



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone (212) 533-5300
 www.cb3manhattan.org - info@cb3manhattan.org

Jamie Rogers, 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. You can find community groups and contact information on the CB 3 website:
http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml
- 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: _____

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: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 293 E HOUSTON ST NEW YORK, NY 10002

Cross streets: CLINTON ST

Name of applicant and all principals: Michael Hrdlovic, Patrick Lane, Joseph Montalto

Trade name (DBA): TBD

PREMISE:

Type of building and number of floors: Corner , first floor

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? 46

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): _____

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: Restaurant & bar

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) Indoors only. Monday through Sunday 11am-3am

Number of tables? 12 Total number of seats? 38

How many stand-up bars/ bar seats are located on the premise? 8

(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): 8' U shape, south wall

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
Contemporary American

What are the hours kitchen will be open? 11am-1am

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

How many employees will there be? 5

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

Will there be TVs/monitors? Yes No (If Yes, how many?) 4

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: _____

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? _____

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) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have sound proofing installed? Yes No

If not, do you plan to install sound-proofing? Yes No

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? 1

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

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 8pm.
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.

DAILY MENU

HOUSEWARMING CHICKEN
NOODLE SOUP
HAND ROLLED PASTA & HERBS
7.

GRILLED FILET MIGNON
PRIME AGED CREEKSTONE BEEF,
SPICY MUSTARD ONIONS, ONION,
POPPY BRIOCHE
15.

HUNGARIAN GOULASH
FRESH SPA
14.

APPETIZERS

FRIED MOZZARELLA ``V
FRESH BASIL, MARINARA
10.

HUMMUS PLATTER ``V
CRISPY FALAFEL, GRILLED PITA,
SPICY CHILI OIL
14.

SPINACH ARTICHOKE DIP
``V
TORTILLA CHIPS
14.

CRISPY CHICKEN FINGERS
HONEY MUSTARD
10.

FRIED CALAMARI
MARINARA, LEMON
11.

MINI BURGER SLIDERS
THREE MINI CHEDDAR BURGERS,
PICKLE
10.

BUFFALO WINGS
SPICY HOT SAUCE,
BLUE CHEESE DRESSING
10.

CHEESESTEAK
SPRING ROLLS
RIBEYE, AGED CHEDDAR
11.

CHICKEN QUESADILLA
PEPPER JACK, SALSA, SOUR
CREAM
14.

NACHOS ``V
GUACAMOLE, SOUR CREAM,
SALSA, JALAPENOS
13.

BEEF CHILI or CHICKEN add 3.

BOWERY CRAFT HOUSE

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
MAINE HAND PICKED CLAMS, LIGHT CREAM
8.

BLACK ANGUS BEEF BRISKET CHILI
TORTILLA CHIPS, CHEDDAR CHEESE, PICO DE GALLO
10.

CAESAR SALAD ``V
ROMAINE, CREAMY CAESAR DRESSING, PARMESAN
10.

GREEK SALAD ``V
FETA CHEESE, OLIVES, TOMATOES, SHAVED ONIONS
LEMON-HERB VINAIGRETTE
10.

WARM BOSCH PEAR SALAD ``V
MALBEC ROASTED PEARS, GOAT CHEESE, MIXED GREENS,
SPICED WALNUTS
12.

GRILLED CHICKEN COBB
BACON, AVOCADO, TOMATO, BLUE CHEESE, LEMON
VINAIGRETTE
14.

BUFFALO CHICKEN SALAD
ROMAINE, SPICY BUFFALO HOT SAUCE,
CRUMBLER BLUE CHEESE, COOL RANCH DRESSING
14.

GRILLED STEAK SALAD
CORN, TOMATO, QUESO BLANCO,
CHIPOTLE RANCH
16.

MAINS

MAHI-MAHI FISH TACOS
GRILLED MAHI MAHI, TOMATO SALSA,
AVOCADO, CILANTRO CREAM
21.

GUINNESS BATTERED FISH & CHIPS
MALT VINEGAR, TARTAR SAUCE
18.

ORGANIC STUFFED CHICKEN
FRESH KALE & GOAT CHEESE
18.

CRUSTED ARCTIC CHAR
FRESH DILL, YOGHURT DRIZZLE & BOILED FINGERLINK
POTATOES
19.

STEAK FRITES
12 OZ. NY SIRLOIN, IDAHO FRIES,
PEPPERCORN BRANDY SAUCE
23.

LAMB POT PIE
WINTER VEGETABLES
PIPING HOT FRESH HERB PUFF PASTRY
21.

PENNE W/ PESTO & GRILLED CHICKEN
BASIL PESTO, FRESH PEAR TOMATOES, PARMESAN
18.

BRAISED SHORT RIB
MARKET VEGETABLES,
BUTTERMILK MASHED POTATOES & AU JUS
18.

WILD MUSHROOM RAVIOLI ``V
LIGHT CREAM BORDELAISE, HERBS,
FRESH TOMATOES, PARMESAN

PLEASE INQUIRE FOR
CATERED EVENTS

BURGERS & SANDWICHES

ALL SANDWICHES SERVED W/
IDAHO FRENCH FRIES
CHEDDAR, SWISS, AMERICAN,
PEPPER JACK, BACON, SAUTÉED
ONIONS, MUSHROOMS 1.5.
SWEET POTATO FRIES, ANY
VEGETABLE EACH 2.

PORTER BRAISED BRISKET
SANDWICH
SAUTÉED ONIONS & AGED
CHEDDAR
14.

CALIFORNIA FALAFEL PITA
``V
ORGANIC FALAFEL, AVOCADO,
TOMATO, SHAVED ONION
14.

CHAR-GRILLED HAMBURGER
GRASS-FED BRISKET, SIRLOIN
BLEND
12.

CORNED BEEF
REUBEN
RYE, SAUERKRAUT, SWISS CHEESE,
RUSSIAN DRESSING
13.

GRILLED CHICKEN
SANDWICH
ELI'S 7 GRAIN HEALTH BREAD,
LETTUCE, TOMATO, LEMON-HERB
MAYONNAISE
12.

ORGANIC TURKEY BURGER
14.

DESSERTS-8

BOHEMIAN APPLE STRUDEL
WHIPPED CREAM & POWDERED
SUGAR

TRIPLE CHOCOLATE CAKE
POWDERED SUGAR

BROOKLYN CHEESECAKE
STRAWBERRY PRESERVES

BOWERY CRAFT HOUSE

BOTTLED BEER

ANGRY ORCHARD (CINCINNATI, OH) CIDER STRAW COLOR, OBVIOUS DRY HONEY & CRISP APPLES	7
BUDWEISER (USA) LAGER SWEET MALT WITH CITRUSY HOPS	4.5
HEINEKEN & HEINEKEN LIGHT (HOLLAND) LAGER BRIGHT GOLDEN COLOR. CLEAN CRISP PALATE WITH PLEASANT HOPPY AROMAS	6.5
FLYING DOG, RAGING BITCH IPA (USA) BRONZE CLEAR COLOR. SPICE & TROPICAL FRUIT ON THE NOSE. SMOOTH COMBINATION OF HONEY, CARAMEL & HOPS	8

DRAFT BEER

	PINT	LITER
GUINNESS (IRELAND) STOUT W/ COMPLEX AROMA OF BITTER ROASTED GRAINS BALANCED BY DARK AND HINTS OF LIQUORICE AND FIGS	7.5	15
BLUE MOON (GOLDEN, CO.) WHITE ALE UNFILTERED SPICED WITH CORIANDER, ORANGE PEEL	8	16
YUENGLING (POTTSVILLE, PA) LAGER DARK AMBER COLOR WITH NOTES OF MALT, ALMONDS	5	10
SOUTHERN TIER PILSNER (LAKEWOOD, NY) GERMAN STYLE PILSNER DELICATE FLORAL AROMA WITH SUBTLE LEMON NOTES, GOLDEN STRAW COLOR, WELL BALANCED HOPS AND MALT	8	16
STIEGL (AUSTRIA) PILSNER STRAW COLOR, OBVIOUS CARBONATION & DECENT LACING. CRISPY MALTIENESS & A TOUCH OF HONEY LEMON & HOPS	7	14
STELLA ARTOIS (BELGIUM) LAGER CRISPY, MALTY WITH FRESH AROMA OF SAAZ HOPS	7.5	15



BRUNCH

ALL EGG DISHES SERVED WITH WHOLE WHEAT TOAST, SWEET CREAM BUTTER, SEASONAL FRUIT GARNISH

CLASSIC JERSEY TAYLOR PORK ROLL SANDWICH
TOASTED ENGLISH MUFFIN, SCRAMBLED EGGS, AMERICAN CHEESE, HOME FRIES
12.

BLUEBERRY PANCAKES
FRESH FRUIT PRESERVES, VERMONT MAPLE SYRUP
14.

CHAR GRILLED STEAK & EGGS
GRILLED SIRLOIN, TWO EGGS ANY STYLE, HOME FRIES
14.

BUTTERMILK CHALLAH FRENCH TOAST
RUM CARAMELIZED BANANAS, VERMONT MAPLE SYRUP
14.

CAST IRON BREAKFAST SKILLET
IRISH SAUSAGE, NEUSKE BACON,
CHEDDAR CHEESE, EGGS SUNNY-SIDE UP, HOME FRIES
13.

EGGS BENEDICT
CANADIAN BACON, POACHED EGGS, ENGLISH MUFFIN,
HOLLANDAISE SAUCE, HOME FRIES
13.

DAILY OMELETTE
ORGANIC FARM FRESH EGGS
10.

ADD CHOICES OF CHEDDAR, SWISS,
AMERICAN, PEPPER JACK, GOAT CHEESE, MOZZARELLA,
BACON, ONIONS, MUSHROOMS, SPINACH, PEAR TOMATOES
EACH 1.5

SEASONAL COCKTAILS

DAILY SANGRIA (PLEASE INQUIRE)	GLASS-7	PITCHER-29
GRAPEFRUIT SMASH HENDRICKS GIN, CAMPARI, CANE SUGAR & PROSECCO		11
TWISTER BACARDI RUM, MIDORI, SOUR APPLE, ORANGE PINEAPPLE JUICE, SOUR MIX		10
THE STUBBORN MULE TITO'S GLUTEN FREE VODKA, GOSLINGS GINGER BEER & LIME		10
CAPTAIN MORGAN CREAM SODA CAPTAIN MORGAN, PINEAPPLE JUICE, TRIPLE SEC		10
HOPPED COOLER SMUTTYNOSE IPA, GINGER BEER, BLACK SPICED RUM & ORANGE JUICE		10

MARTINIS

SOUR APPLE MARTINI ABSOLUT VODKA, SOUR APPLE PUCKER, TRIPLE SEC		10
CITRON COSMO ABSOLUT CITRON, TRIPLE SEC, CRAN, LIME JUICE		10
CUCUMBER VESPER HENDRICKS GIN, BELVEDERE VODKA, SAUVIGNON BLANC SUGAR SYRUP & FRESH CUCUMBER		10
FUZZY PEACH ABSOLUT VODKA, PEACH SCHNAPPS, CRANBERRY, OJ		10
FRENCH KISS ABSOLUT RASPBERRY, PINEAPPLE JUICE, CHAMBORD, SPLASH OF CHAMPAGNE		10
NOT QUITE MANHATTAN BULLEIT KENTUCKY RYE, SWEET VERMOUTH & BITTERS		10
PEARFECTION ABSOLUT PEARS, PINEAPPLE, CRANBERRY JUICE		10
CHOCOLATE MARTINI ABSOLUT VANILA, GODIVA CHOCOLATE LIQUOR		10

WHITE WINES

	GLASS	BOTTLE
LIGHT-BODIED		
SUTTER HOME WHITE ZINFANDEL	8	24
ECCO DOMANI PINOT GRIGIO	9	24
CUPCAKE SAUVIGNON BLANC	9	29
MEDIUM-BODIED		
SMOKING LOON CHARDONNAY	9	26
KENDALL JACKSON RIESLING	9.5	25
HEAVY-BODIED		
KENDALL JACKSON CHARDONNAY	9.5	27
NOBLE VINES 446 CHARDONNAY	8	26

RED WINES

LIGHT-BODIED		
ESTANCIA PINOT NOIR	9.5	27
MEDIUM-BODIED		
WYNDHAM ESTATE SHIRAZ	9	24
RED ROCK MERLOT	9	24
FETZER CABERNET SAUVIGNON	9	24
HEAVY-BODIED		
DA VINCI CHIANTI	9	27
BONTERA CABERNET SAUVIGNON	10	32
KENDALL JACKSON CABERNET	11	36
TRAPICHE MALBEC	8	24

DAILY MENU

HOUSEWARMING CHICKEN
NOODLE SOUP
HAND ROLLED PASTA & HERBS
7.

GRILLED FILET MIGNON
PRIME AGED CREEKSTONE BEEF,
SPICY MUSTARD ONIONS, ONION-
POPPY BRIOCHE
15.

HUNGARIAN GOULASH
FRESH SPA
14.

APPETIZERS

FRIED MOZZARELLA ``V
FRESH BASIL, MARINARA
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CRISPY FALAFEL, GRILLED PITA,
SPICY CHILI OIL
14.

SPINACH ARTICHOKE DIP
``V
TORTILLA CHIPS
14.

CRISPY CHICKEN FINGERS
HONEY MUSTARD
10.

FRIED CALAMARI
MARINARA, LEMON
11.

MINI BURGER SLIDERS
THREE MINI CHEDDAR BURGERS,
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BUFFALO WINGS
SPICY HOT SAUCE,
BLUE CHEESE DRESSING
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NACHOS ``V
GUACAMOLE, SOUR CREAM,
SALSA, JALAPENOS
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BEEF CHILI or CHICKEN add 3.

BOWERY CRAFT HOUSE

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
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TORTILLA CHIPS, CHEDDAR CHEESE, PICO DE GALLO
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CAESAR SALAD ``V
ROMAINE, CREAMY CAESAR DRESSING, PARMESAN
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FETA CHEESE, OLIVES, TOMATOES, SHAVED ONIONS
LEMON-HERB VINAIGRETTE
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WARM BOSCH PEAR SALAD ``V
MALBEC ROASTED PEARS, GOAT CHEESE, MIXED GREENS,
SPICED WALNUTS
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BACON, AVOCADO, TOMATO, BLUE CHEESE, LEMON
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BASIL PESTO, FRESH PEAR TOMATOES, PARMESAN
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MARKET VEGETABLES,
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LIGHT CREAM BORDELAISE, HERBS,
FRESH TOMATOES, PARMESAN

PLEASE INQUIRE FOR
CATERED EVENTS

BURGERS & SANDWICHES

ALL SANDWICHES SERVED W/
IDAHO FRENCH FRIES
CHEDDAR, SWISS, AMERICAN,
PEPPER JACK, BACON, SAUTÉED
ONIONS, MUSHROOMS 1.5.
SWEET POTATO FRIES, ANY
VEGETABLE EACH 2.

PORTER BRAISED BRISKET
SANDWICH
SAUTÉED ONIONS & AGED
CHEDDAR
14.

CALIFORNIA FALAFEL PITA
``V
ORGANIC FALAFEL, AVOCADO,
TOMATO, SHAVED ONION
14.

CHAR-GRILLED HAMBURGER
GRASS-FED BRISKET, SIRLOIN
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CORNED BEEF
REUBEN
RYE, SAUERKRAUT, SWISS CHEESE,
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GRILLED CHICKEN
SANDWICH
ELI'S 7 GRAIN HEALTH BREAD,
LETTUCE, TOMATO, LEMON-HERB
MAYONNAISE
12.

ORGANIC TURKEY BURGER
14.

DESSERTS-8

BOHEMIAN APPLE STRUDEL
WHIPPED CREAM & POWDERED
SUGAR

TRIPLE CHOCOLATE CAKE
POWDERED SUGAR

BROOKLYN CHEESECAKE
STRAWBERRY PRESERVES