



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 your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Letter of notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at **info@cb3manhattan.org** for help to find block associations.
- 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
- upgrade of an existing liquor license
- sale of assets

**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: On Premise Liquor Is location currently licensed?  Yes  No

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Restaurant

Corporation and trade name of current license: The Porch Inc. - The Porch

**APPLICANT:**

Name of applicant and all principals: Harrissa LLC.  
 Toni Gallo, Ted Butcher

Trade name (DBA): \_\_\_\_\_

Premise address and cross streets: 115 Avenue C between 7th and 8th street

**PREMISE:**

Type of building and number of floors: Brick- 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: \_\_\_\_\_  
Outside dining patio, 2nd floor.

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 No Outdoor Certificate of Occupancy No

Do you plan to apply for Public Assembly permit?  Yes  No  
Zoning designation (check zoning using map: \_\_\_\_\_ - please give  
specific zoning designation, such as R8 or C2): \_\_\_\_\_

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)?  
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) Noon-3:00 AM  
Outdoor dining, close at 11 PM

Number of tables? 10 main, 8 2nd flr, 5 exterior Number of seats at tables? 20 main, 16 2nd flr, 10 exterior

How many stand-up bars/ bar seats are located on the premise? One  
(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): Main- 9' ft.

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  
Moroccan

What are the hours kitchen will be open? Noon-1:30 AM

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

How many employees will there be? 10

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

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?) \_\_\_\_\_

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: 2 speakers, main, basement.

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? No  
I. \_\_\_\_\_

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans.

Will there be security personnel?  Yes  No (If Yes, how many and when) \_\_\_\_\_  
If necessary Thurs-Sat evenings.

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?  
Existing- Will install injection sound proofing.

#### APPLICANT HISTORY:

Has this corporation or any principal been licensed previously?  Yes  No

If yes, please indicate name of establishment: Souss Corp- Tagine Dining Gallery

Address: 537 9th Avenue Community Board # 4

Dates of operation: Jan 2000-may 2012

**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? 3

How many licensed establishments are within 500 feet? 1

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? 1

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. No

**COMMUNITY OUTREACH:**

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at [info@cb3manhattan.org](mailto:info@cb3manhattan.org) for any contact information.

**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).

# ATTENTION RESIDENTS & NEIGHBORS

Harissa LLC d/b/a Tagine Dining Gallery

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

**PLANS TO OPEN A**

Restaurant

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**(Please Indicate) Bar/Restaurant/Club/Grocery/Liquor Store/Wholesaler,  
Please indicate if there will be a Sidewalk Café or Backyard Garden**

**AT THE FOLLOWING LOCATION**

115 Avenue C, New York, NY 10009

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**Street Number and Street Name**

**THIS ESTABLISHMENT IS SEEKING A LICENSE TO SERVE**

Liquor, Wine, Beer

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

**THERE WILL BE AN OPPORTUNITY FOR PUBLIC COMMENT ON  
MONDAY, JULY 16, 2012 AT 6:30PM  
JASA/GREEN RESIDENCE AT 200 EAST 5TH STREET**

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**Date/Time/Location**

Ms. Toni Gallo (646) 373-6265

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**Applicant Contact Information**

**AT COMMUNITY BOARD #3's  
SLA & DCA LICENSING COMMITTEE MEETING**

**CB#3, MANHATTAN - 59 EAST 4TH STREET - NEW YORK, NY 10003 - [PHONE] 212-533-5300  
[EMAIL] INFO@CB3MANHATTAN.ORG - [WEBSITE] WWW.CB3MANHATTAN.ORG**

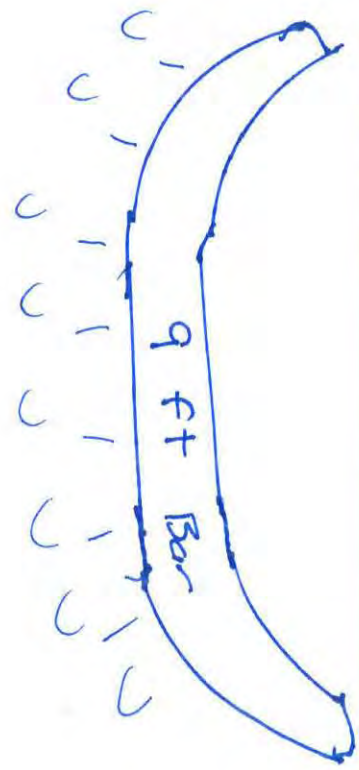
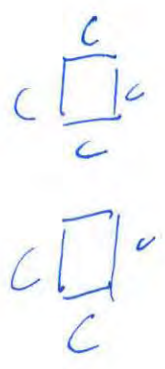
Security Plan  
Sidewalk & Vehicular Control

Applicant does not anticipate its patrons to cause problems with vehicular or sidewalk traffic. The premises will be a sit down table cloth restaurant. If necessary and appropriate, two licensed security guards will rotate inside and outside Thursday to Saturday evenings.

1st Floor Dining Room

BACK YARD

Garage Door



Rest Room

Rest Room

Stairs



Egress



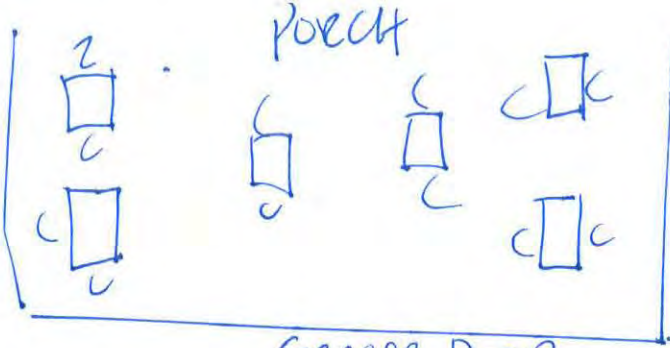
Door

Garage Door

Egress

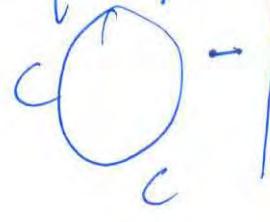
Avec C





Garage Door

Banquet



STAIRS

Banquet



Bathroom





*Soup*

**Hearty Lentil Soup** 7.95  
Green lentils, vegetable broth

**Harrira** 8.25  
A hearty traditional soup of seven vegetables puréed, legumes, rice and Moroccan spices

*Salad*

**House Salad** 8.50  
Oranges, carrots and atlas olives, preserved lemon tossed with micro greens with extra virgin olive oil vinaigrette

**Cucumber Salad** 7.50  
Cucumber & tomatoes house vinaigrette

**Spicy Carrots** 7.50  
Slightly steamed, pickled in traditional spices

**Fez** 8.25  
Roasted and dressed bell peppers tossed with fresh tomatoes

*Tapenade*

**Assorted Olives** 6.95  
Combination of Mediterranean olives

**Lentil Tapenade** 5.95  
Red lentil paté in saffron broth, served cold

**Olive Tapenade** 6.95  
Olive dip seasoned with preserved lemon

**Khobiza** 8.00  
Spinach, kale and collard greens, sautéed in garlic and lemon

**Zalouk** 8.50  
Roasted eggplant marinated with charmoula emulsion

**Mixed Mezze** 15.95  
Selection of three of the above

*La Harira*

**Shekshouka** 9.50  
Bell pepper and eggplant sauté in wine/garlic reduction

**Maaquda** 8.95  
Seasoned potato croquettes rolled in semolina flour, deep fried (vegetable oil) served with charmoula aioli

**Shredded Chicken** 10.25

**Shrimp marinated in p.i.n.k® Vodka** 11.50

**Vegetable borek** 9.45  
Seasoned vegetables wrapped in phyllo baked

**Lamb borek** 10.95  
Seasoned lamb wrapped in phyllo baked

**Tuna Brihwat** 7.95  
Minced tuna, delicately seasoned, folded in phyllo

For parties of six or more we include a 18.5-20% gratuity

charge. \$25 minimum, \$5 cover charge per person. Thank You

*Tagine*

**Vegetarian Tagine** 17.50  
Zucchini, chick peas, turnips, calabasa, carrots, currants

**Sweet Potato** 17.50  
With preserved lemon and imported atlas olives

*Free Range Chicken*

**Classic** 19.50  
With preserved lemon and imported atlas olives

**Chicken with Vegetables** 20.50  
Stewed chicken with fresh potatoes, carrots, & green peas in homemade saffron sauce

**Spicy Chicken** 19.50  
A spicy dish of stewed chicken

**Chicken Casablanca** 19.50  
Tasty dish of stewed chicken in a sweet sauce, caramelized raisins and almonds

**Sweet Potato Tagine** 21.50  
Stewed chicken with sweet potatoes

(Chicken is free range, gbh free)

*Spring Lamb*

**Traditional Spring Lamb** 21.75  
With prunes, toasted almonds, topped with sesame seeds

**Lamb Tagine** 21.75  
Shank of lamb stewed in saffron sauce, with vegetables

**Lamb Casablanca** 21.75  
Shank of stewed lamb in a sweet sauce topped with raisins and almonds

**Lamb with Sweet Potato** 24.50  
Shank of lamb stewed in saffron sauce, topped with sweet potatoes

**Kefta** 20.95  
Minced lamb simmered in tomatoes, parsley and preserved lemon

(Spring Lamb is free range, grass fed, gbh free)

*Harissa*

**Grilled Merguez** 17.95  
Homemade lamb sausage grilled to perfection served with shekshouka

**Chicken Meisel** 20.95  
Stewed in herbs, slowly baked and braised in lemon, saffron and white wine

**Bastilla** 21.95  
Pheasant ple delight stewed in saffron broth topped with almond and cinnamon glaze, enveloped and baked to perfection

**Seafood Bastilla** 24.95  
Marinated with whiting, shrimp, scallops, squid, parsley, vermicelli with Moroccan spices

**Tangia** MP  
Succulent beef short ribs simmered overnight with garlic and

Avenue C and neighboring restaurants

