

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: July 30, 2026

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

If alteration, describe nature of alteration: n/a

Previous or current use of the location: Restaurant with exterior rear garden (no change)

Corporation and trade name of current license: IS Chrystie Management LLC

APPLICANT:

Premise address: 215 Chrystie Street

Cross streets: Stanton Street and East Houston Street

Name of applicant and all principals: JESA NY Management LLC

Jake Epstein, Shelley Armistead

Trade name (DBA): TBD

PREMISE:

Type of building and number of floors: Ground floor of 25-story hotel building (17 floors above grade, 3 below grade)

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 243

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): C6-1

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) 6AM-4AM daily; exterior rear garden: 8AM-10PM daily

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ☒ Yes ☐ No

If yes, please describe what type: restaurant with market & coffee bar

Number of indoor tables? 49 Total number of indoor seats? 132

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

1 customer bar in the restaurant 29'9" x 9'2-1/2" with 12 seats; 1 service bar in the exterior rear garden, 11' 11-1/2"

(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 _____

See menu provided

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? 75

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: 6 ceiling 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? Yes, approximately 24 private events per year

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.") The restaurant premises has been operating since 2019 without any issues regarding traffic or crowds on the sidewalk

Will there be security personnel? ☐ Yes ☒ No (If Yes, how many and when) The restaurant will not have security but the hotel has security cameras monitoring the building

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. The restaurant has been open and operating since 2019 without noise issues

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.

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? 8

How many On-Premise (OP) liquor licenses are within 500 feet? 13

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 York Brasserie 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 6AM-4AM daily; Tue 6AM-4AM; Wed 6AM-4AM;
Thu 6AM-4AM; Fri 6AM-4AM; Sat 6AM-4AM;
Sun 6AM-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: _____
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, ☒ dancing, ☐ more than _____ DJs per _____, ☒ more than 24 private parties per per year
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 7PM.
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: Jake Epstein

Phone Number: 310-497-7755

Buddy's Brasserie

Starters

Oysters

Cocktail Sauce,
Mignonette, Horseradish
Lemon

Shrimp Cocktail \$x/ea

Cocktail, Remoulade,
House Hot Sauce, Lemon

Seafood Tower \$x/pp

Oysters, Shrimp Cocktail,
Preserved Mussels, Crab
Toast

Fluke Crudo ½ or whole

Pink Peppercorn,
Preserved Meyer Lemon,
Olive Oil

Beef Tartar

Bone Marrow, Dijon,
Anchovy, Capers,
Sourdough

Buddy's Chopped

Seasonal Greens,
Marinated Chickpeas,
Soppressata, Parmigiano
Reggiano, Oregano,
Roasted Red Pepper
Vinaigrette

Little Gem Lettuce

Market Radish, Tarragon,
Anchovy, Egg

Seasonal

Heirloom Tomato

Aged Sherry, White Onion,
Thyme, Olive Oil +Add
Burrata Toast

Fried Squash Blossom

Ricotta, Herbs, Lemon

Stuffed Quail

Sourdough Bread,
Mirepoix, Pork Sausage,
Summer Squash

Plates

Spaghetti and Tomato

Sungold Tomato, Confit
Tomato, Basil, Olive Oil,
Sea Salt (Add Burrata)

Bucatini and Crab

Tomatillo, Thai Chile,
Garlic and Scallions

Rigatoni and Sausage

Tomato, Broccoli Rabe,
Cream, Parmigiano

Bangs Island Mussels

Saffron, Chile, Garlic,
Lemon, Sourdough

Seremoni Cod

Beurre Blanc, Peas
Braised Leeks,

Roasted Half Chicken

, Cippolini Onion,
Rosemary and Sungold
Tomato Jus

Highland Hallow Beef

Black Angus and Hereford
Cattle coming from
Schoharie, NY

Wagyu Denver Steak

Oyster Mushrooms, Sauce
Bearnaise

Steak for 2

Dry Aged Porterhouse out
of the farm that we're
getting all of our beef from
our beef section, but we
don't section this is about
the Farm. We partnered
with these people.

120

Buddy's Burger

Dry Aged Beef, Charred
Onion, Comte Cheese,
Tomato Jam, Aioli

Sides

Parker House Rolls

Honey Butter, Pickled
Chiles

Petite Greens

Lemon, Olive Oil, Salt

Fries

Aioli, Ketchup, Bearnaise

Potato Puree

Butter, Chives

Creamed Spinach

Bloomsdale Spinach,
Cream, Butter, Comte

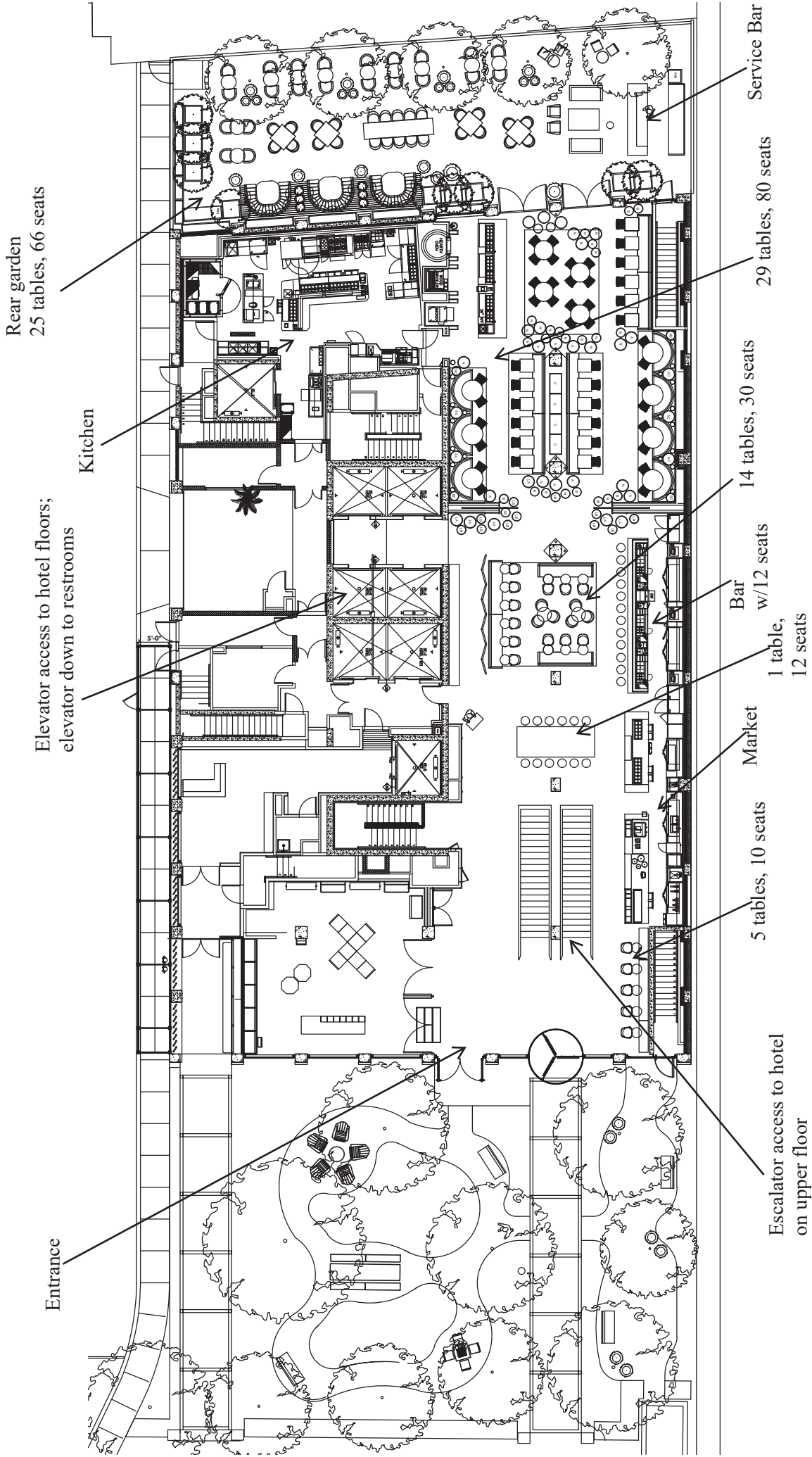
Roasted Mushrooms

Thyme, Garlic, Lemon

Broccoli Rabe

Calabrian Chile, Anchovy,
Lemon, Pecorino

JESA NY Management LLC
215 Chrystie Street
New York, NY 10002



NOT TO SCALE

215 Chrystie Street

June 22, 2026

NOT TO SCALE

Landess-Simon, Inc.

Legal & Commercial Photography

45 Lawlins Park
Wyckoff, NJ 07481
Phone: (917) 975-5218
E-mail: landess@att.net
landessphotographers.com

Re: 215 Chrystie Street

1. Fools Gold - 145 East Houston Street - (483')
2. Flyfish - 141 East Houston Street - (424')
3. The Box - 189 Chrystie Street - (440')
4. Outer Heaven - 191 Chrystie Street - (392')
5. Bar Louis - 205 Chrystie Street AKA 19 Stanton Street - (226')
6. Bonnie Vee - 17 Stanton Street - (237')
7. Forsythia - 9 Stanton Street - (280')
8. Freeman's - 191 Chrystie Street - (447')
9. Bar Veloce - 245 Bowery - (408')
10. Wilka's - 241 Bowery - (442')
11. New Museum - 235 Bowery - (487')
12. Spunto - 261 Bowery - (344')
13. Spicy Moon - 265-267 Bowery - (353')

Schools & Churches

1. Cascades High School - 198 Forsyth Street - (291')

First Street Garden

East Houston St.

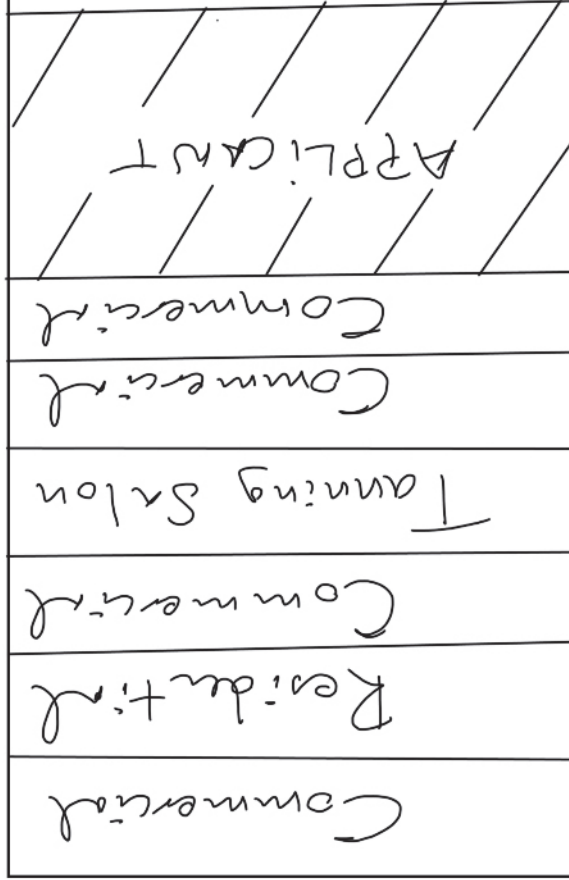
Sara D. Roosevelt Park

BLOCK PLOT
215 Chrystie Street
New York, NY
June 22, 2026

Chrystie Street

NOT TO SCALE

Subway Entry



Residential
Stanton Street

Bar Louis
205 Chrystie St.

Jake Epstein

Executive Chef | Culinary Operations Leader | Restaurant Openings | Multi-Unit Management

New York, NY

English (Fluent) • Spanish (Professional Working Proficiency)

Professional Summary

Executive Chef with 13+ years of experience leading Michelin-caliber kitchens, high-volume hospitality operations, luxury hotels, and multi-unit restaurant groups. Proven track record opening restaurants, building high-performing teams, developing standardized systems, improving profitability, and maintaining exceptional culinary standards. Extensive experience in menu development, food costing, purchasing, training, and operational leadership.

Professional Experience

Executive Chef | Gjelina Group (2024–Present)

Lead culinary operations for flagship openings and expansion projects. Standardized recipes, SOPs, training systems, built leadership teams, optimized sourcing and food costs, and supported Gjelina Las Vegas.

Executive Chef | Carissa's the Bakery (2023–2024)

Directed culinary operations, menu execution, staffing, purchasing, and daily operations.

Chef de Cuisine | Gjelina New York (2022–2023)

Managed daily operations, labor, inventory, and culinary execution.

Executive Chef | Eataly Dallas (2020–2022)

Oversaw three restaurants, quick-service concepts, and production kitchen while managing food cost, labor, purchasing, and operations.

Executive Sous Chef | Eataly NYC Flatiron (2019–2020)

Supported six restaurants, commissary, and delivery operations; contributed to \$80M+ annual sales while maintaining margins.

Previous Experience

Eleven Madison Park • Craft NYC • The Cannibal • Birdies LA • Craft Los Angeles • Ritz-Carlton Orlando

Core Expertise

Restaurant Openings • Culinary Leadership • Multi-Unit Operations • Menu Development • Food Cost & P&L; Management • Recipe Standardization • Purchasing • Vendor Relations • Inventory • Labor Management • Team Development • Kitchen Systems • Fine Dining • High-Volume Operations • Private Events • SOP Development • Food Safety • ServSafe Certified

Education

The Culinary Institute of America

Associate Degree, Culinary Arts

SHELLEY KLEYN ARMISTEAD

Hospitality Operator, Restaurateur & Consultant

SUMMARY

Twenty-nine years of senior operating experience in licensed hospitality across the United Kingdom, United States, and Canada, including full profit-and-loss responsibility for restaurants, hotels, private members' clubs, and beverage retail. Direct oversight of on-premises alcohol service, staff training, and licensing ranging from a 100-seat Mayfair restaurant to a 400-cover members' club and a 28-bedroom hotel. Operating as an independent hospitality consultant, advising restaurant, hotel, and lifestyle clients in Los Angeles, and Miami.

LICENSED PREMISES & COMPLIANCE EXPERIENCE

- Continuous operating experience at on-premises licensed venues since 1997 — restaurants, members' clubs, and food and beverage retail — in England, California, and New York.
- As General Manager, Director of Operations, and subsequently CEO and Partner, held direct oversight of alcohol service standards, age verification and refusal-of-service policy, staff training and hours, and inspection and audit readiness.
- Led the pre-opening process for multiple venues, including construction oversight, licensing workflow, full team hire, and the establishment of written service standards.
- Extensive neighborhood and community relations experience, including site scouting, feasibility studies, and engagement with local residents, businesses, and community groups ahead of opening.
- Beverage program development across full bar, wine, and non-alcoholic offerings, with associated distributor, and inventory controls.

PROFESSIONAL EXPERIENCE

Independent Hospitality Consultant

2026 – Present

Food & beverage, retail, and concept development advisory

- Hospitality consulting and concept development; food, beverage, and retail strategy for operations in New York, Los Angeles, and Miami.
- Active engagements span restaurant and hotel food and beverage programs, members' clubs, and café retail. Client names are withheld under confidentiality agreements and can be provided upon request.

Flow Management

January 2025 – July 2026

Executive — currently transitioning to an advisory role

- Senior executive overseeing food, beverage, and retail operations across multiple Miami-area locations: Flow Grocer Miami, Flow Grocer Fort Lauderdale, Pool Lounge Brickell, Flow Station Café, and kitchen.
- Responsible for P&L management, vendor strategy, inventory systems, team leadership, and operational development.
- Led SKU alignment, white-label product development, and a full non-alcoholic beverage program for multiple entities.
- Oversaw community programming, counter activations, and sourcing strategy for specialty items.

The Gjelina Group · Los Angeles & New York

January 2014 – December 2024

Chief Executive Officer & Partner

- Co-led the Gjelina Group, encompassing Gjelina Restaurant, Gjelina Take Away, Gjusta Bakery & Goods & Flower Shop, and Gjelina Hotel (Venice, California).
- Oversaw all operations, financial management, brand strategy, and people development across the group.
- Managed multi-site P&L, EBITDA, forecasting, budgets, and capital expenditure planning.
- Guided the group through significant growth, including the development and opening of new concepts, while maintaining its standing as a nationally recognized hospitality and food retail destination.

Soho House Group, Ltd. · London & Los Angeles

April 2002 – December 2013

Director of West Coast Operations & Development

December 2012 – December 2013

- Oversaw operations of Soho House West Hollywood and Cecconi's, including one-on-one coaching and support for General Managers and their teams.
- Responsible for site scouting, community relations, real estate assessment, and feasibility budgets for new venues; managed P&L, EBITDA, CAPEX, forecasting, and budgets across concepts; oversaw Accounts, Marketing, Events, and HR support functions.

General Manager, Soho House West Hollywood

January 2010 – December 2012

- Managed daily operations of a 400-person dining area and private members' club; oversaw construction and the opening, hired the team, and set all brand standards.
- Developed the Soho House brand in the Los Angeles market with a focus on arts and culture.

General Manager, Cecconi's West Hollywood

January 2009 – January 2010

- Responsible for all aspects of the opening, including construction oversight and full team hiring and training for operations of a 200-seat fine dining restaurant.

General Manager, Babington House, Somerset, England

August 2005 – December 2008

- Managed daily operations of a 28-bedroom hotel, spa, and private members' club with 2,000 local members; responsible for guest experience, team development, and full financial results.

Operations Manager, Cecconi's Mayfair, London

January 2004 – August 2005

- Managed operations of a 100-seat restaurant in Mayfair, with concurrent day-to-day oversight of Cecconi's and the Electric House.

General Manager, Electric House, Notting Hill, London

April 2002 – December 2004

- Led the opening of the Electric House — a cinema, brasserie of up to 400 covers per day, and private members' club with 3,000 members. Retained oversight of the venue through 2004 while serving as Operations Manager at Cecconi's.

The River Café, London

August 1997 – March 2002

Food & Beverage Manager

- Manager at The River Café, a Michelin-starred and award-winning restaurant, under Ruth Rogers.

EDUCATION

Westminster University, London

1997 – 2000

Bachelor of Science, Health Sciences (Honours) — studied concurrently with employment at The River Café

Rhodes University, Grahamstown, South Africa

1991 – 1993

Bachelor of Social Science, Psychology

OUTREACH – COMMUNITY GROUPS

Sara D Roosevelt Park Community Coalition

- kwebster.nyc@verizon.net

Bowery Alliance of Neighbors

- ban62007@gmail.com

Bowery Block Association

- mitchellgrubler@yahoo.com
- bstarztwo@gmail.com

First Street Block Association

- rgraf2@earthlink.net

Friends of the Lower East Side

- friendsoftheles@gmail.com

Seven Loaves DBA GOH Productions

- info@gohproductions.org

Loisaida United Neighborhood Gardens (LUNGS)

- ck@wingflix.com

Fourth Arts Block aka FABnyc

- dakota@fabnyc.org

Village Preservation

- andrew@gvshp.org

215 Chrystie Street - New Restaurant On-Premises Liquor License - JESA NY Management LLC - Message (HTML)

File

Message

Help

Tell me what you want to do

Ignore

Junk

Delete

Archive

Reply

Reply All

Forward

Share to Teams

Move to: ?

Team Email

Reply & Delete

To Manager

Done

Create New

Move

Move

Move

Mark Unread

Categorize

Follow Up

Translate

Editing

Read Aloud

Immersive Reader

Zoom

215 Chrystie Street - New Restaurant On-Premises Liquor License - JESA NY Management LLC

RM

Martha Redo

To

Martha Redo

Bcc

'kwebster.nyc@verizon.net'; 'ban62007@gmail.com'; 'mitchellgrubler@yahoo.com'; 'bstarztwo@gmail.com'; 'tgraf2@earthlink.net'; 'friendsoftheles@gmail.com'; 'info@gohproductions.org'; 'dk@wingfix.com'; 'dakota@fabnyc.org'; 'andrew@gvshp.org'

Reply

Reply All

Forward

...

Wed 7/29/2026 3:24 PM

Good afternoon,

We represent JESA NY Management LLC which will be applying for a liquor license to operate the restaurant and market located on the ground floor within the Public Hotel at 215 Chrystie Street, between East Houston and Stanton Streets.

We were directed by Manhattan Community Board 3 to contact your organization to let you know that our client will be filing an application with the New York State Liquor Authority for a new On-Premises Liquor License at the premises.

JESA NY Management LLC will operate a full-service restaurant, taking over the space that is currently known as Louis, Popular and Cantina & Pisco Bar, and which space has been open and operating since 2019. Inside, the restaurant will have 49 tables with 132 seats and 1 customer bar with 12 seats. There is an exterior rear garden space that will have 25 tables with 66 seats and 1 service bar.

There will be background recorded music only. The hours of operation will be the same as those that were approved for the current operator, which are 6AM-4AM daily for the indoor space and 8AM-10PM daily for the exterior rear garden.

The application will be heard by the SLA Licensing Committee of Community Board 3 at its next meeting on August 10, 2026 at 6:30pm.

If you have any questions or would like more information about this application, please contact me at martha@brpclaw.com or the applicant, Jake Epstein at jake@buddynsons.com.

Thank you.

Type here to search

67°F

3:24 PM

7/29/2026

Martha Redo

From: Martha Redo
Sent: Wednesday, July 29, 2026 3:24 PM
To: Martha Redo
Subject: 215 Chrystie Street - New Restaurant On-Premises Liquor License - JESA NY Management LLC

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If you have any questions or would like more information about this application, please contact me at martha@brpclaw.com or the applicant, Jake Epstein at jake@buddynsons.com.

Thank you.



Martha M. Redo | Partner
Bernstein Redo & Savitsky P.C.
1177 Avenue of the Americas – 5th Fl.
New York, New York 10036
Office: 212.651.3100
martha@brpclaw.com | www.brpclaw.com

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