



CITY OF NEW YORK  
**MANHATTAN COMMUNITY BOARD 10**  
215 West 125<sup>th</sup> Street, 4<sup>th</sup> Floor—New York, NY 10027  
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**HENRIETTA LYLE**  
Chairperson

**ANDREW LASSALLE**  
District Manager

March 2, 2016

**Resolution: Support of the Liquor License Application of Blue Lagoon Traders LLC, d/b/a “Jamaican Cookspot,” for a new establishment to be located at 218 West 116<sup>th</sup> Street, New York, NY 10026.**

**WHEREAS**, the New York State Liquor Authority (SLA) has jurisdiction to issue on-premises licenses according to the Alcoholic Beverage Control Laws, and is responsible for enforcing those laws; and

**WHEREAS**, Manhattan Community Board 10 reviews all new applications and offers guidance to the SLA about the potential impact of a license on public safety and quality of life in our District; and

**WHEREAS**, Community Boards, as part of their due diligence process, review an applicant’s ownership and funding; floor plans of the proposed location, food and beverage to be served, operational aspects of the restaurant/bar or lounge, price points, employee hiring processes, employee wages and benefits, and community involvement; and

**WHEREAS**, Blue Lagoon Traders LLC is applying for a Liquor License for a new establishment to be known as “Jamaican Cookspot” located at 218 West 116<sup>th</sup> Street, New York, NY 10026 (between Adam Clayton Powell Jr., Blvd and Frederick Douglass Blvd., South side); and

**WHEREAS**, the Applicant’s sole principal Ms. Neca Bryan appeared before Community Board 10’s Economic Development Committee on February 10, 2016 and presented the following information:

1. Ms. Bryan is a resident with extensive experience in the restaurant business.
2. Applicant has obtained a 10-year lease for the premises.
3. The restaurant’s seating capacity will be 37 patrons, including 25 seated and 12 bar seats. The floor plan is 920 square feet.
4. The restaurant will serve Caribbean food, including lunch specials priced at \$9.99, weekend brunch priced at \$15.00 to \$20.00, and dinner entrees priced from \$15.00 to \$20.00. Cocktails will be priced from \$8.00 to \$15.00 with a selection of Specialty Cocktails for \$12.00.

5. The establishment will be open Sunday to Wednesday from 11:00 am to Midnight, Thursday to 1:00 am and on Friday and Saturday from 11:00 am to 2:00 am. The Applicant will hire a Security Guard.
6. The restaurant will provide background Caribbean music.
7. The Applicant plans to employ 13 people, plus the owners. The Applicant will pay its Manager \$55,000; its Bar Director \$40,000; its Bartenders \$30,000; its Servers \$30,000; its Cook \$30,000 and its Dishwasher and Porter \$21,000.
8. The Applicant plans to hire its employees from the Community and will utilize local employment agencies (including Workforce One) to identify local talent. Bartenders and Managers will be required to complete the Alcohol Training Awareness Program.
9. The applicant will pay bartenders and waitstaff minimum wage plus tips. Porters will be paid \$12.00 per hour; the Manager and Sous Chef will be paid \$15.00 per hour; the Security Guard will be paid \$18.00 per hou and the Executive Chef will be paid \$20.00 per hour.
10. The establishment's entry, interior and restrooms will be disabled and wheelchair accessible; and

**WHEREAS**, the Applicant has provided a petition of support signed by 22 neighboring residents; and

**WHEREAS**, the Economic Development Committee voted 9-yes, 0-no, and 0-abstention to support this application;

**THEREFORE, BE IT RESOLVED**, that on March 2, 2016, the Manhattan Borough Community Board 10 supports the Liquor License application of H Hops LLC with a vote of 28 in favor, 1 opposed and 0 abstentions.