



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: _____

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

If alteration, describe nature of alteration: Addition of rear yard

Previous or current use of the location: On-Premises

Corporation and trade name of current license: Wallabout Entertainment LLC d/b/a Pinky Swear

APPLICANT:

Premise address: 167 171 Chystie Street, New York, NY 10002

Cross streets: Rivington and Delancey

Name of applicant and all principals: Ryan Kupchik, Ian Kupchik

Trade name (DBA): Pinky Swear

PREMISE:

Type of building and number of floors: 16 story residential building with ground floor commercial 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 150

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): C6-3A

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) 4pm-2am Monday to Friday, 11am-2am Saturday and Sunday

rear yard: close 10pm Sunday to Thursday; 11pm Friday and Saturday

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? 32 Total number of indoor seats? 91+12 bar stools

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

1) Ground fl. Customer Bar 17', Straight 2) Ground fl. Customer Bar 23' Straight

*(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 _____

Menu attached

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

How many employees will there be? 18

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

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 2

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: 8 JBL speaker sound system

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.") There is a waiting area inside the premises to allow patrons to wait for pick-up or to be seated. We have reservations and walk-in system so patrons do not idle outside

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. Door to rear yard to remain closed except for entry and exit

Is sound proofing installed? ☒ Yes ☐ No

If not, do you plan to install sound proofing? ☒ Yes ☐ No Additional soundproofing to be added

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: Pinky Swear

Address: 167 171 Chrystie Street Community Board # 3

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 _____

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? Approximately 6

How many On-Premise (OP) liquor licenses are within 500 feet? 16

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) continental 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: *opening no later than 4pm (Mon-Fri) and 11am (Sat-Sun)
Mon 4pm-2am; Tue 4pm-2am; Wed 4pm-2am;
Thu 4pm-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 _____.
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: _____

Phone Number: _____

Wallabout Entertainment LLC

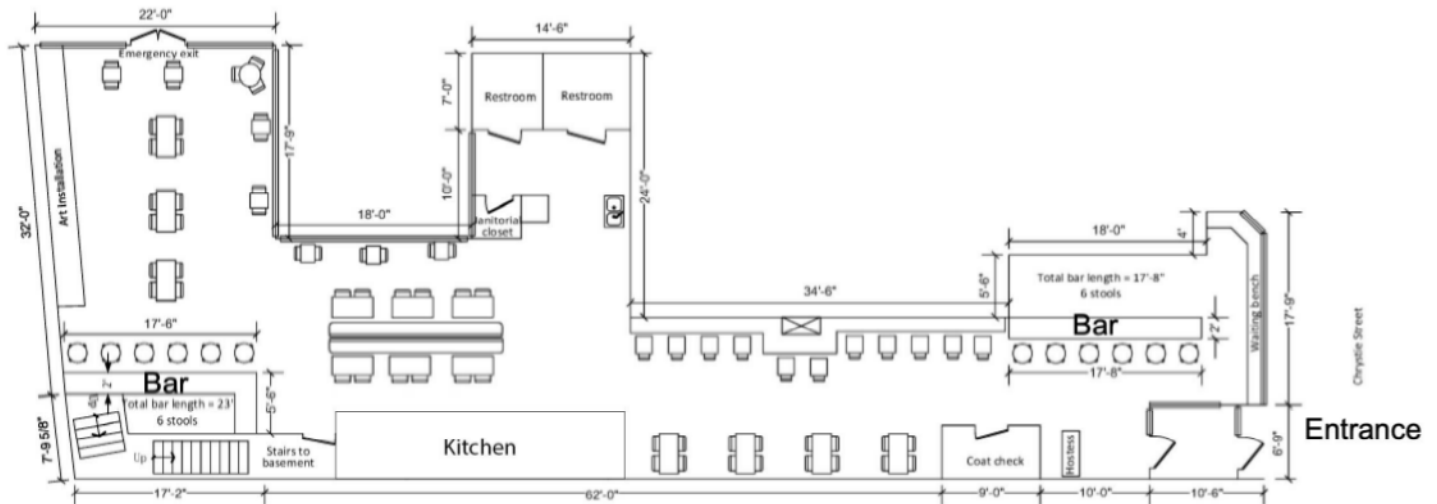
Pink Swear

Current Ground Floor

Interior

32 tables, 91 seats

2 stand-up bars, 12 bar stools



32 tables/91 seats

INTERIOR DIAGRAM - 1st Floor
(Proposed)
167-171 Chrystie Street
New York, NY
May 16, 2022

NOT TO SCALE

Cellar (no changes)



JUNE 27, 2022
2210 - SQ/BM
1/8" = 1'-0" SCALE
SCHEMATIC A-02

Wallabout Entertainment LLC
Pink Swear

Proposed Ground Floor

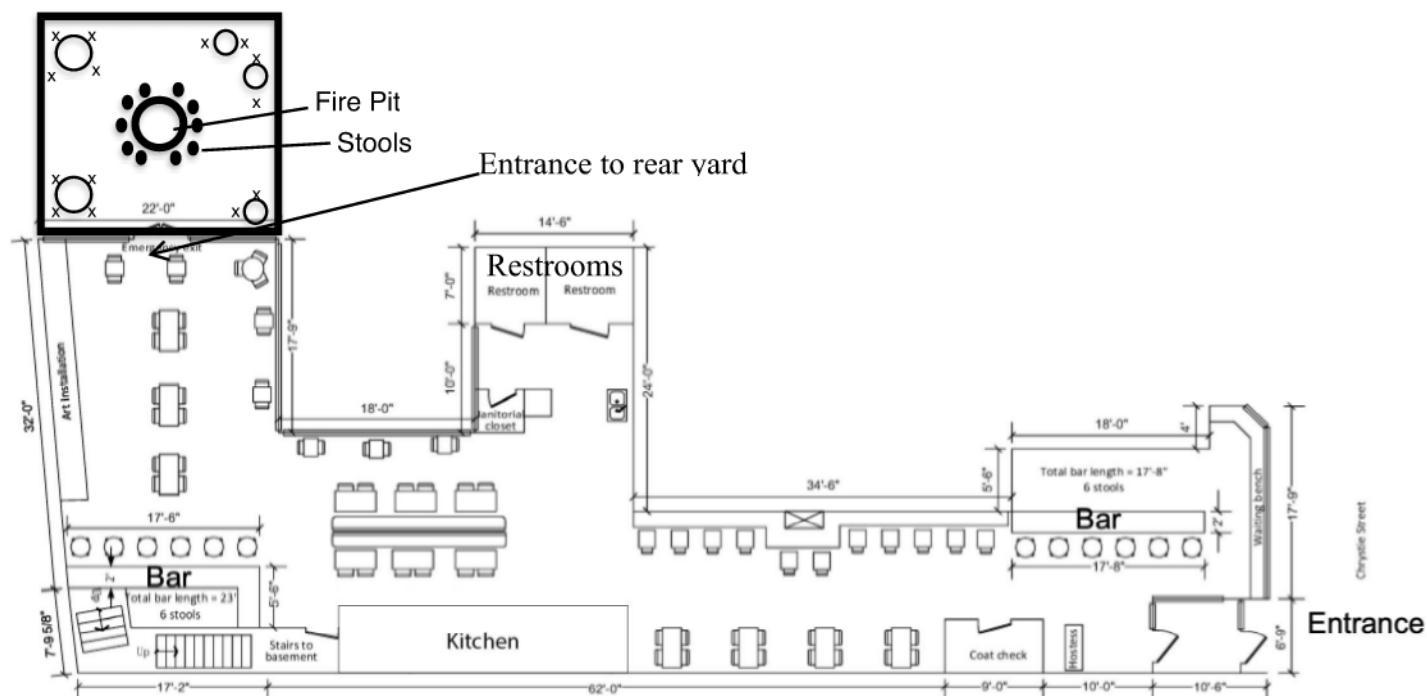
Interior

32 tables, 91 seats

2 stand-up bars, 12 bar stools

Rear Yard

5 tables, 24 seats



32 tables/91 seats

INTERIOR DIAGRAM - 1st Floor
(Proposed)
167-171 Chrystie Street
New York, NY
May 16, 2022

NOT TO SCALE



Dinner Menu

Pinky Swear sources organic, local, sustainable, and seasonal produce that does not use pesticides, synthetic fertilizers, insecticides, or GMOs. Meat, fish, and dairy are locally sourced where possible, from humanely treated, pasture-fed animals free of antibiotics and hormones.

Starters

Soup of the Day \$15

Grilled Seasonal Vegetables* \$12

Edamame Avocado Shiso Dip* \$16

served with taro chips and crudité

Cauliflower Flatbread* \$20

rosemary and garlic cauliflower crust, ricotta pesto, crispy maitake, red onion, thyme, roasted baby romanesco

Salads

Vegan Baby Gem Caesar Salad* \$17

baby gem lettuce, kale, tempeh, garbanzo beans, raw parmesan, sunflower seeds, almonds, nutritional yeast, white pepper, mustard powder, cayenne

Wakame and Kale Salad* \$18

kale, cabbage, wakame, kelp noodle, snap peas, cilantro, apple, cucumber, scallions, sesame seeds

Asian Chicken Salad* \$19

chicken, kale, napa cabbage, red cabbage, carrots, green onion, cilantro, sesame seeds, black sesame, almonds, sesame sticks, miso paste, rice vinegar, honey, tamari, sesame oil, extra virgin olive oil, lemon juice, chili flake, garlic, ginger

Chopped Salad* \$20

soppressata, sun-dried tomatoes, red onion, chickpeas, cucumbers, queso fresco, house vinaigrette
(choice of salmon \$14, chicken \$10, shrimp \$14)

Lobster Cobb Salad* \$35

bibb lettuce, bacon, avocado, jammy egg, shallot vinaigrette

Wild Salmon Salad* \$21

salmon, garlic, shallots, capers, cilantro, honey, capers, chipotle, red wine vinegar, extra virgin olive oil, green olives, red onions, sea salt, organic pepper

*Gluten Free

Entrées

Fried Chicken Sandwich \$20

butter-milk-battered, lettuce, tomato, red onion, hot honey, fries

Grass Fed Hamburger \$17

brioche bun, lettuce, tomato, onion

add Argentine "Chipa" cheese-bread bun* 2, cheese 2, bacon 2, avocado 3

Plant-Based Burger \$19

drizzled roasted red pepper sauce, spicy radish sprouts

add Argentine "Chipa" cheese-bread bun* 2, cheese 2, avocado 3

Chicken Milanese \$24

panko breaded, served with arugula, lemon, and parmesan flakes

Macadamia Crusted Halibut* \$34

red curry beurre blanc, quinoa, blanched baby bok choy, garlic shiitake mushrooms

New York Strip Steak* \$35

pommes purée, spigarelli, bordelaise

Sides

Vegetable Chips* \$12

sweet potato, parsnips, kale

Shoestring Fries \$12

truffle oil or garlic and rosemary

Dessert

Flan with Dulce de Leche* \$10

New York Style Cheesecake \$10

Carrot Cake \$10

Cheese Plate* \$10

apple butter, citrus marmalade, honeycomb oat crackers

Gelato* \$10

vanilla, chocolate, dulce de leche, coffee

*Gluten Free



Brunch Menu

Pinky Swear sources organic, local, sustainable, and seasonal produce that does not use pesticides, synthetic fertilizers, insecticides, or GMOs. Meat, fish, and dairy are locally sourced where possible, from humanely treated, pasture-fed animals free of antibiotics and hormones.

Rise and Shine

Bruléed Grapefruit* \$9

topped with mint honey

Pancakes \$19

strawberry-ginger compote, greek yogurt, butter, warm maple syrup

Create your own Omelette* \$18

Choose four: fine herbs, tomato, spinach, onion, mushrooms, ham, bacon, cheddar, chèvre, gruyère, roquefort

Smoked Salmon Plate \$24

cream cheese, tomatoes, pickled shallots, crispy capers, plain or everything bagel

Steak and Eggs* \$35

6-oz hanger, organic eggs, home fries

Salads

Lobster Cobb Salad* \$35

bibb lettuce, bacon, avocado, tomatoes, jammy egg, shallot vinaigrette

Chopped Salad* \$20

soppressata, sun-dried tomatoes, red onion, chickpeas, cucumbers, queso fresco, house vinaigrette
(choice of salmon \$14, chicken \$10, shrimp \$14)

Wild Salmon Salad* \$21

salmon, garlic, shallots, capers, cilantro, honey, capers, chipotle, red wine vinegar, extra virgin olive oil, green olives, red onions, sea salt, organic pepper

Sandwiches

Grass Fed Hamburger \$17

brioche bun, lettuce, tomato, onion
add Argentine "Chipa" cheese-bread bun* 2, cheese 2, bacon 2, avocado 3

Plant-Based Burger \$19

drizzled roasted red pepper sauce, spicy radish sprouts
add Argentine "Chipa" cheese-bread bun* 2, cheese 2, avocado 3

Fried Chicken Sandwich \$20

butter-milk-battered, lettuce, tomato, red onion, hot honey, fries

*Gluten Free

Sides

Bacon* \$9

Chicken Apple Sausage* \$9

Home Fries \$9

Shoestring Fries \$12
truffle oil or garlic and rosemary

Vegetable Chips* \$12
sweet potato, parsnips, kale

Berries* \$12

Banana Bread \$7

Croissant \$5

Brioche Toast \$5

Plain Bagel \$3

Everything Bagel \$4

Cream Cheese \$1

Dessert

Flan with Dulce de Leche* \$10

New York Style Cheesecake \$10

Carrot Cake \$10

Cheese Plate \$10
apple butter, citrus marmalade, honeycomb oat crackers

Gelato* \$10
vanilla, chocolate, dulce de leche, coffee

Drinks

Coffee \$4

Cold Brew \$5

Iced Tea \$6

Lemonade \$6

Orange or Grapefruit Juice \$8
fresh squeezed



Late Night Menu

Pinky Swear sources organic, local, sustainable, and seasonal produce that does not use pesticides, synthetic fertilizers, insecticides, or GMOs. Meat, fish, and dairy are locally sourced where possible, from humanely treated, pasture-fed animals free of antibiotics and hormones.

Edamame Avocado Shiso Dip* \$16

served with taro chips and crudité

Grass Fed Hamburger \$17

brioche bun, lettuce, tomato, onion

add Argentine "Chipa" cheese-bread bun* 2, cheese 2, bacon 2, avocado 3

Plant-Based Burger \$19

drizzled roasted red pepper sauce, spicy radish sprouts

add Argentine "Chipa" cheese-bread bun* 2, cheese 2, avocado 3

Shoestring Fries \$12

truffle oil or garlic and rosemary

Dessert

Cheese Plate* \$10

apple butter, citrus marmalade, honeycomb oat crackers

Gelato* \$10

vanilla, chocolate, dulce de leche, coffee



Drinks Menu

Cocktails

Pinky Swear's ingredients are house-made daily using organic produce, herbs, & botanicals.

Horatio Mimosa - \$17

Champagne, Vodka, Orange

Spinnster Espresso Martini - \$17

Vodka, Espresso, Kahlúa, Honey

Cloud9 Espresso Martini - \$18

Vodka, Espresso, Dulce de Leche Liqueur, Kahlúa

Fool the Mule - \$17

Vodka, Lime, Ginger Beer, Pineapple

The Grand - \$17

Vodka, Lime, Passionfruit

Pink Moon - \$18

Vodka, Cointreau, Strawberry, Honey, Lime, Orange

Pinky Swear - \$19

Vodka, Cointreau, Strawberry, Raspberry, Pomegranate, Honey, Cranberry, Lemon, Lime, Orange

Pinky Pocket - \$17

Vodka, Strawberry, Honey, Salt, Lime, Orange

Social Mischief - \$17

Vodka, Lemongrass, Pineapple, Cilantro, Ginger Root, Lime, Agave

Paper Plane - \$17

Bourbon, Aperol, Amaro Nonino, Lemon

Sherpa - \$17

Bourbon, Allspice Dram, Curacao, Orange Bitters, Lemon

Angus Smith - \$18

Bourbon, Bitters, Lemon, Tajin, Salt, Hot Honey

Egg On Box - \$17

Bourbon, Chocolate, Oat Milk, Vanilla, Sparkling Water

Royal Flush - \$17

Scotch, Bitters, Lemon, Orange, Cane Sugar

Zenky Shuffle - \$17

Tequila Blanco, Mezcal, Honey, Bitters, Lime, Grapefruit

Sol Canella - \$18

Tequila, Orange, Strawberry, Cinamon

A.J. - \$17

Tequila, Orange Liqueur, Lime, Pineapple

La Principessa - \$17

Tequila, Lime, Orange, Agave, Salt, Coconut Water, Jalapeño

Poquito - \$17

Tequila, Lime, Salt, Tajín

Keep On Loving Me - \$17

Tequila, Acai, Jalapeño, Salt

Buena Salud - \$17

Tequila, Acai, Jalapeño, Sparkling Water, Lemon

Phoenix - \$18

Mezcal, Campari, Vermouth, Smoked Syrup

Robber Baron - \$17

Absinthe, Gin, Sparkling Water, Orange, Cherry

Pinky Spritz - \$18

Absinthe, Campari, Prosecco, Sparkling Water, Calamansi

Pink Putter - \$18

Rum, Palo Santo, Blood Orange, Pink Guava, Coconut Milk, Lime, Agave

Midgard - \$17

Gin, Vermouth, Mead, Orange

Purple79 - \$17

Gin, Maraschino Liqueur, Crème de Violette, Lemon

Red Magician - \$17

Gin, Sweet Vermouth, Campari, Honey

En Passeau - \$17

Disaronno Amaretto, Scotch, Bitters, Lemon, Cherry

Recoleta - \$17

Fernet-Branca, Irish Whiskey, Bitters, Orange

Victor Hugo - \$17

St. Germain, Mint, Lime, Prosecco

Beer

Draft

Guinness - \$8
Stella Artois - \$8
Brooklyn Brewery Brooklyn Lager - \$8
Leffe Blond - \$9
Montauk Brewing Company IPA - \$9
Delirium Tremens - \$10

Bottle

Corona - \$6
Ommegang Neon Lights IPA - \$8
Doc's Hard Cider - \$9
White Claw - \$6
Gluten Free Aurochs Beer - \$8

Wine

glass/bottle

White

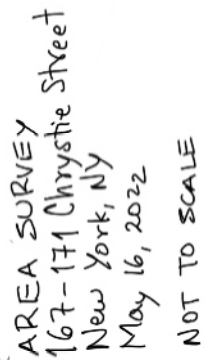
GAVI La Raia '19, Piedmont, Italy - \$15/\$68
PINOT GRIGIO Salvalai '19, Veneto, Italy - \$13/\$54
RIESLING Wagner '18, Finger Lakes, New York - \$12/\$50
SAUVIGNON BLANC Gaspard '19, Loire Valley, France - \$15/\$68
CHARDONNAY Bouchard Pere & Fils '19, Burgundy, France - \$16/\$72

Red

PINOT NOIR L'Umami '19, Willamette Valley, Oregon - \$18/\$80
SANGIOVESE Collazzi '18, Chianti Classico, Tuscany, Italy - \$15/\$68
MALBEC Enrique Foster "Ique" '19, Mendoza, Argentina - \$13/\$54
CÔTES DU RHÔNE Domaine Pélaquié '18, Rhône Valley, France - \$14/\$58
CABERNET SAUVIGNON Smith & Hook '18, Central Coast, California \$19/\$84

Bubbles

PROSECCO Romio Brut NV, Veneto, Italy - \$16/\$72
VEUVE CLICQUOT 'Reserve Cuvée', Brut, Reims, France - \$28/\$122
CRISTAL, LOUIS ROEDERER, BRUT Reims, France, 2006 - \$75/\$340



Re: 167-171 Chrystie Street

1. Outer Heaven - 191 Chrystie Street - (461')
2. The Box - 189 Chrystie Street - (411')
3. Freeman's - 191 Chrystie Street AKA 2 Freeman Alley - (426')
4. Katra - 217 Bowery - (385')
5. Loreley - 7 Rivington Street - (206')
6. Ray's - 177 Chrystie Street - (157')
7. Dixon Place - 161 Chrystie Street - (94')
8. Tampico Tequila Bar - 10 Delancey Street - (254')
9. The Bowery Ballroom - 6-8 Delancey Street - (269')
10. Citizen - 185-191 Bowery - (305')
11. Sweet & Vicious - 5 Spring Street - (481')
12. Sel Rose - 1-3 Delancey Street - (426')
13. The Boil - 139 Chrystie Street - (427')

Schools & Churches

1. Great Oaks Charter School - 38 Delancey Street - (341')
2. Templo Adventista del Septimo Dia - 126 Forsyth Street - (497')

Rivington Street

Ray's 177 Chrystie St.

Residential

Commercial
Construction

Vacant

Residential

APPLICANT

Vacant

Residential

Dixon Place 161 Chrystie St.

Residential

Vacant

Residential

Vacant

Residential

Vacant

Clothing

Delancey Street

Chrystie Street

NOT TO SCALE

BLOCK PLOT
167-171 Chrystie Street
New York, NY
May 16, 2022

Sara D.
Roosevelt
Park









