



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) *will provide at hearing*
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:
http://www.nyc.gov/html/mancb3/html/sla/community_groups.shtml
- Photographs of proof of conspicuous posting of meeting with newspaper showing date: *will provide at hearing*
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments. *Proposed principal David Kaplan holds a CP license at 433 E. 6th St within year CB.*

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: March 28, 2014

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.

Is location currently licensed? Yes No Type of license: On-Premises - Serial # 1128289

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Bar

Corporation and trade name of current license: Rivington 151 Corp

APPLICANT:

Premise address: 15 Rivington street

Cross streets: B/t Suffolk St and Clinton St

Name of applicant and all principals: 151 SG Prop LLC

David Kaplan and Eric Weedenman and Cedd Moses and Alex Bay

Trade name (DBA): TBD

PREMISE:

Type of building and number of floors: Multi-Unit Building (R7A) 4 units - 3 residential and 1 Commercial

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 for any back or side yard use? Yes No What is maximum NUMBER of people permitted? 74

Do you plan to apply for Public Assembly permit? Yes No
What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):
R7A

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? Yes No
If yes, please describe what type: N/A

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday - Sunday - 5pm - 4am

Number of tables? 12 tables + 1 counter Number of seats at tables? 32 at tables + counter

How many stand-up bars/ bar seats are located on the premise? 1 Bar w/ 12 Bar stools
(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): stand-up square Bar 9'6" x 14'9"

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

What are the hours kitchen will be open? 5pm - 4am

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

How many employees will there be? 12

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

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: Sound system proofing has been installed in current licensee but additional proofing will be installed but proposed license

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? NO

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel? Yes No (If Yes, how many and when) _____

A door host will be present 4 days a week checking IDs, manage sidewalk traffic, move smokers away from the building

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: Little Hands Playcare Inc. d/b/a Death & Co.

Address: 433 E. 6th St, NY, NY 10009 Community Board # 3

Dates of operation: Sunday - Saturday close at 4am

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 BAR - Little Hands Playcare Inc. d/b/a Death & Co.

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? app 9

How many On-Premise (OP) liquor licenses are within 500 feet? 24

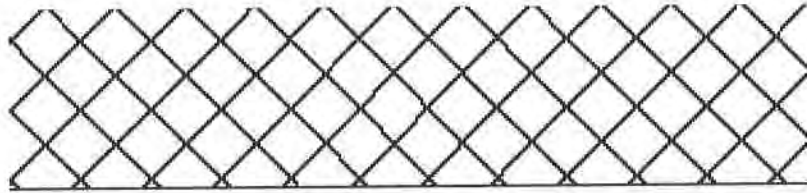
Is premise within 200 feet of any school or place of worship? Yes No

COMMUNITY OUTREACH:

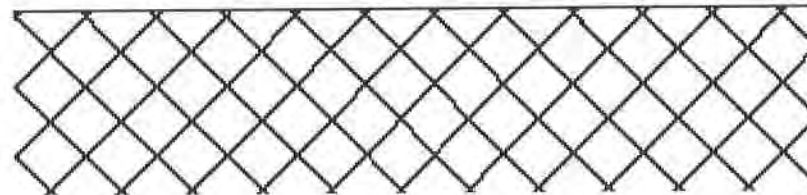
Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which 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).

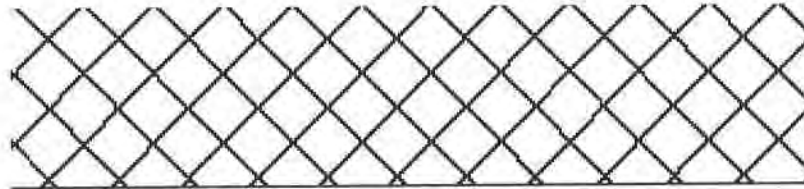
We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I agree to close any doors and windows at 10:00 P.M. every night?
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than ___ DJs/ promoted events per ___, more than ___ private parties per ___
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license. Or my business plan is to seek an upgrade at a later date.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. Or Happy hour will end by _____.
8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.



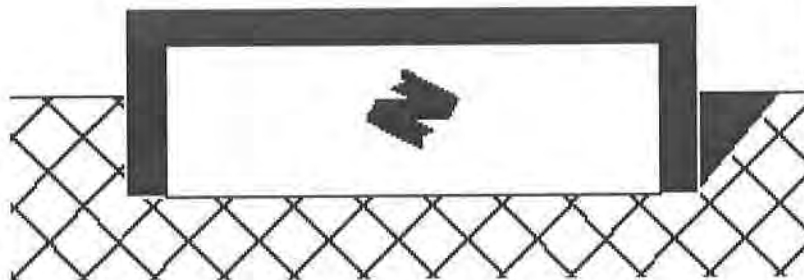
Cocktails





Low Octane

Light in alcohol, large in flavor; these cocktails are intended to ease you into the night. Sip without fear.





Leap Frog

Gin, Celery Bianco Vermouth, Fresh Lime Juice,
Seltzer

Aperitivo Julep

Dry Vermouth, Amaro, Crème de Peche, Mint

Local Poet

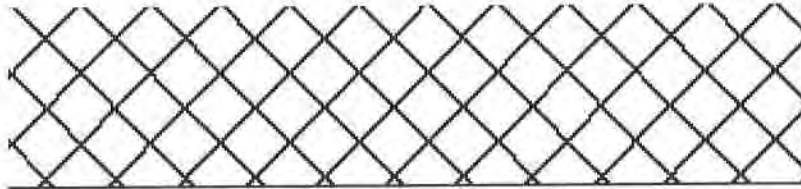
Cognac, Amaro Nonino, Apricot Liqueur,
Fresh Lemon Juice

Chatham Cocktail

Amontillado Sherry, Lillet Blanc,
House Curacao, Fresh Lemon Juice,
Sparkling Wine, Grapefruit Oil

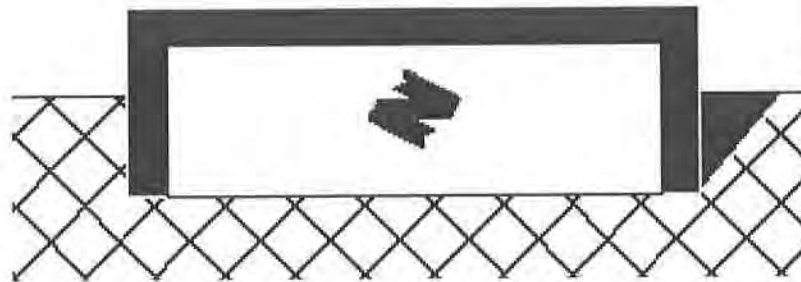
Bamboo

Amontillado Sherry, Blanc & Dry Vermouths,
Angostura & Orange Bitters



Elevate

Complex flavors to rejuvenate the mind and lift the spirits – smart drinks for smart people.





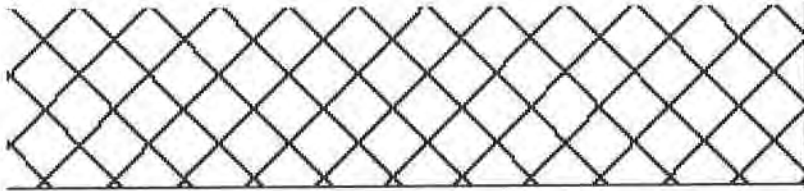
Whisper Campaign
Chammomile Infused Cognac, Honey,
Fresh Lemon Juice, Sparkling Wine

Saba Fix
Gin, Saba, Fresh Lemon Juice, Berries

Morning Glory Fizz
Scotch, Lemon Juice, Absinthe, Egg White,
Seltzer

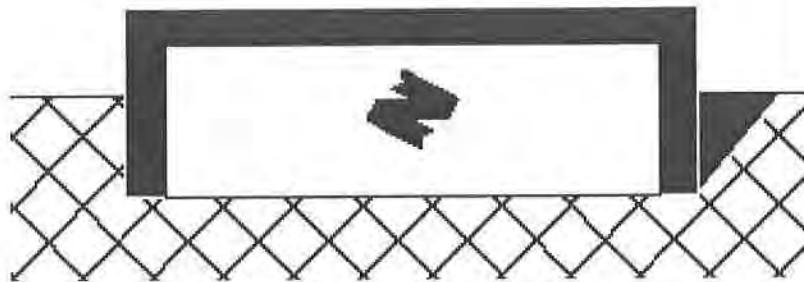
Tree Trunks
Calvados, Cream Sherry, Cider Reduction,
Islay Scotch Rinse

Maiden Meditation
Bourbon, Maraschino, Orange
Marmalade, Bitters



Gravity

Strong, rich, and delicious, these cocktails should be sipped slowly and savored.





Beer Flip

Aged Rums, Maple Syrup, Whole Egg, Porter

Armed Robbery

Jalapeno Infused Tequila,
Amontillado Sherry,
Fresh Pineapple & Lime Juices, Angostura Bitters

Loophole

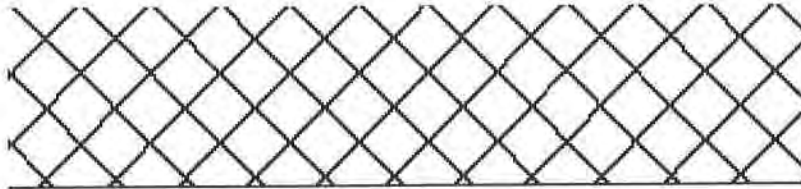
Brown Butter Washed Vodka, Pear
eau de Vie,
Pedro Ximenez Sherry, Cinnamon

Mai Tai

Rums, Orgeat, Fresh Lime Juice,
House Orange Curaçao, Mint

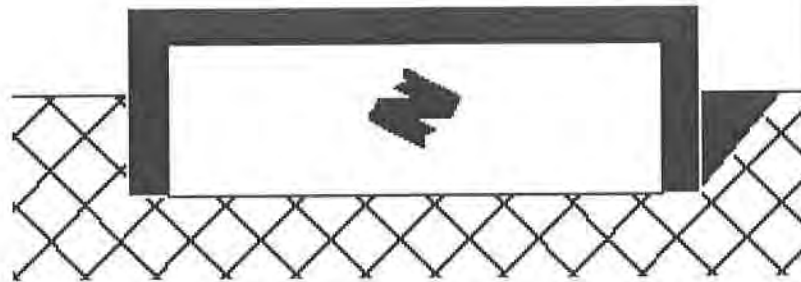
Revolver

Bourbon, Coffee Liqueur, Orange Bitters



Genesis

All contemporary cocktails take root in the classics. We acknowledge the great drinks that came before us with some of our favorites.





Clover Club

Gin, Raspberry, Fresh Lemon Juice,
Egg White

Queen's Park Swizzle

Rum, Fresh Lime Juice, Mint,
Angostura Bitters

Suffering Bastard

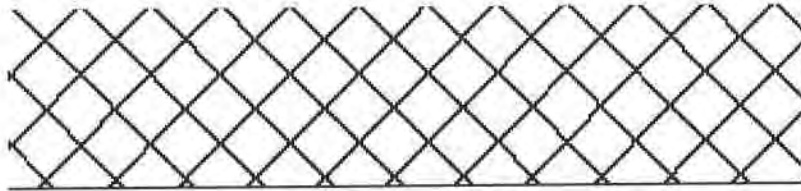
Gin, Bourbon, Fresh Lime Juice, Ginger Syrup,
Angostura Bitters, Seltzer

Sazerac

Cognac, Absinthe, Demerara,
Peychaud's Bitters

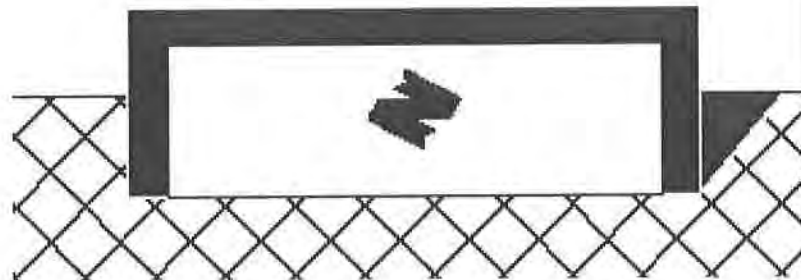
Boulevardier

Bourbon, Sweet Vermouth, Campari



Punch

For hundreds of years, these large mixtures of citrus, spice, sweetness, and alcohol had brought joy to many, in good times and in bad. Predating cocktails by two hundred years, without Punch the exciting world of cocktails and creative drinking would be nothing it is today. Order a bowl with your friends and drink like they did way back when.





The Deep End Punch

Gin, Orgeat, Cinnamon Bark Syrup,
Fresh Lemon & Orange Juices

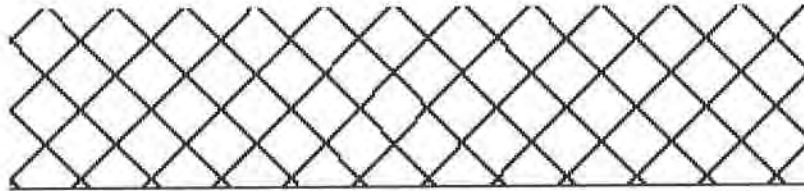
Fish House Punch

Cognac, Jamaican Rum, Crème de Peche,
Fresh Lemon Juice, Seltzer

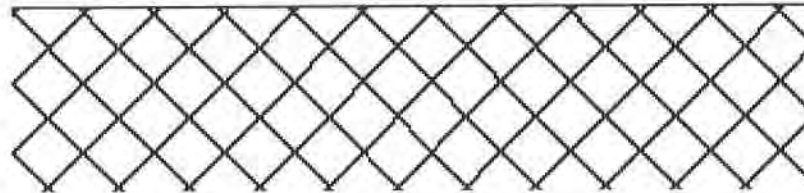
Planter's Punch

Aged Rum, Home Made Grenadine,
Fresh Lime Juice, Cloves, Seltzer

Served in a punch bowl with in
dividual serving cups.



Fine Foods





Snacks

Sweet, Spicy & Smoky Nut
Mix.....6

Tuna Crudo
Nicose.....12

Tuna Tartare on Crispy
Rice.....14

Rockaway Devil Eggs.....
.....9

Combination of Three
Cheeses.....12



Meats & Cheeses

Ham & Jam.....14
w/ French Butter, Pretzel Bread

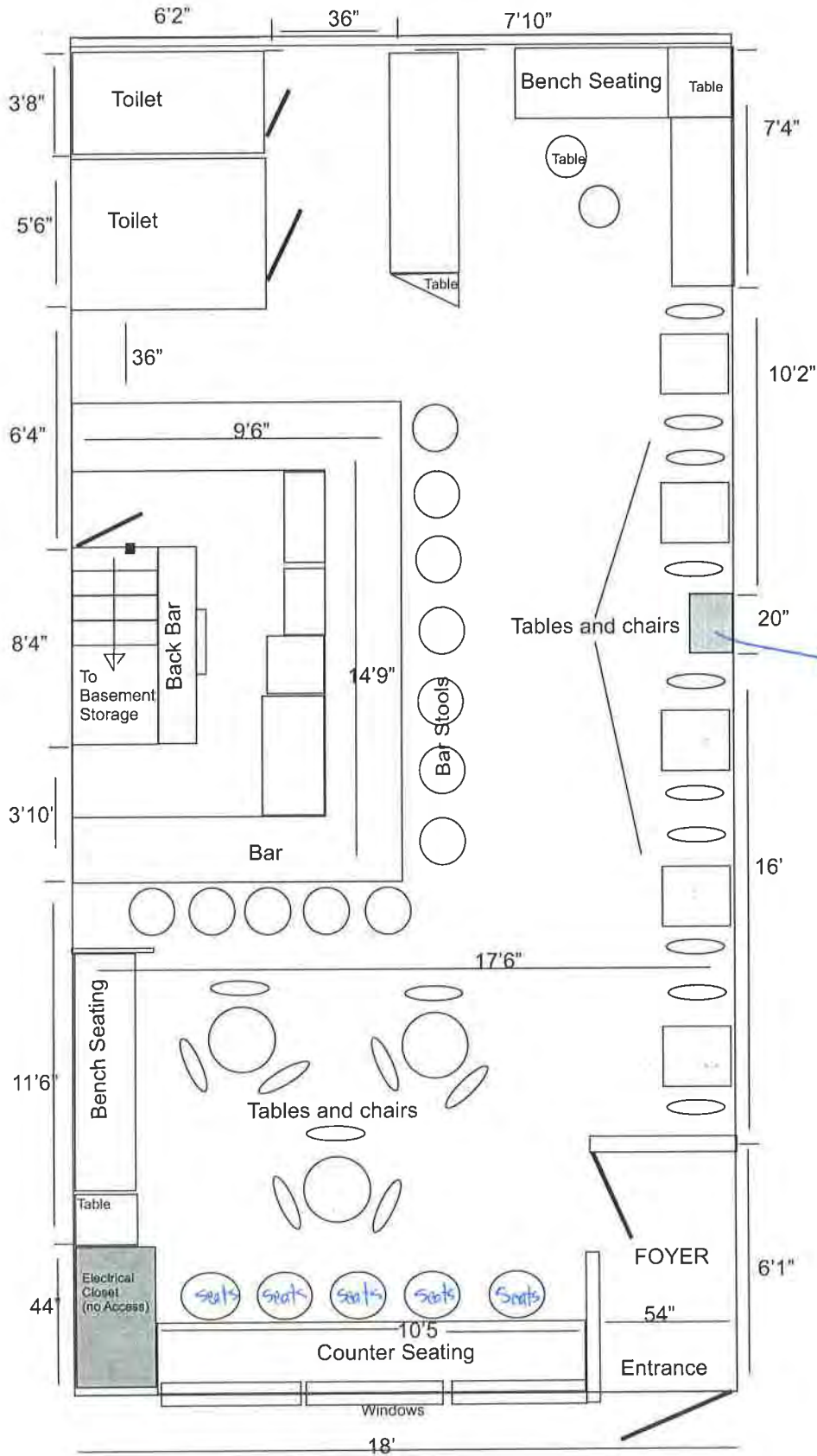
Salami

Milano.....12
w/ French Butter, Warm Baguette,
Radish Salad

Warm Brie.....9
w/ Grape & Parsley Salad, crostini

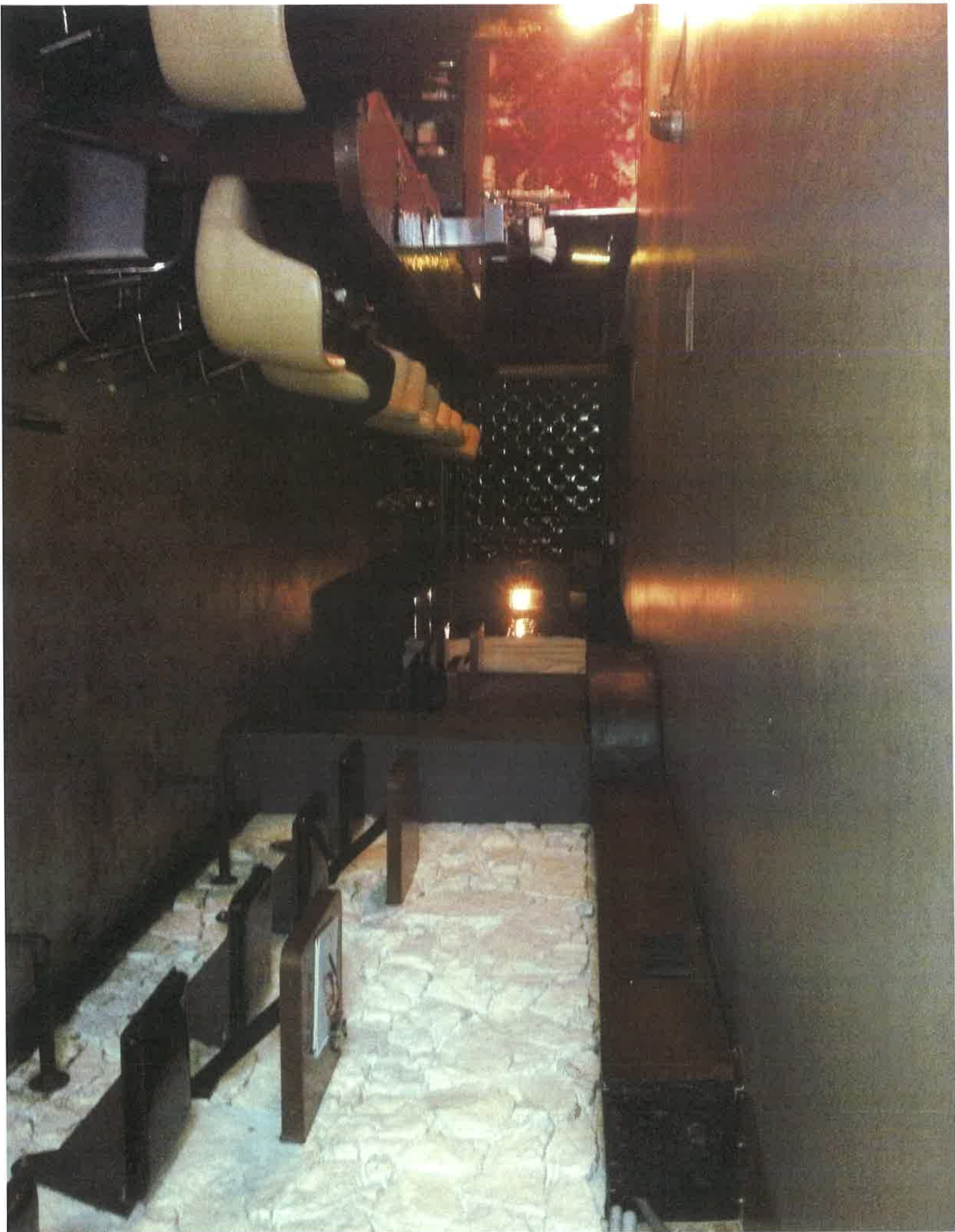
Tomme de Savoie.....12
w/ Tomato Mostarda, Rosemary,
Crostini



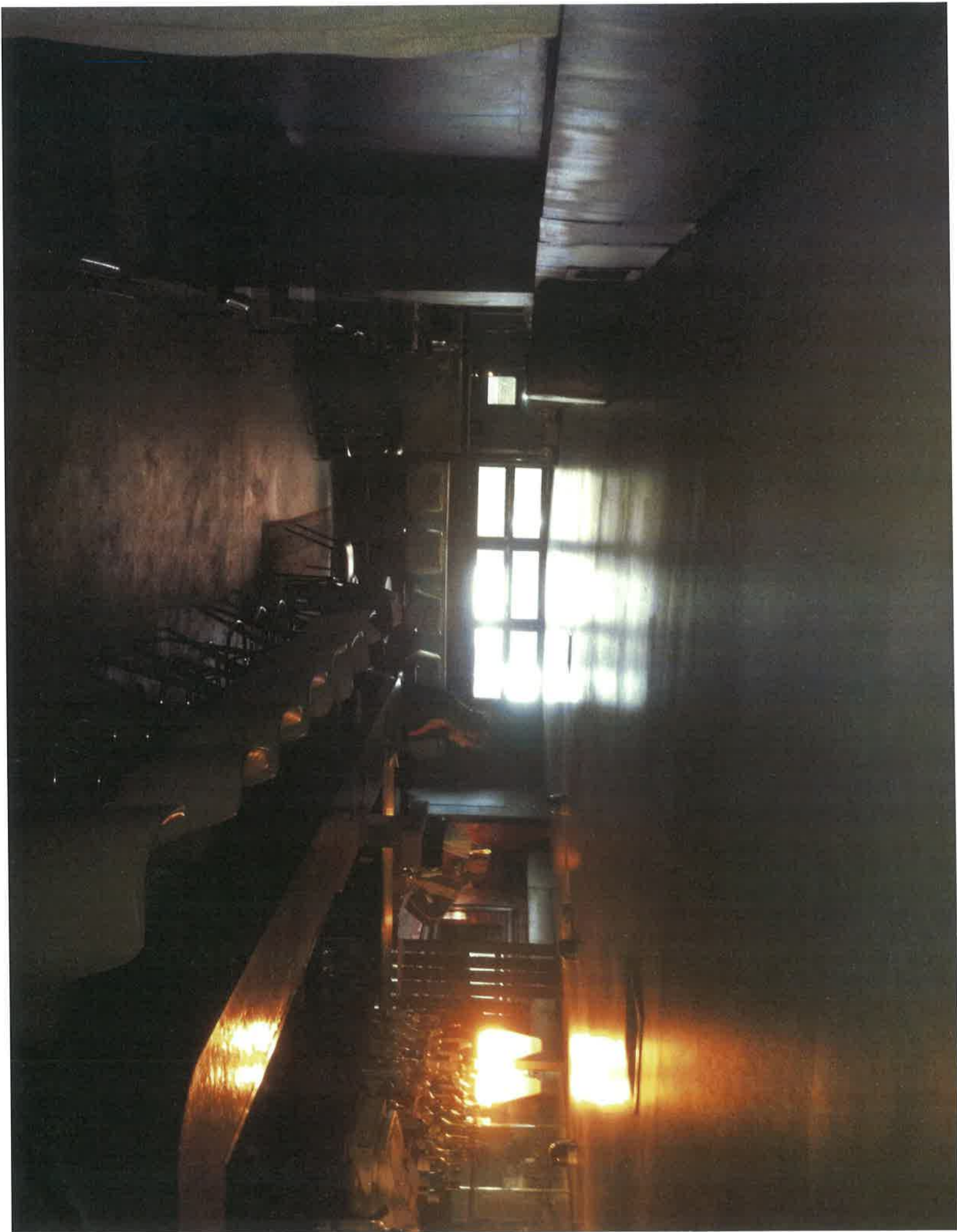


Rivington 151 Corp.
 151 Rivington St.
 New York, NY 10002
 #1128289

13 tables
1 Counter
38 Seats
12 Bar stools













MEXICO

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