



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](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: 4/28/2017

**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: OP

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

Previous or current use of the location: Bar

Corporation and trade name of current license: PMMR LLC

**APPLICANT:**

Premise address: 188 Suffolk St. New York NY 10002

Cross streets: Houston & Stanton

Name of applicant and all principals: TTBK INC, Leslie Feinberg, Brian Grummert

Trade name (DBA): Subject LES

**PREMISE:**

Type of building and number of floors: Mixed Commercial/Residential 6

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? 70

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: \_\_\_\_\_

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Monday - Friday 6pm to 4am Saturday & Sunday Noon to 4am

Number of tables? 9 Total number of seats? 69

How many stand-up bars/ bar seats are located on the premise? 16

(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): L shape total length 36 feet

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? Hot food M-F 6p-12a S&Su 12p-12a | Cold Food M-F 6p-3a S&Su 12p-43a

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

How many employees will there be? 7

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: 4 speakers in each corner of the room and receiver by bar

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) ID checker at door Fridays & Saturdays

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 Prohibition Bakery - Mini Cupcake Bakery

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? 1 \_\_\_\_\_

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.

# **ATTENTION RESIDENTS & NEIGHBORS**

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**Company/DBA Name and Contact Number for Questions**

**Plans to open a**

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**(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden**

**at the following location**

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**Building Number and Street Name (Address)**

**This establishment is seeking a license to serve**

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**Beer & Wine or Beer/Wine & Liquor**

**There will be an opportunity for public comment on**

**Monday, May 15, 2017 at 6:30pm  
Perseverance House Community Room  
535 East 5th Street (btwn Aves A & B)**

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**Date/Time/Location**

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**Applicant Contact Information**

**At COMMUNITY BOARD 3  
SLA & DCA Licensing Committee Meeting  
info@cb3manhattan.org - www.cb3manhattan.org**

# ATTENTION RESIDENTS & NEIGHBORS

## 第 3 社區居民 請注意

公司名字(Company) and/和 聯繫人的資料 (Contact Info)

**Plans to open a** (以上的店主想要在第 3 社區申請生意相關牌照擴展生意)

(請選擇/please choose) 酒吧(Bar)/餐館 (Restaurant)  
戶外咖啡 (Sidewalk Café) or 或者  
後院花園咖啡(Backyard Use)

Address/生意地址

**seeking a license to serve**(以上的店主想要請以下相關酒牌照)

(請選擇/please choose) 啤酒和酒牌照(Beer & Wine) or/或者  
啤酒牌照 (Beer) or/或者  
酒和烈酒牌照 (Wine & Liquor)

### Public meeting for comments

第 3 社區的居民有權利提出自己的意見和建議.

### (CB3 SLA & DCA Committee Meeting)

曼哈頓第 3 社區委員會

酒牌和紐約市消費局有關小商業牌照委員會

**Monday, May 15, 2017 at 6:30pm**  
**Perseverance House Community Room**  
**535 East 5th Street (btwn Aves A & B)**

時間 (Time) 和地點 (Location)

[info@cb3manhattan.org](mailto:info@cb3manhattan.org) - [www.cb3manhattan.org](http://www.cb3manhattan.org)

# NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

(Please choose) Bar/Restaurant  
sidewalk café/backyard use

(Favor de escoger) una Barra/un Restaurante  
un café de acera o un patio de atrás

address

dirección

Seeking a license to serve

En búsqueda de una  
licencia para servir:

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting  
for comments

Reunión público  
para comentarios

Monday, May 15, 2017 at 6:30pm  
Perseverance House Community Room  
535 East 5th Street (btwn Aves A & B)

At COMMUNITY BOARD 3  
SLA & DCA Licensing  
Committee Meeting

En la JUNTA COMUNITARIA 3  
La reunión del Comité  
de Licencias del SLA y del DCA

[info@cb3manhattan.org](mailto:info@cb3manhattan.org) - [www.cb3manhattan.org](http://www.cb3manhattan.org)

## 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) \_\_\_\_\_

to the following applicant/establishment (company and/or trade name) \_\_\_\_\_

Address of premises: \_\_\_\_\_

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

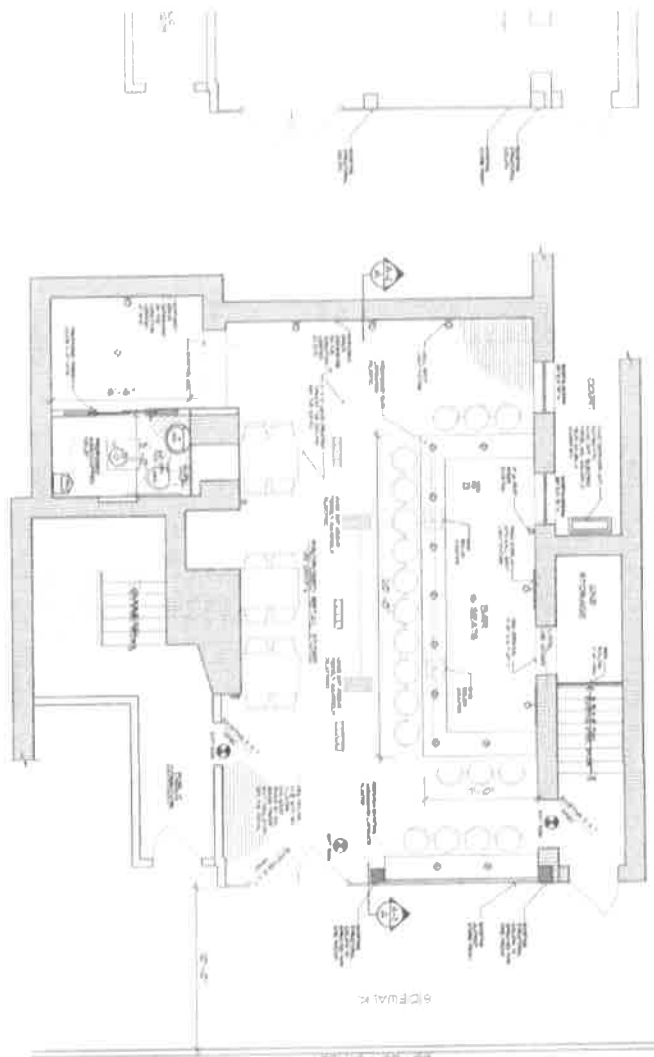
The hours of operation will be: \_\_\_\_\_

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

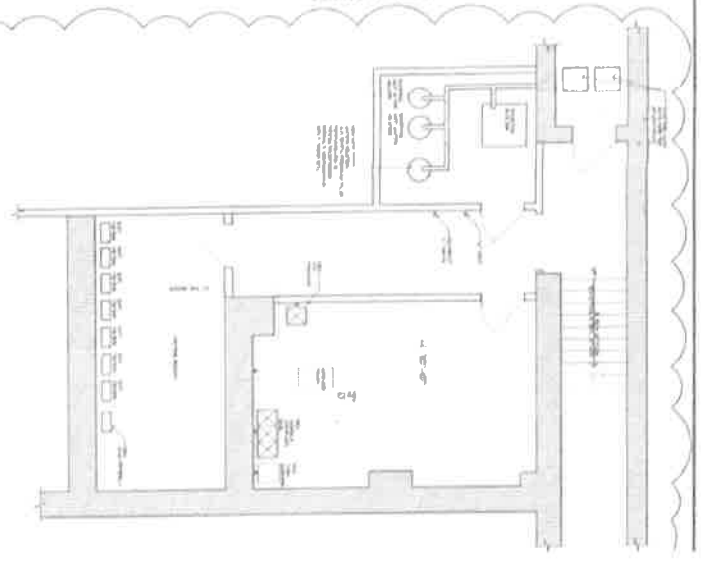
Other information regarding the license: \_\_\_\_\_

Name	Signature	Address and Apt # (required)

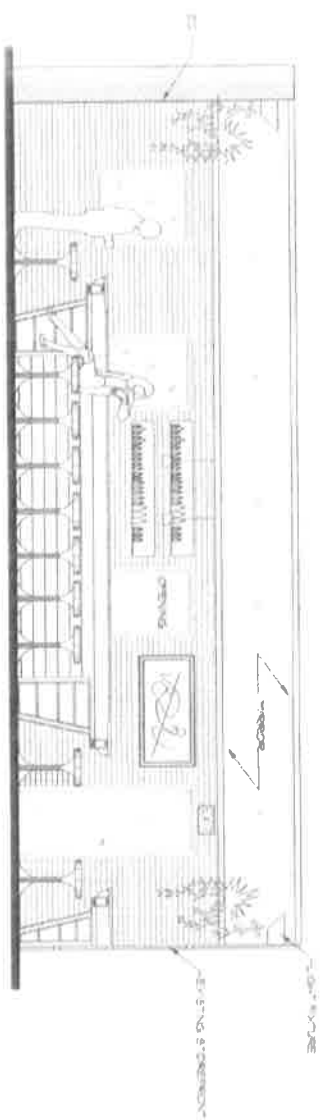




PROPOSED FIRST FLOOR PLAN  
SCALE: 1/8" = 1'-0"



EXISTING CELLAR PLAN  
SCALE: 1/8" = 1'-0"



A-A BAR ELEVATION  
SCALE: 3/8" = 1'-0"

<b>DONALD LEVY, ARCHITECT</b> 22 W. N. STREET, PALM BEACH, FLORIDA 33480 PHONE: 561-833-1111	
PROJECT NO.: SHEET NO.: DATE:	DESIGN AND BY:
CHECKED BY: APPROVED BY:	DATE:

Date: JUL 19

# ATTENTION RESIDENTS & NEIGHBORS

## SUBJECT

Plans to open a  
**Bar**

at the following location  
**188 Skille Street**

This establishment is seeking a license to serve  
**Beer/wine + liquor**

There will be an opportunity for public comment on  
**Monday, May 15, 2017 at 6:30pm**  
Perseverance House Community Room  
535 East 5th Street (btwn Aves A & B)

**subjectbar@gmail.com** **410-412-1010**  
At COMMUNITY BOARD 3  
SLA & DCA Licensing Committee Meeting  
info@cd3manhattan.org - www.cd3manhattan.org

WEDNESDAY, APRIL 26, 2017



### BEST FRIEND

The so proud of Della  
for working so hard  
it's not even proud-  
-coverage & self  
-ness to make the dech-  
-lure, I'm sure God  
/other great phons  
and us!"

# EAT WE

# ATTENTION RESIDENTS & NEIGHBORS

## SUBJECT

Plans to open a **bar**

at the following location  
**188 Suffolk Street**

This establishment is seeking a license to serve

**Beer/wine + liquor**

There will be an opportunity

Monday, May 15, 2  
Perseverance House  
535 East 5th Street

**subjectbar@gmail.com**

At COMMUNIT  
SLA & DCA Licensing  
Info@c3manhattan.org

**am NEW**  
THURSDAY April 27, 2017  
MANHATTAN 5 HXJHE 57 COLLEGE

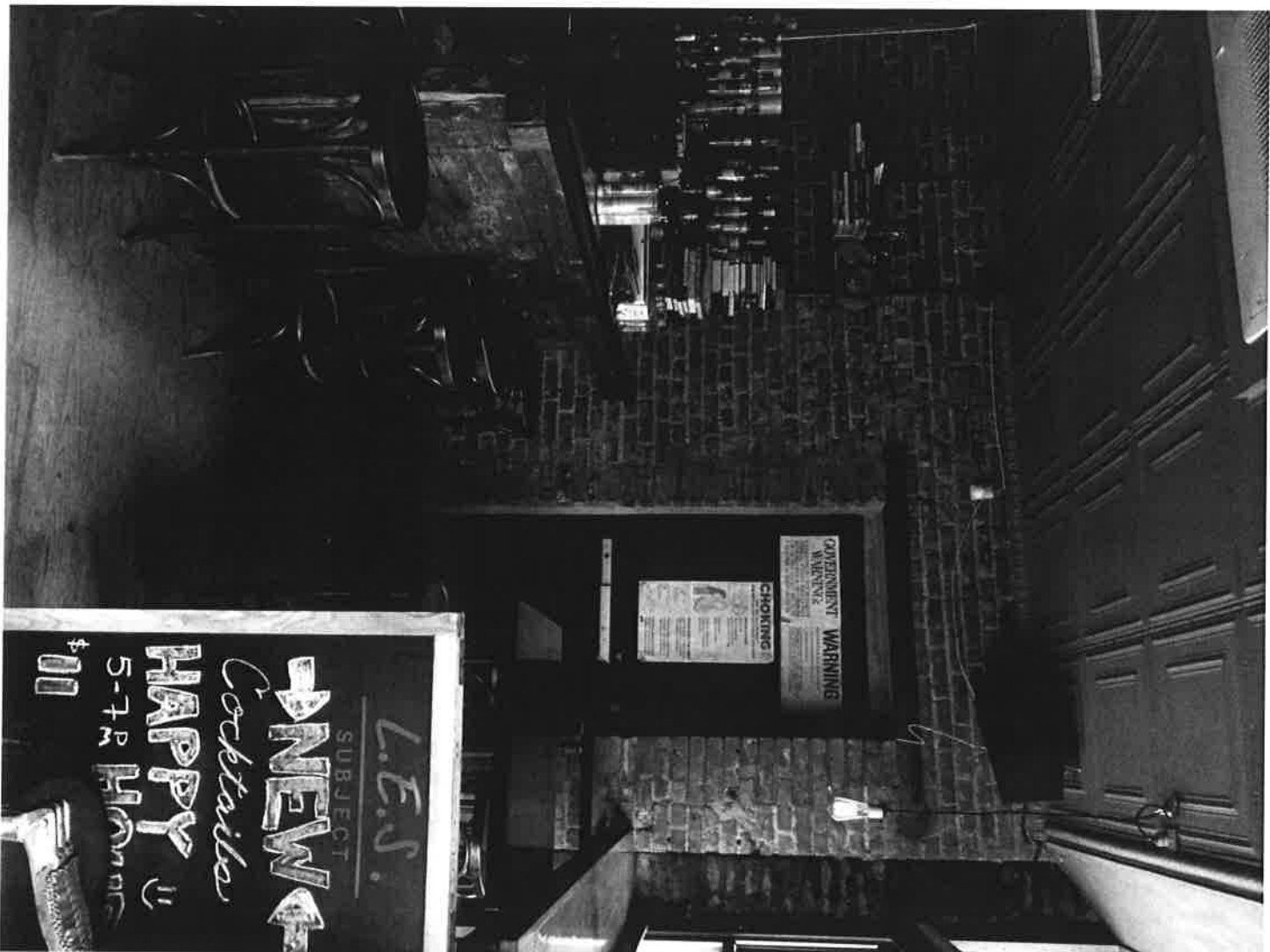
Traffic relief on tap as first phase of new Kosciuszko Bridge opens today

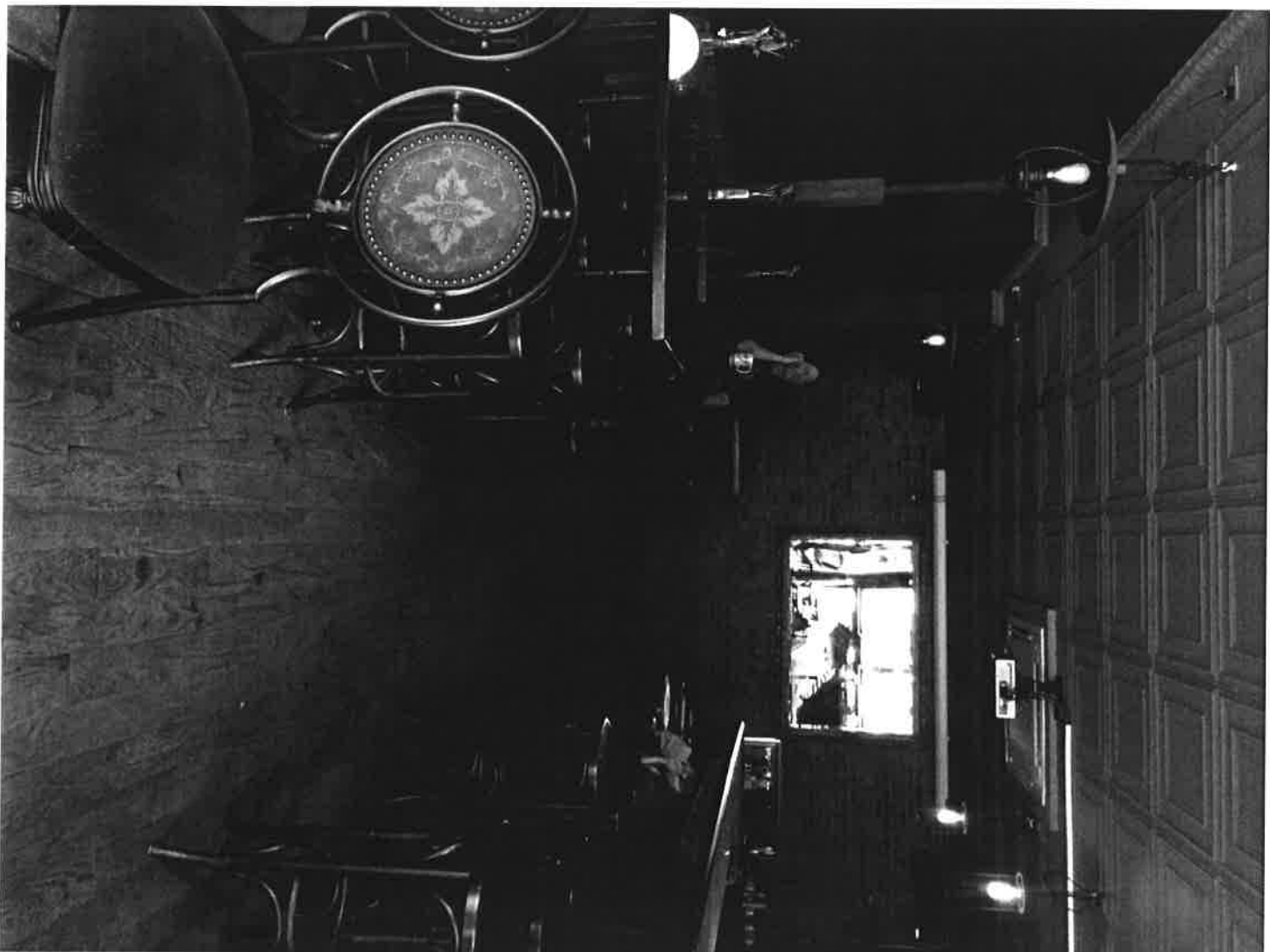
**am NEW**



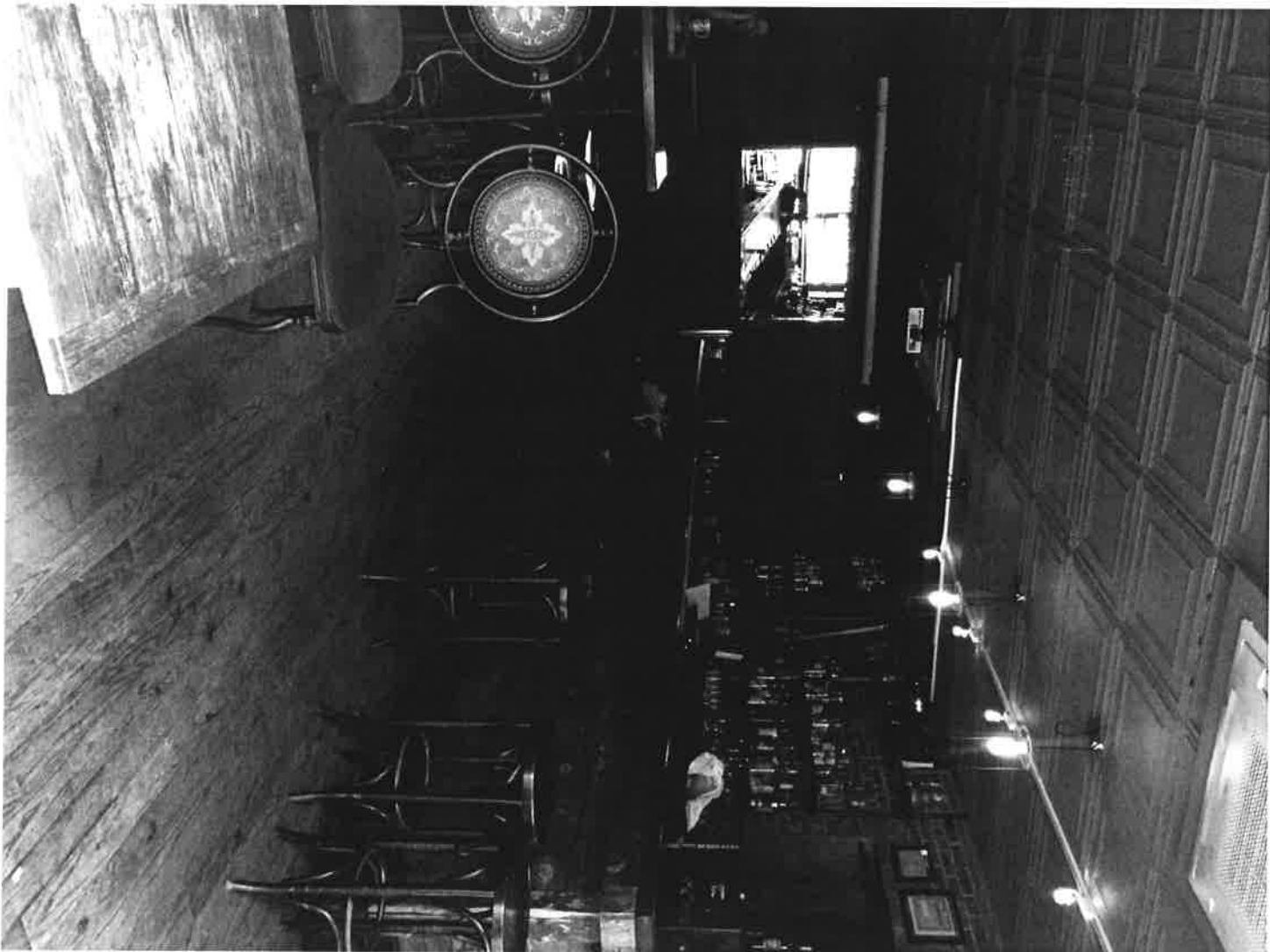














leslie feinberg <lesliefeinbergbar@gmail.com>

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## Notice of Proposed Business

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leslie feinberg <leslie@subject-les.com>

Tue, Apr 25, 2017 at 7:43 PM

To: info@gohproductions.org, suffolkstba@gmail.com, ck@wingflix.com, friendsoftheles@gmail.com

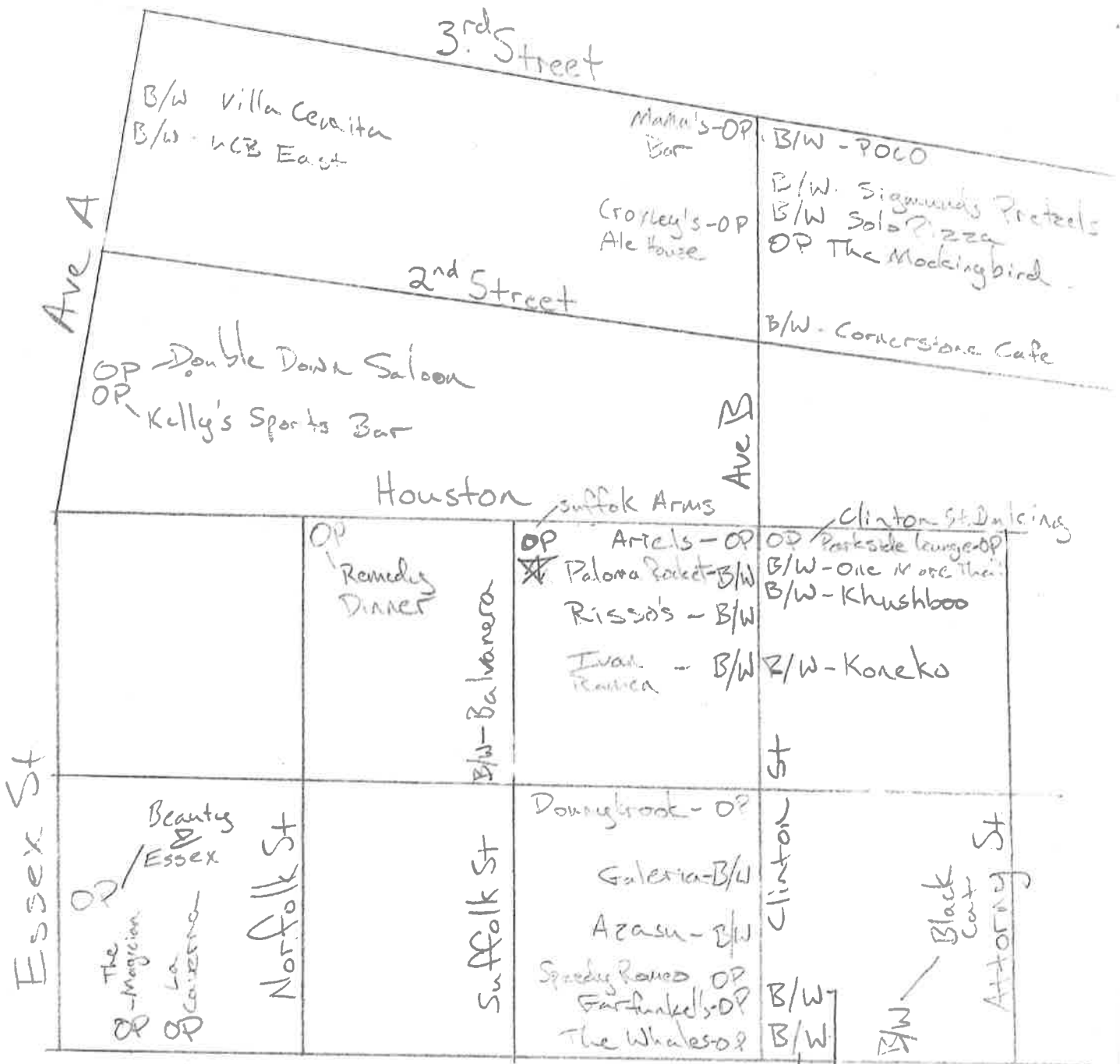
To Whom It May Concern,

My name is Leslie Feinberg. I am a principle of the business TTBK Inc. and it is my intention to acquire the business PMMR LLC DBA Subject located at 188 Suffolk Street, NYC, NY 11211.

I very much look forward to doing business in the neighborhood.

Thank You,

Leslie Feinberg



B/W = 16

OP = 16

Pig & Khao

Cibao

# SUBJECT

## SNACKS *by Ivan Ramen*

### TOGARASHI PEANUTS \$5

*Red Skin Peanuts + Egg White + Shichimi Togarashi Made of: Red Pepper, Sesame Seeds, Dried Seaweed, Poppy, Ginger, Indian Hemp Seed + Salt & Sugar*

### EDAMAME HUMUS \$8

*Edamame, Tahini, Garlic Confit, Canola Oil, Lime Juice, Salt topped by Edamame Marinated in Shiso Salsa Verde made of: Parsley, Shiso, Chives, Mint, Lime, Garlic Oil, Salt. Served with Pita Chips.*

### PANINI \$13

*Choice of: Farmer's Cheese, Sage, Onion Jam; Mozzarella, Pesto, Tomato; or Brie, Apple, Coarse Mustard*

## COCKTAILS \$14

### SEASONAL: BRIGHT & ALIVE

**THYME LASTS FOREVER** *Fresh Kiwi & Thyme Aviation Gin, Bigallet Thyme Liqueur, Kiwi Lemon, Honey*

**COCO CHANEL** *Dry Cherry Coca-Cola Cleto Chiarli Lambrusco, Braulio Amaro, Seltzer Bitter Truth Chocolate Bitters, Rosemary*

**ON WITH THE SEASON** *Singular, Unique, CORN Kiksui Nigori Sake, Torres 15 Brandy Fresh Corn, Lemon*

**PORCH LIGHT** *Backyard Whiskey Slammer Koval Rye, Montenegro, Bitter Truth Apricot, Lemon*

### SMOOTH, BOOZY BOOZE

**ACCIDENTAL TOURIST** *Lightly Botanical, Smokey Broker's Gin, Liqueure Strega, Laphroaig 10, Lemon, Honey*

**SOCIETY STREET** *A Manhattan at Heart Elijah Craig Bourbon, Pierre Ferrand Cognac Creme de Peche, Carpano Antica, Angostura*

**CRAZY/HOT SCALE** *Heat, Sooooooo Refreshing Woody Creek Gin, Ancho Verde, Giffard Pamplemousse, Agave, Lime, Seltzer, Bitterman's Hellfire Bitters*

### PROCESS & PROGRESS

*Singani 63, Yellow Chartreuse, Chickpea Lemon, Honey, Ginger, Angostura*

### BREAKFAST DIET *Non-Acidic Grapefruit*

*Perry's Tot Navy Strength Gin, Campari Bitter Truth Apricot, Lemon, Seltzer*

**LYNCHPIN** *Dry; Flavors of Cocoa, Caramel, Pretzels Whipper Snapper Whiskey, Cynar, Rooibos, Salt*

### ALL OUT OF BUBBLEGUM (\$15) *Bubblicious*

*Jack Daniels Single Barrel Rye, Montenegro, Melletti Carpano Antica, Peychaud's, Orange Citrate*

## BEER, BIER, BEER? BEERA, CERVEZA

### CRAFT \$6

*PILSNER Kelso 5.5%*

*SESSION IPA Founders All Day 4.7%*

### CRAFT(Y) \$7

*IPA Lagunitas 6.9%*

*PALE ALE Oskar Blues Dale's 6.5%*

*CALIFORNIA COMMON Anchor Steam 4.9%*

*WHITE Avery Brewing Co. White Rascal 5.6%*

*CIDER Austin Eastciders Original Dry 5%*

*GOSE Avery Brewing Co. El Gose 4.5%*

### CRAFT(IER) BEER \$9

*KOLSCH Reissdorf 16 oz 4.8%*

*SAISON St. Feuillien 6.5%*

### CRAFT(IEST) \$13

*BELGIAN PALE Delirium Tremens 16 oz 8.5%*

*ROSE CIDER Wolffer No. 139 6.9%*

### HOUSE SHOT+BEER \$9

*Tecate+Spicy Tequila*

## WINE/VINO \$10

**RED** Castelluccio Sangiovese

**WHITE** Anselmi Garganega/Sauv Blanc Blend

**SPARKLING RED** Cleto Chiarli Lambrusco