

THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3
59 East 4th Street - New York, NY 10003
Phone (212) 533-5300
www.cb3manhattan.org - mn03@cb.nyc.gov

Andrea Gordillo, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

The following items and questionnaire package are due by date listed in email invite:

- ☒ Schematics, floor plans or architectural drawings of the inside of the premise.
- ☒ A proposed food and or drink menu.

The following items are due by noon Friday before the meeting:

- ☐ Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- ☐ Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>
(this is not required but strongly suggested if a relevant group exists)
- ☐ Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

Check which you are applying for:

- ☐ new liquor license ☐ alteration of an existing liquor license ☐ corporate change

Check if either of these apply:

- ☐ sale of assets ☒ upgrade (change of class) of an existing liquor license

Today's Date: 11/4/2024

Is location currently licensed? ☒ Yes ☐ No Type of license: RW

If alteration, describe nature of alteration: _____

Previous or current use of the location: restaurant

Corporation and trade name of current license: JoseLuis Corp dba Jose Luis Restaurant

APPLICANT:

Premise address: 186 Avenue B, South Store

Cross streets: East 11th and East 12th Streets

Name of applicant and all principals: Diego Correa Bolivar and Jose Bardesio

Trade name (DBA): _____

PREMISE:

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

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): _____

R7A w/ C1-5 overlay

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) 11 am to 12 am all days inside, 11 am to 10 pm all days outside

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? 10 Total number of indoor seats? 28

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1, 12 foot customer bar, inside

(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

What are the hours the kitchen will be open? 11 am to 12 am all days

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

How many employees will there be? 8

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: standard bluetooth 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

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

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

Please attach plans. (Please do not answer "we do not anticipate congestion.") We do not have congestion now nor do we anticipate it in the future. We do not permit congregating.

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. Doors will remain closed; no music outside.

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:

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Jose Luis Restaurant

Address: 186 Avenue B, South Store Community Board # Manhattan 3

Dates of operation: 2020 to present

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

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

Has any principal had SLA reports or action within the past 5 years? ☐ Yes ☒ No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar**, **Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 8

How many On-Premise (OP) liquor licenses are within 500 feet? 11

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 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 11am-12 am inside, 10 pm outside; Tue 11am-12 am inside, 10 pm outside; Wed 11am-12 am inside, 10 pm outside;
Thu 11am-12 am inside, 10 pm outside; Fri 11am-12 am inside, 10 pm outside; Sat 11am-12 am inside, 10 pm outside;
Sun 11am-12 am inside, 10 pm outside. (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, _____

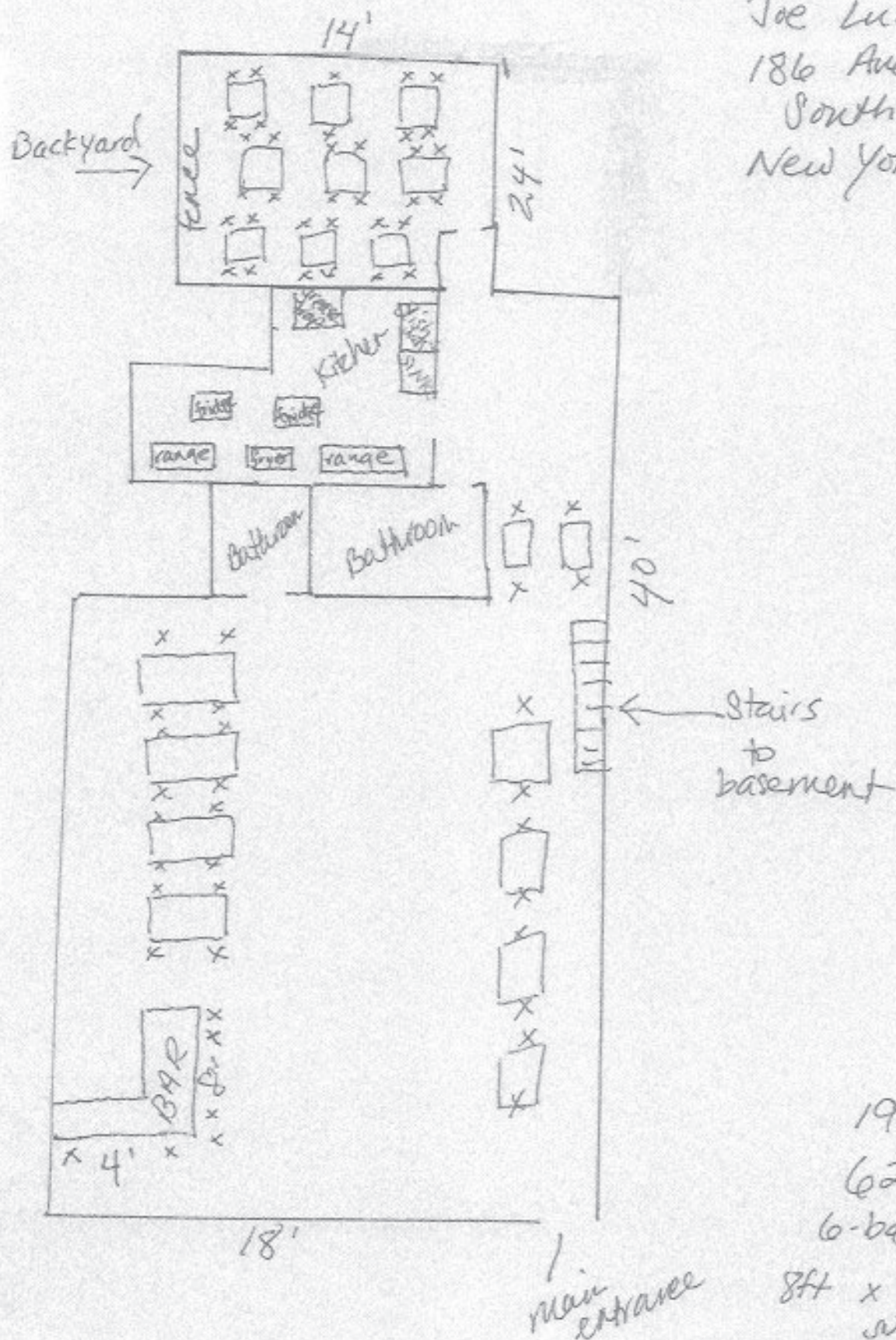
7. ☐ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. ☒ I will have a closed fixed façade with no 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 8 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 8 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: Diego Correa Bolivar

Phone Number: 347-754-2168

Interior Diagram

Joe Luis Corp.
Joe Luis
186 Ave B
South Store
New York, N.Y.
10009



19-Tables
62-chairs
6-bar stools
8ft x 4ft "L"
shaped bar



Proximity Report for Location:

August 31, 2020

186 Avenue B, New York, NY, 10009

* 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.

Closest Liquor Stores

Name	Address	Approx. Distance
BRIX NYC LLC	170 AVENUE B	230 ft
BEE WINES & LIQUORS INC	225 AVENUE B	555 ft
CONVIVE PARTNERS LLC	196 AVENUE A	685 ft
10TH STREET & AVENUE C LIQUOR & WINE INC	159 AVENUE C	875 ft
WINESHOP LLC	438 A E 9TH ST	1060 ft
DARA LIQUORS INC	110 AVENUE I	1355 ft
EAST VILLAGE WINE CORP	100 AVENUE C	1435 ft

Churches within 500 Feet

Name	Approx. Distance
People's Home Church	265 ft
The Father's Heart Ministry Center	265 ft

Schools within 500 Feet

Name	Address	Approx. Distance
PS 61 ANNA HOWARD SHAW SCHOOL	610 E 12TH ST	240 ft
PS 19 ASHER LEVY SCHOOL	185 FIRST AVE	500 ft
PS 34 FRANKLIN D. ROOSEVELT S	730 E 12TH ST	500 ft

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
AMA FOOD GROUP LLC	190-192 AVE B	40 ft
JMR DINING LLC	190 192 AVENUE B	70 ft
FLAM ABLE LLC	204 AVENUE B	205 ft
FOOD IN ITALY LLC	337 E 10TH ST	340 ft
LA RITT INC	162 164 AVENUE B	350 ft
CHARLEY GROUP LLC	339 E 10TH STREET	375 ft
220 ASSOCIATES INC	222 AVENUE B	425 ft
224 AVENUE B INC	224 AVENUE B	430 ft
219 AVENUE B MUSIC LOUNGE INC	219 AVENUE B	435 ft
LEAD TO GOLD INC	225 AVENUE B 2ND FL	450 ft
DELTA 510 CORP	510 E 11TH ST	535 ft
1862 HOSPITALITY LLC	503 505 E 12TH ST	630 ft
MONOLITH INC	194 AVE A	680 ft



Appetizer

Calamari Fritti con Chips di Carote e Zucchini 12

Crispy fried calamari with carrots and zucchini chips accompanied with marinara sauce and chipotle mayo

Tortino di Zucchini con Cuore di Mozzarella Affumicata 12

Small zucchini pie stuffed with eggplant and zucchini caponata with smoked mozzarella

Tris di Bruschette (Pomodoro, Caponata, Salciccia e Funghi e Taleggio) 14

Three toasted ciabatta bread with garlic topped with tomato vegetable caponata and sautéed sausage mushroom and taleggio

Polpo Alla Griglia con Patate Tiepide 16

Grilled octopus with cherry tomatoes capers taggiasca olives warm potatoes in a lemon citronette

Patatas Bravas 9

Pan-fried potatoes topped with a spicy paprika tomato sauce

Gambas al Ajillo 14

Sautéed shrimps in a garlic parsley sauce

Escalivada 9

Grilled red bell peppers and eggplant marinade in evoo garlic and herbs

Polpettine di Vitello al Sugo 12

Calf and beef meatballs in a rich tomato sauce

Mediterranean Plate 15

Dry Italian sweet salami and manchego cheese platter accompanied with taggiasca olives and pistachio

SCAN ME



Salads

Insalata Cesare 10

Classic Caesar salad with romaine lettuce house made croutons shaved parmesan and Caesar dressing

Insalata Mista 9

Mesclun lettuce with cherry tomatoes cucumber taggiasca olives shaved carrots in a balsamic evoo vinaigrette

Insalata di Barbabietole e Ricotta Salata 11

Beet salad with rucola dry cranberry pistachio topped with aged ricotta salata cheese in a honey lemon citronette

Burrata Caprese 14

Burrata mozzarella with tomatoes topped with a basil and balsamic evoo vinaigrette

Add chicken 4, Shrimp 5, Salmon 6

Drinks

Soda Can 3.5

Sparkling Water(750ml) 6

Natural Water(750ml) 6

Instagram: @JoseluisCuisine

Facebook: Jose Luis Mediterranean Cuisine

Pasta

Penne al Pomodoro 14

Penne pasta with a classic tomato basil sauce

Spaghetti Puttanesca 16

Spaghetti pasta with taggiasca olives capers anchovies in a spicy tomato sauce

Trofie al Pesto con Patate e Fagiolini 16

Fresh trofie pasta with steamed potatoes green beans in a classic basil pesto sauce

Lasagna Bolognese (Classica) 17

Classic lasagna with bechamel parmesan and Bolognese sauce

Mafalde al Pomodoro con Polpettine 18

Mafaldine pasta with calf and beef meatballs with a rich tomato sauce

Gnocchi Verdi alla Sorrentina 16

Spinach gnocchi sautéed in tomato sauce topped with melted fresh mozzarella

Pappardelle al Ragu di Salsiccia e Funghi con Fonduta di Parmigiano 18

Fresh pappardelle pasta sautéed in a sweet Italian sausage and mix mushrooms ragu in a bed of parmesan fondue

Ravioli di Ricotta e Spinaci Burro e Salvia 17

Ricotta and spinach ravioli sautéed in a clarified butter flavored with sage topped with parmesan cheese

Paccheri alla Norma 16

Paccheri pasta with fried eggplant sautéed with tomato sauce topped with aged ricotta salata cheese

Spaghetti Carbonara 16

Spaghetti pasta sautéed with crispy guanciale in a egg yolk and pecorino romano sauce

Rigatoni Bolognese 15

rigatoni pasta sautéed with rich calf and beef Bolognese sauce

Spaghetti alle Vongole 17

Spaghetti pasta with manila clams in a garlic and oil sauce topped with lime zest

Linguine allo Scoglio 18

Seafood linguine with calamari manila clams mussels and shrimp in a carry tomato white wine sauce

Penne al Salmone e Erba Cipollina 17

Penne pasta with fresh salmon chives in a creamy sauce

Penne alla Salsa Rosa 15

Penne pasta sautéed in a creamy tomato sauce

Linguine Alfredo 15

Linguine pasta sautéed in a butter creamy sauce topped with parmesan cheese

Add chicken 4, Shrimp 5, Salmon 6

Paellas

Paella Valenciana 1p...21 2pp...39

Classic valenciana paella with saffron rice paprika chicken pork ribs peas and artichoke

Paella de Marisco 1p...21 2pp...39

Mix seafood saffron paella rice with paprika calamari mussels clams and shrimp

Paella Mixta 1p...25 2pp...45

Saffron paella rice with paprika and mix of seafood a meat

Paella de Verdure 1p...17 2pp...30

Saffron paella rice with mix vegetables (peas mix mushrooms broccoli bell peppers)

Paella Negra 1p...23 2pp...42

Squid ink paella rice with calamari and shrimp

Chicken and Fish

Pollo Parmigiana 18

Baked Chicken Milanese topped with a rich tomato sauce parmesan and provola cheese with a side of penne tomato sauce

Pollo Ajillo 19

dark and white chicken sautéed in a garlic and parsley sauce with a side of roasted potato

Fritto Misto di Pesce 23

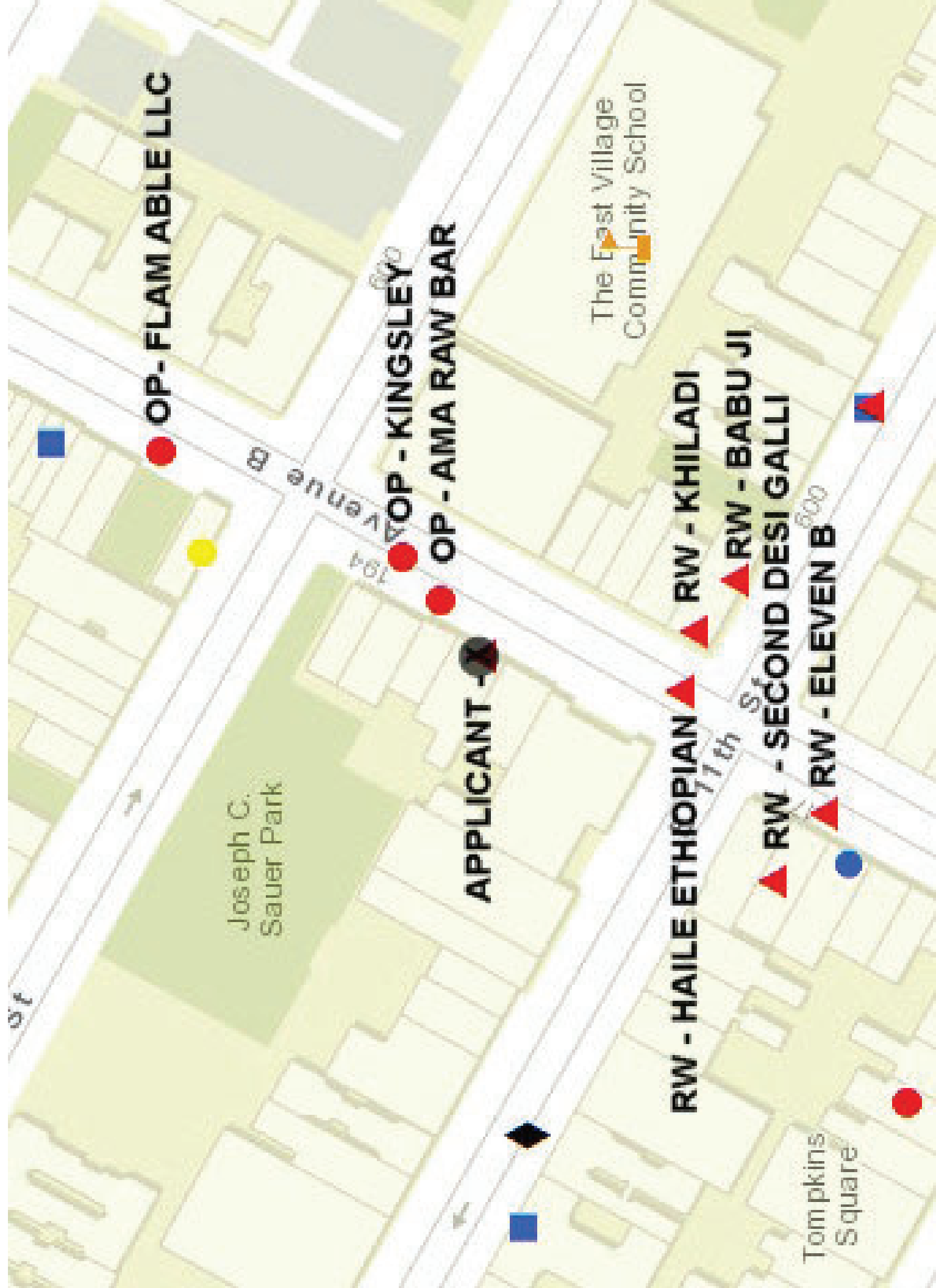
Crispy fried mix seafood with calamari shrimps anchovies accompanied with a spicy marinara sauce

Salmone con Glassa al Arancia e Caponata di Verdure 24

Pan seared wild caught salmon with a orange glaze served with a eggplant zucchini caponata

186 Avenue B, New York, NY 10009

Phone: (646) 707-0746



OP - FLAM ABLE LLC

OP - KINGSLEY

OP - AMA RAW BAR

APPLICANT -

RW - HAILE ETHIOPIAN

RW - BABU JI

RW - SECOND DESI GALLI

RW - ELEVEN B

Tompkins Square

The East Village Community School

Joseph C. Sauer Park