

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: \_\_\_\_\_

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

\_\_\_\_\_

Previous or current use of the location: \_\_\_\_\_

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

**APPLICANT:**

Premise address: \_\_\_\_\_

Cross streets: \_\_\_\_\_

Name of applicant and all principals: \_\_\_\_\_

\_\_\_\_\_

Trade name (DBA): \_\_\_\_\_

**PREMISE:**

Type of building and number of 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 \_\_\_\_\_

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): \_\_\_\_\_

**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) \_\_\_\_\_

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? \_\_\_\_\_ Total number of indoor seats? \_\_\_\_\_

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

(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 \_\_\_\_\_

What are the hours the kitchen will be open? \_\_\_\_\_

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

How many employees will there be? \_\_\_\_\_

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: \_\_\_\_\_

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? \_\_\_\_\_

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

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.") \_\_\_\_\_

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. \_\_\_\_\_

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: \_\_\_\_\_

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? \_\_\_\_\_

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

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.***

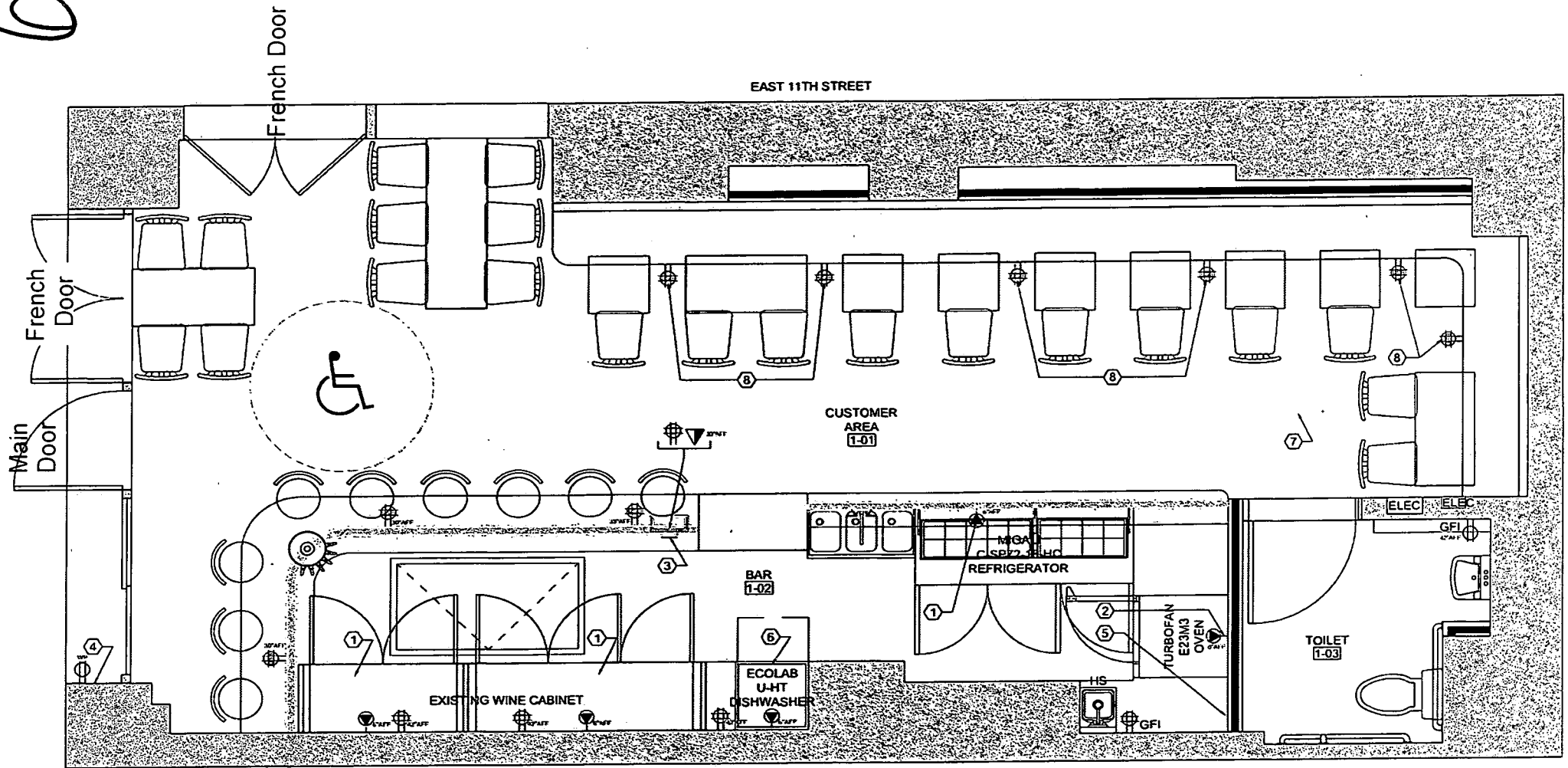
1. My license type is: ☐ beer & cider ☐ wine, beer & cider ☐ liquor, wine, beer & cider
2. ☐ I will operate a full-service restaurant, specifically a (type of restaurant) \_\_\_\_\_ restaurant, or  
☐ I will operate a \_\_\_\_\_,  
☐ with a kitchen open and serving food during all hours of operation 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 \_\_\_\_\_; Tue \_\_\_\_\_; Wed \_\_\_\_\_;  
Thu \_\_\_\_\_; Fri \_\_\_\_\_; Sat \_\_\_\_\_;  
Sun \_\_\_\_\_. (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: \_\_\_\_\_

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1 PROPOSED POWER PART PLAN OF FIRST FLOOR  
 A-106.00 SCALE: 1/2" = 1'-0"

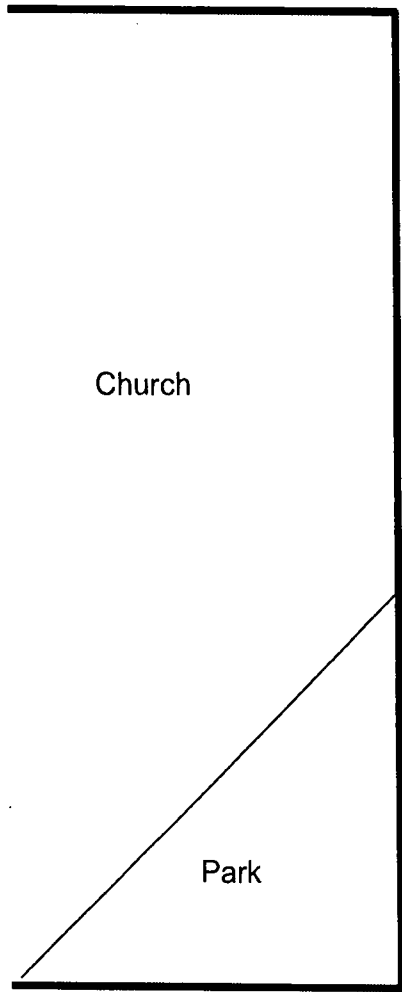
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~~GIVEAST Village LLC~~

170 2<sup>nd</sup> Avenue  
New York, NY 10003

Block Plot Diagram

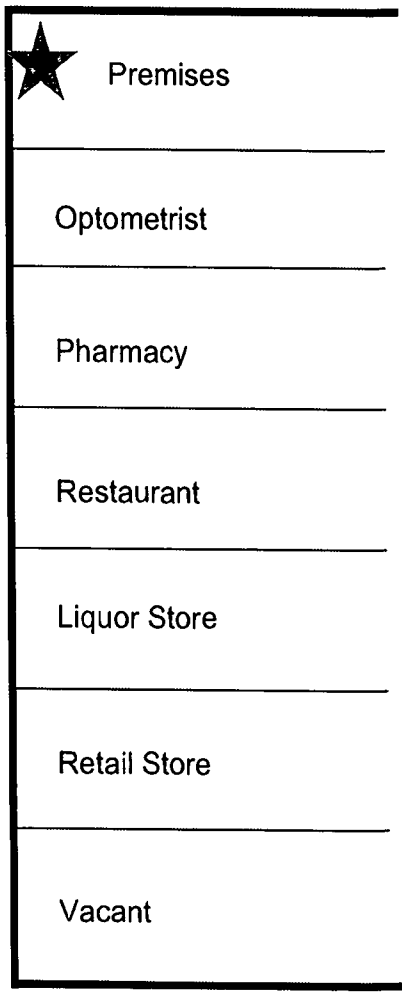
E. 11th St



E. 10th St

Second Avenue

E. 11th St



E. 10th St

# WINE LIST



## VIN ROUGE

### Loire

	<i>by glass</i>	<i>by bottle</i>
Vin de France Gamay Toujours Landron Chartier 22		\$65
Cheverny l'Intemporel Domaine Benoit Daridan 23	\$15	\$60
Chinon Olga Raffault Les Picasses 18		\$80
Coteaux du Vendomois Vieilles Vignes Rouge Patrice Colin 22		\$65
Sancerre Rouge Domaine Ines Lauverjat 20	\$18	\$72
IGP Val de Loire Grolleau Clau de Nell 20		\$80

### Bordeaux

	<i>by glass</i>	<i>by bottle</i>
Saint-Emilion Grand Cru Saint Brice Chateau Pontet 20	\$20	\$80
Saint-Emilion Grand Cru Folie de Chauvin 19		\$90
Pomerol Pomerol Blason de L'Evangile 20		\$120
Pomerol Le Seuil de Mazeyres Chateau Mazeyres 19		\$75
Pomerol Chateau la Pointe 18		\$145
Cotes de Francs Chateau Moulin de la Roquille 22	\$16	\$64
Bordeaux Chateau de Hartes 22 1,500ml	\$15	\$120
Bordeaux Chateau La Chapelle Maillard 19		\$70
Fronsac Chateau De Carimagnus 20		\$80
Blaye Chateau Les Grands Marechaux 19		\$65
Saint- Julien Chateau du Glana 17		\$85
Pauillac Charles Beylot 19		\$85
Margaux L'Alezan de la Tour De Bessan 19		\$90
Margaux Blason d'Issan 20		\$95
Pessac Leognan Chateau Larrivet Haut Brion 18		\$95
Graves Cuvee Les Parcelles Chateau Pontey Lamartine 19		\$75

### Beaujolais

	<i>by glass</i>	<i>by bottle</i>
Chiroubles Domaine Steve Charvet 23	\$16	\$64
Moulin-a-Vent Couvent des Thorins 21		\$85



# WINE LIST



D i V i n

Beaujolais Domaine Baptiste Aufranc 22	\$15	\$60
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## Bourgogne

	<i>by glass</i>	<i>by bottle</i>
Irancy Christophe Patrice 22	\$18	\$72
Hautes Cotes de Nuits Les Petites Corvees J&P Aegerter 20		\$95
Mercurey Vieilles Vignes Domaine Faiveley 22		\$120
Gevrey-Chambertin Domaine Pernot Pere & Fils 22		\$140
Savigny-les-Beaune Frederic Leprince 22		\$95
Bourgogne Vignerons de Bel-Air 23	\$16	\$64
Maranges 1er Cru Le Croix Moins Camille Giroud 20		\$95

## Sud Ouest

	<i>by glass</i>	<i>by bottle</i>
Cahors Cuvee Prestige Theron 22	\$18	\$72

## Rhone

	<i>by glass</i>	<i>by bottle</i>
Crozes- Hermitage Domaine Combier 21		\$85
Chateauneuf du Pape Domaine Juliette Avril 20	\$25	\$100
Vacqueyras Tradition Le Colombier Tradition 22	\$16	\$64
Vacqueyras Cuvee G Le Colombier 21		\$80
Cairanne Rouge Truffes & Confidences 21		\$70
Rasteau Domaine Caroline Bonnefoy 18		\$75

## Languedoc

	<i>by glass</i>	<i>by bottle</i>
Minervois La Liviniere Chateau Cessero 19	\$18	\$72
Minervois Laguzelle Domaine Benjamin Taillandier 21		\$75

## VIN BLANC

### Coteaux de Valais

	<i>by glass</i>	<i>by bottle</i>
Rose Domaines Monticole 22	\$20	\$80

### Loire

	<i>by glass</i>	<i>by bottle</i>
Muscadet Les Quinze Hommes Jeremie Huchet 23	\$16	\$64

# WINE LIST



D i V i n

Coteaux du Giennois Blanc Domaine de Villargeau 21		\$70
Coutee de Serrant Clos de la Coulee de Serrant 19		\$170
Saumur 'La Pierres Frite' Blanc Domaine du Pas St. Martin 23		\$70
Montluis-sur-Loire Touche-Mitaine Le Rocher des Violettes 21		\$60
Montluis-sur-Loire Francois Chidaine Les Bournais 22		\$95
Cheverny l'Intemporel Blanc Domaine Benoit Daridan 22	\$18	\$72
Menetou-Salon Morgues Les Blanchais Domaine Pelle 22		\$70
Sancerre La Graveliere Domaine Joseph Mellot 23	\$20	\$80
Quincy Domaine Roux Pere et Fils 21		\$70
Vin de France Tete Blanche Les Tetes NV		\$65
Chenin Blanc Adele Vignables Feray 23	\$15	\$60

## Alsace

	<i>by glass</i>	<i>by bottle</i>
Alsace Pinot Blanc Domaine Specht 23	\$15	\$60
Alsace Vignoble du Reveur Artisan 22		\$75
Alsace Riesling Vieilles Vignes Damien et Nicolas Sohler 21	\$16	\$64
Riesling Grand Cru Mandelburg Domaine Specht 21		\$85
Riesling Selection de Vieilles Vignes Trimbach 19		\$75
Alsace Grand Cru Riesling Kaefferkopf Meyer-Fonne 19		\$90
Alsace Sylvaner Vieilles Vignes Domaine Ostertag 22		\$70

## Bordeaux

	<i>by glass</i>	<i>by bottle</i>
Bordeaux Chateau Tassin 23	\$15	\$60

## Beaujolais

	<i>by glass</i>	<i>by bottle</i>
Beaujolais Cote Berne 22	\$15	\$60

## Languedoc

	<i>by glass</i>	<i>by bottle</i>
Cotes du Roussillon Natural Blanc Mas Amiel 23	\$16	\$64

## Rhone

	<i>by glass</i>	<i>by bottle</i>
Cotes du Rhone La Redonne Blanc Jean Luc Colombo 19	\$16	\$64

# WINE LIST



D i V i n

Cotes du Rhone Cuvee Lone Chateau Pegau 22 \$70

Costieres de Nimes Galets Dore Cht. Mourgues Du Gres 21 \$65

Vin de Pays Ardeche Domaine de Mirabel Charmis 20 \$55

## Bourgogne

*by glass*

*by bottle*

Chablis Christophe Patrice 23 \$20 \$80

Chablis Premier Cru Les Sechets Patrick Piuze 23 \$120

Bourgogne Cote d'Or Domaine Florence Cholet 21 \$75

Bourgogne Fanny Sabre 21 \$80

## Provence

*by glass*

*by bottle*

Vin de Pays des Alpilles Abbaye Sainte-Marie de Pierredon 17 \$60

## Savoie

*by glass*

*by bottle*

Vin de Savoie Aymes Domaine Labbe 22 \$65

Chignin-Bergeron Les Divolettes Domaine Jean Vullien 22 \$70

## VIN A BULLES

Vin Petillant Brut Rose Francois Fouche NV \$17 \$85

Champagne Billecan Salmon \$30 \$150

Champagne Brut Rose L'Hoste NV \$32 \$160

Montlouis Brut Nature Francois Chidaine NV \$90

Cremant d'Alsace Brut Rose Pierre Sparr NV \$85

# FOOD MENU



## FROMAGES

*Single Order \$11 or 3 for \$28*

Brie  
Comte  
Camembert  
Chabichou  
Raclette  
Manchego

## CHARCUTERIES

*Single Order \$14 or 3 for \$28*

Saucisson Sec (dry sausage plate with pickles and mustard)  
Pate Porc, Canard et Figure (pork & duck pate served with pickles)  
Chiffonade de Jambon (country style ham, pickles and mustard)  
Chorizo (spicy salami)  
Prosciutto  
Rillettes (shredded pork)

## CLASSIQUES

Olives (marinated mixed olives, herbes de Provenances)	\$9
Escargots (garlic & parsley butter)	\$15
Soupe a l'Oignon (French onion soup with gratinated gruyere)	\$16
Artichoke salade (artichoke hearts with olive oil and cherry tomatoes)	\$16
Tarte Flambee aux Champignons (Alsatian Pizza, creme fraiche, mushrooms)	\$21
Meatballs (ground beef, garlic, olive oil, Parmesan marinara sauce)	\$21
Croquettes Fromage (cheese croquettes)	\$16
Croque Monsieur / Madame (ham, Gruyere, bechamel / egg on top)	\$20 / 22
Mac 'N Cheese (pasta with melted Comte cheese)	\$19

## TARTINES

Avocat (Avocado, balsamic, pomegranate, goat cheese)	\$16
Brie (Melted Brie & Honey)	\$17
Burrata (Burrata with pesto and balsamic vinaigrette)	\$18
Saumon (Ricotta, Smoked salmon, lemon juice and olive oil)	\$19
Add-Ons: Smoked Salmon	\$7
Add-Ons: Prosciutto	\$9
Add-Ons: Ham	\$7

## SALADES

Lyonnaise (endive, croutons, eggs, bacon, shallots, sherry vinegar)  
Burrata (with heirloom tomatoes, pesto, balsamic)  
Beet Salad (onion, orange zest, mint, cilantro)

## DESSERTS

Molten Chocolate Cake (warm chocolate lava cake, caramel whipped cream)	\$12
Tarte Tatin (upside down warm apple pie, creme fraiche)	\$12
Caramel Souffle (sponge cake with caramel mousse, fleur de sel)	\$12