

# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

[www.cb3manhattan.org](http://www.cb3manhattan.org) - [mn03@cb.nyc.gov](mailto: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:** October 2025

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

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

Previous or current use of the location: Illegal cannabis store

Corporation and trade name of current license: N/A

### **APPLICANT:**

Premise address: 302 Broome Street

Cross streets: Forsythe and Eldridge Streets

Name of applicant and all principals: Turi's Inspirations LLC - Artur Gjaci/ Salah Shahin

Trade name (DBA): Turi's

**PREMISE:**

Type of building and number of floors: 6 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 148 - LNO

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 4A

**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) Monday - Wednesday 5:00 pm - 2:00 am; Thursday/Friday 5:00 pm - 4:00 am; Saturday 12:00 pm - 4:00 am and Sunday 12:00 pm - 2:00 am

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? 29 Total number of indoor seats? 95

How many stand-up bars/bar seats are located on the premise (number, length, and location) \_\_\_\_\_  
2 - First floor rear, approx 34' and cellar middle approx 36'; 26 Barstools

(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 \_\_\_\_\_  
Mediterranean Fusion

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? 15 - 20

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: Basement - DJ sound board; throughout computer generated

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.") Security will ensure that the sidewalk does not become congested with loiterers and that taxis and Ubers are encouraged to drop off, pick up then leave the area

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when) 2- Thursday, Friday, and Saturday

How do you plan to manage noise inside and outside your business so neighbors will not be affected?

Please attach plans. Security will ensure that the sidewalk of these premises does not become noisy and security and

Is sound proofing installed? ☒ Yes ☐ No staff will ensure that the interior of the space does not become noisy or a nuisance to our neighbors

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. 1016 Amsterdam Ave LLC, 1012 Amsterdam Avenue, New York, New York, Director of Operations, 10/1/2019 - Present

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. 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? Please see attached

How many On-Premise (OP) liquor licenses are within 500 feet? Please see attached

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)

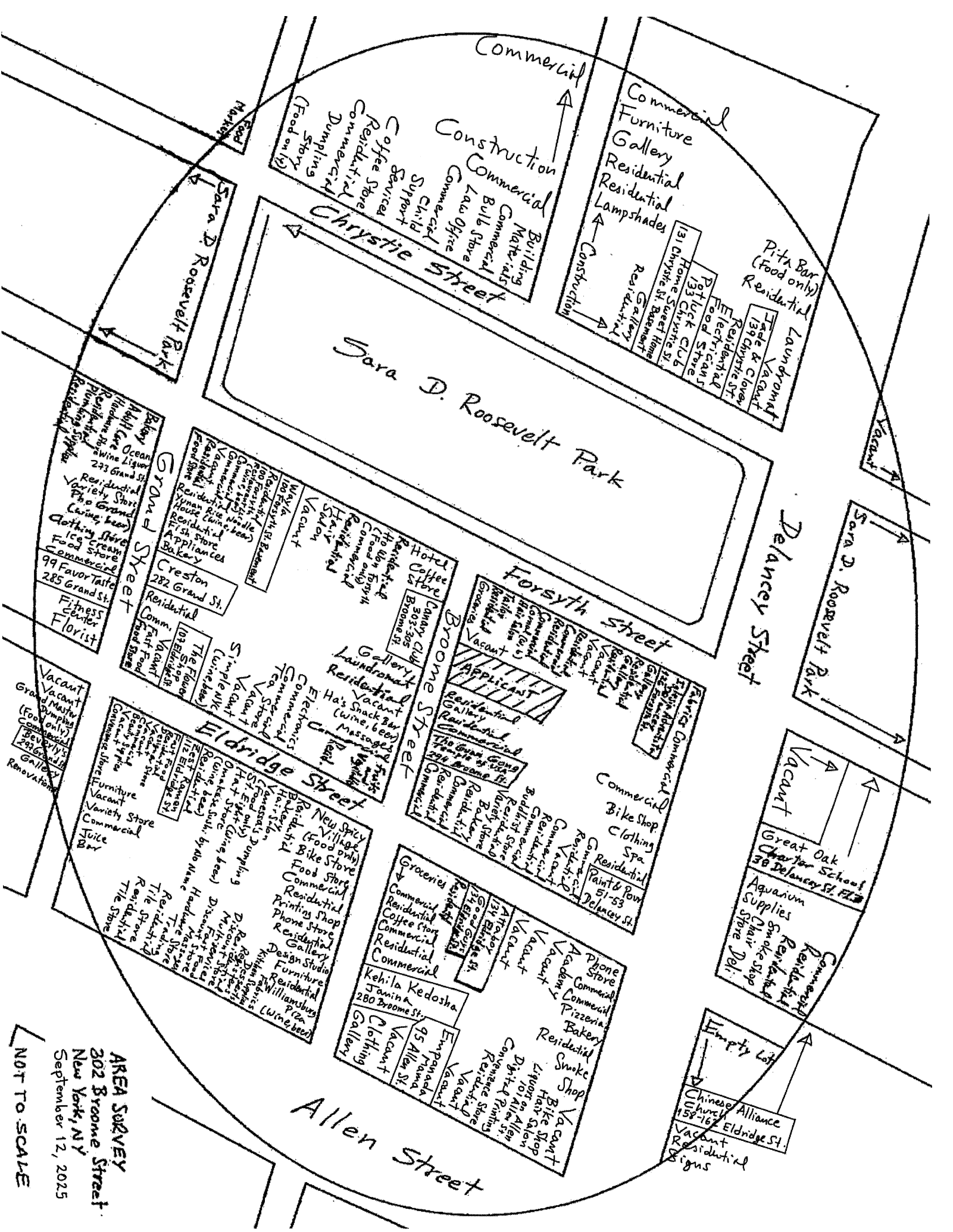
***We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.***

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 Mediterranean Fusion,  
☐ 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 5:00 pm - 2:00 am; Tue 5:00 pm - 2:00 am; Wed 5:00 pm - 2:00 am;  
Thu 5:00 pm - 2:00 am; Fri 5:00 pm - 4:00 am; Sat 5:00 pm - 4:00 am;  
Sun 12:00 pm - 2:00 am. (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, Currently existed will be supplemented

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 6-8 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 \_\_\_\_\_.
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: Artur Gjaci

Phone Number: (917) 618-9884



AREA SURVEY  
302 Broome Street  
New York, NY  
September 12, 2025  
NOT TO SCALE

## Landess-Simon, Inc.

Legal & Commercial Photography

45 Lawlins Park  
Wyckoff, NJ 07481  
Phone: (201) 848-5652  
E-mail: landess@att.net  
landessphotographers.com

### Re: 302 Broome Street

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1. Paint & Pour - 51-53 Delancey Street - (277')
2. Attabay - 134 Eldridge Street - (221')
3. Good Guys - 134 Eldridge Street - (216')
4. Empanada Mama - 95 Allen Street - (379')
5. Canary Club - 303-305 Broome Street - (51')
6. Wayla - 100 Forsyth Street Basement - (218')
7. Creston - 282 Grand Street - (361')
8. The Flower Shop - 107 Eldridge Street - (285')
9. Zest Ramen - 112 Eldridge Street - (261')
10. Beverly's - 297 Grand Street - (494')
11. 99 Flavor Taste - 285 Grand Street - (431')
12. Home Sweet Home - 131 Chrystie Street Basement - (377')
13. Potluck Club - 133 Chrystie Street - (386')
14. Jade & Clover - 139 Chrystie Street - (420')

### Schools & Churches

1. The Guan Gong Temple of USA - 294 Broome Street - (105') (Mixed use building)
2. Kehila Kedosha Janina - 280 Broome Street - (311')
3. Iglesia Adventista Delancey - 126 Forsyth Street - (236')
4. Chinese Alliance Church - 158-162 Eldridge Street - (478')
5. Great Oak Charter School - 38 Delancey Street - (405')

# Sara D. Roosevelt Park

Forsyth Street

Groceries

Vacant

APPLICANT

Residential

Gallery

Residential

Commercial

The Guan Gong  
Temple of USA  
294 Broome St.

Commercial

Eldridge Street

Broome Street

BLOCK PLOT

302 Broome Street  
New York, NY  
September 12, 2025

NOT TO SCALE

Hotel

Coffee Store

Canary Club  
303-305 Broome St.

Gallery

Laundromat

Residential

Vacant

Ha's Snack Bar  
(Wine, beer)

Massages

Commercial

Fruits  
&  
Vegetables



2 FIRST FLOOR CONSTRUCTION PLAN

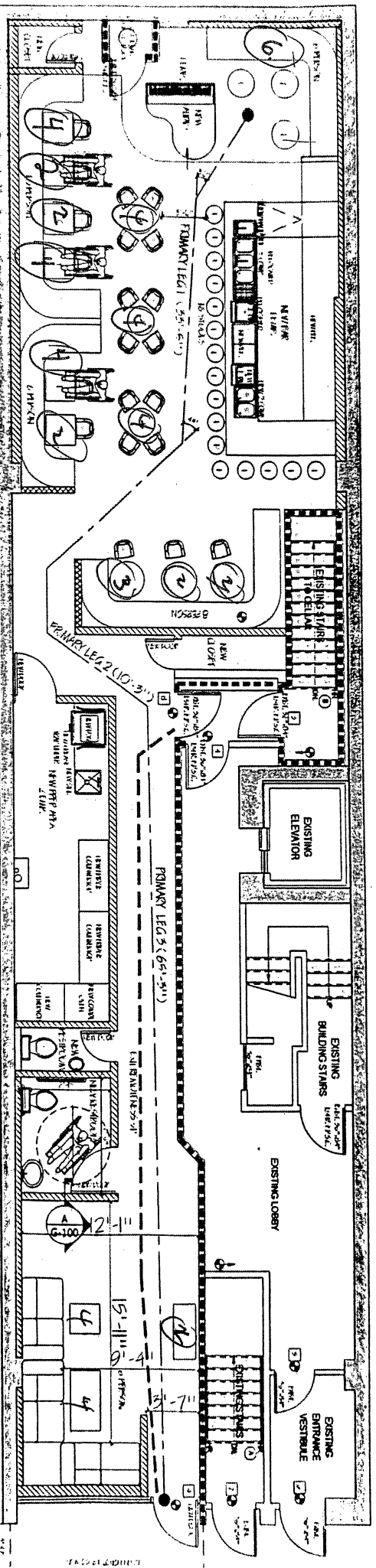
ALL PLUMBING, MECHANICAL, AND LIGHTING FILED UNDER SEPARATE APPLICATION.  
 ADA SEATING 5% (68 X 55%) SEATS

EXISTING FIRST FLOOR EATING & DRINKING ESTABLISHMENT  
 U.S. 8 OCC. 4  
 MAXIMUM OCCUPANCY: 70 PERSONS (66 PATRONS + 4 EMP.)

FIRST FL. AVAILABLE FLOOR AREA, 840 SQ. FT.  
 12 SQUARE FOOT PER PERSON  
 70 PERSONS TOTAL

NOT A PUBLIC ASSEMBLY ONLY ONE MEANS OF EGRESS 108'-11" X 30' X 32 FEET  
 OF EXIT REMOVED. ACTUAL EGRESS DISTANCE 31'

SCALE 1/8" = 1'-0"



16 Tables  
 54 Seats  
 16 Barstools

# TURI'S COCKTAIL BAR

## DINNER MENU

### OYSTERS

HALF DOZEN 20

DOZEN 39

### SALADS

**BEETS SALAD** (V) 18

Shallots, endives, goat cheese

**BABY KALE SALAD** (GF) (V) 18

Pomegranate, baby kale, orange, sherry vinaigrette

**GREEK SALAD** (GF) (V) 17

Cherry tomatoes, onions, romaine, cucumber, feta cheese, oregano dressing

**CAESAR SALAD** 15

Romain, croutons, bacon, caesar dressing

**SPINACH SALAD** (GF) (V) 17

Walnuts, goat cheese, apple, lemon dressing

### PASTAS

**LOBSTER BLACK INK LINGUINI** 38

Lobster in fra diavolo sauce

**RICOTTA SPINACH RAVIOLI** 26

Butter sage sauce, parmesan cheese

**PAPPARDELLE** 32

Scallops, shrimp, string beans, tomatoes, pesto

**TAGLIATELLE BOLOGNESE** 27

Veal ragu, parmesan

**LINGUINI VONGOLE** 28

Manila clams, white wine, garlic, oil

**CACIO E PEPE** 22

Pecorino cheese, fresh black pepper, salt, EVOO

**PENNE PRIMAVERA** (V) 24

Daily selection of vegetables, EVOO

*\*For parties of 6 and more 20% gratuity is added*

*\*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness*

### APPETIZERS

**CEVICHE** (GF) 23

Shrimp, scallops, mango, red onions, banana chips, lime dressing

**SAKO TUNA TARTARE** (GF) 23

Cucumber, ginger, avocado, lemon dressing

**BURRATA** (V) 20

Tomato, roasted pepper, basil

**CRISPY BABY ARTICHOKE** (V) 19

Served with house-made mustard-mayo and parsley

**BEEF TARTARE** 25

Quail egg, served with handmade bread

**OCTOPUS** (GF) 23

Served with vegetable ratatouille and lemon dressing

### ENTRÉES

**FILET MIGNON** 45

Wild mushroom sauce, roasted potatoes

**TUNA STEAK** 38

Sesame crusted, tomatoes, red onion, string beans, avocado, olive tapenade, aged balsamic glaze

**SALMON** (GF) 30

Sautéed spinach

**DOUBLE BRISKET BURGER** 26

Smoked brisket, gruyere, caramelized onion, chipotle aioli, served with fries

**BRANZINO** 33

Artichoke, tomatoes, olives, white wine, lemon

**CHICKEN PAILLARD** (GF) 23

Arugula, cherry tomatoes, avocado

### DESSERTS

**TIRAMISU** 12