

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

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: 11/9/12

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: Full on-premise license Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 90 Third Ave

Cross streets: On Third Ave between 12th + 13th Street

Name of applicant and all principals: Sasha Shor

Trade name (DBA): Tres Carnes

PREMISE:

Type of building and number of floors: Brick building with 3 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 certificate of occupancy for back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy 74 Outdoor Certificate of Occupancy _____
(fill in maximum NUMBER of people permitted)

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

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):
C6-2A

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 - Quick serve Mexican Cuisine

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) Mon 11:00 am - 12:00 am, Tue 11:00 am - 12:00 am, Wed 11:00 am - 2:00 am, Thur 11:00 am - 2:00 am, Fri 11:00 am - 4:00 am, Sat 11:00 am - 4:00 am, Sun 11:00 am - 12:00 am

Number of tables? 2 communal tables Number of seats at tables? 4 seats per table
1 eating ledge and 4 tables

How many stand-up bars/ bar seats are located on the premise? 1 bar / 12 seats
(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): 15 x 6 ft rectangular bar, located against the right wall
Any food counters? Yes No If Yes, describe: Food pickup counter

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

Mexican Cuisine

What are the hours kitchen will be open? 30 minutes before close

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

How many employees will there be? 10 employees

Do you have or plan to install French doors accordion doors or windows? Already 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: 4 speakers with no amplifiers

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

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. All lines will be kept inside. In addition Friday and Saturday we will have security to keep sidewalks quiet and clear.

Will there be security personnel? Yes No (If Yes, how many and when) On Friday and Saturday night there will be 1-2 security guards.

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. Only background music with no amplifiers

Do you have or plan to install sound-proofing? No due to background music only

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 _____

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? _____

How many licensed establishments are within 500 feet? _____

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? _____

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.

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 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).


TRBS CARNES

**JOSH
HELD
DESIGN**

CONCEPT
SEPTEMBER 12, 2012

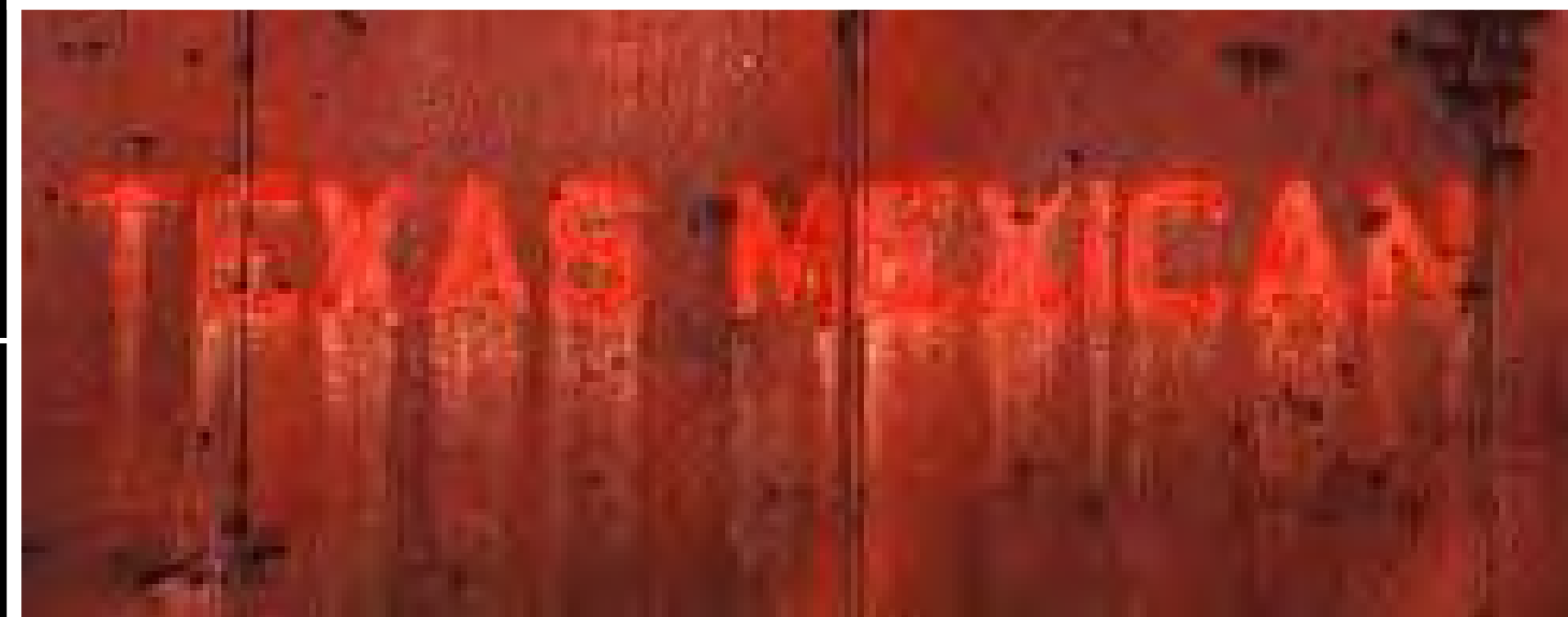
Design+Architecture
135 West 20th Street, Suite 200
New York, NY 10011 212.242.4503



TEXAS/MEXICO

There have always been deep connections and juxtaposition between Texas and Mexico which naturally translated into a combined regional cuisine deeply rooted in the respective cultures.

Tres Carnes will embody this history as well as showcase its new incarnation through adaptive reuse of materials overlaid with urban vernacular.



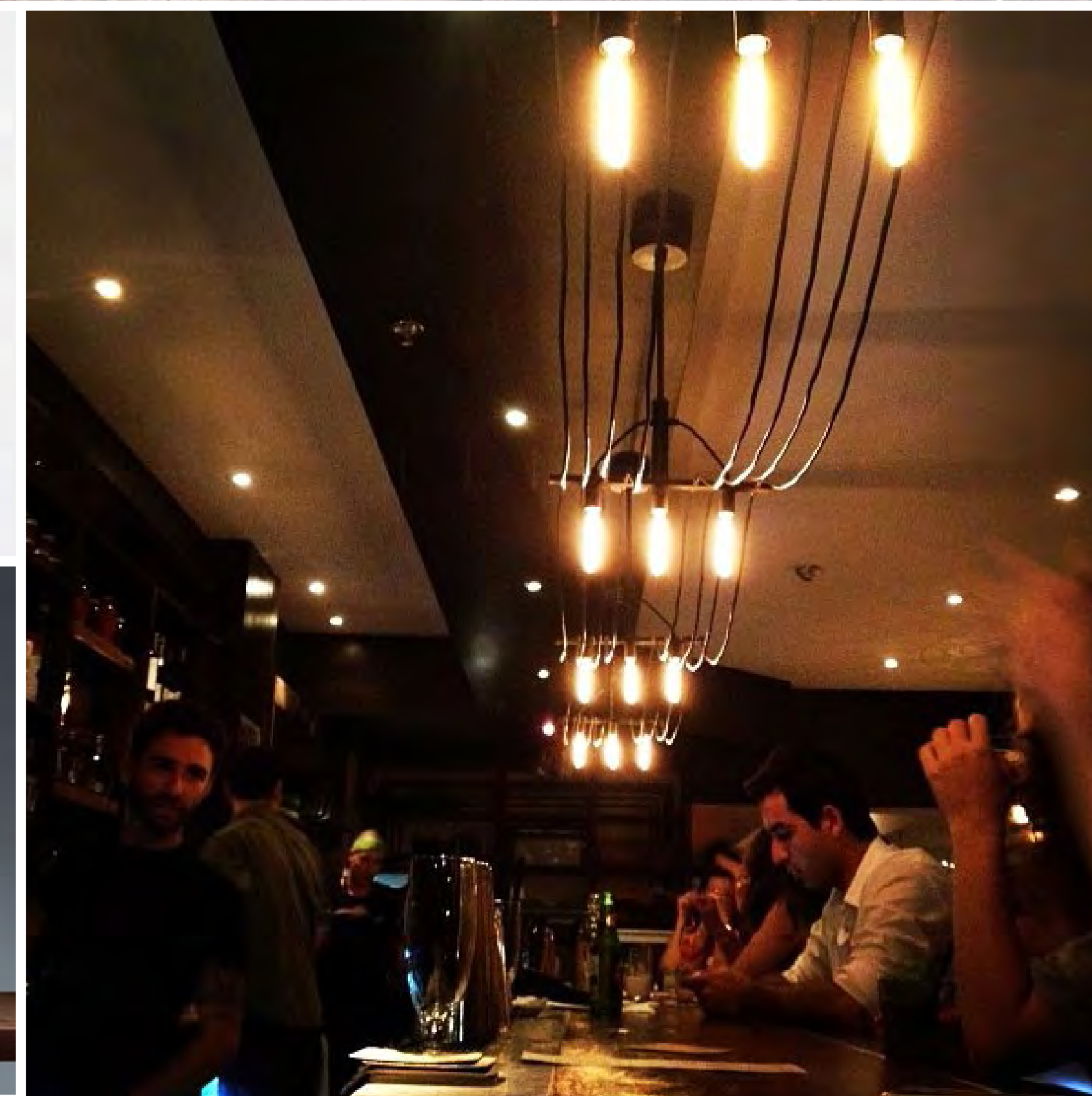
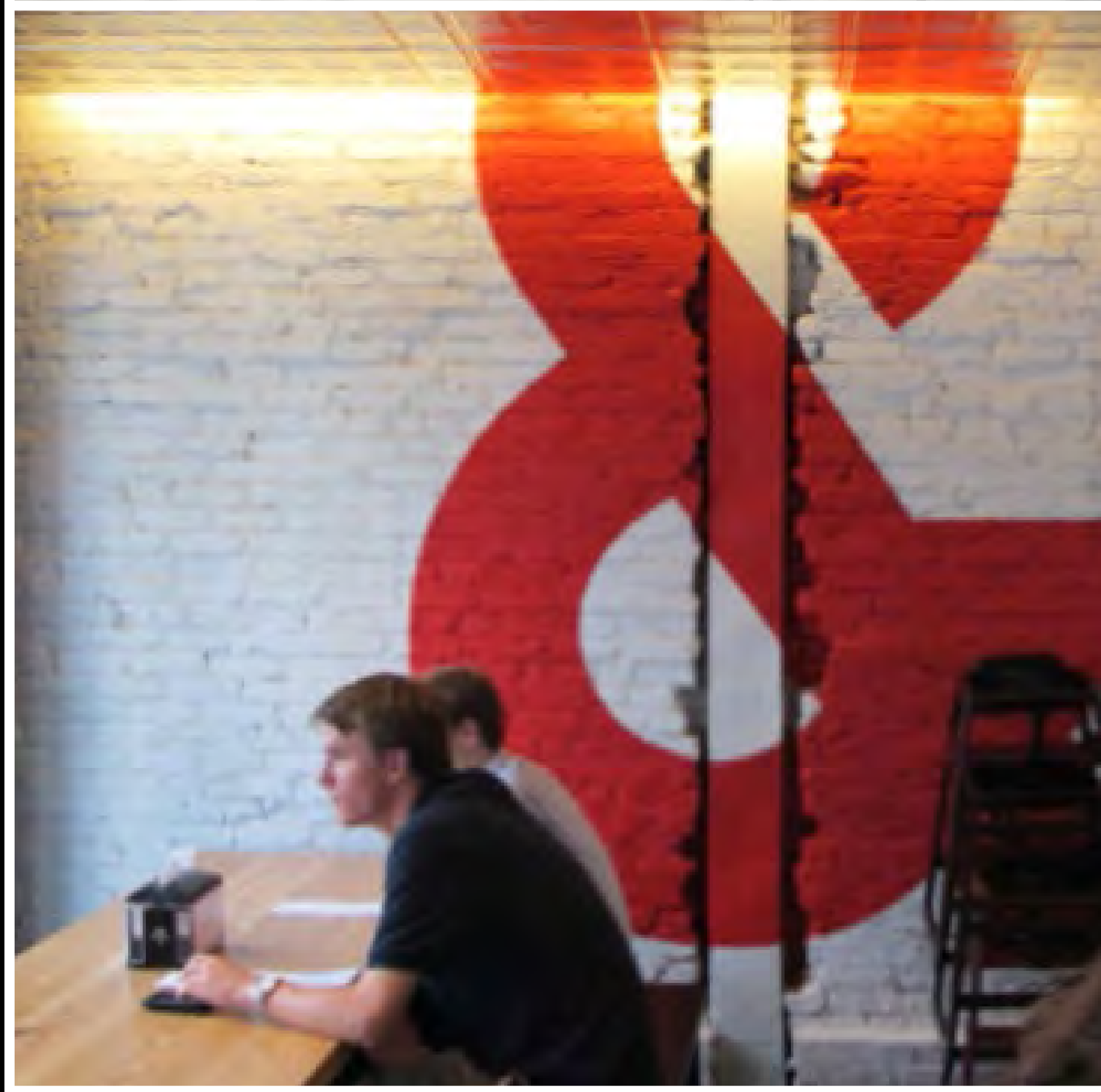
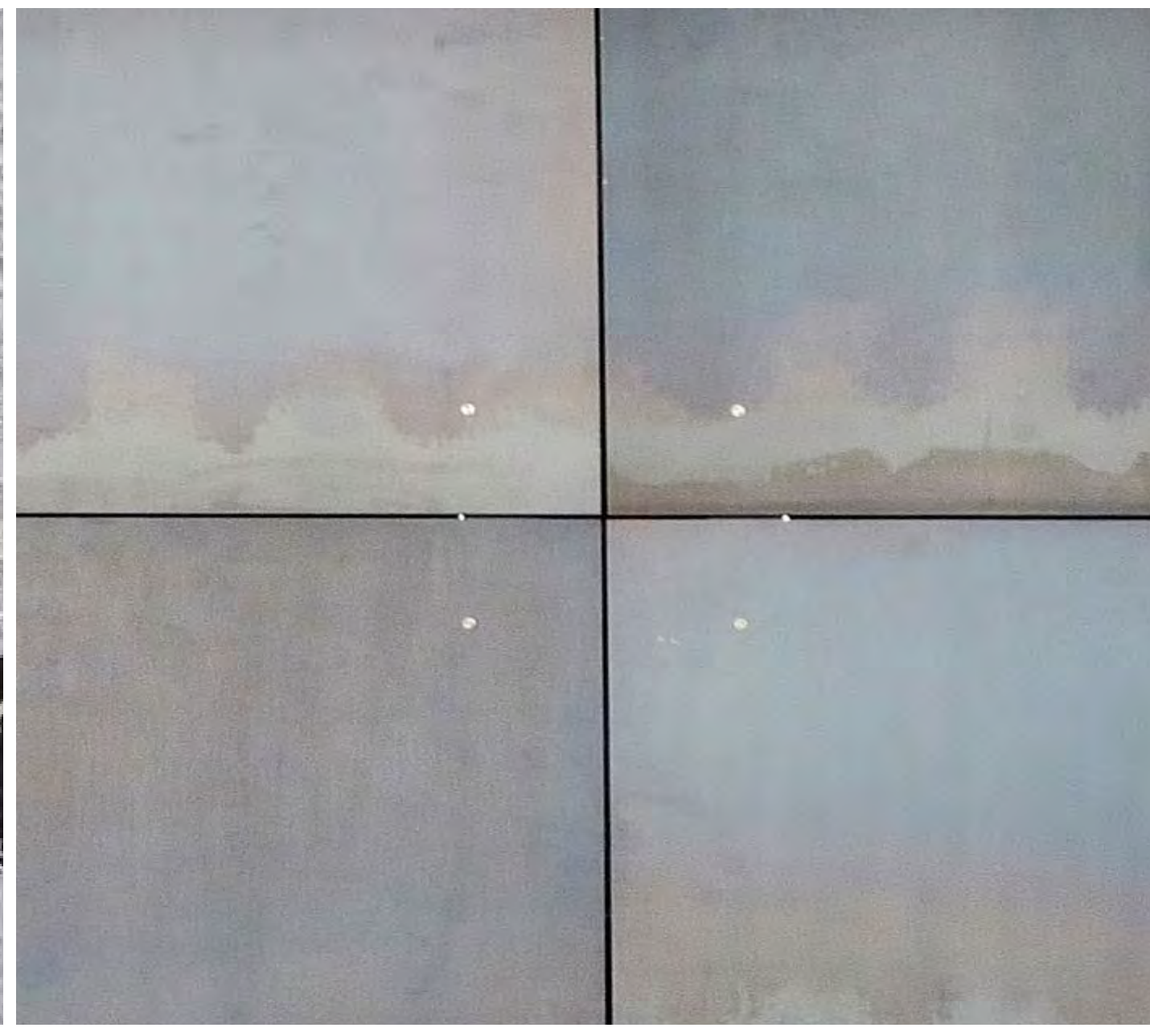
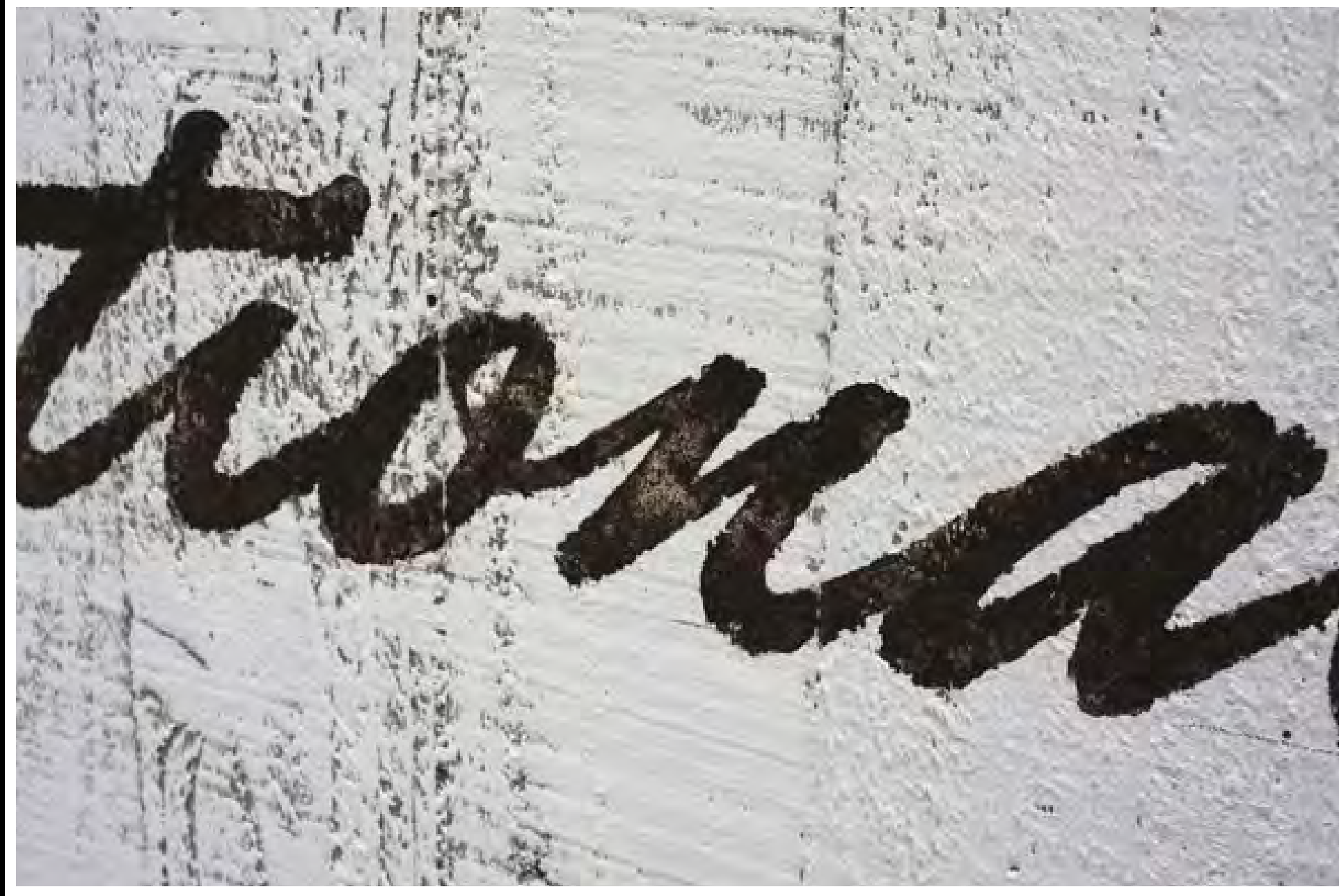
NARRATIVE

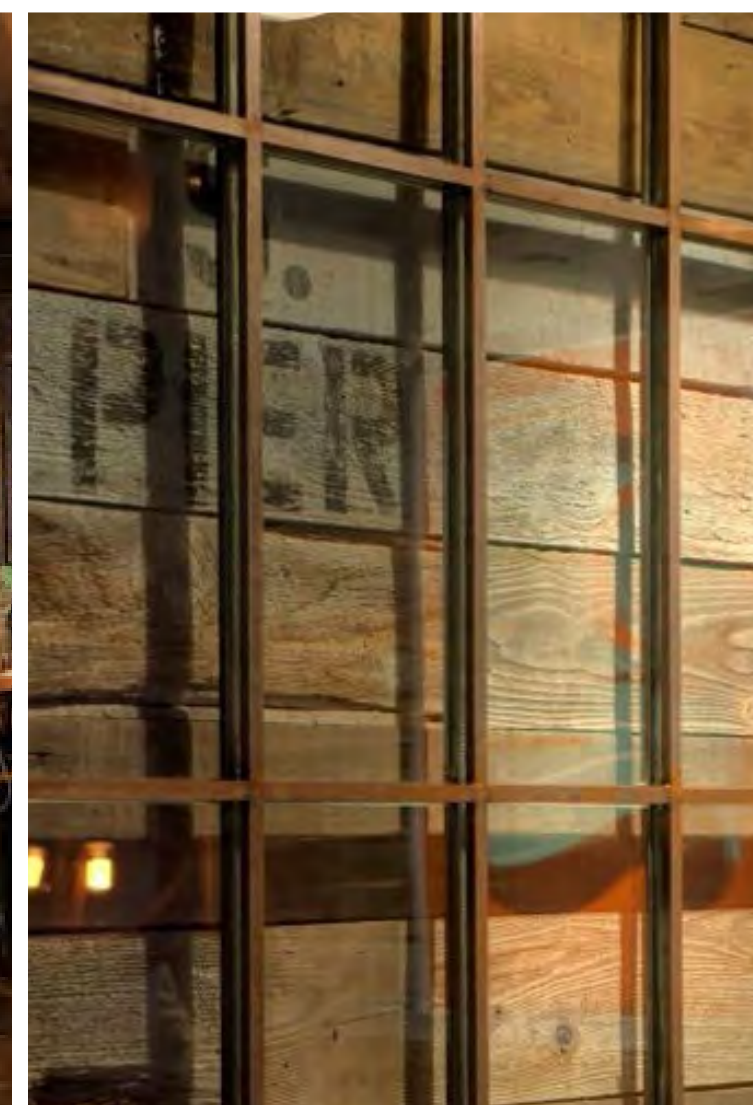
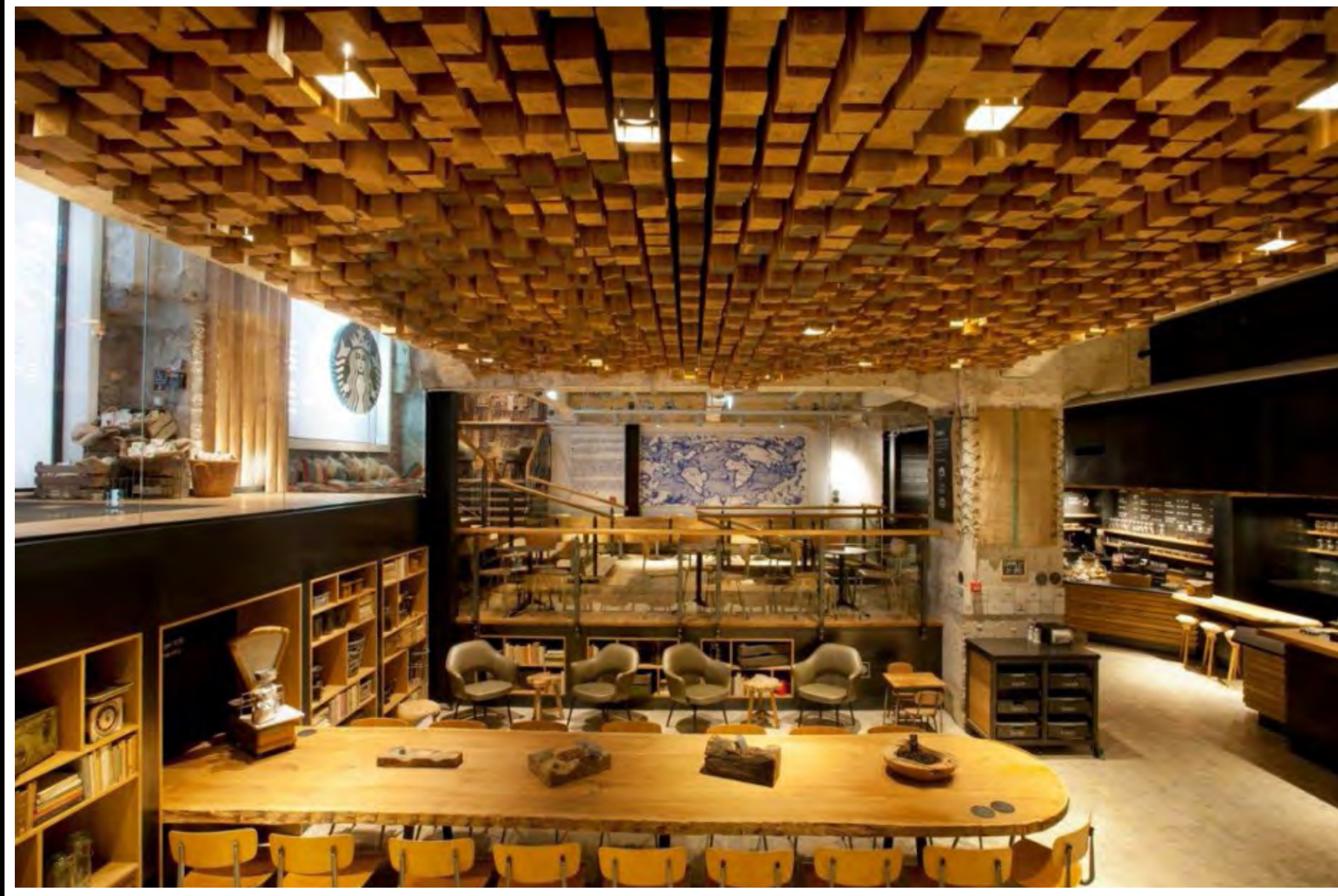
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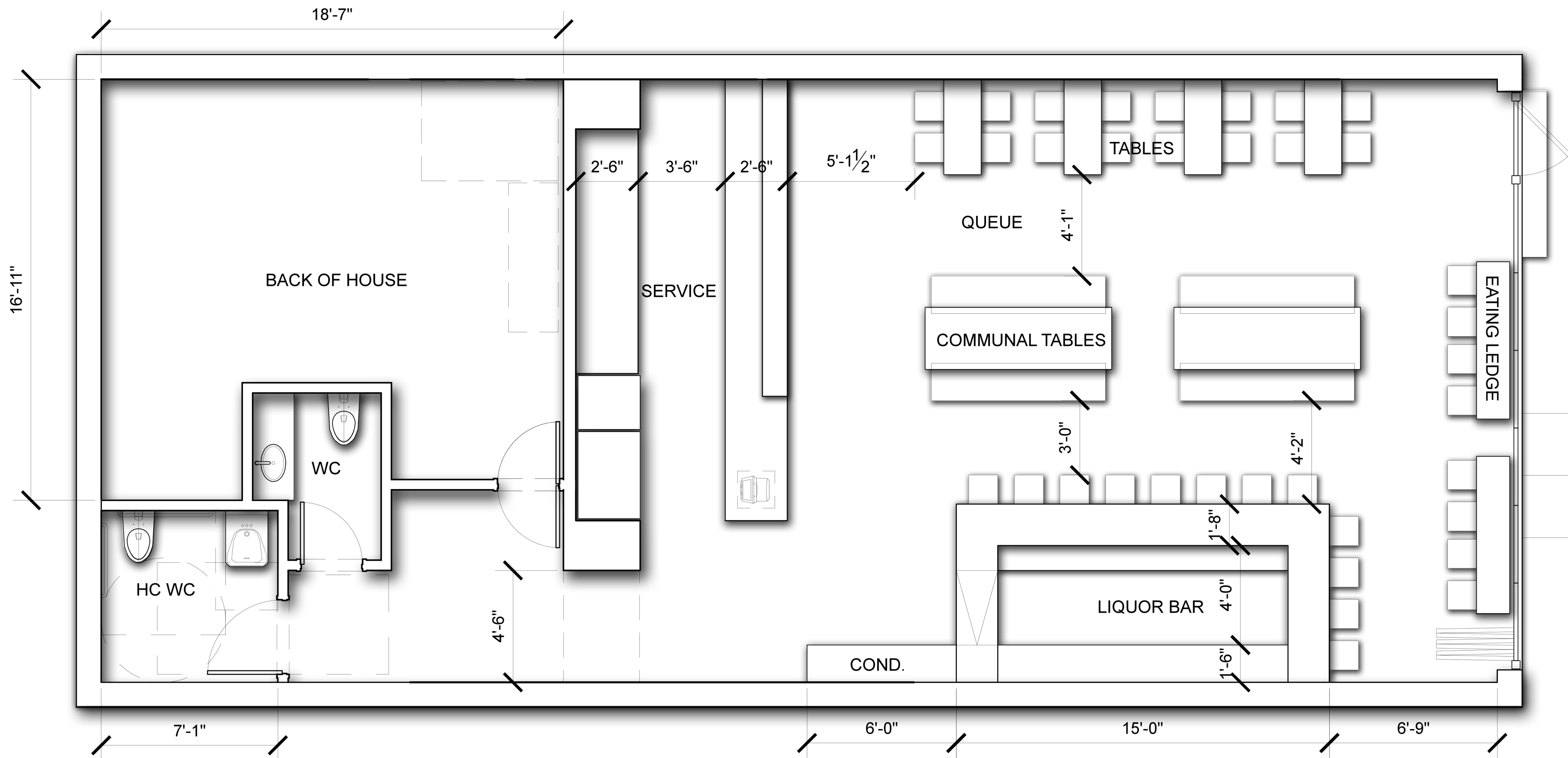
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DESIGN

TRES CARNES







1 CONCEPT PLAN
SCALE: 1/4"=1'-0"





TR3S CARNES

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DESIGN**

CONCEPT
SEPTEMBER 12, 2012

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FACADE CONCEPT

THANK YOU

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TR3S CARNES

Infusing Authentic Mexican Fare
with True Texas Smoke

THE 3 MEATS

All meats have been rubbed and infused with a blend of Texican spices and smoked low and slow over real hardwoods in the most authentic Texas BBQ tradition.

BEEF

TC16 Special

Southern Texas style brisket
Rubbed with 11 different spices, smoked for 36+ hours and chopped hot.

Salt & Pepper Brisket

Traditional smoked chopped brisket with a bold Texas-style salt and pepper dry rub.

CHICKEN

Smoked Bird

Rubbed with 11 different spices,
slow smoked and pulled.

El Pollo Adobo

Using a wet rub of adobo sauce,
lime and a blend of other spices,
slow smoked and pulled.

PORK

Pulled Classic

Rubbed with 11 different spices,
slow smoked and pulled.

NO.4

The Texican Weekly Special

THE SIDES

"ESQUITES"

Street-style charred corn "off the cob"
with cilantro lime butter, chili powder,
fresh lime, Mexican crema & cotija cheese.

SMASHED & SMOKY GUACAMOLE

Coarsely smashed fresh avocado,
garlic, lime juice, cilantro, and jalapeños.
Topped with smoky, roasted pepitas.
Served with homemade chips.

CHIPOTLE SQUASH

Roasted yellow squash with red onions,
honey, lime and chipotle.

BURNT ENDS CHILI

Ranch style Texas chili made with our TC16
brisket burnt ends. Smoky, tangy, spicy. Excelente!

THE R&B

"CHARROS"

Cowboy Beans. Slow cooked pinto with
Berkshire smoked bacon, chorizo, tomatoes and chiles.

DRUNKEN BLACKEYED BLACK BEANS

Cooked with Tres Carnes' signature spices:
sweet onion, Texas Lone Star beer and
buckwheat honey, then stirred with seasoned
Southern blackeyed peas. Vegetarian.

ARROZ VERDE

Mexican Green Rice. Made with
cilantro, poblano, green onions and lime.

MEXICAN RICE

Classic Spanish yellow rice with sweet
red bell pepper, onion and cilantro.

THE SAUCE

Pico Fresco (mild)

Fire-Roasted Tomatillo (medium)

Charred Tomato Chipotle (Hot)

Tres Fuegos Diablo Sauce (Super Hot)