



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 Stipulations

I, Michael Kruszewski, as a qualified representative of BRUDSPACE LLC
located at 200 East 6th Street, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) _____
 Kitchen open and serving food every night during all hours of operation.
- My hours of operation will be 7:00 a.m./p.m. to 12:00 a.m. all days

(I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

- I will not use outdoor space for commercial use.
- I will operate my sidewalk café no later than _____
- I will employ a doorman/security personnel on the following days: _____
- I will install soundproofing, _____
- 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. I will have a closed fixed façade with no open doors or windows except my entrance door 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.
- 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 _____
- I will play ambient recorded background music only.
- I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
- I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
- I will not participate in pub crawls or have party buses come to my establishment.
- I will not have unlimited drink specials with food.
- I will not have a happy hour. I will have happy hour and it will end by _____
- I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 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: Michael Kruszewski Phone Number: (314) 518.6148

18. I will: _____

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed [Signature]
Sworn to this 23 day of May 2016

Dated 05/23/16
Notary Public [Signature] CLARA SIERRA
NOTARY PUBLIC-STATE OF NEW YORK
No. 01516208623
Qualified in New York County
My Commission Expires 7-6-2017
Rev. 01/2016

Community Board 3 requests that the SLA add this stipulation to the license of the above-mentioned applicant.



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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/manch3/html/communitygroups/community_group_listings.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: 5/23/16

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: New Construction - Ground floor Retail; Residential above

Corporation and trade name of current license: BRUDSPACE LLC (tradenam: BRUD)

APPLICANT:

Premise address: 200 East 6th street

Cross streets: 6th street & 3rd Avenue

Name of applicant and all principals: BRUDSPACE LLC

Principals: Michael Kruszewski; Matthew Tennooren

Trade name (DBA): BRUD

PREMISE:

Type of building and number of floors: Mixed Use Residential & Retail, 12 Floors

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? 52

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):
C6-1

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) 7:00am - 12:00am everyday (no outdoor space)

Number of tables? 19 Total number of seats? 30

How many stand-up bars/ bar seats are located on the premise? 1 bar ~~at the entrance~~, 8 bar seats
(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): 1 18'x9' L-shaped at entrance for all ordering

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
Retail finished baked goods, salads, sandwiches, other misc. items

What are the hours kitchen will be open? 7:00am - 12:00am

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

How many employees will there be? 3 working at a time on average

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

Will there be TVs/monitors? Yes No (If Yes, how many?) ~5

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: Blue tooth 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? 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 sound proofing installed? Yes No

If not, do you plan to install sound-proofing? Yes No

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? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 3

Is 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.

(314) 518.6148 - Mike KRUSZEWSKI

ATTENTION RESIDENTS & NEIGHBORS

BRUDSPACE LLC/DBA BRUD / (314).518.6148

Company/ DBA Name and Contact Number for Questions

plans to open a

Restaurant (café) - no sidewalk café or Backyard garden

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

at the following location

200 East 6th Street, New York, NY 10003

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer & Wine

Beer & Wine or Beer

Mike Kuszewski - (314) 518.6148

Applicant Contact Information

Contact the Applicant or COMMUNITY BOARD 3
With any questions or concerns.
info@cb3manhattan.org - www.cb3manhattan.org

**200
East 6th Street**
Ground Floor
New York, New York

Emporium Design, LLC Timothy L. Walsh, RA State of NY Registered Architect Lic. #037171 349 East 58th Street Suite 1R New York, New York 10022	BRUDSPACE LLC 420 East 9th Street Apartment 4 New York, New York 10009
DESIGN ARCHITECT	CLIENT
MFP ENGINEER	CONSTRUCTION MANAGER
STRUCTURAL ENGINEER	CURTAIN WALL CONSULTANT
LIGHTING DESIGNER	LANDSCAPE ARCHITECT

03.25.2016 - ISSUE FOR BID
02.19.2016 - DOB FILING



FLOOR PLAN

A-101.00

PROJECT	SCALE	SHEET NO.	TOTAL SHEETS
A-101.00	1/4" = 1'-0"	1507.00	4 OF 6

Emporium Design, LLC
349 East 58th Street, Suite 1R
New York, New York 10022

GENERAL FLOOR PLAN NOTES

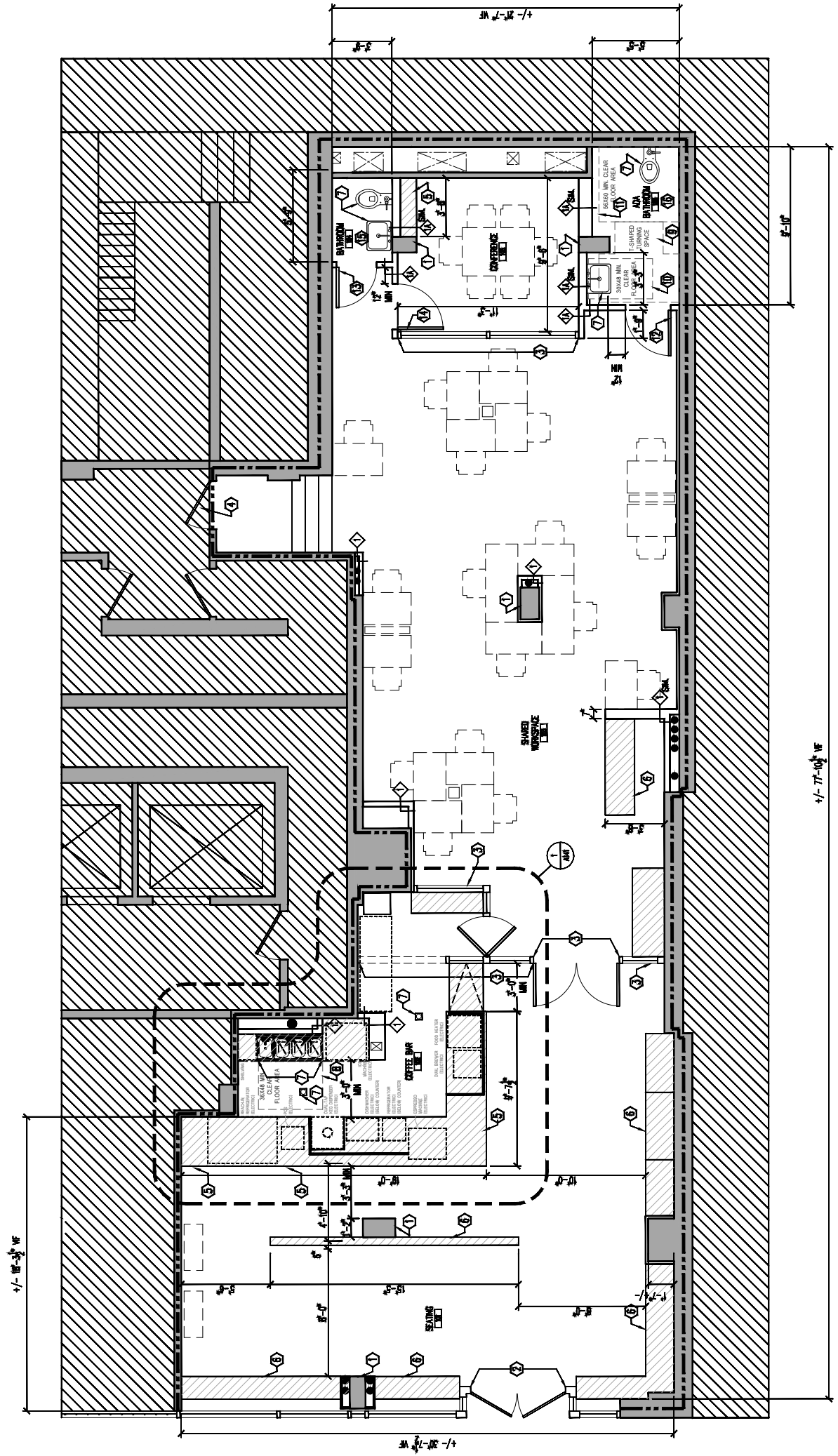
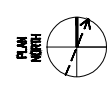
- BUILDING EGRESS TO REMAIN UNCHANGED.
- FIRE RATED PERIMETERS & TENANT DEMISING PARTITIONS TO REMAIN UNCHANGED.
- CONTRACTOR TO FIELD VERIFY ALL EXISTING CONDITIONS & DIMENSIONS PRIOR TO THE START OF WORK. ANY CONFLICTS OR INDETERMINACIES ARE TO BE BROUGHT TO THE ATTENTION OF THE OWNER & ARCHITECT & RESOLVED PRIOR TO THE START OF WORK.
- ANY/ALL WORK PERFORMED ON WALLS, CEILING, SHAKES, JOINT ENCLOSURES, AND/OR FLOORS COMMON TO OTHER HABITABLE SPACES, PUBLIC SPACES, OR TO THE EXTENSION SHALL NOT LOWER THE FIRE RATINGS.

FLOOR PLAN KEY NOTES

- EXISTING COLUMN TO REMAIN. CONTRACTOR TO COORD. FINAL FINISH W/ OWNER & ARCH.
- EXISTING STOREFRONT EGRESS DOUBLE DOORS TO REMAIN. 3'-0" W x 7'-0".
- NEW CUSTOM WOOD AND GLASS STOREFRONT STYLE PARTITION SYSTEM. CONTRACTOR TO COORDINATE ALL FINAL LOCATIONS AND PANEL/MULLION SIZES W/ OWNER & ARCH. PRIOR TO INSTALLATION. SEE COND FOR DOOR INFORMATION. GLASS TO BE TEMPERED.
- EXISTING EGRESS DOOR TO REMAIN. 3'-0" x 7'-0". CLEAN AND PAINT.
- BUILT-IN PTD STEEL BASE W/ STONE TOP, 42" AFF.
- BUILT-IN PTD STEEL BASE W/ SOLID WOOD TOP, 42" AFF.
- NEW FIXTURES ON NEW ROUGHING. CONNECT TO EXISTING WASTE AND VENT PIPING. NEW FULLY ACCESSIBLE SHUT-OFF VALVES TO BE INSTALLED AT ALL FIXTURES. SEE PLUMBING RISER DIAGRAM ON G-008 FOR MORE INFO. CONTRACTOR TO COORD. FINAL LOCATION W/ OWNER & ARCH.
- 30" x 48" CLEAR FLOOR AREA CENTERED ON SINK FOR SIDE APPROACH.
- ADA T-SHAPED TURNING SPACE.
- 30" x 48" CLEAR FLOOR AREA CENTERED ON SINK FOR FRONT APPROACH.
- 30" x 60" CLEAR FLOOR AREA CENTERED ON TOILET FOR FRONT APPROACH.
- PAINTED WOOD DOOR TYPE A. SEE G-006 FOR MORE INFO.
- PAINTED WOOD DOOR TYPE B. SEE G-006 FOR MORE INFO.
- PAINTED WOOD DOOR TYPE B. SEE G-006 FOR MORE INFO.
- SCOPE OF WORK AT BATHROOM: NEW SINK AND TOILET ON NEW ROUGHING. SEE COND FOR PLUMBING RISER DIAGRAM. NEW FLOOR TILE AND FLOOR TO CEILING TILE. PTD GYP. CB. CEILING W/ FLUSH GYP. CB. ACCESS PANEL TO AIR HANDLER ABOVE CEILING.
- SCOPE OF WORK AT ADA BATHROOM: NEW ADA SINK AND ADA TOILET ON NEW ROUGHING. SEE COND FOR PLUMBING RISER DIAGRAM. NEW ADA GRAB BARS AND ACCESSORIES. NEW FLOOR TILE AND FLOOR TO CEILING TILE. PTD GYP. CB. CEILING W/ FLUSH GYP. CB. ACCESS PANEL TO AIR HANDLER ABOVE CEILING.

LEGEND

- AREA NOT IN SCOPE
- EXISTING PARTITION TO REMAIN
- NEW PARTITION. SEE G-006 FOR MORE INFO. TYPE 1 UNLESS NOTED OTHERWISE
- EXISTING DEMISING PARTITION TO REMAIN
- EXISTING DOOR & FRAME TO REMAIN
- NEW DOOR. SEE G-006 FOR MORE INFO.
- CUSTOM MULLWORK. SEE ELEVATION & DETAILS FOR MORE INFO.
- PARTITION TYPE. SEE G-006 FOR MORE INFO.
- LOOSE FURNITURE BY OWNER



ALTERATION TYPE 2
NO CHANGE TO EGRESS OR OCCUPANCY FOR THIS APPLICATION

EXISTING U.G. 6 - NO CHANGE

THIS BUILDING IS NOT LOCATED IN AN SFHA ZONE

1 FLOOR PLAN
SCALE: 1/4" = 1'-0"

User

HH:MM
Timer

Menu

Your Order

Coffee

Frequency Blend (Rwanda, Brazil) <i>Tasting Notes: Milk Chocolate, Toasted Almonds, Dried Fruits</i>	3	Benti Nenqa Single Origin (Ethiopia) <i>Tasting Notes: Kiwi, Coconut, Peach Blossum</i>	3 ⁵⁰
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Espresso

Black Cat

Tasting Notes: Dark Chocolate, Ripe Cherries, Brown Sugar

Espresso <i>Description</i>	3	Americano <i>Description</i>	3
Macchiato <i>Description</i>	3 ²⁵	Cortado <i>Description</i>	3 ⁵⁰
Cappuccino <i>Description</i>	3 ⁷⁵	Latte <i>Description</i>	4

Tea

Matcha Late <i>Description</i>	4	Chai Latte <i>Description</i>	4
Black Tea 1 - ingredient 1, ingredient 2, ingredient 3 Tea 2 - ingredient 1, ingredient 2, ingredient 3	3	Herbal Tea 1 - ingredient 1, ingredient 2, ingredient 3 Tea 2 - ingredient 1, ingredient 2, ingredient 3 Tea 3 - ingredient 1, ingredient 2, ingredient 3 Tea 4 - ingredient 1, ingredient 2, ingredient 3	3
Green Tea 1 - ingredient 1, ingredient 2, ingredient 3 Tea 2 - ingredient 1, ingredient 2, ingredient 3	3		

Breakfast Wraps

made daily by Los Tacos No. 1

Mahaca ingredient 1, ingredient 2, ingredient 3	4 ⁹⁹	Chorizo ingredient 1, ingredient 2, ingredient 3	4 ⁹⁹
California ingredient 1, ingredient 2, ingredient 3	4 ⁹⁹		

Salads

made daily by HBH

Salad 1

ingredient 1, ingredient 2, ingredient 3

8⁹⁹

Salad 2

ingredient 1, ingredient 2, ingredient 3

8⁹⁹

Sandwiches

made daily by HBH

Turkey and Swiss

tomato, arugula, garlic aioli on walnut raisin

8⁹⁹

Smoked Salmon

scallion cream cheese on pumpernickel

8⁹⁹

Curry Chicken

grilled chicken, curry aioli, red grapes, red onion, celery
cilantro, dried cranberries, lime juice on french baguette

8⁹⁹

BBQ Chicken (hot)

grilled chicken, cheddar, onions, bbq sauce on ciabatta

8⁹⁹

Cuban (hot)

smoked pork, ham, swiss, pickels, mustard on ciabiatta

8⁹⁹

Caprese (hot)

tomato, fresh mozzarella, cilantro (no nuts) on ciabatta

8⁹⁹

Assortments

Green Juices

assortment from Liquiteria

8⁹⁹

Bagels and Spreads

assortment from Murray's

Varied

Baked Goods

assortment from Colson Patisserie

Varied

Market Items

assortment from ???

Varied