



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: October 31, 2017

**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: On premises (full liquor)

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

Previous or current use of the location: Restaurant/bar

Corporation and trade name of current license: JEFLO & CO LTD d/b/a Royale

**APPLICANT:**

Premise address: 157 Avenue C

Cross streets: Between East Ninth and East Tenth Street

Name of applicant and all principals: Entity name tbd; Principals: Katrina McNamee and Ciaran McNamee

Trade name (DBA): tbd

**PREMISE:**

Type of building and number of floors: Walk up - four 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: Rear yard

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  
\*LNO pending\*

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):  
Zoning R7A; Commercial overlay C1-5

**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) Sundays through Thursdays 11 am - 2 am; Fridays and Saturdays 11 am -  
4 am

Number of tables? 21 Total number of seats? 58

How many stand-up bars/ bar seats are located on the premise? 1 bar with 12 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): U shape, toward front of restaurant

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

What are the hours kitchen will be open? All hours of operation

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

How many employees will there be? approximately 10

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: Ipod connected to 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) 1 security guard from 6 pm to close on Wednesdays through Saturdays

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: 3KAD LLC d/b/a Draught 55

Address: 245 East 55th Street, New York, NY Community Board # 6

Dates of operation: December 2012 to present

**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? <sup>6</sup> \_\_\_\_\_

How many On-Premise (OP) liquor licenses are within 500 feet? <sup>11</sup> \_\_\_\_\_

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 will operate a full-service restaurant, specifically a (type of restaurant) American restaurant \_\_\_\_\_, with a kitchen open and serving food during all hours of operation OR  I have less than full-service kitchen but will serve food all hours of operation.
2.  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.
3.  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 \_\_\_\_\_.
4.  I will play ambient recorded background music only.
5.  I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
6.  I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7.  I will not participate in pub crawls or have party buses come to my establishment.
8.  I will not have a happy hour or drink specials with or without time restrictions OR  I will have happy hour and it will end by 8 pm \_\_\_\_\_.
9.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10.  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.

157 AVE. C, New York, NY 10009



Interior



Exterior

157 Ave. C, New York, NY 10009



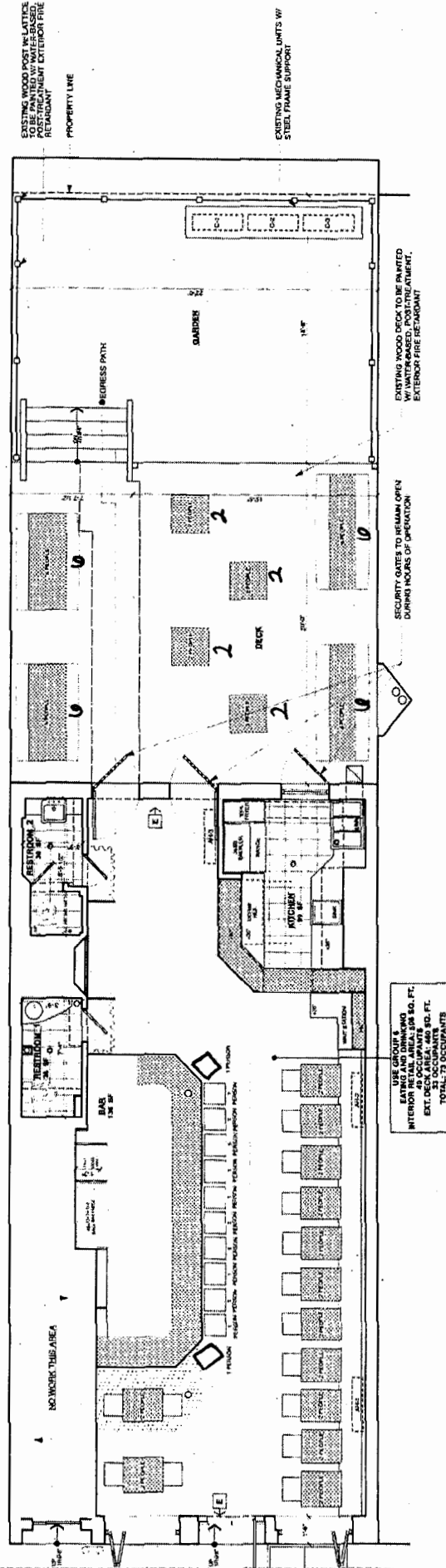
Kitchen



Rear garden

157 Avenue C  
 New York, NY 10009

Ground floor diagram



# MENU

## BURGERS/SANDWICHES

<b>Classic Grilled Burger</b>	<b>\$14</b>
8 oz Certified Beef Angus Patty on Brioche Add Choice of Bacon, Cheddar, American, Raclette, Gruyere or Bleu Cheese <i>Pair With Amber Lager</i>	
<b>8 oz Grilled Turkey Burger</b>	<b>\$14</b>
With Salsa Verde, Pickled Red Onion And Roasted Red Peppers <i>Pair With Strong Ale</i>	
<b>Grilled Chicken Club</b>	<b>\$14</b>
On 7 Grain Bread, With Mixed Greens, Red Pepper Aioli and Cucumber Salad <i>Pair With APA</i>	
<b>Deep Fried Clam Roll</b>	<b>\$17</b>
With Green Leaf Lettuce, Red Pepper Relish and Bacon Bits <i>Pair With IPA</i>	
<b>Bacon Bleu Burger</b>	<b>\$17</b>
8oz Pattie with Bleu Cheese, Bacon And Pecan Porter Mayo <i>Pair With Hoppy IPA</i>	
<b>BBQ Bacon Burger</b>	<b>\$17</b>
With Candied Marmalade and Sweet Potato Fries <i>Pair with IPA</i>	
<b>Grilled Raclette Cheese &amp; Tomato Sandwich</b>	<b>\$15</b>
On Brick Oven Baked Lard Bread (Baked With Italian meats) <i>Pair With Imperial Stout, Quadrupel</i>	
<b>Open Faced Milk Stout Braised Brisket Sandwich</b>	<b>\$15</b>
On Pumpernickel Bread with Bourbon Bacon jam, Pickled Red Cabbage and Sweet Potato Fries <i>Pair With Porter, Bourbon Aged Ale</i>	
<b>Guinness Stout Burger</b>	<b>\$18</b>
With Guinness Cheese, Whiskey Mayonnaise and Tobacco Onions <i>Pair With Porter</i>	
<b>Portobello Burger (V)</b>	<b>\$14</b>
Balsamic Marinated Grilled Portobello with Melted Brie Cheese, Cranberry Relish and Stone Smoked Porter Glazed Nuts <i>Pair With Pale Ale/Lambic</i>	

### All Sandwiches & Burgers Served with Hand Cut Garlic Fries

Sub Gluten Free Bun	\$2
Sub House Salad	\$2
Sub Onion Rings	\$2
Sub Sweet Potato Fries	\$2

GF = GLUTEN FREE

V - SUITABLE FOR VEGETARIANS

## ENTREES

<b>Roasted Half Chicken (G.F)</b>	<b>\$18</b>
With Red Skinned Potato and Kale Puree, Caramelized Brussel Sprouts and Bourbon Glace <i>Pair With Saison</i>	
<b>Guinness Beef Stew</b>	<b>\$17</b>
Slow Braised with Carrots, Celery and Onions, Over Mashed Potatoes <i>Pair With Guinness, Porter</i>	
<b>Blackened Tuna Steak</b>	<b>\$22</b>
With Apricot BBQ Glaze, Sautéed Green Beans and Roasted Red Potatoes <i>Pair With Kolsch/Brown Ale</i>	
<b>Kelso Brown Ale Meatloaf</b>	<b>\$17</b>
With Brown Sugar Caramelized Onions And Mashed Potatoes <i>Pair With Bock, Brown Ale</i>	
<b>8oz Sliced Grilled Pub Filet (G.F)</b>	<b>\$25</b>
With Milk Stout Mashed Potatoes, Roasted Brussel Sprouts, Beurre Rouge Sauce And Finished with Alder Smoked Sea Salt <i>Pair With Dubbel, Scotch Ale</i>	
<b>Cider Braised Pork Cheek</b>	<b>\$22</b>
With Oven Roasted Cauliflower, Brown Butter-Sage Sauce, Caramelized Shallots and Potato Dumplings <i>Pair With Dunkel</i>	
<b>Crispy Skin Duck Breast (G.F)</b>	<b>\$24</b>
With Pommes Aligot, Green Beans and Fig Jam <i>Pair With Kriek, Lambic</i>	
<b>Chicken Pot Pie</b>	<b>\$17</b>
Slow Roasted Chicken, Carrots, Celery, Onions With Mashed Potatoes, Topped With Puff Pastry <i>Pair With Milk Stout</i>	
<b>Ginger Soba Noodles (Vegan)</b>	<b>\$17</b>
With Roasted Butternut Squash and Rosemary-Tahini Sauce <i>Pair with Dry Cider</i>	
<b>Stewed White Beans (Vegan)</b>	<b>\$16</b>
With Garlic Sautéed Kale and Roasted Red Pepper Coulis	

## DESSERTS

<b>Caramelized Banana Bread Pudding</b>	<b>\$8</b>
<i>Pair With Banana Bread Beer</i>	
<b>Cinnamon and Sugar Dusted Fried Apple Turnovers with Walnut Sauce</b>	<b>\$8</b>
<i>Pair with Tripel</i>	
<b>Flourless Chocolate Cake</b>	<b>\$8</b>
With Candied Ginger and Peanuts, Smoked Sea Salt and Fresh Chantilly Cream <i>Pair With Stout, Barley Wine</i>	
<b>Vanilla Porter and Baileys Ice Cream Float</b>	<b>\$11</b>
See server for Beer Float of the Day	



On premises licenses within 500 feet

BROOKLYN BAR NYC INC	158 AVENUE C	35 ft
TATU LLC	151 AVENUE C	85 ft
LAZERINI JAZZ LLC	649 EAST 9TH ST	165 ft
177 CHRISTIE INC	145 AVE C	170 ft
ELDRIDGE BISTRO LLC	700 E 9TH ST	180 ft
1011 TAVERN CORP	171 AVE C	195 ft
SEASIDE BEACH INC	171 173 AVE C	230 ft
PARALLEL BAR INC	133 AVE C	335 ft
OYSTER CITY LLC	647 E 11TH ST	360 ft
MOS EISLEY LLC	127 AVENUE C	390 ft
TBI MANHATTEN CORP	185 AVENUE C	460 ft
116 AVENUE C RESTAURANT LLC	116 AVENUE C	545 ft

# 157 Avenue C

Legend

LEGEND	
<span style="color: red;">●</span>	On-Premises Liquor
<span style="color: red;">▲</span>	On-Premises Wine and Beer
<span style="color: red;">■</span>	On-Premises Beer
<span style="color: blue;">●</span>	Off-Premises Liquor
<span style="color: blue;">▲</span>	Off-Premises Wine
<span style="color: blue;">■</span>	Off-Premises Beer
<span style="color: green;">●</span>	Wholesale Liquor
<span style="color: yellow;">●</span>	Pending Licenses
<span style="color: yellow;">●</span>	All Licenses
<span style="color: red;">●</span>	On-Premises Liquor
<span style="color: red;">▲</span>	On-Premises Wine and Beer
<span style="color: red;">■</span>	On-Premises Beer
<span style="color: blue;">●</span>	Off-Premises Liquor
<span style="color: blue;">▲</span>	Off-Premises Wine
<span style="color: blue;">■</span>	Off-Premises Beer
<span style="color: green;">●</span>	Wholesale
<span style="color: yellow;">●</span>	Pending
<span style="color: black;">▲</span>	Churches
<span style="color: black;">▲</span>	Schools
<span style="color: orange;">▲</span>	Zones
<span style="border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	Community, Boulevards
<span style="border: 1px solid blue; display: inline-block; width: 10px; height: 10px;"></span>	Police, Precincts
<span style="border: 1px solid green; display: inline-block; width: 10px; height: 10px;"></span>	Counties
<span style="border: 1px solid black; display: inline-block; width: 10px; height: 10px;"></span>	Counties



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.

● - Proposed premises - 157 Ave. C

B - Bar

R - Restaurant

\* - Currently closed