



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: 10/30/2024

Is location currently licensed? ☒ Yes ☐ No Type of license: On-Premises License

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant and bar

Corporation and trade name of current license: D C B Restaurant Corp d/b/a Sel Rose

APPLICANT: Casa Thirteen LLC

Premise address: 1 Delancey Street, New York, NY 10002

Cross streets: Delancey and Bowery

Name of applicant and all principals: Dexter Mabutas & Jovon Clements

Trade name (DBA): TBD

PREMISE:

Type of building and number of floors: C7, 4 story walk up apartment

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

☒ Yes ☐ No What is maximum NUMBER of people permitted 74

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): C6-1

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Monday- Thursday 5pm-2am; Friday: 4pm-2am; Saturday-Sunday: 11am-2am
| Sidewalk Cafe: 12pm-10pm daily

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? 18 Total number of indoor seats? 41 seats/ 17 bar stools

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 stand-up bar with 17 bar stools, 31' on the ground floor

(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

Does premise have a full kitchen? ☒ Yes ☐ No

Does it have a food preparation area? ☒ Yes ☐ No (If any, show on diagram)

Is food available for sale? ☒ Yes ☐ No If yes, describe type of food and submit a menu _____
raw bar with oysters, crudo, carpaccio, tartare, tinned fish, salads, burgers, steak

What are the hours the kitchen will be open? Full menu until 10pm, limited menu until close

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

How many employees will there be? 15-20 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: 4 speaker system, 10" speakers. Bluetooth and sonos

Will you host any promoted events, scheduled performances, or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? No

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

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.") Security guards will help patrons in and out of vehicles to ensure no idling or lines outside.

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when) 2-3 security guards, 10pm to close, nightly

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. Security to help manage any noise generated outside. Windows to close by 10pm daily.

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:

Sidewalk Cafe, approximately 324 sq. ft. on Delancey and Bowery. Proposed Hours: 12pm-10pm daily

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: _____

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. See enclosed

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? 2 on Delancey Street

How many On-Premise (OP) liquor licenses are within 500 feet? 21

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)
French and Spanish inspired cuisine 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 5pm-2am; Tue 5pm-2am; Wed 5pm-2am;
Thu 5pm-2am; Fri 4pm-2am; Sat 11am-2am;
Sun 11am-2am. (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 7pm.
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: Dexter Mabutas

Phone Number: (310) 923-8133

Dexter Mabutas

Profile

Experienced and self-motivated Manager bringing forth valuable industry experience and a passion for hospitality. Results oriented with a proven track record of working collaboratively with team members to achieve goals.

Experienced in both full service restaurants and cocktail lounges, and adept at effectively managing all operations. 16 years of experience!

Employment History

Manager and event coordinator L'asso Pizza

October 2008 – July 2017

- Identified and maximized sales, opportunities, and increased customer retention
- Led in marketing and social media
- Served as a successful leader delegating tasks and encouraged collaboration
- Communicated with guests, employees, and business associates.
- Helped curate new menu ideas and cocktails.

Manager Jajaja Plantas Mexicana

July 2017 – present

- Managing inventory
- Handling employee issues and conflicts. Resolving conflicts early so that teamwork doesn't break down.

- New hire training.
- Managing guests' experiences.
- Understanding how technology works and being comfortable troubleshooting when problems arise
- Supervise both kitchen staff and waitstaff, providing necessary feedback.
- Helping with daily bar prep
- Write daily budget reports on both revenue and costs.
- Ensure proper compliance with restaurant hygiene regulations
- Knowledge of current food and beverage trends
- Understanding of financial management

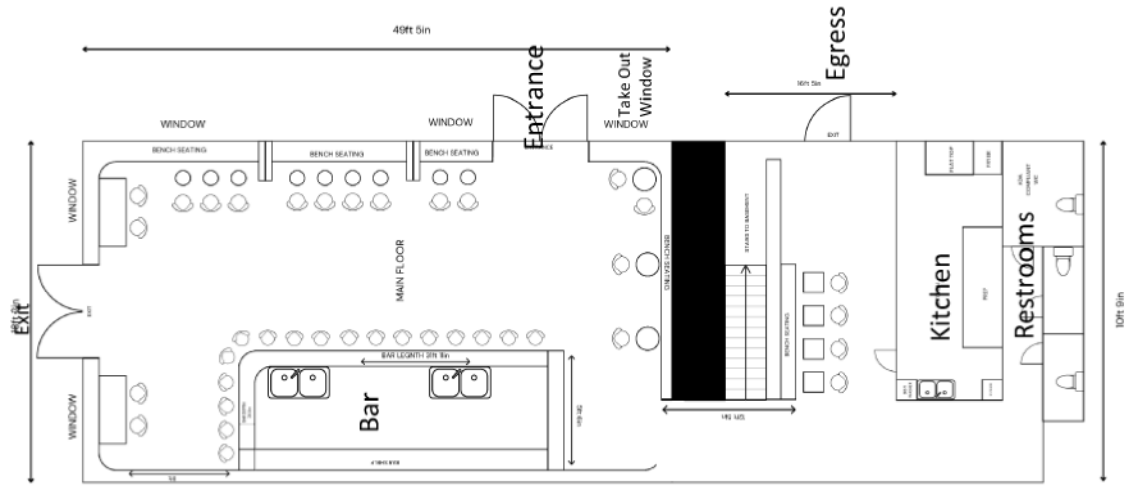
Details

Dexter Mabutas

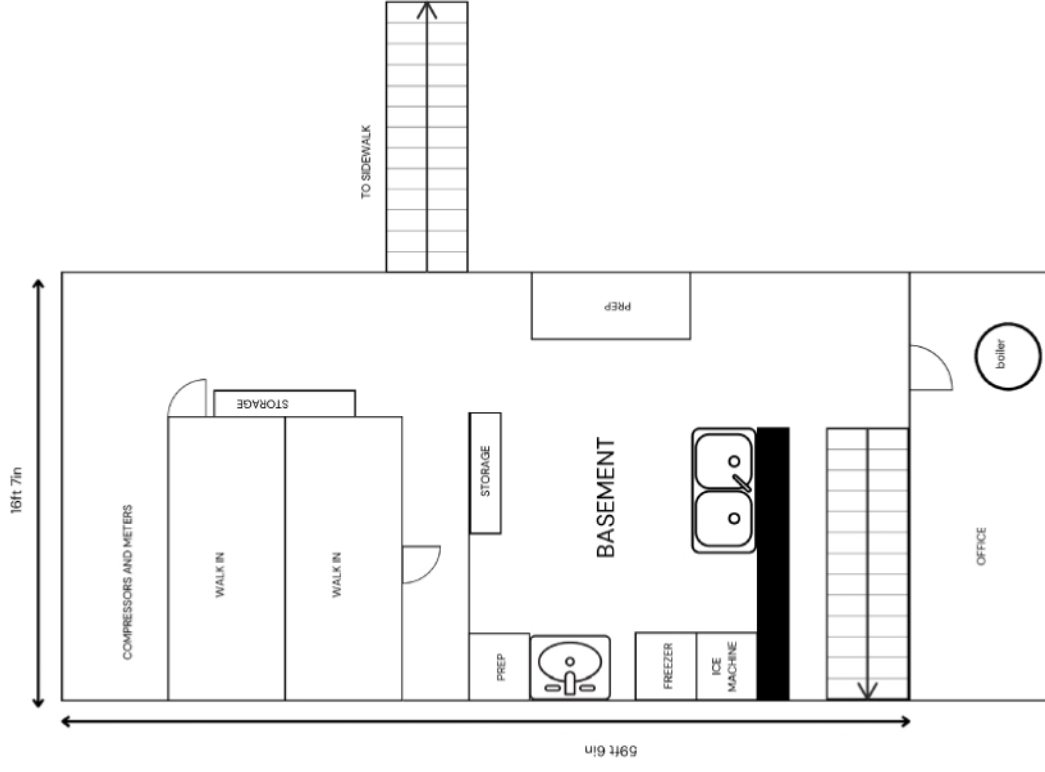
242 E. 10th St. Apr 29

New York, NY 10003

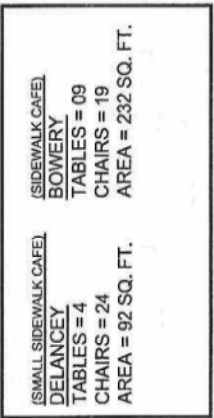
Ground floor
18 tables, 41 seats
1 stand-up bar, 17 bar stools



Basement Storage



Sidewalk:



Menu

Oysters all served with Hog Island Mignonette

+ *dressed options*

Hog Island sweet water, Hog Island Kumamoto, Aquabest options,

Dressed options (snail butter, hog island bourbon butter, caviar, charbroiled with Parmesan and garlic butter)

Brioche and cultured butter

+ *tinned fish*

Pan con tomate V

+ *Jamon Iberico de bellota + tinned fish*

Bread, tomato, garlic, olive oil

Flamenquines w/ queso

Jamon Iberico, wagyu, bread batter and fried

Peppers V

Piquillo pepper, garlic, olive oil

Cesar V, GF

+ *anchovies +smoked fish*

Parmesan, crutons, dressing

Nicoise GF

+ *avocado*

Romaine, tuna, eggs, green beans, olives, tomato, basil, dressing

Tortilla Español GF

+ *Iberico jamon + caviar + truffle + uni*

Egg, onion, potato, salsa verde

Mushroom pate V, GF

Shiitake, button, onion, herbs, and olive oil

Wild mushroom GF

+ *foie gras*

Wild mushroom, egg yolk

Casa Mussels GF

+ caviar

Gorgonzola, garlic, cream OR beurre blanc

Casa Potato GF

30g Caviar, potato, hollandaise sauce, chives

Ode To Swan Crudo GF

Yellowfin, salmon, scallop, caper, red onion, olive oil

Daily Crudo daily selection of fish from Aquabest GF

Avocado, microgreens, calabrian chili OR Crudo Gremolata

Otoro tartare w/ caviar

30g caviar, white soy, bread

Beef tartare

+ *uni* + *Caviar*

Smoke, mayo, shallot/onion, capers, egg yolk, and cornichons

Beef carpaccio

+ *uni* + *caviar* + *truffle*

truffle emulsion, parmesan, shallots, chives, mushrooms, lemon juice, and olive oil

Octopus carpaccio

Olive oil, red onion, tomato parsley, lemon juice

Beet or Tomato carpaccio V

Heirloom tomato, dressing (cilantro, chili, onion, olive oil and soy sauce)

Prawns a la plancha GF

With peri peri sauce

Caviar Mousse Pie

30g Caviar, scallop mousse, scallops, graham cracker crust w/ lemon garlic sauce

Steak GF

Rubia Gallega, Sarawak pepper sauce

Mushroom fried chicken V

Oyster mushroom, peri peri sauce and salsa verde

Iberico Presa

Panko breaded Iberico Presa, Casa green sauce, fries

Double Tuna Cheeseburger

Tuna patty, salmon bacon, cheddar, pickles, onion, house sauce

Sides

Fries

Papas bravas w/ house sauce +egg +jamon +tinned fish

Lay's Chips

Pinxtos skewer Olives, peppers, anchovies

Potato Pave +*jamon iberico* +*caviar* +*uni*

Brunch

Toast (avocado or jams) + eggs + iberico jamon + tinned fish

Brioche French toast (blueberry compote, strawberry, or choco chip)

Honey Butter Toast

Pancake blueberry, choco chip, plain with jam options

Johnny cake with smoke fish

Steak and eggs sunny, fried, scrambled (w toast)

French style omelette w/ toast (blueberry or strawberry jam) + caviar + uni

Bikini Sandwich 30g caviar, milk bread, smoked salmon, cream cheese

Breakfast sandwich brioche bun, runny egg, cheese, sauce + iberico sausage patty + jamon bellota + avo + bacon

Casa Eggs with jamon, caviar, uni

Eggs Benedict ham or salmon or lobster

Brunch sides

Hash browns

Fries

Bacon

Scramble eggs

Dessert

Ice cream Sundae

Basque cheesecake

Rawsome Pies - vegan

Pasteis de nata

Cocktails

Maisson Boussan

Clarified Pina Fizz

Guava

Matcha Medicine

Grasshopper

Melon, Cheese, Pepper w cheese foam

Sangria (pre batch)

Briny Deep

Al Pastor Margarita

Casa Martini

Frozens cocktails:

Avocado Margarita

Peach

Sherry Cobbler

Blueberry Sangria

Happy Hour

Oysters

Pinxtos

Patatas Bravas

Tinned fish

Pan con tomate

NY Happy Meal - Martini and Fries

Death in The Afternoon cocktail

Beer

Beers

High Life American Style Lager (bottle)

Goose Island IPA (bottle)

Mahou Lager (bottle - Madrid)

Kronenbourg 1664 Pale Lager (bottle - France)

Super Bock Original Pilsner (bottle - Portugal)

Zero Proof

Garibaldi

Matcha Coconut

Ginger Grapefruit

Beer

Wine

Champagne

Wine

(Still need to meet with wine reps to figure out what works best for menu)

Late Night Menu

Cheeseburger \$9.50

French fries \$4.50 loaded \$11.50

Gildas \$4 each

Tinned fish with bread \$10 - \$25

Pan con tomate \$10



AREA SURVEY
1 Delancey Street
New York, NY
August 16, 2024
NOT TO SCALE

Re: 1 Delancey Street

1. Champagne Problems - 207 Bowery - (462')
2. Ainslie - 199 Bowery - (439')
3. Citizen M Hotel - 185-191 Bowery - (222')
4. Bowery Ballroom - 6 Delancey Street - (162')
5. Tampico - 10 Delancey Street - (176')
6. Dixon Place - 161 Chrystie Street - (349')
7. Football Cafe - 141 Chrystie Street - (195')
8. Jade & Clover - 139 Chrystie Street - (198')
9. Potluck Club - 133 Chrystie Street - (228')
10. Home Sweet Home - 131 Chrystie Street - (237')
11. Moxy Hotel - 145 Bowery - (303')
12. Casa Bocado - 146 Bowery - (307')
13. The Garrett Cocteleria - 349 Broome Street - (366')
14. Egg Shop - 151 Elizabeth Street - (397')
15. Kimika - 40 Kenmare Street - (439')
16. The Nolitan - 153 Elizabeth Street AKA 40 Kenmare Street - (479')
17. Little Rascal - 163 Elizabeth Street - (438')
18. The Butcher's Daughter - 19 Kenmare Street - (322')
19. Pietro Nolita - 174 Elizabeth Street - (445')
20. The Vig Bar - 12 Spring Street - (486')
21. Sweet & Vicious - 5 Spring Street - (461')

Schools & Churches

1. Delancey Seventh-day Adventist Church - 126 Forsyth Street - (494')
2. Ukrainian Orthodox Cathedral - 359 Broome Street - (497')

Vacant

Vacant

Bowery

Vacant

Bowery Ballroom
6 Delancey St.

Residential

Tampico
10 Delancey St.

Deli

Residential

Cocoron
(wine, beer)

Clothing

Chrystie Street

Sara D. Roosevelt
Park

Delancey Street

BLOCK PLOT
1 Delancey Street
New York, NY
August 16, 2024
NOT TO SCALE

APPLICANT

Clothing

Commercial

Vacant

Residential

Laundromat

Sara D. Roosevelt
Park