

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
*Method of Operation change

Check if either of these apply:

- ☐ sale of assets ☐ upgrade (change of class) of an existing liquor license

Today's Date: July 29, 2026

Is location currently licensed? ☒ Yes ☐ No Type of license: On Premises Liquor License

If alteration, describe nature of alteration: Permitted cover charge for 12 annual sporting events, addition of DJ, reduction of nights security is required.

Previous or current use of the location: Bar/Tavern

Corporation and trade name of current license: Galmac LLC d/b/a The Hairy Lemon

APPLICANT:

Premise address: 28-30 Avenue B, New York, NY 10009

Cross streets: East 2 Street, East 3 Street

Name of applicant and all principals: Galmac LLC

Glyn Galvin, Triona McCloskey, and Michael Brennan

Trade name (DBA): The Hairy Lemon

PREMISE:

Type of building and number of floors: 5-storey, mixed residential & commercial buildings

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 125

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 with commercial overlay C1-5

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 to Thursday: 12pm - 4am; Friday to Sunday: 11am - 4am

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? 30 Total number of indoor seats? 105

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 bar (26 feet) on the ground floor with 12 stools

(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 _____

Traditional American / Irish Comfort Food

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

How many employees will there be? 10

Do you have or plan to install ☒ French doors ☐ accordion doors or ☐ windows? *Existing

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) 27

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: 11 speakers *(DJ's music will be elevated)

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? Yes, we will have approximately twelve events per year where a cover will be charged for a sporting event.

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 entrance to ensure that crowds do not form and traffic does not become congested.

Will there be security personnel? ☒ Yes ☐ No (If Yes, how many and when)

Thursday - Saturday as needed

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

Please attach plans. Soundproof is installed. Doors and windows will only be open until 10pm and not while amplified
Is sound proofing installed? ☒ Yes ☐ No *Pre-Existing sound is played inside the premises.

If not, do you plan to install sound proofing? ☐ Yes ☐ No *N/A

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: Triona's on Sullivan / Triona's on Third/Lydia's

Address: 237 Sullivan St / 192 3rd Avenue/ 16 First Ave Community Board # 2, 6, 3

Dates of operation: September 2009 - Present / December 2012 - Present / September 2024 - 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. See answer above.

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.

Case No. CS-25-10650, failure to operate kitchen at all times, \$4,000 fine

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? 9

How many On-Premise (OP) liquor licenses are within 500 feet? 15

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 sports bar serving Irish & American food,

☒ 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 12pm - 4am; Tue 12pm - 4am; Wed 12pm - 4am;

Thu 12pm - 4am; Fri 12pm - 4am; Sat 11am - 4am;

Sun 11am - 4am. (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

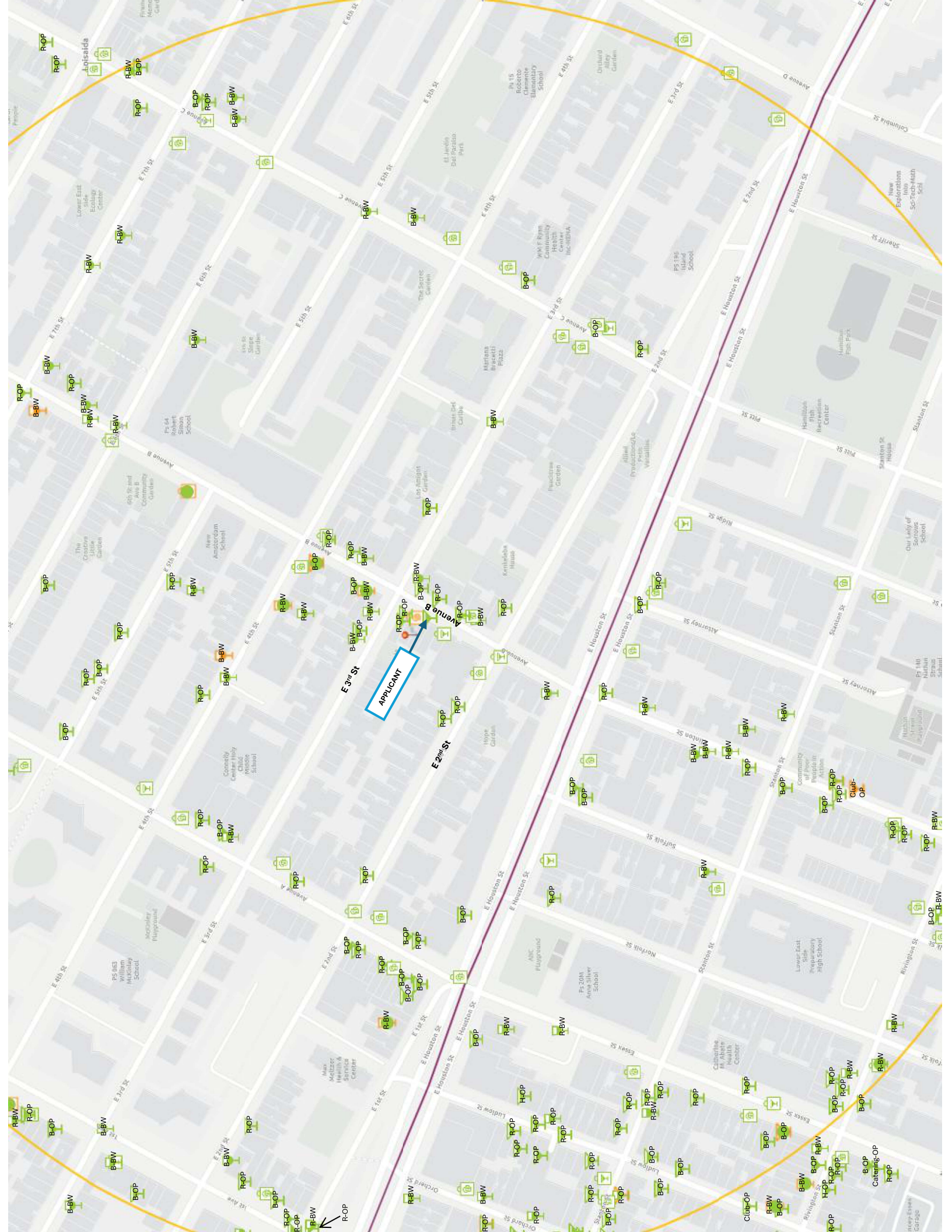
5. ☒ I will employ a doorman/security personnel: as needed Thursday, Friday, and Saturday

6. ☐ I will install soundproofing, Already Installed

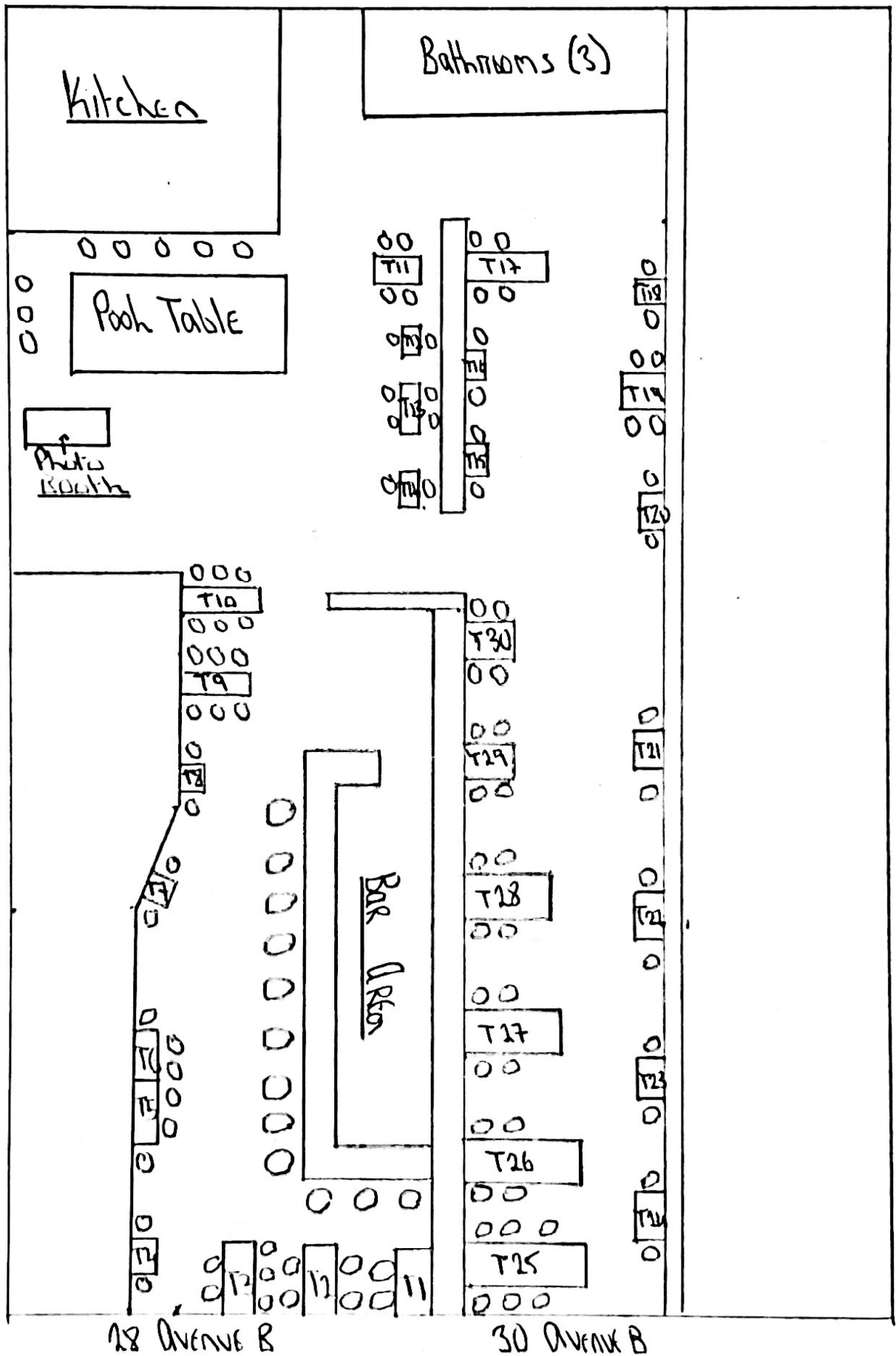
7. ☒ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. ☐ I will have a closed fixed façade with no 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 1 DJs per week, ☐ 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 8pm.
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: Glyn Galvin

Phone Number: (646) 522-9863

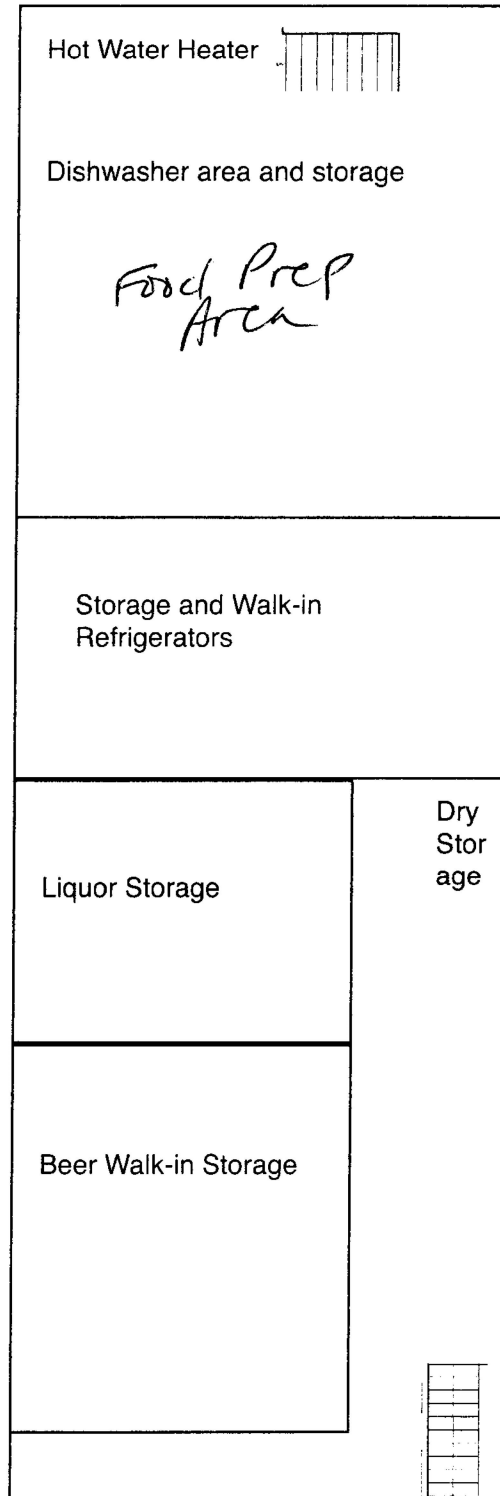


Mary Lemon - table layout



28 Ave B Basement Layout

Galmac LLC
28 Avenue B
New York, NY 10009



ESTABLISHED
IN 2017



THE **HAIRY LEMON**

28 AVENUE B, NEW YORK, NY 10009

SPORTS BAR
EATERY

Appetizers

JUMBO Chicken Wings

"Our Signature Crowd-Pleaser"

Mild / hot / bbq / spicy orange & ginger / garlic parmesan / mango habanero
with creamy blue cheese and ranch, carrots and celery

6 for \$12.37 / 10 for \$18.56 / 20 for \$31.96

Guacamole & Chips \$11.34
Homemade guacamole with tortilla chips

Buffalo Chicken Spring Rolls \$14.43
Served with spicy-ranch and blue cheese

Mozzarella Sticks \$12.37
With marinara sauce

Cajun Chicken Fingers \$14.43
House-made breaded chicken tenderloins, with honey mustard and ketchup
Make 'em Buffalo style: with carrots, celery, blue cheese + \$2.06

Jumbo Bavarian Soft Pretzel \$14.43
With blended cheese sauce and whole-grain mustard

Pigs -N- Blanket \$12.37
With ketchup and mustard

Vegetable Plate \$12.37
Carrots, celery, cucumbers, pickles and bell peppers, served with ranch, blue
cheese and spicy mayo dips

Mac-N-Cheese Wedges \$12.37
Served with spicy ranch

3 in 1 Combo \$13.40
Quintessential Irish BEER FOOD brings rice, fries and curry sauce into the
same unique mix.
Add chicken +\$6.18 Add Pork + \$6.18

Bang Bang Shrimp Taco (3) \$15.46
Deep fried shrimp tossed in our spicy bang bang sauce, with diced
tomato, cilantro and grated radish

Carnitas Taco (3) \$14.43
Marinated braised pork, with radish, salsa verde, cilantro & onion on the side

Philly Cheesesteak Spring Rolls \$14.43
Homemade rolls, with soy sauce, sweet chili and spicy mayo

Nachos \$15.46
Pickled jalapeño, sour cream, blended Mexican cheese sauce, pico de
gallo and guacamole
Plain, Pork +\$6.18 or Chicken +\$6.18

Salads

House Salad \$13.40
Mixed greens, cucumbers, tomatoes, red onions, carrots & balsamic
vinaigrette
Add chicken +\$6.18 Add shrimp +\$7.22

Classic Caesar \$14.43
Romaine, grated parmesan cheese, caesar dressing & garlic croutons
Add chicken +\$6.18 Add shrimp +\$7.22

Dessert

FEELING NAUGHTY? \$10.31
Try our DEEP-FRY SWEETIE PIE
Our Deep-Fried OREOS, ease all your Woe's!
5 piece, with whipped strawberry-vanilla cream dip

Sandwiches & Wraps

Served with French Fries*

Philly Cheesesteak \$19.59
Rib eye steak, cheese whiz & sharp cheddar, wit or wit out, on a hoagie roll.

Fried Chicken Sandwich \$18.56
Buttermilk fried chicken, shredded lettuce, pickle, spicy mayo in a burger bun

Gaelic BLT \$16.49
Irish Bacon, lettuce, tomato, Mayo

Chicken Parm Sandwich \$17.53
Parmesan, provolone, marinara, fresh basil

Mc Cuban Sandwich \$17.53
Pulled pork, Irish bacon, Swiss cheese, pickles, spicy mustard on a
hoagie roll

Grilled Chicken Sandwich \$19.59
Cheddar, guacamole, red peppers & tomato

Crispy Buffalo Chicken Wrap \$18.56
Blue cheese, lettuce, tomato, onion

Grilled Chicken Caesar Wrap* \$19.59
Parmesan cheese, lettuce, caesar dressing served with sweet potato fries

Carne Asada Californian Burrito* \$14.43
A taste from the West... forget the rest, with Carne asada, lettuce, fries, pepperjack,
guacamole, pico de gallo and bang bang sauce. No side included.

Burgers

ABC Burger \$20.62
Avacado, bacon, cheddar, served with french fries

Classic Burger \$17.53
Red onion, tomato, lettuce and pickle, served with french fries
Add cheese +\$1.03 | Bacon or guac +\$2.06

Manhattan Burger \$20.62
White cheddar, caramelized red onion, mayo and arugula, served with
french fries

Bright-Eyed Burger \$18.56
Beyond burger patty, Vegan mozz, caramelized onion, tomato, cilantro,
spicy vegan Mayo, in a pita pocket with a side salad.

WE USE 8OZ PAT LA FRIEDA GRASS FED BEEF

Small Plates

French Fries \$7.22
Mixed Greens \$7.22
Tater Tots \$8.25
Sweet Potato Fries \$8.25
Waffle Fries \$8.25

Load em up +5.15

Add cheese, bacon and sour cream to any of the above

HEY YOU... GET ONLINE NOW! Wi-fi info
Username: ABCCity Password: 28AVENUEB

3% CASH DISCOUNT AVAILABLE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of food borne illness

Book your next Private Party through our web page www.hairylemonnyc.com

Follow us on IG @hairylemonnyc

ESTABLISHED
IN 2017



THE **HAIRY LEMON**

28 AVENUE B, NEW YORK, NY 10009

SPORTS BAR
EATERY

Draft beer

Allagash White
Witbeir | Maine, ABV 5.2%

Bitburger Pilsner
Bohemian Pils, Germany, ABV 4.8%

Blue Moon
Belgian White | Colorado ABV 5.4%

Bronx American Pale Ale
Pale Ale | Bronx NY, ABV 6.3%

Brooklyn Belair Sour
Wild Ale | Brooklyn NY ABV 5.8%

Brooklyn Lager
Red Lager | Brooklyn NY ABV 5.2%

Bad Light
Light Lager | Missouri, ABV 4.2%

Coors Light
Light Lager | Colorado, ABV 4.2%

Dog-Fish Head 60 Min
American IPA | Delaware, ABV 6%

Dos Equis Lager
American-Style Lager | Mexico, ABV 4.2%

DownEast
Cider | Massachusetts, ABV 5.1%

Fat Tire
Amber Ale | Colorado, ABV 4.2%

Garage Beer
Light Lager | Ohio, ABV 4% Go Birds!

Goose Island IPA
English-Style IPA | Illinois, ABV 5.9%

Guinness
Stout | Dublin, Ireland, ABV 4.2%

Heineken
Pale Lager | Netherlands, ABV 5%

Kona Big Wave
Golden Ale | Hawaii, ABV 4.4%

Lagunitas IPA
American IPA | California, ABV 6.2%

Mermaid Pilsner
German-Style Pils | Coney Is. NY, ABV 5.2%

Modelo Especial
American-Style Lager | Mexico, ABV 4.4%

Narragansett
American Lager | Rhode Is. NY, ABV 5%

Peroni
Pale Lager | Italy, ABV 5.1%

Pilsner Urquell
Bohemian Pils | Czech Republic, ABV 4.4%

Sam Adams Boston Lager
Red Lager | Massachusetts, ABV 5.4%

Seasonal Line
Ask Your Server

Shocktop
Witbier | Missouri, ABV 5.2%

Sierra Nevada Hazy Little Thing IPA
Hazy Ipa | California, ABV 6.7%

Stella Artois
Pale Lager | Belgium, ABV 5%

Ting Jaicy IPA
Hazy IPA | Brooklyn NY, ABV 4.2%

Yuengling Lager
Red Lager | Pennsylvania, ABV 4.5%

Cocktails on Tap ... Just Go With the Flow

Hairy Lemonade

Tullamore Dew, honey syrup, lemon juice,
bitters, topped with Tropical Redbull

Irish Espresso

Paddy's Whiskey, Jäger Cold-Brew,
Demerara syrup, Kahlúa, Espresso

Altos Margarita

Altos Plata Tequila, Triple Sec,
lime juice, agave

Signature cocktails

Old Fashioned Irish Grog

Jameson Orange, bitters, simple
syrup, muddled fruit

Hugo Spritz

St Germain, Prosecco, Soda,
fresh lime & mint

Louisville Lemonade

Jefferson's Bourbon, Triple Sec,
lemon & lime juice, splash of soda

Moscow Mule

Absolut Vodka, lime juice, ginger
beer

Irish Mule

Jameson, lime juice, ginger beer

Apple A Day

Apple Vodka, honey syrup, lemon
& lime juice, soda splash

Aperol Spritz

Aperol, Prosecco, soda

Mojito

Rum, lime juice, simple
syrup, mint sprig

Mud-Slide

Tito's Vodka, Kahlúa, Irish cream
liqueur, heavy cream & chocolate
drizzle

Dark N Stormy

Dark Rum, lime juice,
ginger beer

Seasonal Selections

Ask Your Server

Bottles/Cans

Buckets available for all options

Amstel Light

Netherlands, ABV 3.5%

Bad Light

Missouri, ABV 4.2%

Badweiser

Missouri, ABV 5%

Corona Extra

Mexico, ABV 4.6%

Heineken

Netherlands, ABV 5%

Guinness Zero

Dublin, Ireland (N/A)

Magner's Gider

Ireland, ABV 4.5%

Michelob Ultra

Missouri, ABV 4.2%

Miller High Life

Wisconsin, ABV 4%

Miller Lite

Wisconsin, ABV 4.2%

NUTRI (Pineapple)

Vodka Based Seltzer (GF), ABV 4.5%

O'Douls

Missouri (N/A)

Sculpin American IPA

California, ABV 7%

Suncruiser Peach Iced Tea

Massachusetts, ABV 4.5%

Surfside Iced Tea & Lemonade + Vodka

Pennsylvania, ABV 4.5%

Tecate

Mexico, ABV 4.5%

Truly Wild Berry

Colorado, ABV 5%

Twisted Tea

Cincinnati, ABV 5%

Viva - huckleberry flavored Tequila seltzer

The Penn state staple, ABV 4.5% LIVE LONG,
LIVE WELL, LIVE IT UP

Involved in a social sports league?
Specials available to participants upon request.

Don't forget to ask your server about our
**Happy Hour &
Nightly specials!**

Including Green Tea, Fireball, Apple Jacks, Mini
Meister, M & M and bomb shot deals

PLEASE DRINK RESPONSIBLY.

Wine...Cuz your so FINE

All wine \$7.... Sun 7pm-Close

Chardonnay

Light citrus, medium body

Pinot Grigio

Dry, golden, full body

Rosé

Dry and crisp

Prosecco

Soft and sweet

Pinot Noir

Dry, golden, full body

Cabernet Sauvignon

Fruity, with a hint of chocolate

3% CASH DISCOUNT AVAILABLE

The HairY Lemon Late Menu



Classic Cheese Toastie \$12.37

Toasted Sandwich on wholewheat bread
choice of pepperjack, Cheddar or Swiss

Veggie Toastie \$13.40

Toasted Sandwich on whole-wheat bread
with Cheddar, Tomato & Onion

Protein Toastie \$14.43

Toasted Sandwich on whole-wheat bread
with pulled pork and Cheddar

All sandwiches served with housemade potato chips

Chips & Guac \$11.34

Homemade guacamole with corn tortillas
chips

Available 11pm - Close- Mon through Thurs

1.30am - Close - Fri & Sat

10pm - Close - Sun

