

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: November 30, 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: OP Eating and Drinking Establishment Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Bar

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

APPLICANT:

Premise address: 115 Avenue C, New York, NY 10009

Cross streets: Between East 7th and 8th Streets

Name of applicant and all principals: Paul Seres

Trade name (DBA): 115 Avenue C LLC d/b/a Apartment 13

PREMISE:

Type of building and number of floors: Commercial Use, 2 Floors w/ basement

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 Patio on second floor maybe enclosed if applicable codes allow

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 125 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):

R7-A with a commercial overlay C1-5

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) Saturday 11 AM - 4 AM, Sunday 11 AM - 12 AM, Closed Monday,

Tuesday through Wednesday 4 PM-12 AM, Thursday-Friday 4 PM-2 AM

Number of tables? 36 Tables Number of seats at tables? 80 Seats

How many stand-up bars/ bar seats are located on the premise? 1 Bar with 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): 1 Straight bar along the north wall on first floor

Any food counters? Yes No If Yes, describe: Raw Bar located at the end of the 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

See attached Menu

What are the hours kitchen will be open? Same hours as the business

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

How many employees will there be? 25-30

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?) 1 television

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: Small speakers, background music only

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. N/A

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: The DL, Dinner on Ludlow, Sol

Address: 95 Delancey St./ 609 West 29th St. Community Board # 3 and 4

Dates of operation: The DL/Dinner on Ludlow-March '12 Sol-July 2005- May 2009

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 See Above

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? 6

How many licensed establishments are within 500 feet? 14

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? 11

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).

Downstairs Bar Menu

Raw Bar

½ Dz. Selection of east/west coast oysters MP.

½ Dz. Littleneck Clams 12.

Fruits de Mer Plateaus

Studio 35. / Loft 65. / Penthouse 95.

Ceviche

Conch 6. / Scallop 8. / Tuna 9.

Shrimp Cocktail 14.

Apps:

Lobster Brulee 15.

- Broiled lobster, wild mushroom duxelles, spicy aioli, tempura flake

Mimi's Maryland Crabcake 13

- Coconut crema, sour mango, scotch bonnet

Foie Gras and Rhubarb Crumble 16.

Bone Marrow Gremolata 14.

Clams Casino 13.

Oysters Rockefeller MP.

Candied Cod Skewers 12

- Miso marinated black cod, sweet miso, shredded phyllo, shiso

Mama's Green Peppa Burgers 10

- House ground blend of brisket chuck and round, jalapeno salsa verde, potato roll, pork belly confit, lettuce, tomato, onion, aged white cheddar

Escargot 12

Steak Tartar 12

- fried green tomato, baby pepper greens, sauce gribiche

Tuna Tartar Chips 14

- avocado, lemongrass-ginger oil, wonton crisps, scotch bonnet

Bone Marrow Gremolata 12

- toast points, caramelized onion marmalade

Braised Chicken Meatballs 11

- Asian pear & nappa cabbage slaw, chili-garlic

Apt 13 Dining Room Menu

Kale Caesar, Tuscan and Red Kale, Caesar dressing, Crispy Boquerones - \$9

Pork Belly Confit, Mango and kimchee - \$13

Foie Gras Terrine, fig compote, frisee, crouton - \$19

Pine nut crusted calamari, butter lettuce, piquillo peppers, avocado, fresh hearts of palm, green goddess dressing - \$13

Mediterranean Chopped Salad, cucumber, tomato, red onion, lemon-oregano vinaigrette, marinated farmer's cheese - \$9

Steak Tartar, fried green tomato, baby pepper greens, sauce gribiche - \$12

Tuna Tartar, smoked herring, avocado, lemon-ginger oil, crispy shallots - \$14

Bone Marrow Gremolata, toast points, caramelized onion marmalade - \$12

Braised Chicken Meatballs, green apple & brussels sprouts slaw, chili-garlic sauce - \$11

Salads

Sheppard's Salad 9.

Iceberg & Tuna Poke' 14

Chopped Waldorf Salad 13

Pots

Oyster Stew 12.

Mussels Frites 18.

Steamed Clams with chorizo 15.

Shrimp Gumbo 14.

Conch and corn chowder 13

Entrees:

Whole seasonal fish

Pork Chops

Braised short ribs

Long island duck

Suckling pig

Pork Belly

Lamb Crown

Dry aged Rib eye

Dry aged New York Strip

Pork Shoulder

Grilled Cheese with tomato soup

Pork Loin

Lamb Shoulder

Beef Cheeks

Sweetbread Nuggets

Veggie Lasagna

Veggie Pot pie

All entrees at apt 13 will be market driven and will be served in the same style as Korean barbeque. Every dish will be served with side dishes, appetizers, condiments, sauces, salads, and garnitures. Seasonally and locally driven. Family styled dinners. Meant to feel reminiscent of an intimate sit down dinner in our apartment. All dishes will change based on market availability. In following the theme and mission statement of apartment 13 we strive to not only support our local state Farms but also our neighborhood by featuring local artists and supporting local businesses.

Farms we will be sourcing from are:

- <http://www.arcadianpastures.com/>
- <http://www.grownyc.org/nfdp/angelfamilyfarm>
- <http://nectarhillsfarm.com/>
- <http://www.rogowskifarm.com/>
- <http://www.wilkloworchards.com/>
- <http://windfallfarm.blogspot.com/>
- <http://www.grownyc.org/nfdp/tellosgreenfarm>
- <http://www.tamarackhollowfarm.com/>
- http://www.sycamorefarmsny.com/Sycamore_Farms/Home.html

- <http://www.stonymountainranch.net/>
- <http://www.stoneandthistlefarm.com/>
- <http://stokesfarm.com/>
- <http://www.ryderfarmorganic.com/>

We have brought aboard Leo Deograff and Masahiro Takeda. In an effort to compliment our menu and provide our guests with a complete dining experience Deograff and Takeda, leaders in their respective fields, have tailored a unique beverage menu to reflect and accentuate both the theme and educated meals apt 13 strives to become known for.

Cocktails

Apartment 13 Beverage Menu Notes 11/28/12

Martini Service Appetizer

Crushed ice, Small Vermouth Sides, Citrus zests, Olives, Oil, Charcuterie, Ice balls, Orange Bitters, Lemon Bitters, Pickled Onions

Brunch Bloody Mary Bar

Vodka, Gin, Tequila recipes, assortment of pickled vegetables, spices, maybe beef straw, elaborate glassware if possible.

Cocktails for Oysters, Clams, Seafood

Temptress

Peppar Bella

Beers for Oysters, Clams, Seafood

Modelo Especial

Bluepoint Toasted Head

Saranac IPA
Six Point IPA

Beers will also be sourced from these other New York State Businesses
Brooklyn Brewery
Cooperstown Brewery

Wines for Oysters, Clams, Seafood

Shinn Estate, Sauvignon Blanc, North Fork Long Island, New York

Cartagena Sauvignon Blanc, San Antonio Valley, Chile

Sherry for Oysters, Clams, Seafood

Hidalgo La Guitana Manzanilla Sherry

Tio Pepe Fino Sherry

Saki for Oysters, Clams, Seafood

Mas is recommending.

Flights of Shots for Oysters, Clams, Seafood (Served in shots in ice)

Pineapple Cilantro Tequila Blanco

Spicy Tomato Vodka or Gin

Tomato Sage Mix

Other Cocktails

Peppar Bella

Tom Nichol

35% of all Sprits, Wines, and Beers on the menu will come from New York State operated producers

115 Avenue C LLC d/b/a Apartment 13

CHEF JOHN KELLER

Chef, John Keller, is a traditional chef working with contemporary influences. His versatility is evident in the multiple talents he brings to the field as chef, culinary consultant and media personality. John discovered his culinary identity at the age of 14 working as a busboy at a dinner theatre in his hometown of Baltimore, Maryland. At 18 years old, John traveled across country to Utah where he was introduced to gourmet cooking at The Aerie, a local award winning restaurant. Here, John's culinary techniques were mentored and his taste for progressive cuisine was born. His penchant for good food and cooking steered him to New York City where he was classically trained at the New York Restaurant School. To pay for tuition, John worked at various restaurants including the internationally acclaimed Nobu. Soon after, John worked at the renowned Le Bernardin where he developed his philosophy of "simple and timeless recipes that showcase great ingredients" that influences his cooking today.

In 2006, John Keller took the helm as Executive Chef at Bruno Jamais Restaurant Club, a chic French restaurant in Manhattan's Upper East Side. John invented simple but artistic dishes with a focus on a passion for flavor and a reverence for comfort food.

John continued to create his unique amalgam of innovative food at Co-Op Food & Drink and Viktor & Spoils at The Hotel on Rivington in the Lower East Side of Manhattan. Presiding over the L.E.S.'s new hot spots with Chef de Cuisine George Nikolopoulos from Le Bernardin, Co-Op Food & Drink was ranked as one of the top 5 hot spots in NYC by open table during Keller's tenure.

Currently, John has teamed up with Chef Blair Hanelt and Pastry Chef Mame Sow and created the LES's premiere comfort food destination called Dinner on Ludlow. Focusing on simple American comfort classics using top notch ingredients infusing local providers from the Essex Street Market. Also planned for December 2012 John is turning his focus to being a first time restaurateur opening "Apartment 13" at 115 Ave. C, a late night dining spot with focus on neighborhood locals and art provided by NYC local artists. Staying true to what he believes made the East Village what it is today, Apartment 13 will feature art from local artists, a raw bar downstairs and a glass enclosed terrace with a wood burning fireplace on the second floor.

Whether as a busboy, line cook, rounds man or executive chef, food has undoubtedly played an important role in John's life. At 35 years old, John Keller works tirelessly to challenge the way people view and taste food – making it bold, unique and always fun.

John Keller has been featured in the New York Times, New York Magazine, Trump Magazine, Nightclub & Bar Magazine, New York Resident Magazine, WHERE New York, Front Desk New York, and others.

115 Avenue C LLC d/b/a Apartment 13

Paul M. Seres-Managing Partner

After graduation from NYU in 1990, Paul Seres formed his own production company making Off-Broadway plays and independent films. By 1992 he had begun producing and co-producing music videos for acts including Run DMC, PM Dawn, Mariah Cary, Mary J. Blige, and Sting.

He continued to work in the short format by directing and producing commercials and on-air promotional spots for clients such as A&E Television Networks, Comedy Central, Paramount Pictures, Columbia Pictures, LifeBeat, GenArts Festival, Discovery Communications, Gap, Jussara Lee, Shiseido Cosmetics, and others.

In 1997 Paul began his television development career, developing programming for such networks as MTV, VH1, Showtime Networks, Bravo, ABC, and Trio.

While establishing himself as a producer and director, Paul began working in the nightlife industry as both a promoter and a manager of several popular spots. As managing partner of Aces & Eights, Seres quickly helped the establishment grow into one of the most popular bars in New York, becoming Anheuser Busch's largest account, surpassing Madison Square Garden in volume of goods sold. Other bars and nightclubs Paul had managerial involvement with were Coffee Shop Bar, Jekyll and Hyde, Mars, Red Zone, Rock Ridge Saloon, Micro Bar, Caddy Shack, and Delta House.

Paul also produced events for corporate clients including L'Oreal, Maybelline, Movado, VisibleWorld, Polaroid, Hasbro, various fashion designers, and Coca-Cola. In 1999, Paul joined Big Fat, a New York based marketing and event agency where he became their in-house event producer and creative director. While at Big Fat, Paul produced national tours and events for clients such as PepsiCo, Lucky Strike, Kool, Seagrams, The History Channel, Stouffers', and Nintendo. In 2001, Paul produced the national roll-out tour for Nintendo's GameCube, a 12-city tour that created 5000 sq. ft. nightclubs out of raw retail spaces in each of the cities. The tour won both a Gold Reggie and a Bronze Reggie for the gaming manufacturer.

In 2002 Paul formed Alba Creative, a boutique branding agency specializing in helping clients receive maximum return on their investment from their target audience. He successfully launched campaigns for IDT, Coldwell Banker, Netomat among others. In addition to being Chief Strategy Officer, Paul helped create and directed all on-air television and radio spots for their client roster.

In July of 2005 Paul became the Managing Member of Ruby Falls Partners, LLC, a holding company that operated Sol Nightclub, a lounge in Chelsea's trendy warehouse district. Opened in 2005, Sol has become the destination for upscale urban parties & entertainment, with notables from the **Black Eyed Peas, The Pussycat Dolls, Busta Rhymes, Maya, Cee-lo of Gnarls Barkley, Erykah Badu,**

115 Avenue C LLC d/b/a Apartment 13

Serena Williams, Fabolous, Cassie, Tracy Morgan, Jay McCarroll, JC Chasez, Lydia Hearst, to the New York **Giants, Jets, and Knicks** all being seen at this 29th street destination in recent months. Sol has been featured in US Weekly, Page Six and the NY Daily News for its hot parties, impressive space and their in-the-know celebrity guests. Its balance of intimacy and expansive glamour lends itself to both corporate clientele and nightlife party seekers.

In 2008 Paul formed Helios Hospitality Group, LLC, a hospitality development holding company that is currently developing an enclosed rooftop restaurant/lounge/event space in the Fashion District. In 2012, Paul became a partner and owner at The DL, a Lower East Side restaurant lounge that boasts the largest rooftop space in the area and is responsible for its day to day operations and community affairs.

In January of 2009, Paul helped create the Nightlife Preservation Community, a mobilization of the thousands of employees, patrons, and ancillary businesses that are all affected by the vibrant night-time economy that helps make New York City the city that never sleeps. Paul is also a member of Manhattan's Community Board 4 where he is on the Executive Committee, Co-Chair of the Business, Licensing and Permitting Committee, the Parks and Waterfront Committee, and is on the Executive Board.

In 2012, Paul helped formed and became a founding trustee of the New York City Hospitality Alliance, a New York City based trade association and lobbying organization that represents the bars, cafes, lounges, nightclubs and destination hotels that make up the hospitality economic engine for the city.

Paul holds a Bachelor Fine Arts in theatre and a minor in film production from New York University's Tisch School of the Arts and a Bachelor Fine Arts in Music Composition with a minor in physics from New York University's School of Arts and Sciences.

115 Avenue C

Legend

LEGEND

On-Premise Licenses

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer

Off-Premise Licenses

- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer

Wholesale Licenses

-

Pending Licenses

-

All Licenses

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer
- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer
- Wholesale
- Pending

Charities

- ◆

Schools

-

Zones

-

Community Centers

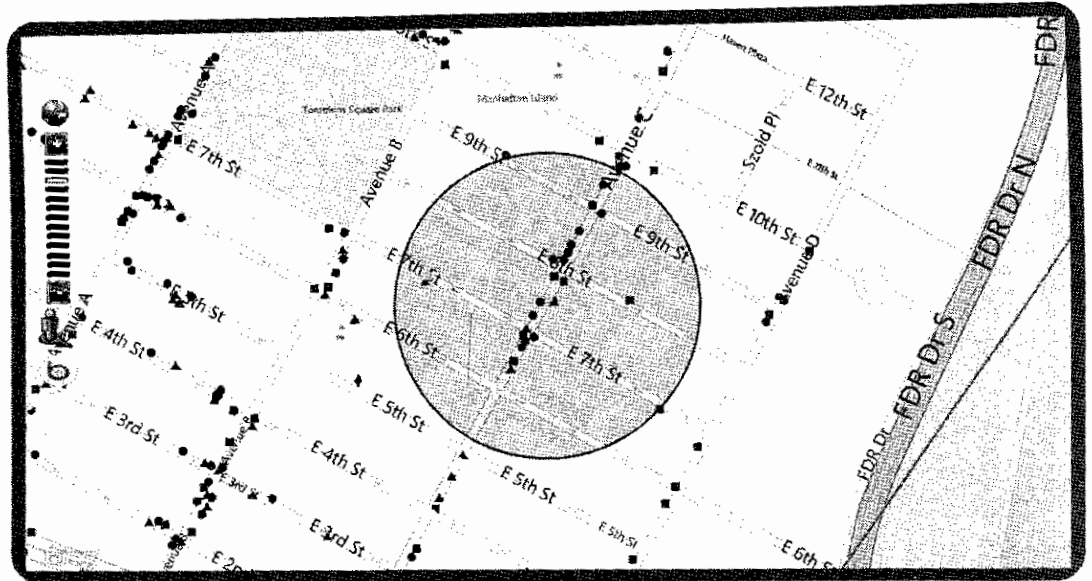
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Police Precincts

-

Courts

-



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.

On-Premise Licensed Establishments within 500 Feet of 119 Avenue C

Gypsy Baby LLC
d/b/a Speakeasy Lounge
151 Avenue C

Eldridge Bistro LLC
700 East 9th Street

177 Christie Inc
Esperanto
145 Avenue C

C for Coffee Corp.
The Sunburnt Cow
137 Avenue C

Parallel Bar inc
The Summit Bar
133 Avenue C

Bib Café LLC
131 Avenue C

On the C Pub Inc
129 Avenue C

Adormos Inc.
Vibrations
116 Avenue C

Japy Restaurant LLC
Arcane
111 Avenue C

JCB Lounge LLC
Alphabet Lounge
104 Avenue C

Zum Schneider Corp (RW)
107 Avenue C

102 Avenue C LLC
Edi and the Wolf
102 Avenue C

Bob White Counter LLC (RW)
Bob White Lunch and Supper Counter
94 Avenue C

Alphabet Café LLC (RW)
Sake Bar Satsko
202 East 7th Street

The following undersigned residents of the area support the issuance of an on-premises

Apartment 13 license to the following applicant/establishment:

(Please indicate type of license)

Eating & Drinking Establishment

Address of premises 115 Ave C

This business will be a bar restaurant (circle one) other _____

The hours of operation will be

Sunday 11am - 12am, Mon-Wed 4:30 - 2am, Thurs - Sat 4:30 - 4am / 11am - 2am

PLEASE NOTE: signatures should be from residents of building, adjoining buildings, and within 2-block area.
Any other information:

Name	Signature	Address
Placido Aceneto	<i>Placido Aceneto</i>	205 Ave C NYC (M)
PIATTATO	<i>[Signature]</i>	910 E 7th ST, APT 401
LORRAE DAIG	<i>[Signature]</i>	123 Rivington St, Apt 13
GIOVANNI	<i>[Signature]</i>	179 AVE B. APT #1
Derek	<i>[Signature]</i>	140 7th #401
ELNADIV TOV	<i>[Signature]</i>	123 LUDLOW #19
Lou Der Hagopian	<i>Lou Der Hagopian</i>	224 East 7th St
Anthony Liska	<i>[Signature]</i>	352 East 8th Apt 1
Vami Lh Soria	<i>Vami Lh Soria</i>	122- 8th St
Matthew Miles	<i>[Signature]</i>	170 Ave C
Jose Amaro	<i>Jose Amaro</i>	117 Ave C.
Sonye Lopez	<i>Sonye Lopez</i>	304-06 East 6th Street.
MICHAEL J. SCHWENSBACH	<i>[Signature]</i>	334 E 8th St
Robert Figueras	<i>Robert Figueras</i>	334 E 8th St 1B
Maria Santiago	<i>Maria Figueras</i>	334 E 8th St 1B

The following undersigned residents of the area support the issuance of an on-premises

APARTMENT 13

license to the following applicant/establishment:

(Please indicate type of license)

Eating and Drinking Establishment

Address of premises 115 Avenue C NY, NY 10009

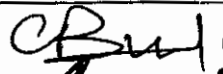




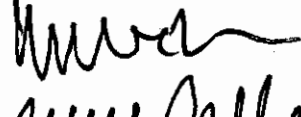



This business will be a bar restaurant (circle one) other _____

The hours of operation will be

SUNDAY 11AM-12AM, MONDAY-WEDNESDAY 4:30 PM-2AM, THURSDAY-SATURDAY 4:30-1AM/11AM-1AM

PLEASE NOTE: signatures should be from residents of building, adjoining buildings, and within 2-block area.

Any other information:

Name	Signature	Address
Cedric BATAILLARD		111 ave. C, NY 10009
Anne Edris		110 Ave. C, NYC 10009
Benjamin ALTER		283 E. 3rd Street NYC 10009
Katrina T. Monzón		390 E. 8th St 10009
LAURA JUNGE		310 E 4th APT 1 10009
VLADIMIR RADJIC		62 AVENUE C, 10009
Erin LeMay		90 AVENUE C 10009
MIODRAG ADZIC		116 AVENUE C 10009
Maya Golan		110 Avenue C

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DEPARTMENT OF BUILDINGS

BOROUGH OF MANHATTAN, THE CITY OF NEW YORK

Date December 15, 1970 No. 69875

CERTIFICATE OF OCCUPANCY

NO CHANGES OF USE OR OCCUPANCY NOT CONSISTENT WITH THIS CERTIFICATE SHALL BE MADE UNLESS FIRST APPROVED BY THE BOROUGH SUPERINTENDENT

This certificate supersedes C. O. No.

THIS CERTIFIES that the ~~new~~ altered ~~existing~~ building—premises located at

115 Avenue C

Block 390 Lot 34

The zoning lot and premises above referred to are situated, bounded and described as follows:

BEGINNING at a point on the west side of Avenue C distant 97'6" feet south from the corner formed by the intersection of Avenue C and East 8th Street running thence south 19'4" feet; thence west 63' feet; thence north 19'4" feet; thence east 63' feet; running thence _____ feet; thence _____ feet;

to the point or place of beginning, conforms substantially to the approved plans and specifications, and to the requirements of the Building Code, the Zoning Resolution and all other laws and ordinances, and of the rules of the Board of Standards and Appeals, applicable to a building of its class and kind at the time the permit was issued; and

CERTIFIES FURTHER that, any provisions of Section 640e of the New York Charter have been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent.

~~Alt. No.~~ Alt. No. 1037-1969 Construction classification—Class 3 Nonfireproof
 Occupancy classification—One Family Dwelling & Height 3 stories, 35 feet.
 Date of completion—December 15, 1970; Store Located in R 7-2 Zoning District.
 at time of issuance of permit. 5683-1969

This certificate is issued subject to the limitations hereinafter specified and to the following resolutions of the Board of Standards and Appeals: (Calendar numbers to be inserted here)
 and The City Planning Commission:

PERMISSIBLE USE AND OCCUPANCY

Off-Street Parking Spaces _____
 Off-Street Loading Berths _____

STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED	USE
Clr.	On Ground		Boiler.
1st	125		Retail store, Use group 6.
2nd	40		One-half (1/2) apartment.
3rd	40		One-half (1/2) apartment.

William Adams
 Borough Superintendent

OFFICE COPY—DEPARTMENT OF BUILDINGS

THIS CERTIFICATE OF OCCUPANCY MUST BE POSTED WITHIN THE BUILDING IN ACCORDANCE WITH THE RULES OF THE DEPARTMENT PROMULGATED MARCH 31ST, 1957.

PERMISSIBLE USE AND OCCUPANCY (continued)

BOROUGH OF NEW YORK
 00852

STORY	LIVE LOADS per sq. ft.	PERSONS ACCOMMODATED	USE
Basement	100	100	Storage
1st	100	100	Office
2nd	100	100	Office
3rd	100	100	Office
4th	100	100	Office
5th	100	100	Office
6th	100	100	Office
7th	100	100	Office
8th	100	100	Office
9th	100	100	Office
10th	100	100	Office
11th	100	100	Office
12th	100	100	Office
13th	100	100	Office
14th	100	100	Office
15th	100	100	Office
16th	100	100	Office
17th	100	100	Office
18th	100	100	Office
19th	100	100	Office
20th	100	100	Office
21st	100	100	Office
22nd	100	100	Office
23rd	100	100	Office
24th	100	100	Office
25th	100	100	Office
26th	100	100	Office
27th	100	100	Office
28th	100	100	Office
29th	100	100	Office
30th	100	100	Office
31st	100	100	Office
32nd	100	100	Office
33rd	100	100	Office
34th	100	100	Office
35th	100	100	Office
36th	100	100	Office
37th	100	100	Office
38th	100	100	Office
39th	100	100	Office
40th	100	100	Office
41st	100	100	Office
42nd	100	100	Office
43rd	100	100	Office
44th	100	100	Office
45th	100	100	Office
46th	100	100	Office
47th	100	100	Office
48th	100	100	Office
49th	100	100	Office
50th	100	100	Office

Borough Superintendent

OFFICE OF THE BOROUGH SUPERINTENDENT OF BUILDINGS



[CLICK HERE TO SIGN UP FOR BUILDINGS NEWS](#)

NYC Department of Buildings
Property Profile Overview

NO JOBS FOUND WITH YOUR CRITERIA

115 AVENUE C
AVENUE C

115 - 115

MANHATTAN 10009

Health Area : 6700
Census Tract : 26.02
Community Board : 103
Buildings on Lot : 1

BIN# 1004717

Tax Block : 390
Tax Lot : 34
Condo : NO
Vacant : NO

[View DCP Addresses...](#) [Browse Block](#)

[View Zoning Documents](#)

[View Challenge Results](#)

[View Certificates of Occupancy](#)

Cross Street(s): EAST 7 STREET, EAST 8 STREET

DOB Special Place Name:

DOB Building Remarks:

Landmark Status:

Special Status: N/A

Local Law: NO

Loft Law: NO

SRO Restricted: NO

TA Restricted: NO

UB Restricted: NO

Little 'E' Restricted: NOISE

Grandfathered Sign: NO

Legal Adult Use: NO

City Owned: NO

Additional BINs for Building: NONE

Special District: UNKNOWN

This property is not located in an area that may be affected by Tidal Wetlands, Freshwater Wetlands, or Coastal Erosion Hazard Area. [Click here for more information](#)

Department of Finance Building Classification: K5-STORE BUILDING

Please Note: The Department of Finance's building classification information shows a building's tax status, which may not be the same as the legal use of the structure. To determine the legal use of a structure, research the records of the Department of Buildings.

	Total	Open	<u>Elevator Records</u>
<u>Complaints</u>	43	1	<u>Electrical Applications</u>
<u>Violations-DOB</u>	11	10	<u>Permits In-Process / Issued</u>
<u>Violations-ECB (DOB)</u>	13	7	<u>Illuminated Signs Annual Permits</u>
This property has <u>1 open ECB "Work Without A Permit"</u> Violations and may be subject to DOB civil penalties upon application for a permit. After obtaining the permit, a certificate of correction must be filed on the ECB violations.			<u>Plumbing Inspections</u>
<u>Jobs/Filings</u>	17		<u>Open Plumbing Jobs / Work Types</u>
<u>ARA / LAA Jobs</u>	0		<u>Facades</u>
<u>Total Jobs</u>	17		<u>Marquee Annual Permits</u>
<u>Actions</u>	15		<u>Boiler Records</u>
			<u>DEP Boiler Information</u>
			<u>Crane Information</u>
			<u>After Hours Variance Permits</u>

OR Enter Action Type:

OR Select from List:

AND

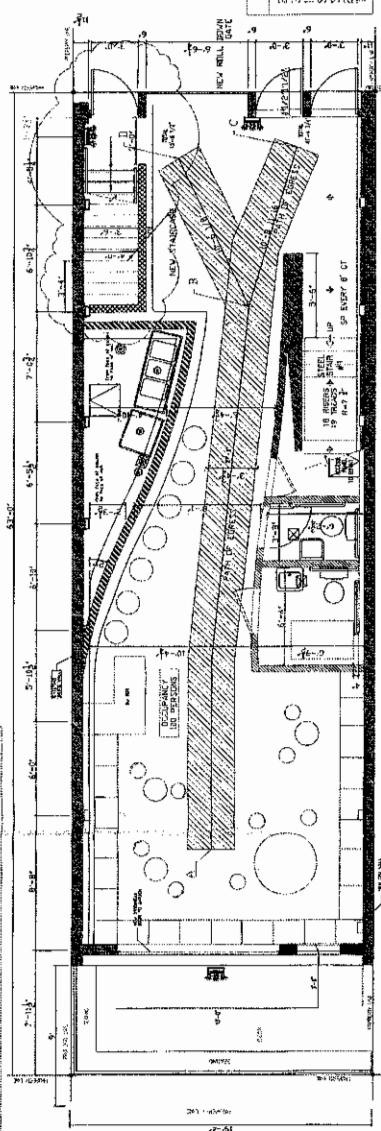
2.152 < 2.436 D.K.

SIDE YARDS
 PER-ZR 1 33-25
 No side yards are required
 No side yards are required o.k.
REAR YARD
 PER-ZR 1 33-301
 No rear yards Required since Property is within 100'-0" from a corner.
HEIGHT
 PER-ZR 1 33-431
 Max. allowable Height at Front Street wall = 60'-0" or 4 stories
 Proposed height of street wall = 32'-0" / 2 stories D.K.

BULK REGULATION
 PER-ZR 33-121 = 4.0
 S.A.R. = 1219 sq ft.
 Existing Lot Area = 1218 x 4 = 4872 sq ft.
 Max. allowable F.A. Proposed F.A.

EXISTING	PROPOSED	TOTAL
161 FL	1,070 S.F.	1,070 S.F.
231 FL	786 S.F.	286 S.F.
331 FL	786 S.F.	0 S.F.
TOTAL	2,842 S.F.	2,152 S.F.

ZONING ANALYSIS
 ADDRESS: 115 AVENUE C, NEW YORK, N.Y.
 BLOCK: 390
 LOT: 34
 MAP: 12c
 ZONE: C1 - 5 in R7-A
 Existing Lot Area 19,33' x 63' = 1,218 SF.
 Use Regulation PER-ZR 1 32-15
 Use group 6 is acceptable as of right D.K.
 Existing Use:
 Cellar: Accessory use, Boiler, Storage (UG-6)
 1st Floor: Retail & Store (UG-6)
 2nd Floor: Residential Use
 3rd Floor: Residential Use
 Proposed Use:
 Cellar: Accessory use, Boiler, Storage (UG-6)
 1st Floor: Eating & Drinking Establishment (UG-6)
 2nd Floor: Eating & Drinking Establishment (UG-6)

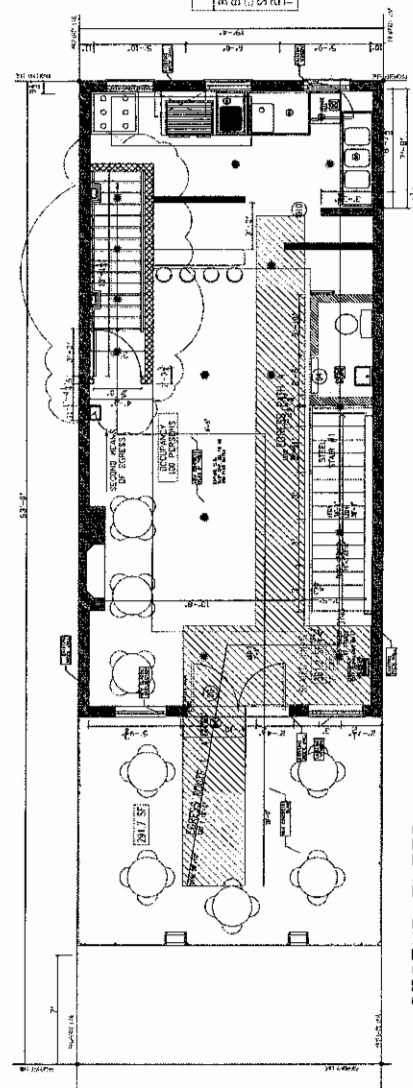


OCCUPANCY SCHEDULE

BAR/STOOLS	7
3 TABLES OF 2	6
1 TABLE OF 3	3
SEATING	23
STANDING	24
TOTAL	100

OCCUPANCY SCHEDULE

BAR/STOOLS	4
2 TABLES OF 4	32
EMPLOYEES	6
STANDING	6
TOTAL	58



LOCATION 115 AVENUE C
 NEW YORK, N.Y. 10009

BLOCK: 390

LOT: 34

AREA: 1218

ZONING MAP: 12C

SCOPE OF WORK

FLOOR PLANS

DATE: 4-07-09

JOB NO.: 10.01

DRAWN BY: M.E.

CHECKED BY: D.S.

DATE: 4-07-09

SCALE: AS NOTED

PROFESSIONAL CERTIFICATE: PA-2.2

PA-2.2

AMA Salomon Engineering SEG Group

1200 Broadway, New York, New York 10001
 Tel: (212) 685-1818 Fax: (212) 685-2079

THE DRAWING & THE INCLUDING PROPERTY OF SALOMON, ENGINEERING GROUP, INC. UNLESS OTHERWISE NOTED.

Accepted Per OPPW Building Professional Engineer
 Date: 3/21/10

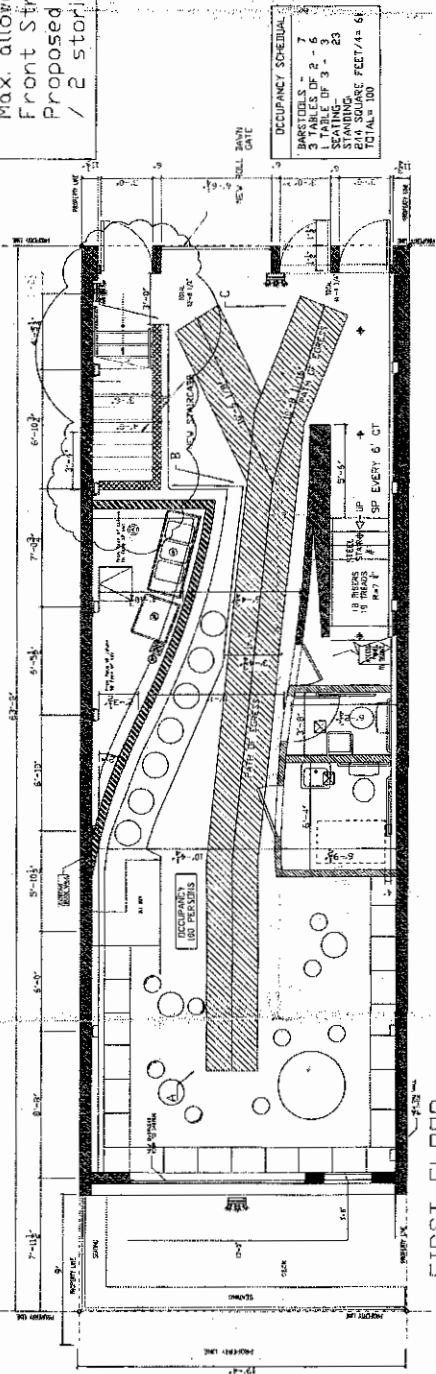
REVISIONS:
 3

ZONING AND PERMITS
 ADDRESS: 115 AVENUE C, NEW YORK, N.Y.
 BLOCK: 390
 LOT: 34
 ZONE: C1 - S in R7A
 Existing Lot Area 19'33" x 63' = 1,218 S.F.
 Use Group: C1-5
 Use Group 5 is acceptable as of right. O.K.
 Existing User:
 Accessory use, Boiler, Storage
 Retail & Store (C1C-6)
 Residential Use
 C1-5
 Accessory use, Boiler, Storage
 Eating & Drinking Establishment (C1C-6)
 Existing User:
 1st Floor: Retail & Store (C1C-6)
 2nd Floor: Residential Use
 3rd Floor: Accessory use, Boiler, Storage
 4th Floor: Eating & Drinking Establishment (C1C-6)

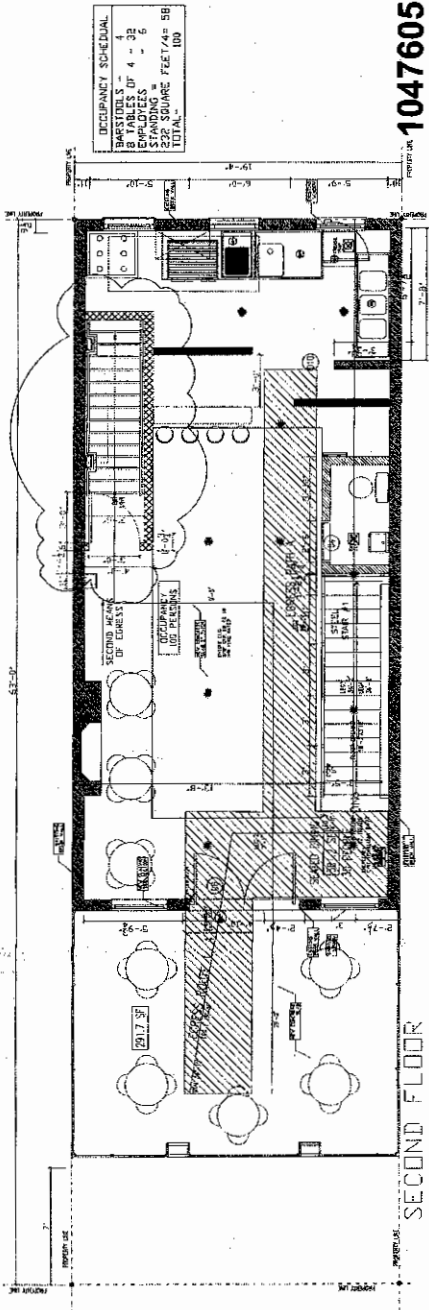
BULK REGULATION
 PER-ZR 33-121
 F.A.R. = 4.0
 Existing Lot Area = 1,218 sq.ft.
 Max. allowable F.A. = 1,218 x 4 = 4,872 sq.ft.
 Proposed F.A.

EXISTING	PROPOSED	TOTAL
1st FL. 1,070 S.F.	0 S.F.	1,070 S.F.
2nd FL. 786 S.F.	286 S.F.	1,082 S.F.
3rd FL. 786 S.F.	0 S.F.	0 S.F.
TOTAL	2,842 S.F.	2,152 S.F.

2,152 < 4,872 O.K.
SIDE YARDS
 PER-ZR 33-25
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 / 2 stories O.K.



FIRST FLOOR



SECOND FLOOR

LOCATION: 115 AVENUE C
 NEW YORK, N.Y. 10009

BLOCK: 390
 LOT: 34
 LOT AREA: 1218
 ZONING MAP: 12C

SCOPE OF WORK:
 PREPARE ARCHITECTURAL DRAWINGS FOR PERMITS AND CONSTRUCTION AT 1/4" = 1'-0".
 DATE: APR. 17, 2008

TITLE: FLOOR PLANTS

SCALE: AS NOTED
 DATE: 4/07/09
 JOB NO. 10.01
 DRAWING BY: R.M.
 CHECKED BY: D.S.
 DWG. NO. A-1

CADD FILE NO. 00
 1-2

100% Complete
 Date: 04/17/09
 New York, New York 10001
 THE CHRYSLER BUILDING
 PERCIPOLLO/08

SALOMON ENGINEERING GROUP

REVISION: 3-
 4-17-09 / A.A. FOR
 ZONING REVISION

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104760581

First Floor ADA Bathroom



Second Floor



Second Floor



Second Floor



Second Floor



Second Floor Patio



Second Floor Patio



Kitchen



Kitchen

