

# 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: June 2, 2025

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

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

Previous or current use of the location: vacant for 15 years - unknown prior to that

Corporation and trade name of current license: \_\_\_\_\_

### APPLICANT:

Premise address: 106 Rivington Street

Cross streets: Essex and Ludlow

Name of applicant and all principals: Studio 6 Collective LLC

Sieth Cohen, Sheila E. Perry, & Dylan Ledde

Trade name (DBA): Studio 6

**PREMISE:**

Type of building and number of floors: 3 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 \_\_\_\_\_

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): C 4-4 A

**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) Tues - Fri 4pm - 12am; Saturday / Sunday 2pm - 12am  
closed Monday

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ☒ Yes ☐ No

If yes, please describe what type: Art Gallery

Number of indoor tables? 4 Total number of indoor seats? 24

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

one; Approx 8' x 8'; Right side, middle

(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 \_\_\_\_\_

Finger foods

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? Both

How many employees will there be? 5-6

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: Ipod connected small 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? \_\_\_\_\_

numerous art installations, which will be self promoted 4-6 times per month

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

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 ensure that traffic and crowds do not become an issue for our neighbors

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 Management will confine interior noise to ambient background levels

Is sound proofing installed? ☐ Yes ☐ No and the above mentioned employee will be responsible to manage traffic and crowds

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: \_\_\_\_\_

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 \_\_\_\_\_

FM - Morton's  
Steakhouse  
233 Ponce de Leon  
Coral Gables, Fla Blvd

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.

N/A

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? SEE ATTACHED

How many On-Premise (OP) liquor licenses are within 500 feet? N/A

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)

\_\_\_\_\_ restaurant, or

☒ I will operate an art gallery

☐ 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 closed; Tue 4pm - 12am; Wed 4pm - 12am;  
Thu 4pm - 12am; Fri 4pm - 12am; Sat 2pm - 12am;  
Sun 2pm - 12am. (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: \_\_\_\_\_

Seth Cohen

(305) 804-3381

**BLOCK PLOT**

ESSEX STREET

RIVINGTON STREET

LUDLOW STREET

RICE TO  
RICHES  
100 RIVINGTON

EDITH  
MACHINIST  
106 RIVINGTON

STUDIO 6  
106 RIVINGTON

ECONOMY  
CANDY  
108 RIVINGTON

VERLAINE  
110 RIVINGTON

RESTOCKED  
112 RIVINGTON

GOTHAM  
BURGER  
131 ESSEX

TEA SHOP  
106 RIVINGTON

PRETTY  
RICKEY'S  
100 RIVINGTON

TIGRE  
105 RIVINGTON

HOTEL ON  
RIVINGTON  
107 RIVINGTON

KALYE  
111 RIVINGTON

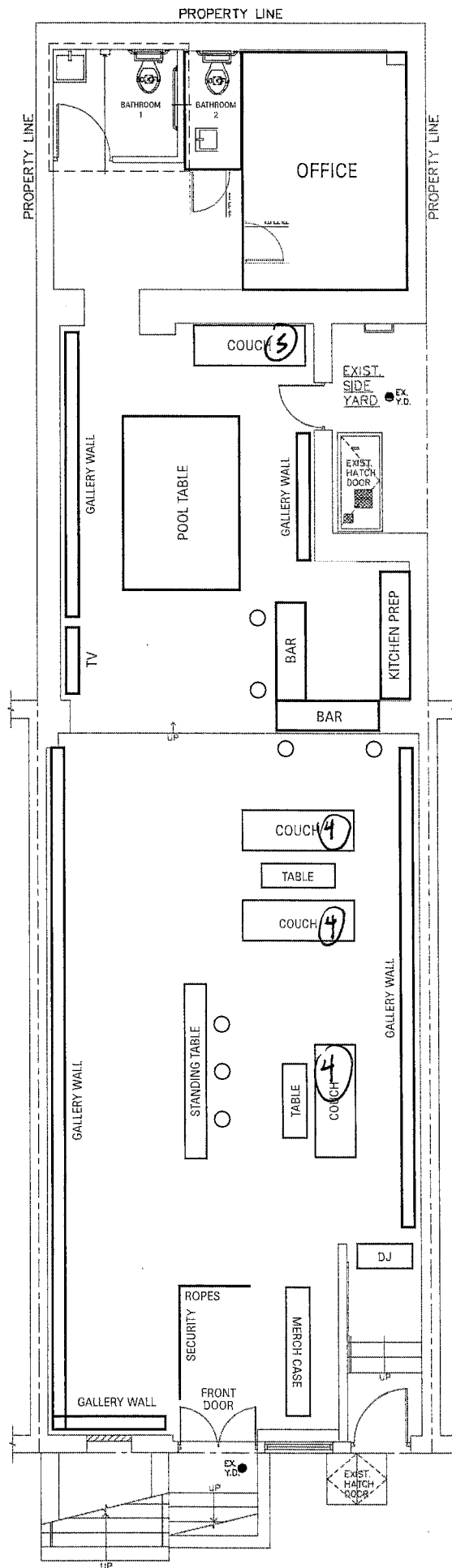
EL CASTILLO  
DE JAGUA  
113 RIVINGTON

S X GOURMET  
DELI  
115 RIVINGTON

106 Rivington St  
puc us

# **LEGEND**

- 75' length x 24' wide
- 2 bathrooms
- Office
- Bar / kitchen prep
- 4 bar stools
- 4 couches
- 3 floating stools
- 1 TV
- Small DJ stand



106 Rivington St  
 NYC, NY

4 Tables  
 17 Seats at tables  
 4 Bar stools  
 3 stools at standing table

# STUDIO 6 MENU

## FOOD

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**WARHOL'S TOMATO SOUP** **\$12**

ORGANIC TOMATO & ROASTED RED PEPPER SOUP

**BASQUI-TOTS** **\$16**

PALETTE OF GOLDEN AIR FRIED TATER TOTS

**JALAPENO BOMBERS** **\$16**

6 BACON WRAPPED JALAPENO POPPERS & RANCH DIP

**DALI DOGS** **\$16**

6 FRANKS IN A PASTRY BLANKET, KETCHUP & MUSTARD

**SKINNY CAP VEGGIE BURGER** **\$18**

CRISPY QUINOA VEGGIE BURGER, GUACAMOLE & CORN SALSA

**NO STREET BEEF CHICKEN FINGERS** **\$18**

CRUNCHY BREADED, TENDER CHICKEN & HONEY MUSTARD SAUCE

## BEVERAGES

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**BOTTLED WATER** **\$2**

**SODA** **\$2**

**BEER** **\$6**

COORS LIGHT, MODELO, YUENGLING

**WINE** **\$8**

CABERNET SAUVIGNON & PINOT GRIGIO

**SAKE LYCHEE COCKTAIL** **\$12**

2 OZ. SAKE, 1 OZ LYCHEE JUICE & LYCHEE NUT GARNISH



## **Applicant History**

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### **ART GALLERY & EVENT SPACE MANAGEMENT**

#### **188 Allen Street Gallery, New York, NY**

Gallery Director 2022-2023

- Curated and managed one of NYC's most recognized street art galleries, hosting monthly exhibitions, openings, and cultural events.
- Oversaw daily gallery operations, including artist relations, show production, and sales negotiations.
- Gallery was attached to full-service beer, wine and liquor bar, ensuring compliance with all licensing and health regulations.
- Built a loyal clientele and significantly increased gallery foot traffic through creative programming and partnerships with local brands.

#### **Art Gallery, 106 Ridge Street, New York, NY**

Owner & Creative Director

2018 – Present

- Founded and independently operated a Lower East Side art gallery specializing in contemporary and urban art.
- Developed rotating exhibitions, product collaborations, and limited-edition print and apparel.
- Managed all aspects of business operations including artist commissions, inventory, POS systems and event logistics.

### **RESTAURANT & BEVERAGE INDUSTRY EXPERIENCE**

#### **Various Locations – Miami, FL**

Restaurant Manager – Morton's The Steakhouse & Other Fine Dining Establishments

2002-2004

- Managed daily operations in several high-volume, upscale dining restaurants, with a focus on guest satisfaction, service quality and staff leadership.
- Oversaw training for front-of-house staff, ensuring elevated service standards and responsible alcohol management.
- Maintained relationships and contributed to the development of seasonal wine and cocktail menus.
- Ensured all locations remained compliant with state liquor laws and maintained exemplary health inspection ratings.