



THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
 Phone: (212) 533-5300 - Fax: (212) 533-3659  
 www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- 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: [http://www.nyc.gov/html/mancb3/html/sla/community\\_groups.shtml](http://www.nyc.gov/html/mancb3/html/sla/community_groups.shtml)
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

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: 6/5/14

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed?  Yes  No Type of license: \_\_\_\_\_

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: \_\_\_\_\_

Corporation and trade name of current license: \_\_\_\_\_

APPLICANT:

Premise address: 2-4 Clinton St.

Cross streets: Houston + Stanton Sts.

Name of applicant and all principals: Neil Kleinberg - President

Diana H. Lehman - Sect. Treasurer

Trade name (DBA): Maple View Holdings Corp DBA

CLINTON ST Baking Company + Restaurant

**PREMISE:**

Type of building and number of floors: Residential - 2

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?  
(includes roof & yard)  Yes  No If Yes, describe and show on diagram: \_\_\_\_\_

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any  
back or side yard use?  Yes  No What is maximum NUMBER of people permitted? \_\_\_\_\_

Do you plan to apply for Public Assembly permit?  Yes  No  
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:**

Will any other business besides food or alcohol service be conducted at premise?  Yes  No  
If yes, please describe what type: \_\_\_\_\_

What are the proposed days/hours of operation? (Specify days and hours each day and hours of  
outdoor space) MONDAY - SUNDAY 8am - 11pm

Number of tables? 15 Number of seats at tables? 4

How many stand-up bars/ bar seats are located on the premise? 6

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order,  
pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): Small 6-8 ft. Service Bar

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  
American Bakery Eclectic

What are the hours kitchen will be open? \_\_\_\_\_

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

How many employees will there be? 30

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  DJ  Juke box  Tapes/CDs/iPod

If other type, please describe \_\_\_\_\_

What will be the music volume?  Background (quiet)  Entertainment level

Please describe your sound system: I Pod

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? NO

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.")

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.

Do you  have or  plan to install sound-proofing?

**APPLICANT HISTORY:**

Has this corporation or any principal been licensed previously?  Yes  No

If yes, please indicate name of establishment: \_\_\_\_\_

Address: \_\_\_\_\_ Community Board # \_\_\_\_\_

Dates of operation: \_\_\_\_\_

**If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.**

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name and describe type of business \_\_\_\_\_

Has any principal had SLA reports or action within the past 3 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? 4How many On-Premise (OP) liquor licenses are within 500 feet? 2Is premise within 200 feet 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. 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.  I agree to close any doors and windows at 10:00 P.M. every night?
2.  I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_ DJs/ promoted events per \_\_\_\_,  more than \_\_\_\_ private parties per \_\_\_\_
3.  I will play ambient recorded background music only.
4.  I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5.  I will not seek a change in class to a full on-premise liquor license. Or  my business plan is to seek an upgrade at a later date.
6.  I will not participate in pub crawls or have party buses come to my establishment.
7.  I will not have a happy hour. Or  Happy hour will end by \_\_\_\_\_.
8.  I will not have wait lines outside.  There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9.  Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

# ATTENTION RESIDENTS & NEIGHBORS

*Maple View Holding Corp / DBA CLINTON ST. BAKING COMPANY*  
 \_\_\_\_\_  
 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**

*2-4 Clinton St.*

Building Number and Street Name (Address)

**This establishment is seeking a license to serve**

*Wine & Liquor*

Beer & Wine or Beer/Wine & Liquor

**There will be an opportunity for public comment on**

**Community Board 3 Office  
 59 East 4th Street (btwn 2nd Ave & Bowery)**

Date/Time/Location

Applicant Contact Information

**At COMMUNITY BOARD 3  
 SLA & DCA Licensing Committee Meeting  
 info@cb3manhattan.org - www.cb3manhattan.org**

**DAY TIME**

**BEER & BURGER**  
\$15, Monday thru Thursday, 6-8pm

**CLINTON ST. BAKING  
COMPANY  
& RESTAURANT**

**½ Price! All Bottles of Wine**  
Monday & Tuesday Nights

**SERVED DAILY**

- House Granola** ..... 9  
with vanilla yogurt and fresh fruit
- Buttermilk Biscuit Sandwich** — 10  
Scrambled eggs, melted cheddar, house made tomato jam, with hash browns. With bacon add \$2.5
- Country Breakfast** 14  
Three eggs any style, Heritage maple cured ham, hash browns, buttermilk biscuit
- Spanish Scramble** — 13  
Three eggs, chorizo, tomatoes, caramelized onions, scallions, melted Monterey jack, with hash browns and sourdough toast
- Farmer's Plate** — 16  
Soft scrambled eggs, farmhouse Bobolink cheddar, house rosemary sausage, herb roasted tomatoes, sourdough toast
- Brioche French Toast** -- 14  
Caramelized bananas, roasted pecans, warm maple butter
- Pancakes with Warm Maple Butter** . 14  
Wild maine blueberry, banana walnut, or chocolate chunk
- Southern Breakfast** . 14  
Two eggs any style, sugar-cured bacon, cheese grits, fried green tomatoes
- Eggs Benedict** — 15  
Poached eggs, maple cured ham, classic hollandaise, over a toasted buttermilk biscuit  
substitute house smoked salmon — 18
- Huevos Rancheros** — 14  
Sunny side up eggs with red beans, guacamole, jalapeno sour cream, salsa picante, pepper jack cheese on a house made corn tortilla. Add chorizo \$2.5
- Smoked Salmon Scramble** 17  
Soft scrambled eggs, house smoked salmon, scallion cream cheese, with dressed greens and 7-grain toast
- Crispy Potato Pancakes**  
with caramelized applesauce & cinnamon sour cream 12  
with house smoked salmon, caviar and lemon creme fraiche 17
- Clinton St. Omelette** choose two fillings . . . 12  
swiss, cheddar, goat cheese, monterey jack, muenster, spinach, chopped tomatoes, mushrooms, bacon, ham, red peppers, caramelized onions, house tomato jam, served w/hash browns & sourdough toast. Egg whites or greens add \$2

**LUNCH**

- Served from 11:30
- Market Soups of the Day** m/p
- Kale Salad** — 10  
with avocado chunks, quinoa, cherry tomatoes, red onion, spiced green pumpkin seeds and lemon vinaigrette
- Market Fish Tacos** — 17 or **Veggie Tacos** ..... 13  
seared catch of the day or market vegetables, house made corn tortillas, shaved mexican cabbage slaw, jalapeno sour cream
- Grilled Chicken Sandwich** — 13  
Avocado, bacon, chipotle mayo, romaine, and beefsteak tomato on grilled sourdough, with fries and house slaw
- Veggie Sandwich** 11  
Avocado, muenster, beefsteak tomato, romaine, sprouts, herb mayo on 7 grain toast with mixed greens
- Fried Chicken Sandwich** — 15  
with lemon-pepper mayo, shredded romaine, pickled green tomatoes on a pain d'avignon roll, with house slaw and a LES pickle
- Black Angus Cheeseburger** (ground daily in-house) — 15  
Swiss or cheddar and caramelized sweet onions on a toasted pain d'avignon roll, with fries and slaw
- Po' Boy Catch of the Day** . 16  
with house tartar sauce and romaine on a crusty roll, with fries and slaw
- Fried Chicken & Waffles** --- 17  
with honey-tabasco sauce, a crispy Belgian vanilla buttermilk waffle, and our signature warm maple butter

**SIDES**

- |                                    |                             |
|------------------------------------|-----------------------------|
| Double Smoked Bacon . 5            | Hand Cut Fries 5            |
| Sugar Cured Bacon --- 6            | Sweet Potato Fries --- 6    |
| House Rosemary Sausage 6           | Vidalia Onion Rings 7       |
| Grilled Chorizo — 4                | Dressed Greens — 5          |
| Maple Cured Ham — 4                | Side Avocado — 4            |
| Two Eggs Any Style — 5             | LES Pickles . -- 3          |
| Hash Browns ---- 4                 | Fried Chicken Breast --- /  |
| Fried Green Tomatoes 7             | Fresh Fruit — 6             |
| Cheese Grits . 5                   | Warm Maple Butter 2         |
| Toast: sourdough/rye/7-grain --- 2 | Biscuit w/ Butter & Jam — 3 |
- Shakes** made with flavors from The Brooklyn Ice Cream Factory
- |                               |                          |
|-------------------------------|--------------------------|
| Classic Extra Thick Shake — 8 | Black & White — 8        |
| Chocolate Peanut Butter --- 8 | Wild Maine Blueberry 8   |
| Banana . . 8                  | Ithaca Root Beer Float 7 |
| Coffee 8                      |                          |

We use organic free range chicken and cage free organic eggs. 18% gratuity added to parties of 5 or more. Please, no cellphones. Gift cards available in any denomination. Ask about our corporate and private catered events. Save room for dessert! **Autographed Cookbooks are available. Cash Only.**

## Half Price All Bottles of Wine

Monday and Tuesday nights

### STARTERS & SHARES

#### MARKET SOUPS OF THE DAY -m/p

**SOUTHWESTERN CHOP** chopped romaine, green & red cabbage, jicama, radish, tomatoes, scallions, black beans, creamy cilantro-lime dressing, corn tortilla strips -10

**MINI POTATO PANCAKES** with house smoked salmon and lemon creme fraiche -12

**"LOLLI-POP" CHICKEN WINGS** (hormone free) crispy flash fried, with buffalo blue cheese dip -9

**KALE SALAD** with avocado chunks, quinoa, cherry tomatoes, red onion, spiced green pumpkin seeds and lemon vinaigrette -10

**CRISPY IDAHO POTATO SKINS** melted Monterey Jack, pickled jalapeños, jalapeño sour cream, scallions -7

### BREAKFAST *for* DINNER

**PANCAKES** wild maine blueberry or banana walnut or chocolate chunk, with warm maple butter -14

**CLINTON ST. OMELETTE** served with fries and greens. choose 2 fillings: swiss, cheddar, goat cheese, spinach, mushrooms, chopped tomatoes, caramelized onions -14  
Egg whites, chorizo or extras add -2

**SPANISH SCRAMBLE** three eggs, chorizo, tomatoes, caramelized onions, scallions, melted Monterey Jack, with french fries and dressed greens -17

**EGGS BENEDICT** poached cage free eggs, grilled ham steak or house smoked salmon, classic hollandaise, over our toasted buttermilk biscuit -18

Sugar Cured Bacon -6 • Cheese Grits -5

We use all natural organic free range chicken and cage free eggs. 18% gratuity added to parties of 5 or more. Gift cards available. Ask about our corporate and private catered events. Save room for dessert! Autographed Cookbooks are available.

## CLINTON ST. BAKING COMPANY & CATERING

### MAIN DISHES

**MARKET FISH TACOS** seared catch of the day, house corn tortillas, shaved mexican cabbage slaw in jalapeño-lime dressing, with jalapeño sour cream on the side -17

**MARKET VEGGIE TACOS** local vegetables, house corn tortillas, shaved mexican cabbage slaw in jalapeño-lime dressing, with jalapeño sour cream on the side -13

**HERITAGE PORK BOWL** pulled dry spice rubbed pork, yellow rice, red beans, warm house corn tortillas, with a fried egg and smoked chili sauce on top -14

**SPICY SHRIMP & CHEESE GRITS** fried green tomatoes, creamy creole sauce, white corn grits -19

**PO' BOY CATCH OF THE DAY** with house tartar sauce and romaine on a crusty roll, with fries and slaw -14

**GRILLED CHICKEN SANDWICH** avocado, bacon, chipotle mayo, romaine, beefsteak tomato on grilled sour-dough, with hand cut fries and house slaw -15

**MARYLAND CRAB CAKE DINNER** two jumbo lump crab cakes, served with classic remoulade, sweet potato fries, and house slaw -23

## BUTTERMILK FRIED CHICKEN

OUR AWARD-WINNING RECIPE

**BUTTERMILK FRIED CHICKEN DINNER** with honey-Tabasco sauce, house slaw, and choice of one side -18

**CHICKEN & WAFFLES** with honey-Tabasco sauce, a crispy Belgian vanilla buttermilk waffle, and our signature warm maple butter -19

**FRIED CHICKEN SANDWICH** with lemon-pepper mayo, shredded romaine, pickled green tomatoes, on a pain d'avignon roll, with house slaw and a LES pickle -15

## Monday thru Thursday, 5-8PM BEER & BURGER SPECIAL

Clinton Street Cheeseburger only

\$15

### BURGERS

Our meat is ground daily in house by hand from a brisket and chuck blend. All burgers are served on a pain d'avignon roll with hand cut russet fries, house slaw and a LES pickle. Sub onion rings add \$2.

**CLINTON STREET CHEESEBURGER** caramelized sweet onions, swiss or cheddar -15

**SUGAR BACON BURGER** blue cheese, sugar bacon, iceberg lettuce -15

**VEGGIE BURGER** made in house, served with avocado, muenster, beefsteak tomato, romaine, and sprouts, with dressed greens -14

**EXTRA CONDIMENTS** caramelized sweet onions, house tomato jam, mashed avocado, jalapeño sour cream, pickled green tomatoes -75¢ ea.

### SIDES

Hand Cut Fries -5

Sweet Potato Fries -6

Vidalia Onion Rings -7

Dressed Local Greens -5

Fried Green Tomatoes -7

House Slaw -3

Grilled Chorizo -4

Sautéed Kale -5

Truffled Green Beans -6

Cheese Grits -5

Sugar Cured Bacon -6

Double Smoked Bacon -5

Maple Cured Ham Steak -4

Jalapeño Cornbread w/

Honey-tabasco -4

Warm Maple Butter -2

### SHAKES

Flavors from The Brooklyn Ice Cream Factory: vanilla, chocolate, coffee. Shakes made with Battenkill Dairy all natural milk.

Classic Extra Thick Shake -8

Chocolate Peanut Butter -8

Banana -8

Coffee -8

Black & White -8

Wild Maine Blueberry -8

Ithaca Root Beer Float -7

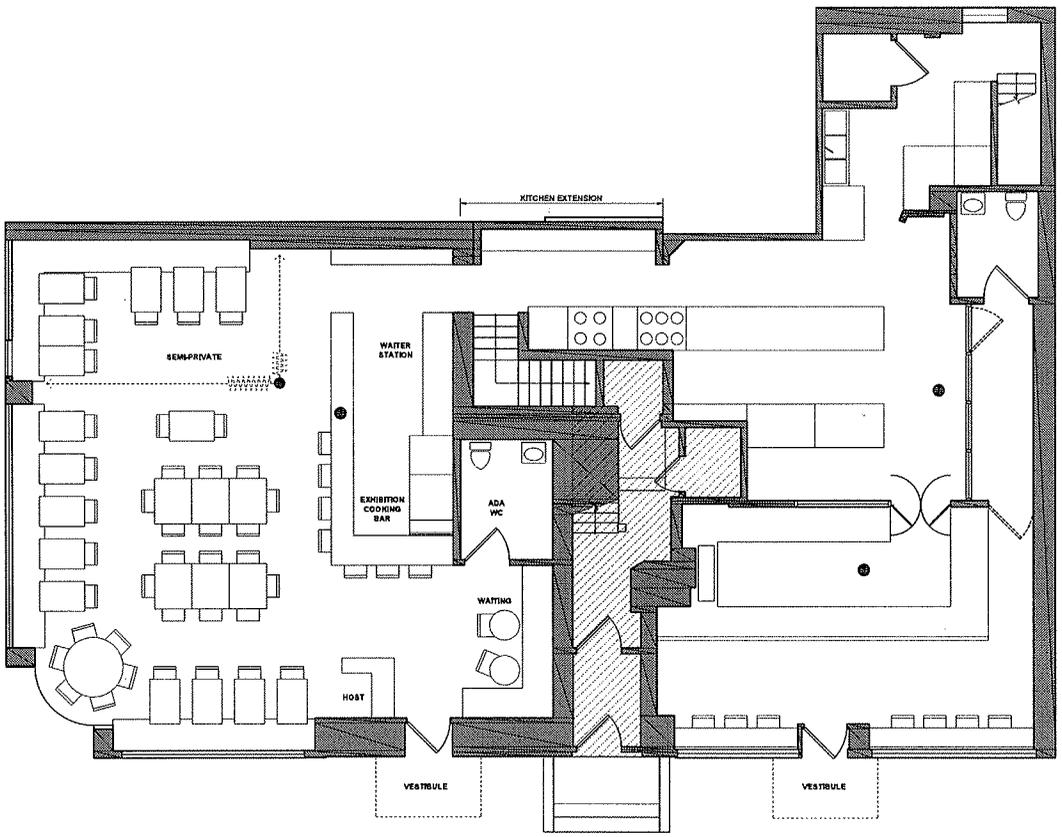
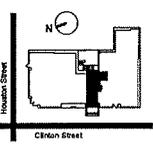
**b'ber**

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**Clinton Street  
Baking Company**

2-4 Clinton Street  
New York, NY 10002

KEY PLAN AND LEGEND



REVISIONS

NO.	DESCRIPTION	DATE

PROJ. NO.	5172	DATE
DWG. BY	GO	PAGE
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**A101.00**

**b'ber**

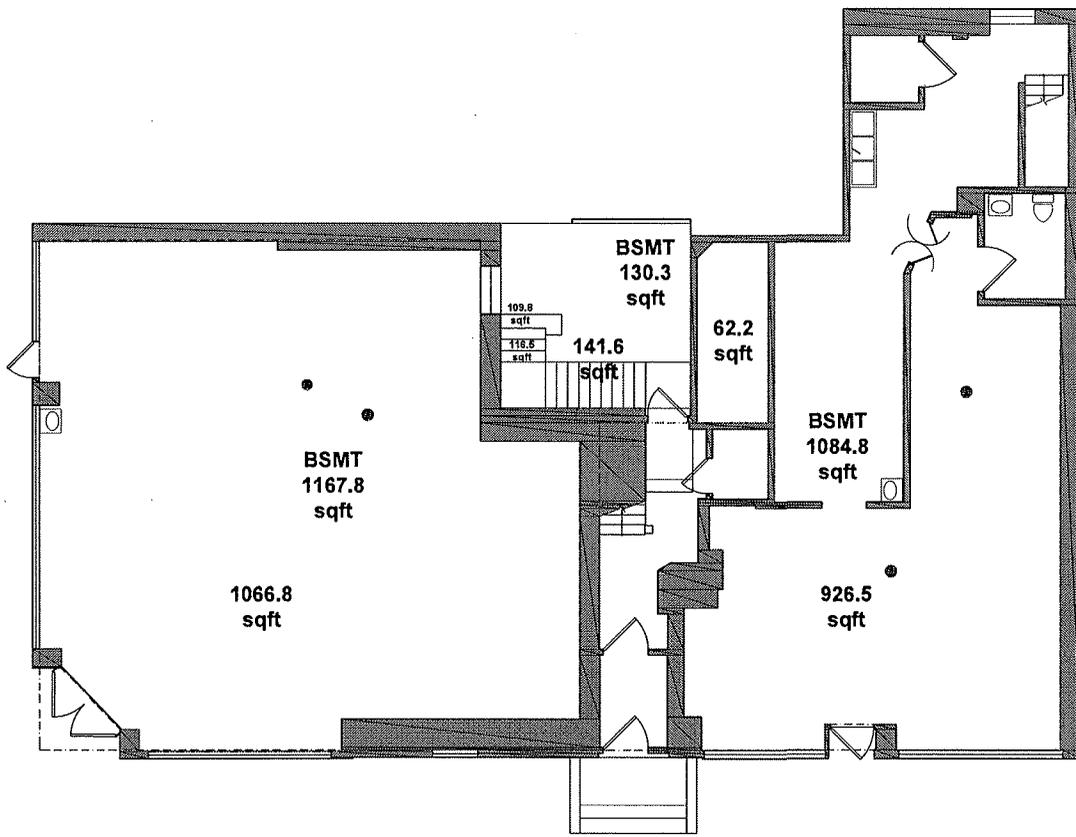
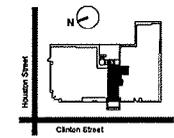
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**Clinton Street  
Baking Company**

2-4 Clinton Street  
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KEY PLAN AND LEGEND



1 AREA ESTIMATIONS  
1/8" = 1'-0"

REVISIONS

NO.	DATE	DESCRIPTION
04/09/2014		

**Rough Area  
Totals**

PROJ. NO.: 5372 DATE: 05/08/2014  
DWS. BY: SQ PAGE: 01 of 01  
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**A101.00**