



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 submit 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 submit on 08/13/2025*

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: 07/28/2025

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

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Dua Byrek Inc. d/b/a Dua Kafe

APPLICANT:

Premise address: 520 East 14th Street, Most Easterly Store, New York, NY 10009

Cross streets: Avenue A & Avenue B

Name of applicant and all principals: Cafe Skye East Village LLC: Cameron Bean, Victor Malaric

Trade name (DBA): Cafe Skye East Village

PREMISE:

Type of building and number of floors: 6 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 50

*Pending.

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): C1-6A

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 - 12am (Monday - Thursday), 4pm - 1am (Friday), 1pm - 1am (Saturday), 1pm - 12am (Sunday)

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? 7 Total number of indoor seats? 22

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
One 6'9" long customer bar located on the ground floor.

*(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 _____
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? Principal Victor Malaric

How many employees will there be? 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?) _____

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: Wall mounted Sonos speaker system to stream recorded music

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 will monitor vehicular and pedestrian traffic to ensure that no crowds or vehicular congestion occurs in front of premises.

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. This will be a small restaurant with a maximum seating capacity of 22 persons. Staff will keep music at an ambient noise level.

Is sound proofing installed? ☐ Yes ☒ No

If not, do you plan to install sound proofing? ☐ Yes ☒ No *There has been no history of noise complaints at the premises. Applicant will stream ambient music only.*

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: The Crossett Group, LLC d/b/a Cafe Skye

Address: 43 Clinton Street, New York, NY 10003 Community Board # 3

Dates of operation: 2021 to present

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. **Please see below and attached resumes.*

Does any principal have other businesses in this area? ☒ Yes ☐ No If Yes, please give trade name, address and describe the business Cafe Skye is a cozy neighborhood bar on 43 Clinton Street in New York's Lower East Side serving natural wine, creative cocktails, craft beer, and elevated bar food.

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.

*** For the past four years, Principal Cameron Bean has been operating Cafe Skye on Clinton Street with Victor Malaric as Executive Chef . Victor Malaric will manage this location.**

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? 1

How many On-Premise (OP) liquor licenses are within 500 feet? 12

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)
New 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 4pm - 12am; Tue 4pm - 12am; Wed 4pm - 12am;
Thu 4pm - 12am; Fri 4pm - 1am; Sat 1pm - 1am;
Sun 1pm - 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 without first coming before CB3.

☐ 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 30 private parties per year
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: Cameron Bean

Phone Number: (678) 699-4293



Management Team Overview

Cameron Bean, Founder & Managing Partner

Cameron manages operations, business development and accounting on behalf of Cafe Skye, which he founded in 2021.

He also serves as Vice President at a large private equity firm, where he focuses on the diligence, structuring, and management of debt and equity investments. Cameron has invested over \$175 million of capital across 8 operating businesses, many of which he has been actively involved in the daily management and operation. Prior to private equity, he began his career as an investment banker.

Cameron received a B.A. in both Economics and History from Amherst College, where he graduated cum laude. He is NYC Food Protection certified.

Victor Malaric, Executive Chef & Partner

Victor manages all facets of Cafe Skye's kitchen operation and menu, bringing over 20 years of experience working as an Executive Chef across New York City, South Florida and Michigan.

Victor has worked for numerous acclaimed chefs including Charlie Trotter and Daniel Boulud and has experience managing kitchens across the fine dining and gastro pub spectrums. Notable experiences include having served as Executive Chef at acclaimed SoHo restaurant Zoes and serving as Executive Chef at Boca-based Farmer's Table where he managed a \$9 million kitchen operation.

Victor attended Northwestern University where he studied Operations Management.

Signature Cocktails

SKYELOMA	17	MACHO PICCHU*	18
Tequila, Grapefruit, Jalapeno, Tomatillo, Honey		Pisco, Ginger, Lemon, Demerara, Egg White, Red Wine	
PASSIONATE ROADS	17	WILDFLOWER	17
Mezcal, Passionfruit, Agave, Chili Flakes		Vodka, Hibiscus, Aperol, Ginger, Honey	
THE CURE	17	JUNGLE BIRD	17
Mezcal, Ginger, Smoked Pineapple, Lime		White Rum, Spiced Rum Pineapple, Lime, Campari	
GIN BLOSSOM	17	CAFE D'ITALIA NEGRONI	18
Gin, Lime, Honey, Orange Blossom		Red Wine, Espresso, Amaro, Campari	
ISLE OF SKYE	18	EL MAÑANA	18
Fig-Infused Scotch Whiskey, Honey, Chocolate, Salt, Angostura Bitters, Talisker		Mr. Black Coffee Liqueur, Espresso, Dark Rum, Aguardiente, Chocolate	

Natural Wine

WHITE		ORANGE	
Domain DuPort Chardonnay, Savoy, FR (2020)	13/52	Chateau Lestignac "Michel Michel", Languedoc, FR (2023)	14/56
Angulaire Sauvignon Blanc, Bordeaux, FR (2023)	12/48	Johanna Markowitsch "Spektakel", Carnutum, Austria (2021)	12/48
Mühlenhoff "Boden Funk", Rheinhessen, GR (2023)	14/56		
RED		SPARKLING	
Mas Theo "P'tit Gaby", Rhone, FR (2019)	12/48	Albet i Noya 'Petit Albet' Brut, Catalunya, Spain (2019)	13/52
Red Tail Ridge Pinot Noir, Finger Lakes, NY (2022)	15/60	ROSE	
		Maz Caz Rose, Rhone, FR (2022)	15/60

Daily Beer Selection see chalkboard



Housemade Sodas

LEMON LIME	GRAPEFRUIT	VANILLA
PASSIONFRUIT	GINGER ALE	ORANGE

Coffee

Espresso	4.0	Iced Coffee	4.5	Hot Chocolate	4.5
Latte/Cappuccino	5.0	Chai Latte	5.0	Tea	4.0
Americano	4.0	Mocha	5.0	[breakfast, earl grey, chai, green tea, mint, chamomile]	

Shareables

BAVARIAN PRETZEL BITES	with dijon maple cream	13
TUNA POKE NACHOS*		19
fresh ahi tuna, tobiko, ginger aioli, seaweed, wonton		
STEAK TARTARE*		20
caper, shallot, parsley, quail egg, smoked olive oil, house- made crostinis		
CAST-IRON CHORIZO AND QUESO DIP		17
three-cheese queso, fresh ground chorizo, roasted tomato and poblano salsa, crispy corn tortilla		
HEIRLOOM TOMATO & BURRATA		20
with truffled balsamic, arugula, pesto		

CHEF'S SELECTION CHEESE PLATE		
three cheeses		18
four cheeses		24
cheese & charcuterie		24
AVOCADO CROSTINIS		14
watermelon radish, marinated tomato, pickled onions, micro greens, smoked olive oil		
CRISPY DUCK SALAD		21
watercress, marcona almond, quince, idiazabel cheese, aged sherry vinaigrette		
TACO OF THE DAY	Ask your server	16

Entrees

BURGER WITH HOUSE CUT FRIES	single patty	16
	double patty	20
4oz grass-fed patty, local white cheddar, shredded lettuce, pickle, tomato, onion, house sauce on sesame brioche [GF bun available]		
YUZU TUNA BURGER WITH HOUSE CUT FRIES		19
ahi tuna, kimchi sauce, cucumber, cabbage slaw, yuzu aioli on sesame brioche with togarashi fries		
GRILLED PORTOBELLO SANDWICH		16
balsamic roasted portobello, arugula, orange, rosemary aioli on brioche served with mixed greens, house vinaigrette		

STEAK FRITES		34
10 oz. Prime Hanger Steak, house cut fries, green peppercorn demi glace		
GINGER CITRUS SALAD		18
mixed greens, seasonal vegetables, wakame, citrus, crispy wonton with ginger soy vinaigrette		
BREADED CHICKEN MILANESE		22
whipped potatoes and arugula salad with truffled vinaigrette		
VODKA SAUCE RIGATONI		26
with burrata and chicken		

Sides

HOUSE CUT FRIES HOUSE	7
SALAD	7
MARINATED OLIVES	6

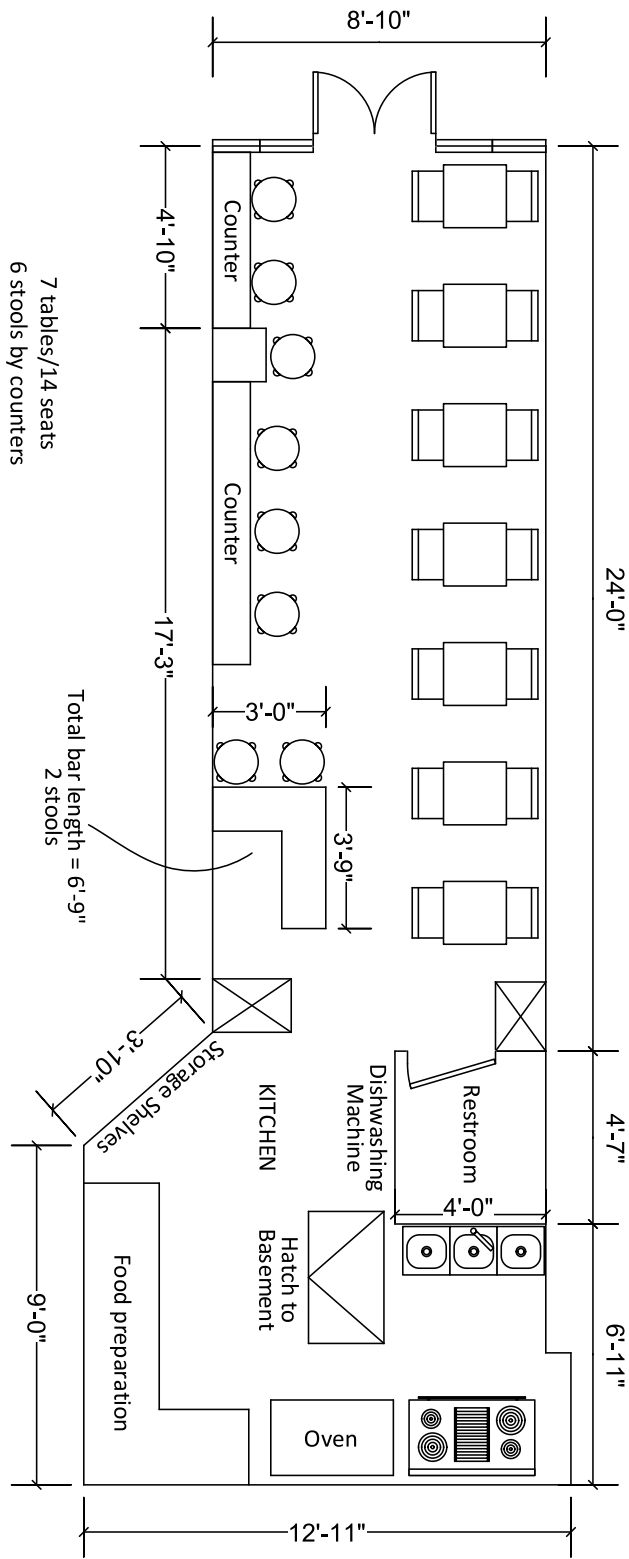


Dessert

CHOCOLATE LAVA CAKE	12
with mixed berry coulis and vanilla ice cream	
BELGIAN PEARL SUGAR WAFFLE	12
vanilla ice cream with salted bourbon caramel	

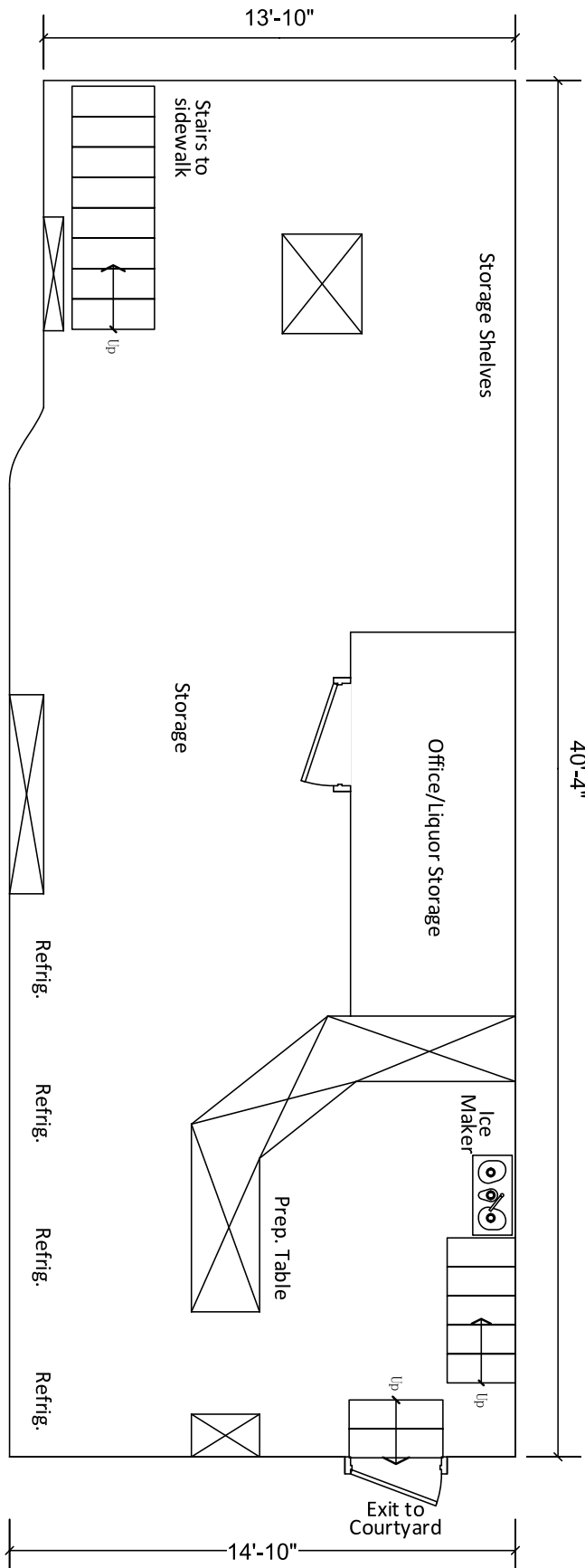
TRADITIONAL PETIT FOURS	10
chocolate eclair, strawberry gateau, lemon almondine, raspberry shortbread	

East 14th Street



INTERIOR DIAGRAM – 1st Floor
514 East 14th Street
New York, NY
July 21, 2025
NOT TO SCALE

East 14th Street



INTERIOR DIAGRAM – Basement
514 East 14th Street
New York, NY
July 21, 2025

NOT TO SCALE

Alexandra Calderwood

From: Michael Paleudis
Sent: Tuesday, July 22, 2025 2:26 PM
To: info@evccnyc.org info@evccnyc.org (Other)
Subject: Liquor License Application; 520 East 14th Street

Ms. Sewell:

Our law firm represents Café Skye East Village LLC d/b/a Café Skye. Our client has submitted a 30 Day Notice to Manhattan Community Board No. 3 (CB3) because it intends to file an application to the New York State Liquor Authority seeking an on-premises liquor license at 520 East 14th Street (where Dua Kafe previously operated). This will be our client's second location; it has been operating Café Skye at 43 Clinton Street since 2021. The new location will be operated similar to the existing location, although the new location will offer a more robust food menu. You may find more information at their website: <https://www.cafeskyenyc.com>.

Café Sky's hours of operation at 520 East 14th Street will be as follows:

Monday through Thursday:
4:00 pm until 12:00 am

Friday:
4:00 pm until 1:00 am

Saturday:
1:00 pm to 1:00 am

Sunday:
1:00 pm to 12:00 am

There will be **no outdoor space, no live music, no DJ, and no security personnel** as this location will operate as a bona fide restaurant.

Our client is scheduled to meet with CB3 on August 20. Please do not hesitate to write or call if your organization has any questions or concerns about this application or would like to meet with our client to discuss the application in advance of its meeting with CB3.

Thank you.

Michael J. Paleudis, Esq.
212.837.8482 (Direct)
212.835.6768 (Main)
[Join Meeting Room](#)
mjp@kplawyers.com
www.kplawyers.com



New York | New Jersey

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Re: 514 East 14th Street

1. Otto's Shrunken Head - 538 East 14th Street - (201')
2. Mona's - 224 Avenue B - (342')
3. 11 Tigers - 225 Avenue B 2nd Floor - (401')
4. Revision - 219 Avenue B - (415')
5. Spike's - 218 Avenue A - (349')
6. Cafe Joah - 212 Avenue A - (374')
7. Motel No Tell - 210 Avenue A - (384')
8. The Spotted Owl - 211 Avenue A - (465')
9. Drop Off Service - 211 Avenue A - (445')
10. Planet Rose - 219 Avenue A - (419')
11. Waiting on a Friend - 206 Avenue A - (457')
- 500' → 12. Ishq - 202 Avenue A - (494')
13. House of Pasta - 511 East 12th Street - (510')
14. Poppi - 503-505 East 12th Street - (549')
15. El Camion Cantina - 194 Avenue A - (570')
16. The Last Resort - 432 East 13th Street - (699')
17. Hearth - 403 East 12th Street - (1,082')
18. Taverna East Village - 228 1st Avenue - (1,031')

Schools & Churches

1. God's Healing Stream Church - 523 East 14th Street - (336') (Non-exclusive)
- 500' → 2. Trinity New York - East Village Church - 548 East 13th Street - (370')
3. Immaculate Conception Church - 414 East 14th Street - (814')
4. Basilio Scientific School - 202 Avenue B - (528')

*Please note that there is a Bright Horizon's daycare center at 526 East 14th Street, which is non-exclusive.

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Wyckoff, NJ 07481
Phone: (917) 975-5218
E-mail: landessa@att.net
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Re: 514 East 14th Street (Wine Licenses)

1. Sushi W - 506 East 13th Street
- 500 → 2. B Cup - 204 Avenue B
3. Boris & Horton - 195 Avenue A
4. Luthun - 432 East 13th Street
5. Smør - 441 East 12th Street
6. Spes - 413 East 12th Street
7. Balade - 208 1st Avenue
8. Appas Pizza & Pocha - 210 1st Avenue
9. The Onion Tree Pizza Co. - 214 1st Avenue
10. Veeray Dhaba - 221 1st Avenue