



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) *Will be submitted on 08/13/2025.*
- ☒ 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). *Will be submitted on 08/13/2025.*

Check which you are applying for:

- ☐ new liquor license ☒ alteration of an existing liquor license ☐ corporate change
(Method of Operation)

Check if either of these apply:

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

Today's Date: 07/25/2025

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

If alteration, describe nature of alteration: The applicant is applying to change their method of operation.

They currently close at 12am Sunday to Wednesday and 2am Thursday to Saturday and wish to close at 4am seven days per week indoors.

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Host 132, LLC d/b/a Cafe Maud

APPLICANT:

Premise address: 132 Second Avenue, New York, NY 10003

Cross streets: St. Marks Place/East 9th Street

Name of applicant and all principals: Host 132, LLC: Curt Huegel, Ronan Carter, Paul McDaid & Jack Watson

Trade name (DBA): Cafe Maud

PREMISE:

Type of building and number of floors: Six story multi unit

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 118

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

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) Indoors: 9am - 4am, Outdoors: 9am - 10pm (seven days per week)

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? 14 Total number of indoor seats? 68

How many stand-up bars/bar seats are located on the premise (number, length, and location) 2

2 customer bars on ground floor; Bar No. 1: 37'9" long with 13 seats, Bar No. 2: 17'10" long with 8 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 _____

Health conscious, American fusion fare. Please see attached menu.

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? _____

How many employees will there be? 50

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? No

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 bar/restaurant sound system installed throughout the restaurant to disburse sound evenly at a comfortable level.

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.") Staff monitors sidewalk to prevent crowds and vehicular congestion.

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when) 1 person, Thursday - Saturday

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. A sound study was conducted by a sound engineer and soundproofing has been installed.

Is sound proofing installed? ☒ Yes ☐ No complaints from neighbors while the applicant has been operating at the premises.
If not, do you plan to install sound proofing? ☐ Yes ☐ No (Already installed)

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:
14 tables with 28 seats on St. Mark's Place and 20 tables with 40 seats on the corner of St. Mark's and Second Avenue.

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Please see attached Addendum.

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 Please see attached Addendum.

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. *See below.

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.

* a. Local West LLC (LID: 0340-23-131570): Case No.: 145239, This case related to a violation of the Governor's Temporary Covid Executive Orders. These orders are no longer in effect. Approximately 2021. Fine paid.

b. Host 213 LLC (LID: 0340—23—129638): Case No.: 143425 & 145718, These cases related to a violation of the Governor's Temporary Covid Executive Orders. These no longer in effect. Approximately 2021. Fine paid

LOCATION:

How many licensed establishments are within 1 block? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 20

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 fusion 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 9am-4am; Tue 9am-4am; Wed 9am-4am;
Thu 9am-4am; Fri 9am-4am; Sat 9am-4am;
Sun 9am-4am. (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: 1 person, Thursday - Saturday
6. ☐ I will install soundproofing, Existing

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 1 private parties per _____ month
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 7pm.
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: Ronan Carter

Phone Number: (917) 600-3096

Curt Huegel's New York Liquor Licenses:

- 1. Local West LLC d/b/a The Rutherford**
One Penn Plaza, West Store Roof, New York, NY 10019
10/2004 – present
Manhattan Community Board 5
- 2. Red One Plaza LLC d/b/a Avenida**
1 Penn Plaza (NW), New York, NY 10019
03/2008 - present
- 3. LDV 23 LLC d/b/a Barchetta**
461 West 23rd Street, New York, NY 10011
08/2011 - 08/2017
Manhattan Community Board 4
- 4. PH Café LLC and Corso Coffee 46 Management LLC d/b/a Paramount Bar & Grill**
235 West 46th Street, New York, NY 10036
02/2015 – 02/2018
Manhattan Community Board 5
- 5. CAMP 1382 LLC d/b/a Campagnola**
1382 First Avenue, New York, NY 10021
07/2014 – present
Manhattan Community Board 8
- 6. Host RG 40 LLC d/b/a Printer's Alley**
215 West 40th Street, New York, NY 10018
10/2015 - present
Manhattan Community Board 8
- 7. 45 Mercer Restaurant LLC d/b/a Odd Sister**
45 Mercer Street, New York, NY 10013
04/2012 – present
Manhattan Community Board 2
- 8. Host RG 54 LLC d/b/a Bill's**
57 East 54th Street, New York, NY 10022
03/2016 – 06/2022
Manhattan Community Board 5

9. Host 1373 LLC d/b/a Sefton

1373 First Avenue, New York, NY 10021

03/2019 – present

Manhattan Community Board 8

Curt Huegel, Ronan Carter and Paul McDaid's New York Liquor Licenses:

10. Host 213 LLC d/b/a Jackdaw

213 Second Avenue, New York, NY 10003

01/2019 – present

Manhattan Community Board 3

Happy Hour Just Got better!



our menu

Weekday

Weekend Brunch

Drinks

Happy Hour

Events

Breakfast

Served Daily Until 3PM

Breakfast Bowl

\$18

Avocado, Prosciutto Di Parma, Whipped Ricotta, Edamame, Poached Egg,
Rustic Sourdough

Eggs Benedict

\$21

Braised Short Rib, English Muffin, Béarnaise, Poblano Dust, Smashed Breakfast
Potatoes

Elote Avocado Toast

\$18

Smashed Avocado, Roasted Corn, Tri-Color Cherry Tomato, Queso Fresco, Sour
Cream, Lime Zest, Poblano Dust, Field Greens, Cilantro (Add Bacon Bits +4)

New York Bagel

\$16

Smoked Nova Salmon, Everything Bagel, Scallions, Cream Cheese, Red Onion,
Dill, Lemon Zest, EVOO, Capers

Lemon Ricotta Pancakes

\$17

Whipped Cream, Lemon Zest, Vermont Maple Syrup

Breakfast Burrito

\$18

Scrambled Eggs, Vermont Cheddar, Pinto Bean Sauce, Pico De Gallo, Guacamole, Tomatillo Sauce, Hash Brown, Thick Cut Bacon Or Chicken Sausage, Smashed Breakfast Potatoes

Chia Yoghurt Power Bowl

\$15

Greek Yoghurt, Chia Seeds, Coconut, Organic Granola, Mixed Fruits, Honey

Steak & Eggs

\$29

6 oz Cedar River Farms Flat Iron Steak, Smashed Breakfast Potatoes, Field Greens, Scrambled Eggs

Breakfast Platter

\$23

2 Eggs Any Style, Rustic Sourdough, Field Greens, Smashed Breakfast Potatoes, Chicken Sausage Or Heritage Thick Cut Bacon

Sides

Homemade Irish Scone With Butter & Jam

Avocado

4

Thick Cut Bacon

8

Chicken Sausage

8

Shareables

Served Daily From 11AM

Crispy Rice Spicy Tuna

\$20

Truffle Yuzu Citrus Infusion, Spicy Mayo, Tuxedo Sesame Seeds, Chives, Pickled Red Onions, Hoisin

Garlic & Parmesan Wood Fired Flatbread

\$14

Rosemary, Garlic Oil, Sea Salt, Shredded Parmesan

Chicken Lollipops

\$19

Asian BBQ Sauce, Tuxedo Sesame Seed, Scallions

Homemade Meatball

\$16

Veal, Pork & Beef Blend, Marinara, Breadcrumbs, House Made Bread

Yellowtail Crudo

\$20

Yuzu Citrus Oil, Citrus Supreme, Chili Oil, Maldon Salt, Tobiko

Sweet & Sour Chicken Bites

\$18

House Made Sweet & Sour, Sesame Seeds, Fried Chicken

Shrimp Ceviche

\$20

Citrus Cure, Tri-Color Bell Pepper, Red Onion, Serrano Chili, Avocado

Salads & Bowls

Pesto & Prosciutto Panuzzo (wood fired)

\$18

Prosciutto, Sliced Tomato, Mozzarella, Pesto, Arugula, Lemon Truffle

Vinaigrette On Our House Made Pizza Dough Served With A Side Salad

Grilled Chicken Wrap

\$19

Little Gem Greens, Shaved Parmesan, Romano Dressing, Toasted Sesame

Breadcrumbs, Cherry Tomatoes, Grilled Chicken

Beet Salad

\$17

(10 & 6) Roasted Red And Golden Beets, Pickled Red Onion, Herbed Goat

Cheese, Toasted Pistachios, Sherry Vin

Malibu Bowl

\$17

Edamame, Wild Rice, Miso Yuzu Vin, Diced Mango, Pickled Red Onion, Avocado, Mixed Greens (Add Chicken +6, Add Crispy Chicken +6)

Mexican Bowl

\$16

Wild Rice, Pico De Gallo, Guacamole, Black Beans, Charred Corn, Cotija Cheese, Cilantro Lime Vinaigrette, Sour Cream, Poblano Dust (Add Grilled Chicken +6, Add Crispy Chicken +6)

Pizzas

Soppressata

\$22

Tomato, Mozzarella, Oregano, EVOO, Soppressata

Burrata

\$22

Tomato, Basil, Truffle Oil, Black Pepper, Burrata

Crushed Tomato

\$20

“Marg” Basil, Sicilian Cold Pressed Olive Oil, Buffalo Mozzarella, Blistered Tri Color Cherry Tomato

The Fun Guy

\$22

Vodka Sauce, Mushrooms, Fontina Cheese, Truffle Oil

Spicy Sausage

\$22

Tomato, Mozzarella, Spicy Lamb Sausage, Mint

Plates

Smash Burger

\$19

(2) 3oz Angus Beef Patties, American Cheese, Party Sauce, Fried Onions, Shaved Baby Iceberg Lettuce, Pickles, French Fries, Sesame Bun

Southern Fried Chicken Sandwich

\$19

Alabama “White Lightning” BBQ Sauce, Shredded Iceberg, Pickles, Sesame Bun

Short Rib Fried Rice

\$23

Slow Roasted Short Rib, Jasmine Rice, Egg, Soy, Sesame, Scallions, Chiles, Cilantro

Steak Frites

\$32

Cedar River Farms Grass Fed Steak 8oz, Home Made Fries, Peppercorn Sauce

Fusili Crudaíola \$21
Cherry Tomatoes, Garlic, Onion, Oregano, White Wine Sauce (Add Chicken +6)

Desserts

Reservations

Chocolate Mousse \$14
Press Email Signup Jobs
Homemade Chocolate Mousse, Pistachios, Wild Berries



Key Lime Pie \$14
House-Made Key Lime Pie, Toasted Pillowsoft Marshmallow, Vanilla Ice Cream

Deep Fried Oreos \$14
Oreos Fried In Batter Drenched In Dulce De Leche Sauce And Powdered Sugar

Happy Hour Just Got better!



our menu

[Weekday](#)

[Weekend Brunch](#)

[Drinks](#)

[Happy Hour](#)

[Events](#)

Cocktails

Margarita Picante

\$15

Spicy Tequila, Lime, Juice, Agave and Seasonal Fruit Juice

Good Drive

\$16

Gin, Ice Tea, Lemon, Peach & Thyme

Yuzu Smash

\$16

Irish Whiskey, Yuzu, Rockey's Liqueur, Honey & Mint

Bloody Maud

\$16

Vodka Or Tequila, Tomato, Horseradish, Lemon, Worcestershire Sauce, Sriracha

Remember Me

\$17

Bourbon, Amaro, Sherry, Benedictine, Chocolate Bitters & A Peated Rinse

Cucumber Mojito

\$16

Rum, Cucumber, Elderflower & Mint

One Year Later

\$16

Hongxiu Vodka, Pear Eau De Vie, Honey, Lemon & Cardamom

Pickled Martini

\$17

Vodka, Fortified Wine, Aromatized Wine & Pickle Brine

Pornstar Martini

\$16

Vodka, Passionfruit, Vanilla & Prosecco

Dear Maud

\$16

Tequila, Su Casa Mezcal, Pineapple, Lime, Agave & Tajin

Espresso Martini

\$16

Vodka, J.F. Haden's Coffee Liqueur & Espresso

Lychee Martini

\$16

Vodka, J.F. Haden's Lychee Liqueur & Lemon

Wine

Prosecco

\$16 / \$18

Gratien & Meyer Brut

Champagne

\$140

Moët Impérial

Pinot Grigio

\$15 / \$58

Alto Vento

Sauvignon Blanc

\$16 / \$60

Change, Languedoc

Chardonnay

\$16 / \$60

Napa Cellars, Napa Valley

Riesling

\$15 / \$58

50 Degree

Pinot Noir

\$16 / \$60

Sea Sun, California

Italian Red

\$15 / \$58

Monrosso

Cabernet

\$17 / \$62

Iron & Sand, Paso Robles

Orange Wine

\$17 / \$62

Bertrand Orange Gold

Seasonal Drinks

Frozen Aperol Spritz

\$16 (HH 9)

Aperol, Prosecco, Lemon, Orange Twist

Frozen Margarita

\$15

El Pecado Tequila, Fresh Lime, Agave

Shots

Spicy Lemonade

\$11

Spicy Vodka & Lemonade

The Café Shot

\$11

Reposado Tequila & Espresso

Espresso	\$4
Drip Coffee	\$4
Macchiato	\$5
Cold Brew	\$5
Latte	\$5
Cappuccino	\$5
Matcha Latte	\$6.50
Strawberry Matcha	\$6
Coconut Matcha	\$5
Chai Latte	\$6
Mocha	\$5
English Breakfast	\$4
Earl Grey	\$4
Green Tea	\$4

Hot Chocolate

\$6

Smoothies & Juices

Blush Rush Smoothie

\$12

Strawberry, Apple, Banana, Coconut Milk, Almond Milk

PB Banana Smoothie

\$12

Cold Brew, Milk, Peanut Butter, Banana

Açaí & Berry Smoothie

\$12

Pineapple, Açaí, Apple, Blueberries, Almond Milk

Hangover Cure

\$8

Pineapple, Orange, Ginger, Cucumber

Maud's Greens

\$8

Apple, Pineapple, Spinach, Cucumber, & Celery

Matcha Lemonade

\$6

Mexican Coke

\$5

Acqua Panna Still Water

\$8

San Pellegrino Sparkling

\$8

Draught Beer

Guinness (Dublin, Ireland)

\$9

Montauk IPA (Montauk, NY)

\$9

Allagash White (Portland, ME)

\$9

Five Boroughs Pilsner (Bronx, NY)

\$9

Bottles & Cans

Monopolio Lager

\$8

Kronenburg 1664

\$8



Montauk Seasonal

\$8

Downeast Cider

\$9

[illegible]

Saint Marks Place

NOT TO SCALE

