



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone: (212) 533-5300 - Fax: (212) 533-3659
 www.cb3manhattan.org - info@cb3manhattan.org

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. You can find community groups and contact information on the CB 3 website:
http://www.nyc.gov/html/mancb3/html/sla/community_groups.shtml
- 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: 3/28/14

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: Restaurant wine

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Azul East Inc. dba Azul Bistro

APPLICANT:

Premise address: 152 Stanton Street

Cross streets: Suffolk Street

Name of applicant and all principals: Abasto LES LLC - Fernando Navas.

Carlos Naselli, Gabriel Nobile

Trade name (DBA): Balvanera

PREMISE:

Type of building and number of floors: 4 story, multi-unit

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? less than 74

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):

12C

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/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) Monday - Wednesday 5:30 PM - 12 AM ; Thursday & Friday 5:30 PM - 2 AM ;
Saturday 11 AM - 2 AM ; Sunday 11 AM - 11 PM

Number of tables? 20 Number of seats at tables? 52

How many stand-up bars/ bar seats are located on the premise? 1

(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): 11'9 1/2", Rectangular, rear of establishment

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

Argentine inspired, small & large dishes to share, including pasta, steaks & vegetables

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? Principal, Fernando Navas

How many employees will there be? 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?)

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 N/A

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

Please describe your sound system: Bose 301 Direct Reflecting speaker 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? 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.")
see attached

Will there be security personnel? Yes No (If Yes, how many and when) N/A

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

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. see attached

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business N/A

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. N/A

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.

**RE: Management of vehicular traffic and crowds on the sidewalk
(Continuation from Page 3):**

This is a small establishment with 52 seats. Traffic and/or crowding will not be an issue for this applicant or for the neighborhood. This space has operated in a manner in which there is no issue with traffic and/or crowding. The applicant will ensure this continues because the FOH staff will be instructed to monitor the sidewalk and curb area.

LOCATION:

How many licensed establishments are within 1 block? 0

How many On-Premise (OP) liquor licenses are within 500 feet? 17

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 agree to close any doors and windows at 10:00 P.M. every night?
2. 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 ____
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license. Or my business plan is to seek an upgrade at a later date.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. Or Happy hour will end by 8:00 PM.
8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

305 - 298 - 7139

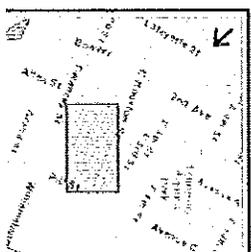
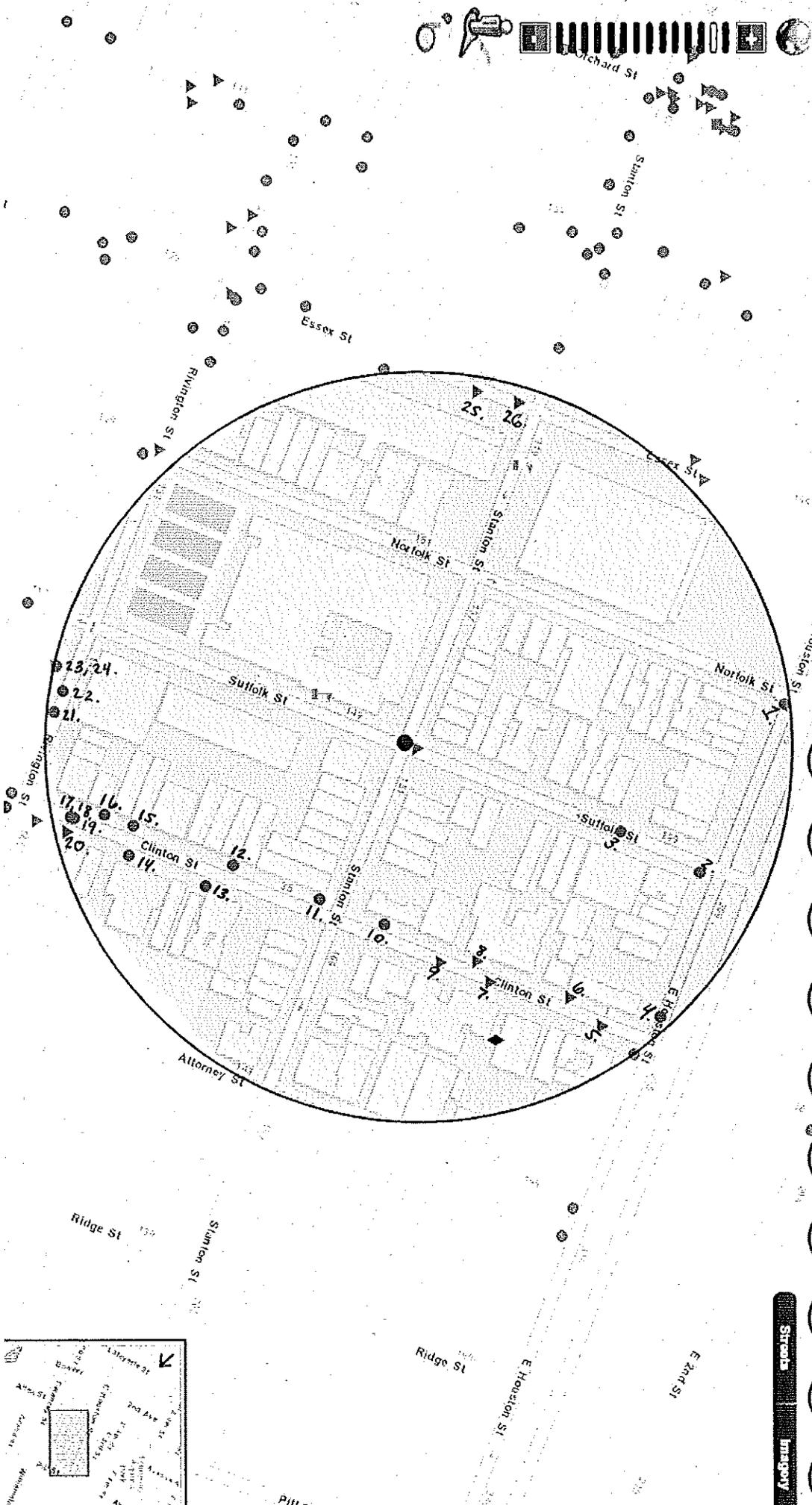
NY State Liquor Authority

Mapping Project - LAMP

Help Contact Us
About SCALE=1:22298

- Scale
- Layers
- Control
- Search
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- Home
- Refresh
- Print

Streets Imagery



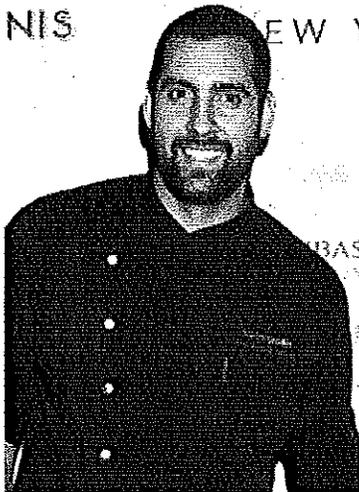
Licensed Establishments within 500' of 152 Stanton Street

1. A & P Restaurant Corp. - 245 East Houston Street - OP
2. 269 East Houston Group LLC - 269 East Houston Street - OP
3. PMMR LLC - 188 Suffolk Street - OP
4. Pinalito City Restaurant Inc. - 293 East Houston Street - OP
5. One More Thai Corp. - 6 Clinton Street - RW
6. ADSCAS LLC - 9 Clinton Street - TW
7. Clinton Street Pizza Inc. - 17 Clinton Street - RW
8. Soltani Two LLC - 19 21 Clinton Street - RW
9. Stephen and Tyler Productions LLC - 21A Clinton Street - RW
10. Avir LLC - 29 Clinton Street - OP
11. Beta Clinton Corp - 37 39 Clinton Street - OP
12. SJD Entertainment Group LLC - 49 Clinton Street - OP
13. 50 Restaurant Group, LLC - 50 Clinton Street - OP
14. Mahou Inc. - 60 Clinton Street - OP
15. Fatta Cuckoo Inc. - 63 Clinton Street - OP
16. Torquay NY LLC - 67 Clinton Street - OP
17. Ichiban 71 Clinton Inc. - 71 Clinton Street - OP
18. San Marzano LLC - 71 Clinton Street - OP
19. 68 Clinton Restaurant Associates LLC - 68 Clinton Street - OP
20. L'arte Del Gusto LLC - 68 Clinton Street - RW
21. Rivington F&B LLC - 155 Rivington Street - OP
22. Buffa A LLC - 153 Rivington Street - OP
23. Rivington 151 Corp. - 151 Rivington Street - OP
24. OEC International Inc. - 151 Rivington Street - RW
25. Doustan Development Corp. - 153 Essex Street - TW
26. Daniel Caba - 117 Stanton Street - RW

Fernando Navas

Fernando Navas
171 Avenue C, apt 4 A
New York, NY 10009

c. 305.298.7139
e. fernandonavas0@gmail.com



Education

Cocina y Pasteleria Profesional; Buenos Aires, Argentina, 1997 - 1999

Escuela Superior de gastronomía y Hotelería

Organization and Techniques of Avant Garde Cuisine; Barcelona, 2007

Universitat de Barcelona

24 Weeks Viticulture and Vinification; New York, NY, 2008

American Sommelier Association

Professional Experience

EFS Culinary Consulting LLC ; New York, NY; Jan 2013 - to date

Cocinero, Proprietor

- Menu development for Hachi Restaurant, Red Rock Casino, Las Vegas
- Host private dinners "El Fuego Sagrado"

Samba Brands Management ; New York, NY; 2006 - Jan 2013

Executive Corporate Chef 2y - Executive Chef 3y

- Responsible for overseeing 8 locations with a 2012 gross national revenue of \$58 million
- Opening, training and menu development of SUSHISAMBA London and Duck & Waffle; revenue 1.5 million GBP within the first month
- Worked to maintain food cost under 28.5 % overall
- Creating BOH standard operating procedures
- Developing menu, new recipes and special dinners
- Recruiting and Hiring BOH management teams for the restaurants
- Standardizing BOH operations
- Engaging in PR/Marketing outreach including culinary campaigns, media interviews
- Led opening training and menu development Sugar cane raw bar grill in Miami
- Writing SUSHISAMBA chef blog: www.ingredientblog.com
- Negotiating contracts with local and broad liner vendors

El Bulli; Roses, Spain; Season 2007

Stagiere

- Completed full work cycle, including pastry, fish station, prep kitchen, etc.
- Executed modern techniques such as, lyophilization, spherification, foams, sous vide, etc.
- Participated in the "creating sessions" with Chef de Cuisine Oriol Castro

Nobu; Miami Beach, FL; 2003 - Nov 2006

Chef de Partie 2y - Sous Chef 2y

- Worked Under Executive Chef Thomas Buckley
- Developed special dishes and daily Omakaze
- Participated in the opening of Nobu Bahamas in 2006
- Participated in a promotional dinner series in Caracas Venezuela

Fernando Navas
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Skills

Fluent in Spanish and English / moderate French skills / Microsoft Office & Mac Programs, ChefTec software / Avero / WebEx / Micros POS / Fasttrack and restaurant opening skills.