



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.
- ☒ 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: 03/29/2024

Is location currently licensed? ☐ Yes ☒ No Type of license: The applicant's Temporary Permit (Serial#: 6013861)

If alteration, describe nature of alteration: _____

The Applicant is wishing to include seating structures in their rear yard of the premises.

Previous or current use of the location: Cafe/Wine Bar

Corporation and trade name of current license: HEAVEN'S COOKIES, LLC (SAUCED GROCER)

APPLICANT:

Premise address: 47 Second Avenue, New York, NY 10003

Cross streets: On 2nd Avenue, between 2nd Street and 3rd Street

Name of applicant and all principals: Applicant: HEAVEN'S COOKIES, LLC

Principals: Jon Damien Del Rio and Vincent Marino

Trade name (DBA): SAUCED GROCER

PREMISE:

Type of building and number of floors: Mixed. 2 Floors (Ground Floor and Basement).

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): C6-2A

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-Wed 12PM - 0AM / Thu-Sat 12PM - 2AM

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? 11 Total number of indoor seats? 36

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

The length of one (1) stand-up bar is 28'-8" in L shape. It is located on the ground floor.

*(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 _____

deli sandwiches, baked breads, charcuterie, cheese, raw bar

What are the hours the kitchen will be open? While business is open.

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

How many employees will there be? 10-12

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 _____

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: Bose restaurant 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.") _____

We will have a staff member deployed to ensure there are no crowds outside.

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

No, but we will have a host.

How do you plan to manage noise inside and outside your business so neighbors will not be affected?

Please attach plans. A host to maintain clients don't loiter outside premises.

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:

Rear yard (Please see the diagram attached).

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: SAUCED

Address: 331 Bedford Avenue, Brooklyn, New York, NY 11211 Community Board # BCB1

Dates of operation: From January 2020 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? ☐ 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? 15

How many On-Premise (OP) liquor licenses are within 500 feet? 28

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)
Cafe/Wine Bar 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 12PM - 0AM; Tue 12PM - 0AM; Wed 12PM - 0AM;
Thu 12PM - 2AM; Fri 12PM - 2AM; Sat 12PM - 2AM;
Sun 12PM - 0AM. (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, in consultation with a sound engineer to ensure that sound is not audible in surrounding apartments.

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 2 DJs per Week, ☐ 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 7 PM.
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: Jon Damien Del Rio

Phone Number: (718) 308-1083

Heaven's Cookies LLC
47 Second Ave. New York, NY
Diagram



The floor plan shows a deck and patio area with the following dimensions and features:

- Deck:** A rectangular area measuring 20'-1 1/2" by 10'-5". It contains a table and four chairs, with a label "DECK" in the center.
- Patio:** An area measuring 10'-6" by 10'-6" at the top, containing a table and four chairs.
- Staircase:** A set of stairs measuring 10'-11 1/2" by 14'-6 3/4", located on the left side.
- Other Dimensions:**
 - 2'-0" (width of the top patio area)
 - 10'-3 1/4" (width of the top patio area)
 - 8'-7 1/2" (width of the top patio area)
 - 2'-5 3/4" (width of the top patio area)
 - 4'-11 1/2" (width of the top patio area)
 - 2'-6 1/4" (width of the top patio area)
 - 6'-5" (width of the top patio area)
 - 10'-5" (width of the top patio area)
 - 2'-6 1/4" (width of the top patio area)
 - 11 1/2" (width of the top patio area)
 - 7'-0" (width of the top patio area)
 - 8'-11" (width of the top patio area)
 - 2'-6 1/4" (width of the top patio area)
 - 7'-8 1/2" (width of the top patio area)
 - 7'-0" (width of the top patio area)
 - 11 1/2" (width of the top patio area)
 - 2'-0" (width of the top patio area)
 - 14'-6 3/4" (width of the top patio area)
 - 10'-11 1/2" (width of the top patio area)
 - 2'-5 3/4" (width of the top patio area)
 - 8'-7 1/2" (width of the top patio area)
 - 10'-3 1/4" (width of the top patio area)
 - 2'-0" (width of the top patio area)
 - 10'-6" (width of the top patio area)

HEAVEN’S COOKIES, LLC
47 SECOND AVE., New York, NY, 10003, USA

LICENSES WITHIN 2 Blocks



	ACTIVE LICENSE	Type of Establishment	Address	License Type
1	FIFTY EAST LLC	R	50 2ND AVE, 1ST FL.	B/W
2	PAPI LUIS CORP	C	32 34 E 2ND STREET	OP
3	EAST THIRD RESTAURANT CORP	T	29 E 3RD ST STORE 2	OP
4	DIM SUM SAM INC	R	59 2ND AVE	B/W
5	LIGHT SIDE CORP	R	60 2ND AVE.	OP
6	MEATH TRAILS INC	T/R	61 2ND AVE	OP
7	SECOND STREET RESTAURANT LLC	R	29 E 2ND ST	OP
8	BRONX BREWERY EAST VILLAGE LLC, THE	R/B	64 2ND AVE	B/W
9	CJFM LLC	R	84 E 4TH ST	OP
10	KO EP LLC	R	8 EXTRA PL AKA 4-8 EXTRA PL AKA 22 E 1ST	OP
11	WATERING HOLE OF 2ND AVE CORP,THE	T	68 2ND AVENUE	OP
12	TED ARTO INC	B/R	78 80 E 4TH ST	OP
13	AMIGO BY NAI LLC	R	29 2ND AVE	OP
14	J B MAX INC	B/T	86 E 4TH ST 1ST AVE & 2ND AVE	OP
15	KRAINE INTERNATIONAL INC	B	85 E 4TH ST 3RD FL.	OP
16	FLOVE LLC	R	89 E 4TH ST	B/W
17	48 E 7TH ST ASSOCIATES INC	R	87 E 4TH ST	OP
18	KRAINE GALLERY BAR INC	B	85 E 4TH ST	OP
19	I LIKE SIT DOWN COMEDY LLC	B/T	85 E 4TH ST	OP
20	PASTA SHOP LLC	B/R	325 BOWERY	OP
21	BR CHICKEN MANHATTAN I, LLC	R	28 E 1ST ST AKA 21 2ND AVE	B/W
22	BOWERY TECH RESTAURANT LLC	R	327 BOWERY	OP
23	KISSAKI OMAKASE LLC	R	319 BOWERY	OP
24	BOWERY HOTEL LLC, THE	H/R/B	335 BOWERY AKA 4 E 3RD ST BOWERY & 2ND AVE	OP
25	BRICKLANE I LLC	R	77 2ND AVE NORTH STORE	B/W
26	VIPRI CORPORATION	R	80 2ND AVE E 4TH & E 5TH ST	B/W
27	BOWERY F & B LLC AND E & S HOTEL OWNER	H/R/B	4 E 3RD STBOWERY & 2ND AVENUE	OP
28	BRONX BREWERY EAST VILLAGE LLC, THE	Micro Brewer	64 2ND AVE	Manufacturing
29	EAST VILLAGE FARM & GROCRY INC	Grocery Store	69 2ND AVENUE	Off Premises Beer
30	HORSE TRADE MANAGEMENT GROUP	Theater	85 E 4TH ST	B/W

R-Restaurant, B-Bar, T-Tavern, H-Hotel

Daytime menu

Sandos

1. Croque Monsieur served with pickled peppers
2. Grilled Cheese Sandwich served with pickled peppers
3. Mortadella, Stracciatella, Lettuce, Tomato served with olives
4. Porchetta, Taleggio, Tomato, onion, avocado served with olives
5. Pulled Pork Coleslaw Sandwich served with pickles
6. Corned beef sauerkraut Sandwich served with pickles
7. Spicy meatballs sandwich served with olives
8. Eggplant, tomato, onion, lettuce, Salsa verde

Evening Menu

Bar snacks

1. Oysters
2. Charcuterie & Cheese
3. House made Focaccia with olives, calabrian peppers
4. Stracciatella w anchovy
5. Grilled Cheese & caviar
6. Bavette torchon foie gras
7. Eggplant confit with cilantro miso condiment

An example of Menu

Cheunh Taohu

seaweed & silken tofu beignets with tamarind chili jam & scallion sauce

Sa Ton Paa Va

yellowtail cru with sai oua, pineapple, cashew, & corn tostada

Laab Siin

beef tartare with chili oil, lime, salted egg yolk, & toasted rice cracker

Khao Jee Noeny Aekhng

grilled tomato jaew & cheese sando

Gaeng Kha Som Ped

turmeric root & galangal curry with banana leaf steamed cod, bok choy, & koshihikari rice



GREEK OLIVES 6

ITALIAN CRACKER 12

marinara, bresaola, arugula, parmigiano, basil, olives, onion, pickles

CHARCUTERIE & CHEESE 26

spanish serrano, italian bresaola, and sopressata, comté aged 18th months from jura , cremeux de bourgogne

OG GRILLED CHEESE 11

smoky spicy mayo, NYS cheddar, yassa onions sauce

BURRATA TART 13

shallot confit with butter, garlic, thyme. burrata, black garlic sauce, lemon zest, olive oil, red pepper

SMOKED SALMON 17*

smoked salmon, greek yogurt mixed with dill and lime, sesame

POMMES FONDANT 9*

sopressata emulsion , fondant potato, oeuf mollet and fresh herbs

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

