

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: 11/25/2025

Is location currently licensed? ☐ Yes ☒ No Type of license: Wine/Beer License

If alteration, describe nature of alteration:

Previous or current use of the location: Full Service Restaurant

Corporation and trade name of current license:

APPLICANT:

Premise address: 40 Avenue B, New York, NY, 10009

Cross streets: East 4th st & East 3rd St

Name of applicant and all principals: Rodrigo Sempertegui, Alexis Casares
Crystelmarie Garcia

Trade name (DBA): Almost Santo

PREMISE:

Type of building and number of floors: Mixed use building, 5 stories

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 86

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) 7 days a week, Monday through Thursday 5pm to 1am

Friday & Saturday 11am to 2am, Sunday 11am to 12am

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? 34 Total number of indoor seats? 76

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
center of the restaurant, 10ft length of bar, 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 _____
Tapas Menu, mixing New American and Ecuadorian roots.

What are the hours the kitchen will be open? 5pm to 11pm Dinner / 11am to 3pm Brunch

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? Managing Partner (Alexis C)

How many employees will there be? 11 employees on premise

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: Recessed Speakers

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.") _____

Basic restaurant operations will only be conducted on premise no waiting outdoors allowed.

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. Wall/Ceiling Insulation

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: Fridas Mexican Cuisine

Address: 387 S Oyster Bay Rd, Plainview, NY 11803 Community Board # Oyster Bay Town

Dates of operation: Started on October 2023

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? 13

How many On-Premise (OP) liquor licenses are within 500 feet? 10

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 with Ecuadorian roots Tapas 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 5pm to 1am; Tue 5pm to 1am; Wed 5pm to 1am;
Thu 5pm to 2am; Fri 11am to 2am; Sat 11am to 2am;
Sun 11am to 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, _____

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: Alexis X. Casares Merino

Phone Number: 516-545-9615

Alexis X. Casares

4107 Crescent Street, Long Island City, NY. 11101 |
(516) 545-9615 | alex@park20th.com

Objective:

Obtain a position where I can utilize my skills and experience in human relations, management, organization, and food service, as well as highlight my strong work ethic and ability to work and lead alongside a diverse group of people.

Experience:

Mister French, Gramercy, NY

Bartender/Restaurant Manager

January 2022 to Present.

- Provided prompt and courteous service in an upscale, fast paced environment
- Acquired an absolute knowledge of all menu items, including appropriate wine pairings as well special modifications available due to allergy related issues
- Continuously monitor and accommodate guests throughout their visit
- Consistently exceed weekly sales goals and expectations
- Follow all protocol set forth by the Department of Health

The Mercer Kitchen, Soho, NY

Bartender & Server

December 2021 to December 2022

- Provided prompt and courteous service in an upscale, fast paced environment
- Acquired an absolute knowledge of all menu items, including appropriate wine pairings as well special modifications available due to allergy related issues
- Continuously monitor and accommodate guests throughout their visit
- Consistently exceed weekly sales goals and expectations
- Follow all protocol set forth by the Department of Health

Isabelle's Osteria, New York, NY (& Former Farmer and the Fish)

Bar manager, Assistant to the General Manager, Assistant to the Head of Operations

February 2019 to December 2021

- Formed part of the creation and start the new restaurant, became a crucial part of setting up the POS system and other operations systems and procedures.
- Successfully set up integrations with Toast POS as follows
 - Chowly
 - Uber eats
 - Door dash
 - Caviar
 - Grubhub
 - Seamless
 - All set
 - Chow Now
 - Hotschedules
 - Resy
 - OpenTable
- Successfully optimized BOH and FOH integrations, and operations.
- Created a fully working bar set up, menu, and handbook.
- Consistently exceed weekly sales goals and expectations
- Train and monitor all new staff to ensure they meet the standards set forth by management
- Follow all protocol set forth by the Department of Health

Matteo's, Huntington, NY

Server, March 2018 – February 2019

- Provide friendly, professional and courteous service in a fast-paced, upscale and stressful environment
- Assist in performing all cash transactions as well as monitor and balance the register at the end of the night

Gastronomy Kitchen by Cirellas, Huntington, NY

Floor manager and Server

January 2017- January 2019

- Provided prompt and courteous service in an upscale, fast paced environment
- Consistently exceed weekly sales goals and expectations
- Train and monitor all new staff to ensure they meet the standards set forth by management

La Hamburgueseria UIO, Quito, Ecuador

Chef

September 2015-January 2017

- Developed and cultivated new recipes for restaurant
- Assisted in hiring, training and staffing kitchen personnel
- Monitored and practiced safety protocol for myself and support staff
- Oversaw all cleaning and organizing for kitchen area to ensure a clean and orderly work environment.

Education:

Universidad San Francisco de Quito, Quito, Ecuador

Food and Beverage Management, Hospitality and Culinary Arts

References:

- Remy Van Driel, VP of Development, Rothmann's Group. 516-567-6329
- Vladimir Kolotyán Head of Operations of Isabelle's Osteria and Barbounia, +16462853145
- Miles Barker, General Manager Isabelle's Osteria, +19176480574
- Crystelmarie Garcia, Restaurant Manager, 772-626-7502

CRYSTELMARIE GARCIA

511 Meeker Ave, Brooklyn, NY | (772) 626-7502 | crystel.garcia@yahoo.com

PROFESSIONAL SUMMARY

Restaurant professional with 5+ years of progressive experience in NYC's fine dining and boutique hospitality. Skilled in team leadership, guest relations, and operations management, with a track record of enhancing service standards and profitability.

CORE SKILLS

Hospitality Management • Staff Training • Guest Experience • Payroll & Scheduling • POS Systems (Resy, Toast, 7shifts) • Financial Reconciliation • Bilingual: English & Spanish

PROFESSIONAL EXPERIENCE

Server | Quality Branded, Manhattan, NY — Aug 2023 – Present

- Delivered exceptional guest service in a high-volume modern steakhouse.
- Provided detailed menu knowledge and guided wine and beverage selections.

Food & Beverage Manager | Le Rock, Manhattan, NY — May 2022 – Dec 2022

- Supervised daily operations of a 180-seat French brasserie in Rockefeller Center.
- Managed FOH staffing, training, and service execution during peak periods.
- Ensured consistent adherence to DOH and brand standards.

Assistant General Manager | Anything at All & Panorama Room, Manhattan, NY — Feb 2021 – May 2022

- Oversaw daily restaurant and bar operations for dual-concept venues.
- Managed payroll, budgets, and vendor relations; supported HR and hiring.
- Co-led team of 30+ FOH staff ensuring high guest satisfaction and service flow.

Operations Manager | Bon and Oak, Brooklyn, NY — May 2019 – May 2020

- Coordinated private events and venue operations for boutique hospitality group.
- Oversaw staffing, payroll, and vendor management; improved efficiency and cost control.

Server | The Mercer Kitchen, Manhattan, NY — Jul 2020 – Feb 2021

- Delivered luxury dining service in Jean-Georges' SoHo establishment.

Maitre D' | Jean-Georges Management, Manhattan, NY — May 2019 – Dec 2019

- Managed reservations and guest experience for high-profile clientele.

EDUCATION

Bachelor of Applied Science, Organizational Management — Indian River State College, FL

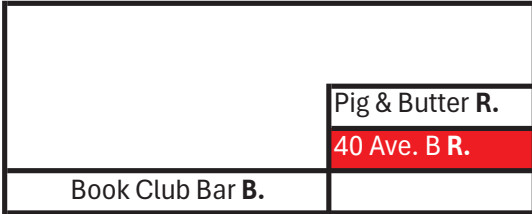
East 6th St.



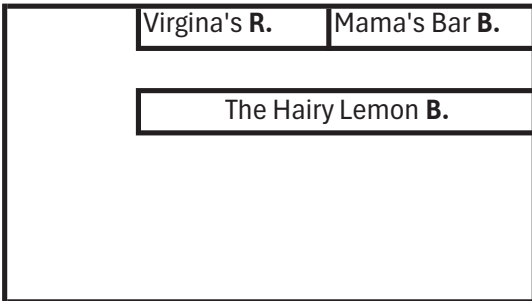
East 5th St.



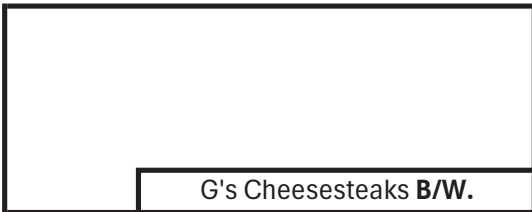
East 4th St.



East 3rd St.



East 2nd St.



East 1st St.

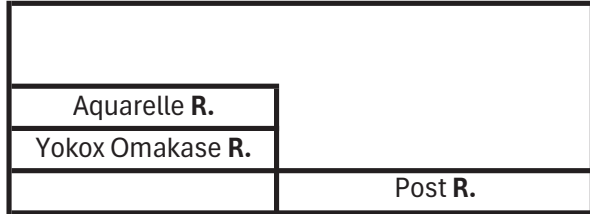
East 6th St.



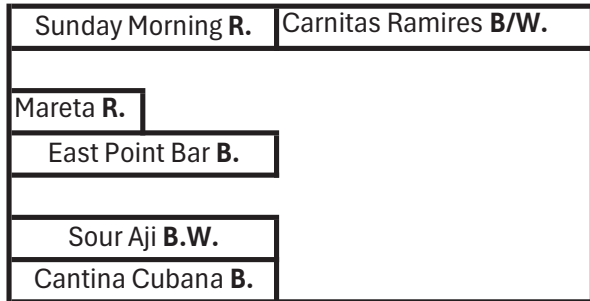
East 5th St.



East 4th St.



East 3rd St.

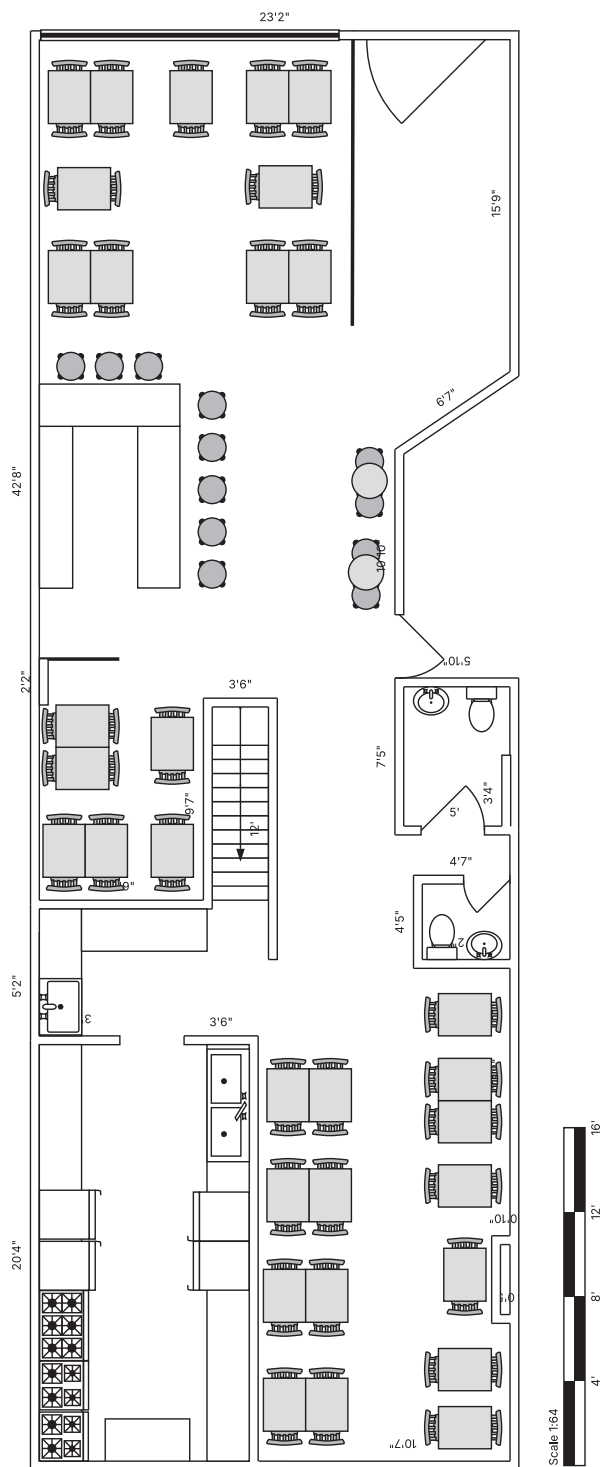


East 2nd St.



East 1st St.

Avenue B





DINNER

CHEESY YUCA BREAD

GUAVA CHUTNEY AND STRAWBERRY SWEET GREEK YOGURT

CHOICE OF 3 / 5

SHRIMP CEVICHE

AVOCADO, UMAMI TOMATO WATER, APPLE & DILL CHUTNEY & PLATAIN SCOOPS

MEAT SKEWARS

PINCHO STYLE WITH ANNATTO MARINADE

SWEET PLANTAINS FARCE

STUFFED WITH QUESILLO AND ALIOLI

FRIED OR STEAMED

FRIES AND PROTEIN

SOFRITO TOMATO SAUCE AND AJI AMARILLO AIOLI

WITH LONGANIZA OR CHICKEN OF THE WOODS

TASTE OF EMPANADAS

3 PIECES / STUFFING OF THE WEEK

DICED PORK AND CORN 3 WAYS

GARLIC, ACHIOTE CHILI OIL

BONITO TAR TAR

CRIOLLO PEPPER PONZU SAUCE, AUMAMI AIR, ENDIVE SCOOPS

WORKS FRIED RICE

PORK, BEEF AND CHCKEN

GARLIC PULLED PORK, SOURDOUGH

SANDWICH

HORNADO STYLE, PICKLED CUCUMBERS, TOMATO VINAIGRETTE

STEW DIPPING SIDE

CATFISH

SEARED, SMOKED OR CHARRED

PEANUT SAUCE AIOLI FUSED WITH SSAMJANG WRAPPED IN KELP

SKIRT STEAK

BLACK GARLIC CILANTRO CHIMICHURRI

FOR THE TABLE

LARGE CHEESE EMPANADA

PULL-APART CHONTA CHEESE EMPANADA,
DELICATELY FRIED AND FINISHED WITH A
SPRINKLE OF SUGAR.

SPINACH POTATO CHOWDER

SOFRITO AND CHEESE CURDS

ALBACORE STEW

ACEVICHADO VEGGIES, YUCA AND FRIED PLANTAINS

CASUELA CHOWDER

PLANTAIN, MAHI-MAHI AND NORWEGIAN BLUE MUSSELS

PAN SEARED POTATO PATIE

MELTING CHEESE FILLING

MOTE

LARGE WHITE CORN AND ANNATTO SOFRITO

LUPINI BEANS AND PICKLED VEGGIES

TOMATO WATER AND CILANTRO

ALMOST SANTO



BRUNCH

CHEESY YUCA BREAD

GUAVA MEMBRILLO, STRAWBERRY YOGURT

GREEN PLANTAIN EMPANADA

MELT CHEESE AND SOFRITO

GARLIC PULLED PORK, SOURDOUGH SANDWICH

HORNADO STYLE, PICKLED CUCUMBERS, TOMATO VINAIGRETTE
STEW DIPPING SIDE

BEETS AND RED CABBAGE

CREAMY SUACE, WALLNUTS, SOFT CHEESE

LUPINI BEANS AND GREENS

ACEVICHADO VEGGIES, ARUGULA, PASSION FRUIT VINAIGRETTE

GRAIN SALAD

SWEET POTATO, CORN, GARBANZO, PICKLED RED ONIONS, MANABI CHEESE

ADD:

DICED PANCETTA, AVOCADO, CHICKEN OR STEAK

MAKE IT PAILLARD

CHICKEN OR STEAK

SOFT SCRAMBLED

ANNATTO CHILLI OIL, SEA URCHIN

STEAK & EGGS

MARKET GREENS, SUNDRIED TOMATO CHIMICHURRI, CONFIT POTATO

MASHED GREEN PLANTAIN

FRIED EGG, CHEESE, CHIVES, PANCETTA

COCONUT MILK SHRIMP OMELETTE

PEPPERS, ONIONS, MARKET GREENS

FOR THE TABLE

LARGE CHEESE EMPANADA

PULL-APART CHONTA CHEESE EMPANADA,
DELICATELY FRIED AND FINISHED WITH A
SPRINKLE OF SUGAR.

ALBACORE STEW

ACEVICHADO VEGGIES, YUCA AND FRIED PLANTAINS

CASUELA CHOWDER

PLANTAIN, MAHI-MAHI AND NORWEGIAN BLUE MUSSELS

SHRIMP CEVICHE

AVOCADO, UMAMI TOMATO WATER, APPLE & DILL CHUTNEY & PLATAIN SCOOPS

FRENCH TOAST

CURRANT, PEPPERMINT RED WINE REDUCTION, CREME FRAICHE COVERED IN
PASSION FRUIT MOSTARDA

PANCAKES

70% CHOCOLATE CHIPS, BLACKBERRIES MAPPLE SYRUP, AND SOURSOP CREME

ALMOST SANTO

DESSERTS

CHARTREUSE & SAMBUCA TRES LECHES

SAMBUCA INFUSED BATTER, CHARTREUSE 3 LECHES AND CREAM

MEBRILLO OVER FRESH CHEESE

FIG MELASSES & CHONTA CHEESE

LULO IN NARANJILLA

LULO SABAIONE, COCONUT COOKIE

SOFT SERVE ICE CREAM FLIGHT

CREME DE PASSION FRUIT, LOOSEN DULCE DE LECHE, CURRANT SAUCE AND
DILL

COFFEE SELECTION

NUCALLACTA DARK ROAST DARK CHOCOLATE, SPICY & SWEET AROMA,
RAW SUGARCANE SWEETNESS

MONT COFFEE MANABI MEDIUM/DARK ROAST PINEAPPLE, ORANGE
FLOWER, CARAMEL.

VELEZ CAFE LOJANO MEDIUM DARK ROAST DEFINED ACIDITY AND
DELICATE AROMA

ESPRESSO MARTINI AND CHOCOLATE FLIGHT

66%, 72%, ROSE & LEMON

LAST ONE

AMARO DELL'ETNA, CRANBERRY INFUSED VERMOUTH, CASSIS, MR. BLACK,
SALTED CREAM

CANELAZO

LULO AND RUM EDIBLE COCKTAIL

ALMOST SANTO

COCKTAILS

TROPICO

PLATA RAY, DOLA DIRA, ST. AGRESTIS PARADISO, NATURALE ORANCIO,
CLEMENTINE FOAM

APPLE PICKING

WINESTILLERY GIN, RHUBARB VERMOUTH, APPLE CORDIAL, BOOMSMA
BEERENBURGER

AHUMADO

MONTELOBOS PECHUGA, MUSHROOM CORDIAL, SELECT APERITIVO, PUNT E
MES

ALPHABET CITY

BASIL HAYDEN DARK RYE, SANDEMAN FOUNDERS RESERVE, COCCHI DOPO
TEATRO, CIO CIARO AMARO

SOUTH AMERICANO

FACCIA BRUTTO APERITIVO, ZHUMIR CANUTO, ELENA BIANCO,
CITRUS, FORCED CARBONATED

ALMOST SANTO