



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. 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: _____ 11/21/14 _____

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: _____ N/A

If alteration, describe nature of alteration: _____ N/A

Previous or current use of the location: _____ Kosher Pizza Shop

Corporation and trade name of current license: _____ N/A

APPLICANT: An Entity to be formed by Nathan Sklar

Premise address: _____ 359-361 Grand Street, New York, NY 10002

Cross streets: _____ Grand and Essex Streets

Name of applicant and all principals: _____ Nathan Sklar and Dean Tischfeld

Trade name (DBA): _____ TBD

PREMISE:

Type of building and number of floors: Commercial - One Floor

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: _____

Backyard

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? 130

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):

Zone 4

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) Sunday to Thursday: 7am - 1am; Friday: 7am - 3pm; Saturday: 7pm - 1am

Number of tables? 20 - 25 Number of seats at tables? 4

How many stand-up bars/ bar seats are located on the premise? None

(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): N/A

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

Sandwiches, salads, soups, prepared foods, snacks and drinks

What are the hours kitchen will be open? 7am - 12am

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

How many employees will there be? 8 full-time and 8 part-time

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

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

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 Professional Playlist

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

Please describe your sound system: Licensed music by EI Media & Pandora

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 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 Comprehensive Center & Comprehensive Kids is a NYS approved special education pre-school. We offer services for children bet. the ages of 3 and 5 yrs who are experiencing developmental delays.

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? None

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

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 1 private parties per week (approximately) Saturdays or Sundays
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. N/A
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 7pm.
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.

Proximity Report for Location:

November 21, 2014

359 GRAND ST, New York, 10002

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
SEWARD PARK LIQUORS INC	393 GRAND STREET	190 ft
DELANCEY WINE INC	41 ESSEX ST	535 ft
LOON CHUN INCORPORATED	45 PITT STREET	1095 ft
YEE FUNG CORP	135 DIVISION ST	1205 ft
KK & HZ LLC	101 ALLEN ST	1305 ft
OCEAN WINE & SPIRIT INC	297 GRAND ST	1360 ft
MADISON LIQUOR INC	195 MADISON ST	1485 ft

Churches within 500 Feet

Name	Approx. Distance
Congregation Beth Hamedrash Hagadol Synagogue	370 ft
Norfolk Street Baptist Church	370 ft

Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
B D SHEA GRAND LLC	384 GRAND STREET	95 ft
GRAND ST COMFORT LLC	399 GRAND ST	220 ft
OLD MAN HUSTLE LLC	39 ESSEX ST	575 ft
PROLETARIAT V, INC	98 102 NORFOLK	725 ft
ESSEX CAFE GROUP LLC	21 ESSEX ST	730 ft
OTFOTEOC LTD	21 ESSEX ST	745 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
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Unmapped licenses within zipcode of report location

Name	Address
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Breakfast

Free range organic eggs prepared any way
– GF, LF

Vegetarian cheese omelet - GF

Vegetable only omelet - GF

Gluten free pancakes

Whole wheat pancakes

Lactose free French toast

Local artisan breads and rolls – whole wheat, seven grain, twelve grain, ciabatta, sour dough, baguette, cranberry pecan, focaccia

Full sandwich bar, including smoked salmon, smoked trout, soy protein sausage, dairy cream cheese, tofu cream cheese, regular, olive, garlic and chive, locally made butter

Full selection of breakfast pastries, including croissants, muffins, sugar free muffins, low fat muffins, gluten free pastries, cinnamon buns, carrot muffins

Fresh fruit, granola and yogurt parfait

Fresh fruit

Breakfast drinks: protein shakes, green protein shakes, Greek yogurt and fruit protein shakes, fruit smoothies, yogurt smoothies

Full selection of locally-roasted artisan coffee, imported French green, black and herbal teas; full line of coffee and tea drinks

Lunch

Full fresh cut daily salad bar, including romaine, spinach, mesclun mix, arugula, kale, when available locally grown. Full selection of vegetables, toppings and homemade dressings

Lunch grill – fresh tuna, salmon, halibut, trout, snapper, striped bass

Homemade veggie burgers, eggplant burgers, portabella mushroom burgers, grilled tofu

Pasta – assorted homemade pastas with sauces – mushroom parmesan, red wine provolone and romano cheese, grilled squash and cherry tomato, sweet potato ravioli, gnocchi

Panini – fresh mozzarella and basil, grilled vegetable and tofu, fresh tuna and spinach pesto, five cheese, schwarma seasoned eggplant

*Please enquire regarding gluten and lactose free options.

Dinner

Appetizers

Grilled asparagus and pears with shaved parmesan and Romano cheese - GF

Fresh made mozzarella capressi with local heirloom tomatoes - GF

Moroccan salmon cigars with tahini dip

Veggie burger sliders with wasabi and Szechuan aioli - V

Veggie bacon tomato and cheese skewers

Veggie carnitas - V

Soup du jour

Corn and peach summer salad with lavender dressing – V, GF

Sweet and sour cabbage salad with apples and candied pecans and Asian dressing – V, GF

Grilled tuna salad with fresh raspberry puree and balsamic dressing - GF

Entrees

Fish

Blackened Cajun sushi grade tuna with burnt butter and cognac - GF

Fresh king salmon with arugula pesto, smoked tomato and chive yogurt - GF

Branzino with fresh market husked corn, peach and heirloom tomato salsa - GF

Whole roasted Dorado with market herbs, onions and garlic - GF

Pasta

Goat cheese and early sour apple ravioli

Imported Italian tomato and cream tagretelli

Market squash and broccoli rice fettuccini – V, GF

Chef's specialty risotto

Asian pan-seared tofu with Asian marinated vegetables - V

Organic herb and evoo marinated tofu - V

Moroccan Salmon sausage burger - V

Exotic mushroom vegetable burger - V

Dessert

St. Germaine topped cheesecake - GF
Chocolate mousse trio (milk, dark, white) -
GF
Chocolate espresso crème brulee - GF
Molten lava cheesecake
Full selection of house made pastries and
chocolates
House made sorbets – blood orange,
morocco lemon, green tea, lemon, olive oil,
raspberry, grape – LF, V, GF
House made ice creams – vanilla,
Scharffenberger chocolate, coffee-hazelnut
crunch, Dulce de leche, brownie
Fresh berry mousse – LF, V, GF

Eggs from \$2.99

Pancakes/waffles \$3.99

Sandwich \$1.99

Bread/rolls .99

Pastry .59

Coffee/tea \$1.29

Salad \$8.99

Pasta \$9.99

Fish (lunch) \$13.99

Tofu (lunch) \$7.99

Panini \$5.99

Dinner

App \$7.99

Soup \$7.99

Salad \$10.99

Fish \$22.99

Pasta \$15.99

Tofu \$12.99

Vegetarian \$14.99

Dessert from \$6.99

Bar Menu

Fried and breaded zucchini and eggplant
(fries)

Chickenless spicy (wings)

Fried cheese poppers with soy and sirachi
sauce

Vegetarian bacon tomato mozzarella sticks

Curry fried pitas with house made hummus

Grilled vegetable and vegetable chips with
house made tahini

Vegetarian nachos

Fried kale chips