



CHURCH & LOUIS, INC. 180 2ND AVE NEW YORK NY 10003

## TABLE OF CONTENTS

**COMMUNITY BOARD #3 QUESTIONNAIRE** 

**APPLICANT HISTORY** 

NINTH WARD INTRO / HISTORY

**PHOTOS** 

FLOOR PLAN

**COMMUNITY BOARD ANNOUNCEMENT POSTER** 

SIDEWALK SEATING PLAN

**MENUS** 

**EXISTING LIQUOR ESTABLISHMENT SCHEMATIC** 

MAP OF DISTANCE TO CHURCH

**CROWD MITIGATION PLAN** 

**NOISE MITIGATION PLAN** 

**NEIGHBORHOOD ANNOUNCEMENT POSTERS** 

SIGNATURE PAGES







# 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

Paul Rangel, Board Chair

Susan Stetzer, District Manager

#### Community Board 3 Liquor License Application Questionnaire

-	E: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.				
and a	following items and questionnaire package are due by date listed in email invite:				
_					
	A proposed food and or drink menu.				
□ □	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)				
0	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: <a href="https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page">https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page</a> (this is not required but strongly suggested if a relevant group exists)				
0	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).				
Chec	k which you are applying for:				
	ew liquor license  alteration of an existing liquor license  corporate change				
Chec	k if either of these apply:				
	le of assets upgrade (change of class) of an existing liquor license				
Toda	y's Date:				
le le	cation currently licensed?   Yes No Type of license:				
If alt	eration, describe nature of alteration: N/A				
Prev	ious or current use of the location: Restaurant				
Corp	oration and trade name of current license:				
	LICANT: nise address: 180 2nd Avenue, New York, NY 10003				
Cros	s streets: E. 11th Street & E. 12th Street				
Nam	e of applicant and all principals: CHURCH & LOUIS, INC				
	Principals: Nic Ratner & Robert Morgan				
Trad	e name (DBA): Ninth Ward				
4	7 STORY AT TO YOU				

Revised: July 2022 Page 1 of 5

	PREMISE:	
	Type of building and number of floors: Mixed Residential & Commerical Building	
	Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?	
TCO	☐ Yes ☐ No What is maximum NUMBER of people permitted 74	
enun	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 & 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) MON - THURS 3PM - 2AM , FRI 3PM - 4AM, SAT 11:30AM - 4AM, SUN 11:30	AM - 12AM
	OUTDOOR PATIO - MON - THURS 3PM - 10PM, FRI & SAT 11:30AM - 10PM, SUN 11:30AM -1	
	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? 7 indoor tables: Total number of indoor seats? 45 indoor seats: 24 seats in garden patio  How many stand-up bars/bar seats are located on the premise (number, length, and location)	oatio
	1 stand up bar, 8 bar stools at bar (included with indoor seating), bar is 17' long located on south	wall
	(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 menu attach	ned.
	What are the hours the kitchen will be open? All hours of operation	
	Will a manager or principal always be on site?   Yes □ No If yes, which? Manager - TBD	
	How many employees will there be? 10	
	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: 2 amps for 4 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	

Revised: July 2022 Page 2 of 5

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.") See plan attached.
Will there be security personnel?  ✓ Yes □ No (If Yes, how many and when)  Doorman checking IDs 7 days a week
How do you plan to manage noise inside and outside your business so neighbors will not be affected?  Please attach plans. See plan attached
Is sound proofing installed?   Yes □ No  *building is concrete slab on the walls & in between each floor it is new construction.  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:  Sidewalk Cafe & Rear yard patio garden
APPLICANT HISTORY:  Has this corporation or any principal been licensed for sale of alcohol previously? Yes No  If yes, please indicate name of establishment: SEE RIDER ATTACHED
Address: Community Board #
Dates of operation:
Has any principal had work experience similar to the proposed business?   ✓ Yes   No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or
information hampers the ability to evaluate this application.
Does any principal have other businesses in this area?   ✓ Yes □ No If Yes, please give trade name,
address and describe the business Honey Ryder LLC d/b/a Kingston Hall, 147-149 2nd Ave, New York, NY 10003
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.

Revised: July 2022 Page 3 of 5

LO	CATION:
Ho	w many licensed establishments are within 1 block? _ 9
Ho	w many On-Premise (OP) liquor licenses are within 500 feet? 15
ls t	he premise within 200 feet on the same street of any school or place of worship? 🗖 Yes 🖬 No
со	MMUNITY OUTREACH:
imr cor add	ase see the Community Board website to find block associations or tenant associations in the mediate vicinity of your location for community outreach. Applicants are encouraged to reach out to nmunity groups, but it is not required. Also use provided petitions, which clearly state the name, dress, license for which you are applying, and the hours and method of operation of your ablishment at the top of each page. (Attach additional sheets of paper as necessary)
fas	are including the following questions to be able to prepare stipulations and have the meeting be ter and more efficient. Please answer per your business plan; <u>do not plan to negotiate at the eting</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)  New Orleans Style/Cajun restaurant, or
2.	New Orleans Style/Caiun
2.	New Orleans Style/Cajun restaurant, or
2.	New Orleans Style/Cajun restaurant, or I will operate a
2.	New Orleans Style/Cajun restaurant, or  ☐ I will operate a
3.	New Orleans Style/Cajun restaurant, or  □ I will operate a
	New Orleans Style/Cajun restaurant, or  □ I will operate a
	New Orleans Style/Cajun  □ 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  My hours of operation will be:  Mon 3pm - 2am ; Tue 3pm - 2am ; Wed 3pm - 2am ; Wed 3pm - 2am ; Sat 11:30am - 4am ; Sat 11:30am - 4am ;
	New Orleans Style/Cajun  □ 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  My hours of operation will be:  Mon 3pm - 2am ; Tue 3pm - 2am ; Wed 3pm - 2am ; Wed 3pm - 2am ; Sat 11:30am - 4am ; Sat 11:30am - 4am ;
	New Orleans Style/Cajun restaurant, or  □ I will operate a
3.	New Orleans Style/Cajun restaurant, or  ☐ I will operate a
3.	New Orleans Style/Cajun
3.	New Orleans Style/Cajun  □ 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  My hours of operation will be:  Mon 3pm - 2am ; Tue 3pm - 2am ; Wed 3pm - 2am ; Wed 3pm - 2am ; Fri 3pm - 4am ; Sat 11:30am - 4am ; Sat 11:30am - 4am ; Sun 11:30am - 12am . (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)  □ I will not use outdoor space for commercial use (including Open Restaurants) OR

Revised: July 2022 Page 4 of 5

6. I will install soundproofing, \_\_\_\_\_

7.	☐ I will close any front or rear façade doors	■ I will have a closed fixed façade with no
	and windows at 10:00 P.M. every night or	open doors or windows except my entrance
	when amplified sound is playing, including but	door, which will close by 10:00 P.M. or when
	not limited to DJs, live music and live	amplified sound is playing, including but not
	nonmusical performances, or during	limited to DJs, live music and live nonmusical
	unamplified performances or televised sports.	performances, or during unamplified
		performances or televised sports.
8.	I will not have 🗹 DJs, 🖬 live music, 🗹 third-party pr	
	fee is charged, ★ scheduled performances,   more	than DJs per, <b>\bigcup</b> more than
	private parties per	
9.	☑ I will play ambient recorded background music of the second	only.
10.	I will not participate in pub crawls or have party	buses come to my establishment.
11.	🗹 I will not have unlimited drink specials, including	g boozy brunches, with food.
12.	☐ I will not have a happy hour or drink specials with	th or without time restrictions OR 🗹 I will have
	happy hour and it will end by 8pm	
13.	☐ I will not have wait lines outside. ☐ I will have a	a staff person responsible for ensuring no
	loitering, noise or crowds outside.	
14.	🗵 I will conspicuously post this stipulation form be	eside my liquor license inside of my business.
15.	☑ Residents may contact the manager/owner at the manager owner at the manager owner.  ■ Residents may contact the manager owner.  ■ Residents may con	ne number below. Any complaints will be
	addressed immediately. I will revisit the above-state	ed method of operation if necessary in order to
	minimize my establishment's impact on my neighbo	rs.
	Name: Robert Morgan & Nic Ratner	
	Phone Number: 917-969-3440 & 917-592-5090	

Revised: July 2022 Page 5 of 5

## **APPLICANT HISTORY**

- HONEY RYDER LLC D/B/A KINGSTON HALL
   147-149 2ND AVENUE, NEW YORK, NY 10003
   COMMUNITY BOARD #3
   DATES OF OPERATION: 06/2012 PRESENT
- CHURCH & LOUIS INC D/B/A NINTH WARD 180 2ND AVENUE, NEW YORK, NY 10003 COMMUNITY BOARD #3 DATES OF OPERATION: 06/2010-02/2015
- 211 AVE A RESTAURANT INC D/B/A SHOOLBRED'S 197 2ND AVENUE, NEW YORK, NY 10003 COMMUNITY BOARD #3 DATES OF OPERATION: 02/2008-06/2017

## NINTH WARD INTRO / HISTORY

NINTH WARD WAS ORIGINALLY OPENED IN 2010 IN THE SAME LOCATION (180 SECOND AVENUE) THAT IS CURRENTLY BEING REAPPLIED FOR IN THIS FOLLOWING PRESENTATION. NINTH WARD WAS A POPULAR ESTABLISHMENT THAT ADDED TO THE VIBRANCY OF THE EAST VILLAGE.

IN 2015 A SECOND NINTH WARD LOCATION WAS OPENED IN LONDON, ENGLAND AND CONTINUES TO OPERATE TODAY.

IN EARLY 2015 180 SECOND AVENUE WAS SOLD. THE NEW OWNER ANNOUNCED THAT THE BUILDING WOULD UNDERGO MAJOR RENOVATIONS AND THE NINTH WARD WAS TEMPORARILY SHUTTERED.

THE SCHEDULED RENOVATIONS WERE PLANNED TO TAKE 18 MONTHS, BUT ALMOST IMMEDIATELY RAN INTO COMPLICATIONS. UNFORTUNATELY, DUE TO THE LANDLORD'S INEXPERIENCE, CONSTRUCTION DELAYS AND THE COVID PANDEMIC, THE PROJECT HAS NOW DRAGGED ON FOR NEARLY A DECADE.

THE LIQUOR LICENSE FOR NINTH WARD, IN SAFE KEEPING WITH THE SLA, WAS RENEWED ON TWO OCCASIONS DURING THE CONSTRUCTION. ON THE THIRD ATTEMPT TO RENEW THE LICENSE IT WAS CANCELLED AS SIMPLY TOO MUCH TIME HAD PASSED WITH THE BUSINESS BEING CLOSED.

WE ARE NOW REAPPLYING FOR THE FULL ON PREMISES LIQUOR LICENSE IN ORDER TO REOPEN NINTH WARD IN ITS ORIGINAL LOCATION AND CONTINUE WITH THE SUCCESSFUL BUSINESS THAT PREVIOUSLY EXISTED. WE LOOK FORWARD TO BEING PART OF THE REVITALIZATION OF THE EAST VILLAGE.

## **ESTABLISHMENT PHOTOS, INSIDE AND OUT**





## **ESTABLISHMENT PHOTOS, INSIDE AND OUT**

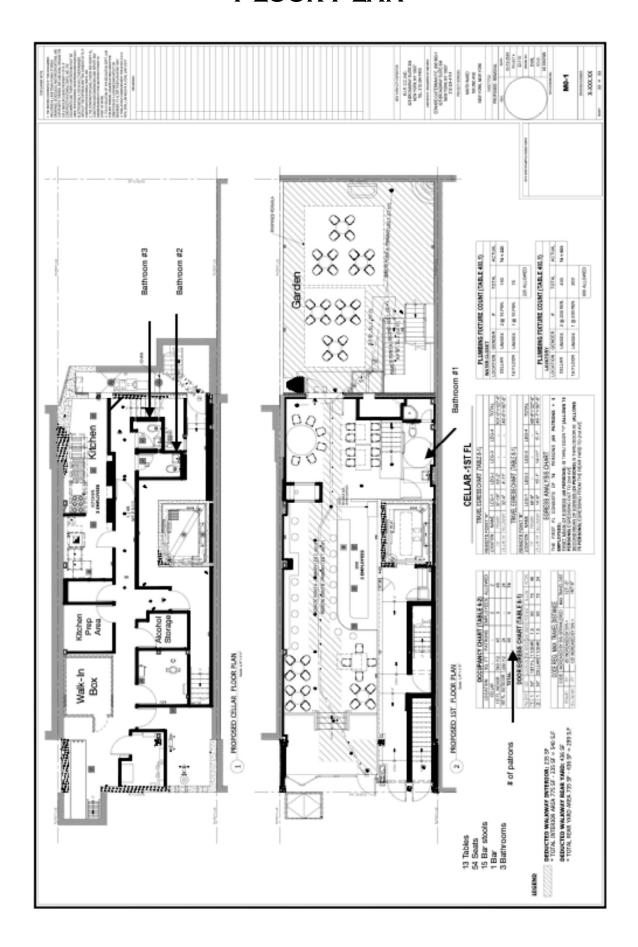




## **ESTABLISHMENT PHOTOS, KITCHEN**



## FLOOR PLAN



#### **COMMUNITY BOARD MEETING ANNOUNCEMENT POSTER**





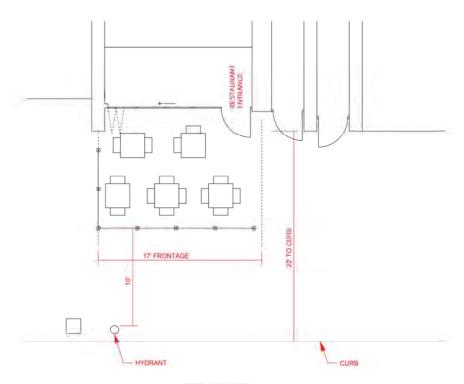
#### COMMUNITY BOARD MEETING ANNOUNCEMENT POSTER





## SIDEWALK SEATING PLAN

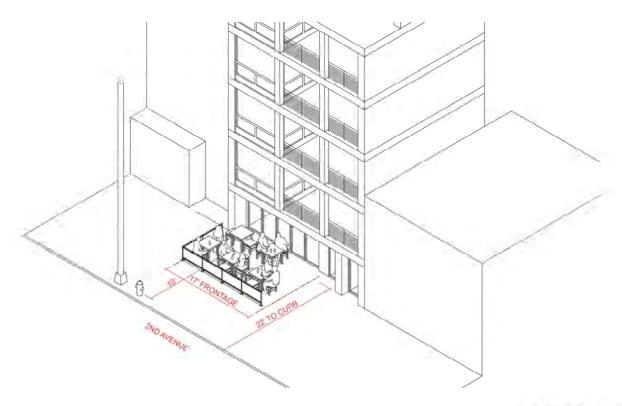




2ND AVENUE

Sidewalk plan

## SIDEWALK SEATING PLAN



Sidewalk bird's eye view





#### DINNER

#### STARTERS

LOUISIANA STYLE CRAB CAKES
WITH MIXED GREENS & SMOKEY AIOLI \$16

#### GRILLED BROCOLLINI CAESAR SALAD

WITH SHAVED PARMESAN & BREADCRUMBS \$15

#### JALAPEÑO CORNBREAD

WITH HONEY BUTTER \$12

#### FRIED OYSTERS

ENCRUSTED IN CAJUN SPICES, WITH SPICY GARLIC HERB BUTTER \$17

#### **ENTREES**

#### CLASSIC GUMBO

PULLED CHICKEN, ANDOUILLE \$10/14 ADD SHRIMP \$6

#### JAMBALAYA

ANDOUILLE & SHRIMP \$16

#### BLACKENED CATFISH OR CHICKEN

NOLA STYLE BBQ BUTTER, TWICE BAKED POTATO, SEASONAL VEGGIES \$18

#### BBQ SHRIMP PO' BOY

LETTUCE, TOMATO, PICKLE, REDNECK REMOULADE \$15

#### NINTH WARD SPICY CAJUN BURGER

LETTUCE, TOMATO, ONION, MELTED BLUE CHEESE \$16. ADD BACON \$2

#### ST CHARLES CHICKEN SANDWICH

GRILLED CHICKEN, HERB MAYO, PEPPER JACK, LETTUCE & TOMATO ON CIABATTA \$17

#### GRILLED PORTOBELLO SANDWICH

TOMATO, AVOCADO, GRILLED ONIONS WITH BALSAMIC & HERB MAYO SIDES \$16

#### GRILLED RIBEYE

CAJUN SEASONED, OVER TOMATO & AVOCADO, TOPPED WITH FRIED ONION RINGS \$25

#### SIDES

DIRT FRIES	\$7	SWEET POTATO FRIES	\$8
FRIED OKRA	\$7	CAJUN MAC & CHEESE	\$8



#### BRUNCH

#### **BUSCUITS & GRAVY**

FRESH BISCUITS WITH SAUSAGE GRAVY \$13 ADD 2 EGGS \$4

#### PULLED PORK BENNY

TENDER BBQ PORK TOPPED WITH POACHED EGGS & HOLLANDAISE \$16

#### **BRIOCHE FRENCH TOAST**

WITH BOURBON MAPLE SYRUP & HOUSE STRAWBERRY JAM \$15

#### BREAKFAST SKILLET

TWO EGGS, HASH BROWN CASSEROLE, GRILLED ANDOUILLE, BISCUIT \$17

#### **NOLA STYLE SPICY SHRIMP & GRITS**

WITH ABITA AMBER AND ANDOUILLE BROTH \$17

#### EGGS FLORENTINE

POACHED EGGS OVER SAUTÉED SPINACH WITH HOLLANDAISE \$15

#### **OMELETTE**

TWO EGGS WITH CHEESE HASH OR WHEAT TOAST
CHOOSE 3 INGREDIENTS: ONION, PEPPER, PORTOBELLO, AVOCADO, GOAT OR CHEDDAR CHEESE \$16

#### ST CHARLES CHICKEN SANDWICH

GRILLED CHICKEN, HERB MAYO, PEPPER JACK, LETTUCE & TOMATO ON CIABATTA \$17

#### CERTIFIED ANGUS BURGER

LETTUCE, TOMATO, ONION, BRIOCHE BUN \$16 ADD CHEESE \$1 ADD BACON \$2

#### AVOCADO SALAD

GRAPE TOMATOES, ONION, BUTTERMILK RANCH \$15
ADD CHICKEN OR GRILLED PORTOBELLO \$4

#### SIDES

<b>BUSCUITS &amp; JAM</b>	\$4	CHEESE HASH	\$5
HOUSE STRAWBERRY OF	R BLUEBERRY	10.	
GRITS/CHEESE	\$4/5	BACON	\$5
ONE	EGG OR EG	G WHITE \$2	
	DRINE	- cs	

BELLINI

\$14

**BLOODY MARY \$15** 

\$14

MIMOSA



#### DRINKS

#### COCKTAILS

#### TCHOUPITOULAS TEA

FIREFLY BOURBON SWEET TEA, FRESH SOUR MIX, SPRITE. SERVED IN A HURRICANE GLASS \$14

#### PIMM'S CUP

PIMM'S #1, HENDRICKS, FRESH LEMON, CUCUMBER, MINT \$14

#### LAURA PALMER

SWEET TEA INFUSED FIREFLY VODKA, FRESHLY SQUEEZED LEMON JUICE \$15

#### MINT JULEP

MAKERS MARK BOURBON, FRESHLY MUDDLED MINT & SUGAR \$14

#### THE HURRICANE

PAT O'BRIEN'S SECRET MIX, BLEND OF SAILOR JERRY SPICED RUM & BACARDI SILVER \$15

#### MARIE LAVEAU

SAUZA SILVER TEQUILA, FRESH SQUEEZED RUBY RED GRAPEFRUIT, DASH OF GRAND MARINER \$15

#### ROUND TABLE REDUX

DOROTHY PAPER GIN, FRESH LIME, ORANGE, HOUSE MADE FALERNUM SYRUP, SODA \$14

#### CAJUN CAPE COD

HOMEMADE CRANBERRY-APPLE SHRUB, TITO'S VODKA, SODA \$14

#### STRANGER THAN FIGSHION

BULLET BOURBON, FIG JAM, MAPLE SYRUP, FRESH ORANGE, SODA \$15

#### THE BLOODY, BLOODY MARY

HOUSE INFUSED GARLIC BASIL VODKA, LOUISIANA HOT SAUCE, FRESH GRATED HORSERADISH, WITH HOUSE PICKLED GREEN BEANS & OKRA \$15

#### BEER

ABITA AMBER	\$10	ABITA PURPLE HAZE	\$10
ABITA JOCKAMO IPA	\$10	ABITA TURBO DOG	\$10
DIXIE	\$9	CATSKILL DEVILS PAT	н\$12

#### WINE

**SAUVIGNON BLANC \$16** 

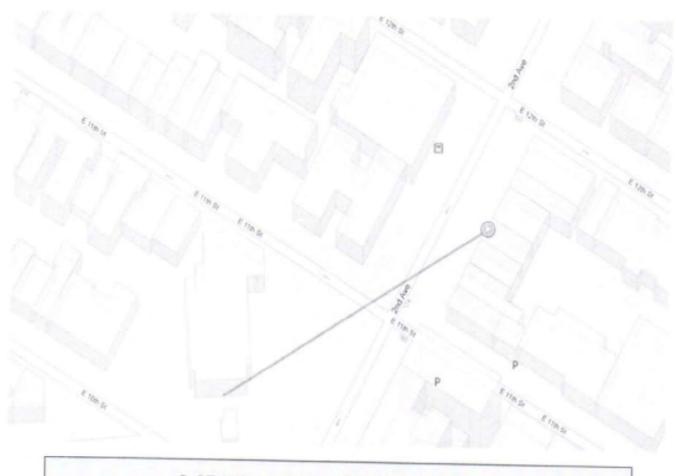
CABERNET SAUVIGNON \$15

COTES DE PROVANCE ROSE \$15

## **EXISTING LIQUOR ESTABLISHMENT SCHEMATIC**

1.	3th Stree	t
Jazba - OP		
	9	
	2nd Avenue	Little Poland - B/W
	2nd	Juke Bar - OP
		12th Street Ale House - OP
1.	2th Stree	t
Mimi Cheng's Dumplings - B/W		Cacio E Pepe - OP
Veloce - OP		WINTH + WARD
1		Pangea - OP
Kanoyama - B/W		Pho' Seng - B/W
1	1th Stree	t
		Vin Sur Vingt Wine Bar - B/W
	ne	
	Avenue	
	2nd A	
	72	
1	0th Stree	t

## DISTANCE FROM 180 2ND AVENUE TO ST. MARKS CHURCH



0.07 Miles = 369.6000000000001 Feet

#### CROWD MITIGATION, PEDESTRIAN, CUSTOMER AND STAFF SAFETY

THE FOLLOWING STEPS WILL BE IMPLEMENTED TO ENSURE THE SAFETY AND COMFORT OF PATRONS AND STAFF BY EFFECTIVELY MANAGING CROWD LEVELS AND MAINTAINING COMPLIANCE WITH NEW YORK CITY REGULATIONS.

#### 1. CAPACITY MANAGEMENT:

- THE MAXIMUM OCCUPANCY AS PER THE NYC FIRE AND NYCDOB BUILDING CODES IS 132 PEOPLE. THIS NUMBER WILL BE PROMINENTLY DISPLAYED AT THE ENTRANCE AND ADHERED TO STRICTLY.
- ENTRY CONTROL: A DOORMAN WILL USE A CLICKER OR DIGITAL COUNTER TO KEEP AN ACCURATE COUNT OF PATRONS ENTERING AND LEAVING. ASSIGN A STAFF MEMBER TO MONITOR THIS AT ALL TIMES.
- A RESERVATIONS SYSTEM WILL BE USED TO MANAGE PEAK TIMES AND REDUCE THE RISK OF OVERCROWDING.

#### 2. STAFF TRAINING:

- STAFF WILL BE TRAINED IN CROWD CONTROL TECHNIQUES AND EMERGENCY PROCEDURES. ENSURE THEY UNDERSTAND THE IMPORTANCE OF NOT EXCEEDING CAPACITY AND HOW TO HANDLE DISPUTES.
- REGULAR DRILLS WILL BE CONDUCTED ON HOW TO EVACUATE THE PREMISES IN CASE OF AN EMERGENCY, SUCH AS A FIRE OR SECURITY THREAT.

#### 3. LAYOUT AND DESIGN:\*\*

- SEATING AND STANDING AREAS WILL BE DESIGNED TO AVOID BOTTLENECKS. ENSURE CLEAR PATHS TO EXITS AND RESTROOMS.
- SIGNAGE TO DIRECT PATRONS TO EXITS, RESTROOMS, AND DIFFERENT AREAS OF THE ESTABLISHMENT WILL BE CLEARLY INDICATED

#### 4. SECURITY MEASURES:

- DOORMEN AND/OR SECURITY PERSONNEL WILL BE USED TO MANAGE THE DOOR AND MONITOR CROWD BEHAVIOR. THEY WILL BE TRAINED TO DE-ESCALATE SITUATIONS AND HANDLE ENTRY CONTROL.
- ALL PATRONS ARE OF LEGAL DRINKING AGE BY CHECKING IDS AT THE DOOR. THIS ALSO HELPS CONTROL ENTRY FLOW.

#### 5. COMMUNICATION:

- SHOULD THE NEED ARISE, DOORMEN OR SECURITY PERSONNEL WILL COORDINATE WITH THE MANAGER AND OTHER STAFF ON SITE TO CONTROL THE ROOM IF CAPACITY IS CLOSE TO MAXIMUM. THIS HELPS MANAGE EXPECTATIONS AND REDUCE FRUSTRATION OF CUSTOMERS FOR THEIR OWN PROTECTION AND THE SAFETY OF THE STAFF.

#### 6. MONITORING AND ADJUSTMENT:

- THE USE OF SECURITY CAMERAS WILL BE USED TO MONITOR CROWD LEVELS AND BEHAVIORS INSIDE THE BUSINESS. ADJUST STAFFING AND ENTRY CONTROL AS NEEDED BASED ON REAL-TIME OBSERVATIONS.
- FEEDBACK FROM PATRONS AND STAFF WILL ALSO BE USED TO IDENTIFY POTENTIAL ISSUES AND AREAS FOR IMPROVEMENT.

#### 7. COMPLIANCE AND REPORTING:

- \*\*REGULATORY COMPLIANCE: \*\* MANAGEMENT AND STAFF WILL ENSURE COMPLIANCE WITH ALL NYC REGULATIONS REGARDING OCCUPANCY, HEALTH AND SAFETY, AND ALCOHOL SERVICE. MAINTAIN RECORDS OF CAPACITY AND ANY INCIDENTS FOR REPORTING PURPOSES.
- A PROTOCOL FOR DOCUMENTING AND REPORTING INCIDENTS RELATED TO CROWD CONTROL WILL BE ESTABLISHED BY MANAGEMENT.

BY IMPLEMENTING THIS CROWD MITIGATION PLAN, NINTH WARD AIMS TO CREATE A SAFE, ENJOYABLE ENVIRONMENT FOR PATRONS AND STAFF WHILE ADHERING TO ALL RELEVANT REGULATIONS. REGULAR REVIEWS AND UPDATES TO THE PLAN WILL ENSURE ITS CONTINUED EFFECTIVENESS IN MANAGING CROWD LEVELS AND ENHANCING THE OVERALL EXPERIENCE.

#### Noise Mitigation Plan

THE OBJECTIVE TO MINIMIZE NOISE LEVELS EMANATING FROM WITHIN NINTH WARD TO ENSURE COMPLIANCE WITH LOCAL NOISE ORDINANCES AND MAINTAIN GOOD RELATIONS WITH NEIGHBORING BUSINESSES AND RESIDENTS IS A PRIORITY FOR MANAGEMENT:

#### 1. Soundproofing Measures:

- 180 2ND AVENUE IS A NEWLY RENOVATED BUILDING THAT EXCEEDS CONVENTIONAL STANDARDS FOR NOISE MITIGATION. THE BUILDING HAS 24" THICK CONCRETE SLABS IN-BETWEEN EACH FLOOR INCLUDING THE FLOOR ABOVE THE RETAIL SPACE ON THE GROUND FLOOR. DOUBLE LAYERS OF SHEETROCK AND ACOUSTIC PANELS INSIDE WALLS AND CEILINGS TO ABSORB SOUND AND REDUCE NOISE LEVELS WERE USED DURING CONSTRUCTION.
- Upgraded soundproof windows and doors to prevent noise from escaping the premises were used during construction.
- EXTRA ACOUSTICAL INSULATION WAS USED IN THE IN WALLS, ESPECIALLY THOSE SHARED WITH ADJACENT BUILDINGS OR RESIDENTIAL AREAS.

#### 2. Interior Design Adjustments:

- SPEAKERS WILL BE POSITIONED AWAY FROM WINDOWS AND SHARED WALLS.
- CURTAINS, AND UPHOLSTERED FURNITURE WILL BE USED TO ABSORB SOUND AND REDUCE OVERALL NOISE LEVELS.

#### 3. VOLUME CONTROL:

- VOLUME LEVEL FROM THE SOUND SYSTEM WILL BE CONSTANTLY MONITORED BY STAFF TO ENSURE NOISE LEVELS WITHIN THE ESTABLISHMENT ARE NOT TOO EXCESSIVE. REAL-TIME FEEDBACK FROM CUSTOMERS AND STAFF WILL ALSO BE TAKEN INTO CONSIDERATION TO ENSURE NOICE LEVELS ARE ACCEPTABLE.
- STRICT VOLUME LIMITS FOR MUSIC, ESPECIALLY DURING LATE HOURS WILL BE IMPLEMENTED. LIMITERS ON AUDIO EQUIPMENT TO PREVENT EXCEEDING THESE LEVELS WILL ALSO BE USED.

#### 4. OPERATIONAL ADJUSTMENTS:

- NOISE LEVELS DURING LATE-NIGHT HOURS, PARTICULARLY AFTER 10 PM WILL BE IMPLEMENTED.
- DOOR MANAGEMENT: DOORS WILL REMAIN CLOSED AS MUCH AS POSSIBLE TO PREVENT NOISE LEAKAGE. AUTOMATIC DOOR CLOSERS TO REDUCE THE LIKELIHOOD OF DOORS BEING LEFT OPEN WILL BE UTILIZED.

#### 5. COMMUNICATION AND SIGNAGE:

- STAFF WILL INFORM PATRONS ABOUT NOISE POLICIES THROUGH SIGNAGE AND VERBAL REMINDERS AND ENCOURAGE RESPECTFUL NOISE LEVELS, ESPECIALLY WHEN LEAVING THE ESTABLISHMENT.
- STAFF WILL BE TRAINED ON NOISE MANAGEMENT PRACTICES AND THE IMPORTANCE OF MAINTAINING A REASONABLE VOLUME ENVIRONMENT, PARTICULARLY DURING LATE HOURS.

#### 6. COMMUNITY RELATIONS:

- OPEN LINES OF COMMUNICATION WITH NEIGHBORS AND LOCAL AUTHORITIES WILL BE MAINTAINED. MANAGEMENT AND STAFF WILL ADDRESS ANY NOISE COMPLAINTS PROMPTLY AND PROFESSIONALLY.
- A FEEDBACK SYSTEM FOR NEIGHBORS TO REPORT CONCERNS DIRECTLY TO THE BUSINESSES MANAGEMENT WILL BE PUT IN PLACE SO NECESSARY ADJUSTMENTS CAN BE MADE.

#### 7. COMPLIANCE AND MONITORING:

- MANAGEMENT WILL STAY INFORMED ABOUT NYC NOISE ORDINANCES AND ENSURE FULL COMPLIANCE WITH ALL REGULATIONS.
- REGULAR NOISE AUDITS WILL BE CONDUCTED, BOTH INTERNALLY AND WITH PROFESSIONAL CONSULTANTS, TO IDENTIFY AREAS FOR IMPROVEMENT AND ENSURE ADHERENCE TO NOISE MITIGATION STRATEGIES.

#### 8. CONTINGENCY PLANNING:

- A PLAN FOR RESPONDING TO NOISE COMPLAINTS, INCLUDING IMMEDIATE ACTIONS AND FOLLOW-UP MEASURES WILL BE IMPLEMENTED AND A MANAGER WILL HANDLE ALL NOISE-RELATED ISSUES.
- MANAGEMENT WILL REGULARLY REVIEW AND UPDATE TO THE NOISE MITIGATION PLAN BASED ON FEEDBACK, AUDITS, AND CHANGES IN LOCAL REGULATIONS.
- BY IMPLEMENTING THIS COMPREHENSIVE NOISE MITIGATION PLAN, NINTH WARD AIMS TO CREATE A PLEASANT ENVIRONMENT FOR PATRONS WHILE MINIMIZING DISTURBANCES TO THE SURROUNDING COMMUNITY. REGULAR REVIEWS AND PROACTIVE MEASURES WILL ENSURE ONGOING COMPLIANCE AND POSITIVE NEIGHBORHOOD RELATIONS.

## ATTENTION RESIDENTS & NEIGHBORS

第3社區居民 請注意

## CHURCH & LOUIS, INC

公司名字 (Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主想要在第3社區申請生意相關牌照擴展生意)

## RESTAURANT

(請選擇/please choose)

酒吧 (Bar)/餐館 (Restaurant) 戶外咖啡 (Sidewalk Café) or 或者 後院花園咖啡 (Backyard Use)

180 2nd Avenue, New York, NY 10003

Address/生意地址

seeking a license to serve (以上的店主想要請以下相關酒牌照)

## BEER/WINE AND LIQUOR

(請選擇/please choose)

啤酒和酒牌照 (Beer & Wine) or/或者 啤酒牌照 (Beer) or/或者 酒和烈酒牌照 (Wine & Liquor)

## Public meeting for comments

第3社區的居民有權利提出自己的意見和建議.

## (CB3 SLA & DCA Committee Meeting)

曼哈頓第3社區委員會 酒牌和紐約市消費局有關小商業牌照委員會

Monday, June 17, 2024 at 6:30pm Online: https://us06web.zoom.us/j/89482152857 see www.cb3manhattan.org for zoom meeting details

時間 (Time) 和地點 (Location)

mn03@cb.nyc.gov - www.cb3manhattan.org

## NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

## CHURCH & LOUIS, INC

Company Name/Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

RESTAURANT

(Please choose) Bar/Restaurant sidewalk café/backyard use (Favor de escoger) una Barra/un Restaurante un café de acera o un patio de atrás

180 2nd Avenue, New York, NY 10003

address

dirección

Seeking a license to serve

En buscada de una licencia para servir:

## BEER/WINE AND LIQUOR

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting for comments

Reunión público para comentarios

Monday, June 17, 2024 at 6:30pm

Online: https://us06web.zoom.us/j/89482152857 see www.cb3manhattan.org for zoom meeting details

At COMMUNITY BOARD 3 SLA & DCA Licensing Committee Meeting En la JUNTA COMUNITARIA 3 La reunión del Comité de Licencias del SLA y del DCA

mn03@cb.nyc.gov - www.cb3manhattan.org

# ATTENTION RESIDENTS & NEIGHBORS

## CHURCH & LOUIS, INC

Company/DBA Name and Contact Number for Questions

## Plans to open a

#### RESTAURANT

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

## at the following location

180 2nd Avenue, New York, NY 10003

Building Number and Street Name (Address)

## This establishment is seeking a license to serve

## BEER/WINE AND LIQUOR

Beer & Wine or Beer/Wine & Liquor

## There will be an opportunity for public comment on

Monday, June 17, 2024 at 6:30pm Online: https://us06web.zoom.us/j/89482152857 see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

Nic Ratner NicRat@mac.com; Robert Morgan hotel127@gmail.com

Applicant Contact Information

At COMMUNITY BOARD 3 SLA & DCA Licensing Committee Meeting mn03@cb.nyc.gov - www.cb3manhattan.org

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full liquor/OP				
to the following applicant/establishm	nent (company and/or trade name)	Church & Louis Inc		
Address of premises: 180 2nd A	venue, New York, NY 100	003		
This business will be a: (circle) Bar The hours of operation will be: INDO OUTDOOR PATIO - MON - THURS 3PM	OR: MON - THURS 3PM - 2AM , FRI 3PI M - 10PM, FRI & SAT 11:30AM - 10PM, S	M - 4AM, SAT 11:30AM - 4AM, SUN 11:30AM - 2AM SUN 11:30AM -10PM		
		buildings, and within 2-blocks on the same		
Other information regarding the licen	se:			
Teff Suka Her	Signature	245 E//A ST #/D		
JAILTON NASCINGNTO	I'm Dans	245 E 1 1 5T. # 1D		
Zanna Wolf	4	626 e 9th St #2P		
ARNOLDE CABAllero NOAH BECKWITH	Hurdo J. Cobd	la 245 C. 1/1/ 1003		
NOAH BECKWITH	10	41 11		
EDD LET	Harry Control of the	415 E 12 + C ST		
Richard Beggy	6/11	207 2nd Ave #5F		
Sabe Lacagnina	2 2	238 14 Th St 3t		
Jessia Ford	991	95 2nd Ave Apt3 NY, NY		
Makha HoHzelow	MAHAMATAL	- 239 E 14th St #4RNIN		
ashell Plotkin	lea 9 la	239 €. 14th St. #4RNYN		
Han Rund	Hz In	e 120 2 d AX 10003		
atelynn whitaker	- South Il	149 2nd Ave 1003		

Date: 6/1/2122 Petition to Support Proposed Liquor License
The following undersign.
The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full liquor/OP
to the following applicant/establishment (company and/or trade name) Church & Louis Inc
Address of premises: 180 2nd Avenue, New York, NY 10003
This business will be a: (circle) Bar Restaurant Other:
The hours of operation will be: INDOOR: MON - THURS 3PM - 2AM , FRI 3PM - 4AM, SAT 11:30AM - 4AM, SUN 11:30AM - 2AM OUTDOOR PATIO - MON - THURS 3PM - 10PM, FRI & SAT 11:30AM - 10PM, SUN 11:30AM - 10PM
PLEASE NOTE: SI

PLEASE NOTE: Signatures should be from <u>residents</u> of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Ryn Fiedler	2	146 E 164 st
Alex West	fe	Ass eldta St
Ben Walsh	Bankod	127 4th Ase I 13th st
LAMEEN LEONARD	Cotal	127 4th Ase, E 13th st 319 15T Ave, 3F
RYANGENTLES	BA	114E13th ST. #PHB
Daniel Persin	I ful-	226 E 12th 10F
Beth Gurin	Beth Collins	226E 12Th 10J
Michelle Hogan	Idealle Hoza	232 E 12+M 2A
Steve Hojan	Scath	232 E 12th 2A
11	Mosh	184 2nd Ave 3A
Han Gu	1 min	218 E 12th St Apt 4
Joe Miller	Man de la company de la compan	218 E12th Str Apt 4 218 E12th St. APT G
Katharina doeffler Connor Wcalon	1059. U	218 E 12 " St. APT G
Michael Rable	Sam	218 & 12" ST AP+G
brollog i Ann		

Date:  Petition to Support Proposed Liquor License  The following undersigned residents of the area support the following liquor license (Indicate the type of license such as full-liquor or beer-wine) Full liquor/OP					
to the following applicant/establishment (company and/or trade name) Church & Louis Inc					
The hours of operation will be: INDOO	enue, New York, NY 10003  Restaurant Other:				
	om <u>residents</u> of building, adjoining buildir				
Other information regarding the license:					
Name	Signature	Address and Apt # (required)  184 2NOL CIVE			
Maddy Rodomar Hannah Cram Maddy Breed Jolic Pont Vames B. Henly Mike Hill	Mulli Rhordhash Marced Jan Pont Soff Mar Rond	Ar+ 3A  164 2nd Ave #12R  227 E 25 + h st #1 + B  186 201 Ave #2R  ZULL E 13m 87  193 2d Ar #12A  NY NY 10W3  186 2nd Ave #2			
chloe Vasilescu egan sullhan	Met ?	305 e 11 # #4F			

as full-liquor or beer-wine) Full to the following applicant/establis		Church & Louis Inc
- Tollowing applicant/establis	hment (company and/or trade na	me) Charen & Louis Inc
Address of premises: 180 2nd		10003
This business will be a: (circle) Bai The hours of operation will be: IN OUTDOOR PATIO - MON - THURS:	DOOR: MON - THURS 3PM - 2AM , F	RI 3PM - 4AM, SAT 11:30AM - 4AM, SUN 11:30AM - 2AM
LEASE NOTE: Signatures should b		oining buildings, and within 2-blocks on the same
treet.		
ther information regarding the lic	ense:	
ame	Signature	Address and Apt # (required)
SIAN DALES	2 Je	216 E-12 M ST #44 NMC NM 10003
'ara Marceante	Culton	226 E 13th St Apt 9
Hen Manginelli	EMAN	10003
41LIPPESTEINIZ	, Quit Des	402 E. 11th St.,#1
	1000	LAW AND LANGE
ing Hellden	12 11	124 ST MARKS ICC.
I NIG HEILOW	my	NANA 10003
nane Griss		212 = 124. St 56
ighe Ovis,	X	) MC NY 10002
	0	DIA FACT IDELECT SU
		New York NY 10003
11.	Ni Clar	Dem 100-11
1/2 Clase	11/2 01910	315 E 12 St #18 NYC
CAW M MROUCAKUS	01/2	
0 1	100	149 200 Are #2 NYC 1800
An Penix	201-	136 E. 13th ST, &
teltell Low	Mith Din	NV NU 10003
100	1	140 EAST BHL ST 1000.
Elisa Homarian	DK 1	138/2 FAST 131RS
SIBL ICMALICIT	The second	III 3rd Are, MC

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full liquor/OP  to the following applicant/establishment (company and/or trade name) Church & Louis Inc  Address of premises: 180 2nd Avenue, New York, NY 10003  This business will be a: (circle) Bar Restaurant Other:  The hours of operation will be: INDOOR: MON - THURS 3PM - 2AM, FRI 3PM - 4AM, SAT 11:30AM - 4AM, SUN 11:30AM - 2AM  OUTDOOR PATIO - MON - THURS 3PM - 10PM, FRI & SAT 11:30AM - 10PM, SUN 11:30AM - 10PM  PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.  Other information regarding the license:							
					Cortul Daley Sara Jamsen Thomas Amell Sara Amell Lloy & Donke Amra Magnstein Lena geskin Jonathan Baxenoale Eileen Kelley	Signature Signature	Address and Apt # (required)  144 E 7th Apt DT 10009  346 = 20 th Apt 2, 10003  350 E 20 th Apt 2, 10003  85 E 10 th St. Apt 5B, 10011  149 2nd Ave NY NY  149 2nd Avenue NY, NY  149 2nd avenue NY, NY  10003

The following undersigned residents as full-liquor or beer-wine) Full liquor or beer-wine Full liquor or beer-wine Full liquor or beer-wine Full liquor or beer-wine Full liquor or beer-wine) Full liquor or beer-wine Full	venue, New York, NY 10003 Restaurant Other: DR: MON - THURS 3PM - 2AM , FRI 3PM - 4AM - 10PM, FRI & SAT 11:30AM - 10PM, SUN 11:	ch & Louis Inc  M, SAT 11:30AM - 4AM, SUN 11:30AM - 2AM  30AM -10PM
Chris Johnson Stephenie Whither	Signature  Chin June	229 £ 12 + 4 + 4   232 £ 12 + 2 + 5 = 10003
Steve Cohen Shelvin nasst	Ste Co	102 3 rd Ave Apt 3 10003
JALK ERADY Suzanne Mates	Shu -	59 59 4th Ave # 20 NYC 10003
Barr Edward	Ban Edwal	214 E. 12 MSt. #1
Isabella Ordway	Mallet sedwar	176 2nd ave *2 P
Tim Dow	I MILL	The Elzh state of the
ALEX KYLE		197 2NDAVE