



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](mailto: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: 1/14/13

**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 12<sup>th</sup> + 13<sup>th</sup> St.

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](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).

ac

DEPARTMENT OF BUILDINGS

BOROUGH OF MANHATTAN, THE CITY OF NEW YORK

Date

July 14, 1969

No. 67735

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. 66217 Temp.

THIS CERTIFIES that the ~~new~~-altered-~~existing~~-building—premises located at 139 East 12th Street; 88-90 Third Avenue Block 558 Lot s/ 36 &

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

BEGINNING at a point on the distant side of feet from the corner formed by the intersection of and

running thence "SEE STATEMENT "A" feet; thence feet; thence feet; thence feet; thence feet; thence feet; thence feet; running thence feet; 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 646F of the New York Charter have been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent. Class 3

Alt. No.— 738-1967 ~~ALTERNATE FIRE CERTIFICATE~~ Construction classification— Nonfireproof Occupancy classification— Class "A" Mult. Dwell Height 3 stories, 30 & 35 feet.

Date of completion— June 26, 1969 Located in C 6-1 Zoning District. at time of issuance of permit 5302-1967

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

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 room and storage.
1st	100	74	Store and eating and drinking establishment, Use group 6.
2nd & 3rd			Four (4) apartments on each story.
			Fire Department Fuel Oil Permit No. C 314684.
			THIS CERTIFICATE SHALL ALSO BE CONSIDERED A CERTIFICATE OF COMPLIANCE OR OCCUPANCY UNDER SECTION 301 OF THE MULTIPLE DWELLING LAW.

*Isadore M. Cohen*

Borough Superintendent

OFFICE COPY—DEPARTMENT OF BUILDINGS  
 WITHIN THE BUILDING BY COMPLIANCE WITH THE RULES  
 OF THE DEPARTMENT PROMULGATED MARCH 31ST, 1967.

PERMISSIBLE USE AND OCCUPANCY (continued)

STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED	USE

Borough Superintendent

ALL RIGHTS AND  
RESERVED FOR  
ARCHITECTURE  
AND DESIGN  
FIRM  
COURTNEY WALLESTON  
ARCHITECT, P.C.  
345 277 2202  
cortney@wallston.com

cortney walleston  
architect, p.c.  
62 Jewel Street #400  
Brooklyn, NY 11222  
345.277.2202  
cortney@wallston.com

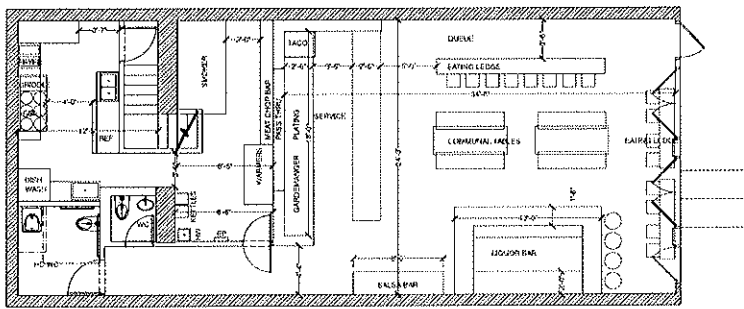
in cooperation with  
**JOSH  
HELD  
DESIGN**

©2012 cortneywalleston architect,  
P.C. All rights reserved.  
**BOH SUBMISSION**

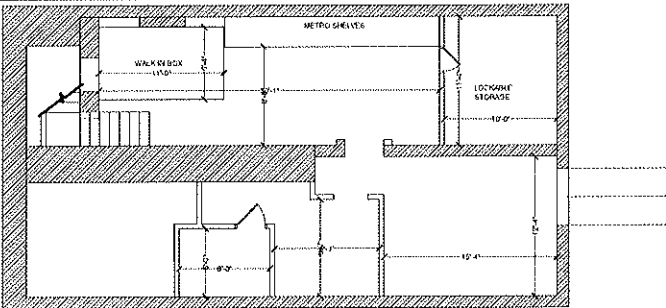
**BACK OF HOUSE  
REVIEW**

Date: Sept 12, 2012  
Scale: 1/8" = 1'-0"  
Dwg No:

**SK-03**



2 | PROPOSED FIRST FLOOR LEVEL



1 | PROPOSED CELLAR LEVEL

# 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 queso & 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 pintos with  
Berkshire smoked bacon, chortzo, tomatoes and chiles.

### DRUNKEN BLACKEYED BLACK BEANS

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

### ARROZ VERDE

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

### MEXICAN RICE

Classic Spanish yellow rice with sweet  
red bell peppers, onions and cilantro.

## THE SAUCE

Pico Fresco (mild)

Fire-Roasted Tomatillo (medium)

Charred Tomato Chipotle (Hot)

Tres Fuegos Diablo Sauce (Super Hot)



---

**TROS GARNIES**

---

**JOSH  
HELD  
DESIGN**

---

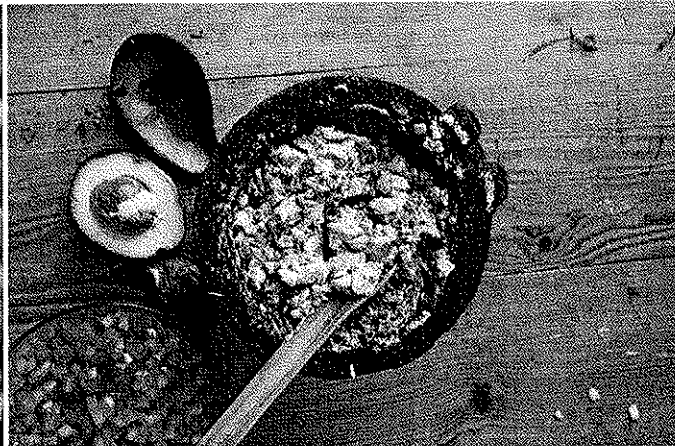
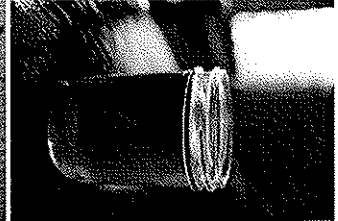
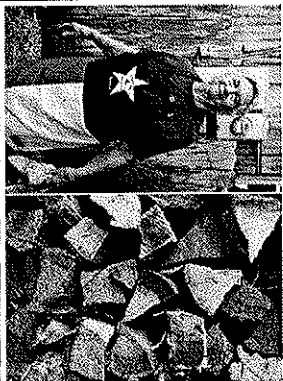
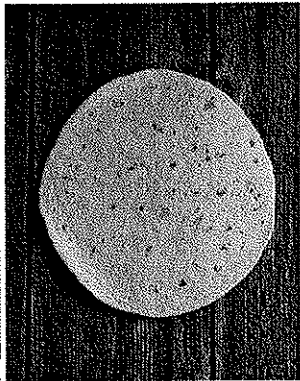
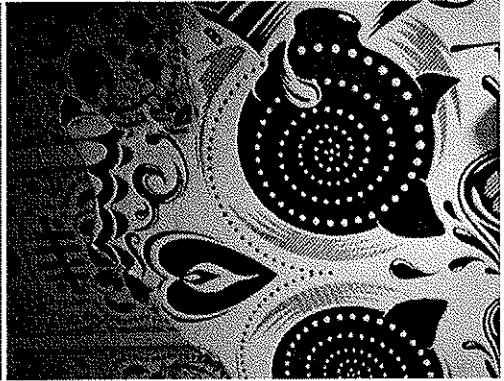
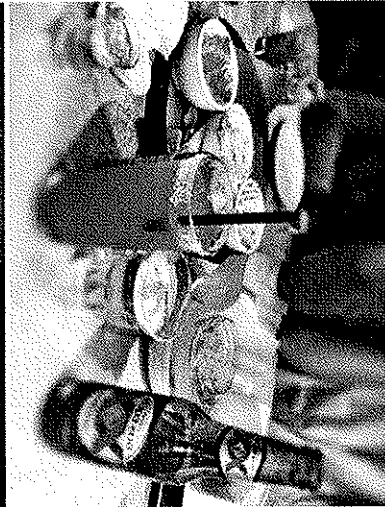
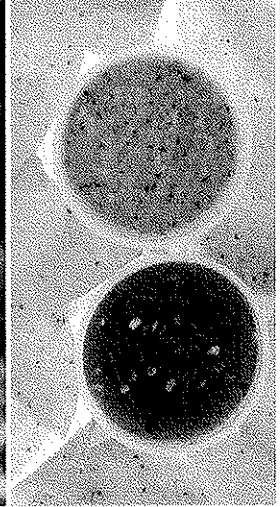
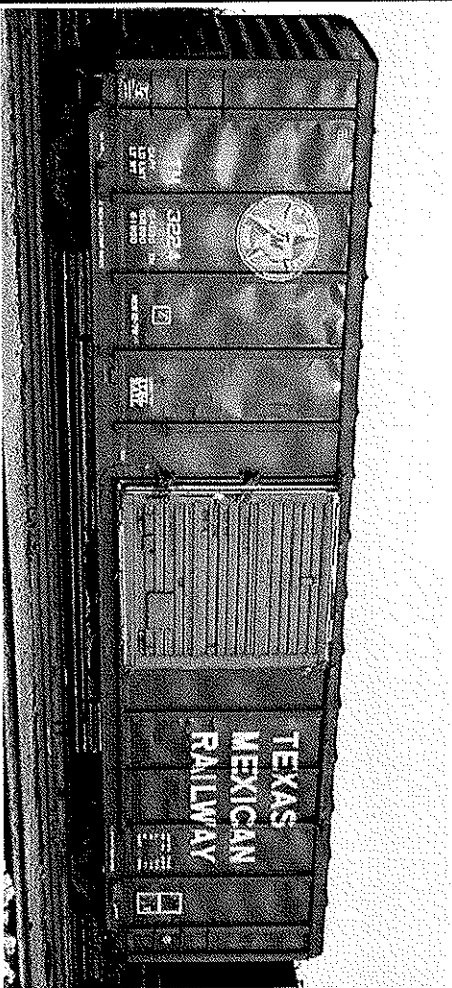
CONCEPT  
SEPTEMBER 12, 2012  
Design+Architecture  
135 West 20th Street, Suite 200  
New York, NY 10011 212.242.4503

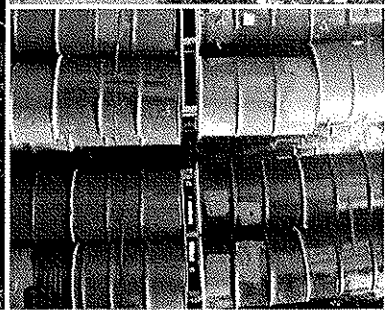
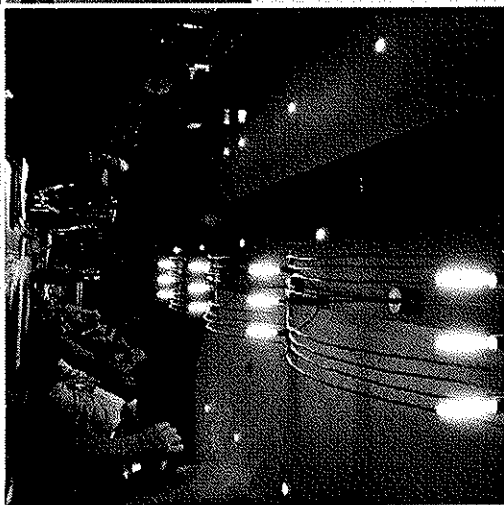
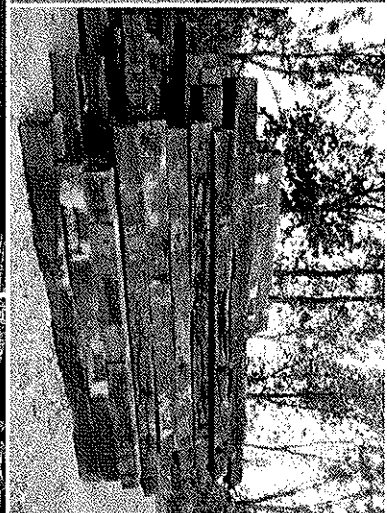
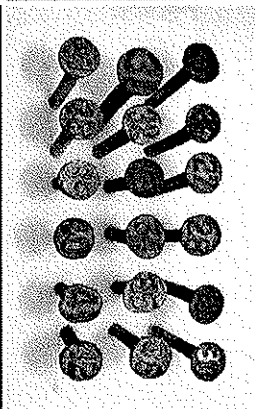
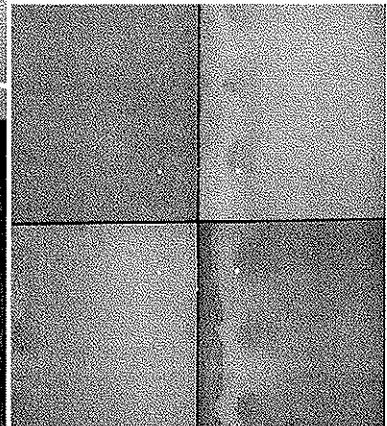
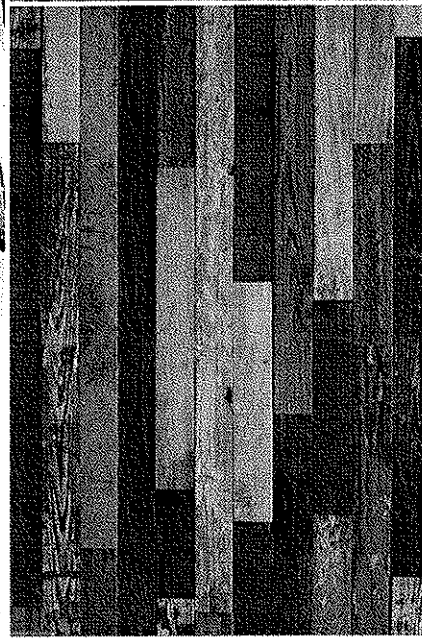
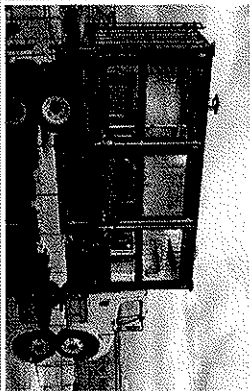
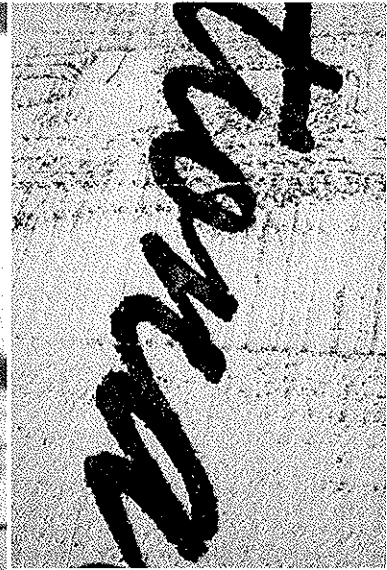
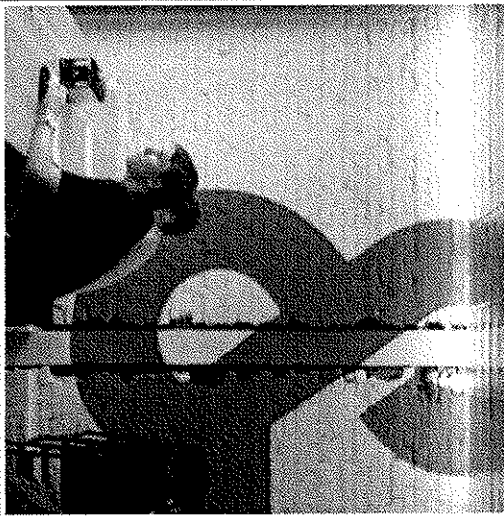


## TEXAS/MEXICO

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.





TR3S CARNES

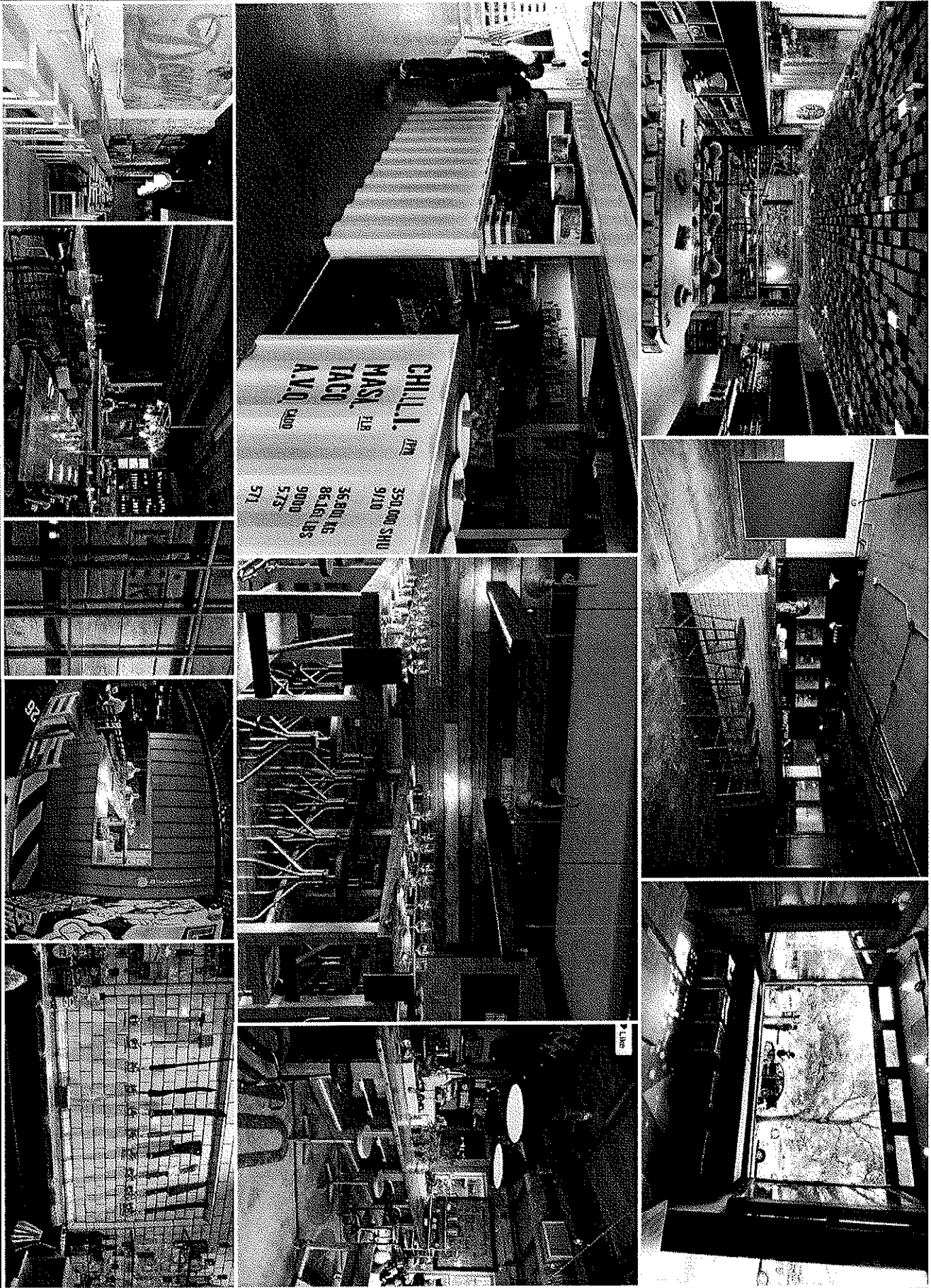
JOSH HELD DESIGN

CONCEPT  
SEPTEMBER 12, 2012

Dossya-Architecture  
135 West 20th Street, Suite 200  
New York, NY 10011 212.212.4503

DESIGN INSPIRATION

©2012 Josh Held Design, LLC



**TR3S CARNES**

**JOSH  
HELD  
DESIGN**

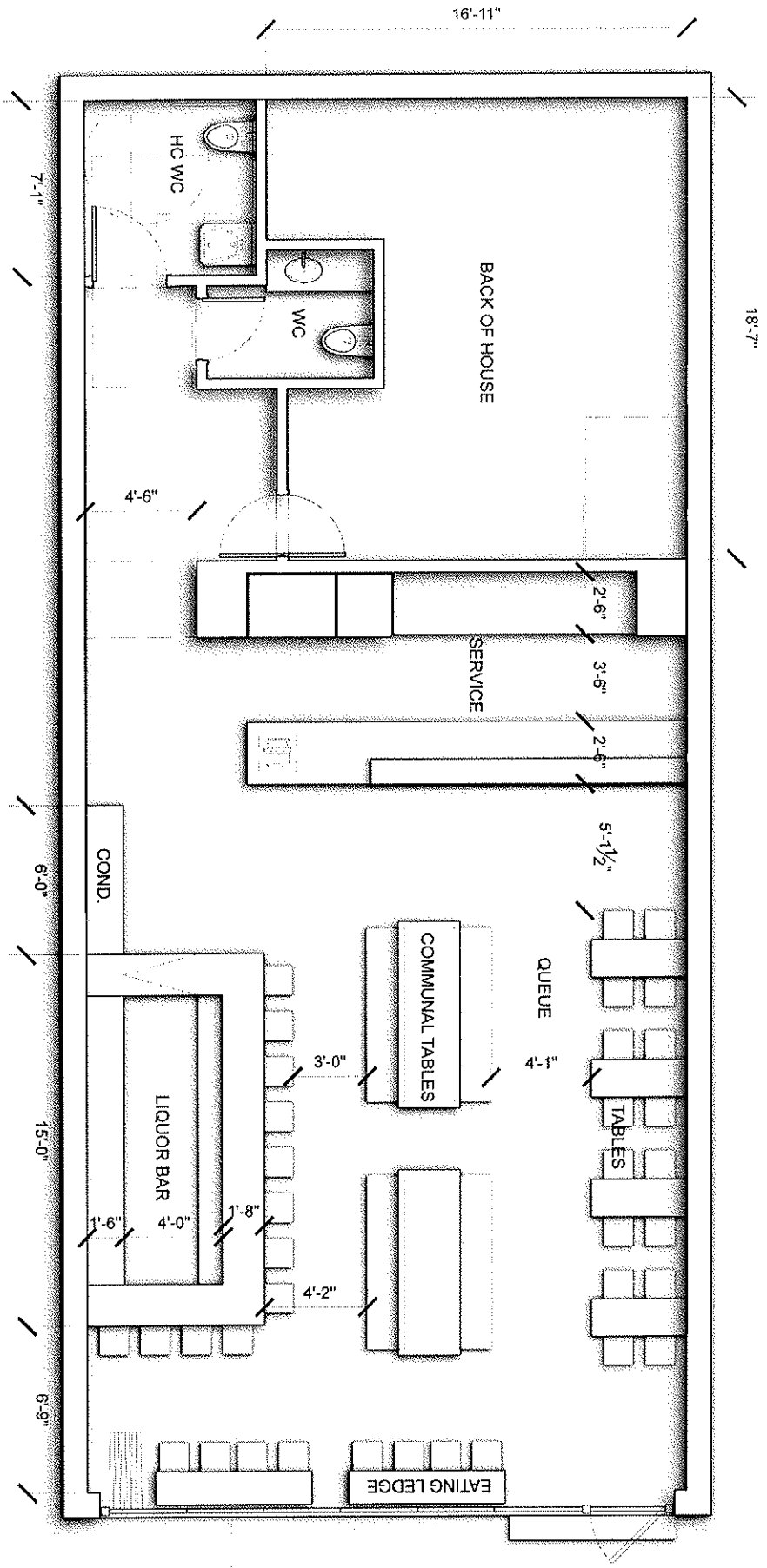
CONCEPT  
SEPTEMBER 12, 2012

Design + Architecture  
155 West 25th Street, Suite 207  
New York, NY 10011 212.242.1503

DESIGN INSPIRATION

©2012 Josh Held Design, LLC

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





**TRIS CARNES**

**JOSH  
HELD  
DESIGN**

CONCEPT  
SEPTEMBER 12, 2012

Design+Architecture  
135 West 20th Street, Suite 209  
New York, NY 10011 212.212.4533

CONCEPT PERSPECTIVE

©2012 Josh Held Design, LLC

07



**TR3S CARNES**

**JOSH  
HELD  
DESIGN**

CONCEPT  
SEPTEMBER 12, 2012

Design-Architecture  
135 West 25th Street, Suite 209  
New York, NY 10011 212.242.4503

FACADE CONCEPT

©2012 Josh Held Design, LLC

---

**THANK YOU**

---

**JOSH  
HELD  
DESIGN**

---

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