



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

Jamie Rogers, 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.
Notice of proposed business to block or tenant association if one exists.
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: 9/28/16

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: Beer and Wine

If alteration, describe nature of alteration: upgrade to OP and additon of Back Yard.

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Rice & Salt LLC

APPLICANT:

Premise address: 171 Avenue A

Cross streets: 10th and 11th streets

Name of applicant and all principals: Stephan Brezinsky, Kimxuan Brezinsky, Keith Yan, Kenneith Brezinsky.

Trade name (DBA): Soothsayer

**PREMISE:**

Type of building and number of floors: Residential - 6 floors

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? A walled rear  
(includes roof & yard)  Yes  No If Yes, describe and show on diagram: back yard area for additional seating.

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? 74

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): R7A

**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) Indoor - 5pm to 2am Monday - Friday, and 11am to 2am Sat-Sun  
Outdoor - 5pm to 11pm Monday - Friday, and 11am to 11pm Sat-Sun

Number of tables? 14 Total number of seats? 62

How many stand-up bars/ bar seats are located on the premise? 16

(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): One standard L shaped bar in dining room-20'

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 Contemporary Vietnamese Cuisine.

What are the hours kitchen will be open? 5pm - 2am Monday-Friday & 11am-2am Sat-Sun

Will a manager or principal always be on site?  Yes  No If yes, which? Stephan and/or GM

How many employees will there be? 22

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: small home 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.")

N/A

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.

Professionally installed soundproofing&soundboards. No smoking & No Loitering Signs. Please respect Neighbors Signs. Low volume background music only.

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: Rice & Salt LLC

Address: 171 Avenue A Community Board # 3

Dates of operation: 01/2016 to Current

**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.

Principal has worked at several respected venues including Pok Pok, Breton Crepes, and Il Mulino Prime.

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? 11

How many On-Premise (OP) liquor licenses are within 500 feet? 6

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 7pm.
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.

212-475-3171

## Proximity Report for Location:

September 29, 2016

Latitude: -73.9821469409583, Longitude: 40.7283991272095

\* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

### Closest Liquor Stores

Name	Address	Approx. Distance
AVENUE A WINES INC	196 AVENUE A	410 ft
WINESHOP LLC	438 A E 9TH ST	445 ft
FUNG SING INC	138 1ST AVENUE	875 ft
CARMAD INC	224 226 1ST AVE	955 ft
BEE LIQUORS LLC	225 AVENUE B	1060 ft
BRIX NYC LLC	649 E 9TH STREET, EAST STORE	1255 ft
SAKAYA INC	324 E 9TH STREET (WEST STORE)	1265 ft

### Churches within 500 Feet

Name	Approx. Distance
Saint Mark's Memorial Chapel	415 ft

### Schools within 500 Feet

Name	Address	Approx. Distance
LEARNING PROJECT	420 E 12TH ST	450 ft
EAST SIDE COMM HS	420 E 12TH ST	450 ft

### On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
PATTY MC CARTHYS INC	169 AVENUE A	85 ft
FLINDERS LANE LLC	162 AVE A	135 ft
510 EAST 11TH STREET CORP	510 E 11TH STREET	180 ft
CALAB LLC	503 505 E 12TH STREET	370 ft
MONOLITH INC	194 AVE A	380 ft
WISHBONE PRODUCTIONS INC	141 AVENUE A	485 ft
KAITO CORP	432 E 13TH ST	550 ft
DBW RESTAURANT ASSOCIATES LLC	206 AVE A	565 ft
LUDWIKA MICKEVICIUS	135 AVE A	600 ft
FRIDA & DIEGO CORP	211 AVENUE A	605 ft
LO ENG INC	212 AVENUE A	620 ft
BAC 115 CORP	115 ST MARKS PL	620 ft
JARLENE CORP	160 1ST AVE	625 ft
FAT PANDA INC	219 AVENUE A NORTH	630 ft
HORSEBOX INC	218 AVENUE A	635 ft

Name	Address	Approx. Distance
PARLOR RESTAURANT LLC	166 1ST AVE	640 ft
TAVERN 211 CORP	211 AVENUE A	645 ft
JCDC LLC	163 1ST AVENUE	665 ft
ALOUETTE CORPORATION	131 AVENUE A	680 ft
HUGHES MURRAY WALSH LLC	447 E 13TH ST	680 ft
GHD INC	432 E 13TH STREET, WEST STORE	690 ft
FOOD IN ITALY LLC	337 E 10TH ST	690 ft
HEARTH RESTAURANT INVESTORS LLC	403 E 12TH ST	695 ft
EAST VILLAGE HOSPITALITY LLC	242 E 10TH ST	705 ft
LOVE PICIN INC	153 1ST AVENUE	720 ft
BEEP BEEP NYC LLC	201 1ST AVE	730 ft
CHARLEY GROUP LLC	339 E 10TH STREET	735 ft

### Pending Licenses within 750 Feet

Name	Address	Approx. Distance
CONVIVE PARTNERS LLC	196 AVENUE A	415 ft
BAKER'S PIZZA INC	201 AVENUE A	450 ft
LE VRAIE RACLETTE LLC	511 E 12TH ST	455 ft
AVE A HOSPITALITY LLC	200 AVENUE A	470 ft
IN THURSDAY KITCHEN LLC	424 E 9TH ST	525 ft
THREE SEAT ESPRESSO & BARBER LLC	137 AVENUE A	530 ft
AGN RESTAURANT LLC	166 1ST AVE	580 ft
MAGNETRON LLC	131 AVENUE A	615 ft
SONS OF BROOKLYN LLC	424 E 9TH ST	615 ft
KING ME KONG LLC	119 SAINT MARKS PL	650 ft
ZARAGOZA MEXICAN DELI & GROCERY INC	215 AVENUE A	690 ft
HOLLYLAND MARKET INC	122 SAINT MARKS PL, WEST STORE	730 ft

### Unmapped licenses within zipcode of report location

Name	Address
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Vacant Lot

11th Street



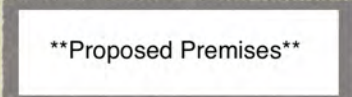
Residence

11th Street

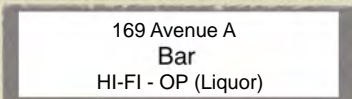
Avenue A



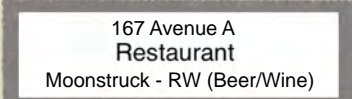
173 Avenue A  
Restaurant  
Westville East - RW (Beer/Wine)



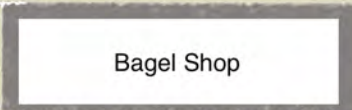
**\*\*Proposed Premises\*\***



169 Avenue A  
Bar  
HI-FI - OP (Liquor)



167 Avenue A  
Restaurant  
Moonstruck - RW (Beer/Wine)



Bagel Shop



Non Profit Social Club

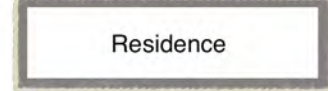
10th Street



170 Avenue A  
Convenience Store  
7-11 - AX (Off Premise Beer)



Residence



Residence



Restaurant

162 Avenue A  
Flinders Lane - OP (Liquor)



Hair Salon



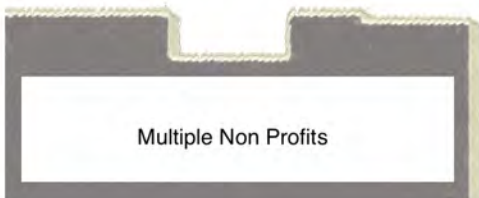
Restaurant  
Horus Cafe - RW (Beer/Wine)



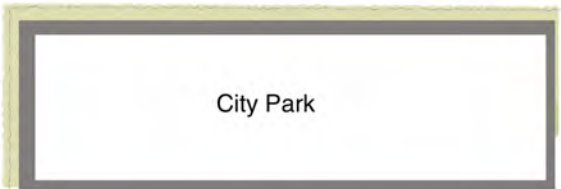
Residence

10th Street

Avenue A



Multiple Non Profits



City Park

Avenue A



# STEPHAN BREZINSKY

IN PURSUIT OF HIS LIFELONG PASSION FOR FRENCH AND VIETNAMESE FOOD, STEPHAN BREZINSKY LEFT A SUCCESSFUL CAREER AS A HOLLYWOOD VFX ARTIST TO SET UP SHOP IN A POPULAR LOS ANGELES FARMERS' MARKET, WHERE HIS AUTHENTIC BRETAGNE CRÊPES QUICKLY WON THE HEARTS OF LOCALS.

UPON RETURN TO HIS HOMETOWN OF NEW YORK CITY, HE HONED BROAD CULINARY EXPERIENCE AS GENERAL MANAGER, BARTENDER, AND LINE COOK AT MANHATTAN'S RUE B. HE LATER JOINED THE OPENING TEAMS FOR SPIRITED, A NEW DESSERT AND COCKTAIL BAR CONCEPT, AND IL MULTI-NO RESTAURANT GROUP'S NEWEST FINE DINING CONCEPT.

MOST RECENTLY, BREZINSKY MANAGED POK POK NY (DURING WHICH TIME THE RESTAURANT RECEIVED ONE OF ONLY TWO MICHELIN STARS AWARDED TO NYC-BASED THAI EATERIES) AND CRAFTED COCKTAILS AT THE ACCLAIMED BAR AND RESTAURANT THE THIRD MAN.

BREZINSKY'S ULTIMATE GOAL IS TO PARLAY HIS UNIQUE CULINARY PERSPECTIVES AND EXPERIENCES INTO AN EXCEPTIONAL NEIGHBORHOOD VIETNAMESE RESTAURANT.





# Stephan Brezinsky

171 Avenue A #2B, New York, NY 10009  
Tel: 917.582.2564 Email: sbrezinsky@gmail.com

## PROFILE

Certified food professional with diverse background transforming passion for food into a successful career in the hospitality industry. Highly driven, thrives on personal challenges and learning.

## EXPERIENCE

### **Bar Manager, The Third Man, New York, NY** **2014-2015**

- Worked multiple shifts at highly popular cocktail bar.
- Helped with menu design and cocktail creation.
- Trained new employees for bartender and bar-back positions.

### **Floor Manager, Pok Pok Ny, Brooklyn, NY** **2014-2015**

- Oversaw weekend breakfast and lunch service at Michelin starred restaurant.
- Demonstrated a hands-on management style through interacting with guests, running food, bussing tables, and maintenance tasks.

### **Opening Team Bartender, Spirited, New York, NY** **2014**

- Opening team member for craft cocktail and dessert lounge.
- Assisted with setup of bar layout, equipment, and drink recipes.

### **Opening Team Bartender, Il Mulino Prime, New York, NY** **2014**

- One of two original bartenders for opening of new restaurant concept.
- Served Italian fine wines and craft cocktails while maintaining fine dining standards of service.

### **General Manager, Rue B Restaurant & Lounge, New York, NY** **2013-2014**

- Managed inventory and ordering for all food & beverage, tracked and recorded daily sales figures.
- Oversaw the kitchen and floor while acting as cook and bartender whenever needed.
- Developed new speciality food and drink menus.

### **Chef/Owner, Crêperie des Anges, Los Angeles, CA** **2012-2013**

- Owned and operated Farmer's Market food stand and catering business.
- Developed recipes and menu, handled all cooking and day to day operations.

## EDUCATION & CERTIFICATIONS

New York City Department of Health — Food Protection Course Certified 2013  
ABC Bartending School — Certified Responsible Alcohol Vendor 2013  
ServSafe Certified California Food Handler 2012-2015

Center for Advanced Digital Applications, New York University — M.S. Digital Imaging & Design 2007  
Leonard N. Stern School of Business, New York University — B.S. Information Systems 2001

## COMPUTER SKILLS

DinerWare, Aloha, Breadcrumb, Aldelo, Adobe CS, MS Office. Windows, Mac, Linux, UNIX.

## LANGUAGES

English, French (Fluent), Spanish (University level).

## INTERESTS

Hobbies: Award winning home brewer.

Music: Piano, bass, guitar, violin, saxophone, drums.

Travels: All western European countries, USA (most states), Canada, Southeast Asian countries, Australia.

Sports: Motorcycling, cycling, snowboarding, skateboarding, competitive skiing.

# SOOTHSAYER ≡ ≡ VIETNAMESE

## SNACKS & SIDES

TARO "TOTS" VIETNAMESE AIOLI, PORK FLOSS, BASIL - GF 6

SHRIMP CHIPS MANGO, CHILI - GF 4

BEEF JERKY BLACK ANGUS STEAK, CURRY, CHILI - GF 5

LONG BEANS KELP, BLACK BEANS - GF, V 8

JASMINE RICE - GF, V 3

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## SMALLER

CRISPY SPRING ROLLS 8  
PORK, SHIITAKE MUSHROOM, GLASS NOODLE - GF

SUMMER ROLLS 5  
ROLLED TO ORDER SHRIMP, PORK, RICE NOODLE, HERBS - GF

SCALLOPS 13  
GALANGAL, BLACK LIME, CHIVES - GF

BEETS 10  
PICKLED PEACHES, TURMERIC, CASHEW, DILL - GF, V

GREEN PAPAYA SALAD 11  
HERBS, GINGER, FRIED SHALLOT - GF, V

HEIRLOOM TOMATO SALAD 12  
PINEAPPLE, GALANGAL, CUCUMBER BROTH, HERBS - GF, V

MORNING GLORY 10  
FERMENTED BEAN CURD, GARLIC, CHILI - GF, V

CHICKEN WINGS 12  
FIVE SPICE, TEMPURA, GINGER - GF

FRIED RICE 11  
DUCK SAUSAGE, SMOKED CHICKEN, APPLE - GF

APPLE WOOD SMOKED RIBS 15  
CAMEL SAUCE, LEMONGRASS, CORN ON THE COB - GF

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## LARGER

BÁNH MÌ BURGER 17  
BEEF & PORK, PICKLES, AIOLI, TARO TOTS

STEAMED COD 22  
GINGER GARLIC BROTH, BABY BOK CHOY - GF

GRILLED BEEF 17  
LEMONGRASS, RICE NOODLES, HERBS - GF

VEGETABLE CLAY POT 17  
SEASONAL VEGGIES, HOUSE MADE CURRY, HERBS - GF, V

PHO 15  
BEEF BROTH, RICE NOODLES, HERBS - GF

SMOKED DUCK 25  
LONG ISLAND DUCK BREAST, GREEN TEA, TAMARIND, CHILI - GF

\*GF - GLUTEN FREE

\*V - VEGAN

ALL MEATS ARE ALL NATURAL AND  
100% HORMONE & ANTIBIOTIC FREE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES













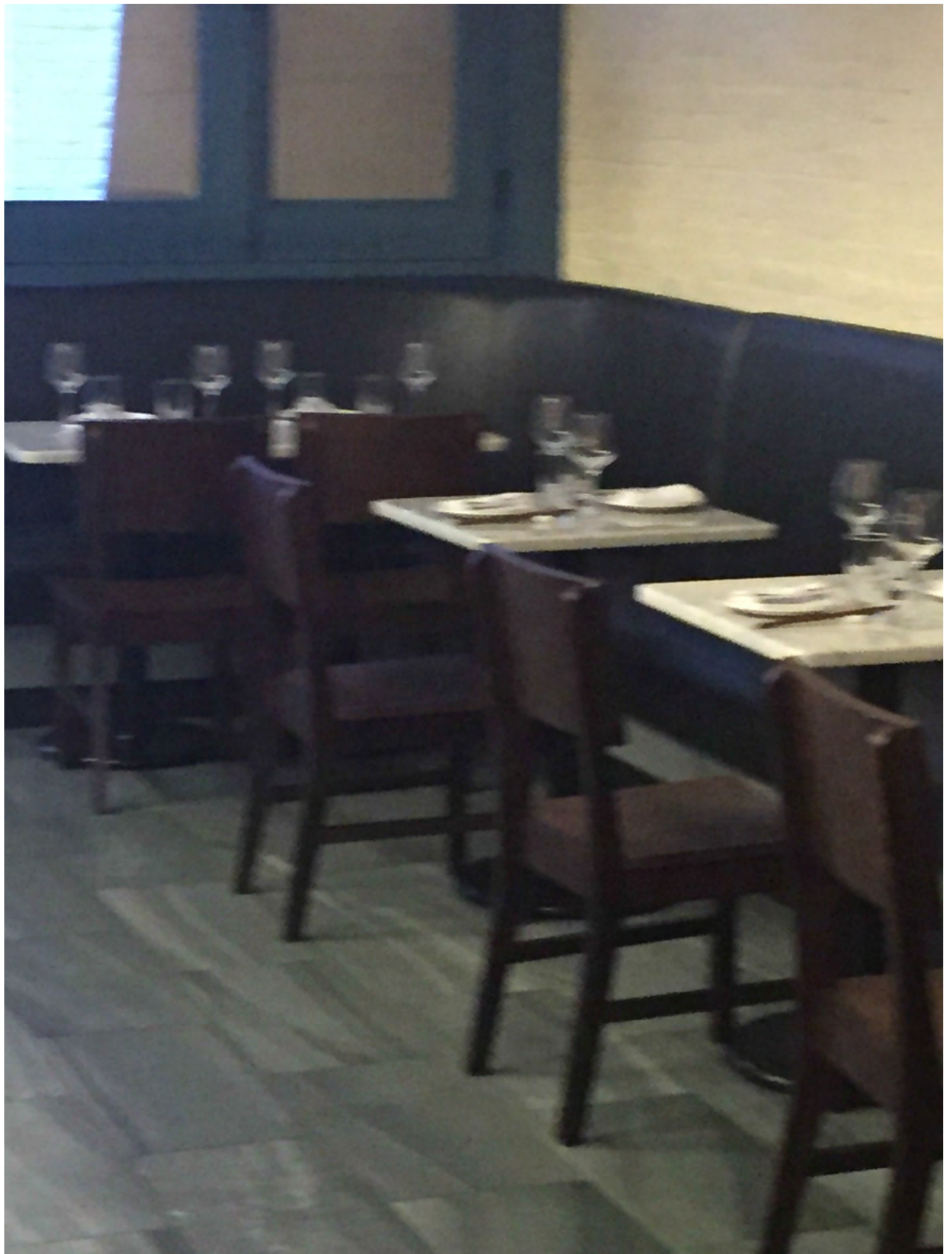


























**PROJECT**  
**SOOTHSAVER RESTAURANT AND BAR**  
 171 AVENUE A  
 NEW YORK, NY, 10009

**ARCHITECT**  
 OGAWA | DEPARDON ARCHITECTS  
 77 Chambers Street - 2nd Floor  
 New York, NY 10007  
 212.627.7390 / 212.491.3991

**MECHANICAL ENGINEER**  
 WM CONSULTING  
 1528 West 7th Street  
 Brooklyn, NY 11204  
 (917) 446-0926

**LEGEND**

- NEW WALL
- EXISTING 2" RATED WALL
- EXISTING WALL
- NOT IN SCOPE

**NOTES**

THIS DRAWING SERVES THE PURPOSE OF DESIGN INTENT ONLY. ALL DIMENSIONS SHALL BE TO FACE UNLESS OTHERWISE NOTED. GENERAL CONTRACTOR OBTAINS ALL PERMITS.

REVISIONS:	NUMBER	DESCRIPTION	DATE
	01	DEAD PERMIT SET	08/03/2015
	02	CONSTRUCTION PERMIT SET	08/20/2015

**PROJECT**  
**SOOTHSAVER RESTAURANT AND BAR**  
 171 AVENUE A  
 NEW YORK, NY 10009

DRAWING TITLE:

**PROPOSED PLAN**

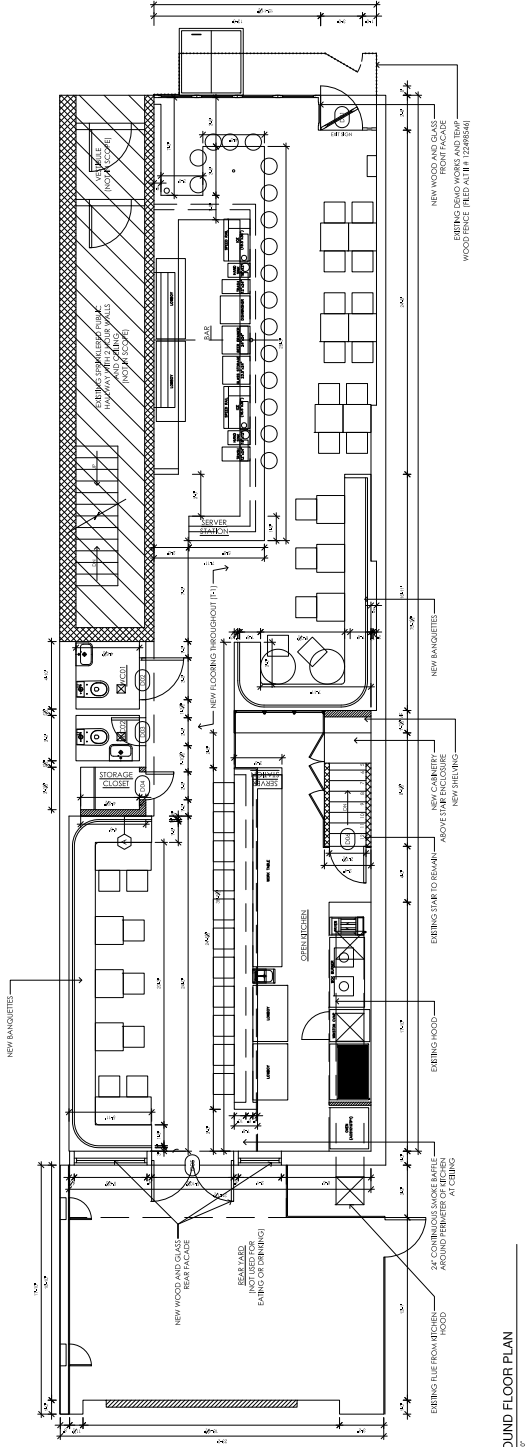
DATE:	AUGUST 3, 2015
PROJECT NO.:	1511
DRAWN BY:	RS
CHECKED BY:	GM
SCALE:	AS SHOWN
<b>A-101.00</b>	
01 OF 09	

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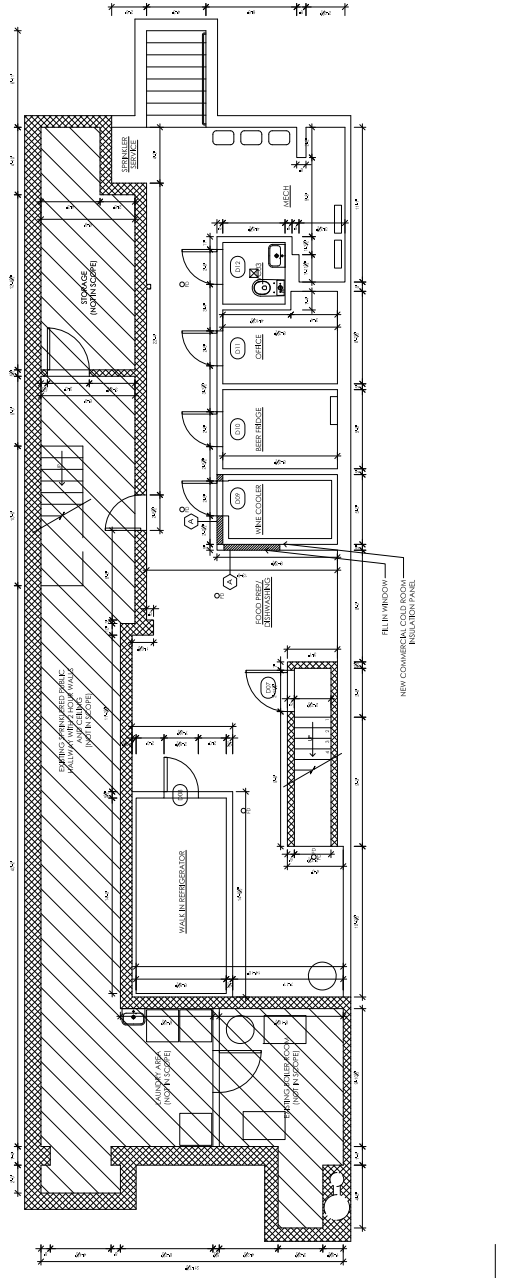
**ADDITIONAL NOTES:**

1. ALL WORK SHALL BE IN ACCORDANCE WITH THE CITY OF NEW YORK DEPARTMENT OF BUILDINGS APPROVED DETAIL SECTION FOR EXHAUSTING SYSTEMS. MAKE TO EXISTING SPRINKLER OCCUPANCY.

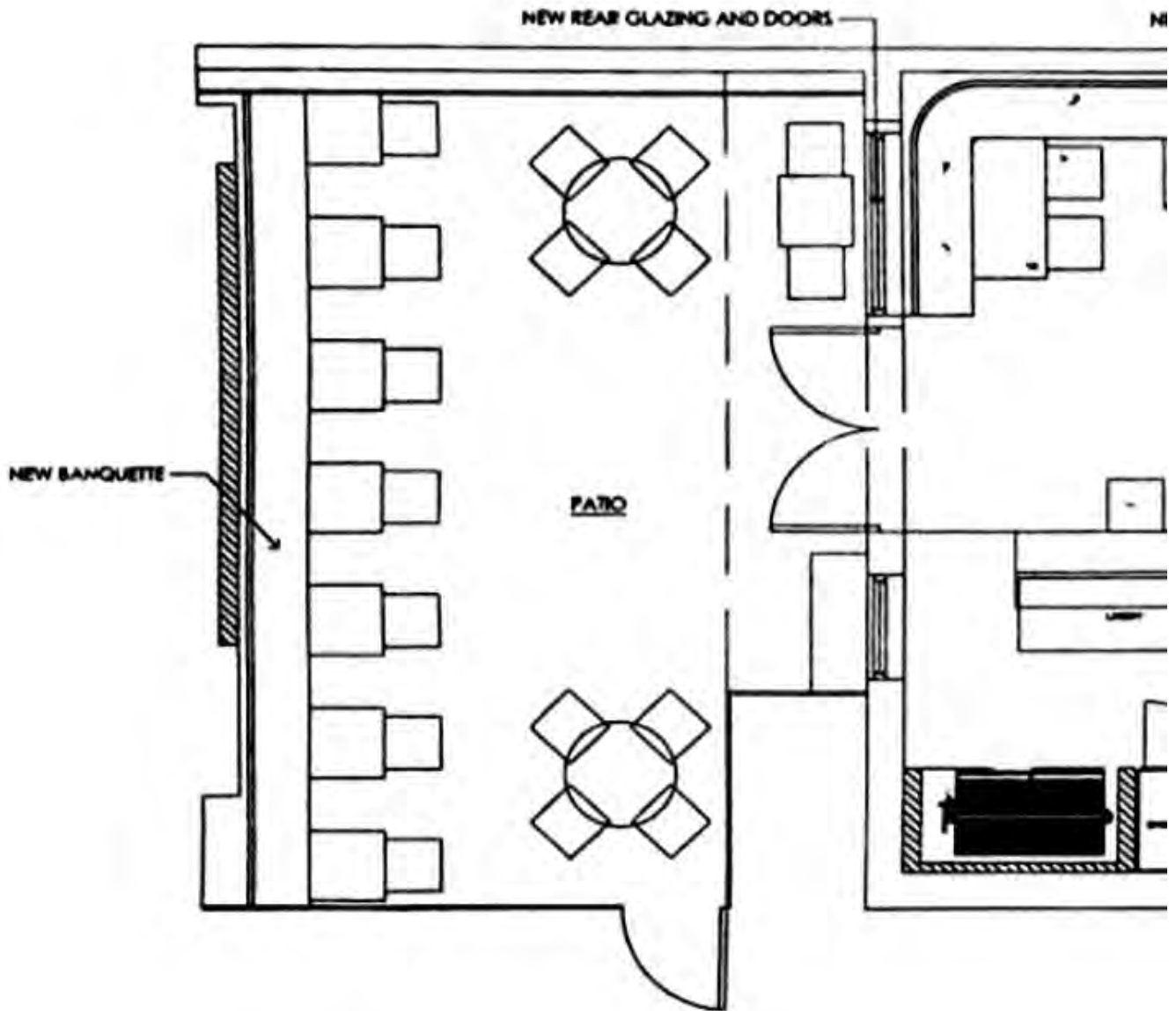
2. OCCUPANCY: RESTAURANT. CERTIFICATE OF OCCUPANCY: 7 PERSONS PER 100 SQ. FT. OF FLOOR AREA. 15 PERSONS PER 100 SQ. FT. OF SEVERAL STATE PERSONS.



1 GROUND FLOOR PLAN  
 1/8" = 1'-0"



2 CELLAR FLOOR PLAN  
 1/8" = 1'-0"



**1** GROUND FLOOR PLAN  
1/8" = 1'-0"