## 259 E BROADWAY LLC 259 EAST BROADWAY NEW YORK, NY 10002

## MANHATTAN COMMUNITY BOARD 3



# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003 Phone (212) 533-5300 www.cb3manhattan.org - mn03@cb.nyc.gov

Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Dear Applicants, Lawyers, Architects, and others who represent liquor license applicants,

Community Board 3 has received your notification of an application for a new or alteration liquor license. Your request has been placed on the agenda of the next meeting of the SLA (State Liquor Authority) & DCA (Department of Consumer Affairs) Licensing Committee of Community Board 3. This committee will meet virtually on

Monday, January 11 at 6:30pm

Online: <a href="https://zoom.us/j/92199317942">https://zoom.us/j/92199317942</a>
By Phone: +1 646 518 9805, +1 929 205 6099

Meeting ID: 921 9931 7942

Please see text of email invite for due date and directions on how to submit the questionnaire.

- Submit completed questionnaires (<u>with requested diagrams</u>) to the Community Board office by the due date listed in the email invite. 6-copies (double sided) plus additional requested information should be <u>brought to the meeting</u>, including copies of petitions circulated and proof of conspicuous posting of Community Board 3 notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo). Please read questionnaire instructions carefully.
- Please inform the office of withdrawals by Friday noon before the Committee meeting. Notice must be in writing, by e-mail, stating that applicant will not file with the SLA until they appear before the Community Board. Applicant must submit a new notice to the Community Board to be included on agenda for a meeting at later date.
- Note that withdrawn applications <u>will not be rolled over</u> to next month as stated in previous paragraph.
- Applications without completed information <u>including</u> petitions and proof of posting will not be heard at the committee meeting.
- Please note that the applicant must be present (online).

Jusan Stetzer

Thank you for your help and cooperation. If there are any questions, please call the office.

Sincerely,

Susan Stetzer District Manager



# 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

Alysha Lewis-Coleman, Board Chair

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#### **Community Board 3 Liquor License Application Questionnaire**

Please bring the following items to the meeting:

_	2: 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
	nclude newspaper with date in photo or a timestamped photo).
	which you are applying for:
	w liquor license
	RADE/CLASS CHANGE x if either of these apply:
	e of assets upgrade (change of class) of an existing liquor license
Toda	y's Date: 01/11/2021
	olying for sale of assets, you must bring letter from current owner confirming that you
	uying business or have the seller come with you to the meeting.
	ation currently licensed? ■ Yes ■ No Type of license: RW
If alte	ration, describe nature of alteration: N/A
Previ	ous or current use of the location:
Corpo	oration and trade name of current license: 259 E BROADWAY LLC d/b/a ERNESTO'S
A DDI	JCANT:
	ise address: 259 EAST BROADWAY
Prem	streets: CORNER OF EAST BROADWAY AND MONTGOMERY STREET
Name	e of applicant and all principals: RYAN BARTLOW, ALEXANDRA NIAKANI, DAVITTA NIAKANI
Trade	name (DBA). ERNESTO'S

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PREMISE:	
Type of building and number of floors: $\underline{N}$	/IULTI-UNIT, 5 FLOORS
	e used for the sale or consumption of alcoholic beverages? s, describe and show on diagram: UNDER CURRENT OUTDOOR
•	Occupancy and all appropriate permits, including for any t is maximum NUMBER of people permitted? < 74
Do you plan to apply for Public Assembly What is the zoning designation (check zonlease give specific zoning designation, s	oning using map: <a href="http://gis.nyc.gov/doitt/nycitymap/">http://gis.nyc.gov/doitt/nycitymap/</a> -
	alcohol service be conducted at premise? <b>□</b> Yes <b>図</b> No
What are the proposed days/hours of op outdoor space) 6 AM - 12 AM MONDAY-SUN	peration? (Specify days and hours each day and hours of NDAY
Number of tables? 20	Total number of seats? 52
How many stand-up bars/ bar seats are	located on the premise? 1 BAR, 12 CHAIRS
(A <b>stand up bar</b> is any bar or counter (we pay for and receive an alcoholic beverage	whether with seating or not) over which a patron can order,
Does premise have a full kitchen   Yes   Yes	
Does it have a food preparation area? $\square$	Yes <b>D</b> No (If any, show on diagram)
Is food available for sale? ■ Yes ■ No If BASQUE-INSPIRED FOOD, SERVING BREAKFAST	yes, describe type of food and submit a menu T, LUNCH, AND DINNER
What are the hours kitchen will be open?	? 6 AM - 12 AM
Will a manager or principal always be on	n site? 🛮 Yes 🗖 No If yes, which? MANAGER
How many employees will there be? $\underline{6-10}$	)
Do you have or plan to install <b>■</b> French of	doors □ accordion doors or □ windows?

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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 SPEAKERS TO PLAY AMBIENT MUSIC
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: THIS ESTABLISHMENT IS CURRENTLY LICENSED
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.
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.
or violations and dutes of violations and outcomes, it 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 **B**ar, **R**estaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

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LO	CATION:
Ho	w many licensed establishments are within 1 block? 2
Ho	w many On-Premise (OP) liquor licenses are within 500 feet?
Is p	oremise within 200 feet of any school or place of worship? 🗖 Yes 🛮 No
Ple imi out lice	MMUNITY OUTREACH: ase see the Community Board website to find block associations or tenant associations in the mediate vicinity of your location for community outreach. Applicants are encouraged to reach to community groups. Also use provided petitions, which clearly state the name, address, ense for which you are applying, and the hours and method of operation of your establishment at top of each page. (Attach additional sheets of paper as necessary).
me	are including the following questions to be able to prepare stipulations and have the eting be faster and more efficient. Please answer per your business plan; do not plan to gotiate 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 $OR \square I$ 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.	$\blacksquare$ 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.	$\blacksquare$ I will not have a happy hour or drink specials with or without time restrictions $OR$ $\blacksquare$ I will have happy hour and it will end by
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

Ryan Bartlow, Chef Owner, (917) 499-5286

to minimize my establishment's impact on my neighbors.

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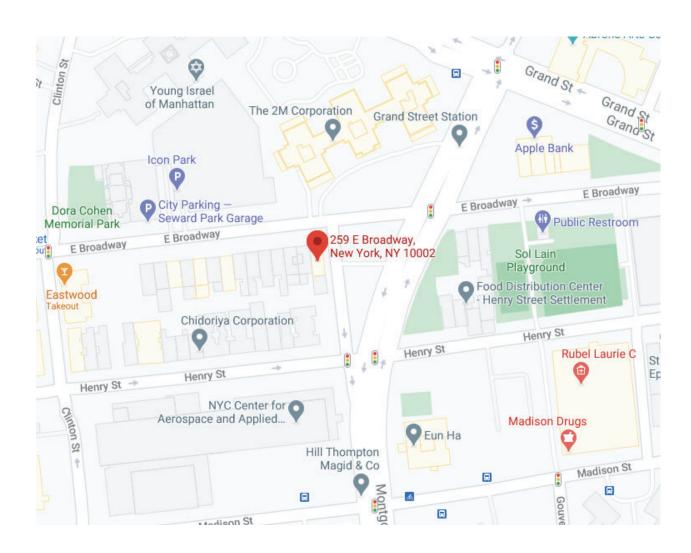
# RE: Management of vehicular traffic and crowds on the sidewalk

This establishment is within close proximity to public transportation options, such as subways and buses, so the applicant does not expect many people to travel to the restaurant in a car. Therefore, there will be no excess of vehicular traffic due to the operation of this establishment. Additionally, the manager of the establishment will monitor the sidewalk to ensure crowds do not form outside.

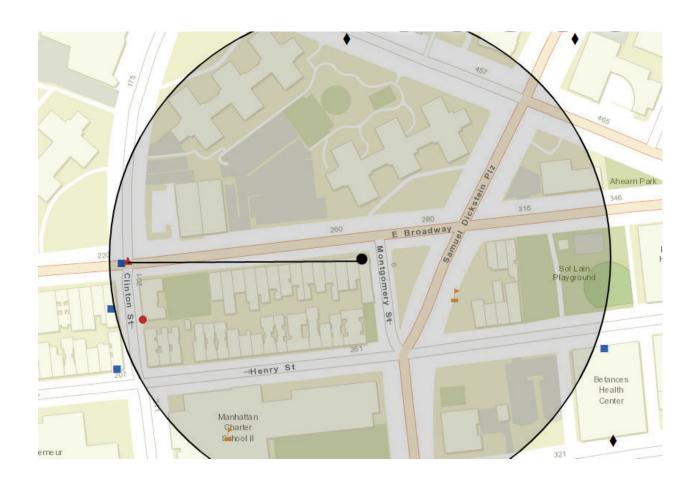
# RE: Plan to mange Noise Inside and Outside the Business

The applicant will retain an architect who will install soundproofing to ensure that no sound will escape the premises. Additionally, there will be a manager and/or owner on the premises at all times, who will be able to make sure that there is no excessive noise coming from the premises. Residents are welcome to contact the manager, should they have any issues.

## NEIGHBORHOOD MAP



## 500 FOOT MAP



RED CIRCLE = OP LICENSE
RED TRIANGLE = RW/TW LICENSE
BLUE SQUARE = AX LICENSE
BLACK DIAMOND = CHURCH

#### **Proximity Report for Location:**

259 E Broadway, New York, NY, 10002

\* 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
VINFAMILY INC	393 GRAND ST	775 ft
LOON CHUN INCORPORATED	45 PITT STREET	945 ft
DELANCEY WINE INC	35 ESSEX ST	1325 ft
MADISON LIQUOR INC	195 MADISON ST	1455 ft
SEWARD PARK LIQUORS INC	53 LUDLOW ST	1570 ft
YEE FUNG CORP	135 DIVISION ST	1585 ft
PET NAT LLC	115 DELANCEY ST	1610 ft

#### **Churches within 500 Feet**

Name	Approx. Distance
Saint Mary's Roman Catholic Church	445 ft

#### Schools within 500 Feet

Name	Address	Approx. Distance
PS 134 HENRIETTA SZOLD SCHOOL	293 E BROADWAY	205 ft
JHS 56 CORLEARS JHS	220 HENRY ST	445 ft

#### On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
STARLAP INC	202 CLINTON ST	460 ft

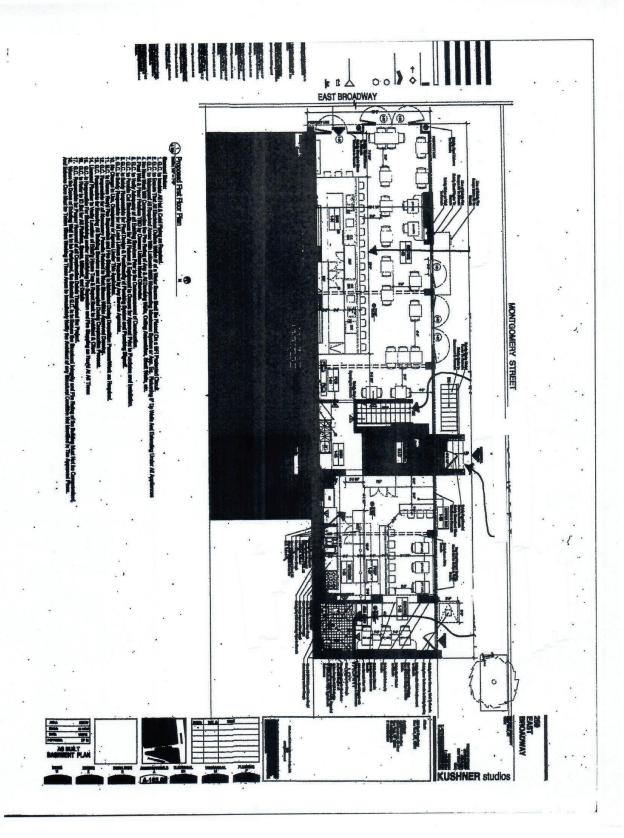
#### Pending Licenses within 750 Feet

Name	Address	Approx. Distance
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#### Unmapped licenses within zipcode of report location

Name	Address
TASTE COLLECTION LLC	81 83 RIVINGTON ST
SUNDAY TO SUNDAY CAFE INC	253 257 BROOME ST
JIBLI'S FOODIES LLC	175 177 E HOUSTON ST
MAESTRO COFFEE ROASTER LLC	19 21 CLINTON ST

Name	Address
TAKUMI JAPANESE CUISINE II INC	112 114 ELDRIDGE ST



#### ENTRADAS

#### PALETA IBERICO CON CHIPS

sliced Iberico, house made chips 23

#### ENSALADA ERNESTO

green leaf lettuce, egg, white asparagus and roasted beet 16

#### LENTEJAS CON SEPIA Y MANITAS

stewed lentils, cuttle fish, crispy pig trotters 23

#### ENSALADA DE CHAMPIÑONES

roasted mushroom and escarole salad 16

#### BACALAO REBOZADO

bacalao batter fried, pimento verde 23

#### CALLOS DE JOAN

Madrid style tripe 16

#### HONGOS CON SALSA DE ALMENDRAS

chanterelles, yellowfoot mushrooms, almond sauce 23

#### BIKINI HEMINGWAY

txistorra, shrimp, queso, pan de cristal 18

-

#### PLATOS PRINCIPALES

#### MENESTRA DE VERDURAS

artichokes, cardoons, turnips, carrots 22

#### ARROZ DE PATO

bombs rice, braised duck, roasted breast 30

#### ALUBIAS CON COSTILLAS Y MORCILLA

Tolosan black beans, grilled spare ribs, morcilla 32

#### MERLUZA A LA PLANTXA

hake, countneck clams, patatas panaderas, salsa verde 30

#### CARILLERA DE BUEY

red wine braised beef cheeks, pureé de patatas 28

#### POSTRES

#### GOXUA TRIFLE

14

#### PERA AL VINO TINTO CON HELADO DE LECHE

13

#### CRÉME CARAMEL

13

#### SORBETE DE LIMON (GIN TONIC)

12

#### PASTEL RUSO DE CHOCOLATE

15

#### PLATO DE TRES QUESOS

#### Headliner

#### Ernesto's

At 21, Ryan Bartlow took off for Spain, most specifically for San Sebastián in the Basque region. The chef worked at some good restaurants in his hometown, Chicago, after culinary school, and then got himself a two-year stint at Akelarre, a restaurant with three Michelin stars overlooking San Sebastián, where he fell in love with the local food. Now 37, he is translating his passion for Basque food into a restaurant, named in homage to Hemingway, another Midwesterner devoted to Spain. After he left Spain, Mr. Bartlow returned to Chicago, worked at Alinea and then came to New York, where he held a number of jobs over the years, most recently at Frenchette and Quality Eats. He describes the food at Ernesto's as a hybrid influenced by Spain, Paris and Frenchette. Still, it's richly infused with Basque flavors and ingredients, like morcilla en croute, fried hake with roasted peppers, salt cod in a Basque pepper sauce, and rice with rabbit and snails. "I'm not Basque, but I studied there and have roots there," he said. "I feel as though San Sebastián is my home base." Pintxos, Basque-style tapas bites, accompany drinks. The space, with windows on two sides, brick walls on the other, is dominated by a long bar. Adjacent to it on a side street, will be a cafe, opening in a week or so, for breakfast, pastries, sandwiches and, in the evening, pintxos from the open kitchen. (Opens Jan. 8)

259 East Broadway (Montgomery Street), 646-692-8300, ernestosnyc.com.

NYC RESTAURANT OPENINGS

### Fine Dining Vet Brings Basque Cuisine to Two Bridges

Ernesto's from chef Ryan Bartlow is ready to roll

by Tanay Warerkar | @Tanay Warerkar | Jan 6, 2020, 4:22pm EST



Ernesto is the first solo restaurant for fine dining veteran Ryan Bartlow | Rachel Vanni/Ernesto's [Official]

Ryan Bartlow — a chef with experience at some of the most well-regarded restaurants in the country like Alinea in Chicago and Frenchette in Tribeca — opened his new Spanish restaurant Ernesto's over the weekend in the Two Bridges area, a neighborhood that's turned into a formidable dining destination over the past few years.

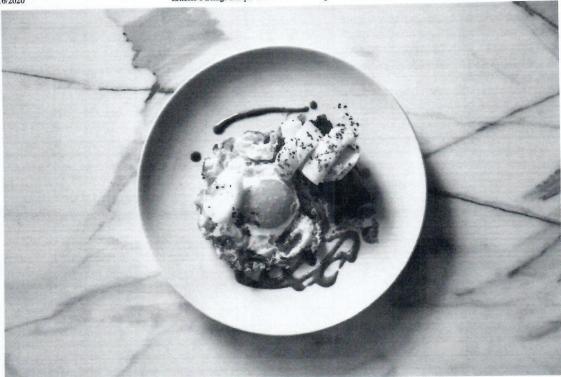
Food from the Basque region of Spain is the focus at Ernesto's. Bartlow spent his early 20s cooking at Akelarre, the three-Michelin-starred restaurant in San Sebastian, Spain, and wanted to bring some of the cooking techniques and foods from the region to New York City.

The menu features a wide variety of items including *pinxtos*, a tapas-style snack. Dishes include a mix of traditional fare like a hake that's fried and served with roasted peppers, and the salted cod that's served in

a pepper sauce. There are also new creations like the chicken croquettes with caviar. Desserts include *torrijas*, a Spanish-style French toast served with ice cream and a chocolate cake paired with olive oil ice cream. The restaurant notes that the menu changes daily, so things might look different in the coming months.



Calamari with squid ink | Rachel Vanni/Ernesto's [Official]



Pig's ear with lentils and fried egg | Rachel Vanni/Ernesto's [Official]

The restaurant at 259 East Broadway seats 50 in a space with exposed brick walls, chairs with leather cushioning, and large windows that overlook Montgomery Street. An adjacent coffee shop focusing on breakfast pastries and pintxos in the evening will seat more, though that cafe does not yet have an opening date.

Prior to opening Ernesto's, Bartlow worked as the executive chef at Quality Eats, the NYC steakhouse that's a favorite among industry insiders. He also helped open acclaimed Tribeca French bistro Frenchette, and has a lot of experience working in fine dining establishments. This is his first solo restaurant.

Ernesto's now joins several buzzed-about restaurants in the Two Bridges neighborhood including Golden Diner, California-style restaurant Dimes, Mission Chinese, and Taste of Northern China.

Ernesto's is open Monday to Thursday from 5:30 to 11 p.m., and on Fridays and Saturdays from 5:30 p.m. to Midnight. The restaurant is closed on Sundays.



Ryan Bartlow previously worked as the executive chef at steakhouse Quality Eats | Rachel Vanni/Ernesto's [Official]











# Alexandra Niakani

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to me, Ryan, Alexa, Davitta 🕶

Please see attached updated images.

