



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/manch3/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: August 30, 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: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 359 Grand Street, New York, NY 10002

Cross streets: Essex Street & Norfolk

Name of applicant and all principals: Jared Male

Trade name (DBA): Randall's BBQ

PREMISE:

Type of building and number of floors: Mixed (Residential/Commercial); 21

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? <75

Do you plan to apply for Public Assembly permit? Yes No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doit/nycitymap/> - please give specific zoning designation, such as R8 or C2):

Zoning: R8 -- Commercial Overlay: C1-5, C2-5

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) Outdoor Space: 12pm -10pm seven days per week

Indoor: 11am -2am seven days per week

Number of tables? 5 Total number of seats? 32 seats

How many stand-up bars/ bar seats are located on the premise? 1 bar with 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): 1 L-Shaped bar in Center right of establishment; ~25'

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

Barbecue/Regional American

What are the hours kitchen will be open? 11am - 2am seven days per week

Will a manager or principal always be on site? Yes No If yes, which? If the principal is not present, there will be a manager on premises

How many employees will there be? 6 to 10

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

Will there be TVs/monitors? Yes No (If Yes, how many?) 2

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 N/A

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: Small Restaurant Style ampitheater, A-6 Speakers

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.")

please see plan attached to questionnaire

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. **please see attached**

Do you have sound proofing installed? Yes No

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

will install if/as needed

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. **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.

LOCATION:

How many licensed establishments are within 1 block? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 4

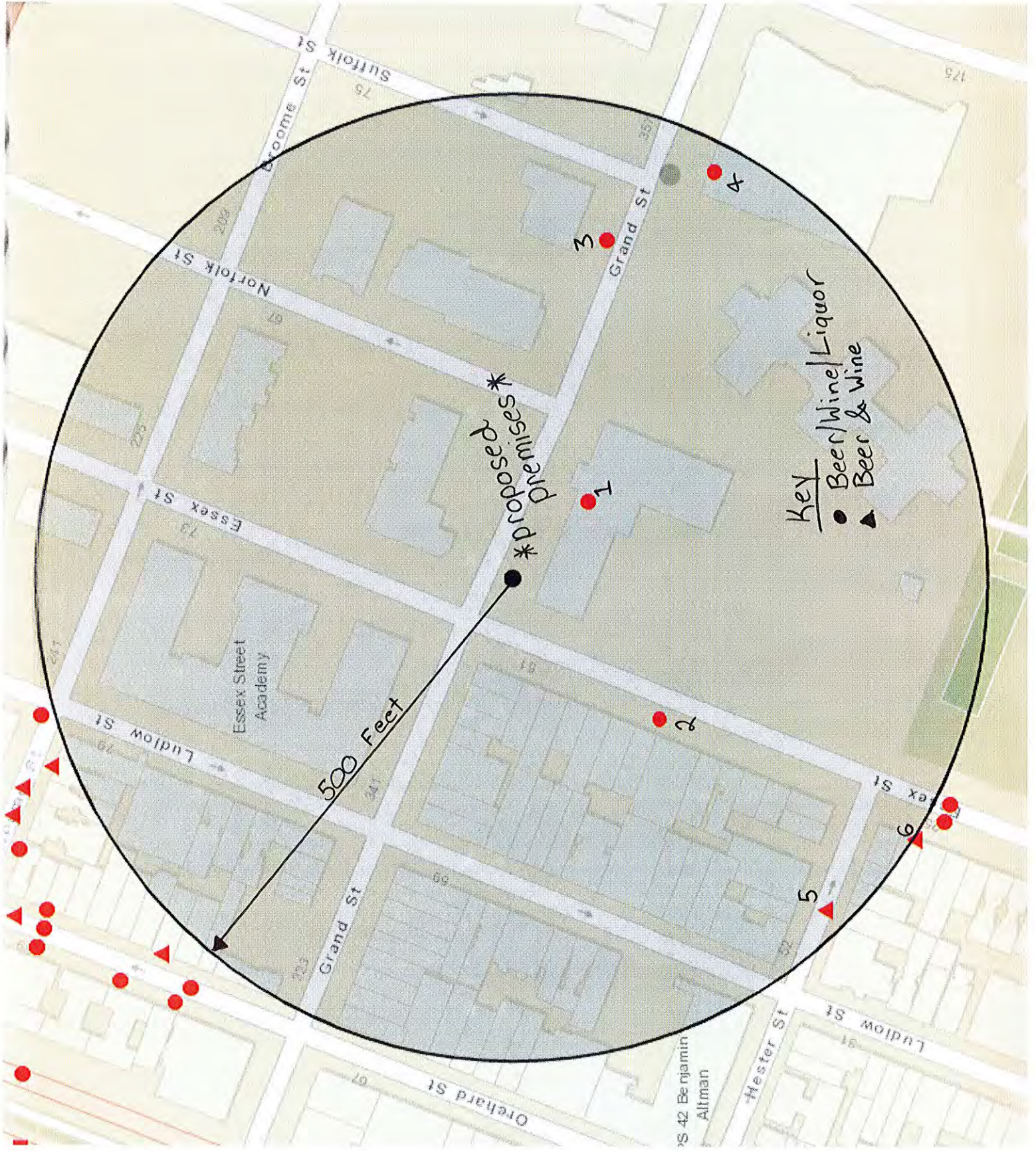
Is premise within 200 feet of any school or place of worship? Yes No

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 will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
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 or for any physical alterations of any nature without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
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 drink specials with or without time restrictions *OR* I will have happy hour and it will end by 7PM.
8. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
9. Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.



proposed
premises

Key
● Beer/Wine/Liquor
▲ Beer & Wine

500 Feet

Essex Street
Academy

3

1

2

4

5

6

Suffolk St

Broomfield St

Norfolk St

Essex St

Ludlow St

Grand St

Grand St

Orchard St

S 42 Benjamin
Altman

Hester St

Ludlow St

175

208

67

73

81

341

59

223

75

39

67

73

81

79

81

341

59

223

67

81

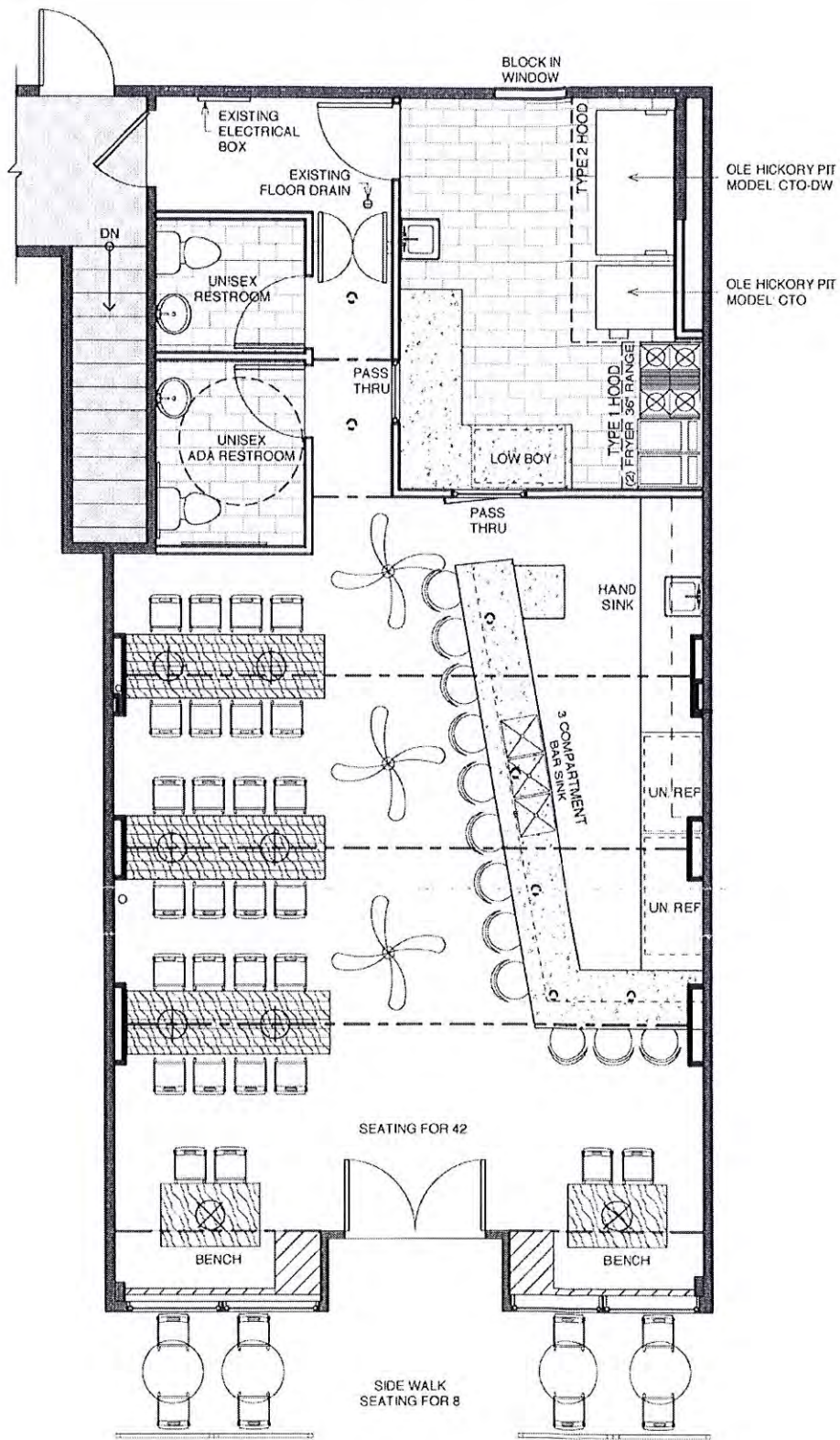
81

Licenses Within 500'

Of

359 Grand Street

#	Premises	DBA	Address	License Type
1	Pizza A Casa Inc	Famous Original Pizza School	371 Grand Street	OP
2	Old Man Hustle LLC	Old Man Hustle	39 Essex Street	OP
3	B D Shea Grand LLC	La Flaca	384 Grand Street	OP
4	Saluggis East Inc	Saluggi's East	399 Grand Street	OP
5	Barzinho Inc	Barzinho	48 Hester Street	RW
6	Jia NYC Inc		23 Essex Street	RW



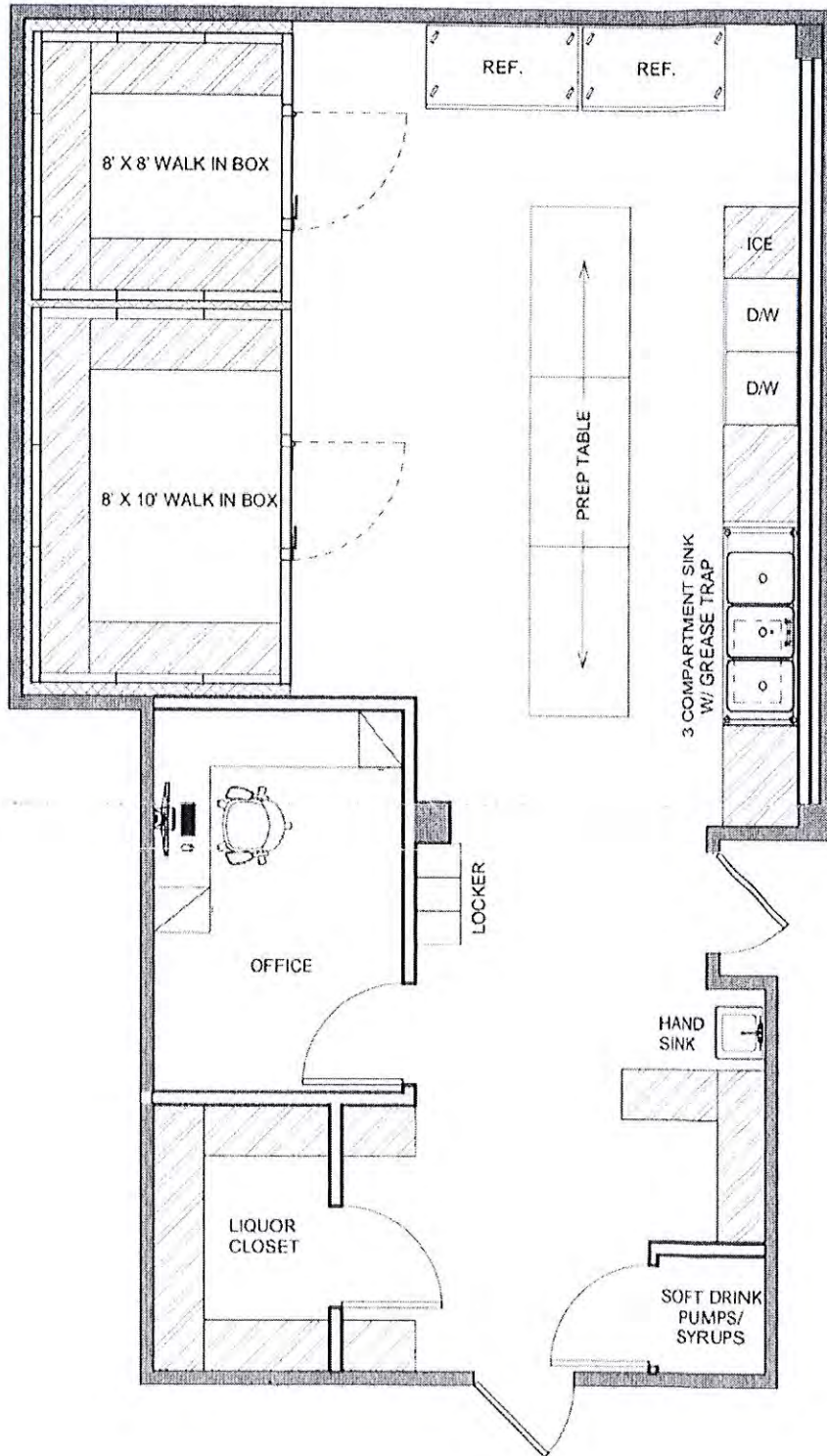
RANDALLS BARBECUE

GSAPC

359 GRAND STREET

GROUND FLOOR PLAN

8.31.17





Traffic Plan & Noise Plan

Randalls will predominantly be a local community BBQ restaurant located on Grand Street. We anticipate that the majority of patrons will come from the neighborhood and therefore not generate many taxi drop-offs or pick-ups. However, in the event that any unexpected congestion should occur, a full-time manager will be on premise at all times to address it.

Crowd Plan

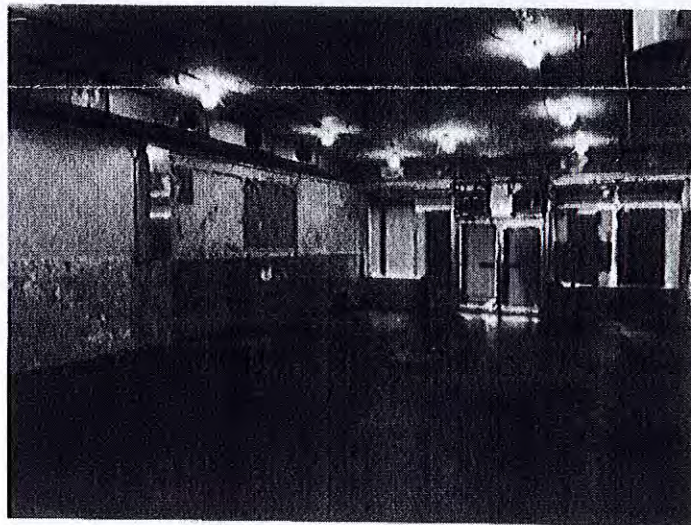
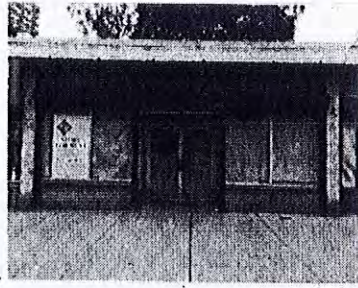
Randalls anticipates a steady flow of patrons throughout the day and not a large influx at one time. There is a sit down dining bar as well as many large tables, which will provide ample seating for all patrons. Because of the style of food and service, there are no long waits to receive orders and the dining experience allows for quick turnaround short waits, if any, for seating.

In the event that we do have a surge of customers, a manager will always be on duty at all times to clear sidewalks, should they become temporarily congested.

Noise Control

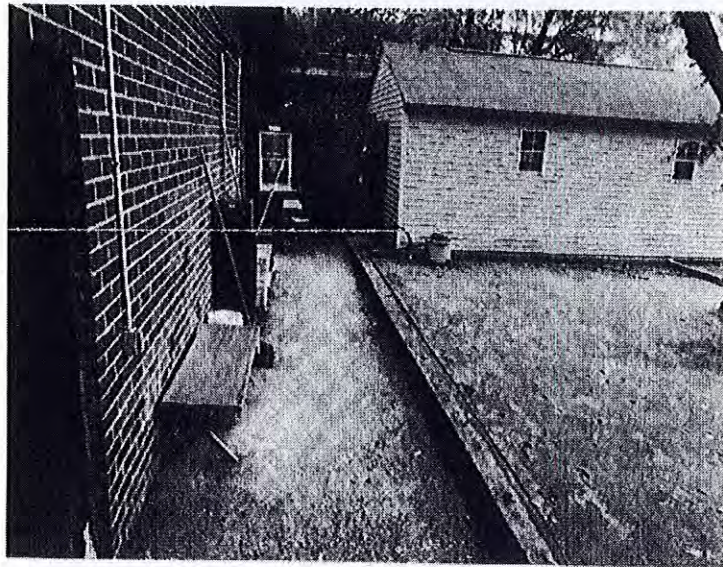
Music will be amplified by small restaurant speakers and kept at a minimal background and conversational level.

359 Grand Street NYC 10002



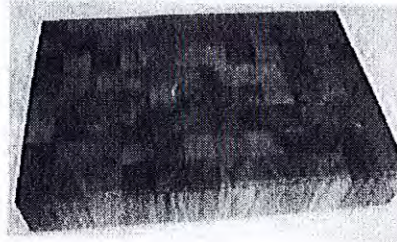
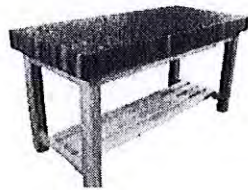
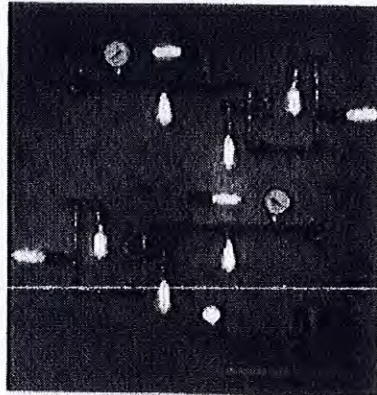
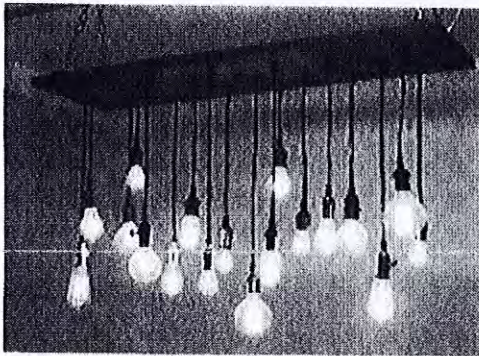
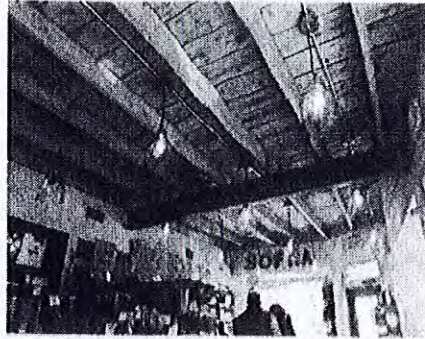
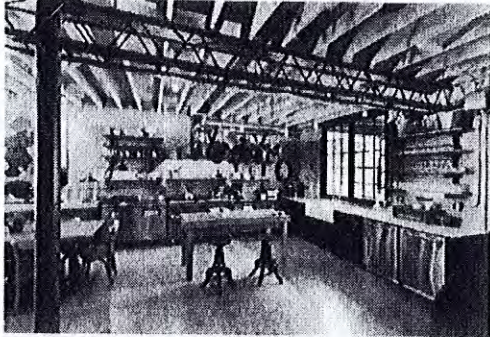
359 Grand Street NYC 10002

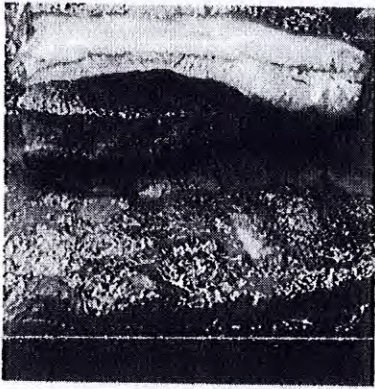
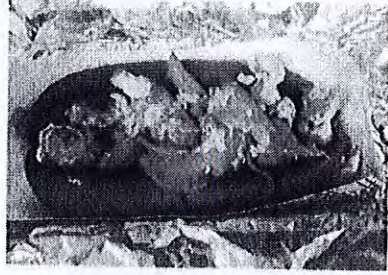
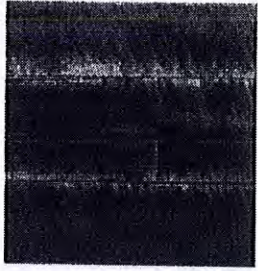
Back Exterior





Randall's is a Barbecue and American regional cuisine destination with a relaxed vibe, and comfortable setting for you to enjoy great company, great hospitality, and great food. Randall is Jared's middle name and his mother's maiden name. It's used in tribute to his grandfather, a New England native and enthusiastic eater. Jared remembers enjoying many meals with him. Randall's is a marriage of his passion, barbecue, and the food he grew up with.





Related Work Experience and Education



Principal: Jared Male

Educated at **Binghamton University**, and **The Institute of Culinary Education**, Jared has amassed **10 years work experience** in all aspects of running and managing restaurants within the New York and London markets having been featured in many press pieces, including a featured on **"CBS This Morning"** about the uprise in popularity of barbecue and southern cuisine in London. He has developed a knack for American barbecue and comfort food, being able to interpret it in his own fun, and creative ways. Brought up in the Suburbs of New York City, and living in Manhattan for an accumulated 7 years, he has a real passion for the fast paced, exciting environment that is New York City. He can think of no better place to bring his brand of food and hospitality than to The Lower East Side community. To him, food is about community, connection, and the joy of living in the moment. He wants to offer you an experience, not just a plate of food.

The Institute of Culinary Education,

New York, New York
Culinary Management
Graduated March 15, 2010
GPA: 4.0

NEW YORK CITY WORK EXPERIENCE

Hill Country Barbecue Market, New York, NY
Supervisor/Team Leader/Pit-Master

Dinosaur Bar-B-Que, New York, NY
Pit-Master

Randalls Hospitality, New York, NY
Owner/Operator
Operated out of the Lower East Side
Catering, pop-ups, street fairs, residences
Frequent vendor at Hester Street Fair

LONDON U.K. WORK EXPERIENCE

Big Easy, London, UK
Executive Restaurant Group Pit-Master

LONDON U.K. WORK EXPERIENCE (cont.)

Texas Joes Slow Smoked Meats, London, UK
Head Chef

ADDITIONAL RELATED EXPERIENCE

Pig Island 2014- Participating chef
Event include numerous New York City and surrounding area chefs, preparing different dishes using a whole hog

Brisket King of NYC 2017-
Participating chef
Event includes numerous New York City and surrounding area chefs, preparing different dishes using beef brisket

Gate Hill Corporate Events and Party Ground, Stony Point, NY
Catering and Events Planning



Proposed Menu

Appetizers

Buffalo Wings-assortment of flavors	\$10
New England Clam Cakes	\$8
Smokehouse Bacon	\$10
Country Fried Smoked Pork Ribs	\$10

Barbecue

By weight

Brisket	\$24/LB
Pork Spare Ribs	\$16/LB
Chicken Thighs	\$12/LB
Pulled Pork	\$20/LB

Daily barbecue specials

Examples: \$16-\$45/LB

Duck

Prime Rib

Whole Animals

House Cured Ham

House Cured Pastrami

"Sunday Roasts"

Sandwiches

BLT	\$12
Brisket	\$15
Pulled Pork	\$13
Pulled Chicken	\$12
Fried Clams	\$14

Smoked "Connecticut Style" Lobster Roll MP

Classic Regional American Dishes

Smoked Meatloaf	\$18
Ketchup Glaze, Mashed Potatoes + One Side	
Country Fried Steak	\$22
Country Gravy, Mashed Potatoes + One Side	
Fried Clams	\$20
Tartar Sauce, French Fries	



Sides

\$4
Vinegar Slaw
Corn Bread
Israeli salad
Creamed Pearl Onions
French Fries
Mashed Potatoes
Seasonal Salad
Braised Green Beans (\$5)
Mac and Cheese (\$6)

Desserts

\$8
Selection of Pies
*Served with a choice of ice cream or
sliced cheddar cheese*
House S'mores

Bar Selections

Draught Beer

Domestic #1	\$5
Domestic #2	\$5
German Lager	\$7
Import #1	\$6
Import #2	\$7
Craft (rotates)	\$7
Craft (rotates)	\$7
Craft (rotates)	\$8

Bottled and Canned Beer

\$4-\$8

Signature Cocktails

Smoked Old Fashioned \$12
*High West Campfire Whiskey, Bitters,
Simple Syrup, Orange Zest, Cold Smoke*

Bloody Mary \$10

Gin and Lemonade \$10

Tipsy Golfer \$10
*Traditional Arnold Palmer spiked with
Your choice of Gin, Vodka, Rum,
Whiskey or Tequila*



CBS NEWS July 27, 2015

Southern-style BBQ fever heats up in London

London is known for its fish and chips and meat pies, but an American cooking revolution is underway, reports CBS News correspondent Charlie D'Agata.

Brad McDonald is a long way from his hometown of Yazoo City on the edge of the Mississippi Delta. Now the acclaimed chef is bringing his narrative of down-home, Southern cooking to the good people of Great Britain.

"A lot of British people are enamored by Southern culture. For whatever reason it is, whether it's the blues or Civil Rights, there's a rich history in the South that people are attracted to and want to know about," McDonald said.

Hot dogs and hamburgers have been in London for some time, but this cuisine is far beyond that.

The Lockhart in London serves up Southern staples like mallard gumbo, honey butter cornbread and even shrimp and grits.

The grits have to be imported, but McDonald said it hasn't been that hard sourcing local produce to meet his demanding needs.

"A lot of the heritage breeds that I'm used to working with in the U.S. actually come from the U.K.," he said.

But the house favorite by far is the fried chicken.

"Fried chicken has cannibalized my entire menu," McDonald said.

Now he's got some competition, because in the land of fish and chips, Britain has taken to Southern cooking and American barbecue big time. The city is now home to 65 Southern restaurants and barbecue joints.

Restaurants like the Big Easy are riding a renaissance of American cuisine in all its sumptuous, diet-be-damned glory.

Restaurant critic and food writer William Sitwell said it is a recipe that works.

"I think we're always ready to try something. But I think maybe there's always a slight kind of snippiness," Sitwell said. "It's about replicating traditions from the places they came from, doing it faithfully and not kind of messing around with it. Even if it might scare you, at least it's real."

New Yorker Jared Male is about as real as it gets. The Big Easy pitmaster was recently poached from a Manhattan restaurant.

"When I started cooking barbecue six years ago I never would've thought it would take me to London. Maybe Jersey, but not London," Male said.

Now London has raised the barbecue stakes, thanks to a few talented colonials showing the British how to get 'er done.

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Forbes

Lifestyle
DEC 30, 2015 @ 67:32 AM

London Chefs Predict the Hottest Food Trends In 2016



Valerie Denny, CONTRIBUTOR

Opinions expressed by Forbes Contributors are their own.

2015 was all about bone broth, bao buns and barbecue in London. The health food scene exploded with juice bars and raw dining popping up all around the capital. Simultaneously "dirty dining" also grew in popularity with Londoners chowing down on "haute" dogs, organic fried hot wings and thick, juicy burgers served in brioche buns. We asked a few London chefs to tip us off on what food trends to expect in 2016.

1. The American Invasion

"In 2016 we will continue to see an appetite for American foods, diners, barbecue etc, with a bigger emphasis on authenticity. How are these foods really served in America? The flavors, the presentation. I think as the British palate becomes more accustomed to these offerings, people will start to step a little further outside of their comfort zones and expectations.

I know a food trend I would like to see more of, if for my own selfish reasons, is the art of the deli sandwich. I'm talking made to order sandwiches on hero rolls busting at the seams with sliced cold cuts, cheeses, and toppings!! And no, I'm not referring to Subway." - Jared Male, the Pitmaster at Big Easy

Prospect Heights-
Crown Heights-PLG

Patch

Randall's Pop-Up Barbecue Spices Up Crown Heights

Stop whatever you're doing and go get a brisket sandwich.

By Matthew Hampton (Patch Staff) - Updated November 8, 2013 10:01 am ET



Tucked into the back of The Crown Inn on Franklin Avenue in Crown Heights is probably the best local barbecue you've never heard of. But you will. It's only been there four days, after all.

Randall's, a brand new pop-up sandwich counter, slings barbecue for thirsty bar patrons who have no idea just how hungry they are until they take a bite. Then it's all over in a matter of minutes.

The owner, and the man making the sandwich, is Jared Male, a veteran of New York City barbecue mainstays like Dinosaur BBQ in Harlem and Hill Country in Manhattan, who wanted to take a shot at striking out on his own in Crown Heights.

"A good friend of mine moved around the corner five years ago, and I've been able to watch the neighborhood develop to the point that it's at now," Male said. "Barbecue and this bar go well together. I thought my food would go over really well here."

He thought right. On Thursday night The Crown Inn was standing room only, and a lot of drinkers needed some barbecue to help settle a few fingers of whiskey.

The sandwiches don't come cheap — settling in the \$10 to \$13 range — but it's worth it for the amount of meat that comes piled on, and the flavor that comes with it. Pass on the brisket at your peril. Walk the five paces to the bar to pair it with a beer and go to sandwich heaven.

"Wow. What animal did this brisket come from? What kind of meat magician did this?" asked one incredulous barbecue enthusiast in the high-backed leather seats at the rear of the bar.

She wasn't the only one blown away by the sandwiches. Male said the response since Randall's first popped-up on Monday has been huge.

The plan is for Randall's to stay at The Crown Inn's sandwich counter through the end of November, and hopefully longer if they'll have him.

"So far it's been overwhelmingly positive," he said. "The best part is to see a customer's reaction. If you're making them happy, you must be doing something right."

The Crown Inn is located at 724 Franklin Ave in Crown Heights. Randall's is located in the back of the bar and starts sandwich service around 5 p.m.



Bar.B.Q Pit

The Bar.B.Q Pit team is headed up by Pit Master supremo Jared Male formerly of Hill Country BBQ, NYC. The Bar.B.Q is based around the finest Bar.B.Q pork and beef cuts and "low and slow" cooking. Another star of the show is the selection of the freshest Nova Scotian lobsters and local seafood. As always, Big Easy's ever-popular, daily-changing specials continue to ensure unparalleled value for money – such as Monday's unlimited Bar.B.Q 'Big Pig Gig'. The new take-away shop, and grab and go menu includes classics such as lobster roll and pulled pork sandwiches as well as cold pressed juices, artisan coffees, cakes, pastries, American candy and assorted goodies.

Barbecue advice from the pit master at Big Easy Canary Wharf

Jared Male is the top dog in the barbecue section of the Crossrail Place venue – so we went to him to learn more about his trade

BYRACHEL BISHOP

16:34, 30 NOV 2015



Canary Wharf Big Easy's pit master Jared Male (Image: Matt Grayson)

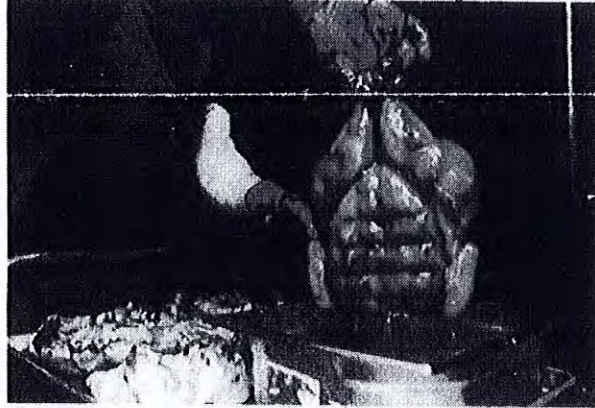
You might have heard that American Barbecue is a big deal right now.

So who better to tell us a little more about this meaty craze and give us some tips than pit master at Big Easy in Crossrail Place Jared Male?

"Traditional BBQ is about cooking a whole animal, or using up the cheap bits of the meat well and making it go further," he said.

"People use different techniques, but I use temperature as a guideline for when it's done.

"It's a 24/7 operation here. I'm in the kitchen throughout the day and then I have a colleague who comes in to make sure the smokers are working well throughout the night."



Jared putting sauce onto chicken before returning them to the smoker - also known as the 'dip and flip' (Image: Matt Grayson)