



Alysha Lewis-Coleman, 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
- ~~Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).~~

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: July 30, 2020

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 liquor license

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Wine / Cocktail Bar

Corporation and trade name of current license: New Statford Restaurant Inc.

APPLICANT:

Premise address: 121 St. Marks Place

Cross streets: First Avenue and Avenue A

Name of applicant and all principals: Ilya Lashenko and Mordechai Hasson

Trade name (DBA): Ten Degrees

PREMISE:

Type of building and number of floors: Residential with ground floor commercial space - 6 stories

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? To be provided
***Applicant has a Letter of No Objection from the Department of Buildings**

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 with overlay for 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: N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) _____

4PM to 4AM Monday to Thursday, 2PM to 4AM Friday and 12PM to 4AM Saturday to Sunday

Number of tables? 15 Total number of seats? 49

See enclosed diagram

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

(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): 10' x 8' x 10' / U-Shaped / Middle of premises

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

Small plates including cheese plates, salads and pasta dishes

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? Either principal or general manager

How many employees will there be? 5 to 8 employees

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 N/A

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

Please describe your sound system: **2 speakers in front, 2 speakers in middle room, and 3 speakers in back room. Decibel level estimated at 80.**

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.")

We are a small establishment and we do not have crowds.*

Will there be security personnel? Yes No (If Yes, how many and when) _____

*** We will continue operating the same establishment without any operational changes and we never had issues with traffic or crowds for a number of years.**

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. **Inside we control the volume of the background music and have sound proofing materials on the ceilings. We do not have outdoor seating, nor do people ever gather outside our establishment.**

Do you have sound proofing installed? Yes No

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

Quiet Barrier™ HD soundproofing material (1/4 in. 2 lb./sqft.) is a high density, non-porous material

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: See attached list

Address: _____ Community Board # _____

Dates of operation: _____

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

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? 14

How many On-Premise (OP) liquor licenses are within 500 feet? 18

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

22 Beer and wine establishments withing 500' of applicant

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) _____, 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 **only on occasion**
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 **Daily until 8PM - Sunday to Thursday 11PM to 4AM**
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.

License History for Mordechai Hasson

New Statford Restaurant Inc
dba Ten Degrees
121 St. Marks Place
New York, NY 10009
Serial No. 1024650/ Full Liquor
From 2006 to present
Community Board No. 3

The Taco Joint Inc.
dba Taco Joint
119 St. Marks Place #3
New York, NY 10009
Serial No. 1255351 / Restaurant Wine
From 2011 to 2019
Community Board No. 3

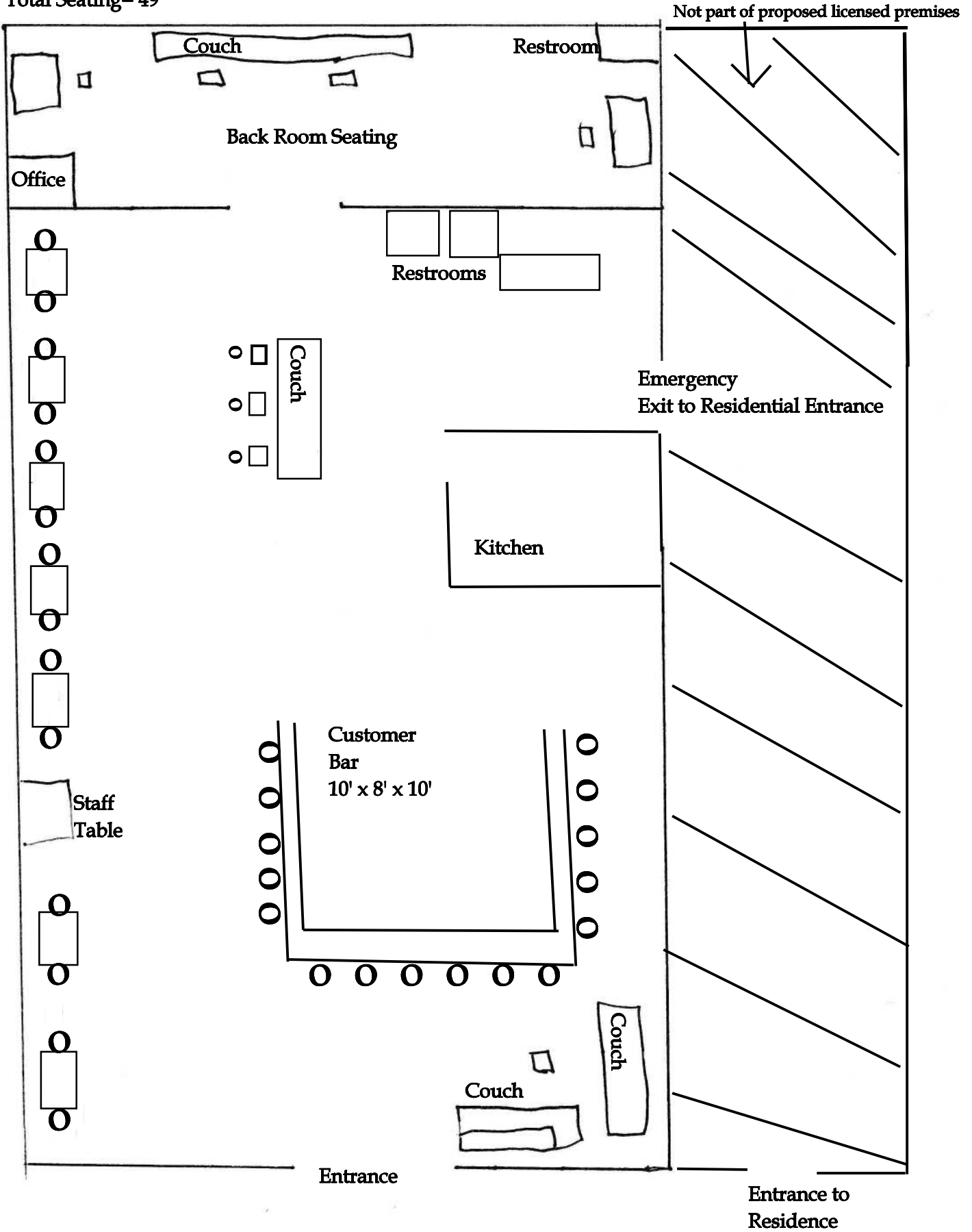
Alouett Corporation
dba Ten Degrees Bistro
131 Avenue A #9
New York, NY 10009
Serial No. 1024585 / Full Liquor
From 2013 to 2015
Community Board No. 3



Floor Plan

Tables= 15 and Seats= 33 (includes couch seating) Bar stools= 16

Total Seating= 49





Photographs

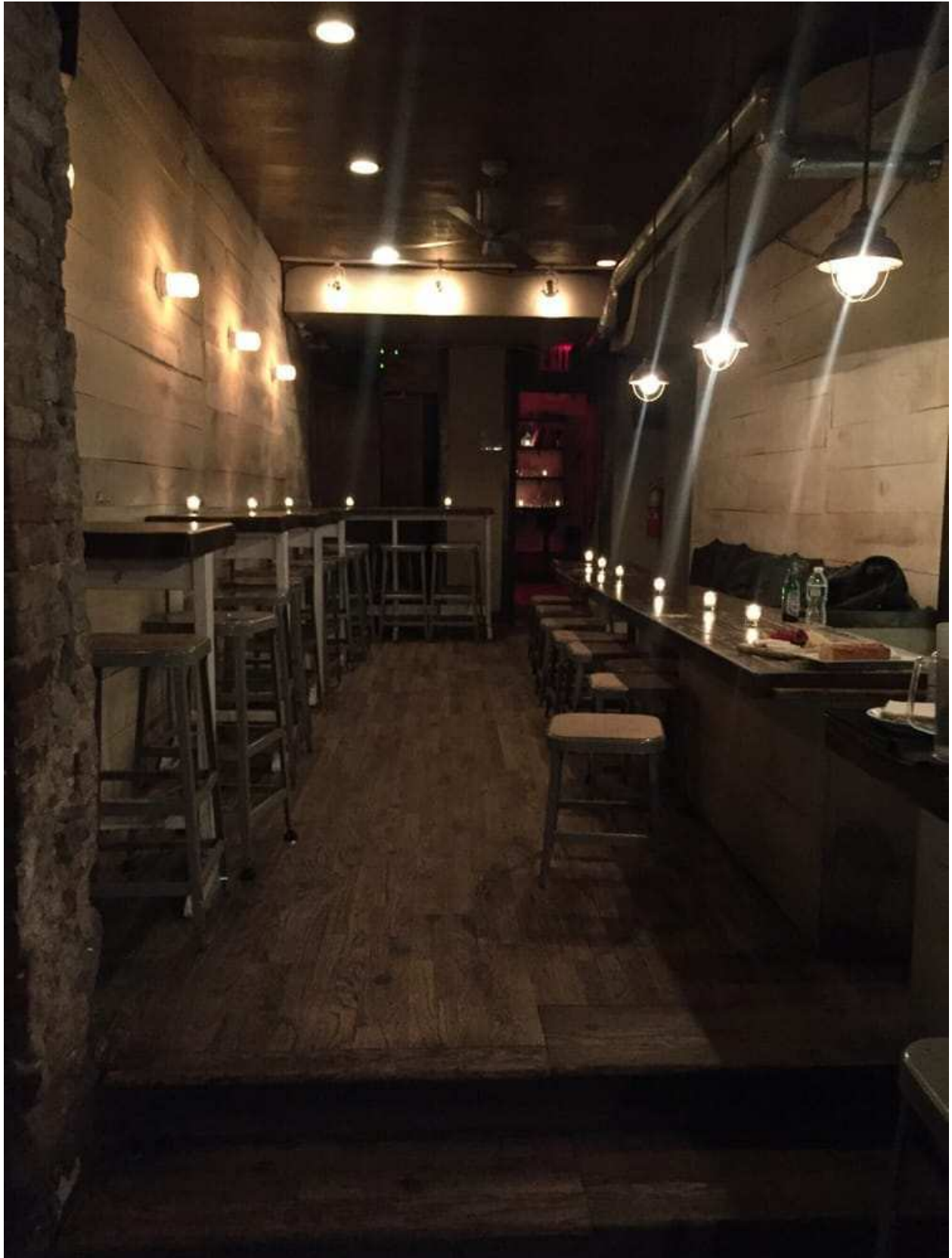
241 On St Marks Corp
dba Ten Degrees
121 St. Marks Place
New York, New York 10009



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dba Ten Degrees
121 St. Marks Place
New York, New York 10009



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dba Ten Degrees
121 St. Marks Place
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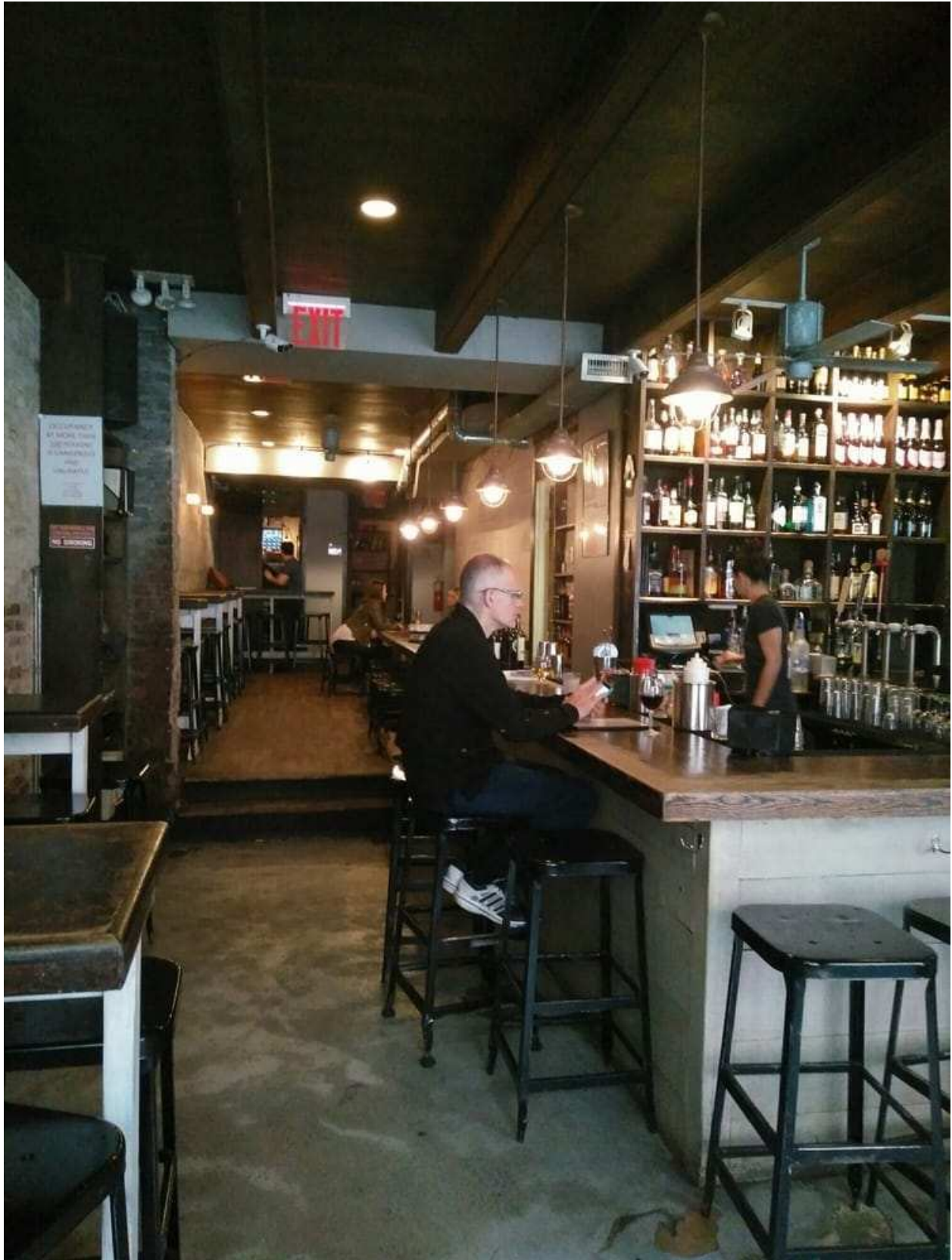
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241 On St Marks Corp
dba Ten Degrees
121 St. Marks Place
New York, New York 10009





Menu



..... specialty cocktails

JALAPEÑO MARGARITA	infused agave tequila + triple sec + fresh lime	14
LEGAL MEZCAL OLD FASHIONED	mezcal + simple syrup + bitters	16
SIDE CAR	courvoisier cognac + triple sec + lemon juice	16
THE BOMB	courvoisier cognac + brown sugar + bubbly	17
MINT JULEP	woodford reserve bourbon + fresh mint + simple syrup + soda	14
BOULEVARDIER	bourbon + campari + sweet vermouth	15
CAIPIRINHA	brazilian rum + fresh lime + sugar	13
FRENCH 75	gin + cointreau + lemon juice + bubbly	14
SAINT GERMAINE	vodka or gin + st germaine liqueur + lime juice + bubbly	14
SAPPHIRE SAVOY	gin + triple sec + grapefruit juice	15
LEMON DROP MARTINI	ketel one vodka + triple sec + lemon juice	13
GODIVA MARTINI	raspberry vodka + chocolate liquor + oreo cookie crumbs	15
COLD BREW MARTINI	ketel one vodka + cold brew coffee + kahlúa	15

classics

TITO'S MOSCOW MULE	13
MOJITO add berries + 1	14
MAKER'S OLD FASHIONED	14
HUDSON RYE & GINGER	14
HENDRICK'S NEGRONI	14
RYE MANHATTAN	15

HAPPY HOUR

BUY ONE, GET ONE FREE

any drink in the house

daily til 8pm + sun - thurs 11pm-4am

PER PERSON

TAX NOT INCLUDED

private parties ! host your next event with us
for details contact tendegreesnyc@gmail.com



single malt

GLENFIDDICH 12 years	13
LAPHROAIG 10 years	14
THE MACALLAN 10 years	15
TALISKER 10 years	15
THE GLENLIVET 12 years	15
CRAGGANMORE 12 years	16
OBAN 14 years	18
THE MACALLAN 12 years	25
THE GLENLIVET 18 years	25
GLENMORANGIE 18 years	25
THE BALVENIE 17 years	25
LAGAVULIN 16 years	28

bourbon

BASIL HAYDEN'S	13
ELIJAH CRAIG SMALL BATCH	13
KNOB CREEK	13
BULLEIT BOURBON	14
MAKER'S MARK	14
MICHTER'S SMALL BATCH	14
WOODFORD RESERVE	14
MAKER'S 46	15
ANGEL'S ENVY	15
JEFFERSON'S RESERVE	16
WILLETT POT STILL RESERVE	18

irish whiskey

TULLAMORE DEW 10 years	11
BUSHMILL'S 10 years	11
TYRCONNELL	12
JAMESON GOLD RESERVE	25

rye whiskey

JIM BEAM RYE	13
BULLEIT RYE	14
SAZERAC RYE	14
TEMPLETON RYE	15
HUDSON MANHATTAN RYE	16

cognac + armagnac

BOULARD CALVADOS	VSOP 14
COURVOISIER	VSOP 14 XO 28
RÉMY MARTIN	VSOP 14 XO 30
HENNESSY	VSOP 14 XO 30
MARTELL	XO 35

tequila + mezcal

DON JULIO BLANCO	14
CASAMIGOS	14
PATRÓN SILVER	14
PATRÓN CAFÉ	14
ILEGAL MEZCAL JOVEN	14
ILEGAL MEZCAL REPOSADO	18

champagne + bubbly

PROSECCO	13 / 48
MÖET & CHANDON	150
VEUVE CLICQUOT	175
LAURENT-PERRIER	175
VEUVE CLICQUOT ROSÉ	250
RUINART ROSÉ	300
DOM PÉRIGNON	500

20% gratuity is added to all parties over 6





reds GL / BTL

TEMPRANILLO PORTUGAL 10 / 38
earthy + fruity + floral

CABERNET SAUVIGNON ARGENTINA . 11 / 40
spiced + round + rich

MONTEPULCIANO ITALY 11 / 40
dry + smoky + dark fruit

CÔTES DU RHÔNE FRANCE 12 / 45
bright + balanced + easy-drinking

PINOT NOIR CALIFORNIA 12 / 45
light + aromatic + silky

CABERNET BLEND ISRAEL 12 / 45
dry + herbal + smooth

RIOJA CRIANZA SPAIN 12 / 45
savory + vibrant + oaky

PRIMITIVO/ZINFANDEL ITALY . . . 13 / 49
bold + spicy + tannic

MALBEC ARGENTINA 13 / 49
full-bodied + chocolaty + complex

PINOT NOIR FRANCE 14 / 54
subtle + fresh + fruity

PETIT SYRAH CALIFORNIA 15 / 55
deep + dramatic + flavorful

BORDEAUX FRANCE 15 / 55
dry + refined + tart

CABERNET SAUVIGNON CALIFORNIA 15 / 55
deep + nuanced + velvety

beers

AMSTEL LIGHT ABV 3.5% 7
PACIFICO 4.5% 7
CORONA 4.6% 7
RADEBERGER 4.8% 7
GOLDSTAR 4.9% 7
ITHACA APRICOT WHEAT 4.9% . . . 8

on tap

CONEY ISLAND PILSNER 7
STELLA ARTOIS 7



whites GL / BTL

ROSATO ITALY 10 / 38
lively + herbal + fresh

ROSÉ SPAIN 10 / 38
ripe + sweet + floral

ROSÉ FRANCE 12 / 45
dry + refreshing + light

CHARDONNAY ITALY 12 / 45
delicate + citric + long-finish

MOSCATO ITALY 12 / 45
sweet + fruity + delicate

PINOT GRIGIO ITALY 12 / 45
light-bodied + zesty + tart

SAUVIGNON BLANC NEW ZEALAND 12 / 45
crisp + vibrant + tropical

VIOGNIER FRANCE 12 / 45
bold + aromatic + fruity

WHITE BORDEAUX FRANCE 13 / 49
juicy + fresh + floral

GRÜNER VELTLINER AUSTRIA 13 / 49
nutty + peppery + punchy

REISLING WASHINGTON STATE . . . 13 / 49
balanced + oaky + sweet

PINOT BLANC FRANCE 14 / 54
dry + light + lively

FIRE ISLAND ALE 5.2% 8
HARPOON IPA 5.9% 8
PEAK ORGANIC IPA "CRUSH" 7% . . . 8
PEAK ORGANIC IPA "EVERGREEN" 7% . 8
RIVER HORSE TRIPEL 10% 9
DUVEL 8.5% 10

CAPT LAWRENCE PALE ALE 7
ITHACA IPA 7

sandwiches + panini

AVOCADO TOAST	12
fresh avocado + cherry tomatoes + cucumber	
GRILLED CHEESE	12
extra-melty grilled cheese add tomato +.50	
PANINI DI PARMA	14
prosciutto + humboldt fog cheese + honeycrisp apples	
TEN DEGREES PANINI	14
bresaola + midnight moon cheese + balsamic-glazed pears	
PANINI A LA CAPRESE	14
fresh mozzarella + basil pesto + beefsteak tomato	
BURGERETTES	2 FOR \$10 OR 5 FOR \$20
CRAB CAKES	2 FOR \$10 OR 5 FOR \$20

soup + salad + pasta

PUMPKIN COCONUT BISQUE	8
served with grilled bread	
PAPI'S CARNE GUISADA	12
spicy beef stew + vegetables	
AMAZING CHIPS & GUAC	9 / 16
small size for 1-2 / large size 3-4	
KALE & CHICKPEA SALAD	11
warm kale salad + caramelized onions + chickpeas	
CAPRESE SALAD	14
arugula + tomato + buffalo mozzarella + vinaigrette	
PENNE DELLA NONNA	15
sweet/spicy sausage + roasted tomato garlic sauce	
FARFALLE DI FUNGHI	16
wild mushrooms + fontina cheese + truffle oil	

charcuterie boards + cheese

select ANY 3 for \$21 or 4 for \$26

PROSCIUTTO DI PARMA RESERVE	7	MEDORO ITALY	7
impeccably cured italian ham		rich, aromatic, hard sheep's milk cheese	
JAMON SERRANO RESERVA	7	MARIEKE GOLDEN GOUDA WISCONSIN	7
dark husky spanish cured ham		sweet, nutty, semi-soft sheep's milk cheese	
BRESAOLA	7	BRIGANTE ITALY	7
italian air dried beef		mild, buttery, semi-soft sheep's milk cheese	
GOURMET SAUCISSON	8	SANTA TERESA ITALY	7
dried sausage + herbes de provence		lemony, sweet, semi-soft sheep's milk cheese	
PÂTÉ DE CANARD À L'ORANGE	8	BUTTERMILK BLUE AFFINEE WISCONSIN	8
duck + pork liver + pistachio + grand marnier		creamy and distinct cow's milk cheese	
PÂTÉ DE CAMPAGNE	7	CAVE-AGED GRUYERE SWITZERLAND	9*
pork + chicken liver + herbs		bold, nutty, hard cow's milk cheese	
MOUSSE TRUFFÉE	9*	HUMBOLT FOG CALIFORNIA	9*
pork + chicken liver + truffles + sherry		creamy, flaky, tangy goat's milk cheese	
* + \$2 when added to selections		MIDNIGHT MOON CALIFORNIA	9*
		buttery, fruity, firm goat's milk cheese	
		TRUFFLE TREMOR CALIFORNIA	9*
		soft, black truffle goat's milk cheese	

20% gratuity is added to all parties over 6



Area Survey with List of Measurements

Full liquor licenses are labeled with black dots



AREA SURVEY
121 ST. MARKS PLACE
NEW YORK, N.Y.
JULY 22, 2020
NOT TO SCALE

Landess-Simon, Inc.

Legal & Commercial Photography

45 Lawlins Park
Wyckoff, NJ 07481
Phone: (201) 848-5652
E-mail: landess@att.net
landessphotographers.com

List of Full Liquor Licenses

Re: 121 St. Marks Place

1. Doc Holidays - 141 Avenue A - 200'
- ~~2. Al Pastor (closed) - 132 St. Marks Place - 291'~~
- 2.3. Lucys - 135 Avenue A - 135'
- 3.4. Niagara - 112 Avenue A - 370'
- 4.5. Hanoi House - 119 St. Marks Place - 21'
- 5.6. Augurs Well - 115 St. Marks Place - 98'
- 6.7. Cris Dogs - 113 St. Marks Place - 126'
- 7.8. Cafe Mogador - 101 St. Marks Place - 303'
- 8.9. St. Dymphna's - 117 Avenue A - 176'
- 9.10. Bua - 122 St. Marks Place - 136'
- 10.11. East Village Social 126 - 126 St. Marks Place - 80'
- 11.12. Tompkins Square Bar - 110 Avenue A - 393'
- 12.13. Odessa Restaurant - 119 Avenue A - 151'
- 13.14. Yuca Bar - 111 Avenue A - 315'
- 14.15. Lily's - 109 Avenue A - 339'
- 15.16. Kazuza - 107 Avenue A - 362'
- 16.17. Hayaty - 103 Avenue A - 428'
- 17.18. Pyramid Club - 101 Avenue A - 440'
- 18.19. Lovers of Today - 132 1/2 East 7th Street - 397'

Schools & Churches

1. George Jackson Academy - 104 St. Marks Place - 279'
2. St. Nicholas Carpatho Church - 288 East 10th Street - 441'
3. Citylight Church - 121 East 7th Street - 287'
4. St. Stanislaus Church - 101 East 7th Street - 382'

Commercial
Residential
Desserts
Horse Trade (wine only)
Tattoos
Coffee Store
Residential
Fast Food
Residential
Dumpling Man (wine, beer)
Residential
Edibles
Bakery
Residential
Proletariat (wine, beer)
George Jackson Academy 104 St. Marks Pl.
Commercial
David's Cafe (wine, beer)
Residential
The Crooked Tree (wine, beer)
Residential
Vacant
Vacant
Residential
Desserts
Residential
Groceries
Bua 122 St. Marks Pl.
Residential
East Village Social 126 126 St. Marks Pl.
Residential
Kura (wine, beer)
Residential
Al Pastor 132 St. Marks Pl.

1 St. Marks Place -

Block Plot
121 St. Marks Place
New York, N.Y.
July 22, 2020
Not To Scale

- 1st Avenue -
Back of Restaurant
↑ Residential
Nursery
Residential
Taberna 97 (wine, beer)
↑ Residential
Bookstore
Sock Store
Cafe Mogador 101 St. Marks Place
Tattoos
Wellness Center
↑ Residential
Timna (wine, beer)
Vacant
Residential
Vacant
Residential
Criq Dogs 113 St. Marks Place
Augurs Well 115 St. Marks Place
Residential
Vacant
Vacant
Residential
Hanoi House 119 St. Marks Place
APPLICANT
Residential
Vacant
Coffee Store
- Avenue A -