



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)~~
- N/A 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: 12/27/20

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

If alteration, describe nature of alteration: n/a

Previous or current use of the location: Restaurant

Corporation and trade name of current license: BARBACON LLC & BARBACON UNION SQUARE LLC (BARBACON)

APPLICANT:

Premise address: 127 4TH AVE, NEW YORK, NY 10003

Cross streets: BETWEEN 12TH STREET AND 13TH STREET

Name of applicant and all principals: 127 FOURTH AVENUE RESTAURANT LLC: NAPHTALY ABENAIM AND VERED BITON

Trade name (DBA): PENDING

PREMISE: MULTI-UNIT, 7 STORY BUILDING, RESTAURANT WILL BE LOCATED
Type of building and number of floors: ON GROUND FLOOR

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: _____
SIDEWALK CAFE IN FRONT

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? 170

We will apply for all other required permits.

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: n/a

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) Sun-Weds: 11am-12am, Thurs: 11am-2am, Sat: Sundown-2am, Closed Fridays

Number of tables? 34 inside, 4 outside Total number of seats? 108 inside, 8 outside

How many stand-up bars/ bar seats are located on the premise? 1

(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): 40' bar in ground floor dining room, rectangle

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

Kosher steakhouse

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? Manager

How many employees will there be? 25

Do you have or plan to install French doors accordion doors or windows?

Will there be TVs/monitors? Yes No (If Yes, how many?) 12

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: iPod and 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) N/a

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: 496 LAGUARDIA RESTAURANT INC (MOCHA BURGER)

Address: 496 LAGUARDIA PL UNIT B, NEW YORK, NY 10012 Community Board # 2

Dates of operation: 06/2015 - PRESENT Have held SLA license since 2016

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 N/A

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? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 4

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) Kosher hamburger
_____, 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 6pm.
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.

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans.

We will not allow people to congregate in front of the restaurant. If no tables are available, we will put the guest's name and phone number on a list and text them once a table becomes available.

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

We will not allow people to congregate in front of the restaurant. Music will be background, incidental music only and will be kept at a reasonable volume.

Has any principal had work experience similar to the proposed business?

Naphtaly Abenaim has owned and operated a similar restaurant (Mocha Burger) at 496 Laguardia Place, New York, NY since 2015. This restaurant has been licensed (restaurant wine) since 2016. He has also owned and operated Mocha Bleu, a kosher restaurant in Teaneck, New Jersey, since 2009.

AREA DIAGRAM FOR 127 4TH AVE

Hyatt/
Bowery Road
132 4th Ave,
HL - Full
Liquor

← * HOTEL
← * RESTAURANT
RETAIL
DRY CLEANERS
CLOSED - PIZZA RESTAURANT
RETAIL
MARKET

E 14 ST
BEST BUY
APT BLDG
PHARMACY
LIQUOR STORE

E 13 ST
E 12 ST

RETAIL
RETAIL
RETAIL
APT BLDG
GRACE CHURCH SCHOOL
RETAIL
APT BLDG

E 10th St.

FOURTH AVE

E 14 ST
WAL GREENS
CAFE / coffee
Restaurant - no alcohol
Convenience STORE
RESTAURANT - CLOSED
* RESTAURANT → Dos Toros, 137 4th Ave, RW (B/W)
VACANT
VACANT

E 13 ST
VACANT
* WINE BAR → Mi Garba, 129 4th Ave, RW (B/W)
SALON Applicant
CAFE / coffee
GYM

E 12 ST
BANK
VACANT
POST OFFICE

E 11 ST
BAR / BILLIARD
APT BLDG



127 4TH AVE

127 4TH AVE



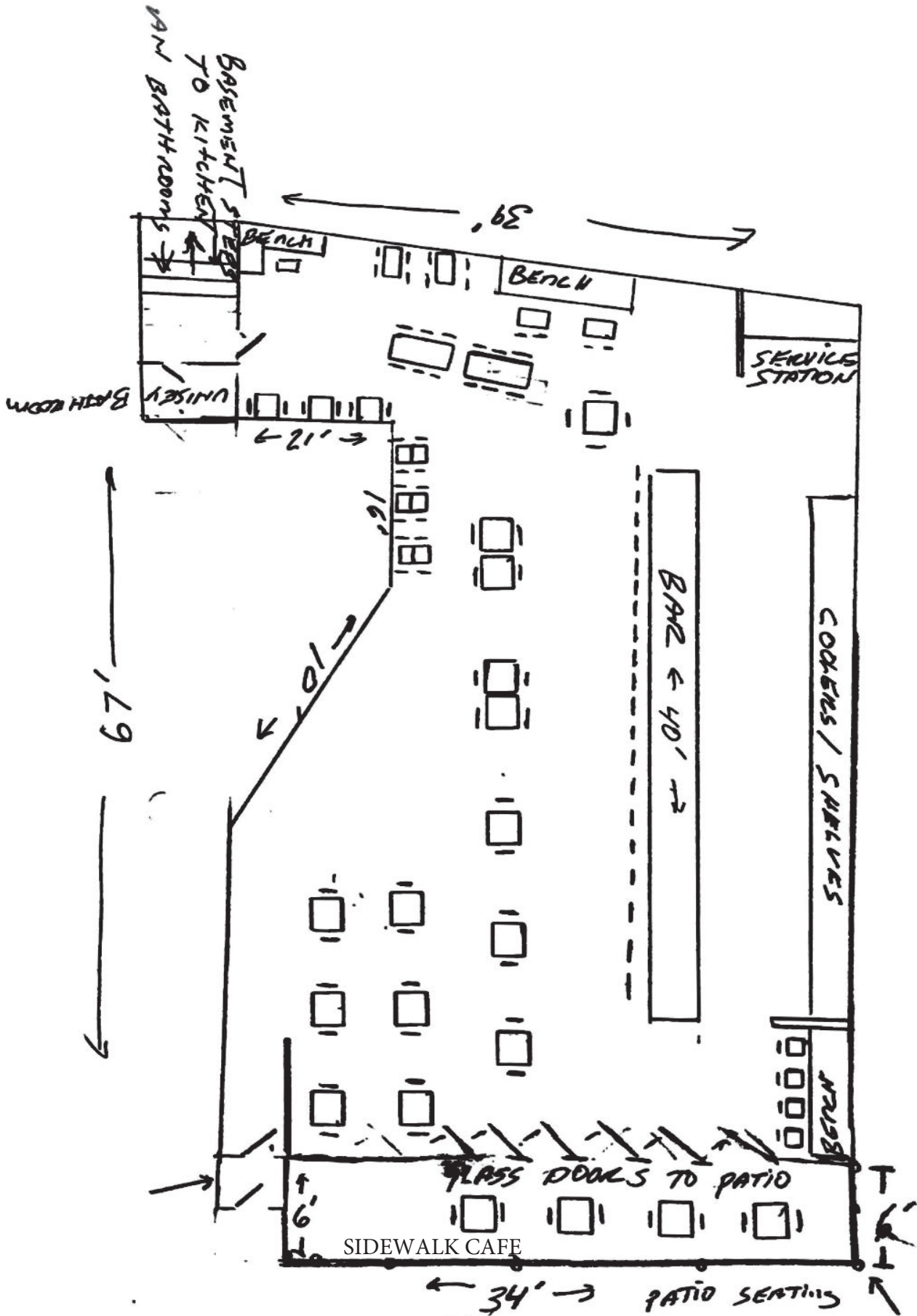
127 4TH AVE



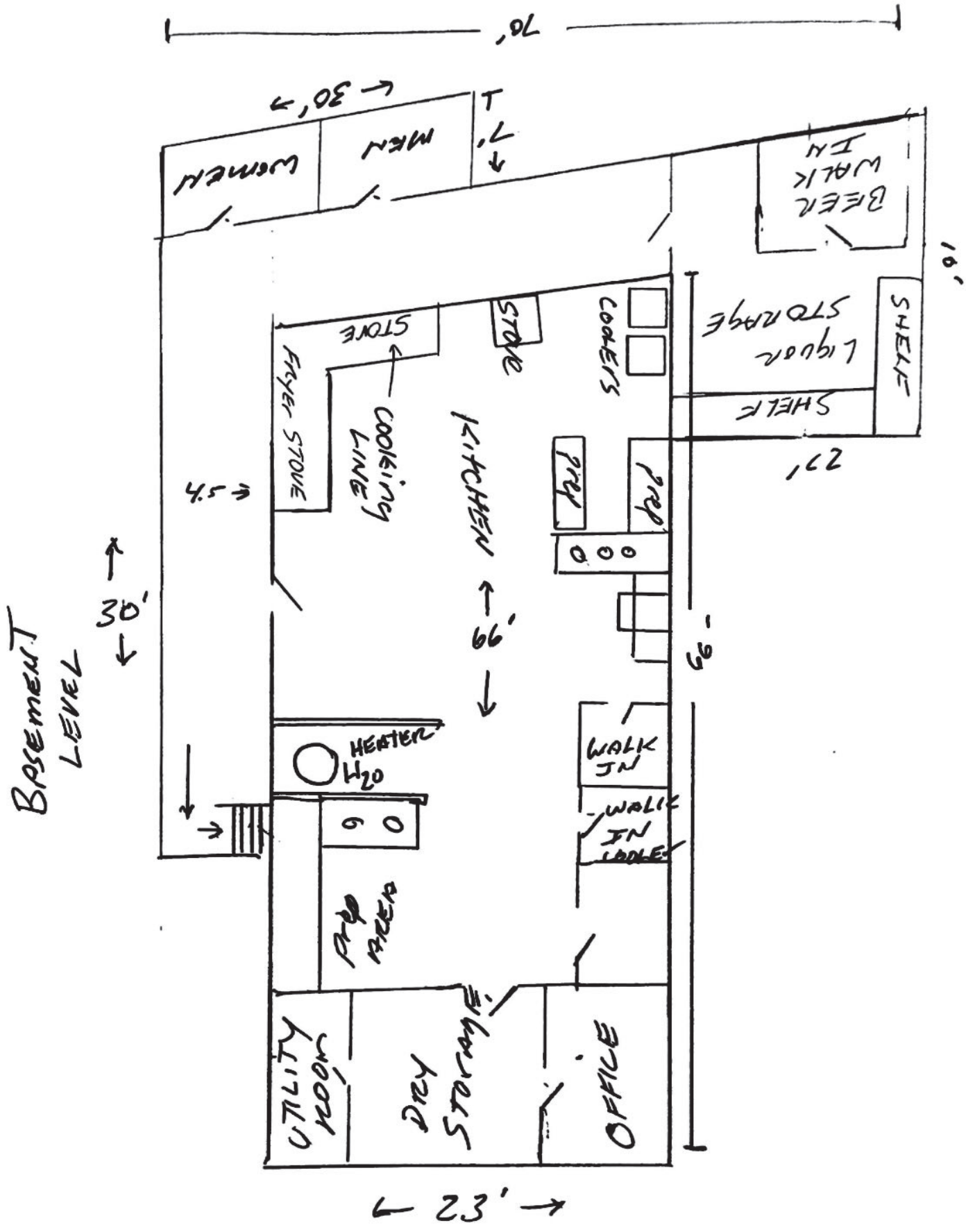
127 4TH AVE



127 4TH AVE
GROUND FLOOR



127 4TH AVE
BASEMENT DIAGRAM





MOCHABURGERS



APPETIZERS

STARTERS

- BUFFALO WINGS**
MB BUFFALO, TERIYAKI, OR THAI CHILI SAUCE
six pcs - 10 twelve pcs - 18 twenty pcs - 28
- BUFFALO LOLLIES BONELESS**
MB BUFFALO, TERIYAKI, OR THAI CHILI SAUCE
six pcs - 11 twelve pcs - 20 twenty pcs - 29
- CHARCUTERIE PLATTER 29**
- JUMBO GUACAMOLE + CHIPS 17** ADD CHILI 9
- BEEF CHILI + CHIPS 19** ADD GUAC 7
- POUTINE DISCO FRIES small 13 jumbo 20**
MB gravy, mock mozzarella, fries
- GRILLED PORTABELLA 14** 
- PULLED BEEF TACOS 3pcs 18**

KIDS

- 12 + under please
- BEEF SLIDER + FRIES 14** 
- HOT DOG + FRIES 11**
- CHICKEN NUGGETS six pcs 15**
- SPAGHETTI + MARINARA 12** 

 **ALL OUR BEEF BURGERS, BEEF SLIDERS, BEEF SATAY, SELECTED STEAKS & BRISKETS ARE 100% GRASSFED, USDA PROCESS VERIFIED NO ANTIBIOTICS OR HORMONES.**
 **=VEGAN**
 127 4th Avenue
 New York, NY 10003
www.MOCHABURGERS.COM
 A gratuity of 20% will be added to parties of 6 or more

ENTRÉES

MOCHABURGERS


ALL BURGERS GRILLED MEDIUM-WELL + MB BRIOCHE BUN SERVED WITH LETTUCE + TOMATO + PICKLE + VIDALIA GRASS FED  HORMONE FREE  ANTIBIOTIC FREE

- MB CLASSIC 16**
MB sauce
- BLT 22**
fried egg + smoked lamb bacon
- SMOKED 18**
finished off on our char-broiler with a light smokey flavor
- STACKED 26**
double stack + chipotle ketchup, + MB sauce
- FUNGHI 19**
caramelized wild mushrooms with golden crisp fried onions
- HAWAIIAN 22** **WE NOW OFFER GLUTEN FREE BUNS 3**
grilled pineapple rings, smoked lamb bacon
caramelized onions, hawaiian special sauce
- STUFFED MB 29**
double burger, crunchy onions, brisket, pastrami
- S'MOCHA BURGER W/ SMOKE SHOW 55**
12oz short rib beef burger | BBQ pastrami | pulled beef | lamb bacon | crunchy onions | cruncy chips | pickle chips | cole slaw | red slaw | MB SAUCE
- TRUFFLE COWBOY BURGER 47**
16oz. infused with white truffle + truffle spread
- LAMB BURGER 24**
cole slaw, red slaw, lamb bacon, MB sauce
- TURKEY BURGER 18**
MB sauce
- SALMON BURGER 22**
grilled atlantic salmon, house spices, MB sauce
- PULLED BEEF BURGER 22**
pulled beef brisket, fried onions, vegan cheese, red slaw
- BBO SALAMI + PASTRAMI BURGER 29**
salami, pastrami, bbq pastrami, crunchy fried onions, MB sauce
- IMPOSSIBLE BURGER 24**
like meat, coleslaw, red slaw, fried onions, brioche bun, lettuce, onion, pickle tomato, MB sauce
- VEGGIE MEATLESS BEEF BURGER 18**
for the vegetarian in you! Almost as good as the real thing!
- BURGER TOPPINGS**
5 EGG 3 CHILI 5 PULLED BRISKET 5 GUACAMOLE 3 CHEESE MODK 2 CRUNCH IT UP! - FREE INSIDE

SALADS

- CAESAR SALAD 14**
- GARDEN SALAD 16** 
spring mix, tomato, cucumber, radish, carrot, beet, & balsamic vinaigrette
- TOSTADO SALAD 18** 
spring mix, romaine, mushrooms, quinoa, red cabbage, shredded carrots, tomato, toasted sunflower and pumpkin seeds, balsamic dressing
- KALE CRUNCH SALAD 19** 
mixed greens, kale, cranberries, crispy quinoa, carrots, caramelized sweet potato, radishes, sunflower and pumpkin seeds, honey dijon
- SALMON STEAK 14** LAMB BACON 14
VEGGIE PATTY 14 PULLED BEEF 13
CHICKEN 14 STEAK 19
[PATTIES]
- BEEF 13 SALMON 19 TURKEY OR LAMB 15**

SLIDERS

- CHOICE: BEEF  LAMB | TURKEY**
all sliders come with lettuce + tomato + pickle
our sliders are 3" and 4oz each "no joke"
- 2 SLIDERS 16**
- 3 SLIDERS 21**

WRAPS & SANDWICHES

- SPICY SALMON WRAP 26**
romaine, tomato, avocado, caesars, chipotle mayo
- STEAK SANDWICH 21** 
prime beef, MB sauce, caramelized onions, tomato + lettuce, baguette and pickle chips
- PULLED BEEF BRISKET SANDWICH 25**
MB sauce, pickle chips, tomato + lettuce, baguette
- PASTRAMI SANDWICH 19** 
MB sauce, pickle chips, tomato + lettuce baguette
- GRILLED CHICKEN SANDWICH 19**
chicken breast, anguila, avocado, tomato
- MB SAUCE, PICKLES, SERVED IN A BAGUETTE OR BUN**
All above sandwiches can be made in a wrap

SMOKED

- served with fries + salad
- HOME SMOKED
- BRISKET 1/2 LB 22 1LB 39**
smoked brisket, dry rub
- DINORIB 34/LB**
HUGE!!! bone-in rib + smoked
- SMOKED CHICKEN BREAST 29**
lightly mesquite smoked
- SMOKED CHICKEN BREAST 29**
lightly mesquite smoked
- 3 LAMB BACON SMOKED 6**
- 2 CRUNCH IT UP! - FREE INSIDE**








STEAKS

- served with fries + salad
- 12 OZ STEAK + FRIES 32** 
- 16 OZ COWBOY PRIME STEAK 55**
prime cut, on the bone, aged 37 days
- 24 OZ COWBOY PRIME STEAK 74**
prime cut, on the bone, aged 37 days
- DELMONICO 10 OZ 44** 
thick, 3 pepper crust topped with herbs butter
- STEAK "SURPRISE" 10 OZ 49** 
tender, juicy, lean limited availability
- TOMAHAWK 33 OZ for two 109**
thick, juicy, aged, on a MEGA-RIB frenched bone

CHICKEN/FISH

- GRILLED CHICKEN PLATE 28**
boneless chicken breast + 1 side
- GRILLED SALMON + VEGGIES 34**
fresh dill, seasoned veggies, jasmine rice

SIDES

- BATTERED FRIES 8**  **TRUFFLE FRIES 13**
- BATTERED CAJUN FRIES 9** 
- SWEET POTATO FRIES 9** 
- GRILLED SEASONAL VEGGIES 10** 
- SIDE SALAD 9**  **PULLED BRISKET 14**
- JASMINE RICE 9** 
- LAMB BACON 16 PASTRAMI 12**
- FRIED "CRUNCHY" ONIONS 4** 
- CRUNCH IT UP CHIPS 4** 
- MINT BLENDED LEMONADE 9**
- ESPRESSO COFFEE 5**
- MINERAL WATER 500ml 6 1L 9**

BEVERAGES

- SODA 4**
- SNAPPLE 4**
- UNSWEETENED ICED TEA 5**
- SPARKLING 500ml 6 1L 9**

DESSERT IN A JAR

- OREO CRUNCH 13**
- NUTELLA 13**
- PB + CHOCOLATE FUDGE 13**
- SALTED CARAMEL 13**
- MARSHMALLOW BLUFF 13**
- CHEESECAKE MOUSSE 13**
- STRAWBERRY SHORTCAKE 16**

ALLERGY/DISCLAIMER: Our products may contain wheat, egg, soy or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. Please be advised containing raw, cooked to order or refrigerated meat, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Naturally, thoroughly cooking meats, poultry, seafood, or eggs reduces the risk of food borne illnesses.

ATTENTION RESIDENTS & NEIGHBORS

127 FOURTH AVENUE RESTAURANT LLC 201-759-7221

Company/DBA Name and Contact Number for Questions

Plans to open a

RESTAURANT WITH SIDEWALK CAFE

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

127 4th Ave, New York, NY 10003

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer, Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Wednesday, January 13 at 6:30pm

Online: <https://zoom.us/j/92199317942>

see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

Naphtaly Abenaim 201-759-7221

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

mn03@cb.nyc.gov - www.cb3manhattan.org