



# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

[www.cb3manhattan.org](http://www.cb3manhattan.org) - [mn03@cb.nyc.gov](mailto: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  
(method of operation change)

Check if either of these apply:

sale of assets    ☐ upgrade (change of class) of an existing liquor license

**Today's Date:** January 29, 2024

Is location currently licensed? ☒ Yes    No    Type of license: \_\_\_\_\_

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Bar / Restaurant

Corporation and trade name of current license: Alphabet City Group LLC d/b/a Motel No Tell

### **APPLICANT:**

Premise address: 210 Avenue A, New York, NY 10009

Cross streets: Avenue A/13th Street

Name of applicant and all principals: Alphabet City Group, LLC; Ronan Downs, Roberta Souza, Scott Connolly, Paul O'Connor, Jack Crown

Trade name (DBA): TBD

**PREMISE:**

Type of building and number of floors: 4 story multi unit

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 130 (TCO being reactivated)

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): C1-6A

**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) \_\_\_\_\_

Indoors: 11:00am-2:00am (Sun), 4:00pm-2:00am (Mon-Wed) 4:00pm-4:00am (Thur-Sat), 11:00am-4:00am (Sat)

Outdoors: 4:00pm-11:00pm (Monday - Friday), 12:00pm-11pm (Sat-Sun)

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? 14

Total number of indoor seats? 105

How many stand-up bars/bar seats are located on the premise (number, length, and location) \_\_\_\_\_  
1 bar, 23', ground floor; 17 Stools

(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 \_\_\_\_\_  
American Fusion

What are the hours the kitchen will be open? Kitchen will be open until one hour before closing

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? Jack Crown

How many employees will there be? 30

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

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 2 (one is a projector)

Will premise have music? ☒ Yes ☐ No

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

If other type, please describe jazz, acoustic

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: 8 six inch, non-vibrating JBL speakers (no subs)

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? \_\_\_\_\_

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.") Staff will monitor entrance to ensure that crowds do not form, as well as vehicular traffic for congestion.

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when) \_\_\_\_\_  
1 security personnel during busy periods

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. Soundproofing has been installed. Music will be kept at an ambient level.

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:  
6 Tables and 24 seats on Avenue A, 2 Tables and 4 seats on sidewalk

#### **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

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 See attached

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. See attached

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? 4

How many On-Premise (OP) liquor licenses are within 500 feet? 16

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)  
American Fusion 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  
kitchen will be open until one hour before closing
3. My hours of operation will be:  
Mon 4:00pm- 2:00am ; Tue 4:00pm- 2:00am ; Wed 4:00pm-2:00am ;  
Thu 4:00pm-4:00am ; Fri 4:00pm-4:00am ; Sat 11:00am-4:00am ;  
Sun 11:00am-2:00am . (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  
4:00pm- 11:00pm (Monday - Friday), 12:00pm-11pm (Sat-Sun)
5. ☒ I will employ a doorman/security personnel: 1 during busy periods
6. ☐ I will install soundproofing, (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 12 private parties per year
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 8:00pm.
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: Jack Crown

Phone Number: (347) 703-6924

## **Principal License History**

**Ronan Downs**

### **380 East Ventures LLC**

380 Third Avenue, New York, NY 10016

Manhattan Community Board 6

2018 to present

### **Park Stone Venture Ltd**

47 East 29th Street, New York, NY 10016

Manhattan Community Board 5

2011 to present

### **Liam Street Venture Ltd**

19 South William Street, New York, NY 10004

Manhattan Community Board 1

2010 to present

### **307 Third Avenue East Venture LLC**

307 Third Avenue, New York, NY 10010

Manhattan Community Board 6

2010 to present

### **45 Stone Street Venture Ltd**

45 Stone Street, New York, NY 10004

Manhattan Community Board 1

2008 to present

### **85 Pearl Street Venture Ltd**

85 Pearl Street, New York, NY 10004

Manhattan Community Board 1

2006 to present

### **DSRS Montauk Venture Ltd**

432 West Lake Drive, Montauk, NY 11954

2005 to 2006

**9th Street Ventures, Ltd**

232 East 9th Street, New York, NY 10003  
Manhattan Community Board 3  
1999 to 2010

**RET Venture Ltd**

79 Pearl Street, New York, NY 10004  
Manhattan Community Board 1  
1999 to present

**81 Pearl Street Venture Ltd**

81 Pearl Street, New York, NY 10004  
Manhattan Community Board 1  
1995 to present

**Pearl Street Venture Ltd**

78 Pearl Street, New York, NY 10003  
Manhattan Community Board 1  
1994 to 2004

**Fulton Street Venture, Ltd**

90 Fulton Street, New York, NY 10038  
Manhattan Community Board 1  
1990 to 2005

**46 Stone Street Venture Ltd**

79 Pearl Street, New York, NY 10004  
Manhattan Community Board 1  
1986 to present

**1470 Rest. & Bar Inc.**

1470 First Avenue, New York, NY 10075  
Manhattan Community Board 8  
1985 to 2000

**Roberta Souza**

**380 East Ventures LLC**

380 Third Avenue, New York, NY 10016  
Manhattan Community Board 6  
2018 to present

**307 Third Avenue East Venture LLC**

307 Third Avenue, New York, NY 10010  
Manhattan Community Board 6  
2010 to present

**Scott Connolly**

**380 East Ventures LLC**

380 Third Avenue, New York, NY 10016  
Manhattan Community Board 6  
2018 to present

**Paul O'Connor**

**274 Pub On Third Inc.**

274 Third Avenue, New York, NY 10010  
Manhattan Community Board 6  
2003 to 2011

**575 Pub On Second Inc.**

575 Second Avenue, New York, NY 10016  
Manhattan Community Board 6  
2005 – 2013

**55 Stone Rest Inc.**

83 Pearl Street, New York, NY 10004  
Manhattan Community Board 1  
2007 to present

**JTP Restaurant Corp.**

712 Third Avenue, New York, NY 10017  
Manhattan Community Board 6  
2011 to present



**307 Third Avenue East Venture LLC**

307 Third Avenue, New York, NY 10010

Manhattan Community Board 6

2011 to present

**MD 276 Restaurant LLC**

5 East 38th Street, New York, NY 10016

Manhattan Community Board 5

2014 to 2015

**MDB38, LLC**

5 East 38th Street, New York, NY 10016

Manhattan Community Board 5

2017 to present

**53 Lapidar Inc**

53 Stone Street, New York, NY 10004

Manhattan Community Board 1

2019 to present

## **Principal Work Experience**

### **Ronan Downs**

I moved to NYC in 1978. I am an Oneonta State College Graduate. I worked in Dressers Bar & Restaurant from 1979-1985. I opened my first business in 1985 on Upper East Side of Manhattan. The business was open for 15 years. I opened GB Shaws on Fulton Street in 1990 and sold it in 2005. I opened Becketts Bar & Grill in 1995 and is still operating. I opened Waterstone Grill in 1999 and it is still operating under the Route66 title. The building was bought in 2001. I am also involved in four other restaurants on Stone Street. Aside from investments in FiDi I also have a craft beer focused bar called Taproom and another bi-level restaurant which also has a roof garden on 29th & Park. We own this building also. In 2018, we opened Factory 380, and that is still operating.

### **Roberta Souza**

Born in Rio de Janeiro, Roberta grew up with her mother. Her mother, a chef, raised her in the kitchen where she traded playing with dolls for peeling vegetables. At the age of 17, she came to the US following her mother's footsteps. She landed her first job as a part time coat check employee at Giovanni 's on 53rd and 5th avenue. She later started working at Becketts located in FiDi as a Hostess. Ronan was a great mentor in her early NYC days and a true friend. As the years went by, Ronan proposed they started a business together called 'Burger Burger' which was launched in 2008 and is still operating. In 2011 another opportunity came about for a craft beer concept 'Taproom307' which is located in the Gramercy area. In 2018, we opened Factory 380, and that is still operating.

### **Scott Connolly**

Scott is a Dublin Business School Graduate with a B.A. Honors Degree in Business Management. Integrated within this course was a selection of optional elective subjects. This allowed him to obtain knowledge of other key areas of this business such as Accounting, Management , Marketing and Information Systems. After graduating he worked for a leading Dublin based Marketing company and held a managing position for a number of years. Later he entered the hospitality business in Dublin working for a consortium who owned multiple restaurants before moving to NYC and taking the management position in 'Becketts Bar & Grill' for 4 years & Bavaria Bier Haus for 1 year.

## **Jack Crown**

Born in New York City to Irish parents, my family relocated back to Ireland when I was a young child. I began working in restaurants at age 17 in Eamon Dorans Tavern in Dublin's Temple Bar. My first role was as barback/bartender and soon as manager. Soon after having helped with the opening of a new restaurant of the same name, I relocated back to New York City with the vision of owning a bar. Upon returning to New York City in 2012, I became immediately enthralled by all facets and cultures of hospitality. I began a ten-year career in restaurants and bars that include working and managing some of the city's most famous establishments. My passion for hospitality led me to pursue a role as a volunteer at the Salvation Army's lunch service on 14th street. Over time I became one of their longest-serving volunteers and have helped with their Christmas toy drives all over the city for the past couple of years. Having spent 7 years working in East Village's Swift Hibernian Lounge and a year at The Factory, I am currently working at Corner Bistro.

## Paul O'Connor Resume

### Profile

As the operating partner of the JTP Restaurant Group, I oversee the daily management of and staffing for five restaurants, as well as their adherence to city and state regulations. With over 25 years' experience in multiple restaurant concepts, I am looking forward to the challenge that a new venture brings.

### Skills

Concept Development	Project Management
Site Selection	Business Analysis
Brand Development	Market Analysis
Human Resources	Payroll
Information Technology	Restaurant Operations
Sales and Labour Analysis	Staff Management
Landlord Relations	Hiring

### Additional Resume Items:

#### **Self Help Africa (New York Board Member) — 2013 - Present**

Self Help Africa is an international "for profit, not-for-profit" that promotes and implements long-term rural development projects in Africa. The New York board advises the Irish headquarters and raises money along with the profile of Self Help Africa in New York and the United States.

#### **Integrated Software, Operations Consultant — 1994 - 2002**

Aided in designing and implementing software to allow for variance in price and language for national and international client print publications. Trained client staff and oversaw testing, quality assurance, and support.

#### **Greenwood Digital, Co - Founder — 2002 - 2003**

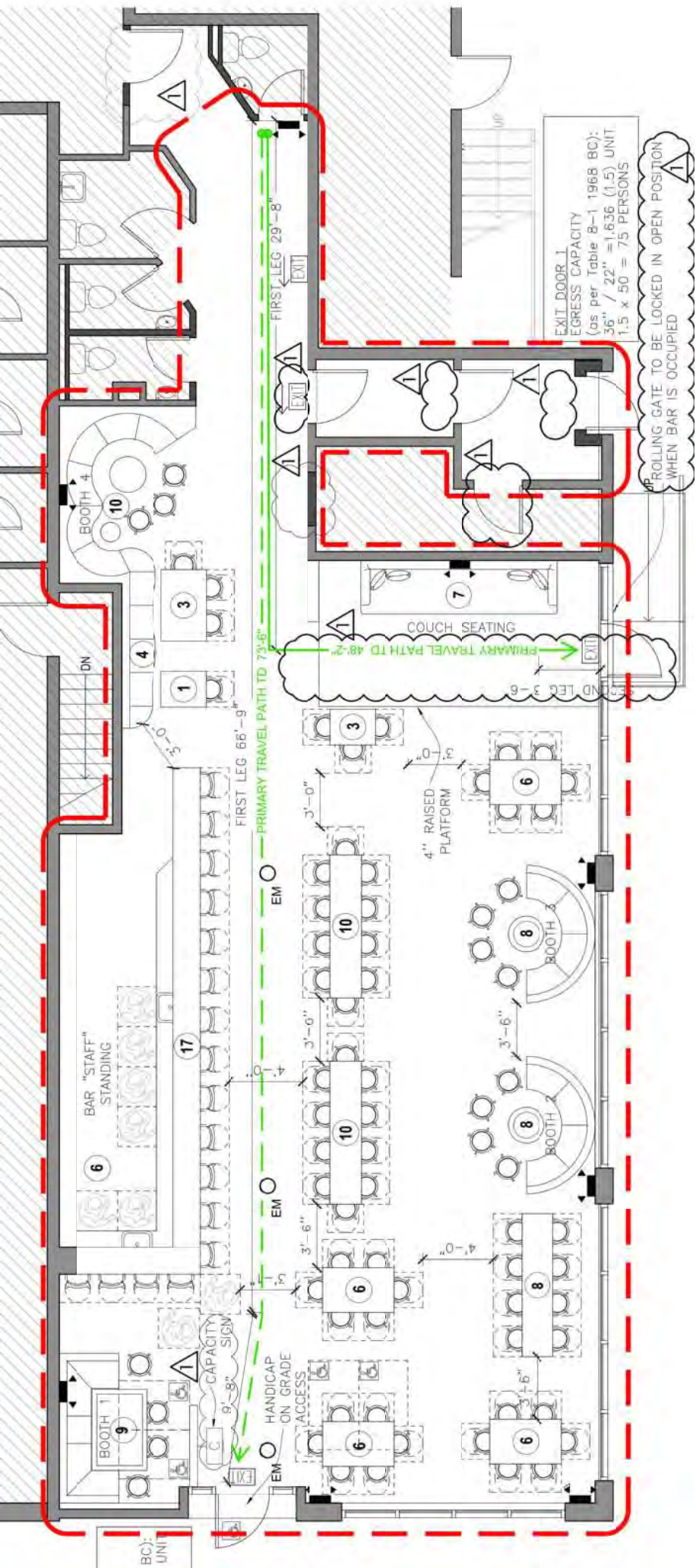
Performed upgrading and transitioning for a technology consulting and training company.

#### **inet.d, Co - Founder — 1996 - 1997**

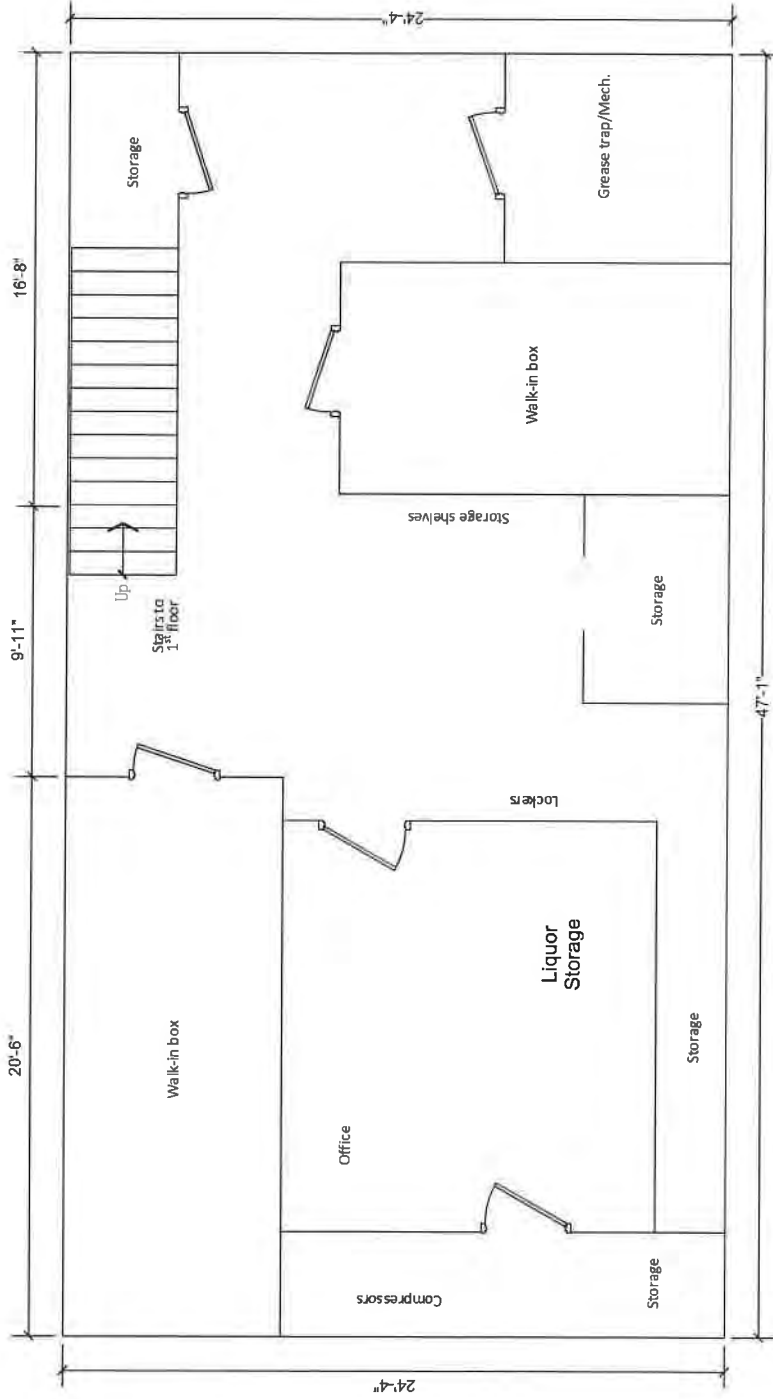
inet.d provided internet development and consulting services for such clients as Compaq, The United Nations (State of the Worlds Children '98), Pet Pantry Warehouse, Harvard Business Review, Rudy Giuliani Mayoral Campaign, and GMHC.

### Education

**Dublin Institute of Technology, Rathmines — 1992**







INTERIOR DIAGRAM – Basement  
210 Avenue A  
New York, NY  
October 3, 2022  
NOT TO SCALE













## Bites

### WHIPPED RICOTTA DIP | 13

Ricotta, Honey, Lemon Zest, Thyme,  
Black Pepper, Fresh Bread

### BAVARIAN SOFT JUMBO PRETZEL | 14

Rock Salt, Bier Cheese Dip,  
Stone Ground Mustard

### ROOM SERVICE LOADED NACHOS | 15

Buffalo Chicken +5 Chicken +5  
Skirt Steak +6 Bacon +3  
Cheddar, Black Beans, Homemade  
Guacamole, Jalapeños, Sour Cream

### GUACAMOLE & CHIPS | 14

Homemade Guacamole,  
Fresh Corn Tortilla Chips

### ANIMAL STYLE FRIES | 13

Shoe-string Fries, Caramelized Onions,  
Melted Cheese, Secret Spread

### 'MC MOTEL' CHICKEN NUGGETS | 13

Buffalo & BBQ Sauce

## Me & My Mate

### RETURN OF THE 'MAC' AND CHEESE | 16

Bacon +3 Chicken +5 Buffalo Chicken +5 Steak +6  
Penne, Pecorino, Parmesan, Cream, Truffle Oil,  
Garlic Bread Crumbs

### MEAT AND CHEESE BOARD | 19

Gorgonzola, Fontina, Prosciutto di Parma,  
Soppressata, Olives, Fig Jam, Toasted Bread

### FRESH FRIED CALAMARI | 17

Pickled Cherry Peppers, Arugula, Lemon  
Vinaigrette, Sweet Chili or Marinara

### 'SICHUAN PEPPERCORN' CRISPY CHICKEN WINGS | 15

Dry Rubbed Wings, Dried Hot Peppers, Sichuan  
Peppercorn, Fresh Garlic, Fresh Ginger, Scallion

### CRISPY BUFFALO WINGS | 15

Crispy Wings, House Buffalo Sauce, Carrot, Cellerly,  
Blue Cheese Dip

### SWEET CRISPY SPROUTS | 13

Crispy Sprouts, Honey, Sliced Calabrian Chili

## Pizza

Add ons: Prociutto \$6, Burrata \$4

### MARGARITA PIZZA | 15

San Marzano, Fior Di Latte,  
Parmesan, Basil & Olive Oil

### DIAVOLA PIZZA | 17

San Marzano, Fior Di Latte,  
'Nduja, Soppressata, Parmesan,  
Calabrian Chili, Basil & Olive Oil

### PROSCIUTTO E FUNGHI | 17

San Marzano, Fior Di Latte,  
Prosciutto di Parma,  
Mushroom, Arugula

### PIZZA PRIMAVERA | 16

San Marzano, Fresh Pesto,  
Roasted Eggplant, Arugula,  
Fior Di Latte

### MEATLOVERS | 18

San Marzano, Fior Di Latte,  
Soppressata, 'Nduja, Italian Sausage

### BURRATA | 17

San Marzano, Fior Di Latte,  
Arugula, Fresh Burrata

### QUATTRO FORMAGGI | 16

Fior Di Latte, Gorgonzola,  
Fontina, Parmigiano-Reggiano

### CLAM PIZZA | 17

Clam Cream, Roasted Clams,  
Calabrian Chili

### LATE SUMMER PIE | 17

Prosciutto di Parma, Shaved Asparagus,  
Fior Di Latte, Gorgonzola, Fontina,  
Parmigiano-Reggiano

### SHAVED POTATO PIE | 16

Shaved Potatoes, Fontina, Fior Di Latte,  
Gorgonzola, Parmigiano-Reggiano,  
Fried Rosemary, Garlic Oil

## Dessert

### NUTELLA AND SHAVED STRAWBERRIES | 12

Pizza Dough, Nutella, Fresh Shaved Strawberries (For Sharing!)

## Mains

### 'MOTEL-N-OUT' BURGER | 16

Animal Fries +4 Beyond Patties +4  
Bacon +3 Lettuce Wrapped +1  
Two 3oz Beef Patties, Lettuce, Tomato,  
Onion, Cheese, Secret Spread,  
Toasted Sesame Bun, Shoestring Fries

### GRILLED CHEESE MELTDOWN | 15

Applewood Smoked Bacon +3  
Sharp Cheddar, Fiore Di Latte, Fontina, Caramelized  
Onions, Toasted Sourdough, Tomato Soup

### SHAVED PROSCIUTTO SANDWICH | 17

Shaved Prosciutto, Burrata, Arugula, Balsamic Truffle Aioli,  
Mikes Hot Honey, Toasted Semolina Hero,  
Salad or Shoestring fries

### VODKA MEATBALL PARM | 17

House Vodka Sauce, Homemade Meatballs, Melted  
Provolone, Ricotta Spread, Seeded Semolina Hero,  
Salad or Shoestring fries



### 'MOTHER CLUCKER' FRIED CHICKEN SANDWICH | 16

Lettuce Wrapped +1 Tortilla Wrapped +1  
Cheese +2 Bacon +3  
Ultra Crispy Fried Chicken Breast,  
Homemade Slaw, Secret Sauce, Pickles,  
Toasted Sesame Bun, Shoestring Fries

### CHIMICHURRI STEAK SANDWICH | 19

Marinated Skirt Steak, Carmalized Onions, Fontina,  
Chimichurri, Toasted Sour Dough,  
Salad or Shoestring Fries

### CHEEKY CHICKEN CURRY | 18

Chicken Breast, Peppers, Onions, Curry Sauce, Rice, Fries

### SALT & PEPPER SHRIMP | 19

Shrimp, Garlic, Chili, Spring Onion, Fried Rice,  
Salt & Pepper 5 Spice Mix

### SPICY RIGATONI VODKA | 16

Grilled Chicken +5 Italina Sausage +6 Grilled Shrimp +6  
House Vodka Sauce, Rigatoni, Heavy Cream,  
Calabrian Chili, Parmigiano-Reggiano

## Salads

### HONEY SESAME CHICKEN CAESAR SALAD | 16

Kale, Iceberg Lettuce,  
Croutons, Shaved Parmesan, Caesar  
Dressing, Parsley, Charred Lemon

### THAI SATAY BOWL | 14

Grilled Chicken +5 Skirt Steak +6  
Spicy Shrimp +6  
Brown Rice, Spinach, Peanut Satay  
Sauce, Spring Onion, Pickled  
Cucumber, Crushed Spicy Sesame  
Peanuts, Ginger Sesame Dressing

### BURSTY TOMATO BURRATA SALAD | 16

Grilled Chicken +5 Grilled Shrimp +6  
Slow Roasted Cherry Tomatoes,  
Balsamic Reduction, Creamy Burrata,  
Pesto, Basil, Olive Oil, Crusty Bread

## Calzones

### CHEESE CALZONE | 16

San Marrzano,  
Ricotta, Fior Di Latte

### MUSHROOM CALZONE | 17

San Marzzano, Ricotta, Fior Di Latte,  
Roasted Mixed Mushrooms

### MEAT CALZONE | 18

San Marzzano, Ricotta, Fior Di Latte,  
Spicy Italian Sausage

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



14 Street Loop

E 14th St

E 13th St

E 14th St

Avenue A

E 12nd St

Dias Y Flores

El Sol  
Brillante Jr



FAT SOCIAL CLUB LLC | Active

66.73 ft

FAT PANDA INC | Active

79.71 ft

FRIDA & DIEGO CORP | Active

88.22 ft

PUB 218 CORP | Active

91.7 ft

FRIDA & DIEGO CORP | Active

95.04 ft

ZARAGOZA MEXICAN DELI & GROCERY INC | Active

102.18 ft

DBW RESTAURANT ASSOCIATES LLC | Active

106.11 ft

EAST VILLAGE DELI INC | Active

130.61 ft

TAVERN 211 CORP | Active

176.43 ft

AVENUE A GOURMET LLC | Active

178.43 ft

TARGET CORPORATION | Active

256.89 ft

CONVIVE PARTNERS LLC | Active

284.99 ft

BORIS & HORTON EAST VILLAGE LLC | Active

285.34 ft

LAO-AUSTIN LLC | Active

290.66 ft

MONOLITH INC | Active



320.85 ft

TWOBONES CATERING LLC | Active

320.92 ft

SPT CORP | Active

342.94 ft

BROTHERS CANDY & GROCERY STORE INC | Active

344.37 ft

LOUNGE 432 INC | Active

353.91 ft

LUTHUN LLC | Active

359.95 ft

DUA BYREK INC | Active

365.01 ft

188 AVE A TAKE OUT FOOD CORP | Active

394.29 ft

191 AVENUE A INC | Active

407.87 ft

ALL THE KINGS HORSES CAFE LLC | Active

410.83 ft

186 A ENTERPRISES INC | Active

412.55 ft

BE A GOOD NEIGHBOR LLC | Active

414.73 ft

HUGHES MURRAY WALSH LLC | Active

476.25 ft

MIKE DELI & CONVENIENCE INC | Active

## SLA Violations

### **JTP Restaurant Corp:**

*Failure To Provide 30 Days Notice to Community Board for liquor license renewal*

Case No: 129215; Due Date: 6/7/2019 Civil Penalty Paid: \$1,000

*Sale of a beer to an underage police officer during a sting*

Case No: 119532; Due Date: 10/27/2017, Civil Penalty Paid: \$2,500

### **380 East Ventures LLC**

*Failure to Adhere to NYDOH Guidance regarding Social Distancing, Inside and Outside Service*

Case No. 143691, 6/26/2020 & Case No. 144066, Civil Penalty Paid: \$5,000

## Michael Paleudis

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**From:** Michael Paleudis  
**Sent:** Monday, January 29, 2024 10:40 AM  
**To:** 'goodpoet@verizon.net'; 'coamey@housingworks.org'  
**Subject:** 210 Avenue A; Liquor License Application (North Avenue A Neighborhood Association)

Messrs. Goodson and Coamey:

Our law firm represents Alphabet City Group LLC d/b/a Motel No Tell. Our client has submitted a 30 Day Notice to Manhattan Community Board No. 3 (CB3) because it intends to file an application to the New York State Liquor Authority to extend its hours of operation and offer a DJ at 210 Avenue A. As you may know, this location is presently licensed and being operated by our client. Our client is scheduled to meet with CB3 on February 12, 2024. Please do not hesitate to write or call if your organization has any questions or concerns about this application or would like to meet with our client to discuss the project in advance of its meeting with CB3.

Thank you.

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**Michael J. Paleudis, Esq.**

212.837.8482 (Direct)

212.835.6768 (Main)

[mjp@kplawyers.com](mailto:mjp@kplawyers.com)

[www.kplawyers.com](http://www.kplawyers.com)



New York | New Jersey | Pennsylvania

## Michael Paleudis

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**From:** Michael Paleudis  
**Sent:** Monday, January 29, 2024 10:40 AM  
**To:** info@evccnyc.org  
**Subject:** 210 Avenue A; Liquor License Application (East Village Community Coalition)

Ms. Sewell:

Our law firm represents Alphabet City Group LLC d/b/a Motel No Tell. Our client has submitted a 30 Day Notice to Manhattan Community Board No. 3 (CB3) because it intends to file an application to the New York State Liquor Authority to extend its hours of operation and offer a DJ at 210 Avenue A. As you may know, this location is presently licensed and being operated by our client. Our client is scheduled to meet with CB3 on February 12, 2024. Please do not hesitate to write or call if your organization has any questions or concerns about this application or would like to meet with our client to discuss the project in advance of its meeting with CB3.

Thank you.

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New York | New Jersey | Pennsylvania

## Michael Paleudis

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**From:** Michael Paleudis  
**Sent:** Monday, January 29, 2024 10:40 AM  
**To:** 'megantarter@gmail.com'  
**Subject:** 210 Avenue A; Liquor License Application (210/212 Condo Board)

Dear Ms. Tarter:

Our law firm represents Alphabet City Group LLC d/b/a Motel No Tell. Our client has submitted a 30 Day Notice to Manhattan Community Board No. 3 (CB3) because it intends to file an application to the New York State Liquor Authority to extend its hours of operation and offer a DJ at 210 Avenue A. As you may know, this location is presently licensed and being operated by our client. Our client is scheduled to meet with CB3 on February 12, 2024. Please do not hesitate to write or call if your organization has any questions or concerns about this application or would like to meet with our client to discuss the project in advance of its meeting with CB3.

Thank you.

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