## BAR CLARK LLC 102 BAYARD STREET NEW YORK, NY 10014

#### MANHATTAN COMMUNITY BOARD 3

helbraunlevey.com 110 William Street, Suite 1410 New York, NY 10038 212-219-1193



# 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:

X	TE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.  Photographs of the inside and outside of the premise.							
X	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 comm								
	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).							
	ck which you are applying for:  lew liquor license							
	ck if either of these apply:							
<b>□</b> s	ale of assets  upgrade (change of class) of an existing liquor license							
Tod	ay's Date: 04/29/21							
	oplying for sale of assets, you must bring letter from current owner confirming that you are buying iness or have the seller come with you to the meeting.							
Is lo	cation currently licensed?  Yes  No Type of license: N/A							
	teration, describe nature of alteration: N/A							
Pre	vious or current use of the location: VACANT RETAIL							
	poration and trade name of current license: N/A							
APF	PLICANT:							
Pre	mise address: BAR CLARK LLC							
	ss streets: BAXTERAND MULBERRYSTREETS							
Nan	ne of applicant and all principals: DAVID KOMUREK, YUDAI KANAYAMA AND KASAGI KEISUKE							
——	de name (DBA): PENDING							

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### PREMISE: Type of building and number of floors: MIXED USE RESIDENTIALAND COMMERCIAL, 5 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: N/A 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: <a href="http://gis.nyc.gov/doitt/nycitymap/">http://gis.nyc.gov/doitt/nycitymap/</a> - please give specific zoning designation, such as R8 or C2): C6-1 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/AWhat are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) SUN-SAT7PM-4AM Number of tables? 6 TABLES \_\_\_\_\_ Total number of seats? 29 SEATS How many stand-up bars/ bar seats are located on the premise? 1 BAR WITH 7 STOOLS (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): 18 FEETRECTANGLE, CENTEROF PREMISE 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? \(\Pi\) Yes \(\Pi\) No If yes, describe type of food and submit a menu NEW AMERICAN FUSION, PLEASESEE ATTACHED MENU 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? DAVID KOMUREK How many employees will there be? 5-8 Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? Will there be TVs/monitors? □ Yes ☒ No (If Yes, how many?)

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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: 2 SMALL SPEAKERS,BRAND AND MODEL PENDING					
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) 1-2 PERSONNEL, FRI-SUN7PM-4AM					
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: PLEASESEETHE ATTACHED FOR EACH PRINCIPAL					
Address: PLEASESEETHE ATTACHED FOR EACH PRINCIPAL Community Board # N/A					
Dates of operation: PLEASESEETHEATTACHEDFOR EACH PRINCIPAL					
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 ■ DR CLARK, NEXTDOOR, PLEASESEETHE ATTACHED PRESS					
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.

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LOCATION:
How many licensed establishments are within 1 block? 1
How many On-Premise (OP) liquor licenses are within 500 feet? 4 PERLAMP
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:	ider 🗖 wine, bee	r & cider	☑ liquor, wine, beer & cider			
2.	■ I will operate a full-service re	estaurant, specifica	lly a (type	of restaurant)			
	restaurant, or						
	■ I will operate a BAR WITH	LIMITED FOOD I	MENU				
				peration OR <b>u</b> with less than a fu	 .ll-		
	service kitchen but serving food			•			
	Service Received Serving 1000		operation				
3.	My hours of operation will be:						
٥.		. Tue 7PM-4AM		. Wed 7PM-4AM			
	Thu 7PM-4AM	. <sub>Fri</sub> 7PM-4AM		; <sub>Wed</sub> 7PM-4AM ; <sub>Sat</sub> 7PM-4AM			
	ring	(Lundorstand on	oning is "n	o later than" specified enoping be			
		(I understand opening is "no later than" specified opening hour,					
	and all patrons are to be cleared			osing nour.)			
4.	■ I will not use outdoor space						
	■ My sidewalk café hours will l	oe					
5.	■ I will employ a doorman/sec	urity personnel:					
6.	■ I will install soundproofing,						
7.	■ I will close any front or rear f			l have a closed fixed façade with i	no		
	and windows at 10:00 P.M. ever	y night or	open do	ors or windows except my entran	ıce		
	when amplified sound is playing,			vill close by 10:00 P.M. or when			
	not limited to DJs, live music and	_		, d sound is playing, including but r	not		
	nonmusical performances, or du		•	o DJs, live music and live nonmus			
	•	•		·	icai		
	unamplified live performances o	r televised	pertorm	ances, or during unamplified live			

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sports.

performances or televised sports.

8.	I will not have ☑ DJs, ☑ live music, ☐ promoted events, ☐ any event at which a cover fee is					
	cha	rged, ☐ scheduled performances, ☐ more than DJs per, ☐ more than				
	priv	vate parties per, number of TVs.				
9.		I will play ambient recorded background music only.				
10.	X	I will not apply for an alteration to the method of operation or for any physical alterations of any				
	nat	ure 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				
	app	proval 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				
	hap	ppy hour and it will end by				
15.	×	I will not have wait lines outside. I will have a staff person responsible for ensuring no				
	loit	ering, noise or crowds outside.				
16.	X	I will conspicuously post this stipulation form beside my liquor license inside of my business.				
17.	X	Residents may contact the manager/owner at the number below. Any complaints will be				
	ado	ressed immediately. I will revisit the above-stated method of operation if necessary in order to				
	mir	nimize my establishment's impact on my neighbors.				
	Nar	me: DAVID KOMUREK				
	Pho	one Number: 917-309-8787				

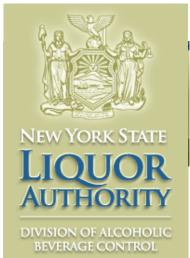
Revised: February 2021 Page 5 of 5

March 30, 2021 | 2:35 pm

#### **COVID-19 Updates**

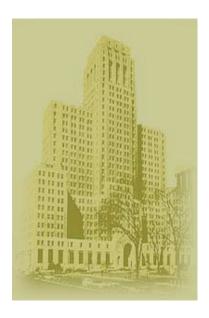
COVID-19 is still spreading, even as the vaccine is here. Wear a mask, social distance and stay up to date on New York State's vaccination program.

#### GET THE FACTS >



Andrew M. Cuomo, Governor Vincent G. Bradley, Chairman Greeley T. Ford, Commissioner

# Home Public License Query Wholesale





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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
IIWINIES NYC	104 BAYARD ST NEW YORK, NY 10013	252	ОР	109/30/2022	License is Active

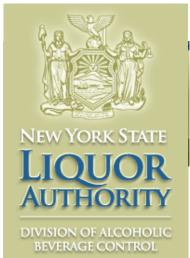
Disclaimers | Confidentiality | Privacy | Security
New York State Liquor Authority • 80 S. Swan Street • 9th Floor • Albany, New York • 12210-8002

March 30, 2021 | 2:35 pm

#### **COVID-19 Updates**

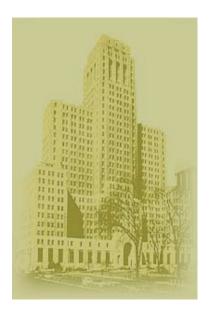
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#### **Public Query - Results**

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	111/30/2022	License is Active
102S LLC	102 SUFFOLK ST NEW YORK, NY 10002	341	RW	10/1/30/2022	License is Active
SHIAWASE FACTORY LTD	215 E 4TH ST NEW YORK, NY 10009	341	RW	10973077077	License is Active
WINNIES NYC LLC	104 BAYARD ST NEW YORK, NY 10013	252	ОР	109/30/2022	License is Active

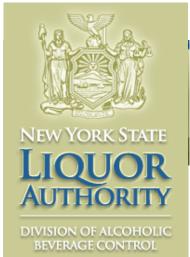
Disclaimers | Confidentiality | Privacy | Security New York State Liquor Authority • 80 S. Swan Street • 9th Floor • Albany, New York • 12210-8002

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#### GET THE FACTS >



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# Home Public License Query Wholesale





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#### **Public Query - Results**

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

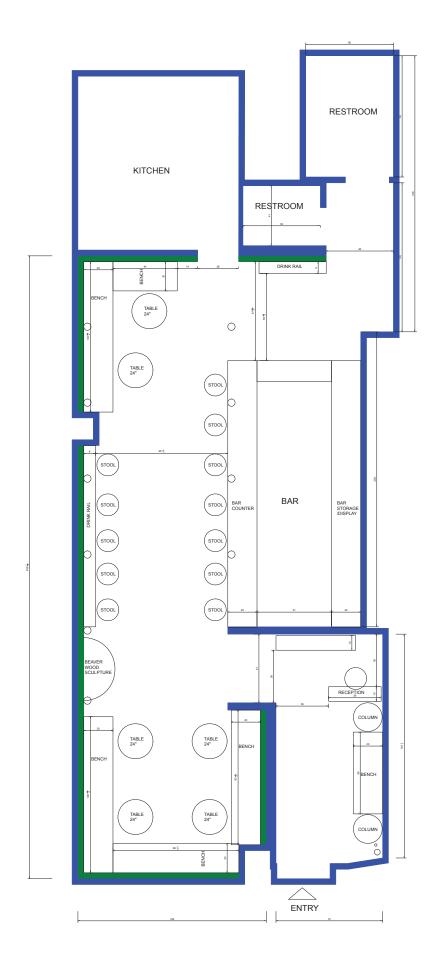
Premises Name	Address	License Class	License Type	Expiration Date	License Status
SAMURICE NY INC	261 267 CANAL ST STALL #10 NEW YORK, NY 10012	341	RW		Pending
INC	115 DELANCEY ST BASEMENT SITE 2 VENDOR 8 NEW YORK, NY 10002	341	RW		Pending
	104 BAYARD ST NEW YORK, NY 10013	252	ОР	109/30/2022	License is Active

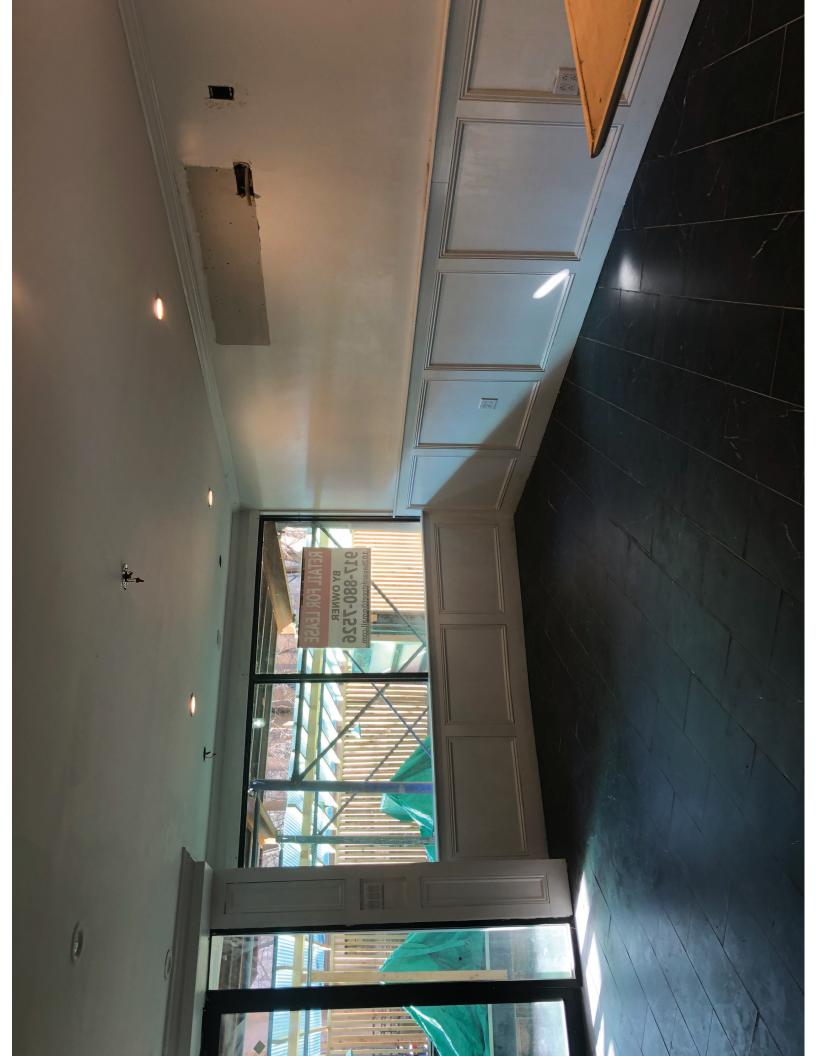
Disclaimers | Confidentiality | Privacy | Security

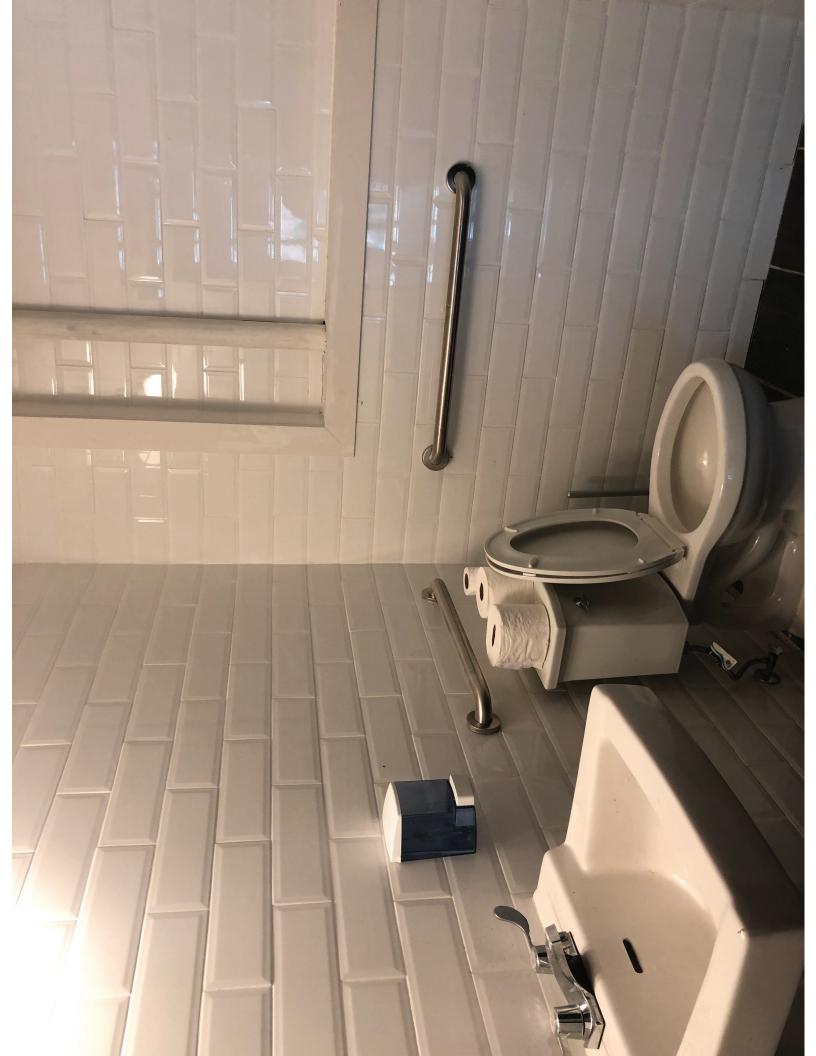
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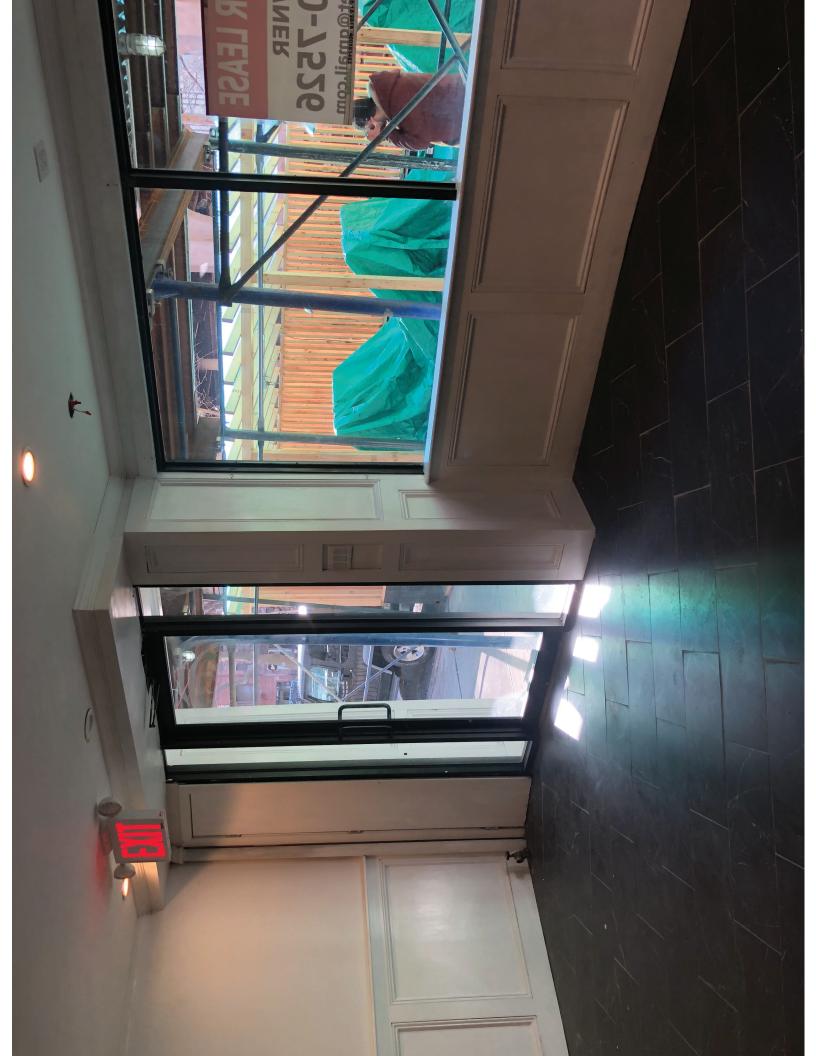
#### Bar Clark Menu

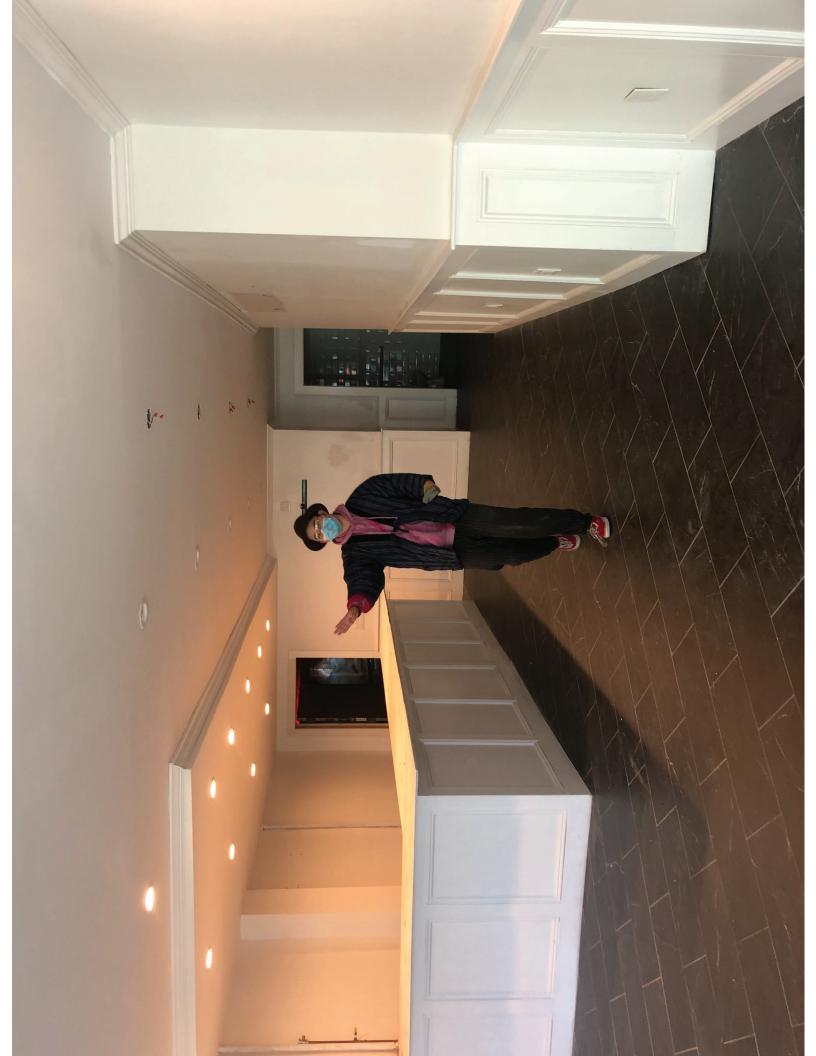
Quail Egg on Toast	\$8.00
Fried Clams	\$12.00
1/2 Dozen Oysters	\$24.00
Cold Beef Tongue	\$12.00
Salted Codfish Hash	\$16.00
Walnut Lentil pate	\$15.00
Crab Cocktail	\$20.00
Potato Croquettes	\$8.00
Blanched Asparagus	\$8.00
Marinated Olives and Nuts	\$6.00

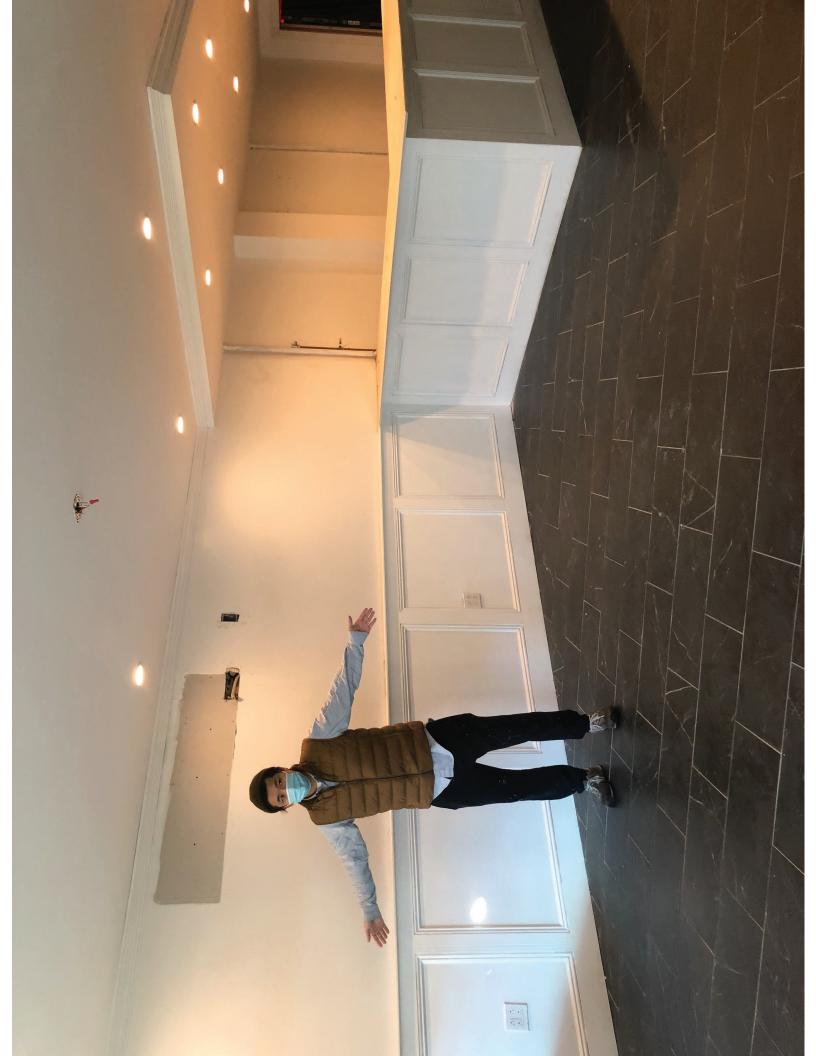












#### FOOD

# 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 <u>Nowadays</u> 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, <u>Dr. Clark</u>, 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 <u>Bode</u> 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

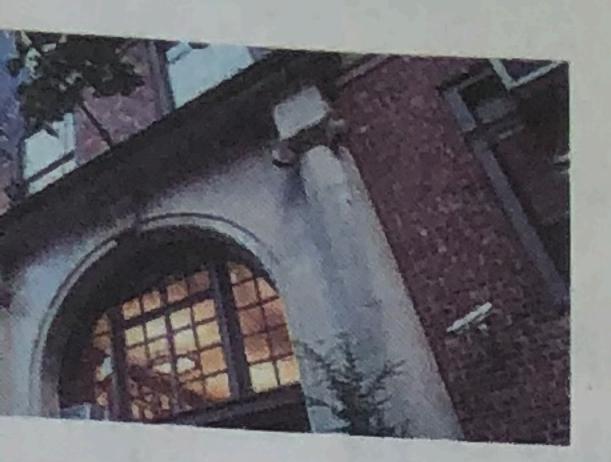
onto the exterior that, when translated, relay small details about the restaurant (closing time, booth numbers, etc). "The best part is imbuing personality and biographical details into the space. The moment you can design something based on someone's history or education, that's when you start to have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

1/8

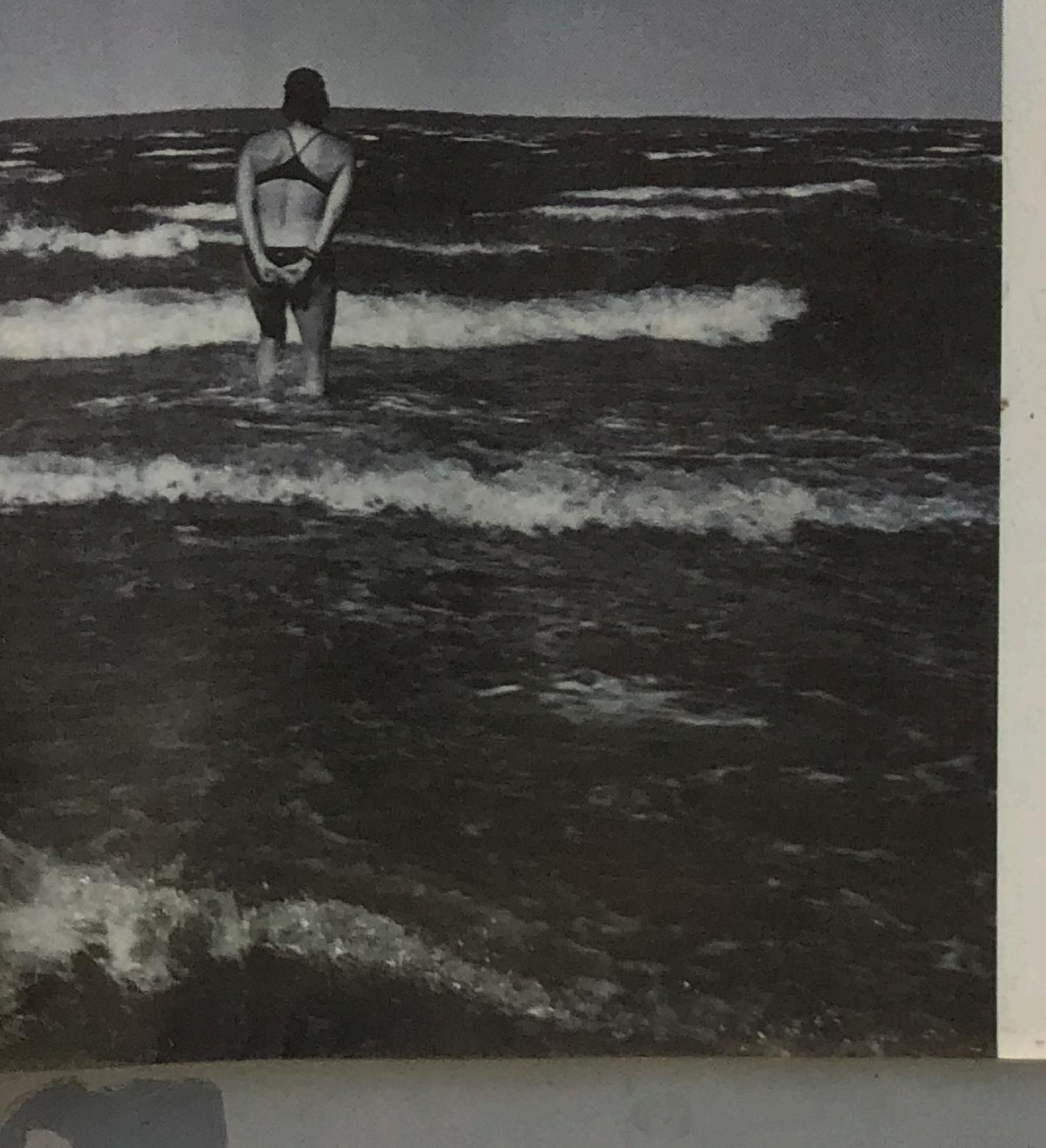


4 IN THE DIARY

I realized my hand was more important than my wallet and pulled back.'

**SUNDAY, APRIL 25, 2021** 

# e System



# ATTENTION RESIDENTS & NEIGHBORS

Bar Clark 11c

David Komwek (917) 137-243

Company/DBA Name and Contact Number for Questions

Plans to open a

Bar/Restaucant

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

at the following location
102 Bayard Street, Newyork by

**Building Number and Street Name (Address)** 

This establishment is seeking a license to serve

Beer/wine/liquer

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, May 10 at 6:30pm Online: https://zoom.us/j/92199317942 see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

David komurek

**Applicant Contact Information** 

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