



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
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 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/communitygroups/community_group_listings.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: 2016-03-31

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: OP252

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Coda di Bue LLC

APPLICANT:

Premise address: 78-84 Rivington Street

Cross streets: Orchard & Allen Street

Name of applicant and all principals: entity to be determined, Adam Elzer, Shane Covey, Perry Rahbar, Robert Deflorio (existing owner)

Trade name (DBA): Sauce

PREMISE:

Type of building and number of floors: Mixed use - 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: sidewalk cafe

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? _____

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) 6 am - 4am Sunday-Saturday

Number of tables? 38 Total number of seats? 130

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): L-Shaped Bar

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
All hours

What are the hours kitchen will be open? 8am - 4am Sunday-Saturday

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

How many employees will there be? 50

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 _____

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

Please describe your sound system: Basic sound 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.")

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: 1. Sauce, 2. Upstate, 3. Edwin & Neal's, 4. Empellon

Address: 2. 95 1st Ave.; 3. 345 E 6th St.; 4. 230 W 4th St.; 105 1st Ave., Community Board # 3 & 2

Dates of operation: 1. 2011-Present, 2. 2012-Present, 3. 2014-Present, 4. 2011-Present

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 Upstate, Edwin & Neal's

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? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 37

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. 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.

List of Licenses within 500ft

Name	Address
ALEGRE ORCHARD LLC	146 ORCHARD ST
A HALIBUT INC	138 ORCHARD ST
MFM BRANDY LLC	157 ALLEN ST
MILLER'S NEAR & FAR LLC	65 RIVINGTON ST
STEPS LLC	163 ALLEN STREET
DISH 165 INC	165 ALLEN STREET
131 ORCHARD STREET RESTAURANT LLC	131 ORCHARD ST
98 RIVINGTON RESTAURANT LLC	98 RIVINGTON ST
BRACKLUINN REST INC	137 LUDLOW STREET
JMDR 127 LUDLOW LLC	127 LUDLOW ST
WASSAIL LLC	162 ORCHARD ST
ALPHA 129 REST LLC	127 129 ORCHARD STREET
FOURTHGEN LLC	127 ORCHARD ST
NYLA CAFE LLC	126 LUDLOW ST
GHVILLE INC	167 ORCHARD ST 2ND & 3RD FL
GHVILLE INC	167 ORCHARD ST
KELTIC LOUNGE INC	132 LUDLOW ST
JETHOU LLC	167 ORCHARD ST
PUB 138 INC	138 LUDLOW STREET
ULLI BAR CORP	120 ORCHARD ST
DOWNTOWN LLC THE	107 RIVINGTON ST
168 ORCHARD ST PARTNERS	168 170 ORCHARD ST
STANTON SURF CLUB LLC	99 STANTON ST
BG BAR INC	113 LUDLOW ST
95 STANTON STREET REST INC	95 STANTON ST
A CASA FOODS LLC	173 ORCHARD ST
STANTON RESTAURANT CORP	82 STANTON STREET
THE MEATBALL SHOP	84 STANTON ST
ORCHID STREET ENTERPRISES LLC	174 ORCHARD STREET
HILL AND DALE RESTAURANT GROUP LLC	115 ALLEN ST
OWLINGS INC	152 LUDLOW STREET
MPDRAW LLC	109 LUDLOW STREET
CAMILLE PRODUCTIONS LLC	110 RIVINGTON STREET
MISSION CANTINA LLC	172 ORCHARD ST
ORCHARD STREET RESTAURANT LLC	187 ORCHARD STREET
SAKAMAI LLC	157 LUDLOW ST
FOUNDATION LOUNGE CORP	137 ESSEX ST

DINNER MENU

ANTIPASTI

BRUSCHETTA

Double GARLIC BREAD

CROSTINO Stracchino

ICED RAW FENNEL Black sea salt, lemon, EVOO, basil

Grass Fed MEATBALLS

Sweet Italian SAUSAGE

PAPPA DI ZUCCHINI SOUP

ROASTED STUFFED PEPPER Farro, wild mushroom, onion, celery, pecorino, bread & sage

MOZZARELLA DI BUFALA Beefsteak tomatoes, basil, EVOO, black sea salt

\$1.95 Per Piece

\$1.95 Per Piece

\$1.95 Per Piece

\$1.95 Per Piece

\$5.95

\$5.95

\$8.95

\$7.95

\$13.95

INSALATA

ZESTY LOCAL ARUGULA Parmigiano, lemon, EVOO, celtic sea salt

PECORINO KALE Black pepper, EVOO, croutons, lemon mustard mayo dressing

CRISP ESCAROLE Fuji apples, ricotta salata, mint leaves, lemon, Castelvetrano olives, pine nuts

STACKED SALAD Arugula, endive, radicchio, beefsteak tomatoes, black sea salt, lemon, EVOO

add Mozzarella di Bufala

\$8.95

\$10.95

\$11.95

\$10.95

\$3.95

SAUCE & PASTA

PASSATO^{with} Spaghetti

FILETTO with Penne \$13.95
DAD'S MARINARA with kale Gnocchi \$15.95
GRANDMOTHER'S TOMATO Gravy with Rigatoni, Sausage and Meatballs \$16.95
GRASS FED BEEF Bolognese with spaghetti \$17.95

SAUCE ADD-ONS

Grass Fed MEATBALLS \$4.95
Sweet Italian SAUSAGE \$4.95
RICOTTA \$2.95
STRACCIATELLA \$3.95

HOUSE SPECIALTIES

THE PLANK (serves two) Soft polenta, Grass Fed Beef Bolognese \$19.95
VERONESE Polenta, heritage sausage, gorgonzola dolce \$16.95
ZUCCHINI LIMONE Zucchini strands, lemon, butter, parmigiano \$15.95
SERGIO LEONE Grass fed Steak Alla Pizzaiola \$18.95
with a crispy pastured egg & broccoli rabe
PASTURED HERITAGE CHICKEN Alla Parmigiana w/ spaghetti \$16.95
PASTURED HERITAGE CHICKEN Alla Milanese w/ Stacked Salad \$16.95
LASAGNA ALLA BOLOGNESE Grass Fed Beef Bolognese with besciamella \$15.95
with a crispy pastured egg & broccoli rabe
BEEF SHANK BOLLITO Grass fed beef, served with peara, salsa verde, salsa rossa, mostarda, and horseradish \$18.95

CONTORNI

ZUCCHINI FRITTI \$6.95
Soft Parmigiano POLENTA \$6.95
MASHED POTATOES and basil oil \$6.95

YAMS with butter and sage \$6.95
Slow roasted FENNEL \$6.95
GREEN BEANS cooked in Passato \$6.95
Butter glazed CARROTS \$6.95
BROCCOLI RABE with toasted garlic \$6.95

DESSERT

CHOCOLATE CAKE \$9.95
TIRAMISU \$9.95
PANNA COTTA \$9.95

BEVERAGES

ESPRESSO \$5.95
CAFÉ LATTE \$3.95
HOT CHOCOLATE \$5.95
MACCHIATO \$3.95
DOPPIO \$3.95
CAPPUCCINO \$4.95
AMERICANO \$3.95
FRESH SQUEEZED OJ \$5.00

BOOK A TABLE

