



# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

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. 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/communitygroups/community\\_group\\_listings.shtml](http://www.nyc.gov/html/mancb3/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: 1/22/17

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: FULL LIQ

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

Previous or current use of the location: BAR RESTAURANT

Corporation and trade name of current license: HILL AND DALE RESTAURANT GROUP LLC

### APPLICANT:

Premise address: 115 ALLEN ST

Cross streets: DELANCEY + ALLEN ST

Name of applicant and all principals: NIKOLAOS GALANIS  
NIKOLAOS MAROLACHAKIS

Trade name (DBA): HILL AND DALE

**PREMISE:**

Type of building and number of floors: 7

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? 73

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):  
C6-2A

**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) SUN - WED 5PM - 2AM THURSDAY - FRI 5PM - 4A  
SAT 12PM - 4AM SUN 12PM - 2AM

Number of tables? 15 Total number of seats? 47

How many stand-up bars/ bar seats are located on the premise? 14 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): L SHAPE BACK OF SPACE

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  
COMFORT FOOD

What are the hours kitchen will be open? SUN - WED 12AM / THURSDAY - SAT 2AM

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

How many employees will there be? 7-9

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: \_\_\_\_\_

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

ONCE A MONTH

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) \_\_\_\_\_

FOR PROMOTED EVENTS

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: BAREBURGER

Address: 85 2ND AVE Community Board # 3

Dates of operation: 1/2012

**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. CURRENTLY OWN + OPERATE MULTIPLE BAREBURGER IN NYC.

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

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? \_\_\_\_\_

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

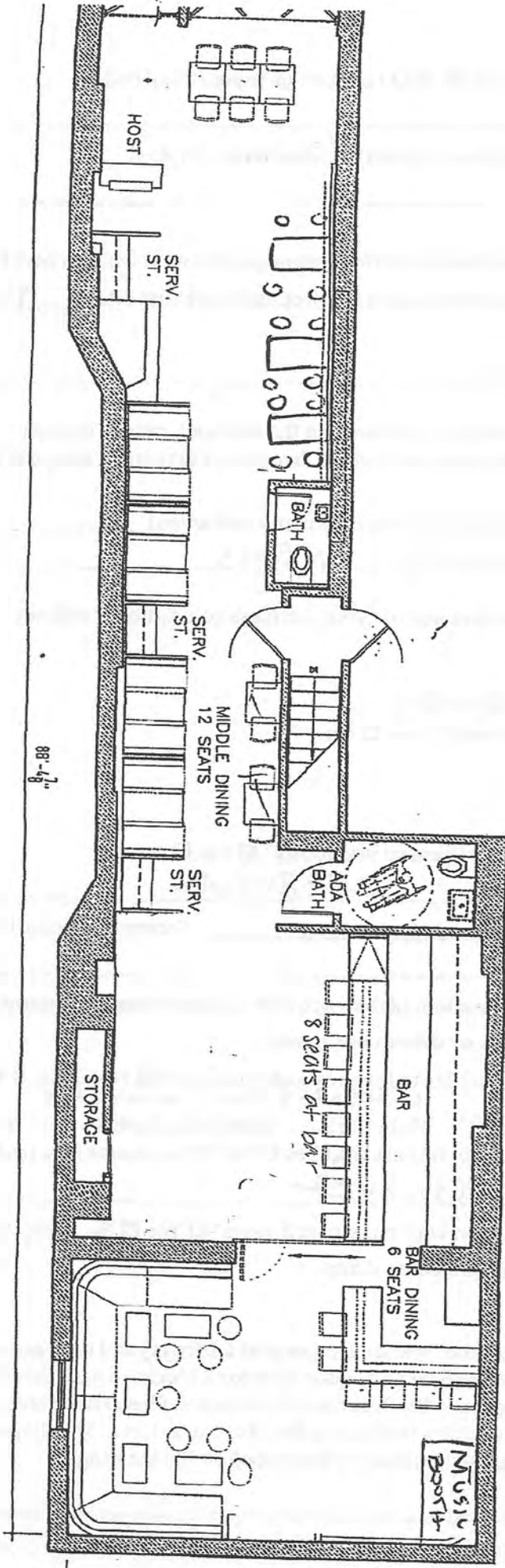
Is premise within 200 feet of any school or place of worship?  Yes  No

**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.*

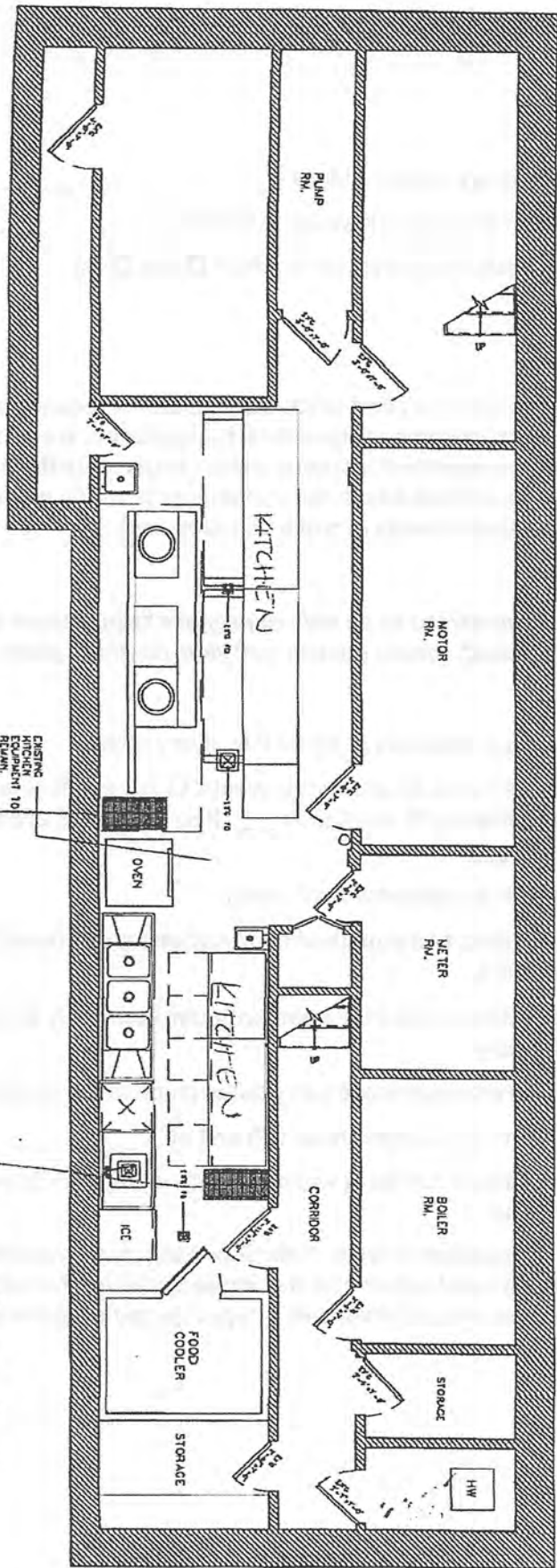
1.  I agree to close any doors and windows at 10:00 P.M. every night?
2.  I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_ DJs/ promoted events per \_\_\_\_,  more than \_\_\_\_ private parties per \_\_\_\_
3.  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.



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63 SEATS

CELLAR FLOOR CONSTRUCTION PLAN  
 SCALE 1/4" = 1'-0"



Emergency exit to hallway

Stairs to ground floor

# HILL & DALE

## BRUNCH \$14

*{served with choice of one side}*

try our "Bottomless Brunch" \$35

↳ *{includes bloody marys or mimosas}*

### Buttermilk Pancakes (v)

*2 fluffy Pancakes with Berries, Maple Butter  
& New England Maple Syrup*

### Farmer's Breakfast

*2 eggs any style, Bacon, Sausage,  
Grits & Hash Browns*

### Baked Eggs (v)

*Creamed Spinach, Salvatore Ricotta,  
Slow-Roasted Tomatoes, Eggs  
& Truffle Vinaigrette*

### Biscuits & Gravy

*Fried Organic Chicken, Homemade Biscuits  
& Buttermilk Sausage Gravy*

### Hill & Dale Salmon Crêpe

*Hickory Smoked Atlantic Salmon, Buttermilk  
Crêpes, Creamed Spinach, Hollandaise Sauce  
& 2 poached Eggs*

### Pulled Pork & Egg Sandwich

*with 12-Hour Slow-cooked Pork, Beer braised  
Onions, Arugula, Gruyere, Grain Mustard  
& fried Egg on a Thomas English Muffin*

### H&D Burger

*{ 6 oz House Blend Angus Beef with Cabot Cheddar,  
Lettuce, Tomato, Cucumber, Ketchup & Whole  
Grain Mustard on a Thomas English muffin }*

\* *Contains Almonds*

## ↳ BRUNCH COCKTAILS

### H&D Bloody \$10

*house-made pickles, pepperoncino,  
black pepper & salt rim*

### H&D Mimosa \$10

*Prosecco & Fresh squeezed Orange juice*

## HANGOVER CURES

### Pimm's Cup No. 1 \$11

*Old Brit style, cucumber, mint, strawberries  
& sliced lemon, topped with seltzer*

### Morning Glory Mimosa \$11

*Prosecco, Grapefruit & St. Germain*

### Aperol Spritz \$11

*Aperol, Prosecco and sliced orange over ice*

### Copper Donkey \$11

*Tito's Vodka with house made ginger syrup,  
fresh lemon & lime juice, ginger beer*

### Michelada No. 9 \$7

*Cholula hot sauce, Clamato, black pepper,  
Celery salt, lime & chili lime zest rim*

## ↳ SIDES \$6

House-smoked Bacon  
Housemade Pork, Sage & Fennel Sausage  
Cheesy Grits with Leeks  
Arugula Salad with Almonds\* (v)  
2 Eggs any Style (v)  
Hash Browns with Apple Butter  
& Sour Cream (v)  
Brûléed Grapefruit with Sherry (v)  
Yogurt Parfait (v)

## SNACKS

### Double-Fried French Fries \$5

*Ketchup & Garlic Rosemary Aioli (v)*

### Deviled Eggs (3) \$5

*Choice of Porkbelly or Plain (v)*

### Nacho Plate \$9

*with Black Beans, Mozzarella & Cheddar Cheese,  
Sour Cream & Pico de Gallo  
[add braised Chicken or Pork Carnitas + \$2]*

### Grilled Shishito Peppers \$9

*Extra Virgin Olive Oil, Fleur de Sel, Lemon (v)*

### Portobello Risotto Balls \$9

*with Spicy Tomato Sauce (v)*

### Chicken or Pork Tacos \$10 {3}

*choice of braised Chicken or Pork Carnitas  
served with Pico de Gallo & Salsa Picante*

### Spinach Artichoke Dip \$12

*with house-made tortilla chips (v)*

### Mac and Cheese \$12

*Cabot White Cheddar, Cabot Sharp Cheddar,  
Parmesan & Summer Truffle (v)*



*"Nipper" aka the HMV dog*

## ONE DOLLAR OYSTERS

HAPPY HOUR 5pm through 8pm

*with purchase of a beverage.*

*Limit Two-Dozen \$1 Oysters per Table.*

*Regular price \$2 each.*

*Served with Mignonette, Lemons &  
House-made Cocktail Sauce*

## SANDWICHES

*[Add French Fries to any sandwich for \$2]*

### Buttermilk Fried Chicken \$14

*with Aioli & Spicy Fennel Basil Slaw  
served on a Thomas English muffin*

### H&D Burger \$14

*6 oz Blend Angus Burger with Cabot Cheddar  
Cheese, Lettuce, Tomato, Cucumber, Ketchup  
served on a Thomas English muffin*

### Reuben Burger \$14

*6 oz Blend Angus Burger with Gruyere Cheese,  
Sauerkraut & Spicy Russian Dressing  
served on a Thomas English muffin*

### BBQ Pulled Pork \$14

*12hr Slow-cooked Pork Shoulder, Texas Style  
Tangy BBQ Sauce & Pickled Carrots  
served on a Thomas English muffin*



*Our Burgers can be made vegetarian  
with "pastrami style" seasoned &  
grilled portobello mushrooms*













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COCKTAILS \* BAR \* PUBLIC HOUSE \* ZAGAT 2015

HILL DALE

COCKTAILS \* BAR \* PUBLIC HOUSE \* ZAGAT 2015

COHEN'S Fashion Optical  
147 Orchard Street  
New York, NY 10014  
212-674-1888

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HILL DALE

STANPIPE & SPRINKLER SHUTOFF VALVE LOCATED 12 FEET OPPOSITE THIS SIGN