

# 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](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: February 18, 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: OP 1196697

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

Previous or current use of the location: Restaurant

Corporation and trade name of current license: FTCCM LLC

### APPLICANT:

Premise address: 103 1st Avenue New York, NY 10013

Cross streets: East 6th St. & East 7th St.

Name of applicant and all principals: Sidney's Five LLC, David Lowenstein, Kaiyip Woo

Trade name (DBA): Sidney's Five

**PREMISE:**

Type of building and number of floors: Multi Use Commercial & Residential. Five 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? 74

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): C2-5

**PROPOSED METHOD OF OPERATION:**

Will any other business besides food or alcohol service be conducted at premise?  Yes  No

If yes, please describe what type: \_\_\_\_\_

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) 11am-2am mon-sun.

Number of tables? 20 Total number of seats? 63

How many stand-up bars/ bar seats are located on the premise? 15

(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): L-Shaped Bar, 25' long and 6' wide. Located in middle

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

A seafood focused menu with assorted other proteins and vegetarian options.

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? \_\_\_\_\_

How many employees will there be? Approximately 15-20 total

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

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

Will premise have music?  Yes  No

If Yes, what type of music?  Live musician  DJ  Juke box  Tapes/CDs/iPod

If other type, please describe \_\_\_\_\_

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

Please describe your sound system: Standard background ambient Bose sound system

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: \_\_\_\_\_

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 David Lowenstein, Pickler & Co - Cafe & Sandwich shop (5.5 years operating)

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? 8

How many On-Premise (OP) liquor licenses are within 500 feet? 28

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) full service seafood restaurant, or  I will operate a \_\_\_\_\_,  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 11a-2a; Tue 11a-2a; Wed 11a-2a;  
 Thu 11a-2a; Fri 11a-2a; Sat 10a-2a;  
 Sun 10a-2a. (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: \_\_\_\_\_
6.  I will install soundproofing, \_\_\_\_\_
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 6pm.
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: Kaiyip Woo

Phone Number: 646-373-2222

**From:** Ravi Ivan Sharma ravi@sharmalaw.com  
**Subject:** Re: Notice for Application for OP License for Restaurant at 103 1st Ave, NY NY 10003  
**Date:** February 25, 2021 at 4:38 PM  
**To:** vit@czechmarionettes.org, richard@lespi-nyc.org, info@evccnyc.org, ck@wingflicx.com



Dear concerned local community and block associations.

PLEASE ignore and discard the prior email sent in error which inadvertently referenced the incorrect applicant.

Instead this is the accurate description (the attachment was/is correct however).

Attached please find a notice of hearing before community board No. 3 this March 15, 2021 for an application by Sidney's Five LLC at 103 First Avenue. This application is for a full liquor license at an existing location restaurant. My clients are seeking are a full seafood restaurant with kitchen open at all hours but unlike the prior licensee will NOT have live music but instead background level recorded music ONLY.

If you have any concerns please reach out to me and I will put you in direct contact with my client who will be happy to answer any questions or concerns.

**Ravi Ivan Sharma**

**SHARMALAW - Ravi Ivan Sharma, P.C.**

26 Broadway, 26th Floor  
New York, New York 10004

☎ 213 537 5953 (voicemail)

☎ 212 537 5957 (main)

☎ 213 537 5957 (cell)

☎ 212 537 5956 (fax)

☎ 347 797 1938 (conference call-in)

[www.sharmalaw.com](http://www.sharmalaw.com)

@sharmalaw

Sidney's Five LLC  
103 1st Avenue  
CB3 - Questionnaire Addendum

### Principal's Relevant Food & Beverage Experience

#### **EDIE UGOT**

Executive Chef - EdieJo's, Brooklyn

*August 2019 - Present (1 yr and 6 months)*

Chef de Cuisine - The Spotted Pig & The Breslin Bar and Dining Room, Manhattan

*July 2009 - August 2019 (10 years)*

#### **DAVID LOWENSTEIN**

Owner & Operator – Pickler & Co, Manhattan

*June 2015 - Present (5 years and 8 months)*

Operations Manager - Applegate Kitchens, Manhattan & Connecticut

*January 2012 - January 2015 (3 yrs)*

Server, Expo, Supervisor- Eleven Kitchen, Pittsburgh

*July 2010 - October 2011 (1 years and 3 months)*

#### **WALKER CHAMBLISS**

Bar Manager – M. Wells Steakhouse, LIC

*October 2018 - Present (2 years and 4 months)*

Bartender – Union Square Cafe, Manhattan

*June 2017 - March 2019 (1 year and 8 months)*

Bartender – The Spotted Pig, Manhattan

*August 2013 - June 2017 (3 years and 9 months)*

#### **NINA WOOLF**

Creative Operations Director - Another Sky, Upstate

*October 2016 - Present (4 years)*

Facilitator - Everard Findlay, Manhattan

*January 2007 - Present (12 years and 8 months)*

General Manager - Three's Brewing, Brooklyn

*January 2014 - January 2015*

#### **KAI WOO**

Head Bartender - Union Square Café, Manhattan

*August 2017 – March 2020 (2 years and 8 months)*

Bartender - Bonnie Vee NYC, Manhattan

*April 2014 – June 2017 (3 years and 2 months)*

Bar Manager, Bartender - Tacu Tacu, LuLu Lounge, Manhattan

*August 2002 – December 2010 (8 years and 4 months)*

For any questions, comments, or concerns, please email Sidney's Five LLC Member David Lowenstein at [db.lowenstein@gmail.com](mailto:db.lowenstein@gmail.com).

Sidney's Five LLC  
103 1st Avenue  
CB3 - Questionnaire Addendum

### Noise Management Proposal

The Sidney's Five premises are soundproofed to control the noise from our operation. In addition, we will play music at an ambient background level. No live music, jukebox, or DJ performances will take place under any circumstance. Signs will be posted on the interior and exterior of the Premises reminding guests to be respectful of our neighbors. Loud or unruly guests inside or outside the Premises will be asked to leave. If they do not leave, the proper authorities will be notified immediately.

Having spoken with our landlord and the residents in our building, we are aware of noise problems with the previous tenant (dba 'Ugly Kitchen'), who operated a live music venue in the space. As part of our lease negotiation, it is understood that Sidney's Five will not host live music in the Premises, and will maintain communication with the building's residents in order to deal with any issues related to the noise coming from the restaurant. The building's residents support our tenancy for this reason.

For any questions, comments, or concerns, please email Sidney's Five LLC Member David Lowenstein at [db.lowenstein@gmail.com](mailto:db.lowenstein@gmail.com).

Thank you -



Sidney's Five LLC  
103 1st Avenue  
CB3 - Questionnaire Addendum

### Vehicular Traffic and Sidewalk Management Proposal

As a restaurant, Sidney's Five will utilize an online reservation system through Resy and Open Table to control the flow of guests entering and exiting the premises. Inside the Premises, we will retain a portion of the bar area to contain overflow of guests waiting for tables to open up. This area should contain a space for an additional 15 people. Hosts will manage the orderly movement of people in this portion of the restaurant.

Sidewalks will be maintained in a clean and orderly fashion. In the event of a line forming that requires use of the sidewalk area, hosts and support staff will ensure guests keep sidewalks free and clear for pedestrian traffic and use partitions as needed.

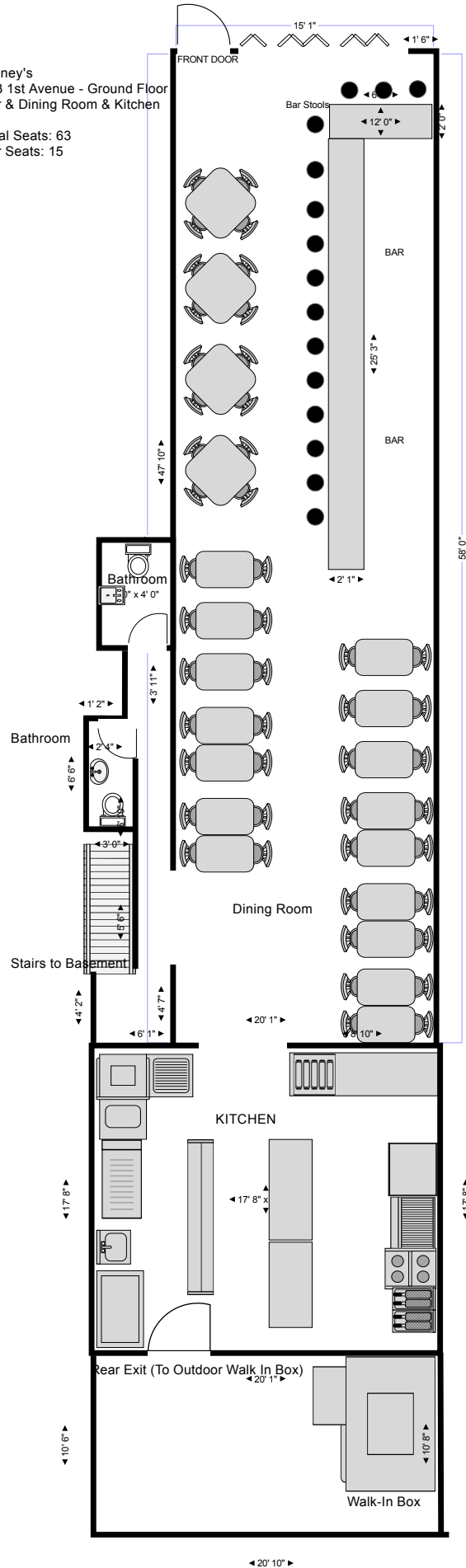
As a restaurant in the East Village, we expect the large majority of our guests will travel to the restaurant on foot, via bus, or via subway. Those guests arriving via car will likely be using hired vehicles - yellow taxis, Ubers, or Lyfts. The regular norms of traffic etiquette will keep our portion of First Avenue clear of standing vehicles.

For any questions, comments, or concerns, please email Sidney's Five LLC Member David Lowenstein at [db.lowenstein@gmail.com](mailto:db.lowenstein@gmail.com).

Thank you -

Sidney's  
103 1st Avenue - Ground Floor  
Bar & Dining Room & Kitchen

Total Seats: 63  
Bar Seats: 15



20' 10"

# SIDNEY'S FIVE MENU

## SMALL PLATES

### RAW BAR

#### OYSTERS, CLAMS, SHRIMP

*Selection of east and west coast oysters, clams and shrimp sourced locally. Served with mignonette, cocktail sauce, drawn butter, and lemons*

### GRILLED OYSTERS

*Selection of east and west coast oysters, chargrilled on the half shell. Served with mignonette, cocktail sauce, drawn butter, lemons, and fresh grilled bread*

### TINNED SARDINES

*Sardines packed in extra virgin olive oil, served with house pickles, chilies, and fresh grilled bread*

### BAGNA CAUDA

*Warm anchovy dip with garlic, chilies, and olive oil. Served with fresh grilled house bread and seasonal grilled and raw vegetables.*

### ANDOUILLE SAUSAGE CORN DOG

*Fresh corn batter, spicy andouille sausage, ginger pepper jelly, carolina mustard, and house pickled veggies*

## SOUPS & SALAD

### GRILLED OCTOPUS SALAD

*Braised and grilled octopus, tender cranberry beans, italian bitter greens, and saffron aioli*

### HEARTY ROASTED VEGGIE SALAD

*Creamy herbed lentils, kale, roasted beets, romanesco cauliflower, kabocha pumpkin vinaigrette, and crispy carrot strings*

### CIOPPINO

*Tomato and lobster stock based seafood stew with mussels, shrimp, crab, and scallops. Finished with fresh herbs and served with grilled bread and lemon*

### NEW ENGLAND CLAM CHOWDER

*Littleneck clams, smoked bacon, double cream, yukon gold potatoes, and fresh herbs.*

### THAI CURRIED MUSSELS

*Steamed local mussels served with a spicy thai inspired green curry sauce with lemongrass, coriander, thai chilies, coconut milk, and crispy fried shallots*

# SIDNEY'S FIVE MENU

## SANDWICHES & LARGE PLATES

### FISH | SHRIMP | COMBO & CHIPS

*Beer battered cod and/or shrimp, served with thrice cooked french fries and tartar sauce*

### WHOLE GRILLED FISH with accoutrements

*Catch of the day, served with roasted lemon potatoes, roasted seasonal veggies, fresh tomato salad, and house pickled vegetables*

### SIDNEY'S FIVE BURGER

*8 oz premium blend chargrilled beef patty, pimento cheese, smoked maple bacon, grilled sourdough roll, and thrice cooked french fries*

### SEARED SCALLOPS & BLACK RICE RISOTTO

*Fresh day boat scallops, black rice and grilled corn risotto, corn puree, fresh basil, and lemon*

## SIDES

### THRICE COOKED FRENCH FRIES

*Old bay mayo*

### ROASTED POTATOES

*Tomato, lemon, herbs, and olive oil*

### RADISHES & BUTTER

*Fresh radishes, local butter, sea salt*

### SCALLION HUSH PUPPIES

*Fresh corn, old bay, chipotle crema*

### SAUTEED SEASONAL VEG

*Garlic, lemon, butter*

WINE LIST FOR ADDITIONAL BOTTLE & GLASS SELECTIONS

**New York**  
NEW YORK, THURSDAY, FEBRUARY 15, 2018

JUSTICES DENY BY TRUMP TO HIS TAX REC...  
One Place of P...  
in Clinical Inquiry

Cards Welcome

**VIEW US**

tripadvisor

第 3 社區居民 請注意

SUNNY'S FIVE LLC (Sunny's Five) DBA: SUNNY'S FIVE  
公司名字(Company) and/或 聯繫人的資料(Contact Info)

Plans to open a (以上的店主要要在第 3 社區申請生意相關牌照或執照生意)

(請選擇/please choose) 酒吧(Bar)/餐館(Restaurant)  
戶外咖啡(Sidewalk Cafe) 或 後院花園咖啡(Backyard Cafe)

103 1st Avenue New York, NY 10002  
地址(生意地址)

seeking a license to serve(以上的店主要申請以下相關牌照)

(請選擇/please choose) 啤酒和葡萄酒(Beer & Wine) 或/或 酒精飲料(Spirits) 或/或 酒精和啤酒類 (Beer & Liquor)

Public meeting for comments  
第 3 社區的計划年報將展示自己的意見和建議

(CB3 SLA & DCA Committee Meeting)  
委員會第 3 社區委員會  
該牌照和計划年報將向第 3 社區委員會

Monday, March 15 at 6:30pm  
Online: <https://zoom.us/j/92199317942>  
see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details

[mail@cb3nyc.gov](mailto:mail@cb3nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)

NEIGHBORING RESIDENTS  
VECINOS DE LA COMUNIDAD

SUNNY'S FIVE LLC (Sunny's Five) DBA: SUNNY'S FIVE  
Company Name / Contact Info Nombre de la Empresa y/o contacto de la empresa

Plans to open a: Planifique abrir un/una:

Bar/Restaurant/Sidewalk Cafe/Backyard Cafe  
Barra/Restaurante/Cafe de Sidewalk/Cafe de patio trasero

103 1st Avenue New York, NY 10002  
Address

Seeking a license to serve En búsqueda de una licencia para servir:

Beer & Wine/Spirits/Beer & Liquor  
Cerveza y vino/Spirits/Beer y Licores

Public meeting for comments Reunión pública para comentarios

Monday, March 15 at 6:30pm  
Online: <https://zoom.us/j/92199317942>  
see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details

AL COMMUNITY BOARD 3  
SLA & DCA LIAISON  
Committee Meeting  
[mail@cb3nyc.gov](mailto:mail@cb3nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)



# ATTENTION RESIDENTS & NEIGHBORS

SIDNEY'S FIVE LLC / 'SIDNEY'S FIVE'; DAVID LOWENSTEIN 412.952.1977  
Company/DBA Name and Contact Number for Questions

Plans to open a

RESTAURANT

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

at the following location

103 1st Avenue NY, 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

Monday, March 15 at 6:30pm

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

see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details

Date/Time/Location

DAVID LOWENSTEIN - 412.952.1977 ; [db.lowenstein@gmail.com](mailto:db.lowenstein@gmail.com)  
Applicant Contact Information

At COMMUNITY BOARD 3  
SLA & DCA Licensing Committee Meeting  
[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)

W

302V712 NYT  
LOWENSTEIN DAVID  
210 E 45TH ST  
PICKLER & CO

Late Edit  
Today, cloudy periods  
high 34. Tonight, the  
clearing later, low 28  
clouds and sunshine, a  
Weather map app

NEW YORK, FRIDAY, FEBRUARY 19, 2021

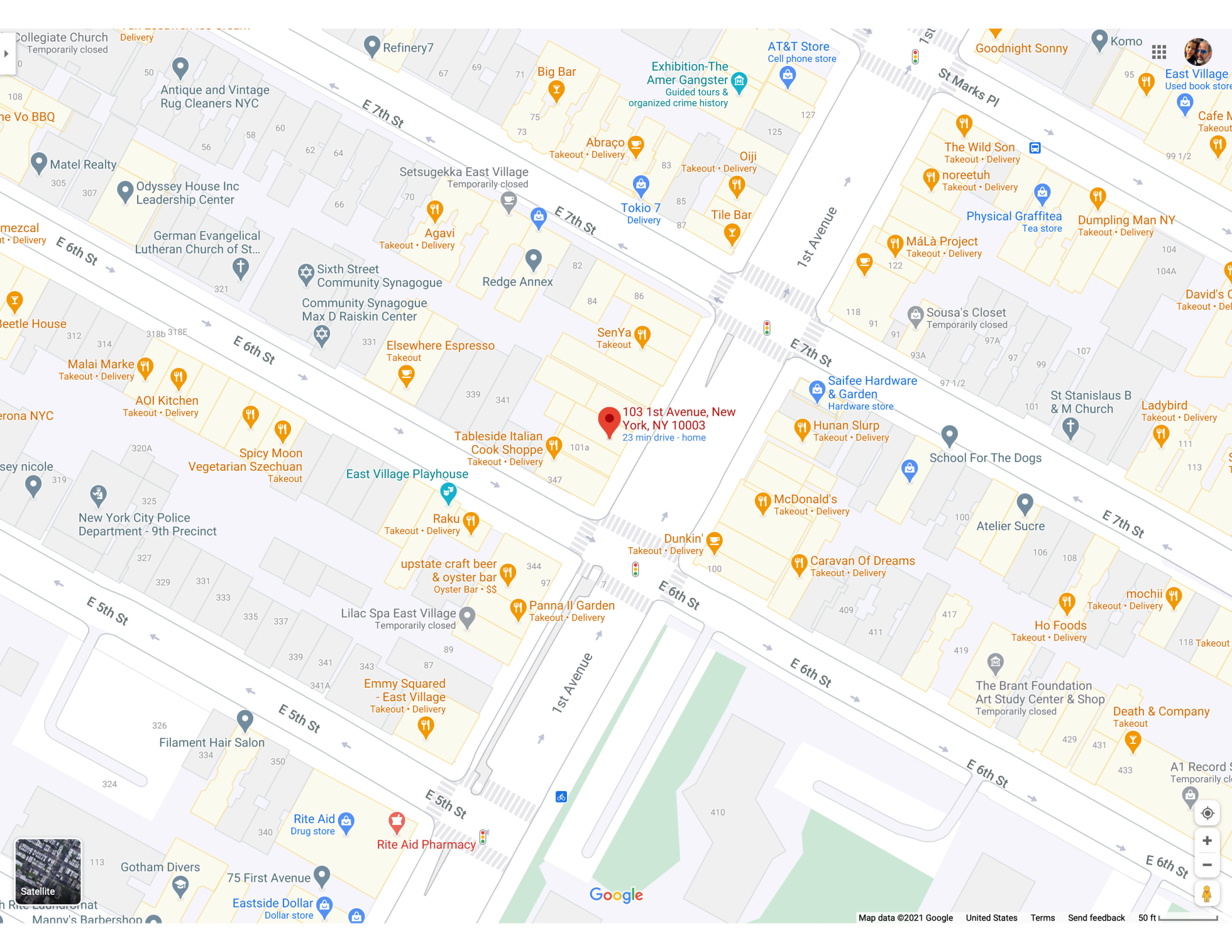
## Texans Facing New Crisis Too Little Drinkable Water

### Power Flickers Back, but Frozen Pipes and Treatment Plants Are Crippled

This article is by Jack Healy, Richard Fausset and James Dubbins.  
DALLAS — Power began to flicker back on across much of Texas on Thursday, but millions across the state confronted another dire crisis: a shortage of drinkable water as pipes cracked, wells froze and water treatment plants were knocked offline.  
The problems were especially acute at hospitals. One, in Austin, was forced to move some of its most critically ill patients to another building when its faucets ran nearly dry. Another in Houston had to haul in water on trucks to flush toilets.  
But for many of the state's residents stuck at home, the emergency meant buying the tap water that trickled through their faucets, scouring stores for bottled water or boiling icicles and dirty snow on their stoves.  
For others, it meant no water at

to assess the damage.  
"If I had \$3,000," M  
said, "I wouldn't be g  
from people on the b  
Major disruptions in  
power grid left more th  
100 households with  
this week, but by  
evening, only about  
lacked electricity. M  
statewide concern has  
water won.  
More than 400 public water systems serving 162 of the state's 254 counties had been disrupted as of Thursday, affecting 13.1 million people, according to a spokeswoman for the Texas Commission on Environmental Quality.  
In Harris County, which includes Houston, the nation's fourth-largest city, more than one million people have been affected by local water systems that have either issued notices to boil water so it is safe to drink or that cannot do so, it is unclear how long that will last, said Brian  
man for the  
management  
as capital,  
to boil water  
Bure at the  
statement to





103 1st Avenue, New York, NY 10003  
23 min drive - home

Google



CAUTION  
CUIDADO  
WET FLOOR  
PISO MOJADO







-777-2490

