



*\* AMENDED \**

# 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](mailto:info@cb3manhattan.org) for help to find block associations. *N/A*
- 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:

- |   |  |
|---|--|
| <input checked="" type="checkbox"/> new liquor license            | <input type="checkbox"/> upgrade of an existing liquor license |
| <input type="checkbox"/> alteration of an existing liquor license | <input type="checkbox"/> sale of assets                        |
| <input type="checkbox"/> corporate change                         |  |

Today's Date: October 31st 2012

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: BEER + WINE Is location currently licensed?  Yes  No

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

Previous or current use of the location: New Construction

Corporation and trade name of current license: N/A

**APPLICANT:**

Premise address: 28 East 1st St NY, NY

Cross streets: 1st Street + 2nd Ave

Name of applicant and all principals: Eric Bromberg Bruce Bromberg - BR Chicken Manhattan I, LLC

Trade name (DBA): Blue Ribbon Frito Chicken

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

SEE MENU ATTACHED

What are the hours kitchen will be open? ~~Tam - Tam~~ 4:00 A.M.

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

How many employees will there be? 20

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

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: Few speakers in Dining Room

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? N/A

EH- 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)

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: SEE LIST ATTACHED

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. LETTERS TO BE PROVIDED AT MEETING

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume.

**PREMISE:**

Type of building and number of floors: D6 - Elevator Apt

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: \_\_\_\_\_

ASBE PLANS

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 Pending Outdoor Certificate of Occupancy Pending

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

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

R8G CG-2A

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) 7 days a week - 7am to ~~2am~~ 4:00 A.M.

Number of tables? 3 tables 2 curbs Number of seats at tables? 67

How many stand-up bars/ bar seats are located on the premise? Main Service / order counter

(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): \_\_\_\_\_

Any food counters?  Yes  No If Yes, describe: Main Service / order counter

Does premise have a full kitchen  Yes  No?

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name and describe type of business SEE ATTACHED SHEET

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? 27 (1 block Radius) SEE MAP

How many licensed establishments are within 500 feet? 5

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? 4

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. will bring to meeting

#### 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).

SEE EMAIL RECEIVED

## LIQUOR LICENSES

CRYSTAL ROOM LP dba Blue Ribbon Brasserie - Liquor - 7/31/13 (bi-annual) - Serial #1025172 - Community Board #2

CRYSTAL ROOM LP - Warehouse - 12/31/14 (3 years) - Serial #1124732 - Community Board #2

FLEXIBLE FISH CORP dba Blue Ribbon Sushi - Wine/Beer - 9/30/013 (annual) - Serial #1029175 - Community Board #2

FOOD FIRST LLC dba Blue Ribbon Bakery & Cafe - Liquor - 3/31/13 (bi-annual) - Serial #1025542 - Community Board #2

FOOD FIRST LLC dba Blue Ribbon Downing Street Wine Bar (Wine Bar) - Liquor - 1/31/13 (bi-annual) - Serial #1179219 - Community Board #2

BLACK NAPKINS LLC dba Blue Ribbon Brooklyn - Liquor - 4/30/13 (bi-annual) - Serial #1107356 - Community Board #6

BROFISH LLC dba Blue Ribbon Sushi Bar & Grill - Liquor - 7/31/13 (bi-annual) - Serial #1184524 - Community Board #4

COSMIC DEBRIS LLC dba Blue Ribbon Sushi Izakaya - Liquor - 2/28/2013 (bi-annual) - Serial #1219676, #1219677, 1219678 - Community Board # (not sure)

(3 LET)

- Blue Ribbon Market - 35 Downing St. (NO LIQUOR LICENSE FOR THIS ESTABLISHMENT) NO LIQUOR SALES HERE

# Blue Ribbon Fried Chicken

## Menu

### Salads *Add Fried Boneless Breast \$*

*individual or family size*

Greek <i>Olives, Tomatoes, Cucumber, Feta &amp; Red Onion</i>	6/10
Blue Cheese <i>Iceberg, Bacon &amp; Creamy Blue Cheese Dressing</i>	6/10
Caesar <i>Romaine Lettuce, Parmesan &amp; Texas Toast Crutons</i>	7/11
Arugula <i>Roma Tomato, Smoked Gouda &amp; Balsamic Dressing</i>	7/11

### Burgers *\$ per Ground Chicken Served on a Toasted Brioche Bun*

*.50 Chiles .50 Avocado 1.00 Bacon 1.00 Cheese*

Chicken Burger <i>On a Sesame Seed Bun</i>	5
The Deluxe <i>Dressed with Lettuce, Tomato, Onion &amp; Pickled Cucumbers</i>	6
Cheese Burger Deluxe <i>Feta, Smoked Gouda, Blue Cheese or Cheddar</i>	7
The Pit <i>Cheddar, Bacon &amp; BBQ Sauce</i>	8
The Vacquero <i>Pickled Peppers, Blue Cheese &amp; Arugula</i>	8
Bun-less Burger <i>Romain Lettuce, Avocado, Feta &amp; Roma Tomatoes</i>	7

### Sandwiches

Chicken Wrap <i>Fried Boneless Breast, Arugula, Provolone &amp; Olive Relish (Gluten-Free)</i>	7
Crispy Chicken <i>Fried Boneless Breast, Shredded Lettuce, Pickles and Spicy Mayo</i>	6
Kerry's Classic <i>Pineapple, Miracle Mayo &amp; Romaine Lettuce</i>	8

### Fried Chicken Dinners

*Served with White Bread & Cucumber Salad*

#### Choose your Spice

*Original Spice: Garlic, Thyme, Onion, Basil, Paprika & Cayenne*

*Asian Spice: Togarashi, Citrus, Sesame & Ginger*

#### Choose your Sauce

*Sauces: Mexican Honey, Wasabi Honey, Chipotle Honey or HONEY*

#### Party Platter

Mix or Dark Platter	White Platter	Wing Platter
8 pc. 18.00	8 pc. 24.00	8 pc. 12.00
12 pc. 28.00	12 pc. 30.00	12 pc. 18.00
16 pc. 34.00	16 pc. 44.00	16 pc. 22.00
24 pc. 48.00	24 pc. 64.00	24 pc. 32.00

#### Take It Home. to The Park or to The Stadium!!!

##### The Tailgater (serves 6-10)

48 pc. Wing Bucket, 4 Wraps, 4 Deluxe Burgers, 3 Family Size Salads,  
4 Family Size Sides  
\$9.00

##### The Gran Torino (Serves 10-14)

84 pc. Fried Chicken Bucket, 48 pc. Wraps, 3 Family Size Salads,  
4 Family Size Sides & Bucket of Brew

120.00

## Our Favorites!

### Tenders & Fries

3 Tenders, Fries, Slaw & Drink  
8.50

### Burger Box

The Deluxe, Fries & Beverage  
9.50

### Blue Ribbon Royal

¼ Fried Chicken Dinner, Choice of Sides & Beverage  
11.00

### Toshi's Choice

8 Asian Spice Chicken Tenders  
Wasabi Honey, Asian Slaw, Fried Okra & Iced Green Tea  
12.50

### Big Dinner (Serves 2-4)

8 Piece Fried Chicken, Choice of 3 Sides  
28.50

### Big Wing Dinner (Serves 2-4)

16 Piece Fried Chicken Wings, Choice of Family Size Side & Family Size Salad  
38.00

### Sides

Included or Family \$3.00 (11.00)

Cole Slaw

Asian Slaw

Pickled Cucumber Sourd

Three Bean

Fried Okra

Fries

Pickled Peppers

Wedges & Gravy

### Dessert

Ice Cream Cups

Chocolate Bruno

Hurt Banana & Brandy

Caramel & Sea Salt

Pure Vanilla

Toasted Almond Crunch

## **Breakfast**

### **The Scramble**

**Granola & Yogurt**

**The Scramble** Bacon, Onion Tomato

**The Coma-Toast** *Fried Chicken, French Toast & Honey*

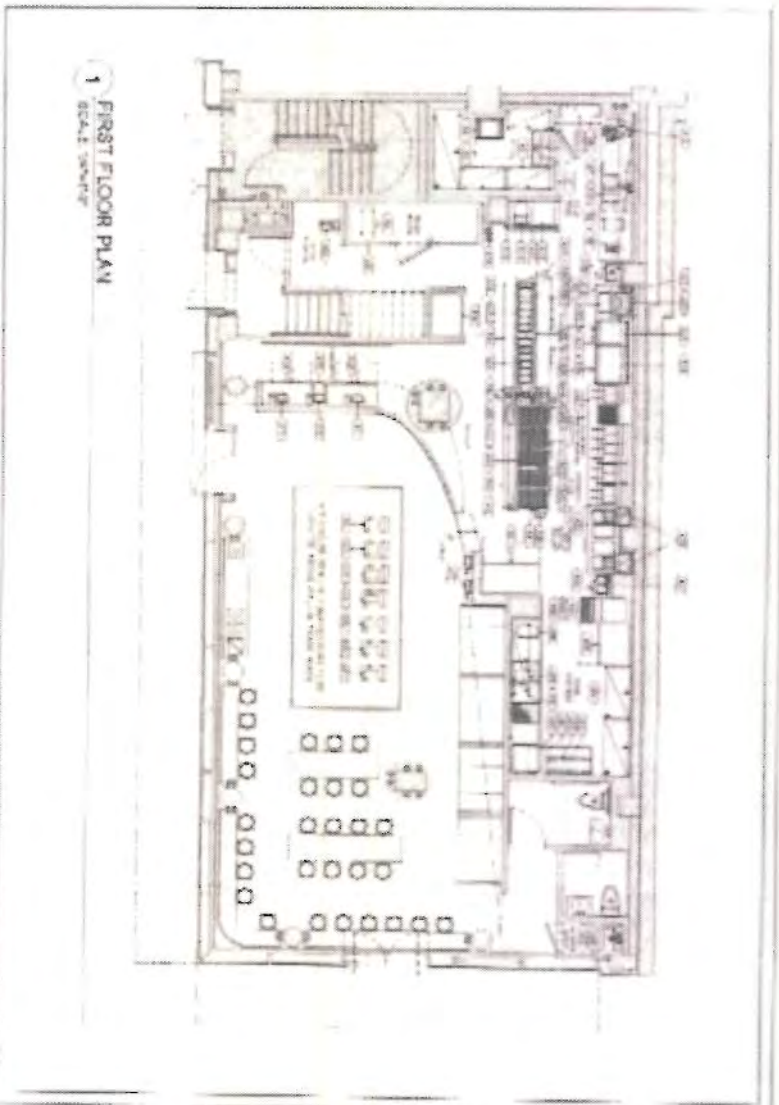
**The Stanwich**

**The Suzannewich**

**The Sully** *Fried Eggs, Fried Chicken, Bacon & Cheddar On Texas Toast*

**Fried Chicken & Pancakes**





REVISIONS	
NO.	DESCRIPTION
1	ISSUED FOR PERMIT
2	REVISED PER COMMENTS
3	REVISED PER COMMENTS
4	REVISED PER COMMENTS
5	REVISED PER COMMENTS
6	REVISED PER COMMENTS
7	REVISED PER COMMENTS
8	REVISED PER COMMENTS
9	REVISED PER COMMENTS
10	REVISED PER COMMENTS

**DATE: 01/15/2024**  
**PROJECT: 2024-001**  
**SCALE: 1/8" = 1'-0"**

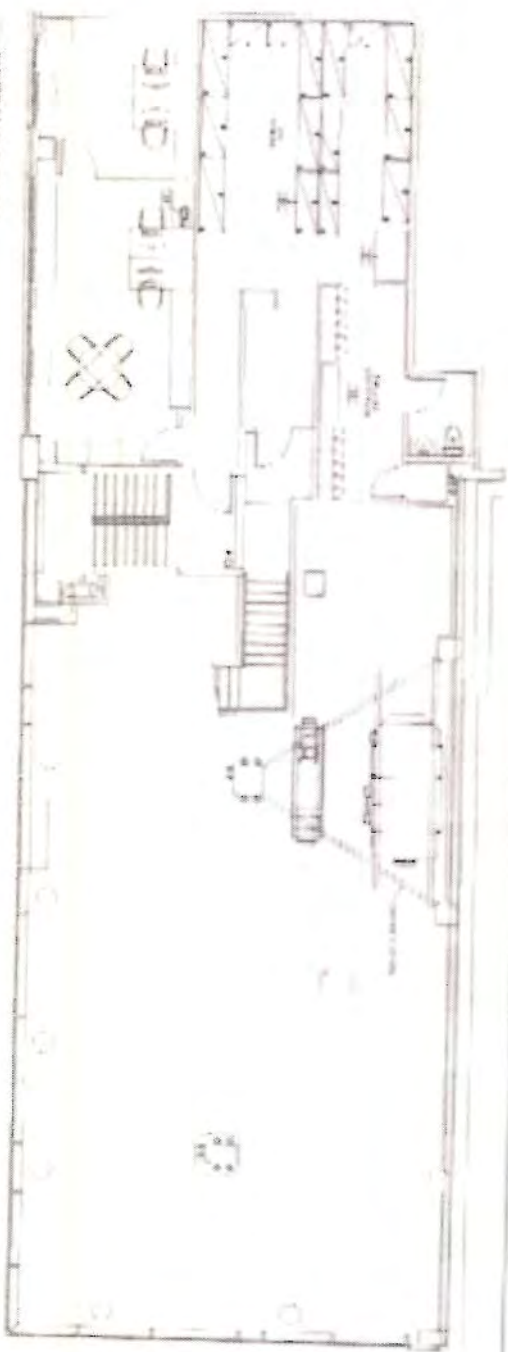


**SEE RIBBON PANEL**  
**FOR MORE INFORMATION**

**PROJECT: FOODSERVICE EQUIPMENT ALUM**  
**DATE: 01/15/2024**

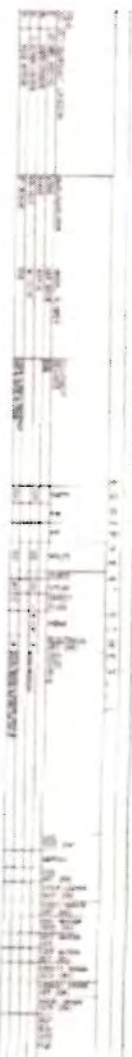
**FS1.0**

**MEZZANINE PLAN**  
SCALE: 1/8" = 1'-0"



**LEGEND**

[Symbol]	MEZZANINE FLOOR
[Symbol]	STAIRS
[Symbol]	ELEVATOR
[Symbol]	MECHANICAL ROOM
[Symbol]	RESTROOM
[Symbol]	STORAGE
[Symbol]	OFFICE
[Symbol]	RECEPTION
[Symbol]	CONFERENCE
[Symbol]	LABORATORY
[Symbol]	WORKSTATION
[Symbol]	SERVER ROOM
[Symbol]	UTILITY
[Symbol]	ENTRY
[Symbol]	EXIT
[Symbol]	DOOR
[Symbol]	WINDOW
[Symbol]	WALL
[Symbol]	FLOOR
[Symbol]	CEILING
[Symbol]	MECHANICAL EQUIPMENT
[Symbol]	RESTROOM EQUIPMENT
[Symbol]	STAIR EQUIPMENT
[Symbol]	OFFICE EQUIPMENT
[Symbol]	RECEPTION EQUIPMENT
[Symbol]	CONFERENCE EQUIPMENT
[Symbol]	LABORATORY EQUIPMENT
[Symbol]	WORKSTATION EQUIPMENT
[Symbol]	SERVER ROOM EQUIPMENT
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[Symbol]	DOOR EQUIPMENT
[Symbol]	WINDOW EQUIPMENT
[Symbol]	WALL EQUIPMENT
[Symbol]	FLOOR EQUIPMENT
[Symbol]	CEILING EQUIPMENT



**MOSE DESIGN INC.**  
ARCHITECTS & INTERIORS  
1000 17th St, N.W.  
Washington, D.C. 20036  
Tel: 202-462-1000  
Fax: 202-462-1001  
www.mosedesign.com



NO.	DESCRIPTION	DATE
1	MEZZANINE FLOOR	10/10/00
2	STAIRS	10/10/00
3	ELEVATOR	10/10/00
4	MECHANICAL ROOM	10/10/00
5	RESTROOM	10/10/00
6	STORAGE	10/10/00
7	OFFICE	10/10/00
8	RECEPTION	10/10/00
9	CONFERENCE	10/10/00
10	LABORATORY	10/10/00
11	WORKSTATION	10/10/00
12	SERVER ROOM	10/10/00
13	UTILITY	10/10/00
14	ENTRY	10/10/00
15	EXIT	10/10/00
16	DOOR	10/10/00
17	WINDOW	10/10/00
18	WALL	10/10/00
19	FLOOR	10/10/00
20	CEILING	10/10/00

NO.	DESCRIPTION	DATE
1	MEZZANINE FLOOR	10/10/00
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3	ELEVATOR	10/10/00
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5	RESTROOM	10/10/00
6	STORAGE	10/10/00
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8	RECEPTION	10/10/00
9	CONFERENCE	10/10/00
10	LABORATORY	10/10/00
11	WORKSTATION	10/10/00
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15	EXIT	10/10/00
16	DOOR	10/10/00
17	WINDOW	10/10/00
18	WALL	10/10/00
19	FLOOR	10/10/00
20	CEILING	10/10/00

**FOODSERVICE  
EQUIPMENT PLANS  
DESIGN  
MEZZANINE**

**FS 2.0**