

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 Wednesday 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: June 26, 2024

Is location currently licensed? Yes No Type of license: On Premises

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant/Bar

Corporation and trade name of current license: Local 92 Inc. - Legacy Serial No. 1290546.0

APPLICANT:

Premise address: 92 Second Avenue, New York, NY 10003

Cross streets: East 5th and East 6th Street

Name of applicant and all principals: IOM 92 Second Ave LLC

Principals: Oliver Cleary & Iain Griffiths

Trade name (DBA): Bar Snack

PREMISE:

Type of building and number of floors: 6 story Residential apts - Commercial Ground floor (street level) and basement (full kitchen)

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 70

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): _____

Mixed Residential & Commercial Buildings - Zoning Designation R7A and 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) Mon: 2 PM - 2 AM; Tues: 2 PM - 2 AM; Wed: 2 PM - 2 AM; Thurs: 2 PM - 2 AM; Friday: 2 PM - 4 AM; Sat: 12 PM - 4 AM; Sun: 12 PM - 2 AM

Outdoor space hours will follow current Open Restaurants rules & Community Board 3 stipulations.

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? 1 Dining table [8 top] Total number of indoor seats? _____

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
2 stand-up bars, 1 bar in the front room and 1 bar in the back room.

*(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 _____
See attached menu.

What are the hours the kitchen will be open? Open - 2 am (Late night menu available until kitchen closes)

Will a manager or principal always be on site? Yes No If yes, which? Principals initially - Manager to be hired

How many employees will there be? 20-25 Employees

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: Spaced out speakers to distribute sound per consultation with speaker company.

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? 2 pop-ups a month hosting globally renowned cocktail bars & mixologists; Charitable element will be linked to pop-ups

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? business website and social media

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.") _____
See attached plans to manage congestion.

Will there be security personnel? Yes No (If Yes, how many and when) _____
Currently, 1-2 security personnel for Thursday - Saturday - 6 pm - close; Adding add'l security as needed.

How do you plan to manage noise inside and outside your business so neighbors will not be affected?
Please attach plans. See attached plans re noise management.

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:
The Applicant plans to apply for a sidewalk cafe license per the Open Restaurants rules.

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Saint Ellie LLC dba Minnows

Address: 167 Nassau Avenue, Brooklyn, New York 11222 Community Board # 1 (Brooklyn)

Dates of operation: Sept 2020 - current

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? 7

How many On-Premise (OP) liquor licenses are within 500 feet? 23

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) _____ restaurant, or
 I will operate a neighborhood cocktail bar and restaurant concept _____,
 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 full-service kitchen open and serving food until 2 AM _____
3. My hours of operation will be:
 Mon 2 PM - 2 AM; Tue 2 PM - 2 AM; Wed 12 PM - 2 AM;
 Thu 2 PM - 4 AM; Fri 2 PM - 4 AM; Sat 12 PM - 4 AM;
 Sun 12 PM - 2 AM. (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, _____

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 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: Oliver Cleary, Owner

Phone Number: 347-843-3437

Bar Snack
Sample Menu

Full Menu available till 11pm

Southern Style Jicama (vg) • \$7

pickled Jicama seasoned with old bay

Scotch Egg • \$12

2 local eggs with pork mince, panko breadcrumb with aioli

Peppered Pickles • \$9

Deli style pickles & seasoning

black pepper, szechuan pepper or tajin

Starving Artist (v) • \$11

bowl of peanut satay noodles topped with scallion

dollop of spicy sambal sauce • \$1

Pickle Fries • \$8

French fries with pickle seasoning

Make it New York Happy Meal & add a Grey Goose Martini for \$16

Dip & Chip (vg) • \$12

pepita & charred scallion dip with corn chips

Bowl-o-shrimp • \$16

peeled, dressed & tossed with citrus bang bang sauce

Green on Green Beans (vg) • \$13

grilled string beans & chimichurri

Cheeseburger Fried Rice • \$15

sushi rice, bacon, ground beef, special sauce & 'murican cheese

Chopped Kale Salad • \$16

green apples, toasted almonds, two-year aged Gouda, Champagne Dijon vinaigrette

Bag-o-Burgers

White Castle style cheeseburgers

single (1) • \$8

half bag (6) • \$42

bakers (13) • \$84

Late Night Menu - Standing Snacks *available from 11pm to close*

Corn Dog & Ketchup • \$9

Frito Pie • \$11

Grilled Cheese • \$12

Snack Brunch *available Weekends only til 4pm*

Shakshuka Pizza Bagel • \$13

green tomato & egg topped everything bagel

add a black pepper seasoned deli pickle • \$2

Waffle Dippers • \$12

choice of soft-boiled egg or rhubarb maple dipping sauce

Grilled Cheese & Tomato Soup • \$13

classic as they come & not to be messed with

Cup-o-bacon • \$9

six strips of crispy perfection

Pickle Fries • \$8

French fries with pickle seasoning

The Whole She-bang! • \$52

Everything listed above for the table, serves 2-4 depending on size of hangover

add a pitcher of our famous Fancy Ketchup cocktail for \$50

Drinks Menu

Sundowner

a dressed up & turned out arnold palmer
mezcal turmeric black tea fresh lemon

Orange Frappe

juicy, dry & delish
cantaloupe gin pistachio lemon absinthe

Pimms Cup

the house specialty & a timeless one at that
pimms strawberry ginger cucumber soda

Milk Moustache Ride

for when your brain says vodka soda but you tongue says more
grey goose orange galliano c.r.e.a.m. soda

Midnight Special

tropical amaro sunshine goodness
cynar passionfruit yuzu

Fancy Ketchup

too good to only be on our brunch menu
vodka tomato bloody mary spices sansho pepper

Dunkin' Delight

basic never tasted so good
stoli blueberry vodka espresso mr black salt

Trinidad Sour - Remix

a modern classic gets a facelift
rye angostura amaro orgeat lemon more angostura

Phish Food Old Fashioned

bourbon caramel rye marshmallow chocolate bitters

Trejo Gun Show (frozen)

mezcal guava fresh lime & orange coconut

Rancho Gordo Margarita (frozen)

tequila rio fuego agave fresh lime

Attachment to CB 3 Questionnaire

Establishment Currently Holds On-Premises Liquor License

1. This establishment has been consistently licensed and will not overburden the neighborhood with traffic.
2. The approval of the current application would not add a new on premises liquor license to the neighborhood.

Vehicular Traffic and Crowds pp. 2 of 5

1. The expectation is that most patrons coming to this area to use public transportation, rideshare, or already live in the area. The Applicant’s plan is for the business to become an integral part of the neighborhood, focusing on the ability of neighborhood residents to enjoy a high-end cocktail experience in a casual and relaxed atmosphere. An additional business objective is to support charitable initiatives through collaboration with local community organizations.
2. The location is easily accessible via mass transit that are all within ½ miles of the restaurant (New York MTA trains and buses: L, N, Q, R, W, F, 4, 5, 6 Trains and M15, M15-SBS, M14, M101, M102 and M103 Buses). There is metered street parking for those who want to endure NYC traffic.
3. The regular course of business will rely on Resy.com (the online reservation platform) to run a wait list to avoid crowd congestion and wait lines. If there is a wait to be seated, potential customers will be directed to explore other neighborhood establishments while they wait and will be notified via Resy text or app once their table is ready. The Front of House (FOH) staff will also be trained to mitigate the situation respectfully should there be congestion due to overflow from neighboring bars and restaurants.
4. On Thursday, Friday, and Saturday evenings, security personnel will be hired and on hand to assist FOH staff to manage and disperse any additional congestion or formation of crowds outside the establishment.

Noise Management pp. 3 of 5

1. The current location is in excellent condition in terms of being soundproofed as a starting point. The Applicant is investing significant capital into additional soundproofing of premises to ensure noise level management. There have never been any noise complaints to the Applicant’s knowledge.
2. Any music played will be background ambient music from streaming services/playlists. Due to the neighborhood cocktail bar and restaurant concept, the noise level cannot be louder than patrons’ ability to have a conversation.
3. Applicant will take active steps to mitigate noise levels, such as adding carpets in high-traffic areas, wooden and sound absorbent fixtures, drapes and curtains in order to reduce noise level, and personally make their direct contact information available for residents, if noise becomes an issue. Front of House (FOH) staff will be trained extensively to de-escalate conflict and address any high noise situation respectfully should it arises.
4. The Applicant will timely cut-off of all outdoor business activities, such as sidewalk/street café dining and closing accordion doors will be strictly enforced to follow Outdoor Restaurants and Community Board 3 stipulations by 10 PM, so as to further reduce noise levels.

IOM 92 Second Ave LLC d/b/a Bar Snack (“Applicant”)
CB 3 Questionnaire – Plans for Congestion & Noise Management

5. The establishment will hire security personnel on Thursday, Friday and Saturday evenings to control outside congestion and keep the sidewalk clear during peak hours.




IOM 92 Second Ave, LLC dba Bar Snack
 92 Second Avenue, New York, NY 10003
 CB 3 Questionnaire pp. 3 of 5 - Block Diagram

SLA Liquor Licenses

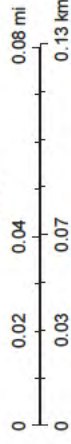


6/25/2024, 11:10:59 PM

Active Licenses

-  On Premises Liquor
-  On Premises Wine
-  On Premises Beer

1:2,257



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This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Proximity Report For:	
Location	92 2nd Ave, New York, New York, 10003
Geocode	Latitude: 40.72697 longitude: -73.98863
Report Generated On	6/25/2024

8 Closest Liquor Stores		
Name	Address	Distance
S & P LIQUOR & WINE CORP License ID: 0100-22-117172 Legacy Serial No.: 1281498	89 2ND AVE NORTH STORE NEW YORK, New York 10003	101 ft
MRN LIQUOR INC License ID: 0100-21-115430 Legacy Serial No.: 1284586	16 ST MARKS PL NEW YORK, New York 10003	717 ft
SAKAYA INC License ID: 0100-22-116932 Legacy Serial No.: 1189050	324 E 9TH STREET (WEST STORE) 1ST & 2ND AVE. NEW YORK, New York 10003	882 ft
JCCSM INC License ID: 0100-23-126146 Legacy Serial No.: 1336591	45 1ST AVE NEW YORK, New York 10003	929 ft
EAST VILLAGE WINES & SPIRITS INC License ID: 0100-23-123702 Legacy Serial No.: 1302369	138 1ST AVE NEW YORK, New York 10009	1,066 ft
ASTOR WINES & SPIRITS INC License ID: 0100-23-124648 Legacy Serial No.: 1023515	399 LAFAYETTE STREET NEW YORK, New York 10003	1,234 ft
MIAT LIQUORS INC License ID: 0100-22-118312 Legacy Serial No.: 1023526	166 2ND AVE NEW YORK, New York 10003	1,263 ft
PURE WINE NYC LLC License ID: 0100-22-117302 Legacy Serial No.: 1341685	86 E 10TH ST NEW YORK, New York 10003	1,451 ft

Schools within 500 feet		
Name	Address	Distance
RESTART/ODYSSEY I	309 E 6TH ST NEW YORK, NY 10003	243 ft

Churches within 500 feet	
Name	Distance
Inglesia Evangelica Hispana	268 ft
Iglesia De Segundo Avenida	317 ft

Churches within 500 feet	
Name	Distance
Middle Collegiate Church	340 ft
Sixth St. Community Synagogue	390 ft
Middle Church Office	493 ft

Pending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
Feichangchenggong Inc Application ID: NA-0340-24-106677	96 2nd Ave New York, New York 10003.0	36 ft
RJM HOSPITALITY LLC Application ID: NA-0340-24-112714	88 2nd Ave New York, New York 10003.0	50 ft
The Private Curtain Inc Application ID: NA-0370-24-115596	85 E 4th St Unit 1 New York, NY 10003.0	387 ft
86 East 4th St Company LLC Application ID: NA-0370-24-113690	86 E 4th St New York, New York 10003.0	390 ft
KOUFUKU LLC Application ID: NA-0340-23-110957	342 E 6TH ST STORE 4 NEW YORK, New York 10003.0	571 ft
Olive Branch Hospitality Group LLC Application ID: NA-0340-24-122217	103 1st Ave New York, NY 10003.0	676 ft
Schmuck or Die LLC Application ID: NA-0370-24-100075	97 First Ave New York, NY 10003.0	693 ft
HOST 132 LLC Application ID: NA-0340-23-112450	132 2nd Ave New York, New York 10003.0	701 ft
JBMT TAVERN CORP Application ID: NA-0370-24-116115	45 2ND AVE NEW YORK, New York 10003.0	735 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
EK FOOD SERVICES INC License ID: 0340-23-128701 Legacy Serial No.: 1346444	92 2ND AVE SOUTH STORE NEW YORK, New York 10003	0 ft
PARADISE LOST LLC License ID: 0340-23-136432 Legacy Serial No.: 1355910	100 2ND AVE NEW YORK, New York 10003	85 ft
KITCHEN TABLE INC License ID: 0340-23-128171 Legacy Serial No.: 1102529	88B 2ND AVE NEW YORK, New York 10003	111 ft
575 PUB ON SECOND INC License ID: 0340-22-104585 Legacy Serial No.: 1288774	93 2ND AVE CELLAR NEW YORK, New York 10003	114 ft
TRIM CASTLE CORP License ID: 0340-23-132238 Legacy Serial No.: 1255774	87 2ND AVE AKA 239 E 5TH ST NEW YORK, New York 10003	129 ft
PERMSUB INC License ID: 0340-23-128926 Legacy Serial No.: 1354763	309 E 5TH ST STORE 1 NEW YORK, New York 10003	137 ft
CALEXICO CINCO LLC License ID: 0340-23-136664 Legacy Serial No.: 1316429	99 2ND AVE NEW YORK, New York 10003	138 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
BYTELOGICS INC License ID: 0340-21-120328 Legacy Serial No.: 1304247	304 E 6TH ST NEW YORK, New York 10003	141 ft
NGE NYC LLC License ID: 0340-24-109360 Legacy Serial No.: 6017431	224 E 53rd St New York, New York 10022	153 ft
FUN HAT LLC License ID: 0340-23-137888 Legacy Serial No.: 1335682	306 308 E 6TH ST NEW YORK, New York 10003	153 ft
ROSS KELLY INC License ID: 0370-23-161893 Legacy Serial No.: 6004261	237 E 5TH ST NEW YORK, NY 10003	232 ft
EDWIN & NEAL'S LLC License ID: 0340-23-133728 Legacy Serial No.: 1289297	345 E 6TH ST NEW YORK, New York 10003	332 ft
949 GRAND BAR LLC License ID: 0340-23-138078 Legacy Serial No.: 1336060	155 2ND AVE NEW YORK, New York 10003	349 ft
48 E 7TH ST ASSOCIATES INC License ID: 0340-22-108385 Legacy Serial No.: 1334048	87 E 4TH ST NEW YORK, New York 10003	374 ft
I LIKE SIT DOWN COMEDY LLC License ID: 0340-22-114605 Legacy Serial No.: 1309404	85 E 4TH ST NEW YORK, New York 10003	389 ft
CJFM LLC License ID: 0340-22-104483 Legacy Serial No.: 1295105	84 E 4TH ST NEW YORK, New York 10003	415 ft
KRAINE GALLERY BAR INC License ID: 0340-23-131132 Legacy Serial No.: 1024275	85 E 4TH STREET NEW YORK, New York 10003	432 ft
TED ARTO INC License ID: 0340-23-138261 Legacy Serial No.: 1324038	78 80 E 4TH ST NEW YORK, New York 10003	435 ft
J B MAX INC License ID: 0340-22-103939 Legacy Serial No.: 1176096	86 E 4TH STREET 1ST AVENUE & 2ND AVENUE NEW YORK, New York 10003	444 ft
KRAINE INTERNATIONAL INC License ID: 0340-21-120148 Legacy Serial No.: 1273196	85 E 4TH ST 3RD FLOOR NEW YORK, New York 10003	449 ft
DOUBLE ZERO LIC LLC License ID: 0340-23-128398 Legacy Serial No.: 1338944	43-69 11TH ST LONG ISLAND CITY, New York 11101	454 ft
MEATH TRAILS INC License ID: 0340-22-107363 Legacy Serial No.: 1024301	61 2ND AVENUE NEW YORK, New York 10003	474 ft
CLINTON CRAFT LLC License ID: 0340-22-112417 Legacy Serial No.: 1321215	41 43 E 7TH ST BASEMENT, LOWER LEVEL NEW YORK, New York 10003	489 ft
STUDIO CAFFE LLC License ID: 0340-22-104973 Legacy Serial No.: 1107358	CHELSEA PIERS #59 2ND LEVEL 17 & 18 STREETS NEW YORK, New York 10011	507 ft
LIGHT SIDE CORP License ID: 0340-23-137517 Legacy Serial No.: 1246146	60 2ND AVE. NEW YORK, New York 10003	516 ft
YPB CORP License ID: 0370-24-104451 Legacy Serial No.: 6012443	125 2ND AVE NEW YORK, New York 10003	524 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
ROSS KELLY INC License ID: 0340-21-117869 Legacy Serial No.: 1024351	237 E 5TH ST NEW YORK, New York 10003	525 ft
EAST THIRD RESTAURANT CORP License ID: 0340-23-132806 Legacy Serial No.: 1193666	29 E 3RD ST STORE 2 NEW YORK, New York 10003	641 ft
7TH STREET SUSHI PARK INC License ID: 0340-23-128775 Legacy Serial No.: 1336507	77 E 7TH ST 1ST & 2ND AVENUES NEW YORK, New York 10003	642 ft
ESQEV LLC License ID: 0340-22-109344 Legacy Serial No.: 1310877	83 1ST AVE NEW YORK, New York 10003	643 ft
TOMKIN SQUARE KIDS INC License ID: 0340-21-117870 Legacy Serial No.: 1024392	73 75 E 7TH STREET NEW YORK, New York 10003	644 ft
BLUE & GOLD BAR INC License ID: 0340-23-131442 Legacy Serial No.: 1024187	79 E 7TH STREET GROUND FLOOR STORE NEW YORK, New York 10003	652 ft
HEADLESS WIDOW LLC, THE License ID: 0340-23-137059 Legacy Serial No.: 1317372	99 1ST AVE NEW YORK, New York 10003	661 ft
ST MARKS INC & TOMORROW ST MARK LLC License ID: 0340-23-133232 Legacy Serial No.: 1189562	41 ST MARKS PLACE 2ND AVENUE & 1ST AVENUE NEW YORK, New York 10003	666 ft
JAMIE COFFEE LLC License ID: 0340-22-109455 Legacy Serial No.: 1306543	81 E 7TH ST NEW YORK, New York 10003	683 ft
FIRST HOSPITALITY LLC License ID: 0340-22-109297 Legacy Serial No.: 1305241	105 1ST AVE NEW YORK, New York 10009	686 ft
CAFE MOCHA INC License ID: 0340-23-129124 Legacy Serial No.: 1356576	111 1ST AVE NORTH STORE NEW YORK, New York 10003	697 ft
29 ST MARKS PLACE REST INC License ID: 0340-23-131309 Legacy Serial No.: 1024431	29 ST MARKS PLACE NEW YORK, New York 10003	702 ft
C & V 77 ENTERPRISES LLC License ID: 0340-22-105830 Legacy Serial No.: 1205869	1475 77 1ST AVE E 76TH ST & E 77TH ST NEW YORK, New York 10021	703 ft
MARRY THE KETCHUP INC License ID: 0340-22-106703 Legacy Serial No.: 1265104	95 1ST AVE NEW YORK, New York 10003	708 ft
SCRATCHER CAFE INC, THE License ID: 0340-23-131642 Legacy Serial No.: 1024383	209 EAST 5TH ST NEW YORK, New York 10003	715 ft
HINOMARU INC License ID: 0340-22-105956 Legacy Serial No.: 1145016	25 ST MARKS PLACE 2ND & 3RD AVENUES NEW YORK, New York 10003	729 ft
M & Y CATERING INC License ID: 0340-22-109150 Legacy Serial No.: 1308912	31 SAINT MARKS PL WEST GROUND STORE NEW YORK, New York 10003	737 ft
UKI FREEDOM LLC License ID: 0340-23-137460 Legacy Serial No.: 1313706	136 2ND AVE NEW YORK, New York 10003	739 ft
JUSTIFIED LLC License ID: 0340-22-103817 Legacy Serial No.: 1246384	102 1ST AVENUE NEW YORK, New York 10009	742 ft

Oliver Cleary

228 Kingsland Ave
Brooklyn, NY 11222
(347)843-3437
howdy@barsnacknyc.com

EXPERIENCE

Minnows, Greenpoint, BK — Owner/Operator

MARCH 2020 - PRESENT

Duties include but are not limited to Payroll, HR, customer relations, FOH and BOH training, first point of contact for landlord/police/complaints etc, management of hired security personnel, food and drink menu design and implementation, insurance, inventory management, management of outside seating including sidewalk and roadway seating

Common Mollies, BK — Owner/Operator

JANUARY 2021 - PRESENT

Duties include but are not limited to Payroll, HR, customer relations, FOH and BOH training, first point of contact for landlord/police/complaints etc, management of hired security personnel, food and drink menu design and implementation, insurance, inventory management, management of outside seating including sidewalk and roadway seating

Lucky Jacks, LES — Bartender/ General Manager

JUNE 2010 - JULY 2020

I started as the daytime bartender and worked my way up to General Manager. Duties included but not limited to running the venue on very high volume weekend nights, crowd control both indoors and on sidewalk, addressing concerns from customers and members of the public, being in contact with NYPD Nightlife Liaison

Bua, East Village — Head Bartender

January 2014- December 2018

Duties included but not limited to the management of staff and patrons throughout the week and weekend, conscientiously managing outside seating, crowd control, security personnel management, being in contact with NYPD Nightlife Liaison

ABOUT ME

I was born and raised in Dublin, Ireland. I moved to NYC in 2010. My first 10 years in NY hospitality were spent on the LES and East Village. Hospitality is my passion. I want to own businesses that have a positive impact on the communities they are based in. My aim is to open bars that will be in business for 20+ years.

CHARITY

Growing up my mom was heavily involved in a shelter for women and their kids who had been the victims of domestic abuse. My siblings and I would spend all our free time playing with the families who had been displaced. An aim with Bar Snack is to set up an initiative with a chosen charity that will raise money on a monthly basis.

Iain Townsend Griffiths

Iain Townsend Griffiths (they/them) is a queer hospitality entrepreneur, educator & bartender who has spent more than half their life working across the industry wearing many, many hats.

With catering being the family business, Iain technically got their start at 10 years old clearing tables & peeling veggies in the kitchen. Alongside the family business, stints in an ice cream shop & then at the local butchers through the teenage years meant the day they turned 18 in native Australia, a bar back job was the obvious next step.

Since then they’ve gained extensive knowledge having worked pretty much every role in the business across venues from Brooklyn dive bars, large-scale nightclubs and fine dining restaurants alike. Cocktail bars have long been Iain’s bread & butter though, starting with Australian icons Black Pearl (Melbourne) & Eau de Vie (Sydney).

Once departing for the UK in 2012, Iain spent a year running Bramble (Edinburgh) before a chance meeting with best friend & business partner Ryan Chetiyawardana aka Mr Lyan.

Once joining Ryan in London, the pair saw a string of success, moving the Mr Lyan brand into a position as the industry leader in innovation, first with the opening of the wildly disruptive White Lyan and then on to the highly acclaimed Dandelyan. Many other venues, projects, pop-ups and launches followed, spearheading conversations on sustainability, fermentation and several trends still being explored in the food & drink world to this day.

In 2016, they launched Trash Tiki with Kelsey Ramage, an online platform and touring pop-up that garnered global recognition. It helped drive the sustainability conversation in the industry at all levels with an accessible, no-nonsense approach to the growing issue of how to do things better in the food and drink world. Having toured the world the pair settled in Toronto to open Supernova Ballroom, an ode to their love of fizzy drinks & disco, the venue was received locally & internationally to much acclaim but sadly could not survive the economic ravages of the Coronavirus pandemic.

Now calling Brooklyn home, Iain has parlayed their experience into a multitude of ventures including brand marketing, events, mentoring & education while working as Director of Hospitality for a group of venues including Here Nor There & In Plain Sight in Austin as they prepare to open their first venue here in NYC.

Iain Townsend Griffiths

Hospitality Entrepreneur

Creative, Operations & Brand
Development

Contents

Personal

- Competitions
- Solo Awards
- Solo Accomplishments
- Globally Recognised Activations

The Trash Collective

Mr Lyan

Throughout my career have garnered frequent international recognition as one of the world's leading bartenders. The competitions vary on the specific merits they're each looking for however all are judged & revered as benchmark achievements for anyone to reach in the span of their career.

Carounn Gin Global Champion 2012



[Bramble Bartender wins in Caorunn's Global Challenge](#)

[Edinburgh's misty mornings inspire new cocktail | HeraldScotland](#)

World's' 50 Best Bars "Bartenders' Bartender" 2017



[FOURNews| The World's 50 Best Bars awards 2017 | FOUR Magazine](#)



Congratulations to Iain Griffiths, named Bartenders' Bartender sponsored by @AltosTequila!



7:04 AM · Oct 6, 2017 · Twitter for iPhone

[50BestBars on Twitter: "Congratulations to Iain Griffiths, named Bartenders' Bartender sponsored by @AltosTequila!..."](#)

In this particular award which was a brand new event as of 2019, the judging was from a large cross section of people, while also looking at data on the most searched & referenced individuals.

I placed 6th on the inaugural list with my two business partners placing 1st & 36th as well

World's Most Influential Top 100 2019

drinksint.com BAR WORLD 100 THE INDUSTRY'S MOST INFLUENTIAL FIGURES 2019

NO.5

**Monica Berg,
Tayer +
Elementary,
London, UK**



Transplanting her custom firm, Norway to the UK in 2013, Monica Berg first landed at Polter Street Social, one of Jason Atherton's Michelin venues in London. In 2015 she returned to Oslo part-time to oversee drinks at Hamkeli, one of the world's most progressive bars and micro-distilleries, as well as consulting on projects globally with Alex Kravina and Simone Caporali and on founding the education platform Plozi. This year she and Kravina co-launched Noyu, liquor and opened Tayer + Elementary in London, demonstrating their unique take on service and drinks. Berg is a vocal advocate of staff sustainability, seasonal produce and equality behind the bar.



NO.6

**Iain Griffiths,
Trash Collective,
Toronto, Canada**

A co-founder of Mr Lynn, Iain Griffiths was behind some of the last decade's most creative venues, including London's White Lynn and Dandelion. In 2016 Griffiths co-founded his next project, Trash Tiki, with Kelsey Rainage, and together they became champions and educators for zero-waste bartending, hosting global trainings and late-night pop-ups to showcase the drinks and recipes. While affirming no bar can be completely zero-waste, Griffiths and Rainage have made headway against plastic, produce and water wastage, ensuring that their new umbrella platform, Trash Collective, is an important bartender resource globally.



Individual Recognition

The Bacardi Legacy Global Cocktail Competition is one of the biggest individual competitions in our industry. It assesses technique & creativity, as well as market & develop a brand that can achieve international recognition. It spans over 6 months & see 43 countries compete.

My drink was the Carta Switchel which saw me crowned UK Champion & Top 8 at the Global Competition.



[Talking the luck of Bramble, numbers games and the Switchel Academy with BACARDÍ Legacy 2016 UK winner Iain Griffiths](#)

[Talking the luck of Bramble, numbers games and the Switchel Academy with BACARDÍ Legacy 2016 UK winner Iain Griffiths](#)



Iain Griffiths - Interview with Bacardi Legacy 3MP

IN LEARNING AND COMPETITION PAPER



<https://www.barlifeuk.com/index.php/2016/03/iain-griffiths-interview-with-bacardi-legacy-3mp/>



Cocktail tutorial: How to make a Carta Switchel



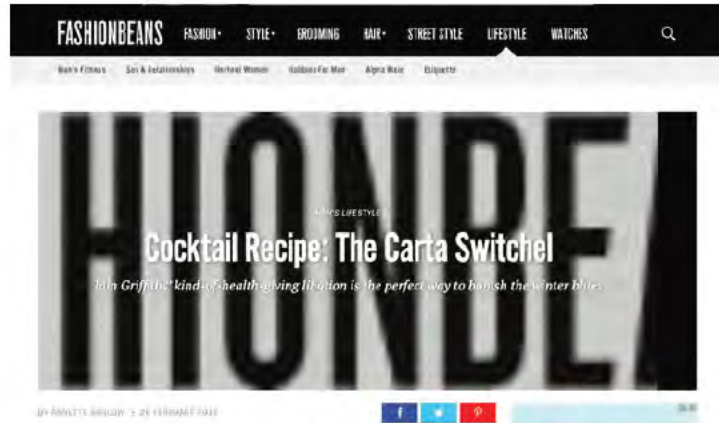
<https://metro.co.uk/video/metro-cocktails-iain-griffiths-1269932/>



<https://vimeo.com/163716644>



<https://www.thespiritsbusiness.com/2016/03/iain-griffiths-wins-uk-final-of-bacardi-legacy/>



[Cocktail Recipe: The Carta Switchel](#)



Swizzled Cocktails: Carta Switchel by Iain Griffiths



[Swizzled Cocktails: Carta Switchel by Iain Griffiths](#)

The 24 Hour Bar Build was a one-of-its-kind competition that saw the best bartenders & operators from four major cities around the world (Paris, Singapore, New York & London) come together to create, design, build & then serve over 300 guests from in a single night. We were given additional mentorship from the likes of Conde Nast Marketing Directors & the worlds most pioneering designers. I was on team London, who were voted the champions.

Dandelyan's Iain Griffiths on building a bar in 24 hours and predicting the next big spirit

By Emma Eversham

01-Oct-2015 - Last updated on 02-Oct-2015 at 12:53 GMT



Barking mad: Iain Griffiths is facing the challenge of working across three bars during London Cocktail Week as well building another in 24 hours

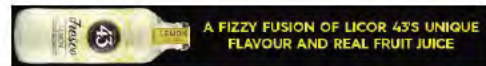
RELATED TAGS: Bar, Bartender, London

Iain Griffiths is business manager at Mr Lyan, Ryan Chetiyawardana's bar and drinks company, and bartender at Dandelyan. He is also part of the London team

[Dandelyan's Iain Griffiths on building a bar in 24 hours and predicting the next big spirit](#)

DRINKS INTERNATIONAL

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Home > News > Bar news



London takes 24hr Bar Build crown

12 October, 2015
By Harrosh Stok

Team London triumphed over Paris, New York and Singapore to win the 24hr Bar Build Challenge in London on Saturday.

The event, organised by Bacardi Brown-Forman Brands and Patron Tequila, took place at N&C Showrooms in Shoreditch, London, with more than 700 industry figures and public in attendance.

The teams – six of the best bartenders from each city – were tasked with building a bar in 24 hours; each serving cocktails using their sponsor brand.



[London takes 24hr Bar Build crown](#)

imbibe

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London crowned best bar city in the world at 24hr Bar Build

[London crowned best bar city in the world at 24hr Bar Build](#)

Individual Recognition

While competitions helped build initial recognition of my talents across bartending, marketing & operations, numerous other media coverage contributed along the way including video recipes with some of the world's most recognisable publications as well as a large amount of international travel furthering the growth of my own career as well as my companies. Alongside of all of these projects came collaboration with the most recognised and awarded spirit brands in the world.

APRIL 9, 2017

Patrón Secret Dining Society, London



© Rosana_McPhee

[Patrón Secret Dining Society, London](#)

BARTENDER

RECIPES - BARS - BOTTLES & GEAR - PEOPLE - COMPETITIONS - HOTTEST 100 AUSSIE SPIRITS - CORONAVIRUS

NEWS — SEPTEMBER 11, 2019

Watch Iain Griffiths of White Lyan talk drinks and eco-friendly bars

BY LIZ HARRINGTON



SPONSORED POST



[Watch Iain Griffiths of White Lyan talk drinks and eco-friendly bars](#)

Jamie Oliver

RECIPES DISCOVER NUTRITION VIDEO KEEP CO



Walking Dead tropical tequila cocktail: Iain Griffiths

1:34 | Drinks

[Walking Dead tropical tequila cocktail video](#)

THE COCKTAIL LOVERS

ISSUE 35
NEW ADULTS
CLASSIC

HOME BARS NEWS EVENTS RECIPES VIDEO THE MAGAZINE INDUSTRY



BY CHARLES H. BAKER JR.

[A journey with Charles H. Baker Jr's friends and their favourite cocktails: Iain Griffiths](#)

[A journey with Charles H. Baker Jr's friends and their favourite cocktails: Iain Griffiths](#)



IAIN GRIFFITHS - SPIRITED AWARDS

<https://vimeopro.com/fourthrowfilms/spirited-awards-past-videos/video/336634054>

[Previous Entry](#) | [Next Entry](#)

Iain Griffiths и Aidan Bowie в Stay True Bar

Sep. 22nd, 2015 at 1:05 AM



Быть в курсе мировых трендов – это для баров весьма полезное качество. Классика коктейлей всегда популярна, но ценителям нужны и новые ощущения, акусы и композиции.

Чтобы поддержать репутацию современного и востребованного, необходимо углубляться в изучение опыта известных барменеров, создание собственных композиций, переосмысление истории и классики, применение новых техник и возможностей.

В начале сентября в Москве по приглашению известного бармена **Дмитрия Соколова** и бренда **Ballantine's** в **Stay True Bar** побывали звезды лондонских баров **White Lyon** и **Dandelion** - **Иан Гриффитс** (Iain Griffiths) и **Айдан Боуи** (Aidan Bowie), разные по темпераменту, но обаятельные и харизматичные.



<https://zveruska.livejournal.com/147879.html>

Originally founded in London in 2016, Trash Tiki is a company I founded alongside business partner & estranged wife Kelsey Ramage. Now a Toronto-based company, The Trash Collective is the parent company that houses Trash Tiki, Supernova Ballroom & Dolly Trolley Drinks underneath it.

I have created or closely worked on every single aspect of this company from;

- Original conceptualisation, naming, branding & design
- Every one of the 100+ events held globally
- Consultancy for the foremost brands
- Speaking as an educator at 100's of industry events
- Day-to-day operations across the whole brand

Trash Tiki is one of the most recognised brands in the food & beverage global industry. It has created a spark of change in the way people approach certain issues & as an entrepreneur is arguably my most successful company to-date.

Global Media Coverage

VOGUE

These "Trash Cocktails" Are Made With Actual Garbage—
And Are Delicious

BY JIMMY KIRK
PHOTO: J. KIRK



[These "Trash Cocktails" Are Made With Actual Garbage—And Are Delicious](#)

The New York Times

Ad placed by Google

These Cocktails Are Garbage. Yum!

Fancy alcoholic drinks made with food scraps are Trash Tiki's way of pushing a more sustainable bar scene.



A sweet-tart gin and tonic, with a splash of fermented water made from breaded peaches, being prepared at a bar in SoHo, New York City.

[These Cocktails Are Garbage. Yum!](#)

Read Watch Save Yourself Culture Life News Design

drinking

These Zero-Waste Cocktails Are Made with Old Pineapple and Used Coffee Grounds

An average bar throws away up to eight bags of organic waste a night. London bartenders Ian Griffiths and Kelsey Ramage want to change this by reusing cocktail ingredients normally thrown in the bin.

By Laura Easter

[These Zero-Waste Cocktails Are Made with Old Pineapple and Used Coffee Grounds](#)

CHOOSE THE SUNNY SIDE



One-on-one with Iain Griffiths of Trash Tiki

<https://www.menumag.ca/2019/05/02/one-on-one-with-iain-griffiths-of-trash-tiki/>



TRASH TIKI: SUSTAINABLE COCKTAILS WITH ATTITUDE

By Andrew Walsh | November 2017 | 4 Comments

[Let's Talk About Trash Tiki: Sustainable Cocktails With Attitude](#)

Trash cocktails: leftovers add flavour to our drinks



[Trash cocktails: leftovers add flavour to our drinks](#)

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Toronto

From trash to tiki cocktail: how a travelling pop-up is changing the way bars think about waste



Trash Tiki is travelling to 32 cities on a 9-month tour

Talia Ricci · CBC News · Posted: Aug 23, 2017 11:00 AM ET | Last Updated: August 23, 2017



[From trash to tiki cocktail: how a travelling pop-up is changing the way bars think about waste](#)



DRINK SCENE

Trash Tiki Takes The Food Waste Conversation Behind The Bar

Tiffany De

August 21, 2017



SQUAD

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<https://www.foodrepublic.com/2017/08/21/trash-tiki-kill-sustainability/>

When Life Gives You Lemons

From disco balls to upcycled citrus husks — how one anti-waste cocktail bar is shaking up the sustainability status quo.

BY MANDY SHAM / PHOTOGRAPHY BY BRITNEY TOWNSHEND | MARCH 23, 2020

0 SHARES



[When Life Gives You Lemons](#)



Photo by Steve Ryan

The Zero-Waste Cocktail Movement
Shaking up the way we drink.

[From trash to tiki cocktail: how a travelling pop-up is changing the way bars think about waste](#)

Trash Tiki: Turning Waste into Artisan Cocktails

BY ALESSIONS
September 4, 2017 2 Comments

When it comes to cocktails, most drinkers aren't thinking about the amount of excess waste created every single night. Truth be told, there is a surprising amount of waste ranging from the simply discarded lemons and lime wedges to the throwaway garnishes like herbs and berries.

In fact the waste is so substantial that it's led to a new concept in cocktail making: Zero-waste cocktails. It's a new trend that's been taking off in some of the most creative bars across the globe and even sparked a global tour called "Trash Tiki".



[Trash Tiki: Turning Waste into Artisan Cocktails](#)



Iain Griffiths and Kelsey Ramage to launch sustainability initiative

LAURA FOSTER
04 OCTOBER 2016

f t in

[Iain Griffiths and Kelsey Ramage to launch sustainability initiative](#)

Opinion What bars can do with all those used-up limes

OPINION: A typical 50-seat cocktail bar fills two compost bins with lime husks every day. If we're serious about cracking down on food waste, we should follow this pop-up's lead and start putting them to good use.

By Casey Mintz - Published on Jun 18, 2019



In Ontario, we produce 3.7 million tonnes of food waste a year, about 60 per cent of which ends up in landfills. (iStock.com/ALEAMAGIE)

[What bars can do with all those used-up limes](#)

One Person's Trash Is Another Person's Cocktail

Environmental, anti-waste, punk rock fun at The Four In Hand with bartenders from one of the world's best bars.



Life: Iain Griffiths and Kelsey Ramage

Photography: Owen Woodcock

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Six to Ten: This Weekend; Carriageworks Farmers Markets FOOD & DRINK

Sydney Christmas Icon BBQ King Has Closed Down After 40 Years FOOD & DRINK

Sydney Burger Outfit Down N' Out Has (Finally) Closed Its

[One Person's Trash Is Another Person's Cocktail](#)

CAN'T LIVE WITHOUT

By Gray Olson

June 28, 2018

SHARE



The One Tool That's Vital to Trash Tiki's Travel Kit

Why Iain Griffiths and Kelsey Ramage will always find room in their carry-on for a coffee scale



[The One Tool That's Vital to Trash Tiki's Travel Kit](#)



Trash Tiki is coming to Asia



[Trash Tiki is coming to Asia – DRiNK](#)

FOOD & DRINK

Trash Tiki: When You Can Drink Expensive Cocktails And Save The Planet



[Trash Tiki World Bartender Day](#)



[Can zero waste cocktails save the world?](#)

Cocktail Hour: The Sustainable Edition

We invited 11 brave Toronto bartenders to first, but few they're making low-impact cocktails without sacrificing the quality.

BY KYLE BINDER

[Cocktail Hour: The Sustainable Edition](#)



[Unpacking Sustainability with TrashTiki](#)



[Eco-conscious pop-up Trash Tiki will shake up cocktails crafted from food waste in Vancouver](#)



Drink like you give a f**k with Trash Tiki

[Drink like you give af**k with Trash Tiki](#)

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What Are Closed Loop Cocktails and Why Are They on So Many Menus?

The movement has spread to some of the best bars and restaurants in the world.

By [Melissa Locker](#) Updated October 12, 2017



[What Are Closed Loop Cocktails and Why Are They on So Many Menus?](#)



[These Tiki Cocktails Are Garbage \(In a Good Way\)](#)

UPROXX

LIFE

Meet The Punk Rock Bartenders Who Are Greening The Cocktail Scene



NOVEMBER 8, 2017

<https://uproxx.com/life/trash-tiki-sustainable-bar-cocktails/>



FOOD & DRINK, GOING OUT

TRY RUBBISH COCKTAILS AS TRASH TIKI RETURNS TO LONDON...

by Ella Frank | March 16, 2019 | 1 Comment

[Try RUBBISH cocktails as Trash Tiki returns to London...](#)

TV & MOVIES

Get Trashed—Literally. At Trash Tiki, Drinks Made of Garbage Go Down Smooth

At Toronto's Trash Tiki pop-up, FLARE tasted cocktails made from citrus and herbs destined for the bin—and it got a little messy.

By Stephen Lee | September 2, 2019



[At Trash Tiki, Drinks Made of Garbage Go Down Smooth - FLARE](#)



FOOD & DRINK

Trash Tiki: Bartender duo tackling zero waste in the industry with zest, creativity and attitude

[Trash Tiki: Bartender duo tackling zero waste in the industry with zest, creativity and attitude](#)

FOOD & DRINK | 11:01, 4 Dec 2019

These Tiki Trash Cocktails Are Made From Garbage And Offer Zero-waste



[These Tiki Trash Cocktails Are Made From Garbage And Offer Zero-waste](#)

Zero-Waste Cocktails: One Shot Creativity And A Dash Of Bar Trash

Zero-Waste Cocktails: One Shot Creativity And A Dash Of Bar Trash

Repurposing cocktail waste isn't a trend that is confined to bars and restaurants.

By Ryan Tossler, Contributor

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[Zero-Waste Cocktails: One Shot Creativity And A Dash Of Bar Trash](#)

FOOD & DRINK

We Drank Garbage Cocktails and They Were Delicious

By Amanda Labriola | Published on 03/25/2019 at 10:53 AM



STEVE AYER

<https://www.thrillist.com/culture/trash-tiki-cocktails>

The Cocktail World's New Frontier is Environmental Awareness



[The Cocktail World's New Frontier is Environmental Awareness](#)

HOUSTON'S DINING MAGAZINE MY TABLE

AT HOME + AWAY FROM THE GARDEN IN THE KITCHEN BEHIND THE BAR RESTAURANT NEWS SHOP

These Two Bartenders Don't Want You to Get Wasted

August 01, 2017 / Taylor Byrne Dodge



The Trash Tiki pop-up menu at NEMJA WAMBON was full of puns and sustainable zero waste.

[These Two Bartenders Don't Want You to Get Wasted - My Table magazine](#)

RETAIL - CONNECTED LOGISTICS

Sustainable Cocktails Could Be the Next Big Trend in Bartending

BY RACHEL KING
July 2, 2018 10:01 AM

<https://fortune.com/2018/07/02/sustainable-cocktails-bitters-drinks/>



Trash Tiki comes to Miami. Photo by Steve Bova

Trash Tiki Pop-Up Serves Recycled Drinks at the Anderson

[Trash Tiki at the Anderson Miami August 3 and August 4](#)



[Trash Tiki Anti-Waste Tour aims to reduce waste with craft cocktails](#)

Bartending duo serves up drinks made from scraps : Trash Tiki turns food waste into innovative cocktails

<https://koreajoongangdaily.joins.com/new/article/article.aspx?aid=3035832>

Bring home safety and convenience with ADT by TELUS. [Learn more](#)

SUSTAINABILITY Junk food

The waste produced feeding the world's foodies can be staggering. **Christine Sismundo** talks to the creative chefs and bartenders pushing the industry to clean up its act.

Photography by **Chris Robinson**
Food styling by **Michael Ebbot**



[Junk food: Creative bartenders and chefs are reusing waste to increase sustainability](#)

Trash Tiki comes to Australia

Wishful drinking meets mindful upcycling as Trash Tiki brings its dumpster-diving philosophy to our favourite local bars and eateries.

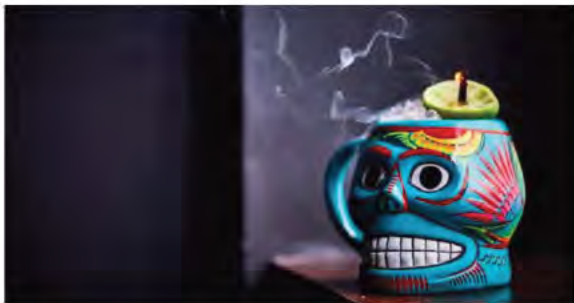
FEB 11, 2018 6:39PM BY [WENDY COOPER](#)



[Trash Tiki comes to Australia](#)

Meet Trash Tiki, The Pioneers Of Zero Waste Cocktails

July 27, 2017



[Meet Trash Tiki. The Pioneers Of Zero Waste Cocktails](#)

20 FEB 2018 - 2:40PM

This duo wants to turn your trash into a cocktail



IMAGES 02

One bar's trash is this sustainability-focused bar's treasure.

[Trash Tiki: How a pop up turns waste into cocktails](#)

FOOD & DRINK

10 Modern Day Bartenders Who Are Revolutionizing Tiki

By [Dillon Matt](#) Published on 4/25/2018 at 3:44 PM



COURTESY OF TRASH TIKI

Kelsey Ramage and Iain Griffiths

Trash Tiki, Toronto

[Bartenders Revolutionizing Tik](#)

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FOOD + DRINK ARTS + ENTERTAINMENT STYLE + DESIGN TRAVEL EDITOR'S PICKS ABOUT



TO FOOD + DRINK

THE LONDON BARTENDERS THAT MADE WASTE-FREE COCKTAILS COOL

By Will Ziebell

[Trash Tiki: London's Waste-Free Cocktail Guns Come To Melbourne](#)

STYLE

Leisure

How cocktails are creating more waste, and the pioneering mixologists who are making a change

Citrus are the most common, and most wasted, ingredients

Victoria Burrows

[How cocktails are creating more waste, and the pioneering mixologists who are making a change](#)



Credit: The Grinch would approve / Photo courtesy of Trash Tiki

Acclaimed London Bartenders Bring Trash Tiki to Ninja Ramen This Weekend

[Houston's Ninja Ramen Hosts Sustainable Cocktail Pop-Up Trash Tiki](#)

The Sipsmith Blog

THE RISE OF SUSTAINABLE COCKTAILS

in GIN CULTURE | May 19, 2017

<https://sipsmith.com/rise-sustainable-cocktails/>

Bar Biz: Waste Not...



Trash Tiki's Coco Sherry cocktail.

Green Practices Spawn 'Trash Cocktails' from Discarded Ingredients

[Bar Biz: Waste Not...](#)

Get Trashed

Bartenders are fighting food waste, one "trashy" cocktail at a time

BY SARI KAMIN
8/2/17

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[How to Fight Food Waste with Booze](#)

You Should Be Drinking Trash Cocktails

By Jahlia Seppanen
December 4, 2018



[Why You Should Be Drinking Trash Cocktails](#)



Bartending Duo 'Trash Tiki' Battles Food Waste With Cocktails

[Bartending Duo 'Trash Tiki' Battles Food Waste With Cocktails](#)

Trash Tiki Citrus Stock

Iain Griffiths and Kelsey Ramage | Toronto

This formula for citrus stock, which extends the life of fresh citrus and helps to eliminate waste, was created with plenty of wiggle room in mind, and Iain Griffiths, who founded the pop up and online forum, Trash Tiki, with Kelsey Ramage, suggests adjusting your recipe based on the type of citrus you are using, as well as the drink you hope to make.

<https://punchdrink.com/recipes/trash-tiki-citrus-stock/>

BARTENDER

RECIPES | BARS | BOTTLES & GLASS | PEOPLE | CONCEPTS | HISTORY | DRINKS | SPORTS | COCKTAILS

Here's a killer second use Trash Tiki recipe for your herbs



[Here's a killer second use Trash Tiki recipe for your herbs](#)

Consultancy

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Trash Tiki's Iain Griffiths & Kelsey Ramage take charge of the drinks at The Curtain

Written by Gavin Hardy | Created: 23 April 2017

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[Trash Tiki's Iain Griffiths & Kelsey Ramage take charge of the drinks at The Curtain | Latest news](#)

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Trash Tiki to serve food waste cocktails at Red Rooster

By Sophie WITTS

23 Apr 2017 | Last updated on 24 Apr 2017 at 11:21 AM

[f](#) [t](#) [in](#) [e](#)



[Trash Tiki to serve food waste cocktails at Red Rooster](#)



Trash Tiki to oversee drinks for new Shoreditch hotel

24 April 2017

[f](#) [t](#) [in](#)

[Trash Tiki to oversee drinks for new Shoreditch hotel](#)

The Trash Collective has engaged in numerous brand partnerships over the years but none more important than partnering with Pernod Ricard, the world's 2nd largest spirits & wine company. Trash Tiki is signed on as the world's first ever Sustainability Ambassadors for the food & beverage world. This is a long running, 10 year contract that will see us consult on every aspect of the business, ensuring all education programs we design are aligned with the United Nations EducateAll platform. Other examples of global reaching brand partnerships are below

Brand Partnerships



Pernod Ricard Announces Partnership With the United Nations' EducateAll Platform to Provide Free Sustainable and Responsible Bartending Training Online

One of Many Commitments in Its "2030 Sustainability & Responsibility Roadmap - Good Times From a Good Place"

[Pernod Ricard Announces Partnership With the United Nations' EducateAll Platform to Provide Free Sustainable and Responsible Bartending Training Online](#)



Corby marks 9th annual Responsib'All Day by launching Canada's first nation-wide sustainability pop-up bar



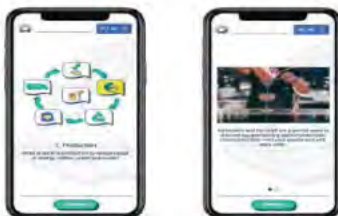
[Corby marks 9th annual Responsib'All Day by launching Canada's first nation-wide sustainability pop-up bar](#)



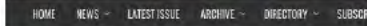
Pernod Ricard Launches Free Sustainability Education Platform For The Spirits Industry



Kate Dingwall Contributor
Food & Drink
I write about people, places, and products in the spirits world.



<https://www.forbes.com/sites/katedingwall/2020/06/01/pernod-ricard-launches-free-sustainability-education-platform-for-the-spirits-industry/#7d7ef8d25ccc>



ABSOLUT LAUNCHES THE GREEN HUSTLE SUSTAINABILITY SCHEME

BY JENNIFER LLOYD



<https://barmagazine.co.uk/absolut-launches-the-green-hustle-sustainability-scheme/>

The Culinary Scoop

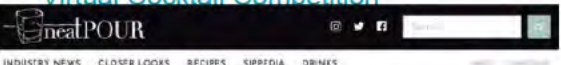
Sombra Mezcal Announces Sustainable Virtual Cocktail Competition

Posted on April 20, 2018 by YShawna
Grand Prize of Week-Long Trip to Oaxaca, a Destination for Mezcal and Gastronomy, and a Hands-On Apprenticeship at Sombra Mezcal's Groundbreaking, Sustainable New Distillery

Sombra Mezcal, a spirit distilled to sustain the land and the people of Oaxaca, today announces its first-ever sustainable cocktail competition. "Shake and Stir to Sustain the Land and the People." Open to professional bartenders in the U.S., entries are accepted from April 22 through August 22, 2018 on [Sombra's](#) website. Sombra Mezcal is the brainchild of Richard Betts,



[Sombra Mezcal Announces Sustainable Virtual Cocktail Competition](#)



INDUSTRY NEWS CLOSER LOOKS RECIPES SIPPIEDIA DRINKS

Sombra Mezcal Teams With Trash Tiki For Sustainable Cocktail Competition



[Sombra Mezcal Teams With Trash Tiki For Sustainable Cocktail Competition](#)



Trash Tiki Is Bringing Eco-Punk Parties and Sustainable Spirits to Permanent Digs



[Trash Tiki Is Bringing Eco-Punk Parties and Sustainable Spirits to Permanent Digs](#)

TORONTO LIFE Food Real Estate Style City Culture Neighbourhoods Newsletters Membership

What's on the menu at Supernova Ballroom, the Financial District's stunning new cocktail bar with an anti-waste attitude

BY TORONTO LIFE | PHOTOGRAPHY BY GABRI FRANK | @GABRIFRANK.COM



[What's on the menu at Supernova Ballroom, the Financial District's stunning new cocktail bar with an anti-waste attitude](#)

THE SPIRITS BUSINESS AWARDS • EVENTS • BRAND CHAMPIONS • JOBS SUBSCRIPTIONS
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Trash Tiki founders open first bar

18th September, 2019 by Owen Ballarod

Bartenders Kelsey Ramsay and Ian Griffiths, the duo behind travelling waste-reducing pop-up Trash Tiki, have opened their first permanent bar – Supernova Ballroom.

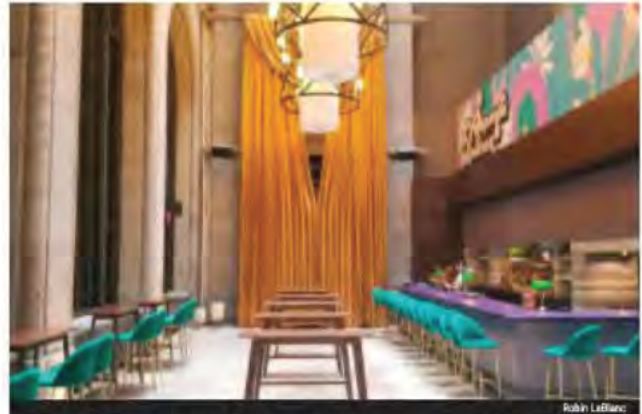


[Trash Tiki founders open first bar](#)

Inside Supernova Ballroom, an anti-waste cocktail bar

Trash Tiki founders launch a funky financial district spot devoted entirely to fun, fizzy cocktails

BY ROBBY LEBLANC | OCT 9, 2019



Robin LeBlanc

Supernova Ballroom (330 Bay, at Adelaide, 416-710-2764, supernovaballroom.com) is the latest project from the minds behind Trash Tiki, the [global cocktail pop-up](#) devoted to lessening the environmental impact of bars.

<https://nowtoronto.com/food-and-drink/drinks/supernova-ballroom-toronto>

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FOOD & WINE

Could Supernova Ballroom put Toronto on the cocktail bar map?

By Christina Stevens & Special to the Star
Feb. 20, 2020, 10:29 AM EST

PHOTO: THE CONVERSATION



[Could Supernova Ballroom put Toronto on the cocktail bar map?](#)

The Mr Lyan brand was first started in 2012 & I joined in early in 2013 when it became a formalised company. As a creative founder at only 26 I undersaw every aspect of this business, from opening our first pioneering venue, White Lyan to negotiating contracts to formalise a hotel partnership with the former hotel group, Morgans (MHG). Along the way we engaged in numerous innovative business ventures from the Mr Lyan Bottled Cocktails that were stocked at the historic Selfridges to growing the public profile of the director & my creative partner in all endeavours under the Mr Lyan brand, Ryan Chetiyawardana. My final stage as part of this company was co-ordinating global expansion that saw 3 permanent venues & one long standing pop up with Mastercard.

As with start up, my role was hugely varied and there is not a single project in the Mr Lyan family has come about without my direct involvement, almost always as the leader of operations & execution.

White Lyan

Interview
White Lyan cocktail bar brings a refreshing twist to waste and recycling
 Leah Borromeo

How one London cocktail bar has reduced its waste output to just bottle caps, napkin wrappers and 24 glass bottles a week

[White Lyan cocktail bar brings a refreshing twist to waste and recycling](#)



White Lyan: the bar with no ice, no fruit and no brands

Thursday 10 October 2014 10:43

[White Lyan: the bar with no ice, no fruit and no brands](#)

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London's Most Radical New Cocktail Bar

Part of a growing crop of high-concept bars, London's White Lyan aims to bring complex cocktails to a wider audience by sweating off everything from ice to garnishes. Alice Lascelles investigates what happens when the traditional bar is turned upside down.

JANUARY 7 2014 | story ALICE LASCELLES | photo WHITE LYAN

<https://punchdrink.com/articles/londons-most-radical-new-cocktail-bar/>

LIQUOR RECIPES SPIRITS BEER & WINE THE BASICS BEHIND THE BAR NEWS ABOUT US

BEHIND THE BAR | SNAP SHOT

Is This the World's Greenest Bar?

Written by Liza B. Zimmerman

<https://www.liquor.com/articles/is-this-the-worlds-greenest-bar/>

Dandelyan has won more awards than any other bar on the planet. Situated inside the Mondrian hotel, it traded for 4 years, closing out of a personal interest from Ryan & myself to keep pushing the boundaries of what the space could achieve.

Dandelyan



Photo: Greg De Bar - Ryan Chettyawardana at Dandelyan (Nabecca Bar)

PUBS, BARS AND NIGHTLIFE

Dandelyan triumphs as London sweeps the board at Class Bar Awards

[Dandelyan triumphs as London sweeps the board at Class Bar Awards](#)



Dandelyan Named 'World's Best Cocktail Bar'

Ryan Chettyawardana's bar at the Mondrian Hotel receives three prizes at the 2017 Spirited Awards

by Adam Carlin | @AdamCarlin | Jul 24, 2017 12:57pm BST

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Dandelyan at the Mondrian Hotel | Courtesy of Dandelyan

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[Dandelyan Named 'World's Best Cocktail Bar'](#)



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OFM awards 2015 best place to drink: Dandelyan

Ryan Chettyawardana insists he's only a 'bartender' at the London venue. He's just being modest

Read the full list of runners-up



Photo: The Guardian of Dandelyan for the OFM Awards 2015 Best Place to Drink in London

[OFM awards 2015 best place to drink: Dandelyan | Food](#)



London's Dandelyan Named World's Best Cocktail Bar

By Adam Carlin | Published on 30/06/2017 at 1:00 PM



DANDELYAN/STYLING

[London's Dandelyan Named 2017 World's Best Cocktail Bar](#)

In 2019, the Lyan company formed a new partnership with Lore Hotel Group. This allowed for rapid expansion which was capitalised on, closing Dandelyan and reopening it as Lyaness, while also opening Super Lyan in Amsterdam and Silver Lyan in Washington, DC. Alongside of this came a partnership with Mastercard that saw the full recreation of Lyaness in NYC.

My role across these projects was always centred in the creation & execution of menu concept

Expansion



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FOOD & DRINK

Lyaness: How the world's best bar reinvented itself

www.cnn.com/2019/03/25/lyaness-bar-ny/index.html



[Lyaness: How world's best bar winner from 2018 was reinvented](#)

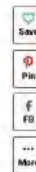
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Home + Food and Drink

His Bar Was Considered the Best in the World. Now, He's Starting From Scratch.

"Closing might have seemed like a really odd decision from the outside," said Ryan Chetiyawardana, whose bar, Dandelyan, closed earlier this month. "But it felt like an obvious choice."

BY HANNAH WALSH | MARCH 25, 2019



[Dandelyan Was Considered the Best Bar in the World. Now, Owner Ryan Chetiyawardana Is Starting From Scratch.](#)

Forbes | Billionaires | Innovation | Leadership

Ryan Chetiyawardana's Acclaimed London Bar, Lyaness, Comes to Manhattan (For A Few Months)



Karla Alindahao Senior Contributor @ ForbesLife
I write about travel and food. So I love forks in the road.



Ryan Chetiyawardana (of Lyaness fame) in his element—behind the bar. [Photo credit](#)

<https://www.forbes.com/sites/karlaalindahao/2019/08/22/ryan-chetiyawardana-brings-lyaness-to-new-york-city-at-priceless-mastercard-2019/#20285f8c61ea>



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By Ivan Ryan | 16/09/2015

MR LYAN'S GROWING EMPIRE

From the first bar launch two years ago Mr Lyan has expanded exponentially, collecting accolades and raising eye brows with the 'heaps mad shit' the brand does so well.

[Mr Lyan's Growing Empire](#)