



District Manager

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: 05/31/2025

Is location currently licensed? ☒ Yes ☐ No Type of license: **Full Liquor**

If alteration, describe nature of alteration: **N/A**

Previous or current use of the location: **Restaurant**

Corporation and trade name of current license: **A10 Kitchen Group Inc. d/b/a A10 Kitchen**

APPLICANT:

Premise address: **162 Avenue A**

Cross streets: **E 10th and 11th Streets**

Name of applicant and all principals: **PDS Dreams LLC / Pragati Pandey**

Trade name (DBA): **PD's A10 Kitchen**

PREMISE:

Type of building and number of floors: **Mixed Use / Ground Floor and Basement**

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. **Less than 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 / C2-5**

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) **7 Days per Week / 11AM to 2PM EVERY DAY / 4PM**

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

If yes, please describe what type: **N/A**

Number of indoor tables? 12-16 Total number of indoor seats? **40-44**

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

1 ON THE GROUND FLOOR WITH 6 SEATS

(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

American (see 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? **Both**

How many employees will there be? **12**

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

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

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: _____ 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.") **Waiting will be within the restaurant and staff will monitor sidewalk for loitering, smoking and loud speaking. Signs will also be posted.**

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? Customers will not be allowed to loiter and will be encouraged to move on from sidewalk.

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:

Already approved for Roadway and Sidewalk. Plans to be provided.

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 _____

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? **7**

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)

American 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-2PM, 4PM-12AM**; Tue **11AM-2PM, 4PM-12AM** ; Wed **11AM-2PM, 4PM-12AM**;

Thu **11AM-2PM, 4PM-1AM**; Fri **11AM-2PM, 4PM-1AM** ; Sat **11AM-2PM, 4PM-1AM** ;

Sun **11AM-2PM, 4PM-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, _____

Revised: July 2022

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 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: PRAGATI PANDEY

Phone Number: 917-678-2245

Revised: July 2022

Our Menu

MENU
(99341)

A10 HAPPY HOUR
(99399)

SPECIALS

Au'Poivre Fries \$19.00
crispy fries, sliced hanger steak, peppercorn gravy

Rock Shrimp & Fusili \$26.00
Asparagus, zucchini, cherry tomato, lemon

Focaccia Flatbreads

Margherita Flatbread \$17.00
Baked focaccia, crushed tomato, basil, straciatella



Spicy Finocchiona \$20.00

Snack & Sides

Burrata & Beets \$16.00
candy cane beets, arugula, pistachio, vinocotto



Baked Crab Dip \$18.00
lump crabmeat, cream cheese, cheddar, spring onions, tortilla chips

Baked focaccia, peppers, crushed tomato,
finocchiona salami, straciatella and hot honey

Plates



Steak Frites Au Poivre \$38.00
Sliced Grilled Hanger Steak, peppercorn sauce,
Fries



Rigatoni Amatriciana \$23.00
smoked bacon, crushed tomato, basil, Serrano
pepper, pecorino cheese

Chicken Milanese \$26.00
Breaded Chicken Cutlet, jersey tomatoes, arugula,
basil, vino cotto



Crispy Rock Shrimp \$17.00
Crispy Shrimp served with Sweet and Spicy aioli



Chicken Wings \$13.00
buffalo , Ranch or blue cheese [5pcs]

Burgers & Sandwiches

Served with fries



A10 Burger \$19.00
Cheddar, lettuce, pickled onions, aioli



Truffle Burger \$24.00
Cheddar, caramelized onions, mushrooms, truffle aioli, french fries



Pei Mussels \$17.00
White wine, roasted tomato, grilled bread



Pretzel Bites \$10.00
Add queso \$2



Buttermilk Fried Chicken \$22.00
 Brioche, red cabbage slaw, pickles, sweet spicy aioli, honey |add cheese 2\$|

Mushroom Truffle Grilled Cheese \$21.00
 Smoked cheddar, roasted mushrooms, truffle



Greens & Veggies

Mac n Cheese \$16.00
 Cheddar, gouda, gruyere | Add Mushroom & truffle oil +\$4 |



Mixed Greens Salad \$16.00
 Cherry tomato, pickled onions, walnuts, cucumbers |add Chicken \$7| Add Steak \$15|

Fries \$9.00
 Rosemary, aioli | Add truffle, parmesan cheese +\$4

Caesar salad \$16.00
 Baby romaine, focaccia croutons, parm
