



# 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 proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- 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) to find block associations. This must be done promptly so that there is sufficient time to meet with residents if necessary.
- 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: 09 / 03 / 2013

**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 Is location currently licensed?  Yes  No

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

Previous or current use of the location: Commercial Beauty Salon

Corporation and trade name of current license: \_\_\_\_\_

### APPLICANT:

Premise address: 157 Allen Street

Cross streets: Between Stanton & Rivington

Name of applicant and all principals: MEM Brandy LLC

Flavien Desoblin, Max Leiter, Menachem Gansburg

Trade name (DBA): Copper & Oak

**PREMISE:**

Type of building and number of floors: Mixed Use - 7

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: \_\_\_\_\_

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 30 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):

C4-4A

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)?

Classic and mature bar offering expertise on brown spirits

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)

Monday to Sunday 4pm to 2am with closing hours likely being earlier on Sunday to Wednesday

Number of tables? 5 Number of seats at tables? 10

How many stand-up bars/ bar seats are located on the premise? 1/10

(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 Bar 25 Feet on Right Side

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

Upscale small plates / finger food

What are the hours kitchen will be open? Same as Hours of Operation

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

How many employees will there be? 3

Do you have or plan to install  French doors  accordion doors or  windows? No

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 small speakers

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. Attached.

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? Yes, at Buildout.

**APPLICANT HISTORY:**

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

If yes, please indicate name of establishment: Brandy Library

Address: 25 N. Moore Street Community Board # CB1

Dates of operation: Oct. 2004 to Present

**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. Attached.

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. *Attached.*

**LOCATION:**

How many licensed establishments are within 1 block? 2 OP

How many licensed establishments are within 500 feet? Attached

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? Attached

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:**

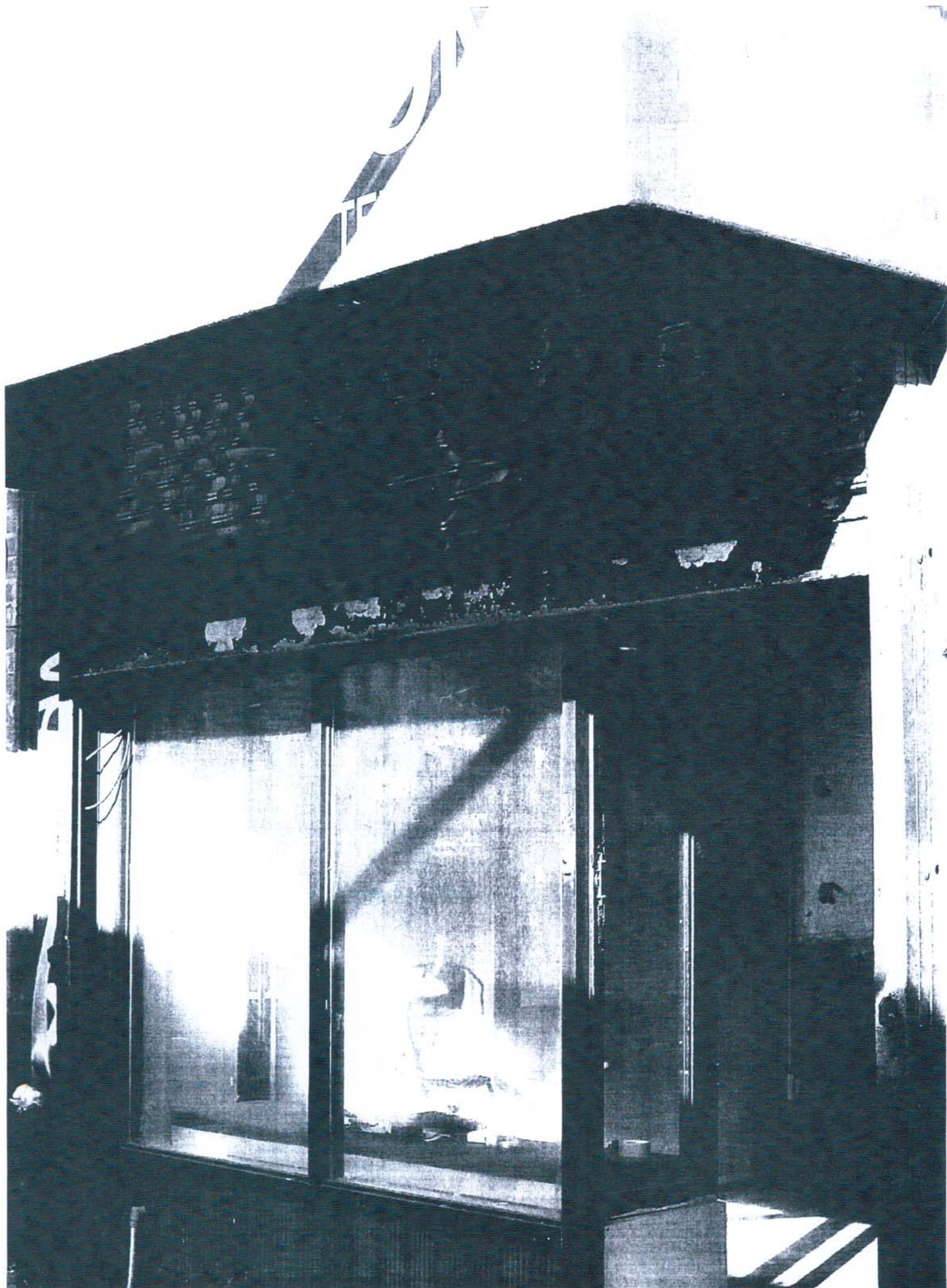
If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. Contact the CB 3 office at [info@cb3manhattan.org](mailto:info@cb3manhattan.org) to find block and tenant associations. **Please attach proof (copies of letters or email and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.**

**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).

*Attached.*

## **Exterior and Interior Photos of the Premises**







**MEN & WOMEN**  
**BEAUTY SALON**  
**UNISEX**

157 ALLEN ST

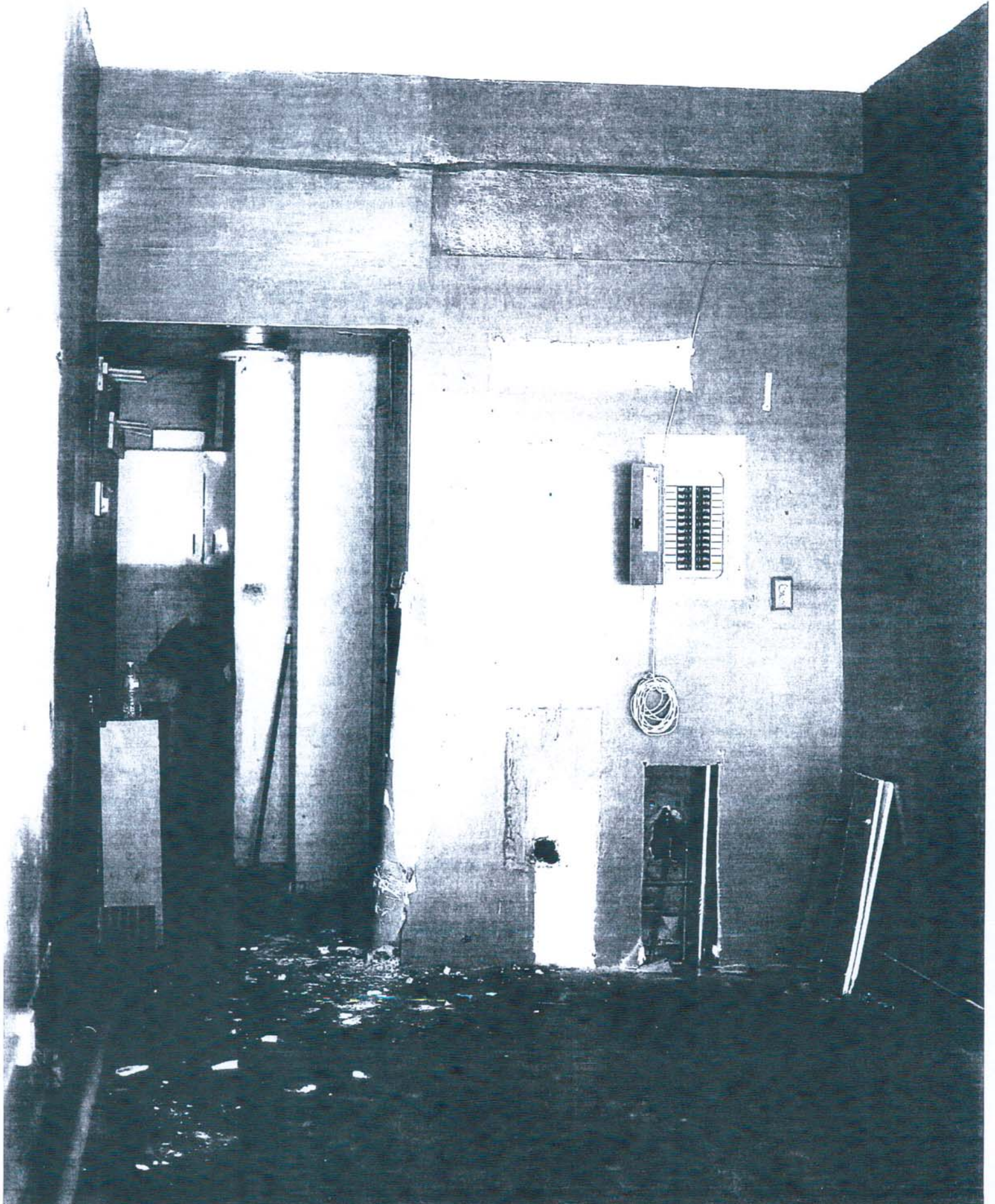
H-M

TEL. 677-2369

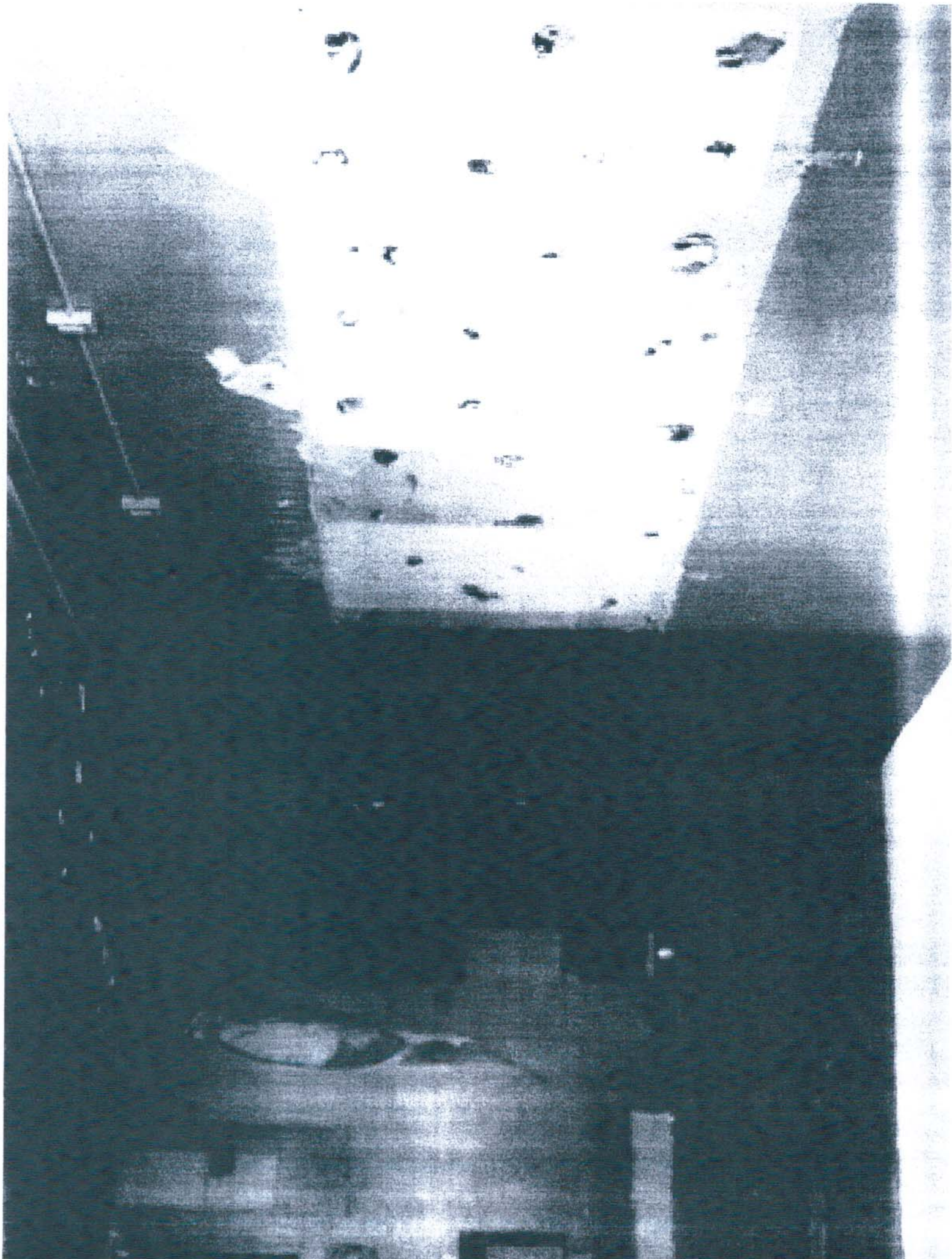
157-159  
157-158















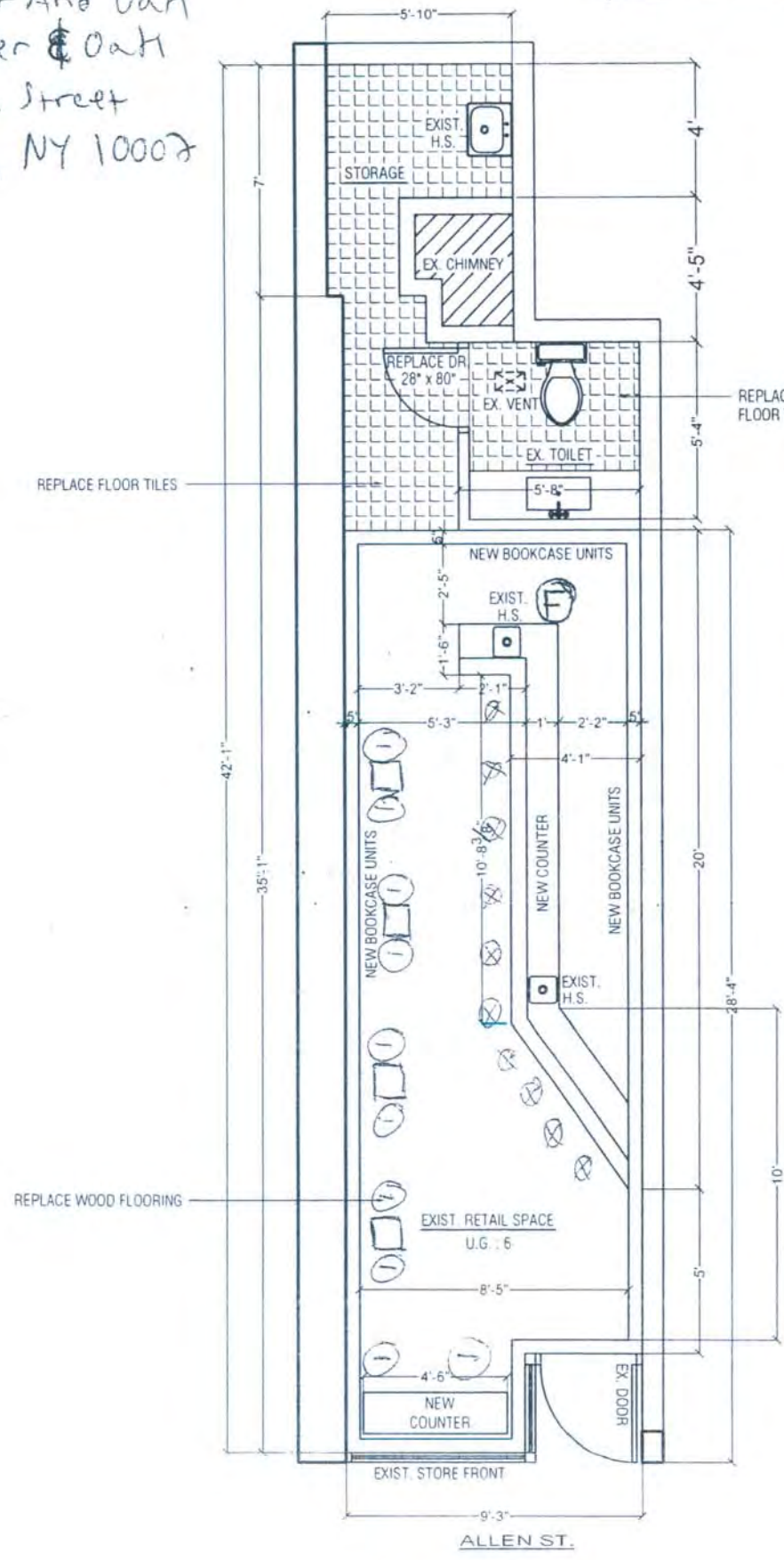


## **Interior Diagrams**



MFM Brandy LLC  
 dba Copper And Oak  
 dba Copper & Oak  
 157 Allen Street  
 New York, NY 10007

# Interior Diagram



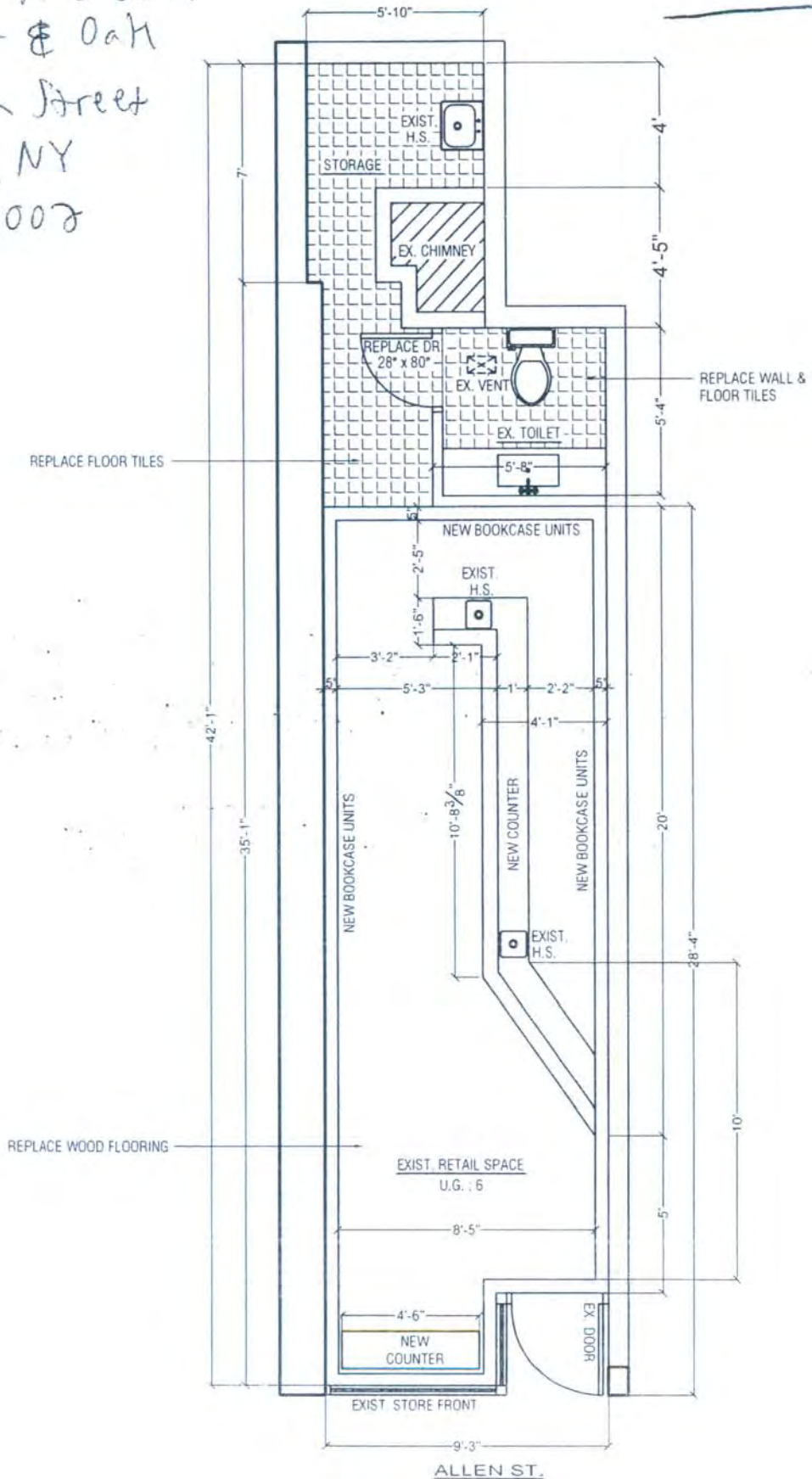
- ⓕ = Food Prep Area
- ⊗ = Bar Seats
- = Tables Including "New Counter"
- ⊖ = Table Seats

PROPOSED 1ST FLOOR PLAN  
 8/21/2018



NFM Brandy LLC  
 1/2a Copper And Oak  
 1/2a Copper & Oak  
 157 Allen Street  
 New York, NY  
 10002

# Interior Diagram



PROPOSED 1ST FLOOR PLAN  
 SCALE 3/8" = 1'-0"

## Menu



# Copper & Oak cuisine offerings

## Cold

### *Charcuterie board \$12*

Chorizo, Lomo Iberico, Sopressata, saucisson a l'ail, cornichons, baguette

### *Cheese sampler \$4/slice*

Choice of 5 from various milks and countries, baguette

### *Smoked salmon \$12*

Atlantic Salmon smoked in Maine, Sour cream, lemon and crostinis

### *Tomato mozzarella \$9*

Skinned tomatoes, basil and balsamic dressing

### *Guacamole dip \$8*

10 oz in a bowl, crostinis

### *Ham & cheese sandwich \$10*

Comté and Hand-cut French boiled ham in baguette

### *Egg mayo \$6*

Split Hardboiled egg and house-made mayonnaise

## Warm

### *Croque-monsieur\* \$10*

ham, cheese and béchamel on white bread

### *Onion quiche\* \$9*

Egg and cream baked pie

### *Beef stew\* \$12*

Slowly cooked in stout beer sauce, baguette

### *Baked potato \$6*

Served with sour cream or butter

### *Creamed spinach\* \$8*

Cream, garlic, comté cheese

### *Chien chaud, French Hot Dog \$6*

In baguette, with mustard or ketchup

### *Aligot\* \$10*

Tomme cheese, mashed potatoes and garlic spread, crostinis

## Sweet\* \$8

### *Chocolate mousse*

3 scoops, shortbread cookie

### *Cheesecake*

red berries coulis

### *Gateau Breton*

crème anglaise

### *Sticky toffee pudding*

With butterscotch sauce, served warm

### *Pear & almond pie*



# Copper & Oak Beverages

*the alcoholic beverage list consists of the following:*

*500 + spirits (whiskies and brandies primarily), by the 1-oz or 2-oz serving  
no cocktails, no vodka, no shots, no bombs, no beer buckets, no bottle service  
1 gin, 1 still red wine, 1 still white wine, 8 bottled beers  
a dozen tasting flights*



**Petition to Support Proposed Liquor License**



## Petition to Support Proposed Liquor License

Date: \_\_\_\_\_

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) FULL LIQUOR

to the following applicant/establishment (company and/or trade name) COPPER & OAK

Address of premises: 157 ALLEN ST.

This business will be a: (circle)  Bar  Restaurant Other: \_\_\_\_\_

The hours of operation will be:  
T, F, S 4:00 p.m. to 2:00 a.m. TUES - SAT. WED 5:00pm - 1:00am

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

Other information regarding the license:

| Name              | Signature              | Address                       |
|-------------------|------------------------|-------------------------------|
| DOMINICK SYSCA    | <i>d. Sysca</i>        | 160 ORCHARD ST. 7R            |
| Melissa Fernandez | <i>Melissa F.</i>      | 189 ALLEN ST 10A              |
| CHRIS FUJIMOTO    | <i>Chris Fujimoto</i>  | 157 ALLEN ST. #10             |
| Chris Pope        | <i>Chris Pope</i>      | 170 Allen #20                 |
| SEAN MAGUIRE      | <i>Sean Maguire</i>    | 82 EAST 2 ST                  |
| Alexa Mattiacci   | <i>Alexa Mattiacci</i> | 160 Orchard St. 7F            |
| Jani Smith        | <i>Jani Smith</i>      | 173 STANTON #38               |
| Eric Logo         | <i>Eric Logo</i>       | 189 ALLEN ST #63              |
| Amanda Lee        | <i>Amanda Lee</i>      | 653 WOOD AV.                  |
| Paul Goods        | <i>Paul Goods</i>      | 204 ALLEN ST APT 202          |
| Chris Harris      | <i>Chris Harris</i>    | HOUSTON 2301                  |
| EARL WALKER       | <i>Earl Walker</i>     | 4115 2341                     |
| Madeline Reyes    | <i>Madeline Reyes</i>  | <del>189 ALLEN</del>          |
| Juan Gonzalez     | <i>Juan Gonzalez</i>   | 204 EAST 20th St. #20J        |
| Elena Rodriguez   | <i>Elena Rodriguez</i> | 161 ALLEN STREET NY, NY 10002 |
| Kat Chang         | <i>Kat Chang</i>       | 201 ALLEN ST R/B 10002        |
| LARRY DAKTSON     | <i>Larry Dakton</i>    | 785 Columbus Ave              |
| CARL REICE        | <i>Carl Reice</i>      | 500 E. HOUSTON                |
|                   |                        | 179 ORCHARD #15               |

**Notice from Community Board 3 indicating that no tenant  
or block association exists for the premises location**



**From:** Edwin Chan [mailto:[echan@cb3manhattan.org](mailto:echan@cb3manhattan.org)]  
**Sent:** Friday, July 19, 2013 2:14 PM  
**To:** 'Brandy Library'  
**Cc:** [sstetzer@cb3manhattan.org](mailto:ssstetzer@cb3manhattan.org)  
**Subject:** RE: block or tenant association

Hello, we do not have any association for that location. As per questionnaire instructions, please use the petition included with the SLA questionnaire package to gather signatures from residents in your building and surrounding buildings impacted by your establishment.

Edwin Chan, Community Associate  
Community Board 3, Manhattan  
39 East 4th Street - New York, NY 10003  
212-533-5200x201 - Fax: 212-533-3659  
<http://www.cb3manhattan.org>  
Please visit the CB3 website to join the e-mail list.

**From:** Brandy Library [mailto:[info@brandylibrary.com](mailto:info@brandylibrary.com)]  
**Sent:** Friday, July 19, 2013 12:06 PM  
**To:** [info@cb3manhattan.org](mailto:info@cb3manhattan.org)  
**Subject:** block or tenant association

To whom it may concern,

**Letter of Recommendation for Applicant from a Residential  
Tenant of the Atalanta**



29 August 2013

Community Board No. 3  
Manhattan, New York City

re: The Brandy Library

To whom it may concern,

I've been a resident at 25 N Moore Street since 2001. During that time, I've also served as the President of the Board of Directors for the condo for six years. The Brandy Library has been the sole tenant in one of the two commercial spaces for much of that time, and I've been able to observe the quality of the establishment and its patrons.

The bar attracts an upscale clientele, and in my experience, hasn't produced excessive noise, drunkenness, or other behavior typically associated with a bar. Flavien has been responsive to issues that the Board has raised throughout the years regarding building security, trash, and more.

If the TriBeCa location is indicative of the type of establishment that Flavien intends to open in the LES, I would feel comfortable assuaging any of the concerns typically associated with a bar. The Brandy Library is a welcome compliment to the other establishments in our neighborhood.

Regards,



Allen Murabayashi  
25 N Moore St  
New York, NY 10013  
allen3@aya.yale.edu

## **Biography for Flavien Desoblin**



## Biography for Flavien Desoblin

Born and raised in the countryside of Burgundy in 1975 from a wine-lover father and “cordon-bleu” mother, Flavien Desoblin picked up early in life the scents and taste of all things culinary.

A rather formal French education (boarding school, Sciences-Po, Master’s degree in business of wines and spirits) got mixed with an interest for the Hospitality field, which he entered in 1994 through the cocktail door. Later multiplying experiences in the world of bars and restaurants both in France and the U.S., Flavien fulfilled his long-time dream of opening his own establishment dedicated to brown spirits in 2004 when he created Brandy Library in the heart of TriBeCa, Manhattan. He further obtained academic credentials through the UK-based Institute of Brewing and Distilling with all three modules (grain, grape and molasses) of the General Certificate in Distilling as well as the Diploma in Distilling with module 1 (both grain and molasses) and 2.

Flavien thinks of beverages as “the other food”, looking for the right balance of flavors, mouthfeel, aromas and tasting profiles in anything liquid: wines, cocktails, and naturally, spirits.

He feeds his passion with numerous trips to distilling regions of the world, always learning from the books and the field alike (the Caribbean, Japan, Ireland, Canada, Scotland, France, and the US of course), and puts it in the works via hosting tastings, seminars and classes at Brandy Library (180 of those in 2012, 1500 so far by mid 2013), as well as maintaining a high-quality, knowledgeable service along with one of the greatest whisky and brandy selections in the world, always focusing on “raising the Bar, one snifter at a time”.

The recent launch of [www.brandylibrary.tv](http://www.brandylibrary.tv) is meant to translate this passion and dedication to transmitting knowledge with a series of videos and interviews of distillers, master blenders, coopers, etc: getting the brown-spirit imbiber a step closer to the crafting of such beverages.

Flavien has been a judge on the American Distilling Institute’s Whisky and Brandy tasting panel for the last four years (2010, 2011, 2012 and 2013) and the New York Spirits Awards Competition each year since 2010; He received the ‘International Cognac Personality’ of the Year 2010 Award in September 2010 and is scheduled to receive the ‘Musketeer of Armagnac’ distinction in September 2013., as well as the Keeper of the Quaich award in the Spring of 2014.

He is constantly providing knowledge and guidance to members of the Press on brown spirits related topics and has appeared on television numerous times (the latest in early January and April 2013 on CNBC). He is the co-author of the soon-to-be-published fiction book series “The adventures of Sam Dugranval, flying Distiller”.

## **Plan to Manage Vehicular Traffic and Crowds on Sidewalk**



### Vehicular Traffic and Crowds on Sidewalk

How Applicant intends to deal with vehicular traffic and crowds on sidewalk:

Due to the mature nature of Applicant's business/concept and in light of the fact that Applicant's current policies at Brandy Library in Tribeca have proven effective in avoiding vehicular traffic and crowds on the sidewalk in front of its Premises, Applicant will apply the same methods in dealing with the possibility of crowds in front of Applicant's Premises, namely creating a clear policy that Applicant:

- a. is not catering to a young and trendy crowd;
- b. is NOT a place for larger crowds to visit for shots, cocktails and happy hour deals;
- c. is not holding tables for customers or parties;
- d. is not tolerant of rowdiness that will negatively affect the mature ambience at the Premises; and
- e. upon reaching capacity, a sign will be posted on the door indicating such and that no promises of table or seating availability will be made (please see c. above).

Should it become necessary, Applicant will supplement its stated policy with security/door personnel.

**500 Foot Rule Supplement –  
Written Public Interest Statement,  
Radius Establishments and Map**



## 500 Foot Rule Statement

Issuance of the license would be in the public interest for a number of reasons.

First, it would give the residents and community an opportunity to have a place to learn about spirits from one of the foremost Spirit experts in New York City and the World. Nothing like the proposed license/concept currently exists within the community; a location that would appeal to a mature crowd interested in learning about spirits and French food.

Numerous residents within the community have repeatedly expressed that the area lacks options for mature crowds and that a new unique and special establishment catering to more mature crowds would be a welcome addition to the community. Applicant will specialize in educating customers with over 500 Spirits to choose from. More specifically, Applicant will not offer shots, mixed drinks or happy hour deals. Furthermore, customers will have a number of food options to choose from.

Second, Applicant will positively participate in local community organizations as well as charity events. The owner of Applicant, Brandy Library Lounge LLC, currently participates in a number of community based organizations including but not limited to donations for private tastings for 6 guests (raising thousands of dollars via community auctions) for PS 234, PS 276, PS 150, PS 89, The Downtown Little School, The Washington Market School and The Church Street School as well as donating numerous gift certificates to other community organizations in the neighborhood.

Finally, Applicant will positively contribute to and be part of a vibrant and growing New York City community via its economic contributions to the neighborhood and State through the normal conduct of its business. In furtherance of this economic benefit, Applicant will supplement the attraction of the neighborhood to tourists interested in The Thompson Hotel, The Gem Hotel, The Rivington Hotel, Hotel East Houston and The Comfort Inn as well as future community members interested in residential buildings currently existing and under construction within the community.



|    |  |    |
|----|--|----|
| 1  | Near and Far 65 Rivington st.              | OP |
| 2  | People 163 Allen st.                       | OP |
| 3  | Rayuela 165 Allen st.                      | OP |
| 4  | Nezetto 205 Allen st.                      | OP |
| 5  | Taco Taco                                  | OP |
| 6  | The National Underground 159 E Houston st. | OP |
| 7  | Nacondo 157 E Houston st.                  | OP |
| 8  | Hotel East Houston 151 E Houston st.       | HL |
| 9  | Idlewild 145 E Houston st.                 | OP |
| 10 | Sapphire Lounge 249 Eldridge st.           | OP |
| 11 | Bob Bar 235 Eldridge st.                   | OP |
| 12 | 3B Restaurant Corp (DBA) 217 Eldridge st.  | OP |
| 13 | Eastbridge Bar 247 Eldridge                | OP |
| 14 | Null 245 Eldridge st.                      | OP |
| 15 | Freemans Restaurant 191 Chrystie st.       | OP |
| 17 | The Box Bar 189 Chrystie st.               | OP |
| 20 | Sammys 157 Christie st.                    | OP |
| 21 | Hill and Dale 115 Allen st.                | OP |
| 22 | Thompson hotel 190 Allen st.               | HL |
| 23 | Rockwoods 196 Allen st.                    | OP |
| 24 | La Pala 184 Allen st.                      | OP |
| 25 | Preserve 24 175 E Houston st.              | OP |

|    |   |    |
|----|---|----|
| 26 | Epsteins 82 Stanton st.                   | OP |
| 27 | A Casa Fox 173 Orchard st.                | OP |
| 28 | Shang 187 Orchard st.                     | OP |
| 29 | 200 Orchard 200 A Orchard st.             | OP |
| 30 | Taqueria Lower East Side 198B Orchard st. | OP |
| 31 | The Skinny Bar and Lounge 174 Orchard st. | OP |
| 32 | Hair of the Dog 168 Orchard st.           | OP |
| 33 | Todd's Mill 162 Orchard st.               | OP |
| 34 | Mission Chinese 154 Orchard st.           | OP |
| 35 | Tammany Hall 152 Orchard st.              | OP |
| 36 | The Slipper Room 167 Orchard st.          | OP |
| 37 | Sauce 78 Rivington st.                    | OP |
| 38 | Black Tree 131 Orchard st.                | OP |
| 39 | Lucky Jack's 127 Orchard st.              | OP |
| 40 | Gallery Bar 120 Orchard st.               | OP |
| 41 | Los Feliz 109 Ludlow st.                  | OP |
| 43 | Spitzer's Corner 126 Ludlow st.           | OP |
| 44 | Motor City Bar 127 Ludlow st.             | OP |
| 45 | Inoteca 133 Ludlow st.                    | OP |
| 46 | Libation 137 Ludlow st.                   | OP |
| 47 | No Fun 161 Ludlow st                      | OP |
| 48 | Ludlow Bar 165 Ludlow st.                 | OP |
| 49 | Lobster Joint 201 E Houston st.           | OP |
| 50 | Max Fish 178 Ludlow st.                   | OP |





NYC 3:005 c

Scale: 1" = 200'