

BAR CLARK LLC
102 BAYARD STREET
NEW YORK, NY 10014

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 - info@cb3manhattan.org

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: _____

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: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: _____

Cross streets: _____

Name of applicant and all principals: _____

Trade name (DBA): _____

PREMISE:

Type of building and number of 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? _____

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):

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) _____

Number of tables? _____ Total number of seats? _____

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

(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): _____

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

What are the hours kitchen will be open? _____

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

How many employees will there be? _____

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: _____

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? _____

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 _____

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.

March 30, 2021 | 2:35 pm

COVID-19 Updates

COVID-19 is still spreading, even as the vaccine is here. Wear a mask, social distance and stay up to date on New York State's vaccination program.

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Vincent G. Bradley, Chairman
Greeley T. Ford, Commissioner

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Public Query - Results

Found 1 matches for: *""komurek, david""* in Principal Name
Displaying records 1 - 1.

Premises Name	Address	License Class	License Type	Expiration Date	License Status
WINNIES NYC LLC	104 BAYARD ST NEW YORK, NY 10013	252	OP	09/30/2022	License is Active



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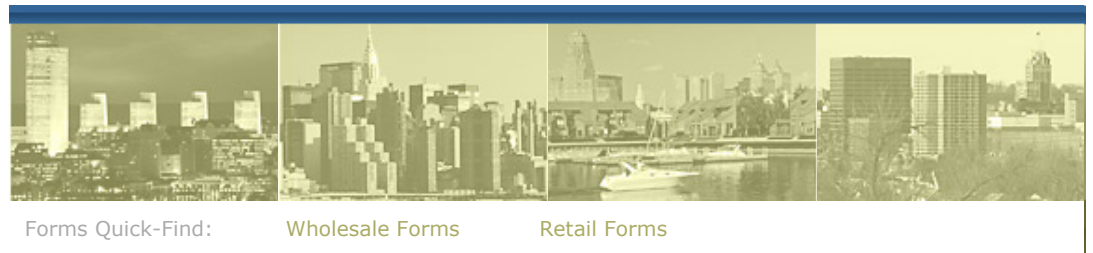
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Public Query - Results

Found 4 matches for: *"kanayama, yudai"* in Principal Name
Displaying records 1 - 4.

Premises Name	Address	License Class	License Type	Expiration Date	License Status
SHIAWASE FACTORY LTD	326 EAST 6TH ST WEST STORE NEW YORK, NY 10003	341	RW	11/30/2022	License is Active
102S LLC	102 SUFFOLK ST NEW YORK, NY 10002	341	RW	04/30/2022	License is Active
SHIAWASE FACTORY LTD	215 E 4TH ST NEW YORK, NY 10009	341	RW	09/30/2022	License is Active
WINNIES NYC LLC	104 BAYARD ST NEW YORK, NY 10013	252	OP	09/30/2022	License is Active

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March 30, 2021 | 2:35 pm

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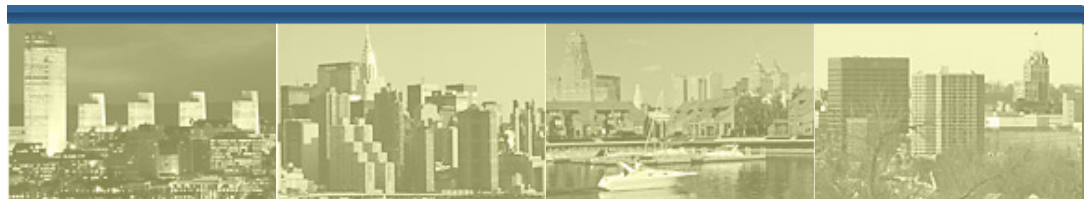
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Public Query - Results

Found 3 matches for: ""KASAGI, KEISUKE"" in Principal Name
Displaying records 1 - 3.

Premises Name	Address	License Class	License Type	Expiration Date	License Status
SAMURICE NY INC	261 267 CANAL ST STALL #10 NEW YORK, NY 10012	341	RW		Pending
SAMURICE NY INC	115 DELANCEY ST BASEMENT SITE 2 VENDOR 8 NEW YORK, NY 10002	341	RW		Pending
WINNIES NYC LLC	104 BAYARD ST NEW YORK, NY 10013	252	OP	09/30/2022	License is Active

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LOCATION:

How many licensed establishments are within 1 block? _____

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

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

COMMUNITY OUTREACH:

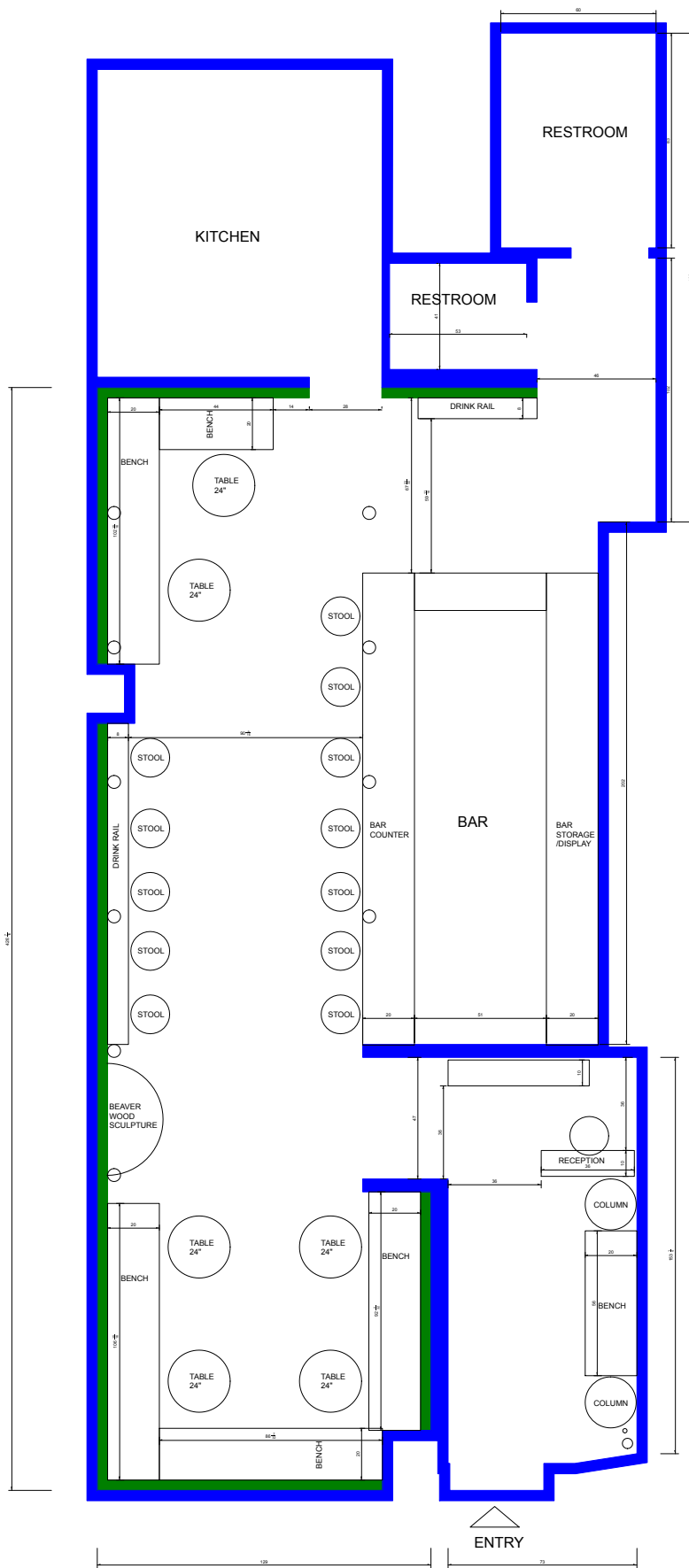
Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which 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) _____, 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 _____.
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.

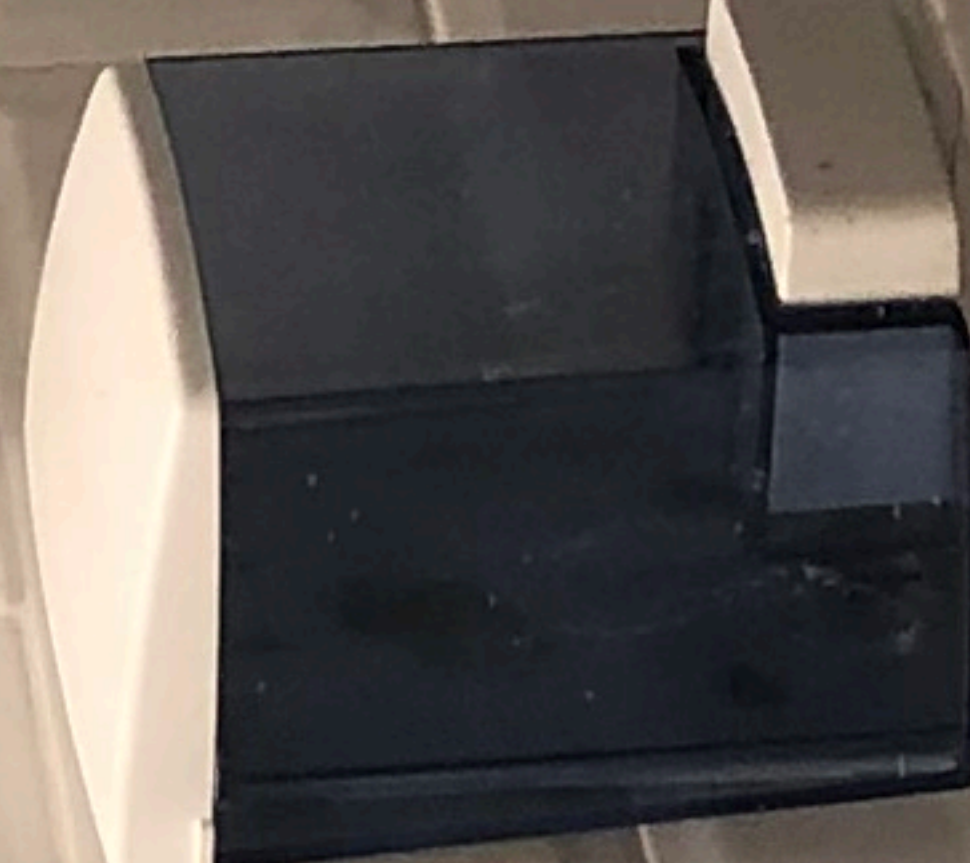
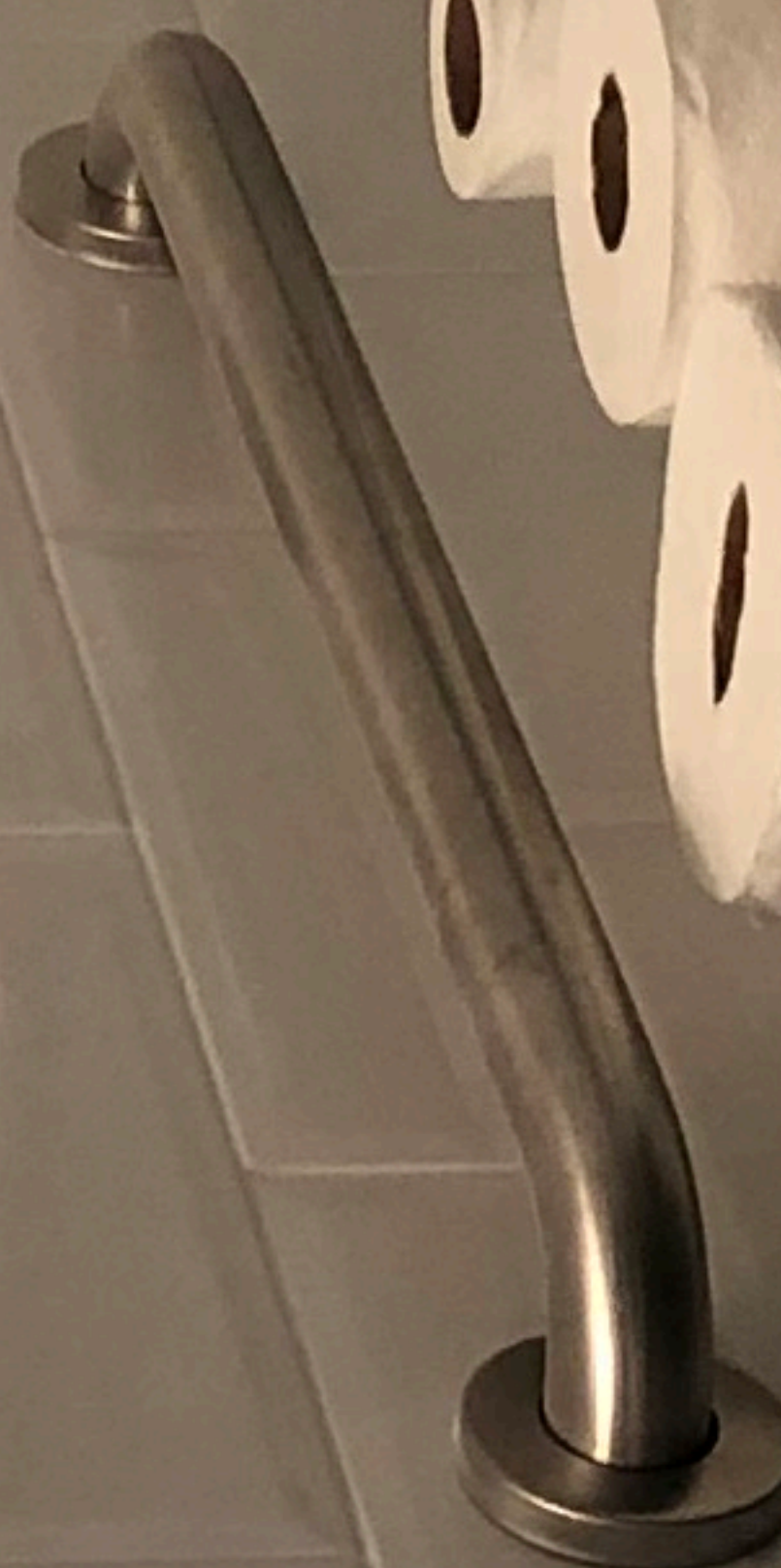
Bar Clark Menu

<i>Quail Egg on Toast.....</i>	<i>\$8.00</i>
<i>Fried Clams.....</i>	<i>\$12.00</i>
<i>1/2 Dozen Oysters.....</i>	<i>\$24.00</i>
<i>Cold Beef Tongue.....</i>	<i>\$12.00</i>
<i>Salted Codfish Hash.....</i>	<i>\$16.00</i>
<i>Walnut Lentil pate.....</i>	<i>\$15.00</i>
<i>Crab Cocktail.....</i>	<i>\$20.00</i>
<i>Potato Croquettes.....</i>	<i>\$8.00</i>
<i>Blanched Asparagus.....</i>	<i>\$8.00</i>
<i>Marinated Olives and Nuts.....</i>	<i>\$6.00</i>





RETAIL FOR LEASE
BY OWNER
913-880-1250
103pavarsrqfteeqj@amsjl.com





EXIT

K LEASE
MER
0-2256
st@amsil.com





FOOD

A First Look Inside Dr. Clark, the New Chinatown Restaurant With Interiors from Green River Project and Uniforms by Bode

BY NORA DELIGTER

March 13, 2020



Photo: Courtesy of Adrianna Glaviano

With a newly-opened sake bar in the basement of the Essex Market, a sibling pair of Izakaya restaurants in lower Manhattan, and the Ridgewood venue Nowadays under his belt, restaurateur Yudai Kanayama has been busy for about a decade. And he's showing no signs of slowing down: His latest endeavor, Dr. Clark, which will open on

Sunday in the formerly beloved late-night karaoke spot Winnie's (or, more recently, Lalito), is his "dream project"—one that required assembling the perfect team.

After a visit to the Bode store on Hester street late last year, Kanayama was struck by the precision of the space, from the architectural details to the color of the wood: "Everyone is using a natural plywood, and this was something different," Kanayama says of the coffee-stained cabinet of curiosities. "No one else is doing anything like it." And so he went about poaching the designer duo behind the store, Aaron Aujla and Benjamin Bloomstein of Green River Project LLC, hoping they could help him bring his vision to life—that of a nostalgic and inviting meeting place, evocative of home. Home, to Kanayama, is Hokkaido, the second largest island in Japan known for its jingisukan (or, Genghis Khan lamb BBQ) and robust agricultural history. Kanayama thinks jingisukan has more potential here, as "Japanese people don't understand the flavor." Beyond serving lamb barbecue (to be sourced from KinderHook farms in Upstate New York), Dr. Clark will also focus on specialty sea urchin that the chef, Mumetake Ogata, a former fisherman, is accustomed to catching himself off of the northernmost tip of Japan, as well as their signature late-night milk parfait ("Hokkaido's drunk food," Kanayama notes).

What began as Kanayama's dream shifted quickly into the somewhat harsh reality of a one-month timeline for the Green River designers, a seemingly herculean task for a studio that fabricates everything from scratch. But with four days until opening night, the dark and intimate hide-out, soaked in Green River's identifiable coffee-stain luan wood and stuffed full of their folk-inspired furniture, looked nearly complete, despite decorative debris covering every surface. "We had about four weeks to make 60 pieces of furniture," says Aujla. This includes 14 hand-sewn African mahogany barstools, eight aluminum barbecue tables, and 25 linen-upholstered table stools. This *excludes* all of the decorative ornamentation: homemade aluminum sconces yet to be installed, a miniature clay sculpture of the famed Japanese agriculturist Dr. William C. Clark himself (a life-sized facsimile of which still stands in Hokkaido), a Kubrickian rectangular bar framed in soft light, and Japanese characters carved into the floor and

onto the exterior that, when translated, relay small details about the restaurant (closing time, booth numbers, etc). “The best part is imbuing personality and biographical details into the space. The moment you can design something based on someone’s history or education, that’s when you start to have fun,” Aujla says.

As far as direction goes, Aujla and Bloomstein were given a lot of free rein. “I don’t care about function,” Kanayama says. “Function can be figured out later. I just told them to make it as cool as possible.” With hydrangeas hung upside down around the room, food to be served up (by staff donning sheepskin hats and work coats designed by Bode) until 11 p.m., umami soft-serve starting at 12 a.m., and a karaoke set-up to be used until closing, it would seem like the Dr. Clark team might succeed in imbuing (and restoring) form, function *and* fun.



Photo: Courtesy of Adrianna Glaviano