4 prosciutto +4 smoked salmon +6



add chocolate chips +2 almond butter +2

CHICKEN & WAFFLES 25

cage-free fried chicken, Mike's hot honey on a Belgian waffle

BELGIAN WAFFLE 17

brown maple butter, banana, raspberry compote,
 seasonal fruit, granola, nutella powder, mascarpone

FRENCH TOAST 21

challah bread, strawberry compote, seasonal fruit,
 banana marmalade, crispy bacon, mascarpone

TALL-STACK PANCAKES 19

mixed berry compote, seasonal fruit, mascarpone

OAT PANCAKES 20

gluten-free oats, banana batter, seasonal fruit, crushed pecans,
 nutella powder, mascarpone | @ Upon Request

GRANOLA BOWL 12

honey, yogurt, seasonal fruit
 add almond butter +2

OVERNIGHT OATS 12

soaked in almond milk, chia seeds, sliced banana,
 seasonal fruit, toasted almonds, sunflower seeds
 add almond butter +2

FULLY LOADED 18

rose scrambled eggs, bacon jam, shredded cheese
 on hot buttered toast w/ side mini pancakes

SMOKED SALMON TOAST 19

dill cream cheese, scallions, pickled red onion,
 cucumber, tomato, capers on sourdough

BURRATA TOAST 17

figs, hot honey, arugula, sunflower seeds, balsamic glaze on multi-grain toast

BREAKFAST BURRITO 19

scrambled eggs, cheese, pico de gallo, chorizo, chicken tinga,
 cotija cheese, salsa verde, bean puree

PITAYA AÇAÍ BOWL 17

coconut flakes, chia seeds, granola, cacao bits, seasonal fruit

APPLEWOOD SMOKED BACON 8 BREAKFAST POTATOES 6

BEYOND SAUSAGE 8 SEASONAL FRUIT 7

SAUSAGE 8 AVOCADO 5

GRILLED HALLOUMI 6 ADD EGG 2

FRESH CUT FRIES 8 ORGANIC MAPLE SYRUP 2

SWEET POTATO FRIES 8 SMOKED SALMON 7

PLAIN CROISSANT 4 CHOCOLATE CROISSANT 4.5

ALMOND CROISSANT 4.5 ASSORTED SCONES 4

BEEF LATTE 6.5 CHAI LATTE 6.5 ICED

MATCHA LATTE 6.5 TURMERIC LATTE 6.5

MATCHA AMERICANO 5

HARNEY & SONSTEADT 4 FRESH OJ 6

english breakfast - Earl Grey - chamomile - peppermint - green tea - Paris - cinnamon spice - ginger - peaches & ginger - ANITA MOTION 7

9 fruits ANITA PEACH 7

+5
 OAT MILK
 SOY MILK
 ALMOND MILK
 DRIP BEHILL +4.5

BOTTOMLESS DRIP 5
 AMERICANO 4
 CAFE AU LAIT 5
 DOUBLE ESPRESSO 4
 CORNADO 4
 CAPPUCCINO 5
 LATTE 6
 FLAT WHITE 5
 MOCHA 6.5
 HOT CHOCOLATE 4.5

COLD BREW 5
 ICED AMERICANO 4
 ICED LATTE 6
 COLD BREW ICED TEA 5
 raspberry or black peach
 FREDDO CAPPUCCINO 6
 FREDDO ESPRESSO 5
 ICED MOCHA 6.5

HOT
 BEET LATTE 6.5
 CHAI LATTE 6.5
 MATCHA LATTE 6.5
 TURMERIC LATTE 6.5
 MATCHA AMERICANO 5

AND NOW WE *Dine*



served with fresh cut fries or organic field greens substitute sweet potato fries +2 or truffle fries +2

GRILLED CHICKEN CLUB 22

lettuce, tomato, applewood bacon, avocado, mozzarella, special sauce, on 8-grain toast

B-B-L-T-A 16

double bacon, lettuce, tomato, avocado, mayo on sourdough add 2 eggs +4

SALMON B-L-T-A 22

grilled salmon, bacon jam, lettuce, tomato, avocado on 8-grain toast

CHICKEN TORIA 18

chipotle chicken, black beans, avocado, pickled onions, lettuce, tomato, served w/ tortilla chips & salsa

BEYOND BURGER 19

plant-based burger, beet chutney, gruyere, arugula, balsamic glaze, on a brioche bun

CLASSIC BURGER 19

black angus ground beef, caramelized onion, cheddar, bacon, lettuce, tomato, pickles, special sauce on a brioche bun

CRISPY CHICKEN SANDWICH 19

cage-free chicken cutlet, lettuce, tomato, onions, pickles, special sauce, on a brioche bun



add grilled halloumi +3 falafel +3 chicken +5 salmon or shrimp +7 steak +8

PICK YOUR BLEND

KALE & CABBAGE or **GREENS & SPINACH**

AVOCADO CAESAR 14

avocado, garlic roasted croutons, shredded pecorino, caesar dressing, poached egg

COBB SALAD 15

shredded carrot & cucumber, diced bacon, gorgonzola, avocado, red onion, jammy egg, bacon vinaigrette

WATERMELON & FETA 15

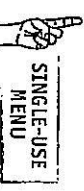
arugula, red onion, mint, balsamic glaze

CRUNCHY QUINOA BOWL 14

quinoa, radish, snow peas, cucumbers, grape tomatoes, parsley, crispy rice noodles, asian sesame ginger dressing

BALSAMIC CHICKPEA 15

feta, olives, tomato, shredded carrot, pickled red onions, falafel, avocado crema



☑️ vegetarian ☑️ gluten free ☑️ vegan
substitute gluten-free toast +.5

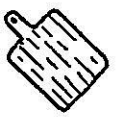
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☎️ ☎️ ☎️
Please speak to your server about any food allergies.

Consuming raw and/or cooked meats carries a risk of foodborne illness. Always use proper food handling practices to reduce your risk of foodborne illness.



BURRATA 16

prosciutto, pesto, arugula, basil, grape tomato, sourdough, e.v.o.o

GRILLED HALLOUMI 13

pita, olive spread, tomato, cucumber

FRIED BRUSSEL SPROUTS 13

tossed in lemon vinaigrette & yellow raisins, served w/ poblano ranch

PARMESAN TRUFFLE FRIES 10

served w/ special sauce

JAPANESE CUCUMBERS 10

soy sauce, chili flakes, crispy garlic, sesame seeds

BAO BUNS 15

fried chicken tossed in honey butter, special sauce, pickles, scallions, cabbage



add chicken +5 salmon or shrimp +7 steak +8

RIGATONI 15

prosciutto, peas, parmesan, in a cream sauce

LINGUINE 15

baked tomatoes, feta, basil, olive oil, white wine

GEMELLI 16

ground beef, creamy tomato sauce, parmesan



FRESH CUT FRIES 7

SWEET POTATO FRIES 8

SIDE SALAD 6

SAUTEED GREENS 7

SIDE AVOCADO 5

COLD BREW ICED TEA 4.5

raspberry - black peach

MATCHA LEMONADE 6

STRAWBERRY MINT LEMONADE 5

PELLEGRINO 4



KOMBUCHA 5

ASSORTED SODA 3.5

mexican coke - diet coke - mexican spritz

ESSENTIA WATER 3

COFFEE & TEA



ADDENDUM

123 W HOSPITALITY GROUP LTD
123 WASHINGTON STREET
NEW YORK, NEW YORK 10006
DBA "SKINOS"
COMMUNITY BOARD 1
JOHN KAPETANOS
2021 TO PRESENT

449 RESTAURANT CORP
449 THIRD AVENUE
NEW YORK, NEW YORK 10016
DBA "MOONSTRUCK"
COMMUNITY BOARD 6
JOHN KAPETANOS
1993 TO PRESENT

335 SFD CORP.
335 THIRD AVENUE
NEW YORK, NEW YORK 10015
DBA "SUNFLOWER"
COMMUNITY BOARD 6
ISODOROS KAPETANOS
2021 TO PRESENT

88 2ND AVENUE FOOD CORP
88 2ND AVENUE
NEW YORK, NEW YORK 10003
DBA "KITCHEN SINK" AND 'ETHOS'
2013 TO 2022
COMMUNITY BOARD 3
JOHN KAPETANOS

PIRGOS FOOD CORP
244 MADISON AVENUE
NEW YORK, NEW YORK 10016
DBA "MOONSTRUCK"
2005 TO 2018
COMMUNITY BOARD 5
JOHN KAPETANOS

250 EAST 58TH STREET FOOD CORP
250 EAST 58TH STREET
NEW YORK, NEW YORK
2003 TO 2013
COMMUNITY BOARD 6
JOH KAPETANOS

495 JJK FOOD CORP
495 THIRD AVENUE
NEW YORK NEW YORK 10016
DBA "EROS"
2002 TO 2017
COMMUNITY BOARD 6
JOHN KAPETANOS

447 THIRD AVENUE FOOD CORP
447 THIRD AVENUE
NEW YORK, NEW YORK 10016
DBA "ETHOS"
2018-2021
COMMUNITY BOARD 6
JOHN KAPETANOS