

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: July 11, 2024

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

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

Previous or current use of the location: Dan & John's Wings

Corporation and trade name of current license: n/a

**APPLICANT:**

Premise address: 135 First Avenue

Cross streets: Between St Marks Place and East 9th Street

Name of applicant and all principals: First Ave Dining LLC

William Wyatt; Alex Thabova, Peter Kolinsky, Edenberg Ugot

Trade name (DBA): To be determined

**PREMISE:**

Type of building and number of floors: 5 story mixed use

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

Yes  No What is maximum NUMBER of people permitted LNO - 74

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): R7A 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) Sunday 12:00 pm - 1:00 am; Monday - Wednesday 4:00 pm - 1:00 am; Thursday/Friday 4:00 pm - 2:00 am; Saturday 12:00 pm - 2:00 am (Friday/Saturday - takeout only open to 4:00 am)

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? 6 Total number of indoor seats? 17

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1 / 8 bar stools  
3 counter stools  
One; Approx 30'; L/S center

(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 Spanish Tapas & American Favorites

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? Either/Both

How many employees will there be? 10 - 12

Do you have or plan to install  French doors  accordion doors or  windows? Currently exists

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: Sonos with 4! qec 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? \_\_\_\_\_

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? \_\_\_\_\_

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment?

Please attach plans. (Please do not answer "we do not anticipate congestion.") 1 employee will be designated to monitor the sidewalk to ensure that the street & sidewalk do not become congested or noisy

Will there be security personnel?  Yes  No (If Yes, how many and when) \_\_\_\_\_

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

Please attach plans. Interior noise will be confined to ambient background level and enforced by management; the same employee

Is sound proofing installed?  Yes  No mentioned above will ensure that the exterior is orderly at all times

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:

\_\_\_\_\_  
\_\_\_\_\_

#### APPLICANT HISTORY:

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

If yes, please indicate name of establishment: First Hospitality LLC/PK's Diner LLC (temp permit)

Address: 105 First Ave/307 West 17th Street Community Board # 3/4

Dates of operation: 02/2019 - Present/11/2023 - Present

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name, address and describe the business As above

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? Please see attached

How many On-Premise (OP) liquor licenses are within 500 feet? Please see attached

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.***

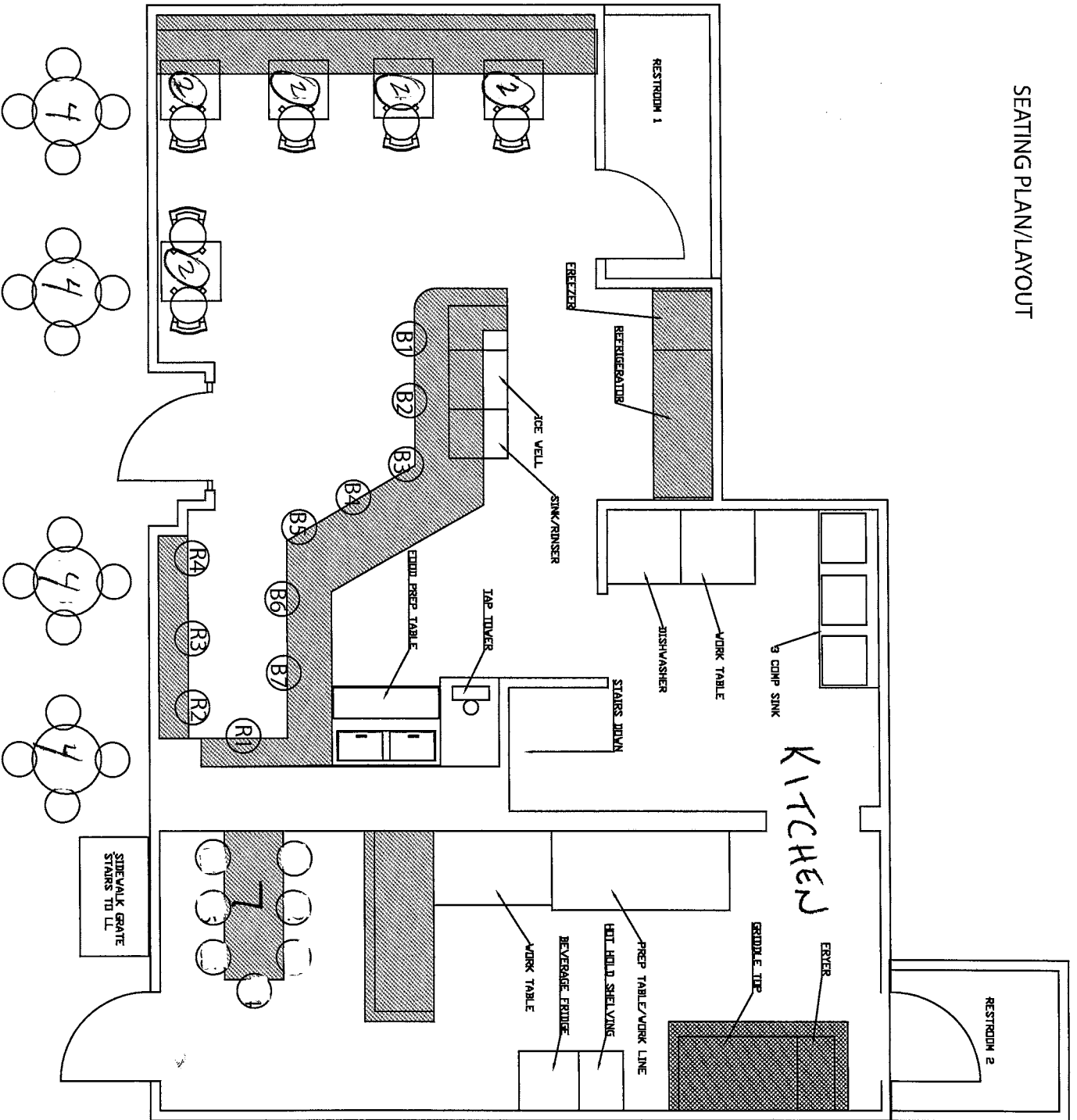
1. My license type is:  beer & cider  wine, beer & cider  liquor, wine, beer & cider
2.  I will operate a full-service restaurant, specifically a (type of restaurant)  
Spanish tapas & American favorites restaurant, or  
 I will operate a \_\_\_\_\_,  
 with a kitchen open and serving food during all hours of operation OR  with less than a full-service kitchen but serving food during all hours of operation OR  Other  
\_\_\_\_\_
3. My hours of operation will be:  
Mon 4:00 - 1:00 am; Tue 4:00 pm - 1:00 am; Wed 4:00 pm - 1:00 am;  
Thu 4:00 pm - 2:00 am; Fri 4:00 am - 2:00 am; Sat 12:00 pm - 2:00;  
Sun 12:00 pm - 1:00 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 4-6 private parties per year
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 7:00 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.

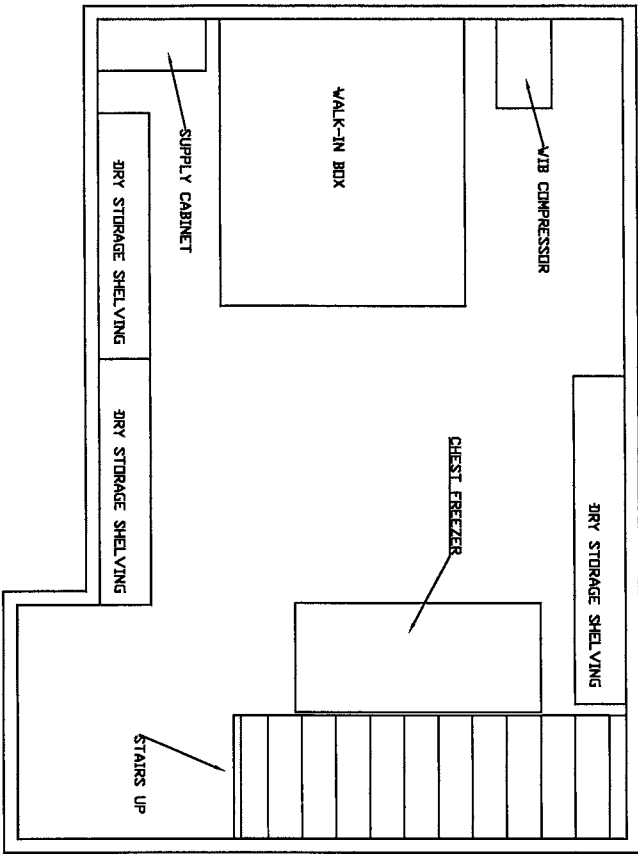
Name: William Wyatt

Phone Number: (434) 249-9930

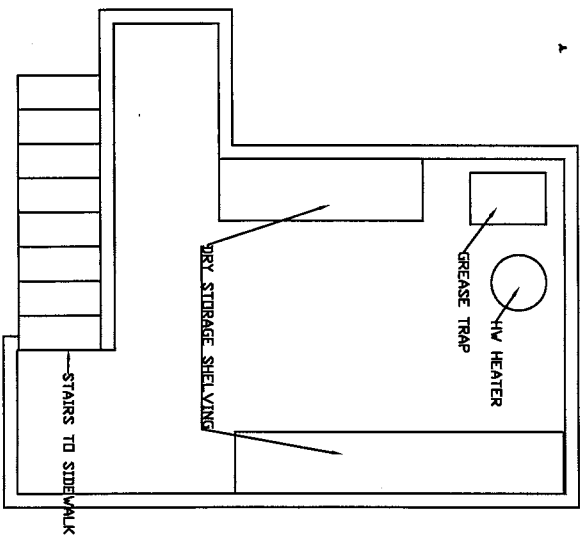
SEATING PLAN/LAYOUT



BASEMENT 1



BASEMENT 2  
FROM SIDEWALK



## **SHAREABLES**

**Marcona Almonds - \$4**

**Marinated Olives and Carrots - \$5**

**Pan con Tomate - \$8**

**Mortadella Plate - \$15**

Olive Oil, Cornichons

**Jamon Serrano Plate - \$23**

Parmesan Reggiano, Baguette

**3 Cheese Plate with Guindilla Peppers - \$16**

**Boquerones - \$9**

Olive oil, Served with Toasted C&B Baguette

**Sardines - \$8**

Tinned, Served with Saltines, Mustard

**Steak Tatare - \$16**

Mustard Seeds, Dill Pickles

## **MAINS**

**Eddie's Grilled Cheese - \$13**

-Add Mortadella - \$3

-Add Jamon Serrano - \$6

**Little Neck Clams in Garlic Butter - \$13**

**Paella - \$28**

Clams, Spot Prawns, Mussels, Crispy Rice, Saffron

**Little Gem Caesar - \$16**

Sourdough Croutons, Anchovy

**Bucatini - \$19**

Cured Mackerel, Capers, Lemon, Pecorino Romano



## **AMERICAN FAVORITES**

### **Hamburger (Single/Double) - \$8 / \$13**

With LTO, Pickles, Special Sauce

### **Cheeseburger (Single/Double) - \$9 / \$14**

With LTO, Pickles, Special Sauce, White American Cheese

### **Patty Melt - \$12**

Caramelized Onions, Sourdough, White American Cheese

### **French Fries - \$6**

### **Pickle Queso Fries - \$11**

### **Ripper - \$8**

Beef Frank, Mustard, Special Sauce, Dill Pickles

### **Float - \$7**

Vanilla Ice Cream with choice of:  
Barq's Root Beer, Mexican Coke, Orange Fanta