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

Andrea Gordillo, 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. N/A CLASS CHANGE ONLY
- ☑ 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: 2/28/2024

Is location currently licensed? ☒ Yes ☐ No Type of license: RESTAURANT WINE LICENSE

If alteration, describe nature of alteration: N/A

Previous or current use of the location: RESTAURANT

Corporation and trade name of current license: GREAT CATERERS LLC d/b/a Balade

APPLICANT:

Premise address: 208 1st AVE

Cross streets: E. 12th St & E 13th St.

Name of applicant and all principals: ROLAND GERMAN - MEMBER GREAT CATERERS LLC

Trade name (DBA): BALADE

PREMISE:

Type of building and number of floors: MIXED USE

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 Less than 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): R7A OVERLAY C1-5

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) Monday - Thursday: 5PM - 11PM
FRIDAY: 5PM - 12AM SATURDAY: 11AM - 12AM SUNDAY: 11AM - 11PM

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? 15 Total number of indoor seats? 60

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1 BAR, 4 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 LEBANESE FOOD (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? PRINCIPAL

How many employees will there be? 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 N/A

What will be the music volume? ☑ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: IPOD & 3 small speakers

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.") NO WAIT LINES OUTSIDE. STAFF MOVES PEOPLE FROM LOITERING. NOT A DESTINATION RESTAURANT

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. NO WAITLINES OUTSIDE. DOORS 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:

3 TABLES IN STREET, 10 SEATS
1 TABLE ON SIDEWALK, 4 SEATS
NO PLANS DRAWN YET

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: SAME ESTABLISHMENT (RW LICENSE)

Address: SAME Community Board # SAME

Dates of operation: 18 YEARS

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 BALADE YOUR WAY
144 W. 37th ST NY, NY

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**, **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? 10

How many On-Premise (OP) liquor licenses are within 500 feet? 27

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: ☐ beer & cider ☐ wine, beer & cider ☑ liquor, wine, beer & cider
2. ☑ I will operate a full-service restaurant, specifically a (type of restaurant) Lebanese restaurant, or
   ☑ I will operate a FULL SERVICE RESTAURANT,
   ☑ 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 5PM - 11PM; Tue 5PM - 11PM; Wed 5PM - 11PM; Thu 5PM - 11PM; Fri 5PM - 12AM; Sat 11AM - 12AM; Sun 11AM - 11PM. (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: _____
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 _____ 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 _____.

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: ROLAND SEMAAN 917-664-8481

Phone Number: 917-664-8481

WEEKEND SPECIAL

SATURDAY & SUNDAY

Mansaf:	Slow cooked lamb in a sauce of goat milk yogurt, served with rice	33.60	35.00
Mloukhie:	Mallow leaves cooked with chicken, cilantro, onion vinaigrette, topped with toasted pita chips served with rice	24.00	25.00

SOUPS

			CASH DISCOUNT
Hearty Lentil Soup (V):	Swiss chard, lentils with essenstial Lebanese spices and frech lemon juice	7.68	8.00
Chicks & Veg:	Homemade vegetable soup with tender pieces of chicken in aromatic broth	7.68	8.00

SALADS

Taboule (v):	Authentic parsley salad with burghul* mixed with chopped onions, tomatoes, olive oil, and fresh lemon juice	16.32	17.00
Fattoush (v):	Mixture of greens with cucumber, tomatoes, onions, mint, bell peppers, sumac* and extra virgin olive oil, served with toasted pita chips	15.36	16.00
Halloume (v):	Mixed green, tomatoes, cucumbers, olives served with pomegranate molasses	23.04	24.00
Chicken Meshwe:	Chargrilled marinated boneless chicken over a mixture of greens, black olives, cucumbers, tomatoes and feta cheese. Served with choice of dressing.	22.08	23.00
Skinny Shawarma:	Mixture of greens tossed with sliced onions, tomatoes, black olives, cucumbers; topped with shawarma meat or chicken. Served with choice of dressing.	22.08	23.00
Mediterranean Tuna Salad:	Chargrilled marinated tuna over a mixture of greens, black olives, red onions, tomatoes and cucumbers. Servied with choice of dressing.	23.04	24.00

Dressings: Balade House Dressing - Balsamic Vinaigrette - Herb Vinaigrette

MEZZE Small Plates - Great for Sharing

Hummus (V):	Delightful dip of chickpeas Purée, with tahini and lemon juice	12.48	13.00
Hummus Beiruté (V):	Chickpeas Purée, with tahini, cumin, cucumbers, tomatoes and scallions	13.92	14.50
Hummus lahme :	Chickpeas Purée with lamb	18.24	19.00
Hummus Kebbe:	Chickpeas Purée served with kebbe krass garnished with almonds and pistachios	19.20	20.00
Baba Ghanouj (V):	Chargrilled eggplant Purée with tahini and fresh lemon juice	13.92	14.50
Warak Einab (v):	Homemade-style grape leaves, stuffed with chickpeas, tomatoes, parsley and rice	15.84	16.50

Mouhmara (v):	Our signature dip of spicy fresh red peppers, walnuts and pomegranate	15.84	16.50
Shankleesh (v):	Our aged cheese perfectly blended with zaatar*, diced tomatoes, parsley and Onions	13.44	14.00
Labne Bi Toum* (v):	Homemade cream cheese, infused with zaatar* and crushed garlic	14.40	15.00
Loubiye Bzeit (v):	Fresh green beans sautéed in olive oil with onions, tomatoes and aromatic herbs	13.44	14.00
Falafel (v):	Made with chickpeas, onions, cumin and parsley. Served with tahini sauce	13.44	14.00
Balade Falafel (v):	Stuffed with onions, sumac*, crushed peppers and olive oil	14.40	15.00
Foul Medamas (v):	A blend of fava beans, garlic, lemon juice, cumin and olive oil	13.44	14.00
Grilled Halloume Cheese (v):	Grilled, sizzling cypriot cheese slices served with tomatoes and cucumber	17.28	18.00
Rkakat (v):	Phyllo rolls filled with mozzarella, feta cheese and oregano	12.48	13.00
Batata Harra (v/spicy) :	Sautéed potatos cubes with cilantro, garlic and red pepper flakes	12.96	13.50
Shrimp:	Sautéed shrimp with ginger, scallions and jalapenos	17.28	18.00
Sambousik:	Decadent pastry pockets filled with seasoned ground beef and toasted	15.36	16.00
Kebbe Kras:	Lebanon's national dish; a mixture of lean beef and crack wheat, filled with a mixture of ground beef, diced onions and almonds Served with Laban*	17.28	18.00
Makanek:	Spiced beef sausages flambéed with fresh lemon juice and pine nuts	17.28	18.00
Soujouk:	Mildly spicy beef sausages sautéed with our fresh olive oil and tomaotes	17.28	18.00
Jwaneh (wings):	Chargrilled chicken wings, marinated the Balade way	15.36	16.00
Sfiha:	Miniature squares of pastry filled with our traditional mouth-watering combination of meats and almonds	17.28	18.00
Fatayir with Spinach and Feta (v):	New York famous pies are taken back to their roots in triangular style: stuffed with chopped spinach,almonds and feta cheese	16.32	17.00
Vegetarian Mazmeez:	Create your own sampler by choosing four of the following: Hummus, Taboule, Baba ghanouj, Falafel, Labne with toum*, Shankleesh, Loubiye bzeit, Warak einab, Rkakat	47.04	49.00
Mezze Supreme:	Eight Favorites: Hummus, Baba Ghanouj, Labne, Mouhamara, Kebbe Krass, Sfiha, Makanek and halloume cheese.	100.80	105.00

PLATTERS

All lamb - beef are grass fed and poultry are natrual fed

Balade Mixed Grill:	Beef kafta, lamb kabab and chicken tawook. Served with hand cut fries and chargrilled vegetables	43.68	45.50
Supreme Mixed Grill:	Beef kafta, Lamb kabab, Chicken tawook and Lamb chops, Sirloin Bavette, covered with our famous house freshly baked bread and Served with chargrilled vegetables and side of (table service)	85.44	89.00
Balade Lamb Chops:	Chargilled New Zealand baby lamb chops. Served with rice and grilled vegetables	42.24	44.00
House of Lamb Kabab:	Chargilled tenderpoin lamb. Served with rice and grilled vegetables	34.56	36.00
Beef Kafta:	Chargrilled lean Beef and Lamb mixed with chopped onions, parsley, herbs and spices. Served with rice and grilled vegetables Chargrilled lean beef mixed with chopped onions, parsley, herbs and spices. Served with rice and grilled vegetables	26.88	28.00
Beef Shawarma:	Shredded marinated beef, topped with tomatoes, onions and parsley, served with rice, pickles and tahini sauce	27.84	29.00
Hummus Shawarma:	Our Balade hummus with beef shawarma, tomatoes, scallions, parsley, sumac*, and onions. Served with pickles and tahini sauce	30.72	32.00
Shish Tawook:	Marinated chicken breast cubes with toum*. Served with rice and grilled vegetables	27.84	29.00
Sheikh El Shawarma:	Shredded marinated chicken with toum* served with pickles and hand cut fries	25.92	27.00
Djej Al Fahem:	Half chicken marinated with our authentic recipe, served with hand cut fries	26.88	28.00
Samke Harra:	Grilled Chilean sea bass filet marinated with lemon, salt and served with rice & spicy warm tahini sauce	36.48	38.00
Fatet Shrimp:	Jumbo shrimp infused with yogurt, olive oil, garlic, and lemon, mixed with toasted pita	26.88	28.00
Samke Mechwiye:	Grilled branzino bone-in marinated lemon, salt and served with baked potatoes and tahini sauce	34.56	36.00
Moudardara (v):	Cooked lentils and rice, topped with caramelized onions. Served with a side salad	21.12	22.00
Batenjen (v):	Eggplant with Tomatoes, onion chickpeas, spices, scallions, and side of Balade Rice.	23.04	24.00
Salmon:	Baked salmon served with potatoes	32.64	34.00

SIDES

Lebanese Salata* (V):	Chopped - Cucumbers, Tomatoes, Green Peppers	6.72	7.00
Balade* Rice (V):	Lebanese rice with vermicelli	6.72	7.00
Pickled Vegetables (V):	Fresh from the Market	6.72	7.00
Balade Fries (V):	Hand cut fries sprinkled with zaatar* herbs	7.68	8.00
Batata Mekleyee (V):	French Fries	6.72	7.00
Laban* Bi Khiar*:	Lebanese yoghurt infused with cucumbers, garlic and mint	5.76	6.00

SANDWEECHET

Choice of white or wheat pita bread and one choice of side: Laban Bi Khiar, Fries or Side Salad. All sandwiches are lightly toasted.

Shish Tawook:	Pieces of marinated chargrilled chicken with toum*, french fries, pickles and mixed greens	18.24	19.00
Chicken Shawarma:	Shredded marinated chicken with toum*, french fries, pickles and mixed greens	18.24	19.00
Balade Chicken Burger:	Chicken burger with cheese on homemade bun, served with a side of fries	19.20	20.00
Meat Shawarma:	Shredded marinated beef with tomatoes, pickles, onions, parsley, sumac*, and tahini sauce	18.24	19.00
Kafta:	Chargrilled ground beef mixed with hummus, diced onions, parsley, sumac*, pickles and spices	18.24	19.00
Makanek:	Chargrilled beef sausages with pickles, tomaotes and french fries	19.20	20.00
Shish Kebab:	Pieces of chargrilled marinated lamb with grilled vegetables, hummus and pickles	19.20	20.00
Tuna Filet:	Chargrilled tuna with tomaotes, onions, sumac*, and tahini sauce	19.20	20.00
Halloume Cheese:	Grilled cypriot white cheese with tomatoes and cucmbers	19.20	20.00
Falafel (v):	Deep fried falafel with tomatoes, onions, parsley, pickles, turnips and tahini sauce	16.32	17.00

MANAKEESH

Lebanese Pizza - Fresh Balade* Dough. Fresh From Our Oven 8" Round

Beirut Beats / Zaatar* (v):	Mixture of wild dried thyme, sesame seeds, sumac* and olive oil	10.56	11.00
Wild Zaatar (V):	Mixture of wild dried thyme, fresh tomatoes, onions and olive oil	11.52	12.00
Banadoura Harra (V):	Diced tomatoes, onions and spicy flake pepper	11.52	12.00
Jebne*:	Combination of white cheeses. Served with sliced tomatoes	15.36	16.00
Sausage & Cheese:	Combination of white cheeses and beef sausages	18.24	19.00
Lahme Baajin:	Balade's secret recipe of seasoned ground-lean beef, mixed with finely diced onions and tomatoes	19.20	20.00
Kafta:	Ground-lean beef mixed with chopped onions, parsley and lebanese spices	20.16	21.00
Taste of Lebanon:	Assortment of three mini manakeesh* (Jebne*,Lahme Baajin, Zaatar*)	14.40	15.00

PITA PITZA

Popped in the oven flat and removed when crispy

Sultan El Shawarma:	Thinly sliced, marinated beef, roasted with onions, cucumbers, tomatoes, a drizzle of tahini and touch of zaatar*	21.12	22.00
Tarboush* Chicken:	Thinly sliced marinated boneless chicken, topped with toum*, honey, dijon, sliced tomatoes, onions and pickles	19.20	20.00
Greek Pitza (v):	Feta Cheese, cucumbers,tomatoes, green peppers, saatar* and olives	17.28	18.00
Malak El Falafel (v):	Delicious crispy falafel with tahini sauce, finished to perfection with chopped parsley, tomatoes and yellow pepper rings	16.32	17.00
Hummus Pitza:	Hummus topped with seasoned ground meat, onoins and tomatoes	15.36	16.00

DESSERT

Baklava:	Fillo pastries with nuts	8.16	8.50
Kenafa:	Baked in the oven topped with cheese, bread crumbs, pistachios and homemade syrup	12.00	12.50
Mohalabaie	Milk pudding topped with ground pistachios and homemade syrup	7.68	8.00
Chocoba:	Homemade daugh baked with nutella topped with sliced bananas and pistachios	9.60	10.00
Lebanese Ice Cream:	Homemade ice cream (Ask for Flavors)	9.60	10.00
Ashta:	Homemade white pudding with honey, pistachio and fresh fruits	12.00	12.50

BEVERAGES Non-alcoholic

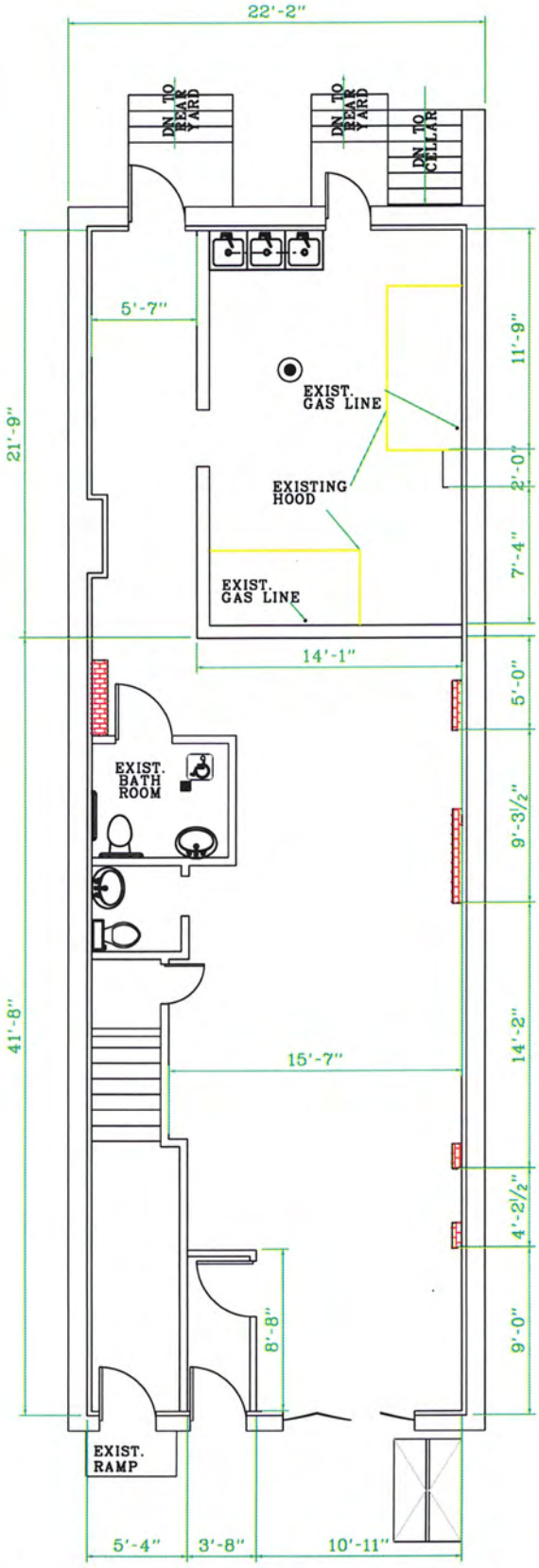
Spring water Saratoga - Flat or Sparkling (12 oz / 28 oz)	3.84/7.68	4/8
Soda (Coke, Diet Coke, Sprite)	3.84	4.00
Orange Juice	7.68	8.00
Freshly-Squeezed Homemade Lemonade	7.68	8.00
Balade* Jallab: Healthy date juice with pine nuts	6.72	7.00
Rose water: Concentrated rose juice	6.72	7.00
Original ice tea (Sweetened / Unsweetened)	5.76	6.00
Laban* Ayran: Healthy, salty yoghurt drink	5.76	6.00

HOT DRINKS

Pot of Lebanese Coffee (S/L)	3/6	3/6
Espresso (Regular / Decaf)	3.00	3.00
Freshly-brewed coffee (Regular / Decaf)	3.00	3.00
Hot tea (Herbal or regular; ask for selection)	3.00	3.00
Pot of Lebanese tea with fresh mint	7.00	7.00
White coffee (Digestive) all natural with oragne blossom water	3.00	3.00

Enjoy Sahtein

Kindly inform our server of any food allergies prior to placing an order. Consuming raw or undercoocked menu items, such as meats, poultry,seafood, shellfish or eggs, may heighten the risk of foodborne illness, paticularly for individuals with specific medical conditions



EXISTING 1ST FL.

SCALE: ¼" =1'-0"