

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

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: 03/01/2021

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: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: RESTAURANT

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 11 DOYERS STREET

Cross streets: BOWERY AND PELL STREET

Name of applicant and all principals: MAXIMILIANO SUAREZ

Trade name (DBA): PULQUERIA

PREMISE:

Type of building and number of floors: COMMERCIAL BUILDING WITH 2 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: _____

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? 30

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): C6-1 WITH NO COMMERCIAL OVERLAY

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) 12PM TO 12AM MONDAY THRU FRIDAY

12PM TO 2AM SATURDAY AND SUNDAY

Number of tables? 12 Total number of seats? 24

How many stand-up bars/ bar seats are located on the premise? 1 BAR COUNTER WITH NO 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): 12 FT BY 7FT - 3INCH

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

MEXICAN FOOD

What are the hours kitchen will be open? SAME AS BUSINESS OPENING HOURS (OPEN TO CLOSE)

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

How many employees will there be? 5

Do you have or plan to install French doors accordion doors or windows? **NO**

Will there be TVs/monitors? Yes No (If Yes, how many?) 1

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 ACOUSTIC MUSIC (1 - 2 PPL BAND))

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

Please describe your sound system: BOSE SOUND 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.")

The Street is closed as Open Street Restaurant - no vehicular traffic and crowds not allowed

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

Our restaurant will be located in the basement. There is a concrete slab above . No sound will escape to the above floor and neither to the neighbor buildings. The walls in the basement are very thick and made with concrete.

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: _____

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. *I worked as a manager for the past 10 + years at 11 doyers st. I took over the place to become the owner of Pulqueria.*

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? 9

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. My license type is: beer & cider wine, beer & cider liquor, wine, beer & cider
2. I will operate a full-service restaurant, specifically a (type of restaurant) MEXICAN restaurant, or
 I will operate a MEXICAN RESTAURANT,
 with a kitchen open and serving food during all hours of operation OR with less than a full-service kitchen but serving food during all hours of operation OR Other
3. My hours of operation will be:
Mon 12PM -2AM; Tue 12PM -2AM; Wed 12PM - 2AM;
Thu 12PM - 2AM; Fri 12PM -2 AM; Sat 12PM - 2AM;
Sun 12PM - 2AM. (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)
4. I will not use outdoor space for commercial use OR
 My sidewalk café hours will be _____
5. I will employ a doorman/security personnel: NOT NEEDED
6. I will install soundproofing, NOT NEEDED. WALLS AND CEILINGS ARE ALREADY SOUNDPROOFED
7. 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, or during unamplified live performances or televised sports.
 I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified live performances or televised sports.

8. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ DJs per _____, more than _____ private parties per _____, _____ number of TVs.
9. I will play ambient recorded background music only.
10. 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.
11. I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. I will not participate in pub crawls or have party buses come to my establishment.
13. I will not have unlimited drink specials, including boozy brunches, with food.
14. 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 8PM.
15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. 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.

Name: MAXIMILIANO SUAREZ

Phone Number: 347-724-1666

ATTENTION RESIDENTS & NEIGHBORS

BLUE AGAVE NY INC DBA/ PULQUERIA

Company/DBA Name and Contact Number for Questions

**Plans to open a
RESTAURANT/BAR**

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

**at the following location
11 DOYERS ST, MANHATTAN**

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

Monday, March 15 at 6:30pm

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

see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

917-535-5051

Applicant Contact Information

**At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
mn03@cb.nyc.gov - www.cb3manhattan.org**

ATTENTION RESIDENTS & NEIGHBORS

第 3 社區居民 請注意

公司名字(Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主想要在第 3 社區申請生意相關牌照擴展生意)

(請選擇/please choose) 酒吧(Bar)/餐館 (Restaurant)
戶外咖啡 (Sidewalk Café) or 或者
後院花園咖啡(Backyard Use)

Address/生意地址

seeking a license to serve(以上的店主想要請以下相關酒牌照)

(請選擇/please choose) 啤酒和酒牌照(Beer & Wine) or/或者
啤酒牌照 (Beer) or/或者
酒和烈酒牌照 (Wine & Liquor)

Public meeting for comments

第 3 社區的居民有權利提出自己的意見和建議。

(CB3 SLA & DCA Committee Meeting)

曼哈頓第 3 社區委員會

酒牌和紐約市消費局有關小商業牌照委員會

Monday, March 15 at 6:30pm

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

see www.cb3manhattan.org for zoom meeting details

時間 (Time) 和地點 (Location)

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

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

(Please choose) Bar/Restaurant
sidewalk café/backyard use

(Favor de escoger) una Barra/un Restaurante
un café de acera o un patio de atrás

address

dirección

Seeking a license to serve

**En búsqueda de una
licencia para servir:**

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

**Public meeting
for comments**

**Reunión público
para comentarios**

Monday, March 15 at 6:30pm

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

see www.cb3manhattan.org for zoom meeting details

**At COMMUNITY BOARD 3
SLA & DCA Licensing
Committee Meeting**

**En la JUNTA COMUNITARIA 3
La reunión del Comité
de Licencias del SLA y del DCA**

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



GENERAL NOTES:

UNLESS OTHERWISE NOTED, GENERAL CONDITION OF THE CONTRACT FOR CONSTRUCTION, AIA DOCUMENT-201 SHALL APPLY. HEAT AND POWER DURING CONSTRUCTION SHALL BE PAID FOR BY THE OWNER, THE CONTRACTOR SHALL OBTAIN CERTIFICATE OF OCCUPANCY, SUBSTITUTION SHALL NOT BE MADE WITHOUT WRITTEN AUTHORIZATION BY THE ARCHITECT. THE PREMISES SHALL BE KEPT REASONABLY CLEAN AT ALL TIMES, AT THE COMPLETION OF WORK, THE CONTRACTOR SHALL REMOVE ALL WASTE MATERIALS, TOOLS RUBBISH, ETC. CLEAN ALL GLASS AND LEAVE WORK BROOM CLEAN UNLESS OTHERWISE SPECIFIED. THE CONTRACTOR SHALL CARRY WORKMAN'S COMPENSATION AND GENERAL LIABILITY INSURANCE. ALL WORK SHALL COMPLY WITH STATE AND LOCAL CODES AND ORDINANCES, THE CONTRACTOR SHALL FULLY GUARANTEE HIS WORK AND THE WORK OF HIS SUBCONTRACTOR FOR A PERIOD OF AT LEAST ONE YEAR AFTER COMPLETION OF THE PROJECT UNLESS OTHERWISE SPECIFIED. ALL WORK SHALL INDEMNIFY AND HOLD HARMLESS THE OWNER, ARCHITECT, AND THEIR AGENTS AND EMPLOYEES FROM AND AGAINST ALL CLAIMS, DAMAGES, LOSSES AND EXPENSES, INCLUDING ATTORNEYS FEES ARISING OUT OF OR RESULTING FROM THE PERFORMANCE OF THE WORK PROVIDED THAT ANY SUCH CLAIM, DAMAGE, LOSS OR EXPENSE.

- (A) IS ATTRIBUTABLE TO THE BODILY INJURY SICKNESS, DISEASE OR DEATH OR TO INJURY TO OR DESTRUCTION OF TANGIBLE PROPERTY (OTHER THAN WORK ITSELF) INCLUDING THE LOSS OF USER RESULTING THEREFROM.
- (B) IS CAUSED IN WHOLE OR IN PART BY ANY NEGLIGENT ACT OR OMISSION OF THE CONTRACTOR, ANY SUB-CONTRACTOR. ANYONE DIRECTLY OR INDIRECTLY EMPLOYED BY ANY OF THEM, OR ANYONE FOR WHOSE ACTS ANY OF THEM MAY BE LIABLE REGARDLESS OF WHETHER OR NOT IT IS CAUSED IN PART BY A PARTY INDEMNIFIED HEREUNDER. ALL MATERIALS, ASSEMBLIES AND METHODS OF CONSTRUCTION INCLUDING BUT NOT LIMITED TO FORM-WORK, BLOCK, FRAMING, NAILING, PLACING OF CONCRETE, ETC. ARE TO BE CAREFULLY SUPERVISED BY THE CONTRACTOR TO BE SURE THAT THEY ARE IN ACCORDANCE WITH THE ARCHITECT, THE CONTRACTOR SHALL BE RESPONSIBLE FOR SHOP DRAWINGS WHICH MAY BE NEEDED. ALL DIMENSIONS AND CONDITIONS ARE TO BE FIELD VERIFIED.

BUILDING DEPARTMENT NOTES:

1. PRIOR TO COMMENCEMENT OF WORK, THE CONTRACTOR SHALL OBTAIN PERMITS, APPLICATIONS, ETC., AS REQUIRED BY STATE AND LOCAL CODES.
2. ALL WORK SHALL COMPLY WITH RULES AND REGULATIONS OF THE NYC. DEPARTMENT OF BUILDINGS AND ALL AGENCIES HAVING JURISDICTION.
3. ALL MATERIALS ARE TO BE BSA OR MEA APPROVED IN ACCORDANCE WITH THE NYC CITY BUILDINGS CODES. ALL MATERIALS REQUIRING A FIRE RATED LABEL BY THE NEW YORK CITY CODES AND ON THE DRAWINGS SHALL BEAR THE NYC BOARD OF APPEALS APPROVAL NUMBER OR (IF PERMISSIBLE) THE UNDERWRITER'S LABORATORY INC..
4. INTERIOR FINISHES SHALL CONFORM TO THE FLAME SPREAD AND SMOKE DEVELOPED RATINGS PER SECTION 27-348 OF THE NYC BUILDING CODE. ALL INTERIOR FINISHES SHALL BE CLASS "A", UNLESS OTHERWISE NOTED.
5. PROVIDE FIRE STOPPING AS REQUIRED BETWEEN EACH FLOOR.
6. ITEMS OF CONTROLLED INSPECTIONS AS REQUIRED BY THE NYC BUILDING CODE SHALL BE INSPECTED AND/OR TESTED TO VERIFY COMPLIANCE WITH CODE REQUIREMENT. UNLESS OTHERWISE PROVIDED IN THE CODE, ALL REQUIRED INSPECTIONS AND TEST OF MATERIAL, SHALL BE MADE OR WITNESSED BY OR UNDER THE SUPERVISION OF AN ARCHITECT OR AN ENGINEER RETAINED BY OR ON BEHALF OF THE OWNER.
7. THE ARCHITECT OF THIS PROJECT HAS NOT BEEN RETAINED TO SUPERVISE THIS CONSTRUCTION (NOR FOR ANY FIELD SUPERVISION WHATSOEVER) AND ASSUMES NO RESPONSIBILITIES FOR THE PERFORMANCE OF THE WORK. SUPERVISION BY THE ARCHITECT IS LIMITED TO THAT WHICH IS REQUIRED BY THE BUILDING CODES ONLY WITH ALL COSTS BORNE BY THE OWNER.
8. THE GENERAL CONTRACTOR IS RESPONSIBLE FOR THE VERIFICATION OF ALL CONDITIONS AND DIMENSIONS AT THE BUILDING SITE AND HE IS TO NOTIFY THE ARCHITECT OF ANY DISCREPANCY PRIOR TO PROCEEDING WITH CONSTRUCTION WORK. HE SHALL TAKE DIMENSIONS AS REQUIRED AND BE RESPONSIBLE FOR SAME.
9. ALL CONTRACTORS USING THESE DRAWINGS ARE TO COMPLY WITH ALL LAWS, ORDINANCES, AND REGULATIONS WHICH BEAR ON THE SCOPE AND CONDUCT OF THE WORK IN REGARD TO THE MATERIALS, ASSEMBLIES, FORMS AND METHODS OF CONSTRUCTIONS AND SERVICE OF EQUIPMENT USED.

**SUPPRESSION SYSTEM JOB # 310301394
PERMITTED 02/27/2009**

SPECIAL INSPECTIONS ITEMS- TR1

FIRE-RESISTANT PENETRATIONS AND JOINTS	BC 1704.27
ENERGY CODE COMPLIANCE INSPECTION	BC 110.3.5

§28-104.8.4 TENANT PROTECTION PLAN.

CONSTRUCTION DOCUMENTS FOR ALTERATIONS OF BUILDINGS IN WHICH ANY DWELLING UNIT WILL BE OCCUPIED DURING CONSTRUCTION SHALL INCLUDE A TENANT PROTECTION PLAN. SUCH PLAN SHALL CONTAIN A STATEMENT THAT THE BUILDING CONTAINS DWELLING UNITS THAT WILL BE OCCUPIED DURING CONSTRUCTION AND SHALL INDICATE IN SUFFICIENT DETAIL THE SPECIFIC UNITS THAT ARE OR MAY BE OCCUPIED DURING CONSTRUCTION, THE MEANS AND METHODS TO BE EMPLOYED TO SAFEGUARD THE SAFETY AND HEALTH OF THE OCCUPANTS, INCLUDING, WHERE APPLICABLE, DETAILS SUCH AS TEMPORARY FIRE-RATED ASSEMBLIES, OPENING PROTECTIVE, OR DUST CONTAINMENT PROCEDURES. THE ELEMENTS OF THE TENANT PROTECTION PLAN MAY VARY DEPENDING ON THE NATURE AND SCOPE OF THE WORK BUT AT A MINIMUM SHALL MAKE DETAILED AND SPECIFIC PROVISIONS FOR:

1. **EGRESS.** AT ALL TIMES IN THE COURSE OF CONSTRUCTION PROVISION SHALL BE MADE FOR ADEQUATE EGRESS AS REQUIRED BY THIS CODE AND THE TENANT PROTECTION PLAN SHALL IDENTIFY THE EGRESS THAT WILL BE PROVIDED. REQUIRED EGRESS SHALL NOT BE OBSTRUCTED AT ANY TIME EXCEPT WHERE APPROVED BY THE COMMISSIONER.
2. **FIRE SAFETY.** ALL NECESSARY LAWS AND CONTROLS, INCLUDING THOSE WITH RESPECT TO OCCUPIED DWELLINGS, AS WELL AS ADDITIONAL SAFETY MEASURES NECESSITATED BY THE CONSTRUCTION SHALL BE STRICTLY OBSERVED.
3. **HEALTH REQUIREMENTS.** SPECIFICATION OF METHODS TO BE USED FOR CONTROL OF DUST, DISPOSAL OF CONSTRUCTION DEBRIS, PEST CONTROL AND MAINTENANCE OF SANITARY FACILITIES, AND LIMITATION OF NOISE TO ACCEPTABLE LEVELS SHALL BE INCLUDED.
- 3.1. THERE SHALL BE INCLUDED A STATEMENT OF COMPLIANCE WITH APPLICABLE PROVISIONS OF LAW RELATING TO LEAD AND ASBESTOS.
4. **COMPLIANCE WITH HOUSING STANDARDS.** THE REQUIREMENTS OF THE NEW YORK CITY HOUSING MAINTENANCE CODE, AND, WHERE APPLICABLE, THE NEW YORK STATE MULTIPLE DWELLING LAW SHALL BE STRICTLY OBSERVED.
5. **STRUCTURAL SAFETY.** NO STRUCTURAL WORK SHALL BE DONE THAT MAY ENDANGER THE OCCUPANTS.
6. **NOISE RESTRICTIONS.** WHERE HOURS OF THE DAY OR THE DAYS OF THE WEEK IN WHICH CONSTRUCTION WORK MAY BE UNDERTAKEN ARE LIMITED PURSUANT TO THE NEW YORK CITY NOISE CONTROL CODE, SUCH LIMITATIONS SHALL BE STATED.

DEMOLITION NOTES:

- BEFORE THE START OF EVERY DEMOLITION JOB, THE DEMOLITION CONTRACTOR SHOULD TAKE A NUMBER OF STEPS TO SAFEGUARD THE HEALTH AND SAFETY OF WORKERS AT THE JOB SITE. THE PREPARATORY OPERATIONS INVOLVE THE OVERALL PLANNING OF THE DEMOLITION JOB, INCLUDING THE METHODS TO BE USED TO BRING THE STRUCTURE DOWN, THE EQUIPMENT NECESSARY TO DO THE JOB, AND THE MEASURES TO BE TAKEN TO PERFORM THE WORK SAFELY. PLANNING FOR A DEMOLITION JOB IS AS IMPORTANT AS THE PERFORMANCE OF THE OPERATIONS ARE BEING PERFORMED. ONLY THOSE EMPLOYEES NECESSARY FOR THE PERFORMANCE OF THE OPERATIONS SHALL BE PERMITTED IN THESE AREAS.
 - NO MECHANICAL EQUIPMENTS TO BE USED AND NO SHORING REQUIRED
- REMOVE ALL PIPING INSULATION IN CELLAR.
REMOVE EXISTING ELECTRICAL OUTLETS, DEVICES & FIXTURES WHERE NECESSARY.
REMOVE ALL INTERIOR PARTITIONS & CEILING & THERE FINISHES WHERE NECESSARY.
REMOVE ALL TILE & CONCRETE SETTING BEDS AT WHERE NECESSARY.
- LEGEND :**
WALLS TO BE DEMOLISHED -----

PROGRESS INSPECTIONS ITEMS - TR8

LIGHTING IN DWELLING UNITS	(IIC2)
----------------------------	--------

CLIENT NOTES

1. WRITTEN NOTICE TO COMMENCE ANY CONSTRUCTION WORK SHALL BE GIVEN TO THE COMMISSIONER AT LEAST 24 HOURS BEFORE.
2. ALL WORK SHALL CONFORM TO THE REQUIREMENTS OF THE NEW YORK CITY BUILDING CONSTRUCTION CODE. ALL WORK SHALL ALSO CONFORM TO THE REQUIREMENTS OF ANY OTHER AUTHORITIES HAVING JURISDICTION.
3. ALL ELECTRICAL WORK TO BE DONE BY A LICENSED ELECTRICIAN AND APPLICATION TO BE FILED WITH THE BUREAU OF ELECTRICAL CONTROL LOCATED AT 60 HUDSON ST., NEW YORK, NY.
4. ALL PLUMBING WORK TO BE DONE BY A LICENSED PLUMBER.


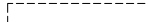
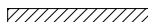






FOR PUBLIC SAFETY

MEANS AND METHODS SHOULD BE DETERMINED BY THE CONTRACTOR

NOTE:

ARCHITECT AND PE ARE NOT RESPONSIBLE FOR CONSTRUCTION, ADMINISTRATION, OPERATION.

LEGEND

LOT LINE	
WALL TO BE REMOVED	
NEW WALL	
BREAK LINE	
NEW 2 HR. RATED WALL	
CARBON MONOXIDE/SMOKE DETECTOR	
FLOOR DRAIN	
EXHAUST FAN	
EXIT SIGN/EMERGENCY LIGHT	

**PROJECT ADDRESS:
11 DOYERS STREET
MANHATTAN, NY-10013**

BLOCK	162	CROSS STREET BOWERY, PELL STREET
LOT	28	
ZONE	C6-1	
MAP	12d	

PROJECT SCOPE:

FILED FOR INTERIOR RENOVATION EXISTING RESTAURANT AS PER PLAN. MINOR CHANGE INTERIOR AT CELLAR. NO CHANGE IN USE, EGRESS AND OCCUPANCY.

DRAWING TITEL:

- GENERAL NOTES

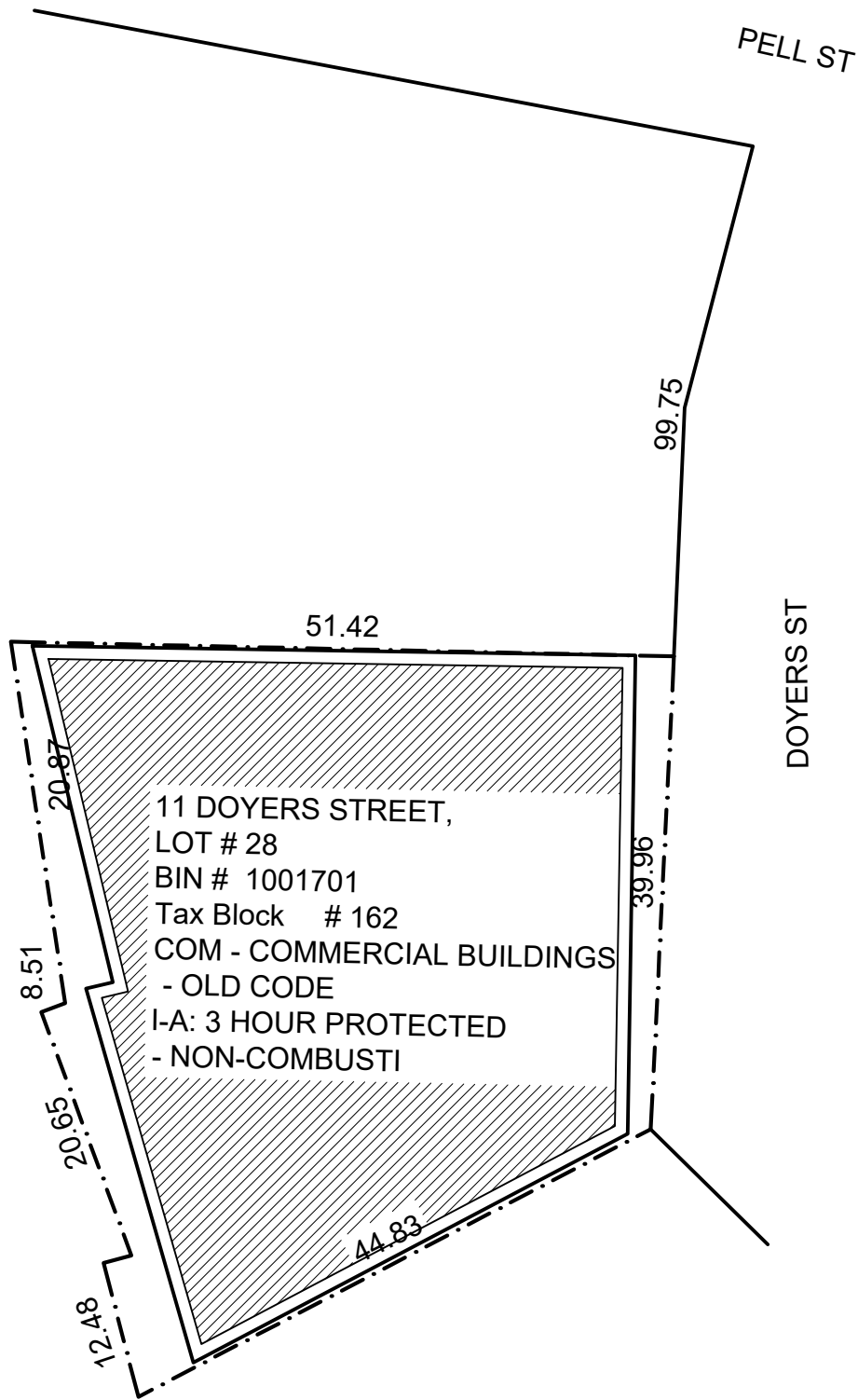
REVISIONS:

NO.	DATE	DESCRIPTION	APPROV.

DRAWING No.: A-001.00	DATE: 01/30/2021 AV#032021
--	-------------------------------

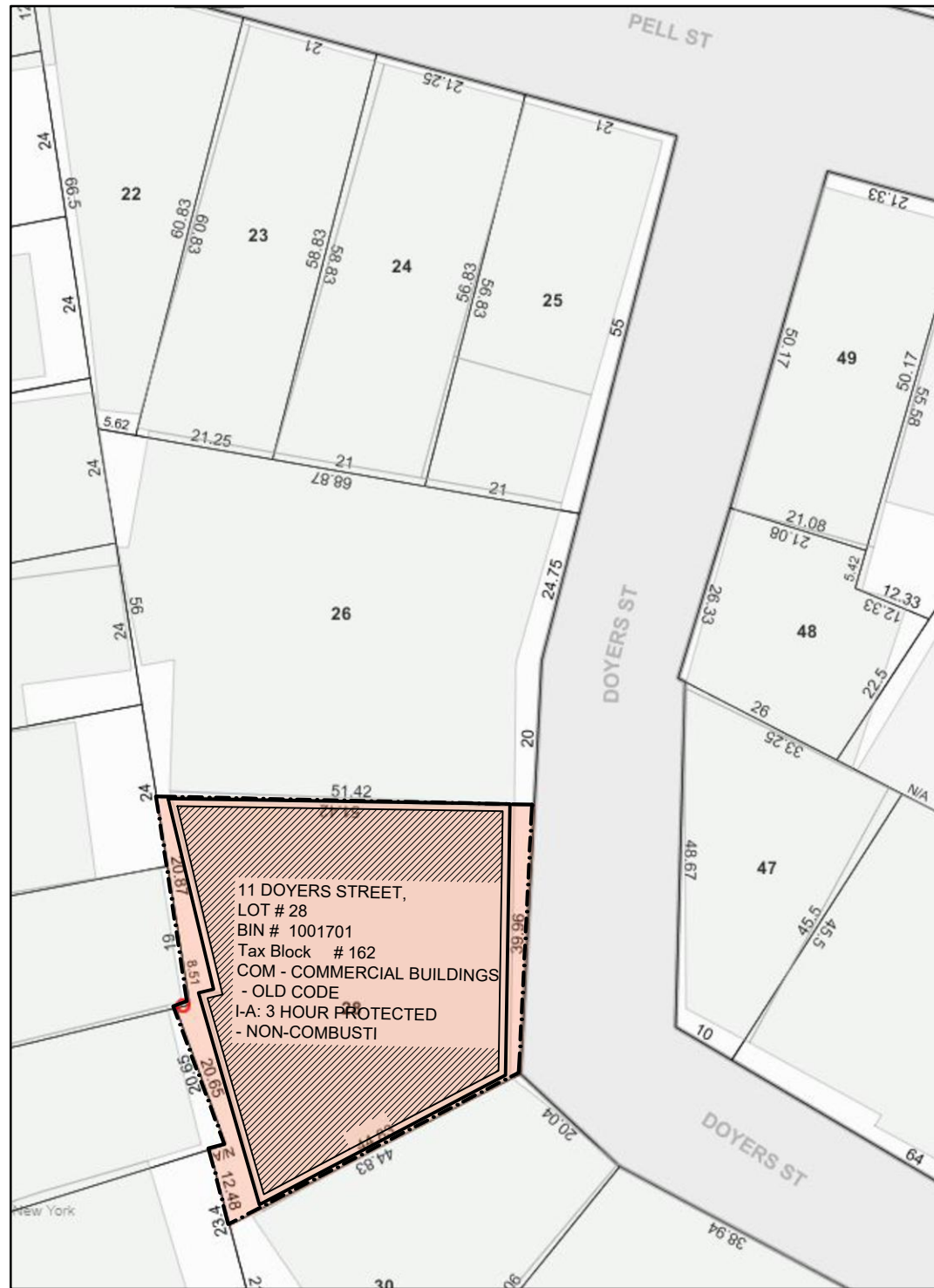
SEAL & SIGNATURE:

RESERVED FOR DOB BSCAN



11 DOYERS STREET,
 LOT # 28
 BIN # 1001701
 Tax Block # 162
 COM - COMMERCIAL BUILDINGS
 - OLD CODE
 I-A: 3 HOUR PROTECTED
 - NON-COMBUSTI

PLOT PLAN
 SCALE: NOT TO SCALE



DIGITAL TAX MAP
 NOT TO SCALE

PROJECT ADDRESS:
 11 DOYERS STREET
 MANHATTAN, NY-10013

BLOCK	162	CROSS STREET BOWERY, PELL STREET
LOT	28	
ZONE	C6-1	
MAP	12d	

PROJECT SCOPE:

FILED FOR INTERIOR RENOVATION
 EXISTING RESTAURANT AS PER PLAN.
 MINOR CHANGE INTERIOR AT CELLAR.
 NO CHANGE IN USE, EGRESS AND
 OCCUPANCY.

DRAWING TITEL:

- PLOT PLAN
- TAX MAP
- NOTES

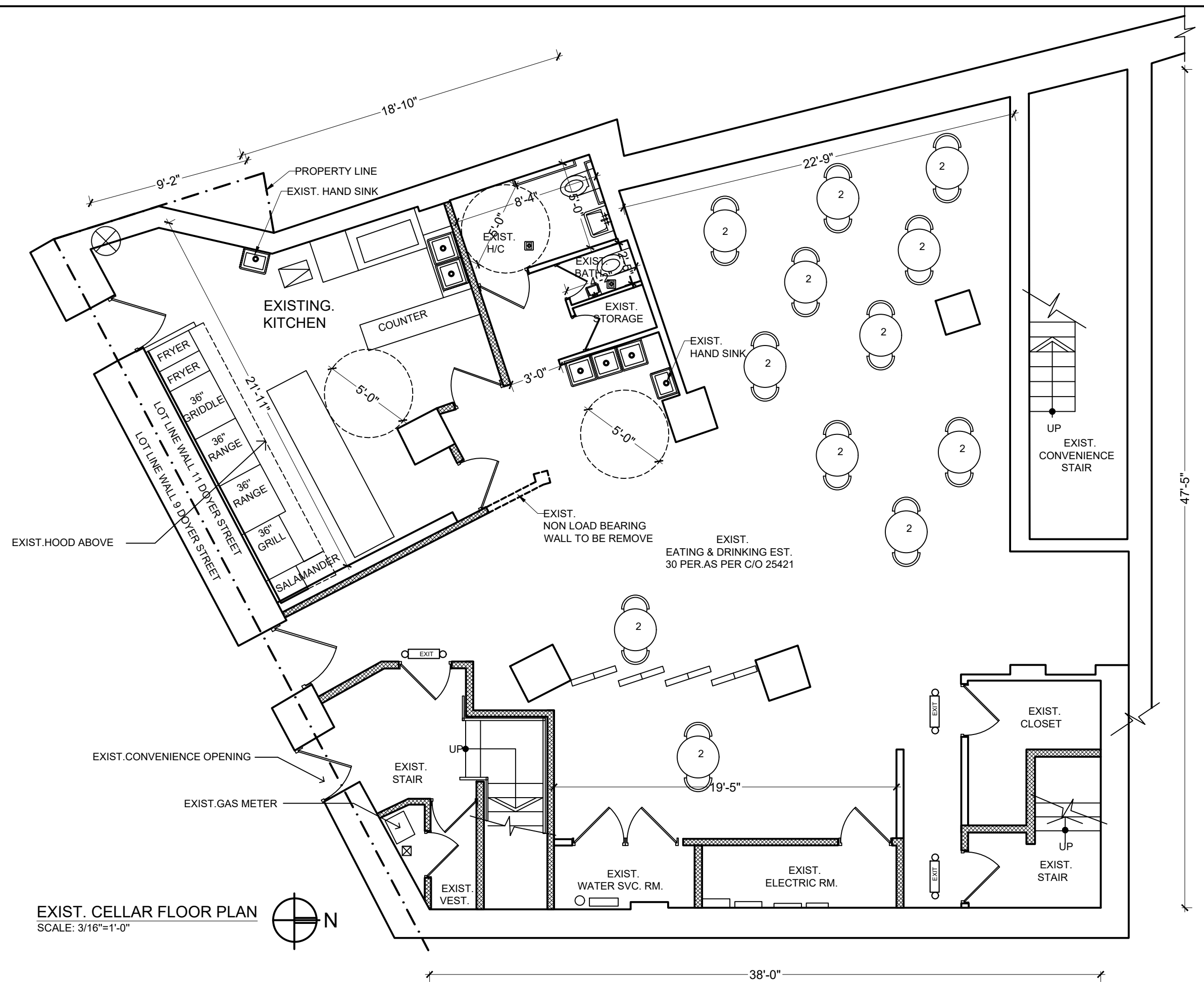
REVISIONS:

NO.	DATE	DESCRIPTION	APPROV.

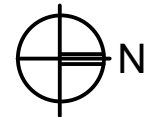
DRAWING No.: A-002.00
DATE: 01/30/2021
 AV#032021

SEAL & SIGNATURE:

RESERVED FOR DOB BSCAN



EXIST. CELLAR FLOOR PLAN
SCALE: 3/16"=1'-0"



PROJECT ADDRESS:
11 DOYERS STREET
MANHATTAN, NY-10013

BLOCK	162	CROSS STREET BOWERY, PELL STREET
LOT	28	
ZONE	C6-1	
MAP	12d	

PROJECT SCOPE:
FILED FOR INTERIOR RENOVATION
EXISTING RESTAURANT AS PER PLAN.
MINOR CHANGE INTERIOR AT CELLAR.
NO CHANGE IN USE, EGRESS AND
OCCUPANCY.

DRAWING TITEL:
- EXISTING 1ST FLOOR PLAN (PARTIAL)
- PROPOSED 1ST FLOOR PLAN (PARTIAL)

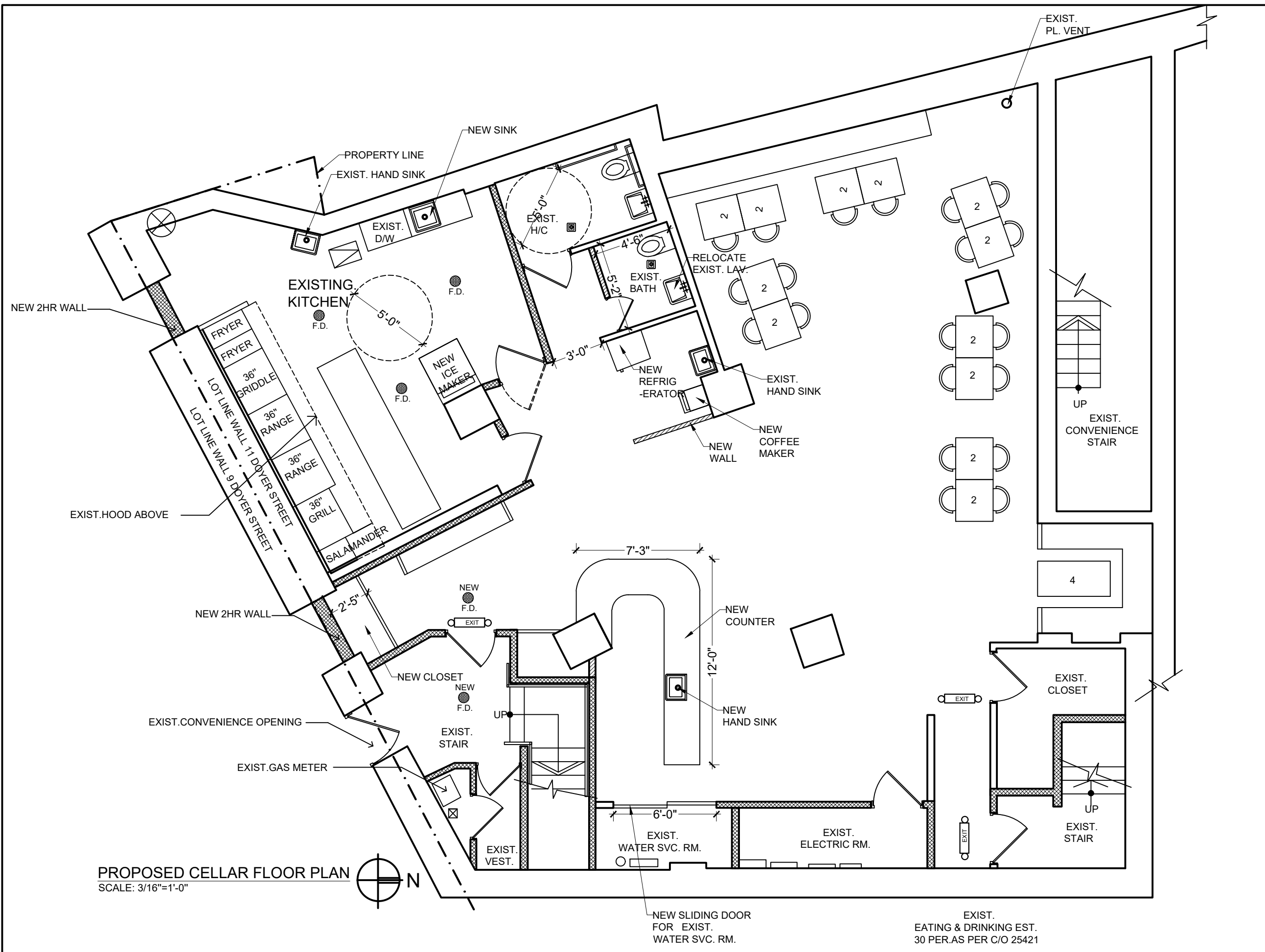
REVISIONS:

NO.	DATE	DESCRIPTION	APPROV.

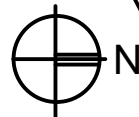
DRAWING No.: A-003.00	DATE: 01/30/2021 AV#032021
---------------------------------	-------------------------------

SEAL & SIGNATURE:

RESERVED FOR DOB BSCAN



PROPOSED CELLAR FLOOR PLAN
SCALE: 3/16"=1'-0"



PROJECT ADDRESS:
11 DOYERS STREET
MANHATTAN, NY-10013

BLOCK	162	CROSS STREET BOWERY, PELL STREET
LOT	28	
ZONE	C6-1	
MAP	12d	

PROJECT SCOPE:
FILED FOR INTERIOR RENOVATION
EXISTING RESTAURANT AS PER PLAN.
MINOR CHANGE INTERIOR AT CELLAR.
NO CHANGE IN USE, EGRESS AND
OCCUPANCY.

DRAWING TITEL:
- HOOD DETAILS

REVISIONS:

NO.	DATE	DESCRIPTION	APPROV.

DRAWING No.: A-004.00
DATE: 01/30/2021
AV#032021

SEAL & SIGNATURE:

RESERVED FOR DOB BSCAN



ATTENTION RESIDENTS & NEIGHBORS

BILLIE AGAVE NY INC. DBA/ FLAQUERIA
Company/DBA Name and Contact Number for Questions

Plans to open a
RESTAURANT/BAR

(Please check for Reservations, Check and indicate if there will be a Take-out, Car or Delivery Location)

at the following location
11 DOYERS ST, MANHATTAN

(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

Monday, March 15 at 6:30pm

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

see www.cb3manhattan.org for zoom meeting details

Zoom Meeting Information

917-535-5011

Special Council Information

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
mnd3@ch.nyc.gov - www.cb3manhattan.org

ON CROW
HOOP HEAVEN AS FANS RETURN TO GARDEN, BARCLAYS
NEW YORK POST
The Best Sports
Putin-critic Panarin takes leave after dubious Russian report alleges assault in 2011
BULLIN WALKER, LARRY BROOKS / PHOTO 66-61
RED VS. BLUESH
LINDOR LIKES LOOK OF TATIS MEGA

NEW YORK POST \$1 less
CITY FINAL
NEW YORK RANGER
SEE SPORTS

FLAQUERIA
PLATOS PRINCIPALES
PLATOS PRINCIPALES
TAPAS

SUPPORTER
NEW YORK STATE PARK POLICE
PBA
NEW YORK STATE PARK POLICE

WE DELIVER
WITH
POSTMATES

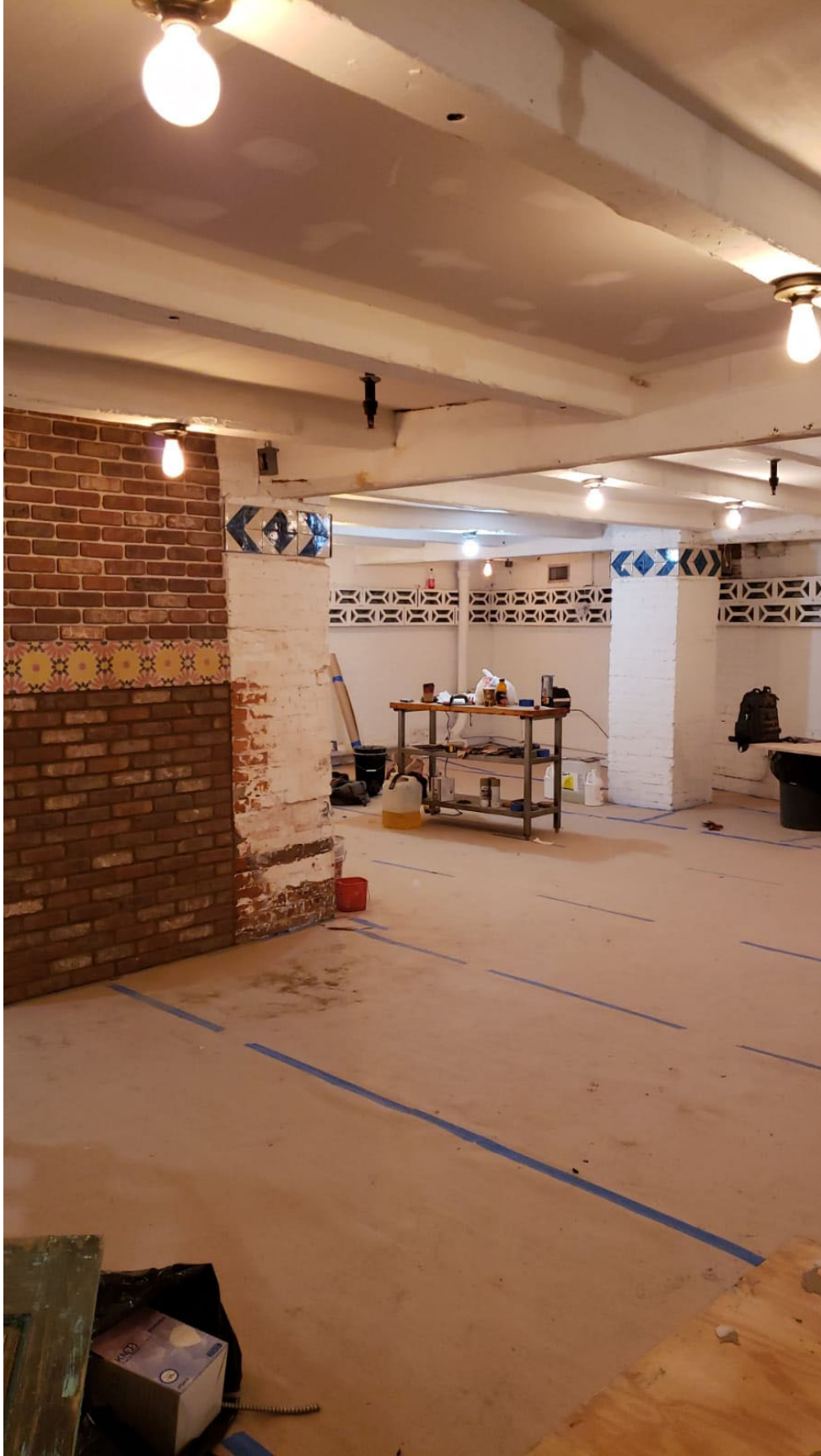
caviar
Order for delivery or pickup.

LEGAL NOTICE
NOTICE OF PUBLIC HEARING & COMMENT PERIOD

NOTICE
POSTED ON
FEB.25,2021



DINING AREA
IN
RENOVATION



DINING AREA
IN
RENOVATION



RESTROOM
LOCATION



KITCHEN AREA
IN
RENOVATION



BAR AREA
PROPOSED
LOCATION



@PULQUERIANYC



EXECUTIVE CHEF

DARWIN GUZMAN

PLATOS PRIMEROS

GUACAMOLE 15

Avocado, Lime, Jalapeno, Cilantro

MEXICAN CAESAR SALAD 14

Romaine Lettuce, Cherry Tomatoes, Avocado, Radicchio, Queso Cojita, Parmejano (Chicken +4 : Shrimp +4 : Steak +6)

TRI COLOR QUESADILLAS 12

Tinga Chicken, Jalapeno Chorizo, Queso Hebra

GUACAMOLE DE MERCADO 16

Our Classic Guac with Market Ingredients

QUESO FUNDIDO 14

Monterey Jack Cheese, Fried on Skillet (Chorizo +4)

MARKET CEVICHE 16

Chefs Daily Preparation, Housemade Plantain Chips

TOSTADAS DE ATUN 16

Tuna Crudo, Avocado, Chipotle Aioli, Lime, Crispy Shallots

PLATOS FUERTES

PESCADO DEL DIA 26

Chefs Daily Preparation, please ask your server.

10oz RIB EYE STEAK 30

Simply Grilled served with Red Wine Pepper Jus and Truffle Mashed Potatoes

POLLO 25

Grilled Organic Half Chicken with Tequila Mole Poblano, and open face Tamale

ENCHILADAS DUALISTAS CHOICE OF 2: 24

VERDE: Roasted Chicken or Vegetable, Tomatillo, Queso Monterey

ROJO: Braised Beef, Guajillo Salsa, Queso Monterey

MOLE: Roasted Chicken, Queso Monterey

ACOMPANAMIENTOS

5

ESQUITES
RICE & BEANS

YUCA FRITA
TRUFFLE MASHED POTATOES
SWEET PLANTAIN

TACOS

AGUACATE 16

Breaded Avocado Slice, Basil Slaw, Pickled Peppers, Harissa Mayo On Corn

CAULIFLOR 16

Grilled or Baja

Cauliflower, Chickpeas, Pickled Cabbage, Avocado Salsa on Corn Tortilla

GRINGA 16

Guajillo Marinated Chicken, Pico De Gallo, Crema, Monterey Jack on Flour Tortilla

BARBACOA 16

Braised Beef, Avocado Cilantro Salsa, White Onion on Corn Tortilla

CARNE ASADA 19

NY Strip, Chile Manzano, Salsa Roja, Chili Poblano, Rajitas on Corn Tortilla

CARNITAS 16

Pork Shoulder, Scallions Cilantro Radish, Sweet Peppers on Corn Tortilla

PESCADO 18

Grilled or Baja

Barramundi Fish, Grilled Tomatillo, Jalapenos on Corn Tortilla

CAMARONES 18

Grilled or Baja

Red Cabbage Slaw, Chunky Mango Salsa on Flour Tortilla

PARA COMPARTIR

BAD HOMBRES (One of every Taco) 50

EL CHAPO (Two of every Taco) 85

PLEASE NOTIFY YOUR SERVER OF ALL DIETARY RESTRICTIONS & ALLERGIES / MENU CHANGES NOT PERMITTED
20% GRATUITY ADDED FOR PARTIES OF 6 + / CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

BEBIDAS TRADICIONALES

	Glass	Carafe
MARGARITA CLASICA - Libelula Tequila, Triple Sec, Fresh Lime	15	55
MARGARITA DE MERCADO - Margarita with Seasonal Ingredients	16	60
MARGARITA DE MEZCAL - Banhez Mezcal, Triple Sec, Fresh Lime	16	65
FRIDA - Banhez Mezcal, Watermelon, Lemon, Fresh Mint	16	
SOME LIKE IT HOT - Libelula Tequila, Jalapeno, Cucumber, Lime, Agave	15	65
SANGRIA - Pinot Noir, Golden Rum, Agave, Seasonal Fruit	12	35
PALOMA - Libelula Tequila, Lime, Mexican Squirt Soda	15	65
EL SANCHO - Organic Gluten Free Cucumber Vodka, Ginger, Cider, Fresh Mint	16	
NEGRONI MEXICANA - Banhez Mezcal, Aperol, Ancho Reyes, Chocolate Bitters	17	
SMOKING GUN - Banhez Mezcal, Pineapple, Lime, Serrano, Cilantro	16	

COCTELES DE PULQUE

	Glass	Carafe
MANGO - Libelula Tequila, Pulque, Mango, Agave	15	65
TIJUANA FLASHBACK - Pulque, Banhez Mezcal, Tomatillo, Cilantro, Habanero, Lime	17	70
PULQUE CLASICO - Naturally Fermented Agave Juice	8	55
PULQUE DE MERCADO - Libelula Tequila, Pulque, Seasonal Ingredients	15	65

CERVEZA

NEGRA MODELO	8	MEXICALI	6
MODELLO ESPECIAL	8	CORONA	8
PACIFICO	8	DOS EQUIS LAGER	8
BOCANEGRA DUNKEL	9	MONOPOLIO	8
BOCANEGRA PILSNER	9	DAY OF THE DEAD(IPA)	8

VINO

ROJO

PAVO REAL TINTO 2012	10/35
<i>Grenache</i>	
L.A.CETTO	12/40
<i>Cabernet Sauvignon</i>	
L.A.CETTO - NEBBIOLO	NA/60
<i>Cabernet Sauvignon</i>	

BLANCO

PAVO REAL BLANCO 2012	10/35
<i>Sauvignon/Chenin Blanc</i>	
L.A.CETTO	12/40
<i>Chardonnay</i>	

ROSADO

OSTATU 2016	14/55
<i>Rioja</i>	

ESPUMOSO

L.A.CETTO CAVA	13/45
<i>Sparkling Brut NV</i>	
POEMA CAVA	15/55
<i>Sparkling Brut NV</i>	

HORA FELIZ

TUESDAY - ALL NIGHT FROM 5pm
 WEDNESDAY - THURSDAY 5pm - 8pm
 FRIDAY 5pm - 7pm

TACOS - \$4 Each

TRI COLORES QUESADILLA - \$8

QUESO FUNDIDO - \$12

BAD HOMBRES (*one of every taco*) - \$30

EL CHAPO (*two of every taco*) - \$60

MARGARITA CLASICA - \$10 / \$40

ALL BEERS - \$6

PAVO REAL BLANCO - \$6

PAVO REAL TINTO - \$6

MICHELADA - \$8

SANGRIA - \$8 / \$35

DEPARTMENT OF HOUSING AND BUILDINGS

BOROUGH OF MANHATTAN, CITY OF NEW YORK HVC

No. **25421**
Date **November 22, 1939**

CERTIFICATE OF OCCUPANCY

(Standard form adopted by the Board of Standards and Appeals and issued pursuant to Section 646 of the New York Charter, and Sections C.26-181.0 to C.26-187.0 inclusive, Administrative Code (2.1.3.1. to 2.1.3.7.) B.C.)

This certificate supersedes C. O. #

To the owner or owners of the building or premises:

THIS CERTIFIES that the ~~new~~ ~~altered~~ ~~existing~~ ~~building~~ ~~premises~~ located at

11-13 Doyers Street
40'0" front

Block **17** Lot

conforms substantially to the approved plans and specifications, and to the requirements of the building code and all other laws and ordinances, and of the rules and regulations of the Board of Standards and Appeals, applicable to a building of its class and kind at the time the permit was issued; and

CERTIFIES FURTHER that, any provisions of section 646F of the New York Charter have been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent.

N.B. or Alt. No.— **2831-1939**

Construction classification—

Occupancy classification— **commercial**

Height **2** stories, **nonfireproof**

Date of completion— **November 15, 1939**

Located in **26'0"** Use District.

Area— Height—

Zone at time of issuance of permit— **unrestricted**

This certificate is issued subject to the limitations hereinafter specified and to the following resolutions of the Board of Standards and Appeals:

(Calendar numbers to be inserted here)

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED			USE
		MALE	FEMALE	TOTAL	
Cellar				30	Restaurant
1st Story	75			15 each	Two (2) Stores
2nd "	75			15	Store

Borough Superintendent. *CB*

EDUCATION DEPARTMENT

NEW YORK CITY

CERTIFICATE OF OCCUPANCY

NO CHANGES OF USE OR OCCUPANCY NOT CONSISTENT WITH THIS CERTIFICATE SHALL BE MADE UNLESS FIRST APPROVED BY THE BOROUGH SUPERINTENDENT

Unless an approval for the same has been obtained from the Borough Superintendent, no change or re-arrangement in the structural parts of the building, or affecting the light and ventilation of any part thereof, or in the exit facilities, shall be made; no enlargement, whether by extending on any side or by increasing in height shall be made; nor shall the building be moved from one location or position to another; nor shall there be any reduction or diminution of the area of the lot or plot on which the building is located.

The building or any part thereof shall not be used for any purpose other than that for which it is certified.

The superimposed, uniformly distributed loads, or concentrated loads producing the same stresses in the construction in any story shall not exceed the live loads specified on reverse side; the number of persons of either sex in any story shall not exceed that specified when sex is indicated, nor shall the aggregate number of persons in any story exceed the specified total; and the use to which any story may be put shall be restricted to that fixed by this certificate except as specifically stated.

This certificate does not in any way relieve the owner or owners or any other person or persons in possession or control of the building, or any part thereof, from obtaining such other permits, licenses or approvals as may be prescribed by law for the uses or purposes for which the building is designed or intended; nor from obtaining the special certificates required for the use and operation of elevators; nor from the installation of fire alarm systems where required by law; nor from complying with any lawful order for additional fire extinguishing appliances under the discretionary powers of the fire commissioner; nor from complying with any lawful order issued with the object of maintaining the building in a safe or lawful condition; nor from complying with any authorized direction to remove encroachments into a public highway or other public place, whether attached to or part of the building or not.

If this certificate is marked "Temporary", it is applicable only to those parts of the building indicated on its face, and certifies to the legal use and occupancy of only such parts of the building; it is subject to all the provisions and conditions applying to a final or permanent certificate; it is not applicable to any building under the jurisdiction of the Housing Division unless it is also approved and endorsed by them, and it must be replaced by a full certificate at the date of expiration.

If this certificate is for an existing building, erected prior to March 14, 1916, it has been duly inspected and it has been found to have been occupied or arranged to be occupied prior to March 14, 1916, as noted on the reverse side, and that on information and belief, since that date there has been no alteration or conversion to a use that changed its classification as defined in the Building Code, or that would necessitate compliance with some special requirement or with the State Labor Law or any other law or ordinance; that there are no notices of violations or orders pending in the Department of Housing and Buildings at this time; that Section 646F of the New York City Charter has been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent, and that, so long as the building is not altered, except by permission of the Borough Superintendent, the existing use and occupancy may be continued.

"§.646 F. No certificate of occupancy shall be issued for any building, structure, enclosure, place or premises wherein containers for combustibles, chemicals, explosives, inflammables and other dangerous substances, articles, compounds or mixtures are stored, or wherein automatic or other fire alarm systems or fire extinguishing equipment are required by law to be or are installed, until the fire commissioner has tested and inspected and has certified his approval in writing of the installation of such containers, systems or equipment to the Borough superintendent of the borough in which the installation has been made. Such approval shall be recorded on the certificate of occupancy."

Additional copies of this certificate will be furnished to persons having an interest in the building or premises, upon payment of a fee of fifty cents per copy.



Search By Proximity

Enter an address, city or place to view Liquor Lic Information

11 Doyers St, New York, NY, 10013, USA

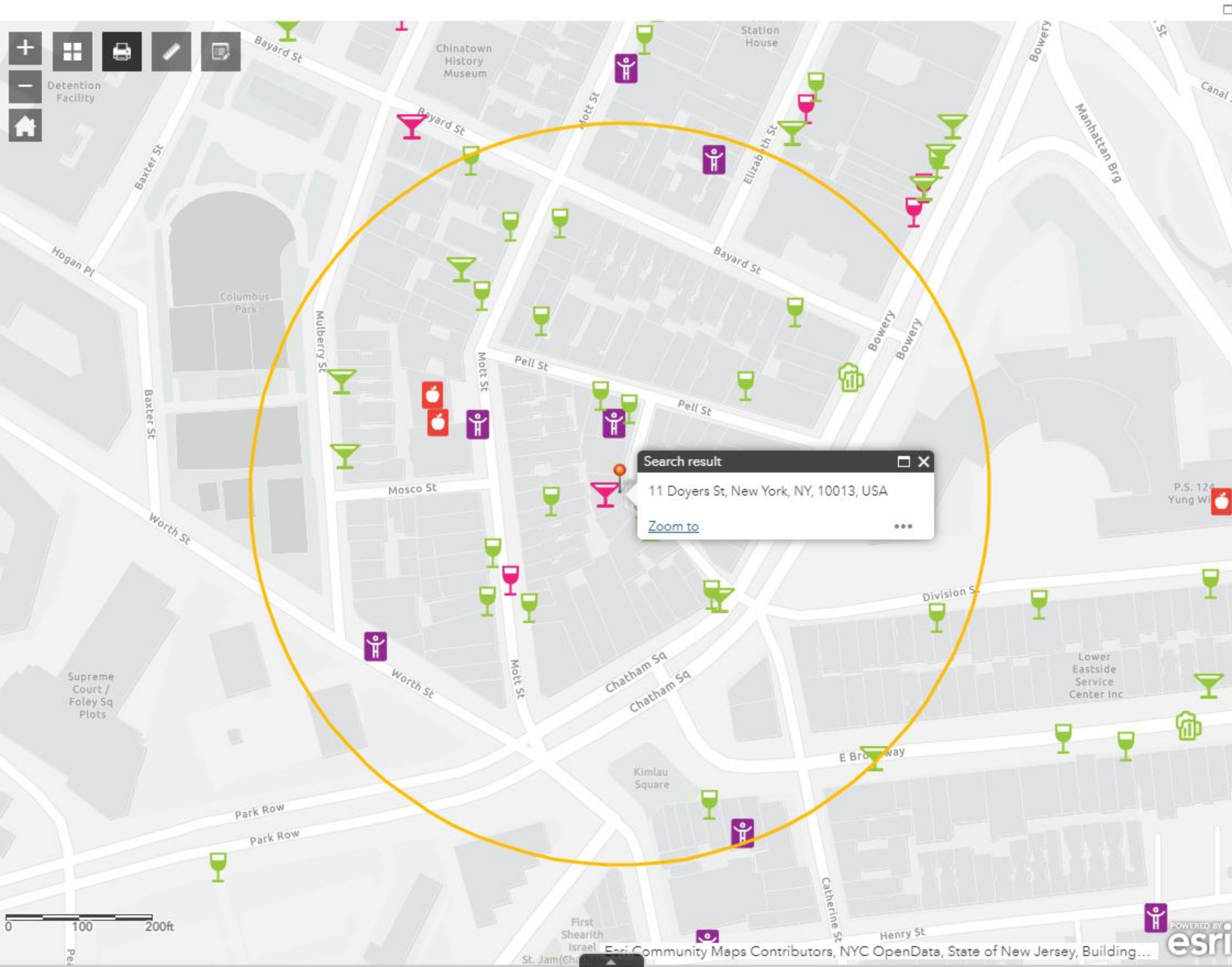


Show results within (Feet) 500



Active Licenses	(23)
8 TUXEDOS INC Active License	62.3 ft
PINGS NYC INC Active License	93.24 ft
JOE'S GINGER CORP Active License	114.8 ft
PELL 23 INC Active License	133.73 ft
NOM WAH DIM SUM PARLOR INC Active License	164.32 ft
WO HOP 17 INC Active License	169.71 ft
APOTHEKE LLC Active License	197.1 ft
AJISEN NOODLE RESTAURANT INC Active License	197.5 ft
FAMOUS SICHUAN NEW YORK INC Active License	224.49 ft
11 KITCHEN INC Active License	230.46 ft
SICHUAN HOT POT CUISINE INC Active License	256.33 ft
MOTTIE PROJECT INC Active License	325.04 ft
LIAO DE HEN INC Active License	340.43 ft
GREAT N Y NOODLETOWN INC Active License	350.84 ft
TEA BISTRO INC Active License	370.79 ft
NEW SHANGHAI DELUXE CORP Active License	373.34 ft
MJK FOODS LLC Active License	376.07 ft
51 MOTT STREET RESTAURANT INC Active License	389.89 ft
40 MULBERRY RESTAURANT INC Active License	406.15 ft
DIM SUM GO GO INC Active License	436.06 ft
EAST SEAFOOD INC Active License	460.18 ft
BAYARD SUSHI INC Active License	491.03 ft
GOLDEN UNICORN GOURMET CORP Active License	495.37 ft





Layer List

Layers

- Active Licenses
- Pending Licenses
- Inactive Licenses
- Places of Worship

Filter

Active Licenses

- On Premises Liquor
- On Premises Wine
- On Premises Beer

Legend

Inactive Licenses

- On Premise Liquor
- On Premise Wine
- On Premise Beer
- Off Premise Liquor
- Off Premise Wine
- Off Premise Beer
- Manufacturing
- Wholesale

Places of Worship

- Places of Worship

Public/Private Schools

- Public/Private Schools