

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.
Notice of proposed business to block or tenant association if one exists.
Proof of conspicuous posting of notices at the site for 7 days prior to the meeting.

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: December 2025

Is location currently licensed? Yes No Type of license:

If alteration, describe nature of alteration:

Previous or current use of the location: Restaurant, closed 11/2025

Corporation and trade name of current license:

APPLICANT:

Premise address: 251 Broome Street

Cross streets: Ludlow and Orchard Streets

Name of applicant and all principals: Altruistas LLC

Artir Hyseni

Trade name (DBA): To be determined

PREMISE:

Type of building and number of floors: 7 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 74 - 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): C4-4A

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) Sunday-Tuesday 12:00pm-10:00pm; Wednesday/Thursday 12:00pm-1:00am; Friday/Saturday 12:00pm-2:00am

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? 20

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1/4

*(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 Italian/Asian 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? 5-7

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: ipod generated small 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? _____

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.") 1 employee will be designated to discourage loiterers on the sidewalk and taxis and Ubers will be encouraged to drop off and pick up quickly and quietly.

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. The above employee will supervise the exterior, the interior will be maintained by staff and ownership

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. Owner- No Fork LLC 612 Crescent Ave, Bronx, New York 5/2020 - 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.

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) Italian/Asian 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 12:00pm-10:00pm; Tue 12:00pm-10:00pm; Wed 12:00pm-1:00am;
Thu 12:00pm-1:00am; Fri 12:00pm-2:00am; Sat 12:00pm-2:00am;
Sun 12:00pm-10:00pm. (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 7:00 PM.
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: Artir Hyseni

Phone Number: (850) 319-7849

Landess-Simon, Inc.

Legal & Commercial Photography

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

Re: 251 Broome Street

1. Grey Lady - 77 Delancey Street - (359')
2. The Gutter - 242 Broome Street - (368')
3. The DL - 95 Delancey Street - (313')
4. Virgo - 324 Grand Street - (301')
5. Barrio Chino - 253 Broome Street - (28')
6. Las Lap - 74 Orchard Street - (163')
7. Cafe Katja - 79 Orchard Street - (172')
8. Bar Valentina - 85 Orchard Street - (134')
9. Sticky Rice - 85 Orchard Street - (126')
10. Duddley's - 85 Orchard Street - (116')
11. Dirt Candy - 86 Allen Street - (226')
12. Emma Peel Room - 266 Broome Street - (196')
13. Congee Village - 100 Allen Street - (293')
14. The Allen Hotel - 88 Allen Street - (204')
15. Empanada Mama - 95 Allen Street - (378')
16. Hotel Chantelle - 92 Ludlow Street - (291')
17. Milas & Chloe 81 - 81 Ludlow Street AKA 246 Broome Street - (127')
18. Eel Bar - 252 Broome Street - (52')
19. International Center of Photography Cafe - 79 Essex Street - (373')
20. Armada NYC - 86 Orchard Street - (73')
21. Sunday to Sunday - 253-257 Broome Street - (67')

Schools & Churches

1. The Urban Assembly Academy of Government & Law - 350 Grand St. 3rd Floor - (219')
2. New Design High School - 350 Grand Street - (219')
3. Seward Park High School - 350 Grand Street - (219')
4. High School for Dual Language & Asian Studies - 350 Grand St. 5th Floor - (219')
5. Essex Street Academy - 350 Grand Street - (219')
6. Lower Manhattan Arts Academy - 350 Grand Street - (219')
7. Kehila Kedosha Janina - 280 Broome Street - (399')

*All schools share entrances and exits. The closest entrance is at 219' from the applicant.

Dudley's
85 Orchard St.

Tenement
Museum

Orchard Street

Sunday to Sunday
253-257 Broome St.

Clothing

Residential

Clothing

Barrio Chino
253 Broome St.

Residential

Somm Time
(Wine, beer)

APPLICANT

Ed Bar
252 Broome St.

Residential

Smoke Shop

Zest Sushi
(Wine, beer)

Fat Choy
(Wine, beer)

The Ten Bells
(Wine, beer)

Bakery

Home Decor

Hair Salon

Residential

Milas & Chloe 81

Gallery

81 Ludlow St.

Deli

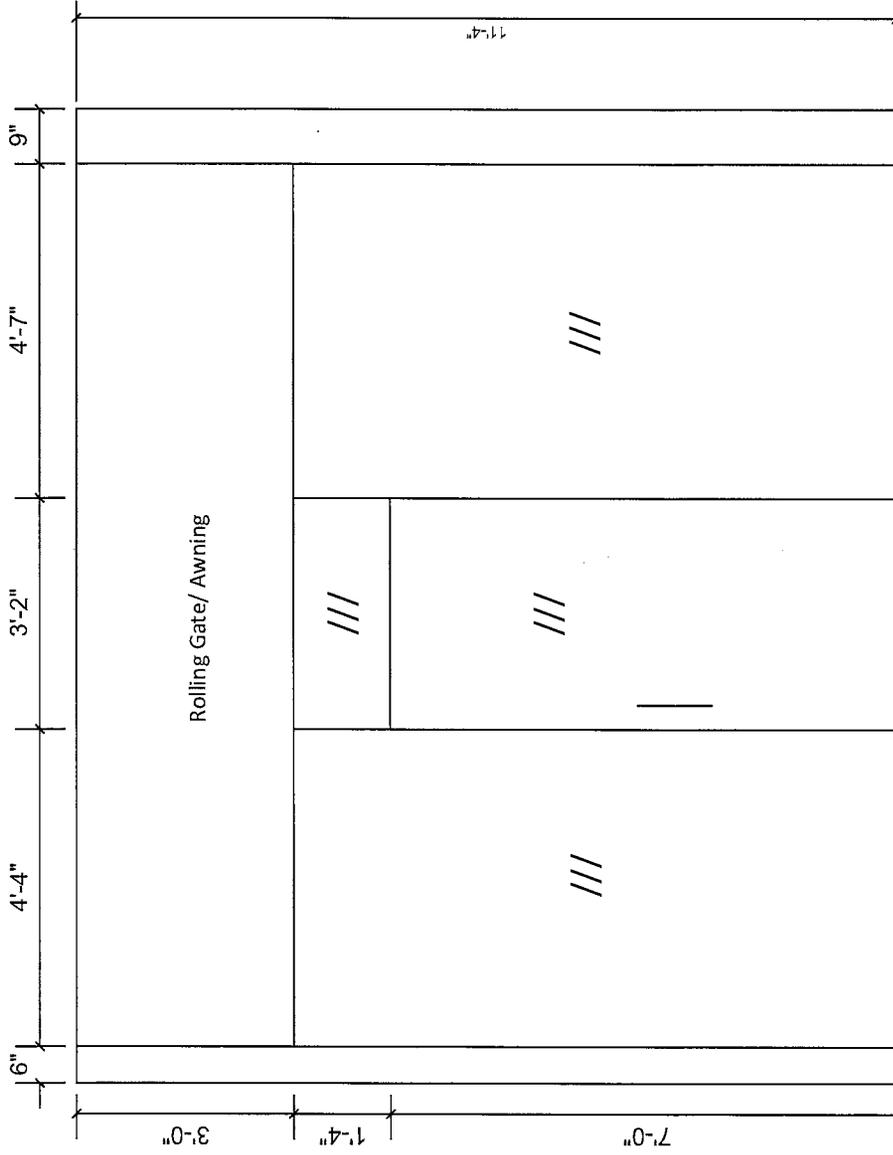
Broome Street

BLOCK PLOT
251 Broome Street
New York, NY
December 8, 2025
NOT TO SCALE

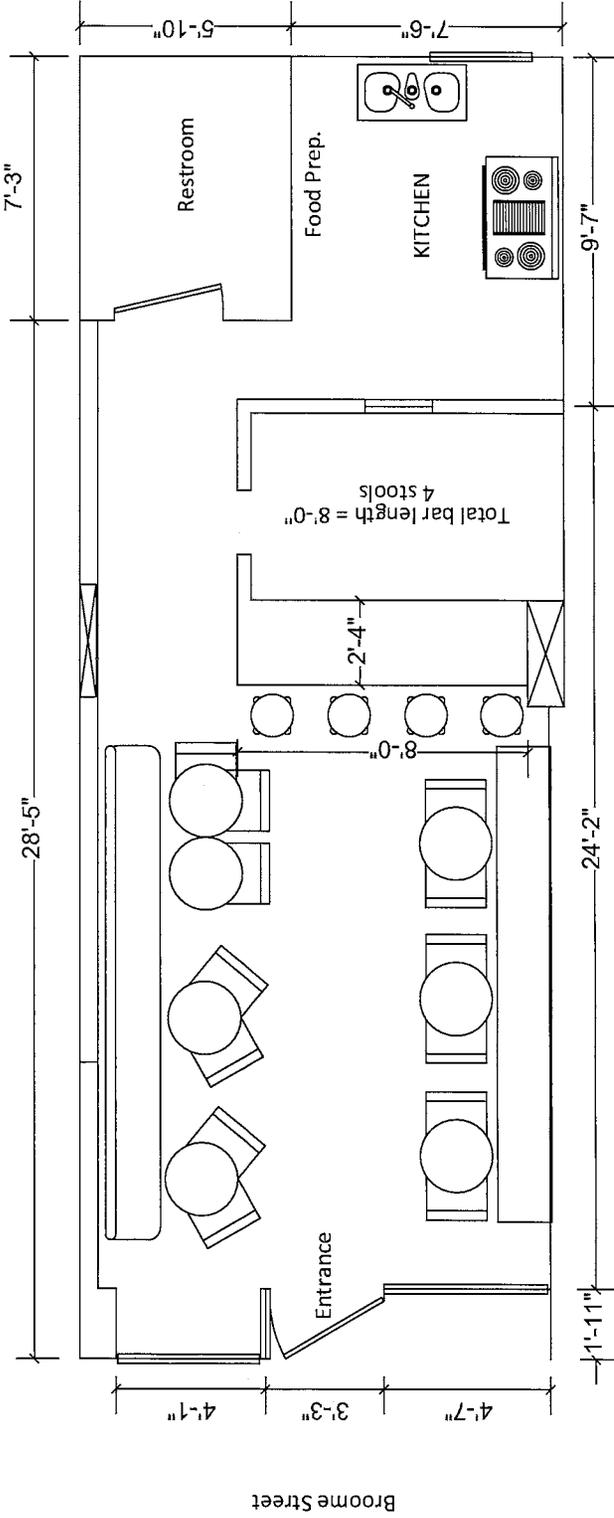
Ludlow Street

Essex Street Academy
350 Grand St.

Veterinary



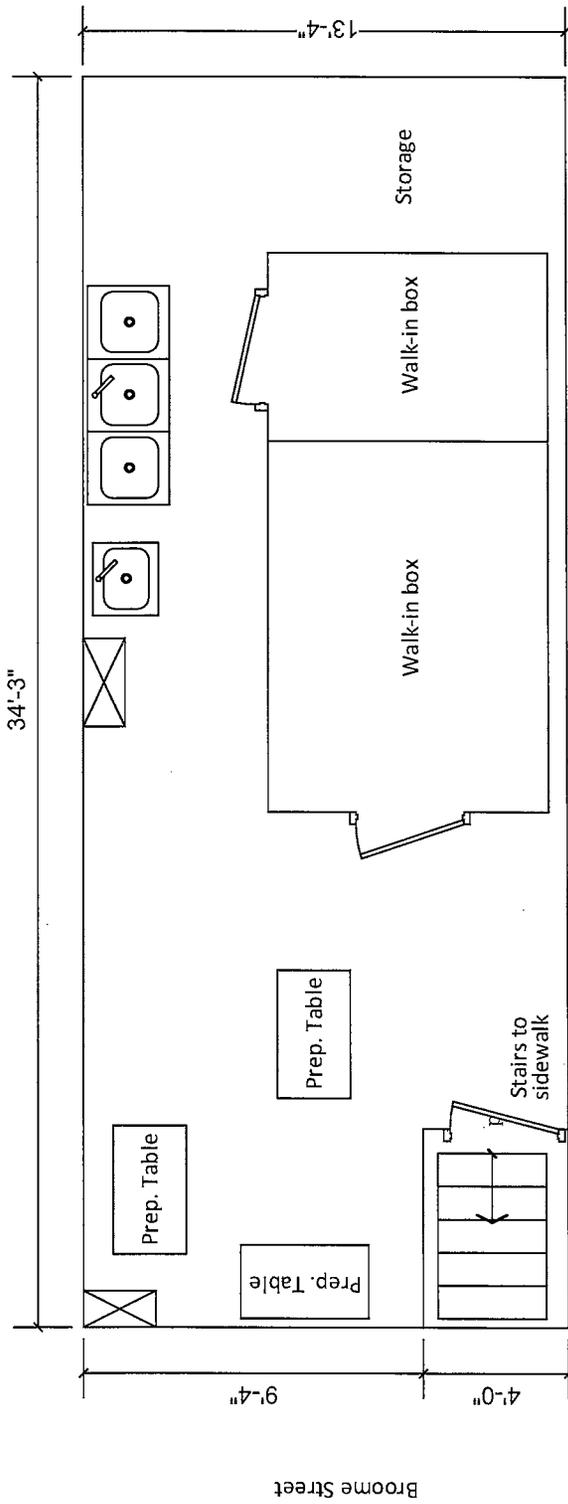
FRONT ELEVATION
 251 Broome Street
 New York, NY
 December 8, 2025
 NOT TO SCALE



7 tables/20 seats

INTERIOR DIAGRAM – 1st Floor
 (Proposed)
 251 Broome Street
 New York, NY
 December 8, 2025

NOT TO SCALE



INTERIOR DIAGRAM – Basement
 251 Broome Street
 New York, NY
 December 8, 2025

NOT TO SCALE

**A TAVOLA NON SI
INVECCHIA**





SMALL PLATES

\$18 WAGYU SLIDERS

MINI WAGYU PATTIES, CARAMELIZED ONIONS, MELTED AMERICAN CHEESE & HOUSE SAUCE ON TOASTED BRIOCHE.

\$16 CRISPY WINGS

FRIED TO PERFECTION & TOSSED IN YOUR CHOICE OF CLASSIC BUFFALO, SPICY CHILI CRUNCH, OR GARLIC-PARMESAN.

\$17 BANG BANG SHRIMP

CRISPY SHRIMP TOSSED IN A SPICY, CREAMY BANG BANG SAUCE, FINISHED WITH SCALLIONS & SESAME.

\$22 MEAT & CHEESE BOARD

CURED MEATS, ARTISANAL CHEESES, PICKLES & HOUSE-MADE MUSTARD — PERFECT FOR SHARING.

\$12 WHIPPED RICOTTA

CREAMY WHIPPED RICOTTA DRIZZLED WITH HOT HONEY, CRACKED PEPPER & FRESH HERBS, SERVED WITH TOASTED BREAD.

\$13 KOREAN FRIED CHICKEN

CRISPY CHICKEN BITES GLAZED IN GOCHUJANG SAUCE, GARNISHED WITH SESAME SEEDS & SCALLIONS.

\$20 TRUFFLE TAGLIATELLE

FRESH TAGLIATELLE WITH SAUTÉED MUSHROOMS, CREAMY TRUFFLE SAUCE & PARMESAN.

\$19 SPICY VODKA RIGATONI

RIGATONI TOSSED IN CREAMY TOMATO-VODKA SAUCE WITH CHILI FLAKES & FRESH BASIL.

**SEASONAL
OYSTERS**

SALADS

\$15.50 HOUSE SALAD

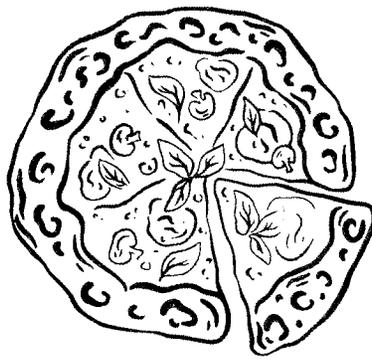
CRISP GREENS, CUCUMBER, TOMATO, RED ONION, OLIVES & OREGANO VINAIGRETTE, FINISHED WITH SHAVED FETA CHEESE.

\$17 BURRATA SALAD

FRESH BURRATA, SEASONAL GREENS, CHERRY TOMATOES, SHAVED RADISH & BALSAMIC DRIZZLE. OPTIONAL: ADD TRUFFLE OIL

\$15 CAESAR SALAD

CRISP ROMAINE, SHAVED PARMESAN, CRUNCHY CROUTONS & CLASSIC CAESAR DRESSING.



NAPOLETANA PIZZAS

\$15 MARGHERITA

SAN MARZANO TOMATOES, FIOR DI LATTE, PARMESAN, FRESH BASIL & OLIVE OIL. CLASSIC, VEGETARIAN, AND A MUST-HAVE.

\$17 DIAVOLA

SAN MARZANO, FIOR DI LATTE, 'NDUJA, SOPPRESSATA, CALABRIAN CHILI, BASIL & HOT HONEY DRIZZLE.

\$19 PROSCIUTTO E FUNGHI

SAN MARZANO, FIOR DI LATTE, PROSCIUTTO DI PARMA, ROASTED MUSHROOMS & ARUGULA.

\$20 TRUFFLE MUSHROOM

FIOR DI LATTE, SAUTÉED MUSHROOMS, TRUFFLE OIL, PARMESAN & ARUGULA.

\$17 BURRATA

SAN MARZANO, FIOR DI LATTE, ARUGULA, FRESH BURRATA & OLIVE OIL DRIZZLE.

SIDES

\$8 SWEET CRISPY SPROUTS

CRISPY ROASTED BRUSSELS SPROUTS TOSSED WITH HONEY AND THINLY SLICED CALABRIAN CHILI.

\$9 TRUFFLE FRIES

GOLDEN FRIES TOSSED IN TRUFFLE OIL, PARMESAN, AND FRESH PARSLEY.

\$8 GARLIC-PARMESAN FRIES

CRISPY FRIES COATED WITH GARLIC, OLIVE OIL, AND GRATED PARMESAN, PERFECT FOR SHARING.

DESSERTS

\$10 FRIED ICE CREAM BALLS

CRISPY FRIED SHELL WITH CREAMY ICE CREAM CENTER, SERVED WITH CHOCOLATE DRIZZLE.

\$10 MIXED BERRY PARFAIT

LAYERS OF SEASONAL BERRIES, WHIPPED CREAM & GRANOLA.

\$9 CREAMY RICE PUDDING

CREAMY, SLOW-COOKED RICE PUDDING FINISHED YOUR WAY — VANILLA OR CINNAMON.

