

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: 3/26/26

Is location currently licensed? Yes No Type of license: Full liquor

If alteration, describe nature of alteration: Additional drywall, cosmetic work

Previous or current use of the location: New construction

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 32 e 1st

Cross streets: 1st St. & 2nd Avenue

Name of applicant and all principals: Jacob Siwak of JDS Restaurant 2 LLC

Trade name (DBA): Forsythia NYC

PREMISE:

Type of building and number of floors: Retail/Residential

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 75

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): _____

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 – Sunday 8A – 4P for prep, Monday – Sunday 12P – 12A for events

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? 2 Total number of indoor seats? 40

How many stand-up bars/bar seats are located on the premise (number, length, and location) 0

*(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 _____

What are the hours the kitchen will be open? It will not be open to the public.

Will a manager or principal always be on site? Yes No If yes, which? Manager

How many employees will there be? 5-10

Do you have or plan to install French doors accordion doors or windows?

Will there be TVs/monitors? Yes No (If Yes, how many?) 1 retractable projector screen

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: Sonos surround sound. Ambient volume.

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? Cooking demonstrations/classes held weekly.

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? Social media

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.") Plan attached.

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. Plans attached.

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: Forsythia NYC

Address: 9 Stanton Street Community Board # CB3

Dates of operation: October 2020 – 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.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name, address and describe the business Forsythia NYC, 9 Stanton Street

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? 7

How many On-Premise (OP) liquor licenses are within 500 feet? 11

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 restaurant, or I will operate a Event space, 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 Full kitchen that is not open to the public
3. My hours of operation will be: Mon 12P – 12A; Tue 12P – 12A; Wed 12P – 12A; Thu 12P – 12A; Fri 12P – 12A; Sat 12P – 12A; Sun 12P – 12A. (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 0 DJs per Yr, 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: Jacob Siwak

Phone Number: (314) 323-7947

ATTENTION RESIDENTS & NEIGHBORS

JDS RESTAURANT 2 LLC DBA Forsythia NYC 314-323-7947

Company/DBA Name and Contact Number for Questions

Plans to open a

RESTAURANT

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

32 E 1st Street, New York, NY 10003

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer/Wine and Liquor

Beer & Wine or Beer/Wine & Liquor

**There will be an opportunity for public comment at the
CB 3 SLA Licensing & Outdoor Dining Committee Meeting on**

Monday, April 13, 2026 at 6:30pm

Online: <https://www.zoomgov.com/j/1615486314>

see www.cb3manhattan.org for meeting details

This is a Hybrid Meeting. Members of the public can attend by Zoom or in-person. Limited seating available to first 15 at Community Board 3 Office at 59 East 4th Street (btwn 2nd Ave and Bowery)

Date/Time/Location

Jason Siwak 314-323-7947 jacob@forsythianyc.com

Applicant Contact Information

mn03@cb.nyc.gov - www.cb3manhattan.org

ATTENTION RESIDENTS & NEIGHBORS

第 3 社區居民 請注意

公司名字 (Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主想要在第 3 社區申請生意相關牌照擴展生意)

(請選擇/please choose) 酒吧 (Bar)/餐館 (Restaurant)
戶外咖啡 (Sidewalk Café) or 或者
後院花園咖啡 (Backyard Use)

Address/生意地址

seeking a license to serve (以上的店主想要請以下相關酒牌照)

(請選擇/please choose) 啤酒和酒牌照 (Beer & Wine) or/或者
啤酒牌照 (Beer) or/或者
酒和烈酒牌照 (Wine & Liquor)

Public meeting for comments

第 3 社區的居民有權利提出自己的意見和建議。

(CB 3 SLA Licensing & Outdoor Dining Committee Meeting)

曼哈頓第 3 社區委員會
酒類執照與戶外用餐委員會

Monday, April 13, 2026 at 6:30pm

Online: <https://www.zoomgov.com/j/1615486314>

請參閱 www.cb3manhattan.org 以了解會議詳情

這是混合式會議。公眾可通過 Zoom 或親自參加。社區委員會 3 號辦公室（位於東四街 59 號，介於第二大道和鮑威里街之間）提供有限座位，前 15 名到場者可入座。

時間 (Time) 和地點 (Location)

mn03@cb.nyc.gov - www.cb3manhattan.org

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Company Name/Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

(Please choose) Bar/Restaurant
sidewalk café/backyard use

(Favor de escoger) una Barra/un Restaurante
un café de acera o un patio de atrás

address

dirección

Seeking a license to serve

En búsqueda de una
licencia para servir:

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting
for comments

Reunión público
para comentarios

Monday, April 13, 2026 at 6:30pm

Online: <https://www.zoomgov.com/j/1615486314>

consulta www.cb3manhattan.org para detalles de la reunión

Esta es una reunión híbrida. El público puede asistir por Zoom o en persona. Hay asientos limitados disponibles para las primeras 15 personas en la Oficina del Consejo Comunitario 3, ubicada en 59 East 4th Street (entre la 2da Ave y Bowery).

At Community Board 3
SLA Licensing & Outdoor Dining
Committee Meeting

En la Junta Comunitaria 3
Reunión del Comité de Licencias
el SLA y de Comidas al Aire Libre

mn03@cb.nyc.gov - www.cb3manhattan.org

Petition to Support Proposed Liquor License

Date: March 27, 2026

The following undersigned residents of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full Liquor

to the following applicant/establishment (company and/or trade name) JDS RESTAURANT 2 LLC DBA Forsythia NYC

Address of premises: 32 E 1st Street, New York, NY 10003

This business will be a: (circle) Bar Restaurant Other: _____

The hours of operation will be:
12pm to 12am; 7 days per week

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

Name	Signature	Address and Apt # (required)

Edelweiss

(sample fall menu)

“Cook the Mountain” Chef’s Tasting

4 courses // 6 courses

114pp//142pp

bread & butter 12

crostini | smoked whitefish 12

Tyrolean dumplings | speck, sauerkraut sauce 18

salumi 24 // 40

pesce in saor | walleye, raisins, pine nuts 26

langostina | grilled langoustine, vermouth 24

carpaccio di manzo | smoked beef carpaccio, shallots, anchovy 24

barbabietole | beets, piave, mint 22

misticanza | mixed market greens salad 22

spatzle | porcini, peppercorn 32

pizzoccheri | potatoes, cabbage, fontina 30

tortelloni | barbecued lamb shank, horseradish, chicory 34

caramelle | charred onion, herbs, saso nero 32

cannelloni | veal, jus, white truffle bechamel 39

trota alla griglia | butterflied rainbow trout, delicata squash, wild celery, pine nuts 58

schnitzel | pounded veal, marsala, cabbage, lemon 62

mezza anatra | half duck, juniper, walnuts, cognac 77

risotto alla milanese | osso buco, saffron risotto, black truffle 72

fondue for 2 / 4 48 / 90

charred vanilla gelato, strauben, preserved peaches 12

fig krapfen, caramelized milk 12

apple strudel, creme anglaise, whipped cream 16

ALL KX (DISHWASHER) EXHAUST DUCTWORK SHALL BE PROVIDED WITH EXTERIOR RIGID CALCIUM SILICATE INSULATION OR AS ALTERNATE TO RIGID 2" INSULATION. CONTRACTOR MAY UTILIZE 3M FIRE BARRIER DUCT WRAP 15A (MEA 147.01M) AS PER MANUFACTURER'S REQUIREMENTS TO MAINTAIN RATINGS, IN ITS ENTIRETY.

HI TEMP STAINLESS STEEL MOTORIZED DAMPER REQUIRED TO SEPARATE TYPE I AND TYPE II DUCT WORK INTERLOCKED TO SHUT UPON ANSLU SYSTEM ACTIVATION. DAMPER TO BE INSTALLED A MAXIMUM OF 36" FROM TYPE I DUCT WORK.

DISHWASHER EXHAUST DUCTWORK SHALL BE STAINLESS STEEL, SAME GAUGE AS CONNECTING GREASE DUCT SYSTEM. PITCHED BACK TOWARDS HOOD FOR DRAINAGE.

DISHWASHER EXHAUST HOOD.

KITCHEN EXHAUST DUCTWORK SHALL BE FABRICATED OF A MIN OF 10 GAUGE BLACK IRON DUCT WITH WELDED SEAMS. CONTRACTOR SHALL PROVIDE CLEAN OUT ON ALL DUCT TURNS AND RISERS FOR SERVICING. COORDINATE ROUTING WITH EXISTING FIELD CONDITIONS TO TERMINATE AT ROOF LEVEL.

DISCONNECT EXISTING GREASE DUCTWORK AND REDISTRIBUTE AS INDICATED.

NEW UL RATED GREASE EXHAUST FAN HUNG FROM BUILDING SLAB WITH SPRING TYPE VIBRATION ISOLATION.

NEW CEILING MOUNTED AC UNITS HUNG FROM BUILDING SLAB WITH SPRING TYPE VIBRATION ISOLATION. TYPICAL FOR 2.

KITCHEN EXHAUST HOOD.

NEW AIR COOLED CONDENSING UNITS HUNG FROM BUILDING SLAB WITH SPRING TYPE VIBRATION ISOLATION. TYPICAL FOR 2.

EXISTING CAPPED KITCHEN EXHAUST DUCTWORK.

OUTSIDE AIR DUCTWORK UP TO ROOF GOOSENECK WITH FIRE DAMPER.

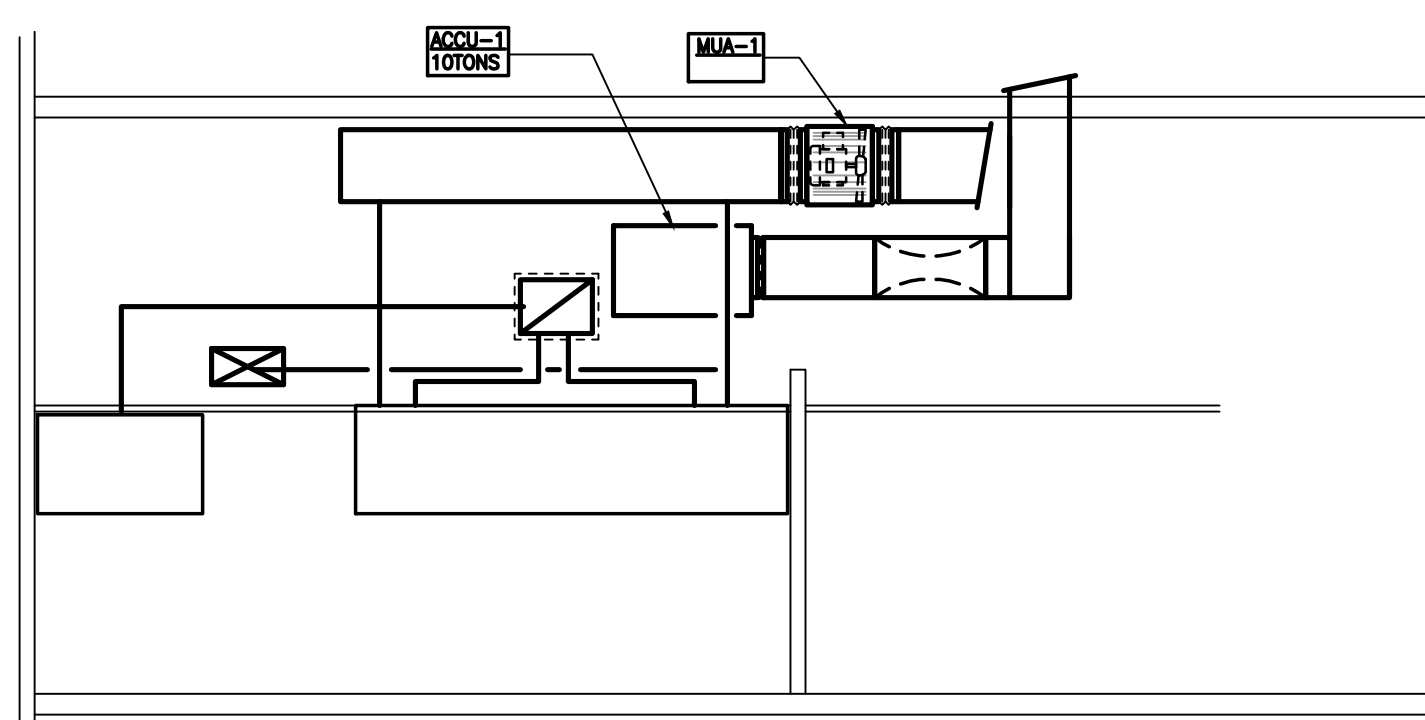
CONDENSER AIR DUCTWORK UP TO ROOF GOOSENECKS TYPICAL.

ACOUSTIC SILENCER, TYPICAL.

NEW MAKEUP AIR FAN HUNG FROM SLAB WITH SPRING TYPE VIBRATION ISOLATION.

1 GROUND FLOOR

Scale: 3/16"=1'-0"



1 PARTIAL SECTION AT KITCHEN

Scale: 3/16"=1'-0"



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SPECIAL INSPECTIONS

REVISIONS

PLOT PLAN - N.T.S.

BLOCK:
LOT:
MAP:
ZONE:



R.I.P. C.C. INC.
217 CENTRE ST. 5TH FLOOR
NEW YORK, NY 10013
TEL: 212-334-7400 FAX: 212-334-7447
OWNER'S INFORMATION

ARCHITECT / ENGINEER OF RECORD

TSF Engineering, P.C.
200 Park Ave. South T 212.253.7303
NY, NY 10003 F 212.253.6512

PROJECT INFORMATION

CORK BUZZ
13 EAST 13TH STREET
NEW YORK, NEW YORK

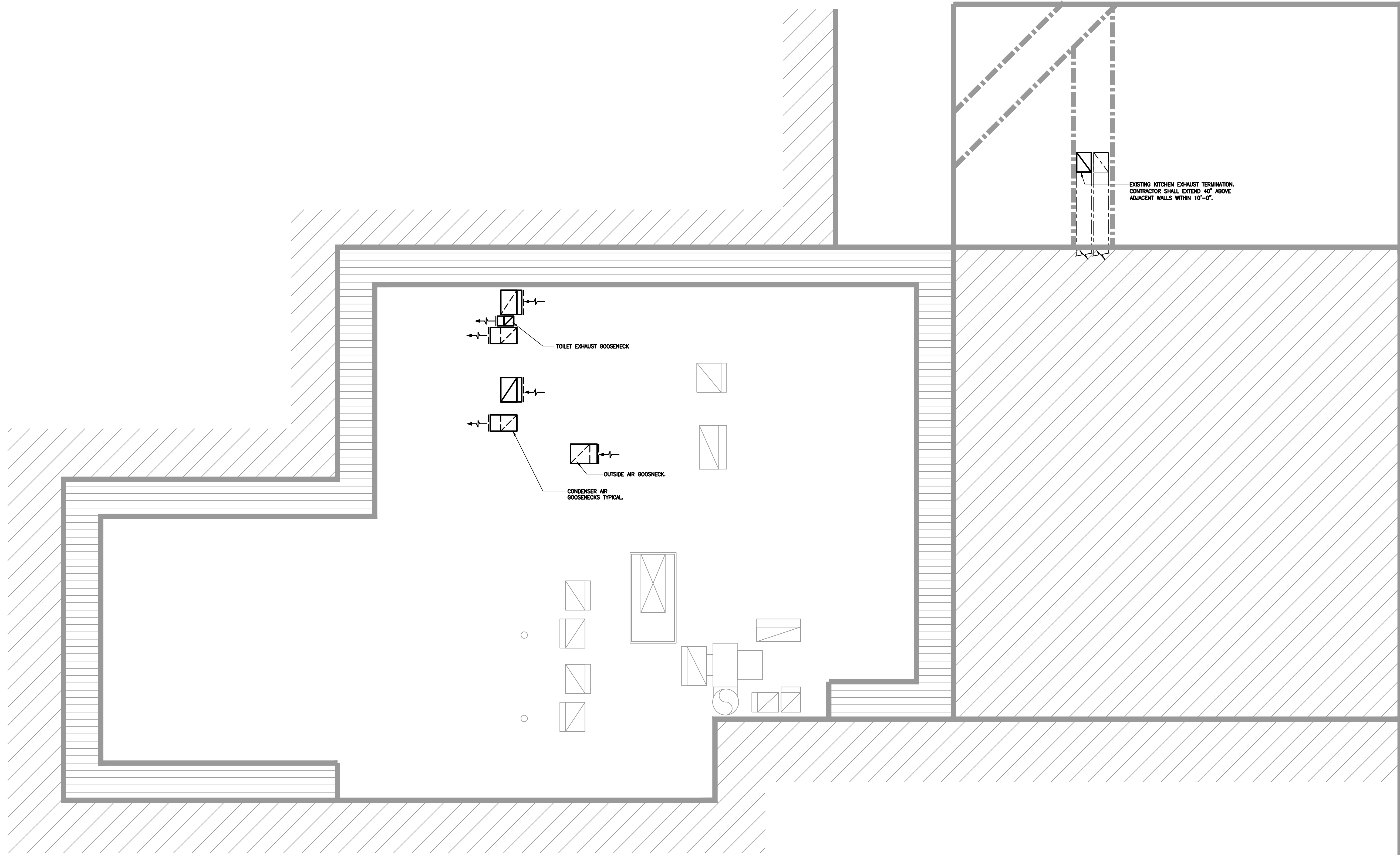
SHEET TITLE:

1ST FLOOR MECHANICAL PLAN

DATE:	NYC DOB BSCAN:
07.01.11	
PROJECT #:	
11205.00	
DRAWN BY:	
TSF	NYC DOB STAMPS & SIGNATURES
SCALE:	
AS SHOWN	
SHEET:	
1 OF 2	
SEAL:	

DRAWING NUMBER:

M-101.00



1 ROOF LEVEL PLAN

Scale: 3/16"=1'-0"

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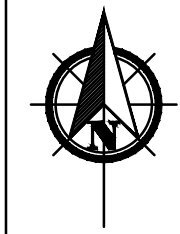
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200 Park Ave. South T 212.253.7303
NY, NY 10003 F 212.253.6512

PROJECT INFORMATION

CORK BUZZ
13 EAST 13TH STREET
NEW YORK, NEW YORK

SHEET TITLE:

ROOF LEVEL MECHANICAL PLAN

DATE:	NYC DOB BSCAN:
07.01.11	
PROJECT #:	
11205.00	
DRAWN BY:	
TSF	NYC DOB STAMPS & SIGNATURES
SCALE:	
AS SHOWN	
SHEET:	
2 OF 2	
SEAL:	

DRAWING NUMBER:

M-102.00