

# 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: April 27th 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: \_\_\_\_\_

Corporation and trade name of current license: \_\_\_\_\_

### APPLICANT:

Premise address: 245 Bowery, New York, NY, 10002

Cross streets: Prince St & Stanton St

Name of applicant and all principals: Andrej Pralica

Trade name (DBA): TBD

**PREMISE:**

Type of building and number of floors: Mixed Use 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: we are planning to have sidewalk  
cafe operating tables for food and beverage consumption

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? 100

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

**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) Sunday 11am-10pm Monday 11am-10pm Tuesday 11am-10pm Wednesday 11am-10pm  
Thursday 11am-10pm Friday 11am-10pm Saturday 11am-10pm Desired operational hours for outside

Number of tables? 10 Total number of seats? 40

How many stand-up bars/ bar seats are located on the premise? 1 bar and 15 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): Bar is located on the ground floor about 25 feet long rectangular shape

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  
Menu will consist of popular American cuisine with Mix of Mexican and South American cuisine

What are the hours kitchen will be open? Kitchen will operate daily from 10am-1am or 10am-2am

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

How many employees will there be? 15

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

Will there be TVs/monitors?  Yes  No (If Yes, how many?) 6

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: Audio/Video Mixer with 6 speakers for low background music so patrons can enjoy their meal and drinks \_\_\_\_\_

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: Van Diemens Bar & Kitchen

Address: 383 Third Avenue New York NY 10022 Community Board # CB6

Dates of operation: July 11 2008 to May 8th 2018

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? 5

How many On-Premise (OP) liquor licenses are within 500 feet? 5

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) \_\_\_\_\_ 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 11am-1am ; Tue 11am-1am ; Wed 11am-1am ;

Thu 11am-2am ; Fri 11am-2am ; Sat 11am-2am ;

Sun 11am-1am . (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 11am-10pm

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 \_\_\_\_\_, 6 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: Andrej Pralica

Phone Number: 917 774 0307

# **ATTENTION RESIDENTS & NEIGHBORS**

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**Company/DBA Name and Contact Number for Questions**

**Plans to open a**

---

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

**at the following location**

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

**This establishment is seeking a license to serve**

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**Beer & Wine or Beer/Wine & Liquor**

**There will be an opportunity for public comment on**

**Wednesday, May 12 at 6:30pm**

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

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

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**Date/Time/Location**

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**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)**

# ATTENTION RESIDENTS & NEIGHBORS

## 第 3 社區居民 請注意

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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)

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(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)

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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)

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(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

**Wednesday, May 12 at 6:30pm**

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

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

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時間 (Time) 和地點 (Location)

**[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)**

# NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

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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

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address

dirección

**Seeking a license to serve**

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

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Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

**Public meeting  
for comments**

**Reunión público  
para comentarios**

**Wednesday, May 12 at 6:30pm**

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

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

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**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](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)**





Sign in



50 ft

United States

Map data ©2021 Google

Livington Street

Chrystie St

Bowery

Rivington St

Prince St

Satellite

Houston Street Playground

Stanton Street Courts

Sara D. Roosevelt Park  
Green refuge with athletic & play areas

245 Bowery, New York, NY 10002

Karvouna Mezze  
Takeout • Delivery

Forsythia  
Takeout • Delivery

Bonnie Yee

Pinks Cantina LES  
Takeout • Delivery

New Museum  
Cutting-edge art in a sleek building

A1BAZAAR

Voltz Clarke Gallery

Freemans  
Takeout • Delivery

JTT Gallery

Freeman Alley - Graffiti

Peter Parker's Apartment

Pronto Gas Heating Supplies

Mikco Building Materials  
Delivery

Cristin Tierney Gallery

Morgenstern's Finest Ice Cream  
Temporarily closed

Bouwerie Iconic Magazines  
Magazine store

Parasol Projects

Cosusto DWI Defense

Nest Bedding

Melee Media

Jelena Behrend Studio  
Jeweler

Andrew Edlin Gallery

Mister French  
Takeout • Delivery

Thirteen Crosby  
Clothing store

Economy Refrigeration & Ventilation Supply

AvroKO  
Hospitality Group

Nolitan Hotel Corporation Office

Judi Rosen New York  
Women's clothing store

198b

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215B

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198

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## **Appetizers**

### **Empanadas \$9**

Your choice of beef, chicken, salted Cod fish or veggie

### **Create Your Own Quesadilla \$15**

Cheddar Jack cheese, mushrooms, onions, salsa & sour cream choice of steak, chicken or pork

(Add guacamole \$2)

### **Sashimi Tuna Tacos \$18**

Sashimi grade Tuna, avocado, cucumber, yuzu, soy sauce. Topped with siracha & wasabi aioli, served on crispy wontons sprinkled with sesame seeds

### **Shrimp Montaditos 18**

Mashed plantain, guacamole & shrimp cooked in a garlic sauce

### **Baja Fish Tacos \$15**

Cajun marinated topped with Napa cabbage, chipotle crema & pico de gallo

### **Chicken Tenders \$12**

Tender strips of chicken served with honey mustard and BBQ sauce

### **Calamari \$13**

Lightly breaded & flash fried rings served with our signature marinara sauce

## **Salads**

### **Steak Salad \$18**

12 oz prime rib steak cooked to your liking. Served with arugula, tomatoes, red onions & avocado tossed in a lemon vinaigrette

### **Greek Salad \$13**

Tomatoes, cucumber, kalamata olives, pepperoncini & feta cheese

### **Cobb Salad \$14**

Grilled chicken, bacon, tomatoes, avocado & red onion over a crispy romaine lettuce tossed in a red wine vinaigrette topped with gorgonzola cheese & a boiled egg

### **Shaved Tuscan Quinoa Kale Salad \$15**

Garlic emulsion Caesar dressing, tri color quinoa, shaved parmesan & garlic sourdough croutons

**House Salad \$12**

Arugula, cherry tomatoes, red onions, cucumber, shaved carrots side of Regina's red wine vinaigrette

Add to any salads

**Chicken \$6 Shrimp \$7 Steak \$8**

**Nacho**

**Chef Ultimate Gallon Nachos 17**

Chef's cheese sauce, black beans, corn, jalapeños topped with pico de gallo, served with salsa  
& sour cream

Add: Guacamole \$2 Chicken \$6 Buffalo Chicken \$7 Steak \$8

**Let's Wing It**

**Wings 13**

Your choice of mild, medium, hot, sweet chili, BBQ or parmesan garlic

**Chef Signature Wings \$13**

Tossed in a buffalo & blue cheese sauce

**Boneless \$15**

**Party Platter:** 20 wings choice of 4 different flavors \$25

Additional flavors: honey chipotle, sweet chili, Teriyaki with sesame seeds, sweet BBQ, parmesan garlic  
& sweet orange bourbon BBQ

**Mac & Cheese**

**Mac & Cheese \$13**

Twisted macaroni baked with our secret six cheese sauce

Add bacon \$2

**Outback Pulled Pork \$15**

Twisted macaroni baked with our secret six cheese mac & cheese sauce and topped with slow braised  
pulled pork & coleslaw

**Buffalo Chicken Mac & Cheese \$15**

Twisted macaroni baked with our secret six cheese sauce topped with grilled chicken & Buffalo sauce

## **Sandwiches, Wraps & Paninis**

### **Cheese Steak Sandwich 19**

12oz strip with caramelized onions, Swiss cheese, horseradish aioli, arugula on a toasted ciabatta

### **Marinated Grilled Chicken Sandwich 15**

Marinated grilled chicken, fresh mozzarella, roasted peppers, arugula avocado pesto

### **Balsamic Chicken Wrap 15**

Grilled chicken, fresh mozzarella, roasted peppers, mix greens & balsamic glazed

### **Rotisserie Turkey BTL 15**

Roasted turkey breast with bacon, tomato and chef signature smoked tomato coleslaw on a marble Rye

### **Outback Pulled Pork Sandwich \$14**

Slow braised pork in Guinness topped with sweet pickles & coleslaw

## **Burgers**

### **Build Your Own Burger \$14**

Our 10oz. signature seasoned beef burger is grilled to your liking & Served on a brioche bun with our secret house sauce

**Additional Toppings:** Fried egg, avocado, bacon, Swiss, cheddar, American, blue cheese, sauteed onions & mushrooms \$2

### **Chef Signature Burger \$16**

10 oz beef patty, American cheese, butter pickles and chef's signature Napa cabbage slaw. On a Portuguese bun served with rustic fries

### **Veggie Burger \$14**

Grilled marinated Portobello, roasted red peppers, Swiss, red pepper, arugula & capers tapenade

## **Entrée**

### **Prime Steak 18**

NY strip steak, pepper mushroom sauce served with stream beans and frites

### **Fire Smoking Fajitas**

Sizzling Fajitas served with roasted peppers, white Spanish onions, cheese, sour cream, salsa & tortillas

**Chicken \$14 Steak \$17 Shrimp \$17 Trio \$20**

## **Fries**

**Rustic fries \$8 (add cheese \$2 Bacon \$2)**

**Sweet Potato Fries \$8**

**Parmesan Truffle Fries \$10**

**Jalapeno Bacon Cheese Fries \$11**

Rustic fries with melted cheese topped with pickled jalapeños & bacon

## **Something Sweet**

**Flan de coco \$9**

**Lava Cake \$9**

With Fresh Cream, drizzled with chocolate sauce

## **Sides**

**Crispy Brussels Sprouts \$9**

**Guac & Chips \$11**

**BASIL TOUCH**

REGULAR 11<sup>AM</sup>-7<sup>PM</sup>

**\$14**

**\$9**

**STRAWBERRY BASIL GIN**

FRESH ORGANIC BASIL & STRAWBERRY SLOWLY INFUSED WITH GIN, A TOUCH OF FRESHLY SQUEEZED LIME JUICE & LIGHT POUR OF SPARKLING SPRING WATER

A TRULY CULINARY BEVERAGE FOR THOSE WHO ENJOY EXTRAORDINARY TASTES OF GIN

**SPICY MARGARITA**

REGULAR 11<sup>AM</sup>-7<sup>PM</sup>

**\$14**

**\$9**

**PINEAPPLE CHIPOTLE TEQUILA**

FRESH MARKET PINEAPPLE & DRY CHIPOTLE INFUSED TEQUILA WITH FRESHLY SQUEEZED LIME & PINEAPPLE JUICE

SWEET & HOT COMBINATION BRINGS OUT THE TROPICAL TASTES & SATISFIES THE PALLET

**BLUEBERRY MARGARITA**

REGULAR 11<sup>AM</sup>-7<sup>PM</sup>

**\$14**

**\$9**

**BLUEBERRY MINT TEQUILA**

ORGANIC HAND-PICKED BLUEBERRY & MINT INFUSED TEQUILA WITH HOUSE SQUEEZED LIME JUICE

MARGARITA LIKE NO OTHER EXCEPT FOR THE ONE JUST ABOVE, IF YOU LIKE MARGARITAS YOU ARE IN LUCK

**JOSHUA'S FAB MARTINI**

REGULAR 11<sup>AM</sup>-7<sup>PM</sup>

**\$14**

**\$9**

**LYCHEE & BLACKBERRY VODKA**

A DELIGHTFULLY LIGHT, NATURALLY SWEET ASIAN DELICACY, UNIQUE FLAVOR & TEXTURE LYCHEE & FRESH GARDEN BLACKBERRIES INFUSED VODKA WITH FRESHLY SQUEEZED LIME JUICE

SERVED WITH 24 KARAT GOLD EDIBLE FLAKES THIS IS OUR TOP SELLING MARTINI

**KENTUCKY PEACH ROYAL**

REGULAR 11<sup>AM</sup>-7<sup>PM</sup>

**\$14**

**\$9**

**PEACH & VANILLA BOURBON**

BOURBON INFUSED WITH ORGANIC PEACH & FRESH CRISP VANILLA STICKS, SQUEEZED LIME JUICE, GINGER BEER & HOME-MADE GINGER MIX

AN ENERGETIC, FRUITFUL AND ROOT-FULL VARIATION FOR BOURBON LOVERS

**ROLLING INTO DEEP**

REGULAR 11<sup>AM</sup>-7<sup>PM</sup>

**\$14**

**\$9**

**PLUM & CINNAMON WHISKY**

EUROPEAN PLUM & CINNAMON INFUSED BLENDED SCOTCH WHISKEY WITH FRESH SQUEEZED LIME, SPLASH OF APPLE JUICE & SHAKEN TO PERFECTION

IF YOU LIKE TRADITIONAL BUT INNOVATIVE DRINKS, THIS ONE HAS YOUR NAME ON IT



RETAIL FOR LEASE

# 245 Bowery

Corner of Bowery and Stanton



**SIZE**

GF : 1,800 SF  
LL : 1,800 SF



**COMMENTS**

Vented Restaurant  
Previously CATA  
No Key Money



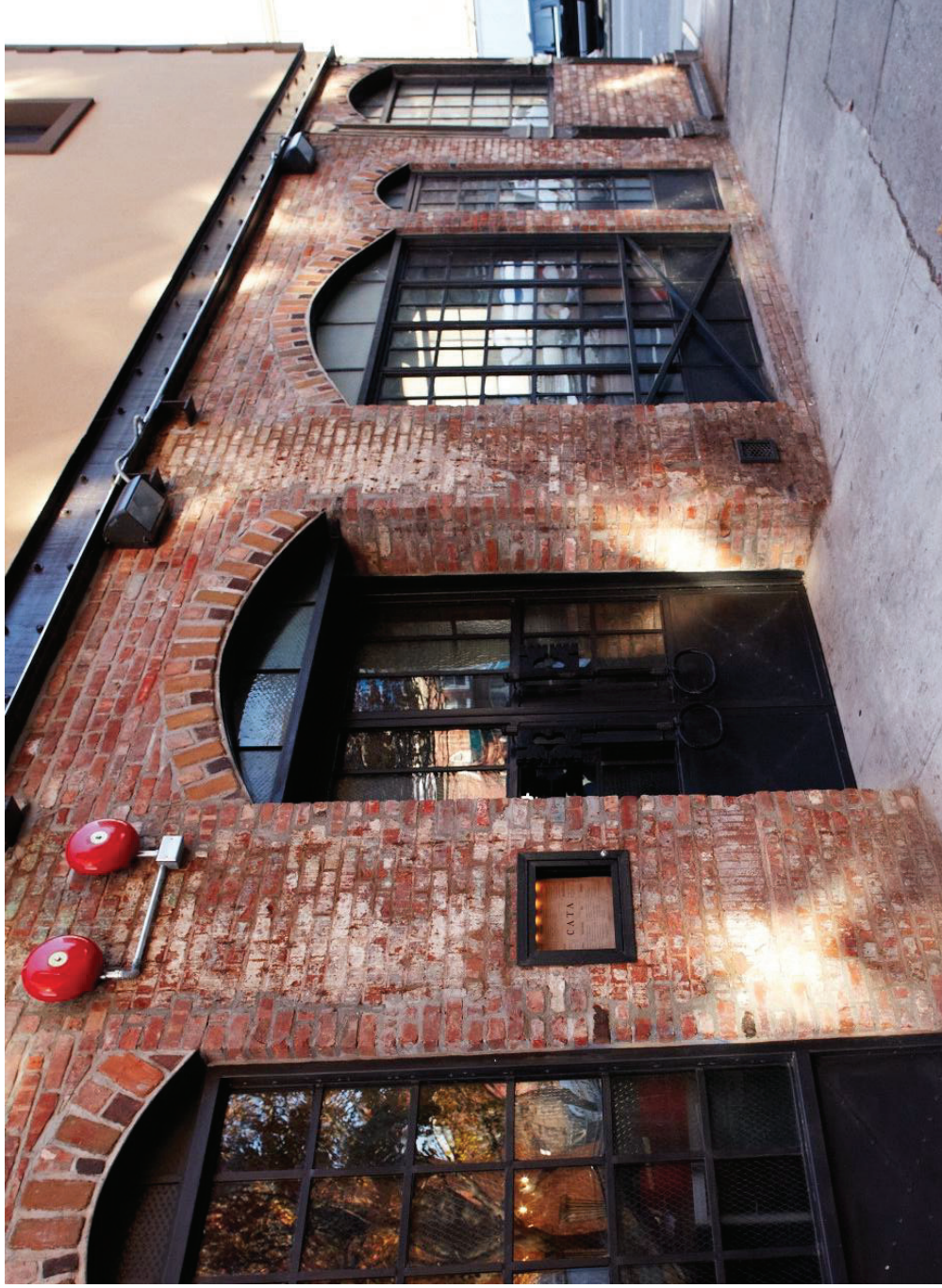
**ASKING RENT**

Upon Request



**POSSESSION**

Immediately



**HAZ ALIESSA**

212.673.7333 X 107

[haz@towerbrokerage.com](mailto:haz@towerbrokerage.com)



TOWER  
BROKERAGE

**PAUL MCQUADE**

212.673.7333 X 112

[pmcquade@towerbrokerage.com](mailto:pmcquade@towerbrokerage.com)



**DEPARTMENT OF HOUSING AND BUILDINGS**  
**BOROUGH OF MANHATTAN, CITY OF NEW YORK**

No. 103338  
 Date March 1, 1950

**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 C26-187.0 inclusive Administrative Code 2.1.3.1. to 2.1.3.7. Building Code.)

This certificate supersedes C. O. No. 21037-

To the owner or owners of the building or premises:

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

Block 426 Lot 17

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. Class 3

~~Alt. No.~~ Alt. No.— 1283-1949 Construction classification— nonfireproof  
 Occupancy classification— Heretofore Erected Height 2 stories, 25 feet.  
 Existing Class B Lodging House.  
 Date of completion— January 12, 1950 Located in unrestricted Use District  
 B Area 2 times Height Zone at time of issuance of permit 1975-1949

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	on ground				Boiler room and storage
1st story	100			40	Restaurant
2d story					Thirty-nine (39) Cubicles
Fuel Oil system approved by Fire Department February 24, 1950. Interior Fire Alarm system approved by Fire Dept. February 28, 1950. Sprinkler system approved by Fire Department May 4, 1949. Watchman's Time Detector system approved by Fire Department February 23, 1950.					

RECEIVED BY COMMISSIONER OF CONSTRUCTION

*[Signature]*  
 Borough Superintendent.

DEPARTMENT OF HOUSING AND BUILDINGS

CITY OF NEW YORK

BOROUGH OF

**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 rearrangement 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 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.

On how we plan to manage vehicular traffic and crowds on the sidewalk, we will have a Host/Hostess and a Manager that will be responsible for controlling the crowds in front of our establishments. Also we will have a text style reservation system that we let our customers take walks in the neighborhood while they are waiting on their table.