



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: 4/29/21

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: RW

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: It's There Hospitality inc.

APPLICANT:

Premise address: 154 Orchard St. Store #C, New York, NY 10002

Cross streets: Stanton St and Rivington Street

Name of applicant and all principals: It's There Hospitality Inc.

Ricky Dolinsky, Jeanie Dolinsky, Mariia Dolinsky

Trade name (DBA): Tzarevna

PREMISE:

Type of building and number of floors: Multi-Unit - 6 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: _____

However, temporary outdoor seating is provided in accordance with COVID-19 allowances.

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? 49

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): C4-4A

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) 11:30 AM to 12 AM daily.

Number of tables? 15 Total number of seats? 30

How many stand-up bars/ bar seats are located on the premise? 1 bar, 10 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): L-Shaped, 12' long

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

American French

What are the hours kitchen will be open? 11:30 am - 11:00 PM

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?

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 _____

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

Please describe your sound system: 3 Speakers through-out floor

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.")

There is a text-alert system notifying customers when the table is ready, reducing 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. The manager will make sure that the noise does not negatively impact the neighbors. This has worked for the duration of the establishment's operation.

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.

LOCATION:

How many licensed establishments are within 1 block? 22

How many On-Premise (OP) liquor licenses are within 500 feet? 14

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) American-French 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 11:30 AM - 12:30 AM ; Tue 11:30 AM - 12:30 AM ; Wed 11:30 AM - 12:30 AM ;
 Thu 11:30 AM - 12:30 AM ; Fri 11:30 AM - 12:30 AM ; Sat 11:30 AM - 12:30 AM ;
 Sun 11:30 AM - 12:30 AM . (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 4 private parties per month, 1 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 7 pm.
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: Ricky Dolinsky

Phone Number: 973-525-9235

Ricky Dolinsky

973-525-9235

Experience

Rotisserie Georgette, New York City, NY (September, 2016- Present)

Mixologist, Bar manager

- Hired by company to initiate a seasonal cocktail menu that incorporated local as well as French inspired ingredients, which have since been received with high praise and the strongest specialty drinks sales since the restaurant's opening.
- Currently acts as spirits expert in the establish, hosting in depth events and tastings featured around the subject, as well as their utilization into mixed drinks.
- Expanded the restaurant's repertoire of house made syrups, tinctures, elixers, tonics, and sodas, creating all recipes and costs.
- Other responsibilities include inventory, bar team training, teaching bi-monthly spirits class, and providing the highest tier of professionalism and specialty drink execution.

Catskill Distilling Company, Bethel, NY (July, 2014 - September, 2016)

Mixologist, Consultant, Brand Ambassador, Bar manager

- Relocated to Bethel to reinvent company cocktails and improve price costs on specialty drinks for both on site bars.
- Aided in the development of company's distillation process, while ultimately creating a new line of digestifs and grappa.
- Hired by company to lead tastings, seminars, pairings, as well as consulting and events for celebrities & professional chefs.
- Developed seasonal menu and specialty drink menu that incorporated only locally produced and organic ingredients, as well as in house brewed kombucha, soda, beer, and mead.
- Other responsibilities included staff management, inventory, payroll, menu and bottle design.

Fatta Cuckoo, Lower East Side, New York City, NY (April, 2012 - September 2013)

Mixologist, Chef de Cuisine

- Refined former menu and specialty drink menu to a contemporary, well received brunch and dinner menu.
- Initially hired as mixologist; after two months was requested promotion to Chef de Cuisine.
- Voted **Timeout Magazine's** "Top 50 Brunches in New York City, 2013"
- Created all house syrups, shrubs, bitters and liqueurs, incorporating seasonal and regionally unique ingredients.
- Other responsibilities included payroll, inventory, opening, and closing.

Lin's Palace Bar and Restaurant, Morristown, NJ (February 2011 - March 2012)

Sous Chef, Bartender

- Cooked and served as Head Sous Chef in one of New Jersey's most popular Asian fusion Restaurants.
- Served and tended to large crowds while maintaining efficiency and friendly persona.
- Helped to create menu and daily specials; specialized in creative thinking and "outside the box" fusions of ingredients.
- Created cocktail menu, concocting corresponding mixed drinks that complimented each meal.

Education

Morristown High School Class of 2010

Dean's List (2009-2010)

Sage Mountain School of Herbalism (2010-2012)

Ace Culinary Academy (2011-2012)

Awards and accolades

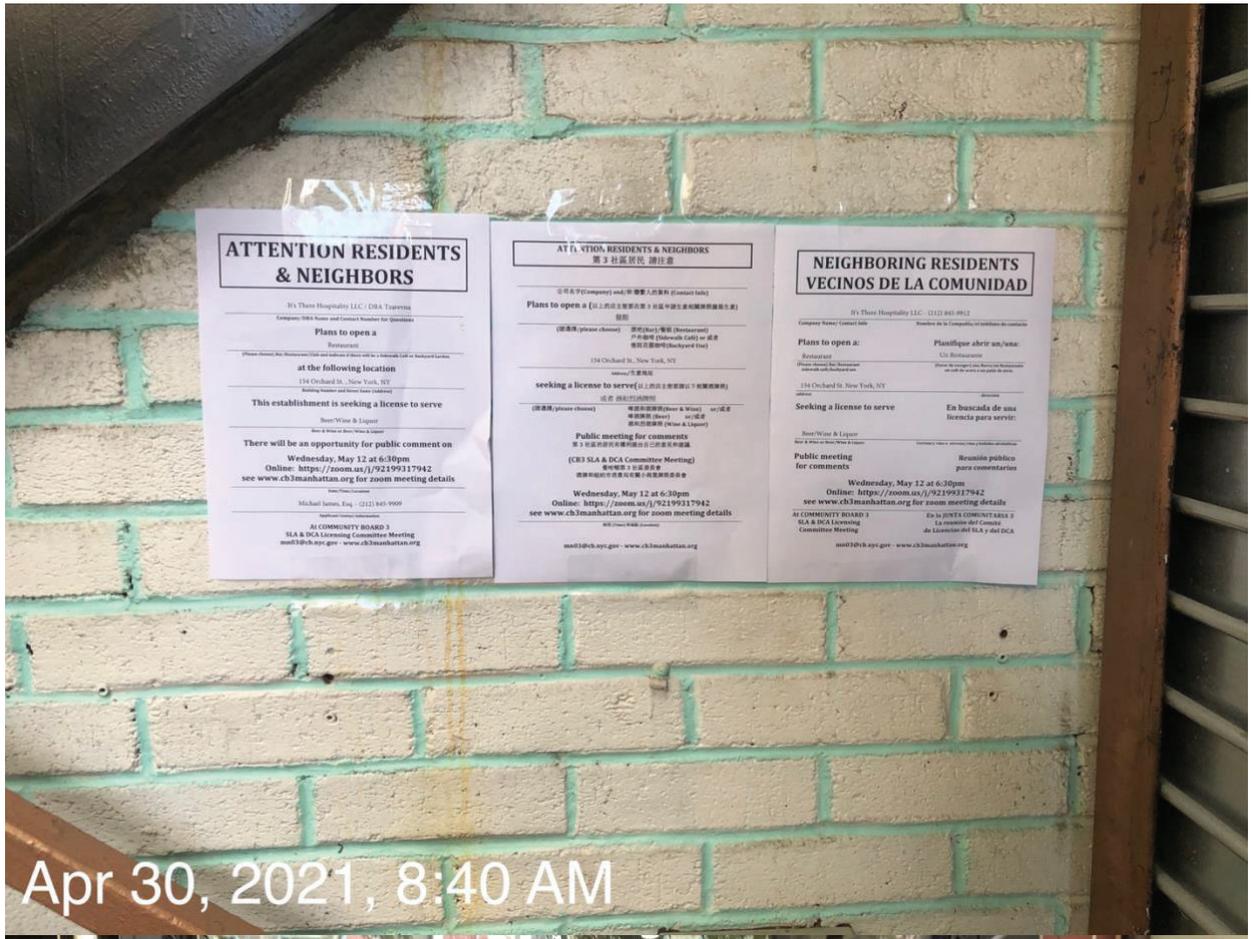
- **Catskills Magazine's Best farm-to-table cocktails, 2016, Catskill Distilling Company**
- **WSWA Gold for Defiant Rye, 2016, Catskill Distilling Company**
- **WSWA Silver for Most Righteous Bourbon, 2016, Catskill Distilling Company**
- **Country Living's Cocktail of the Month, June 2016, Catskill Distilling Company**
- **Village Voice's Best Local Spirits List, 2015, Catskill Distilling Company**
- **Timeout's Best 50 brunches NYC, 2013, Fatta Cuckoo**

Skills

- Molecular mixology.
- Molecular gastronomy.
- Superior bar and craft of cocktail technique.
- Extensive knowledge on all spirits, wine, beer, sake, and liqueurs, as well as specialty spirits and alternative grains.
- Strong knife skills and culinary background.
- Extensive knowledge on French, Italian, Chinese, Japanese, Korean, Thai, and English cuisine.
- Strong knowledge of culinary and medicinal herbs, as well as regional distinction and historical significance of such.
- Insightful knowledge on brewing, distilling, winemaking, coffee roasting and beverage preparation.
- Cocktail history
- Fluent in Mandarin and conversable in Spanish

Additional Information & Interests

Having worked in the industry since a young adult, I have been very fortunate to have learned from some of the best culinary experts in the world. I am confident, very amiable, and love nothing more than to take delight in serving customer, as well as an environment where my passion and personality can express through my creations. Some of my more notable consultations include Wylie Dufresne (*WD-50*), David Chang (*Momofuku Ramen Bar*), and 7 time James Beard award winner James Peterson as the molecular gastronomy expert for his 4th edition of *Sauces*, and work with celebrities such as Billy Murray, Laura Benanti, and Jesse Tyler Ferguson.



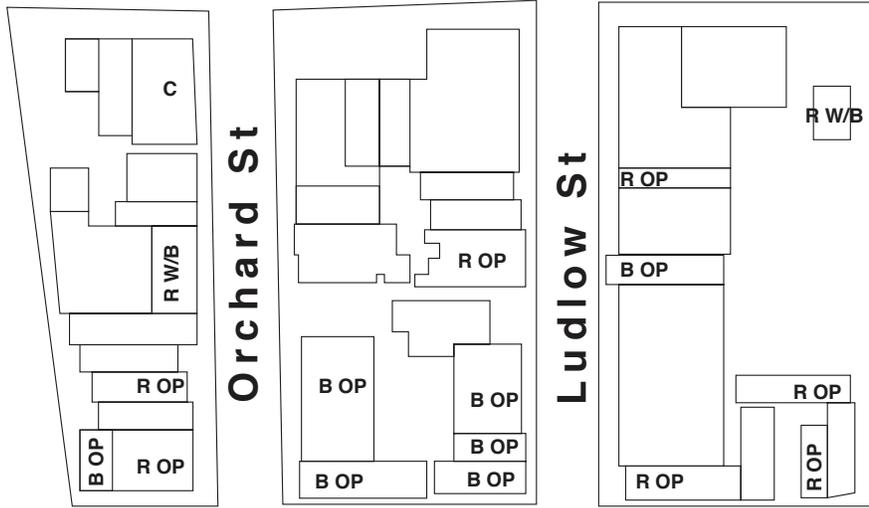
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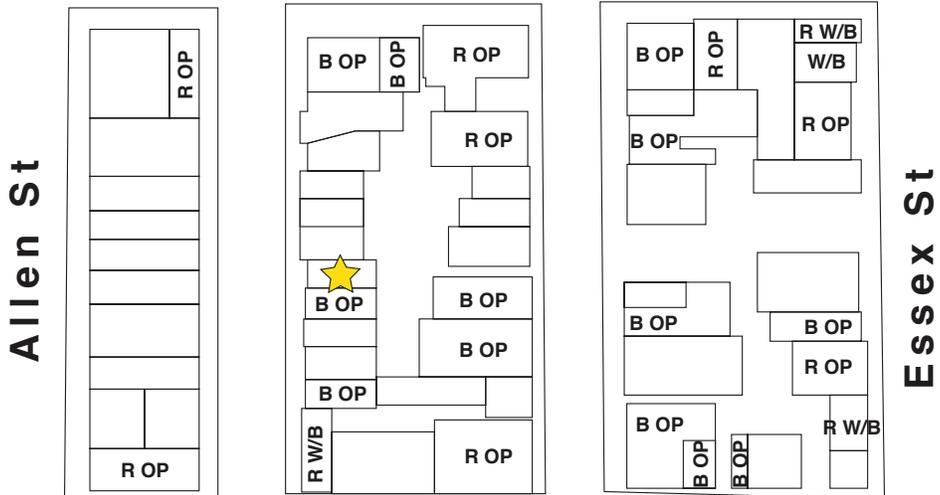


154 Orchard St

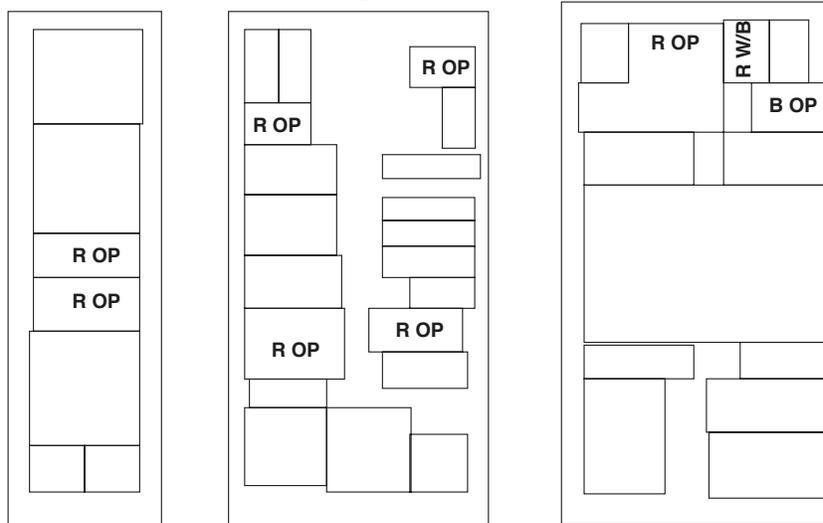
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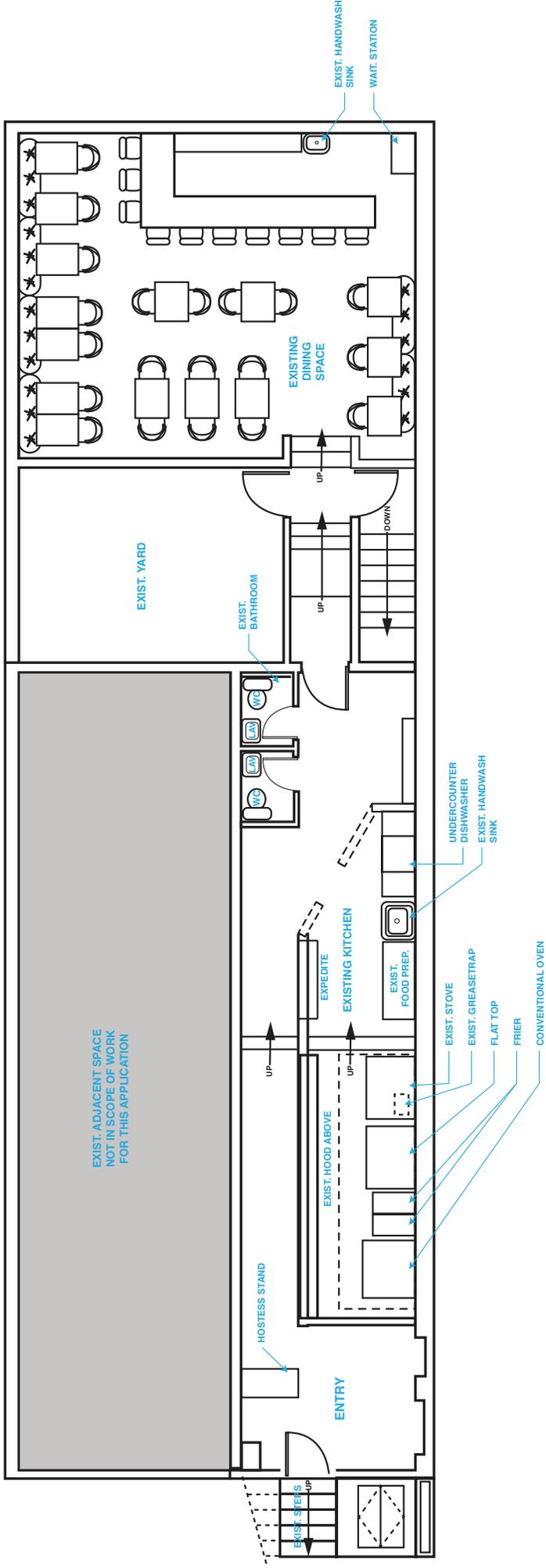


Stanton St



Rivington St





starter

duck poutine fries \$14

duck, cheese curds, gravy

crayfish mc'n'cheese \$13

fusilli, cheese blend, garlic and herbs breadcrumbs

pelmenie \$12/\$18

european styled dumplings, meat blend, sour cream, chives

charred caesar \$12

charred romaine heart, house croûtons, smoked gouda, creamy caesar dressing

avocado salad \$15

cherry tomatoes, toasted pecans, cucumbers, avocado mash, evoo

creamy polenta \$12

mushrooms, truffle oil, greens

meatballs \$12

cream sauce, thyme, cheese

rock shrimp \$12

aioli, lettuce

cheese plate \$16

artizinal assortment of cheeses, honey, fruit, toast

main

fried buttermilk chicken \$22

strawberry hot sauce, pickles, corn cake

roasted pork tenderloin \$25

"blue-eyed" gravy (cold-brew coffee, blueberries, hazelnuts), mashed potato

12oz wagyu hanger steak \$31

pear ginger carrots, nasturtium oil, greens

duck breast \$28

thick broth, greens, leeks, zucchini fries

fish of some kind \$25

asian sauce, fried polenta

8oz burger



wake-up call \$16

fried egg, bacon, manchego, avocado, aioli



boutique \$13

mushrooms, caramelized onions, truffle oil, manchego



kilauea [kilo-way-ah] \$14

grilled pineapple, caramelized onions, pickled jalapeño, cheese, bacon, chipotle aioli



build your own \$12+*

8oz patty, fries + your craving

switch for dry-aged +\$5

puffed pastry pizza

there's classic \$13 (vg)

cheese blend, roasted tomatoes, basil

blt \$16

house bacon, arugula, roasted cherry tomatoes, guacamole

sweet'n the pot \$15

cheese blend, figs, honey, pecans, gorgonzo

the other one \$16

cheese blend, mushroom, cherry tomato, chicken, onion

on the side \$8

glazed carrots

pear, ginger, sesame

zucchini fries

bearnaise sauce

fried cheese curds

chipotle sauce

cheese-y mashed potato

chives

mushrooms

sautéed

*lettuce, tomato, onions, pickles are included, cheese/mushrooms/bacon/avocado/egg +\$2 each, house-made sauces +\$0.50

Please, let your server know if you have any food allergies. Also, eating raw/undercooked meat may cause food-borne illness.

8oz burger

wake-up call \$11

fried egg, bacon, moncheho, avocado, aioli



boutique \$13

mushrooms, caramelized onions, truffle oil, moncheho



kilauea [kilo-way-ah] \$14

grilled pineapple, caramelized onions, pickled jalapeño, cheese, bacon, chipotle aioli



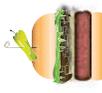
no mames güey [no mum-es way] \$13

guacamole, jalapeño, fried cheese, pico de gallo, molè



gardenstate-burger \$12

queso fresco, lettuce, mushrooms, pepperoncini



shroomburger \$12 (vg)

mushroom blend, moncheho, shredded lettuce, aioli



average joe \$9

moncheho, shredded lettuce, tomato, aioli



bbq \$13

fried onion rings, bbq sauce, coleslaw



*switch for dry-aged +\$5

share-able

3p's puffed pastry pizza \$13 (vg)

cheese blend, roasted tomatoes, basil

blt 3p's puffed pastry pizza \$16

house bacon, arugula, roasted cherry tomatoes, guacamole, roasted tomato aioli

crayfish mc'n'cheese \$7/\$13

fusilli, cheese blend, garlic and herbs breadcrumbs

pelmenie \$12

europaean styled dumplings, meat blend, sour cream

fried chicken \$15

buttermilk chicken, strawberry hot sauce, pickles or coleslaw

duck poutine fries \$12

duck, cheese curds, gravy

sandwich

chicken sandwich \$13

buttermilk fried chicken, dill remoulade, strawberry hot sauce, pickled red onions, coleslaw

rock shrimp po-boy \$13

tempura rock shrimp, spicy mayo, shredded lettuce, pickles

ah! seared tuna \$15

sesame ahi-tuna, avocado, ginger soy sauce, coleslaw

salad (vg)

seasonal \$7/\$12

mixed greens, slivered almonds, charred corn, raspberry vinaigrette, goat cheese, evoo

charred caesar \$9

charred romaine heart, house croutons, smoked gouda, creamy caesar dressing

avocado salad \$12

cherry tomatoes, toasted pecans, cucumbers, avocado mash, evoo

*chicken +\$5, shrimp +\$6, ahi-tuna +\$7

on the side

baked & loaded potato \$9

cheese, crayfish, egg, corn, cabbage

glazed carrots \$7

pear, ginger, sesame

bacon cheese fries \$7

bernaise sauce

fried cheese curds \$6

chipotle sauce

house salad \$5

handcut fries \$4

*switch for sweet potato +\$2