



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

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Gigi Li, 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. E-mail the CB3 office at info@cb3manhattan.org to find block associations. This must be done promptly so that there is sufficient time to meet with residents if necessary.
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

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: 09/03/2013

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.

Type of license: OP 252 Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Bar/Restaurant

Corporation and trade name of current license: Chow Main Corp

APPLICANT:

Premise address: 50 Avenue B, New York, NY 10009

Cross streets: East 4 St & East 3 St

Name of applicant and all principals: Shawn Arana on behalf of entity TBD

Trade name (DBA): Brownstone Bar & Grill

PREMISE:

Type of building and number of floors: 6 story, mixed use building

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 certificate of occupancy for back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy 200 Outdoor Certificate of Occupancy _____
(fill in maximum NUMBER of people permitted)

Do you plan to apply for Public Assembly permit? Yes No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

R7A

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?

Bar and restaurant

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) Mondays to Wednesdays: 12 pm to 2 am; Thursdays to Sundays 10 am to 4 am

Number of tables? 36-48 Number of seats at tables? 144-184

How many stand-up bars/ bar seats are located on the premise? 2

(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): 1st floor: 12 ft rectangular bar; 2nd floor: 10 ft rectangular bar

Any food counters? Yes No If Yes, describe: _____

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

Caribbean/Southern food

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? Manager

How many employees will there be? 16

Do you have or plan to install French doors accordion doors or windows? No

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

Will there be TVs/monitors? Yes No (If Yes, how many?) 8

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: current system on premises

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed?

There will be events, but no covers will be charged.

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. Security will be available to move traffic and keep sidewalk clear during evening hours.

Will there be security personnel? Yes No (If Yes, how many and when) Thursday - Sunday

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. Sound-proofing that is already installed and security will be provided with sound meters.

Do you have or plan to install sound-proofing?

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:

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

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 licensed establishments are within 500 feet? 27

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

How many On-Premise (OP) liquor licenses are within 500 feet? 13

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

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. Contact the CB 3 office at info@cb3manhattan.org to find block and tenant associations. **Please attach proof (copies of letters or email and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.**

Please 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).

Brownstone Bar & Barbeque

Appetizers

Sweet Potato Fries

Basket of tasty strips of sweet potatoes deep fried and served with a side of honey mustard. \$4.75

Smoked Nachos Grande

Tortilla chips heaped with pulled pork, cheddar cheese, lettuce, tomatoes, jalapenos, salsa and sour cream. \$7.50

Buffalo Shrimp Skewers

Two skewers of grilled BBQ marinated shrimp. \$7.25

Chili Cheese Tots

One pound of tater tots topped with homemade black bean chili, melted cheddar and chopped jalapeños. \$7.50

Sandwiches

SERVED WITH HAND-CUT STEAK FRIES AND OUR FRESH CAJUN COLESLAW.

Angus Beef Burger

Ten ounces of Angus beef, grilled Vidalia onions, lettuce, and tomato on home-baked roll. \$9.50

Angus Bacon Burger

Ten ounces of Angus beef, lettuce, tomato and three thick slices of applewood bacon on a home-baked roll. \$9.75

Texas Two-Step Burger

Our oversized burger topped with BBQ sauce, avocado, Cajun coleslaw, tomato and chopped black olives on Texas toast. \$9.50

Sirloin Steak Sandwich

A juicy 9oz steak served open face on Texas toast under a pile of beer-battered onion rings. \$12.75

Platters

Whiskey Beef Ribs

Prime rib bones, slow smoked over hickory and glazed in a whiskey barbeque sauce. \$14.50

Sliced Brisket

Our beef brisket, seasoned and smoked for hours for a deep smoky flavor and sliced thin. \$12.75

Pork Chop & Brisket

Our beef brisket, seasoned and smoked for hours for a deep smoky flavor and sliced thin paired with a smoked boneless pork chop. \$13.50

Sliced Pork Loin

Tender slices of pork loin rubbed with our secret blend of spices and slow smoked. \$8.25

Baby Back Ribs

Tender pork ribs, slow smoked over hickory and glazed in a whiskey barbeque sauce. \$14.50

Pulled Chicken

Half a chicken seasoned with Cajun spices and slow-roasted until moist and tender. \$8.25

Southern Fried Catfish

Deep-fried catfish, dipped in crispy beer batter and served with homemade tartar sauce. \$8.50

Grilled Pork Loin Chops

Two 5oz. chops grilled to perfection. \$7.75

Chicken Fried Steak

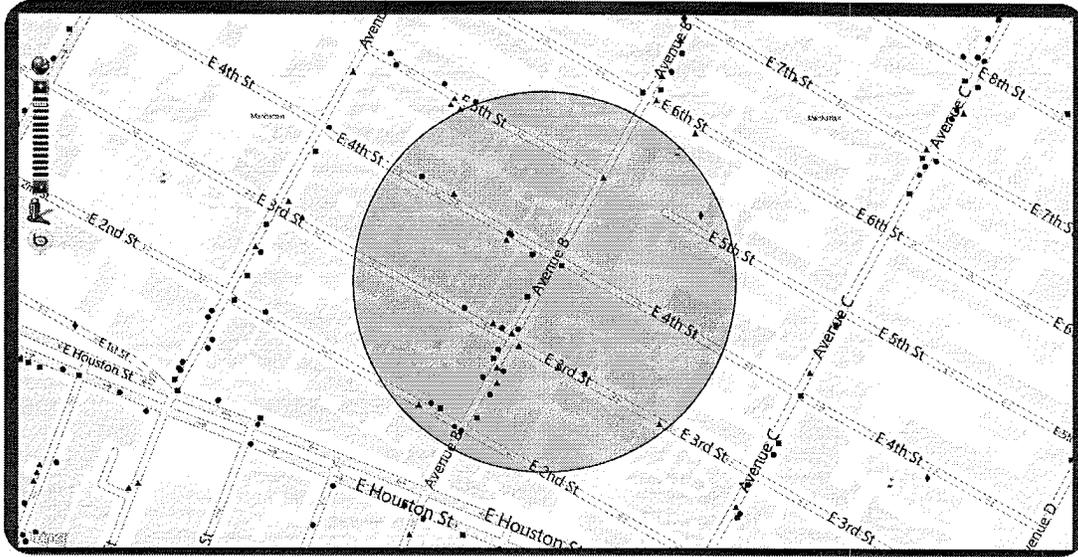
A large boneless, skinless chicken breast, hand-breaded southern style, deep-fried and smothered in white peppered gravy. \$7.75

Fried Chicken Basket

Three pieces of fried chicken, potato salad and coleslaw. \$6.75

ALL PLATTERS SERVED WITH 2 SIDES: STEAK FRIES, CAJUN COLESLAW, COWBOY BEANS, GRILLED VEGETABLES, A LOADED BAKED POTATO, HUSH PUPPIES, SWEET POTATO FRIES, OR GREEN SALAD.

50 Avenue B



On-Premise Licenses within 500 Feet

Name	Address	Approx. Distance
CHOW MAIN CORP	240 E 4TH ST AKA 50 AVE B	80 ft
FONDA AVENUE B LLC	40 AVENUE B	150 ft
E U RESTAURANT LLC	235 E 4TH ST	155 ft
CARDINAL RESTAURANT 1 INC, THE	234 E 4TH ST	160 ft
197 ARTICHOKE CORP, THE	197 E 3RD STREET	170 ft
MAMA BAR LLC	34 AVENUE B	225 ft
L E S ARTISTE CAFE CORP	189 EAST 3RD STREET	230 ft
BECAF LLC	29 AVENUE B A/K/A 33 AVE 3	270 ft
DARIA WINSTON LLC	217 E 3RD STREET	275 ft
CROXLEY AVE B INC	28 AVENUE B	310 ft
25 B GROUP REST AVE LLC	25 AVE B	340 ft
205 EAST 4TH STREET LLC	205 E 4TH ST	440 ft
RESTAURANT 192 FINALLY INC	192 E 2ND STREET	450 ft
A O CAFE AND RESTAURANT LLC	17 AVENUE B	465 ft
DESMO 916 CORP	545 E 5TH ST AKA 76 AVE B	525 ft